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USER'S MANUAL

Potato peeler

Model PF-300



USER'S MANUAL

PLEASE READ CAREFULLY THIS MANUAL BEFORE WORKING WITH THE MACHINE.

1. GENERAL INFORMATION

This machine is made stainless steel.

The machine is suitable for potatoes, carrots, onion, and garlic. Due to its functionality, it can be used in hotels, restaurants, bars, and so on.

It also has a great efficiency, as the production the machine can reach is about 300 kgs. per hour.

The capacity of the deposit is about 10 kgs, and that quantity is usually peeled in about 2 minutes.

The machine is provided with wheels, so the machine has a great autonomy, and it can be moved from one place to another.

2. TECHNICAL DATA

Weight: 65 Kg.

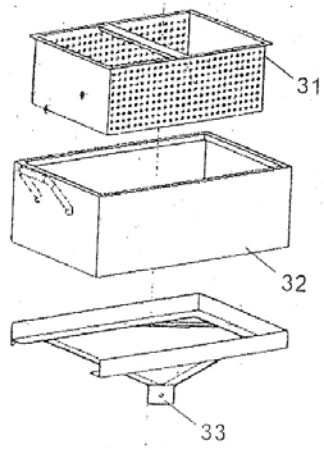
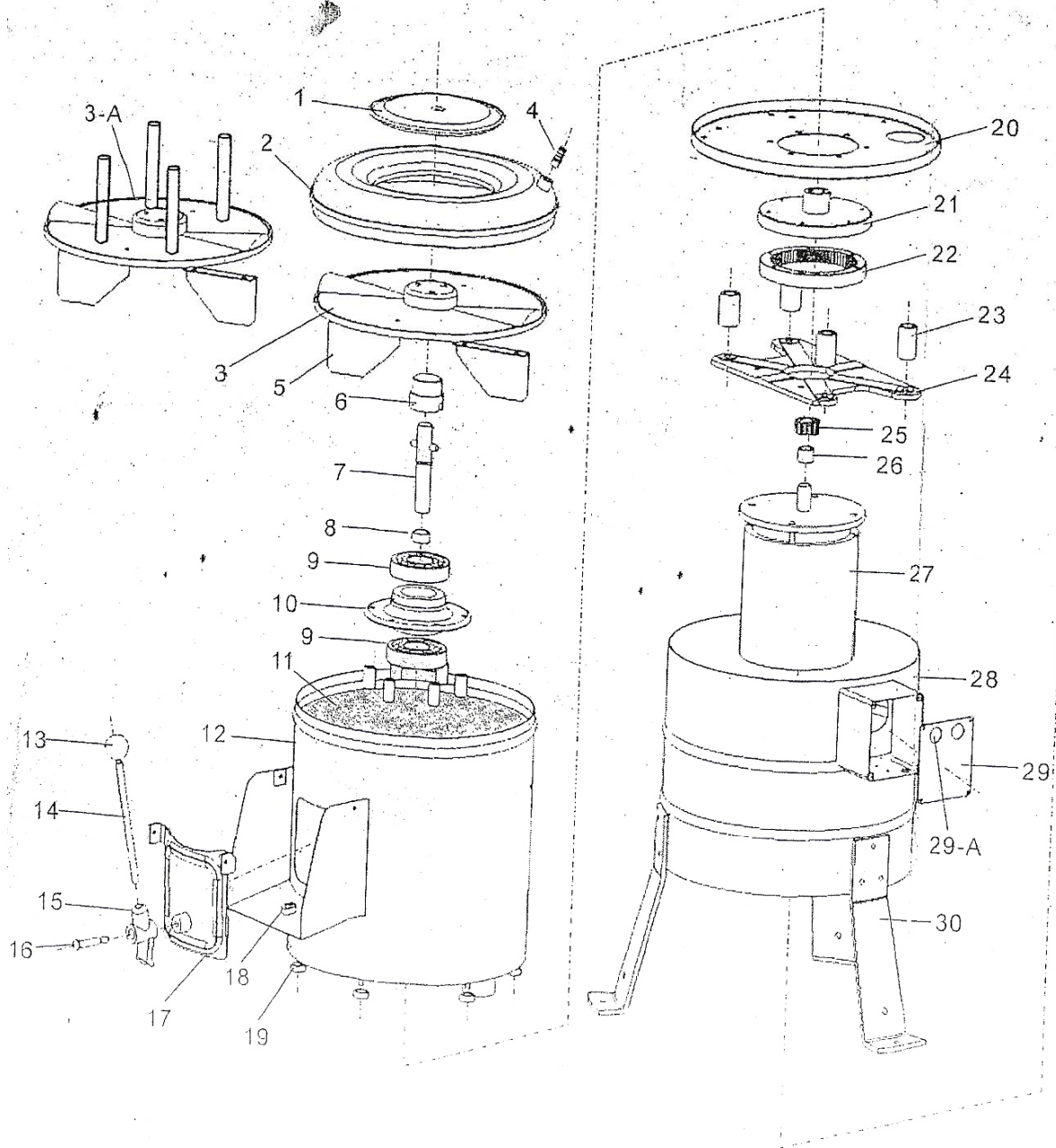
Height: 117 cm.

