

INSTRUCTION MANUAL

Installation | Maintenance | Use | Safety

CHEESE AND COCONUT GRATER



Model

RDA

Illustrative Image.
Appearance of the equipment
varies by model.



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IMPORTANT:

**FOR PROFESSIONAL USE. DO NOT USE WITHOUT READING CAREFULLY THE MANUAL.
IF IN DOUBT, CONTACT US:**

BIMG-BRASIL Gastronomy Machinery Industry Ltda.

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WARNING!

Features, photos and figures presented in this manual should be considered for information purposes. BIMG BRASIL reserves the right to make modifications as may be necessary without prior notice.

1. Safety Information

1.1 General Instructions

- There are care/precautions that should be observed when assembling, use, maintenance and discontinue using this device;
- Before performing any operation (installation, use, maintenance and reuse after prolonged interruption in the use of the device), read the manual;
- The device must be used by people trained and knowledgeable in use and safety requirements described in this manual;
- This device is not intended for use by persons (including children) with physical, sensory or mental capacities reduced, or people with lack of experience and knowledge, unless they have received instructions regarding the use of the device or under the supervision of a person responsible for their safety;
- It is recommended that children be supervised to ensure that they are not playing with the device;
- In case of alternation of staff to work with the device, the new operator must be instructed on the rules and the operation of the device;
- The operator must use the appropriate PPE (personal protective equipment). For example: use cap in hair preventing it from locking up in moving parts;
- The operator must always be alert to situations that can cause risks of accidents and avoid them. For example: avoid working with loose sleeves uniforms, where they can lock in the moving parts, causing accidents;
- After being held reading and clarified all doubts, this manual should be stored carefully in an easily accessible place, known to all people who will operate the unit and placed the willingness of people to carry out maintenance, for any queries. Whenever there is any doubt, be sure to consult the manual. Do not operate in any way with any questions;
- Upon installation, it is essential to put this manual available for the professionals who will do the same;
- Before you start cleaning and any maintenance, it is essential to disconnect the device from the power network;
- Periodically check the condition of cables and electrical parts;
- Do not turn the device on without locking the Disc or Nozzle. Insert only specific products to what the device was made for, and never place your hands, fingers or objects on the Nozzle or mobile parts with the power on, it might cause an accident;
- Do not leave the device switched on without supervision.



WARNING!

**Do not make repairs yourself. Go to technical assistance authorized by the manufacturer.
Use only original parts in your device.**

1.2 Mechanical Safety

- Even existing a security system on Mobile Cover (which do not let the device activate while this Cover is opened), never place fingers, hands or objects (as spoons or knives) inside the Nozzle, it might cause an accident;



- When cleaning the Disc while device is turned off, be careful. Discs are extremely sharpened and might cause an accident (cuts, for example) if not carefully handle.
- Before turning on the device, be sure that the Disc is locked with Flat Washer and Screw, and the Nozzle is locked by the Knobs.

The devices described in this Manual guide meet the regulation against the risk of mechanical type. The safety is achieved with:

1. Mechanical design that prevents access by hand to electrical parts and spin cutting parts during process;
2. Body and Base that protects the Motor, avoiding contact with water, dust and other materials. Also prevents access to electrical parts by operator;
3. Nozzle, used to support the product that will be grate. Mobile Cover pushes the food against the Disc to be grate. Both parts works avoiding contact by operator with Disc and food during process;
4. Tray, works as processed food container, avoiding that food accumulates around work area;
5. Non-skid foot;

To visualize main components, see item 2.1 (Main Components – p. 7) on this manual.



WARNING!

Whenever you remove any safety item of the device (for example, during cleaning or maintenance), reset in place and confirm that is performing its function properly.

1.3 Electrical Safety

- Periodically check the condition of cables and electrical parts;
- If the power cord is damaged it must be replaced by a new one. The exchange must be made by the manufacturer, authorized agent or a qualified person in order to avoid risks;
- Do not use water jets because it could cause electric shock. For cleaning your device, follow the instructions on item 5 of this manual;
- Do not operate the device in humid or with wet clothes and shoes. Put proper footwear, this will avoid electric shock and even death;
- Use the device on a firm, dry and well level surface;
- Never do any maintenance, adjustment and disassemble with the device on. For such procedures, make sure that it is turned off by removing the plug from the electrical outlet.
- Do not use extension cords and adapters with various other appliances connected to the device. This may cause fire or overload;
- The device has a security system that prevents from working with the Mobile Cover opened or the Nozzle demounted. Remove or adulteration on security system might cause accidents.

