



INSTRUCTION MANUAL

Installation | Maintenance | Use | Safety

Dough Sheeter

Models

CLMC.510

CLMM.510



Image merely illustrates.

Model: CLMC.510

CONGRATULATIONS,

You have just purchased an IMG-BRASIL equipment, product of the highest quality, safety and efficiency.

Founded in 1989, IMG-BRASIL is a respected company as one of the best and most complete companies in the field of gastronomy equipment manufacturing.

Constant innovation and improvement of its products, using top-of-line raw materials, ensure superior products consumed in Brazil and in more than 25 countries worldwide.

THE RELIABILITY AND CERTAINTY OF A GOOD PRODUCT ARE IN THE NAME

IMG BRASIL PRODUCT MANUFACTURER



IMPORTANT:

**PRODUCT FOR PROFESSIONAL USE. DO NOT USE BEFORE READING THE MANUAL CAREFULLY.
IN CASE OF QUESTIONS, PLEASE CONTACT US:**

IMG-BRASIL Gastronomy Machinery Industry Ltda.

CNPJ 11.193.347/0001-14 - CREA 131726-3

Road. Antônio Heil – KM 23 N° 5825 – Neighborhood: Limoeiro – ZIP CODE 88352-502
Brusque – SC – Brasil

Phone/fax. +55 47 3251-5555 - Site: www.metvisa.com.br

Mail: sac@metvisa.com.br - export@metvisa.com.br

INDEX

1. Safety Information	4
1.1 General Warnings.....	4
1.2 Mechanical Safety	5
1.3 Electrical Safety.....	7
2. Technical Characteristics	7
2.1 Main Components.....	7
2.2 Technical Data.....	9
2.3 Supply and Disposal of Equipment Packaging.....	9
3. Installation	10
3.1 Machine Layout	10
3.2 Electrical Connection	13
3.3 Safety Procedures and User Instruction.....	15
4. Machine Use	15
4.1 Utility.....	15
4.2 Commands	15
4.3 Operating Procedures.....	16
5. Cleaning and Maintenance	18
5.1 Cleaning Procedures and Products Used	18
5.2 Breakdown Maintenance and Procedures.....	19
5.3 Prolonged Interruption in Use of Equipment.....	19
6. Analysis and Troubleshooting	20
6.1 Problems, possible causes and solutions	20
7. Lifetime of the Equipment and Components	21
8. ANNEXES	22
Electrical Schematic	22
Exploded View Drawing.....	23
Spare Parts	26



ATTENTION!

The characteristics, pictures and figures presented in this manual should be considered for information. IMG BRASIL reserves the right to make such modifications as may be deemed necessary without prior notice.

1. Safety Information

1.1 General Warnings

- Cautions / precautions must be observed when installing, using, maintaining and discontinuing use of this equipment;
- Before carrying out any operation (assembly, use (use), maintenance and reuse after prolonged use of the equipment), read the manual carefully;
- The machine must be used by trained personnel familiar with the use and safety regulations described in this manual;
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capacities, or people with lack of experience and knowledge, unless they have received instructions regarding the use of the appliance or are 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 equipment;
- In case of rotation of the personnel that will work with the equipment, the new operator must be educated about the standards and the operation of the same one;
- The operator must use the **Adequate PPE** (equipment for individual safety). As for example: use cap to the hair avoiding that they lock in the moving parts of the machine;
- The operator must always be aware of situations that can cause a risk of accidents and avoid them. For example: avoid working with sleeves of loose uniforms, where they can lock in moving parts, causing accidents;
- After reading and clarifying all doubts, this manual should be carefully stored in an easily accessible location, known to all persons who will operate the machine and make it available to those who will carry out maintenance for any inquiries. Whenever any questions arise, be sure to check the manual. Do not operate the machine in any way with doubts;
- In the installation, it is essential to make this manual available to the professionals who will do the same;
- Never place your hands on rolling cylinders, or on or near moving parts;
- Before starting any cleaning and maintenance, it is essential to disconnect the equipment from the electrical mains;
- Periodically check the condition of the cables and electrical parts;
- Do not leave the machine switched on unattended.



ATTENTION!

Do not perform repairs on your own. Refer servicing to qualified service personnel. Only use original parts in your machine.

1.2 Mechanical Safety

- Before turn on the machine, be sure that the low table be fixed with the screws and washer. Never operates the equipment without this part properly fixed.



- Use the machine only for the specific products that the equipment is designated for and never put the hands, fingers or objects directly in the cylinders with the equipment on. Do not handle the dough on the side of the low table, could cause an accident.



- When the equipment is being cleaned take care. Turn off the equipment pushing the on/off button and the putting general switch to the position “0” (turn off). Then, disconnect the equipment of the electrical mains. Never put the hands in the cylinders moving.



ATTENTION!

The manufacturer does not take responsibility for possible damage direct or indirect caused by the non-compliance of the norms and instructions present in this manual.

The machine described in this manual meets regulation against the mechanical risks. The safety is obtained with:

1. **Mechanical project** that makes the hands access impossible to the electrical and spinners dangerous parts;
2. **Fixed right and left side protections** preventing access to move parts, as for example, gear and chain transmission set.
3. **Fixed rear cover** inhibiting access to the engine.
4. **Front protection e obstruction cylinder** that prevent access to the cylinders during the dough handling.
5. **Dough Scraper**, which scrapes the dough from the cylinder, avoiding that the worker do in another ways, as putting sharp objects or even the hands.
6. **Low Table** projected for the worker to be at a safety distance of the equipment during the dough handling.
7. **Gutter**, used to support and direct the dough until the cylinders.
8. **Ruler** (graduated ruler) indicates the distance between the superior and inferior cylinder, determining the thickness of the dough. With the graduated ruler avoiding the worker put the hands in the cylinders to check the distance between then.
9. **Feet (model CLMC.510)** with the appropriate height for handling the machine, following the requirements for good ergonomics.
10. **Non-slip feet** prevent the machine to move during the use.

To view the parts described above, see the image in item 2.1 (Main Components – Page 8) of this manual.



ATTENTION!

Always that some item referred to safety be removed from the equipment (for example, for cleaning or maintenance), replace it in place and confirm that it is performing its function correctly.

1.3 Electrical Safety

- Periodically check the condition of the cables and electrical parts;
- If the power cord is damaged, it must be replaced with a new one. The exchange must be made by the manufacturer, authorized agent or a qualified person in order to avoid risk;
- Do not use a water jet as this may cause electric shock. To clean your equipment, follow the instructions in item 5 of this manual;
- Do not operate the equipment in damp locations or wet clothing and shoes. Wear proper footwear, this will prevent electric shocks and even death;
- Lay the equipment on a firm, dry, level surface;
- Never carry out any maintenance, adjustment or disassembly of the equipment connected to it. For such procedures, make sure that it is turned off by removing the plug from the electrical mains;
- Do not use extension cords or adapters with several other devices connected to them. This may cause a fire or an overload;

Components used for safety against electrical hazards have been selected in accordance with applicable standards. Given the perfect insulation of all the electrical parts and the excellent resistor of all the materials used, this unit is able to carry out the works to which they are proposed.



CAUTION!

Whenever any item regarding the safety of the equipment (such as cleaning or maintenance) is removed, reset it and confirm that it is performing its function correctly.

2. Technical Characteristics

2.1 Main Components

For the equipment described in this manual, safety in use, cleaning, maintenance and maximum hygiene are guaranteed by the design and special design of all parts and also by using stainless steel and other materials suitable for contact with the dough.

