



INSTRUCTION MANUAL

Installation | Maintenance | Use | Safety

Automatic Slice

Model

CFH.300



Image merely illustrates.

CONGRATULATIONS,

You have just purchased a 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.

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IMG BRASIL PRODUCT MANUFACTURER



IMPORTANT:

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

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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, maintenance and reuse after prolonged non-use of the equipment), read the manual carefully;
- The equipment must be used by trained people familiar with the use and safety regulations described in this manual;
- This equipment is not intended for use by people (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 equipment 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 people that will work with the equipment, the new operator must be educated about the standards and the operation of the equipment;
- The operator must use the **Adequate PPE** (personal protective equipment). As for example: use hair caps, preventing them from locking in the equipment's moving parts
- The operator must always be aware of situations that can cause a risk of accidents and avoid them. For example: avoid working with loose uniform sleeves, 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 people who will operate the equipment 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 equipment in any way with doubts;
- In the installation, it is essential to make this manual available to the professionals who will do the work.
- Before starting cleaning and any type of maintenance, it is essential to disconnect the equipment from the power supply;
- Periodically check the condition of cables and electrical parts;
- Never put your hands, fingers or objects on the cutting disc, on moving parts or in any opening with the equipment on, as this may cause an accident;
- Do not use frozen products such as meat, chicken or fish on the bone and non-food products to cut in the equipment;
- Do not leave the equipment turned on unattended.

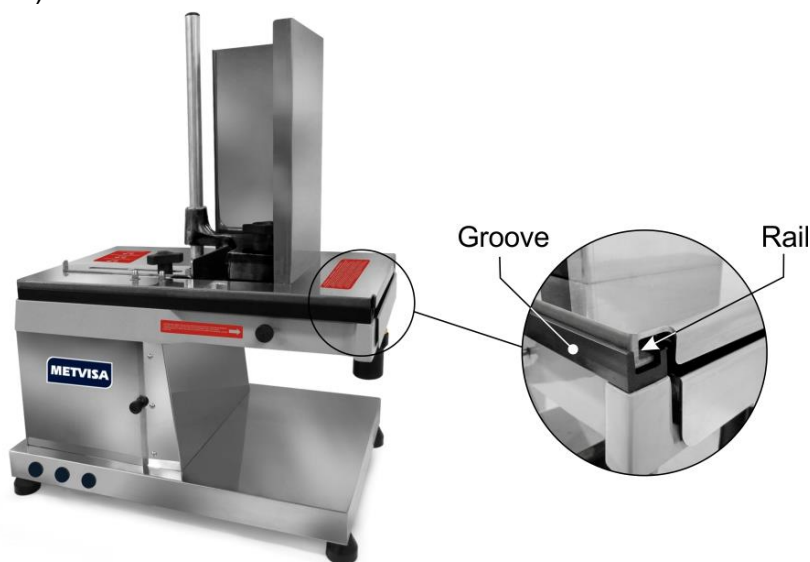


ATTENTION!

**Do not perform repairs on your own. Go to a service center authorized by the manufacturer.
Use only original parts in your equipment.**

1.2 Mechanical Safety

- Never put your hands, fingers or objects on the cutting disc, on moving parts or in any opening with the equipment on, as this may cause an accident;
- When cleaning the cutting disc, be extremely careful. The disc is very sharp and can easily cause accidents (cuts, for example) if not handled carefully. Just clean the disk with the equipment disconnected from the mains;
- Before turning on the equipment, make sure that the movable table has the rails perfectly fitted into the grooves and that the bearing has been mounted in the transverse groove (see more details in item 4.3 of this manual).



The equipment described in this manual complies with the regulation against mechanical risk. Security is achieved with:

1. **Mechanical design** that makes it impossible to reach electrical parts and sharp rotating parts by hand;
2. **Structure**, that protects the entire engine and electrical parts, preventing operator access and contact with water, dust and other materials;
3. **Base with protection**, preventing access to moving parts, such as gear transmission sets;
4. **Groove**, used to guide the product to be sliced without the need for the operator to use his hands;
5. **Horizontal fastener** that holds the food against the guide preventing it from moving
Vertical fastener, pushes the product against the cutting disc. Both fasteners work so that the operator does not use his hands during the food cutting process;
6. **Mobile Table**, makes the cutting movement of the product automatically;
7. **Non-slip Feet**;
8. **Sharpener** and **Deburring**, they work so that it is not necessary to disassemble the mobile table and the cutting disc from the equipment, making the sharpening process safer;
9. **Protection of the sharpener and deburring**, prevents access to the sharpening and deburring wheels and the cutting disc when the moving table is in motion.

To view the parts described above, see the image in item 2.1 (Main Components – page 7) of this manual.



ATTENTION!

Whenever any item related to the safety of the equipment is removed (such as when cleaning or maintenance), put it back in its proper place and confirm that it is performing its function correctly.

