

# metos

## VEGETABLE SLICER

RG-200

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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 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.

## 2. Safety



Take care not to injure your hands on sharp blades 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 locking screw (1:J) must be unscrewed clockwise by means of the spanner (1:K).



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



### 3. Functional description

#### 3.1 Construction

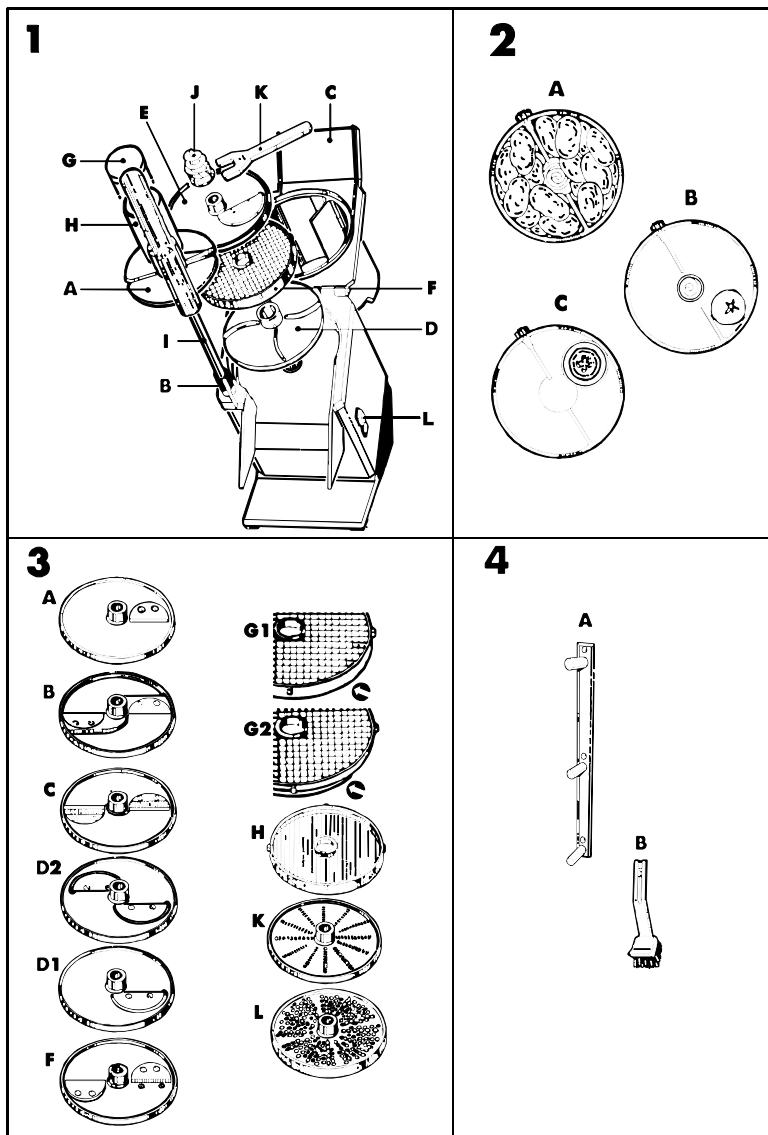


Fig. 1	
A	Pusher plate
B	Locking knob
C	Feeder/lid
D	Ejector plate
E	Slicer
F	Dicing grid
G	Pusher
H	Feed tube
I	Shaft
J	Locking screw
K	Spanner
L	On/Off switch

Fig. 2	
A	Feeder
B	Stacking the products
C	Using the feed tube

Fig. 3	
A	Standard slicer
B	Slicer disk
C	Crimping slicer
D1	Fine cut slicer 1
D2	Fine cut slicer 2
F	Julienne cutter
G1	Dicing grid 1
G2	Dicing grid 2
H	French fry grid
K	Raw food grater
L	Fine grater

Fig. 4	
A	Hanger
B	Brush

## 4. Operation instructions

### 4.1 Operation procedures

#### 4.1.1 Using the feeder

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 directions, 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)

### 4.2 After use

#### 4.2.1 Cleaning

- Switch off the machine with On/Off switch (1:L) and remove the power supply plug from the socket.
- 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 remainings in the grid.
- Remove the loose parts of the machine, wash them and dry thoroughly.
- Wipe the machine with a damp cloth.
- Always store the cutting tools on the hangers (4:A) on the wall.