The equipment was built with the following characteristics:

- Front guard, side guards, back cover, gutter, low table, and ruler (graduated ruler), made of stainless steel, which has superior corrosion resistance to other steels. It is a material resistant to the attack of several corrosive agents;

- The plastic scraper made of PE (polyethylene) plastic and the PVC plastic mixture roller are both non-toxic, odorless, impact and corrosion resistant materials;
- The upper and lower roller cylinders are made of stainless steel, which withstands the attack of several corrosive agents, such as most organic acids, organic substances in general, alkalis, oxysalts etc.;

Note: Stainless steel is attacked by sulfuric acid, and also cannot withstand hydrochloric acid, dilute sulfuric acid, chlorides and halides in general.

- Feet (model CLMC.510) made of carbon steel coated with epoxy electrostatic paint, an excellent corrosion protection;

Below are the main components of the machine:



Note: for the exploded view with the spare parts list, check the annexes.

2.2 Technical Data

Model	Nominal Measures WidthxHeightxD (mm)	Net Weight (approx.) (kg)	Voltage (V)	Rated Current (A)	Capacity (kg of dough)
CLMC110M60S5_	770x1710x960	96.60	110	22.0	8
CLMC220M50S5_	770x1710x960	96.60	220	10.2	8
CLMC220M60S5_	770x1710x960	96.60	220	11.0	8
CLMM110M60S5_	770x870x960	82.30	110	22.0	8
CLMM220M50S5_	770x870x960	82.30	220	10.2	8
CLMM220M60S5_	770x870x960	82.30	220	11.0	8

Noise level: 74 db.



ATTENTION!

Features like: model, serial number and voltage of the equipment are provided on the label (figure below). Before installation, check that the power supply voltage of the appliance corresponds to that of the mains.



2.3 Supply and Disposal of Equipment Packaging

The equipment is packed with wood or cardboard to ensure its perfect integrity during transport and is accompanied by the following documents:

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

IMPORTANT

The packaging components (cardboard, wood, foam, strips, etc.) are products that can be assimilated to municipal solid waste and can be disposed of without difficulty. If the equipment is installed in countries with different standards, dispose of the packaging in accordance with current regulations. Dispose of the product correctly to help protect the environment. For more information on recycling, contact your local authorities, waste disposal service or the shop where you purchased the product.

3. Installation

3.1 Machine Layout

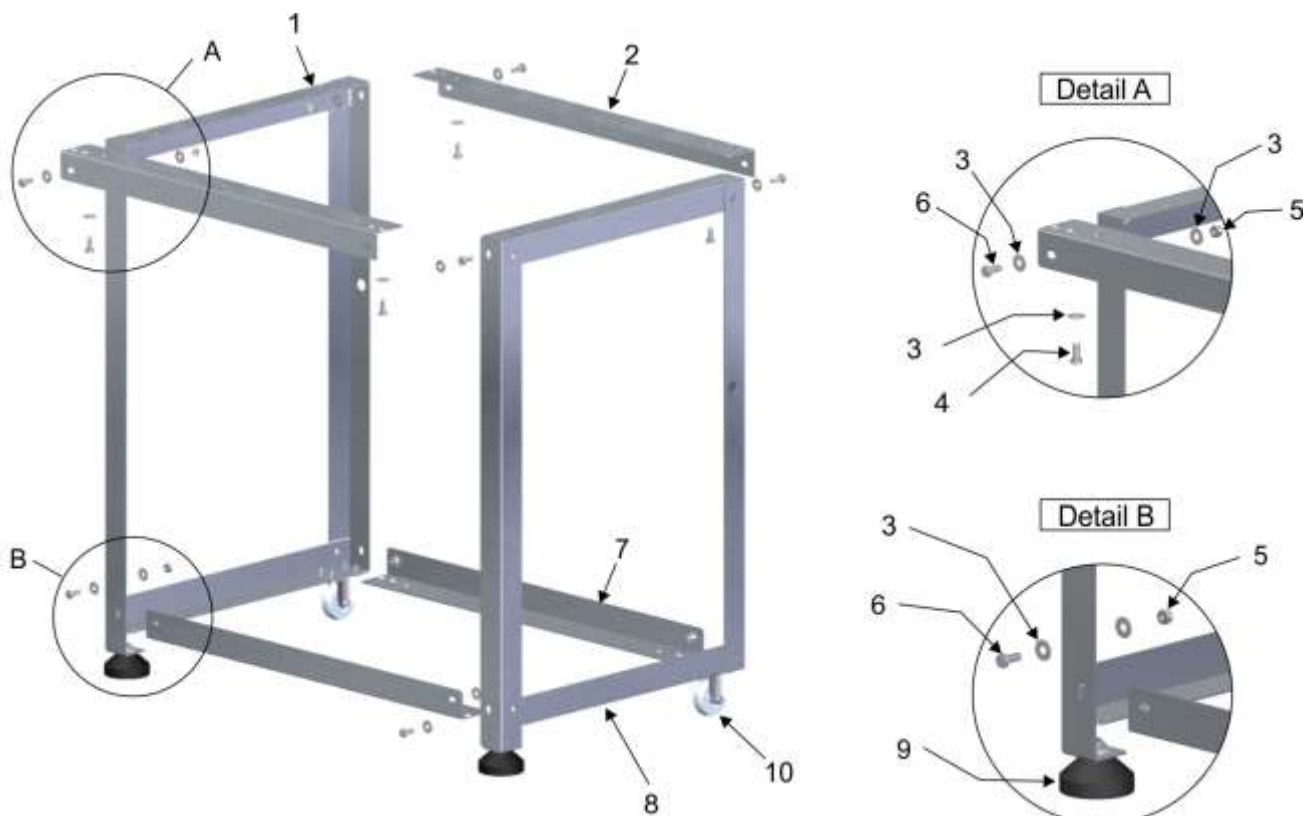
The connection to the electrical mains and the arrangement for operation must be carried out by a qualified professional. Check if the machine voltage matches to the electrical mains voltage.

It is essential to make this manual available to the professionals who carry out the installation.

For ease of transportation, the machine is packed with the feet (model CLMC.510), the low table and wheel handle crank disassembled.

To mount the crank, it is necessary to thread it onto the wheel handle. The fixing of the feet parts (model CLMC.510), must be done with the washers, screws and nut that came with the equipment.

Following, the positions of assembly and the spare parts list of the feet (only model CLMC.510):



Spare Parts List of the Feet – Cylinder Model CLMC.510

Posição	Código	Descrição	Quant.
1	CVT034	Feet Left Side	01
2	TAS100	Platter Feet	02
3	ARL004	Flat Washer 1/4"	36
4	PRS062	Hexagon Screw M6 x 16 mm	04
5	POS143	Hexagon Nut Self-locking 1/4"	16
6	PRS010	Hexagon Screw 1/4"	16
7	TAS077	Bottom Platter Feet	02
8	CVT035	Feet Right Side	01
9	SPT004	Non Slip Feet	02
10	ROD007	Fixed Wheel	02



After to assembly the feet, fix the machine (CLMC.510) on the feet through the 04 screws and washers of the position 05 and 03 of the spare parts list above.

