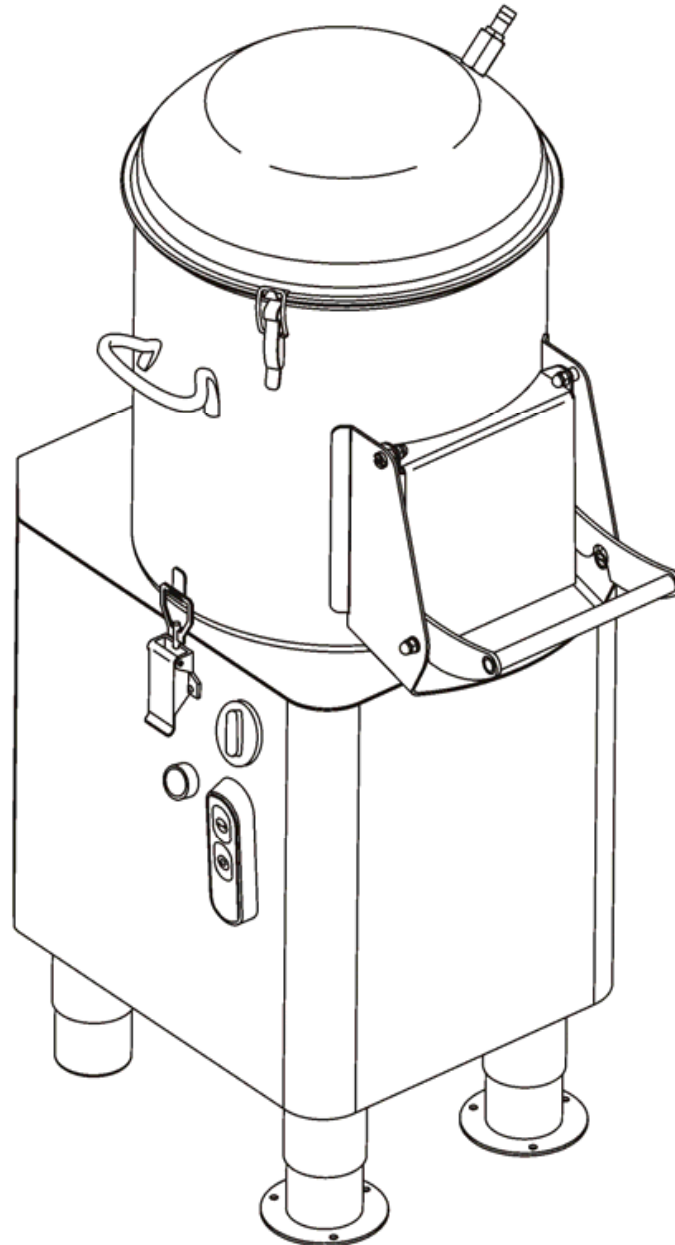


Potato peeler: **PPJ 10-20 SC CE**

Mussel cleaner: **LCJ10-20 SC CE**

INSTRUCTIONS FOR USE AND MAINTENANCE MANUAL



Ed.
12/2011

INTRODUCTION

This manual has been written to provide the client with all information concerning the machine and the norms pertaining to it, apart from the use and maintenance instructions which enable it to be used in the best way possible, therefore maintaining its efficiency through time. This manual must be given to all personnel who will use or do maintenance on the machine.

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CHAP. 1 - MACHINE INFORMATION

1.1 - GENERAL PRECAUTIONS

- The machine must only be used by trained personnel who are perfectly aware of the safety norms contained in this manual.
- If there is a turnover of staff, promptly provide proper training for new personnel.
- Even if safety devices are installed on the machine do not place hands near moving parts and avoid touching the machine with wet or damp hands.
- Before carrying out any type of maintenance or cleaning, disconnect the machine plug from the electrical outlet.
- The machine must only be used by trained personnel who are perfectly aware of the safety norms contained in this manual.
- If there is a turnover of staff, promptly provide proper training for new personnel.
- Even if safety devices are installed on the machine do not place hands near moving parts and avoid touching the machine with wet or damp hands.
- Before carrying out any type of maintenance or cleaning, disconnect the machine plug from the electrical outlet.
- When intervening for maintenance or cleaning purposes (therefore the protections are removed) carefully evaluate residual risks .
- During maintenance or cleaning always concentrate on the operations in progress.
- Regularly check the state of the feeding cable (completely unwinding the cable, avoiding twisting it, is advisable to avoid potential risks); a worn or broken cable can present serious danger of the electrical kind; avoid compressing the wire with weights, leaving it in contact with hot or sharp surfaces and pulling on it to unplug it from the outlet.
- If the machine shows signs of malfunctioning or does not work, do not use it or try to repair it; contact the “Assistance Center”, indicated on the back of this manual.
- The combination of the OUT and START pushbuttons must only be used for unloading the worked product.
- The machine must only be used for cleaning potatoes / mussels / onions.
- The manufacturer is not responsible in the following cases:
 - if the machine is mishandled or the safety devices are installed by unauthorized personnel;
 - if components are replaced with unoriginal parts;
 - if the instructions in this manual are not followed carefully;
 - if the machine surfaces are treated with inappropriate products (inflammable, corrosive or harmful substances).

