



Installation, Operation and Care Manual

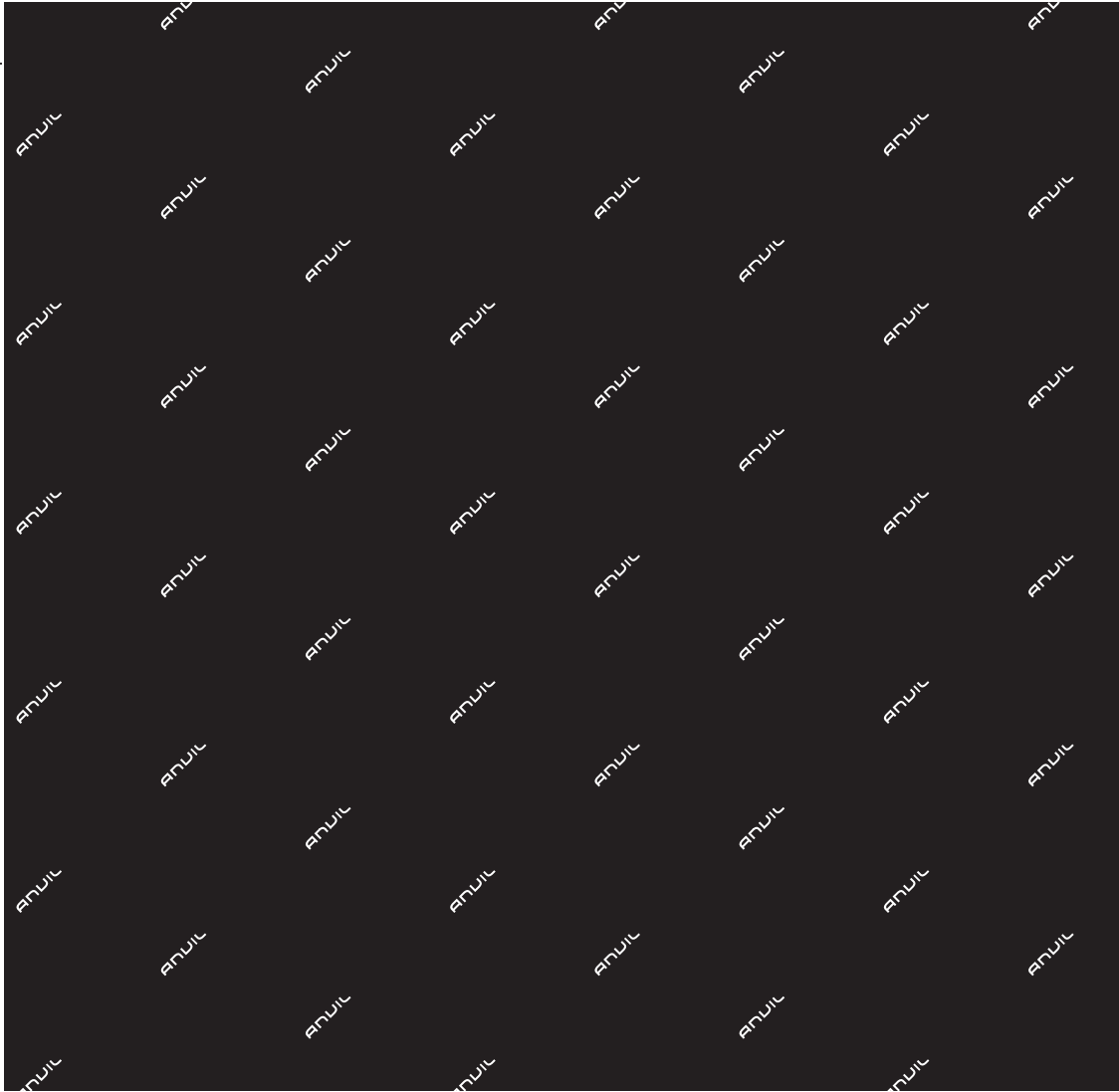


SCAN ME
TO GO TO
WARRANTY
REGISTRATION

MANUFACTURING
SINCE 1966

4-INS-PPA0012

THE CHEFS COMPANION



THE CHEFS COMPANION



THANK YOU FOR PURCHASING AN ANVIL PRODUCT!



REGISTER ONLINE TODAY

Register your warranty on-line at www.anvilworld.com today and learn how to get the best out of your Anvil product, tips to care for your Anvil product for long lasting performance, exciting recipes and more.

NO WEB ACCESS?

If you do not have access to the Web, register by completing this form and faxing it to the Anvil head office in South Africa. Fax: +27 11 474 1630

ONLY COMPLETE IF YOU DO NOT HAVE WEB ACCESS

Company _____

Name _____

Surname _____

Telephone _____

Cellphone _____

Email Address _____

Country _____

Postal address _____

Anvil products purchased _____

Code (see box label) _____

Serial number (see back of machine) _____

INTENDED USE

- Full-Service restaurant
- Coffee Shop / Deli
- Fast Food Outlet
- Hotel
- Bed & Breakfast
- School Cafeteria

- Institutional Cafeteria
- Corporate Catering
- Private Use
- Franchisor
- Convenience Store
- Other

 ALL ANVIL EQUIPMENT COMES WITH A TWO YEAR WARRANTY ON COMPONENTS AND DEFECTIVE WORKMANSHIP.

www.anvilworld.com

LIMITED WARRANTY

All equipment which is sold under ANVIL trademark and used for commercial purposes is warranted against defects in materials and workmanship. The warranty runs for two years from the date of original installation and is for the benefit of the original purchaser only. All other Warranties, expressed or implied, statutory or otherwise, including without limitations any implied Warranty of Merchantability or fitness for purpose are excluded. The Seller shall in no event be liable for direct, indirect or consequential damages in connection with ANVIL commercial products.

