



Metcalfe Extra Heavy Duty, Stainless Steel Slicer

MSS330G

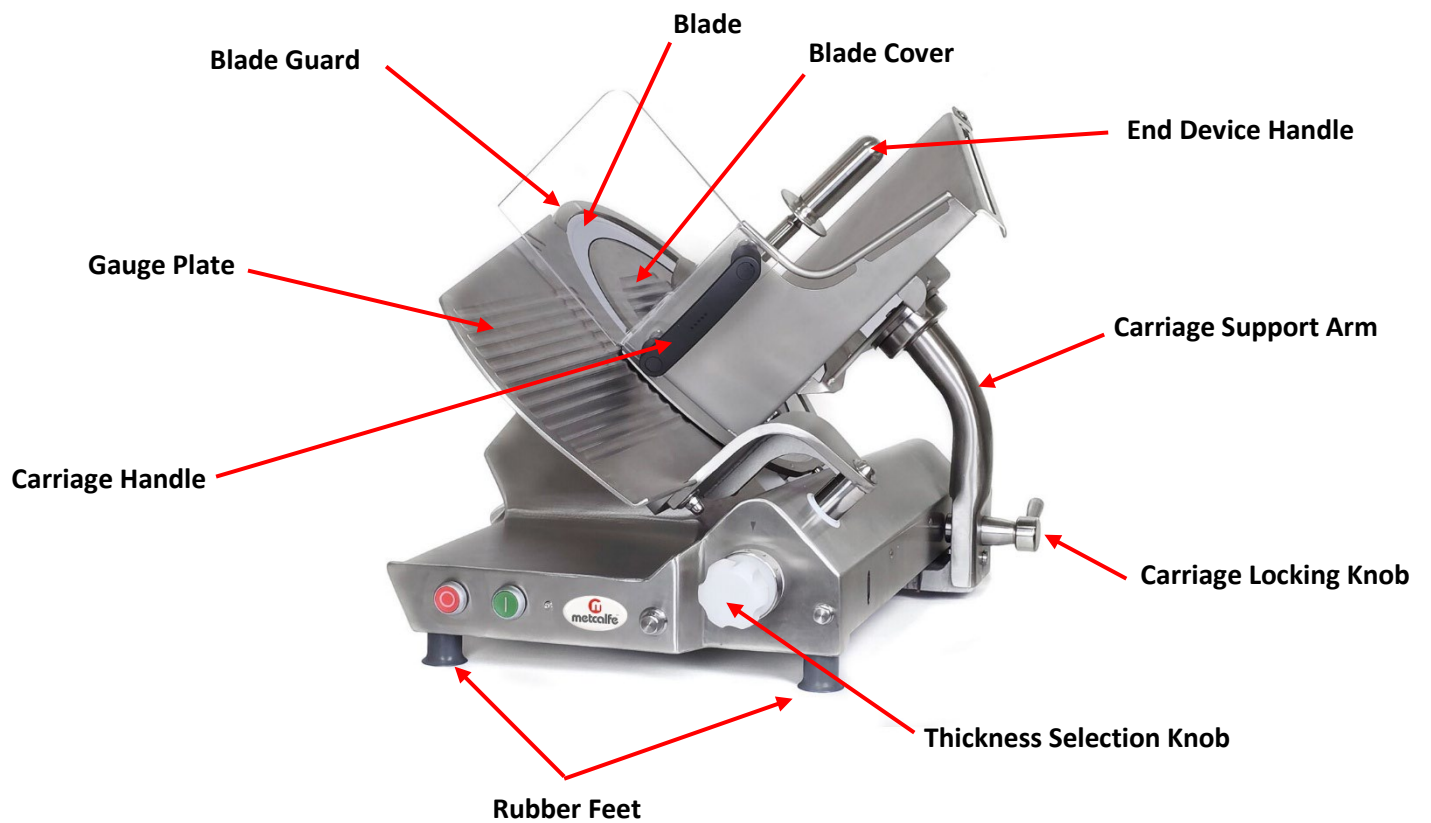
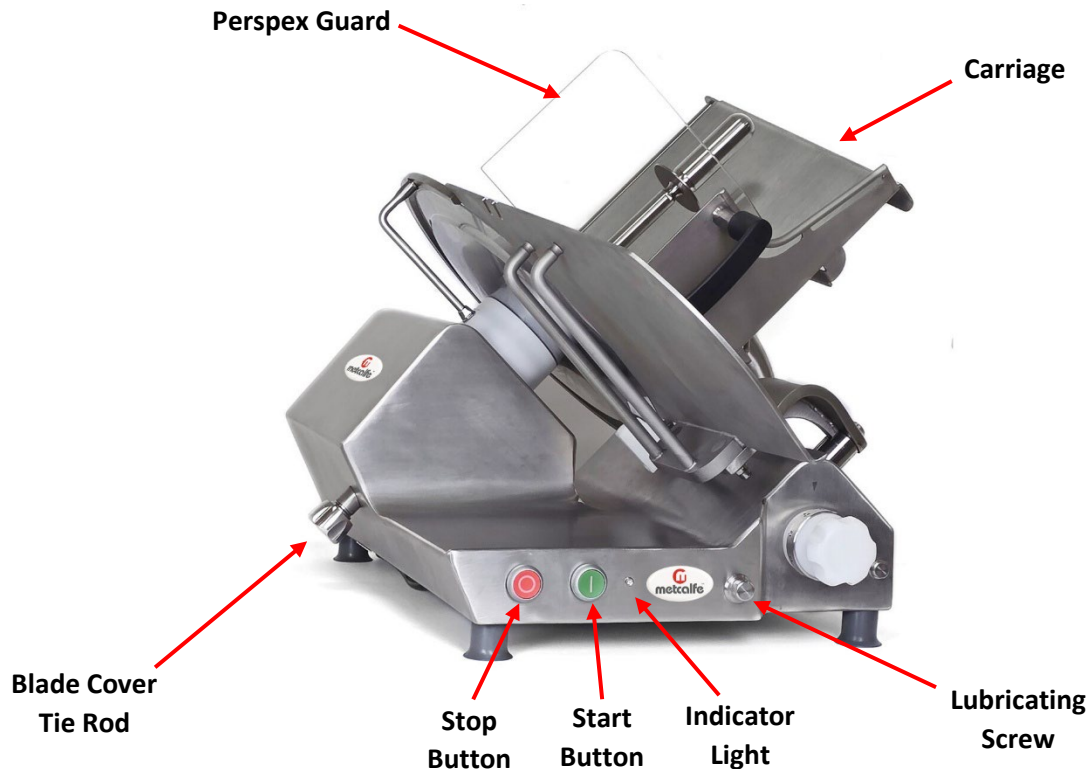
Installation & Operating Instructions



