

metos

SLICING MACHINE

Prima 250
Prima 300

Installation and Operation Manual



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 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.

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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.



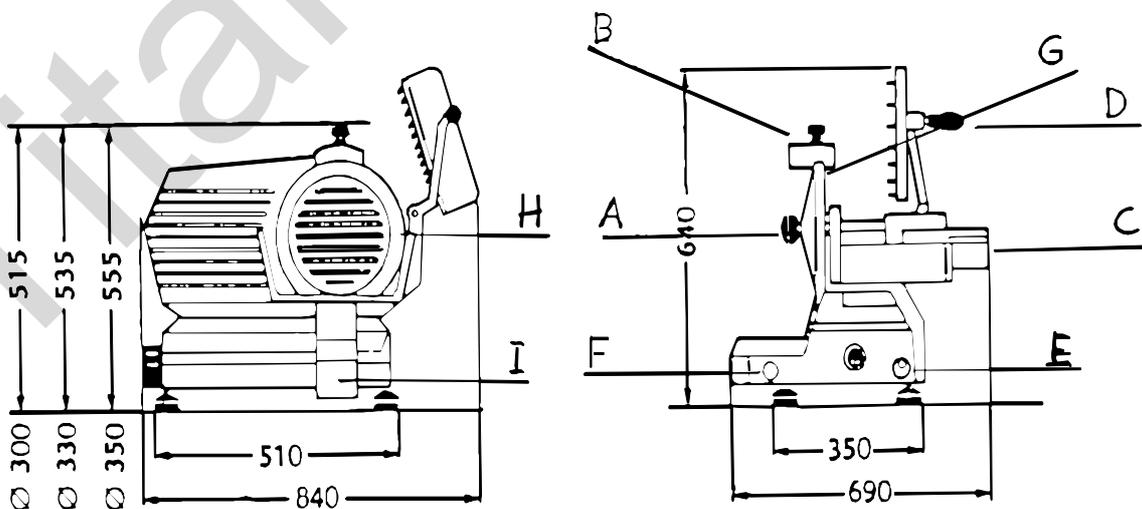
Before using the machine fit the platform protection (90) definitively by screwing it to the platform (16) using the supplied screw sets.

