



Call
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Installation and maintenance of the peel tech unit

Minimum installation required.

The water supply must be connected to the back of the unit, a hose must then be fitted from the potato peeler to the peel tech system.



Inlet - 70mm

Water
Connection - 15mm

Outlet - 32mm

Maintenance

Daily:

1. Remove and empty Peel Tech membrane approx. every 100kg/75kg for the Compact S peeled potatoes
2. Remove the 2 stainless steel inserts and hose them down
3. Using the scoop remove any solids at the base of the tank and put in to your food waste bin
4. Wash down with warm soapy water
5. Replace the 2 stainless steel inserts and reattach the membrane
6. Continue to use as normal

Operating procedures

To ensure that you get the most out of your filtration unit the steps outlined below should be followed.

Start up:

1. Open lid and ensure the mesh bag is fitted and secured to the inlet pipe
2. Secure the lid
3. Turn on the water supply to full on the Peel Tech and close down the supply to your peeler by approx. 80%

Use the potato peeler to approx. 4 x 25Kg of potatoes, then the waste must be emptied. Check the base of the Peel Tech after peeling 20 bags of potatoes to ensure the bottom does not need to be cleared of micro peel and starch

Empty the waste:

1. Turn off the water supply to the peel tech unit
2. Open lid and unclip the mesh bags and lift onto the frame of the tank and gently squeeze the mesh bag until the surplus water has been removed
3. Place the membrane into the bucket with the de-watering stand and re-attach a new membrane. Once the membrane has drained dispose of the waste into your food waste bin
4. Close the lid, turn on water supply and continue to use

Technical specification

Materials	
Main Box	Stainless Steel
Inserted plates	Stainless Steel
Pump Box	Stainless steel membrane
Inlet Pipe	Stainless Steel
Water outlet pipe	PVC
Membrane	Nylon
Dimensions	
Main box	700mm x 500mm x 600mm
Inlet pipe	70mm
Water outlet	32mm
Water connection ½ inch hose, minimum operating pressure 1 bar.	
Please note	
Most chip shop peelers waste pipe is 515mm from the floor but some may be 395mm, this would mean you would require a small stand for your peeler, please contact your potato peeler manufacturer regarding this	

General Risk Assessment

General Risk Assessment for Peel Tech Filtration Unit

Who Might be harmed?	Preventative measures	To be actioned by
Staff or customers if the spillages aren't cleared immediately	<ul style="list-style-type: none"> • Good housekeeping • Equipment to be maintained to ensure there are no leaks • Staff to clean up any spillages immediately • Suitable shoes to be worn by staff at all times 	Owner/manager
Who Might be harmed?	Preventative measures	To be actioned by
Staff: injuries may include strains and bruising from lifting the heavy mesh bags	<ul style="list-style-type: none"> • Staff to be trained in manual lifting of heavy items 	Owner/manager
Who Might be harmed?	Preventative measures	To be actioned by
Staff and customers can become ill if attention is not paid to food hygiene practices	<ul style="list-style-type: none"> • Staff to be appropriately trained in food hygiene policies and procedures • Also ensure staff are trained in ensuring food waste are separate from other areas 	Owner/manager