The Sellers obligation under this Warranty is limited to the repair of defects without charge. Defective units must be taken or shipped, transportation charges prepaid, to ANVIL.

This Warranty is not effective if damage occurs because of accident, carelessness, improper installation, lack of proper set-up, supervision when required or if the equipment is installed or operated in any manner contrary to the installation and operating instructions. In these cases, repairs will be made at a reasonable cost. Work performed by unauthorized personnel or unauthorized service agencies using non Anvil spares voids this Warranty.



NB:

REGISTER ON-LINE TODAY

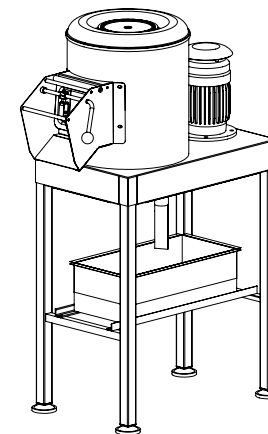
Register your warranty on-line now at www.anvilworld.com

NO WEB ACCESS

If you do not have access to the web. Kindly register by completing the warranty registration form and fax it to the anvil office in the country of purchase.

Failure to do so will invalidate your warranty.

POTATO PEELER



INSTALLATION OPERATION AND CARE OF POTATO PEELER

**MODELS: PPA0012 R01/PPA1012 R01
PPA2012 R01/PPA3012 R01**

UNPACKING

Unpack the product and check for any damage incurred during transit. This should be reported to the responsible carrier, railway or postal authority, and a request for a damage report should be made.



THESE INSTRUCTIONS MUST BE FOLLOWED FOR US TO GUARANTEE OUR FULL SUPPORT OF YOUR CLAIM FOR PROTECTING AGAINST LOSS FROM CONCEALED DAMAGE. THE FORM FOR FILING SUCH A CLAIM WILL BE PROVIDED BY THE CARRIER.

GENERAL INSTALLATION AND OPERATION INSTRUCTIONS

1. The machine must be installed in accordance with local regulations.
2. Assemble the legs to the unit as detailed on the following page.
3. After placing the unit in position, adjust the feet to level.
4. Connect to electrical, water and waste services.

MODEL:POTATO PEELER WITH TIMER (BRACKET)
MODEL CODE : PPA3012 R01

Part No.	Description
1	POTATO PEELER LID
2	LID SEAL
3	POTATO PEELER DOME
4	IMPELLER WITH GRIT
5	STAINLESS STEEL TANK
6	DRUM LINER WITH GRIT AND STUDS
7	CHUTE CROSS MEMBER
8	PLASTIC DOOR OUTER
9	HANDLE LINK
10	HANDLE COLLAR
11	DOOR HANDLE
12	DOOR HANDLE NODE
13	HANDLE COLLAR WASHER
14	PIVOT PIN
15	DOOR SEAL
16	PLASTIC DOOR FLANGE
17	DRUM HUB SPACER BUSH
18	POTATO PEELER BASE
19	PULLEY SPACER BUSH
20	PULLEY 200 X 1 SPA
21	POTATO PEELER V BELT
22	BOTTOM COVER
23	BRACKET
24	PEELER LEGS
25	ADJUSTABLE FEET
26	MOTOR PULLEY
27	CABLE GLAND
28	LAYFLAT HOSE
29	STAINLESS STEEL SLUDGE TANK
30	SINK WASTE
31	GALVANISED PEEL TRAP
32	65MM HOSE CLAMP
33	FACIA
34	BEZEL
35	ILLUMINATED ROCKER SWITCH
36	POWER CORD
37	KNOB
38	TIMER
39	WATER INLET NUT
40	WATER INLET
41	BEARING HOUSING
42	DRIVE SHAFT WITH BRASS AND PIN
43	IMPELLER SCRAPER
44	INLET HOSE
45	POTATO PEELER MOTOR

ASSEMBLY INSTRUCTION

- Diagram A identifies all the parts included in the packaging.

