



# INSTRUCTION MANUAL

Installation | Maintenance | Use | Safety

## Cheese and Coconut Grater



Model

RDA

Image merely illustrates.

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

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**IMG BRASIL PRODUCT MANUFACTURER**



### **IMPORTANT:**

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

**IMG-BRASIL Gastronomy Machinery Industry Ltda.**

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## **WARNING!**

Features, photos and figures presented in this manual should be considered for information purposes. IMG 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

- 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. Plastic Container with Lid, 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 components used for safety against electrical hazards were selected according to applicable regulatory standard. 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)	Net Weight (kg)	Nominal Measures WidthxHeightxLength (mm)	Capacity (kg/h)
RDA127M605	127	8.3	25.9	285x440x610	45
RDA220M605	220	4.8	25.9		
RDA110M604	110	8.3	25.9		
RDA220M501	220	3.3	27.0		
RDA220M502	220	3.3	27.0		
RDA220M503	220	3.3	27.0		
RDA220M504	220	3.3	27.0		
RDA220M507	220	3.3	27.0		
RDA220M604	220	4.8	25.9		

\* 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

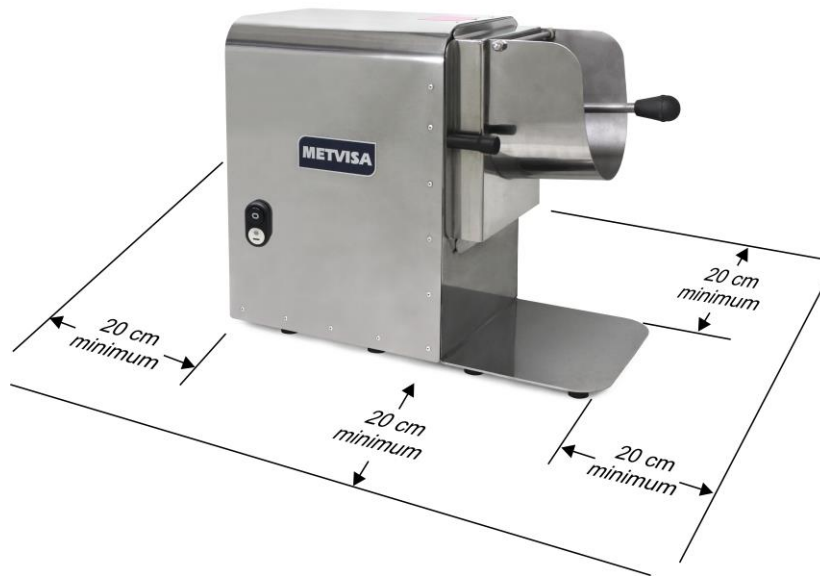
### 3.1 Device Layout

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).



Equipotential  
Grounding  
Terminal

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 and cheese.

### **IMPORTANTE**

I do not recommend the use of foods with a texture and density different from coconut and cheese, such as meat and derivatives.

## 4.2 Commands

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

The On/Off Switch is located on the left side of the device, when seen from Nozzle frontal.



See description of each button:

- **On/Off Switch** – used to turn on an off the device. In position "1" turn on, in position "0" turn off.

## 4.3 Operating Procedures

Before operating your device, perform a cleaning of components that have contact with food (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:**

①

Before disassembly, disconnect the device from power outlet.

②

Hold the Nozzle with one hand to avoid from suddenly falling on Base, then loose both Knobs that lock the Nozzle.



③

Pull the Nozzle with both hands.



④

Using an appropriate tool, remove the screw and the washers that lock the Disc.

Put one hand behind the Disc and push it forward, to unlock the Disc from the Axle.



• **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 plastic container on the base.



Motor Axle



Disc Notch

Disc's back



Threaded Axel to lock the Knob

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 plastic container placed on the base;
- Rise the Mobile Cover using the Knob. Insert food on the Nozzle and press On/Off Switch in position “1” (On). At this point, the Disc starts spinning;
- 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 Plastic Container;
- After finishing the process, turn the device off by pressing the On/Off Switch in position “0” (Off);
- 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 these 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!**

**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!**

**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, Plastic Container 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](http://www.metvisa.com.br)

