



## Rapimix 400 & 500 Stick Blenders

### Operating Instructions





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## Rapimix 400 & 500 Stick Blenders

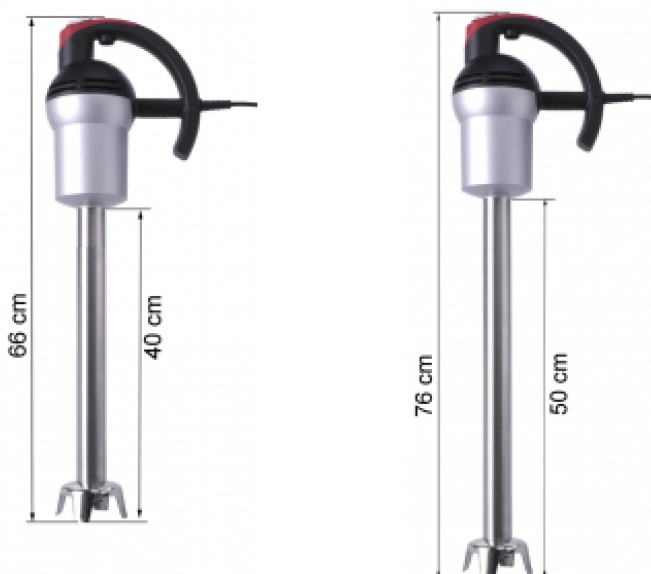
Heavy duty, ergonomic hand-held stick blenders designed to make light work of any mixing and blending. Three different sizes available to suit each application, Rapimix 200, 400 & 500.

### Features

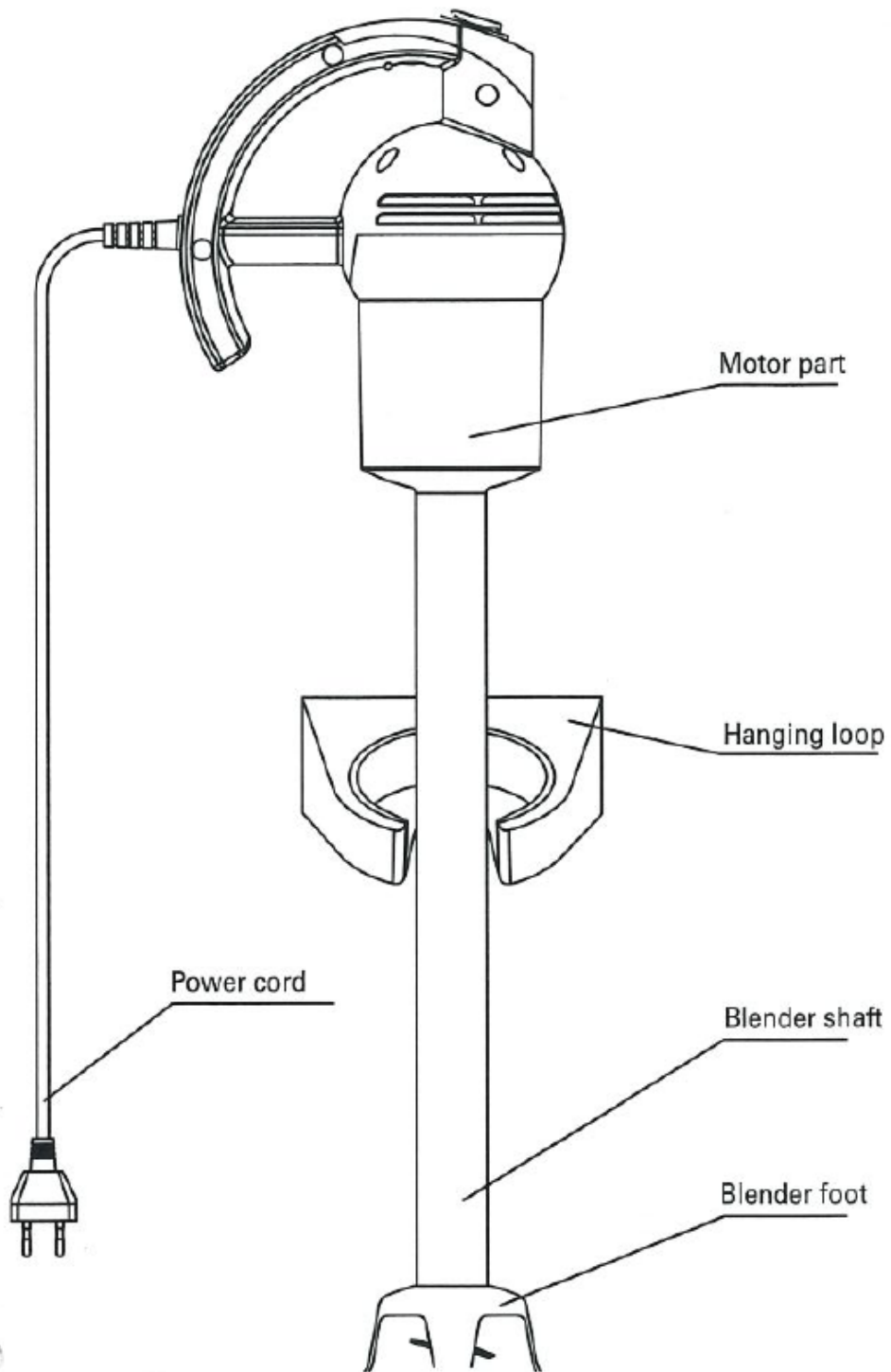
- Rapimix 400 & 500 feature a powerful 550w motor capable of producing a top speed of 17,000rpm
- 2 speed and continuous operation selectable
- Designed to handle quantities of up to 150ltrs and 200ltrs respectively
- 4 metres of cable and a wall mounting cradle for ease of storage
- A fully waterproof, sealed, stainless steel shaft allows for easy cleaning and perfect food safety
- Shaft, foot and blades in stainless steel, motor cover in solid metal casting and handle in high quality synthetics
- Capable of 15 minutes continuous use
- CE Approved