Follow the guidelines below to assemble and secure the low table:

- ① With the table at the angle, fit the back part behind the inferior cylinder;



- ② Position the holes in the table with the holes on the side of the machine;

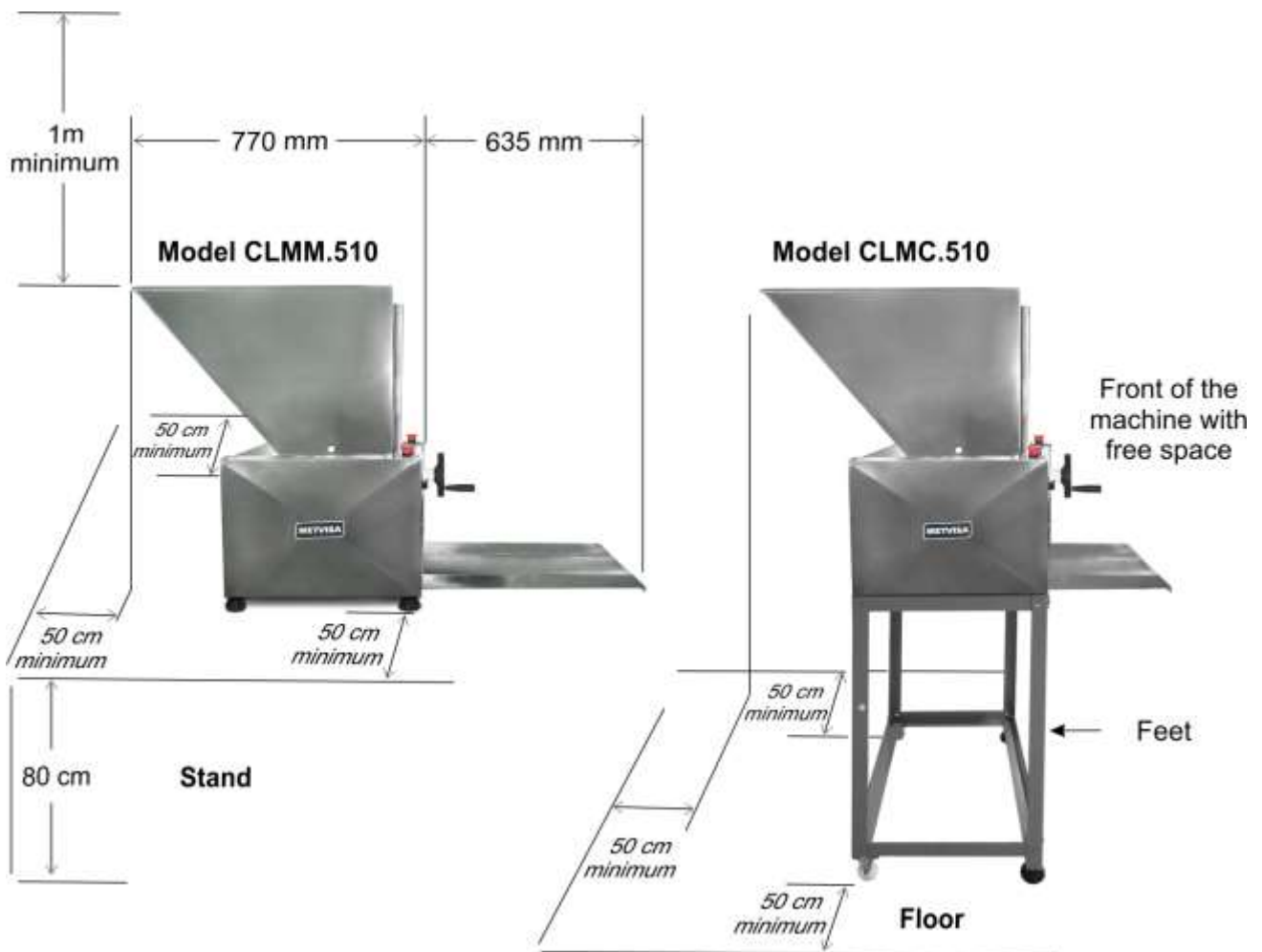


- ③ Attach the table using the four screws and washers using an appropriate tool.



After fixing the table, place the machine in a sufficiently wide, level, dry and stable area, away from heat sources, water faucets and areas with high circulation of people. Install the machine leaving a free area on the front and a minimum distance of 50 cm on the sides and back so there is enough space for inspection, maintenance, cleaning and use.

The model CLMM.510 must be placed on a stand with an average height of 80 cm. Reserving an area with at least 1,0 m above the gutter. The model CLMC.510 having its feet must be placed directly on the floor.



ATTENTION!

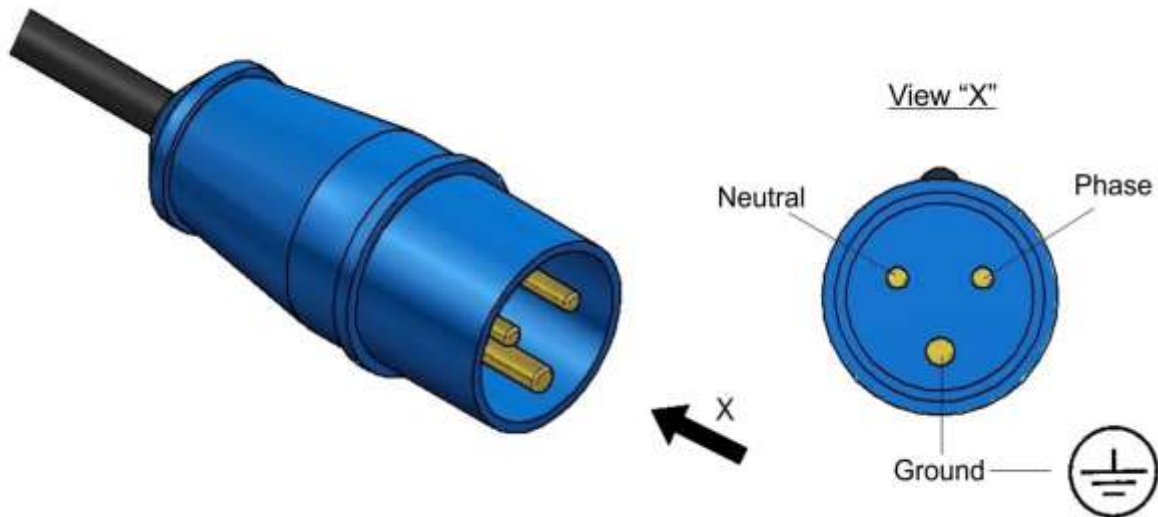
The installation and the place where the machine will be disposed must comply with the norms of risk prevention and safety at work (regulatory norm in force in your country).

The manufacturer does not take responsibility for possible damage direct or indirect caused by the non-compliance of the norms and instructions present in this manual.

3.2 Electrical Connection

The equipment is supplied with a plug-in power cable to be connected directly to the electrical mains. If the power cable is damaged, must be replaced for a new one. The exchange must be carried out by the manufacturer, authorized agent or qualified person, in order to avoid risks.

The power cable has 3 round pins, with the largest diameter being the grounding pin. It is mandatory to connect the three points before starting the machine, as well also it is mandatory to make a good grounding connection, according to the current regulation.

