M-RANGE

INSTRUCTIONS FOR INSTALLATION, OPERATION AND MAINTENANCE

PLEASE LEAVE WITH OPERATOR



M5, M10 & M15 – SERIES 10

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ECN5954 April 2002

EC DECLARATION OF CONFORMITY

(Guarantee of Production Quality)

We, Imperial Machine Company Limited of:
Harvey Road, Croxley Green, Herts WD3 3AX, ENGLAND,
Declare under our sole responsibility that the machine

M5, M10 & M15 – SERIES 10

As described in the attached technical documentation is in conformity with the Machine Safety Directive 89/392/EEC as amended by 91/368/EEC and 93/44/EEC and is manufactured under a quality system EN 29001. It is also in conformity with the protection requirements of the Electro Magnetic Compatibility Directive 89/336/EEC and is manufactured in accordance with harmonised standards EN 50-081-2 Generic Emission and EN 50-082-2 Generic Immunity (plus product specific standards).
It also satisfies the essential requirements of the Low Voltage Directive 73/23/EEC amended by 93/68/EEC.

Approved by Z Iqbal, Engineering Manager ……..

Signed at Croxley Green, Date 2nd April 2002

M-Range

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GUARANTEE

This equipment is guaranteed by IMC for twelve months from the date of its purchase from IMC, or from one of its stockists, dealers or distributors. The guarantee is limited to the replacement of faulty parts or products and excludes any consequential loss or expense incurred by purchasers. Defects which arise from faulty installation, inadequate maintenance, incorrect use, connection to the wrong electricity supply or fair wear and tear are not covered by the guarantee.

Please observe these instructions carefully.

The guarantee applies in this form to installations within the United Kingdom.

DELIVERY

The packaged machine consists of:

Peeler Unit	1
Peeling plate	1
Stand and filter basket	1 (M10 and M15 only)
Water supply pipe and fixings	1
Instruction Booklet	1

Please notify both the carrier and the supplier within three days of receipt if anything is missing or damaged.

Check that the correct machine has been supplied and that the voltage, marked on the rating plate, is suitable for the supply available. The rating plate is located at the back of the cylinder near the supply cable inlet.

SAMPLE RATING LABEL

Stick Rating label here

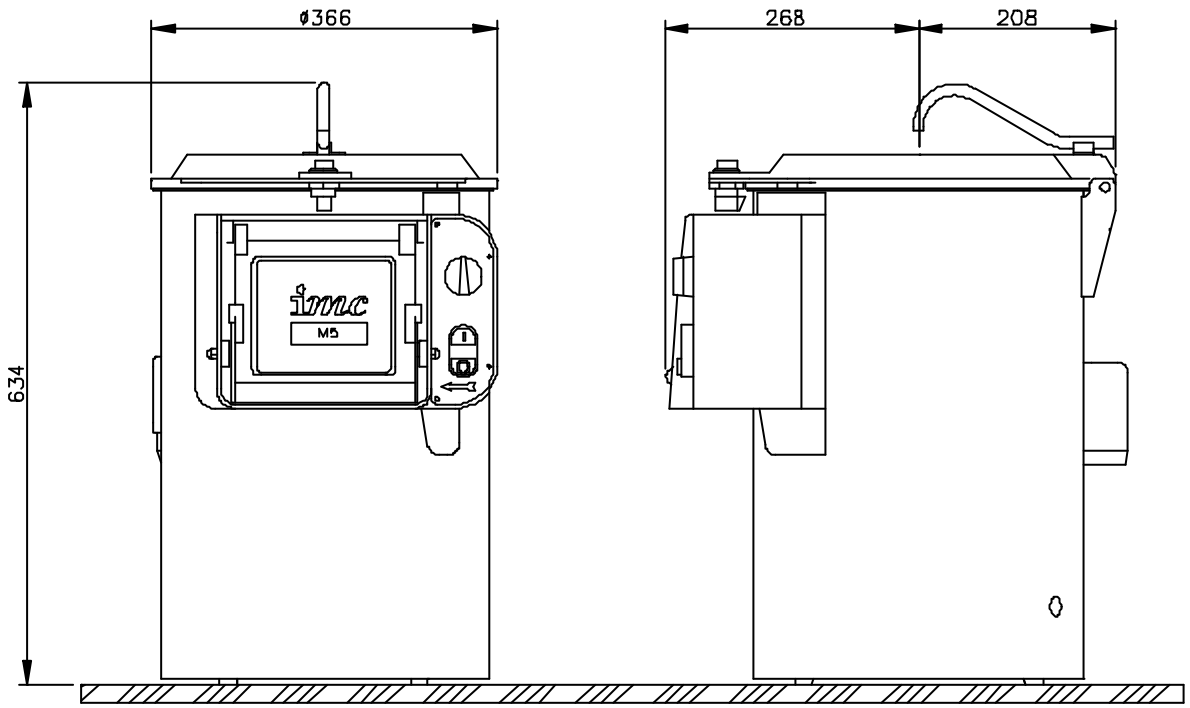
INTRODUCTION

This machine is intended for peeling and washing root vegetables, cleaning mussels and drying salad.

