

OPERATING INSTRUCTIONS

ADE

Potato peeling machine



KSM

KSM-250717-Rev005-UM-en



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1. FOREWORD



This symbol means: "Observe operating instructions." Read these operating instructions carefully and observe the information contained therein. Keep these operating instructions handy for future reference.

This manual has been written to comply with the Machinery Directive as amended.

With it, the manufacturer intends to furnish the customer with clear and concise instructions for the use and maintenance of the machine, as well as information regarding the safety devices with which it is fitted to assure maximum efficiency throughout its service life.

The potato peeling machines may be updated; this eventuality shall not prejudice the instructions and explanations contained in the manual.

Before starting up the potato peeling machine, you must read this manual carefully.

Should this manual be damaged or lost, apply for a copy from the manufacturer immediately.

Many accidents and injuries that occur when using the machine result from insufficient familiarity with its functions and safety devices. Before starting work with the machine, please read the instructions herein carefully and follow them to the letter.

1.1 Introduction

The potato peeling machines have been designed to comply with applicable safety standards. Consequently, all our potato peeling machines are fitted with a plate featuring the "CE" mark attesting to the product's conformity with said provisions.

1.2 Intended use

This potato peeling machine is designed for peeling potatoes. The machine uses a rotating motion to peel off the skin of the potatoes. Continuous water inflow flushes the peeling residues directly from the machine into the drain.

Use the potato peeling machine exclusively as it was designed to be used.



The potato peeling machine must not be used to process any items or foodstuffs other than potatoes.

Failure to observe the safety instructions may result in severe damage to the machine and cause the warranty to become void.

It is strongly recommend that you operate the machine only in combination with an appropriate filter to prevent any blockage of the sewer connection by peeling residues.

The machine may only be used in its original condition and with original parts. It is strictly forbidden to dismantle the safety devices. Should any safety devices be damaged, immediately shut down the machine and contact ADE for repair or replacement.

Any other use of the machine than described herein is considered improper use. ADE assumes no liability for any misuse of the device and/or for any consequential damage.

1.3 Safety precautions and warnings

You must read this chapter carefully and thoroughly, as it contains important information about the risks to the operator resulting from improper use.

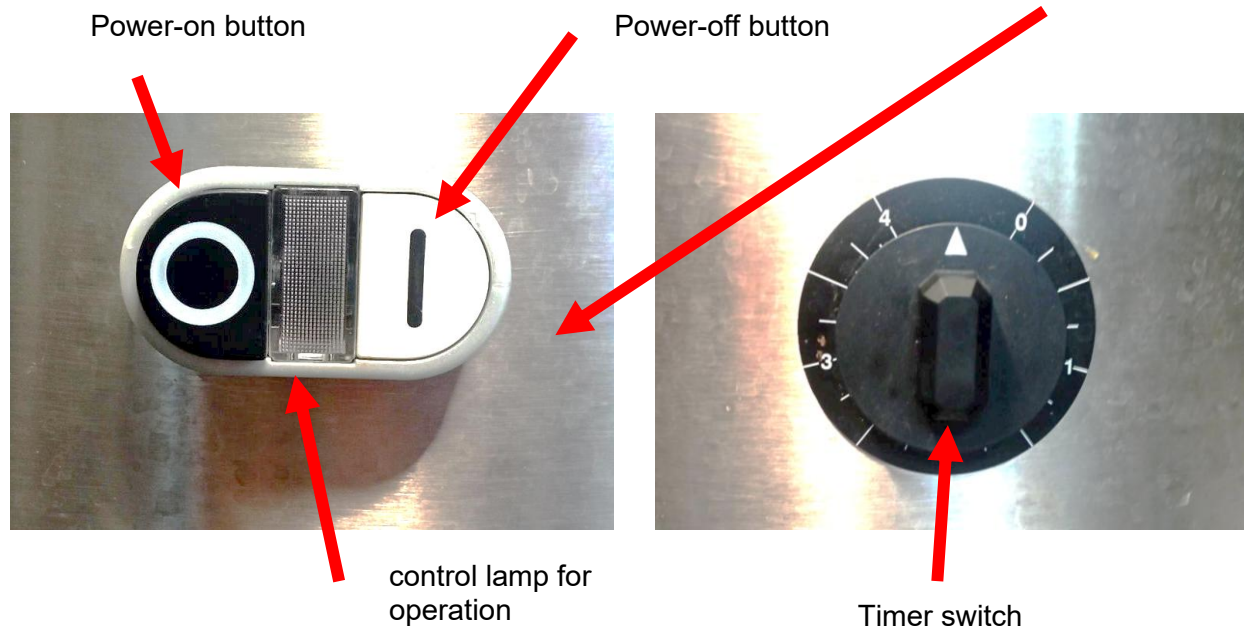
- The potato peeling machine must only be operated by trained and skilled personnel.
- It is prohibited to use the machine for purposes other than those specified in the chapter "Intended use."
- Before using the machine, ALWAYS ensure the safety guards and other safety devices are in place and in good working order.
- Children, disabled persons, and untrained personnel must not be allowed to operate the machine.
- Never operate the machine while under the influence of alcohol or drugs.
- Always use personal protective equipment, such as non-slip shoes, etc., as laid down in the accident prevention regulations.
- Wear tight-fitting clothing to avoid getting caught on the machine's moving parts. Long hair must be tied back or worn under a hair net.
- Avoid wearing rings, bracelets, necklaces, ties, or scarves.
- Ensure the working areas and any walkways around the machine are unobstructed and adequately illuminated.
- Never leave the machine unattended while it is running.
- Before carrying out any maintenance work, unplug the machine from the power outlet.
- Should you notice any unusual noises or unpleasant odors coming from the machine, shut it down immediately, disconnect it from the power supply, and contact customer service.
- Never use the machine with a damaged plug or cord. If you find any defects, shut down the machine immediately and have it repaired by the manufacturer or an authorized service center.
- The power cord may only be replaced by authorized and trained personnel.
- The manufacturer assumes no liability for personal injury or property damage resulting from failure to observe the accident prevention regulations.