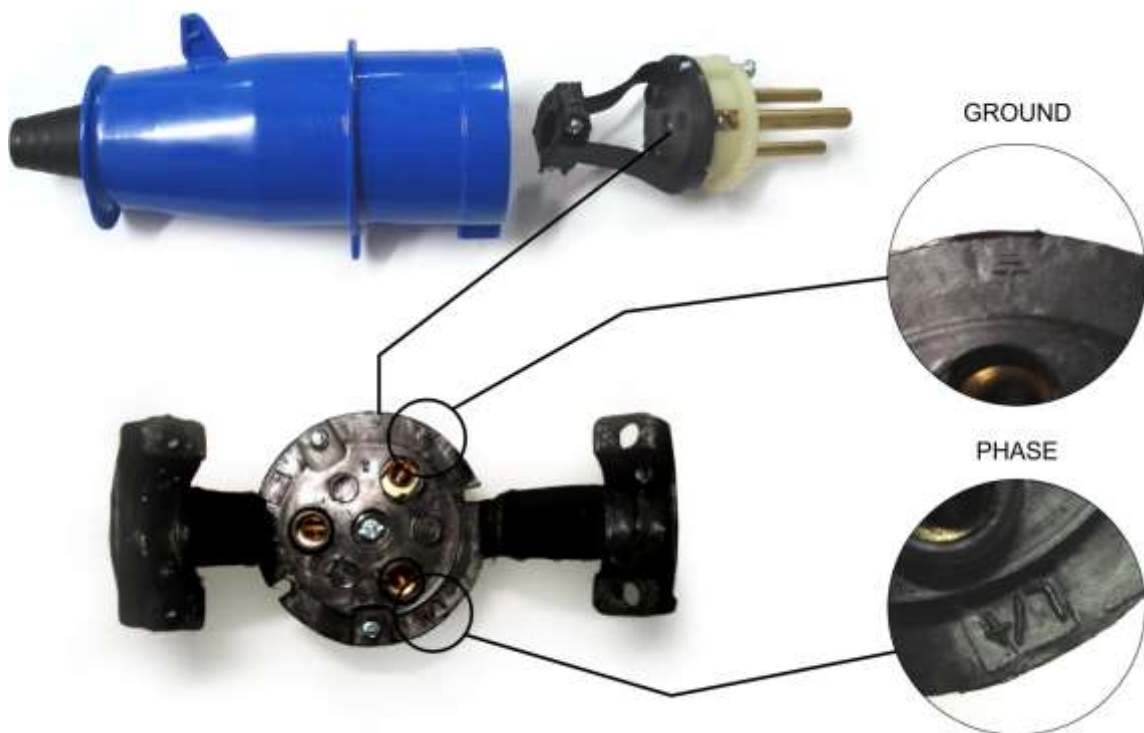


ATTENTION!

The power mains of the machine for 110 V requires a circuit breaker with 30 A and for 220 V a circuit breaker with 15 A.

In case of need some maintenance in the power cable and/or in the power plugs of this equipment this procedure must be carried out by an authorized agent or qualified person. These people, when reassembling these components and make the connections of the points, can also use the marks on the inside of the plug, in its plastic region as reference.

These marks, the grounding pin (ground pin) is indicated with the grounding symbol, the phase conduction pin has the symbol “L+”, and the pin without mark is the neutral conductor. Check the following picture:



For more details about the rest of the electrical part of the equipment, check the Electrical Schematic in the annexes of the manual.



ATTENTION!

The voltage of this equipment can be 110 V (60 Hz) or 220 V (60 Hz or 50 Hz), you can check this information on the voltage sticker attached on the power cable or in the sticker of the equipment information, that is located on the back of the equipment (see the image of this sticker on the item 2.2 of this manual).

Make sure that the voltage of the electrical mains where the equipment is installed is compatible with the voltage indicated in the stickers.

IMPORTANT

The manufacturer does not take responsibility for possible damage direct or indirect caused by the non-compliance of the norms and instructions present in this manual.

3.3 Safety Procedures and User Instruction

The professional that effects the sale of the equipment must instruct the user about the correct operation of the equipment and must give the instruction manual.

The user must be informed of the necessary safety procedures and must respect them, as well as all procedures described in this manual.

Your machine has mechanical protections (see item 1.2 Mechanical Safety) that prevent access to moving parts and electrical components. Removing or tampering these safety components can cause serious risks to the worker's upper limbs.

4. Machine Use

4.1 Utility

This machine is exclusively intended for laminate various kinds of dough.



ATTENTION!

The machine only laminates fine dough (ex. lasagna, pastry etc.). It is not suitable for kneading (ex. bread dough).

4.2 Commands

The machine is composed of the general switch, emergency button, on/off button, the wheel handle and the ruler.

The general switch is in the back of the equipment, near to the power cable. The emergency button, the on/off button, the wheel handle and the ruler are in the front of equipment.



View the description of each command below:

- **General Switch (Interrupter)** – switch used to in a safety way turn on and turn off the energy from the electrical mains to the equipment. In the position “1” turns on, “0” turns off the energy to the equipment.
- **On/Off Switch** - Used to turn the machine on and off. In position "1" it turns the device on, and turns it off in position "0".
- **Emergency Button** – must be used in case of necessity to stop the machine due to some emergency. To arm the button you just need to push and to disarm, turn the button on clockwise (as indicated by the arrows on the button)
- **Wheel Handle** -This has the function of regulating the distance between the rolling cylinders. It should be rotated clockwise to close the cylinders and counterclockwise to open them. As the handle is rotated, the cursor will move.
- **Ruler** - Operated using the wheel handle. It indicates the thickness of the dough by means of a marking on the ruler and the scale label.

4.3 Operating Procedures

Before operating the machine, clean it well, especially of the components that will come into contact with the mixture. Carry out cleaning with the machine disconnected from the mains. Follow the cleaning instructions in item 5 of this manual (below).

After this initial care, confirm that the supply voltage of the electrical mains is the same as that of the machine.

• **Operation:** The machine can only be operated after verifying its ideal positioning, if the low table is correctly fitted and fixed by the screws, according to the instructions in item 3.1 (Arrangement of the Machine).

After checking these items, follow the operating procedure of the machine:

- Connect the power cord to the mains;
- Open the cylinders at the maximum (cursor at position 20 on the scale);
- Check if the two buttons of emergency are in the position of work (disarmed);
- Turn the general power switch (interrupter),
- Turn the power switch to "1" (on) and leave the machine on for a few seconds;
- Position it in front of the low table and throw some flour into the gutter (enough for the dough to slide through);
- Put the dough in the gutter in a way that it be conducted through the cylinder, taking care for your hands do not overtake the frontal protection of the equipment.
- Remove the dough from the low table;
- Close the cylinders gradually until the ideal thickness is obtained;
- After the process is completed, switch off the machine by switching the power button to the "0" (off) position.



ATTENTION!

If the dough is stuck in the chute or one of the guards, turn the machine off by switching the power button to the "0" (off) position, unplug the mains cord, and remove the mixture safely. Throw more flour into the chute and perform the rolling operation again as instructed above.



ATTENTION!

Do not put all of the dough at once with the cylinders closed. If you still notice that the machine cannot process the dough or that it is not processing, decrease the quantity of dough.

Only increase the dough gradually so as not to impair the motor speed and performance, as well as the working life of the machine.

Failure to comply with these guidelines will be considered an unsafe act and abusive use of the machine.

In the case of any irregularities please contact the nearest authorized service center.



ATTENTION!

Never place your hands, fingers or objects (such as spoons and knives) directly into the cylinders with the machine turned on as this may cause an accident.

5. Cleaning and Maintenance

5.1 Cleaning Procedures and Products Used

Your machine was built with first-line materials, so use it properly and you will obtain great satisfaction. Always keep your machine clean and well-cared for, which will make it much more durable.

Daily cleaning of the machine must be carried out for good operation and durability.



ATTENTION!

Before performing maintenance or cleaning, make sure that the appliance is switched off and that the plug is disconnected from the mains.



