





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 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

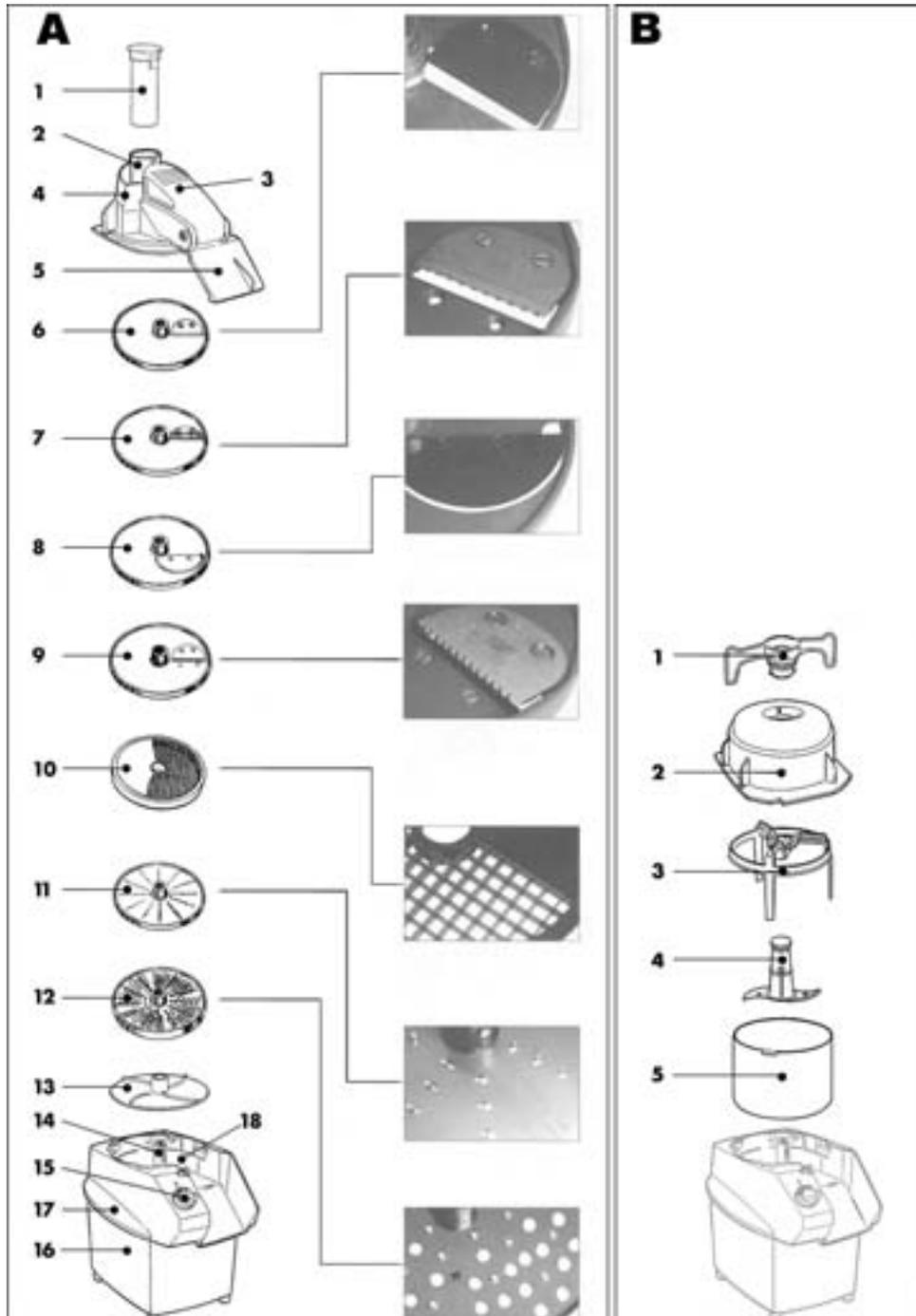
## 1.3 Checking the relation of the appliance and the manual

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.

Write your appliances type and the serial number and the time of buying in enclosed columns.

Type	Serial number	Time of buying
CC34		

### 1.4 Construction



**Fig A Slicer**

1. Pusher
2. Feed tube
3. Feeder's handle
4. Feed compartment
5. Feeder
6. Standard slicer
7. Crimping slicer
8. Fine cut slicer
9. Julienne cutter
10. Dicing grid
11. Raw food grater
12. Fine grater
13. Ejector plate
14. Shaft
15. Operation switch: starting, stoping, speed selector
16. Machine base
17. Lifting handle
18. Knife chamber

**Fig B Cutter**

1. Scraper handle
2. Lid, sealing ring (not shown in fig.)
3. Scraper ring
4. Knife
5. Bowl

## 2. Safety

### 2.1 Safety instructions in case of malfunction

To eliminate the risk of damage to the motor, the CC-34 is fitted with thermal motor protection that automatically switches off the machine if the temperature of the motor should become high. The thermal motor protection has automatic reset, which means that the machine can be restarted when the motor has cooled down, which usually takes between 10 and 30 minutes.

