



CHIPPER – PC2 SERIES 4

Installation, Operating and Servicing Instructions



Please make a note of your product details for future use:

Date Purchased: _____

Model Number: _____

Serial Number: _____

Dealer: _____

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DELIVERY

The packaged machine consists of:

Chipper Unit	1
Instruction Booklet	1
Wall Plaque	1
Guarantee / Registration Card	1

Please notify both the carrier and the supplier within 24 hours of receipt if anything is missing or damaged.

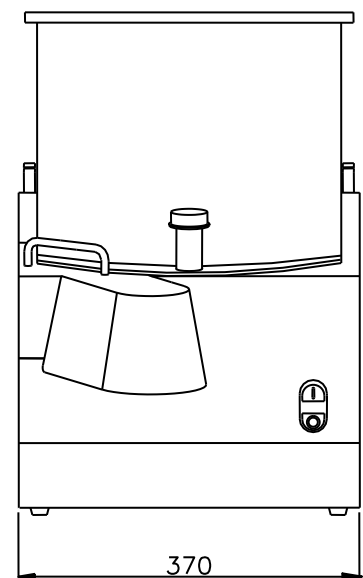
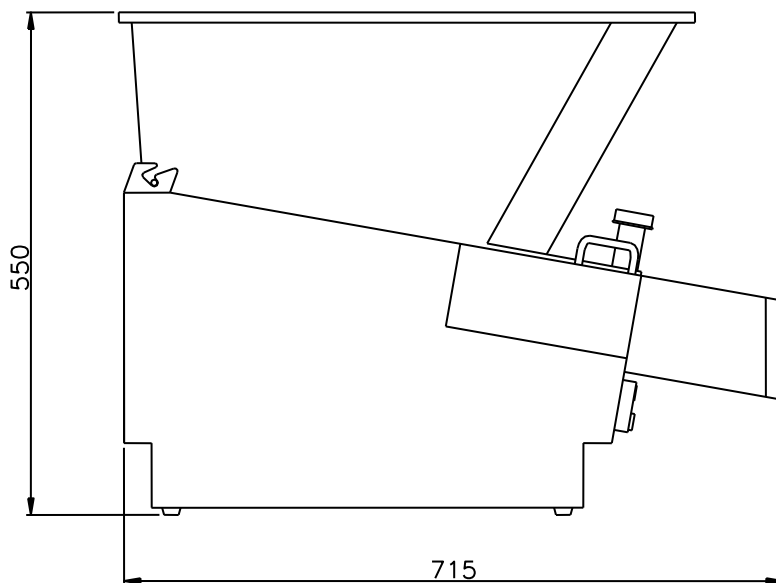
Check that the correct machine has been supplied and that the voltage, marked on the rating plate, is suitable for the supply available. The rating plate is located on the right hand side of the case.

INTRODUCTION

The Chipper is intended for cutting peeled potatoes into chips or scallops, in a batch process.

CHIPPER DIMENSIONS

All dimensions are in mm.



INSTALLATION

For the Installer:

These Instructions contain important information designed to help the user obtain the maximum benefit from the investment in an IMC Chipper. Please read them carefully before starting work, and consult with the supplier in the event of any queries. Be sure to leave this Instruction Manual with the user after installation of the machine is complete.

Procedure

The unit is designed to stand on a bench, table, or on a draining board. Ensure that whatever is used for this purpose is sturdy and rigid and not more than 750 mm high. A higher table makes it difficult to load the machine.

The Chipper should be placed where supplies of peeled potatoes from the peeling machine are readily accessible, after which the output of chips need to be in easy reach of the fryer.

The IMC Chipper has a top loading hopper into which potatoes can be tipped from either side or from the front. It is not handed, and no consideration need be given to its loading direction. The discharge of chips is from the chute at the front of the machine, and the machine should be placed so that this chute is directly over the receiving container.

ELECTRICITY SUPPLY CONNECTION

A Wiring Diagram is shown on Page 7.

Position the Chipper in the chosen site. The electricity supply connection should be made to a power outlet socket or isolator mounted on the wall close to the machine. This socket or isolator must be accessible once the machine is installed. Before connecting, check that the voltage shown on the rating is correct for the electricity supply you have available. The outlet should be fused at 13 amps.

NOTE: The plug is fitted with a 10amp fuse.