ATTENTION!

Do not use water jet to clean the machine.

IMPORTANT

This machine is not intended to be immersed in water for cleaning. Follow the instructions below to find out which parts can be immersed and the special care to be taken with the other parts.

The machine should be cleaned as many times as possible to prevent the residue of the dough from drying out and sticking to the parts. For cleaning, dilute soap or mild detergent in warm water and apply with a damp, soft cloth on the cylinders and the outside of the machine. With a cloth moistened with water, rinse and then wipe the parts with a dry cloth. Clean the corners well, eliminating residue from the flour and mixture.

Never use abrasive products or sponges for cleaning as they may scratch or ruin the surface of the parts. Do not spill water on the motor and electrical parts for cleaning, as turning it on afterwards may cause electric shock or even burn the machine.



ATTENTION!

It is extremely important that the products used in cleaning ensure maximum cleanliness and are not toxic.

5.2 Breakdown Maintenance and Procedures

The operator must be instructed to carry out routine inspections, making small adjustments, cleaning and observing signs of breakdowns that may occur. Examples include: checking for strange noises; loss of machine power; the non-execution by the machine to the proposed service; among others. Actions like these are indispensable to guarantee a longer machine life.



ATTENTION!

When maintenance occurs (even small adjust) disconnect the equipment from the electrical mains.

It is recommended that each 6 months be made preventive maintenance, checking and adjusting the loose, cleaning the internal parts, and others. Detecting broke parts or without the correct functionality the worker needs to exchange the parts, always using original parts only.

By carrying out preventive maintenance, the inconvenience of having the machine stopped when it is most needed is eliminated, the cost of maintenance is reduced and the risk of accidents is reduced.



ATTENTION!

The preventive maintenance must be made by a capacity person.

Make sure that the equipment be disconnected from the electrical mains.

Always that some item referred to safety be removed from the equipment (for example, for cleaning or maintenance), replace it in place and confirm that it is performing its function correctly.

Detecting broke parts or without the correct functionality, please contact the nearest authorized service center.

5.3 Prolonged Interruption in Use of Equipment

When leaving the appliance unattended for an extended period of time, unplug it from the mains, keep the oven door open, and perform a thorough cleaning, including the various accessories. It is advisable to protect all parts of the equipment with white vasoline or with suitable commercially 23 available products. You should also protect the equipment from dust by covering it with a nylon or other material.

6. Analysis and Troubleshooting

6.1 Problems, possible causes and solutions

Products with IMG quality are designed with materials and components that guarantee longer life to your equipment. However, due to natural wear, improper use or lack of maintenance, the equipment may have irregularities in its operation.

In the following table, you can check possible causes and solutions:

PROBLEMS	POSSIBLE CAUSES	SOLUTIONS
Equipment do not turn on	- Lack of electricity;	- Check for power on the network;
		- Check that the power cord is plugged into a wall outlet;
	- Voltage different from electrical mains voltage;	- Send the equipment to the nearest authorized service station or contact the factory;
	- Emergency button armed;	- To disarm, turn the button on clockwise (as indicated by the arrows on the button);
	- Bad contact in the internal electrical connections;	- Send the equipment to the nearest authorized service station or contact the factory;
- Problems with the motor;		
Equipment stops during the use	- Lack of electricity;	- Check for power on the network;
		- Check that the power cord is plugged into a wall outlet;
	- Different equipment from the indicated on the manual;	- This machine is exclusively intended for laminate various kinds of dough;
	- Excess of dough in the cylinders;	- Do not put all the dough at once and with the cylinders closed. Increase the quantity of dough gradually;
		- Realize the cleaning of the equipment according to the instructions in the item 5.0 of the manual;
	- Bad contact in the internal electrical connections;	- Send the equipment to the nearest authorized service station or contact the factory;
- Problems with the motor;		
- Mechanical problems;		
Equipment present noises	- Mechanical problems;	- Send the equipment to the nearest authorized service station or contact the factory;
	- Defective with the motor starting capacitor;	
	- Different equipment from the indicated on the manual;	- This machine is exclusively intended for laminate various kinds of dough;

Equipment present noises	- Incorrect arrangement of the equipment;	- Check the ideal layout of the equipment in the item 3.1 (Equipment Arrangement) in the instruction manual;
	- Parts bad assembled or loose;	- Send the equipment to the nearest authorized service station or contact the factory;
Equipment with smell of smoke or burning	- Voltage different from electrical mains voltage;	- Send the equipment to the nearest authorized service station or contact the factory;
	- Bad contact in the internal electrical connections;	
	- Locked motor, due to bad use. Ex.: kind of dough;	- This machine is exclusively intended for laminate various kinds of dough; - Send the equipment to the nearest authorized service station or contact the factory;
Equipment turns on, but works in slow rotation when put the dough	- Defective with the motor starting capacitor;	- Send the equipment to the nearest authorized service station or contact the factory;
	- Problems with the motor;	
	- Consistency of dough or amount of dough;	- Do not put all the dough at once and with the cylinders closed. Increase the quantity of dough gradually;
Power cable damaged	- Damage during the transportation;	- The exchange of the power cable must be made by the manufacturer, authorized agent or a qualified person in order to avoid risk;
	- Wrong use or arrangement of the equipment;	

For more information and clarification, contact your nearest Authorized Service Center. See technical assistance on our website: www.metvisa.com.br

7. Lifetime of the Equipment and Components

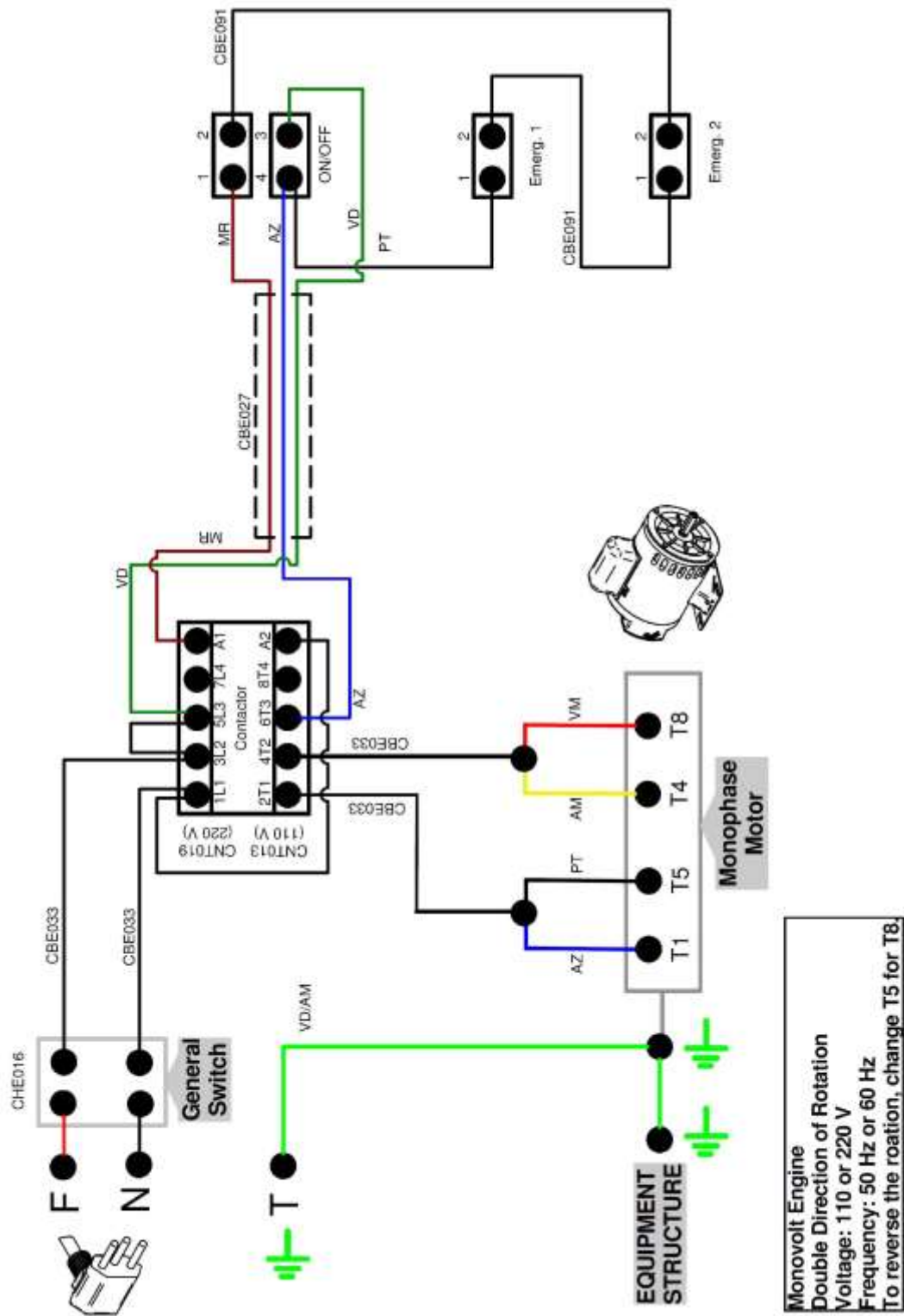
The life of the equipment can vary from 3 to 5 years depending on the proper use, cleaning, maintenance and quality of its components.