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

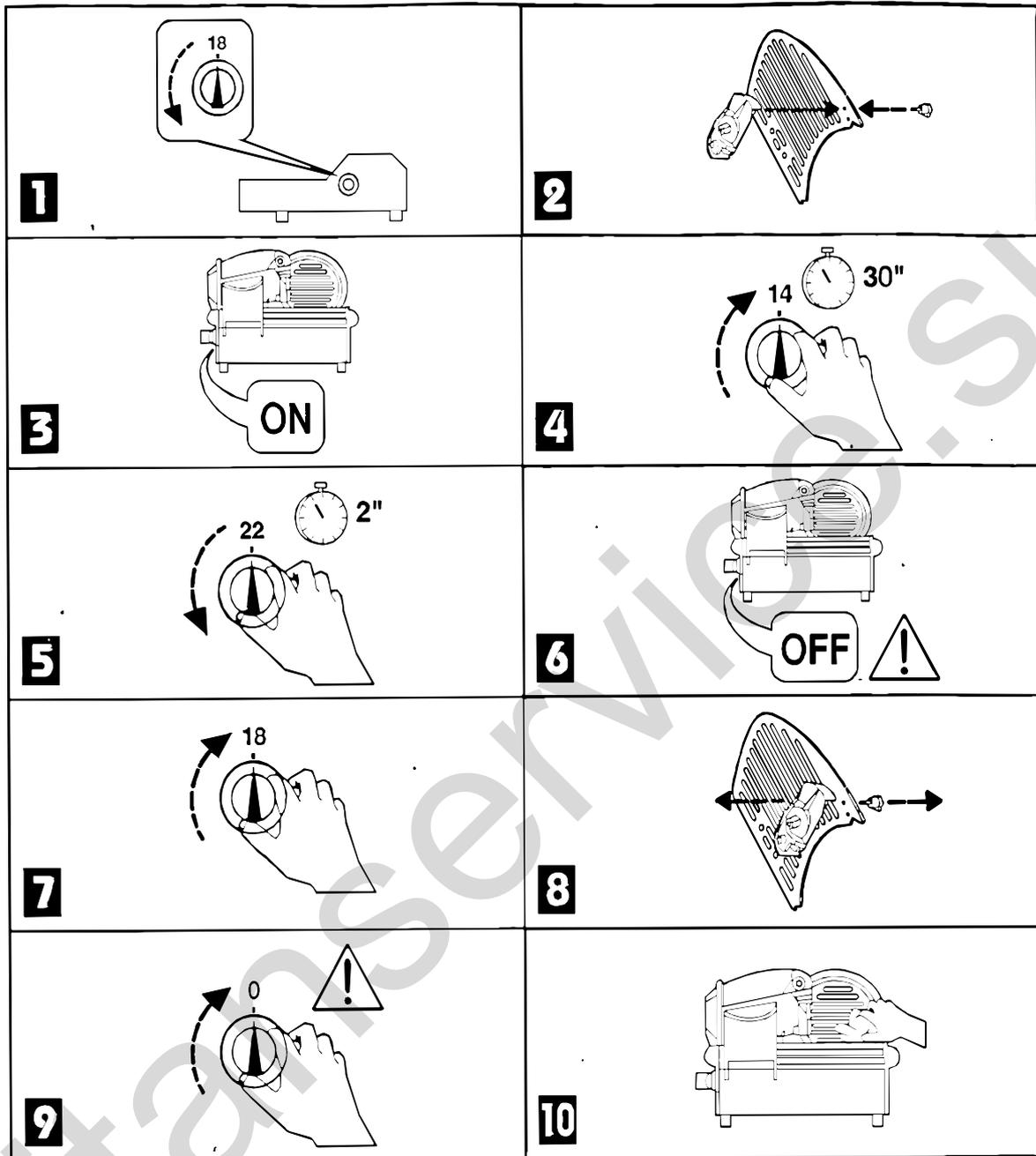


Carry on with blade sharpening after checking that machine is switched off and after carrying out its cleaning.

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.

6. Spare parts

General parts 13

General parts 17

General parts 21

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6.1 Voltage codes

Voltage	Voltage code
A	3/N/PE~400/230V 50Hz
B	~250V 16A 50Hz
C	3/N/PE~380/220V 50Hz
D	3/PE~200V 50-60Hz
F	2/PE 220-240V 50Hz
G	3/N/PE~415/240V 50Hz
H	3/PE~230V 50Hz
I	3/PE~220V 60Hz
J	3/PE~380 50Hz
K	3/PE~400V 50Hz
L	3/PE~415V 50Hz
M	3/PE~440V 60Hz
N	3/PE~460V 60Hz
O	3/PE~480V 60Hz
P	1/N/PE~220-240V 50Hz
R	2/PE~220-230V 60Hz
S	3/N/PE~400/230V 50Hz
T	3/PE~230V 60Hz
U	1/N/PE~100V 50-60Hz

