FLOTTWERK H.J. DAMES GMBH & CO. KG

OPERATION MANUAL



Potato Peeling Machine MINI-FLOTT

with double-edged blade peeling disc

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1.) technical information

MINI-FLOTT "S" with disc with double-edged blades

MINI-FLOTT type M 50 / M 50 S loading capacity: 5 kg
mains connection: 230 V AC motor 50 cycles / 0,18 kW
or 400 V three phase motor 50 cycles / 0,12 kW

2.) Noise emission

The work-related emission level is 69 dB (A)

3.) Proper usage

The machine is suited to simultaneously wash and peel potatoes and other tuberous roots.
It is made for use in dry, moist or wet rooms. Operation is done by a trained person.

4.) Installation, start up

Set the machine up so that the peeling collector is directly next to the drainage gully
Connect a suitable hose to the sprocket and connect the hose to the inlet funnel of the machine.
The machine has a 3 m long cable with a plug.
The electrical connection to be supplied by the client is to be installed by a certified electrician in accordance with VDE regulations and safety measures of the local EVU regulations.
The connection may only be done via the mains plug present on the machine.

5.) General safety instructions

The machine may only be used in compliance with the regulations (see section 3). This also entails observing the operational, service and maintenance regulations prescribed by the manufacturer. Work on the electrical system must only be done by professional electricians. The electrical connection may only be done over the mains plug (no permanent trunk line). The machine must be run with the prescribed safety preparations.

Unauthorized modifications to the machine will render any liability null and void. The mains plug is to be unplugged from the socket before all service work.

Risks caused by the rotating tool have been reduced to an acceptable level through proper measures.

Gloves must be worn when installing and removing the peeling devices.

The machine may only be operated by trained personnel.

6.) How the machine works, operation

Peeling takes place in a water bath by means of the vertically arranged peeling basket and the rotating base disk.
The extraction of the peeled goods occurs automatically with the machine is running once the discharge flap is opened and the start button is pressed and held.
The peelings are removed by the drainage water through a separate opening.

PEELING IS DONE AS FOLLOWS:
Fill the device with the stipulated amount of potatoes and turn the water on via the ball valve on the machine.
Set the machine into operation by setting the peeling time and then pressing the green start button.
The peeling time varies from season to season due to the state and quality of the potatoes.
The machine stops after the set peeling time has expired.

PEELING TIME: 1 - 4 minutes depending on the sort of potato and season of the year.
Please keep the change of peeling time in mind when a change of potato sort is made.

WHEN THE TUBERS HAVE BEEN PEELED
To empty the potatoes press and hold the green start button and open the discharge flap with the machine running. The ready peeled vegetables glide out of the device.
Then release the green start button and close the discharge flap.

The next peeling process can be started again as stated above.

CLEANING THE MACHINE
After a day of peeling the machine should be run ca. 1 -2 minutes just with water. Leftover peelings are thereby rinsed out and the machine stays clean.

WHEN SHUTTING DOWN OPERATIONS FOR THE DAY
set the timer to 0 (OFF), turn the machine off by hitting the red push-button (OFF) and pull the mains plug.

7.) Safety preparations

In the following are found the most important safety preparations:
The entire drive system is contained in the interior of the machine housing and is inaccessible from all sides.
Access through the peeling discharge is not connected with any hazard.
The distance between the base disk and the solid part of the machine is 8 mm.
The observance of VDE regulations is guaranteed through acceptance by the authorized employers' liability insurance association.
The device is equipped with a re-start fuse for power failure. After a power failure the green push-button (ON) must be hit to go back into operation.
Auto-stop control for complete safety:
Machine stops automatically if the upper housing or plexi-glass cover is opened.
Machine stops automatically if the discharge flap is opened during the peeling process.
To restart the machine the green start button must be pressed again once the respective cover or flap is closed.

To discharge, press and hold the green start button using one hand and then use the other to open and hold the flap.
It is only necessary to take the machine apart at great intervals of time (thorough cleaning, disk change). When removing the peeling device, gloves must be worn. Please heed the information given under point 8 of the operation manual.

8.) Maintenance

MINI-FLOTT type M 35 “S” or M 50 “S”

The peeling system consists of following parts:

a.) 1 peeling basket
1 peeling disc
c.) 1 cap nut

INSTALLING THE DISC

Place the disc on the square support piece. Screw on the cap nut, insert the socket wrench in the transverse borehole of the cap nut and tighten them firmly.
Please use the metal bar for holding the disk

REMOVING THE DISC

Insert the socket wrench in the transverse borehole of the cap nuts and unscrew them. Remove the plate disks and the peeling basket by pulling upwards.
Please use the metal bar for holding the disk

WHEN INSTALLING AND REMOVING THE PEELING DEVICE gloves are to be worn.

AFTER INSTALLING OR REMOVING THE PEELING DEVICE remove the socket wrench from the cap nut and peeling area.

SERVICE TASKS
may only be done when the device is turned off and the mains plug pulled.