

metos

VEGETABLE SLICER

METOS V99S

Installation and Operation manual

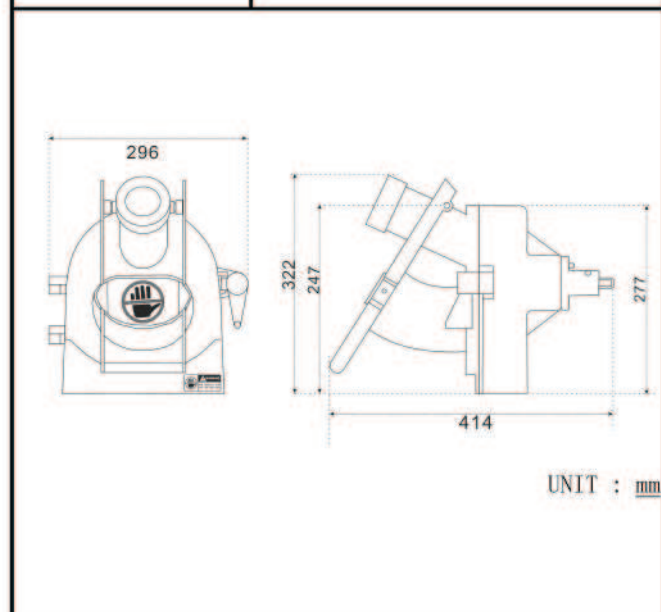


Rev. 2.0 (052012)

MG4025054

SPECIFICATION

Model	V99S
Standard equipment	Slicing plate 2mm, 3mm, 8mm. Grating plate 2mm, 3mm, 4mm, 7mm, 12mm.
Dimensions (mm)	414 x 296 x 322
Packed (L * W *H)	390x 360 x 730
Weight	10 kgs (N.W) 13 kgs (G.W)

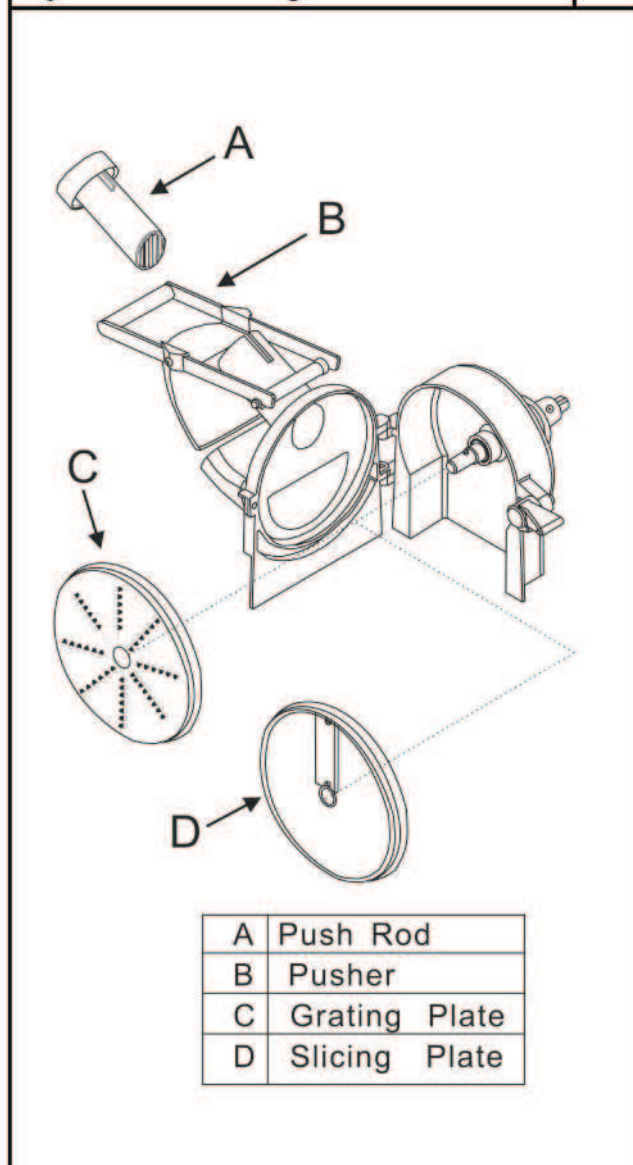


Because of continual improvement, strict accuracy of description cannot be guaranteed.