The following is the useful life relationship of the major components:

- On/Off Button: 10000 maneuvers
- General Switch: 10000 maneuvers
- Emergency Button: 10000 maneuvers
- Cables and wires: 25 years
- Electrical terminals: 8 years

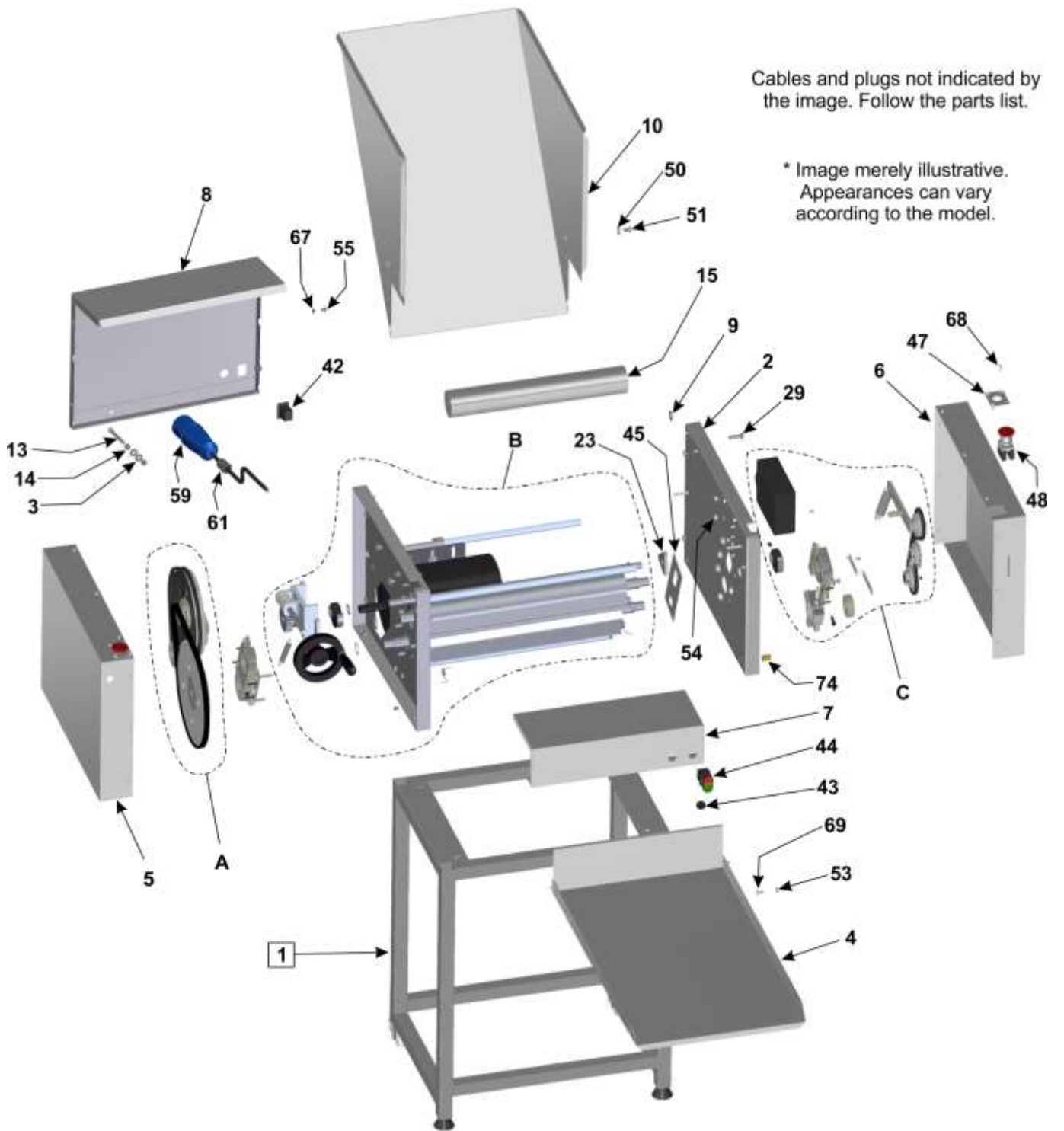
8. ANNEXES

Electrical Schematic

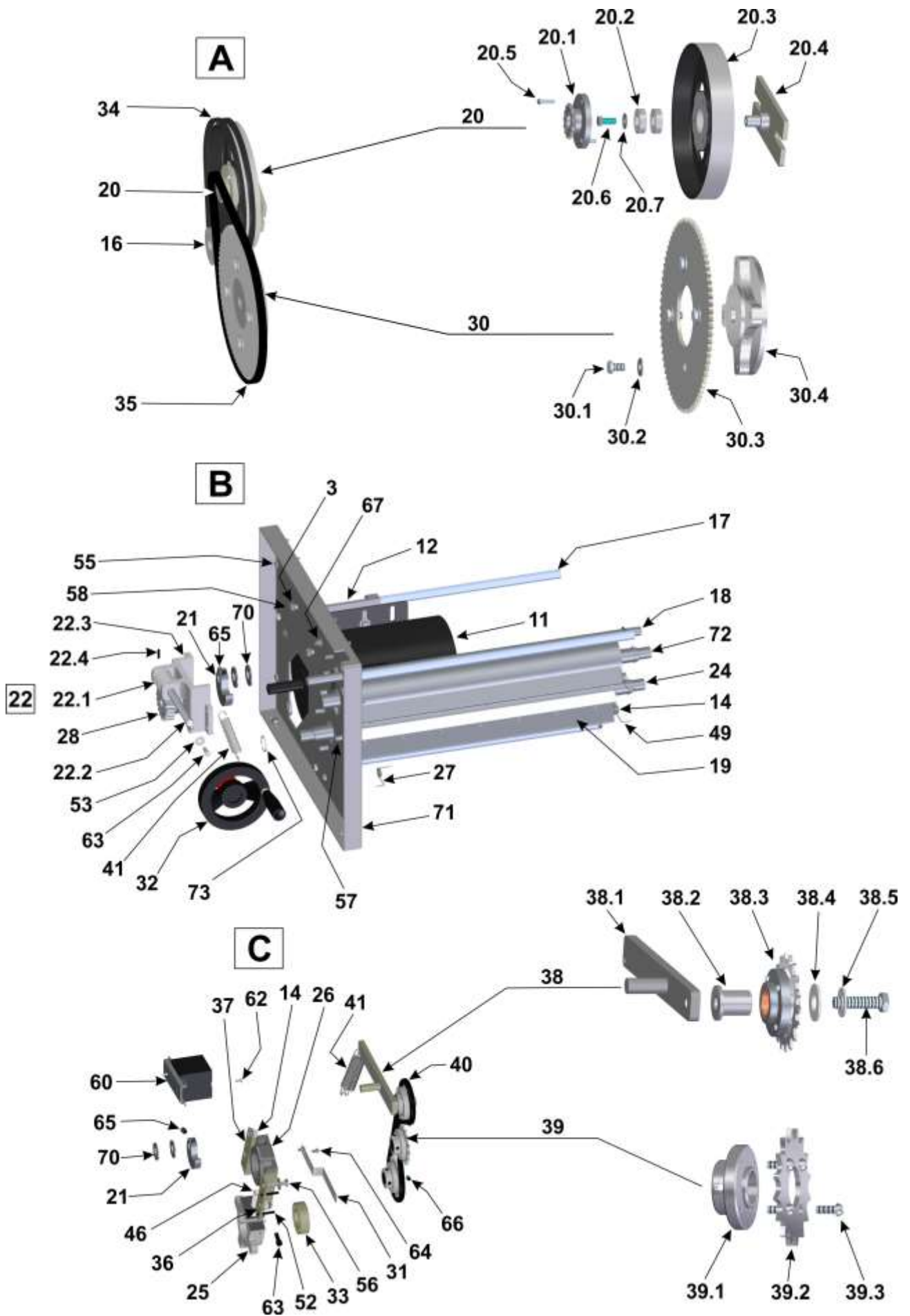


ATTENTION: The ground connection varies according to the type of plug.

