

metos

VEGETABLE SLICER

RG-350

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. 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



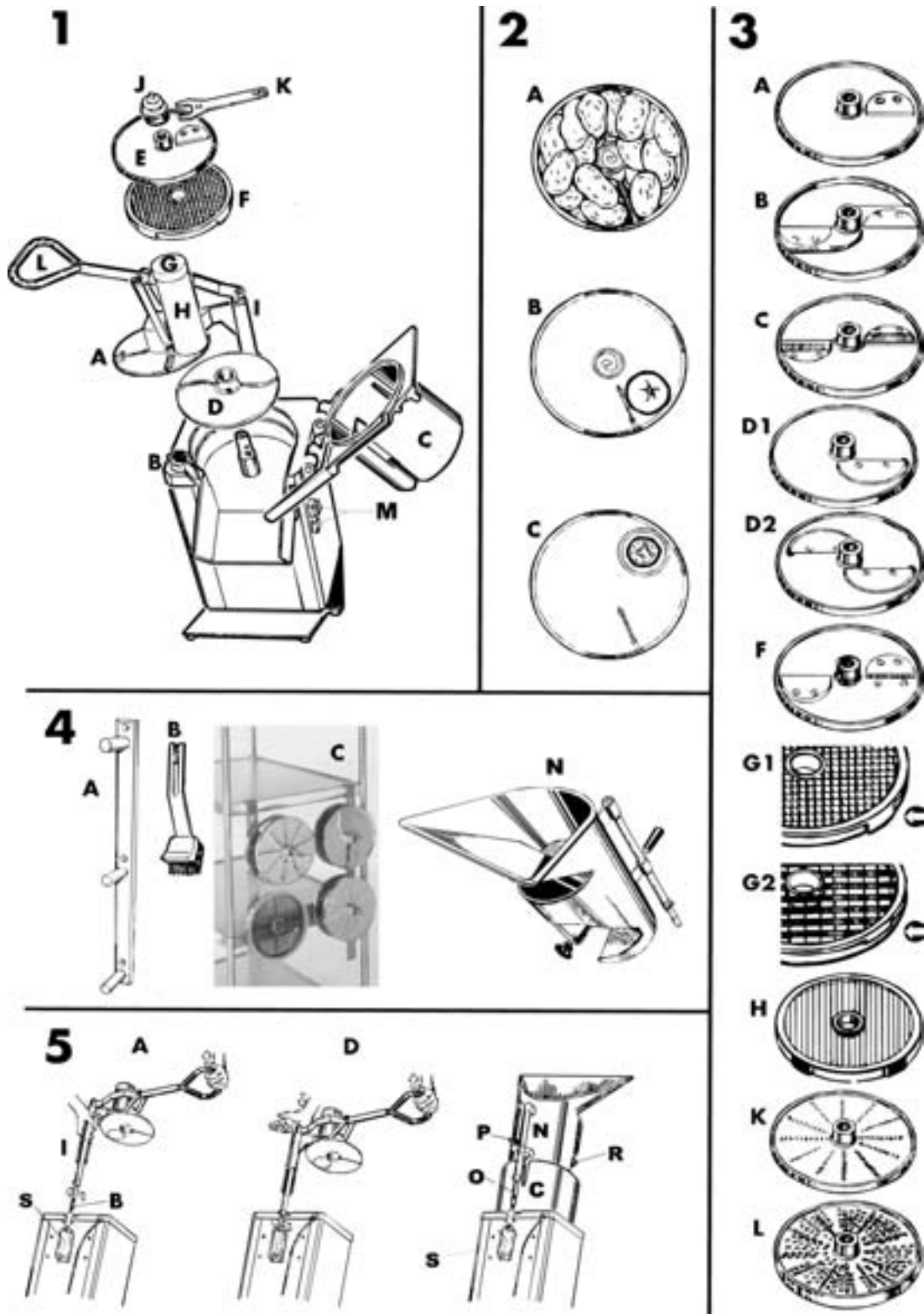
This symbol on the appliance warns about sharp knife plates and moving part

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. Write your appliances type and the serial number in enclosed column.

