

metos

SLICING MACHINE

MONDIAL 300

Installation and Operation Manual



S/N:

Rev.: 2.0

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:.....

| | |
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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 damage 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 electrical terminals behind the part. The removal of the part must be carried out by qualified persons only.

1.3 Checking the relationship 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.

2. Safety

2.1 Safe use of the appliance

All operators involved in the present machine use, in installation, maintenance and servicing, must be skilled enough and must read this use manual carefully.

It is important that not qualified persons or children do not use, even by chance, this machine.

An operator must take care of cutting and electric danger: the machine has a sharp blade driven by electric motor.

The place of work must be cleaned and tidied up; do not place knives, rags or other things under the machine base.

Machine noise is, in every phase of its use, lower than 70 dB.

Anyone who uses this machine must wear close-fitting and clean dresses according to hygienic rules.

When blade maintenance and cleaning are carried out, it is important to use wrist protection gloves.

Machine has safety devices: blade ring-guard (71) safeguards blade rim along all the circle part which is not used to cut; food-pusher (20), platform guard (90), thumb protection (17), knob (19) restrict contact risk with blade near the cutting area.

All voltaged parts are insulated.

NVR breaker (for machines with CE approval only) when operated it turns the machine off. It does not allow unintentional starting when normal electric feeding is put back after a breaking off.



Daily check before starting work, or after a maintenance intervention that all safety devices are working right. Periodically check feeding cable integrity.

In case of danger switch off the machine by acting on the switch and disconnect plug.

Periodically check feeding cable integrity.



It is forbidden taking off, changing or making useless safety devices.

3. Functional description

3.1 Application of the appliance

The machine must be used to cut eatable products with sizes which are in relation to cutting capacity and with a weight that does not endanger its balance.

4. Operation instructions

4.1 Before using the appliance



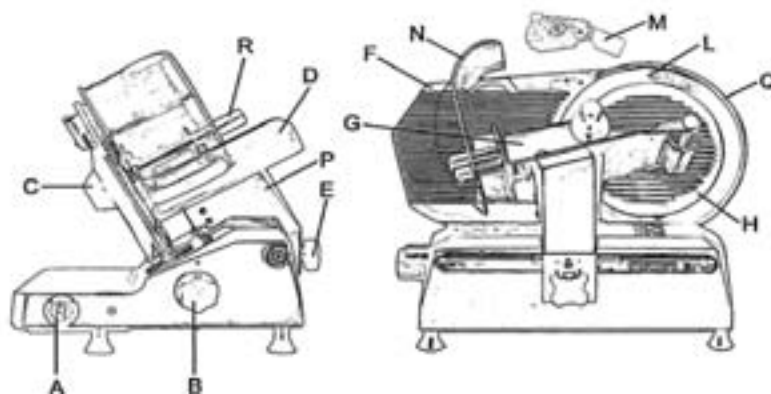
Before product loading onto or unloading from the product holder (1:D), check that slice thickness control (1:B) is on “zero” position and that blade (1:L) is at a standstill.

4.2 Operation procedures

Bring the product holder (1:D) at starting position, towards operator; lift the food-pusher (1:G) and put the product to be cut on the product holder (1:D), in contact with the gauge plate (1:F), hold product with food-pusher (1:G), turn slice thickness control (1:B) to obtain the required thickness; turn the switch (1:A) ON to start the blade(1:L); by seizing the food-pusher handle (1:R) with the right hand make the product holder (1:D) slide by alternating movements and carry out cutting.

Pick up slices at their exit area.

When cutting is finished, switch the machine OFF by operating the switch (1:A) and place the slice thickness control (1:B) to “zero” position.



| | Machine Parts |
|---|-----------------------------|
| A | ON/OFF switch |
| B | Slice thickness control |
| C | Blade cover knob |
| D | Product holder |
| E | Product holder support knob |
| F | Gauge plate |

| | Machine Parts |
|---|---------------------------|
| G | Food pusher |
| H | Blade cover |
| L | Blade |
| M | Separated blade sharpener |
| N | Thumb guard |
| P | Product holder support |
| Q | Blade guard |
| R | Food pusher handle |

4.3 After use

4.3.1 Cleaning

Switch (1:A) off the machine and remove the power supply plug from the socket.

Check that the slice thickness control (1:B) is on "zero" position.

Carefully clean the machine immediately after use.

To clean the central part of the blade(1:L) and the blade cover (1:H) disassemble the blade cover by unscrewing the blade cover knob (1:C).

To complete the cleaning operation of the product holder (1:D) proceed as follows: pull the product holder support (1:P) at the beginning of the stroke; set the slice thickness control (1:B) to "zero"; unscrew the product holder support knob ((1:E); tilt the product-holder (1:D). Once the cleaning operation is complete position the product holder (1:D) back to its normal position and screw the knob (1:E) again.