The V99S is a professional slicer designed for slicing, shredding all types of fresh vegetable and fruits for salad bars, sandwich and pizza toppings.

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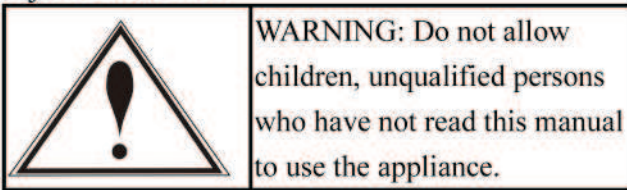
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OFFICE, SHIPS AND RAILWAY

PREMISES ACT, 1963

The above Act requires that this machine and attachments shall be operated only by a properly instructed person or by an employee who is under the supervision of a properly instructed person. The instruction shall include indication of the possible dangers arising and the precautions to be observed. The Act also requires that no person under the age of 18 shall clean a machine if these exposes him to risk of injury from a moving part of that machine or any adjacent machine.



BEFORE USING THE SLICER

Before using the slicer ensure that all users are familiar with the correct operation of the machine. In particular, care should be taken to ensure that all the accessories are correctly fitted in position prior to starting the machine.

SAFETY TIPS

Never place our hand, tie, clothes, long hair or any kitchen utensil in the outlet when the slicing is in operation. Isolate the machine from the electrical supply by removing the plug from the socket before cleaning or dismantling. A notice advising operator of the safe use of this slicing is attached to the machine.

▲The minimum requirement for all electrical equipment is correct operation between air temperature of +5°C and +40°C.

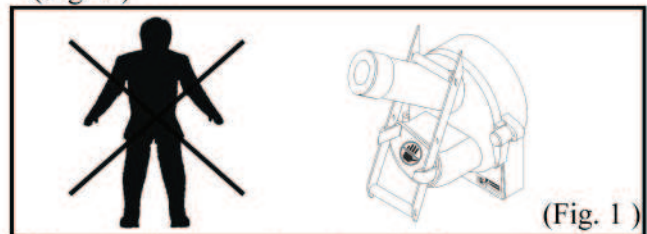
▲Electrical equipment is capable of operating correctly when the relative humidity does not exceeding 95% at a maximum temperature of +40°C.

▲Electrical equipment is capable of operating correctly at altitude up to 1000m.

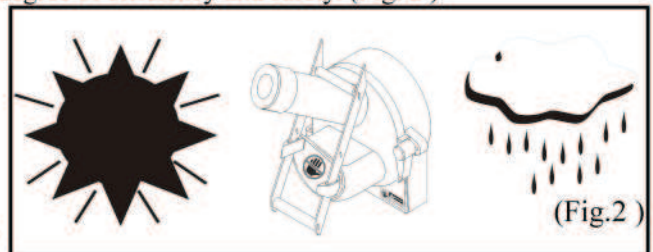
▲Electrical equipment is designed to withstand to protected against the effects of transportation, and storage temperature within a range of -25°C to +55°C and for short periods not exceeding 24h at up to +70°C.

PARTICULAR WARNINGS⚠

- (1) Keep this booklet in a safe place for future reference.
- (2) This appliance must be used only for those purposes for which they were specifically designed. Any other use is improper and therefore dangerous. The company cannot be considered responsible for any damage resulting from improper wrong or unreasonable use.
- (3) The use of the device by non-authorized persons or children is strictly forbidden. The device should never be left unattended during operation or when it may be start by non-authorized person.
- (4) Do not allow children, unqualified persons who have not read this manual to use the appliance. (Fig. 1)



- (5) Do not touch the moving parts when in operating. Be careful with hands, hair, tie, and clothing.
- (6) Do not expose the machine to atmospheric agents such as rain, sunlight or any other agent, which may damage the internal parts in the long term, thus seriously reducing the degree of efficiency and safety. (Fig. 2)



- (7) It is extremely important to avoid bringing the device into contact with solvents, harmful or corrosive substances. Take great care to avoid using acid-based or inflammable solutions, which may damage the surface.
- (8) If, during slicing, the device dose not operates correctly or emits unusual noises, switch the machine off immediately and disconnect from the mains. Contact the local dealer or manufacturer to remedy the problem.
- (9) When carrying out repairs to the device, the damaged parts should be replaced exclusively with spare parts supplied by the manufacturer. Always contact the local dealer or manufacturer when repairs are required.

