



Standard Specification for Vegetable Peeling Machines, Electric¹

This standard is issued under the fixed designation F1371; the number immediately following the designation indicates the year of original adoption or, in the case of revision, the year of last revision. A number in parentheses indicates the year of last reapproval. A superscript epsilon (ϵ) indicates an editorial change since the last revision or reapproval.

1. Scope

1.1 This specification covers batch-type vegetable peeling machines.

1.2 The values stated in inch-pound units are to be regarded as standard. The values given in parentheses are mathematical conversions to SI units that are provided for information only and are not considered standard.

1.3 The following safety hazards caveat pertains only to the test methods portion, Section 9, of this specification: *This standard does not purport to address all of the safety concerns, if any, associated with its use. It is the responsibility of the user of this standard to establish appropriate safety and health practices and determine the applicability of regulatory limitations prior to use.*

2. Referenced Documents

2.1 ASTM Standards:²

- D3951 Practice for Commercial Packaging
- F760 Specification for Food Service Equipment Manuals
- F1166 Practice for Human Engineering Design for Marine Systems, Equipment, and Facilities

2.2 NSF/ANSI Standard:³

- NSF/ANSI 8 Commercial Powered Food Preparation Equipment

2.3 Underwriters Laboratories Standards:⁴

- ANSI/UL 763 Motor Operated Commercial Food Preparing Machines
- ANSI/UL 969 Marking and Labeling Systems

¹ This specification is under the jurisdiction of ASTM Committee F26 on Food Service Equipment and is the direct responsibility of Subcommittee F26.04 on Mechanical Preparation Equipment.

Current edition approved March 1, 2013. Published April 2013. Originally approved in 1992. Last previous edition approved in 2009 as F1371 – 04 (2009). DOI: 10.1520/F1371-13.

² For referenced ASTM standards, visit the ASTM website, www.astm.org, or contact ASTM Customer Service at service@astm.org. For *Annual Book of ASTM Standards* volume information, refer to the standard's Document Summary page on the ASTM website.

³ Available from NSF International, P.O. Box 130140, 789 N. Dixboro Rd., Ann Arbor, MI 48113-0140, http://www.nsf.org.

⁴ Available from Underwriters Laboratories (UL), 2600 N.W. Lake Rd., Camas, WA 98607-8542, http://www.ul.com.

2.4 *American Society of Sanitary Engineering Standard:*⁵
ASSE 1001 Performance Requirements for Atmospheric Type Vacuum Breakers

2.5 *ANSI Standard:*⁶

ANSI Z1.4 Sampling Procedures and Tables for Inspection by Attributes

2.6 *Military Standards:*⁷

MIL-STD-167/1 Mechanical Vibration of Shipboard Equipment (Type I-Environmental and Type II-Internally Excited)

MIL-STD-461 Requirements for the Control of Electromagnetic Interference Characteristics of Subsystems and Equipment

MIL-STD-1399/300 Interface Standard for Shipboard Systems, Section 300A, Electric Power, Alternating Current

3. Terminology

3.1 Definitions:

3.1.1 *vegetable peeling machine, n*—a machine consisting of the following: a cylinder having an abrasive or textured wall; an abrasive or textured disk with lobes; a peel trap (when waste disposer is not specified); a waste outlet; a water inlet and air-gap type sprayer; and a cylinder cover.

4. Classification

4.1 Vegetable peeling machines shall be of the styles and sizes:

4.1.1 Style 1—Counter Mounted:

4.1.1.1 *Size A*—15 lb (6.8 kg) of potatoes per charge.

4.1.2 Style 2—Floor Mounted:

4.1.2.1 *Size A*—15 lb (6.8 kg) of potatoes per charge.

4.1.2.2 *Size B*—30 lb (13.6 kg) of potatoes per charge.

4.1.2.3 *Size C*—50 lb (22.7 kg) of potatoes per charge.

5. Ordering Information

5.1 Purchasers should select the preferred options permitted in this specification and include the information given in the procurement document:

⁵ Available from American Society of Sanitary Engineering, 901 Canterbury Rd., Suite A, Westlake, OH 44135.

⁶ Available from American National Standards Institute (ANSI), 25 W. 43rd St., 4th Floor, New York, NY 10036.

⁷ Available from Standardization Documents Order Desk, Bldg. 4 Section D, 700 Robbins Ave., Philadelphia, PA 19111-5094, Attn: NPODS.

- 5.1.1 Title, number, and date of this specification;
- 5.1.2 Style and size arrangement required (see Section 4);
- 5.1.3 Whether a timer is required (see 6.12.4);
- 5.1.4 Electrical power supply characteristics (voltage, phase, and frequency) (see 6.12);
- 5.1.5 Whether a power supply cord is required (see 6.12.3);
- 5.1.6 Whether a disposer is required (see 6.11);
- 5.1.7 Quantity of peelers to be furnished;
- 5.1.8 Whether a service supply valve is required (see 6.13.2); and
- 5.1.9 Labeling requirements (if different from Section 14).

