

PPN/PPF5-10-18-25 LCN/LCF5-10-18



PELAPATATE E LAVACOZZE

* POTATO PEELER AND MUSSEL WASHER
ÉPLUCHEUR À POMMES DE TERRE ET LAVE MOULES
KARTOFFELSCHÄLER UND MUSCHELWASCHMASCHINE
PELA-PATATAS Y LAVA-MEJILLONES
DESCASCADORA DE BATATAS E LAVA MEXILHÃO
КАРТОФЕЛЕЧИСТКА И ОЧИСТИТЕЛЬ МИДИЙ



Manuale d'uso e manutenzione

* Operation and maintenance manual
Manuel d'emploi et d'entretien
Betriebs- und Wartungsanleitung
Manual de uso y mantenimiento
Manual de instruções e manutenção
Инструкции по использованию и техобслуживанию

PPN/PPF5-10-18-25

LCN/LCF5-10-18



POTATO PEELER AND MUSSEL WASHER

A120.181/A120.186/A120.188/A120.190

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Purpose of this manual

This manual has been written by the Manufacturer to make an integral part of the machine standard equipment. During the design and construction phases, special care has been devoted to any aspects which might endanger the safety and health of the people interacting with the machine. In addition to the applicable safety legislation, all “good construction practice” rules have been adopted. The purpose of these information notes is to make machine users aware that special care should be applied to prevent any risks. The biggest asset to this end, however, is precaution. Safety is also the responsibility of all the operators who interact with the machine. Keep this manual in a suitable place, where it can be conveniently reached for consultation. In order to highlight some parts of the text, the following symbols have been used:

⚠ DANGER – CAUTION: it indicates hazards likely to cause severe injury ; caution is requested.

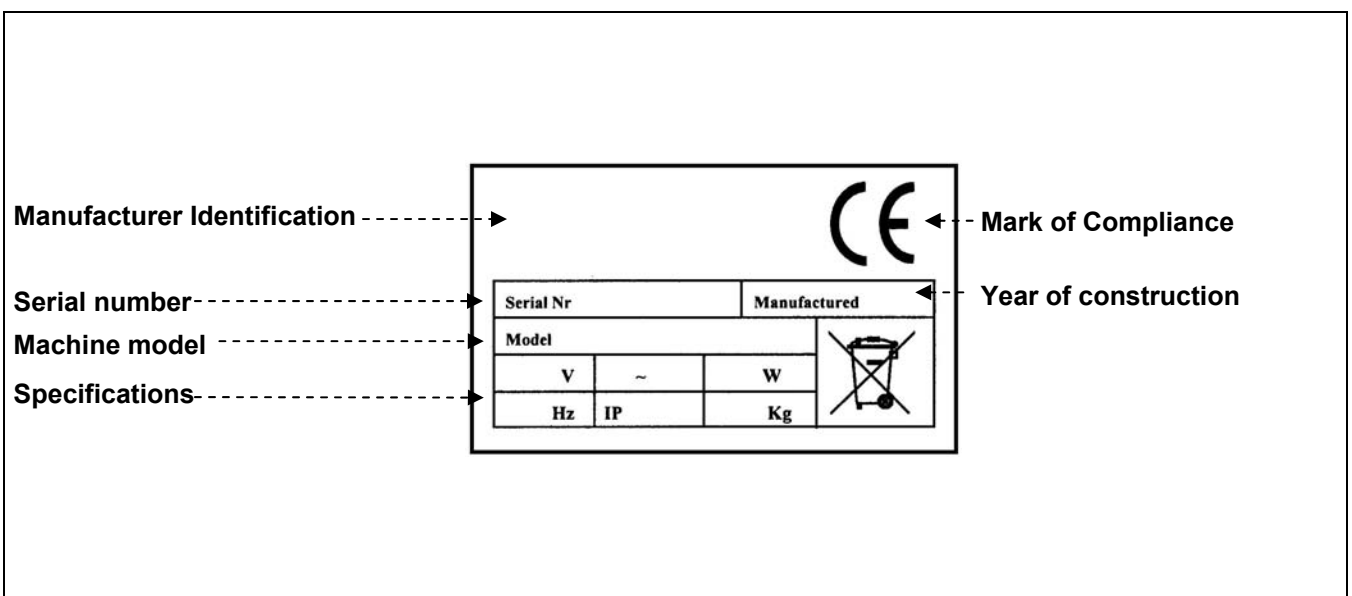
i INFORMATION: technical indications of special interest.

