



# Gastro-Haal

## USER MANUAL

Installation, operating  
and maintenance instructions

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### POTATO PEELERS

SKZ-15, SKZ-25



7/2024

CE 1299

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Supplier /Service provider contact on page 20.

## 1. General information

Dear user, we thank you that you have decided to purchase our product. Before using the appliance carefully study this user manual so that the appliance can serve to your satisfaction.

## 2. Usage

Potato peeler can be used in large-scale kitchens, hospitals, factory and school dining halls and military canteens, etc. Potato peeler ensures efficient cleaning of potatoes with minimal weight loss but requires the manual final cleaning of potatoes.

## 3. Safety regulations

The manufacturer declares that the appliances are in compliance with the rules and applicable regulations of the European Union and relevant government regulations.

**Warning!** The manufacturer disclaims any liability for direct or indirect damages relating to improper installation, improper assembly, or other causes.

The appliance can be operated only by qualified personnel. The spare parts and accessories already set by manufacturer or qualified personnel is forbidden to change. During operation, it is forbidden to touch other parts and controls of the appliance than identified by the manufacturer. It is also prohibited to clean and wash appliance during operation. Never clean the appliance with spraying water!!! It is forbidden to use the appliance for purposes other than that specified in the user manual. Maintenance and repair can be executed only when the appliance is switched off from the mains.

It is recommended to check the appliance by service technicians once a year. When replacing spare parts, only the original parts must be used.

The manufacturer is not liable for defects caused by improper installation and maintenance.

### Additional guidelines for the operator:

1. The operator is obliged to determine the competencies of persons for assembly and disassembly, commissioning, operation, cleaning, and regular maintenance before putting the machine into operation, so that the safety of persons and property is ensured, and the preconditions are created to meet hygienic requirements for handling food.
2. The operator is obliged to ensure regular maintenance, cleaning and sanitation of the machine, adherence to cleanliness and sufficient free space around the machine workplace during installation.
3. The operator is obliged to take measures to prevent the machine from being operated by any unauthorized person.
4. The machine may only be used for the purposes for which it is technically competent, in accordance with the conditions specified by the manufacturer and which, in its construction, design and technical condition, complies with safety regulations.
5. The machine may only be operated independently by physically and mentally qualified personnel over the age of 18, demonstrably trained for the operator and familiar with the operating instructions, which must be stored in an accessible place.
6. The operator is obliged to perform a visual inspection of the equipment and basic treatment. Cleaning, maintenance, and repairs can be performed only after disconnecting the machine's electrical

equipment from the mains, i.e. With the main switch off and securing the off state, by locking the switch in the off position.

7. If the operator finds a fault or damage that could endanger the safety or operation of the equipment and which he is unable to rectify, the machine must not be put into operation, he must ensure that it is switched OFF and immediately report the fault to the owner.
8. Safety signs, symbols and inscriptions on the machine must be kept clean. In case of their damage or illegibility, the user is obliged to assume their condition in accordance with the original design.

#### **IS FORBIDDEN to:**

- connect the machine's electrical system to the mains if any protective equipment (electrical system covers, hazardous mechanical parts cover) is removed or damaged,
- disconnect / stop to use any safety, protection, and insurance equipment,
- make any interventions in the construction of the machine and in its electrical circuits,
- insert any tools or objects into the drum while the machine is running, except for potatoes to be cleaned,
- handle the machine while running!
- Perform maintenance, cleaning, and repairs if the machine's electrical circuits are not switched OFF.

#### ***3.1. Fire protection***

#### **WARNING!**

- In the event of a fire, harmful emissions can be produced by burning plastic parts, so it is necessary to follow the generally applicable fire regulations.
- The equipment is not supplied with fire extinguishers; therefore, the user is obliged to provide the object where the device is installed with suitable extinguishing agents of approved type, in appropriate quantity, placed in a visible place, protected against damage and misuse, with regular inspections and the operator must be trained for their using.
- Electrical equipment must not be extinguished with water, a fire extinguisher (powder) must be placed in the building and the operator must be trained with their use. If the fire extinguisher has a water or foam extinguisher, it can only be used after the power has been switched off!
- The surface of the electrical equipment covers must be regularly cleaned of dirt.

#### ***3.2. Electric equipment***

- The electrical installation must be carried out in accordance with the requirements of the applicable regulations and technical standards EN and STN.
- Protection against electric shock is provided by automatic disconnection from the power supply.
- The electrical circuit for connecting the machine to the mains must be made in accordance with the requirements of the applicable regulations and technical standards that apply to the equipment.
- Work on the electrical system may only be carried out by personnel with the appropriate electrical qualifications.
- The connection of the electrical circuits of the machine to the mains may only be carried out by a suitably qualified electrician who, after connection, must verify the correct function of the electrical equipment, including the function of the protections.

#### **WARNING!**

- The flexible supply between the supply point and the machine must NOT lie freely on the ground without protection against mechanical damage! If an extension cord is used to connect the machine to the mains, it must be protected against mechanical damage and must be in such a way that it does not obstruct the working area of the machine and cannot cause injury - tripping, slipping!
- It is the responsibility of the machine operator to ensure the operation of regular inspections of the electrical system.

### **3.3. Hygienic requirements**

- It is the machine operator's responsibility to comply with the hygiene regulations applicable to food handling.
- After maintenance and repairs of the machine, when hands or tools come into contact with parts of the machine that come into direct contact with food, cleaning must be performed.

## **4. Legal declaration**

**ANY CUSTOMER WHOSE PRODUCT WAS ASSEMBLED OR REPAIRED BY AN UNAUTHORIZED ORGANIZATION MAY NOT HAVE REPAIR COSTS COVERED BY THE MANUFACTURER'S WARRANTY.**

**The person operating the potato peelers must thoroughly study the instructions of use and servicing. In case of an incorrect use or servicing of the boiling pan, the right to a guaranteed repair perishes!!!**

The company shall provide the guarantee according to the enclosed "**Warranty certificate**".