Type	Serial number	Time of buying
RG-350		

1.4 Fig 1 - 5



1.4.1 Construction

Fig. 1:

1:A	Pusherplate
1:B	Locking knob
1:C	Feeder/lid
1:D	Ejector plate
1:E	Cutting tool
1:F	Dicing grid
1:G	Pestle
1:H	Feed tube
1:I	Pusherplate shaft
1:J	Cabbage screw
1:K	Spanner
1:L	Pusherplate handle
1:M	Switches: -green: start -red: stop

Fig. 2:

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

Fig. 3:

3:A	Standard slicer
3:B	Dicing cutter
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 used combined with 14 mm and 20 mm fine cut slicer or 15 - 20 mm standard slicer.
3:G2	Type 2 dicing grid, dices in combination with 14 mm and 20 mm fine cut slicer and 15 - 20 mm standard slicer
3:H	French fries grid, together with 10 mm and 20 mm standard slicer
3:K	Raw food garter
3:L	Fine garter

Fig. 4:

4:A	Wall rack, plastic
4:B	Brush
4:C	Rack for tools, stainless steel, wall or trolley-model.
4:N	Feed hopper

Fig. 5

5:A ja D	Fitting/removing pushing plate
5:I	Pushing plate shaft
5:S	Feed hopper mounting
5:N	Feed hopper
5:C	Feeder/lid
5:O	Feed hopper shaft
5:P	Feed hopper locking knob
5:R	Feed hopper locking screw

2. Safety

2.1 Safe use of the appliance



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



Never put your hands in the feeder or feed hopper (1:C/4:N).



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



Always use the pestle (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-350 may be installed only by an authorized specialist.



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



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

3. Operation instructions

3.1 Operation procedures

3.1.1 Fitting the pusher plate

- Grip the pusher plate with both hands (5:A) and insert the shaft end (5:B) into the mounting on the machine (5:S)
- Press the pusher plate with the palm of your right hand as far as it will go (5:D).

3.1.2 Removing the pusher plate

- Raise the pusher plate (1:L) and swing it out to the left so that the feeder/lid (1:C) is open.
- Grip the pusher plate with both hands (5:A).
- Pull up/out the pusher plate with the right hand.

3.1.3 Fitting the feed hopper

- Fit the feed hopper (5:N) to the feeder/lid (5:C) with the feed hopper shaft (5:O) against the mounting on the machine (5:S) and with the feed hopper locking knob (5:P) pointing straight out from the machine (unlocked position).
- Press the feed hopper into the feeder/lid as far as it will go.
- Turn the feed hopper locking knob anticlockwise as far as it will go (locked position) and turn the feed hopper locking screw (5:R) firmly clockwise.

3.1.4 Removing the feed hopper

- Turn feed hopper locking knob (5:P) clockwise so that it points straight out from the machine (unlocked position) and release the feed hopper locking screw (5:R) anticlockwise, and remove the feed hopper.

3.1.5 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): A Slices firm materials. Dices in combination with type 1 dicing grid (3:G1).
- Dicing grid (3:B): Dices in combination with type 1 dicing grid (3G1) 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 or 6 mm mm chops onion in combination with type 1 dicing grid (3:G1) 10 x 10 mm. 4, 6 and 10 mm dices in combination with type 1 dicing grid. 14 and 20 mm dices in combination with type 2 dicing grid (3:G2).
- Julienne cutter (3:F): Shreds and cuts curved French Fries. 2,5 x 6 mm for leaf-free shredding of gabbage.
- Type 1 dicing grid (3:G1): Dices in combination with suitable slicer. Cannot be combined with 14 and 20 mm fine cut slicer. See type 2 dicing grid below.
- Type 2 dicing grid (3:G2): Dices in combination with 14 and 20 mm fine cut slicer or 15 mm and 20 mm standard 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, gabbage, nuts, cheese, dry bread, etc.
- Fine grater (3:L): Fine grates raw potatoes, hard/dry cheese.



Processing frozen foods is strictly forbidden

3.1.6 Fitting the cutting tools

- Lift the pusher plate (1:A) and swing it out to the left, or remove the feed hopper (4:N).
- 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, first place a suitable dicing grid in the machine and then turn the dicing grid clockwise as far as it will go. Then choose a suitable standard slicer or fine cut slicer and fit the slicer to the shaft and then turn it so that the slicer drops into its coupling. For chopping onions, use a fine cut slicer
- 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 gabbage scrwe (1:J) by turning it anticlockwise onto the center shaft of the cutting tool.
- Lower the feeder/lid and turn the locking knob clockwise to the locked position.

