

metos

VEGETABLE SLICER

RG-100

Installation and Operation Manual



Dear Customer,

Congratulations on deciding to choose a Metos appliance for your kitchen activities. You made an excellent choice. We will do our best to make you a satisfied Metos customer like thousands of customers we have around the world.

Please read this manual carefully. You will learn correct, safe and efficient working methods in order to get the best possible benefit from the appliance. The instructions and hints in this manual will give you a quick and easy start, and you will soon note how nice it is to use the Metos equipment.

All rights are reserved for technical changes.

You will find the main technical data on the rating plate fixed to the equipment. When you need service or technical help, please let us know the serial number shown on the rating plate. This will make it easier to provide you with correct service.

For your convenience, space is provided below for you to record your local Metos service contact information.

METOS TEAM

Metos service phone number:.....

Contact person:.....

1. General	1
1.1 Symbols used in the manual	1
1.2 Symbols used on the appliance	1
1.3 Checking the relation of the appliance and the manual	2
1.4 Figures 1 - 4	2
1.4.1 Descriptions for figures 1-4	3
2. Safety instructions	4
2.1 Safe use	4
3. Use instructions	5
3.1 Use	5
3.1.1 Assembling the components	5
3.1.2 Using the feeder	6
3.2 After use	6
3.2.1 Cleaning	6
3.2.2 Periodic maintenance	7
4. Installation	8
4.1 Unpacking	8
4.2 Installation	8
5. Trouble-shooting	9
7. Technical specifications	19

1. General

Carefully read the instructions in this manual as they contain important information regarding proper, efficient and safe installation, use and maintenance of the appliance.

Keep this manual in a safe place for eventual use by other operators of the appliance.

The installation of this appliance must be carried out in accordance with the manufacturer's instructions and following local regulations. The connection of the appliance to the electric and water supply must be carried out by qualified persons only.

Persons using this appliance should be specifically trained in its operation.

Switch off the appliance in the case of failure or malfunction. The periodical function checks requested in the manual must be carried out according to the instructions. Have the appliance serviced by a technically qualified person authorized by the manufacturer and using original spare parts.

Not complying with the above may put the safety of the appliance in danger.

1.1 Symbols used in the manual



This symbol informs about a situation where a safety risk might be at hand. Given instructions are mandatory in order to prevent injury.



This symbol informs about the right way to perform in order to prevent bad results, appliance damages or hazardous situations.



This symbol informs about recommendations and hints that help to get the best performance out of the appliance.