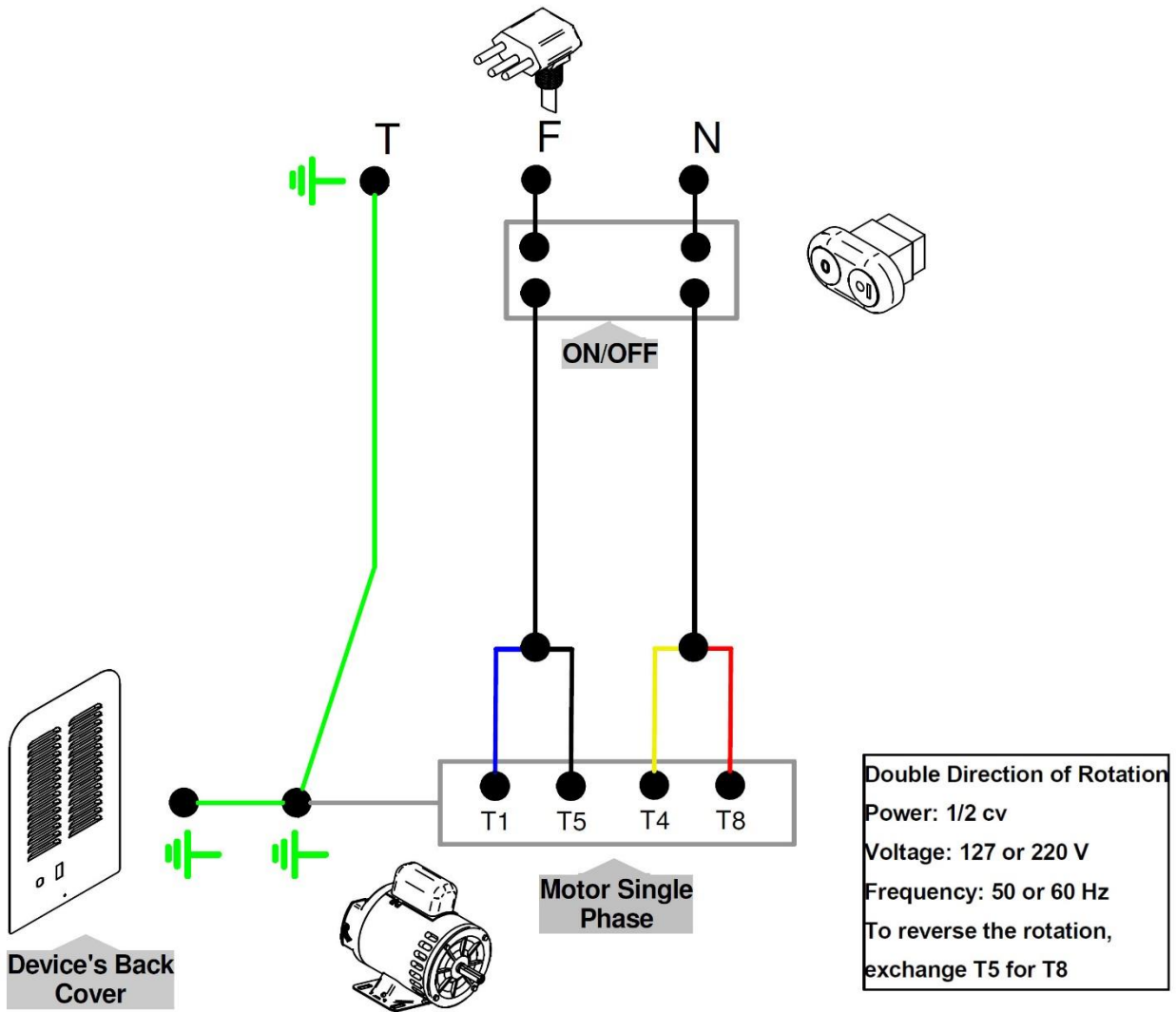
### **5.3 Prolonged interruption in use of the Device**

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.