1.2 - SAFETY DEVICES INSTALLED ON THE MACHINE

The safety devices against risks of electrical nature conform with the directives **2006/95/CEE**, **1935/2004CEE**, while the mechanical safety devices conform with the directives **2006/42 CEE**.

The machine is equipped with:

- a starting device consisting of a control card insulated in IP 34, 24 Volts, which enables:
 - turning the machine on and off;

- controlling the unloading of the product;
- controlling the safety micros;
a micro, which causes the machine to stop in case the cover or discharge door opens (*see FIG. n°1*), does not allow the machine to turn on if it is not in the closed position;
an N.V.R. device in the control circuit which requires the machine to be restarted if there is an accidental lack of electricity and it enables restarting the machine only by using the START pushbutton;

Furthermore the machine is equipped with an upper transparent cover which enables checking the working of the product in progress without any risks.

1.3 - DESCRIPTION OF THE MACHINE

1.3.1 - General description

The line of CE professional PPJ/LCJ SC has been designed and manufactured by our company with the precise objective of guaranteeing:

- maximum safety during use, cleaning and maintenance;
- maximum hygiene, the result of the careful selection of materials which come into contact with foodstuffs and due to the elimination of sharp edges from the part which comes into contact with the product, in such a way to guarantee easy and thorough cleaning;
- all the components are robust and stable;
- maximum silence thanks to the belt transmission.

1.3.2 - Constructive features

Professional I PPJ/LCJ SC are made of AISI 304 steel.

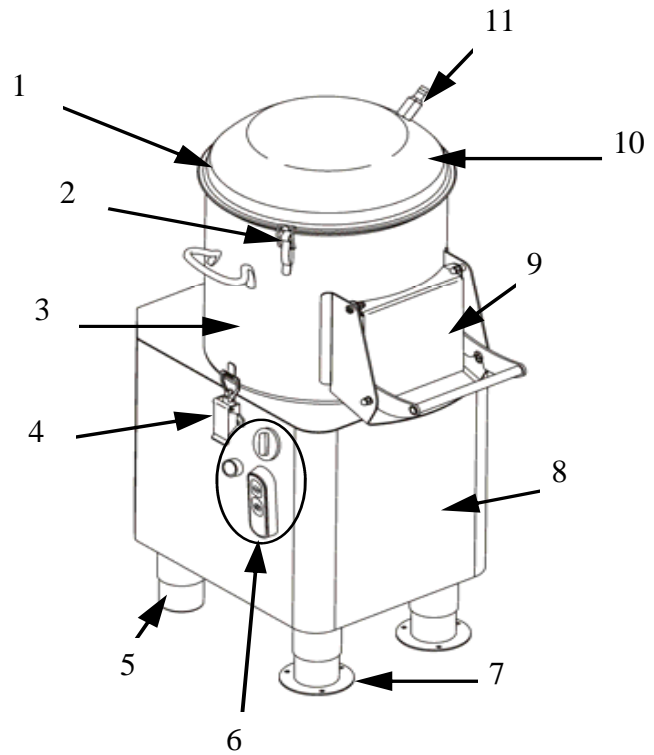
The discharge door is polished aluminum; the adjustable feet are stainless steel; the cover is made of AISI 304 steel, the work plate is aluminum with the disk made of AISI 304 steel; the internal walls of the container are in abrasive resin to enable a higher level of abrasion with the product to be worked.

1.3.3 - Machine makeup

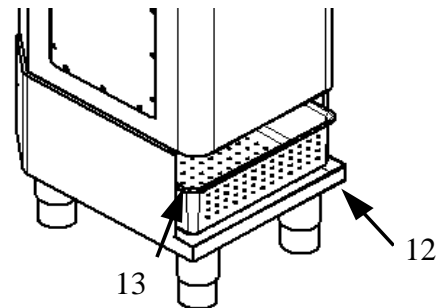
FIG. n°1 - General view of the machine

KEY:

- 1. Hopper
- 2. Cover block hinge
- 3. Pan
- 4. Pan block hinge
- 5. Feet
- 6. Controls
- 7. Flanged feet
- 8. Structure
- 9. Discharge door
- 10. Cover
- 11. Water inlet
- 12. Stand
- 13. Sieve