Wipe the machine with a damp cloth.



Never clean the slicer with a detergent with a high pH value.

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

Never spray water on the machine.

4.3.2 Weekly maintenance

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 the electric cable is cracked, get a specialist to attend to the machine before connecting it back to the power supply.

Check that the sliding bar and the food-pusher bar have been lubricated as necessary. If the product holder (1:D) and/or the food-pusher (1:G) don't run freely, clean the relevant bars carefully and lubricate with a few drops of machine oil.

Check that the blade (1:L) is in good condition and carry out sharpening process.

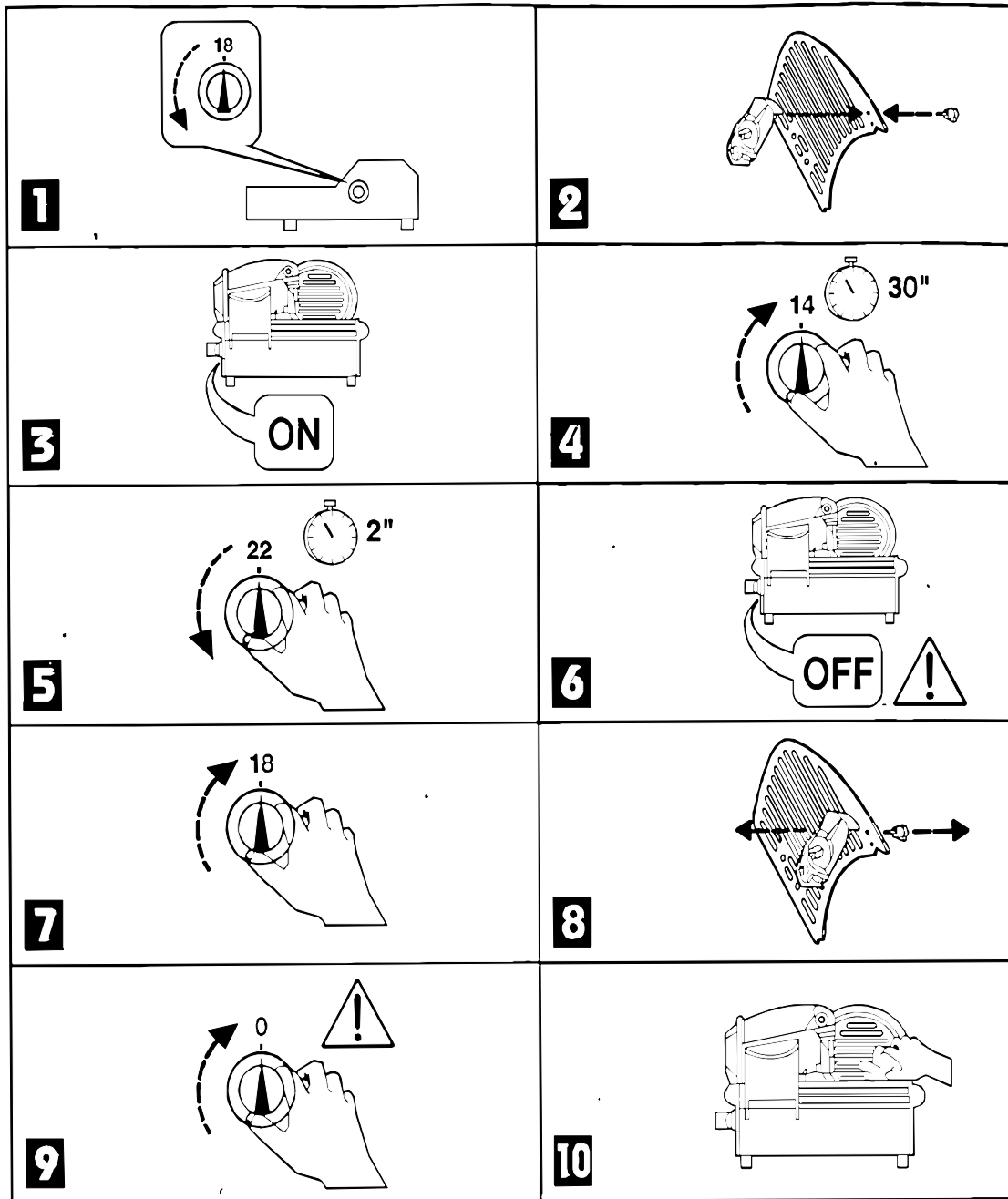
4.3.3 Sharpening

Sharpen the blade only after cleaning it.

Switch off the machine and turn the regulator knob placing it on thickness 18. Fit the sharpener to the regulator plate by inserting its pin in the corresponding hole and fix it by screwing the knob.