The components used for safety against electrical hazards were selected according to applicable regulatory standard and CE marking. Given the perfect isolation of all electrical parts and the great resistance of all materials used, this device is able to perform the work to which it propose.



WARNING!

Whenever you remove any safety item of the device (for example, during cleaning or maintenance), reset in place and confirm that is performing its function properly.

2. Technical Specifications

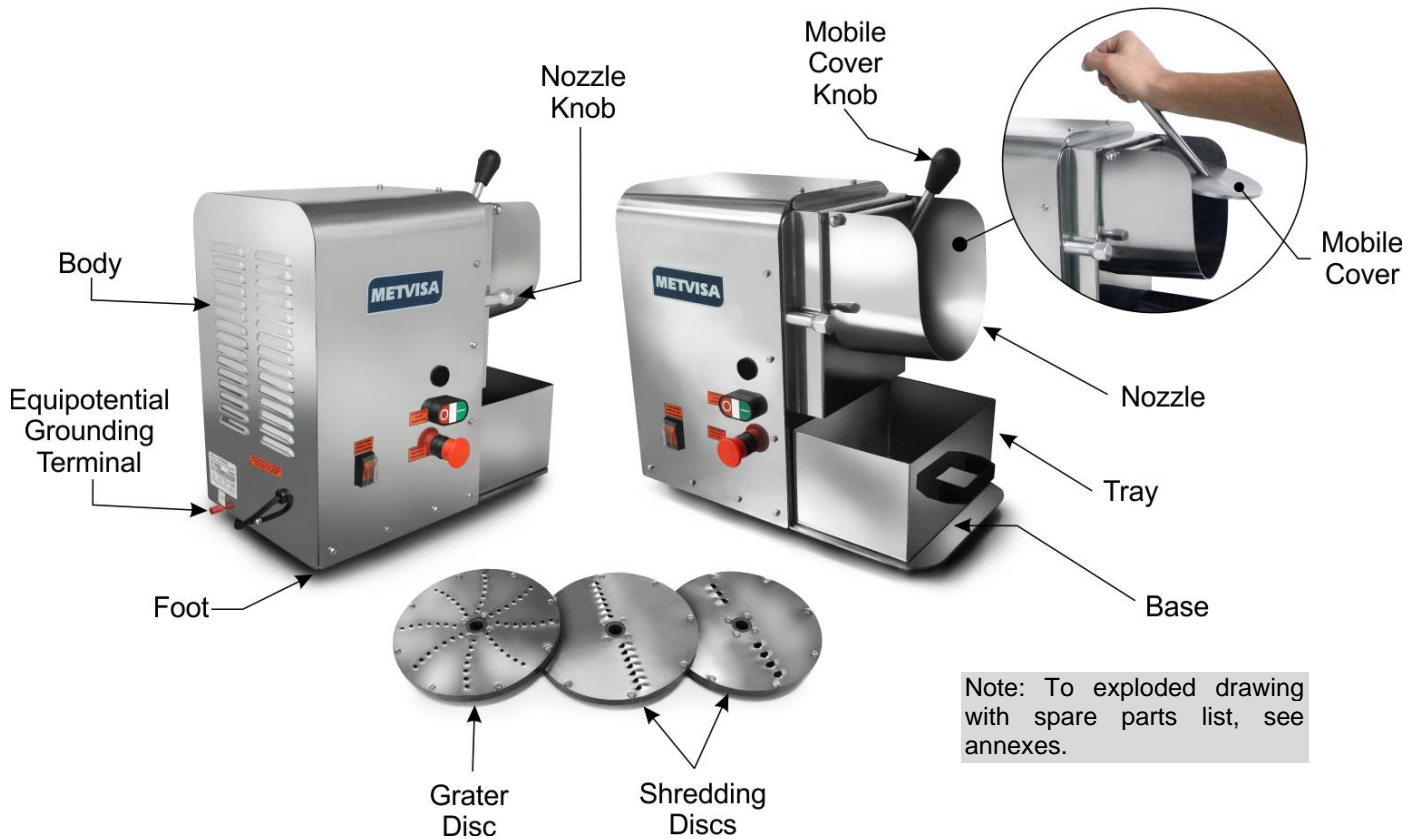
2.1 Main Components

To the device described in this manual, safety in use, cleaning, maintenance and maximum hygiene are guaranteed by design and the special design of all parts, and also used stainless steel and other suitable materials for the contact with food.

The device is designed with the following features:

- All metallic parts, including Nozzle and the Mobile Cover, are produced in stainless steel, with higher corrosion resistance than other steels. It is a material resistant from attack from several corrosive agents;
- Discs, with base produced in nontoxic plastic and lined with stainless steel.