This manual comes with the following annexes:

- a guarantee certificate containing the guarantee conditions prescribed by the Manufacturer.
- documents certifying compliance with the applicable safety and personal health legislation in force.

To request After-sales service, submit inquiries or order spare parts, contact your Authorised dealer.

Manufacturer and machine Identification



Machine description

Potato peeler:

The machine was developed to satisfy the needs of small and medium caterers who need to peel tubers every day. Compact size and extremely practical operation make this appliance the ideal choice to reduce the time needed for manual peeling by and, at the same time, to keep a constant quality of results.

The assortment is made up of 8 different counter models:

PPN5 (5 Kg. of potatoes)

PPN10 (10 Kg. of potatoes)

PPN18 (18 Kg. of potatoes)

PPN25 (25 Kg. of potatoes)

PPF5 (5 Kg. of potatoes + CI)

PPF10 (10 Kg. of potatoes + CI)

PPF18 (18 Kg. of potatoes + CI)

PPF25 (25 Kg. of potatoes + CI)

The machine body is built in AISI304 stainless steel for easy cleaning and maintenance.

It has safety features compliant with the applicable European Directives.

Mussel washer:

The machine was developed to satisfy the needs of small and medium caterers who need to wash mussels every day. Compact size and extremely practical operation make this appliance the ideal choice to reduce the time needed for manual washing by and, at the same time, to keep a constant quality of results.

The assortment is made up of 6 different counter models:

LCN5 (5 Kg. of mussels)

LCN10 (10 Kg. of mussels)

LCN18 (18 Kg. of mussels)

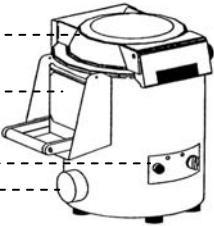
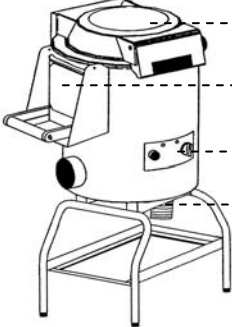
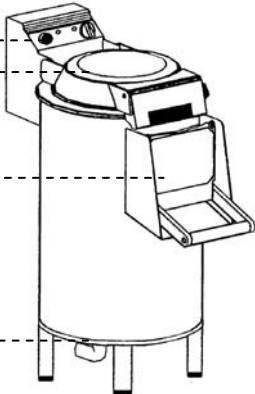
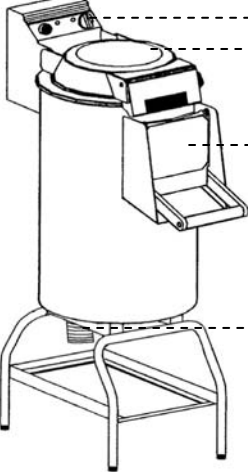
LCF5 (5 Kg. of mussels + CI)

LCF10 (10 Kg. of mussels + CI)

LCF18 (18 Kg. of mussels + CI)

The machine body is built in AISI304 stainless steel for easy cleaning and maintenance.

It has safety features compliant with the applicable European Directives.

<p>MOD.PPN-LCN5</p> <p>Lid</p> <p>Outlet door</p> <p>Control board</p> <p>Water drain</p> 	<p>MOD.PPF-LCF5</p> <p>Lid</p> <p>Outlet door</p> <p>Control board</p> <p>Water drain</p> 
<p>MOD.PPN/LCN10-18-PPN25</p> <p>Control board</p> <p>Lid</p> <p>Outlet door</p> <p>Water drain</p> 	<p>MOD.PPF/LCF10-18-PPF25</p> <p>Control board</p> <p>Lid</p> <p>Outlet door</p> <p>Water drain</p> 