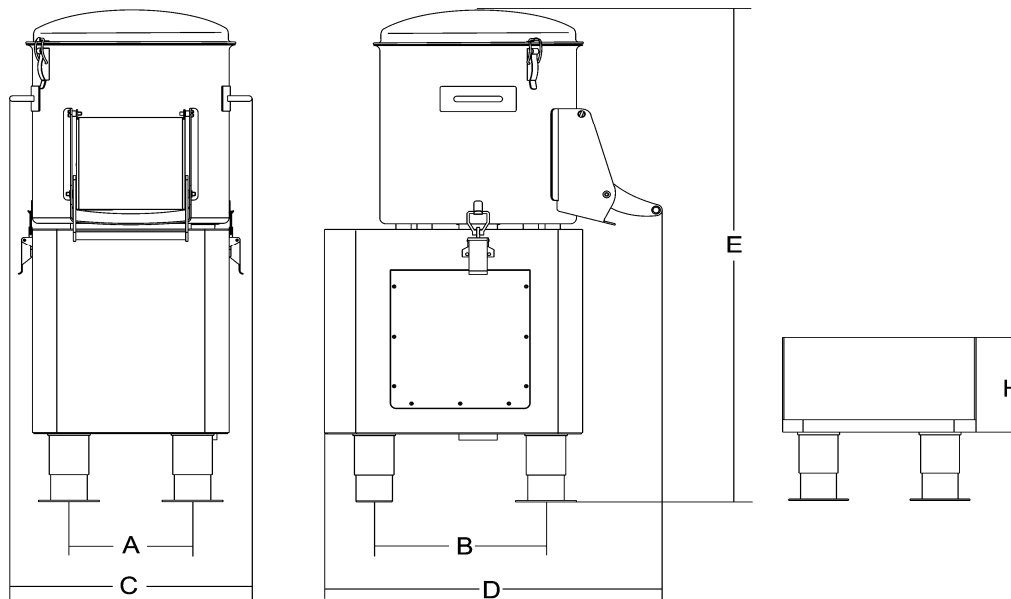
NB: there is the possibility of adding the sieve to the stand to collect waste.



CHAP. 2 - TECHNICAL DATA

2.1 - DIMENSIONS, WEIGHT, CHARACTERISTICS ... FIG. n°2 -

Drawings of dimensions



TAB. n°1 - MEASUREMENTS AND TECHNICAL FEATURES

| Model | <i>u</i> | PPJ10 SC | LCJ10 SC | PPJ20 SC | LCJ 20 SC |
|---------------------|----------------|-------------|-------------|--------------|--------------|
| Power source | | 230-400V/5 | | | |
| A x B | <i>mm</i> | 203x282 | 203x282 | 295x337 | 295x337 |
| C x D x E | <i>mm</i> | 470x544x910 | 470x544x910 | 560x650x1090 | 560x650x1090 |
| H | <i>mm</i> | 110 | 110 | 110 | 110 |
| Capacity | <i>kg</i> | 10 | 10 | 20 | 20 |
| Output/h. | <i>kg/h.</i> | 170 | 170 | 340 | 340 |
| Motor | <i>Watt/Hp</i> | 735 / 1 | 735 / 1 | 1102 / 1,5 | 1102 / 1,5 |
| Revolutions | <i>rpm</i> | 320 | 150 | 275 | 150 |
| Net weight | <i>kg</i> | 41,5 | 41,5 | 52 | 52 |
| Noise level | <i>dB</i> | 07≤ | 07≤ | 07≤ | 07≤ |

ATTENTION: The electrical characteristics the machine is prearranged for are indicated by a plate (*attached to the back*); before connecting the machine see **4.2 electrical connection**.

CHAP. 3 - RECEIVING THE MACHINE

3.1 - SHIPPING THE MACHINE (see FIG. n°3)

The machine leaves our warehouses correctly packaged, such a package consists of: a) an external box in robust cardboard and a wooden pallet;

- b)) the machine;
- c)) is manual;
- d)) the compliance certificate.

If requested/ordered:

- e) stand with sieve.

