

metos

PEELING MACHINE

ALTO

FP108, FP110, FP111, FP112, FP113

Installation and user manual



25.5.2015

4080160MT, 4080160MU, 4080161MT, 4080161MU, 4080162MK, 4080162MM, 4080162MO, 4080163MT, 4080163MU, 4080164MK, 4080164MM, 4080164MO

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GUARANTEE

The machine is guaranteed 12 (twelve) months from the sale date.

The guarantee covers the machines reparations acquired c/o the authorized sale points, if it is demonstrated that they are faulty in the materials or in the assembly, to the conditions here follow described:

1. For guarantee gets on the free change of all parts that are resulted manufacturing defect. The guarantee decades if not coupled from fiscal ticket or invoice certifying the purchase and for the following cases:
 - a. Machine tampering or damaging due to negligence;
 - b. Machine use with non conformance modalities to the warnings described in the instructions handbook;
 - c. Damages caused from the non environment suitability in which the device works and from phenomenon not dependent from the machine normal functioning (voltage values irregularities and frequency in the net plant);
 - d. Reparations interventions performed from people or centers not authorized from the manufacturer,
2. The intervention request in guarantee will have to be performed only in the sale points or authorized laboratories;
3. The machine will have to be free port returned to the manufacturer for the reparation and the transportation expenses are always charged to the receiver,
4. It is excluded the machine change nor the guarantee prolongation following the intervention for damage;
5. The manufacturer doesn't answer for direct or indirect damages of any nature to people or things for the improper use of the machine or for lacked use during the time occurring for the reparations.

Instructions manual for the use	
Issue	January 2015

CHAP. 1. CONTENT ORGANIZATION AND CONSULTATION MODALITY

MANUAL PURPOSE

MANUAL IMPORTANCE

The present instructions manual for the use is to be considered as **integral parts of the machine**:

1. must be kept for all machine life.
2. must be coupled with the machine in case of its ceasing.
3. besides to show all useful notices for the operators, contains (collected in specific chapters) the electric diagrams that will be used for the possible maintenance interventions and repairation.

SCOPE / MANUAL PURPOSE

The instructions manual for the use **has the purpose to** provide to the commitment all necessary information so that, except of an adequate supplied machine use, is able to manage the same in the more autonomous way and possible safe. Besides the present manual has been written with the purpose to supply **indications and warnings** to know the supplied machine, to understand its principles and functioning limits. For possible doubts you can call the Authorized Assistance Centre.

RECEIVERS

The present instructions manual for the use, delivered in number of n. 1 copy together with the machine, is supplied as integral part of the machine, is turned both to the operators both to the skilled technicians qualified to the installation, use and maintenance.

The prevention and protection service responsible of the commitment and **the additional employees**, to whom is assigned the machine, must take vision of the present instructions manual for the use, with the aim to adopt all technical and organizational measures

RESPONSIBILITY



- If the present manual endures damages or is lost, it is possible to request a copy to the Authorized Assistance Centre.
 - The present manual reflects the technical state during the machine manufacturing; the manufacturer reserves the right to update the production and of consequence other manual issues, without the obligation to update productions or previous manuals, if not in particular cases regarding the people health and safety.
 - Pay particular attention to the residual risks content present on the machine and the prescriptions to which the operators must keep.
 - The manufacturer is the responsible for the machine in its original configuration.
 - The manufacturer isn't the responsible for damages caused from the improper use or not correct of the machine and documentation or for damages caused from the imperative standards violation, negligence, lack of experience, imprudence and the not respect of regulation standards on behalf of the employer, of the operator or the maintenance man and for every possible damage caused from an irrational, improper and/or wrong use
 - The manufacturer isn't the responsible for the consequences caused from the not original spare parts use or of equal characteristics.
 - The manufacturer is the responsible only for the information showed in the manual original version in Italian language.
 - The non-fulfillment prescriptions included in this manual will cause the guarantee immediate decay.
- The factory responsables, that supervision to the working activities, in the field of the foreseen respective attributions and competences must:
- Carry out the foreseen safety measures;
 - Make informed the operators about the specific risks whom are exposed and bring to their knowledge the prevention essential standards;
 - Prepare and require that the single operators observe the safety standards and use the protection means put at their disposal:
 - Get down working more operators, contemporary, on this product.

SIMBOLOGY MEANING

Here follow it is clearly specified the symbols and definitions meaning, which will be used in the present document.



DANGER

It shows the danger presence for who works on the machine and for who is the vicinity, so the indicated activity must be performed in accordance with the actual accident prevention standards and with the indications showed in the present manual.



PRECAUTION

It shows a warning on useful information and/or further recommendations and/or shrewdness about the actual operation.



ATTENTION

It shows an operation to perform with attention to avoid damage to the machine.

CHAP. 2. GENERAL INFORMATION AND CHARACTERISTICS

USE DESTINATION AND MANUFACTURING PARTS

The peeler or here follow called “machine”, is designed to peel potatoes using the peeler abrasive dish.

The mussels scraper or here follow called “machine” is designed to **clean the mussels external surface** using the dish with mussels scraper bristle.

The machine is constituted from an electric motor inserted inside the STAINLESS steel hull, where the motor shaft is connected through appropriate transmission belt to the rotation pivot where the cleaning dish is inserted manually. In its basic configuration the machine is constituted from:

1. **n. 1 STAINLESS steel hull** where the feed products to treat are inserted.
The STAINLESS basin internal surface where the product to treat is introduced, is covered with a removable abrasive length of material and washable manually.
2. **n. 1 abrasive dish** to insert manually in the rotation pivot, used to peel the potatoes (**only for the PEELER machine**)
3. **n. 1 dish with bristle** to insert manually in the rotation pivot, used to clean the mussels external surface (**only for the MUSSELS SCRAPER machine**)
4. **n. 1 transparent superior lid** that allows observing the working progress, this lid is equipped of handle and safety sensor that surveys the closure position.
5. **n. 1 lateral unloading door** that allows the product unloading at the working end. The door is equipped with safety sensor that surveys the closure position (not included in the 5 kg. potato-peeler and 5 kg. mussel washer).
6. **n. 1 drawer in SATAINLESS steel sheet metal** inserted manually under the bottom of the hull, on which the water and the product dresses are unloaded. Inside the drilled drawer 1 filter in STAINLESS steel sheet metal is placed for the drosses harvest. In the drawer inferior zone a collector for the water falling is present on well with battery (not included in the in the 5 kg. potato-peeler and 5 kg. mussel washer table top models).
7. **n. 1 plastic cover** fastened laterally to the carcass and sealed with appropriate gasket, containing the electric material and in its superior zone **the control panel** is present for the machine functioning.

All direct contact materials with the feed product are in accordance with the actual hygienic standards for foods.

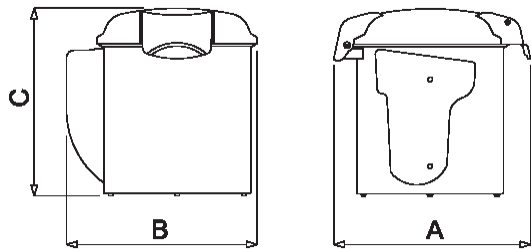
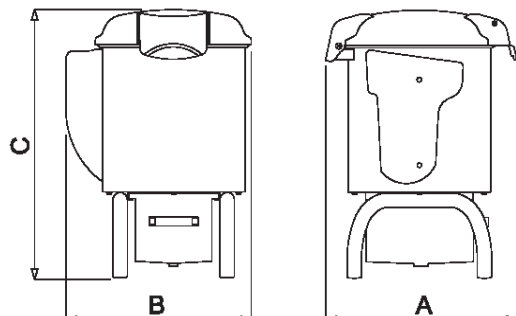
The machine is provided with the identification plate on which the following data are showed:

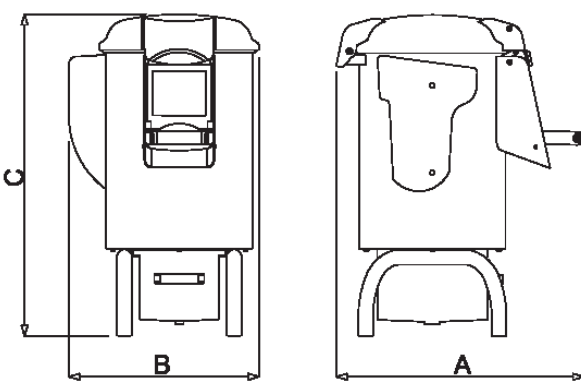
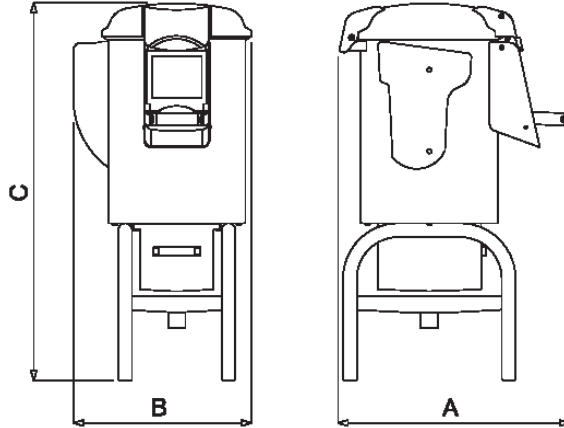
Mod.	Hp	
Nr.	kW	
1N PE AC. 230V 50Hz	A	
Kg.	2011	kA

[fac simile]

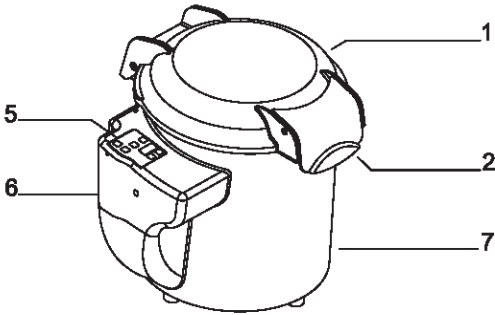
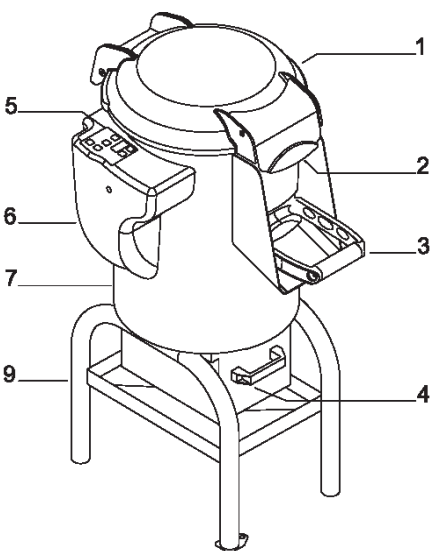
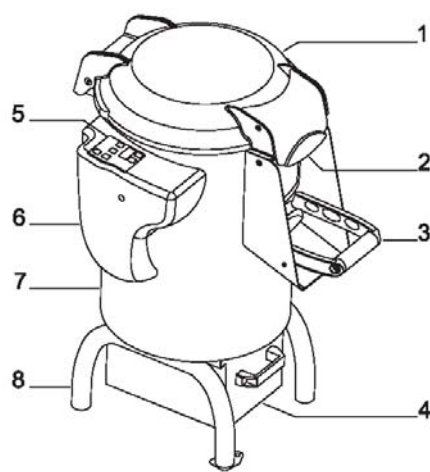
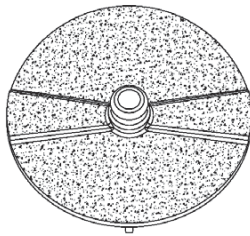
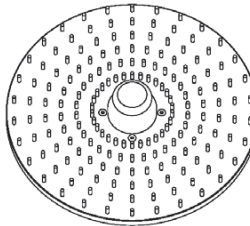
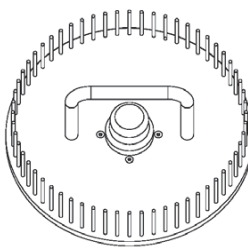
TECHNICAL AND MANUFACTURING DATA

TECHNICAL DATA	CHARACTERISTICS		
	Model 5 kg	Model 10 kg	Model 18 kg
Peeler motor power (kW) / (Hp)	0,37kW / 0,50Hp	0,55kW / 0,75Hp	0,90kW / 1,2 Hp
Mussels scraper motor power (kW) / (Hp)	0,35kW / 0,50Hp	0,35kW / 0,50Hp	0,65kW / 0,90Hp
Peeler dish revolutions number	270	320	320
Mussels scraper dish revolutions number	145	180	180
Peeler hourly production (kg/h)	100	300	500
Mussels scraper hourly production (kg/h)	50	150	250
Flexible pipe length of drinking water connection (mm)	1500	1500	1500
Flexible pipe feeding connection	¾ "	¾ "	¾ "
Feeding drinking water pressure (bar)	0,2 – 10	0,2 – 10	0,2 – 10
Water temperature	5°C – 20°C	5°C – 20°C	5°C – 20°C
Lateral fall discharging collector diameter (mm)	50	50	50
Inferior fall discharging collector diameter (mm)	Std.40 / High 50	Std.40 / High 50	Std.40 / High 50
Mass (kg)	Std.35 / High 39,5 Table top 28	Std.40 / High 44,5	Std.45 / High 49,5
Sizes A x B x C (mm)	Standard 520x530x700 High 520x530x950 Table top 520x530x520	Standard 660x530x850 High 660x530x1100	Standard 660x530x950 High 660x53x1200

	
VERSION 5 Kg TABLE TOP	VERSION 5 Kg STANDARD

	
VERSION 10/18 Kg STANDARD	VERSION 10/18 Kg HIGH

Continue acoustic power level considered equal to considered A	Minor of 70dBA
Current nature – frequency	Cfr. Machine plate
Full charge current	Cfr. Machine plate
Use nominal voltage	Cfr. Machine plate
Auxiliary circuits voltage	AC 24V – DC 24V
Mass and neutral	TT and TN
Protection degree	IP X4
Place use	Inside
Machine positioning	On ground in correspondence of winze with drain for the waters harvest.
Max environment air temperature	+40°C
Requested minimum illumination	500 lux
Product directive conformance	98/37/CE, 2006/95/CE, 2004/108/CE, Reg. 1935/2004, Reg. 2028/2006

GROUP	EXAMPLE	
1. superior cover 2. superior cover handle 3. handle for product discharging door 4. drosses harvest drawer 5. controls panel 6. electric box 7. machine hull 8. support feet 9. high support stand with discharge connection	 <p>5Kg. TABLE TOP</p>	
		
WORKING FLATS		SIZES (mm)
Abrasive flat for potatoes peeling		Ø 385mm
Flat with bristle for mussels scraping		Ø 385mm
Plate with bristles for 5 Kg mussel washer model		Ø 385mm

NORMAL USE, IMPROPER USE, NOT CORRECT USE OR FORBIDDEN

The machine described in the present instructions manual for the use is foreseen to be driven **from an only operator** skilled and prepared on residual risks, but with the competence, in safety matter, of maintenance employees.