1.2 Symbols used on the appliance

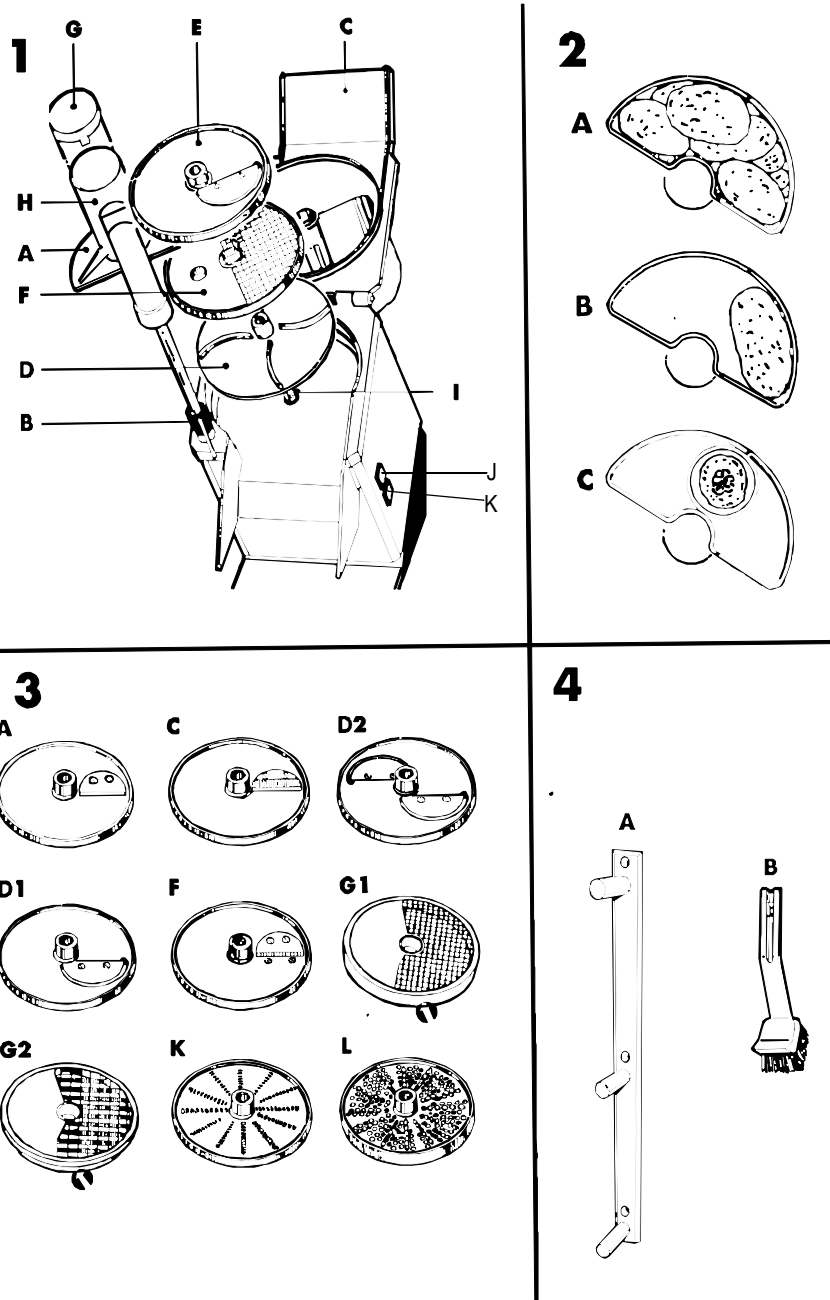


This symbol on a part informs about sharp blades and moving parts behind the part.

1.3 Checking the relation of the appliance and the manual

The rating plate of the appliance indicates the serial number of the appliance. If the manuals are missing, it is possible to order new ones from the manufacturer or the local representative. When ordering new manuals it is essential to quote the serial number shown on the rating plate.

1.4 Figures 1 - 4



1.4.1 Descriptions for figures 1-4

Figure 1:

1:A	Pusher plate
1:B	Locking knob
1:C	Feeder/lid
1:D	Ejector plate
1:E	Cutting tool
1:F	Dicing grid
1:G	Pusher
1:H	Feed tube
1:I	Shaft
1:J	Stop-button, red
1:K	Start-button, green

Figure 2:

2:A	Normal use of the feeder
2:B	Place/stack the products as shown in fig (2:B) to cut it in a definite direction
2:C	The feed tube is used for cutting long products such as cucumbers

Figure 3:

3:A	Standard slicer
3:C	Grimping slicer
3:D1	Fine cut slicer, 1 knife
3:D2	Fine cut slicer, 2 knives
3:F	Julienne cutter
3:G1	Type 1 dicing grid, dices in combination with suitable slicer. Cannot be combined with 14 mm fine cut slicer
3:G2	Type 2 dicing grid, dices in combination with 14 mm fine cut slicer
3:K	Raw food grater
3:L	Fine grater

Figure 4:

4:A	Tool hanger
4:B	Brush

2. Safety instructions

2.1 Safe use



Take great care not to injure your hands on sharp blades and moving parts.



Always use the pusher (1:G) when cutting through the feed tube (1:H), never put your hands into the feed tube.



Only an authorized specialist should be allowed to repair the machine and open the machine housing.



This symbol on a part informs about sharp blades and moving parts behind the part.

3. Use instructions

3.1 Use

3.1.1 Assembling the components

Choosing the right cutting tools

- For dicing, the dimensions of the dicing grid (3:G) should be equal to or larger than the dimensions of the slicing tool (3:A or D).
- Standard slicer (3:A) slices firm materials. Dices in combination with type 1 dicing grid (3:G1).
- Grimping slicer (3:C) produces rippled slices.
- Fine cut slicer, 2 knives (3:D2) slices firm and soft foods. Shreds cabbage.
- Fine cut slicer, 1 knife (3D:1) slices firm, soft, juicy and delicate foods. Shreds lettuce. 4 mm chops cabbage in combination with type 1 dicing grid (3:G1) 10x10 and upwards. 4, 6 and 10 mm dices in combination with type 1 dicing grid. 14 mm dices in combination with type 2 dicing grid (3:G2)
- Julienne cutter (3:F) shreds and cuts curved french fries.
- Type 1 dicing grid (3:G1) dices in combination with a suitable slicer. Cannot be combined with 14 mm fine cut slicer. See type 2 dicing grid below.
- Type 2 dicing grid (3:G2) dices in combination with 14 mm fine cut slicer.
- Raw food grater (3:K) grates carrots, cabbage, nuts, cheese, dry bread etc.
- Fine grater (3:L) fine grates raw potatoes, hard/dry cheese.