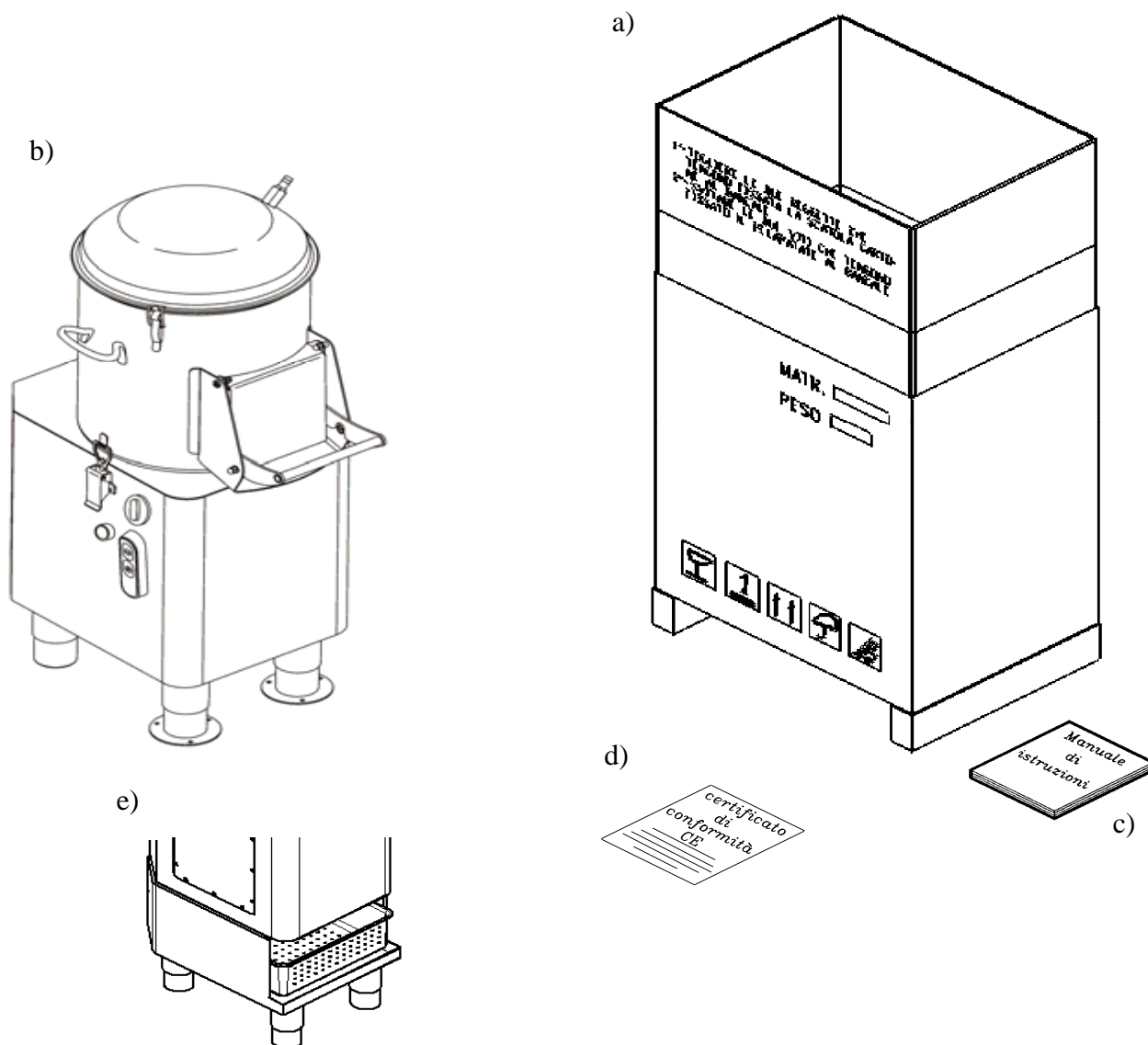


FIG. n°3 - Package description

3.2 - CHECKING THE PACKAGE UPON RECEIPT

When the package is received, if there is no external damage, open the package and check that all the material is inside (*see FIG. n°3*).

If the package shows signs of mishandling, bumps or falls upon delivery, the shipping company must be made aware of the damage within 3 days of the delivery date indicated on the documents, and a detailed report must be written on the damage to the machine. **Do not overturn the package!!** When the package is being moved make sure that it is firmly held in the four fundamental points (keeping it parallel to the floor).

3.3 - DISPOSING OF THE PACKAGE

The package components (cardboard, pallets, plastic and polyurethan foam strap) are produced like solid urban waste, therefore they can easily be disposed of.

If the machine is installed in countries with particular norms, dispose of the packages according to the laws in force.

CHAP. 4 - INSTALLATION

4.1 - MACHINE PLACEMENT

When choosing the plane the machine will be placed on the dimensions shown in Tab. 1 must be considered (based on the model), therefore the surfaces must be wide enough to hold it, and it must be well-levelled and dry.

Prearrange a discharge tube ($\phi 60$ mm.) under the machine and a drain trap on the floor, or a floor grate to collect the water or other waste material.

Furthermore the machine must be placed as near as possible to a faucet ($\phi 12$ mm.), which enables the feeding tube to be easily and safely attached (*see FIG. n°4*). Once the machine is placed proceed to blocking it by fastening it to the floor with the setscrews on the flanged feet.

Furthermore the machine must be placed in an environment with a maximum humidity of 75% and a temperature between $+5^{\circ}\text{C}$ and $+25^{\circ}\text{C}$; in any case in environments which do not bring about its malfunctioning.