The operator should have at least the minimum age foreseen from the social laws about the work and having had the necessary technical training at least from a more expert operator that had him preliminarily trained for the correct use of the machine.



In its **NORMAL USE**, and reasonably foreseeable, the machine can be used only to **peel potatoes (PEELER Model)**, or to **clean the mussels external cleaning (SCREAPER Model)** with the cover and doors closed and blocked.



The machine must not be used **IN IMPROPER WAY**; in particular:

1. It must not be used for domestic uses,
2. It must not functioned with parameters different from those showed in the technical characteristics table,
3. For every use of the machine with modalities different from those showed in the present manual, the manufacturer declines every responsibility,
4. The user is responsible of the damages resulting from the lacked exercise conditions observance in accordance with the agreed technical specifications and order confirmation,
5. **introduce only the listed food products.**
6. Not tamper or damage intentionally nor remove or hide the labels.



The machine must not be used **IN NOT CORRECT WAY or FORBIDDEN** so some damages or injuries could be caused for the operator; in particular:

1. it is forbidden **to move the machine** when it is connected to the electric feeding;
2. it is forbidden **to draw the electric feeding cable or the machine** to disconnect the feeding,
3. it is forbidden **to draw the electric feeding cable or the drinking water flexible pipe or draw the superior cover or the lateral handle** to move the machine,
4. It is forbidden to **put weights** on the machine or on the electric feeding cable, on the drinking water flexible pipe or on the discharging pipe,
5. It is forbidden to **put the electric feeding cable** on sharp parts or with burn danger,
6. It is forbidden the machine use with the damaged and not integer **electric feeding cable or with the control devices**;
7. it is forbidden the machine use with the **drinking water flexible pipe, with the discharging pipe or with the superior cover packing or the lateral door** damaged and not integer and however with the evident presence of water losses from any machine component;
8. It is forbidden to **leave the machine off** with the electric feeding cable connected with the feeding plug or with the drinking water flexible pipe connected to the feeding plant,
9. it is forbidden to **leave the machine charged unguarded switched off or in function**;
10. It is forbidden to **insert any type of object** inside the motor ventilation cap;
11. it is forbidden **the machine functioning without have closed the drosses harvest drawer with inside the filter or without have fastened the pipe for the charge** to the lateral connector (if present),
12. it is forbidden to **thread any type of object** under the machine base or put clothes or other between the machine support stems and the floor,
13. It is forbidden the **use of inflammable substances, corrosive or harmful or high pressure water jets** for the cleaning,
14. It is forbidden to **plunge the machine** in water or in other liquids,
15. It is forbidden the **not authorized personnel use** and with clothes different from that showed for the use,
16. it is forbidden **to introduce in the basin or in correspondence of the service mouth**, during the dish rotation, the hands or any other part of the body or any other object (for example poles, cutlery, etc...), to remove and to facilitate the food product charge,
17. it is forbidden **to maintain the charging door completely open** during the dish rotation, to facilitate the food product charge (**only for 10-18 KG version**)
18. it is forbidden the functioning **with the fixed and moving protection shelters not blocked correctly or removed**;
19. It is forbidden the **partial removal** of the protections and of the danger signals.
20. It is forbidden the functioning without that all the **precautions about the residual risks elimination** have been adopted on behalf of the user,
21. It is forbidden to **smoke or use free flame devices** and manipulate incandescent materials, unless some suitable safety measures aren't adopted,
22. It is forbidden to activate or **set the control and blockage devices as knobs or similar** both during the machine functioning both if you aren't authorized



The user is however responsible of the damages resulting from the lacked observance of the specified normal use conditions. For possible doubts you can enquire at the Authorized Assistance Center.

CHAP. 3. SAFETY INSTRUCTIONS

INTRODUCTION



The lacked standards and safety procedures applications can be danger and damage sources.

The machine means bound in the use for the respect, on behalf of the final user, of:

1. all rules, of insertion in the environment and of people behavior, fixed from the laws and/or applicable standards; with particular reference to the fixed plant upstream of the supplied machine and for its connection / functioning;
2. All further instructions and use warnings making part of the technical / graphic documentation annexed to the same machine.



Except where differently specified, the **personnel which performs the installation interventions, connection, maintenance, reassembly, and reuse, damages or breakdowns, demolition and dismantling** must be a **skilled personnel** qualified in safety matter and educated on the residual risks, with the competencies, in safety matter, of the maintenance employees.

ENVIRONMENTS, WORKING AND PASSING PLACES

The work environment must answer to the directive 89/654/CEE requirements. In the working area foreign object must not be present. **The employer**, in the directive 89/391/CEE respect, concerning the measures realization turned to promote the safety and workers health improvement during the work, must provide to eliminate or reduce the showed residual risks as foreseen in the present manual.

WARNINGS ON THE RESIDUAL RISKS

RESIDUAL RISK DUE TO THE FIXED AND MOVING PROTECTION FOR INTERVENTIONS WITHIN THE BASIN



For any occasion **the operator must not try to open or remove a fixed or moving protection or tamper a safety device.**

In the phase of **equipment, maintenance, dish change and cleaning**, and **during all further manual operations** that happens introducing the hands or other body parts in the machine dangerous areas, a residual risk remains due above all to:

1. **Knocks with machine manufacturing parts,**
2. **Grazing and/or abrasion with machine rough parts,**
3. **Sharp pain with the sharpened parts**

The operator and the maintenance man **must be skilled for the intervention connected to the manual operations with open protections**, must be trained on the joined consequent risks and must be authorized from a responsible person and must use adequate individual protection devices, **five fingers anti abrasion gloves**.

RESIDUAL RISK DUE TO THE DISCHARGING OPERATIONS ONLY FOR 10-18 KG MODELS



During the food product discharging operations, **the operator must place a bowl in correspondence of the discharge mouth before to open the door.** Subsequently, with the superior cover closed and blocked, to facilitate the products leakage with continue action on the control device the operator can activate the dish rotation.

In this phase and during the other discharge phases remains a risk due above all to:

1. **food product projection,**

The operator must **however always** place the adequately great bowl and must **maintain the lateral discharge door handle lightly opened to convey and direct the food products in the bowl.**

Besides both the operator both the other people must place laterally and not frontally to the discharge mouth.

RESIDUAL RISK DUE TO THE WATER USE



During the functioning the machine is connected to the drinking water plant to allow the treated product washing. The water and the treated food product dross are after fall discharged or from the machine inferior or lateral side.

In this phase and during all machine functioning remains a residual risk die above all to

1. **flooding possibility,**
2. **water splashes.**

Independently from the discharge position, inferior or lateral, the machine must always be placed above a well with drain for the water harvest.

Besides if the machine is equipped with lateral discharge, it is the maintenance man duty **to foresee and insert a dross harvest filter coming from the basin and connect the pipe for the discharge** to the lateral collector.

PROTECTION DEVICES ON THE MACHINE



The machine protections and safety devices must not be removed.

If they must be removed for extraordinary maintenance requirements **some measures will have to be immediately adopted ready to put in evidence and to reduce at the possible minimum limit the danger.**

The putting back in its place of the protection or of the safety device must happen as soon as the reasons, that have made necessary their temporary removal, are stopped.

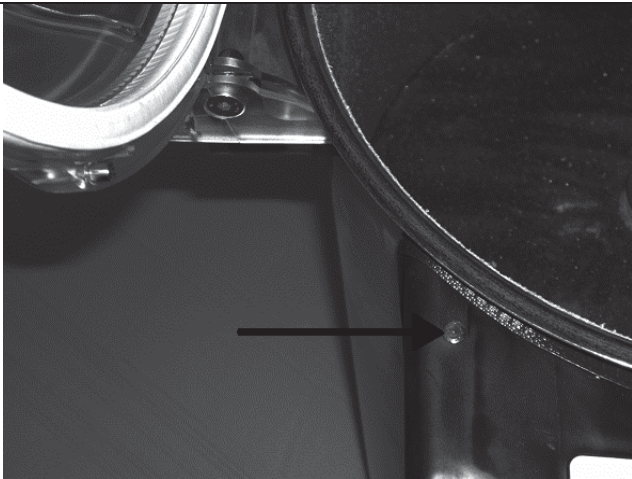
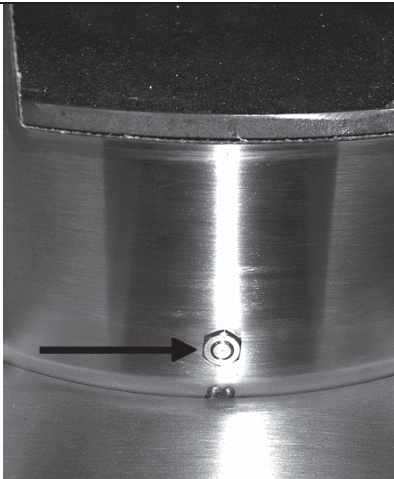
All machine protection and safety devices, both electrical both mechanical, must be maintained in conditions of perfect and constant efficiency.

The machine transmission parts are completely isolated by means of fixed protections which don't allow the access for none kinematical chain.

For all **safety functions** including the control and check systems parts joined to the safety, some well-tested components and safety principles have been used.

Main shelters and safety devices:

1. taking into account of the machine use modality and of its use destination, the moving elements aren't isolated from fixed protections and from moving shelters, disposed so that to prevent the dangerous points reaching,
2. on the transparent superior cover a micro switch is placed that stops the machine functioning, when is opened,
3. on the lateral discharge door a micro switch is placed that stops the machine functioning, when is opened. Maintaining the discharge lateral door handle and activating the maintained action control device, it is possible to control the dish rotation within the machine to facilitate the food products leakages,
4. the internal distance between the abrasive dish edge or with bristles and the basin internal surface in correspondence of the discharge mouth is inferior to 6mm.

Transparent superior cover with micro switch 5-10-18 Kg Version	Lateral discharge door with micro switch 10-18 Kg Version
	

CHAP. 4. TRANSPORTATION, PUT ON SERVICE AND USE

WORKING POSITIONS AND OPERATORS TASKS

As described in the instructions manual for the use, the machine is designed to be driven from an **operator** skilled and informed on the residual risks, but with the competencies, in safety matter, of the maintenance employees.

The normal working zone of the operator is:

1. the machine lateral zone opposed to the control panel near the basin, for the manual discharge and charge operations and food product control in work normal conditions with fixed shelters and the lateral discharge door (if any) in closet and blocked positions;

the machine lateral zone where the control panel is present, near the basin, activating the maintained action control device and maintaining for the **handle the lateral discharge door lightly opened to convey and direct the food products in the below blow** with the fixed shelters and the transparent superior cover in closet and blocked position (only for 10-18 KG version)

2.

TRANSPORTATION, HANDLING AND STORING

All transportation and handling operations must be performed from **informed and trained personnel** and **must have read and understood** the safety prescriptions showed in the present instructions manual for the use. Occur:



1. Perform the machine handling and transportation always when you find it uncharged;
2. Verify that the lifting means are able to support the loading weight and overall dimensions in safety conditions and that are approved and subjected to a regular maintenance,
3. Adopt all necessary measures to assure the means and loads maximum stability in relation to their masses and barycentre,
4. Avoid to make suffer to the machine rude shaker or accidental collisions during the moving and the loading,
5. Perform the handling with continue movements, without pulls or repeated impulses.

REMOVING PACKAGING, HOW GET RID OF IT

The machines are packaged so that the seepage / liquids insight, organic matters or alive beings is avoided: it is represented from a **covering in polyethylene around the machine**, and all placed on a pallet of adequate size.

Don't waste the packaging in the environment, but restore it for possible transportations or to address it to the recycling agencies.

The evaluation and the management with the aims of the biological compatibility of the products used in the packaging are of the user competence and responsibility.

It is an employer obligation **to be acquainted of the actual laws in own country and work so that to observe these legislations**.

It is forbidden and besides liable to fines, leave the machine and the electric equipment in the environment.

PREPARATION PRELIMINARY OPERATIONS

STABILITY

The machine stability is designed so that, in the foreseen functioning conditions, taking into account of the climatic conditions is such as to allow the use **without reversal risk, fall, or inopportune movement**.

Taking into account of the conformation and its position, the machine results to be intrinsically steady **without any fastening needs to the trampling flat**.

All support feet placed under the base must lay on a solid, uniform and well leveled surface.

ELECTRIC FEEDING

The electric feeding connection must be in conformance with the **country legislation in which is used**.

The electric feeding so must be maintained in conformance with the following technical prescriptions:

1. **The electric feeding** must be always of type and have an intensity corresponding to the specifications indicated in the machine plate. If excessive voltages are applied, some components will be damaged irreparably,
2. **A differential device must be foreseen** coordinated with the protection circuit, respecting the legislation, the legislative and regulation disposals in force in the installation country;
3. **The electric feeding cable outside the machine cover** must be made pass in the spaces prepared from You and **adequately** protected;
4. If present **the neutral conductor (N)** before feeding the electric equipment, as for you its continuity must be guaranteed (connected and available).
5. Before to feed the electric equipment, as for you must be guaranteed the continuity of the green yellow conductor of the protection equipotential circuit.

ELECTRIC FEEDING SECTIONING DEVICE

The feeding sectioning device, as comparable from what described in the power circuits diagram delivered with the electric equipment, is supplied for the **machine feeding** unique source.

In case of incompatibility between the net socket and the device plug **change the socket with another type suitable from maintenance personnel.**

The feeding sectioning device allows separating (**insulate**) the **machine electric equipment** from the feeding, with the aim to make possible the interventions fulfillment without electric shocks risks.