1.4 Residual risks

Even though extensive safety precautions have been taken on the machine, there are still residual risks for the operator in his daily work with the machine. These are particularly associated with the machine's rotating parts.

2. MACHINE OVERVIEW

2.1 Machine controls



2.2 Feed/outlet ports



2.3 Water connections

Drinking water connection



Wastewater connection
(Bottom of the machine)



3. INSTALLATION AND START-UP

3.1 Unpacking

Upon receiving the machine, inspect the package box and ensure the machine has been delivered in perfect condition.

Check the package contents and ensure they correspond to the specifications on the packing slip. You must also ensure the machine is intact and has not been damaged during transportation.

Any damages to the potato peeling machine must be reported to the transport company in writing within three days of the date of the accompanying documents, specifying in detail the damages found.



The packaging materials are recyclable and must never be disposed of in household waste. Check with the local authorities for the appropriate ways to dispose of waste properly.

The machine must be disposed of under local regulations.

3.2 Scope of Supply

The package includes:

- Potato peeling machine
- these operating instructions
- rubber hose (with a hose clamp)

3.3 Setting up the machine

Observe the dimensions given in the technical data when setting up the potato peeling machine.

Drinking water connection

The potato peeling machine features a 1/4 faucet (12 mm diameter) and a service valve. Keep the drinking water connection of the potato peeling machine as short as possible to facilitate the water supply to the machine and make it safer.

Wastewater connection

The place of installation of the machine must have a drain connection or a drain grate on the floor. Connect the machine wastewater discharge (60 mm diameter) to the sewer connection. You can also place the machine near a drain grate.



The run-off water can cause slippery floor conditions. Always wear non-slip shoes.

Connecting to the power supply

The potato peeling machine has a Schuko plug. Before plugging the burger former into the outlet, ensure the power grid features an electrical overload cutout.



Before plugging the machine into the power supply, ensure that the local power supply and current frequency match the specifications on the machine's nameplate.

If this is not the case, never connect the machine to the power supply, as this may cause damage to the machine and lead to fire!

Ensure the machine is plugged into an outlet protected by a residual current device (RCD). Check to make sure that the grounding system is working correctly.

When connecting the machine to the power supply, make sure the connection cable is laid in a way that prevents any risk of tripping or falling.