6.2 Product codes

Product code	Full name
Model codes	
250	Prima 250
300	Prima 300

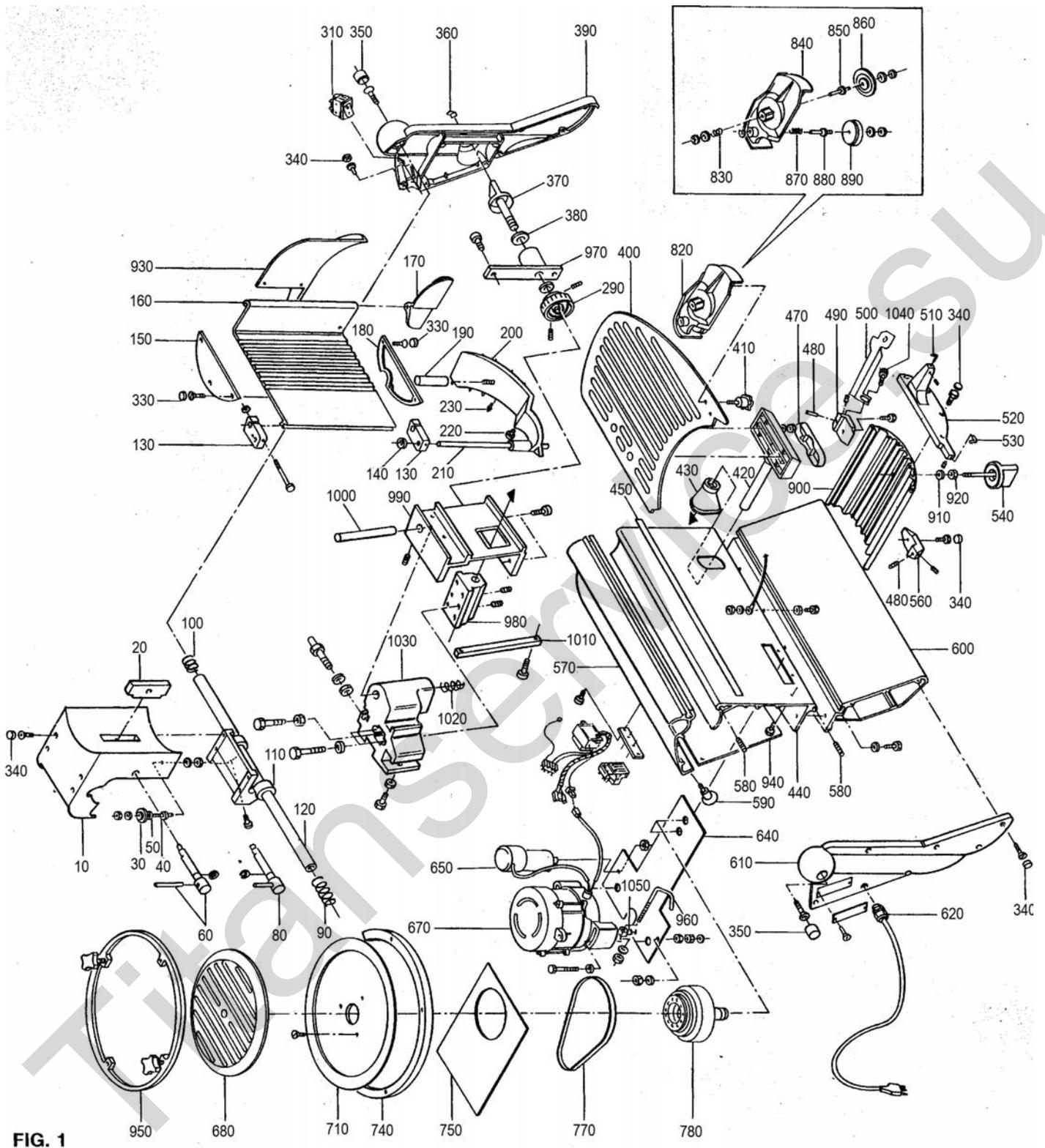


FIG. 1

Spare parts

ID	Code	Model	Description
Module:General parts			
10	10017		Platform mounting
20	10018		Platform cam
30	09365		Derlin roller DIA.26
40	10058		Roller cam
50	09003		Roller bushing
60	10103		Handle Prima 250/300 CE
70	10081		Handle (not in picture)
80	10055		Cam shaft
90	10064		Spring
100	10093		Spring
110	10010		Carrier
120	10050	250	Sliding bar 250
120	10051	300	Sliding bar 300
130	10036		Bracket
140	10101		Rubber insert food pusher locking
150	10023	250	Gauge 250
150	10024	300	Gauge 300
160	10008	250	Platform 250
160	10009	300	Platform 300
170	10032		Thumb protection
180	10021	250	Platform front gauge 250
180	10022	300	Platform front gauge 300
190	10076		Knob
200	10015	250	Food pusher 250
200	10016	300	Food pusher 300
210	10052	250	Platform tie-rod 250
210	10053	300	Platform tie-rod 300
220	09162		Food pusher pad Prima CE