(10) Never operate the device when it is empty. This will cause the slicing plate to heat up to a dangerous extent and many lead to the seizure of the parts in contact.

(11) In case of a fault or of imperfect performance, turn off the appliance. Do not attempt to repair for any parts. Please contact the production company.

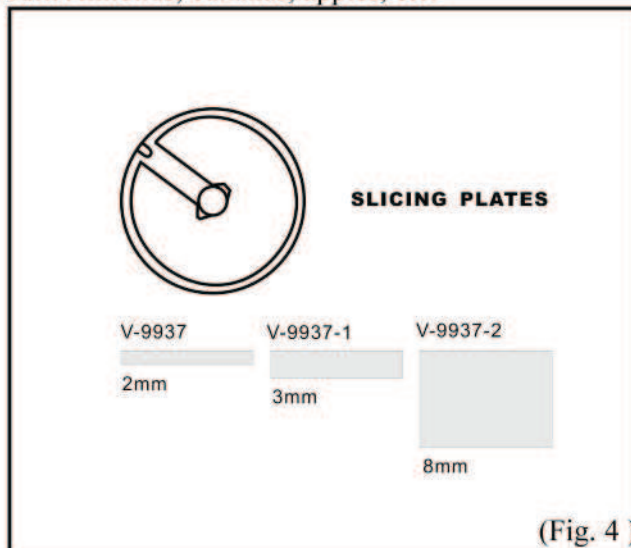
(12) If the appliance is no longer to be used, avoid all danger by marking it in operative.

CORRECT USE OF THE SLICER

It is the responsibility of users to use the slicer correctly within the recommended limitations. Always follow the instructions. If the slicer labors, stop the machine immediately. Damage resulting from improper use is not covered by the SPAR warranty.

Vegetables: Potatoes, carrots, aubergines, beetroot, celery sticks, cabbage, mushrooms, cucumbers, courgettes, chicory, fennel, onions, leeks radish, etc.

Fruit: Almonds, bananas, apples, etc.



	<p>WARNING:</p> <p>The grating plate and slicing plate have very sharp edges and parts. When mounting or dismantling these accessories handle with extreme care to prevent injury EVEN WHEN THE SLICER IS SWITCHED OFF. Injury may be caused by hands coming accidentally into contact with the internal cutting edges of the slicer.</p>
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	<p>WARNING:</p> <p>It is extremely dangerous to leave the accessories of the slicer such as the grating plate or slicing plate within reach of children or unqualified persons. (Fig. 3)</p>
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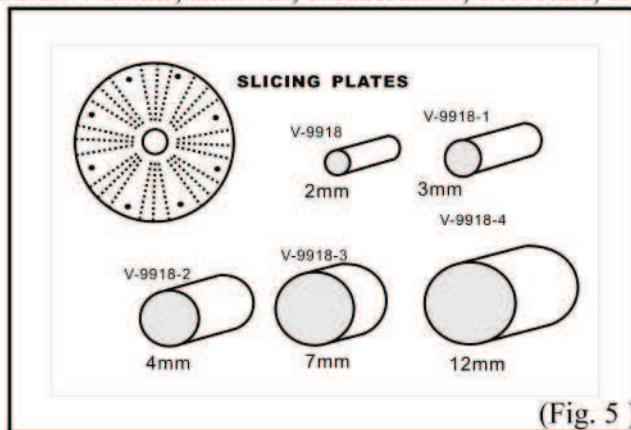
(Fig. 3)

(2) Grating plates. (Fig. 5)

* 2mm, 3mm, 4mm, 7mm, 12mm.

Vegetables: Carrots, "straw" potatoes, celeriac salad, red cabbage, beetroot, black radish, horseradish.

Other: Walnuts, almonds, breadcrumbs, chocolate, etc.



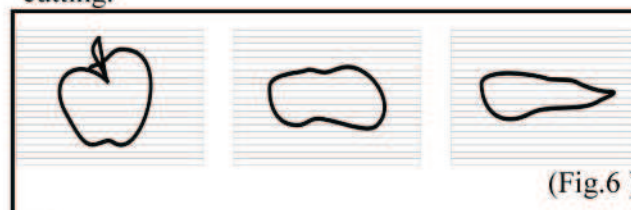
HOPPER SELECTION AND FUNCTIONS

(1) Large hopper. (Fig.6)

-For large dimension products. .