### Specifications

Model	Product Code	Depth of Insertion (mm)	Processing Quantity (Ltr)	Speeds (rpm)	Motor (Volt)	Frequency (Hz)	Power (kW) / (hp)
Rapimix 400	5SB8209	400	Up to 150	14,000 / 17,000	230	50	0.55 / 0.75
Rapimix 500	5SB8210	500	Up to 200	14,000 / 17,000	230	50	0.55 / 0.75



# Your Blender



## Installation

Unpack the blender immediately after receipt. Please inspect it to ensure no damage and all parts have been provided. If the machine is found to be damaged, keep all the packaging material and contact us immediately or contact your source of the equipment. Never attempt to operate the machine with damaged parts. Report any deficiencies to the dealer that supplied the machine.

You should receive with your blender:

- 1 x Handheld stick blender
- 1 x Wall mounting cradle/Hanging loop

If any of the above items were not received with your mixer, please refer to page 7 for contact details and inform us immediately for replacements.

### Before first use

- Before using the appliance, please read this manual thoroughly. Do not proceed with any installation nor operation if you have any questions or do not understand anything within this manual. Please see contact details on page 9 for assistance.
- Clean the blender shaft, blender foot and blades before use following the cleaning instructions on page 9.

### Before each use

- Check the appliance for damage
- Check the cord for damage
- Check the blades are properly fixed in position
- Check your power source is of the same voltage as indicated on the product

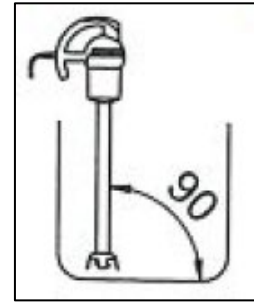
### Electrical Connection

- Before connecting the mixer to an electrical supply, please read the specifications on the rating plate to ensure that they comply with those of the electrical supply.
- The appliance works off 220/240V 50Hz 1 phase supply and comes fitted with a 3-pin 13amp fused plug.
- An electrical supply should be available within the reach of the included power cord. **DO NOT** use extension cords to connect the machine's power cord to the electrical supply. The low AMP supply could damage the appliance or cause a fire.
- All wiring connections must be checked and tight.

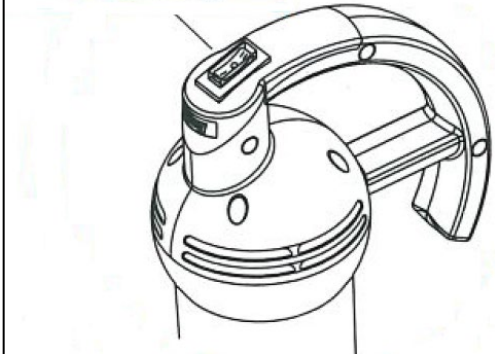
Once the electrical connection has been made, the machine is ready for use.