The sectioning device presents two possible positions:



OFF o “disconnected”, the electric equipment results sectioned from the electric feeding



ON o “connected”, the electric equipment results connected to the electric feeding

DRINKING WATER FEEDING

The drinking water feeding connection must be in conformance with **the country pertinent legislation where is used. The feeding** must so present the following technical prescriptions:

1. the machine must be connected to **a drinking water piping.**
2. the flexible pipe must be connected to a **tap for the water opening and closure.**
3. for the **protection against the over pressures**, a protection device must be foreseen coordinated with the machine drinking water system, with the aim to respect the legislative and regulation disposal using in the installation country,
4. the **connection manifold sizes of the flexible pipe** in endowment, the **flux pressure and the water temperature** are showed in the technical data table. If the pressure is superior to the maximum agreed, a pressure reducer valve must be assembled,
5. after having performed the connection open slowly the tap to verify that the connection is hermetic. Eventually correct the gasket seat and the connector,
6. **the drinking water flexible pipe for the feeding** must be made pass in the spaces prepared from You and adequately protected.

Drinking water feeding sectioning device

The feeding sectioning device isn't supplied and must be prepared from the user.

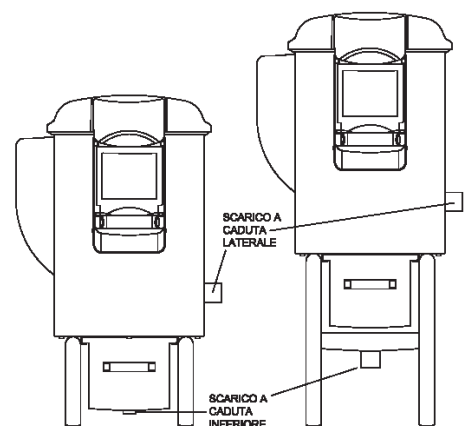
It must be n.1 tap for the water opening a closure. The tap must be supplied of adequate connector to be able to screw the pipe union with the supplied flexible pipe seal.

The feeding sectioning device allows separating (**insulate**) the **machine drinking water equipment from the feeding**, with the aim to make possible the interventions fulfillment without water splashes.

WATER AND DROSS DISCHARGE

The machine allows alternatively to discharge the water and the product working dross in two ways:

1. **with inferior fall**, the machine must be simply placed above a drain well having care to verify that the dross drawer discharge hole is aligned with the well,
2. **floor discharge** (high stand model): on such models the lower discharge pipe (not included in the standard supply) has to be connected to a tube inserted into the floor draining grill
3. **with lateral fall**, (standard in the 5 kg table top version).in this case the lateral discharge collector must be connected to a pipe (not supplied) that must discharge a well with drain. Before the discharging in the well a filter must be installed that can separate the dross coming from the basin, from the discharged water. From the connection point to the lateral collector to the insertion point in the water harvest system (well with drain), the pipe must not present folds, reclimbing or curves that can prevent the water fall run off. The discharge pipe must be made pass in the spaces prepared from You and adequately protected.



The discharge water from the machine isn't drinking, so it must be conveyed directly towards floor harvest systems.

ASSEMBLY / DISASSEMBLY



The assembly / disassembly operations of any machine part **are performed with the stop machine, with the plug disconnected from the socket and with water tap closed**, or with the sectioning device in OFF and with the basin completely empty, without nor water nor food products.

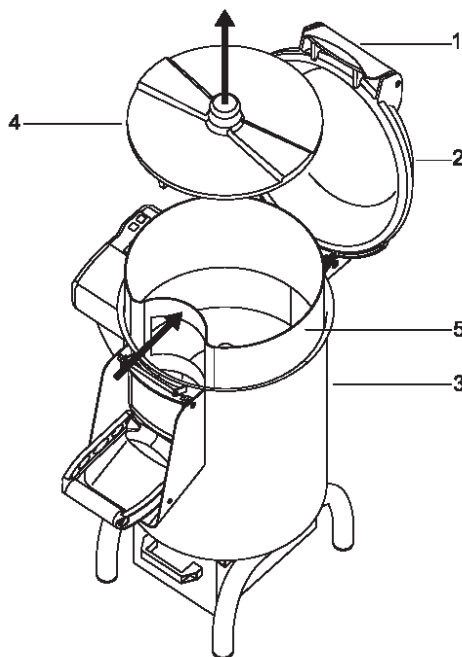
LATERAL DISCHARGE COLLECTOR ASSEMBLY

In the case that the machine is equipped with inferior fall water discharge of the dross drawer, **the water and dross discharge can be foreseen through the lateral fall discharge collector**. The transformation and the intervention can be performed only from the Authorized Assistance Center.

DISH AND ABRASIVE TELO DISASSEMBLY/ASSEMBLY INSIDE THE BASIN

1. Struggle on the handle (1) of the transparent superior cover (2) and lift it up to carry as back as possible,
2. remove manually possible food products present within the basin (3),
3. grasp manually and lift the dish (4) within the basin and extract it.
4. in correspondence of the discharge mouth, push manually the abrasive cloth (5) towards inside the basin. After grasp it with both the hands and lift it completely from the basin.





For the assembly repeat on the contrary the above described operations.




After having inserted the flat, **check the correct bayonet hook in the rotating pivot.**

FUNCTIONING DESCRIPTION



The control devices are designed and manufactured so as much sure and reliable and resistant to the service normal stresses, to the foreseeable strains and to the external agents. Besides they are clearly visible, locatable and marked from a suitable marking. Here follow the main **control devices** are showed:

TYPE / COLOR	REFERENCE / DESCRIPTION
Button / white and black	 "ON" / "OFF" / button for the general switching on and switching off of the controls panel.
Button / black	"O" / button for the machine stop control
Button / white	"I" / button for the machine starting control with impulse
Button / white	 / button for the maintained action machine starting control with the opened discharge lateral door (if any)
Button / white	 / button for the functioning time increase (of 10 sec in 10 sec) keeping pushed it (of 1 sec in 1 sec)
Button / white	 / button for the functioning time decrease (of 10 sec in 10 sec) keeping pushed it (of 1 sec in 1 sec)
Display / red	Functioning time visualization

SWITCHING ON / SWITCHING OFF

The impulse switching on and switching off of the controls panel and the display is possible only **with a voluntary action on the control device foreseen with this aim**: button white or black “”.

FUNCTIONING TIME

Before the machine starting the functioning time setting is possible only **with a voluntary action on the control device foreseen with this aim**: button white “” to increase the time, or the button white “” to decrease the time.


STARTING

The machine impulse starting is possible, after the switching on, only **with a voluntary action on the control device foreseen for this aim**: white button “I” for the machine starting control.

STOP

For the stop control of the machine work function, without have a display complete switching off, activate the black button “O”.

MAINTAINED ACTION STARTING

The machine maintained action starting is possible only **with a voluntary action on the control device foreseen for this aim**: white button “”. The maintained action control is used in the 10-18 Kg versions for the product unloading operations. During the button releasing the machine stops.

VOLTAGE LACKING

In case of electric feeding breaking or if the machine is disconnected from the electric net, this last one will be able to be restarted only following the starting function, **after the electric feeding back or the reconnection to the electric net**.

TRANSPARENT SUPERIOR COVER OPENING AND LATERAL DISCHARGE DOOR

Lifting the superior cover or the lateral discharge door (if any) the machine stops immediately for the safety micro switch functioning. The machine can be restarted only closing and blocking the superior cover and the lateral discharge door and following successively the starting function.

CONTROLS AND VERIFICATIONS BEFORE STARTING




VERIFICATION / CONTROL	MODALITY AND CHECKS
<u>Check that:</u> <ul style="list-style-type: none">➤ the machine is placed above a well with drain for the water harvest;➤ the drawer with the filter for the dross harvest is inserted correctly;➤ if present the lateral fall water discharge collector is connected to the discharge pipe with filter for the dross harvest and blocked with clamp.	Visual check of the showed parts, to check the machine adequate positioning, its parts and the correct connection to the discharge pipe. In contrary case provide for what prescribed through the maintenance man.
<u>Check the integrity:</u> <ul style="list-style-type: none">➤ of the fixed protections➤ of the transparent superior cover➤ of the lateral discharge door (10-18 Kg versions)➤ of the charge mouth➤ of the abrasive cloth➤ of the machine body	All fixed protections, etc., must perform the function for which have been foreseen. Indicated parts sight check to verify their integrity in their surface external part. The parts must be however changed at the first erosion signals or breaking (cfr. Authorized Assistance Centre).
<u>Check the absence:</u> <ul style="list-style-type: none">➤ on the machine, inside the basin and in correspondence of the discharge mouth (if any) in the product leakage zone of extraneous objects.	Sight control of the indicated parts, to check of objects or extraneous bodies lacking as for example different tools, clothes, etc... and that there isn't however the food product. In case of presence, provide with their removal.
<u>Check that:</u> <ul style="list-style-type: none">➤ the connection to the drinking water plant is performed correctly as prescribed;➤ the drinking water tap is opened;➤ water drops are absent that leakage from the plastic case inferior zone, from the superior cover or from the inferior door.	Visual check of the showed parts, to check the correct connection and the absence of what showed. In contrary case provide for what prescribed through the maintenance man.
<u>Check the cleaning:</u> <ul style="list-style-type: none">➤ of the machine internal parts;➤ of the internal abrasive cloth, of the flat, of the transparent superior cover internal part, of the discharge door, of the discharge mouth;➤ of the drinking water injection nozzle inside the basin;➤ of the machine external surface	All indicated parts surfaces, before the machine use must be checked visually to verify their cleaning. For the sight check of the internal part, open the superior cover. In case of molds presence or other type of dirtiness, provide with the cleaning procedure in accordance with the chapter 5 indications.

VERIFICATION / CONTROL	MODALITY AND CHECKS
<u>Check the functionality:</u> ➤ of the control system parts / safety control; ➤ Of the control devices.	All devices must perform the function for which have been foreseen. Control directly the devices so that these ones determine the waiting function. The actuators and all parts must be however changed to the first erosion signals or breaking (cfr Authorized Assistance Centre).
<u>Check the absence:</u> ➤ Of strange noises after the starting	During the functionality checking of the control devices, if there are strange noises, due for example to seizing or mechanical breaks stop immediately the machine and activate the maintenance service.

For any intervention type or for the parts change that are damaged, **activate the maintenance service**. The possible change must happen with manufacturer original products or at least of quality, safety and equivalent characteristics. For analysis contact the Authorized Assistance Center.

PUT IN FUNCTION

The machine operator can put in function the machine following in order the under reported indications:

- controls positive result / verifications **BEFORE THE STARTING** of what above,
- Close and block the discharge lateral door (only for 10-18 KG version) pushing it towards the machine body and lowing the handle for the block,
- Introduce manually the food product with the superior transparent cover completely opened, inside the basin. The filling must happen in accordance with the limits established in the machine technical data,
- Control positive result of the drinking water injunction nozzle, that must not be clogged,
- Close and block the superior transparent cover pushing towards the machine body and lowing the handle for the block,
- Put in the machine lateral zone and switch on the machine and the display, activating with impulse the button “”.
Successively set the functioning time with impulses on the buttons “” to increase the time, or “” to decrease it and start the functioning activating the button “**T**”,
- at the end of the set time the machine stops and on the display the last working time appears. If you want to reactivate the functioning follow the indications of the previous point or push “**T**” to repeat the cycle. If on the contrary you want to stop the functioning before the end of the set time, activate with impulse the button “**O**”.

5Kg PEELER UNLOADING

Open the superior transparent cover and take manually the food product from the basin.

5Kg MUSSEL WASHER UNLOADING

Open the superior transparent cover and lift from the handle the plate with the food product.

10-18 Kg PEELER AND MUSSEL WASHER UNLOADING

The machine operator can perform the basin discharge following in order the showed indications:

- put an adequate great bowl in correspondence of the discharge mouth,
- unblock and open the discharge lateral door pull towards up the block handle,
- put laterally and not frontally to the discharge mouth, open lightly the discharge lateral door to convey and make direct the food products in the bowl,

- push with continue action the button “”, to activate the flat rotation so to facilitate the food product leakage.

For the food products discharge remained in the basin bottom, it is also possible to open the superior transparent cover and draw manually the food product from the basin superior zone.

SWITCHING OFF

In succession, the switching off must follow what here under indicated:

- before the switching off discharge completely the basin content,
- stop the machine activating the button “OFF”,
- close the drinking water tap and unscrew the feeding pipe union of the drinking water from the tap,
- Disconnect the machine plug from the feeding socket,
- Perform the cleaning interventions.

CHAP. 5. MAINTENANCE, BREAKS RESEARCH AND CLEANING

MAINTENANCE MAN REQUIREMENTS

With the term “**maintenance**” must not be understood only the periodical check of the machine normal functioning but also the analysis and the consequent remedy of all causes that for any matter put it out of service. It is absolutely necessary that for the **maintenance, cleaning, parts change and breaks research** activities performed from the user, **this work is entrusted to skilled personnel**, competence and authorized from the employer.

All operations of **maintenance, cleaning and parts change**, none excluded, must be definitely performed with the machine completely stopped and insulated from the external feeding sources.

MAINTENANCE PRESCRIPTIONS, DAMAGES RESEARCH AND CLEANING

PROTECTIONS REMOVAL AND/OR PROTECTION DEVICES

For the interventions of the present **charter**, **it isn't necessary to remove from their position both fixed shelter both moving one.**

INSULATION FROM THE EXTERNAL FEEDING SOURCES

Before to perform any operation of **maintenance, cleaning and parts change**, the external feeding sources must be sectioned and insulated:

1. Position on “zero” the protection device placed upstream of the electric equipment feeding line.
2. Disconnect the general sectioning device and provide to protect the plug with proper systems
3. Close the drinking water tap,
4. Slacken and unscrew completely the drinking water flexible pipe union from the tap.

BREAKS OR DAMAGES RESEARCH AND MOVING ELEMENTS UNBLOCKING

Here follow are indicate the interventions for the **breaks or damages research and moving elements unblocking** which can be performed from maintenance men.

