

iMettos[®] Food Cutting Machine Instruction Manual



Model:HR-6/HR-9/HR-12

Please read this instruction manual carefully before operating this equipment

Preface

Safety Tips



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

- In order to make full use of this product, we provide relative details with the machine, include specifications, operation instructions and guid for maintenance.
- This instructions manual must be kept by qualified operators to make them familous with the operation and maintenance.

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Chapter 1: Introduction

1.1 General Protection



- This machine should be operated by professionals. Before operating , professionals must be familius about the protection measures.
- If the operator is freshman, he should be trained before operating.
- Please cut off the power before cleaning and maintenance
- If the protection measures are to be taken off because of cleaning and maintenance, the risks must be evaluated carefully.
- Attention must be highly focused for cleaning and maintenance.
- Protecting device for power cable is necessary. Damaged power cable may cause electric shock.
- Please contact the after-sale if mal-functions are appeared or the machine need to be adjusted or maintained it. Operators are not suggested to repair it.
- The machine should not be used to cut bone, frozen meat or fish and non-food substance.
- When the machine is working , please do not put your hands into it.
- If the following situation happens ,the producer will not take charge.
 1. The machine is operated by unprofessional.
 2. Some components are replaced by other parts which is not produced by our factory.
 3. The operator do not obey the rules
 4. The surface is not cleaned by the right substance.

1.2 Safety Device of Equipment

1.2.1 Safety Device of mechanization

The cover plays an important role in protecting. The cover can be moved away unless the arm lock is up.

1.2.2 Safety Device of Electrification

- Micro mechanical device-The arm lock is up,the machine stops working. And if the cover is not well closed, it also stops working.
- Relay-- If the power cuts off, the machine should be restarted.
- Motor—The motor contains PTC thermal protection: When the machine works for a long time, the motor temperature exceeds the temperature set by the protector, the machine will be automatically power off to stop running, then, remove the plug and restart the machine after less than 10 minutes.
- Even the professional cutting machine equipped with electrified and machanical protecting devices(for working, maintenance and cleaning), risks cannot be avoided(which are to be stated in this manual), it may happen while feeding food and maintenance(hands may be hurt by blades).

1.3 Introduction

1.3.1 General Introduction

Our product focuses on processing food such as vegetable, meat and bread and so on (cutting, breaking, mixing and scrubbing). And we promise:

1. It will keep safety while working, cleaning and maintenance.
2. Material choosing is according to the highest sanitary standard. To ensure easy cleaning and simple assembling, the components contacting food are all streamline designed.
3. Components are stable and firm.
4. Belt driving can make the noise be the lowest.
5. High portability.

1.3.2 Features of Structure

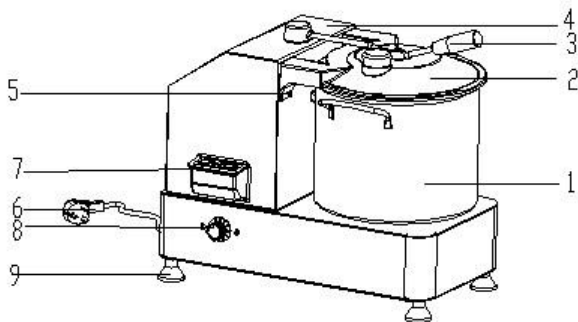
This machine is made by 304 stainless steel. It can make sure that the components contacting food confirm the requests of sanitary standards, and prevent components from eroding of acid, salt and oxidation.

The blades are made by 4Cr13 stainless steel, the sharpness and hardness ensure the functions of cutting, breaking, mixing and scrubbing. **Blades should be clean and use cloth to dry it after use, and put some oil to protect the blades in order to avoid get rusted.**

Mixing container is made of stainless steel, with a heat transferring bottom, and with handles making it portable.