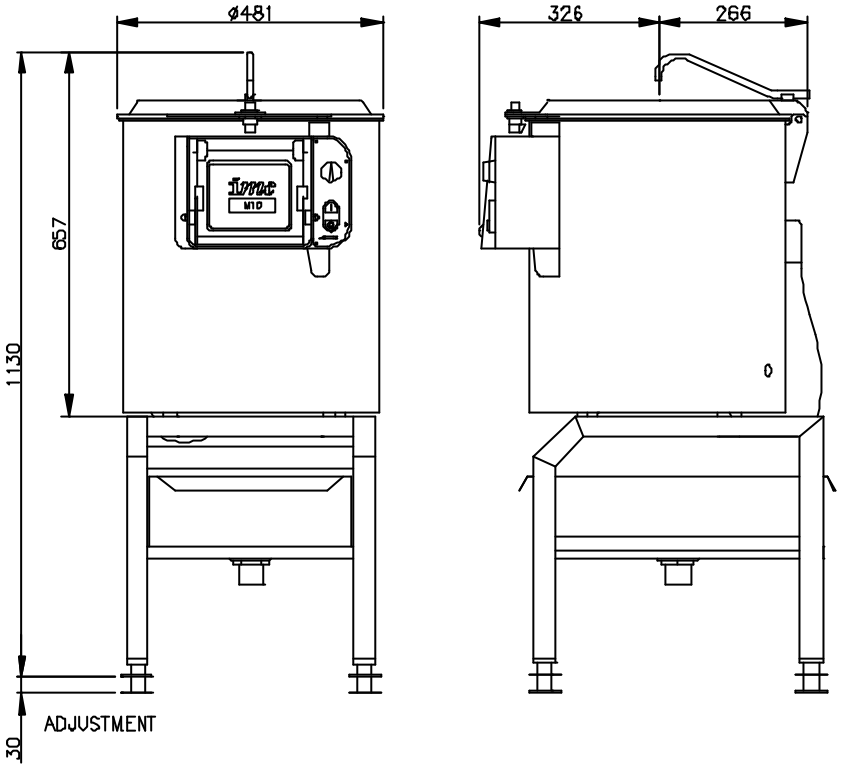
For the Installer:
These Instructions contain important information designed to help the user obtain the maximum benefit from the investment in an IMC M Range Universal Peeler. Please read them carefully before starting work, and consult with the supplier in the event of any queries. Be sure to leave this Instruction Manual with the user after installation of the machine is complete.