TYPE	POTENTIAL CAUSE/S	MODALITY AND COMPARISONS
Net voltage lacking	General Black out	Contact the electric energy distributor
	Fuses or magneto thermals intervention place upstream of the machine feeding line	After having eliminated the causes that have determined the protection device intervention, restore it. In case of problem persistency contact an electrician technician.
Functioning intervention	Protection device intervention inside the machine	Contact an electrician technician: after having eliminated the causes that have determined the protection device intervention, restore it. <u>In case of fuses intervention</u> , change them with types of the same model, calibration and intervention curve.
	Unblock and opening of the transparent superior cover or of the discharge lateral door (if any)	Unblocking and opening the cover or the door, the machine stops immediately for the safety micro switches functioning. Close and block the cover and the door handles.
	Cause/s not identifiable	Contact directly the <u>Authorized Assistance Centre</u>
The machine doesn't function: the flat doesn't rotate	Feeding voltage lacking. Sectioning devices on “O”. Lacked working time setting Intervened fuses or not functioning magneto thermals. Lacked buttons functioning.	Check and restore the electric energy. Turn the sectioning devices in the position “ON ” Set the timer in the controls panel Change the intervened fuses, check the magneto thermal switches condition. Check the buttons efficiency and eventually contact directly the <u>Authorized Assistance Centre</u> .
	Damaged micro switches Slow drive belt determines also noise or creaking emission	Contact directly the <u>Authorized Assistance Centre</u> Contact directly the <u>Authorized Assistance Centre</u>
The potatoes peel or the mussels scrape don't happen in a correct way.	Worn flat surface	Contact directly the <u>Authorized Assistance Centre</u> for the change
	Abrasive cloth surface inside the worn basin	Contact directly the <u>Authorized Assistance Centre</u> for the change
Drinking water absence inside the basin during the functioning	Drinking water flexible pipe not connected Tap closed Water emission nozzle inside the obstructed basin Damage in the plant inside the machine	Connect the drinking water flexible pipe, screwing the piping union to the tap male joint Rotate the superior part in clockwise for the drinking water flow Perform the nozzle holes cleaning as showed, with the switched off machine and insulated from the external feeding sources Contact directly the <u>Authorized Assistance Centre</u>
Excessive water presence inside the basin that doesn't discharge or splash in the machine inferior zone	Dross separation filter obstructed	Perform the cleaning as showed in the appropriate chapter
	Drawer in steel in the body inferior zone mal inserted	Insert on the drawer bottom so that the basin discharge happens completely inside the drawer
	Presence of losses from the lateral discharge pipe union	Discharge pipe not inserted correctly or not blocked with strip

TYPE	POTENTIAL CAUSE/S	MODALITY AND COMPARISONS
Presence of evident water drops or wire drawings in the machine superior and/or inferior surface	<p>Drinking water flexible pipe unions not screwed correctly to the tap or to the machine</p> <p>Worn transparent superior cover gasket</p> <p>Worn discharge inferior door gasket</p> <p>10-18 Kg versions</p> <p>Water losses presence in the plastic wrapping perimeter zone</p> <p>Water splashes coming from the flexible pipe or wire drawings</p>	<p>Switch off the machine, insulate it from the external feeding sources and tighten the pipe unions to the relative male joints. In the case the pipe union thread is stripped or the gaskets are absent, contact directly the <u>Authorized Assistance Centre</u></p> <p>Contact directly the <u>Authorized Assistance Centre</u> for the change</p> <p>Contact directly the <u>Authorized Assistance Centre</u> for the change</p> <p>Contact directly the <u>Authorized Assistance Centre</u></p> <p>Flexible pipe with holes or cracks, contact directly the <u>Authorized Assistance Centre</u> for the change. Change the pipe <u>at least every 3 years</u></p>

EXTRAORDINARY MAINTENANCE

For the intervention of **extraordinary maintenance**, consequent to breaks or revisions or mechanical and electric damages (for example the movement drive belts tensioning, etc...), it is necessary an intervention request directly to the Authorized Assistance Center.

The instructions about the extraordinary maintenance don't appear in the present instruction manual for the use and so must be explicitly requested to the manufacturer.

CLEANING



It is forbidden to clean by hand the organs and the elements in motion.

All cleaning interventions must be started only and exclusively, **after having unloaded the machine with the food product in working and having insulated from the electric feeding source and from external energy.**

The machine, the electric equipment and the machine board components **must not be ever washed utilizing water, and not in any kind of jets form and quantity; so, without "bucket" nor "rubber" nor "towel".**

Don't put ever directly the machine in the sink or under the tap.

The machine hygiene level classification and the associated equipment, for the foreseen use, are 2 (two): machine that, after a hygiene risk evaluation, is in conformance with applicable international standards requirements, but requests a programmed disassembly for the cleaning.

FREQUENCY	PERSONNEL	MODALITY
At the end of every shift work and however before the daily use	Operator	<p>All the surface and the machine parts destined to come in contact with the food product or with the food zones ((<u>basin internal surface, transparent superior cover, discharge lateral door, the flats</u>)) and the splashes zones (machine external surface), must be cleaned with the following modalities and order:</p> <ol style="list-style-type: none"> 1. discharge all food products inside the basin, 2. close and block the transparent superior cover and the discharge lateral door and perform a cycle of at least 10 seconds with the connected drinking water but without food products, 3. unblock and open the cover and the lateral door and remove both the basin bottom flat, both the coating abrasive cloth of the basin internal surface, 4. the easy removal happens lifting the basin surface cloth before from the anterior zone in correspondence of the discharge mouth, after from the other parts, 5. close and block the cover and the lateral door and perform a cycle of at least 10 seconds with the connected drinking water but without food products, 6. unthread the steel sheet drawer from the keel bottom and empty the working dross. If the lateral discharge is present, make the same with the filter connected with the discharge pipe, 7. wash the flat and the abrasive cloth under the drinking water jet, 8. The abrasive plate cannot be washed in the dishwasher 9. unblock and open the cover and the lateral door and: <ul style="list-style-type: none"> ➤ Scrape the surfaces from the possible food product residuals (for example with plastic scrapers); ➤ Clean all the food zone surfaces and jets zone with a morbid dampened clothes (<u>not draining</u>) with detergent diluted in hot water (also common soap for dishes is good). Don't soak them. With a towel clean inside the grinding mouth. Use specific products for steel, which must be liquids (not in cream or pastries however abrasive) and above all must not contain chlorine. Against the fat substances the denatured alcohol. ➤ Rinse with cleaned hot water and successively dry all food zone surfaces and jets zone with soft clothes that don't lose coats. ➤ The reassembly must happen only after a working requirement, leave the pieces wrapped in a dry soft clothes that don't lose coats <p>PERIODS OF LONG INACTIVITY During the machine long inactivity periods provide to pass vigorously on all steel surfaces (especially if stainless) a clothes soaked of Vaseline oil so that to spread a protective veil.</p> <p>THINGS NOT TO DO BEFORE OR DURING THE CLEANING:</p> <ul style="list-style-type: none"> ➤ Enter towards the moving elements without <u>to be previously checked of their stop</u>; ➤ Enter towards the moving elements without have stopped it <u>in safety stop</u> (blockage in zero position of the electric feeding sectioning devices)

FREQUENCY	PERSONNEL	MODALITY
		<u>PRODUCTS NOT TO USE:</u> <ul style="list-style-type: none"> ➤ <u>Compressed air with jets</u> towards the machine; ➤ A high pressure cleaner or a continue water jet; ➤ <u>Vapor equipment or water jets in pressure;</u> ➤ <u>Detergent that contains CHLORINE (also if diluted)</u> or its compounds as: the bleach, the muriatic acid, products to clear the drain, products for the marble cleaning, in general decalcifying, etc ... can attack the steel composition, staining and oxidizing it unavoidable. The only above described products fumes can oxidize and in any case corrode the steel; ➤ <u>Steel wool, brushes or abrasive discs</u> produced with other metals or alloys (ex. Common steel, aluminum, brass, etc...) or tools that have previously cleaned other metals or alloys, that except to scratch the surface. ➤ <u>Detergents in abrasive dust;</u> ➤ <u>Fuel, solvents or inflammable and/or corrosive fluids;</u> ➤ Substances used <u>to clean the silver.</u>

CHAP. 6. SELLING



The crossed container symbol on the machine shows that the product at the end of its useful life must be collected separately from other refusals



If we decide to not use ever the machine because it is obsolete, damaged or worn, its out of service must be entrusted to specialized and trained personnel. At the end of the dismantling activities all identification plates and other document must be destroyed. The machine can be sold without the possibility to reduce it in small pieces; it is sufficient to disconnect the main groups that compose it and to send them for the scrapping.

Don't sell the machine like mixed urban refusal, perform the waste separation.

The machine collection or harvest systems are:

- Collection through distributor consortium
- Delivery possibility to the machine distributor equivalent to the purchasing certificate of a new machine.

In the machine there aren't dangerous substances with potentially negative effects on the ambient and on the human health. It is fundamental that the purchasers contribute to the reuse, to the recycling and to the other forms of machine restoring. It is the employer obligation to be aware of the actual laws of own country and work so to be comply with these legislations.

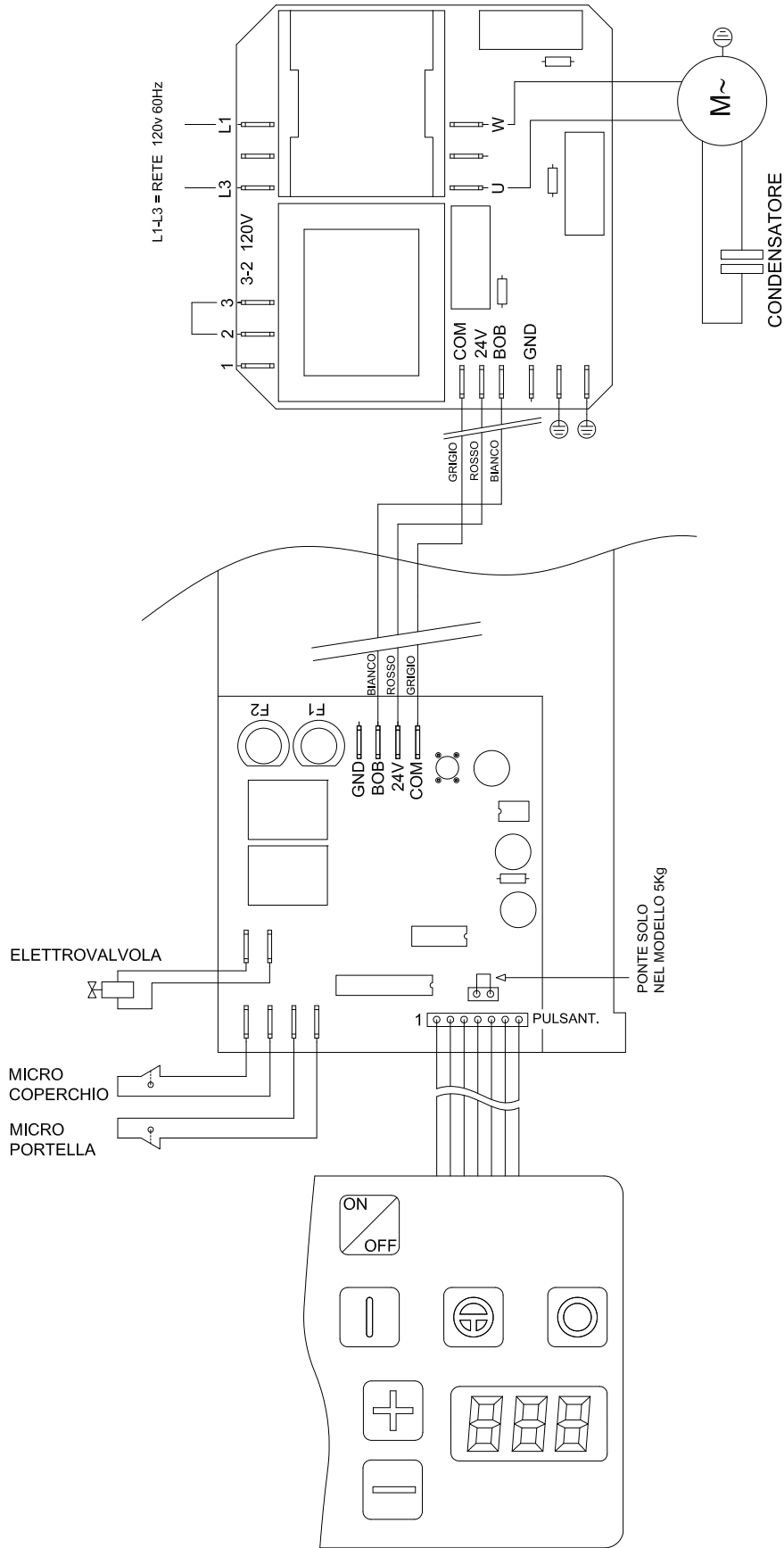


It is forbidden and besides liable of penalties to leave the machine and the electric equipment in the ambient.