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Your Slicer



(Image may differ to actual slicer)

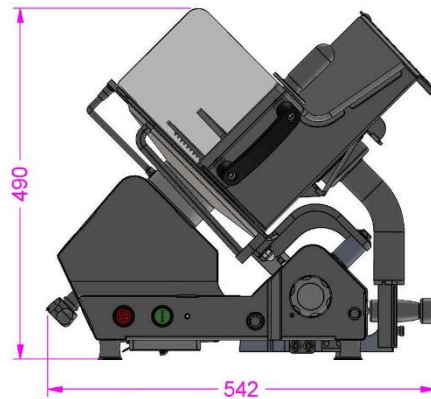
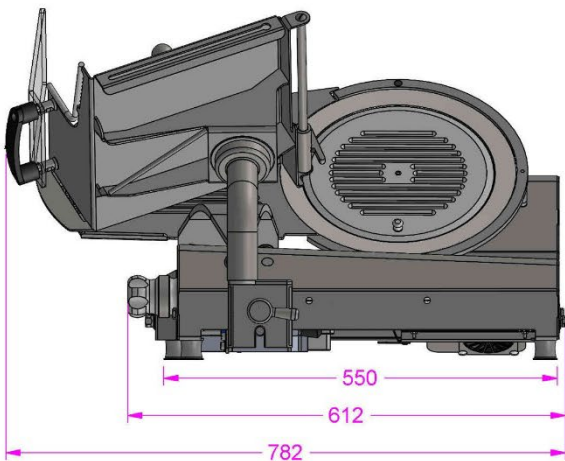
Metcalf MSS330G Extra Heavy Duty Stainless Steel Slicer