Base: 54 cm.

Consumption and energy: 220 V, 50 Hz., 550 W

110 V, 60 Hz,

ATTENTION: PLEASE MAKE SURE THAT THE LOCAL SUPPLY OF ENERGY IS SUITABLE FOR THE MACHINE.



- 1.- Top cover
- 2.- Dome
- 3.- Turning plate
- 4.- Pipe
- 5.- Fan
- 6.- Nut
- 7.- Shaft
- 8.- Nut
- 9.- Bearing
- 10.- Fitting
- 11.- Cloth
- 12.- Exit bowl
- 13.- Handle ball
- 14.- Handle bar
- 15.- Handle base
- 16.- Screw

- 17.- Exit door
- 18.- Gasket
- 19.- Gasket
- 20.- Base
- 21.- Plate
- 22.- Inside gear
- 23.- Knot
- 24.- Motor board
- 25.- Gear
- 26.- Knot
- 27.- Motor
- 28.- Down bowl
- 29.- Switch board (on/off button)
- 30.- Machine seats
- 31.- Net box
- 32.- Water box
- 33.- Water box arm

3. DIRECTIONS FOR USE

- a) This machine can be of two types: 220 V, 50 Hz, and 110 V, 60 Hz. The user must be sure that the local supply of energy is suitable for this machine.
- b) The machine must be carefully cleaned before using it the first time.
- c) It is very easy to operate and clean.
- d) Connect the machine to a plug. Press the "ON" button to switch the machine on. Check that the machine is working softly. In this case, the machine can be used. Press the "OFF" button to stop the machine.
- e) Connect the machine to a water pipe and close the exit door.
- f) Put the potatoes into the deposit and add some water at the same time. After about 2 minutes, the potatoes should be peeled and ready.
- g) Open the exit door and press the start button in order to get the potatoes.
- h) Do not put the hands into the deposit in order to avoid any possible damage.
- i) After using it, clean carefully the machine. Use a piece of cloth to dry it.

IN THE CASE THE MACHINE DOES NOT WORK SOFTLY, PLEASE CONTACT OUR REPARATIONS DEPARTMENT.

STATEMENT OF AGREEMENT OF THE EC

FRUCOSOL
Polígono Tejerías C/ San Lázaro, s/n
26500-CALAHORRA (La Rioja) ESPAÑA

DECLARE THAT THE DESIGN AND PRODUCTION OF THE MACHINE:

Machine: _____ POTATO PEELER

Model: _____ PF-300

Manufacturer: _____ FRUCOSOL

Nº SERIE: _____

AÑO DE CONSTRUCCIÓN: _____

APPLIED DIRECTIVES:

LOW VOLTAGE DIRECTIVE EC – (73/23/EECC & 93/687EEC)

DIRECTIVE EMC (89/336/EEC)

APPLIED HARMONIZATION RULES:

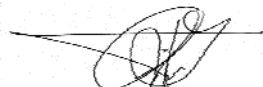
BRITISH STANDARD EN 292-1

BRITISH STANDARD EN 292-2

NATIONAL SPECIFICATIONS AND APPLIED TECHNICAL RULES:

EN60335, EN60335-2-64, EN60555, EN55014, EN50082

SIGNED:



Calahorra, _____ de _____ de 20____.