1.3.3 Components

Picture 1 The Structure of Food Cutting Machine



- 1 Container
- 2 PC cover
- 3 Arm lock
- 4 Main body
- 5 Switch support
- 6 Power cable
- 7 Solenoid switch
- 8 Knob for controlling speed
- 9 Feet

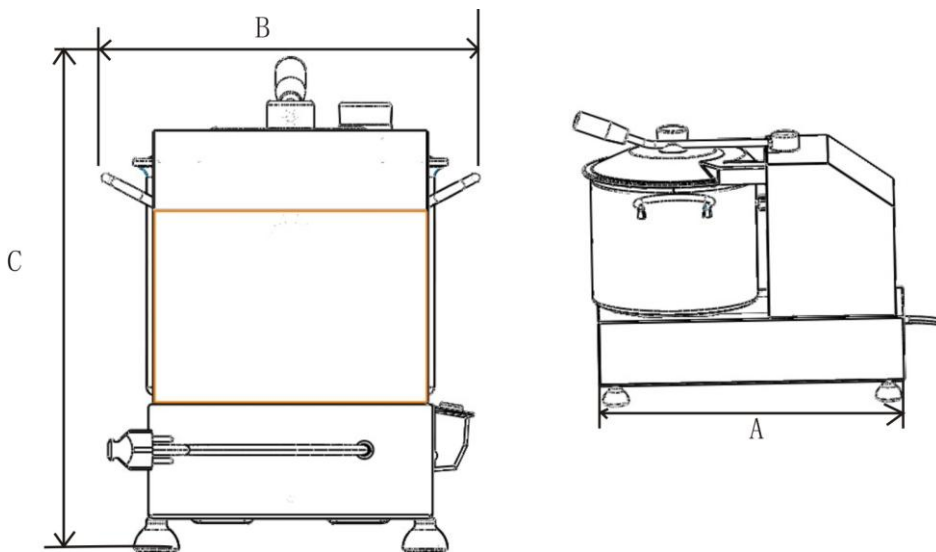
Chapter 2 Technical Data

2.1 Size ,Weight and Features of the Product

Machine size and relative data list

Model	A (mm)	B (mm)	C (mm)	Efficient Volume (L)	Rotating Speed (rpm)	Motor Power (W)	Voltage (V)	Net Weight (kg)
HR-6	523	316.5	394	3.5	980-2470	950	220-240	18.6kg
HR-9	523	316.5	444	4.6	980-2470	950	220-240	19.8kg
HR-12	523	316.5	489	5.6	980-2470	1200	220-240	21.4kg

Picture 2 Machine Size



Chapter 3 Inspection

3.1 Transportation

The package of Food Cutting Machine includes:

- 1) Good-quality cartons
- 2) Machine
- 3) Instructions Manual

3.2 Package Inspection

If the outside cartons are found fine, please unpack it and check if the machine and parts are located well. If cartons are found impacted or damaged, please contact the carrier and inform them the status, and submit detailed damage records.

Do not put upside down!! Make sure the cartons are vertical with the floor, and keep it parallel with the floor while moving.

3.3 Dumping of Package

Package unit(include cartons, pads, plastic bags and plastic foams) must be dumped in places requested by local regulations.

Chapter 4 Installation

4.1 Place of Installation

The machine should be located on a working table which with suitable size, and the spare must be big enough, the table must be dry, stable and horizontal.