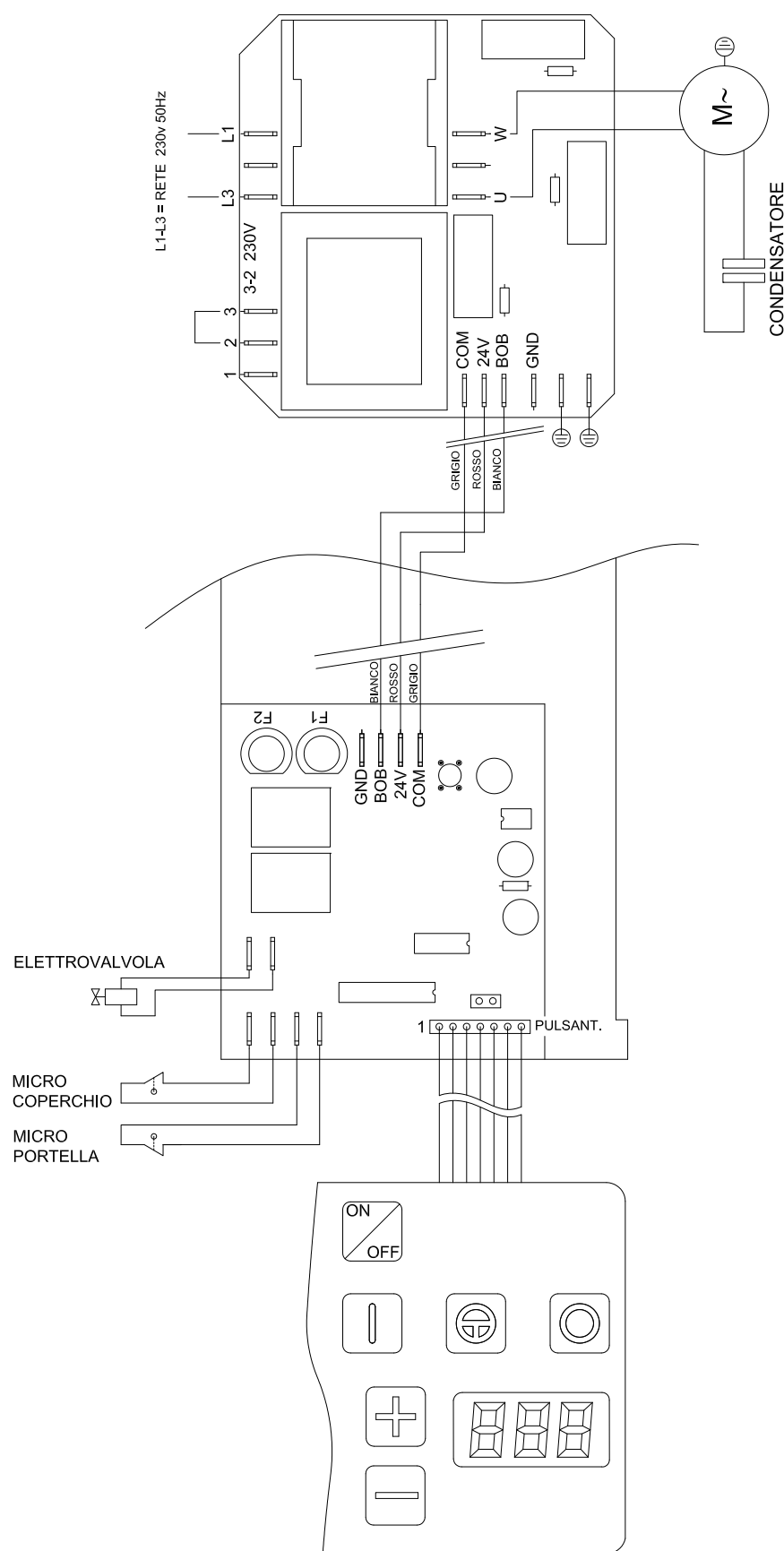
CHAP. 7. MANUFACTURING MATERIALS

In accordance with the functioning and production requirements, the machine can be constituted with different typology of manufacturing materials.

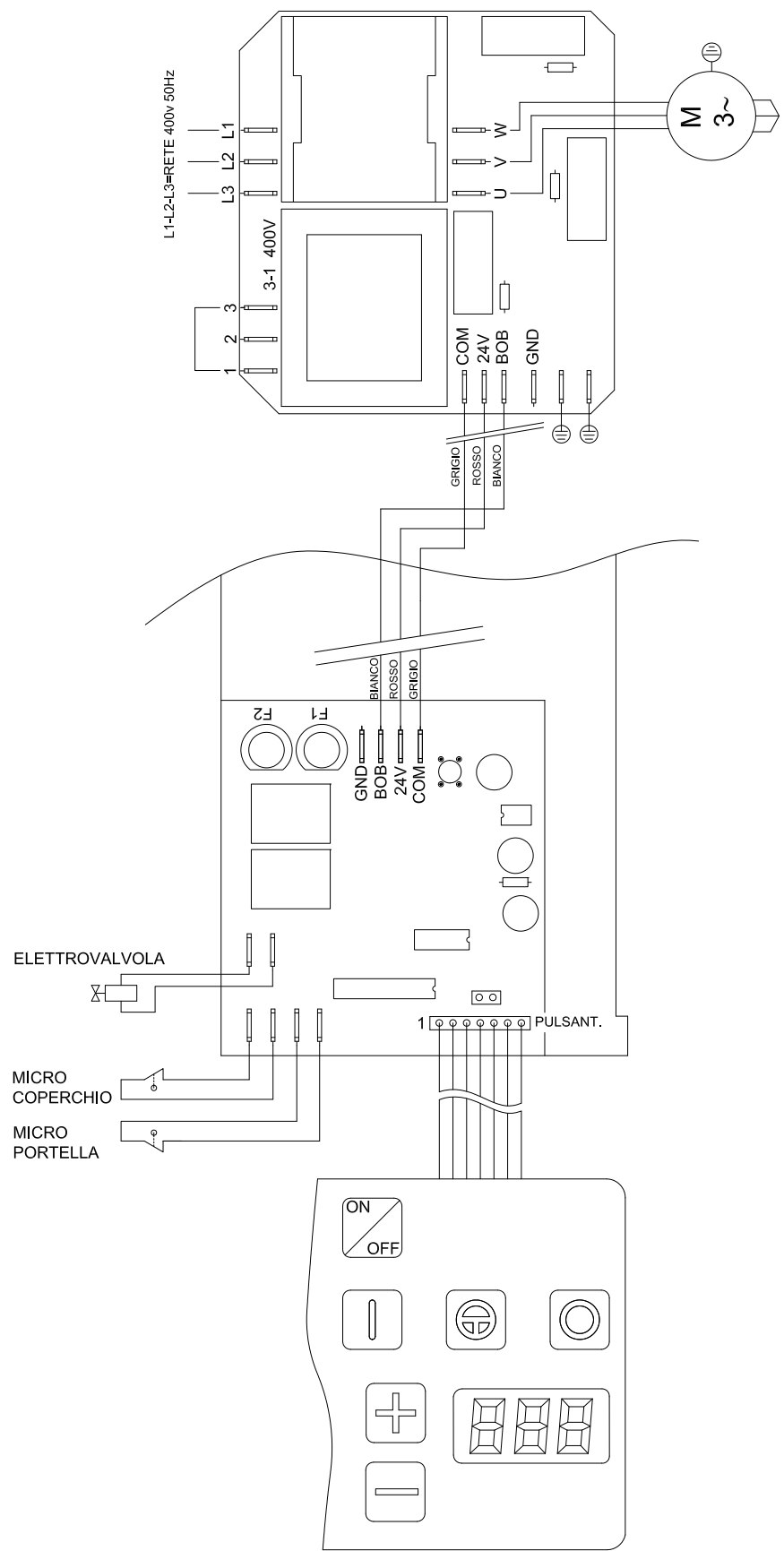
GROUP	MATERIALS TYPOLOGY		
	Anodized aluminum	Stainless steel AISI 304	Plastic for foods
Body and machine basin		●	
Mouth discharge 10-18 Kg versions		●	
Transparent superior cover			●
Flexible pipe of drinking water feeding			●
Discharge lateral door			●
Dross drawer and dross filter		●	
Peeler dish	●		
Mussels scraper dish			●



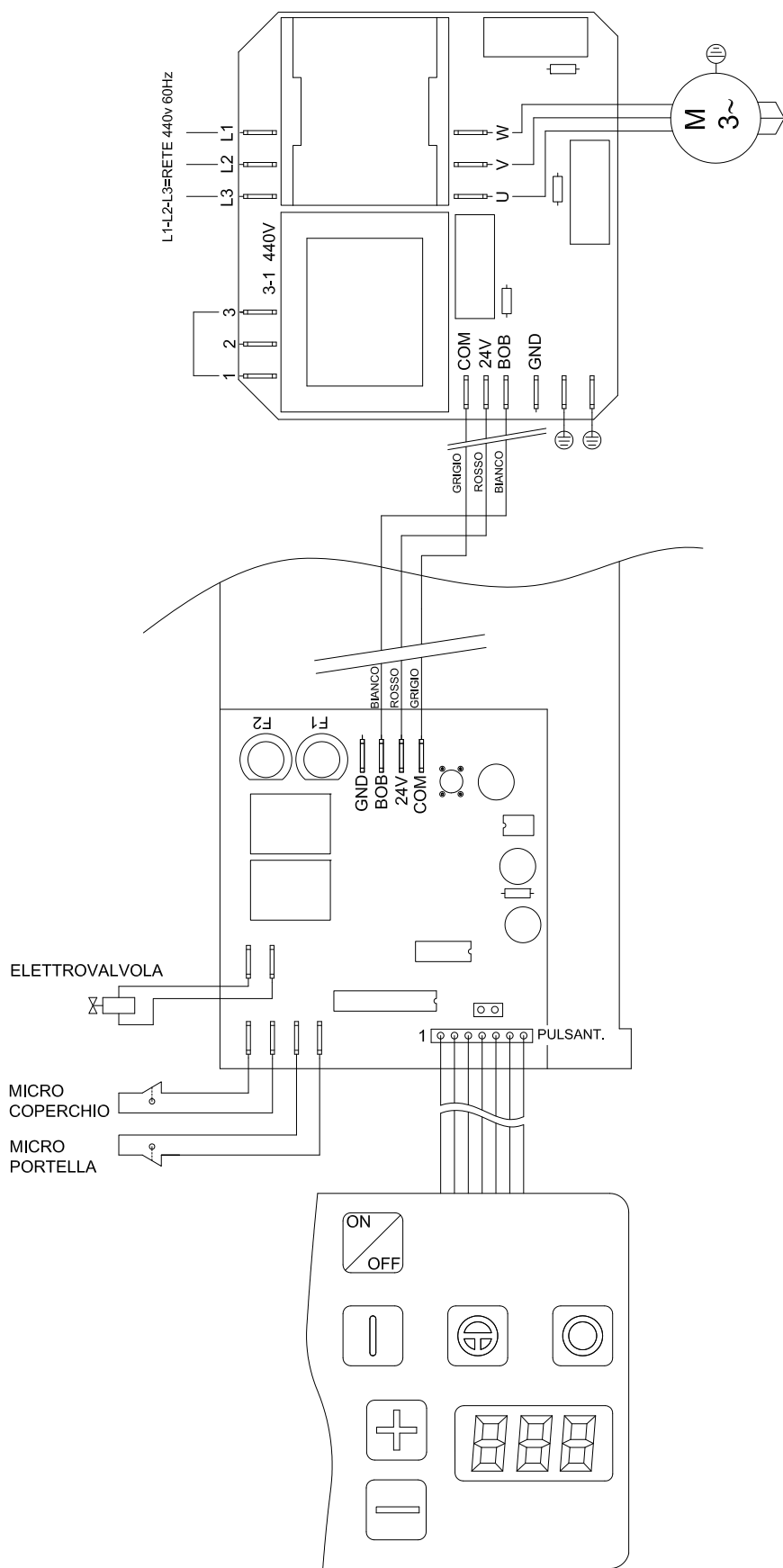
Scheda	FA-6P	Volt/Herz	120/60
Macchina	PELAPATATE 5 Kg 120/1NPE/60		FP108
FAIPA INDUSTRIE		Disegnato	Andrea B.
		Controllato	M.Pari
		Data	05/06/2015
DOCUMENTO RISERVATO AI TERMINI DI LEGGE E' VIETATO RIPRODURRE O DIVULGARE IL PRESENTE SENZA NOSTRA AUTORIZZAZIONE SCRITTA			



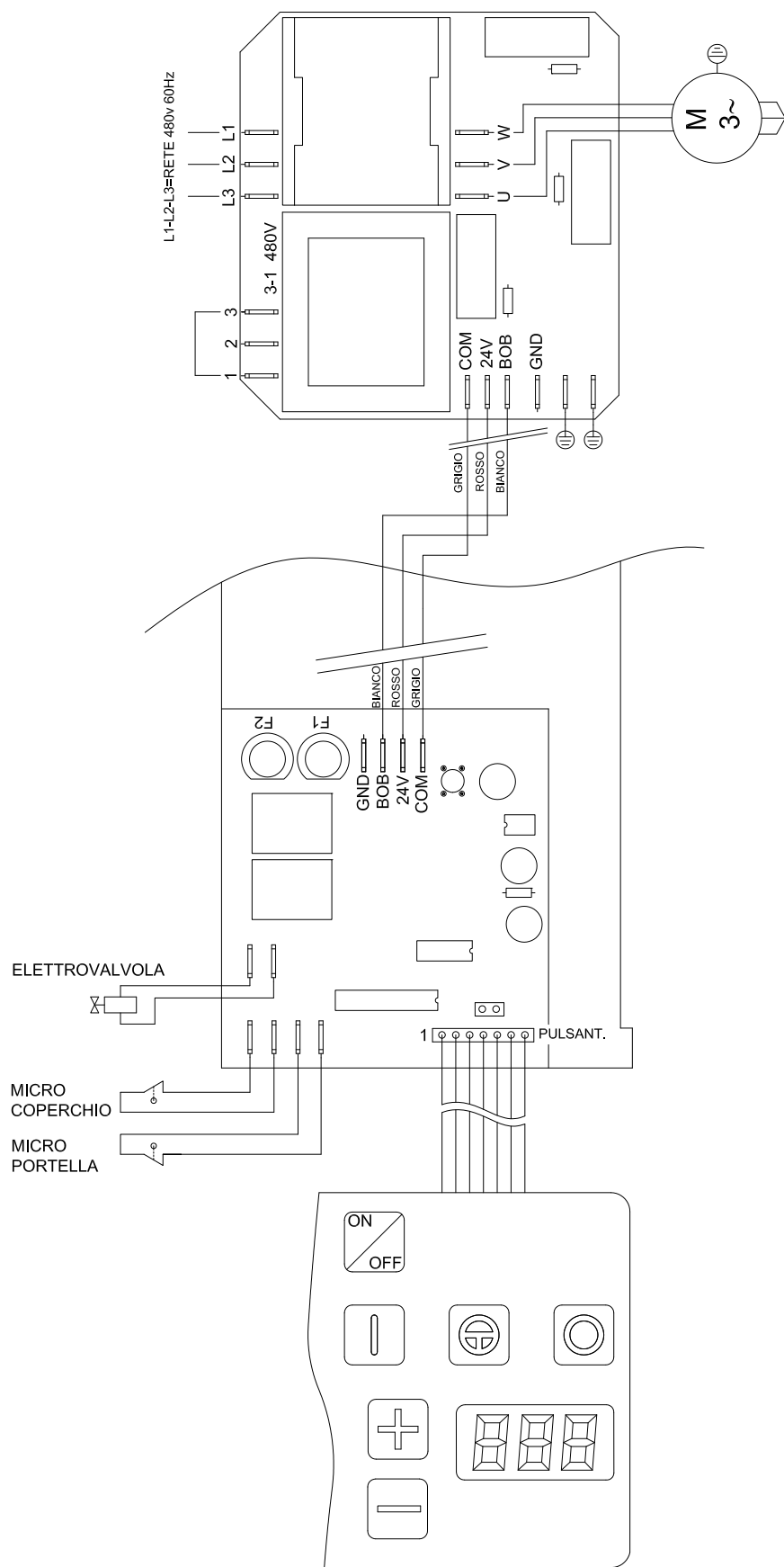
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Macchina	PELAPATATE 10 Kg 230/1NPE/50		FP110
FALMATA INDUSTRIE		Disegnato	Andrea B.
		Controllato	M.Pari
		Data	05/06/2015
DOCUMENTO RISERVATO AI TERMINI DI LEGGE E' VIETATO RIPRODURRE O DIVULGARE IL PRESENTE SENZA NOSTRA AUTORIZZAZIONE SCRITTA			