Operation instructions

3.1.7 Removing the cutting tools

- Raise the pusher plate (1:A) and swing it out to the left, or remove the feed hopper (4:N).
- Turn the locking knob (1:B) anticlockwise and raise the feeder/lid (1:C).
- Remove the gabbage screw (1:J) by turning it clockwise by means of the spanner (1:D).
- Remove the cutting tool/tools and the ejector plate (1:D).

3.1.8 Using the feeders

The large feed compartment is used mainly for bulk feeding to 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).

The feed hopper (4:N) is used for continuous cutting of large quantities of potatoes, etc.

3.2 After use

3.2.1 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: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 racks (4:A/4:C) on the wall or trolley.



Always wipe the knives of 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 service

Check every week

- Check that the machine stops as soon as the pusher plate (1:A) has been moved up and swung out, and that restarts when the pusher plate has been swung in and lowered.
- Check 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 craced 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 sharp.

4. Installation

4.1 Unpacking the appliance

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.

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 450-500 mm high.
- Locate the rack (4:A) for the cutting tools (3) on the wall or (4:C) on a trolley in the vicinity of the machine for convenient and safe use

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, summon a specialist for remedying the fault before taking the machine into operation.

5. Troubleshooting

PROBLEM	MEASURES
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), pusher plate (1:A) or the feed hopper 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.
Low capacity or poor cutting results.	Make sure that you are using the correct cutting tool or combination of cutting tools (3). Fit the cabbage screw (1:J). Check that the knives and shredder plates are in good condition and are sharp. Press the food down loosely.
The cutting tool (3) 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.
The cabbage screw (1:J) cannot be removed.	Use the spanner (1:K) to unscrew the cabbage screw clockwise.

7. Technical specifications

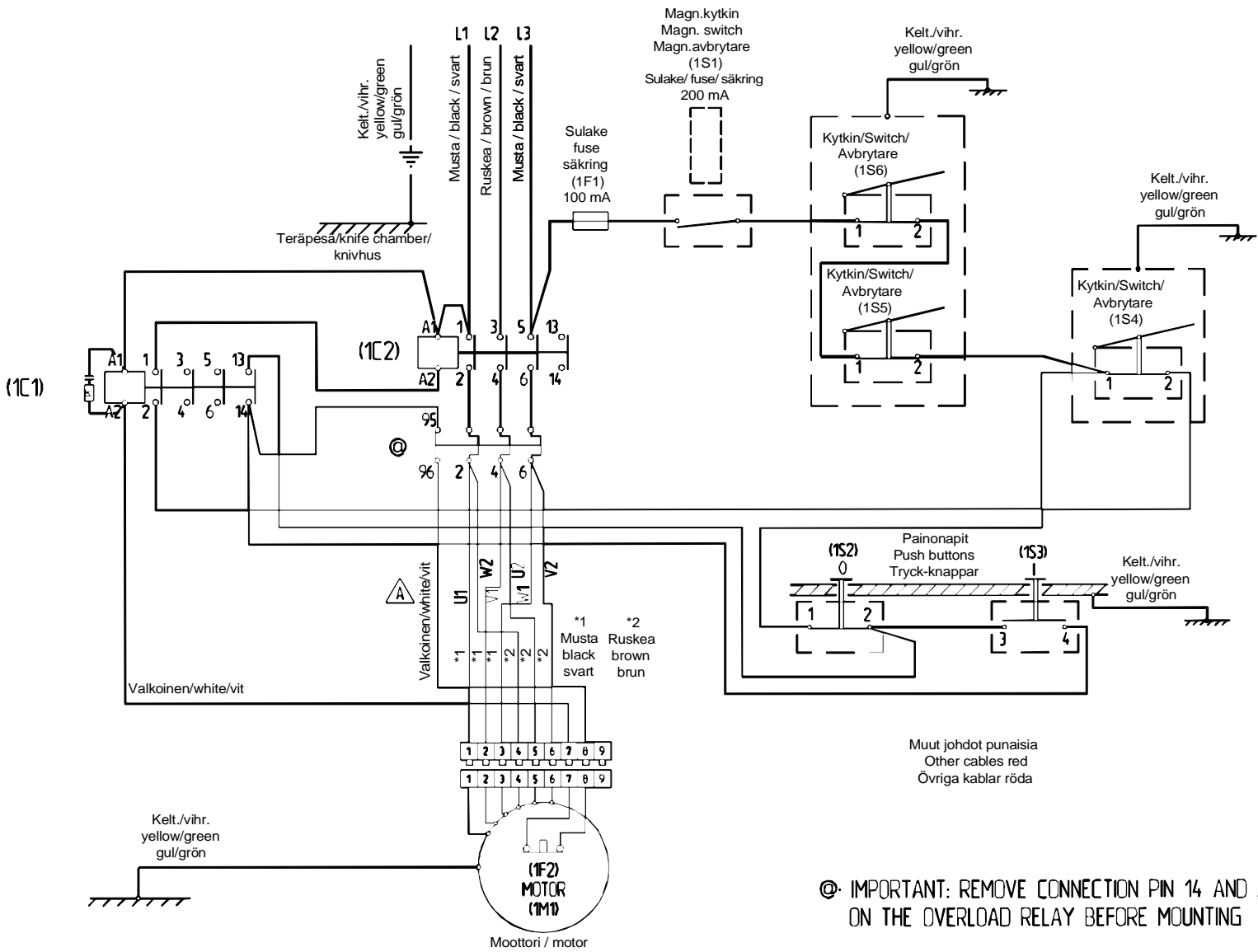
Connection-diagram RG-350 220-230V 3 50/60