250=Prima 250, 300=Prima 300

Spare parts

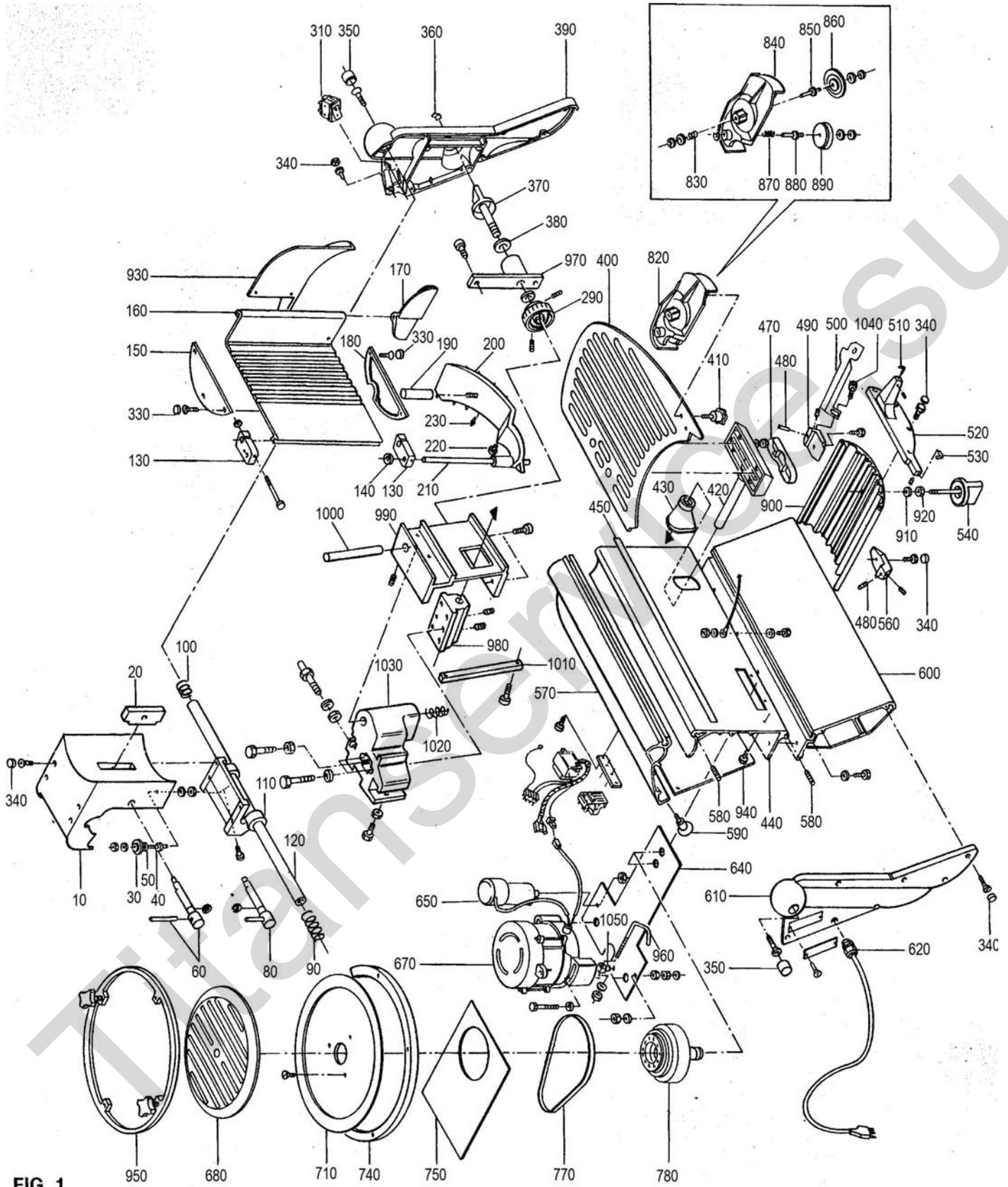
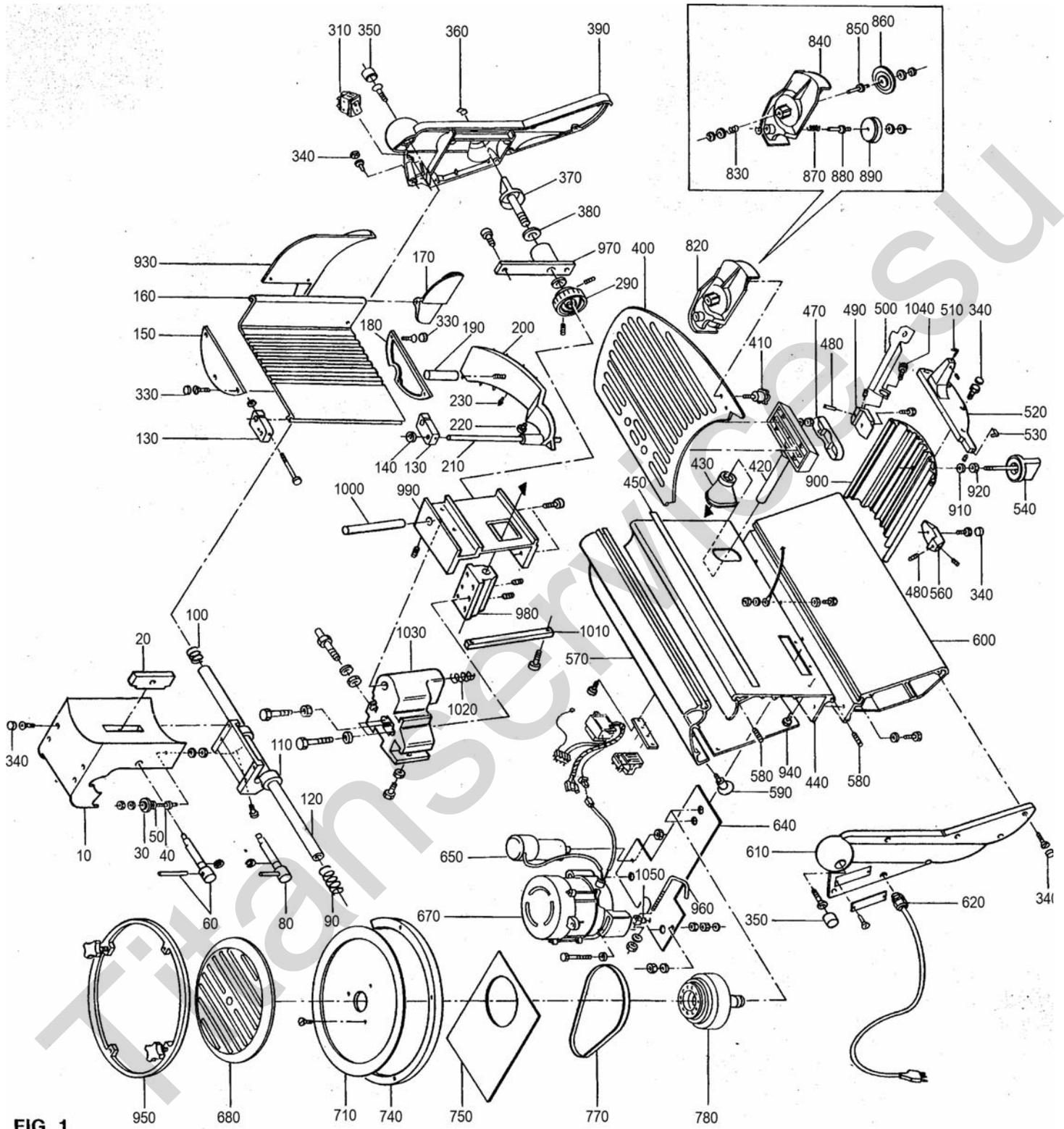