6. Physical Requirements

6.1 *Design and Manufacture*—The vegetable peeler shall be complete so that when connected to the specified source of power the unit can be used for its intended function. The vegetable peeler shall meet the then current applicable requirements of NSF/ANSI 8 and ANSI/UL 763.

6.1.1 *Compliance with NSF/ANSI 8*—Acceptable evidence of meeting the requirements of NSF/ANSI 8 shall be the NSF certification mark on the vegetable peeler and listing in the manufacturer's product listings on the NSF web site,³ a certified test report from a recognized independent testing laboratory acceptable to the user, or a certificate issued by NSF under its one time contract evaluation/certification service; and, where applicable, ASSE 1001.

6.1.2 *Compliance with ANSI/UL 763*—Acceptable evidence of meeting the requirements of ANSI/UL 763 shall be a UL Listing Mark on the vegetable peeler, or a certified test report from a recognized independent testing laboratory acceptable to the user.

6.1.3 *Materials*—Materials used in the construction of vegetable peelers shall comply with the applicable requirements of NSF/ANSI 8. Materials used shall be free from defects that would adversely affect the performance or maintainability of individual components of the overall assembly.

6.2 *Cylinder or Hopper*—The cylinder or hopper shall be sheet aluminum or stainless steel, or cast iron. Machines intended for marine applications shall be furnished with a stainless steel cylinder. The inside surface of all cylinders shall be as described in 6.2.1-6.2.6. When silicon carbide or aluminum oxide is used, it shall cover the inside surface of the cylinder completely and uniformly. The silicon carbide or aluminum oxide shall still be intact, without looseness or bare spots.

- 6.2.1 Silicon carbide fused to the cylinder;
- 6.2.2 Silicon carbide bonded to the cylinder with a thermosetting resin, or epoxy adhesive;
- 6.2.3 A ribbed cylinder;
- 6.2.4 Silicon carbide bonded to the cylinder with an asphalt compound;
- 6.2.5 Aluminum oxide fused to the cylinder; and
- 6.2.6 Removable food-grade plastic cylinder liner with textured surface.

6.3 *Disk*—The disk shall be cast aluminum, formed stainless steel, or reinforced plastic. Each disk shall be removable through the top of the cylinder. The top surface of the disk shall

have a cast-in textured surface or be covered completely and uniformly with silicon carbide or aluminum oxide.

6.3.1 Machines intended for marine application shall be furnished with a stainless steel or reinforced plastic disk.

6.4 *Vegetable Outlet*—The cylinder shall be provided with a vegetable discharge outlet consisting of a hinged metal door of stainless steel or aluminum, with a door latching mechanism and a stainless or aluminum vegetable guide or chute. The height of the outlet on Style 2 machines shall be not less than 37 in. (940 mm) and not more than 42 in. (1016 mm) above the floor. The door shall open and close easily and shall have a positive locking action. The inside surface of the hinged metal door shall line up with the inside surface of the cylinder wall when in the closed position. The door shall be equipped with a gasket or O-ring seal to prevent leakage, or there shall be a trough and drain arranged around or under the door, so that any seeping water is returned automatically to the waste outlet of the cylinder.

6.5 *Peel Trap*—The peel trap for the Style 2 machine shall be either integral with the machine or an independent unit, and it shall consist of a covered compartment with a removable wire mesh or perforated sheet metal basket. The basket shall be constructed of stainless steel. The Style 1 machine shall be furnished with a peel trap basket for attachment to the discharge hose. A peel trap is not required when a disposer is provided.

6.6 *Waste Outlet*—For Style 2 machines, a threaded noncorrosive metal outlet shall be located below the level of the disk for connection to a waste drain. The outlet shall drain the compartment beneath the disk completely. The outlet shall be at least 1.5-in. (38-mm) iron pipe size (IPS) for Size A and B machines and at least 2-in. (51-mm) IPS for Size C machines.

6.7 *Water Inlet and Sprayer*—A noncorrosive water sprayer shall be designed to spray, wash, and flush the inside of the cylinder and the vegetables during the peeling operation. The sprayer shall be designed to spray through an opening in the cover, or it shall be attached permanently to the top inside cylinder wall and shall be so positioned that it does not interfere with cylinder loading. The supply line to the spray head shall be at least ¼-in. (6.35-mm) IPS or ⅜-in. (9-mm) tube.

6.8 *Cylinder Covering Ring*—The cylinder covering ring shall be cast aluminum, spun sheet aluminum, or fiberglass-reinforced plastic. The ring shall be either readily removable or hinged to the cylinder so as not to interfere with the removal of the disk. The ring shall prevent water from splashing out when the machine is peeling vegetables. The opening in the ring shall facilitate charging of the cylinder.

6.9 *Style 1, Counter Mounted*—The Style 1 machine shall be equipped with provisions for counter mounting.

6.10 *Style 2, Floor Mounted*—The supporting base shall be steel, aluminum, or stainless steel. The base shall provide a rigid and stable support for all machine components. The base shall be equipped with adjustable legs, with provision for bolting the legs to the floor.