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**Technical Information
PC2 Potato chipper**



September 2006
(UK Version)

Overview

The PC2 chipper is one of the fastest potato chippers available, producing 25kg of chips per minute, with minimum waste.

Interchangeable knife and scallop blocks offer a choice of four chip sizes and one scallop size. The large hopper makes loading easy, yet the PC2 chipper is compact enough for drainer-, worktop- or stand-mounting in any size kitchen.

Tool-free dismantling and wipe-clean, rust-free, stainless steel construction aid easy maintenance and high standards of hygiene. Control buttons are IP69K rated to meet the most demanding food industry requirements.

Electrical Connection

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

Product Conformity

The IMC PC2 potato chipper conforms to the Machine Safety Directive 89/392/EEC as amended by 91/368/EEC and 93/44/EEC and is manufactured under quality system BSEN ISO 9001:2000. They also conform to the protection requirements of the Electro Magnetic Compatibility Directive 89/336/EEC and are manufactured in accordance with harmonised standards EN 55014-1 Generic Emission and EN 55014-2 Generic Immunity (plus product specific standards). They also satisfy the essential requirements of the Low Voltage Directive 73/23/EEC amended by 93/68/EEC.

All IMC PC2 potato chippers are manufactured in accordance with standards BSEN60335-1 and BSEN 60335-2-16.

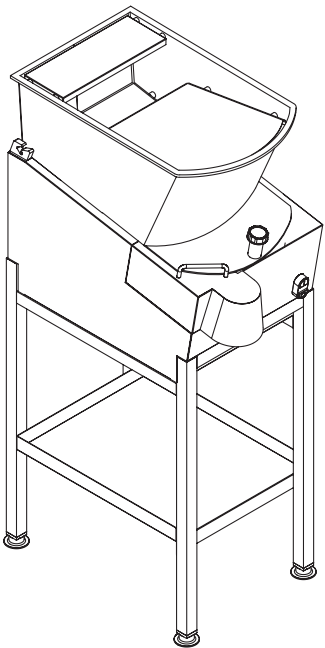
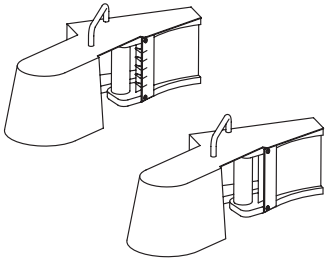
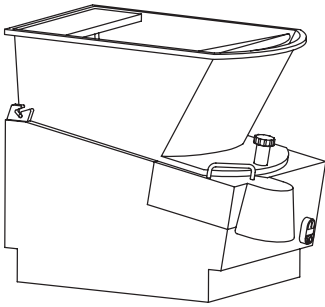
Warranty

The IMC PC2 potato chipper comes 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 |

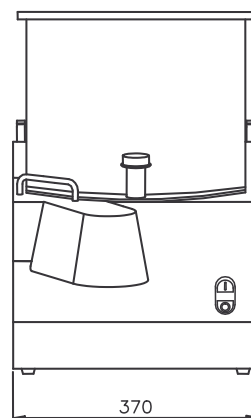
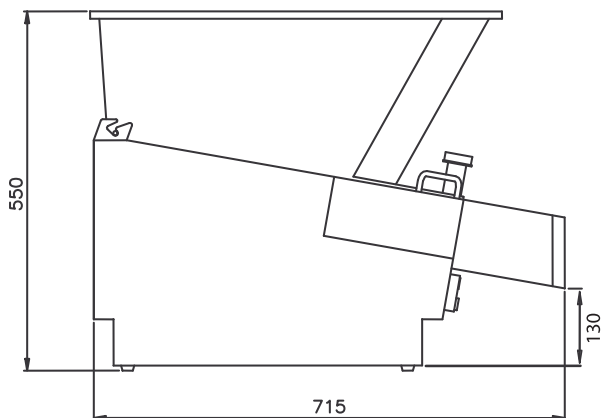


| PC2 | |
|---------------------------------|---|
| General | |
| Mounting | Drainer, worktop or stand |
| Capacity | 25kg per minute |
| Hopper load | 12kg |
| Dimensions (h x w x d) | 550mm x 370mm x 715mm |
| Electrical information | |
| Motor | 0.18kW (0.25HP) |
| Voltages | 230-1-50 |
| Fuse rating | 10A (1 phase) |
| Operator controls | IP69K rated on/off control buttons |
| Installation information | |
| General | A level work top, drainer or, if using a stand, a floor area greater than 640mm x 370mm is required. Recommended maximum work top height 750mm to avoid difficulty loading the machine. Discharge height with stand 725mm. |
| Electrical connection | 2.5m cable with 13A plug |
| Other features | |
| Operator Safety | Hopper safety interlock Knife block safety interlock Patented single blade design for safe and quick replacement |
| Special features | Automatic thermal overload Toothed belt drive No-volt release to prevent automatic restart if power is cut Compact design to suit any size of kitchen Stainless steel rust-proof construction Quick and easy to wipe clean |
| Product code details | |
| F61/201 | Potato chopper complete with 8mm knife block and spare 8mm knife blade pack |
| F61/211 | Potato chopper complete with 12mm knife block and spare 12mm knife blade pack |
| F61/203 | Potato chopper complete with 14mm knife block and spare 14mm knife blade pack |
| F61/204 | Potato chopper complete with 17mm x 14mm knife block and spare 17mm x 14mm knife blade pack |
| F61/205 | Potato chopper complete with 8mm scallop knife block and spare 8mm scallop knife blade pack |
| Customer accessories | |
| S61/124 | Stainless steel stand with 25mm adjustable foot |
| S61/112 | Additional 8mm stainless steel knife block |
| S61/135 | Additional 12mm stainless steel knife block |
| S61/114 | Additional 14mm stainless steel knife block |
| S61/115 | Additional 17mm x 14mm stainless steel knife block |
| S61/111 | Additional 8mm stainless steel scallop block |
| | Replacement knife blade packs are available as spares |
| Shipping specification | |
| Packing dimensions (h x w x d) | 670mm x 420mm x 670mm |
| Packing volume | 0.188m ³ |
| Packing weight (gross/net) | 56kg/46kg |

Please note:

Capacities are approximate and may vary depending on the type and age of potatoes used.

All diagram dimensions are in mm.





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Specifications are subject to change without notice.

4CM/PC2TI/0906UK