Load $\phi 12$ 75%, which is not salty and

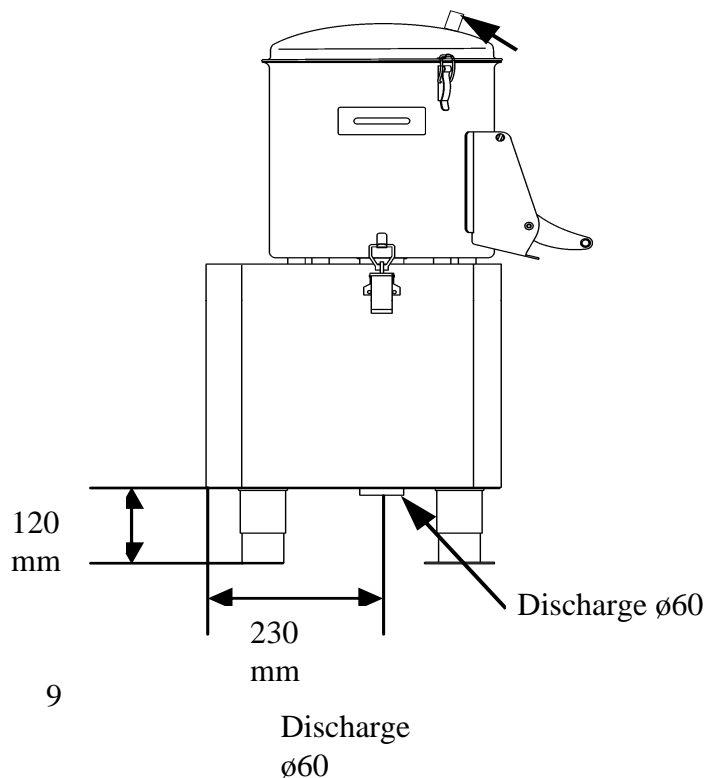


Fig. n°4 - Discharge diagram

4.2 - ELECTRICAL CONNECTIONS

4.2.1 - PPJ/LCJ SC with single-phase motor

The machine is outfitted with a feeding cable with a cross section area of $3 \times 1.5 \text{ mm}^2$, length 1.5m. Connect the machine to 230V./50Hz by means of a blue CEI plug, interposing a magnetothermic-differential switch of 10A, $\Delta I = 0.03\text{A}$. At this point make sure that the grounding system works perfectly.

Furthermore check that the data shown on the serial number-technical plate (*FIG. n°5*) correspond to the data on the delivery notes.

| | |
|------------|----------------------|
| Mod. | _____ |
| Matr. | _____ Watt. |
| _____ H.p. | _____ A. _____ Hz. |
| ○ _____ | ~ Volts. _____ Kg. ○ |
| Anno | _____ |

FIG. n°5 - Serial number-technical plate

4.2.2 - PPJ/LCJ SC with three-phase motor

The machine is outfitted with a feeding cable with a cross section area of $5 \times 1.5 \text{ mm}^2$; length $5.1 \cong \text{m}$. Connect the machine to the 400V./50Hz three-phase electrical network by means of a CEI plug, interposing a magnetothermic-differential switch of 10 A, $\Delta I = 0.03 \text{ A}$.

At this point make sure that the grounding system works perfectly.

Before finally connecting the machine to the three-phase feeder line, check the direction of rotation of the cap by pressing the START pushbutton (*see FIG. n.°9*) then immediately stop it by pressing the STOP pushbutton.

The direction of rotation of the cap seen from the discharge outlet must be

counterclockwise; if the direction of rotation is not exact, invert two of the three feeding wires in the plug or outlet (*see FIG. n°7*).

The three-phase motor can run with a tension of either 230 V.or 400V. If not otherwise specified the connections are carried out for 400V.; to adapt to a three-phase 230V. network ask for assistance from the “ASSISTANCE CENTER”.