(148 x 87mm maximum, corresponding to 1/4 cabbage).

* Load manually by introducing the products either one by one or by the handful, being careful to position them properly so as to prevent incorrect cutting.



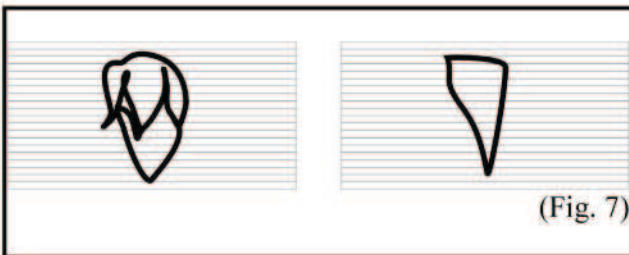
SELECTING THE WORKING EQUIPMENT

(1) Slicing plates: straight cut. (Fig. 4)

2mm, 3mm, 8mm.

(2) Small hopper. (Fig. 7)

- * For cutting long products into slices (carrots, chicory, cucumbers, leeks, etc.) Ø50mm maximum opening.
- * For cutting into slices, always present long products point first.
- * Load manually by introducing the products into the small hopper, either one by one or by the handful.
- * Recommendation:
 - To prevent an inclined and uneven cut: arrange fine products tail first.
 - To prevent jamming: cut off the ends of the vegetables



(Fig. 7)

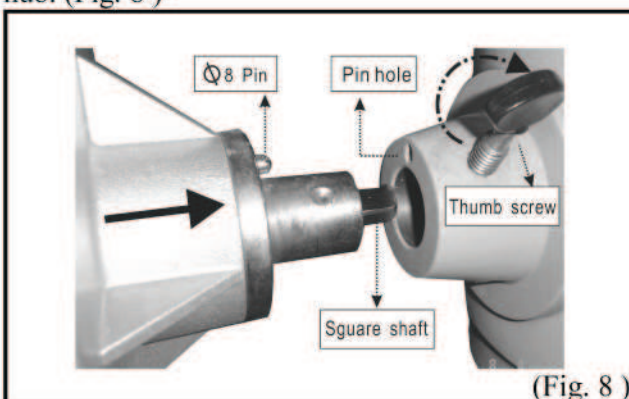
OPERATING INSTRUCTIONS

- (1) Note: Switch in off position, or/and pull out plug.
- (2) This machine and attachments shall be operated only by a properly instructed person or by an employee who is under the supervision of a properly instructed person.
- (3) No person under the age of 18 shall operate, dismantel, clean a machine if these exposes him to risk of injury from a moving part of that machine or any adjacent machine.

TO INSTALL SLICER TO MIXER:

Insert slicer into mixer until square of the slicer shaft, Ø8mm pin of slicer and mixer hub are snug, then secure by tightening clockwise the thumbscrew on the mixer. The point of the thumbscrew must enter the hole on the slicer.

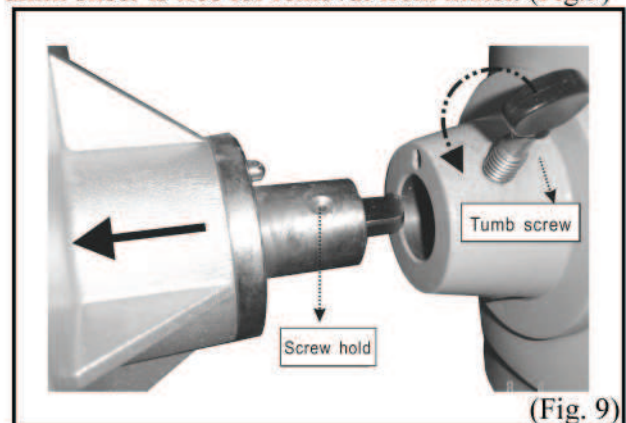
Proper seation of the shaft square may require manual rotation for correct allgnment of square into mixer hub. (Fig. 8)



(Fig. 8)

TO REMOVE SLICER FROM MIXER:

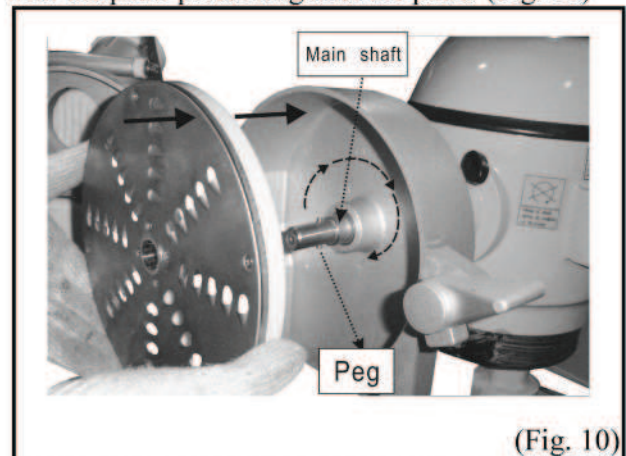
Loosen thumbscrew anti-clockwise on mixer untill slicer is free for removal from mixer. (Fig.9)



(Fig. 9)

TO INSTALL SLICING PLATE OR GRATING PLATE:

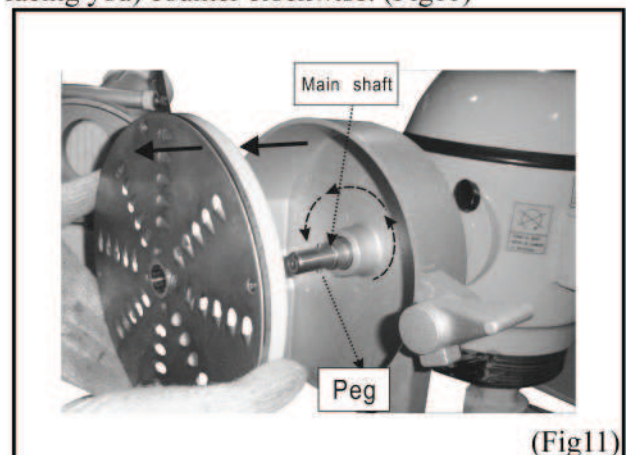
Place slicing plate or grating plate (cutting edges facing you) over the pegs, and when completely, turn clockwise. Check to make certain that plate is properly secured. A safe method is to use gloves with the palm pressed against the plate. (Fig. 10)



(Fig. 10)

TO REMOVE SLICING PLATE OR GRATING PLATE:

Turn slicing plate or grating plate (cutting edges facing you) counter clockwise. (Fig11)

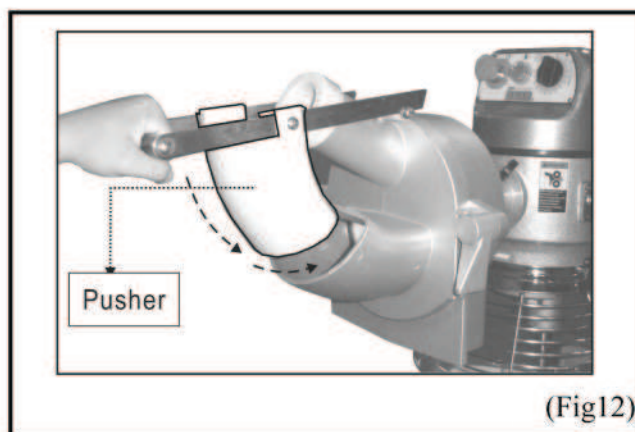


(Fig11)

TO INSTALL PUSHER:

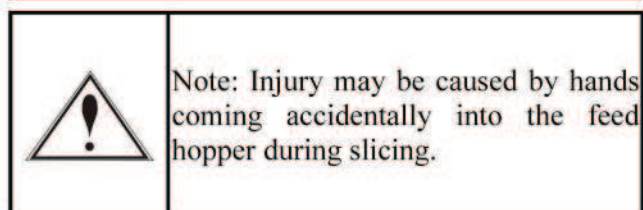
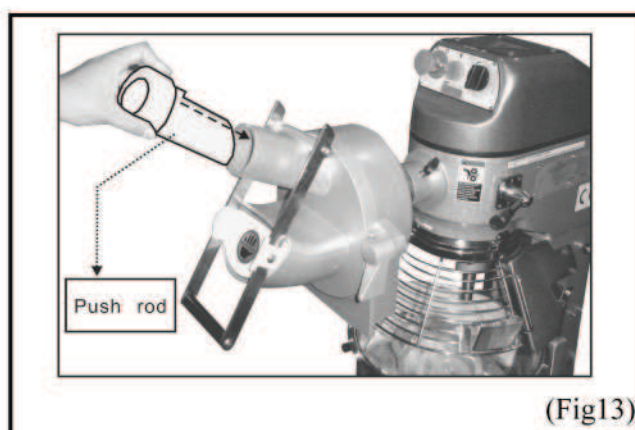
After assembly the plate, lock the pusher with the slicer housing.