See below the main components of the Device:



2.2 Technical Data

Model	Voltage (V)	Nominal Current (A)	Nominal Measures WidthxHeightxLength (mm)	Net Weight (kg)	Capacity (kg/h)
RDA127M60S5	127	6,0	255x487x476	22,2	30*
RDA220M60S5	220	3,5			
RDA110M60S4	110	6,0			
RDA220M50S1	220	3,3			
RDA220M50S2	220	3,3			
RDA220M50S4	220	3,3			
RDA220M50S4	220	3,5			
RDA220M50C7	220	3,3			

* May vary due to the user's speed and according to the product processed.



WARNING!

Features such as model, serial No. and electrical device voltage are indicated on the data label (figure below). Before installation check if device's voltage is according to the electrical outlet.



2.3 Supply and Disposal of Packing

The device is packed with wood or cardboard, to ensure the perfect integrity during transportation and is accompanied by the following:

- Instruction Manual for Installation, Maintenance, Use and Safety;

IMPORTANT

The packaging components (cardboard, wood, foam, foil, etc.) are products assimilable to urban solid waste and can be disposed off without difficulty. In the event that the device is installed in countries where there are different standards, eliminate the packaging in accordance with current standards. Perform the correct disposal of the product helping to protect the environment. For more information about recycling the same, contact the local authorities, the garbage collect service or the shop where you purchased the product.

3. Installation

3.1 Device Layout

The connection to the Electrical Outlet and the arrangement for the operation must be performed by a qualified professional. Check if the device voltage is according to the electrical outlet.

During installation, it is essential to indicate this manual for the professionals who will make it.

To ensure the correct operation and safety, you should position the device in a ventilated environment and in wide support surface, well leveled, dry and stable, away from sources of heat and water taps, and an average height of 80 cm. Install your device leaving a distance of at least 20 cm around it, doing this you have enough space to perform inspection, maintenance, cleaning and use.



WARNING!

The installation and the place where it will be set must comply with the rules of prevention of risk and safety at work (Regulatory Standard NR-12 for Brazil or according to regulatory standard present on your country).

The manufacturer is not responsible for possible direct or indirect damages caused by the non-compliance of the said rules and other instructions in this manual.

3.2 Electrical Connection

The device is supplied with a power cable to be connected to an electrical outlet. If the power cable is damaged, it must be replaced by a new cable. The exchange must be carried out by the manufacturer, dealer or qualified person in order to avoid risks.

The power cord plug varies depending on the country. The installation of the device must be done by a technician qualified for this function and always observing the current regulatory standard of the country, in special about ground connection (if applicable).

It is supplied with the device an Equipotential Grounding Terminal (Terminal Block), located on back of the base.



The Terminal Block shown on figure beside is an additional protection to the main supply grounding, it must be connected to a bar of Grounding Terminals, not depending on the main supply connection, other devices that have accessible metal parts and are stationary, must also be connected to this bar, as well as the workbench, if it is metallic. This way, all devices will be at the same electric potential avoiding harmful electric current.

The device is mono-voltage, ie it operates at 110 V, 127 V or 220 V. If you need to change the voltage of your device, contact the manufacturer or your authorized dealer.



WARNING!

Before connecting your device, always checks if the main supply voltage is the same as the device voltage. If it is not, proceed changing the voltage on the device as instructed.

The supply voltage of the mono-voltage devices is 110, 127 or 220 V (60 Hz) and 220 V (50 Hz), as can be seen in the voltage label pasted on the power cord or as indicated on the identification label, which is on the back of the device (see figure of this label in item 2.2 of this manual).

Make sure that the main voltage where the device will be installed is compatible with the voltage shown in those labels.

For more details about the electrical part of the device, see the wiring diagram in the manual.

IMPORTANT

The manufacturer is not responsible for possible direct or indirect damages caused by non-compliance with rules and instructions in this manual.

3.3 Security Measures and User Instructions

The professional who sell the device must instruct the user about the correct operation and must deliver him this instruction manual.

The user must be informed about the necessary safety measures and have to respect them, and also respect all the measures described in this manual.

