



SMP25



SMP25 – SERIES 1

INSTALLATION AND OPERATING MANUAL

PLEASE LEAVE WITH OPERATOR

EC DECLARATION OF CONFORMITY
(Guarantee of Production Quality)



We, Imperial Machine Company Limited of:
Unit 1, Abbey Road, Wrexham Industrial Estate, Wrexham, LL13 9RF
Declare under our sole responsibility that the machine

SMP25 – SERIES 1

As described in the attached technical documentation is in conformity with the Machine Safety Directive 98/37/EC and is manufactured under quality system BS EN ISO 9001. It is also in conformity with the protection requirements of the Electro Magnetic Compatibility Directive 2004/108/EEC and is manufactured in accordance with harmonised standards EN 61000-6-1 Immunity and EN 61000-6-3 Emissions (plus product specific standards).
It also satisfies the essential requirements of the Low Voltage Directive 2006/95/EC and is manufactured in accordance with harmonised standard EN 60204-1 Safety of Machinery (Electrical Equipment).

Approved by E Plumb, Engineering Manager

A handwritten signature in black ink, appearing to read 'E Plumb', is written over a faint, larger version of the same signature.

Signed at Wrexham, Date October 2017

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GUARANTEE

This equipment is guaranteed by IMC for 2 Years from the date of 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

This guarantee applies in this form to installations within the UK only.

DELIVERY


The machine is packaged in a carton. Please check the contents against the list below.

Peeler Unit	1
Stand & Filter Basket (integral to the peeler)	1
Peeling plate	1
Inlet hose kit (Optional)	1
Instruction Booklet	1

If any accessories have been ordered they will be supplied in separate packages.

Please notify 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 on the motor, is suitable for the supply and control voltage available. The rating plate is located at the back of the cylinder near the supply cable inlet.

SAMPLE RATING LABEL

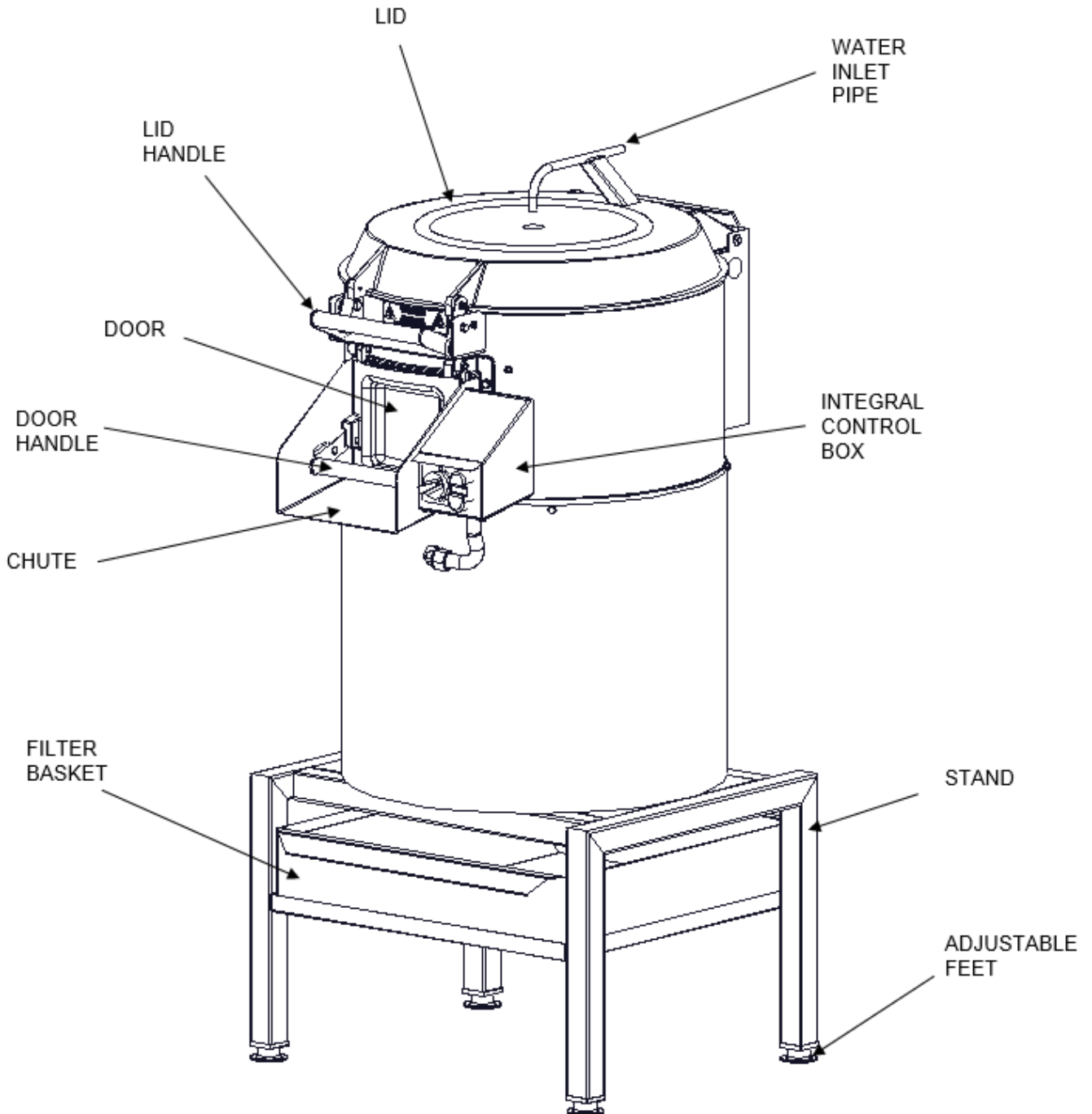
imc	IMPERIAL MACHINE COMPANY Ltd			CE
	LL13 9RF, UNITED KINGDOM TEL +44 (0)1978 661155			
POTATO PEELER			FREQUENCY(Hz)	50
TYPE / MODEL	SMP25		IP RATING	IP55
VOLTAGE RANGE	400		dB (A)	76
PHASE	3		AMPS (MAX)	1.1
SERIES #	1		kW (MAX)	0.37
SERIAL NUMBER = 5911110001				