Place the regulator knob on thickness 14 and drive the breaker to start sharpening for about 30 seconds. Finish by placing the regulator knob on thickness 22 for about 2 seconds.

Switch off the machine and place the regulator knob back on thickness 18 and take off the sharpener. Place the regulator knob on thickness 0 and clean thoroughly the blade and the machine.



5. Installation

5.1 Unpacking the appliance



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.

5.2 Installation

The surface on which the machine is installed must be stable, not inclined, balanced, at a right height in order to obtain a correct working position. The surface sizes must take machine overall dimensions (see "Installation drawing") into considerations.

Working area must be dry, away from heating sources and from passing gangways; it must allow an easy normal machine use, cleaning and maintenance.

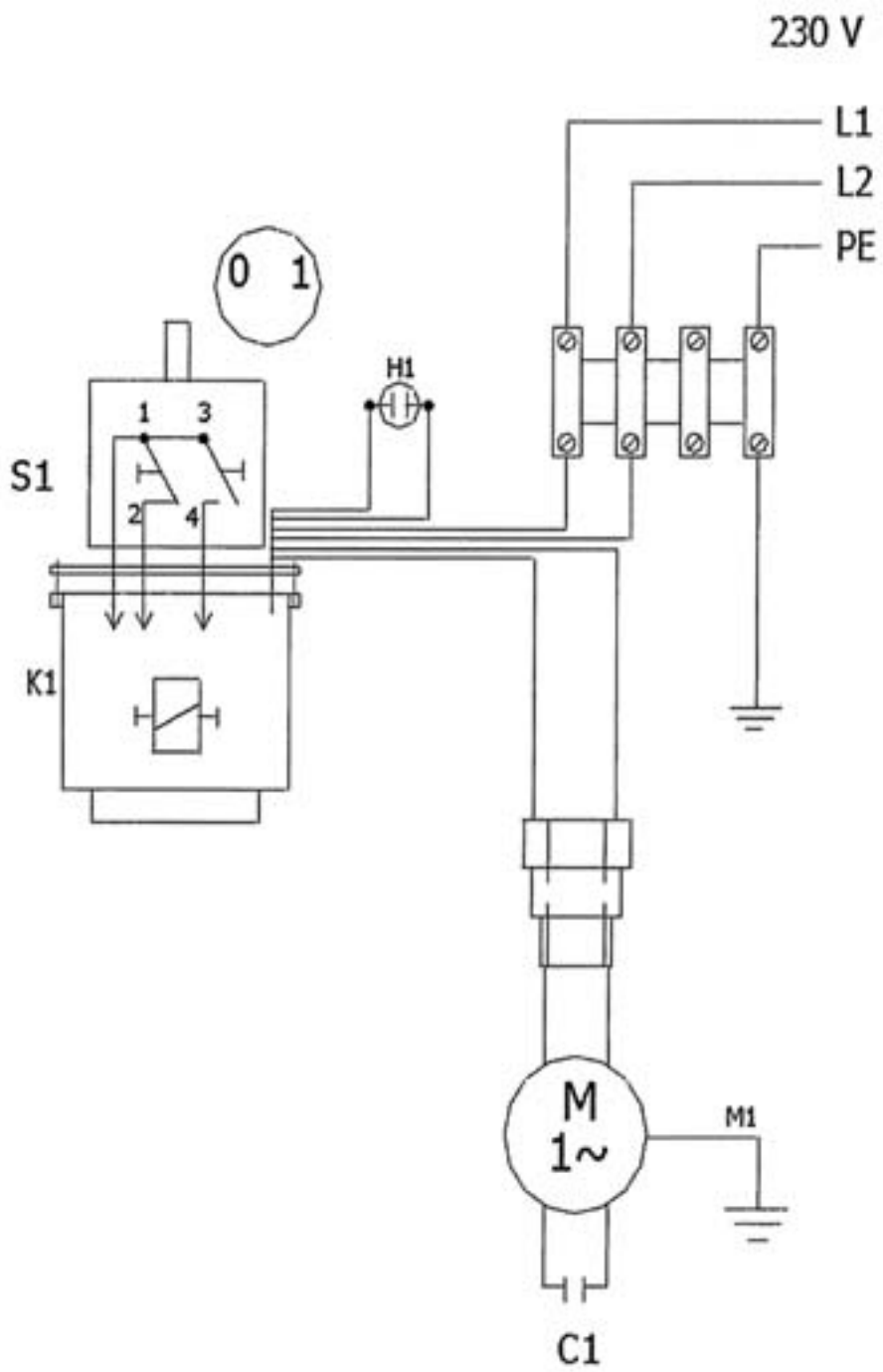
5.3 Electrical connections

Connect the machine to an electric power supply which is suitable for the machine.