FIG. 1

ID	Code	Model	Description
Module:General parts			
230	09038		Nail
240	10086		Spring (not in picture)
250	10049		Clamp (not in picture)
260	10030		Regulator plate movement(not in picture)
270	10054		Regulator plate sliding shaft(not in picture)
280	10099		Bolt(not in picture)
290	10031		Regulator cam
300	10048		Regulator plate movement box(not in picture)
310	10116		Switch
320	10117		Control circuit TUV/CE(not in picture)
330	10100		Plain cap
340	10027		Small cap
350	10028		Big cap
360	10029		Lens
370	10033		Regulator knob
380	10098		Spring
390	10026		Side head piece
400	10011	250	Regulator plate 250
400	10012	300	Regulator plate 300
410	10047		Sharpener knob
420	10037		Regulator bracket
430	10038		Bellows
440	10002	250	Head holding base 250
440	10003	300	Head holding base 300
450	10104		Adhesive band
460	10106		Adhesive band(not in picture)
470	10040		Regulator plate supp.cap
480	10087		Little pin (ring)
490	10041		Blade scraper holder

250=Prima 250, 300=Prima 300

Spare parts



ID	Code	Model	Description
Module:General parts			
500	10057		Blade scraper
510	10090		Ring upper bracket
520	10035		Head cap
530	10091	250	Ring side bracket 250
530	10092	300	Ring side bracket 300
540	10034		Blade cover knob
550	10056	250	Prima 250 blade cover tie rod(not in picture)
550	10082	300	Prima 300 blade cover tie rod(not in picture)
560	10085		Ring support
570	10004	250	Carriage sliding base 250
570	10005	300	Carriage sliding base 300
580	1PRG835		Stud
590	06102		Rubber foot
600	10006	250	Slice receiving tray 250
600	10007	300	Slice receiving tray 300
610	10025		Right side head
620	06319		Cable lead without nut
630	07509		UL/USA cordset W/plug(not in picture)
640	10046		Motor anchoring plate
650	07402		Capacitor 8x450
660	MF20450		Capacitor 20/450(not in picture)
670	10066	250	1-PH motor 250
670	10065	300	110/1/60 NON UL Motor PRM300/STT(not in picture)
670	10067	300	230/1/50 motor PRM300/STT(not in picture)
680	10013	250	Blade cover disc 250
680	10014	300	Blade cover disc 300(not in picture)
690	10059	250	Metal insert for blade cover PRM250(not in picture)
690	10060	300	Metal insert for blade cover Prima 300(not in picture)