Always wipe the knives of the cutting tools dry after washing.



Never clean the cutting tools or other lightalloy 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.

## Operation instructions

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### 4.2.2 Check every week

- Check that the machine stops as soon as the pusher plate (1:A) has been moved up and restarts when the pusher plate is 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 check that the electrical cable is in good condition and is not cracked on the outside,
- 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.

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 reconnecting it to the power supply.

## 5. Installation

### 5.1 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.

### 5.2 Installation

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

The machine should be placed on a countertop or a table which is about 650 mm high.

Locate the hanger (4:A) for the cutting tools on the wall 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 that it restarts when the pusher plate is 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.

## 5.3 Fitting the components (assembly)

### 5.3.1 Choosing the right cutting tools

- Standard slicer (3:A) slices firm materials. Dices in combination with type 1 dicing grid (3:G1).
- Slicer disc for dicing (3:B) dices in combination with type 1 dicing grid (3:G1) beginning from size 12,5x12,5 mm.
- Crimping slicer (3:C) produces rippled slices.
- Fine cut slicer with 2 knives (3:D2) slices firm and soft foods. Shreds cabbage.
- Fine cut slicer with one knife (3:D1) slices firm, soft, juicy and delicate foods. Shreds lettuce. 4, 6 and 10 mm dice in combination with type 1 dicing grid (3:G1), 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 a suitable slicer, cannot be combined with 14 mm fine cut slicer.
- Type 2 dicing grid (3:G2) dices in combination with 14 mm fine cut slicer.
- French fry grid (3:H) cuts straight french fries 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 etc.

For dicing, the dimensions of the dicing grid should be equal or larger than the dimensions of the slicing tool.

### 5.3.2 Fitting the cutting tools

- Make sure the machine is stopped by the On/Off switch (1:L)
- Lift the pusher plate (1:A) and swing it out to the left.
- Turn the locking knob (1:B) counterclockwise and raise the feeder/ lid (1:C).
- Place the ejector plate (1:D) on the shaft and turn/ press down into its coupling.
- For dicing or chopping onions, place first a suitable dicing grid in the machine, so that the recess in the side of the dicing grid fits into the guide groove of the machine. Then choose a suitable standard slicer or a fine cut slicer and fit the slicer to the shaft and then turn it so that it drops into its coupling.
- For slicing, shredding and grating, fit only the selected cutting tool to the shaft and turn the cutting tool so that it drops into its coupling.
- Attach the locking screw (1:J) to the shaft by screwing it clockwise.
- Lower the feeder/lid and turn the locking knob clockwise to the locked position.

### 5.3.3 Removing the cutting tools

- Make sure the machine is stopped by the On/Off switch (1:L)
- Raise the pusher plate (1:A) and swing it out to the left.
- Turn the locking knob (1:B) counterclockwise and raise the feeder/ lid (1:C).
- Unscrew the locking screw (1:J) with the spanner (1:K)
- Remove the cutting tools/ tools and the ejector plate (1:D).