4. Device's Use

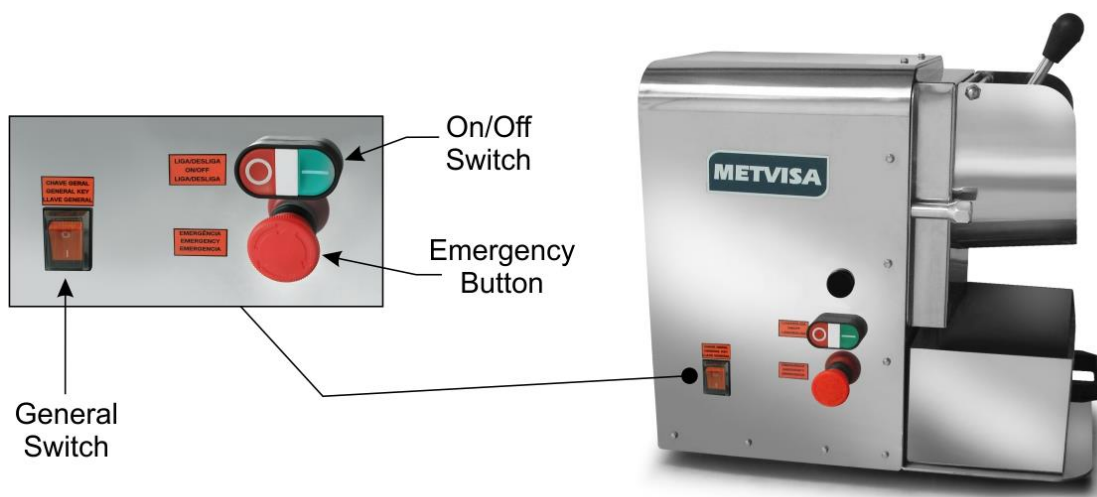
4.1 Utility

This device was made only to shred, grate coconut, cheese and other products.

4.2 Commands

This device has a Voltage Selector Switch (multi-voltage devices), General Switch, Emergency Button and On/Off Switch.

The General Switch, Emergency Button and On/Off Switch are located on the left side of the device, when seen from Nozzle frontal.



See description of each button:

- **General Switch** – used to activate and deactivate, on a safe way, the electric supply of the device. Position “1” activate, position “0” deactivate the electric supply.
- **On/Off Switch** – used to turn on an off the device. In position "1" turn on, in position "0" turn off.
- **Emergency Button** – used to stop the device when on emergency situation. Press the button to activate it, to deactivate the button, turn it clockwise (as indicated on button itself).

4.3 Operating Procedures

Before operating your device, perform a cleaning of components that have contact with food (Tray, Nozzle, Discs, etc.), to do so make sure that the device is disconnected from the power outlet, then disassemble. Follow the cleaning instructions in section 5 of this manual.

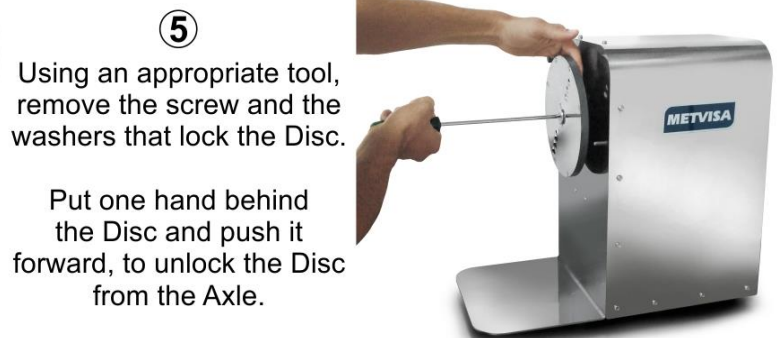


Check the assembly and disassembly procedure described below.

• Disassembly:

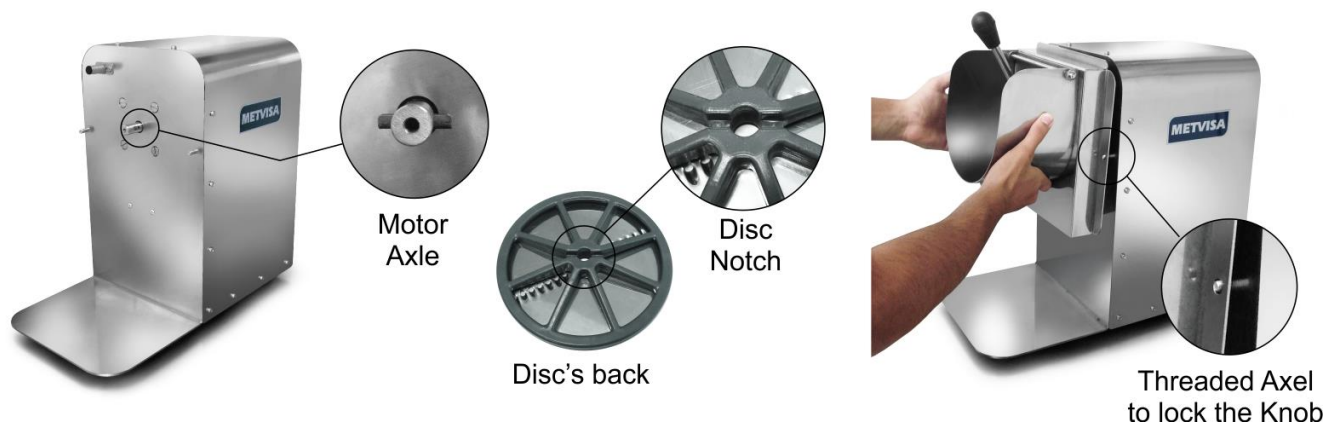


② Remove the Tray.



• **Assembly:** The assembly procedure is the reverse of removal. When remounting the Disc, choose the suitable Disc model to the process, mount it on the motor axle and turn until the Disc Notch (located behind the Disc) locks on the axle pin. Then, mount the Nozzle on the Threaded Axel (image

bellow) and use the Knobs to lock the Nozzle. All parts must be mounted and locked perfectly with screw and Knobs, to guarantee operator safety. At last, place the Tray on the base.



If Disc or Nozzle are not firm, may not be correctly mounted. In this case, repeat the operation and if not getting success, contact technical assistance.



WARNING!

Never turn on the device with the Disc or Nozzle out of position, this might cause an accident.

• **Operation:** The device can be operated only after verify if the Disc and the Nozzle are locked, and if the device's voltage is the same as the mains.

After verified all those items, follow the operation procedures:

- Connect the power cord to the electrical outlet;
- Verify if the Emergency Button is on working position and if the Tray is placed above the base;
- With the Mobile Cover closed, press the General Switch in position "1" (On), activate Reset Button and press the On/Off Switch in position "1" (On). At this point, the Disc starts spinning;
- Rise the Mobile Cover using the Knob. Due to the security system on Mobile Cover, the device will not work while the Mobile Cover is raised. Insert food on the Nozzle;
- To Disc spins, lower the Cover by the Knob and lightly press the food against the Disc. For best process performance, perform push and relieve pressure on food against disc. Increase the pressure gradually during food processing;
- The processed food comes out from the bottom of the Nozzle, falling inside the Tray;
- After finishing the process, turn the device off by pressing the On/Off Switch in position "0" (Off);
- Remove from Tray the processed food. Disassemble the Nozzle (as instructed on assembly and disassembly procedure) to remove the food that eventually is accumulated inside the Nozzle.

TIP

To shred and to grate soft cheese and chocolates, it is necessary to freeze them, to firm this foods, making the processing become easy. This procedure avoids the transformation of the processed product into paste (this prejudice the process), making the product departure from the bottom of the Nozzle get harder.



WARNING!

In emergency case, press the Emergency Button, it will stop the device instantly.

If you activate the General Switch, the Reset Button and then the On/Off Switch and your device do not activate, be sure if:

- The Nozzle is mounted correctly and locked with the Knobs, and the Mobile Cover is closed. Due to the security system, the device will not work while these conditions are not attended;
- Emergency Button can't be activated. To deactivate the button, turn it clockwise (as indicated on button itself), then check if the Mobile Cover is closed and press the On/Off Switch on position "1" (on), and your device will be ready to be used.



WARNING!

If the device cannot process the product or stops processing, reduce the quantity or food size on pre-cut, before insert it on the Nozzle. The excess pressure on Mobile Cover to press food against the Disc also may prejudice the speed and performance of the Electric Motor, Disc, and device's life cycle.

Failure to follow these guidelines will be considered unsafe act and machine abuse.



WARNING!

Even existing a security system on the device (the device will not work with the Mobile Cover raised or the Nozzle unmounted), never try to remove the Nozzle or the Disc while the device is turned on, also never place fingers, hands or objects (spoons and knives) on Disc, it might cause an accident.

Always use the Mobile Cover Knob to process food, never use your hands or objects to push food against the Disc during operation.

Any irregularity contact the nearest authorized service.

IMPORTANT

The operator must use the appropriate PPE (personal protective equipment). For example: use cap in hair preventing it from locking up in moving parts and appropriate gloves to guarantee hygiene when handling food, also protects the operator during the process.

IMPORTANT

The manufacturer is not responsible for possible direct or indirect damages caused by non-compliance with rules and instructions in this manual.

5. Cleaning and Maintenance

5.1 Procedures for Cleaning and Products to be used

Your device was built with first class materials, so use it correctly and get great satisfaction. Keep it always clean and well maintained, by doing this, your device will have longer life cycle.