www.imco.co.uk

INTRODUCTION

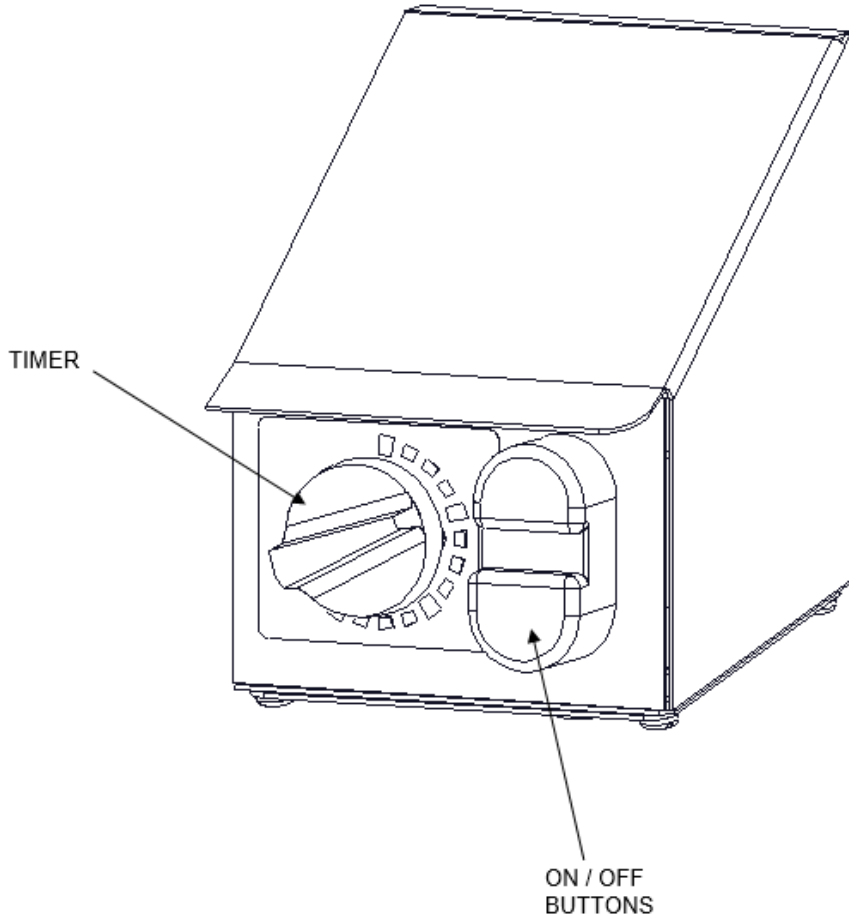
This machine is intended for peeling potatoes. Its use may be extended to other root vegetables. *It is not recommended to use this machine for peeling onions.*

YOUR PEELER



CONTROLS

The peeler has an integral control box on the machine.



