

# metos

## VEGETABLE SLICER

RG-250

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### Installation and Operation Manual

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S/N:

Rev.: 2.0

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Dear Customer,

Congratulations on deciding to choose a Metos equipment for your kitchen activities. You made an excellent choice. We will do our best to make also you a satisfied Metos customer like thousands and thousands of others all over the world.

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

All rights are reserved for technical changes.

You will find all 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 of the equipment. This will make it easier to provide you with the correct service. Please write the contact information of your local Metos service in advance on the lines below.

**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 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 the appliance warns about sharp knife plates and moving parts.

## 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.

## 2. Safety

### 2.1 Prohibitions (dangerous procedures)



This symbol on the appliance warns about sharp knife plates and moving parts.



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



The 3-phase version of the RG-250 may be installed only by an authorized specialist.



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



Hold only the feeder plate handle (1:L) when the feeder is to be opened or closed.



The cabbage driver (1:J) must be unscrewed clockwise by means of the spanner (1:K).



Do not use the machine to cut frozen foods. Remove all hard parts from foods before cutting (e.g., apple stems, woody parts of turnips, etc.) to avoid damaging the cutting blades.





### 3. Functional description

#### 3.1 Construction

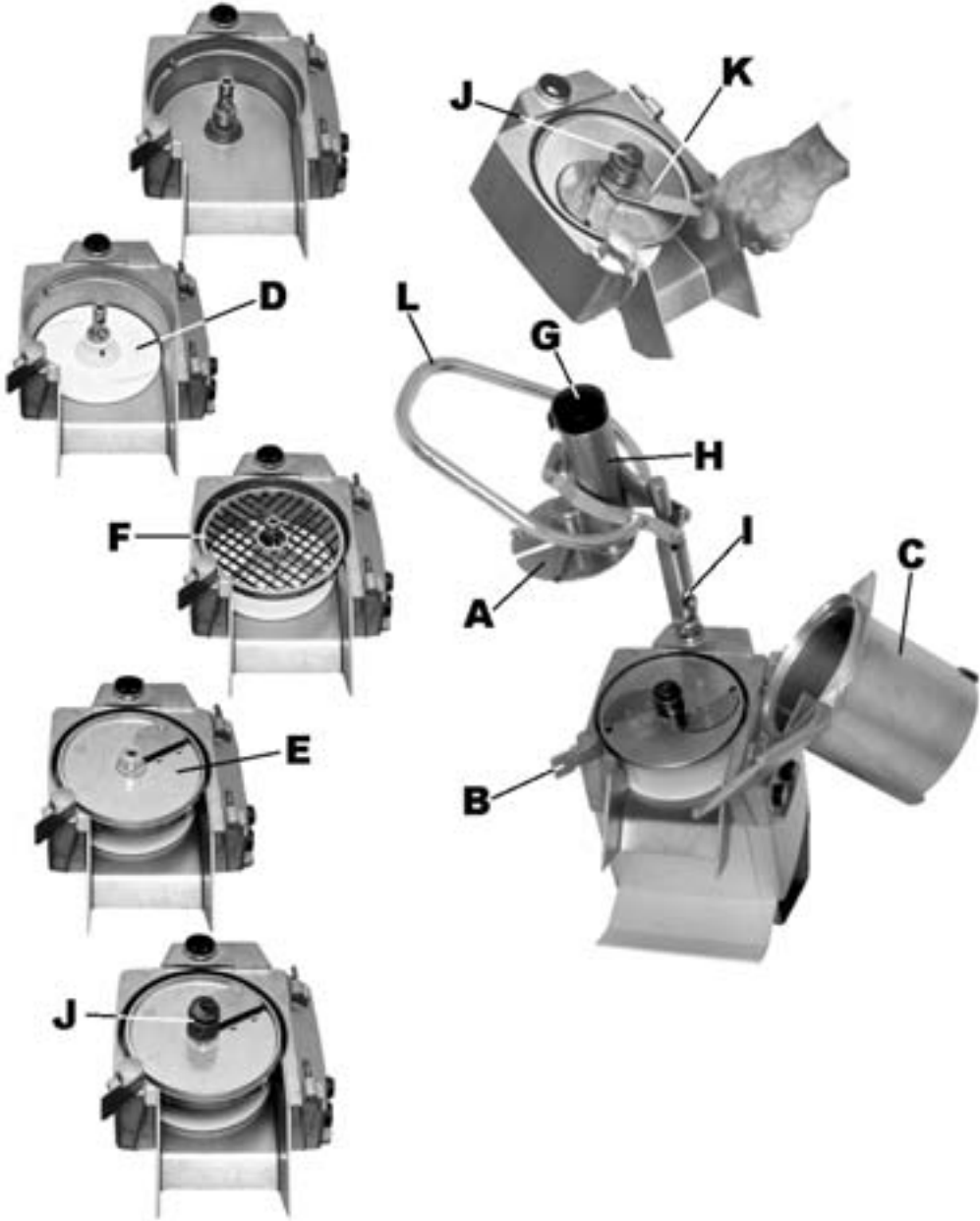


Fig 1

A	Pusher plate
B	Locking knob
C	Feeder/lid
D	Ejector plate
E	Standard slicer fitted to the machine
F	Dicing grid fitted to the machine
G	Pestle
H	Feed tube
I	Pushing plate shaft
J	Cabbage driver fitted to the machine
K	Spanner
L	Pushing plate handle