WARNING: This machine must be earthed

Should the supply cord become damaged then an approved electrician must fit a replacement. The IET Codes of Practice must be observed.

An equipotential bonding terminal is provided at the back of the unit near the cable outlet for external earth bonding. Provision of an earth bond does not remove the requirement for an earth in the electrical supply.

COMMISSIONING

Open the hopper by fully unscrewing the interlock knob at the front and lifting up until the hopper is fully resting back on its hinges. Turn the rotor by hand to ensure that it is completely free to rotate and that the knife block assembly is properly in position. Replace the hopper and screw down the interlock knob until it is tight.

It is now safe to switch on at the wall socket and to start the machine by pressing the start button on the front of the machine (green button). To stop the machine press the red button.

One of the safety features provided on the IMC Chipper are the interlock devices that ensures that the machine cannot run unless both the knife block and the hopper are properly and fully in position. This makes it impossible for the operator to touch the spinning rotor whilst it is running.

To confirm that the interlock is operating correctly press the start button to switch the machine on. Then whilst it is still running, unscrew the hopper interlock knob. After two or three turns the machine should switch off, but there are still two or three further turns of the knob necessary before the hopper can be opened. The rotor should be stationary within 2 seconds of the hopper being opened. If the knife block is not in place, another interlock will prevent the machine from running.

OPERATION

With the machine running, feed peeled potatoes into the hopper. It will hold approximately 12kg of potatoes, which self feed into the mechanism of the machine and discharge as cut chips from the chute.

Some care is necessary when loading, as the rotor will not accept abnormally large potatoes, so these must be cut into two. The hopper is specially designed not to pass potatoes which are over size and which could otherwise clog the mechanism. It is also essential that only potatoes be fed in to this machine.

NOTE: take great care to ensure that there are no stones mixed in with the potatoes.

A stone or any other foreign object will damage the cutting knives and could cause the machine to jam. In this event the machine has an inbuilt protection device, which will switch it off before the electric motor burns out. This overload protection feature will automatically reset itself when it cools down but it is necessary to wait a few minutes for this to happen. After clearing the jam

resume operation by pressing the start button. Should a stone damage the knife blades they must be replaced as further use could break the blades.

This Chipper is designed for batch process work; switch the machine off once all the potatoes have been cut. The motor is fitted with a thermal trip that will stop the machine if the motor overheats. This protection feature will automatically reset itself when it cools down but it is necessary to wait a few minutes for this to happen.

The machine will switch itself off in the event of failure of the electricity supply whilst operating. When the supply is restored the machine must again be switched on. It is fitted with no-volt release.

CHANGE CHIP SIZES

To change to a different size of chip, change the knife block assembly. Spare knife block assemblies are available from IMC. Open the hopper, lift out the knife block and replace with the alternative selected. Knife blocks are available in the following sizes from the standard range: 8mm, 11mm, 14mm and 14x17mm. Scallops can be cut with similar knife block assemblies. The standard scallop size is 8mm.

CLEANING

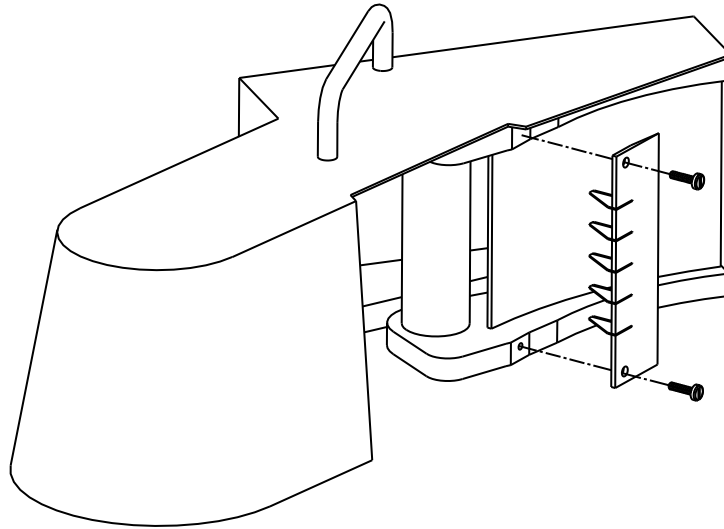
It is essential to clean the machine at least once a day, preferably at the end of each period of operation.