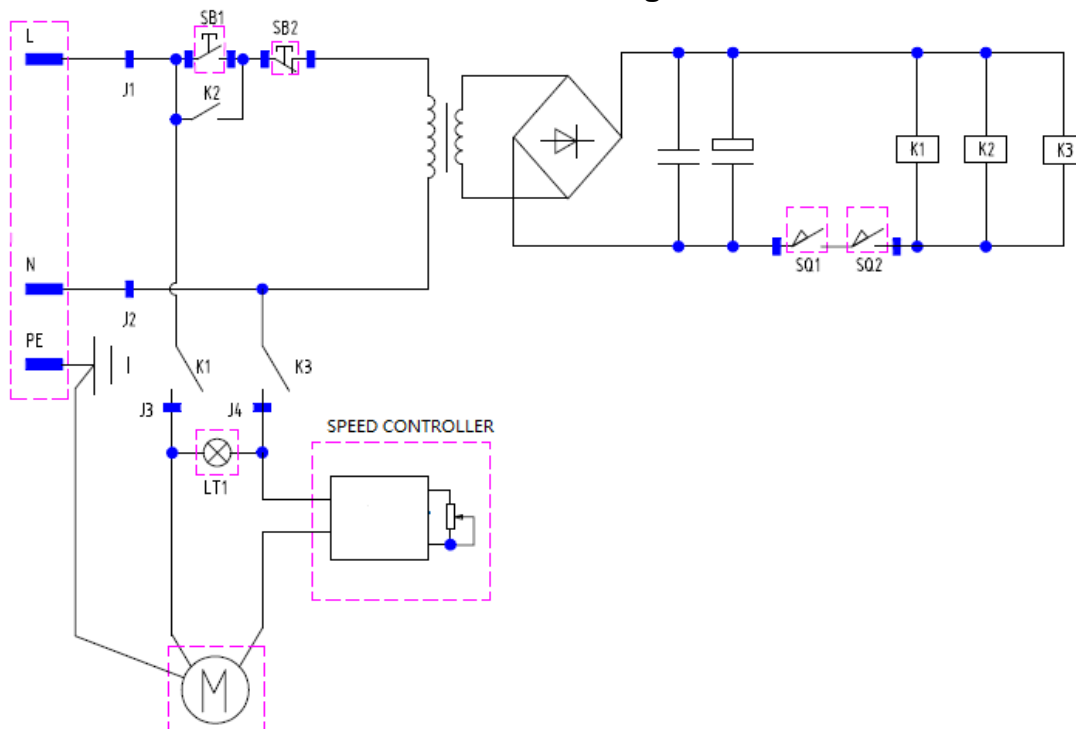
Besides this, the temperature of the room should be controlled between $+5^{\circ}\text{C}$ and $+35^{\circ}\text{C}$, which ensures the machine working normally.

4.2 Circuit Connecting

Before connecting, please check the power! The machine should be connected with current same as requested by nameplate.

4.3 Circuit Diagram

Picture 3 Circuit Diagram



S. N	CODE	NAME	QTY
1	M	motor	1
2	SB1/LT1	START BUTTON "ON"	1
3	SB2	STOP BUTTON "OFF"	1
4	SQ1~2	MICROSWITCH	2
5	K1 , K3	RELAY	2
6	K2	RELAY	1
7		SPEED CONTROLLER	1

4.4 Operation Inspection

Inspection for normal functions:

1. Press button "ON" and button "OFF"
2. When the cover is moved away, check whether the machine stops working.
3. Check if the knob for controlling speed works. Rotating speed is controlled by rotating

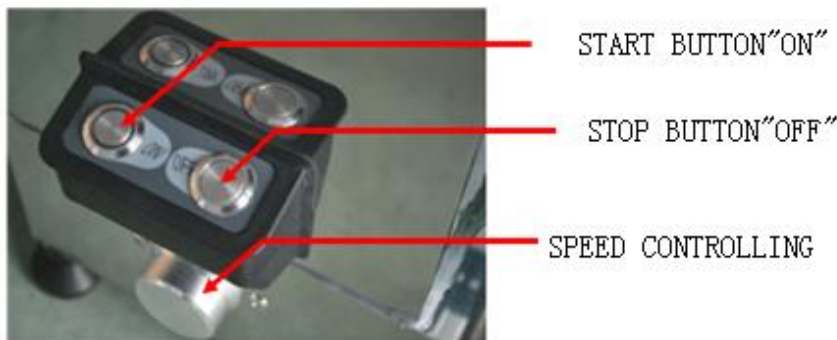
the knob.