For small dimension products, introduce the products into the small hopper by the push rod. (Fig.12)



For large dimension products, introduce the products into the large hopper by the pusher. (Fig. 13)

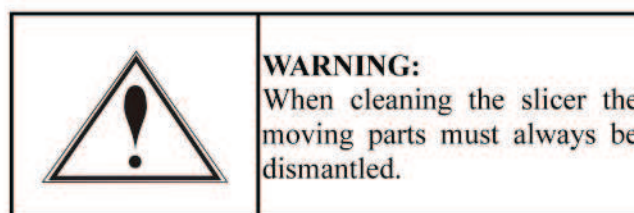
(Please refer to SELECTING THE WORKING EQUIPMENT).



CLEANING

- (1) The slicer should be cleaned at the end of each work cycle. For reasons of hygiene particular attention should be paid to those parts, which come into constant with the rod.
- (2) Do not cleaning the external casing with acid-based or base detergents or cleaning agents or any kind which may damage the surface. Do not scour the surfaces with abrasive paper, abrasive pastes or steel wool or clean with high pressure jets of water.

- (3) Clean the external casing with a damp cloth or sponge, for greasy parts, which are more difficult to clean use a product designed for use with Aluminum Alloy material.
- (4) Clean internal parts such as the inlet, pusher, feed hopper, outlet, feed screw, blade, ring nut and extrusion plates (which come into direct contact with meat) with a damp sponge and washing up liquid (neutral if possible). Do not clean with high pressure jets of water. Ensure that these parts are rinsed and dried thoroughly.



MAINTENANCE

Regular maintenance is necessary on all machines if they are to remain in good working order. It is strongly recommended that this be carried out by trained technicians from a SPAR appointed distributor.

WARNING: We recommend that the above actions be carried out by a trained technician.