1. Switch off at the socket or isolator.
2. Fully unscrew the interlock knob, open the hopper and lift it out of its hinge seating at the back.
3. Clean the hopper in a sink, dishwasher, pot wash or by hosing with a spray.
4. Remove the knife block by lifting upwards, off its locating dowels
NOTE: Take care when handling the knife block. The blades are sharp.
5. Clean the knife block under a spray or running tap and remove any residual pieces of potato. Visually inspect all blades for wear or damage, and replace the knife pack as necessary. Do not attempt to straighten a bent blade - bent blades should be replaced immediately.
6. Lift the rotor carefully off its spindle.
7. Clean the rotor in a sink, pot wash, etc.
8. Clean out the interior of the base unit and wipe over the exterior with a damp soft cloth. Do not hose down the exterior of the machine.
DO NOT USE CLEANING MATERIALS CONTAINING ABRASIVES OR BLEACHES.
9. Reassemble the machine, reversing the above disassembly procedure. When replacing the rotor, ensure that it is put back square on its spindle. Make sure that it is properly seated on its cross pin by turning it slowly until it drops onto this seating. When replacing the knife block it should slip down easily on to its dowel pins, make certain that it is fully down.

CHANGING KNIFE BLADES

The knife blades are supplied as a pack and individual blades cannot be changed. Change the knife blade pack as soon as it is damaged or blunt. To change the knife blade pack remove the knife block and undo the two screws securing the knife blade pack. Dispose of the old blades carefully and screw the new knife blade pack in place. See diagram below.

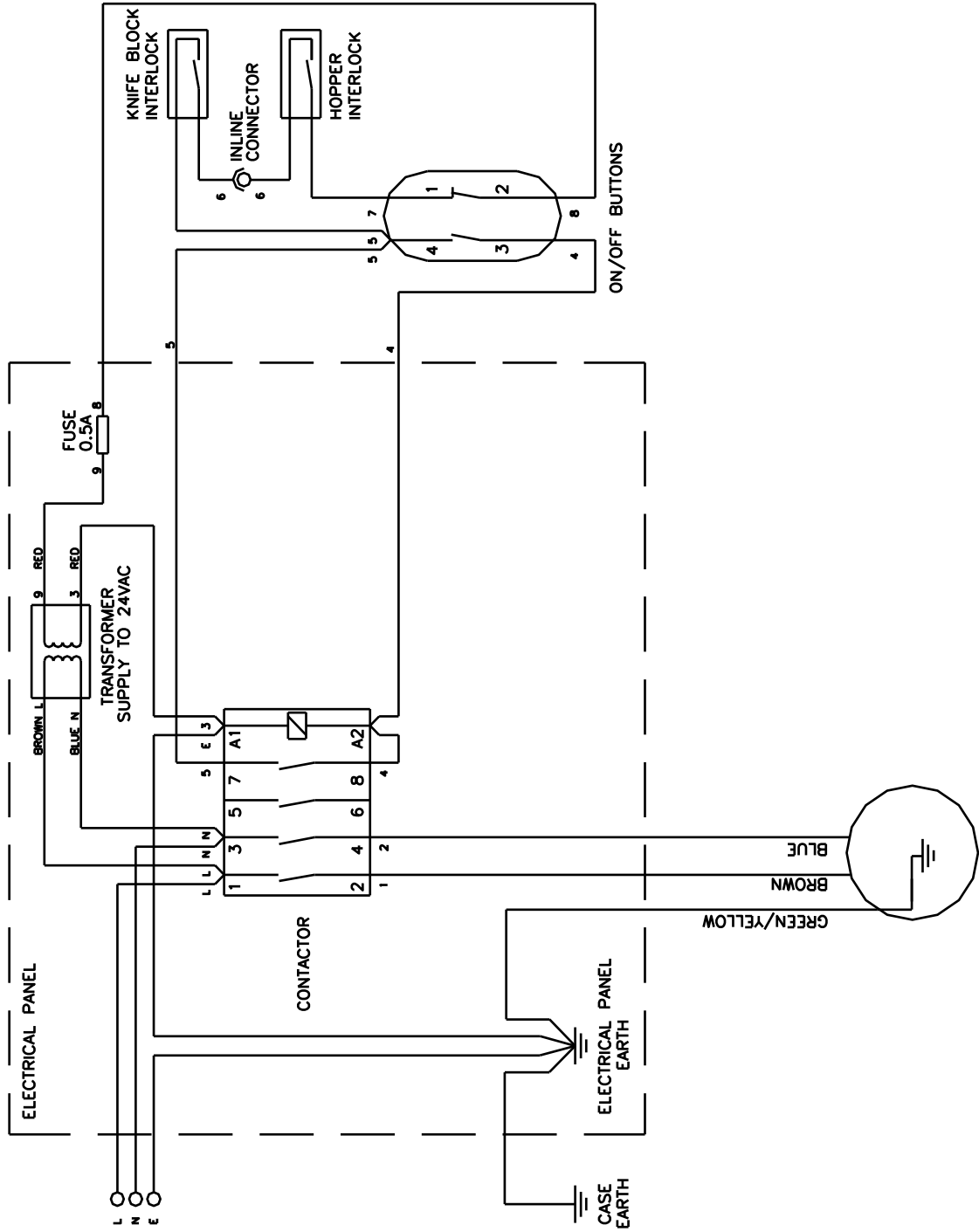
For optimum performance IMC recommend changing the blade pack every 6 months, or sooner depending on usage.