INSTALLATION

The SMP Peeler is supplied with a stand and is designed to be either free standing or screwed to the floor (screwing to the floor is recommended). The control box is integral to the machine.

Place the machine in its desired location; level the machine by using a spirit level & adjusting the levelling feet to suit. If required, mark through the holes in the feet the location of the fixing holes. Remove the machine and prepare the floor for rawlplugs or other suitable floor fixings. Replace the unit into working position and screw through the holes in the feet into the rawlplugs or other suitable fixings. Tighten up the screws.

WATER SUPPLY

Connect the water supply pipe (IMC Inlet Hose Kit Part No. S58/062, or 12mm (1/2") bore hose) to the water inlet pipe located on the top of the lid and secure using hose clips. Fit the other end of the supply pipe to a cold water supply that incorporates a tap or shut off valve that can be used to regulate the water flow to approximately 3 – 4 litres per minute, experience will dictate how much water is required. Too much and it will splash out of the opening in the lid, too little and waste will collect underneath the peeler plate. During operation however, there may be minor splashing on the surface of the lid; if this becomes severe, reduce water flow as required. The maximum water pressure for the supply is 10 bar. Ensure that an old hose is not used.

PLEASE NOTE: These machines are fitted with a WRAS Approved Type A air-break to prevent back syphonage into the mains supply. Some local authorities may nevertheless require connection is made to a storage cistern rather than direct to the mains supply.

This applies to UK installations only. Overseas customers should install the machine in accordance with local regulations.

If in doubt, check with your local authority

WASTE OUTLET

The peeler has two fixed internal waste outlet locations which both drain into the filter basket located in the stand, if it is required to remove the waste outlet/s for any reason, it is **ESSENTIAL** to remove & discard the gaskets & replace with new ones, (Part No. A11/026).

The waste is discharged from the peeler, through the filter basket and into the drain tray of the stand, which has a 38mm waste pipe connection. This pipe may either discharge into a gully 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.

ELECTRICITY SUPPLY CONNECTION

Before connecting, examine the rating plate attached to the machine to ensure that the characteristics shown are correct for the supply available. Any changes to the supply or new mains runs should be carried out by a qualified electrician and in accordance with the IEE Codes of Practice.

These three phase machines should be connected to a 15A isolator providing at least 3mm separation in all poles. The isolator should be fused at 10A.

The supply to the machine must also be protected by a 30mA RCD.

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, etc. being required. Should this apply, a qualified electrician must alter the lead in accordance with the IEE Codes of Practice.



WARNING: This machine must be earthed

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

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

These 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 earthing point is located on the back of the cylinder near the cable outlet if equipotential bonding is required.

Should the mains lead become damaged, it must be replaced by an IMC service agent or a qualified electrician in order to avoid a hazard.

Should the Control Box baseplate be removed for any reason, the gasket **MUST** be discarded & replaced with a new one, (Part No. A11/271).

COMMISSIONING

After making the electrical connection, switch on the machine, and check that the direction of rotation of the peeling plate is **CLOCKWISE** when viewed from above.

To change the direction of rotation of three phase units, switch off the machine, isolate the supply and interchange any two of the phase wires. Only a qualified electrician should carry out this change.