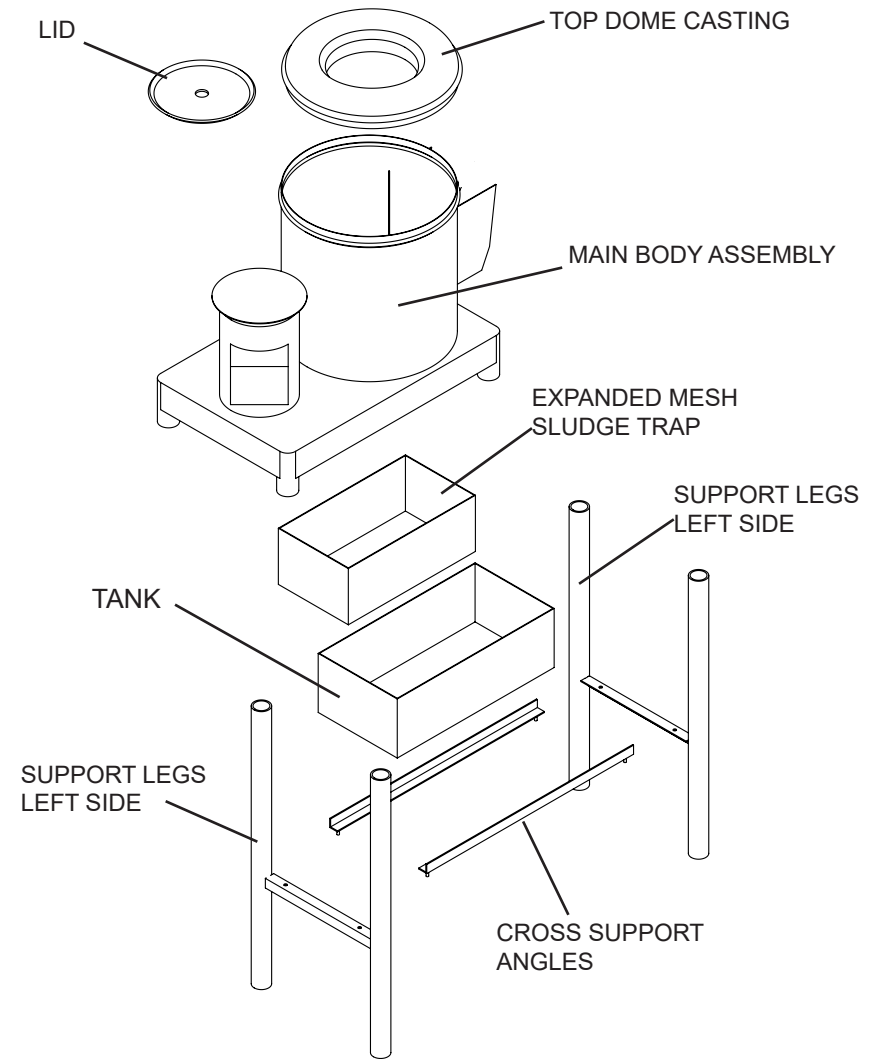


Diagram A

1. Remove the lid casting from the peeler drum.
Place unit upside down resting on the peeler drum
2. place the two legs into position into the tubes provided on the peeler body, do not tighten at this stage. (diagram B)

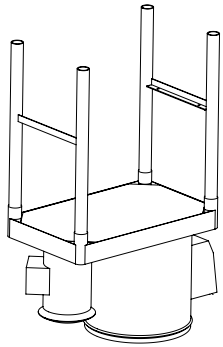


Diagram B

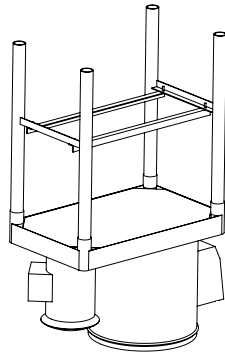


Diagram C

3. Attach the two angle section cross supports to the legs with the bolts provided, ensure the flat side is facing up. Tighten securely with 13mm spanner. (diagram C)
4. Tighten the legs into the body with the bolts fitted using a 14mm spanner.
5. Turn the unit over to stand on the legs, adjust the levelling feet if required. Fit the mesh sludge trap and tank into position onto the angle sections below the peeler drum. (diagram D)