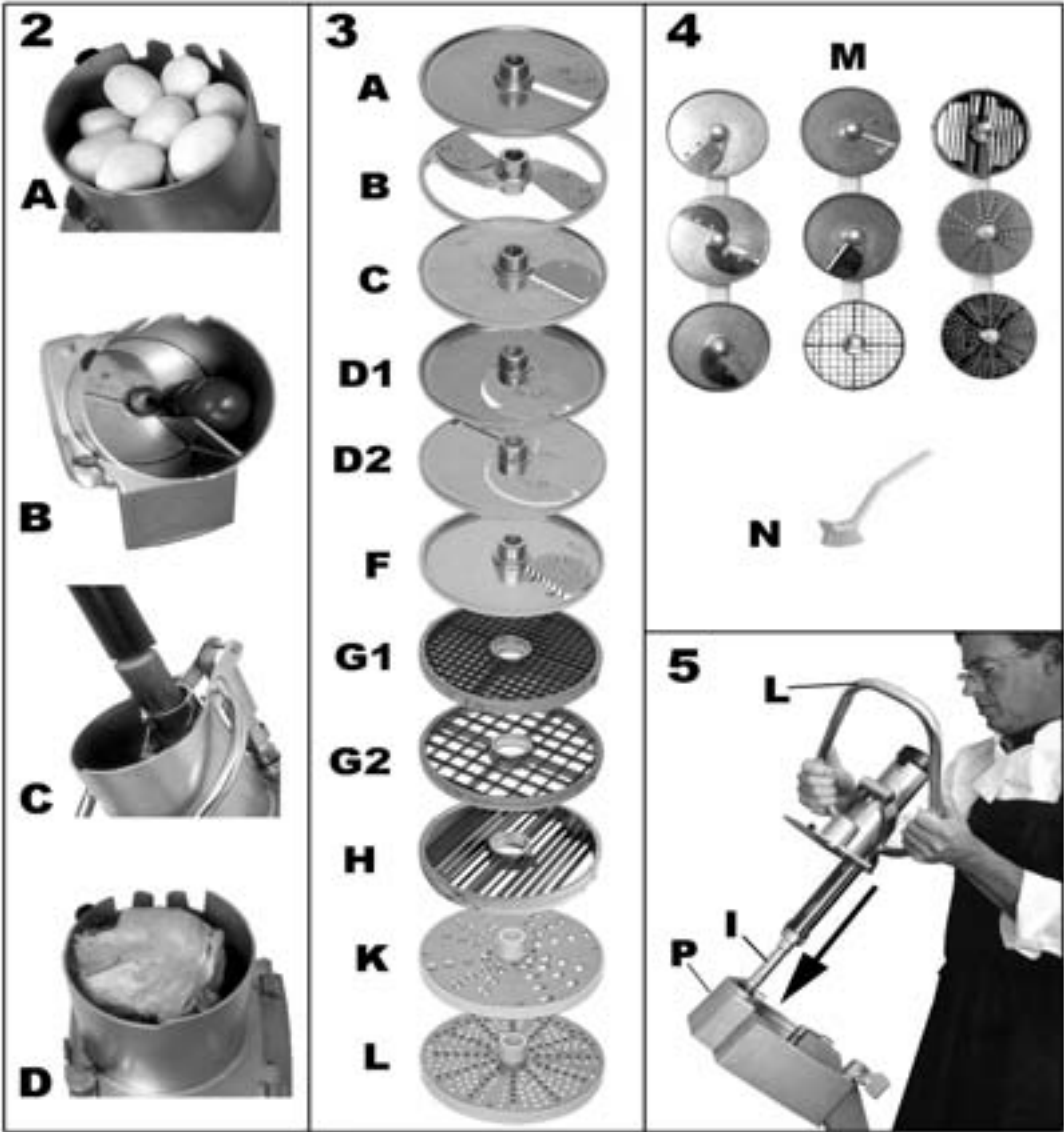


fig 2

A	Bulk feeding of potatoes
B	Stacking the products
C	Using the feed tube
D	Feeding lettuce

fig 3

A	Standard slicer
B	Dicing cutter
C	Crimping slicer
D1	Finecutslicer 1 knife
D2	Finecutslicer 2 knives
F	Julienne cutter
G1	Dicing grid, type 1
G2	Dicing grid, type 2
H	Potatoe chip/french fry grid
K	Raw food grater
L	Fine grater

fig 4

M	Cutting tool hanger
N	Brush

fig 5, fitting/removing the pushing plate

I	Pushing plate shaft
L	Pushing plate handle
P	Shaft holder

## 4. Use instructions

### 4.1 Use

#### 4.1.1 Assembling the components

Choosing the right cutting tool



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).
- **DICING CUTTER (3:B):** Dices in combination with type 1 dicing grid (3:G1) from 12.5 x 12.5 mm upwards.
- **CRIMPING 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 (3:D1):** Slices firm, soft, juicy and delicate foods. Shreds lettuce. 4 mm chops onion in combination with type 1 dicing grid (3:G1) 10 x 10 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 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.
- **POTATO CHIP/FRENCH FRY GRID (3:H):** Cuts straight potato chips in combination with 10 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

- 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).
- 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 and then turn the dicing grid clockwise as far as it will go.
- 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.
- Fit the Halld cabbage driver (1:J) by turning it anti-clockwise onto the centre shaft of the cutting tool.
- Lower the feeder/lid and turn the locking knob clockwise 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 Halld cabbage driver (1:J) by turning it clockwise by means of the spanner (1:K).
- Remove the cutting tool/tools and the ejector plate (1:D).

## 4.2 After use

### 4.2.1 Cleaning

Switch off the machine and remove the power supply plug from the socket or open the isolating switch.

- 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:N) 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 wipe the knives of the cutting tools dry after use.
- Always store the cutting tools (3) on the hangers (4:M) on the wall.



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.

#### 4.2.2 Check every week

- That the machine stops as soon as the pusher plate (1:A) has been moved up and swung out, and that it restarts when the pusher plate has been swung in and 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 or open the isolating switch, and then check that the electric cable is in good condition and is not cracked on the outside.

If any 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 it with a few drops of machine oil.
- Check that the knives and shredder plates are in good condition and are sharp.