PACKAGE AND TRANSPORT

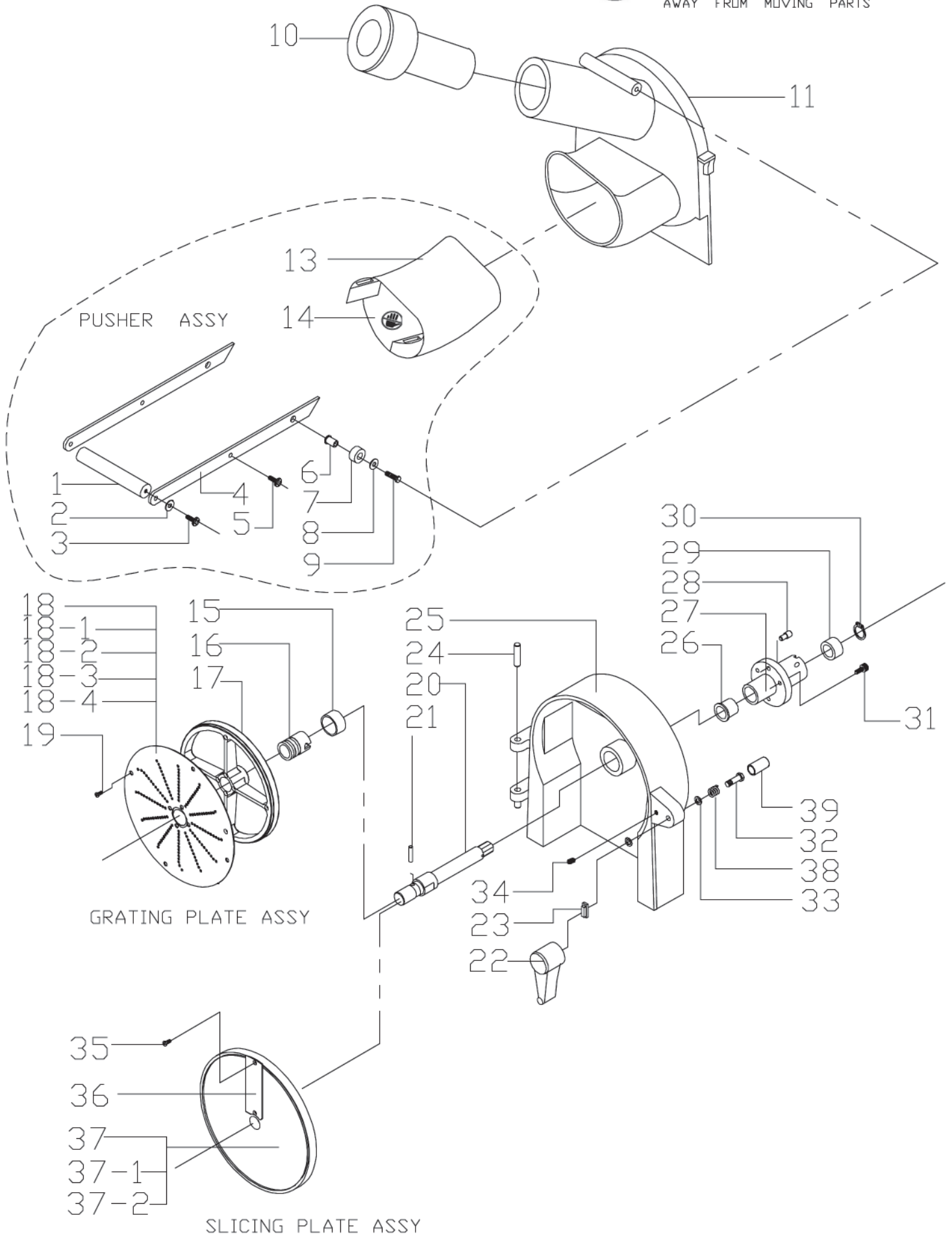
1. Care is needed in removing the appliance from its packing. Lift carefully, if necessary with the help of suitable equipment.
2. After removing the appliance from its packing check, in particular, to see whether any damage has been caused in transit. If in doubt, do not use the appliance and contact a specialist.
3. The material used to pack the device should not be thrown away but kept for future transport.
4. Keep all parts of the said material such as boxes, packets, plastic bags etc. out of the reach of children as they may be dangerous.

V99S VEGETABLE SLICER



WARNING

KEEP FINGERS AND HANDS AWAY FROM MOVING PARTS



V99S Parts List

ITEM	QTY	DESCRIPTION
V-9901	1	Plastic handle
V-9902	2	Washer M5 x0.8
V-9903	2	Screw M5x0.8
V-9904	2	Fixture
V-9905	2	Screw M5 x0.8
V-9906	2	Strain reliever
V-9907	2	Plastic sleeve
V-9908	2	Washer M6
V-9909	2	Screw M6x1.0
V-9910	1	Push rod
V-9911	1	Feed hopper
V-9912	1	Sticker
V-9913	1	Pusher
V-9914	1	Warning sticker
V-9915	1	Bushing
V-9916	1	Strain reliever
V-9917	1	Grating plate holder
V-9918	1	Grating plate(2mm)
V-9918-1	1	Grating plate(3mm)
V-9918-2	1	Grating plate(4mm)
V-9918-3	1	Grating plate(7mm)
V-9918-4	1	Grating plate(12mm)
V-9919	40	Screw 3mm
V-9920	1	Transmission shaft
V-9921	1	∅ 5mm Pin
V-9922	1	Locker
V-9923	1	Plastic spacer
V-9924	2	∅ 8mm Pin
V-9925	1	Housing
V-9926	1	Bushing LBC
V-9927	1	Transmission connector
V-9928	1	∅ 8mm Pin
V-9929	1	Bushing LBC
V-9930	1	C-ring STW-18
V-9931	3	Screw M6x1.0
V-9932	1	Screw M8x1.25
V-9933	2	Washer 8mm
V-9934	1	Screw M6
V-9935	12	Screw M3
V-9936	6	Blade
V-9937	1	Slicing plate (2mm)
V-9937-1	1	Slicing plate (3mm)
V-9937-2	1	Slicing plate (8mm)
V-9938	1	Spring
V-9939	1	Spring Dust Cover

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