4.3 - ELECTRICAL DIAGRAMS

4.3.1 - Diagram of the electrical system single-phase

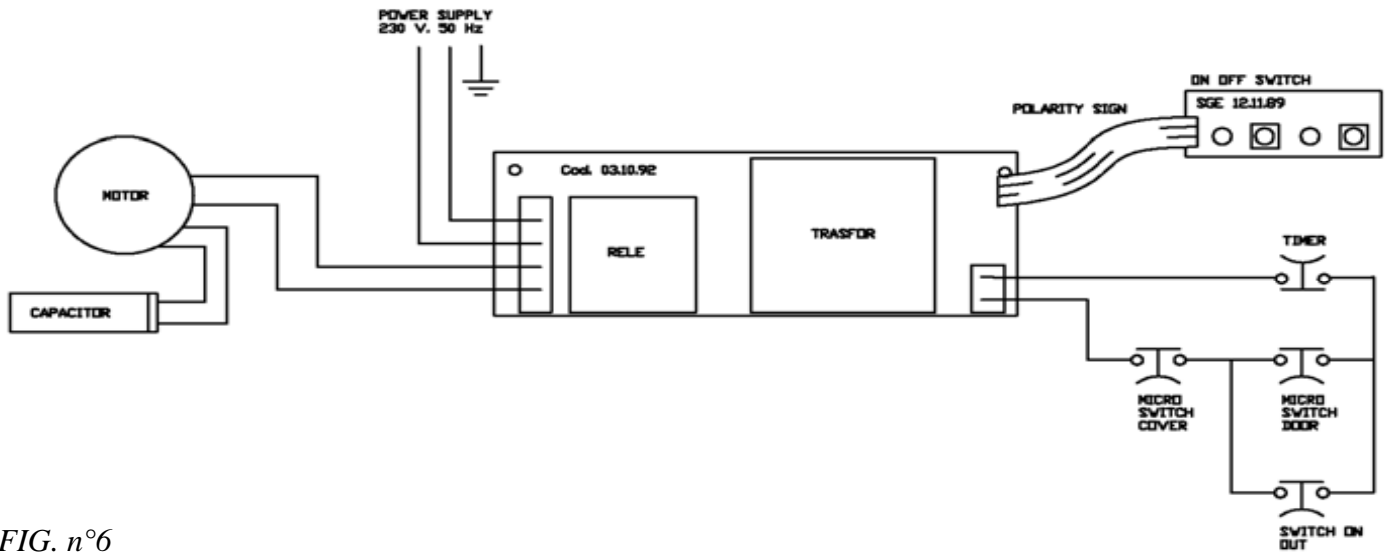


FIG. n°6

4.3.2 - Diagram of electrical system three-phase

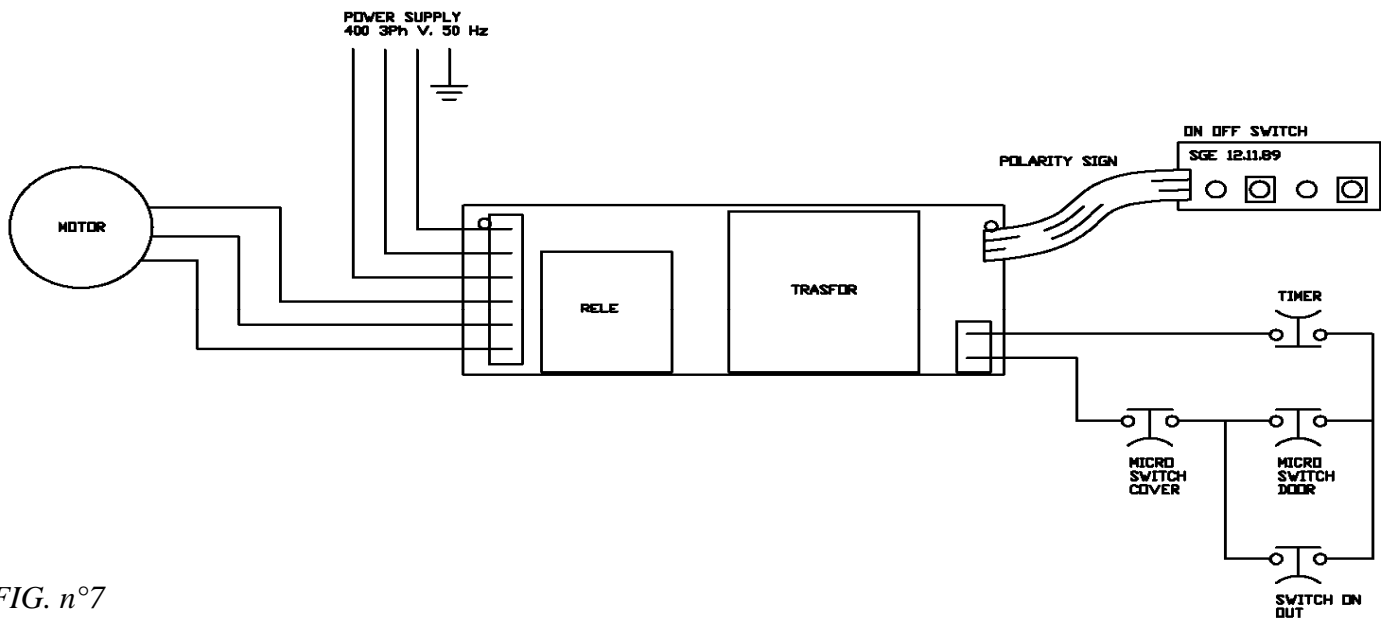


FIG. n°7

4.4 - OPERATIONAL CHECK

Before proceeding to testing make sure the upper cover and the discharge door are well-blocked, then check the running of the machine with the following procedure:

- 1 check that the upper cover and the discharge door are closed well;
- 2 press the START 'I' pushbutton and then the STOP one;
- 3 check if the machine stops when running by opening the cover or discharge door, and once it is closed if the machine restarts by pushing the START pushbutton;
- 4 to discharge the material open the discharge door, keeping it open with your

right hand and at the same time pushing the OUT and START 'I' buttons on the pushbutton strip with your left hand; the machine will start by unloading the potatoes by centrifugal force.

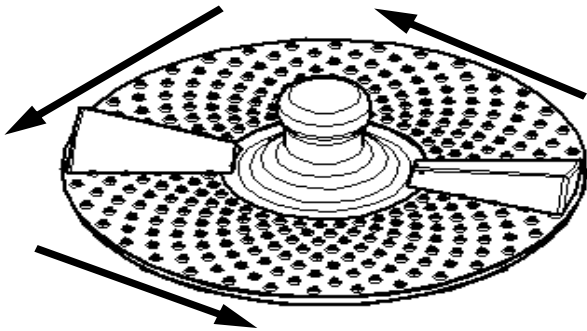


FIG. n°8 - Cap rotation

CHAP. 5 - MACHINE USE

5.1 - CONTROLS

The controls are located as follows.

- 1 OUT is the pushbutton for the automatic discharge of the product; it works only if it is pressed at the same time as the START 'I' button.
- 2 STOP 'O' is the pushbutton to stop the machine and START 'I' is the pushbutton to start the machine.
- 3 Timer (max time 5 min.).