OPERATION

- 1 Fit the peeling plate, ensuring that it is properly located on the drive shaft.
- 2 Measure out the potatoes into a container that holds a known measured weight of 25kg of potatoes. Check the potatoes for stones prior to loading; these could seriously damage the abrasive. Should stones be present, there will be a discernible noise difference upon operating the peeler, which will indicate the presence of stones. Switch off **IMMEDIATELY** and remove the stones to prevent any damage.
- 3 Load the potatoes into the peeler and close the lid, ensuring the lid handle is securely latched. The top of the liner can also be used as a maximum loading line.
- 4 Ensure that the chute discharge door is closed and the handle latched.
- 5 Turn on the water supply.
- 6 Set the run time required on the control box - two minutes is normally more than adequate, and depress the green start button.
- 7 The machine should now be operating. The progress of the peeling process can be viewed through the window in the lid.
- 8 The peeler can be stopped at any time by pressing the Stop button. It will also stop on completion of a timed cycle or on the opening of the lid.
- 9 Should the lid be opened, the peeler will stop operating but the timer will continue to count down. On closing the lid, the start button can again be depressed and the machine will start up and continue running again (as long as the timer has not ended its cycle).
- 10 After peeling, turn off the water supply, open the chute door and while keeping the door open, depress the Start button to evacuate the potatoes (into a suitable receptacle), release the start button when the peeler is empty.
- 11 Keep the peeled potatoes under water until required for cooking.

SAFETY

The SMP peeler is controlled so that if the electricity supply is interrupted the machine will not restart automatically.



ON NO ACCOUNT put a hand or implement into the machine, or wedge the door open while discharging.



ON NO ACCOUNT overfill the machine, as this could invalidate the warranty.

IT IS ADVISABLE for the first use to peel approximately 10 kilograms of potatoes and run the peeler for approximately 6 – 8 minutes. Discard all of the potatoes from this peel and rinse out the machine. This will remove any loose grit from the peeling plates.

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 Remove the lid.
- 3 Lift out the peeling plate.
- 4 Clean the peeling plate in a sink, pot wash or by hosing with a spray.
- 5 Rinse the inside of the peeling chamber and base with warm water, using a mild detergent if necessary to remove starch build up. Ensure that the door is closed whilst using a spray or similar inside the peeler.
- 6 Wipe the exterior of the machine with a damp cloth, again using a mild detergent if required.
- 7 Open the chute door and wipe all surfaces with a damp cloth, again using a mild detergent if required.

NOTE

DO NOT USE CLEANING MATERIALS CONTAINING ABRASIVES OR BLEACHES.

DO NOT STEAM CLEAN.

DO NOT CLEAN WITH A WATER JET.

DO'S AND DON'TS

- Do** Install on a level service.
- Do** Ensure power supply isolator or socket is accessible with the peeler installed.
- Do** Clean the machine after each period of use.

- Don't** Sit or stand on top of the peeler.
- Don't** Place hands inside unit while discharging or peeling.
- Don't** Use the unit outside.

MATERIAL CONTENT

The SMP peeler contains the following materials:

Metals	Stainless steel, mild steel (inc plated), aluminium, brass and copper.
Plastics and rubber	Polycarbonate, nylon, neoprene rubber and EPDM
Other	Aluminium oxide, electrical components.