Any defects, which the user can remove, shall not be deemed defects subject to guarantee.

Any defects subject to guarantee shall be repaired by the servicing organisation of the producer or an entity authorised by it.

### **WARNING!**

The manufacturer is not responsible for improper technological procedure of operating personnel while cooking!

### **IMPORTANT!**

The abrasive disk can wear out after some time, which is normal. This process is not covered by warranty.

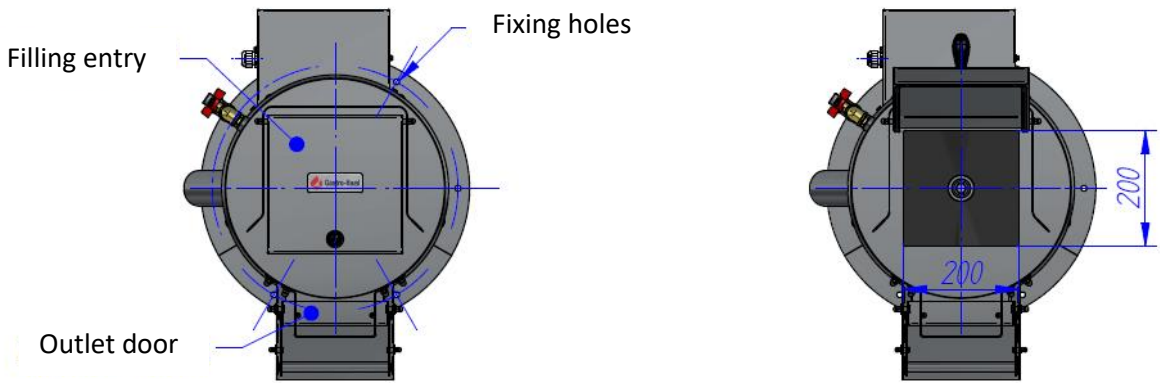
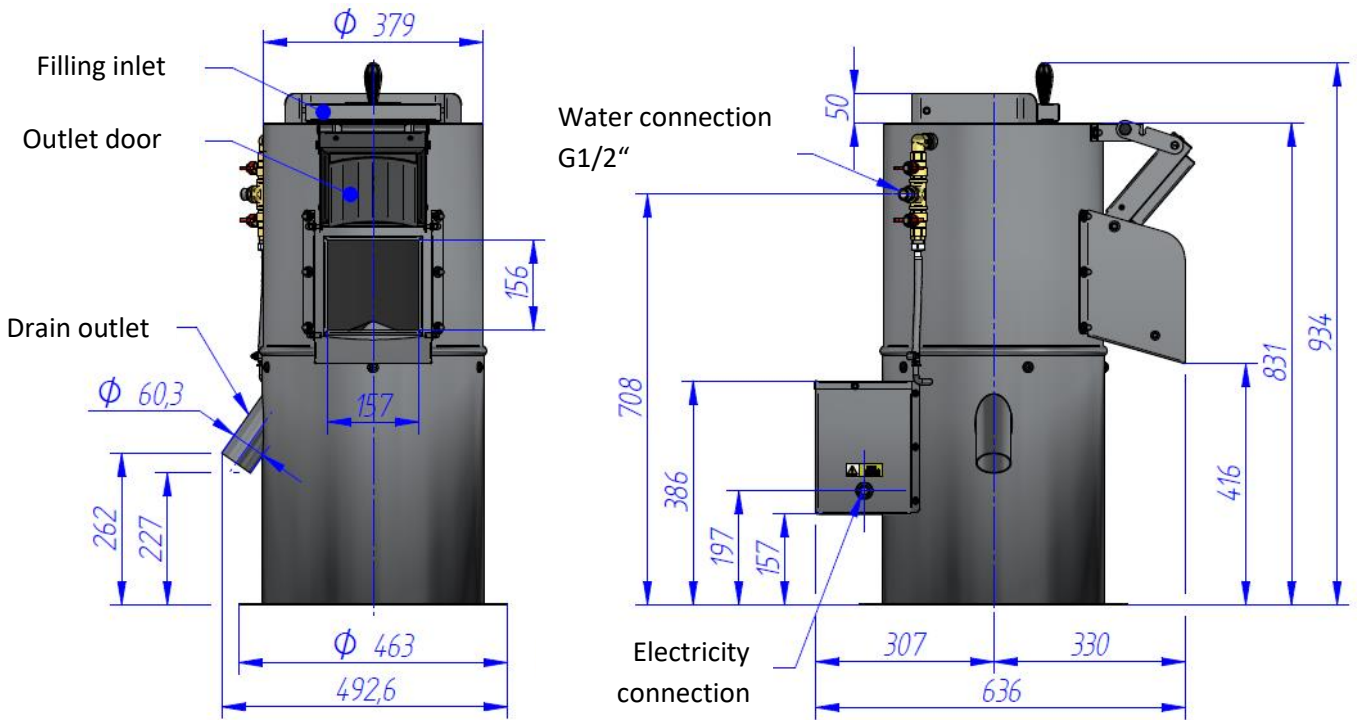
## 5. Technical data

Description	SKZ-15	SKZ-25
<b>Device</b>	electric potato peeler	electric potato peeler
External dimensions (mm)	493x638x934 mm	604x748x972 mm
Capacity (kg)	min. 8 /optim. 12/ max. 15	min. 20/ optim. 25/ max. 30
<b>Connection, power</b>		
Nominal power (kW)	0,55 kW	0,75 kW
Nominal Voltage (V)	3 N - 400V, 50Hz	
Nominal current (A)	1,5 A	2 A
Average cleaning performance (kg/hour)	200-400 kg/hod	400-600 kg/hod
One-cycle time (min)	1,5 - 2,0 min	
Cleaning efficiency (%)	80%	
Sound pressure level (db)	less than 70dB when idling	
<b>Protection, water</b>		
Cover IP	IP 54	
Water connection (")	1/2"	
Waste outlet (mm)	fi 60,3 mm external dimension	
<b>Construction, savings, safety</b>		
External material	stainless steel	
Sides inside the peeler	carborundum	
The bottom of the peeler inside	carborundum cleaning disc	
Weight (kg)	70 kg	95 kg
Cleaning the area under the cleaning disk	Yes	Yes
<b>Accessories for an additional fee</b>		
<b>LO-1</b>		
Description	Waste catcher for potato peeler	
External dimensions W x D x H (mm)	250 x 225 x 250 mm	
Weight (kg)	3 kg	
Waste outlet external dimension	Ø 48 mm / G1 1/4	