DIMENSIONS

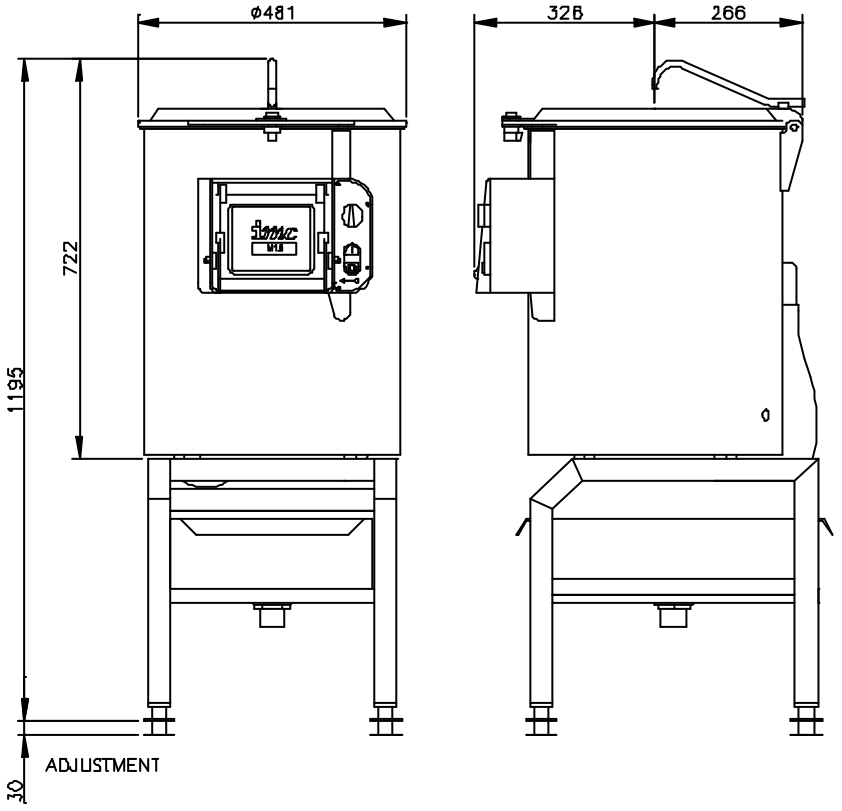
M5



M10 on stand



M15 on stand

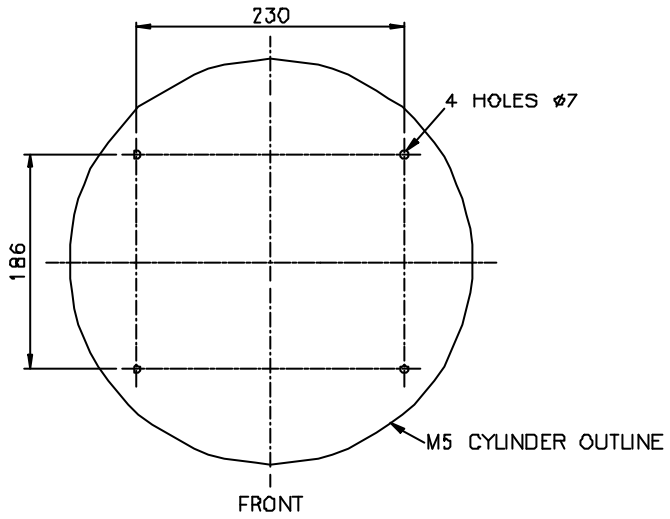


INSTALLATION

Bench installation

The M5 is designed to stand on a bench, table, or on a draining board. DO NOT mount or operate the unit in a sink. Ensure that whatever is used for this purpose is sturdy and rigid and not more than 750 mm high. A higher table makes it difficult to load the machine. If the bench is sloping, or on a ship, the machine should be bolted to the bench using four M6x25 bolts and washers. All models are supplied with the waste pipe at the back, a longer pipe is available for M5 bench top locations. A stainless steel stand, which includes a filter basket is available as an option.

M5 Bench Mounting points



Stand installation

The M10 & M15 are supplied with floor standing stands and filter baskets. Machines are positioned on the stand with the chute facing the operator and above the front of the filter basket. The machine **MUST** be bolted to the stand using the screws provided, and the stand should be levelled using the adjustable feet. It is possible to fix the stand to the floor, if required, by screwing through to holes in the feet. Ensure that the waste hose is fitted though the hole at the back of the stand. The waste is discharged from the waste hose via a Filter Basket into the drain tray of the stand, which has a 38mm waste pipe connection. This pipe may either discharge into a gulley beneath the machine or it may be connected via a shallow seal waste trap and fixed pipework into the waste water system of the building.

NOTE:
If the machine is to be used for onion peeling or knife peeling, a filter basket must be used. A filter basket is supplied as standard with models M10 and M15 but is optional with model M5

ELECTRICITY SUPPLY CONNECTION

Wiring Diagrams are is shown on Pages 10 & 11.

All electrical work must be carried out by a qualified electrician and in accordance with the IEE Codes of Practice. Before connecting, examine the rating plate attached to the machine to ensure that the characteristics shown are correct for the supply available. The peeler should be connected to a 30A isolator providing at least 3mm separation in all poles. The isolator should be fused at the ratings shown below:

Supply	M5	M10	M15
230V – 1 – 50	10A	15A	15A
400V – 3 – 50	4A	4A	4A
220V – 3 – 50	10A	15A	15A

A new mains supply run to the machine should always be undertaken by an approved electrician. The IEE Codes of Practice must be observed.

The mains lead fitted to the machine is the minimum required for individual connection to the mains supply. Site conditions may vary with additional length of cable run, encapsulation in trunking, bunched with other cables etc. being required. Should this apply, the qualified electrician must alter the lead accordingly in accordance with the IEE Codes of Practice.