Features

- High-quality, stainless-steel gravity feed slicer
- Corrosion resistant, made entirely of AISI 304 stainless steel
- 100% waterproof with an IP67 protection rating
- Reliable operation and easy to clean thanks to an ergonomic design with a removable carriage
- Very rigid structure
- Slice thickness adjustable with great precision from 0-25mm
- High-performance gear transmission
- Easy to use independent sharpener: a simple turn of the graduated knob allows perfect sharpening; an operation that can be performed easily and quickly by any operator
- The carriage slides smoothly, thanks to the well-structured gliding system
- The strength and quality of the components, together with their careful assembly, guarantee this machine to produce a perfect and very fine cut
- Equipped with a single-phase motor of 0.5HP
- Available with either 300mm or 330mm blade
- UL, NSF & CSA certification
- CE Approved

Metcalfé MSS330G Specifications

Model	MSS330G
Blade Size (mm)	330
Duty	Extra Heavy Duty
Feed Type	Gravity
Transmission	Gear
Suitable for Cured Meats	Yes
Cutting Capacity (mm)	● 210 □ 250 x 160
Max Slice Thickness (mm)	0 - 25
Phase (Ø)	Single
Voltage (V)	230
Frequency (Hz)	50
Power (kW / hp)	0.47 / 0.5
Power Connection	13 Amp plug
Items Included	Tasteless Oil
Max Overall Dimensions D x W x H (mm)	542 x 782 x 490
Net Weight (Kg)	35
Packed Dimensions D x W x H (mm)	790 x 850 x 720
Packed Weight (Kg)	45
Volume (m3)	0.48
Warranty	Metcalfe 2-year warranty (1 st year parts and labour, 2 nd year parts only) and full after sales service



Optional Extras



Teflon Coated Parts, 20% increase in gliding property



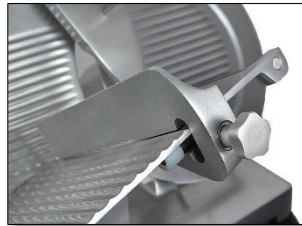
Stainless Steel Blade Remover



Aluminium Knobs Kit



Stainless Steel Guard



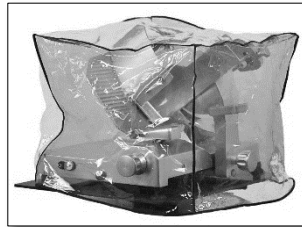
Product Hold Bar for Gravity Plate



Serrated Blade *



Tray Extension Device



Plastic Cover

* The Serrated Blade enables semi-frozen (no lower than +3°C) or hard produce to be sliced

For more information and prices please contact the sales department (see page 17).

Installation

Suitable Products for Slicing

The following are products that can be sliced:

- All types of cold cuts (cooked, raw, smoked)
- Boneless meat (cooked or raw at a temperature of no lower than +3°C)
- Cured meats (Bresaola, Parma Ham, Serrano Ham & Salami etc)
- Bread and cheese (those that can be sliced, such as Gruyere, Fontina, etc.)

The following are products that cannot be sliced because they could cause damage to the machine:

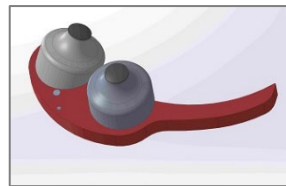
- Frozen food
- Deep-frozen food
- Food with bones (meat & fish)
- Vegetables
- Any other products not meant for consumption

Unpacking

Unpack the slicer immediately after receipt, taking care to lift it from its packaging by the frame only, not the buttons or handles. Please inspect the slicer to ensure there is no damage and that all parts are included i.e. Knobs, Feet and Blade Removing Tool. If the machine is found to be damaged, keep all the packaging material and contact us or contact your source of the equipment immediately.

You should receive with your slicer:

- 1 x Metcalfe Tasteless Oil
- 1 x Instruction Manual
- 1 x Sharpener



If any of the above items were not received with your slicer, please refer to page 17 for contact details and inform us immediately for replacements.