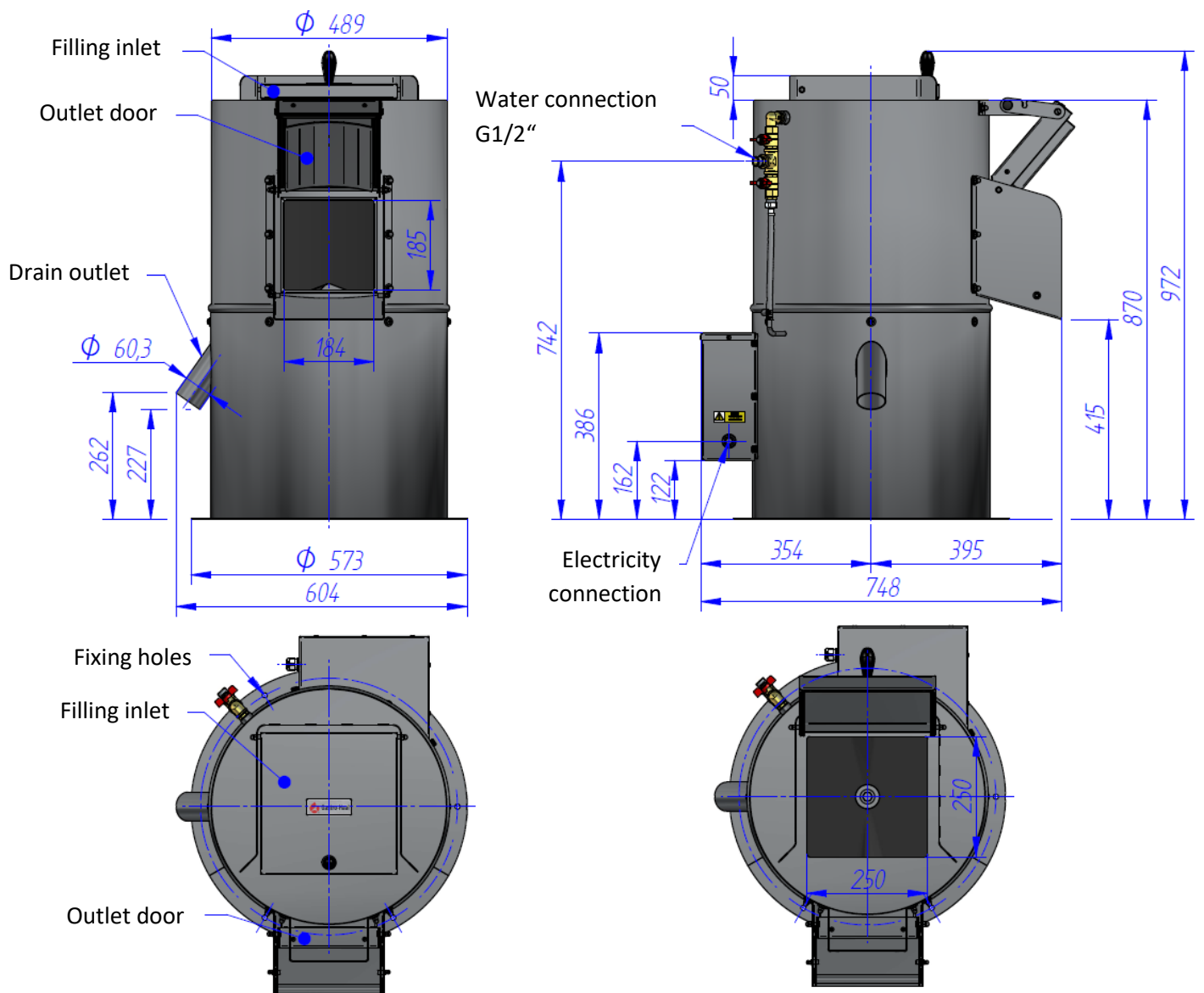
### WARNING!

The cleaning time of potatoes (the time of one peeling cycle) depends to a large extent on the quality of the potatoes and desired quality of peeling. The potato drum is forbidden to fill up. Always keep the minimum of 10 cm free space between the top of the drum. This guarantee optimal circulation of potatoes.

### 5.1. External dimensions - SKZ-15



## 5.2. External dimensions SKZ-25





## 6. Description

The potato peeler is made of stainless-steel material. The upper part is drum with filling entry. The water connection is on back side of equipment. (Check the part "External dimensions"). The drain outlet is on left side of equipment. The door on front consists of the rubber seal. The equipment can be fixed to floor through the fixing holes on the bottom of equipment.

### 6.1. Internal drum

Potatoes are cleaned in the drum of the peeler with the help of a cleaning plate on which carborundum is glued with epoxy. The side of the drum is also equipped with bonded carborundum.