## 5. Installation

### 5.1 Unpacking

Check that all of 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 machine should be placed on a countertop or table which is about 650 mm high.
- Locate the hanger (4:M) for the cutting tools (3) on the wall in the vicinity of the machine for convenient and safe use.
- Connect the machine to an electric power supply which is suitable for the machine.
- Check the following two 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 swung out, and that it restarts when the pusher plate is swung in and 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.

## 6. Troubleshooting

FAULT	MEASURE
The machine cannot be started, or stops while its running and cannot be restarted.	Check that the plug is securely fitted into the power supply socket, or that the isolating switch is closed. Check that the feeder/lid (1:C) and the pusher plate shaft (5:I) is locked in the correct position. Move down the pusher plate 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.
Low capacity or poor cutting results.	Make sure that you are using the correct cutting tool or combination of cuttings tools (3). Fit the cabbage driver (1:J). Check that the knives and shredder plates are in good condition and are sharp. Press the food down loosely.
The cutting tool cannot be removed.	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.
Cabbage driver (1:J) cannot be removed.	Use the spanner (1:K) to unscrew the cabbage driver clockwise.

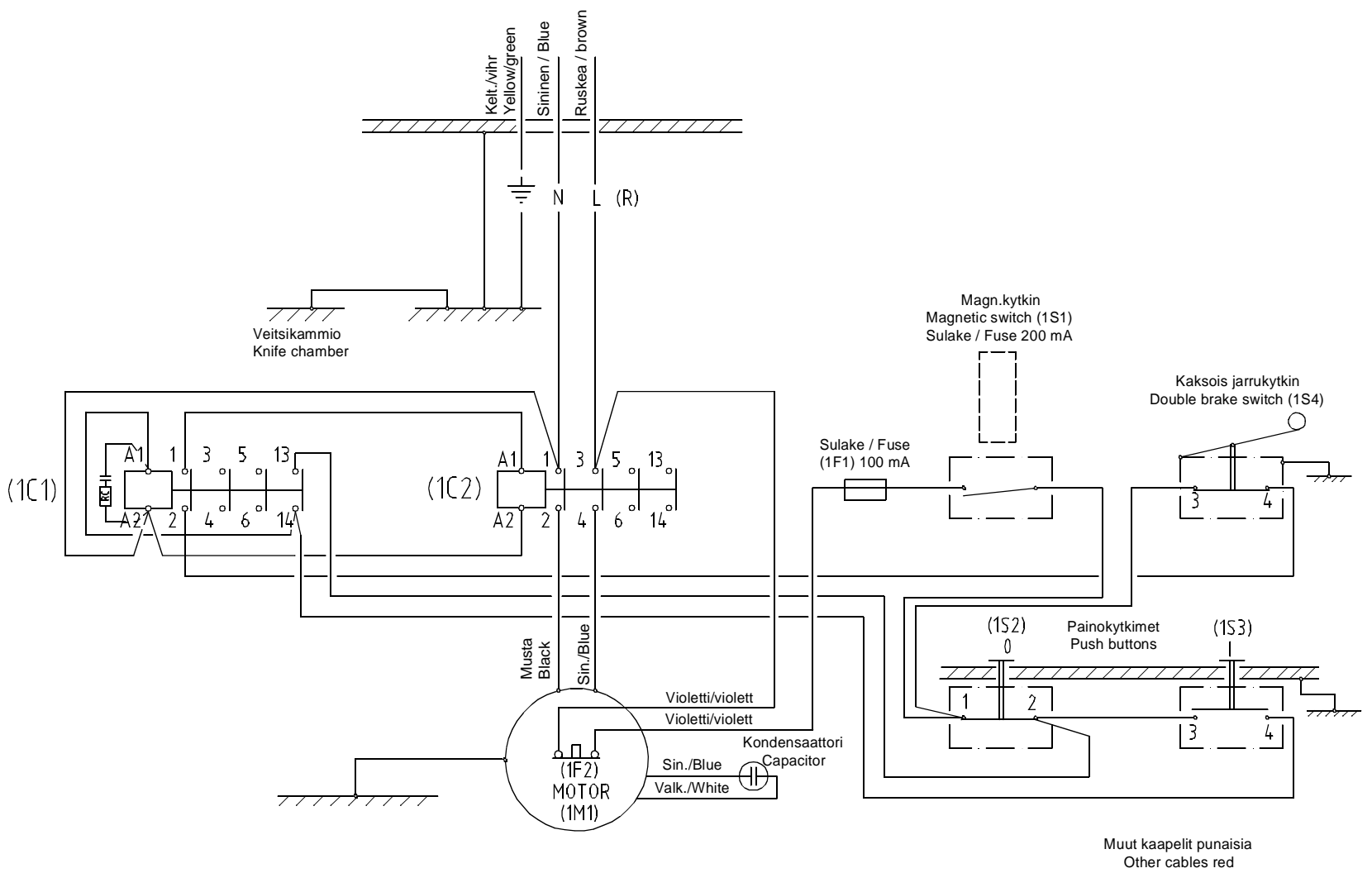
## **8. Technical specifications**

**Wring diagram 220-240V 50/60 Hz**

**Wring diagram 3/N/PE ~400V 50 Hz**

**Installation drawing RG 250**

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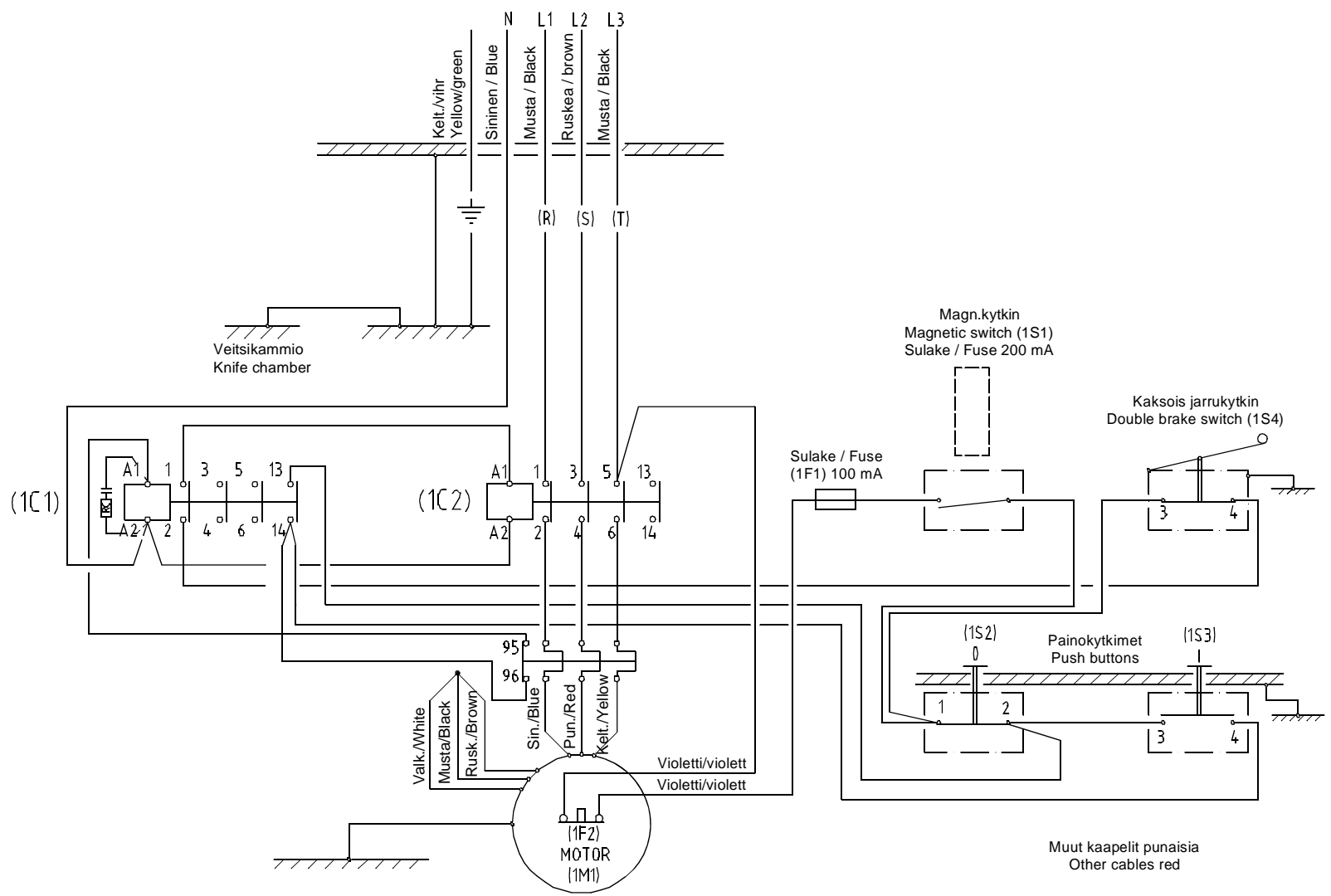
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RG-250 ELECTR. DIAGR.  
220-240 1 50