Please ensure that you complete the product information section on page 17.

Installation

1. Read this manual thoroughly before installation and operation. DO NOT proceed with any installation nor operation if you have any questions or do not understand anything in this manual. Please see Metcalfe Catering Equipment Ltd contact details on page 17 to resolve any queries you may have.
2. Make sure to clean and sanitise the entire slicer before use (see Cleaning Instructions on page 14).
3. Select a location for the slicer that is level, smooth, solid, dry, non-skid and suitable to withstand the weight of the slicer plus the food to be sliced. Ensure there is sufficient space around the machine to ensure the carriage will not knock anything when fully extended i.e. the minimum footprint should be 782mm wide, 550mm deep and 490mm high.

Power Connection

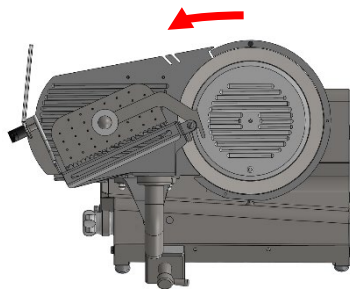
The slicer is fitted with a 13 amp 3-pin moulded plug and 3m cable. Ensure you are connecting the slicer to a 230 V, 50 Hz mains supply.

The electrical socket must be situated at a height of between 0.6 and 1.9 metres and in a position visible to the user, so that the user can check that the machine is unplugged whilst carrying out cleaning or maintenance operations.

In addition, the power cable should be arranged in such a way as to prevent tripping or slipping.

To check the electrical connection:

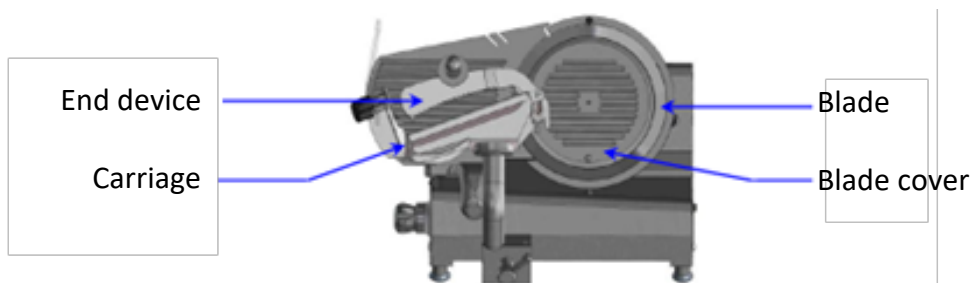
1. Connect the socket to the mains
2. Press the green button. The blade should rotate in the direction of the arrow, (anti-clockwise).
3. To stop the blade motor, press the red button.



Intended use of the machine

The slicer has been designed to cut slices up to 25mm thick.

Before use, the operator must ensure that the blade, blade cover and carriage are correctly fitted to the machine.



Safety

The slicer is fitted with a number of safety and protection devices to prevent accidents. These devices must be checked during commissioning.

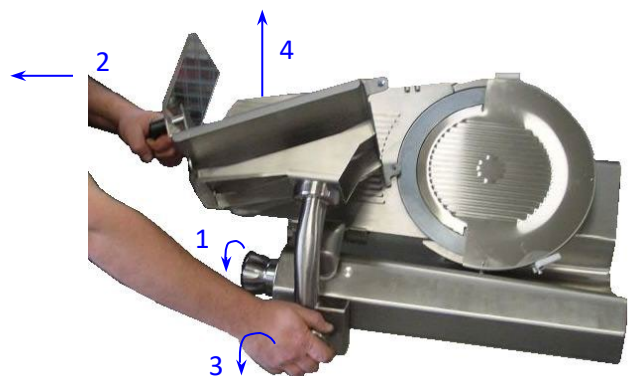
Hazard Identification	Preventative Measures
 Risks when cutting food	- Always operate the carriage using the handle: do not hold the product by hand whilst cutting - Gradually lower the end device - Reset the thickness knob to zero when loading or unloading the product - Report any malfunction to your manager
 Electrical hazard	- Switch off the power before carrying out any maintenance
 Risks during cleaning	- Wearing cut-resistant gloves is compulsory (EN388 standard) - Always close the gauge plate using the thickness selection knob when cleaning

Mechanical Safety

To prevent cuts, the blade guard combined with the gauge plate keep the blade shielded.