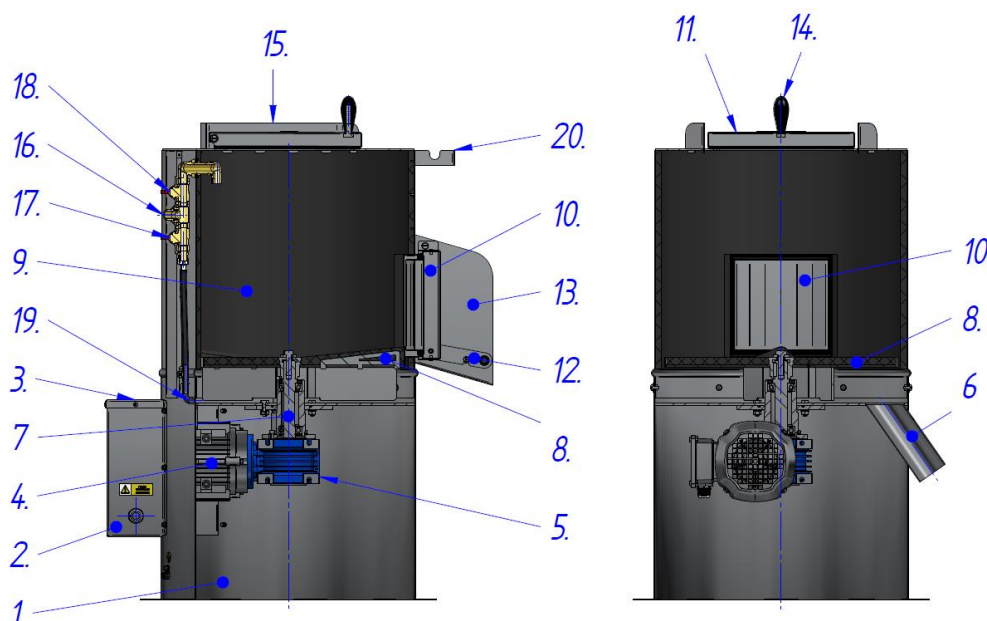
### 6.2. Mechanical parts

The potato peeler is made mainly of sheet metal and profile steel materials connected to each other by welding and screwing.

**The equipment consists of following parts:**

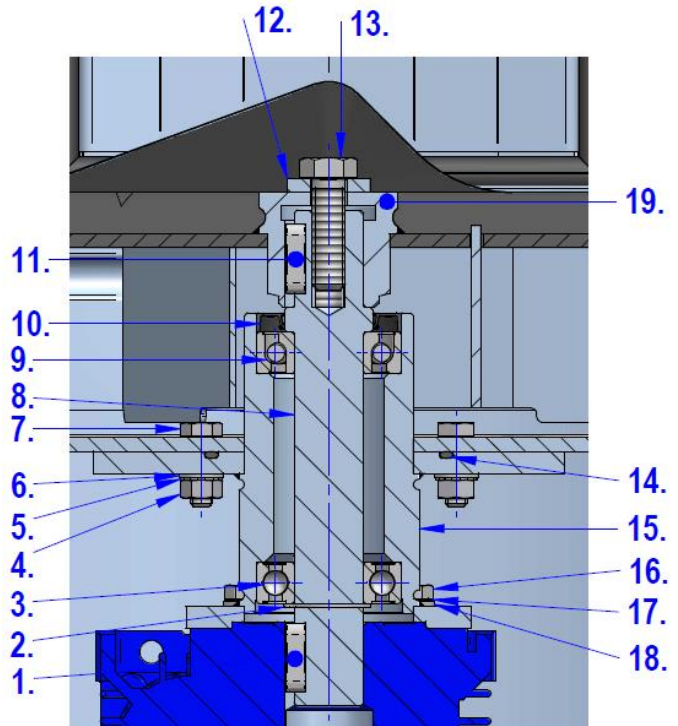
Picture: **Peeler assembly**

- |     |                              |     |                            |
|-----|------------------------------|-----|----------------------------|
| 1.  | Bottom part of potato peeler | 12. | Potato peeler door handle  |
| 2.  | Cover of electro motor       | 13. | Outlet for peeled potatoes |
| 3.  | Top cover of electro motor   | 14. | Handle of filling door     |
| 4.  | Electromotor                 | 15. | Fence of filling door      |
| 5.  | Worm gear                    | 16. | Water connection           |
| 6.  | Drain outlet                 | 17. | Plate washing valve        |
| 7.  | Shaft of potato peeler       | 18. | Potato rinse valve         |
| 8.  | Cleaning disc                | 19. | Washing the plate          |
| 9.  | Top part of potato peeler    | 20. | Door handle grip           |
| 10. | Outlet door                  |     |                            |
| 11. | Filling door                 |     |                            |



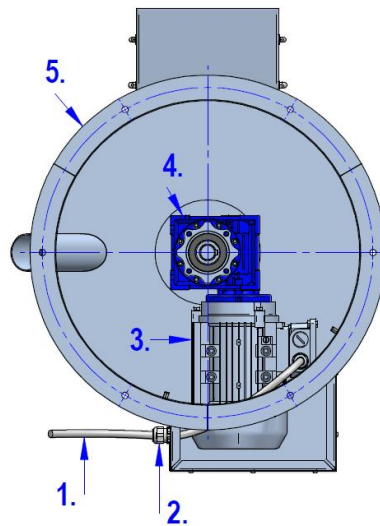
Picture: **Peeler drive assembly**

1. Steel pin DIN 6885
2. Safety ring DIN 471 – 25 x 1,2
3. Ball bearing DIN 625 – 6205-2Z
4. Hexagon nut DIN 934 – M8
5. Fan washer DIN 6798-A 8,4
6. Flat washer DIN 125 – A 8,4
7. Screw with hexagon head DIN 933 M8 x25
8. Shaft of potato peeler
9. Bearing 7205 BE-2RZP
10. Gasket DIN 3760
11. Steel pin DIN 6885
12. Nut washer for M12
13. Screw with hexagon head DIN 933 M12 x40
14. O-ring 80 x 3,55
15. Gearbox
16. Screw with hexagon head DIN 933 M8 x20
17. Fan washer DIN 6798-A 8,4
18. Flat washer DIN 125 – A 8,4
19. Cleaning disc