250=Prima 250, 300=Prima 300

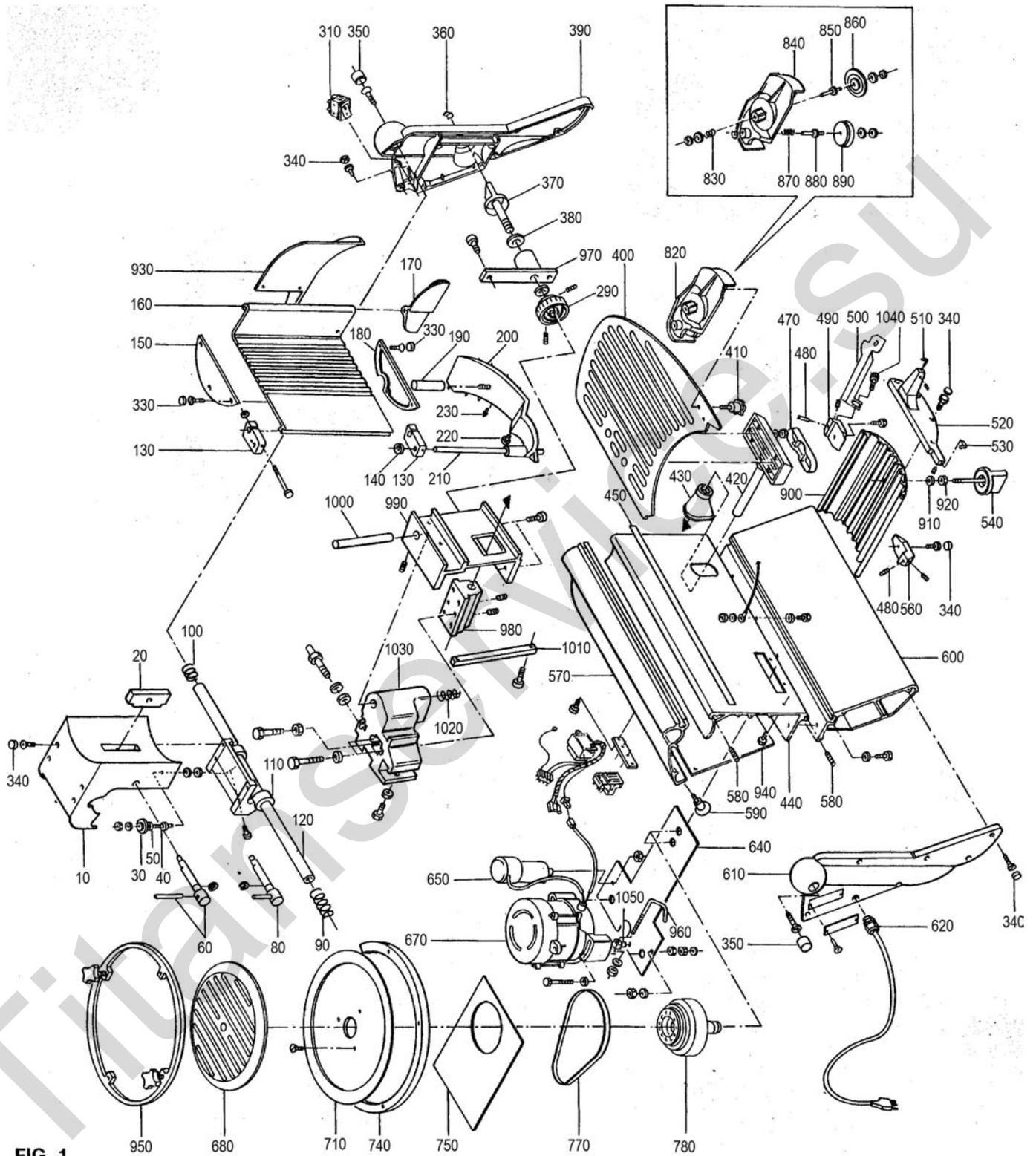


FIG. 1

Spare parts

ID	Code	Model	Description
Module:General parts			
700	10063		Pin PFH M6x10 Prima 250/300(not in picture)
710	08011	250	Blade 250mm Argenta/Prima
710	08020	300	Blade 300mm Start/Prima
720	08025	250	Blade for cheese 250mm teflon(not in picture)
720	08017	300	Blade for cheese 300mm teflon(not in picture)
730	08023	250	Blade for bread 250 mm Prima(not in picture)
730	09921	300	Blade for bread 300 mm Prima(not in picture)
740	10019	250	Blade ring guard 250
740	10020	300	Blade ring guard 300
750	10042	250	Head protection plate 250
750	10043	300	Head protection plate 300
760	06500		Bearing 6203 2RS(not in picture)
770	10044	250	Belt 250
770	10045	300	Belt 300
780	0025	250	Assembled pulley 250
780	0031	300	Assembled pulley 300
790	06700		Bearing spacer(not in picture)

