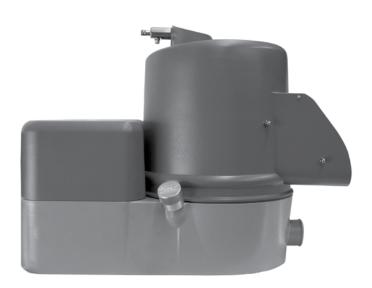
VQ Peelers

January 2011 (UK Version)









Technical Information VQ Potato Peelers





overview

The VQ range of bench-top potato peelers is designed for ease of use, ease of cleaning and easy integration into any small or medium size kitchen.

In a choice of two capacities and two levels of output per hour, the small footprint of the compact VQ Peeler makes it ideally suited to bench-top mounting.

Despite its compact size, it is robustly constructed, with extensive use of rust-free stainless steel and cast aluminium. The peeling plate has a thick grit layer for longer life and more effective peeling.

The self-draining cylinder and smooth profile of the cylinder base are specifically designed for quicker, easier cleaning.

Electrical Connection

All electrical work must be carried out by a qualified electrician in accordance with the IEE Codes of Practice.

Product Comformity

IMC VQ peelers conform to the Machine Safety Directive 89/392/ EEC as amended by 91/368/EEC and 93/44/EEC and are manufactured under quality system BS EN ISO 9001:2008. They also conform to the protection requirements of the Electro Magnetic Compatibility Directive 2004/108/EC and are manufactured in accordance with harmonised standards EN 55-014-1 Generic Emission and EN 55-014-2 Generic Immunity (plus product specific standards). They also satisfy the essential requirements of the Low Voltage Directive 2006/95/EC amended by 93/68/EEC.

All IMC VQ peelers are WRAS approved and manufactured in accordance with standards BEN60335-1 and BEN 60335-2-64.

Marine Applications

A range of marine voltages and a lid retaining strap are available and the pedestal can be deck bolted.

Warranty

IMC VQ peelers come with two years' parts and labour warranty (subject to usage and regular maintenance as laid down in the operation and installation manual).

Spare Parts

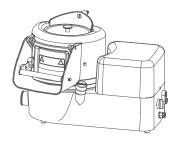
Spare parts are available for all major serviceable items. Please contact:

 IMC service telephone:
 +44 (0)1978 667743

 IMC spares telephone:
 +44 (0)1978 667764

 Fax:
 +44 (0)1978 729990

 E-mail:
 parts@imco.co.uk



General	
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Mounting	Worktop-, drainer-, stand- or pedestal-mounted
Capacity	3.5kg (7lb)
Output	35kg/hour
Dimensions (h x w x d)	425mm x 650mm max x 380mm
Discharge height	170mm
Discharge heights with pedestal	
Discharge height with trolley	1055mm
Electrical information	
Motor	180W
Voltages	230-1-50/60
	400-3-50/60
Fuse rating	10A (1 phase)
	5A (3 phase)
Operator controls	Easy to use with on/off switch and mechanical timer.
Installation information	
General	A level table or sink-top
Water connection	WRAS approved water inlet hose and air break supplied
	Connect to an adjacent cold water supply
Waste water outlet connection	250mm long 54mm diameter flexible rubber waste pipe
Electrical connection	2.5m mains cable supplied with 13amp plug for single phase
	3 phase to be wired into fused isolator switch
Other features	
Operator safety	No-volt release to prevent automatic restart if power is cut
	Safety interlock to prevent operation when cylinder is removed
	Motor protection IP55
Special features	WRAS approved Class AA air-break
	Quick and easy to clean
	Designed for easy maintenance
	Hygienic, robust cast aluminium and stainless steel construction
	Rust-proof peeling plate and liners
	Space-saving, multi-functional, compact design
	Quiet operation
	Energy efficient
Product code details	
	F72/200 VQ3.5 230-1-50/60
	F72/201 VQ3.5 400-3-50/60
Customer accessories	
	E72/011 Sink skip - stainless steel
	S72/220 Trolley
	S72/221 Pedestal - adjustable height
	\$72/023 Waste ejector for more effective waste evacuation
	S58/569 Interceptor tank
	A29/003 Lid retaining strap
Shipping specification	
Packing dimensions (h x w x d)	455mm x 730mm x 420mm
Packing volume	0.140m³
Packing weight (gross/net)	31/27kg
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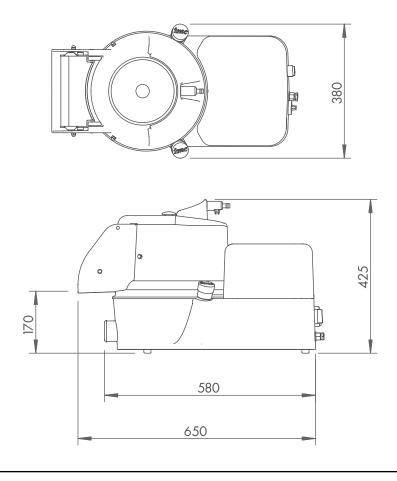
Please note: Capacities are approximate and output may vary depending on the type and age of potatoes used. All diagram dimensions are in mm.



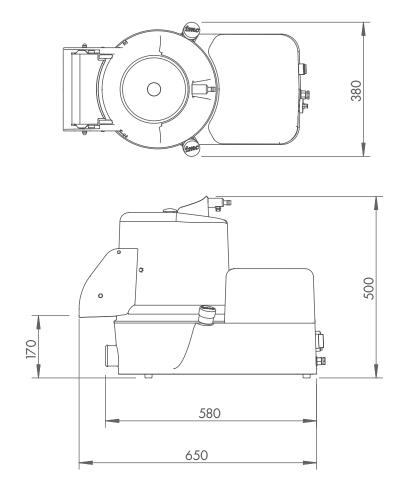
General		
Mounting	Worktop-, drainer-, stand- or pedestal-mounted	
Capacity	7kg (14lb)	
Output	50kg/hour	
Dimensions (h x w x d)	500mm x 650mm max x 380mm	
Discharge height	170mm	
Discharge heights with pedestal	750, 800, 850, 900 and 950mm	
Discharge height with trolley	1055mm	
Electrical information		
Motor	180W	
Voltages	230-1-50/60	
	400-3-50/60	
Fuse rating	10A (1 phase)	
	5A (3 phase)	
Operator controls	Easy to use with on/off switch and mechanical timer	
Installation information		
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	Quick and easy to clean	
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	Hygienic, robust cast aluminium and stainless steel construction	
	Rust-proof peeling plate and liners	
	Space-saving, multi-functional, compact design	
	Quiet operation	
	Energy efficient	
Product code details		
	F72/210 VQ7 230-1-50/60	
	F72/211 VQ7 400-3-50/60	
Customer accessories		
Costomer decessories	E72/011 Sink skip - stainless steel	
	S72/220 Trolley	
	S72/221 Pedestal - adjustable height	
	S72/023 Waste ejector for more effective waste evacuation	
	S58/569 Interceptor tank	
	A29/003 Lid retaining strap	
Shipping specification	1 1, eee Fig Lordining and	
	F20 720 400	
Packing dimensions (h x w x d)	530mm x 730mm x 420mm	
Packing volume Packing weight (gross/net)	0.163m ³	
rucking weight (gross/net)	33/29kg	

Please note: Capacities are approximate and output may vary depending on the type and age of potatoes used. All diagram dimensions are in mm.

VQ 3.5



VQ 7







IMC was founded in 1906 and has established itself as a leading manufacturer of commercial catering and bar equipment, with a reputation for quality, innovation and unrivalled customer service.

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