



Metcalfe HPC
Hand Operated Potato Chipping Machine

Operating & Cleaning Instructions



Introduction

Your Metcalfe Hand Operated Potato Chipping Machine is designed to be used with peeled potatoes and will need to be secured before first use. This can be done in various ways:-

- 1) Drill 3 holes in the work surface to secure the chipper firmly in place
- 2) Use the table/bench mounting stand to eliminate the need to drill holes in the work surface
- 3) Use the floor mounting stand to give the correct operating height. It also has adequate space for a large receptacle to receive the chips

Table/Bench Mounting Stand



Floor Mounting Stand



Part No	Item
5HC07	Table/Bench Mounting Stand
5HC04	Floor Mounting Stand

Cleaning & Interchanging Block, Knives & Frame

Your chipper has a detachable upper block, making the cleaning and/or interchanging of the block, knives & frame an easy and hygienic task.

To remove the upper block, unscrew the red "T" knob at the front of the machine (anti-clockwise) and pull down the block.

To remove the knife frame, unscrew the two knurled knobs (anti-clockwise) and remove.

The block and knife frame can then be cleaned and/or interchanged.

To re-assemble the block onto the machine, please ensure that the hole on the top face of the block is positioned to the rear of the machine. Push the block up to locate on the lug underneath the head casting. Then tighten the red "T" knob (clockwise).

Fit the knife frame back onto the machine, ensuring that the lip on the frame is positioned to the front of the machine. Before tightening the knobs, lower the head onto the knife frame below to ensure they are aligned correctly, then screw both knurled knobs down tight (clockwise).

We recommend that the body of the machine be washed down using a soft cloth and hot soapy water. The upper block, frame and knives can be cleaned down using a brush to clear any remains of potato or starch.

Please Note: Do not put any part of this machine in a dishwasher.

Cutting Options

There are 5 different sets of block, frame & knives available i.e. to produce either 8mm ($\frac{5}{16}$ "), 10mm ($\frac{3}{8}$ "), 12.5mm ($\frac{1}{2}$ ") or 14mm ($\frac{5}{8}$ ") chips, and an 8-piece potato wedger.



8mm



10mm



14mm



Wedger

The 12.5mm is shown on the machine on the cover of this leaflet.

Part No	Item
9HC21	Set of block, knives and frame 8mm ($\frac{5}{16}$ ")
9HC22	Set of block, knives and frame 10mm ($\frac{3}{8}$ ")
9HC23	Set of block, knives and frame 12.5mm ($\frac{1}{2}$ ")
9HC24	Set of block, knives and frame 14mm ($\frac{5}{8}$ ")
9HC17	Set of block, knives and frame 8-piece wedger

Warranty

All Metcalfe products are guaranteed against defects in material and workmanship for a period of one year from date of invoice, except where specifically noted.

The company's obligation under this warranty is limited to repairing or replacing without charge any part or parts found to be defective under normal use, in accordance to the specified operations manual and capacity ratings.

On all return to factory warranty items, it is the responsibility of the purchaser to return the entire unit to the factory, in a clean condition, properly packed and labelled.

All repairs, alterations or replacement of materials or parts not authorised by Metcalfe will automatically void all warranties in their entirety.

There is a limited 6-month warranty on the following:

- Parts purchased or supplied for the repair of Metcalfe equipment

This warranty does not cover the following:

- Failure due to neglect, abuse, careless handling, or misuse of machine
- Failure caused due to improper maintenance
- General wear and tear

Metcalfe and its suppliers reserve the right to make changes in design and specification to any product without prior notification.

Spare Parts & Service

For more information on Metcalfe Spares/Accessories and Service Support, please contact us on the details below.

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