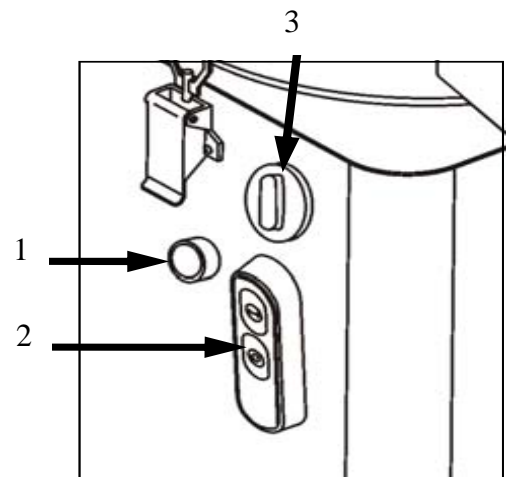


FIG. n°9 - Position of controls

5.2 - LOADING AND WORKING

THE PRODUCT (see FIG. n°10)

NB: The goods to be worked are loaded gradually on the cap from the upper cover when the motor is off. Adhere to the following procedure:

- 1 load the product from the upper cover, making sure that the discharge door is closed well;
- 2 check that the machine is not too full and that the level of the product does not go over the abrasive band inside the machine;
- 3 close the upper cover;
- 4 open the water flow using the faucet on the hopper;

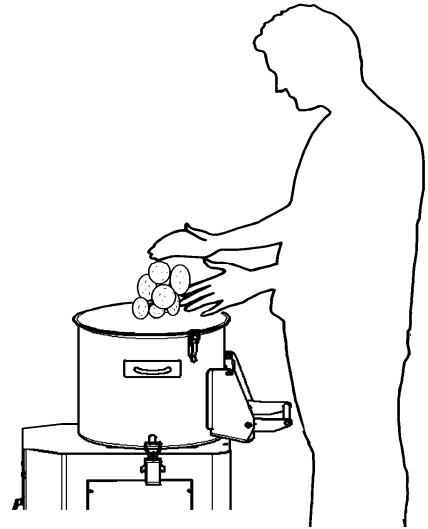


FIG. n°10 - Loading the product

Running:

- 1 set the desired work time with the timer (max time 5 min.);
- 2 then start the machine by pressing the START 'I' pushbutton;
- 3 if the cover and/or discharge door are accidentally opened or moved while the machine is running, the machine will stop; when closed press the START 'I' button;
- 4 open the water flow using the faucet on the hopper;
- 5 if the machine is outfitted with a stand with sieve, repeatedly unload the slag tray, to avoid the water dripping.

Unloading the worked product:

- 1 close the water faucet and put a big container near the discharge outlet;
- 2 to unload the material open the discharge door, keeping it open with your right hand; press the OUT and START 'I' pushbutton at the same time with your left hand; the machine will start unloading the product by centrifugal force;
- 3 once the unloading is complete the machine will stop by releasing the pushbuttons and the discharge door;

N.B.: Avoid making an empty machine turn.

CHAP. 6 - ROUTINE CLEANING

Before starting this chapter it is important to point out that:

The line of professional PPJ/LCJ SC is outfitted with normative measures for the electrical and mechanical protections both in the working phase and the cleaning and maintenance phases. All the same, **RESIDUAL RISKS** exist which cannot be totally eliminated; they concern the danger of contusions caused by inexpert contact with the external surfaces or abrasive internal ones of the machine.

ATTENTION!: never put hands inside the moving machine.

Cleaning and maintenance operations are carried out only when the machine is off and the feeding cable is unplugged.

6.1 - GENERALITIES

Before cleaning the machine the feeding plug must be disconnected from the

network to completely isolate the machine.

The machine must be cleaned at the end of every work day and all the parts of the machine (completely removable) which come into direct or indirect contact with the worked foodstuff must be carefully cared for.

Both the inside and the outside of the machine must be cleaned because the residual waste can be seriously damaging.

The machine must not be cleaned with water cleaners, high-pressure jets of water, brushes, and anything else which can damage it on the surface. Acidic, corrosive or inflammable substances must not be used.

If the machine has a stand with a sieve repeat-edly empty the slag tray to avoid the water dripping.

CHAP. 7 - MAINTENANCE

7.1 - GENERALITIES

Before carrying out any maintenance activity it is necessary to:

Disconnect the plug from the electrical outlet to completely isolate the machine from the rest of the system.

7.2 - BELT

The belt does not need any adjustments. Ususally, after 3/4 years it must be repla-ced, in this case call the “ASSISTANCE CENTER”.

7.3 - FEET

The feet could deteriorate with time, thus reducing the stability of the machine. Therefore they must be replaced.

7.4 - FEEDING CABLE

Periodically check the wear of the cable and call the “ASSISTANCE CENTER” to replace it.

CHAP. 8 - DISMANTLING

8.1 - PUTTING IT OUT OF WORK

If for some reason it is decided to put the machine out of work make sure that it cannot be used by anyone: unplug the electrical connections.

8.2 - WEEE Waste of Electric and Electronic Equipment



Directive 2002/95/EC, 2002/96/EC and 2003/108/EC on the restriction of the use of certain hazardous substances in electrical and electronic equipment, and waste electrical and electronic equipment

This symbol, crossed out wheeled bin, on the product or on its packaging indicates that this product must not be disposed of with your other household waste.

Separate waste collection of this appliance is organised and managed by the manufacturer. It is the user's responsibility to contact the manufacturer and follow the waste treatment system the manufacturer has adopted for separate waste collection.

The separate collection and recycling of your waste equipment at the time of disposal will help to conserve natural resources and ensure that it is recycled in a manner that protects human health and the environment.