You must do daily cleaning on the device for a good operation and durability.



WARNING!

Before performing maintenance or cleaning, ensure that the On/Off Switch is in position "0" (off) and that the plug is disconnected from the mains.



WARNING!

Do not use water jet to clean the device.

IMPORTANT

This device is not intended to be fully immersed in water for cleaning. Follow the instructions below to learn which parts can be immersed and which one needs special care.

Demountable parts (Disc, Tray and Nozzle) should be removed from the device (as instructions on item 4.3) and washed with warm water and mild detergent. Thoroughly clean the corners, eliminating waste from the food.

The device must be cleaned as many times as possible, to prevent dry food waste from sticking on parts. For cleaning, dilute soap or mild detergent in warm water and apply with a soft cloth. With a cloth humidified with water rinse the device and then, dry the parts with a soft dry cloth.

Never use products or abrasive sponges for cleaning, it may scratch or damage the surface of the pieces. Do not pour water into it for cleaning, it can cause electric shock or even burn the device.



WARNING!

Be careful while cleaning the Discs, it is extremely sharpened. Handle carefully otherwise it might cause an accident. Same warn for any other cutting part of the device.

Once the cleaning of the Disc is finished, and it is locked on the axle with screws and flat washers, reset the Nozzle locking with the Knobs.

Never operate the device if the Disc is not locked and the Nozzle is not locked with the Knobs, it might cause an accident.

IMPORTANT

The manufacturer is not responsible for possible direct or indirect damages caused by non-compliance with rules and instructions in this manual.



WARNING!

It is extremely important that the products used in cleaning ensure maximum hygiene and are nontoxic.

5.2 Maintenance and Behavior in Case of Malfunctions

The operator must be instructed to perform routine inspections, making small adjustments, cleaning and watch evidence of malfunction that may occur. Examples: check strange noises; power loss; device non-performance the result; among others. These actions are indispensable to ensure a longer life of the device.



WARNING!

When maintenance is made (even if minor adjustments), always disconnect the device from the power outlet.

It is recommended to perform preventive maintenance from 6 in 6 months, checking and adjusting clearances, cleaning the internal parts, etc. By detecting broken or impaired functioning parts, make the replacement, always using original parts.

The preventive maintenance eliminates the inconvenience of staying with device stopped when most needed, reduces the cost of maintenance and reduce the risk of accidents.



WARNING!

Preventive maintenance requires skilled professional.

Make sure the device is unplugged from the power outlet.

Whenever you remove any safety item of the device (for example, during cleaning or maintenance), reset in place and confirm that is performing its function properly.