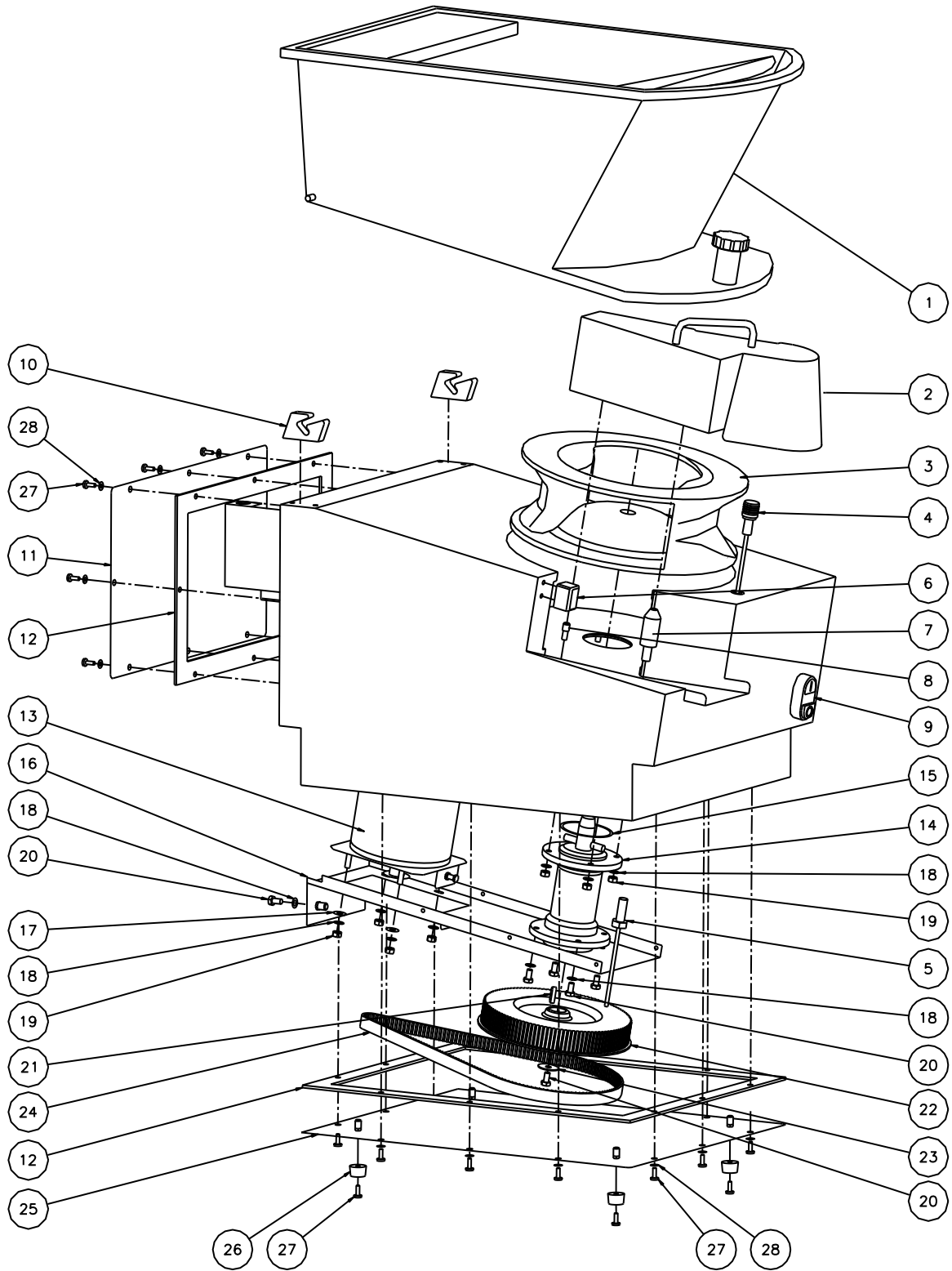
NOTE: Take care when handling the knife block. The blades are sharp.

