

# **iMettoS<sup>®</sup>** Vegetable Cutter Instruction Manual



Model: HLC-300

Please read this instruction manual carefully before operating this equipment

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## **1.Safety Tips**



Read this instruction manual before using and keep them available at all times!

- Position on a flat, stable surface.
- A service agent/qualified technician should carry out installation and any repairs if required. Do not remove any components on this product.
- DO NOT immerse the appliance in water.
- DO NOT place hands in either food chute.
- DO NOT attempt to cut frozen food with the appliance.
- Suitable for indoor use only.
- Always switch off and disconnect the power supply to the appliance when not in use.
- Regularly check the screws fixing the blades to the cutting discs and tighten as necessary.
- This appliance must only be used in accordance with these instructions and by persons competent to do so.
- This appliance is not suitable for use by children.
- Keep all packaging away from children. Dispose of the packaging in accordance to the regulations of local authorities.
- If the power cord is damaged, it must be replaced by an agent or a recommended qualified technician in order to avoid a hazard.

## **2. INFORMATION ON SAFETIES**

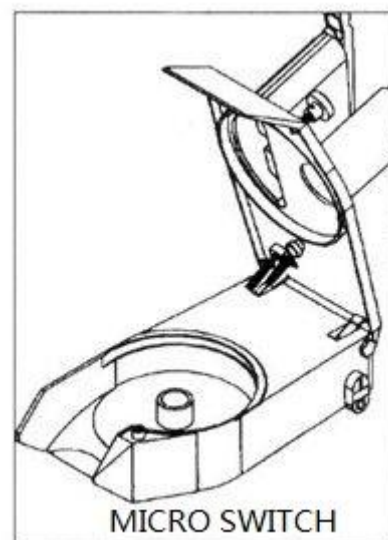
### **2.1. GENERAL PRECAUTIONS**

- THE VEGETABLES CUTTING MACHINE MUST BE MANAGED BY SKILLED PERSONNEL, FAMILIAR WITH THE INSTRUCTIONS FOR USE AND SAFETY CONTAINED IN THIS MANUAL.
- EVEN IF THE MACHINE COMES WITH SEVERAL SAFETY SYSTEMS, AVOID SETTING THE HANDS NEAR THE CUTTING DISCS AND MOVING PARTS.
- BEFORE ANY CLEANING AND MAINTENANCE OPERATIONS, CHECK TO MAKE SURE THE MACHINE IS DISCONNECTED FROM THE MAINS.
- PERIODICALLY CHECK CABLES AND ELECTRIC ELEMENTS CONDITIONS.
- NEVER USE THE CUTTING MACHINE WITH FREEZED FOOD.
- NEVER REPLACE PARTS OF THE MACHINE BY YOURSELF, BUT APPLY TO THE ASSISTANCE SERVICE.
- THE APPLIANCE CAN NOT BE USED BY THE DISABLED OR CHILDREN OR BY A LACK OF EXPERIENCE AND KNOWLEDGE OF THE PEOPLE TO USE, EXCEPT BY THE RIGHT PERSON RESPONSIBLE FOR THEIR SAFETY SUPERVISION OR INSTRUCTION CONCERNING USE OF THE APPLIANCE.

### **2.2 ELECTRICAL SAFETIES**

THERE ARE TWO MICRO-SWITCHES ON THE COVER OF THE MACHINE, THEIR ROLE ARE: 1. WHEN LIFTING CRESCENT-SHAPED INLET PRESSURE HANDLE TO A CERTAIN HEIGHT, THE MACHINE STOPS RUNNING, IN ORDER TO PREVENT ACCIDENTALLY INSERT YOUR HANDS INTO CRESCENT-SHAPED INLET AND BRUISED BY THE MACHINE; 2. WHEN YOU OPEN THE COVER UP, THE MACHINE STOPS RUNNING, TO ENSURE SAFE OPERATION.

