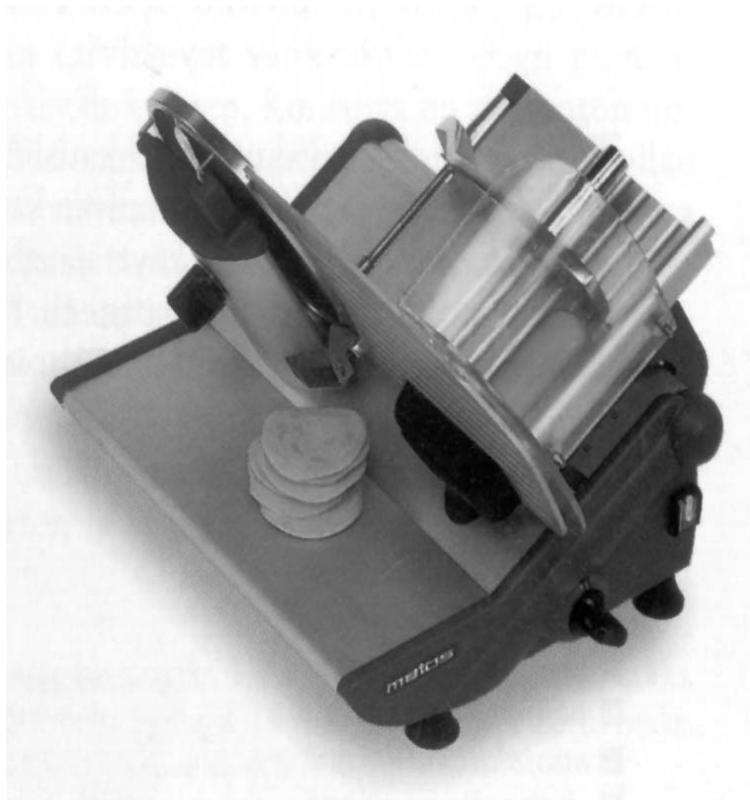


metos

SLICING MACHINE

Prima 250
Prima 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 shown in chapter "Technical Data" and with a weight that does not endanger its balance.

Frozen products are not foreseen, as well as those ones with bones or too much seasoned.

4. Operation instructions

4.1 Before using the appliance



Before machine starting always check right working safety devices and machine cleaning.



Before product loading or unloading on the platform (16), check that regulator knob is on home position and that blade is at a standstill.



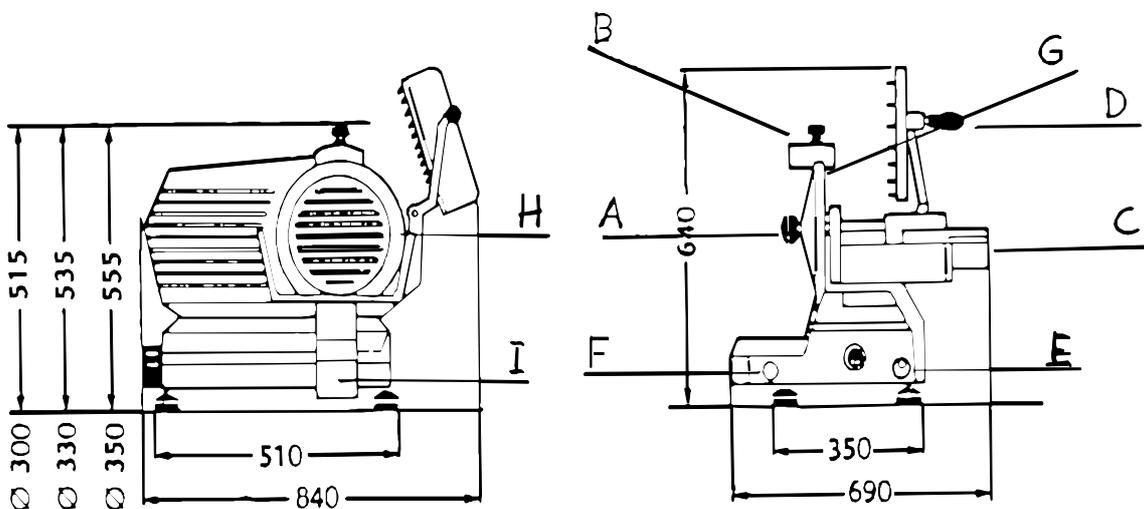
Before using the machine fit the platform protection (90) definitively by screwing it to the platform (16) using the supplied screw sets.

4.2 Operation procedures

Bring the platform (16) at starting position, towards operator; lift the food-pusher (20) and put the product to be cut on the platform, in contact with the regulator plate (40) stop product with food-pusher, turn regulator knob till to obtain the required thickness; press the switch to start the blade; by seizing knob (19) with the right hand make the platform slide by alternating movement and carry out cutting.