## 6. Troubleshooting

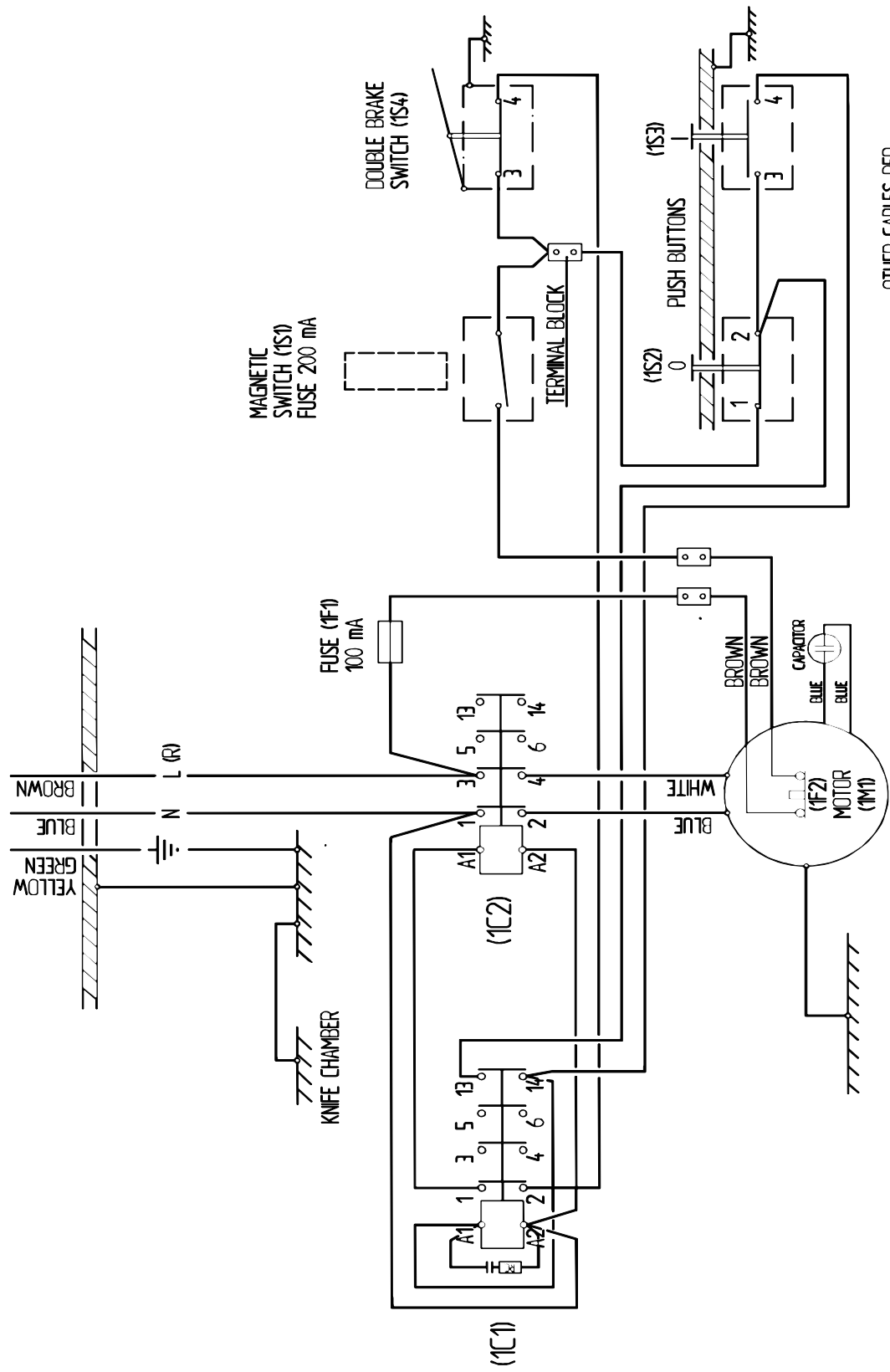
PROBLEM	MEASURES
The machine cannot be started, or stops while it is running and cannot be restarted.	Check that the plug is securely fitted into the power supply socket, or that the main switch is closed . Check that the feeder/lid (1:C), pusher plate (1:A) or the feed hopper is locked in the correct position. Move down the pusher plate (1:A) into the feeder/lid. Check that the fuses in the fuse box of 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 locking 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 locking screw (1:J) cannot be removed.	Use the spanner (1:K) to unscrew the locking screw clockwise.