Specifications

Description	Unit of measure	PPN5	PPF5	PPN10	PPF10	PPN18	PPF18	PPN25	PPF25
Electric power input	V Hz Ph	230V 50Hz 1Ph 230/400V 50Hz 3/3Ph+N							
Power	kW (HP)	0.37 (0.5)	0.37 (0.5)	0.75 (1)	0.75 (1)	1.1 (1.5)	1.1 (1.5)	1.1 (1.5)	1.1 (1.5)
Potatoes load	kg	5	5	10	10	18	18	25	25
Net weight	kg	26	28	37	36	43	42	70	70
Packaged weight	kg	36	38	47	46	53	52	88	88
Noise		Lower than 70 dB(A)							
Installation		On the table	On the floor						
Protection class		IPX3							
Electric shock protection		Class I							

Description	Unit of measure	LCN5	LCF5	LCN10	LCF10	LCN18	LCF18
Electric power input	V Hz Ph	230V 50Hz 1Ph 230/400V 50Hz 3/3Ph+N					
Power	kW (HP)	0.26 (0.35)	0.26 (0.35)	0.55 (0.75)	0.55 (0.75)	0.9 (1.2)	0.9 (1.2)
Mussels load	kg	5	5	10	10	18	18
Net weight	kg	26	28	37	36	43	42
Packaged weight	kg	36	38	47	46	53	52
Noise		Lower than 70 dB(A)					
Installation		On the table	On the floor				
Protection class		IPX3					
Electric shock protection		Class I					

Overall dimensions

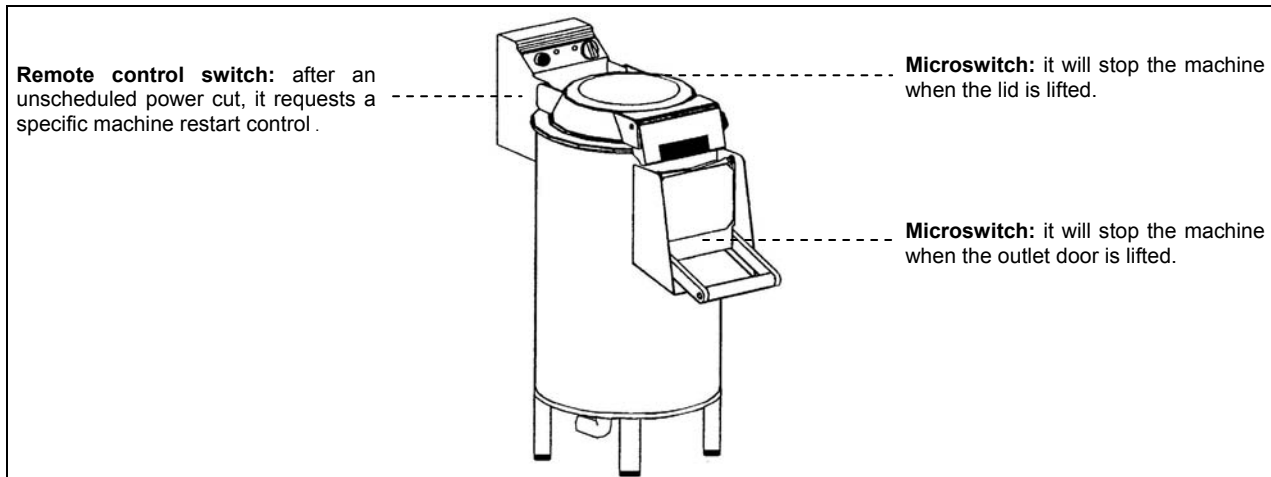
mm	A	B	C	
PPN-LCN5	500	750	920	
PPN-LCN10	550	850	1120	
PPN-LCN18	550	850	1120	

Overall dimensions

PPF-LCF5				PPF-LCF10				PPF-LCF18			
540				710				800			
450				450				450			
	400		570		400		570		400		570
	520		770		770		770				
mm	A	B	C					A	B	C	mm
PPF-LCF5	500	750	920								ACCI
PPF-LCF10	550	850	1120								
PPF-LCF18	550	850	1120								