To remove the carriage, the gauge plate must be fully closed by turning the knob clockwise (1).

Then, pull the carriage towards you (2) and unscrew the carriage knob (3): the carriage pin should click into the slot in the main slicer frame (see below).



Then pull the carriage upwards to release it (4). Once the carriage has been removed, the gauge plate is locked in place.

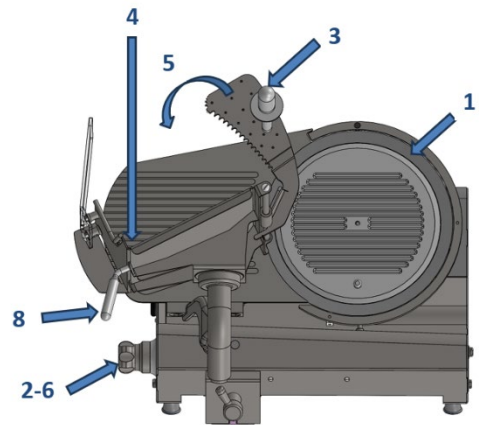
Electrical Safety

To switch on the blade, press the green start button. To switch it off, press the red stop button.

If the machine stops (either by pressing the red button or by switching off the power), it must be restarted manually.

Operation

1. Ensure the slicer is turned off (blade not moving) and pull back the carriage completely (towards the operator) to the loading position.
2. Ensure that the thickness selection knob is set to "0".
3. Lift the end device up, into the rest position.
4. Place the product to be cut onto the corner of the carriage, the product will press against the gauge plate because of its weight.
5. Block it with the end device by lowering it onto the product and pressing down slightly.
6. Rotate the thickness selection knob anti-clockwise to the desired setting.
7. Turn the slicer on by pushing the start button. The power indicator light, which is located next to the on/off switches, will illuminate.
8. Hold the carriage handle and push and pull the carriage to slice the product. This handle and the end device handle are the only parts of the slicer you should touch while slicing. DO NOT catch slices with your hands, let slices drop onto the receiving area.



DO NOT hold the food product with your hand. Never put your hand on or around the carriage while the slicer is on. If a product needs to be adjusted during slicing, first turn the slicer off and then pull the carriage all the way towards you.

When the weight or size of the product does not allow a proper slice, use the end device handle and apply some pressure to the product

9. After the last slice stroke, pull the carriage all the way towards you. Turn the slicer off by pressing the stop button, the power indicator light will go out. Turn the thickness selection knob clockwise until it stops to close the slicer gauge plate. You can now unload the product from the carriage.

Allow the slicer to cool down for 5 minutes after 15-20 minutes continuous use.

CAUTION!

In all cases, the SLICER should only be used by people who have been trained in its use and who are familiar with the safety instructions.

If the operator touches the product and the control units, they must be cleaned between each use.

The operator should always use the end device to secure the product to be sliced.

The gauge plate must be returned to the stop position once cutting operations have been completed.

Switch off the power supply before carrying out any work on the machine, either by unplugging the socket or by turning the wall socket OFF.

Using the Sharpener

CAUTION!

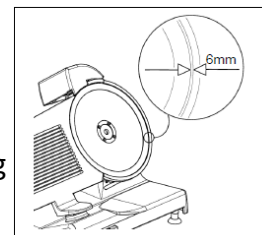
Wear cut-resistant protective gloves before carrying out any sharpening operations. (EN388 standard)



The sharpener should only be used on a clean blade and only with the machine for which it is intended.