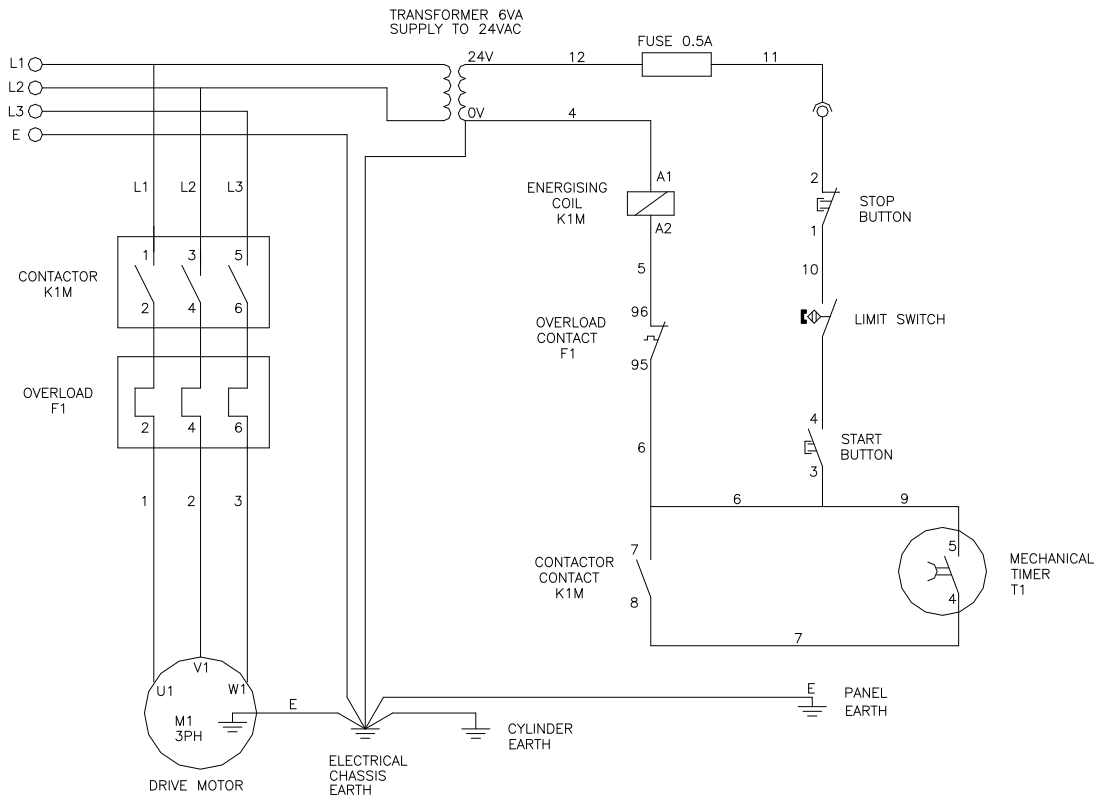
MAINTENANCE

Other than regular cleaning, the SMP-Range of peelers require no maintenance by the end user. It is recommended that the unit is serviced by an IMC approved engineer at least once a year.