250=Prima 250, 300=Prima 300

Spare parts

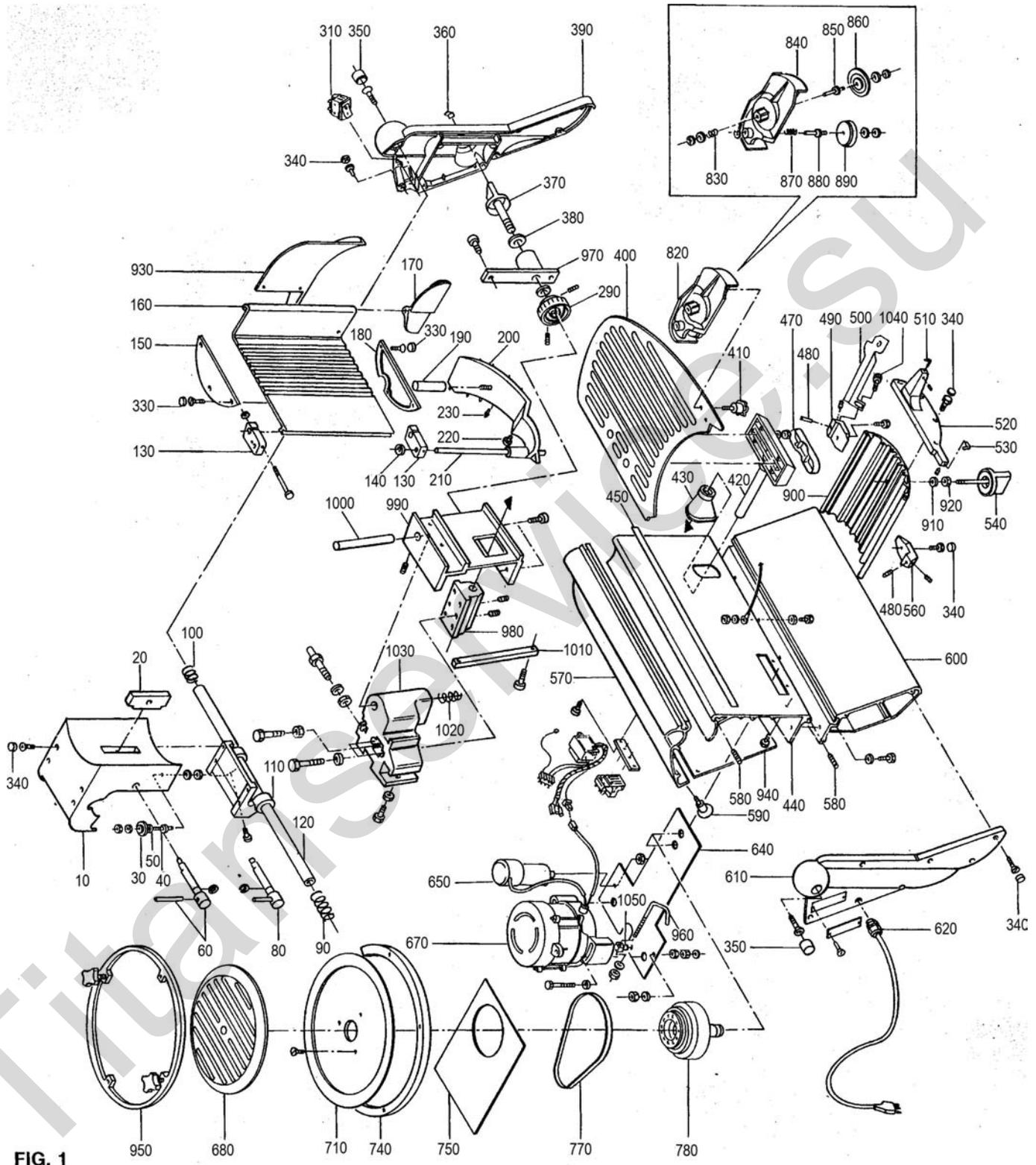


FIG. 1

ID	Code	Model	Description
Module:General parts			
800	06501		Seeger ring(not in picture)
810	10079	250	Pulley holding stud 250(not in picture)
810	10080	300	Pulley holding stud 300(not in picture)
820	0032		Sharpener assy Prima 250/300
830	08707		Sharpening spring Mondial/HF/Prima
840	CORAF433		CE sharpener housing/Prima
850	ALAF435		Pin:deburring stone CE/Prima
860	MOLAF41		Sharpening stone 40x8
870	08708		Spring:stone shaft MDL/BT/HF/LX/PRM
880	10088		Deburring stone shaft
890	MOLSB41		Deburring stone 40x8
900	10000	250	Head 250
900	10001	300	Head 300
910	06714		Pulley washer/Mondial/Beta
920	09071		14x1 nut Mondial/Beta/Velox/TC32
930	06105		Plexiglas guard CE
930	06106		Plexiglas guard
940	10094	250	Prima 250 bottom cover
940	10095	300	Prima 300 base cover
950	01233		Blade extractor diam 300
960	10089		Prima 250/300 belt tie rod
970	0074		Knob supporting assy Prima
980	10121		Regulator plate movem.clamp Prima
990	10122		Regulator plate movement box
1000	10054		Regulator plate sliding shaft
1010	10124		Regulator plate movem.fitting plate
1020	10086		Spring
1030	10120		Regulator plate movement