## **8. Technical specifications**

**Circuit wiring diagram 230V 50Hz**

**Circuit wiring diagram 110- 240V 50/ 60Hz**

**Installation drawing**



OTHER CABLES RED  
 ( ) = HOBART WIRING DIAGR.  
 NO. B-140657  
 VALID FROM MACHINE NO.760537

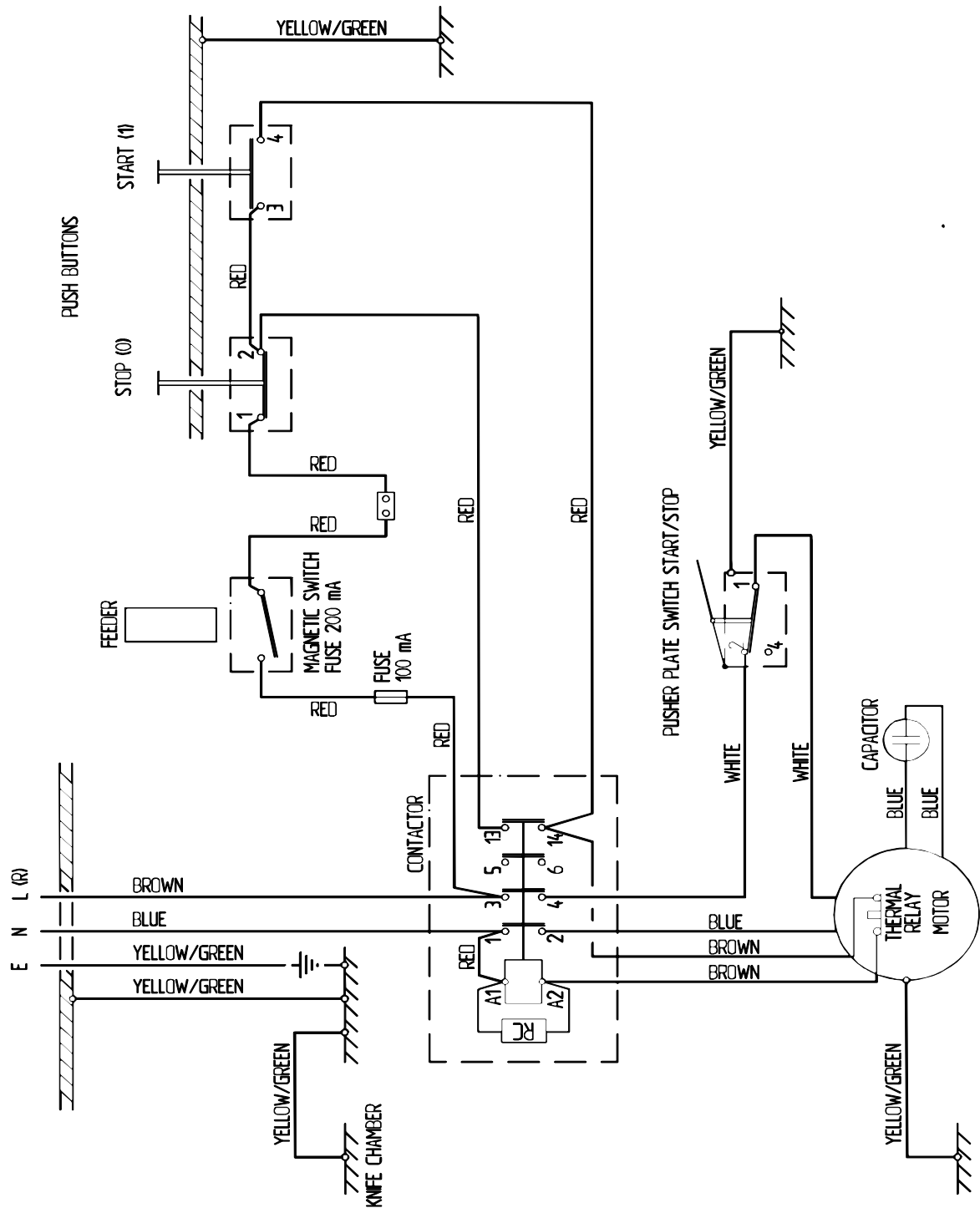
**HALLDE**

RG-100/200 ELECTR. DIAGR.  
 220-240 1 50 CE-UNITS

Dwn by	UEn	Rev.date	
Appr.	JSt	Date	900102
Drawing no.	1146/B		



Ltr	No	Revision	Date	Dwn.by	Appr.	ChO. No
A	1	RC-CIRCUIT ADDED	960328	UEn	JSt	

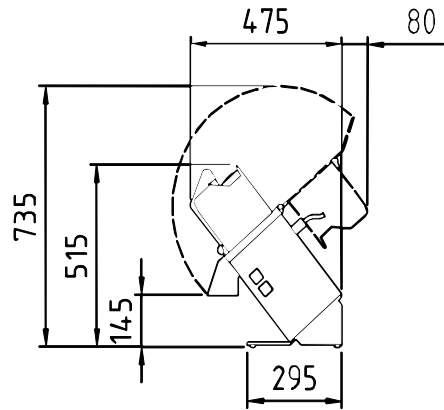
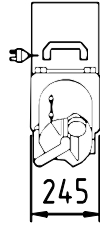
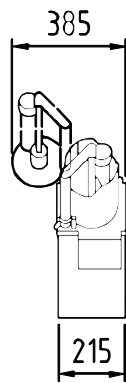