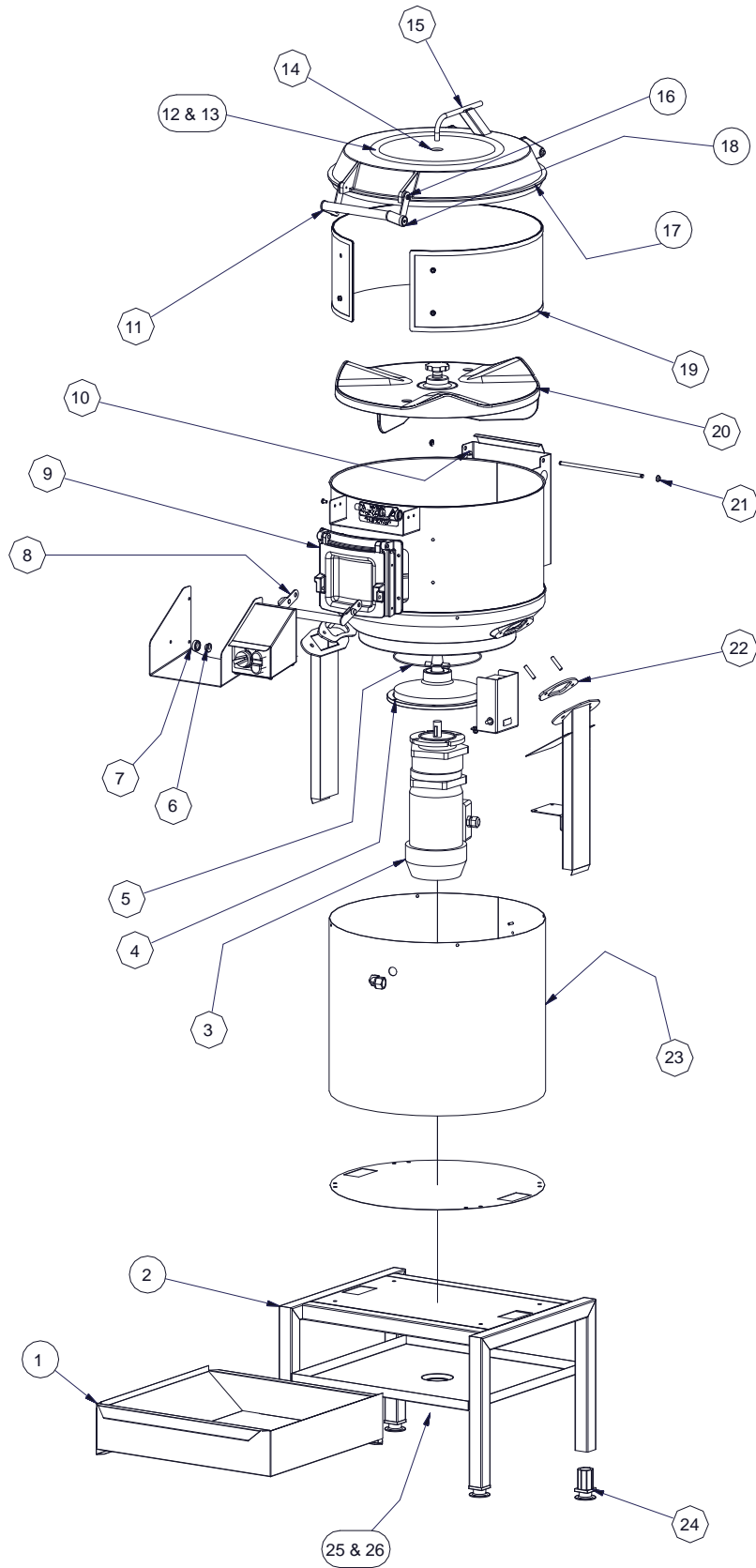


WARNING. Only suitably qualified personnel should service this equipment after becoming familiar with all safety notices, installation, operation and maintenance procedures related to the machine.

WIRING DIAGRAM 3PH UNITS



PARTS ILLUSTRATION

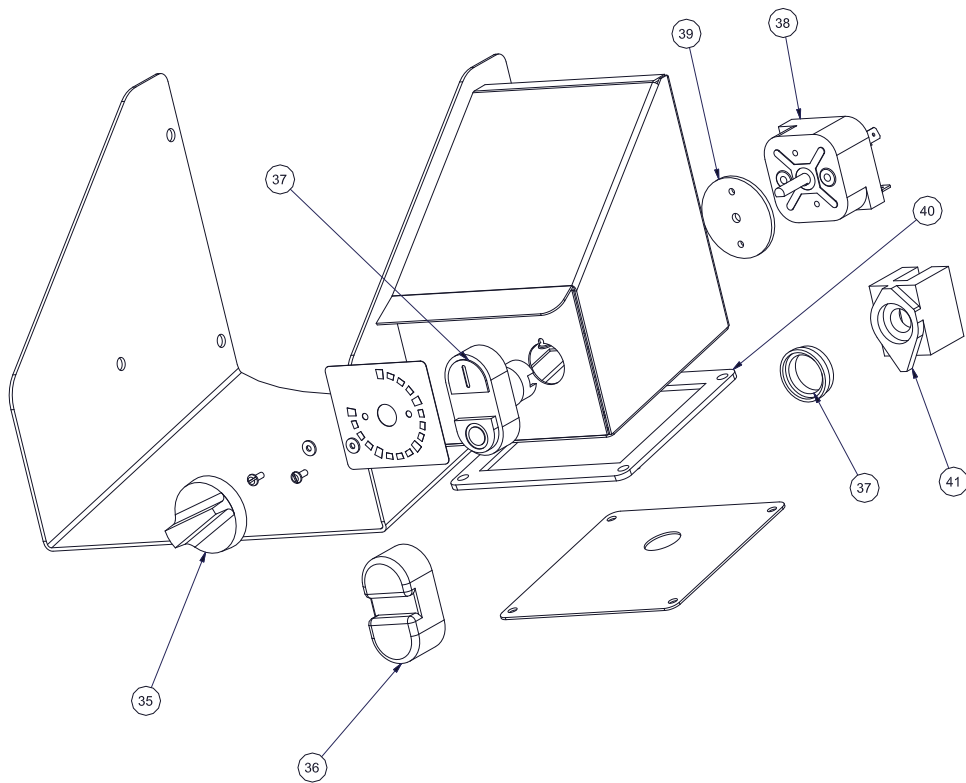
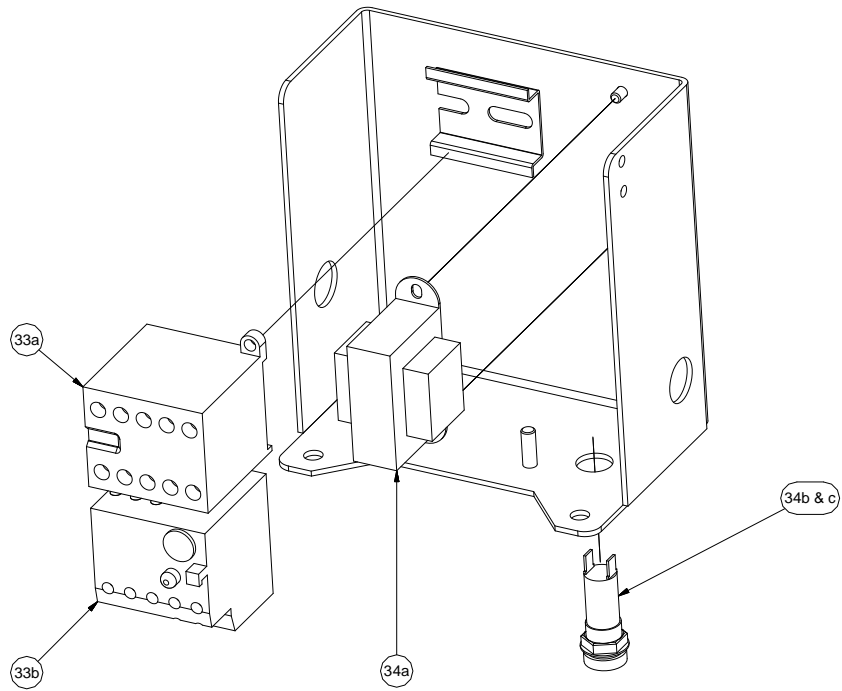