PPN25				PPF25							
1040				1350							
	427		427		450		465				
	900				900						
mm	A	B	C					A	B	C	mm
PPN25	600	1050	1230								PPF25
											ACCB

Safety devices



Safety information

- It is of the greatest importance to carefully read this manual before carrying out installation and use operations. Consistent compliance with the instructions contained in this manual will guarantee personal and machine safety.
- Do not tamper with the safety devices for any reason.
- We recommend that industrial safety regulations issued nationally by the appointed organisms be strictly respected.
- The manufacturer declines all responsibility for injuries to persons or damages to property, resulting from failure to comply with these safety rules.
- Correct machine setting, lighting and workshop cleanness are pre-conditions for personal safety.
- Do not expose the machine to atmospheric agents.
- The machine connection and start-up should only be executed by skilled engineers.
- Check that the plant mains ratings correspond to the specifications printed on the machine data plate.
- Make sure that the machine is connected to a grounding system.
- The work area around the machine should always be kept clean and dry.
- Wear the work attire prescribed by the industrial accident-prevention regulations.
- This machine should always be used for its recommended uses ; any other use is deemed improper and therefore dangerous.
- Check the suitability and weight of the products to work ; do not overload the machine to exceed its capacity.
- It is forbidden to introduce any objects, tools or hands in the dangerous parts.
- Keep the machine out of children' s reach.
- Unplug the machine from the mains when not in use.
- In the event of breakdowns and/or malfunctioning, do not carry out any repair yourselves, apply to your Authorised dealer.
- Order original spare parts only.
- Before carrying out machine cleaning, unplug it from the power mains.
- Do not clean with high-pressure water jets.

Residual risks

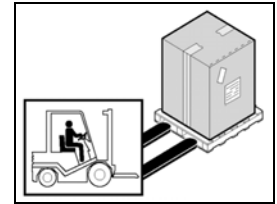
In accordance with point 1.7.3 "Warnings regarding residual risks" of the Machine Directive 98/37 and following amendments, it is noted that the guards applied, in accordance with said Directive, do not totally eliminate risks of burns to the upper limbs.

INSTALLATION 2

Packing and unpacking

The machine will come packaged in a carton with foamed polyester inserts to guarantee perfect safety during transport.

- Handle the carton in compliance with the instructions.
- Open the carton and make sure that all components are intact. Keep the carton for any future machine removal.
- Lift the machine according to the instructions and place it in its selected setting for installation.



Installation area

The selected machine work setting must be sufficiently lit and have an electric power outlet. The worktop must be sufficiently large, perfectly level and dry. The machine should be installed in non-explosive environments. In any case, installation should be carried out by taking into account any applicable industrial safety regulations in force.

Environmental Condition Table

Descriptions	Values
Working temperature	0+35 °C (32+95 °F)
Storage temperature	-15 to +65 °C (from -6.8 to +149 °F)
Relative humidity	Maximum 80% at an ambient temperature of 20 °C Maximum 50% at an ambient temperature of 20+60 °C
Ambient dust	Lower than 0.03 g/m ³

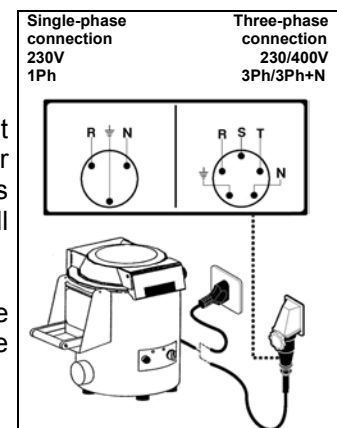
Electric connection

⚠ DANGER – CAUTION: Electric connection to the power mains should be executed by skilled engineers.

Check for the perfect efficiency of the plant grounding system. Make sure that the line voltage (**V**) and frequency (**Hz**) correspond to the machine ratings (refer to the machine identification plate and wiring diagram). The machine comes equipped with an electric cable with plug. Plug the machine into a main wall switch with differential.

Three-phase connection

Start the machine for just a few seconds and check that the beater turns in the right direction. If this is not the case, disconnect power and exchange two of the three phase wires in the plug.