Fitting the cutting tools

- Lift the pusher plate (1:A) and swing it out to the left.
- Turn the locking knob (1:B) anti-clockwise and raise the feeder/lid (1:C)
- Place the ejector plate (1:D) on the shaft and turn/press down the ejector plate into its coupling.
- For dicing or chopping onions, first place a suitable dicing grid in the machine so that the recess in the side of the dicing grid fits into the guide groove of the machine.
For dicing, then choose a suitable standard slicer or fine cut slicer, and for chopping onions, a fine cut slicer, and fit the slicer to the shaft and then turn it so that the slicer drops into its coupling.
- For slicing, shredding and grating, fit instead only the selected cutting tool to the shaft and turn the cutting tool so that it drops into its coupling.
- Lower the feeder/lid and turn the locking knob to the locked position.

Removing the cutting tools

- Raise the pusher plate (1:A) and swing it out to the left
- Turn the locking knob (1:B) anti-clockwise and raise the feeder/lid (1:C).
- Remove the cutting tool/tools and the ejector plate (1:D).

3.1.2 Using the feeder

The large feed compartment is used mainly for bulk feeding of potatoes, onions etc. (2:A) and for cutting larger products such as cabbage.

The large feed compartment is also used when the material is to be cut in a definite direction, such as tomatoes and lemons. Place/stack the products as shown in the figure (2:B).

The feed tube is used for cutting long products such as cucumbers (2:C)



Do NOT work with frozen goods.

3.2 After use

3.2.1 Cleaning

- Switch off the machine and remove the power supply plug from the socket.
- Carefully clean the machine immediately after use.
- If you have used a dicing grid (3:G), leave it in the machine and use the brush (4:B) for pushing out any product remaining in the grid.
- Remove the loose parts of the machine, wash them and dry them thoroughly
- Wipe the machine with a damp cloth.
- Always store the cutting tools (3) on the hangers (4:A) on the wall.



Always wipe the knives and the cutting tools dry after use.

Never clean the cutting tools or other light alloy objects with a detergent with a high pH-value (often used in dishwashers).



Never use sharp objects or a high-pressure spray gun for cleaning.

Never spray water on the sides of the machine.

3.2.2 Periodic maintenance

Check every week

- That the machine stops as soon as the pusher plate (1:A) has been moved up and then restarts when the pusher plate has been lowered.
- That the machine cannot be started with the feeder/lid (1:C) removed and with the pusher plate lowered.
- Remove the plug from the power supply socket and then check that the electric cable is in good condition and is not cracked on the outside.

If one of the two safety functions does not perform as intended or if the electric cable is cracked, get a specialist to attend to the machine before connecting it back to the power supply

- Check that the pusher plate shaft (1:I) has been lubricated as necessary and runs freely. If the shaft does not run freely, clean it carefully and lubricate with a few drops of machine oil.
- Check that the knives and the shredder plates are in good condition and are sharp.

4. Installation

4.1 Unpacking

Check that all the parts have been delivered, that the machine operates as intended, and that nothing has been damaged in transit. The machine supplier should be notified of any shortcomings within eight days.

4.2 Installation

- Connect the machine to an electric power supply which is suitable for the machine.
- The machine should be placed on a countertop or table which is about 650 mm high.
- Locate the hanger (4:A) for the cutting tools (3) on the wall in the vicinity of the machine for convenient and safe use.

Check the two following points **without** cutting tools or ejector plate (1:D) fitted to the machine:

- Check that the machine stops when the pusher plate (1:A) is moved up and that it restarts when the pusher plate is lowered.
- Check that the machine cannot be started with the feeder/lid (1:C) removed and with the pusher plate lowered



If the machine does not perform correctly, call a specialist for remedying the fault before taking the machine into operation.