250=Prima 250, 300=Prima 300

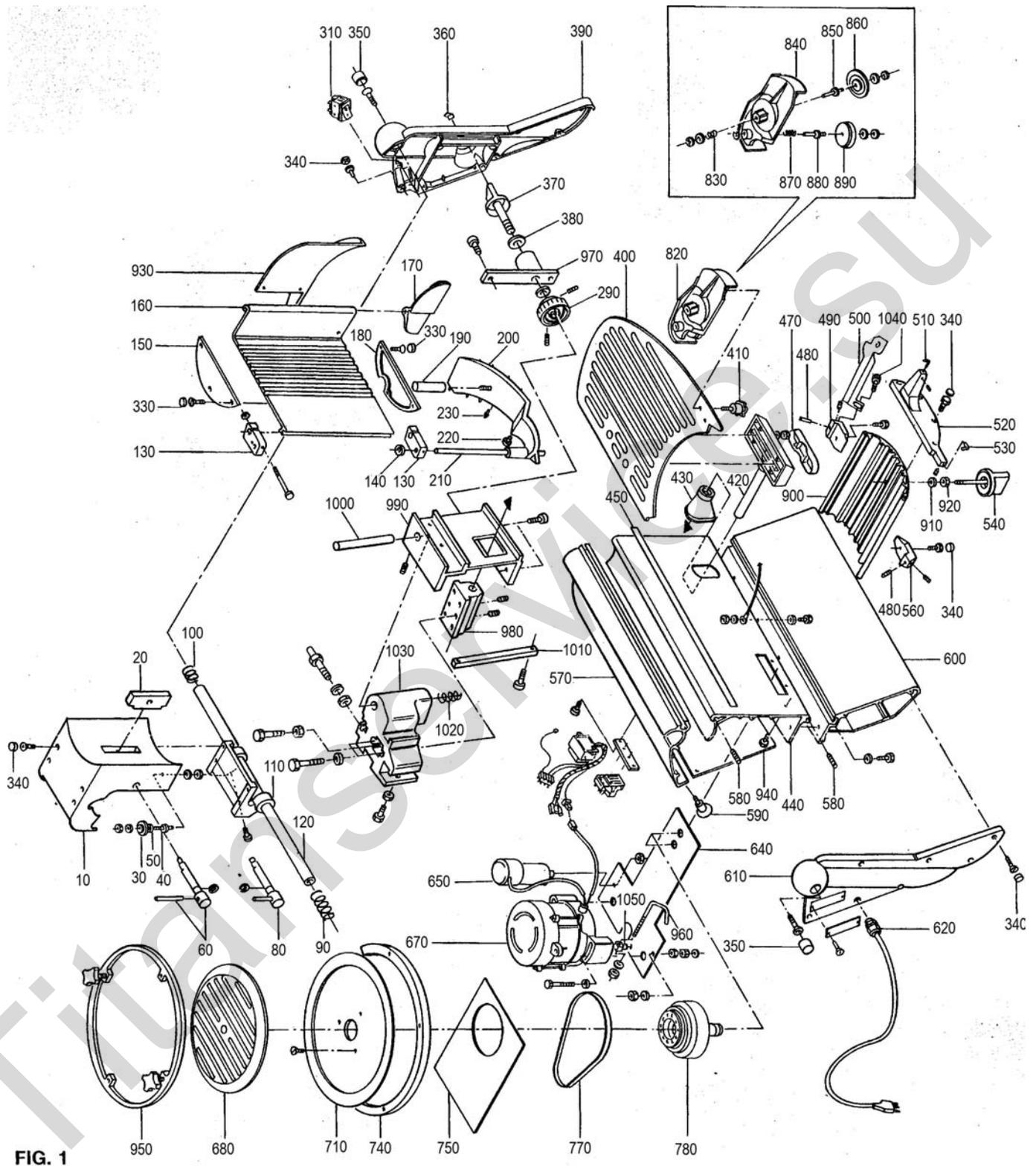


FIG. 1

ID	Code	Model	Description
Module:General parts			
1040	10119		Slice scraper screw Prima
1050	10102		Tie rod attachment Prima
1060	10017L		Platform support Prima interlock(not in picture)
1070	10143		Cam shaft Prima interlock(not in picture)
1080	0088		Interlock knob assy(not in picture)
1090	0040	250	Food pusher assy 250(not in picture)
1090	0041	300	Food pusher assy 300(not in picture)
1100	0038	250	Assembled platform 250(not in picture)
1100	0039	300	Assembled platform 300(not in picture)
1110	0052	250	Prima 250CE complete food pusher(not in picture)
1110	0053	300	Prima 300CE complete food pusher(not in picture)
1120	0037		Platform support assy Prima(not in picture)
1130	0066		Regulator plate movement/Prima(not in picture)

250=Prima 250, 300=Prima 300

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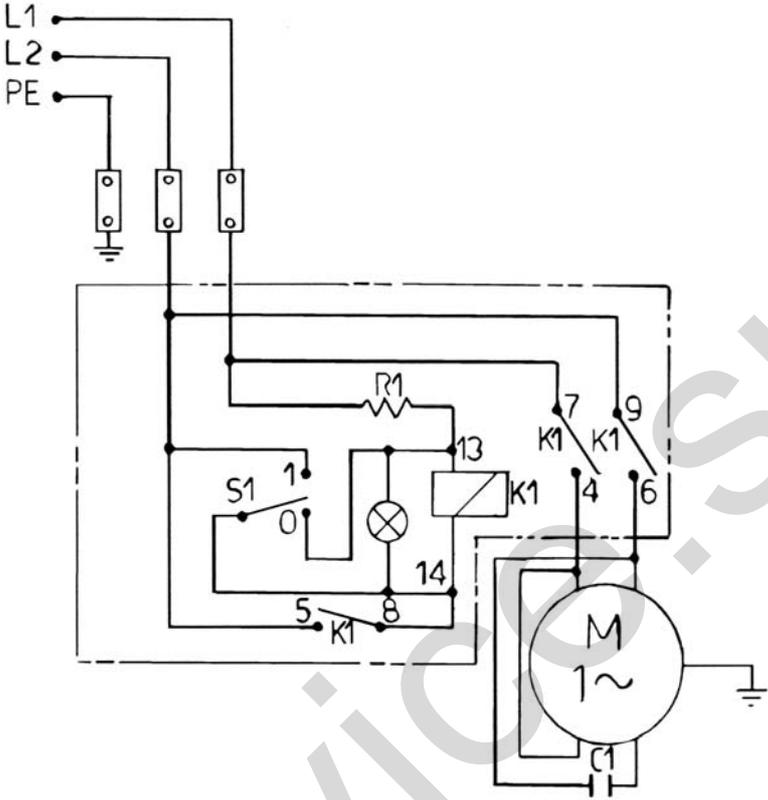
7. Technical specifications

Wiring diagram

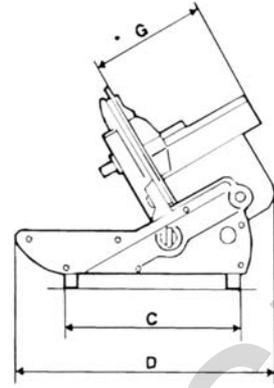
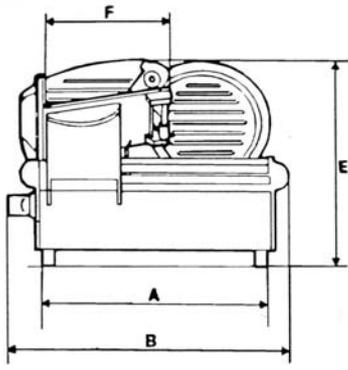
Installation drawing

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**CE
VERSION**



Wiring diagram



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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

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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 construção: Gebouwdjaar: Tillverkningsår: Byggningsaar: Rakennusvuosi: ΕΤΟΣ ΚΑΤΑΣΚΕΥΗΣ:

2000

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