WARNING: This machine must be earthed

Fuse ratings required are as follows:
The wires in the mains lead for single phase supply are coloured:

Green and Yellow	Earth
Brown	Live
Blue	Neutral

The wires in the mains lead for three phase supply are coloured:

Green and Yellow	Earth
Black	Phase 1
Blue	Phase 2
Brown	Phase 3

The 3 phase machines do not have a neutral wire, if the supply has a neutral wire isolate it and only wire the unit to the 3 phases and earth.

An equipotential bonding terminal is provided at the back of the unit near the cable outlet for external earth bonding. Provision of an earth bond does not remove the requirement for an earth in the electrical supply.

WATER SUPPLY

The water pipe is packed inside the machine for transit and should be fitted to the top of the lid using the screws provided.
The water supply pipe should be connected to an adjacent cold water supply using an IMC Inlet Hose Kit (Part No S58/062) or a 12mm (1/2") bore hose.

PLEASE NOTE: these machines are fitted with a Type A air-break to prevent back syphonage into the mains supply, but some local authorities may nevertheless require connection to a storage cistern rather than direct to the mains supply.

COMMISSIONING

After making the electrical connection, switch on the machine, and ensure that the unit will only run with the lid and the chute door closed. Then check that the direction of rotation of the shaft is CLOCKWISE when viewed from above.
The direction of rotation of single phase units is set at the factory, if it is not rotating in the correct direction contact IMC. To change the direction of rotation of three phase units, switch off the machine, isolate the supply and interchange any two phase wires.

IF IN DOUBT, CHECK WITH YOUR LOCAL AUTHORITY

(Applies to UK installations, overseas customers should install the machine in accordance with local regulations).

OPERATION

M Range Universal Peelers are particularly easy to use, and feature a safety specification that prevents the operator touching any moving parts during operation.

The operating procedure is as follows:

1 Fit the appropriate bottom plate, ensuring that it is properly located on the drive shaft.

2 Load the peeling chamber with the vegetables to be peeled.

WARNING - do not fill the chamber above the top of the deflector

3 Close the lid and switch on the water at the tap to a steady flow. Experience will suggest how much water is required: if too little water is used waste will collect underneath the bottom plate; if too much water will splash out of the opening in the lid.

4 Switch the timer on the control panel to the time desired - two minutes is normally more than adequate - and press the green start button. The machine is now operating.

5 On completion of the cycle, switch off the water supply, open the chute door and press the start button. This will discharge the potatoes only when the start button is depressed. **ON NO ACCOUNT** put a hand or implement into the machine.

OPTIONAL PLATES

1 **Washing Plate** - used for washing new crop potatoes and carrots, or main crop potatoes which are to be cooked without peeling, for example jacket potatoes. Do not use with liner versions.

2 **Knife Peeling Plate** - used for achieving a smoother finish on, particularly, potatoes and carrots. A filter basket (or sink skip) must be used. Do not use with liner versions

3 **Onion Peeling Plates** - for peeling onions and shallots. A filter basket (or sink skip) must be used. Do not use with liner versions

4 **Salad Spinning Basket** - gently spins excess moisture from lettuce leaves after washing.

5 **Mussel Washing Plate** - cleans all but the most stubborn dirt from mussels prior to cooking. Do not use with liner versions

SAFETY

All M Range machines are fitted with a number of safety features to prevent operator injury.

No-volt release: If the electricity supply is interrupted the machine will not restart until the green start button is pressed again.

Lid interlock: If the lid is opened during operation the motor automatically cuts out and cannot be restarted until the lid is closed and the green start button has been pressed.

Door interlock: If the chute door is opened during operation the motor automatically cuts out and cannot be restarted until the chute door is closed and the green start button has been pressed. To discharge the door must be held open and the green button depressed ensuring two handed operation.

Door baffle: An inner door baffle prevents the operator reaching into the peeling chamber through the discharge door.

CLEANING

It is essential to clean the machine at least once a day, preferably at the end of each period of operation.

1 Switch off at the socket or isolator.
2 Open the peeler chamber lid.
3 Remove the peeling plate.
4 Clean the peeling plate in a sink, dishwasher, potwash or by hosing with a spray.
5 Rinse the inside of the peeling chamber, door and lid with warm water, using a mild detergent if necessary.
6 Wipe the exterior of the machine with a damp cloth, again using a mild detergent if required.

DO NOT USE CLEANING MATERIALS CONTAINING ABRASIVES OR BLEACHES. DO NOT STEAM CLEAN

MAINTENANCE

Details of IMC Service Contracts are available on application.