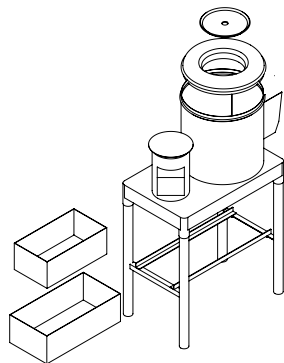
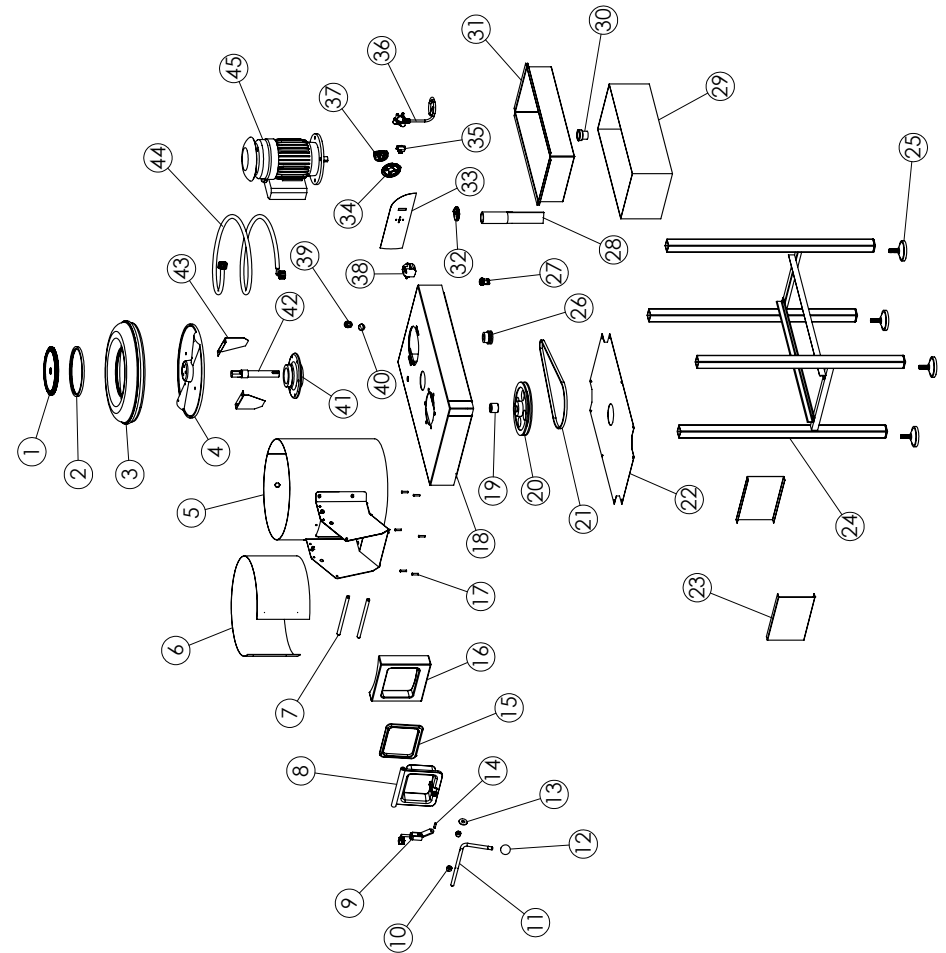


Diagram D

**EXPLODED DIAGRAM
POTATO PEELER WITH TIMER (BRACKET)
PPA3012 R01**



**MODEL:POTATO PEELER WITHOUT TIMER (BRACKET)
MODEL CODE : PPA2012 R01**

Part No.	Description
1	POTATO PEELER LID
2	LID SEAL
3	POTATO PEELER DOME
4	IMPELLER WITH GRIT
5	STAINLESS STEEL TANK
6	DRUM LINER WITH GRIT AND STUDS
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35	POWER CORD
36	WATER INLET
37	WATER INLET NUT
38	BEARING HOUSING
39	DRIVE SHAFT WITH BRASS AND PIN
40	IMPELLER SCRAPER
41	INLET HOSE
42	POTATO PEELER MOTOR

INSTALLATION

WATER SUPPLY

Fit a 13mm Flexible Hose to the inlet connection on the side of the machine secure with a hose clamp, the other end must be fitted to a sink tap by means of a screwed connector. Allow sufficient length for the top of the machine to be removed and placed aside when cleaning without straining or disconnecting the hose.

WASTE WATER OUTLET

The machine is supplied with a sludge trap placed below the discharge from the peeler. The sludge trap tank is fitted with a M40 outlet at the bottom for connection to the drain pipe – work by means of a flexible connector i.e. a rubber 'P' trap or a similar.

OPERATION

1. Close the chute door.
2. Start the machine and turn on the water before loading the potatoes. Check if water flows freely through the machine.
3. Measure the potatoes into a container, checking for stones or other foreign material which may damage the abrasive or block the outlet to the sludge trap. Do not load the machine with more than 10Kg (one pocket) at a time as this will put excess strain on the motor.
IMPORTANT : ONLY LOAD THE POTATOES INTO THE DRUM WHEN THE MOTOR IS RUNNING !
4. Time the peeling operation accurately. A prolonged operation cuts into the potato body and induces foaming in the waste pipe. REMEMBER that firm potatoes peel faster than soft ones.
5. On completion of the cycle, open the chute door with the machine still running and discharge the potatoes into the sink. ON NO ACCOUNT PUT A HAND OR AN IMPLEMENT into the machine through either the door or lid while the motor is still running.
6. Keep the finished, peeled potatoes under water until required for cooking. A new machine will give a peeling cycle of about 1minute. This lengthens after the initial period of the machine life, remaining remaining constant for a considerable period. The peeling cycle will eventually become more and more prolonged.

OPERATION OF PPA1012/PPA3012

Potato Peeler with Timer:

1. This unit is fitted with a mechanical run down timer.
2. Select the desired run down cycle.
3. The unit will switch OFF at the end of the cycle.