## Operation

- Insert the power plug
- Before turning on the appliance insert the blender in an upright position into the container holding the food to be processed. Never switch on the appliance when outside the container



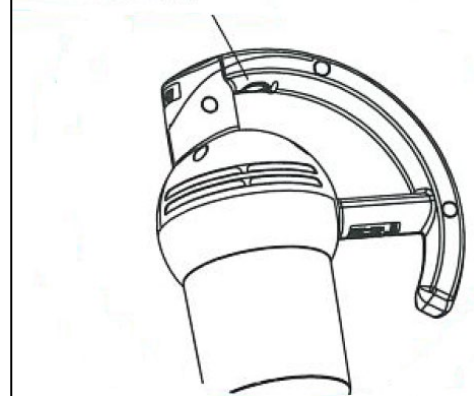
**Rocker switch**



- Choose the speed of rotation, I or II with the rocker switch (I = low speed, II = high speed)

- Push start button, device is running
- The speed can be changed at will. Should the device turn off during this operation, please press start button again
- Never operate continuously for more than 15 minutes at a time. Allow the blender to cool for 5 minutes afterwards
- To turn the device off place the rocker switch in centre position 0

**Start button**



- In case of problems with the switches, unplug the appliance from the electrical outlet and try again after approximately 1 minute
- Ensure that the blades have stopped completely before lifting the appliance out of the food
- When blending action is completed unplug appliance from the electrical outlet

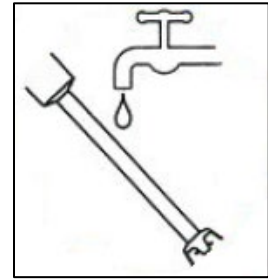
## Safety Instructions

- Save these instructions
- Safety instructions must always be followed to prevent damage resulting from the use of this appliance
- This appliance is not intended for use by persons (including children) with limited physical, sensory or mental faculties or with a lack of experience and/or knowledge, unless they are continually supervised by a person responsible for their safety or have been carefully instructed in the use of the appliance
- Children should always be supervised to ensure that they do not play with the appliance
- In case of emergency unplug from outlet immediately
- Do not touch power cord when your hands are wet
- Do not remove plug from outlet by pulling the cord
- Do not clean the cord using water and do not immerse in water or other liquid
- Do not damage power cord and keep away from hot or sharp parts etc
- Do not operate hand blender if it is damaged
- Cable is to be replaced only by an engineer approved by Metcalfe Catering Equipment
- Blades are extremely sharp and may cause cut injuries. Wear suitable protection gloves
- Do not operate hand blender after the appliance malfunctions or if it is damaged in any manner. Contact our service department who will be able to help you
- At the end of its operating life the appliance should be recycled or disposed of properly
- NEVER dismantle or try to repair the appliance. Do not insert anything into the openings of the appliance.
- Do not use hand blender for other than intended use
- To prevent injuries or damage the appliance must only be repaired by an engineer approved by Metcalfe Catering Equipment
- Maximum air humidity 90-95%
- Environmental temperature 0°C-40°C
- Keep in a dry place



## Cleaning Instructions

- Ensure appliance is unplugged
- Observe the safety instructions
- Do not hose the appliance with a high-pressure cleaner
  
- Brush blender shaft, blender foot and blades thoroughly with hot water mixed with your usual detergent
- Check that food particles are removed completely from any gaps
- Rinse thoroughly with warm water afterwards
- Never allow water to run onto the motor housing
- Leave to dry
- Wipe the motor housing clean with a damp cloth or sponge (soapy water). Never immerse in water and avoid splashing during cleaning