A RELAY REQUIRING REQUIRES THE VOLUNTARY RESTART (ACTIVATION) OF THE MACHINE WHEN THE CURRENT IS LACKING HAS BEEN SET ON THE LOW VOLTAGE CONTROL CIRCUIT. FOR THE PERFECT INSULATION OF ALL THE ELECTRIC ELEMENTS AND THE REMARKABLE RESISTANCE OF THE ALUMINIUM TREATMENT, COUPLED WITH THE MATERIAL USED, OUR MACHINES CAN BE INSTALLED TO WORK INSIDE MOIST PREMISES.



## **3. PERFORMANCE PARAMETER**

### **3.1. TECHNICAL FEATURES**

<b><u>MODEL</u></b>	<b><u>DIMENSIONS</u></b> <b><u>CM.</u></b>	<b><u>WEIGHT</u></b> <b><u>KG.</u></b>	<b><u>POWER</u></b> <b><u>WATT</u></b>	<b><u>ELECTRICAL</u></b> <b><u>CONNECTION</u></b>	<b><u>REVS</u></b> <b><u>DISC</u></b>
HLC-300	57X23X51	22.50	550	110/1/50~60 220~240/1/50~60 380/1/50~60	270

### **3.2. SUPPLY CONDITIONS AND DISPOSAL OF PACKINGS**

THE CUTTING MACHINE IS PACKED IN A STURDY CARDBOARD BOX WITH INTERNAL SHAPED EDGES WHICH GUARANTEE THE PERFECT INTEGRITY OF THE MACHINE DURING TRANSPORT. ALL THE PACKING COMPONENTS (CARTON, FOAM, STRAPS, AND SO ON) CAN EASILY BE DISPOSED OF AS HOUSEHOLD RUBBISH

## **4. INSTALLATION**

### **4.1. SETTING THE MACHINE**

THE MACHINE CONNECTION AND THE SETTING AT WORK MUST BE MADE BY SKILLED PERSONNEL.

**WARNING:** BOTH THE SYSTEM AND LOCATION WHERE THE EQUIPMENT HAS TO BE SET MUST COMPLY WITH THE REGULATIONS FOR THE ACCIDENT PREVENTION AND ELECTRICAL REGULATIONS ICE FORCE.

**THE MANUFACTURER DECLINES ANY AND ALL RESPONSIBILITY FOR DIRECT OR INDIRECT DAMAGES WHICH MAY ENSUE FOR NON-COMPLIANCE WITH THE ABOVE MENTIONED REGULATIONS.**

SET THE EQUIPMENT ON A WIDE, LEVELLED, DRY AND FIXED FACE, FAR FROM HEAT SOURCES AND WATER SPRAYS.

### **4.2. ELECTRIC CONNECTIONS**

THE EQUIPMENT IS SUPPLIED WITH AN ELECTRIC CABLE TO BE CONNECTED TO A MAGNETO-THERMIC MAIN SWITCH WHICH STOPS THE MACHINE WHEN THE OPERATOR COMES IN FORTUITOUS CONTACT WITH THE ROTATING ELEMENTS.

IT IS IMPERATIVE THAT THE EQUIPMENT IS WELL GROUNDED ACCORDING TO THE REGULATIONS IN FORCE. THE MANUFACTURER DECLINES ANY AND ALL RESPONSIBILITY FOR DIRECT AND INDIRECT DAMAGES WHICH MAY ENSUE FOR NON-COMPLIANCE WITH THE REGULATIONS IN FORCE.

### **4.3. SAFETY MEASURES AND TRAINING THE FINAL USER**

THE SKILLED PERSONNEL IN CHARGE OF THE INSTALLATION AND ELECTRIC CONNECTIONS OF THE EQUIPMENT IS RESPONSIBLE OF THE TRAINING OF THE FINAL USER, WHICH MUST ALSO BE INFORMED ON THE SAFETY MEASURES TO COMPLY WITH. THIS INSTRUCTION MANUAL COMES WITH EACH EQUIPMENT.