### 2.2 Prohibitions (dangerous procedures)



Be very careful, especially of your hands, with sharp knife blades and moving parts!



Always carry the machine by the two handles (A17) on the sides of the machine base.



Always use the pusher (A1) during cutting with the feed tube (A2).



Never put your hands into the bowl (B5), in the feed compartment (A4) or in the feed tube (A2).



Before cleaning the machine, always switch it off by moving the variable speed control (A15) into the <<0>> position and then removing the power plug from the wall socket, alternatively open the isolating switch.



Always grip the feeder's handle (A3) when the feed compartment (A5) is being opened or closed.



The machine may only be repaired and the machine base (A16) opened by an authorized service mechanic.

## 3. Operation instructions

### 3.1 Before using the appliance

#### 3.1.1 Safety check before processing with the feeder (A5)

Remove the feeder (A5), any cutting tools and the ejector plate (A13) in accordance with the instructions under the heading "Removing the feeder", and then check that the machine will not start when the operation switch (A15) is in the "I" position.

Place the feeder (A5) on the machine base (A16) with the text "Close Open" at 5 o'clock in the relation to the outlet of the machine base.

Press the feeder clockwise as far as it will go and is firmly in position).

Check that the machine stops when the feeder's handle (A3) is raised and restarts when the feeder's handle is lowered, with the operation switch in the "I" position.

Set the variable operation switch to position "I" and then lift the feeder's handle and check that the shaft (A14) stops rotating within four seconds.



In the event of any fault or malfunction, call in a service mechanic to correct the fault before using the machine.

#### 3.1.2 Safety check before processing with the bowl (B5)

First remove the lid (B2), the knife (B4) and the bowl (B5) in accordance with the instructions under the heading "Removing the bowl" and then check that the machine will not start the variable speed control (A15) is in the <<I>>, <<II>> respective <<P>> positions.

Fit the bowl and the lid (but not the knife) in accordance with the instructions under the heading "Fitting the bowl" and set the variable speed control to the <<II>> position, remove the lid by turning it counter-clockwise and check that the shaft (A14) stops rotating within four seconds.



In the event of any fault or malfunction, call in a service mechanic before using the machine.

## 3.2 Operation procedures

### 3.2.1 Using the feeder (A 5)

The feeder is used together with a suitable cutting tool (A6-A12) for slicing, dicing, shedding and grating of fruit, vegetables, nuts, mushrooms, dry bread and cheese etc.

The large feed compartment (A4) is used mainly for feeding larger foods such as cabbage, potatoes, onion, etc.

The large feed compartment is also used when the foods has to be cut/ sliced in a specific direction, e.g. when slicing tomatoes or lemons. .

The feed tube (A2) is mainly used in connection with processing elongated foods such as cucumber.



Processing of frozen foods is strictly forbidden.

### 3.2.2 Fitting the feeder

Place the feeder (A5) on the machine base (A16) with the text “Close Open” at 5 o’clock in the relation to the outlet of the machine

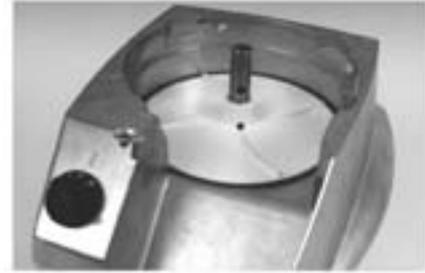


Press the feeder clockwise as far as it will go and is firmly in position.



### 3.2.3 Assembling the knife

Place the ejector plate (A13) on the shaft (A14) and turn/ press down the ejector plate into its coupling.



For dicing: place the dicing grid (A10) with the sharp edge of the knives upward, so that the recess in the side of the dicing grid fits into the guide groove on the machine base



Then place the standard slicer (A6) in the shaft (A14) and turn, until it drops down into its coupling.



### 3.2.4 Removing the feeder

Turn the feeder counter-clockwise as far as it will go, then lift off the feeder.

Turn the cutting tool clockwise and lift it off.

Lift off the dicing grid (A10).

Lift off the ejector plate (A13).