5. Trouble-shooting

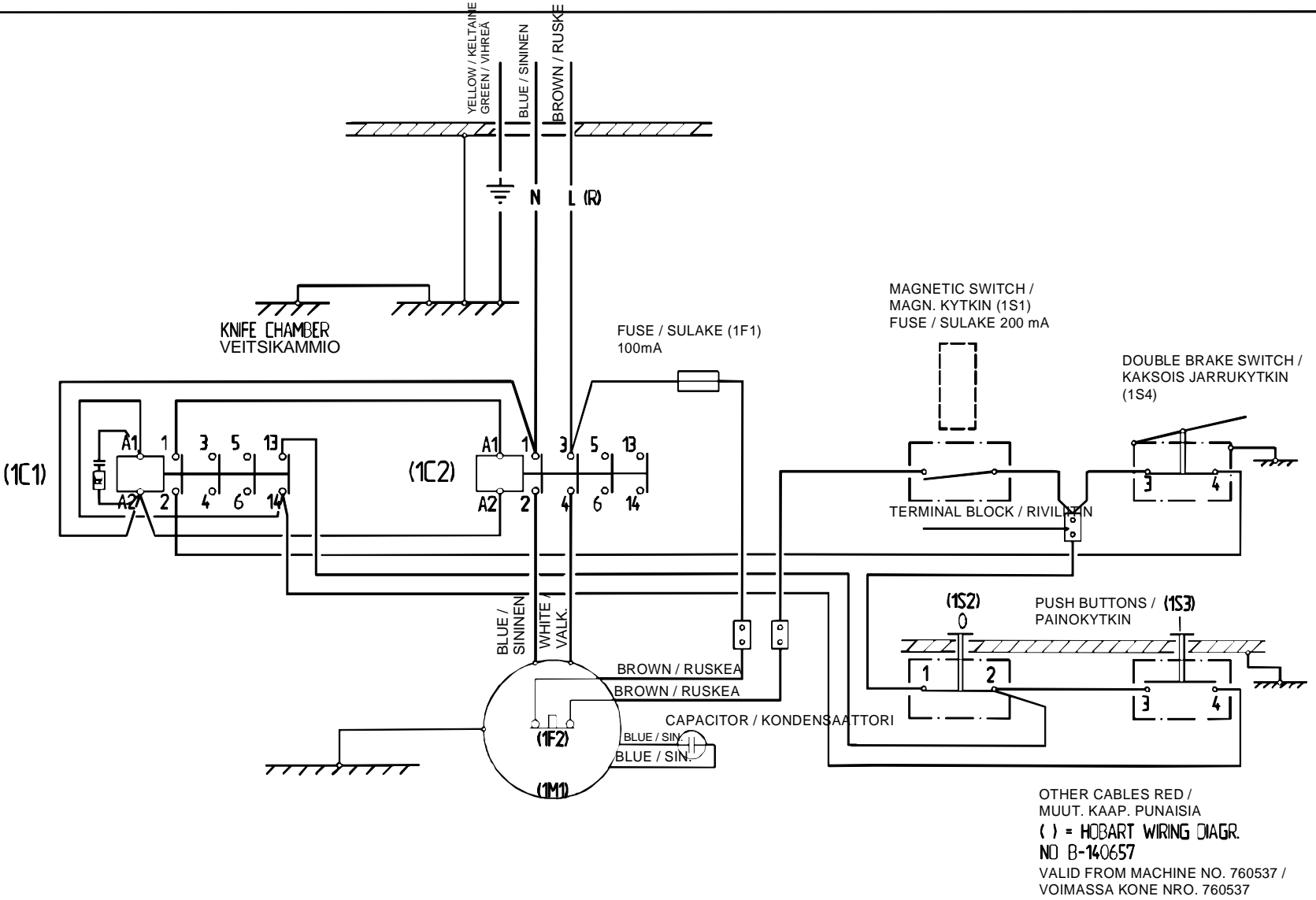
FAULT	MEASURE
<p>The machine cannot be started or stops while it is running and cannot be restarted.</p>	<p>Check that the plug is securely fitted into the power supply socket. Check that the feeder/lid (1:C) is locked in the correct position. Move down the pusher plate (1:A) into the feeder/lid. Check that the fuses in the fuse box for the premises have not blown and that they have the correct rating. Wait for a few minutes and try to restart the machine. If the machine still fails to run, call a specialist.</p>
<p>Low capacity or poor cutting result.</p>	<p>Make sure you are using the correct cutting tool or combination of cutting tools (3). Check that the knives and shredder plates are in good condition and are sharp. Press the food down loosely.</p>
<p>The cutting tool (3) cannot be removed.</p>	<p>Always use the ejector plate (1:D). Use a thick leather glove or the like that the knives of the cutting tool cannot cut through, and turn the cutting tool clockwise to release it.</p>