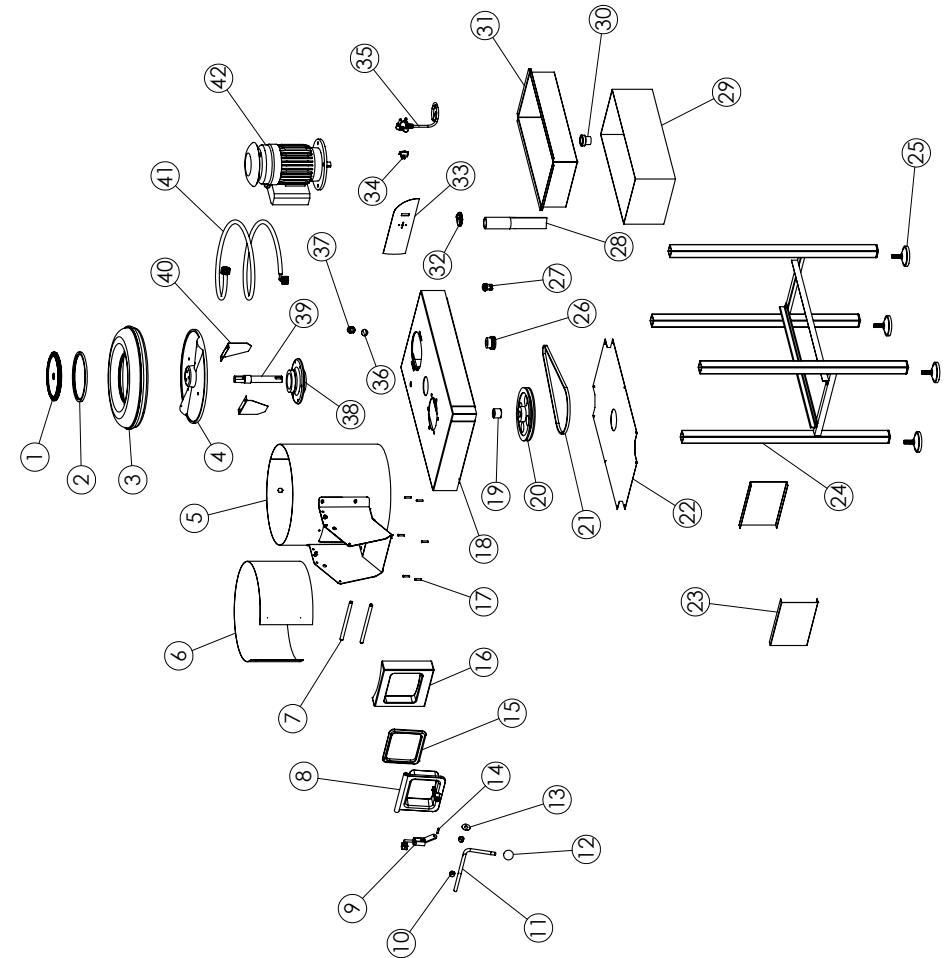


THE MOTOR ON THIS UNIT IS NOT WATERPROOF. IT IS IMPORTANT NOT TO INSTALL THE PEELER CLOSE TO THE WATER SUPPLY. FAILURE TO OBSERVE THIS INSTRUCTION WILL RENDER THE WARRANTY ON THE MOTOR NULL AND VOID.



ENSURE THAT THE MOTOR IS SWITCHED ON AND RUNNING BEFORE LOADING THE DRUM WITH POTATOES. FAILURE TO OBSERVE THIS INSTRUCTION WILL RESULT IN THE MOTOR BURNING OUT AND INVALIDATE THE MOTOR WARRANTY.

EXPLODED DIAGRAM POTATO PEELER WITHOUT TIMER (BRACKET) PPA2012 R01



MODEL:POTATO PEELER WITH TIMER
MODEL CODE : PPA1012 R01

Part No.	Description
1	POTATO PEELER LID
2	LID SEAL
3	POTATO PEELER DOME
4	IMPELLER WITH GRIT
5	STAINLESS STEEL TANK
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42	IMPELLER SCRAPER
43	INLET HOSE
44	POTATO PEELER MOTOR



THIS APPLIANCE SHOULD NOT BE CLEANED WITH A WATER JET OR IMMERSSED IN WATER. USE ONLY A DAMP CLOTH OR SPONGE DIPPED IN SOAPY WATER. DO NOT USE STEEL-WOOL WHICH WILL MARK THE BRIGHT STAINLESS STEEL FINISH

CLEANING

1. Always ensure that the unit is disconnected from the main power supply before cleaning.
2. Keep the machine clean both inside and out. Periodically remove the top dome casting.
3. The bottom plate or impeller should be removed on a daily basis see figure 1&2 (using the two steel Z-shaped lifting hooks provided, these are inserted onto the holes provided on the disc and the disc lifted out). Thereafter it should be cleaned to ensure that the build up of waste products in the sump under the impeller is minimized. Failure to do so will cause a build up of waste and permanent damage to the shaft seal under the impeller.
4. Clean down inside of peeling cylinder and wash out pan. Wipe the outside with a damp cloth. Regular cleaning of the abrasive liner will increase the life of the liner.
5. With the bottom plate removed, grease the top of the centre spindle and the seal fitting into the bearing housing. Replace the bottom plate, hopper cover and lid.
6. The potato peeler should not be cleaned with a water jet, as the motor and junction box are not waterproof and water ingress will damage the motor and invalidate the warranty.

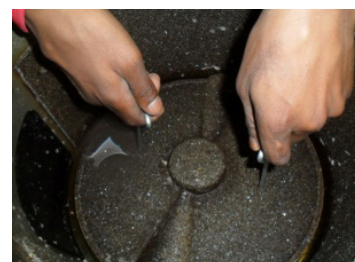


Figure 1



Figure 2



WARNING

Electric Shock Hazard.