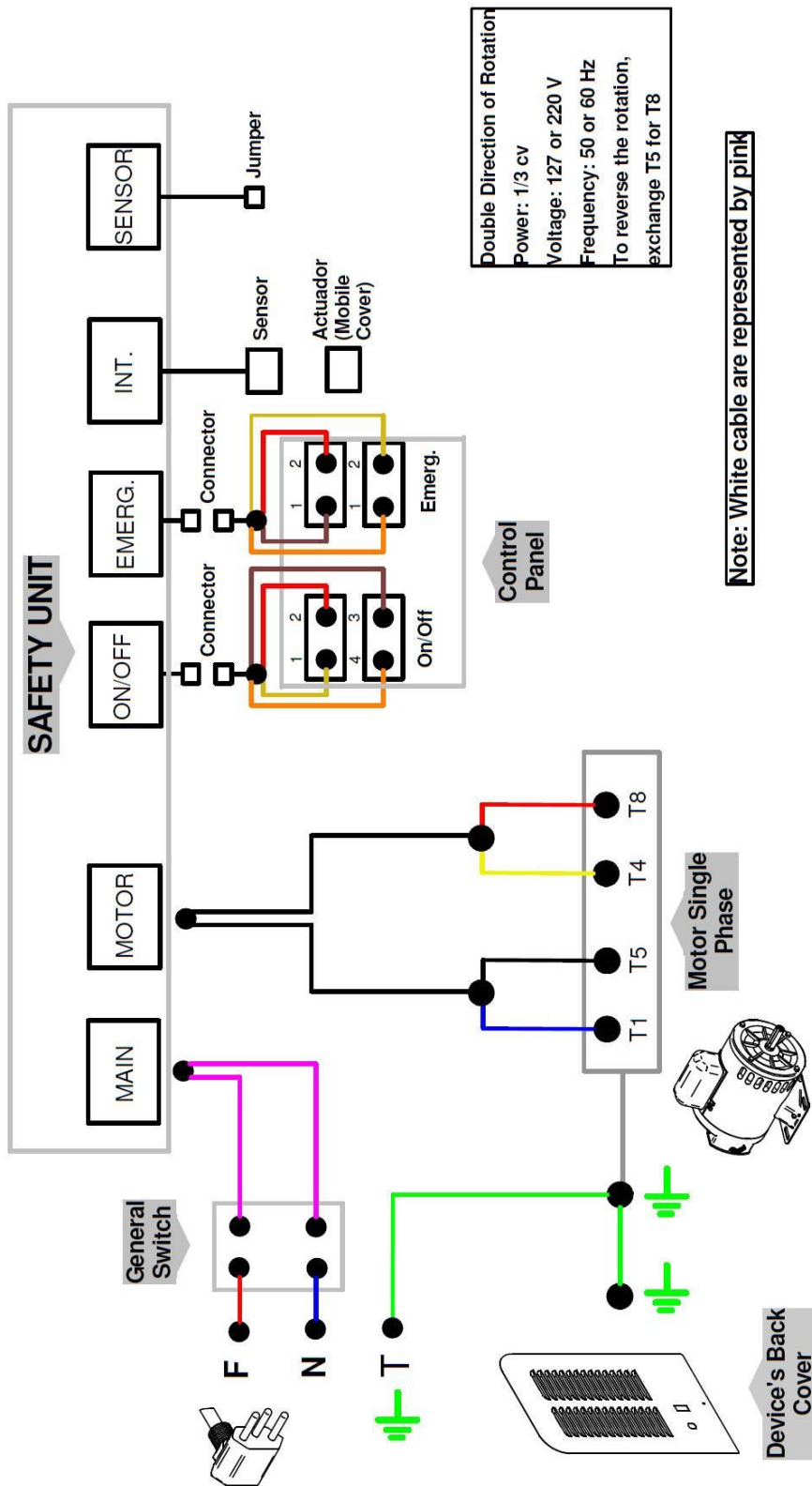
To detect any malfunction or nonconformity, send your device to the nearest service. See list of technical assistance in the link on our website: www.metvisa.com.br

5.3 Prolonged interruption in use of the Device

When you have to leave the device stopped for a long period of time, disconnect it from the power outlet and clean it, including the different accessories. It is advised to protect all device's parts with white Vaseline Oil or with suitable products. Also protect the device from dust, covering it with a nylon fabric or other material.