7. Technical specifications

Wiring diagram RG-100 220-240V 1 50 [1146/B]

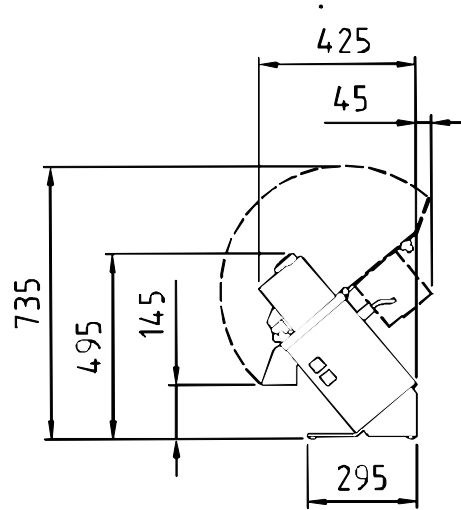
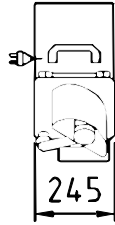
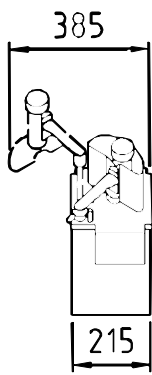
Installation drawings RG-100

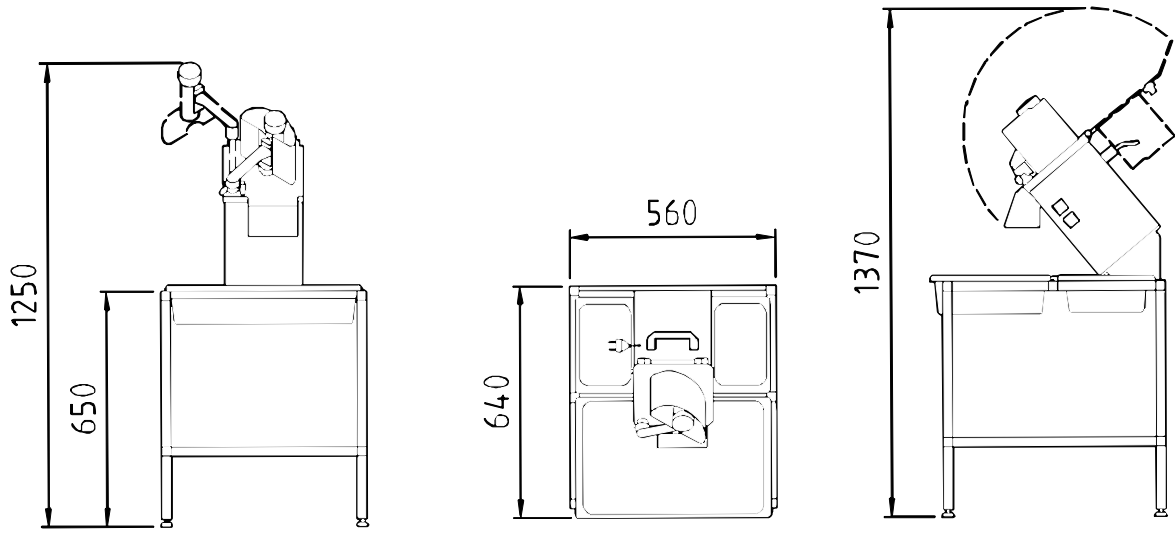
Utr No	Revision	Date	Dwntdy	Apr.	Ono No
--------	----------	------	--------	------	--------



HOBART	RG-100/200	Own by UEN	Revsdate
	220-240 1 50 CE-UNITS	Apr. JSI	Date 900102
	Drawing no 1146/B		

Wiring diagram RG-100 220-240V 1 50 [1146/B]





Installation drawing RG-100 mounted on a table

Item	Specification
Capacity	5 kg/ min
Capacity	max. 400 port./ day
Motor	0,25 kW
Motor	230V
Motor	50 Hz
Power supply socket	10A
Fuse in the fuse box for the premises	10A
Sound level	70 dB (A)
Weight of the machine	16 kg
Weight of a cutting plate	0.5 kg
Diameter of a cutting plate	185 mm
Speed50 Hz	350 r.p.m.
Transmisson	gears
Materials:	
Housing	anodized or polished aluminium alloy
Cutting tool discs	aluminium or polyurethane
Cutting tool knives	knife steel of the highest quality
Safety system	two safety switches
Degree of protection	IP44