Keep water and other liquids from entering the inside of the equipment. Liquid inside the equipment could cause an electrical shock

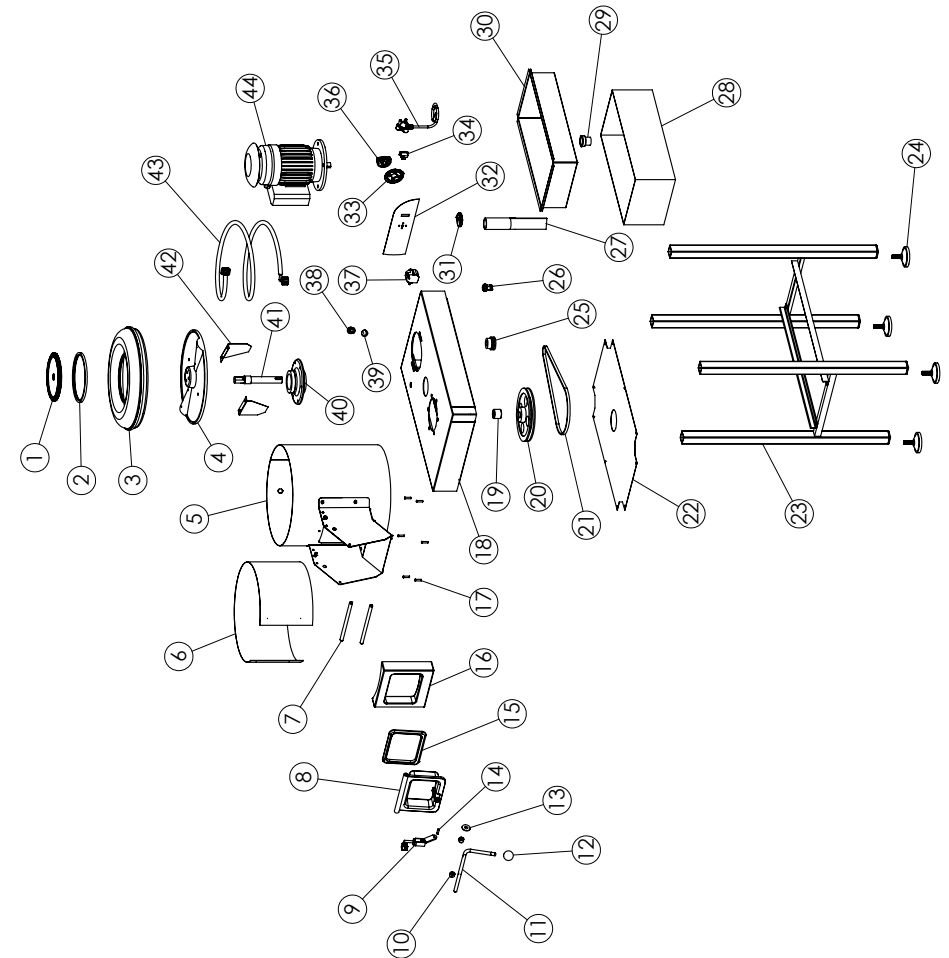
Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock.
Do not use equipment if power cord is damaged or has been modified

SAFETY

READ ALL INSTRUCTIONS BEFORE USE. FAILURE TO FOLLOW THESE PRECAUTIONS COULD RESULT IN INJURY TO YOURSELF AND OTHERS

1. When this appliance is to be positioned in close proximity to a wall, partitions, kitchen furniture, decorative finishes, etc. it is recommended that they be made of non-combustible material. If not, they shall be clad with a suitable non-combustible heat insulating material, and the closest attention be paid to fire prevention regulations.
2. The appliances are designed to operate on alternating current only (A.C.). **DO NOT CONNECT TO DIRECT CURRENT (D.C.).**
3. Supervision is necessary when the appliance is used in close proximity to children.
4. If the supply cord is damaged, it must be replaced with a new cord assembly available from the suppliers agent.
5. Use only earthed outlets matching the serial plate voltage.
6. Have equipment installed by a qualified personnel in accordance with local codes and ordinances.
7. Use equipment in a flat level position.
8. Do not operate unattended
9. Do not operate if equipment has been damaged or is malfunctioning in any way.

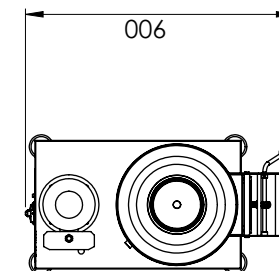
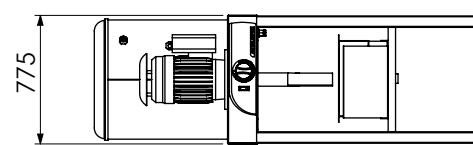
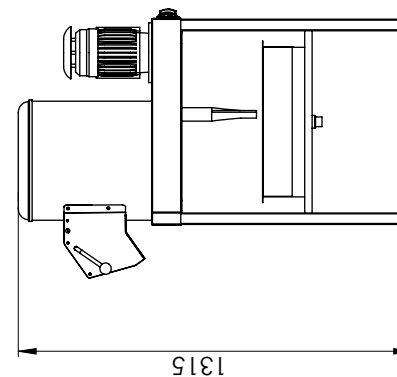
EXPLODED DIAGRAM POTATO PEELER WITH TIMER PPA1012 R01