***ASSISTANCE CENTER
AUTHORIZED RETAILER***

CHAP. 3 - RECEIVING THE MACHINE

3.1 - SHIPPING THE MACHINE (see FIG. n°3)

The machine leaves our warehouses correctly packaged, such a package consists of:

- a) an external box in robust cardboard and a wooden pallet;
- b) the machine;
- c) this manual;
- d) the CE compliance certificate.

If requested/ordered:

- e) stand with sieve.

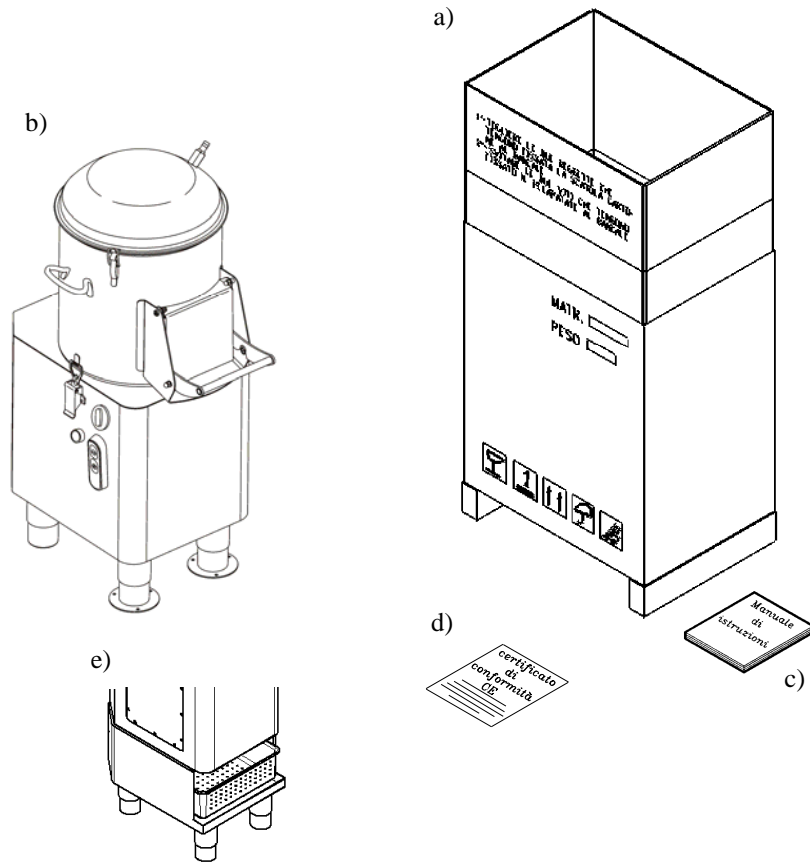


FIG. n°3 - Package description

3.2 - CHECKING THE PACKAGE UPON RECEIPT

When the package is received, if there is no external damage, open the package and check that all the material is inside (see FIG. n°3).

If the package shows signs of mishandling, bumps or falls upon delivery, the shipping company must be made aware of the damage within 3 days of the delivery date indicated on the documents, and a detailed report must be written on the damage to the machine. **Do not overturn the package!!** When the package is being moved make sure that it is firmly held in the four fundamental points (keeping it parallel to the floor).

3.3 - DISPOSING OF THE PACKAGE

The package components (cardboard, pallets, plastic and polyurethan foam strap) are produced like solid urban waste, therefore they can easily be disposed of.

If the machine is installed in countries with particular norms, dispose of the packages according to the laws in force.

CHAP. 4 - INSTALLATION

4.1 - MACHINE PLACEMENT

When choosing the plane the machine will be placed on the dimensions shown in Tab. 1 must be considered (based on the model), therefore the surfaces must be wide enough to hold it, and it must be well-levelled and dry.

Prearrange a discharge tube (ø60 mm.) under the machine and a drain trap on the floor, or a floor grate to collect the water or other waste material.

Furthermore the machine must be placed as near as possible to a faucet (ø12 mm.), which enables the feeding tube to be easily and safely attached (see FIG. n°4).

Once the machine is placed proceed to blocking it by fastening it to the floor with the setscrews on the flanged feet.

Furthermore the machine must be placed in an environment with a maximum humidity of 75%, which is not salty and has a temperature between +5°C and +25°C; in any case in environments which do not bring about its malfunctioning.

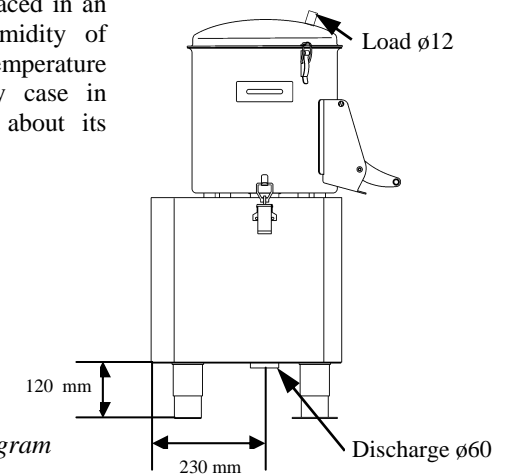


Fig. n°4 - Discharge diagram