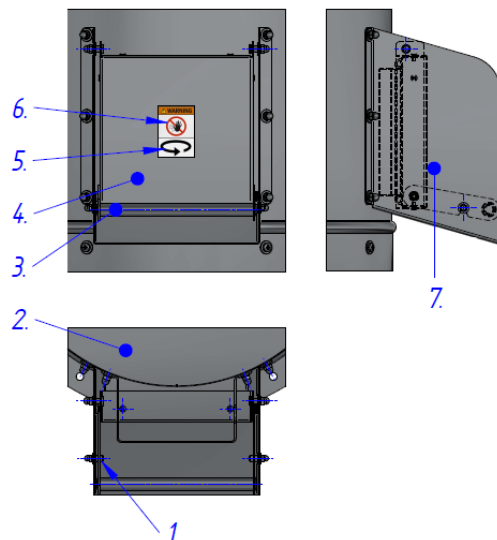
Picture: **Plugging the peeler**

1. Connection cable
2. Adapter
3. Electromotor
4. Worm gear
5. Bottom fixing circle



Picture: **Peeler outlet door assembly**

1. Pin for door hooking
2. Top part of potato peeler
3. Door handle
4. Door
5. Direction of peeler plate rotation
6. Forbidden hand manipulation during operation
7. Outlet for peeled potatoes



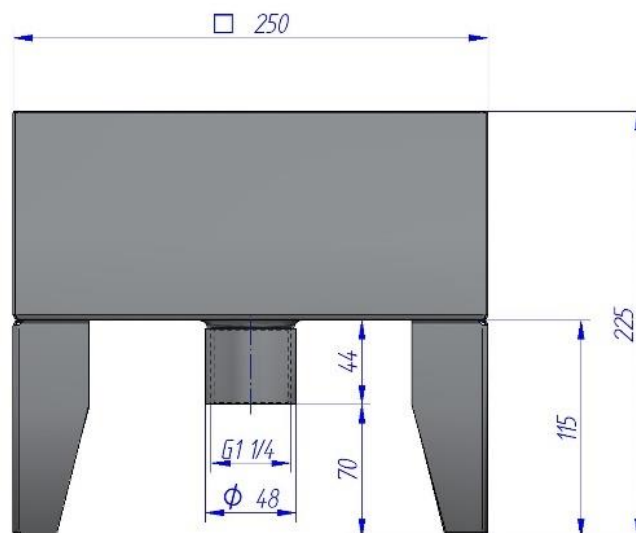
### 6.3. Accessories

#### Waste catcher LO-1

It separates the peels from water, the waste and does not allow to let out the large waste to main drain. The waste catcher is not part of the equipment and must be ordered separately.



#### External dimensions LO-1



## 7. Installation

Connection, installation, maintenance and repairing of equipment must be done by an organisation or person authorised and trained for this process.

### **Fire protection must be guaranteed!**

The equipment must not be placed close to the wall or kitchen furniture or other equipment, to ensure free access for cleaning and maintenance of the appliance.

Because the water is around the equipment during operation, there is a risk of slipping and tripping. The operation personal must be informed about the possible dangers by safety/warning/prohibitions plates/sings.

The potato peeler must be mounted on a fixed revised power line.

### **ATTENTION:**

**The power must be disconnected before exposing of protective covers to terminals.**

The connection must be made according of valid EN and STN standards.

Following instructions must be done during installation:

- Set the potato peeler to horizontal position.
- Fix the potato peeler to the floor through the fixing holes. Recommendation: fixation anchors to concrete with minimal dimension M8X100mm with fastening force 15Nm or according of anchor manufacturer recommendation.
- Remove the protective foil from equipment.
- The mains voltage must correspond to the voltage indicated on the rating plate.
- The main switch must be mounted between equipment and the main power supply, which must be close to equipment. The switch is not supplied by the manufacturer.
- **The equipment must be earthed!**
- The connection must be done upon the applicable standards and the regulations according to wiring diagram.
- Connect the potato peeler to cold water supply (1/2") pressure max.6bar. If the pressure is higher, it is necessary to instal the pressure regulator!!
- Ensure the drain leaking to main waste drain (outside diameter of pipe is 60,3 mm).
- Manufacturer recommends installing the waste catcher, which is not part of potato peeler and must be ordered separately.

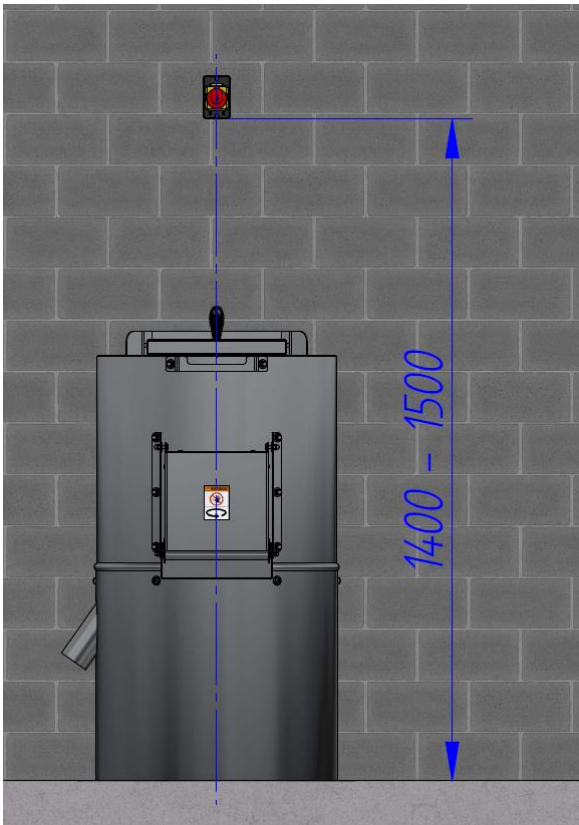
**Any action on electrical equipment may only be carried out by personnel with the appropriate electrical qualification in accordance with the applicable standards.**

### **Warning!**

The equipment must be connected to the revised electrical network via a switch with a minimum contact distance of 3 mm and the switch must be located close to the device! The main switch is not supplied by manufacturer.