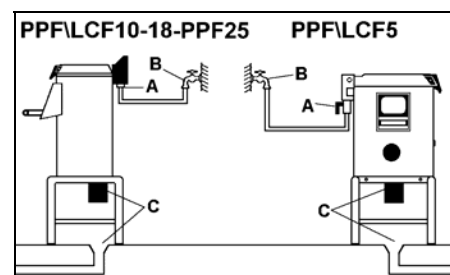
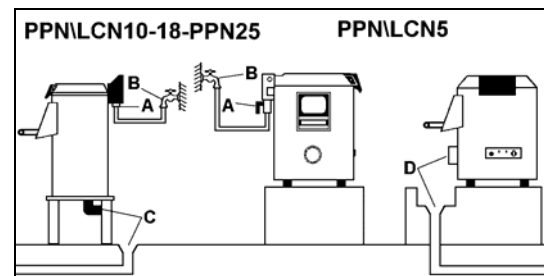
Connection to water supply

Connect to water supply by means of the supplied hose (1500mm.) and 3/4" couplings. Proceed as follows:

-Connect hose to inlet **A** on the machine back side.

-Connect the other end of the hose to water supply. A water trap **B** is to be installed on the water supply pipe before the machine.

-Incline the water drain **C** to facilitate scrap draining; the underground draining pipe must be $\varnothing 50$ mm. for models PPN\LCN10-18-PPN25 and $\varnothing 90$ mm. for models PPF\LCF5-10-18-PPF25. The model PPN\LCN5 is a table-top machine in order to drain **D** into a washbasin or similar, placed on the left of the machine.



OPERATION AND CLEANING 3

Control descriptions

1) Power-on lamp

Power-on pilot lamp will light.

2) Running lamp

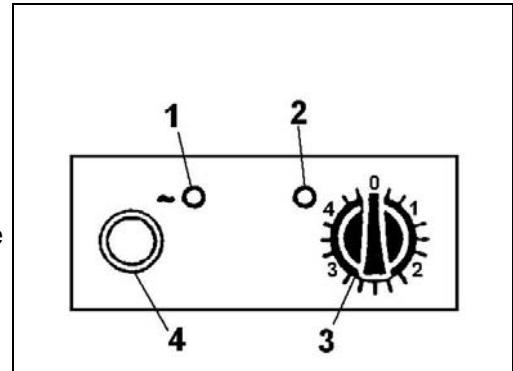
Running pilot lamp will light.

3) Timer

Turn the timer knob to select the required working-cycle time length (0÷4 minutes).

4) Discharge push-button

Press the button to discharge the product after working-cycle.



Use of the machine

Open the transparent lid by pulling the handle **A** until it clicks open.

Put the disk in and load the tank with the product to be processed.

Lock the lid and make sure the outlet door **B** is locked.

Switch the wall master switch on. Power-on white pilot lamp **C** will light.

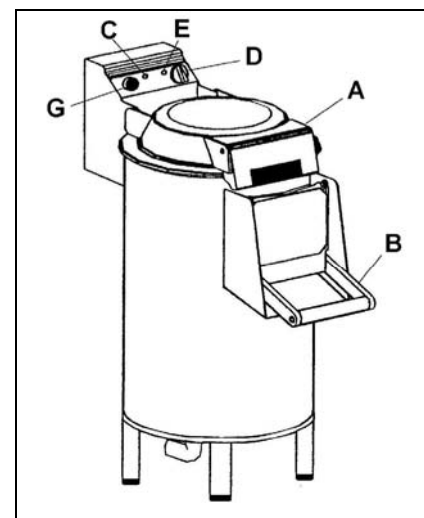
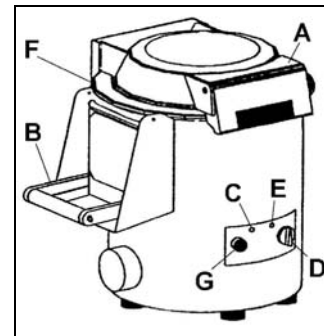
Start the appliance by turning the timer knob **D** on the required working-cycle time length, the running green pilot lamp **E** will light.