Connection-diagram RG-350 380-415V 3 50

Connection-diagram RG-350 220-240V 1 50/60

Installation-drawing

Ltr No	Revision	Date	Dwn by	Appr.	Chg No
A 1	COLOURS CHANGED	950307	UEN	JSI	765



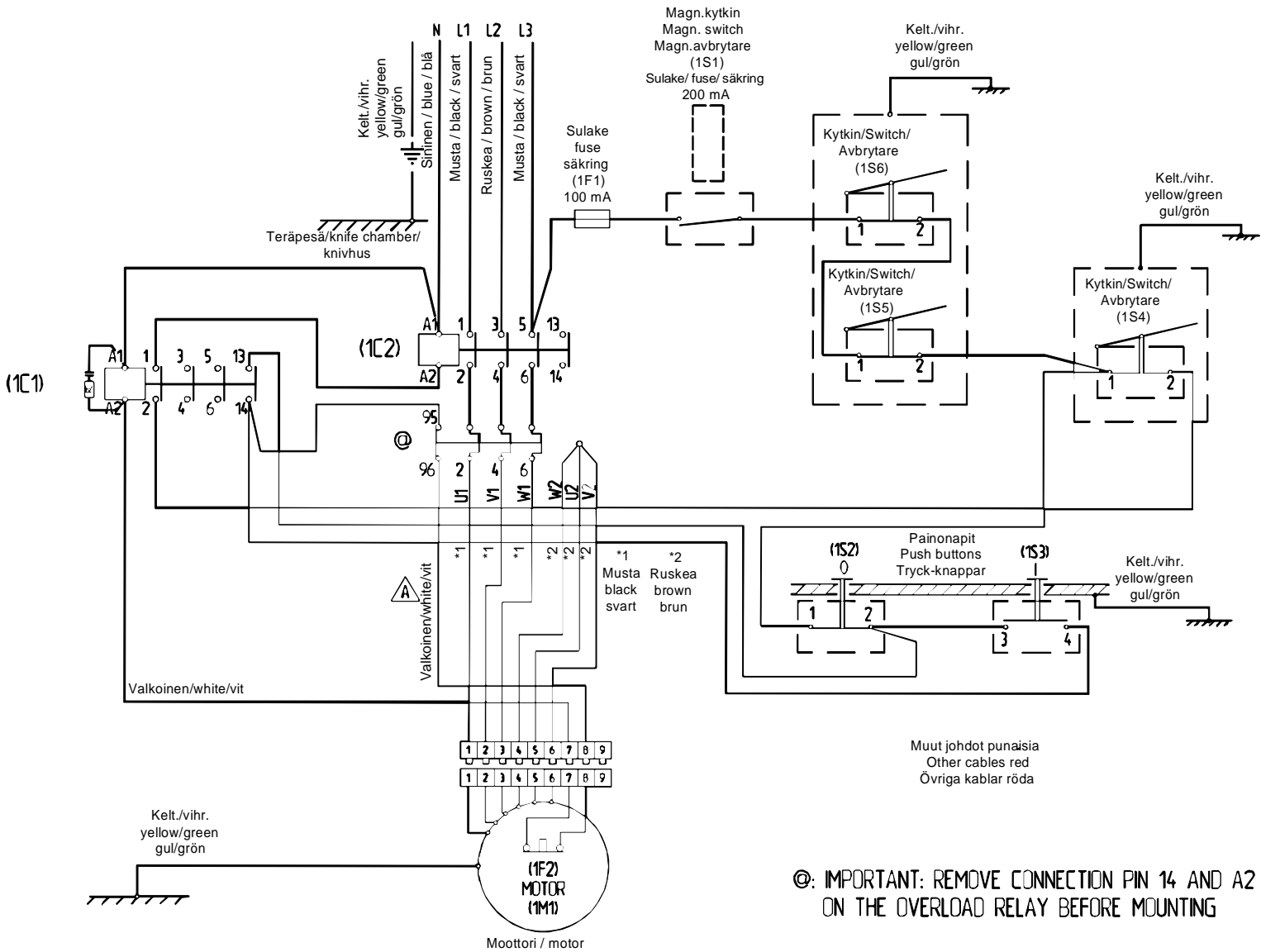
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RG-350 ELECTR. DIAGRAM
220-230 3 50/60 W/O NEUTRAL WIRE