WIRING DIAGRAM FOR CHIPPER

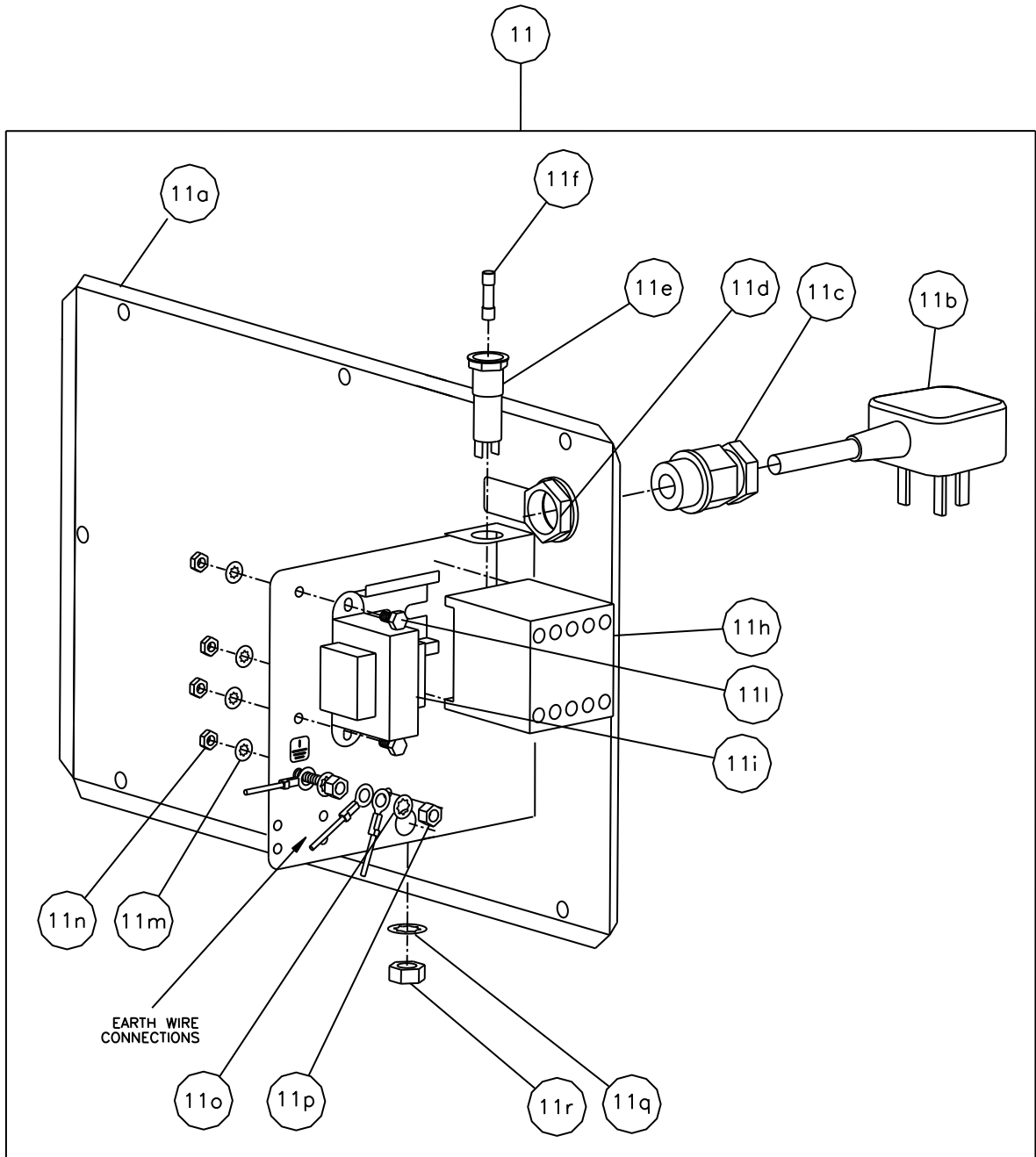
WIRING DIAGRAM



EXPLODED VIEW



Electrical control parts



SPARES LIST

ITEM	PART NO	DESCRIPTION	ITEM	PART NO	DESCRIPTION
1	S61/121	Hopper assembly	11h	G30/343	Contactora 24V ac
	M81A	Interlock body	11i	G60/427	Transformer
	A12/011	Interlock spring	12	K08/043	Gasket strip
	M69	Interlock knob	13	S61/177	Motor assembly
	D26/017	Interlock pin	13e	A06/099	Drive pulley (keyed)
	M48	Interlock knob cap	13f	L61/041	Bush (for drive
2	S61/111	8mm Scallop knife	13g	D19/142	M4x25 Hex screw
	S61/112	8mm Knife block	13h	G60/323	Motor Cable Assy
	S61/113	11mm Knife block	14	S61/118	Bearing housing
	S61/114	14mm Knife block	15	A02/068	O – Ring
	S61/115	14x17mm Knife	21	D27/031	Drive key
	S61/131	Knife blade pack	22	A06/090	Driven pulley 114-
	S61/130	Knife blade pack	23	D25/019	M6 25OD plain
	S61/129	Knife blade pack	24	A05/044	Timing belt 850-5M-
	S61/128	Knife blade pack	26	A13/108	Plastic foot
	L61/004	Scallop slicing blade			
	D22/060	No 6 Self tapping			
3	C61/002	Rotor			
4	S61/123	Hopper switch			
5	S61/127	Knife block switch			
6	L61/013	Anti deflection block			
	D25/004	M5 shakeproof			
	D19/032	M5x12 Hex Screw			
7	L61/009	Knife block locating			
	D25/003	M10 spring washer			
	D20/015	M10 full nut SS			
8	L34/005	Knife block short pin			
	D25/052	M6 Plain washer SS			
	D20/013	M6 Full nut SS			
9	G45/109	On / off button			
	G45/110	Button protective			
	G45/111	Button contacts NO			
10	A13/024	Hopper hinge			
	D25/033	M4 Shakeproof			
	D19/120	M4x8 Hex screw SS			
11b	G60/101	Mains cable with			
11c	A10/266	Strain relief gland			
11d	A10/224	Back nut			
11e	G35/012	Fuse holder			
11f	G35/004	Fuse 5x20 0.5A			

Note

The parts list is for 230V 1ph 50Hz machines. For electrical parts for other voltages please contact our spares department.

GUARANTEE