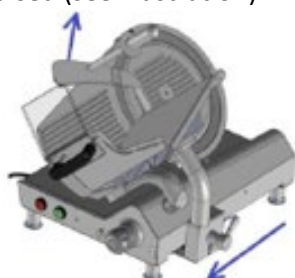
When and How Often to Sharpen the Blade

- Symptoms of a dull blade are excess waste on the unsliced portion.
- The blade needs to be sharpened periodically to provide consistent slices and maximum food product.
- Sharpening the blade lightly every few days is more effective than heavy sharpening at less frequent intervals.
- **WARNING:** The blade can be sharpened up until the distance between the cutting edge of the blade and the inside border of the blade guard ring is no more than 6 mm. If it is greater than 6mm it is **NECESSARY TO REPLACE THE BLADE**.



1. Preparation

The carriage must be in the start position (thickness selection knob end), and the end device must be raised (see illustration).



- Turn the thickness adjustment knob anti-clockwise to position "14".

2. Install the Sharpener

- Install the sharpener on the gauge plate and secure it with the wing nut.

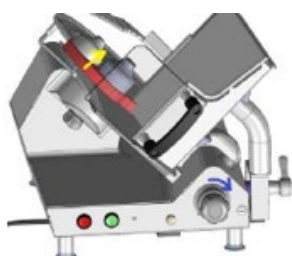


- Start the slicer by pressing the **GREEN** button.

3. Sharpen with the Lower Grinding Wheel

Once the blade is rotating:

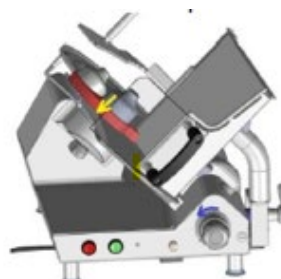
- Reduce the thickness using the thickness adjustment knob (turn **clockwise**) until the **lower grinding wheel** touches the blade.
- Maintain contact for approximately **10 seconds**.



- Return the thickness adjustment knob to the arrow, position "14", ensuring that neither grinding wheel touches the blade.

4. Sharpen with the Upper Grinding Wheel

- Turn the thickness selection knob in the opposite direction (**counterclockwise**) until the **upper grinding wheel** touches the blade, position "20".
- Sharpen for **5 to 10 seconds**.



- Return the thickness selection knob to position "14".
- Stop the machine.
- Remove the sharpener.
- Return the gauge plate to its original position by turning the thickness selection knob **clockwise**.

Sharpening is recommended on a weekly basis.

After sharpening, clean the machine thoroughly (see page 14).

Maintenance

Inspection and checks on commissioning

- Check the condition of the bodywork and accessories
- Check that the supply voltage matches the value indicated on the machine
- Check the direction of rotation of the gear motor (see page 8)
- Sharpen the blade weekly (see page 12)
- Arrange for a full annual service of the slicer to be carried out by a technician recommended by Metcalfe Catering Equipment Ltd.

Periodic Checks



CAUTION!

If the on/off control buttons are damaged, they must be replaced immediately.

Once installed, your slicer requires very little maintenance to ensure its performance and reliability. However, it is necessary to periodically check the condition of the blade:

- The distance between the blade and the blade guard ring should be less than 6mm. If it is greater than 6mm, please replace the blade.
- Check that the blade shows no signs of corrosion.
- Check that the edge of the blade is fully covered by the gauge plate when it is raised to its maximum height.



CAUTION!

Replacing the blade is a dangerous operation: the blade should only be removed and replaced by qualified maintenance personnel. The operator must wear cut-resistant gloves when carrying out this operation. (EN388 standard)

Only the maintenance listed below is recommended for the operator to carry out, all other maintenance should be done by an approved engineer:

- Blade sharpening.
- Lubrication of the bottom runner guide bars and end device (weekly).
- Check the condition of the electrical cable and the cable gland on the base of the machine (periodically).
- Replace blade.

Maintenance to be carried out by engineer only:

- Replacing the components of the electrical system under the base.
- Repairing the structural parts, repairing and/ or replacing components under the base.

Cleaning Instructions

Daily cleaning should be considered mandatory for all equipment used in the preparation of food. When using a meat slicer and with the possibility of cross contamination, these units should be cleaned before slicing each new product. Once your slicer contacts any food product, the entire slicer, including removable parts, must be thoroughly cleaned. This process is to be repeated at the end of each working day. If the machine has not been used for a while it must be cleaned before use.

To ensure the slicer is cleaned properly and to avoid damage, the instructions below should be followed.