MODEL:POTATO PEELER WITHOUT TIMER
MODEL CODE : PPA0012 R01

Part No.	Description
1	POTATO PEELER LID
2	LID SEAL
3	POTATO PEELER DOME
4	IMPELLER WITH GRIT
5	STAINLESS STEEL TANK
6	DRUM LINER WITH GRIT AND STUDS
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36	WATER INLET NUT
37	BEARING HOUSING
38	DRIVE SHAFT WITH BRASS AND PIN
39	IMPELLER SCRAPER
40	INLET HOSE
41	POTATO PEELER MOTOR

POSITIONING DIAGRAM
POTATO PEELER
PPA0012 R00 /PPA1012 R00
PPA1012 R00 /PPA3012 R00



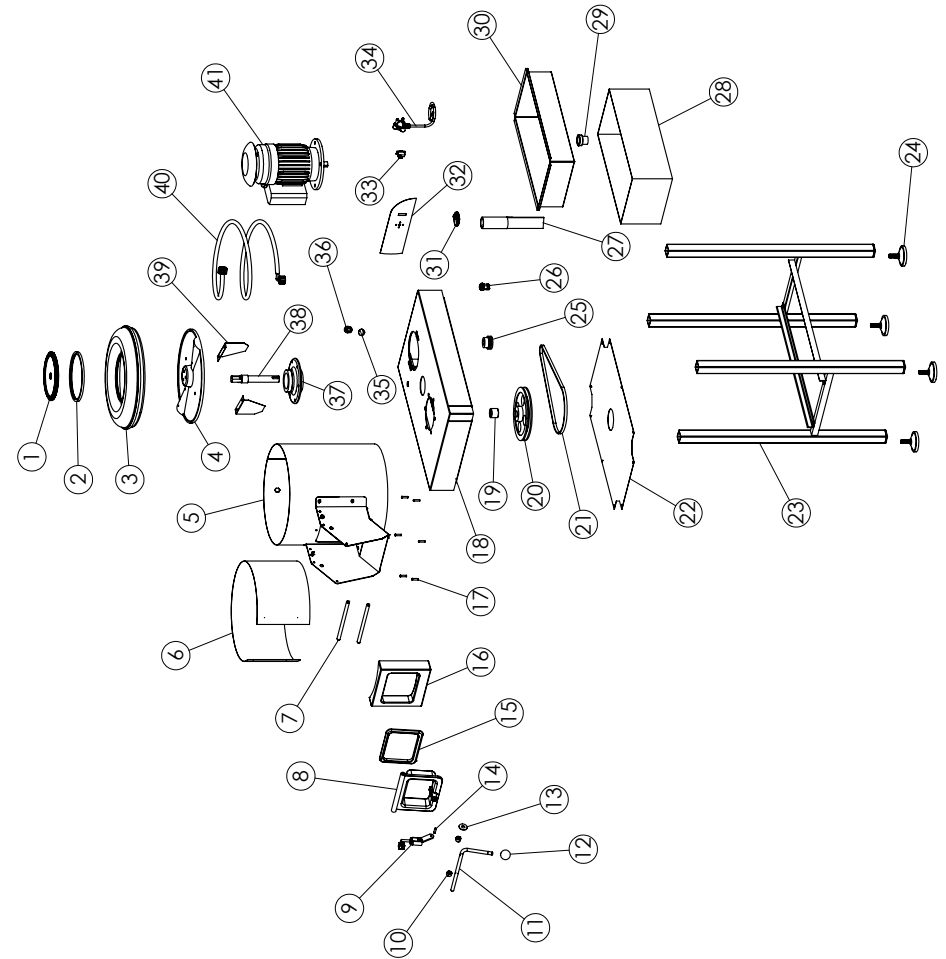
ELECTRICAL CONNECTION INFORMATION

MODEL	DESCRIPTION	VOLTS (V /Hz)	POWER (W)
PPA0012	POTATO PEELER WITHOUT TIMER	230/50	550
PPA1012	POTATO PEELER WITH TIMER	230/50	550
PPA2012	POTATO PEELER WITHOUT TIMER (BRACKET)	230/50	550
PPA3012	POTATO PEELER WITH TIMER (BRACKET)	230/50 <td 550	



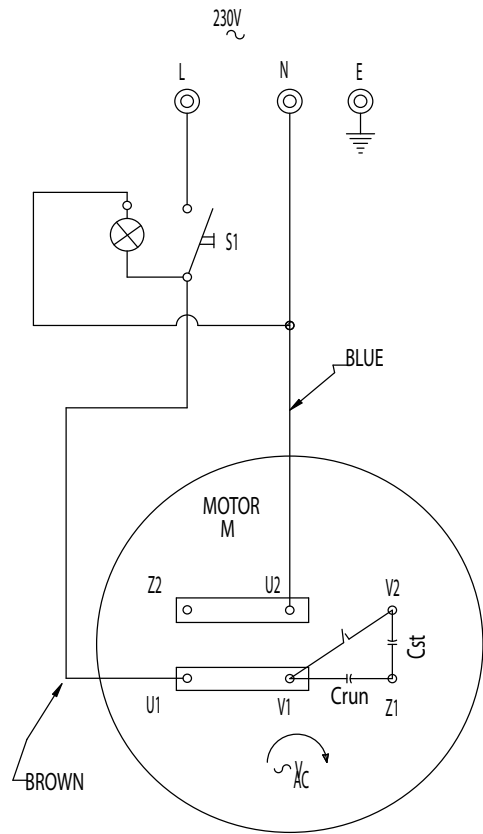
IT IS ESSENTIAL TO MAKE SURE THAT THE INCOMING VOLTAGE IS THE SAME AS THE RATED VOLTAGE OF THE UNIT AS FOUND ON THE SERIAL PLATE. THE SERIAL PLATE IS LOCATED AT THE REAR OF THE UNIT ADJACENT TO THE INCOMING CABLE ENTRY.