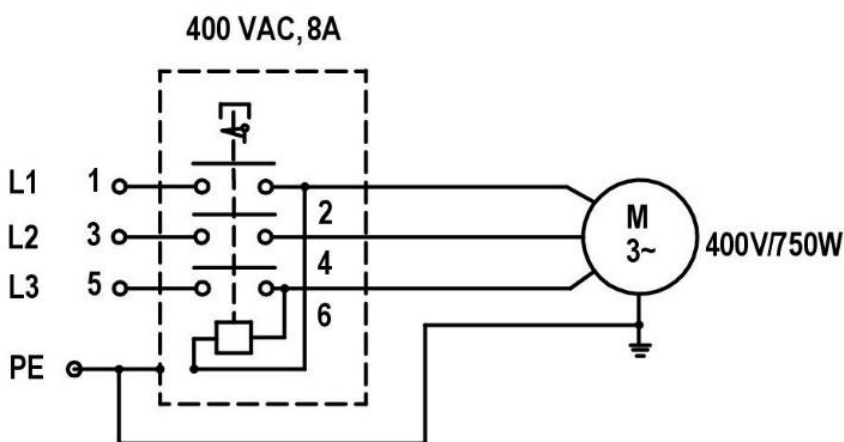
It is responsibility of cooking facility owner to install the fixed supply line, which will terminate on the wall near the place for potato peeler. It must be installed with electric **motor circuit breaker** with rated current corresponding to the rated current of the potato peeler. The circuit breaker must be equipped with a locking device in the OFF position and must be placed in insulating cabinet with an IP 54 protection cover, intended for wall mounting. This cabinet must be located at a maximum distance of 3m from the machine at a height of

about 1,5m above the floor. The flexible cable must be suitably protected against mechanical damage. The protective conductor connected to the external protective terminal of the machine, must be suitably protected against mechanical damage.



Connect the power cable to the main switch. Attach the cold water supply to the ball valve and also the wastewater part. The device is ready for a test run. Open the cold water valve and check the water installation for leaks. Turn on the device empty using the green button, then after 1 minute, turn it off and check the direction of the plate rotation through the top opening. The correct direction of plate rotation is counterclockwise. Which is also indicated by the label on the discharge doors.

### 7.1. Wiring diagram



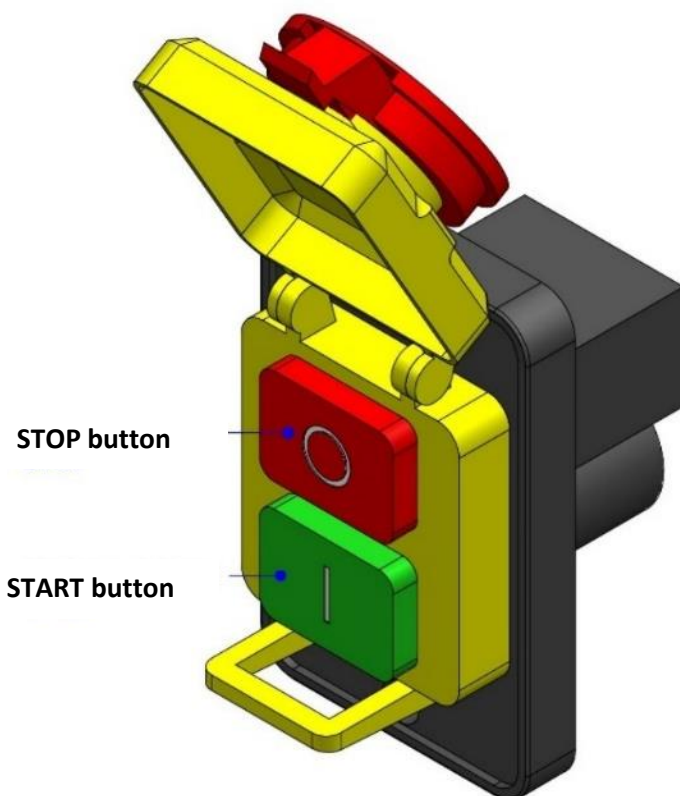
## 8. Operation

Improper handling is dangerous. The manufacturer is not responsible for any material damage that occurred during improper handling (when putting the device into operation or during operation). The operator should be familiarized with the instructions for use and educated accordingly.

Unsupervised use of the device is prohibited! When a fault or malfunction is detected, the device must be immediately shut down and disconnected from the electrical network. It is necessary to call a service worker.

### 8.1. Turning the equipment on

Make sure the exit door is closed. Pour the desired amount of potatoes into the cleaning drum (depending on the type) through the filling inlet. Close the top door. Open the upper cold water supply valve. Adjust the water flow as needed by adjusting the valve. Turn on the device using the green button. The scraper is also equipped with a lower valve for water supply, which serves to clean and maintain the space under the cleaning plate. This valve can be opened simultaneously with the upper valve, but in order to reduce water consumption, we recommend using this function at the end of daily operation. If there is a longer break between potato scraping cycles (more than 30 minutes), then the possibility of cleaning under the cleaning plate should be carried out more often to prevent deposits from being deposited in this area. **We show the cleaning function in section.**



After 1-2.5 minutes of operation, turn off the potato peeler using the red button and check the cleaning quality through the upper door. Repeat the process as needed. If you are satisfied with the cleaning quality, close the water supply valve. Place a container under the outlet door, slightly open it upwards using the handle (approx. 10 cm) and switch on the device. The cleaned potatoes will be emptied by centrifugal force, turn off the device using the red button. After emptying the cleaning drum, you can repeat the process. After use, clean the inside of the device's drum with a stream of cold water.

**WARNING!**

It is forbidden the hand manual manipulation in internal peeling space during operation – there is a risk of serious injury. The equipment performs a mechanical movement during operation, which is normal.