CAUTION!

Disconnect the power supply before working on the machine

- Only use warm water and a mild detergent to clean all parts, using a soft, spongy cloth and nylon brush.
The main disinfectant detergents used in the meat industry are chlorinated alkalis: we do not recommend their use on our machines. We advise you to use products that are compatible with the materials used in the construction of this machine
- Do not use abrasive cleaners, acids, steel wool or high-pressure water jets which might damage the machine.
- Do not use other metal products to scrape or remove stubborn deposits of sliced product.
- Rinse all parts after cleaning with clean water and dry with a soft cloth.

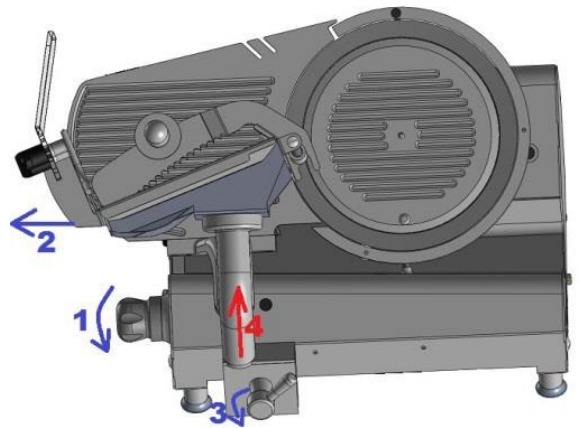
Cleaning Procedure with disassembly

Turn slicer off and unplug from mains.

Turn the thickness selection knob clockwise past “0” until it stops so the gauge plate covers the blade.

Remove most of the remaining debris from the appliance

To clean the body of the machine: remove the carriage. The gauge plate must be raised to the maximum (1). Then, pull the carriage towards you (2) and unscrew the carriage locking knob (3). Next, pull the carriage upwards to release it (4). Once the carriage has been removed, the gauge plate is locked in place. You can now safely clean your slicer.



Cleaning Procedure without disassembly

Turn slicer off and unplug from mains.

Turn the thickness selection knob clockwise past “0” until it stops so the gauge plate covers the blade.

Remove most of the remaining debris from the appliance

To clean the blade use a damp cloth on the blade and move it slowly from the centre outwards to the edge.

Dry the blade in the same way with a soft cloth.

Clean the machine body with a damp cloth or sponge, rinsing frequently with hot water. Dry carefully.

Lubricating Your Slicer

NOTE: Use only the tasteless oil provided or food-grade Vaseline. **Do not** use vegetable oils!

Lubricating the bottom runner guide bars (weekly)

- Move the carriage as close as possible to the operator
- Insert the oiler in the special hole/lubricating screw
- Squeeze the oiler so that a small amount of oil goes into the hole
- Remove the oiler and slide the carriage 3 to 4 times.

NB: Not all machines are equipped with a lubricating screw.

If so, lift the machine and lubricate the carriage bar directly.



Lubricating the transversal guide rods of the carriage and end device (weekly)

- Put a small amount of oil on the rod and slide the group 3 to 4 times.
- Clean as necessary removing any excess oil.

Slicer Safety Tips

To avoid serious personal injury:

- **NEVER** touch the slicer without training and authorisation from your supervisor or if you are under the age of 18. Read this instruction manual first.
- **ONLY** install the slicer on a level, non-skid surface that is non-flammable and located in a clean, well-lit work area and away from children and visitors.
- **NEVER HOLD THE FOOD PRODUCT WHILE SLICING.** Hold only the end device handle while slicing.
- **BEFORE CLEANING, SHARPENING, SERVICING, OR REMOVING ANY PARTS** always turn the slicer off, turn the thickness selection knob clockwise until it stops and unplug power cable.
- **NEVER** touch rotating blade.
- **ALWAYS** keep hands clear of all moving parts.
- **ALWAYS** turn slicer off, turn the slicer thickness selection knob clockwise until it stops.
- **NEVER** place the power cord over the unit.

Troubleshooting

If the slicer is not working correctly please check the list below before contacting an engineer or Metcalfe Catering Equipment Ltd.