Chapter 5 Operation

5.1 Controller (see picture 4)

Attention: Knob for controlling speed is equipped on the Food Cutting Machine .

Picture 4 Position of Control Switch



5.2 Food Feeding

Attention: food is to be fed only when the machine is stopped. The knob for controlling speed should be at “LOW” position.

Procedures:

1. Turn the loading arm at anticlockwise direction to remove the cover.
2. Pay attention to the two blades while feeding food into the container. Food should be cut into small blocks before feeding if it is big in size.



Warning: the food in container is not allowed to be more than 1/2 of the total volume. But it is not suggested if food is lower than the upper blade. If food is too little, machine may vibrate while running.

3. In case of accidents, the operator should pay attention on his own position. The operator’s body should be vertical with the working table. It’s not allowed to press on the machine or prevent it from moving.

Do not get close to the machine, and avoid to touch the machine directly.

4. Put the cover into initiative position, then turn the loading arm till clocked.
5. Press the start-up button.
6. It is not allowed to keep low speed at a long time.
7. While machine mixing, extra food should be fed via the hole on the cover if needed.
8. When the working finished, turn the speed controlling knob to “OFF” position to stop the machine.

Attention: the normal working time of the machine cannot be kept more than 3mins. The cutting time decide the size of food. The cutting time for food not included in the following chart can be according to requests of users.

Item	Pork	Peanuts	Bens	Peppers	Leek	Celery
Cutting time	18s	30s	60s	15s	40s	30s

5.3 Sharpener



Warning: Please sharpen the blades by the following procedures if the blades are not sharp enough to cut the food.

1. Turn the loading arm to remove the cover;
2. Move away the fixing axis of rotating blades
3. Use the sharpener to sharp the blade from inside to outside along the blade edge.

Chapter 6 Daily Cleaning

6.1 General Introduction

- a. The machine should be cleaned at least one time every day. If necessary, more times should be cleaned.
- b. The part touching the food directly or indirectly must be cleaned.
- c. Water or high pressure spraying water cannot be used to clean directly. Brushes or other tools which may damage the surface cannot be used.
- d. Blades should be clean and use cloth to dry it after use, and put some oil to protect the blades in order to avoid get rusted.

The following procedures should be done before cleaning:

- a. Cut off the power
- b. Turn the speed adjusting knob to “LOW” position.

6.2 Steps of Cleaning

6.2.1 Clean the cover, rotating blades axis and container



Rotate the loading arm, remove the cover, and the blade fixing axis and container can be lifted easily. Then use water and neutralized detergent to clean the above-mentioned parts.

Attention: gloves should be wore for protection while operating.

6.2.2 Daily Cleaning

Attention: power should be cut off

Clean the machine body by neutralized detergent and wet cloth. Use dry cloth to dry the machine after cleaning.

Chapter 7 Maintenance

7.1 General Introduction

The following procedures should be done before any kind of maintenance:

- a. Cut off the power
- b. Turn the knob for controlling speed to "LOW" position.

7.2 Belt

Belt do not need to be adjusted. Normally, the belt should be changed every nine months.

7.3 Feet

As the time is going, the feet will be damaged and inflexible. It may influence the stability of the machine, and it must be changed.

7.4 Power Cable

Power cable should be checked regularly. If it is damaged, please change it.

7.5 Blades

Check whether the width of blades lessen 5mm because of friction. If so, please change it.

7.6 Label

When the label is damaged, please change it.

Chapter 8 Dumping of Equipment

8.1 Ensure Dumping

When the machine is to be dumped by any kind of reason, make sure it cannot be used any more, then cut off the power.

8.2 Dumping

Contact the professional technical center to disassemble the machine, and pay attention to the different type of material (details please refer to Chapter 1 1.3.2).

Chapter 9 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.

Chapter 10 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

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



iMettoS Limited

www.imettos.co.uk