6. ANNEX

Wiring Diagram

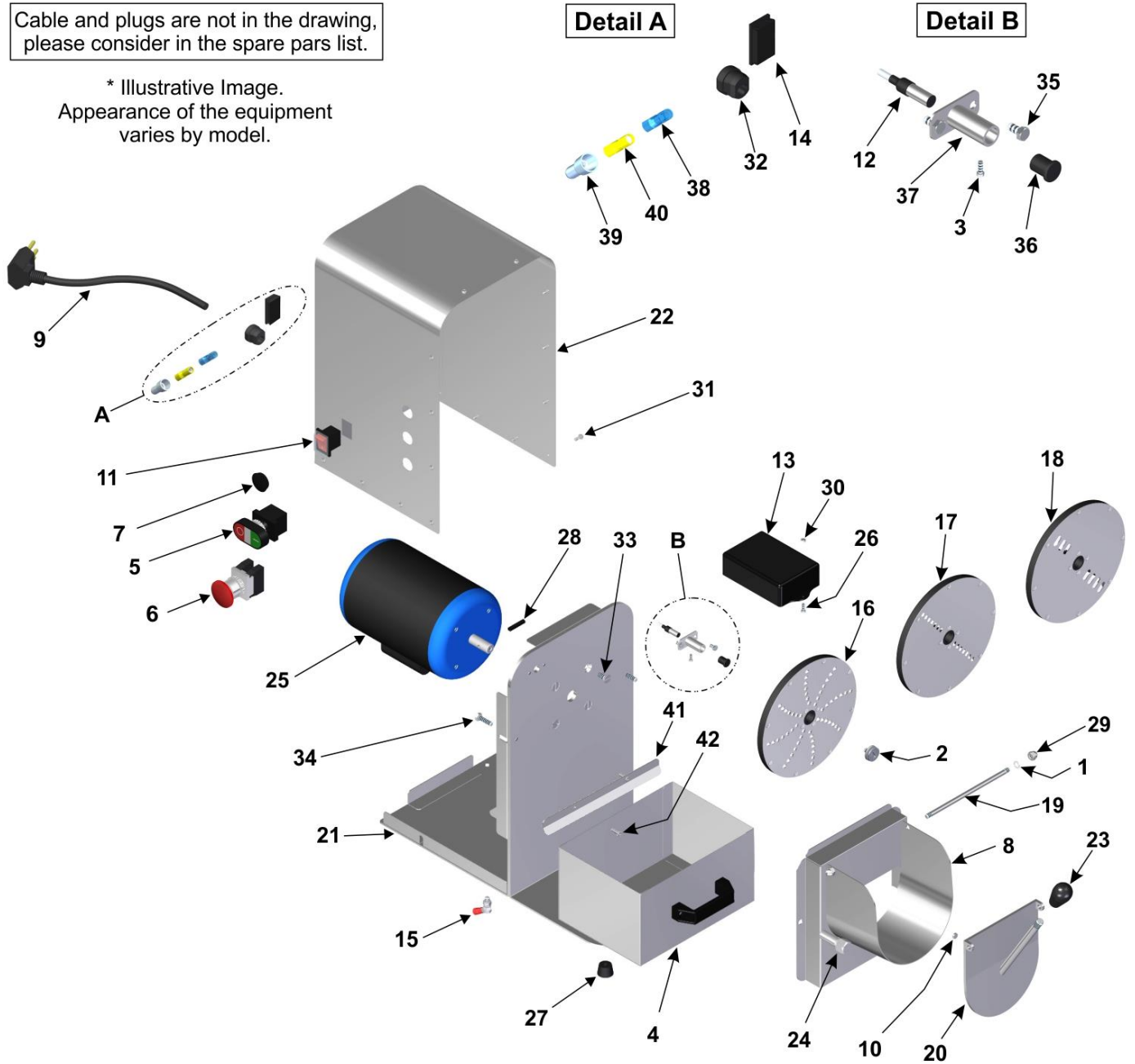


ATTENTION: The ground connection varies depending on the power cord plug. During installation observe the current regulatory standards of the country, in special about ground connection (if applicable).

Exploded Drawing

Cable and plugs are not in the drawing, please consider in the spare parts list.

* Illustrative Image.
Appearance of the equipment varies by model.



Spare Parts List

Position	Code	Description	Quantity
1	ANL015	Elastic Ring	02
2	PRE006	Screw Fixing Discs	01
3	PCC002	Screw	01
4	BDJ023	Tray	01
5	BOT002	On/Off Switch	01
6	BOT003	Emergency Button	01
7	BCH036	Black Cover	01
8	CAB012	Nozzle	01
9	CBE023	Electric Cable Type 1 – Model RDA220M50S1	01
	CBE029	Electric Cable Type 2 – Model RDA220M50S2	
	CBE001	RDA110M60S4	
	CBE143	Electric Cable Type 5 – Model RDA127M60S5	
		Electric Cable Type 5 – Model RDA220M60S5	
CBE175	Electric Cable Type 7 – Model RDA220M50C7		
10	CHE059	Actuator	01
11	CHE087	General Switch	01
12	CHE094	Sensor	01
13	CHE082	Safety Unit	01
	CHE101	Safety Unit –Model RDA220M50C7	
14	BCH067	Black Cover	01
15	CJT386	Equipotential Grounding Terminal	01
16	CJT548	Grater Disc	01
17	CJT549	Shredding Disc Ø 5 mm	01
18	CJT550	Shredding Disc Ø 8 mm	01
19	EIX164	Mobile Cover Axle	01
20	EPR006	Mobile Cover	01
21	ETR040	Structure	01
22	GAB195	Body	01
23	MNL006	Mobile Cover Knob	01
24	MNL058	Locking Nozzle Knob	02
25	MTE240	Electric Motor 1/3 cv 60 Hz 127 V	01
	MTE241	Electric Motor 1/3 cv 60 Hz 220 V	
	MTE149	Electric Motor 1/3 cv 50 Hz 220 V	
26	PCC006	Screw	02
27	PEP010	Foot	08
28	PNL003	Elastic Pin	01
29	POC011	Cap Nut	02
30	POS138	Hex Nut	02
31	PRA009	Screw	17
32	TCE021	Rubber Eyelet	01
33	PRC013	Screw	04
34	PRS043	Screw	02
35	PRS332	Screw	02
36	SBT152	Actuator Support	01
37	SBT160	Actuator Tube	01
38	TCE004	Fit Terminal	04
39	TCE008	Amendment Terminal	04
40	TCE013	Female Terminal	01
41	GIA087	Product Guidance Front Tab	01
42	RBT002	Rivet	02

BIMG BRASIL FABRICANTE DOS PRODUTOS



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