Dwn by	UEN	Revdate	96-02-21
Appr	JSI	Date	94-11-17
Drawing no.	40698/A		

Connection-diagram RG-350 220-230V 3 50/60

Rev. No	Revision	Date	Drawn by	Appr.	End No
A 1	COLOURS CHANGED	950307	UEN	JSI	765



©: IMPORTANT: REMOVE CONNECTION PIN 14 AND A2 ON THE OVERLOAD RELAY BEFORE MOUNTING

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RG-350 ELECTR. DIAGRAM

380-415 3 50 W. NEUTRAL WIRE

Connection-diagram RG-350 380-415V 3 50

Appr	UEN	Rev/date	96-02-21
Date	JSI	Date	94-11-17
Drawing no	40699/A		

Drawn by UEN

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RG-350, ELECTR. DIAGRAM

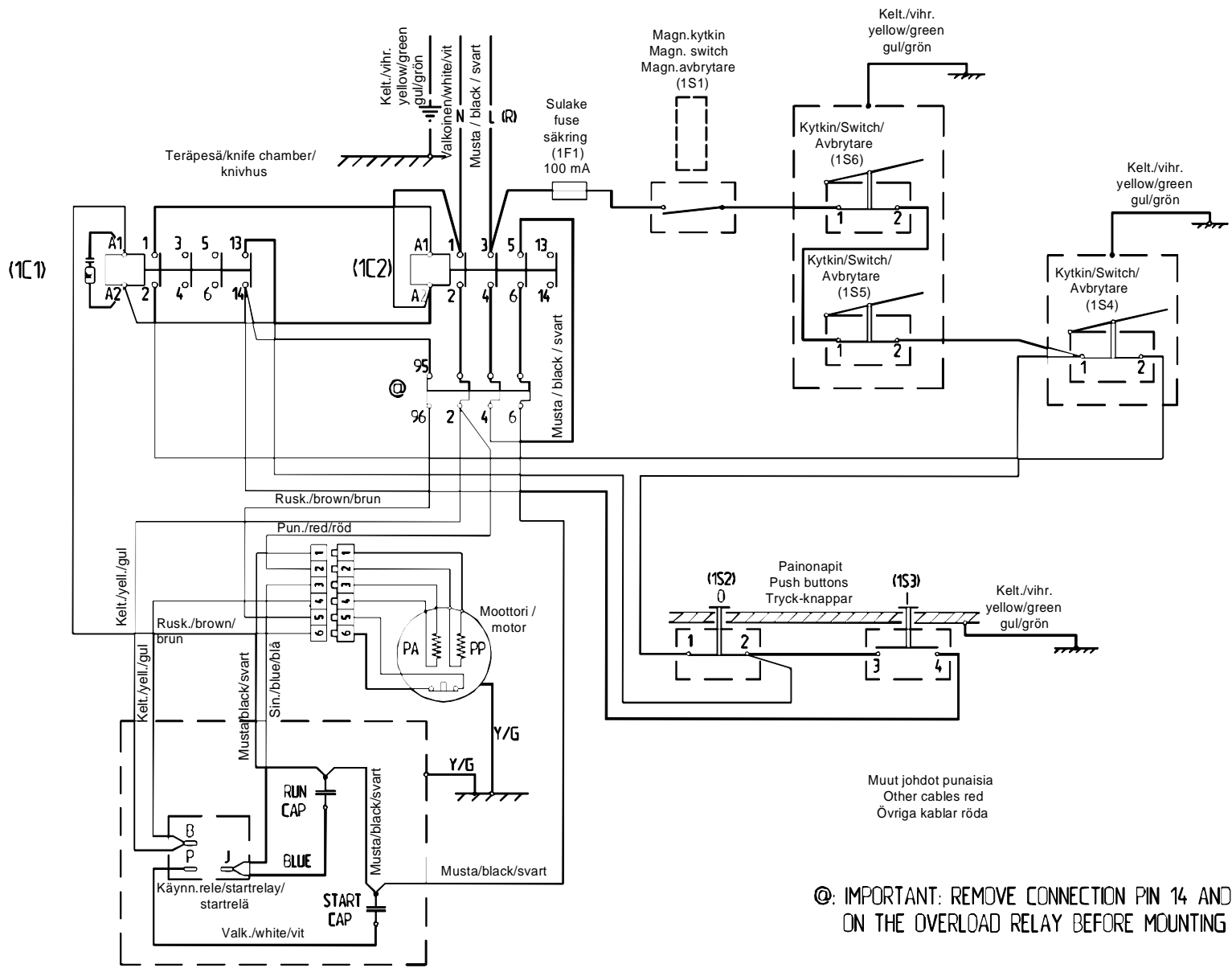
220-240 1 50/60, LS-RELAY

Connection-diagram RG-350 220-240V 1 50/60

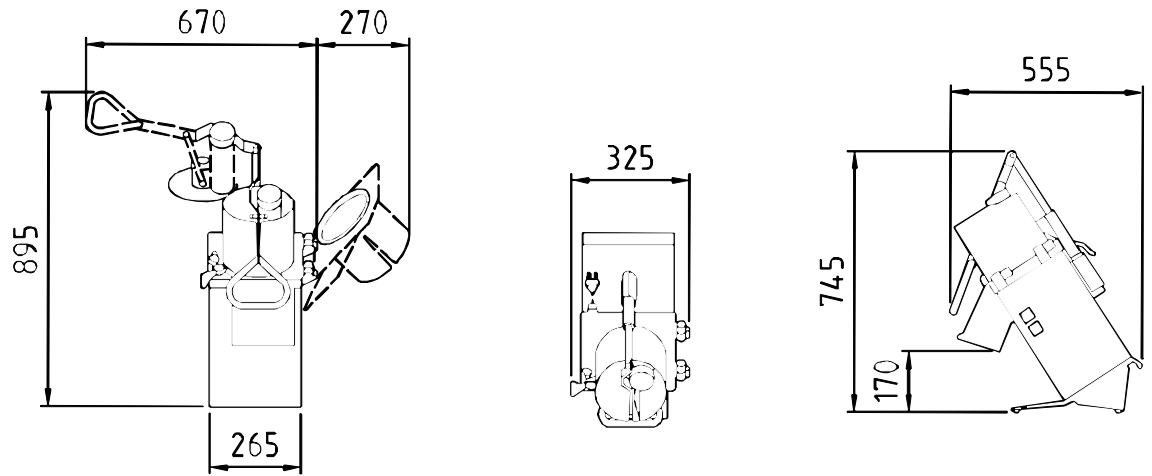
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Appr JSI Date 94-12-19