Pick up slices in their exit area.

When cutting is finished, switch the machine off by operating the switch and place again regulator knob on home position.



	Machine Parts
A	Locking screw for the blade
B	Sharpener (N.B. Fixed model in picture)
C	Sled
D	Adjustable arm
E	Slice thickness control knob
F	Control switch
G	Blade
H	Blade covering
I	Mounting screw for the sled

4.3 After use

4.3.1 Cleaning



Disconnect the machine from current tap and check that regulator knob is on home position, before starting with cleaning.

Cleaning must be carried out at least once a day with a damp cloth and a PH neuter dish detergent. remove any kind of detergent remainders before using the machine.

Check that the machine is fully dry before connecting it to the current outlet.



Do not use abrasive materials, poisonous cleanings, based in soda or chlorine; besides avoid water and steam spouts.

To complete the cleaning operation of platform proceed as follows: pull the carriage at the beginning of the stroke; set the thickness control knob to “zero”; unscrew the knob (40); tilt the product-holder platform. Once the cleaning operation is complete position the platform back to its normal position and screw the knob again.

To clean the central part of the blade and the blade cover (68) disassemble the blade cover by unscrewing the blade cover knob (53).

The back side of the blade can be cleaned by using the swab-brush supplied.



Disassembly of the blade and of platform is an extraordinary service requiring skilled personnel intervention. Blade can be disassembled by unscrewing the 3 screws locking it and by lifting it up from its seat.

4.3.2 Lubrication

Lubricate at least once a month platform shaft (12) and food-pusher shaft (21) using paraffin oil.