EXPLODED DIAGRAM POTATO PEELER WITHOUT TIMER PPA0012 R01



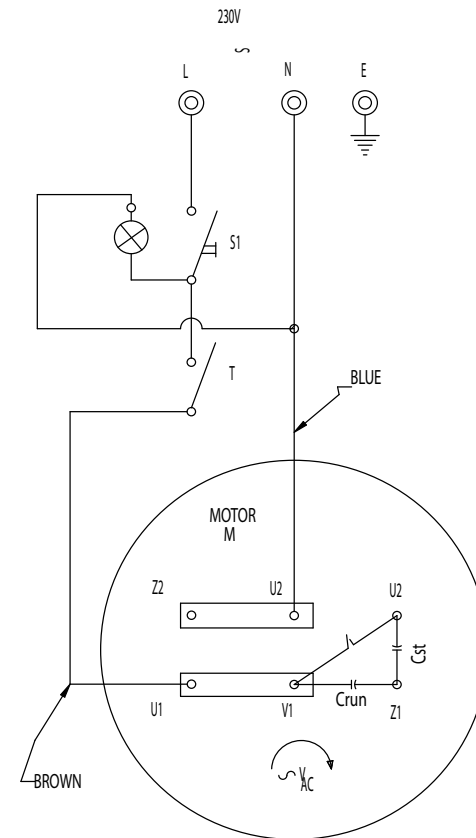
**WIRING DIAGRAM
POTATO PEELER
MODEL CODE: PPA2012 R00**

LEGEND	DESCRIPTION	PART NUMBER
M	MOTOR	1-MOT-PPF0012
S1	ON /OFF TIMER	1-17TAF
CST	STARTING CAPACITOR PEELER	1-CAP-S-PPF0012
CRUN	RUN CAPACITOR PEELER	1-CAP-100MF-250



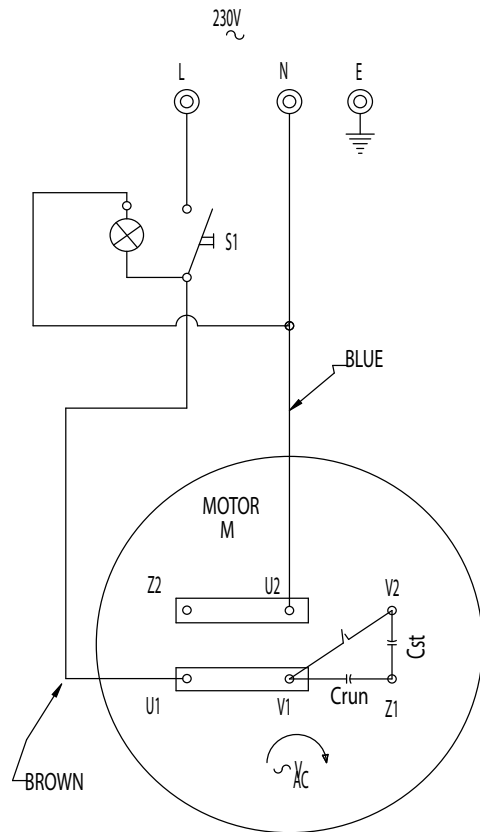
**WIRING DIAGRAM
POTATO PEELER WITH TIMER
MODEL CODE: PPA1012 R00**

LEGEND	DESCRIPTION	PART NUMBER
M	MOTOR	1-MOT-PPF0012
S1	ON /OFF TIMER	1-17TAF
T	TIMER	1-6MIN-TIMER
CST	STARTING CAPACITOR PEELER	1-CAP-S-PPF0012
CRUN	RUN CAPACITOR PEELER	1-CAP-100MF-250



**WIRING DIAGRAM
POTATO PEELER
MODEL CODE: PPA0012 R00**

LEGEND	DESCRIPTION	PART NUMBER
M	MOTOR	1-MOT-PPF0012
S1	ON /OFF TIMER	1-17TAF
CST	STARTING CAPACITOR PEELER	1-CAP-S-PPF0012
CRUN	RUN CAPACITOR PEELER	1-CAP-100MF-250



**WIRING DIAGRAM
POTATO PEELER WITH TIMER
MODEL CODE: PPA3012 R00**

LEGEND	DESCRIPTION	PART NUMBER
M	MOTOR	1-MOT-PPF0012
S1	ON /OFF TIMER	1-17TAF
T	TIMER	1-6MIN-TIMER
CST	STARTING CAPACITOR PEELER	1-CAP-S-PPF0012
CRUN	RUN CAPACITOR PEELER	1-CAP-100MF-250