### **8.2. Turn off the device**

You can turn off the device with the red button and close the water supply. After the end of the daily operation, if the device will be out of operation for a long time, or in case of faulty operation or malfunctions, the device must be disconnected from the mains with the main switch.

## **9. Cleaning and maintenance of equipment**

### **IMPORTANT!**

**Before cleaning and maintenance, it is necessary to turn off the potato peeler from the electrical network. The device must not be cleaned from the outside with splashing water!!!**

**Any intervention in the structure of the device IS PROHIBITED!!!**

At the end of the working day the potato peeler must be thoroughly clean by warmish water with neutral detergent and wiped dry. Stainless steel parts must not be cleaned with cleaning powder or cleaning products which may scratch their surfaces. This may result the corrosion! Therefore, before using any product, read its composition and user instructions carefully. We recommend cleaning the duplicator with normal washing means. Never use sandpaper or wire brush for cleaning. More severe dirt should be cleaned with a synthetic sponge.

Do not use the abrasive detergents on chlorine basis.

It is recommended the regular maintenance and inspection by service company/authorised organisation. The lifetime of equipment will be prolonged. Non-regular or non-correct maintenance can cause the higher costs for reparation or losing a time for waiting for new equipment in case of replacement.

Potato peeler is designed for simple cleaning and practical operating without disassembly of any parts. Always, at beginning of operating, please control the insulation conditions of movable inlet, if there are not any mechanical damages.

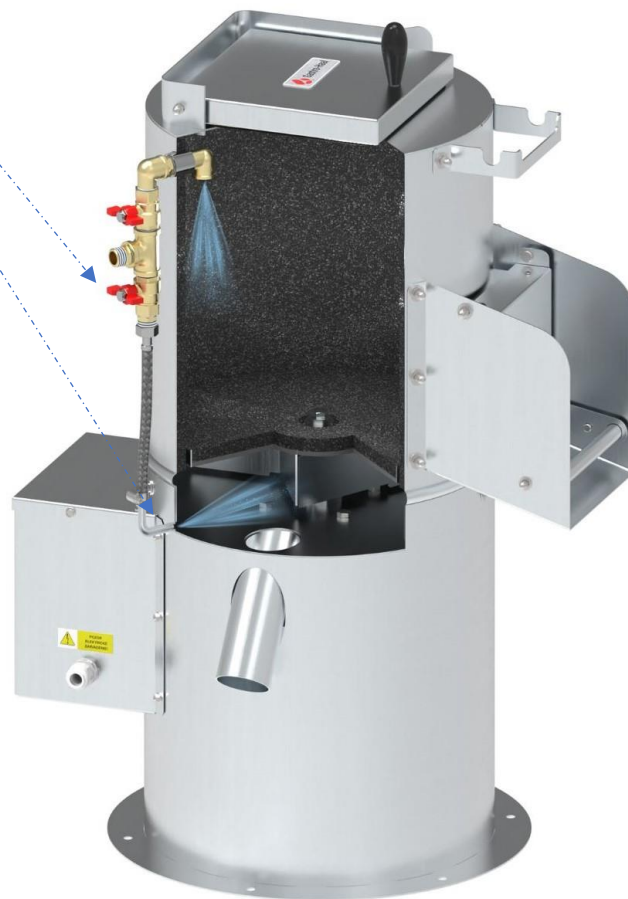
**GASTRO-HAAL as a manufacturer of cooking appliances recommends using TIEFFE cleaning and degreasing detergents suitable for stainless steel surfaces, which are specially tested, verified and allowed by manufacturer of equipment. For purchasing of detergent please contact the sales managers of company GASTRO-HAAL.**

### ***9.1. Cleaning function under the cleaning disc***

#### **No more deposits and waste under the cleaning disc.**

We have built in a rinsing function under the cleaning disc, so the scraper will always be clean and hygienically in top order! While you clean the potatoes, the clogged space under the cleaning disc is also cleaned.

The peeler has two valves, one valve pours water into the cleaning area where the potatoes are cleaned, the other valve has the task of bringing water to the area under the cleaning plate - that is, where the dirt is deposited, and you cannot normally get there. Using the cleaning function is extremely easy, when cleaning the potatoes, you enable the upper valve, after cleaning, open the lower one, so that the water also rinses the bottom of the plate. If you wish, both valves can be open while cleaning the potatoes, so in addition to cleaning the potatoes, you also rinse the peeler.