Exploded View Drawing

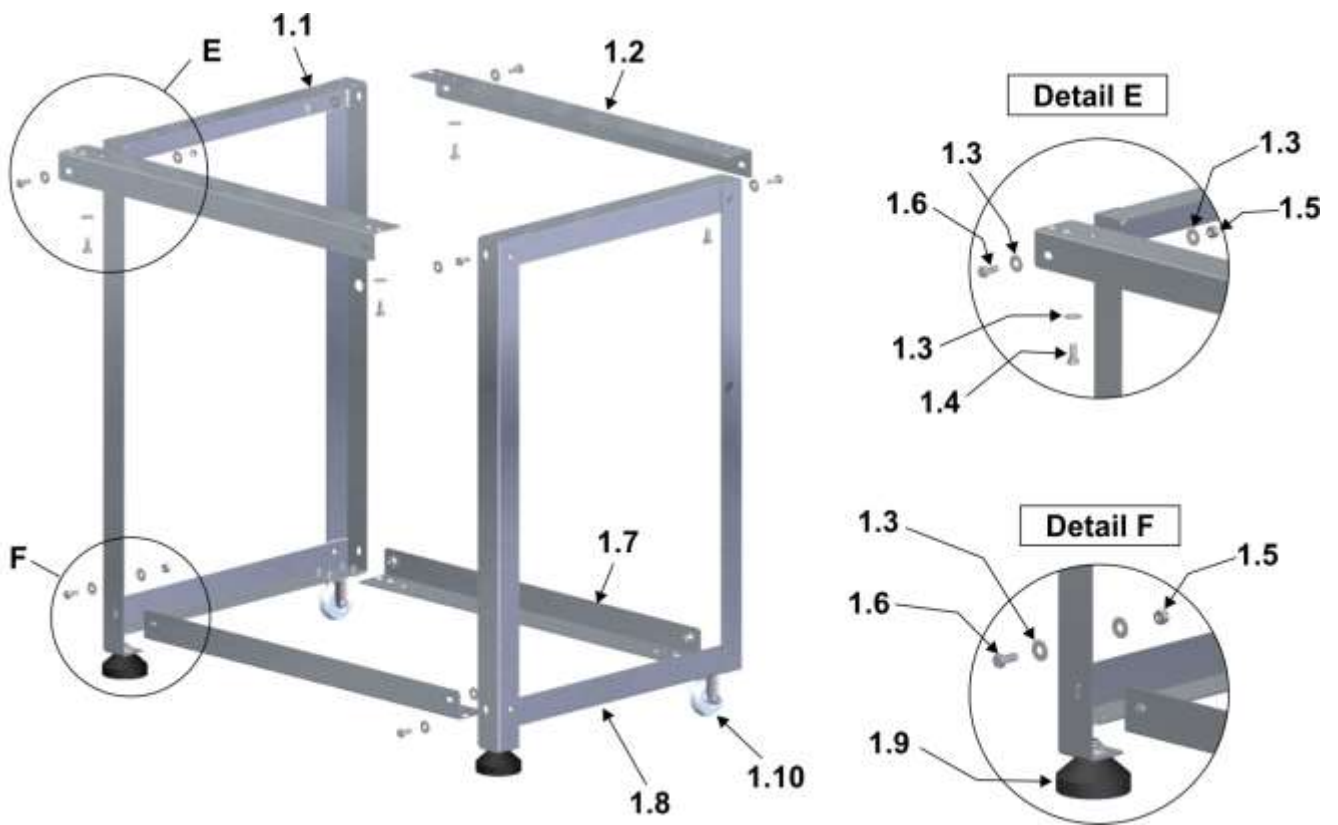


Exploded View Drawing



Exploded View Drawing

Pos. 1 - Feet



Spare Parts

Position	Code	Description	Quantity	Model
1	CJT706	Feet	01	CLMC.510
1.1	CVT034	Feet Left Side	01	CLMC.510
1.2	TAS100	Platter Feet	02	CLMC.510
1.3	ARL004	Flat Washer 1/4"	36	CLMC.510
1.4	PRS062	Hexagon Screw M6 x 16 mm	04	CLMC.510
1.5	POS143	Hexagon Nut Self-locking 1/4"	16	CLMC.510
1.6	PRS010	Hexagon Screw 1/4"	16	CLMC.510
1.7	TAS077	Botton Platter Feet	02	CLMC.510
1.8	CVT035	Feet Right Side	01	CLMC.510
1.9	SPT004	Non-slip Feet	02	CLMC.510
	PEP019		04	CLMM.510
1.10	ROD007	Fixed Wheels	02	CLMC.510
2	CRC356	Welded Right Side	01	*
3	ARL003	Flat Washer	32	*
4	MSA012	Low Table	01	*
5	PTC049	Left Side Protection	01	*
6	PTC050	Right Side Protection	01	*
7	PTC046	Front Protection	01	*
8	TAP186	Back Cover	01	*
9	APE005	Retaining Ring	01	*
10	CLH008	Welded Gutter	01	*
11	MTE192	Electric Motor – 110 V 60 Hz	01	*
	MTE193	Electric Motor – 220 V 60 Hz	01	*
	MTE029	Electric Motor – 220 V 50 Hz	01	*
12	SBT326	Motor Support	01	*
13	PRS012	Hexagon Screw	01	*
14	POS004	Hexagon Nut	18	*
15	CIL017	Obstructor Cylinder	01	*
16	PMT026	Motor Pulley	01	*
17	SPD004	Side Spacer	03	*
18	EIX002	Cam Articulator Shaft	01	*
19	CJT093	Mounted Mixture Scraper	02	*
20	CJT258	Pulley Mounted on the Support	01	*
20.1	EGG044	Cube with Gear	01	*
20.2	ROL066	Bearing	02	*
20.3	POL011	Movement Pulley	01	*
20.4	SBT042	Movement Pulley Support	01	*
20.5	PRR012	Screw	03	*
20.6	PRS007	Hexagon Screw	01	*
20.7	ARL003	Flat Washer	01	*
21	CAM001	Cams	02	*
22	CJT1085	Left Bearing Assembly with Worm Gear	01	*
22.1	EGG014	Worm Gear	01	*
22.2	EIX146	Worm Gear Shaft	01	*
22.3	MAC082	Left Bushing of the Cam Shaft	01	*
22.4	PNL006	Elastic Pin	01	*
23	MAC069	Cam Shaft Bushing	02	*
24	CIL014	Lower Cylinder	01	*
25	MAC071	Lower Cylinder Bushing	02	*
26	MAC070	Regulator Cylinder Bushing	02	*
27	MOL026	Left Protection Spring	02	*
28	EGG042	Gear	01	*
29	PRS018	Hexagon Screw	06	*
30	CJT260	Mounted Gear	01	*
30.1	PRS027	Hexagon Screw	04	*
30.2	ARL002	Flat Washer	04	*
30.3	EGG043	Gear	01	*
30.4	CUB005	Gear Hub	01	*

* Applicable item for all Laminating Cylinder models.

Spare Parts

Position	Code	Description	Quantity	Model
31	CRC365	Ruler	01	*
32	MNL032	Wheel Handle of the Cylinder	01	*
33	ROL065	Bearing	04	*
34	COR005	Belt	02	*
35	CRT016	Chain	01	*
36	CAN037	Left Corner Bushing Guide	02	*
37	CAN036	Right Corner Bushing Guide	02	*
