

# Daily Cleaning Checklist: Potato Peeler

**How to Keep Your Equipment in Top Shape** 

#### 1. Disconnect Electrical Power to Machine

As soon as the peeling has been completed and before the hopper has had time to dry, turn on the water and flush the interior of hopper. Turn off the water.

#### 2. Remove & Clean Parts

Remove the hopper top and clean it in a sink. Lift out the abrasive disc which is not fastened to the shaft and scrub it with a brush and mild soap. Clean the housing beneath the abrasive disc with mild soap and water.

### 3. Clean Interior

Turn on the water and thoroughly clean the interior of the hopper using a mild soap and a brush. Rinse thoroughly.

## 4. Clean Peel Trap

If the drawer is equipped with a peel trap, remove the peel trap drawer, and thoroughly clean the drawer, as well as the peel trap interior.