## **5. USE OF THE EQUIPMENT**

### **5.1. CONTROLS**

THE CONTROLS AND PILOT LIGHT ARE SENT ON THE RIGHT SIDE OF THE BASE. ( WHEN THE MACHINE IS LOCATED IN FRONT OF THE OPERATOR, THE CONTROL DEVICE IN THE OPERATOR'S RIGHT HAND.)

1. GREEN BUTTON FOR STARTING THE MACHINE
2. RED BUTTON FOR STOPPING THE MACHINE



### **5.2. SETTING THE DISCS ON THE MACHINE**

ROTATE THE KNOB AS SHOWN IN FIGURE N.1 AND OPEN THE COVER. SET FIRST THE PLASTIC EJECTING DISC (2), THEN INSTALL THE DISC SELECTED FOR THE CUTTING .

CLOSE THE COVER AND REVERSE THE ROTATION OF THE HANDLE. WORK ON THE START BUTTON TO AUTOMATICALLY HOOK THE DISCS IN THE CORRECT POSITION.



COVER OPENING (1)



DISC POSITION (2)

## ATTENTION TO DISC BLADES!!

### **5.3. SETTING AND CUTTING THE FOOD**

LIFT THE HANDLE AND SET THE FOOD INSIDE THE OPENING AS SHOWN IN FIGURE N.3, THEN PUT DOWN THE HANDLE, PRESS THE GREEN START BUTTON WITH YOUR RIGHT HAND, AND WITH YOUR LEFT HAND, LIGHTLY MOVE THE HANDLE DOWNWARDS UNTIL FOOD IS FULLY USED UP.



(3)

LIFT THE HANDLE TO INTRODUCE OTHER FOOD.  
THE MACHINE WILL AUTOMATICALLY STOP WHEN RAISED THE HANDLE, AND THE MACHINE WILL AUTOMATICALLY WORK WHEN PUT DOWN THE HANDLE.  
ROUND INLET IS USED FOR CUTTING SLENDER VEGETABLES SUCH AS CARROTS, CUCUMBER.

**WARNING: NEVER USE THE HAND, BUT PRESS THE VEGETABLE WITH THE PESTLE SUPPLIED.**

### **5.4. RELEASE AND REPLACEMENT OF THE DISCS**

TURN THE KNURLED HANDLE AND LIFT THE COVER. (FIG.1)  
TURN THE DISC ANTICLOCKWISE AND COVER THE CUTTING EDGE WITH APPROPRIATE MATERIAL AS (RUBBER, FABRIC, ETC), AND THEN GET OFF THE DISCS FROM BOTTOM TO UP WITH HAND.



(4)



(5)

## **6. CLEANING AND MAINTENANCE OPERATIONS**

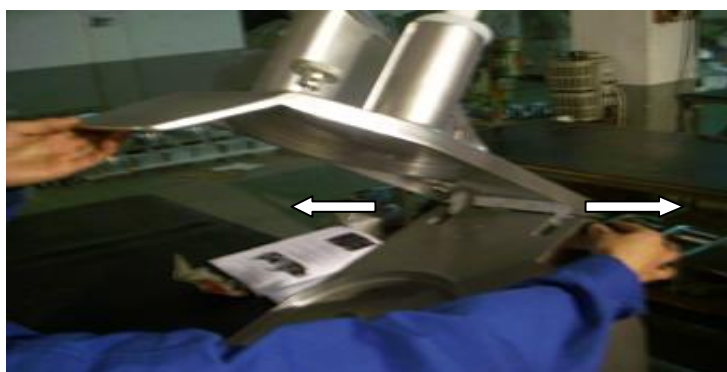
### **6.1. GENERALITIES AND PRODUCTS FOR CLEANING**

BEFORE CARRYING OUT ANY CLEANING OR MAINTENANCE OPERATIONS, CHECK TO MAKE SURE THAT THE MAINS SWITCH BE OFF AND THE SUPPLY PLUG DISCONNECTED FROM THE MAINS.