Make sure rinsing water flowing in: for models PPN\PPF\LCN\LCF10-18-PPN\PPF25 this is automatically accomplished on starting, for models PPN\PPF\LCN\LCF5 the tap **F** located on the machine must be turned on manually.

The machine will automatically stop and the running green pilot lamp will go off on ending the set cycle.

For models PPN\PPF\LCN\LCF5 turn off the water tap **F**.

In order to let the processed product out open the outlet door **B** after putting a container underneath it. Then press pulse push-button **G** to allow the on-empty rotation of the disk. Meanwhile hold the outlet door so as to check the product coming out without touching it.



⚠ DANGER – CAUTION: never put your hand inside the outlet door to help the product come out.

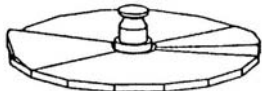
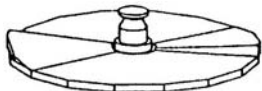

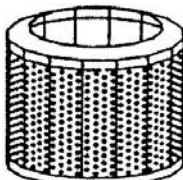
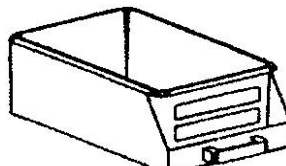
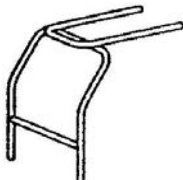
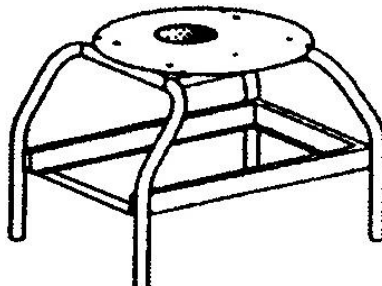
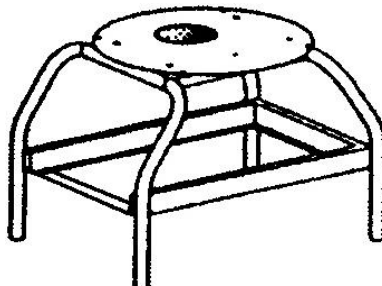
End-day cleaning

- At the end of a work day, unplug the machine from the power mains.
- Thoroughly clean the machine using neutral detergents.
- Wipe the machine outer parts with a damp sponge.
- Do not use steel wool or abrasive cleaning products.

Long periods of inactivity

If the machine is to be left idle for long periods of time, turn off the main wall switch, thoroughly clean the machine and cover it with a sheet to protect it from dust.

Optional accessory gadgets

<p>PTA-PAB: peeling tubers with scraping disk (only mod.PPN\PPF5-10-18)</p>	
<p>PTB: peeling tubers with scraping disk (only mod.PPN\PPF25)</p>	
<p>PPC: cleaning mussels and shellfish with brushes disk (only mod.LCN\LCF5-10-18)</p>	
<p>CCV: centrifuging leafy vegetables with basket (only mod.PPN\PPF10-18-25)</p>	
<p>CCF: Collecting slags (only mod.PPF\LCF5-10-18-PPF25)</p>	
<p>SB: supporting discharge container (only mod.PPF\LCF5-10-18)</p>	
<p>CI: Changing mod.PPN\LCN5-10-18 in mod.PPF\LCF5-10-18</p>	
<p>CB: Changing mod.PPN25 in mod.PPF25</p>	

TROUBLESHOOTING RECYCLING 4

Foreword

In the event of breakdowns or malfunctioning, turn off the main wall switch and contact your local Dealer's After-sales service. Do not disassemble any internal machine parts.

The Manufacturer declines all responsibility for any tampering !

Troubles, causes and remedies

Trouble	Cause	Remedy
The machine will not start	Main switch is off	Turn the main switch on to "I"
	No voltage input to power line	Apply to your local Dealer's After-sale service

Disposal and recycling

The machine has been designed to operate for an average duration of 10.000 work hours. At the end of the machine work life, comply with your national disposal and recycling regulations. Please contact your authorised environment protection bodies or authorities.