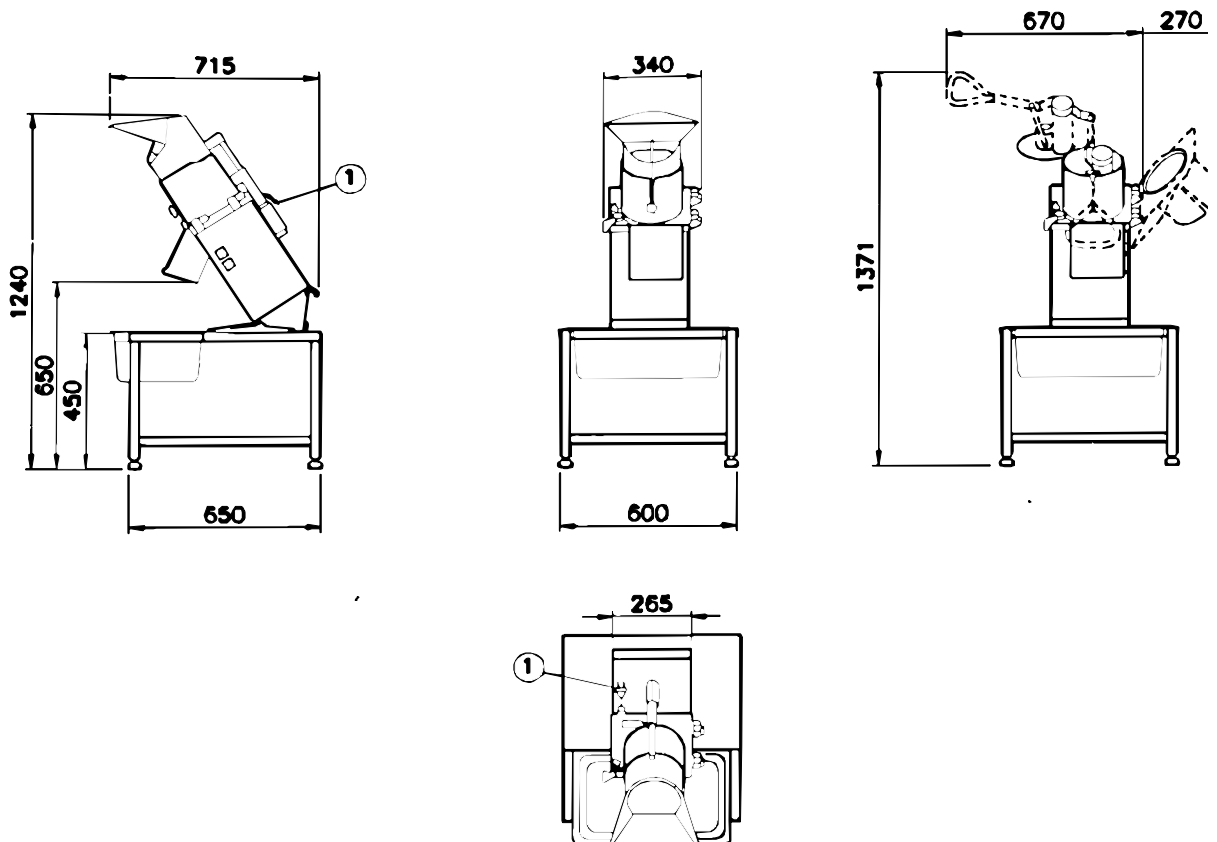
Drawing no. 40739



RG-350



RG-350 WITH TABLE AND FEED CYLINDER AND CONTAINER TROLLEY



Technical specifications

Item	Specification
Capacity	12 kg/ min
Capacity	max. 1200 port./ day
Motor	0,75 kW
Motor 1-phase	230V
Motor 3-phase	400V
Motor	50 Hz
Power supply socket 1-phase	10A
Power supply socket 3-phase	16A
Fuse in the fuse box for the premises	10A
Sound level	73 dB (A)
Weight of the machine	32 kg
Weight of a cutting plate	1 kg
Diameter of a cutting plate	215 mm
Speed 50 Hz	360 r.p.m.
Transmission	gears
Materials:	
Housing and feed cylinder	anodized or polished aluminium alloy and/or stainless steel
Cutting tool discs	aluminium alloy
Cutting tool knives	knife steel of the highest quality
Safety system	four safety switches