Problem	Possible Causes	Action Required
Pressing the start button does not start the machine.	No electricity.	Check that the plug is correctly inserted.
	Faulty motor or electrical component.	Contact Service for assistance.
Pressing the start button starts the machine but the working light does not come on.	Light is defective.	Do not use the machine if the light does not work. Contact Service for assistance.
The machine starts but the motor heats up too much and gives off a bad odour.	Defective motor.	Do not use the machine. Contact Service for assistance.
The machine vibrates.	Defective transmission.	Contact Service for assistance.
Excessive resistance in cutting the product.	The blade is not sharp.	Sharpen the blade.
The carriage is slipping badly.	The slides are not properly lubricated.	Lubricate the slides using only petroleum jelly. Contact Service for assistance.
Sharpening is no longer regular.	Grindstones are excessively dirty.	Clean the grindstones.
	Grindstones are worn out.	Replace the grindstones. Contact Service for assistance.
The sliced product is frayed and irregular.	The blade is not sharp.	Sharpen the blade.
	The blade is excessively used.	Replace the blade. Contact Service for assistance.
The machine does not stop when the button is pressed.	Control circuit is defective.	Pull out the plug to stop the machine immediately and contact Service for assistance.

If the problems persist and the assigned solution does not remedy the problem, please call our Service Department.

Noise Level & Vibration

The A-weighted sound emission pressure level at workstations shall not exceed 70 dB(A).

The total vibration value to which the hand-arm system is subjected does not exceed 2.5 m/s².

Standards & Guidelines

The standards used in the design of the slicer are as follows:

- European Directive 2006/42/EC.
- Low Voltage Directive 2014/35/EU.
- Electromagnetic Compatibility Directive 2014/30/EU.
- European standard for slicers NF EN 1974:2020
- European standard for the safety of machinery NF EN 60204-1

Spare Parts and Service

For more information on Metcalfe spare parts, accessories and service support, including breakdown drawings and parts lists please contact us on the details below.

Please always quote the Serial Number of the machine. This can be found on the serial number plate which is located on the right-hand side of the machine's base.

Metcalfe Sales & Spares Department	sales@metcalfecatering.com
Metcalfe Service Department	service@metcalfecatering.com
Metcalfe Website	www.metcalfecatering.com
Metcalfe Telephone Number	01766 830 456



Additional copies of this instruction manual can be obtained by either visiting our website or contacting the sales department.

Product Information

Please complete the below details and keep in a safe place. Ensure that you complete the Model No & Serial No sections for future reference when enquiring about spare parts and technical assistance.

Company Name: _____

Company Address: _____

Model No: _____ Serial No: _____ Date of Purchase: _____

Name of Dealer: _____

Please retain this information for your records

Metcalfe Warranty

All Metcalfe products are guaranteed against defects in material and workmanship for a period of one year from date of invoice, except where specifically noted.

The Company's obligation under this warranty is limited to repairing or replacing, without charge, any part or parts found to be defective under normal use, in accordance with the specified operations manual and capacity ratings.

On all return to factory warranty items, it is the responsibility of the purchaser to return the entire unit to the factory, in a clean condition, properly packed and labelled.

All repairs, alterations or replacement of materials or parts not authorised by Metcalfe will automatically void all warranties in their entirety.

All Metcalfe slicers (except Simple Line) and EC20 chipper are covered by a 2-year warranty (1st year parts and labour, 2nd year parts only) and full after sales service.

All Metcalfe MP mixers are covered by a 3-year warranty (1st years parts and labour, 2nd and 3rd year parts only) and full after sales service.

There is a limited 6-month warranty on the following:

- Mixer attachments (beater, whisk and dough hook)
- Chipper blades
- Parts purchased or supplied for the repair of Metcalfe equipment

This warranty does not cover the following:

- Failure due to incorrect installation
- Failure due to neglect, abuse, careless handling or misuse of machine
- Failure caused due to improper maintenance
- Blender clutches
- Knives and gears on can openers
- Sharpening of slicer blades
- General wear and tear

Metcalf and its suppliers reserve the right to make changes in design and specification to any product without prior notification.

Metcalfe Catering Equipment Ltd

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