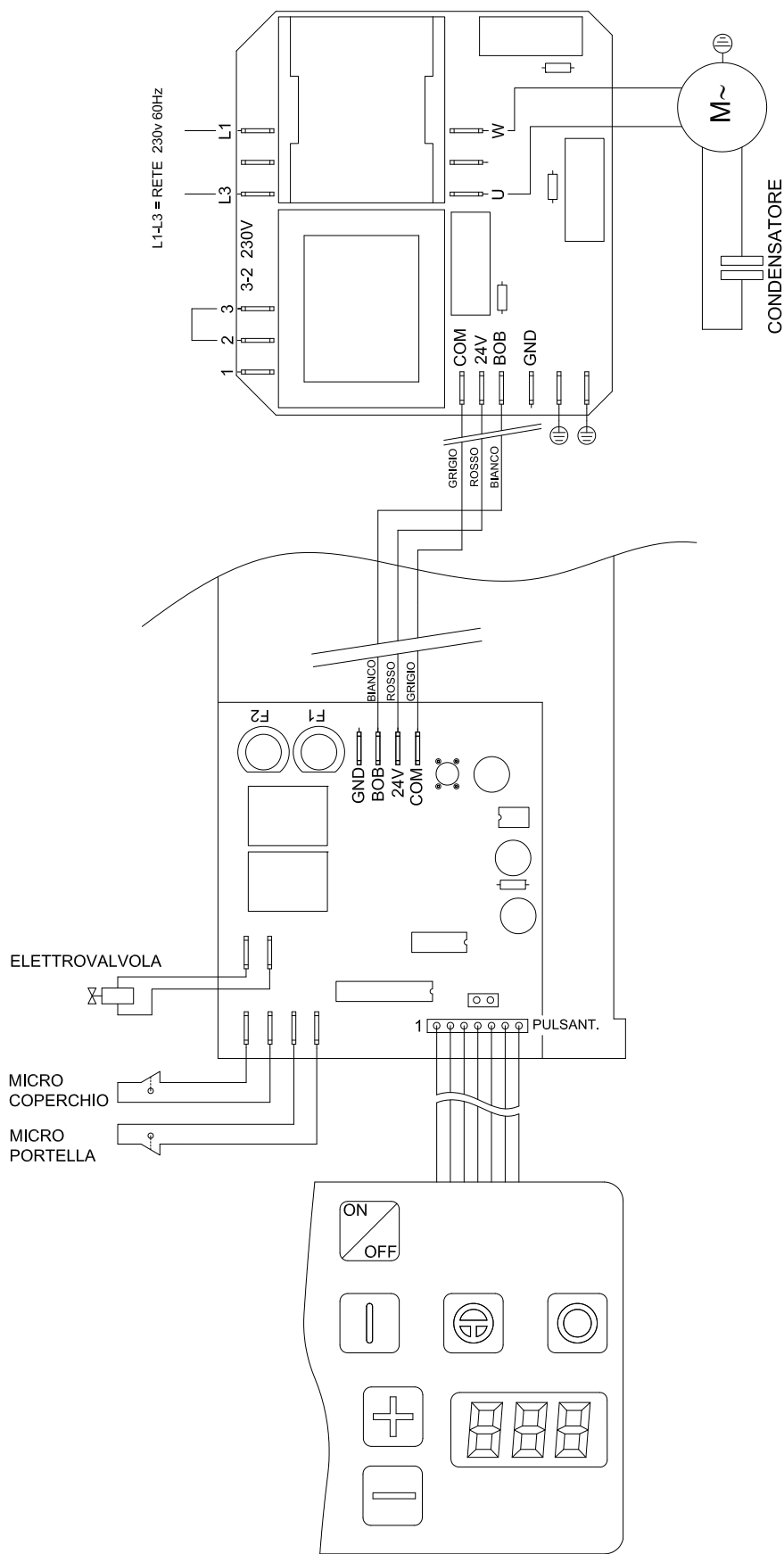
Scheda	FA-6P	Volt/Herz	400/50
Macchina	PELAPATATE 10 Kg 400/3PE/50		FP111
FALMA INDUSTRIE		Disegnato	Andrea B.
		Controllato	M.Pari
		Data	05/06/2015
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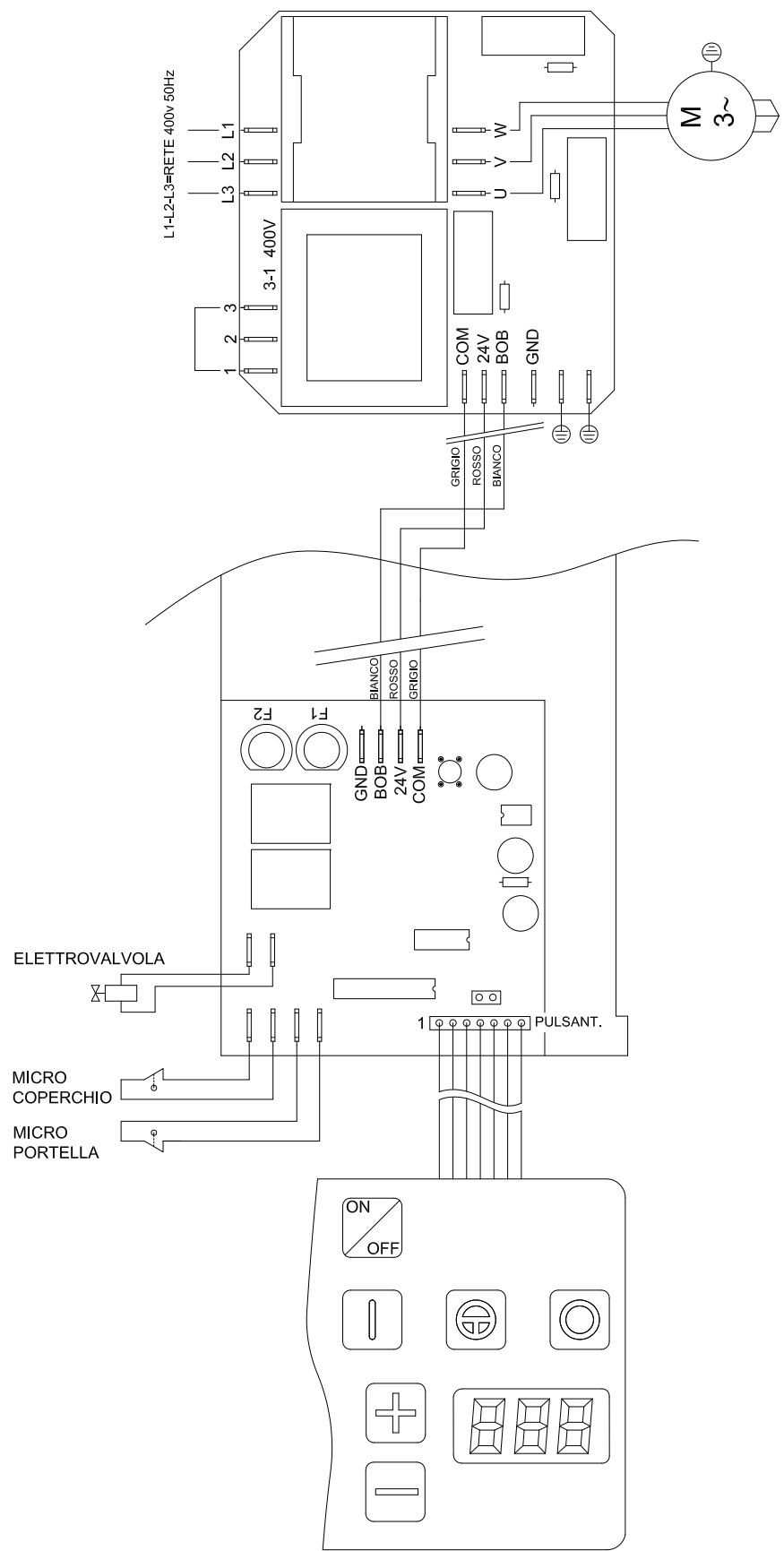
Scheda	FA-6P	Volt/Herz	440/60
Macchina	PELAPATATE 10 Kg 440/3PE/60		FP111
FALPA INDUSTRIE		Disegnato	Andrea B.
		Controllato	M.Pari
		Data	05/06/2015
DOCUMENTO RISERVATO AI TERMINI DI LEGGE E' VIETATO RIPRODURRE O DIVULGARE IL PRESENTE SENZA NOSTRA AUTORIZZAZIONE SCRITTA			



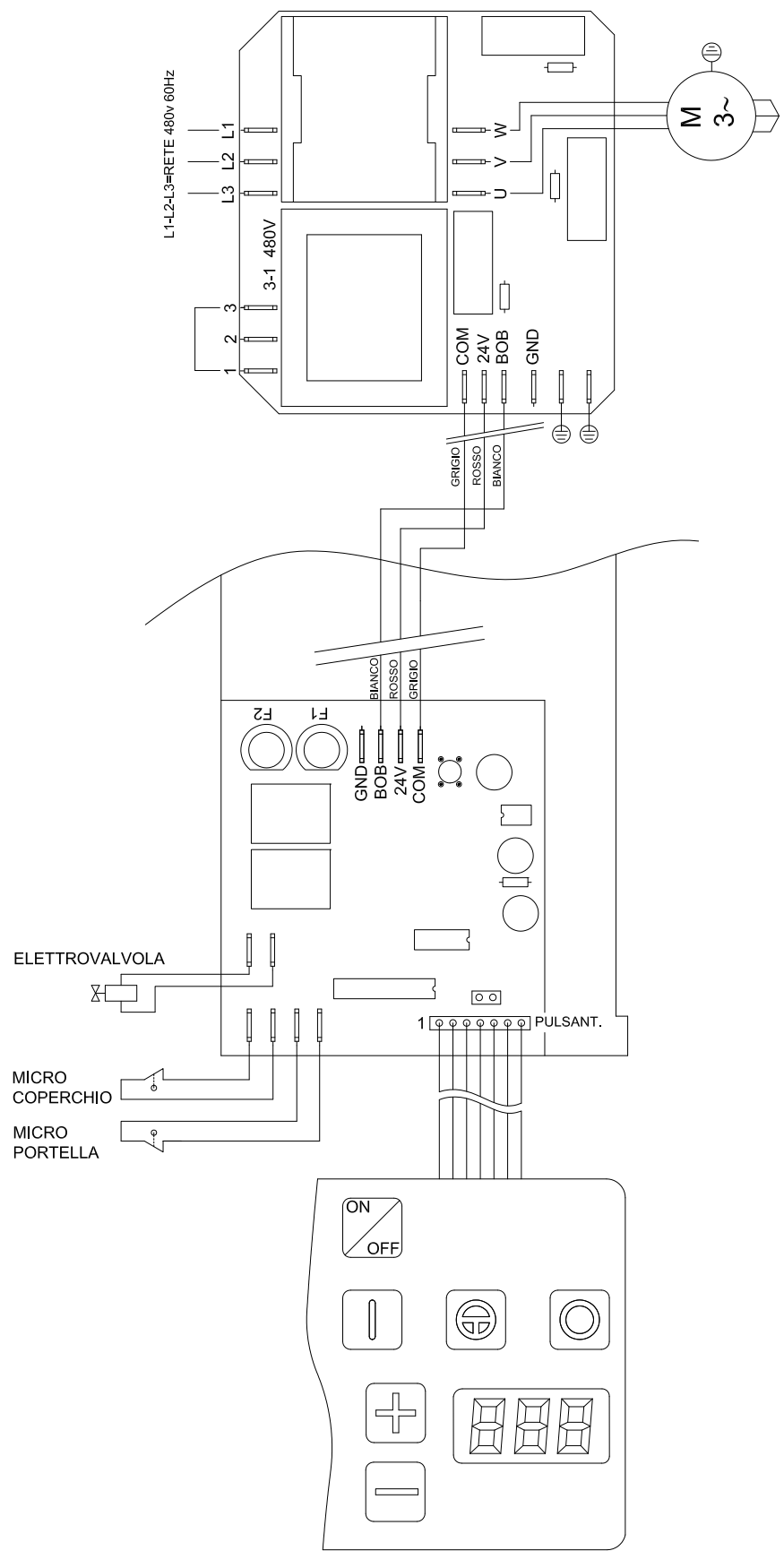
Scheda	FA-6P	Volt/Herz	480/60
Macchina	PELAPATATE 10 Kg 480/3PE/60		FP111
FAEMA INDUSTRIE		Disegnato	Andrea B.
		Controllato	M.Pari
		Data	05/06/2015
DOCUMENTO RISERVATO AI TERMINI DI LEGGE E' VIETATO RIPRODURRE O DIVULGARE IL PRESENTE SENZA NOSTRA AUTORIZZAZIONE SCRITTA			