38	CJT264	Mounted Stretcher	01	*
38.1	HAT023	Welded Stretch Lever	01	*
38.2	SPD019	Stretcher Spacer	01	*
38.3	CJT263	Gear	01	*
38.4	ARL001	Flat Washer	01	*
38.5	PRS002	Hexagon Screw	01	*
39	CJT262	Gear	02	*
39.1	CUB007	Gear Hub	01	*
39.2	EGG028	Gear	01	*
39.3	PRR015	Screw	04	*
40	CRT015	Chain	01	*
41	MOL009	Stretcher Spring	03	*
42	CHE087	On/Off Button	01	*
43	BCH036	Black Cap	01	*
44	BOT002	On/Off Button	01	*
45	TCM019	Cylinder Backboard	02	*
46	MOL008	Tipper Locking Spring	02	*
47	SBT113	Emergency Button Support	02	*
48	BOT003	Emergency Button	02	*
49	MOL027	Right Protection Spring	02	*
50	ARL002	Flat Washer	02	*
51	PRS003	Hexagon Screw	02	*
52	PNL006	Elastic Pin	08	*
53	ARL004	Flat Washer	33	*
54	PRS010	Hexagon Screw	08	*
55	PRS014	Hexagon Screw	10	*
56	PRS033	Hexagon Screw	04	*
57	PRS008	Hexagon Screw	06	*
58	PRS007	Hexagon Screw	10	*
59	CBE173	Electric Cable – Voltage 110 V	01	*
	CBE131	Electric Cable – Voltage 220 V	01	*
60	CJE025	Electrical Assembly - Voltage 110 V	01	*
	CJE024	Electrical Assembly - Voltage 220 V	01	*
	TRS051	Support Rail for Contactor	01	*
61	TCE030	Cable Press - Voltage 127 V (Yellow)	01	*
	TCE041	Cable Press - Voltage 220 V (Blue)	01	*
62	RBT001	Rivet	01	*
63	PRT005	Allen Screw	05	*
64	PRR005	Screw	02	*
65	PRN001	Allen Screw	09	*
66	PRN003	Allen Screw	06	*
67	POS005	Hexagon Nut	08	*
68	PRA014	Locking Hexagon Screw	38	*
69	PRS062	Hexagon Screw	04	*
70	ARL009	Flat Washer	04	*
71	CRC699	Welded Left Side	01	*
72	CIL015	Superior Cylinder	01	*
73	APE006	Retaining Ring	04	*
74	POS003	Hexagon Nut	04	*

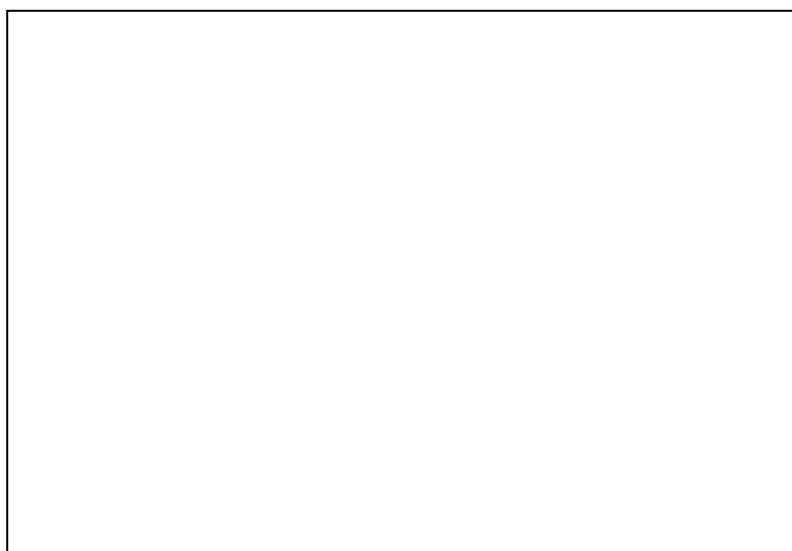
* Applicable item for all Laminating Cylinder models.

Spare Parts

Position	Code	Description	Quantity	Model
75	CBE138	Emergency Sleeve Cable 500 mm	01	*
76	CBE135	Emergency Sleeve Cable 1000 mm	01	*
77	CBE140	Sleeve Cable On/Off	01	*
78	CBE073	Electrical Cable Grounding Splice	01	*
79	CBE079	Electrical Cable Phase Splice	04	*
80	TCE004	Terminal FIT	04	*
81	TCE033	Splice Terminal	07	*
82	TCE013	Female Terminal	01	*

* Applicable item for all Laminating Cylinder models.

IMG BRASIL PRODUCT MANUFACTURER



IMG-BRASIL Gastronomy Machinery Industry Ltda.

CNPJ 11.193.347/0001-14 - CREA 131726-3

Rod. Antônio Heil – KM 23 Nº 5825 – Limoeiro

CEP 88352-502 - Brusque – SC – Brazil

Phone/fax. +55 47 3251-5555 - Site: www.metvisa.com.br

E-mail: sac@metvisa.com.br - export@metvisa.com.br - export2@metvisa.com.br



Discover our complete
line of products.