4.3.3 Sharpening

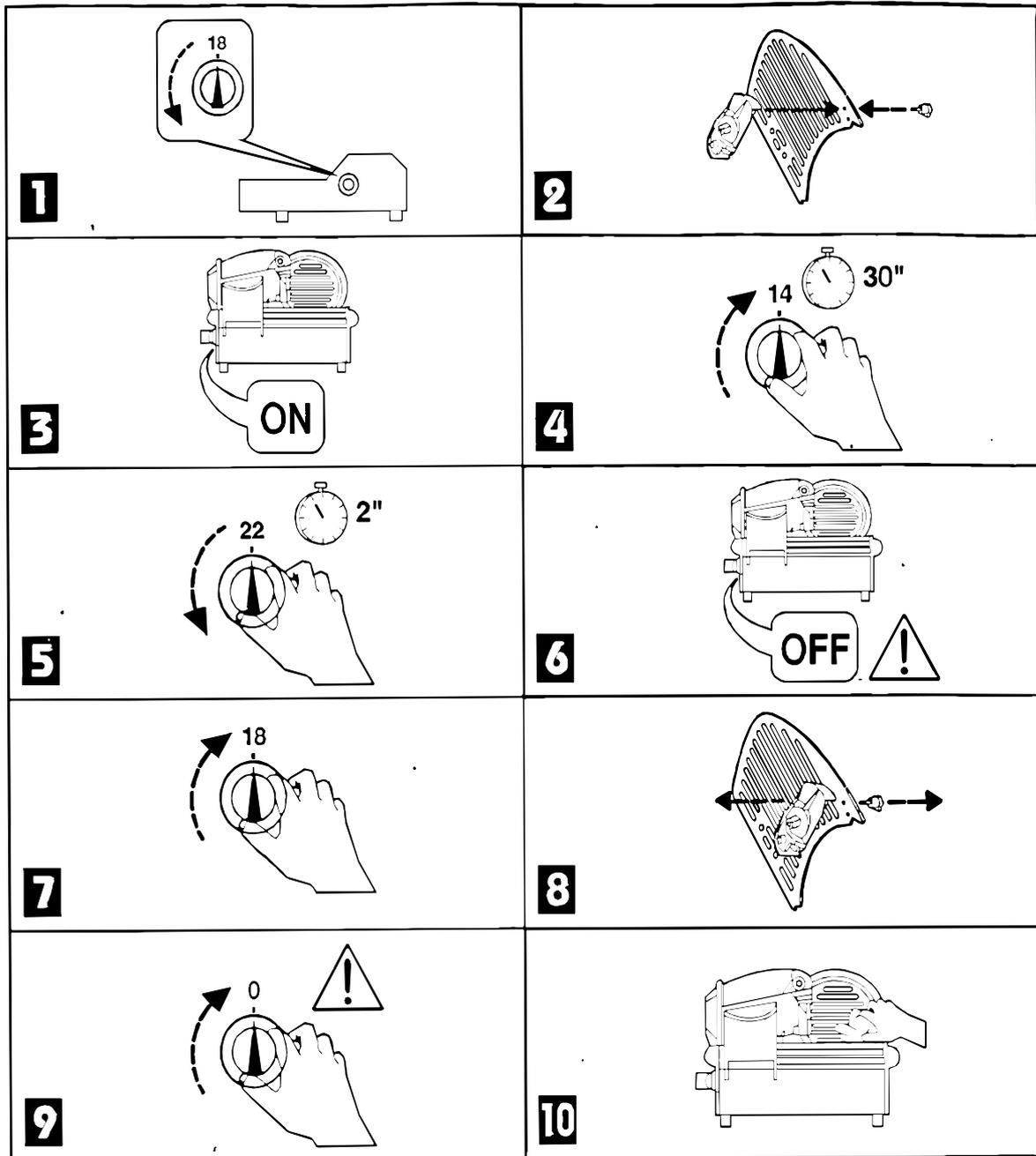


Carry on with blade sharpening after checking that machine is switched off and after carrying out its cleaning.

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

At machine receipt check that packing is complete. All packing components are classified as solid urban waste; do not dispose of them in the environment.

Draw out the machine from packing seizing it by its base; machine weight is specified in the chapter "Technical Data."



Complaints in case of failures occurred during transport must be made known to shipping agent; the machine travels at buyer's risk.



Check that regulator knob is on home position and that safety protections are integral; stop platform movement during travels by adhesive tape or string.

5.2 Installation

The plane on which the machine is installed must be stable, not inclined, balanced, at a right height in order to obtain a right work position. Bearing surface sizes must take machine overall dimensions shown in the chapter "Technical Data" 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

The machine has a feeding cable to be connected to a fixed plug with breaker and with magnetothermic protection.



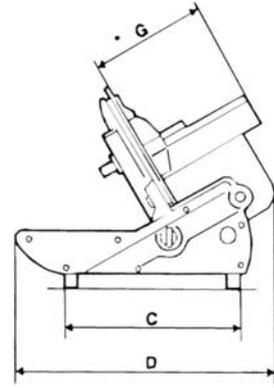
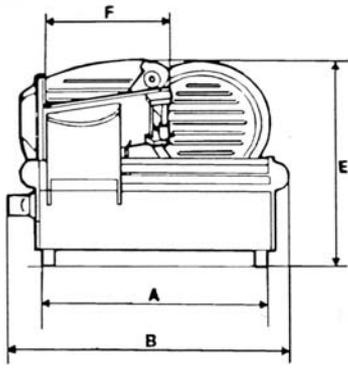
Make sure that mains voltage is equal to that one shown on machine identification shield

After checking machine is all right, drive the breaker to turn the blade.

7. Technical specifications

Wiring diagram

Installation drawing



Technical specifications

Item	Model	Specification
Blade diameter Prima 250	250	250 mm
Blade diameter Prima 300	300	300mm
Cut thickness Prima 250	250	15mm
Cut thickness Prima 300	300	15mm
Cut capacity Prima 250	250	230x185mm
Cut capacity Prima 300	300	250x210mm
Power Prima 250	250	0,25Hp-0,184Kw
Power Prima 300	300	0,30Hp-0,220Kw
Net weight Prima 250	250	21kg
Net weight Prima 300	300	24kg

250=Prima 250, 300=Prima 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) 011.220.11.56 - E-mail: info@rheninghaus.com - http://www.rheninghaus.com

Descrizione macchina; Description of machine; Description de la machine; Gerätebeschreibung;
Descripción de máquina; Descrição da maquina; Machine beschrijving; Maskinbeskrivning;
Maskinbeskrivelse; Kuvaus koneesta; Περιγραφή μηχανής;

Affettatrice, slicer, coupe jambon, Wurstschneidemaschine, cortadora, fatiadora, plaksnijdendmachine,
skivskärningsmaskin, paalaegsmaskine, viipalointikone, κοβει φετες,

Tritacarne, meat-mincer, hachoir à viande, Fleischwolf, picadora de carne, moedora, vleesmolen,
köttkvarn, koedhakkemaskine, lihamylly, κοβει κριμα

Segaossi, bone-saw, scie à os, Knochensäge, sierra de huesos, cortadora de ossos, bottenzagen, ben-
såg, ben/knoglesav, luusaha, κοβει κοκκαλα

Grattugia formaggio, cheese-grater, râpe à fromage, Käscreiber, 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: Modèle: Modell: Modelo: Modelo: Model: Modell: Model: Malli: ΤΥΠΟΣ:

PRIMA

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

Anno di costruzione: Year of construction: Année de construction: Baujahr: Año de fabricación: Ano de con-
strucao: Gebouwdjaar: Tillverkningsår: Bygningsaar: Rakennusvuosi: ΕΤΟΣ ΚΑΤΑΣΚΕΥΗΣ:

2000