Scheda	FA-6P	Volt/Herz	230/60
Macchina	PELAPATATE 18 Kg 230/1NPE/60		FP112
		Disegnato	Andrea B.
		Controllato	M.Pari
		Data	05/06/2015
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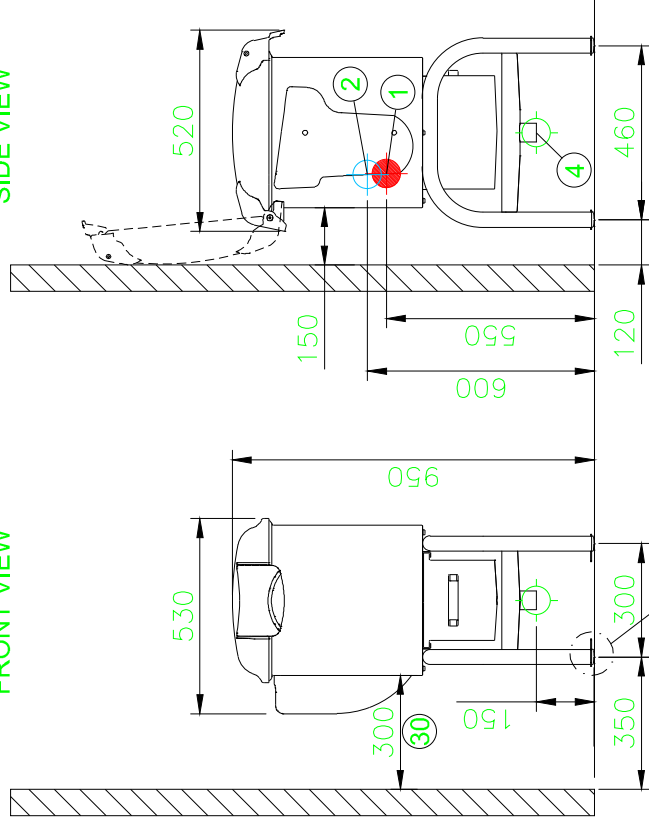
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		Controllato	M.Pari
		Data	05/06/2015
DOCUMENTO RISERVATO AI TERMINI DI LEGGE E' VIETATO RIPRODURRE O DIVULGARE IL PRESENTE SENZA NOSTRA AUTORIZZAZIONE SCRITTA			



Scheda	FA-6P	Volt/Herz	480/60
Macchina	PELAPATATE 18 Kg 480/3PE/60		FP113
FALMATA INDUSTRIE		Disegnato	Andrea B.
		Controllato	M.Pari
		Data	05/06/2015
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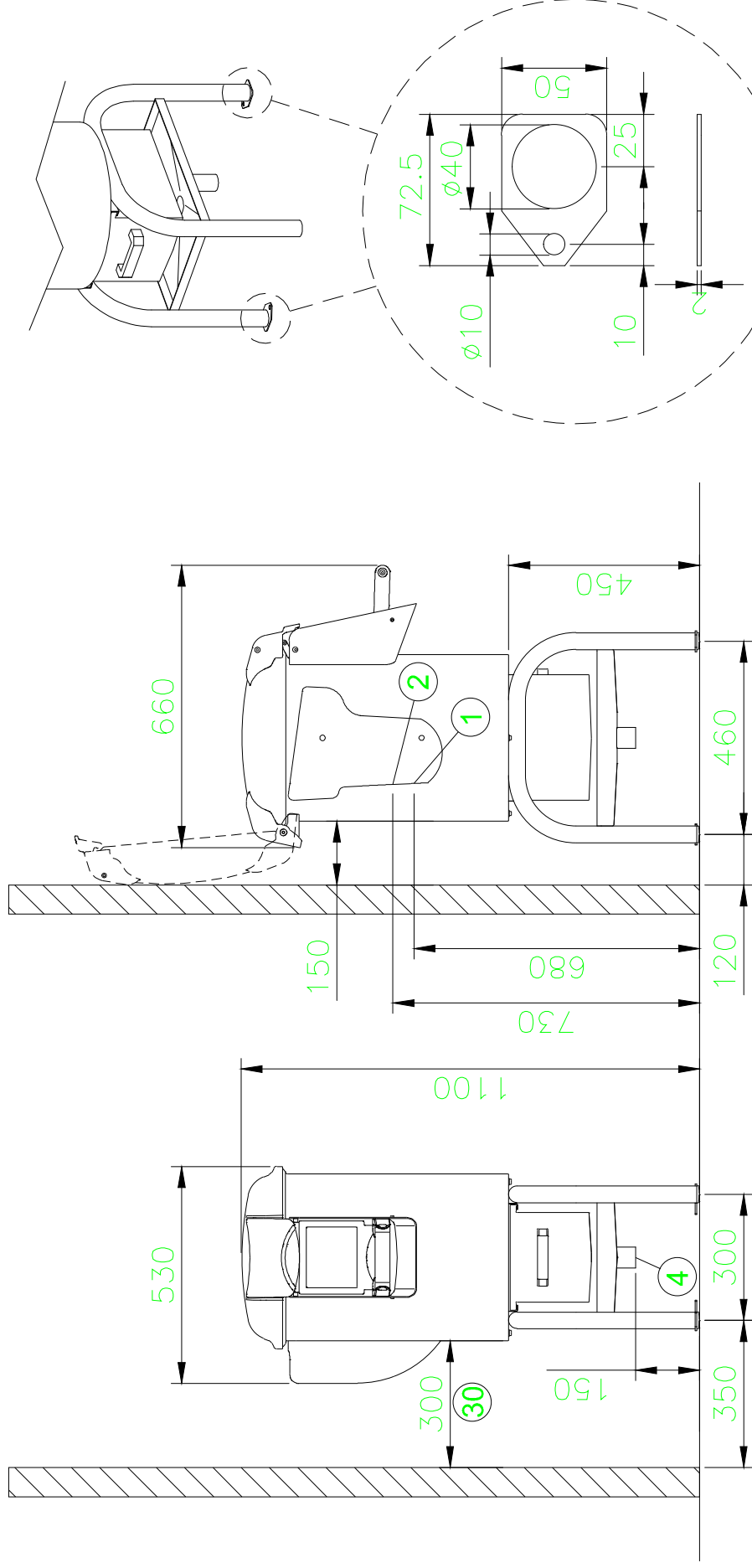
FRONT VIEW

SIDE VIEW



- ① Electric connection, 230V, 1PE, 60Hz, 10A, 0,37kW, cable lenght 1m
- ② Cold water connection, 0,2-10 bar, 3/4" male thread, including 1.5m flexible hose
- ④ Drain Ø50 mm
- ③ Maintenance space

Ver. No.	Modif. No.	Alteration	Rev. No.	Rev. Date	Rev. Design
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Scale:	1: 20	A4	Sheet Design	Tarj./laskusn. Inq./order nr.	P.m. Date
www.metos.com /			27.04.2015		
metos			Peeling machine Metos Alto FP108 230V 1PE 60Hz		
Metos Oy Ab FI-04220 KERAVA Tel: 0204 39 13 Fax: 0204 39 4432			Proj.no Pir.no Deg.no. / 14080160MU		
			Vers.ind. Lett. Page		



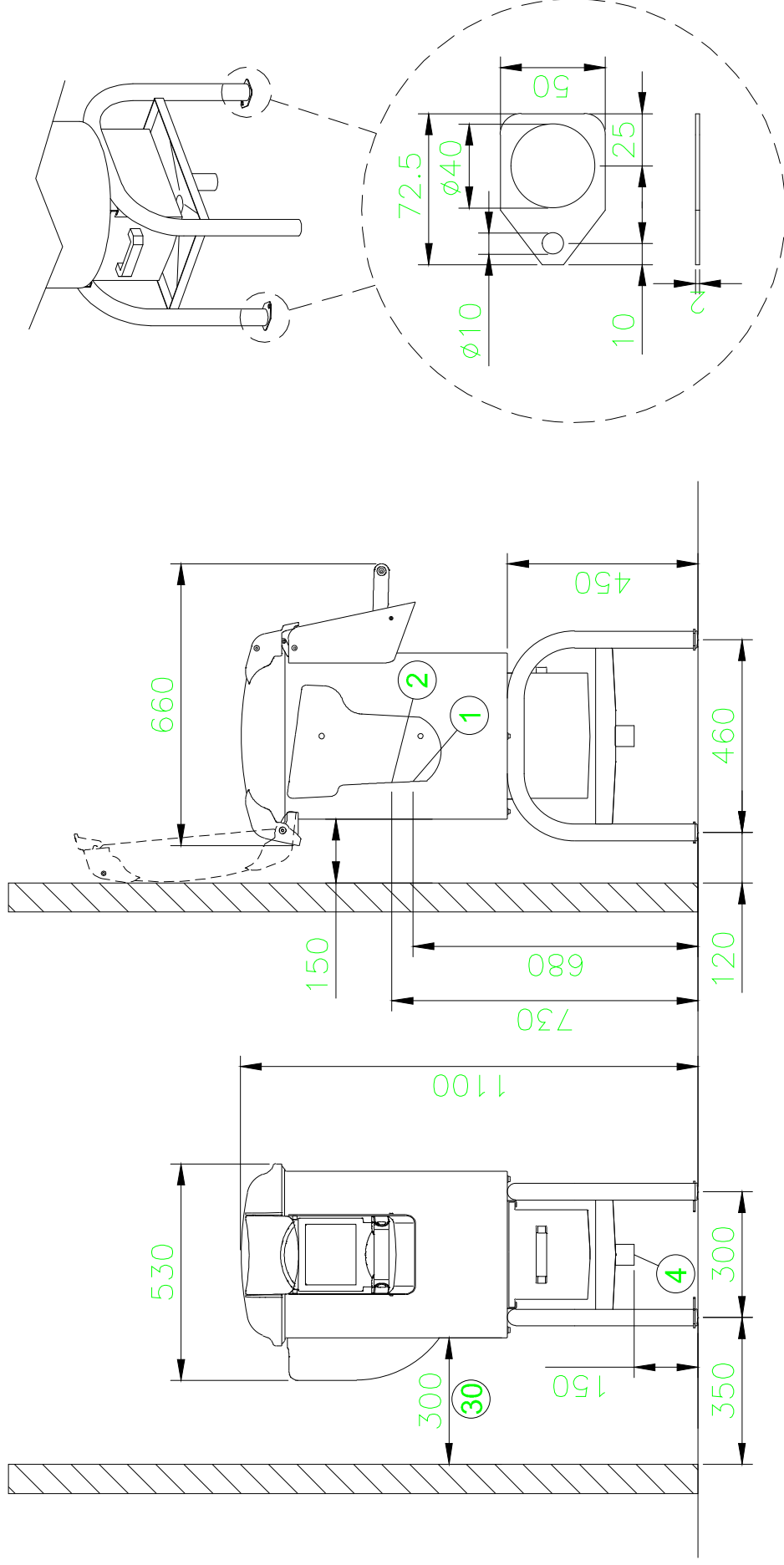
① Electric connection 400V, 3NPE, 50Hz, 10 A, 0,55kW, cable lenght 1m

② Cold water connection, 0,2-10 bar, 3/4" male thread, including 1.5m flexible hose

④ Drain Ø50 mm

③ Maintenance space

<p>Vers. Muutos: Tämä asiakas on Metos Oy Ab:n omistusta. Kappale tai osittainenkin jäljentäminen ilman Metos Oy Ab:n lupaa on ehdottomasti kielletty. This document may not be copied in part or in whole by any person without the written permission of the owner Metos Oy Ab.</p>	<p>Proj.no 14080162</p>	<p>Proj.no 14080162</p>	<p>Vers.ind. 13.08.2015</p>	<p>Lehti Page</p>
<p>Scale: 1: 15</p>	<p>Proj.no 14080162</p>	<p>Proj.no 14080162</p>	<p>Vers.ind. 13.08.2015</p>	<p>Lehti Page</p>
<p>metos</p>	<p>Peeling machine Metos Alto FP111 10 kg 400V 3NPE 50Hz</p>	<p>Proj.no 14080162</p>	<p>Vers.ind. 13.08.2015</p>	<p>Lehti Page</p>
<p>Metos Oy Ab Puh. 0204 39 13 Fax: 0204 39 4432</p>	<p>Proj.no 14080162</p>	<p>Proj.no 14080162</p>	<p>Vers.ind. 13.08.2015</p>	<p>Lehti Page</p>




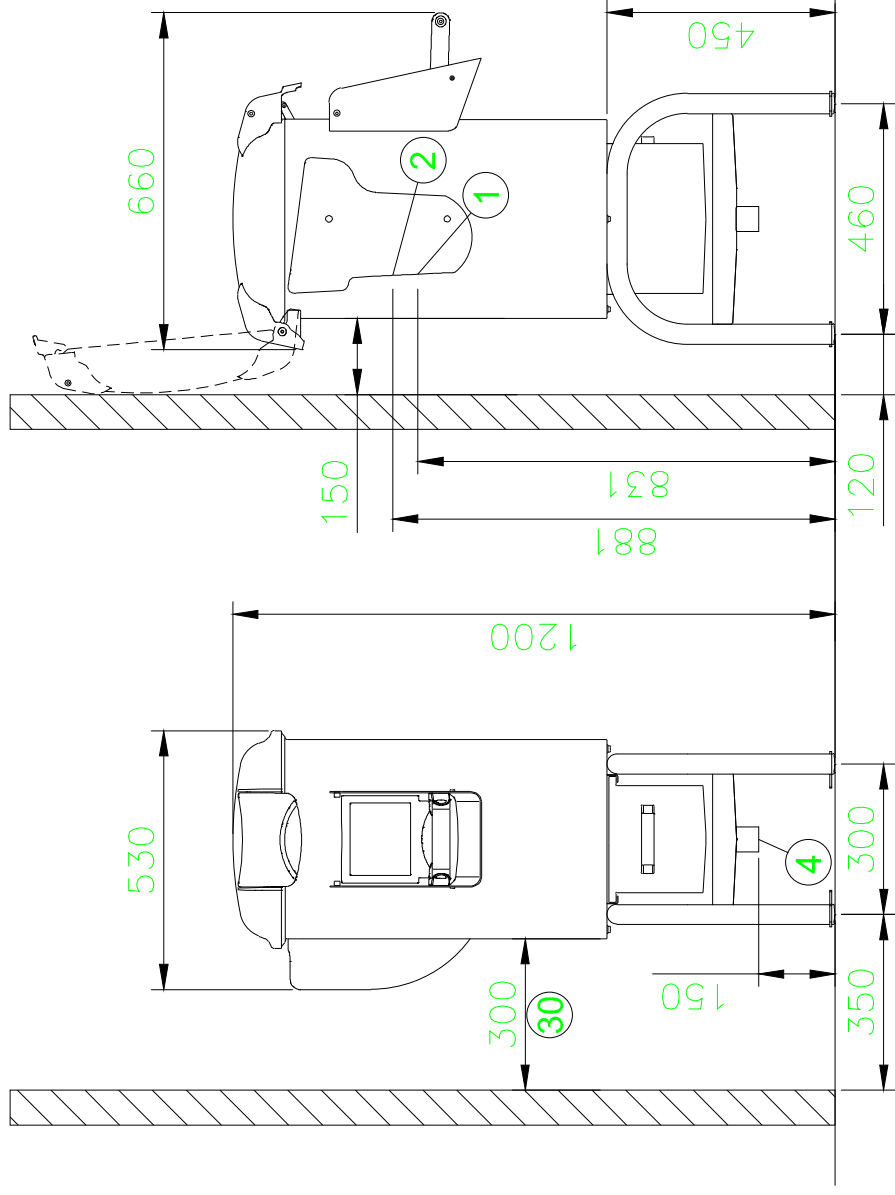
1 Electric connection 440V, 3PE, 60Hz, 10A, 0,55kW, cable lenght 1m