This unit carries a comprehensive UK mainland 2 year warranty. The guarantee is in addition to, and does not diminish your statutory or legal rights.

The guarantee does not cover:

- Accidental damage, misuse or use not in accordance with the manufacturer's instructions.
- Consumable items (such as filters, glass, bulbs, slot toaster elements and door seals.)
- Damage due to incorrect installation, modification, unauthorised service work or damage due to scale, food debris build-up, etc.

The manufacturer disclaims any liability for incidental, or consequential damages.

Attendance is based on reasonable access to the appliance to allow the authorised technician to carry out the warranty work.

Service calls to equipment under warranty will be carried out in accordance with the conditions of sale. Unless otherwise specified, a maximum of 15 minutes of administrative time, not spent directly carrying out servicing work, is provided for within the warranty. Any requirement for staff attending the call to spend greater time than 15 minutes due to administrative requirements, such as on health and safety risk assessments, will be chargeable at the prevailing rate.

SERVICE INFORMATION

For help with the installation, maintenance and use of your **Lincat** equipment, please contact our service department:

☎ UK: 01522 875520

For non-UK customers, please contact your local Lincat dealer

All service work, other than routine cleaning should be carried out by one of our authorised service agents. We cannot accept responsibility for work carried out by other persons.

To ensure your service enquiry is handled as efficiently as possible, please tell us:

- Brief details of the problem
 - Product code
 - Type number
 - Serial number
- } All available on serial plate

Lincat reserve the right to carry out any work under warranty, given reasonable access to the appliance, during normal working hours, Monday to Friday, 08:30 to 17:00.