

Instruction of TP³⁵⁰₄₅₀ Potato Peeling Machinery

1 Introduction

1.1 Application

The TP type Potato Peeling Machinery we manufactured is used for peeling and cleaning potatoes. It is the main processing equipment for potato peeling in restaurant, hotel, college, factories and mines, institutional and corporate canteens and food processing plant, etc.

1.2 Feature

This machinery, which has high peeling rate, low breakage rate, clean and sanitary, high production efficiency, easy to operate and maintain, is ideal potato peeling equipment.

2 Structure Features and Working Principle

2.1 Main structure

2.1.1 This machine mainly consists of machine frame, charging barrel component, kick-out tray and water inlet system, etc. (Fig. 1)

2.1.2 The machine's charging barrel plate adopts stainless steel, guaranteed stainless, non-corrosion, non-toxic and harmless in long term working.

2.2 Working principle

After putting potatoes into charging barrel, the rotating kick-out tray turns potatoes continuously and friction against potatoes to peeling. It has high peeling rate as potatoes collide and rub ceaselessly with the kick-out tray face. At the same time, rinse off potato skin with flush pipe, and discharge dirt via outlet.

2.3 Transmission principle

The transmission system of this machine mainly adopts belt transmission. Schematic diagram of transmission principle is shown in Fig. 1.

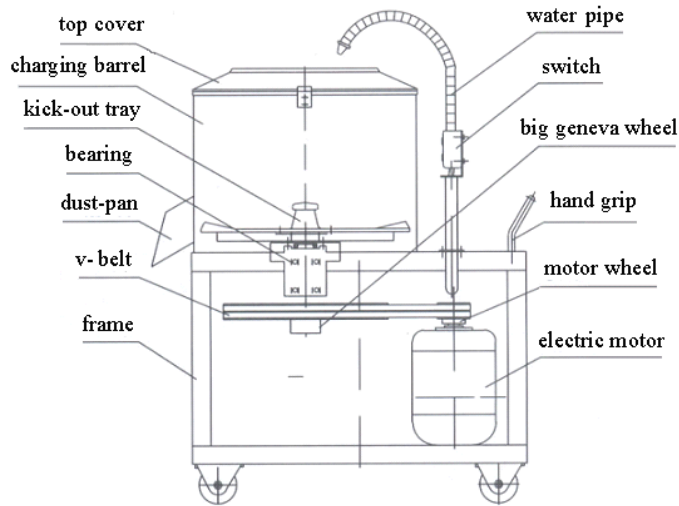


Fig.1 Schematic diagram of transmission structure

3 Technical Parameter

Parameter / Model	TP350	TP450
Production capacity	240 kg/h	750 kg/h
Power	Y90S-4 0.75kW 3 ~ 208V	Y90S-4 1.1kW 3 ~ 208V
Rated power	60 Hz	
Water resistance	IPX1	
Kick-out tray dimension	350 mm	450 mm
Drive shaft speed	260 r/min	
V-belt	A1346-2	A1400-2

4 Size and Weight

Parameter / Model	TP350	TP450
Size (mm)	780×510×1000	850×600×1100
Weight (kg)	75	110

5 Installation and Debugging

5.1 Before using, put this machine on a level surface, insure working steadily and reliably.

5.2 Check the machine before using. Check out whether fastening pieces is loosened, and confirm switches and power wires are undamaged during transit.

5.3 Confirm the existing electric power is in conformity with this machine's power consumption.

5.4 Elongate the soft power cord and ground olive wire with power port, connect the rest three cores (two cores when equipping single phase machine) to the education line terminals of breaker (airbreak switch), respectively.

5.5 Close breaker and start release button, confirm kick-out tray's rotation is in conformity with the marked rotation on the revolving cover, otherwise adjust two of the three phase mains wire. Connect water inlet tube to running water valve, discharge dirty water to tube, container or directly into sewers as needed. Try out the machine when it operates smoothly and without unusual sound.

6 Operation and usage

6.1 Put potatoes into machine from the cover before operating, TP350 type peeling machine keeps about 5-8 kilograms every time and TP450 type keeps about 15-25 kilograms every time.

6.2 Open the inlet water switch, fill the charging barrel with water and adjust the amount of water, then press the barrel's cover and start the switch.

6.3 After the machine works about 2 minutes later, turn off the power and water switch, then check potatoes peeling conditions. If potatoes are already peeled cleanly, put containers under the dust-pan, open the discharge door and turn on the power, the potatoes will flow to the exit automatically under the effect of kick-out tray's rotating.

6.4 There will be some sediment of potatoes skin and dirt after each time use or peeling about five times continuously. Remove the barrel cover, then take out the kick-out tray and clean it with water, finally fix it in turn. It will be easy to lift the clamp spring from one side when removing cover. When fixing, Tilt the cover to one side of clamp spring and press the cover into the other side of clamp spring. In that case, the cover will not be easily jacked up during working.

7 Fault analysis and resolution

Failure symptom	Analysis of cause	Solution method
Kick-out tray reverse	Power connection is reversal	Adjust the power wire.
Kick-out tray can't rotate	V-belt is too loose	Loosen nut on the motor fastening bolt 4-M8X35, adjust the motor to proper distance, then tighten bolts.

8 Safety device and Notice

8.1 Do not put hand(s) or hard substance into charging barrel to avoid personal injury or machine damage while machine is operating.

8.2 Do not start switch while the machine is in maintenance to avoid a hazard.

8.3 Do not do any maintenance or care while the machine is operating to avoid personal injury.

9 Maintenance

Always unplug before repairing or maintenance.

Clean the machine parts periodically, maintenance of the working parts can prolong the machine's life.

9.1 Clean the machine after each time use. Do not use sharp appliances to clean the charging barrel as they might scratch the finish.

9.2 Replace grease lubrication inside the bearing every half year, choosing calcium base grease.

9.3 In case of abnormal noise during the working, stop the machine immediately to check and remove the faults before operating again.

10 Transportation and storage

10.1 Do not bump, lean or invert during transportation to avoid damage and affecting the machine use.

10.2 The machine should be put in dry, free from corrosion gas condition, and avoid contacting with erosive objects when it is not used for a long time.



ISO9001 Corporation authorized by quality control system

The Instruction of **TP³⁵⁰₄₅₀ Potato Peeling Machinery**

Dear users : Please read the instructions of our product detailedly before you use it.

Shandong Province Zhangqiu Cooking
Machinery Factory

Address: Diaozhen town, Zhangqiu city, Shandong province, PRC

Tel: 86-531-83511119/83513999/83526929

Fax: 86-531-83511337

Zipcode: 250204

<http://www.sdyinying.cn>

E-mail: sdyyinying@163.com