2 Cold water connection, 0,2-10 bar, 3/4" male thread, including 1.5m flexible hose

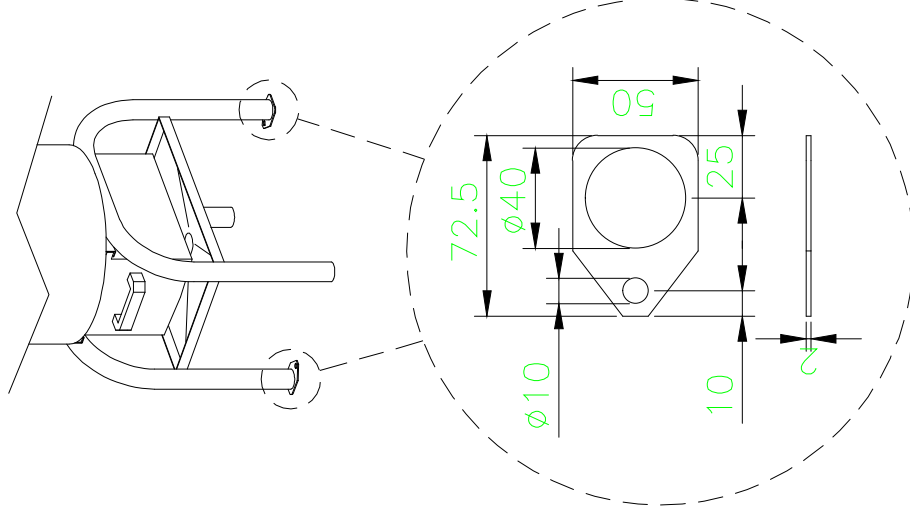
4 Drain Ø50 mm

30 Maintenance space

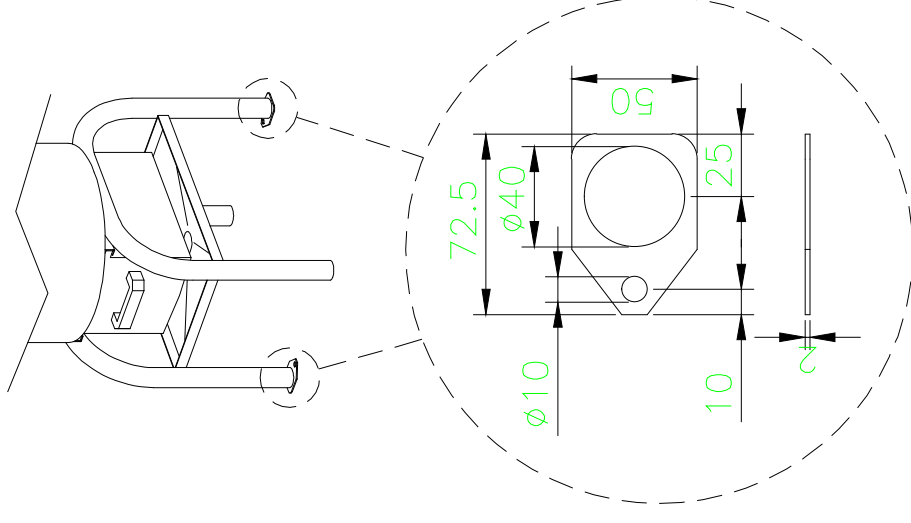
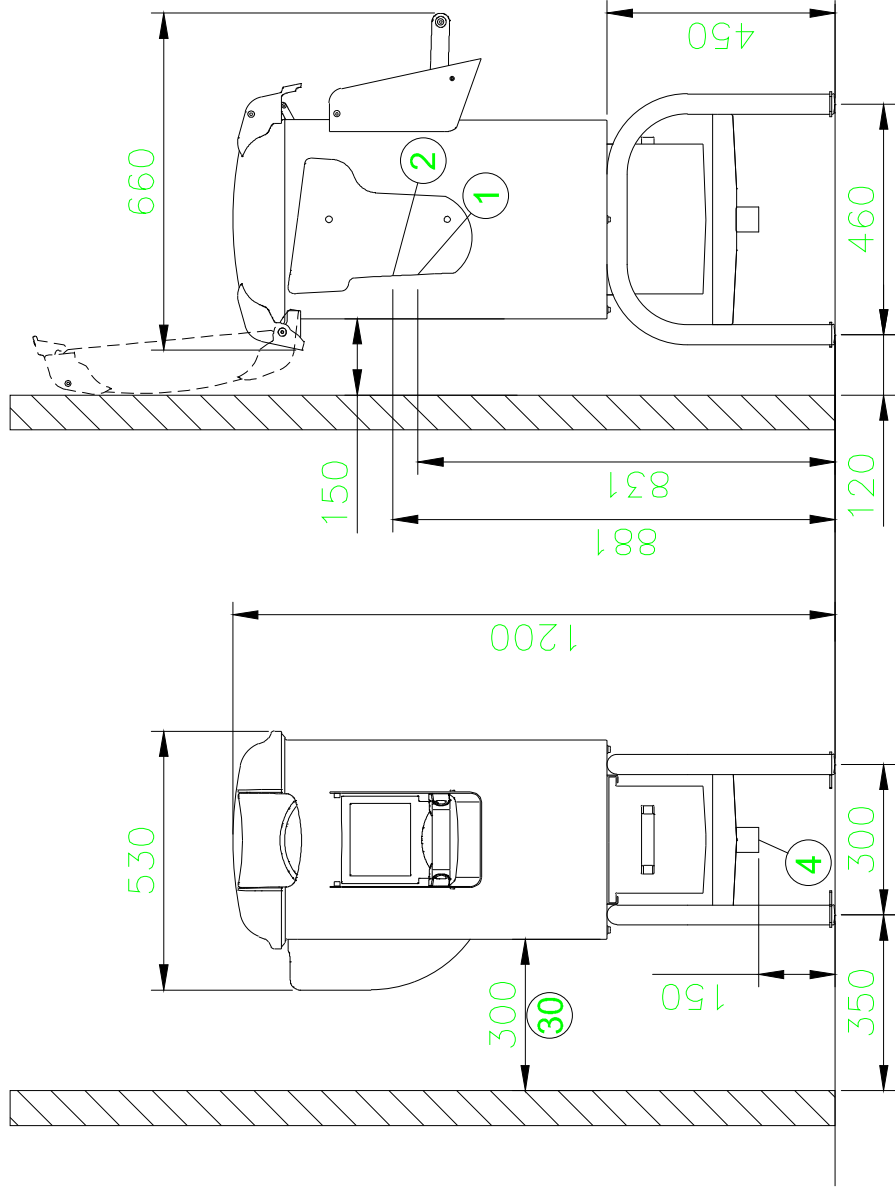
Vers. Ind.	Muutos: Alteration:	Pvm. Date	Suun. Design.
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Scale:	1: 15	Tar./Invenio. /Qty./Inven. n.	Pvm. Date
Author:	www.metos.com / Nimi/Name		13.08.2015
 <p>Peeling machine Metos Alto FP111 10 kg 440V 3PE 60Hz</p>			
Proj.no	Piir.no	Diag.no	Vers.ind.
Metos Oy Ab FI-04220 KERAVA Tel: 0204 39 13 Fax: 0204 39 4432	/ I4080162MM		Lehti Page



- ① Electric connection 400V, 3PE, 50Hz, 10A, 0,9kW, cable lenght 1m
- ② Cold water connection, 0,2-10 bar, 3/4" male thread, including 1.5m flexible hose
- ④ Drain Ø50 mm
- ③③ Maintenance space



Vers. Ind. Muutos: Alteration:	Pvm: Date	Pvm: Date	Suun. Design
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Suun. Design Nimi: Name	Pvm: Date	Pvm: Date	Suun. Design
1: 15	www.metos.com /	13.08.2015	13.08.2015
Peeling machine Metos Alto FP113 18 kg 400V 3PE 50Hz			
Metos Oy Ab FI-04220 KERAVA Tel: 0204 39 13 Fax: 0204 39 4432	Proj.no	Pii.no Diag.no	Vers.ind.
		/ 14080164MK	Lehti Page



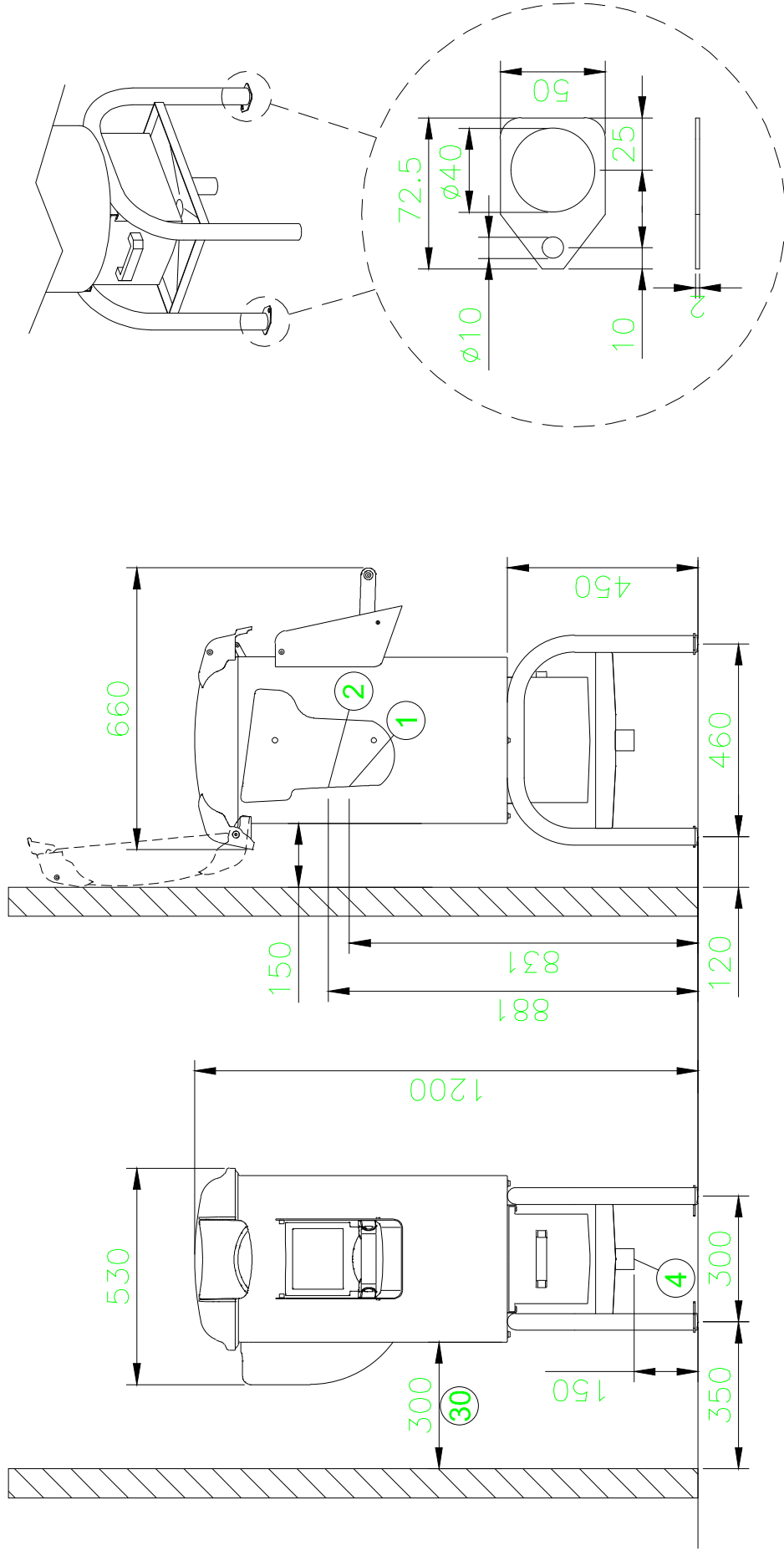
1 Electric connection 440V, 3PE, 60Hz, 10A, 0,9kW, cable lenght 1m

2 Cold water connection, 0,2-10 bar, 3/4" male thread, including 1.5m flexible hose

4 Drain $\varnothing 50$ mm

30 Maintenance space

Vers. Ind.	Muutos: Alteration:	Pvm. Date	Surv. Design.
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Sheet: 1: 15	www.metos.com /	Tar./Ingenio. nro./Order n.	Pvm. Date 13.08.2015
Nimi/Name			
Peeling machine Metos Alto FP113 18 kg 440V 3PE 60Hz			
Proj.no	Piir.no Dia.no	Vers.ind.	Lehti Page
Metos Oy Ab FI-04220 KERAVA Tel: 0204 39 13 Fax: 0204 39 4432	/ I4080164MM		




① Electric connection 480V, 3PE, 60Hz, 10A, 0,9kW, cable lenght 1m

② Cold water connection, 0,2-10 bar, 3/4" male thread, including 1.5m flexible hose

④ Drain Ø50 mm

③⑩ Maintenance space

Vers. Ind.	Muutos: Alteration:	Pvm. Date	Siuna. Design.
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Siuna. Design.	www.metos.com /	Tar./Hankinta. Info/Order nr.	Pvm. Date
1: 15	Nimi/Name		13.08.2015
 Peeling machine Metos Alto FP113 18 kg 480V 3PE 60Hz			
Proj.no	Proj.no Diag.no	Vers.ind.	Lehti Page
Metos Oy Ab FI-04220 KERAVA Tel: 0204 39 13 Fax: 0204 39 4432	/ I4080164M0		