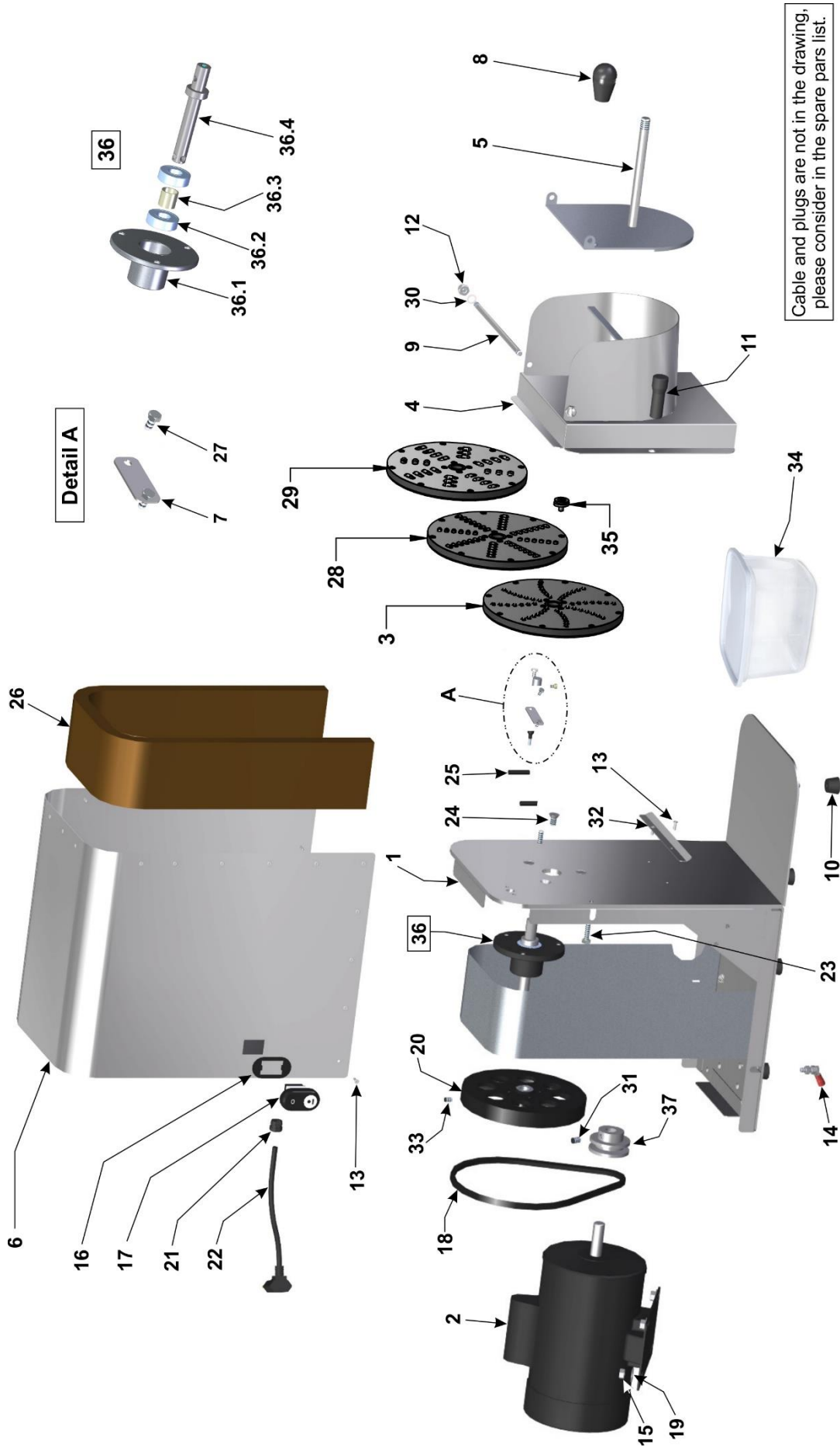
## 6. ANNEX

### 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

Posição	Código	Descrição	Quant.
1	ETR148	Structure	01
2	MTE206	Electric Motor 1/2 HP 60 Hz 127 V	01
	MTE207	Electric Motor 1/2 HP 60 Hz 220 V	01
	MTE003	Electric Motor 1/2 HP 50 Hz 220 V	01
3	CJT548	Grater Disc	01
4	CAB012	Nozzle	01
5	EPR006	Mobile Cover	01
6	GAB225	Body	01
7	CRC834	Cover	01
8	MNL006	Mobile Cover Knob	01
9	EIX164	Mobile Cover Axle	01
10	PEP010	Foot	08
11	MNL063	Locking Nozzle Knob	02
12	POC011	Cap Nut	02
13	RBT002	Rivet	27
14	CJT386	Equipotential Grounding Terminal	01
15	POS004	Hex Nut	04
16	BCH058	On/Off Switch Frame	01
17	CHE064	On/Off Switch	01
18	COR043	Pulley Belt	01
19	ARL003	Flat washer	04
20	POL038	Pulley	01
21	TCE073	Rubber Eyelet	01
22	CBE023	Electric Cable Type 1 – Model RDA220M501	01
	CBE029	Electric Cable Type 2 – Model RDA220M502	
	CBE272	Electric Cable Type 3 – Model RDA220M503	
	CBE001	Electric Cable Type 4 – Model RDA220M504	
		Electric Cable Type 4 – Model RDA110M604	
		Electric Cable Type 4 – Model RDA220M604	
	CBE143	Electric Cable Type 5 – Model RDA127M605	
	CBE142	Electric Cable Type 5 – Model RDA220M605	
CBE175	Electric Cable Type 7 – Model RDA220M507		
23	PRS043	Screw	02
24	PRC013	Screw	03
25	PNL003	Elastic Pin	01
26	TER029	Noiseless Panel	01
27	PRS332	Screw	02
28	CJT549	Shredding Disc Ø 5 mm	01
29	CJT550	Shredding Disc Ø 8 mm	01
30	ANL015	Elastic Ring	02
31	PRN001	Screw	01
32	GIA087	Product Guidance Front Tab	01
33	PRN003	Screw	01
34	VSL010	Plastic Container with Lid 4.2 L	01
35	PRE006	Screw Fixing Discs	01
36	CJT987	Full Bushing	01
36.1	MAC097	Bushing	01
36.2	ROL022	Bearing	02
36.3	SRO008	Bearing Separator	01
36.4	EIX268	Axle of the Bearing	01
37	POL007	Pulley	01
38	TCE004	Fit Terminal	04
39	TCE013	Female Terminal	01
40	TCE033	Amendment Terminal	02

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