## Operation instructions

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### 3.2.5 Choosing the right cutting tool (A6-A12)

- Standard slicer (A6) slices firm foods. Dices in combination with the dicing grid (A10).
- Crimping slicer (A7) produces rippled, decorated slices.
- Fine cut slicer (A8): all sizes slice firm foods. 4 and 6 mm blades also slice soft, juicy and delicate foods such as tomatoes.
- Julienne cutter (A9) strips roots for soups, cucumber, etc.
- Dicing grid (A10) dices in combination with the standard slicer. NOTE: The dicing grid must be bigger or as big as cutting knife.
- Raw food grater (A11) grates carrots, cabbage, nuts, cheese, etc.
- Fine grater (A12) grates potatoes, dry/ hard cheese, dry bread etc.

### 3.2.6 Using the speed control

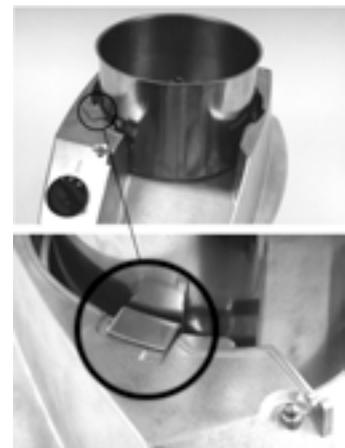
With the speed control (A15) in the "0" position the machine is switched off. In the "I" position the machine operates continuously lower speed and the "II" position the machine operates continuously higher speed. Use the speed "I" for processing the sensitive products and the higher speed for processing e.g. hard products as potatoes and carrots.

### 3.2.7 When should the bowl (B5) be used?

The bowl is used for chopping and grinding of meat, fish, fruit, vegetables and nuts, and for blending and mixing sauces, aromatic butter, mayonnaise and soups etc.

### 3.2.8 Fitting the bowl

Place the bowl (B5) on the machine base (A16) so that the locating plate of the bowl is inserted into the recess on the top of the machine base.



Place the knife (B4) on the shaft (A14) and rotate the knife while pressing it down so that it sinks completely into its coupling.



## Operation instructions

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Fit the sealing ring into the groove on the inside of the lid.



Grip the center of the scraper ring (B3) and place the lid (B2) on the scraper ring.



Place the scraper handle (B1) on top of the lid and press together the scraper ring and the scraper handle.



Turn the scraper handle counter-clockwise as far as it will go so that the three parts will be joined.



Place the lid on the bowl so that the text “close open” is at 5 o’clock in relation to the outlet of the machine base.



Turn the lid clockwise as far as it will go.



## Operation instructions

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### 3.2.9 Removing the bowl

Turn the lid counter-clockwise as far as it will go and lift away the lid/ scraper.



Press the scraper ring (B3) and the scraper handle (B1) together while rotating the scraper handle clockwise as far as it will go and separate the three parts.



Rotate the knife (B4) clockwise and remove the knife and lift off the bowl. If the contents of the bowl are liquid, it should be emptied before the knife is removed.

### 3.2.10 Amount, size and processing times of foods, when processing with the bowl

The amount and size of pieces which can be processed at one time, and the length of the processing time depend on the consistency of the foods and on the result desired.

For an even and good result with firm foods such as meat and cheese, it should be first cut into pieces approximately equal in size and not bigger than 3x3x3 cm.

- Meat: 1 kg
- Fish: 1 kg
- Aromatic butter: 1 kg
- Mayonnaise: 1 litre
- Parsley: 1 litre

### 3.2.11 Using the variable speed control (A15)

During slicing and dicing of fragile foods such as tomatoes, it is recommended that the variable speed control is set in the <<I>> position to give extra slow/ gentle processing and the best results.

With the variable speed control in the <<0>> position the machine is switched off. In the <<I>> position the machine operates continuously at low speed and in the <<II>> position continuously at high speed. In the <<P>> (pulse) position the machine operates until the variable speed control is released.

## 3.3 After use

### 3.3.1 Cleaning

Always clean the machine thoroughly immediately after use.

#### 1. Slicer

- First switch off the machine by setting the variable speed control to the <<O>> position and the remove the power plug from the wall socket, alternatively turn off the mains switch.
- If you have used the dicing grid (A10), leave it in the machine and force out any remaining cubes with a brush before removing the grid.
- The plastic cutting tools can be cleaned in a dishwasher. Cutting tools made of light metal should not be cleaned in a dishwasher since the high pH value of the detergent can cause corrosion or blacking of the metal.