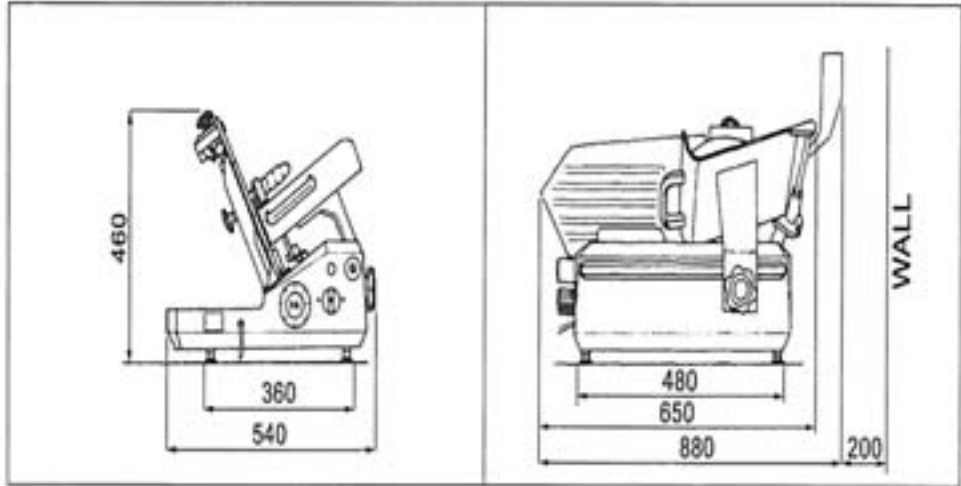


If the machine does not perform correctly, call a specialist for remedying the fault before taking the machine into operation.

7. Technical specifications



Wiring diagram



Installation drawing

| Item | Specification |
|---------------------------------------|---|
| Cut capacity | 270x205 mm |
| Cut thickness | 30mm |
| Motor | 0,25 kW |
| Motor | 230 V |
| Motor | 50 Hz |
| Power supply socket | 10 A |
| Fuse in the fuse box for the premises | 10 A |
| Sound level | 70 dB |
| Weigt of the machine | 30 kg |
| Blade diameter | 300 mm |
| Speed 50 Hz | 300 rpm |
| Transmission | Belt |
| Materials | |
| Housing | Anodised aluminium |
| Blade | Hard chromed steel of the highest quality |
| Safety system | According to the standard EN 1974: 1998 |
| Degree of protection | IP33 |

300=MONDIAL 300

 **RHENINGHAUS**[®]
FOOD PREPARATION MACHINES

RHENINGHAUS S.r.l. - Via Ala di Stura, 89 - 10148 TORINO (ITALY)

Tel. (+39) 011.220.11.44 - 011.220.14.02 - Fax (+39) 011.220.11.66 - E-mail: info@rheninghaus.com - http://www.rheninghaus.com

Descrizione macchina; Description of machine; Description de la machine; Gerätebeschreibung; Descripción de máquina; Descrição da máquina; Machine beschrijving; Maskinbeskrivning; Maskinbeskrivelse; Kuvauksen kuvaus; Περιγραφή μηχανής;

- Affettatrice, slicer, coupe jambon, Wurstschneidemaschine, cortadora, fatiadora, plaksnijdermachine, skivskärningsmaskin, paalægsmaskine, viipaloontinone, κοβει φετες,
- Tritacarne, meat-mincer, hachoir à viande, Fleischwolf, picadora de carne, moedora, vleesmolen, köttkvarn, koedhakkemaskine, lihamylly, κοβει κιμα
- Segasassi, bone-saw, scie à os, Knochensäge, sierra de huesos, cortadora de ossos, hottenzagen, bensåg, ben/knoglesav, luusaha, κοβει κοκκαλα
- Grattugia formaggio, cheese-grater, râpe à fromage, Käsereiber, rallador de queso, raladora de queijos, kaasmolen, ostrivare, rivejern til ost, juustoraastin, τριβει τυρι
- Tagliaverdura, vegetable cutter, coupe-légumes, cortadora de hortalizas, Gemüseschneidemaschine.

Modello: Model: Modèlle: Modell: Modelo: Modelo: Model: Modell: Model: Malli: ΤΥΠΟΣ:

MONDIAL

Matricola: Serial Number: Matricule: Matrikelnummer: Matrícula: Matricula: Registernummer: Seriennummer: Matrikel: Rekisteröinti: ΜΗΤΡΩΟ:

Anno di costruzione: Year of construction: Année de construction: Baujahr: Año de fabricación: Ano de construçao: Gebouwjaar: Tillverkningsår: Byggningsår: Rakennusvuosi: ΕΤΟΣ ΚΑΤΑΣΚΕΥΗΣ:

2000