3.4 Electrical safety devices

The potato peeling machine features the following safety devices:

- A magnetic sensor on the lid of the feed port to check whether the lid is closed.
- A magnetic sensor to check whether the flap of the outlet port is closed.
- The potato peeling machine stops automatically in the event of a power failure. Restart the machine once the power supply is restored.



All safety devices are permanently fitted to the machine and must not be removed. Dismantling them or any unauthorized modifications would make the machine unsafe.

The machine must only be used for its intended purpose. Improper or unintended use of the machine may pose a risk to the health and safety of persons and result in property damage.

The manufacturer shall not be held liable for any damage caused by improper use of the machine, failure to comply with the safety information in this manual, and tampering with or modifications to the machine without official approval from the manufacturer.

3.5 Acceptance testing

- Ensure all the potato peeling machine components are correctly assembled.
- Close the lid and the flap of the outlet port.
- Plug the machine into a power outlet.
- Press the power-on and power-off buttons and check that the machine can be switched on and off.
- Check the direction of rotation of the peeling disk (counter-clockwise).
- Check the timer switch. Once the time has elapsed, the machine should stop automatically.
- Check whether the machine shuts off when the lid is opened. The machine must not restart after closing the lid. It should restart only after pressing the power-on switch.
- Check whether the machine shuts off when the outlet port is opened. The machine must not restart after closing the flap. It should restart only after pressing the power-on switch.



If you find any malfunctions, immediately shut down the machine, tag it clearly as “DEFECTIVE,” and contact customer service!

4. USING THE POTATO PEELING MACHINE



The operator must always be near the machine when it is running. The machine must never be left unattended when it is running.

1. Close the flap of the outlet port and lock it.
2. Open the lid of the feed port. Feed the potatoes to be processed into the machine one by one. Be careful not to stack the potatoes above the peeling layer on the side. Then close the lid and lock it.
3. Open the faucet on the rear side of the machine below the lid.
4. Set the timer switch to the desired time.
5. Start up the machine by pressing the power-on button.
6. The control lamp lights up to indicate that the machine is in operation.
7. When the process is complete, the machine switches off automatically.

NOTICE: Press the STOP button to halt the machine before the process is finished.

8. Close the faucet.
9. Open the flap of the outlet port to discharge the product.

5. CLEANING AND CARE



Before cleaning/maintenance, unplug the machine from the power supply!

Never clean the potato peeling machine or its parts in the dishwasher!

Under no circumstances must the machine or any of its parts be cleaned with a water jet or high-pressure cleaner!

Under no circumstances use sodium-hypochlorite-based solutions or abrasive detergents as they would irreparably damage the machine's surfaces.

The cleaning of the potato peeling machine with harmful products liable to affect the health of either operators or customers is strictly prohibited. Only use products with a pH value of 7-8 for cleaning.

5.1 Cleaning

The machine must be cleaned at the end of each working day.

Thorough cleaning is required of every part of the potato peeling machine that comes into contact with the product/food.

Clean the inside and outside of the machine from any residual juices and remains of potatoes, which can cause severe damage to the machine.

5.2 Maintenance

Drive belt

The drive belt requires no adjustment. Usually, you must replace the belt every three to four years. In this case, contact the machine manufacturer or the authorized service center.

Support feet

The feet may wear over time and lose their elasticity, resulting in the machine becoming unstable. Be sure to replace the feet in this case.

Power cord

Inspect the power cord for intactness regularly. In this case, contact the machine manufacturer or the authorized service center.

Besides the above routine maintenance points, extraordinary maintenance is required when defective parts are found. In this case, contact the machine manufacturer or the authorized service center.

6. TRAINING

During the machine's installation, an operator of age must be trained in the regular use-cleaning-care, especially regarding the hazards which are likely to be encountered if the machine is operated incorrectly.

The training will be given by the suitably authorized and trained installer familiar with the European community machine standards.

7. DISPOSAL



Waste electrical and electronic equipment must not be disposed of in household waste. Equipment with this marking must not be disposed of in residual waste and must be recycled.

8. WARRANTY

If the product malfunctions within 1 year from the date of purchase (receipt required) due to defects in material and workmanship, ADE will repair or replace the product.

The warranty does not cover moving parts such as peeling inserts, connection lines, etc. The warranty does not extend to external normal wear and tear or damage caused by accident or misuse.