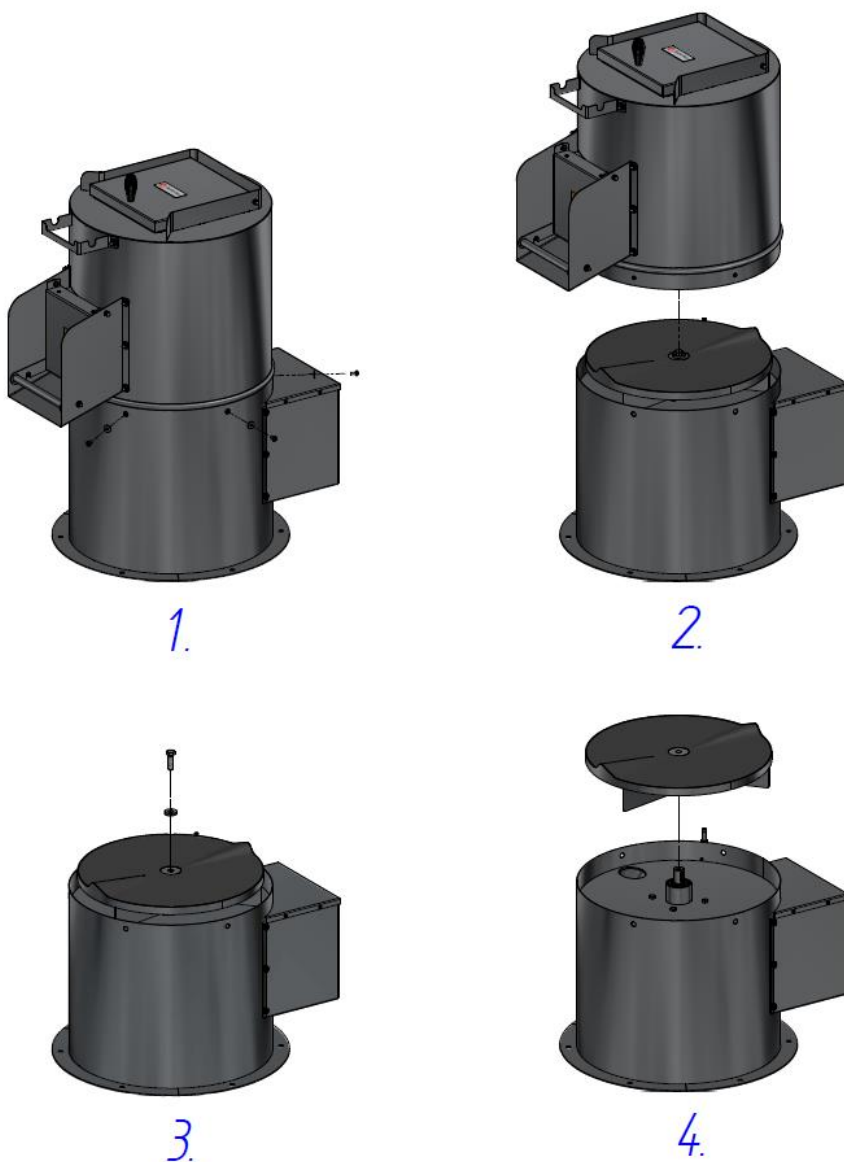


## 9.2. Professional maintenance

The following service procedure may only be performed by a professionally qualified service technician, during this maintenance the device must be disconnected from the main power.

### Replacement of cleaning plate – abrasive disk:

- 1) Unscrew the 6 screws securing the upper part to the lower one.
- 2) Remove the top of the potato peeler upwards.
- 3) Remove the screw that secures the cleaning plate.
- 4) Remove the cleaning plate upwards.



Completing a potato peeler is the opposite, as was the removing of plate. When attaching the top of the potato peeler, use a suitable sealing/ non-hygienic material (eg sanitary silicone) to prevent the water leakage between the top and bottom.

### 9.3. Faults and their elimination

#### WARNING!

All activities related to the repair of electrical equipment may only be performed by personnel with the appropriate electrical qualification in accordance with the applicable STN and EN standards.

Fault	Cause	Solution
Electromotor cannot start	<ul style="list-style-type: none"><li>- Machine is not connected to main power</li><li>- electricity supply was interrupted</li><li>- Circuit breaker in the electricity supply was switched off</li></ul>	<ul style="list-style-type: none"><li>- turn on the main button (circuit breaker)</li><li>- call a professional service</li><li>- turn on the circuit breaker or change the replace the fuse in the power supply</li></ul>
The disk does not rotate when the electric motor is started, and the drum is filled	<ul style="list-style-type: none"><li>- damaged disc shaft bearing</li></ul>	<ul style="list-style-type: none"><li>- call a professional service</li></ul>
The disk does not rotate freely with hand movement	<ul style="list-style-type: none"><li>- damage disc shaft bearing</li></ul>	<ul style="list-style-type: none"><li>- call a professional service</li></ul>
Cleaning time is too long	<ul style="list-style-type: none"><li>- excessive wear or damage of layer on disk</li></ul>	<ul style="list-style-type: none"><li>- call a professional service</li></ul>
Electromotor does not turn and is noisy OR rotates at lower speed and is excessively noisy	<ul style="list-style-type: none"><li>- one phase in electric motor is interrupted (burn fuse)</li></ul>	<ul style="list-style-type: none"><li>- call an electrician</li></ul>

### 9.4. Spare parts

The manufacturer supplies the spare parts for potato peelers (SKZ-15 and SKZ-25) based on a written order:

#### The order must include:

- type of machine
- serial number
- name of spare part
- quantity

To order spare parts, contact your supplier or the manufacturer directly at the email address: [servis@gastrohaal.sk](mailto:servis@gastrohaal.sk).

### **9.5. Transport, manipulation, storage**

The equipment is wrapped in foil and placed on a pressed pallet for easier handling.

#### **Warning!**

Follow the safety regulations during manipulation of equipment:

- Manipulation can be performed with a forklift truck of the appropriate capacity.
- When handling the device, never put your hands or other body parts under those parts that are not perfectly attached or are moving.
- When handling, it is necessary to take into consideration its weight, dimensions and the position of its centre of gravity
- The equipment must not be moved manually.
- Transport is carried out using standard delivery or truck vehicles of appropriate capacity.
- The equipment can be stored in dry, closed areas, protected from the weather.
- The equipment can be stored only packed and built on a flat, solid surface.
- It is forbidden to stack with other machines when storing!
- Thoroughly clean, dry and preserve the device during temporary shutdown. Lock the main switch of the equipment (circuit breaker) to off position.



### **9.6. Disposal of the device**

At the end of equipment life, or at a time when its repair would be uneconomical, the individual parts are disposed of, after the complete dismantling of the equipment in accordance with the requirements of the Waste Act, as follows:

- the metal parts are classified according to the type of metal and offered for sale to an organization which collects secondary raw materials.
- parts of plastics and similar materials which are not subject to natural decomposition shall be sorted and handed over to the organization which collects these materials.
- parts of the electrical equipment are handed over to an organization in charge of collecting and recycling of electrical waste.

#### **Warning!**

Due to environmental protection, it is forbidden to burn the plastic parts!

## **SUPPLIER:**

(add supplier contact here)

## **SERVICE PROVIDER:**

(add service contact here)

## **MANUFACTURER**

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