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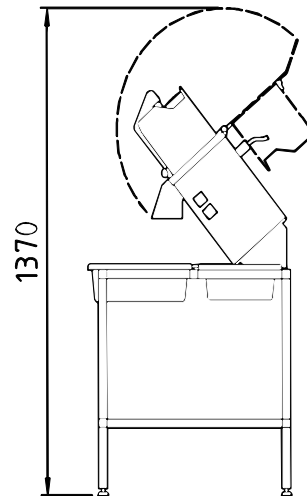
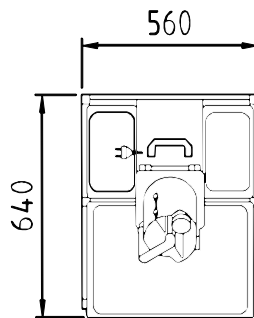
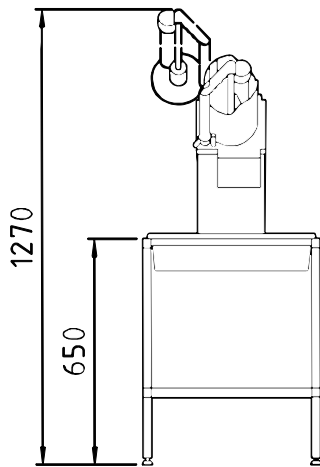
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RG-200 ELECTRICAL DIAGRAM  
110-240 1 50/60

RG-200



RG-200 WITH TABLE



Item	Specification
Capacity	6.5 kg/ min
Capacity	100-600 port./ day
Motor	0.37 kW
Motor	100-240 V
Motor	50/ 60 Hz
Power supply socket	10A
Fuse in the fuse box for the premises	10A
Sound level	73 dB (A)
Magnetic field	< 0.5 mT
Weight of the machine	18.3 kg
Weight of a cutting plate	0.5 kg
Diameter of a cutting plate	185 mm
Speed 50 Hz	350 r.p.m.
Speed 60 Hz	420 r.p.m.