ACCURATELY CLEAN THE EQUIPMENT AND THE DISCS EVERY DAY FOR A CORRECT OPERATION AND LIFE OF THE EQUIPMENT.

THE DISCS, AND THE PLASTIC EJECTOR, CAN BE REMOVED FOR WASHING UNDER A WARM WATER JET. CLEAN THE MACHINE, AND ABOVE ALL WHERE THE DISCS REST, WITH A CLOTH OR A SPONGE WET WITH WARM WATER, ACCURATELY REMOVE ALL WASTES TO PREVENT THE DISCS FROM CHANGING THEIR POSITION.

OPEN THE COVER AND LOOSEN THE 2 PINS AS SHOWN IN FIG.6. REMOVE THE COVER AND WASH UNDER A WATER JET.



(6)

CLEAN THE SURFACES WITH WATER AND SOAP, ALCOHOL, DETERGENTS WITHOUT ABRASIVES OR SUBSTANCES BASED ON CHLORINE OR SODA (CHLORINE WATER, MURIATIC ACID).

NEVER USE ABRASIVES, STEEL WOOL, OR SIMILAR PRODUCTS AS THEY MAY BRING DAMAGES TO THE PAINT, THE COAT, OF THE MACHINE BODY.

FOR CLEANING, USE NON-TOXIC PRODUCTS AND ONES THAT GUARANTEE THE BEST HYGIENE.

### **6.2. OPERATIONS IN THE CASE OF FAILURES**

1. WHEN PRESS THE GREEN BUTTON, IF THE LIGHT IS DARK, CHECK WHETHER THE COVERING OF MACHINE COVER TIGHTLY; IF THE LIGHT IS BRIGHT, THE MACHINE CAN NOT WORK, CHECK WHETHER HANDLE DOWN; IF STILL CAN'T WORK, THEN CUT OFF THE POWER AND CONTACT THE SERVICE CENTER.

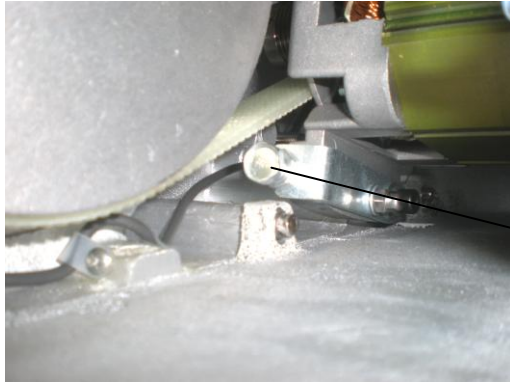
2. WHEN THE MACHINE DOES NOT HAVE POWER OR BLADE RUN SLOW, OPEN THE MACHINE BOTTOM, ACCORDING TO THE FOLLOWING CHART METHOD TO ADJUST MOTOR TENSION BELT (2~3 MONTHS TO ADJUST THE NEW MACHINES TENSIONING BELT, THE OLD MACHINE IS OFTEN GIVEN). THE GUARANTEE PERIOD OF INSTALL NEW BELT ON THE MACHINE IS 9 MONTHS AFTER MANUFACTURED. THE NON-PROFESSIONALS DO NOT DISASSEMBLE THE MACHINE.