#### 2. Cutter

- Take off all removable parts from the machine base and remove the sealing ring from the groove on the inside of the lid, clean and dry them thoroughly and then replace the sealing ring in the groove.
- The cutter bowl can be cleaned in a dishwasher
- Wipe the machine base with a damp cloth.



Never use sharp objects, scouring powder or pads, or high pressure hoses.

Never leave the knife or the cutting tools wet or on a stainless steel bench when they are not being used, but dry them thoroughly and always place them on the wall rack.

### 3.3.2 Weekly checks

- First remove the feeder, any cutting tools and the ejector plate. Alternatively remove the lid, knife and the bowl.
- Turn the speed control to the <<I>> position and check that the machine will not start.
- Fit the feeder, set the speed control to the <<I>> position and check that the machine stops when the feeder's handle is raised and restarts when the handle is lowered.
- Set the speed control to the <<I>> position, raise the feeder's handle and check that the shaft stops rotating within four seconds.
- Fit the bowl and the lid and set the variable speed control to the <<I>> position and check that the shaft stops rotating within four seconds after the lid has been lifted off.
- Remove the power supply plug from the wall socket, alternatively turn off the main switch, and check that the electrical cable is in good condition and has no cracks.



If the electrical cable is worn or shows sign of cracking, or if any of the above safety functions are not in good working order, a service mechanic should be called in to make repairs before the machine is taken back into operation.

- Check that the rubber feet of the machine are firmly screwed into position.
- Check that the knives and slicing plates are whole and sharp.

## **4. Installation**

### **4.1 Unpacking the appliance**

Check that all the parts are included, that the machine works and that nothing has been damaged during shipping. Claims should be made to the machine supplier within eight days of delivery.

### **4.2 Installation**

Connect the machine to a mains electricity supply with specification in accordance with the details on the data plate on the back of the machine base.

Place the machine on a sturdy bench or table 650-900 mm high or on a height adjustable table.

Mount the wall rack for cutting tools and the ejector plate on a wall close to the machine.

## 5. Troubleshooting

To eliminate the risk of damage to the motor, the CC-34 is fitted with thermal motor protection that automatically switches off the machine if the temperature of the motor should become high. The thermal motor protection has automatic reset, which means that the machine can be restarted when the motor has cooled down, which usually takes between 10 and 30 minutes.