This warranty does not cover the products tampered with by unauthorized personnel.

The warranty agreement does not affect the customer's statutory rights.

Any complaints shall be submitted to the dealer from whom you purchased the machine.

9. TECHNICAL DATA

Model	KSM8-230	KSM8-400	KSM20-230	KSM20-400
Capacity	8 kg		20 kg	
Throughput per hour	up to 100 kg		up to 200 kg	
Dimensions:				
Width:	32 cm		45 cm	
Depth:	42 cm		55 cm	
Height:	80 cm		95 cm	
Net weight (approx.)	26 kg		41 kg	
Gross weight	30 kg		45 kg	
Current type	230 V, 50 Hz	400 V, 50 Hz	230 V, 50 Hz	400 V, 50 Hz
Power	0,44 KW	0,44 KW	0,75 KW	0,75 KW
Ambient conditions				
Min. temperature (°C)	+4°C			
Min. temperature (°C)	+45° C			
Max. RH (%)	90% (non-condensing)			

Optional accessories:

Designation	Item no.
Subtable with filter for KSM8	Z4354
Subtable with filter for KSM20	Z4348



10. DECLARATION OF CONFORMITY

ADE



EC declaration of conformity

Manufacturer: ADE Germany GmbH
New Höltigbaum 15
22143 Hamburg / Germany

Person authorized to compile
the technical documentation: ADE Germany GmbH
New Höltigbaum 15
22143 Hamburg / Germany

Typ/Model: Potato peeling machine
KSM

Serial numbers:

KSM8-230	62349-xxxxxxx-00001	to	62349-xxxxxxx-99999
KSM8-400	62350-xxxxxxx-00001	to	62350-xxxxxxx-99999
KSM20-230	62227-xxxxxxx-00001	to	62227-xxxxxxx-99999
KSM20-400	62228-xxxxxxx-00001	to	62228-xxxxxxx-99999

The above manufacturer declares under sole responsibility that the above machine complies with the requirements of the following EC directives in the currently valid version:

2006/42/EC	Machinery Directive	(OJ L 157, June 9, 2006, p. 24 – 86)
2014/30/EU	EMC directive	(OJ L 96, March 29, 2014, p. 79 – 106)
2011/65/EU	RoHS directive	(OJ L 174, July 1, 2011, p. 88 – 110)

Directive 2014/35/EU is complied with in terms of its protection objectives in accordance with Annex I No. 1.5.1 MRL 2006/42/EC.

This declaration only applies to the machine in the condition in which it was placed on the market. The declaration becomes invalid as soon as a change is made to the machine that has not been agreed with the manufacturer.