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Appr. JSt	Date 0104.03
Drawing no.	25097

Wiring diagram 220-240V 50/60 Hz

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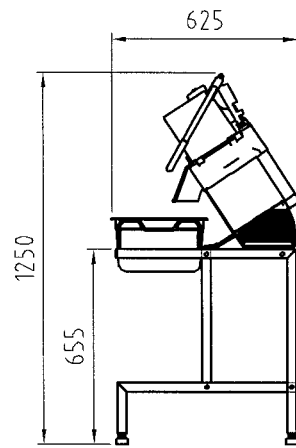
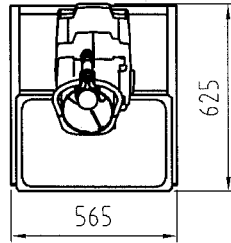
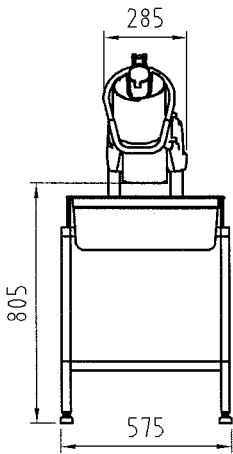
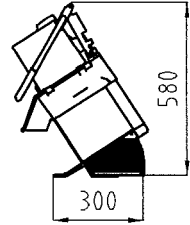
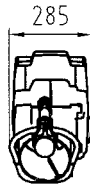
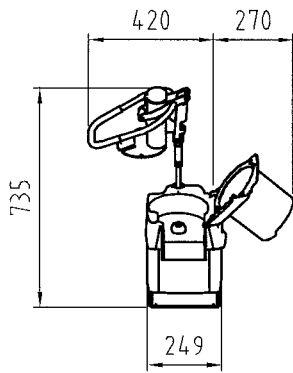
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**RG-250 ELECTR. DIAGR.**

400 3 50 WITH NEUTRAL

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Appr.	JST	Date	010918
Drawing no.	25098		

Wiring diagram 3/N/PE ~400V 50 Hz



## Technical specifications

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Item	Specification
Capacity	8 kg/ min
Capacity	50 - 800 port./ day
Motor	0,55 kW
Motor	230V 1 phase / 400V 3-phase
Motor	50 Hz
Power supply socket	10A / 16A (3-phase)
Fuse in the fuse box for the premises	T10 A
Sound level	72 dB (A)
Weight of the machine	21 kg
Weight of a cutting plate	0.5 kg
Diameter of a cutting plate	185 mm
Speed 50 Hz	350 r.p.m.
Transmission	gears
Materials:	
Housing	anodized or polished aluminium alloy
Cutting tool discs	aluminium
Cutting tool knives	knife steel of the highest quality
Safety system	two safety switches
Degree of protection	IP44