1) REMOVE THE BOTTOM



2) REMOVE THE BRACKET





3) BY ADJUSTING THE SCREW TO  
ADJUST THE BELT TENSION

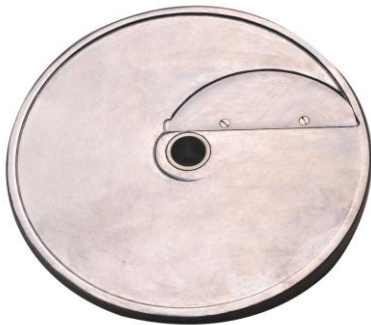
### **6.3. MACHINE IDLE FOR A LONG TIME**

SHOULD THE MACHINE BE IDLE FOR A LONG TIME, DISCONNECT THE MAIN WALL SWITCH AND CLEAN THE MACHINE AND ITS ACCESSORIES ACCURATELY. USE WHITE VASELINE OIL (OR SIMILAR PRODUCTS) TO PROTECT ALL THE MACHINE'S ELEMENTS. WE ADVISE COVERING THE MACHINE WITH A NYLON (OR SIMILAR) CLOTH.

## **7. DISCS**

IN ORDER TO ACHIEVE A RANG OF DIFFERENT SECTIONS AND SIZE, THE MACHINE FUNCTION IS APPLICABLE TO SEVERAL DIFFERENT DISCS AS WELL AS VEGETABLES AND FRUITS. (SUCH AS APPLES, PEARS, BANANAS, ETC.)

- 7.1 SLICING BLADE (WITH THE MACHNE) P2, P4
- 7.2 GRATING BLADE (WITH THE MACHINE) H3, H4, H7
- 7.3 JULIENNE BLADE (OPTION) HU2.5, HU4, HU8, HU10
- 7.4 DICING BLADE (OPTION) D8, D10, D12, D20
- 7.5 FRENCH BLADE (OPTION) T8, T10
- 7.6 SLICING BLADE (OPTION) H8, H10, H14, E1, E2, E5
- 7.7 RIPPLE BLADE (OPTION) PB2, PB4
- 7.8 POWER BLADE (OPTION) FM