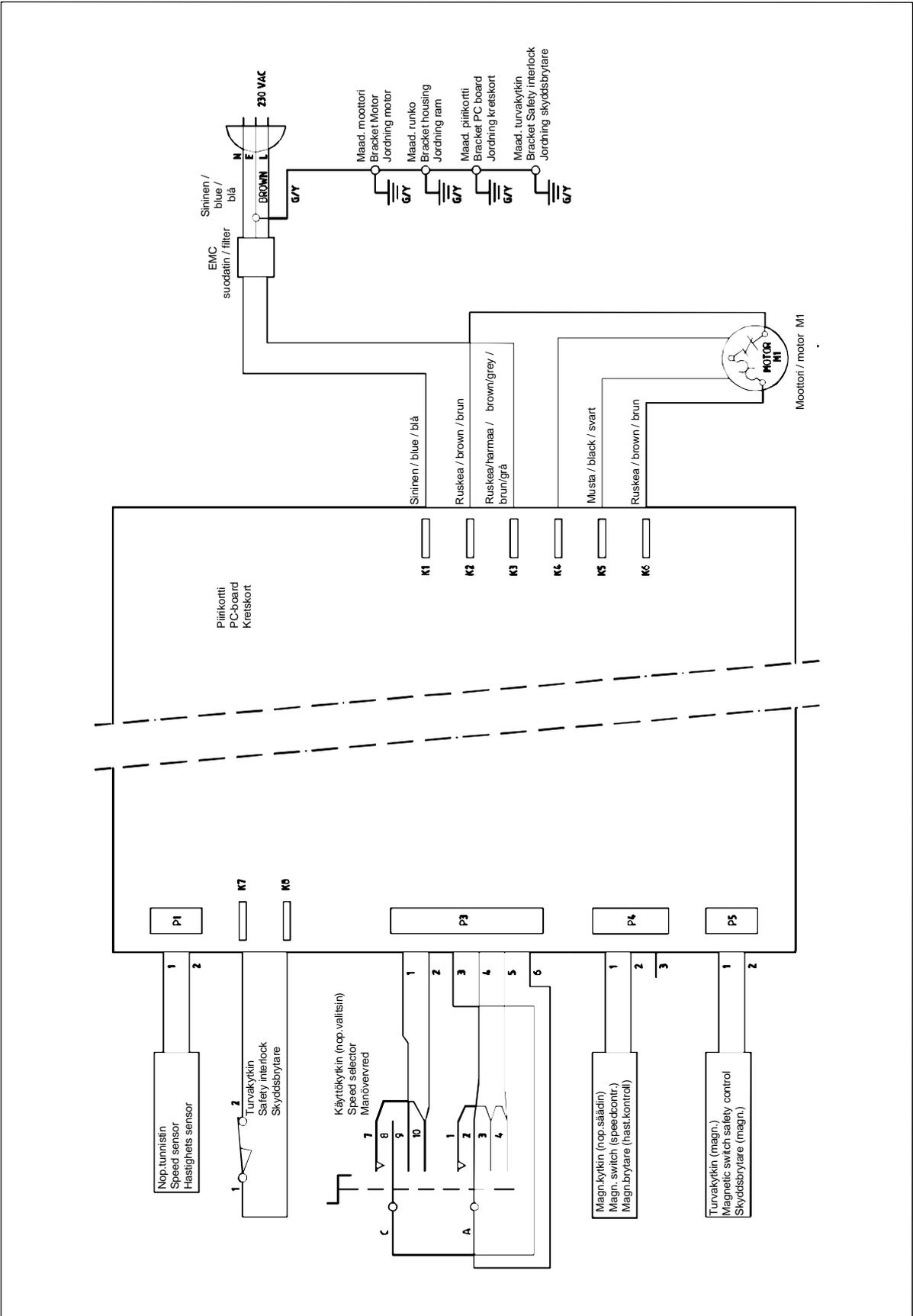
PROBLEM	MEASURES
The machine cannot be started, or stops while its running and cannot be restarted.	Check that the power plug is properly inserted in the wall socket or the mains switch is in the <<I>> position. Check that the fuses in the wall box for the premises have not blown out and have the correct ampere rating. Check that the feeder is correctly fitted and that the feeders handle is lowered or that the bowl and the lid are correctly fitted. Wait for up to 30 minutes and try to re-start the machine. If necessary, call in a service mechanic for action.
Low capacity or poor cutting results when using the feeder.	Select the right cutting tool (A6-A12) or a combination of cutting tools. Always use the ejector plate (A13). Check that the knives and slicing discs are whole and sharp. Press the food down more lightly.
Low capacity or poor cutting results when using the bowl.	Cut the food into smaller, evenly sized pieces max. 3x3x3 cm. Process for shorter or a longer time. Process a smaller amount each time. Always have the scarper (B1/ B3) fitted and use it as required.
The cutting tool cannot be removed when using the feeder.	Always use the ejector plate (A13). Use a thick leather glove or such that the blades cannot cut through and remove the cutting tool by turning it clockwise.

## **7. Technical specifications**

**Main circuit diagram 220-240 V**

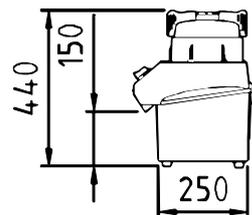
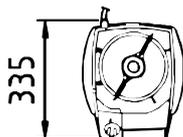
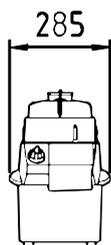
**Installation drawing**

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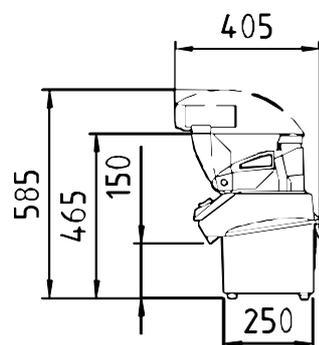
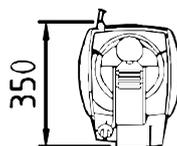


Main circuit diagram 220-240 V

# CC-34



## Vihannesleikkuri/ Vegetable prep. attachment/ Grönsaksskärartillsats



## Technical specifications

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Item	Specification
Capacity	2 kg/ min
Capacity	10-80 port./ day
Motor	1000 W
Power supply socket	10A
Fuse in the fuse box for the premises	10A
Sound level	76 dB (A)
Magnetic field	< 0.1 mT
Weight of the machine	8.6 kg
Weight of a cutting plate	0.4 kg
Feed head volume	0.9 l
Gross volume of bowl	3 l
Net volume of bowl, free flowing liquid	1.5 l
Diameter of a cutting plate	185 mm
Diameter of chopping knife	170 mm
Speed with feeder, <I>	500 r.p.m.
Speed with feeder, <II>	800 r.p.m.
Speed with bowl, <I>	1450 r.p.m.
Speed with bowl, <II>	2650 r.p.m.