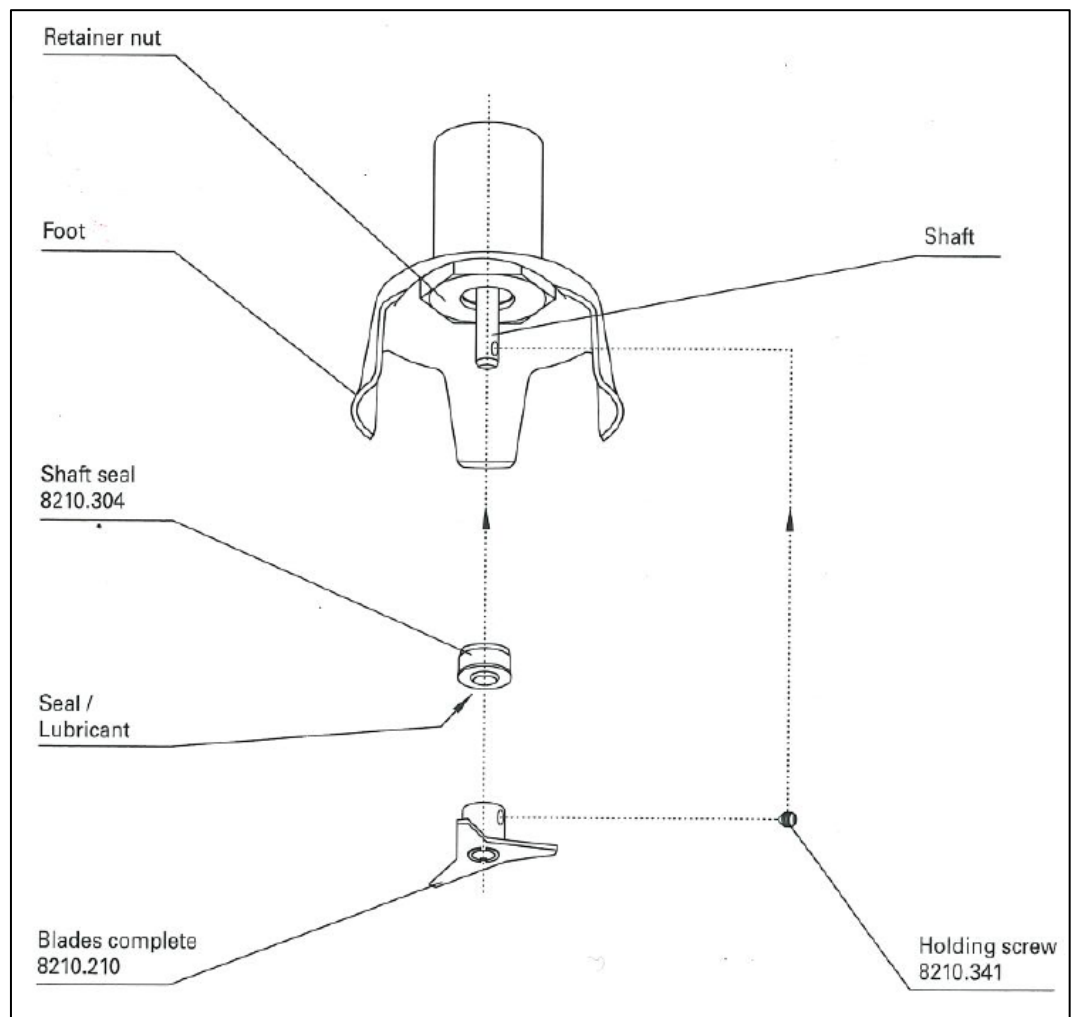
## Maintenance

Blades and shaft sealing are wearing parts and need to be checked on a regular basis.

It is recommended that the shaft seal (item number SB8210.304) is replaced when worn out or after two years.

### Replacement of Seal

Loosen the holding screw and remove blades, pierce old seal with screwdriver and pull out. Clean shaft and boring with a cloth, lubricate new sealing with food safe lubricant and push protruding seal over the shaft towards the blades. Push the seal with blender blades in original position and tighten the blades in to position at the shaft's countersink with the holding screw.



## 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 appliance.

<b>Metcalfe Sales &amp; Spares Department</b>	<a href="mailto:sales@metcalfecatering.com">sales@metcalfecatering.com</a>
<b>Metcalfe Service Department</b>	<a href="mailto:service@metcalfecatering.com">service@metcalfecatering.com</a>
<b>Metcalfe Website</b>	<a href="http://www.metcalfecatering.com">www.metcalfecatering.com</a>
<b>Metcalfe Telephone Number</b>	01766 830 456



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

## **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 (1<sup>st</sup> year parts and labour, 2<sup>nd</sup> year parts only) and full after sales service.

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

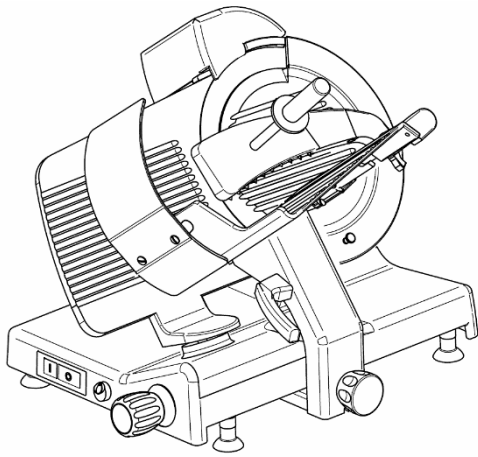
### **There is a limited 6-month warranty on the following:**

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

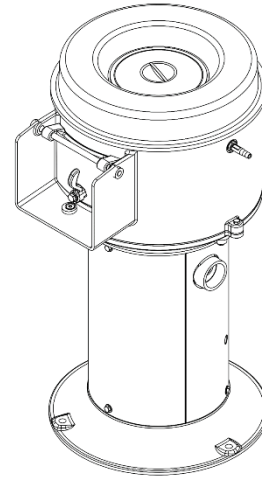
### **This warranty does not cover the following:**

- 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

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



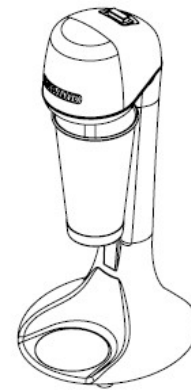
**NS Slicer Range**



**Peeler Range**



**Ceado**



**Roband**



## Food Preparation Machines

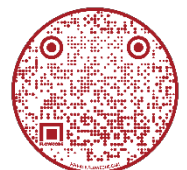
Made in Sweden 



[halde.com](http://halde.com)

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