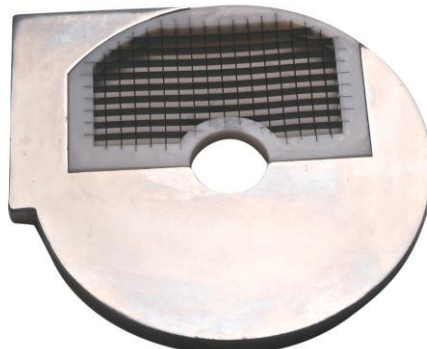
E1 E2 E5



H8 H10



H3 H4 H7





HU2.5 HU4 HU8 HU10

D8 D10 D12 D20

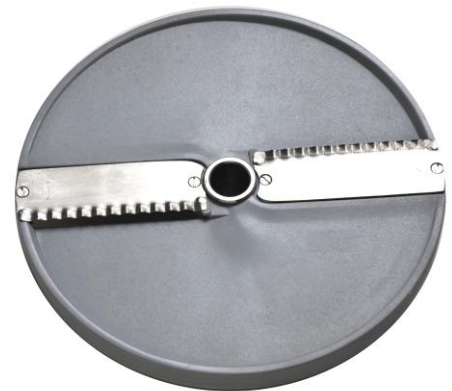
T8 T10



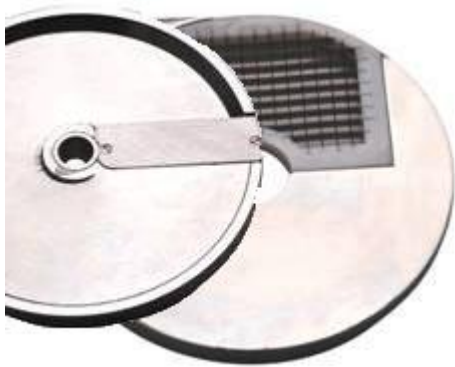
P2



P4

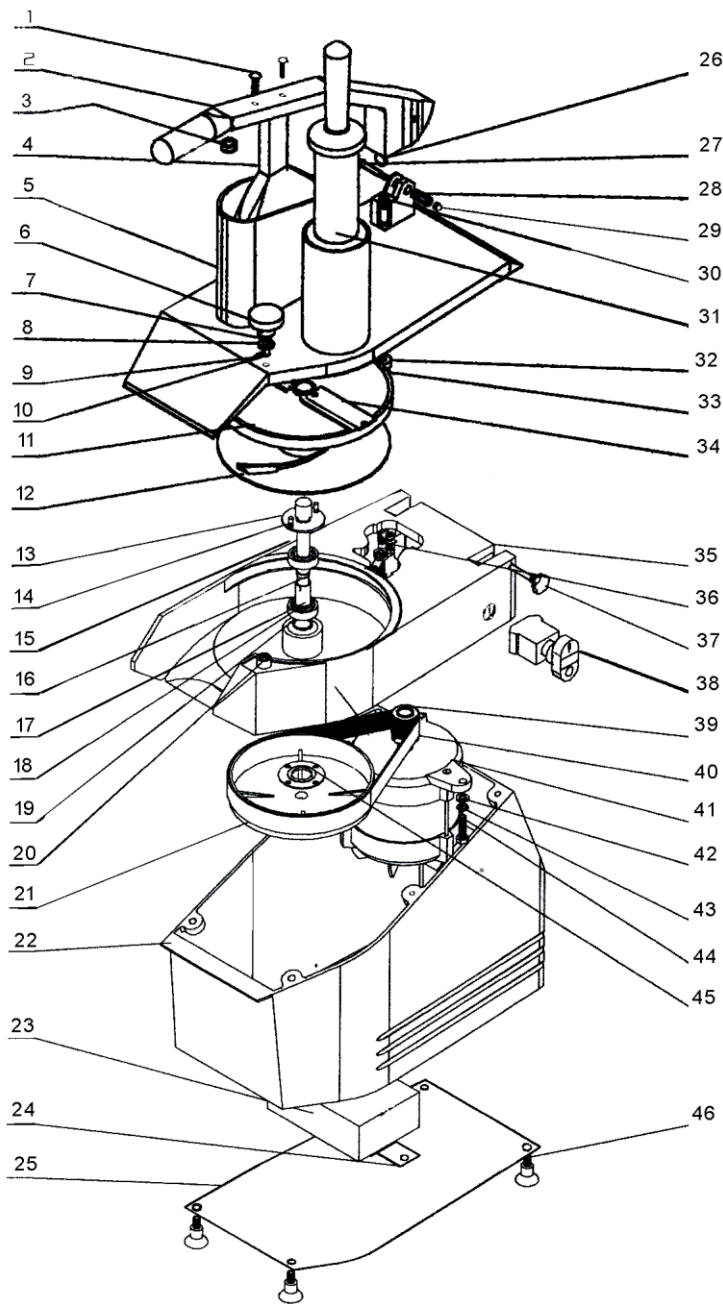


PB4



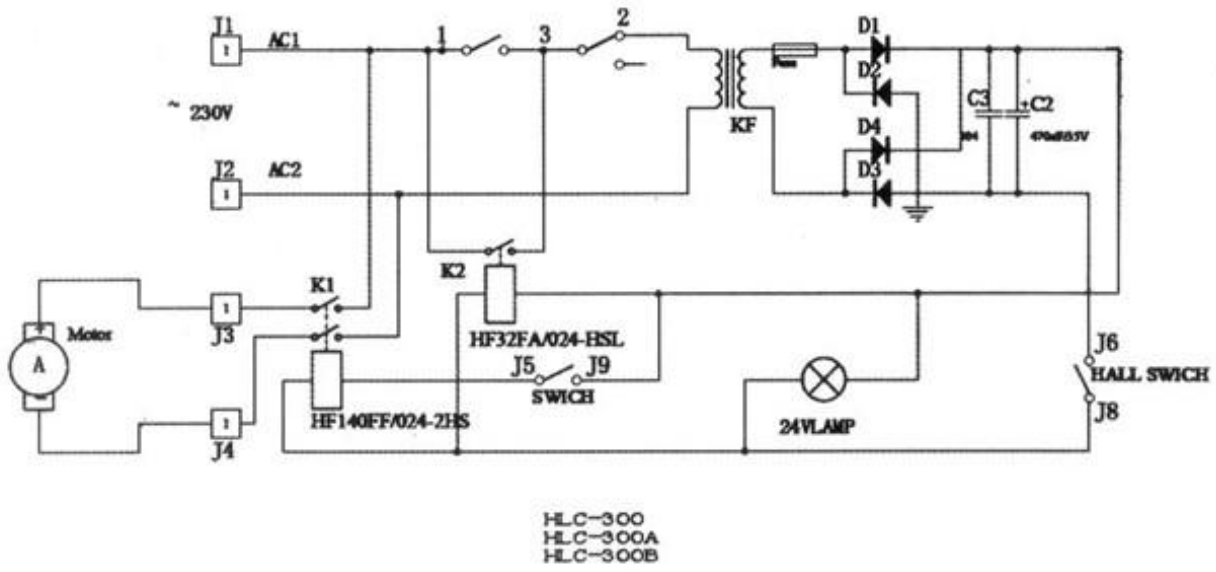
COMPOSE H8 H10  
D10 D12 D20  
D8 D10 D12 D20  
COMPOSE H8 T8  
H8 T10  
H10 T8  
H10 T10

## 8. EXPLODED DRAWING



No.	Part Name
300-001	Bolt
300-002	Handlebar
300-003	Nylon gasket
300-004	Pressing piece
300-005	Input body
300-006	Anchor knob
300-007	Spring
300-008	Gasket
300-009	Pin
300-010	Anchor spindle
300-011	Knife disc
300-012	Drain disc
300-013	Anchor board
300-014	Pin
300-015	Oil envelope
300-016	Central spindle
300-017	Isolated sheath
300-018	Gear
300-019	Block circle
300-020	Anchor sheath
300-021	Belt wheel
300-022	Seat of body
300-023	Electric box
300-024	Bottom board of electric box
300-025	Bottom board of body
300-026	Magnet steel
300-027	Umbrella bolt
300-028	Steel sheath
300-029	Nut
300-030	Adjusting bolt
300-031	Plastic pressing stick
300-032	Seat of magnet
300-033	Magnet steel
300-034	Knife
300-035	Body
300-036	Microswitch
300-037	Waved bolt
300-038	Switch
300-039	Strapped wheel
300-040	Belt
300-041	Motor
300-042	Gasket
300-043	Gasket
300-044	Bolt
300-045	Gear cover
300-046	Bolt

## 9. ELECTRICAL DRAWING



## **10.Waste disposal**

### **Discarding old devices**

At the end of its service life the discarded device has to be disposed in accordance with the national regulations. It is advisable to contact a company which is specialized in waste disposal, or just contact the local disposal service in your community.

### **WARNING!**

To exclude any abuse and the dangers involved make the waste device unfit for use before disposal. For that purpose disconnect device from mains supply and remove mains connection cable from the device.

### **CAUTION!**

For the disposal of the device please consider and act according to the national and local rules and regulations.

## **11.Warranty**

iMetto warrants to the original purchaser of every new product, under normal and proper use and maintenance service as specified by iMetto and upon proper installation and start-up in accordance with the instruction packet supplied with each unit. iMetto's obligation under this warranty is limited to a period of one (1) year from the date of original installation.

### **WARRANTY CLAIMS**

All claims for parts must be made directly through iMetto. All claims should include:

Personal Details:

Your name:

Your company:

Address:

Email:

Phone:

Products Details:

Model number:

Serial number of the product:

Date of purchase:

Proof of purchase :

Pertinent information supporting the existence of the alleged defect.(Such as picture etc.)

Please send the above information to [services@imettos.co.uk](mailto:services@imettos.co.uk)

Our warranty departments will according to the actual situation and reply you within 24hours.



iMettoS Limited

[www.imettos.co.uk](http://www.imettos.co.uk)