P. Mack

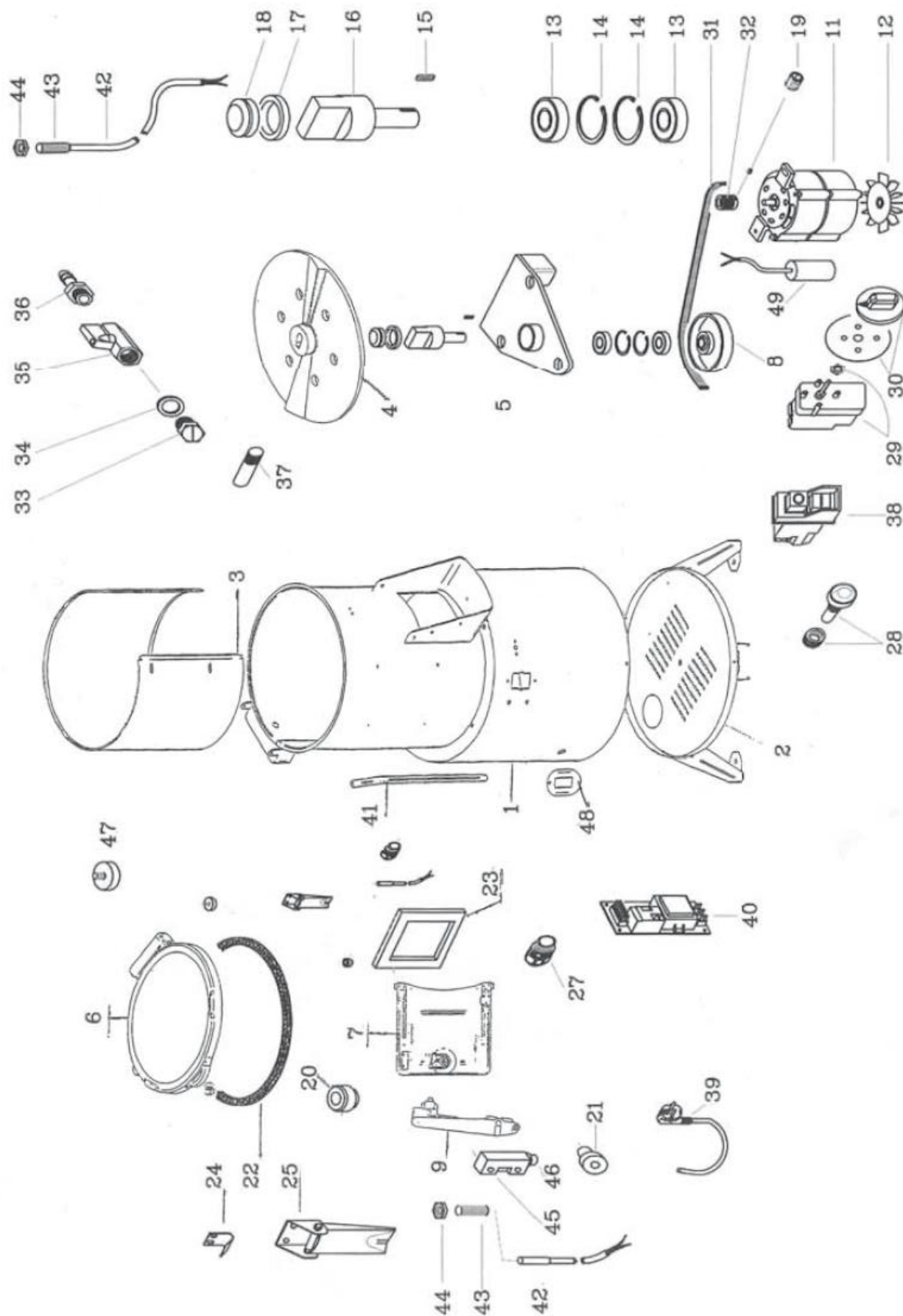
Managing Director

Hamburg, 23.09.2024

Location, Date

11. Exploded views

KSM8 / KSM20



12. Parts lists

KSM8 / KSM20

No.	Designation	Quantity
1	STAINLESS STEEL FRAME	1
2	BASE	1
3	SIDE WALL PEELING INSERT	1
4	BASE PLATE ASSEMBLY	1
5	MOTOR MOUNT	1
6	LID ASSEMBLY	1
7	DOOR	1
8	PULLEY	1
9	DOOR OPENING/CLOSING LEVER	1
11	MOTOR	1
12	MOTOR FAN	1
13	BEARING	2
14	FLEXIBLE RING	2
15	KEY	1
16	DRIVE SHAFT	1
17	OIL SEAL	1
18	V-RING	1
19	SCREW M6	1
20	DOOR LOCK	1
21	LOCKING LEVER	1
22	LID GASKET	1
23	DOOR SEAL	1
24	LOCKING HOOK	1
25	LOCKING CLAMP	1
27	CABLE GLAND	1
28	LED LIGHT	2
29	TIMER SWITCH	1
30	TIMER SWITCH SCALE AND KNOB	1
31	MULTIGRIP BELT	1
32	SMALL PULLEY	1
33	WATER INLET PLUG	1
34	WATER INLET GASKET	1
35	FAUCET	1
36	WATER CONNECTION	1
37	LID CORE PIN	2
38	ON/OFF SWITCH	1
39	MAINS PLUG with POWER CORD	1
40	CONTROL ELECTRONICS (BOARD)	1
41	MICRO CABLE	1
42	MICROSWITCH DOOR/LID	2
43	MICROSWITCH COVER	2
44	MICROSWITCH NUT	2
45	DOOR MAGNET	1
46	CYLINDRICAL MAGNET	1

47	LID MAGNET	1
48	COVER V.230	1
49	CAPACITOR V.230	1

13. DIAGRAMS

Circuit diagram

- to be inserted -

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