SPARE PARTS LIST

SMP25 SPARE PARTS		
ITEM	PART NUMBER	DESCRIPTION
1	S59/226	CATCH TRAY
2	S59/225	STAND ASSEMBLY
3	G40/216	MOTOR GEARBOX 0.75kW 3PH
4	S58/549	BEARING HOUSING ASSEMBLY
5	A02/070	O-RING
6	L21/048	ECCENTRIC
7	M79	DOOR ROLLER
8	S59/253	HANDLE ASSY
9	A13/078 M1	NEOPRENE SPONGE SEAL
10	S59/104	LIMIT SWITCH ASSY
11	E59/085	LID LATCH
12	A13/059 M2	SEALING STRIP MODIFIED
13	A13/060 M2	FILLER STRIP MODIFIED
14	M59/005	LID DISC
15	E59/089	WATER SUPPLY PIPE
16	L59/015	SPACER-LID LATCH
17	K08/192	LID SPONGE SEAL
18	L21/047	HANDLE NUT
19	E59/315 Z	LINER
20	S59/240	PEELER PLATE ASSEMBLY
21	D28/029	LID SPINDLE STAR WASHER
22	A11/026	WASTE OUT GASKETS
23	G60/389	MAINS CABLE
24	A10/481	ADJUSTABLE FOOT INSERT
25	J04/217	SHOWER WASTE OUTLET
26	J04/242	WASHER. FOAM
27	S58/062	INLET HOSE KIT
28	K09/088	ADHESIVE CYANOACRYLATE

When ordering spare parts or accessories always quote the SERIES AND SERIAL NUMBER of the machine, found on the rating label.

3PH ELECTRICAL CHASSIS & CONTROL BOX



ELECTRICAL SPARE PARTS LIST

SMP25 SPARE PARTS		
ITEM	PART NUMBER	DESCRIPTION
33a	G30/343	24V AC MINI CONTACTOR
33b	G30/299	OVERLOAD RELAY 1 7- 2.3 AMPS
34a	G60/334	TRANSFORMER TERMINATED 6VA 400/24V
34b	G35/004	FUSE 0.5A SEMI DELAY
34c	G35/012	FUSE HOLDER
35	G45/066	TIMER KNOB
36	G45/110	SWITCH RUBBER BOOT
37	G45/109	ON / OFF SWITCH
38	G34A	TIMER
39	A11/219	TIMER GASKET
40	A11/271	ELECTRICAL BOX GASKET
41	G45/111	BUTTON CONTACTORS

ORDERING SPARE PARTS

In the event that spare parts or accessories need to be ordered, please always quote the SERIES AND SERIAL NUMBER of the machine. This is to be found on the rating plate located near the supply cable. For installations outside the UK, please contact your supplier.

For information on IMC spares and service support (if applicable), please call IMC on +44 (0)1978 661155. Alternatively, contact us via email or fax:

IMC Spares Desk Fax: +44 (0)1978 667759
E-mail: spares@imco.co.uk

IMC Service Desk Fax: +44 (0)1978 667766
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