1.3 Electrical Safety

- Periodically check the condition of cables and electrical parts;
- If the power cord is damaged, it must be replaced with a new one. The exchange must be carried out by the manufacturer, an authorized agent or a qualified person in order to avoid risks;
- Do not use water jets, as it may cause electric shock. To clean your equipment, follow the instructions in item 5 of this manual;
- Do not work with the equipment in damp places, or with wet clothes and shoes. Put on proper footwear, this will avoid electric shocks and even death;
- Place the equipment on a firm, dry and well-leveled surface;
- Never carry out any maintenance, adjustment or disassembly operations on the device while it is on. For such procedures, make sure that it is turned off, removing the plug from the electrical outlet;
- Do not use extension cords or adapters with various other appliances connected to them. This may cause fire or overload;

The components used for safety against electrical hazards have been selected in accordance with applicable safety standards. Given the perfect insulation of all electrical parts and the excellent resistance of all the materials used, this equipment is capable of carrying out the tasks it is intended to do.



ATTENTION!

Whenever any item related to the safety of the equipment is removed (such as when cleaning or maintenance), put it back in its proper place and confirm that it is performing its function correctly.

2. Technical Characteristics

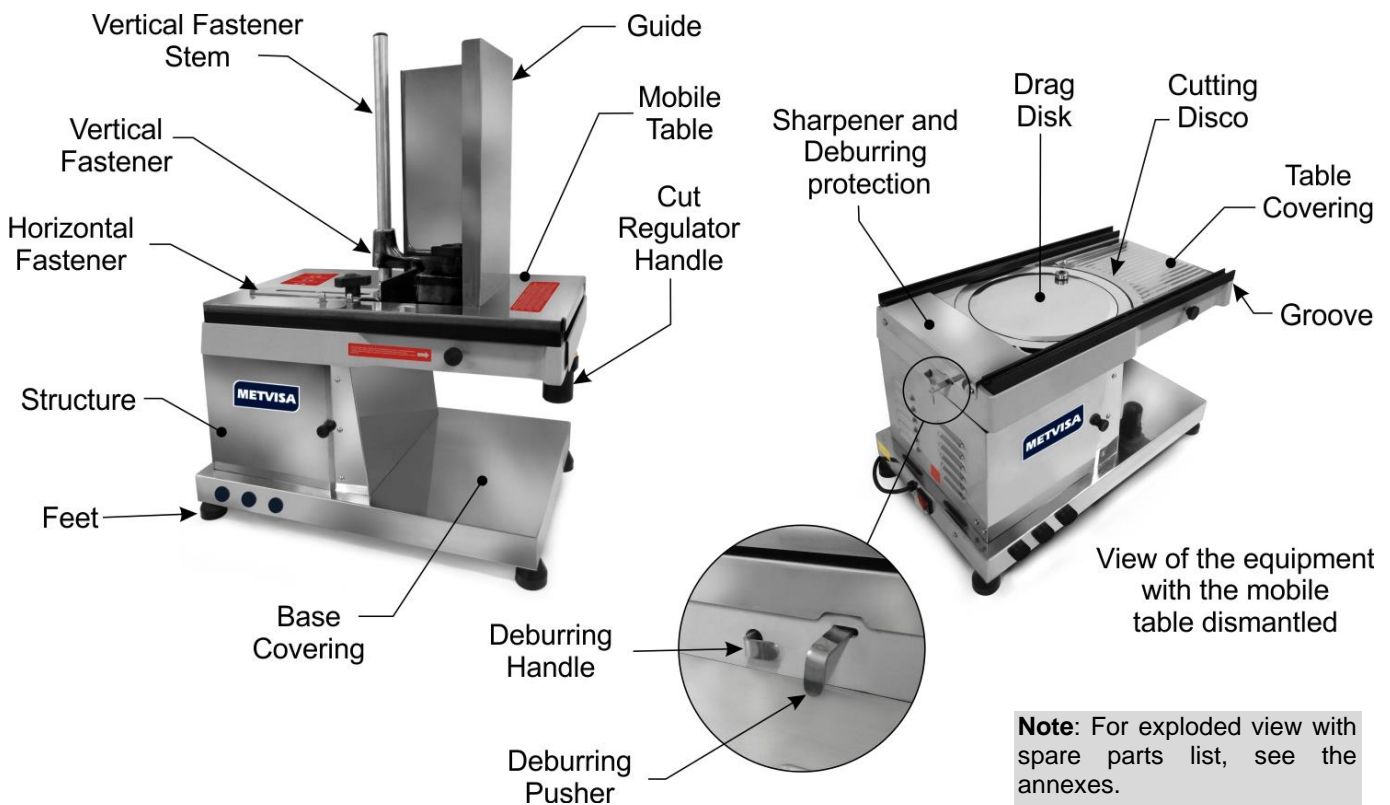
2.1 Main Components

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

The equipment was built with the following features:

- Cutting disc and drive disc, made of steel with a hard chrome surface treatment. Its design and production guarantee perfect cutting precision.
- Movable table, rail, structure, tray, horizontal fastener and base covering are made from 430 stainless steel, which has superior corrosion resistance than other steels. It is a material resistant to the attack of several corrosive agents;
- Vertical fastener made of ABS plastic. It is non-toxic, durable and resistant to the attack of corrosive agents.

See below the main components of the equipment:



2.2 Technical Data

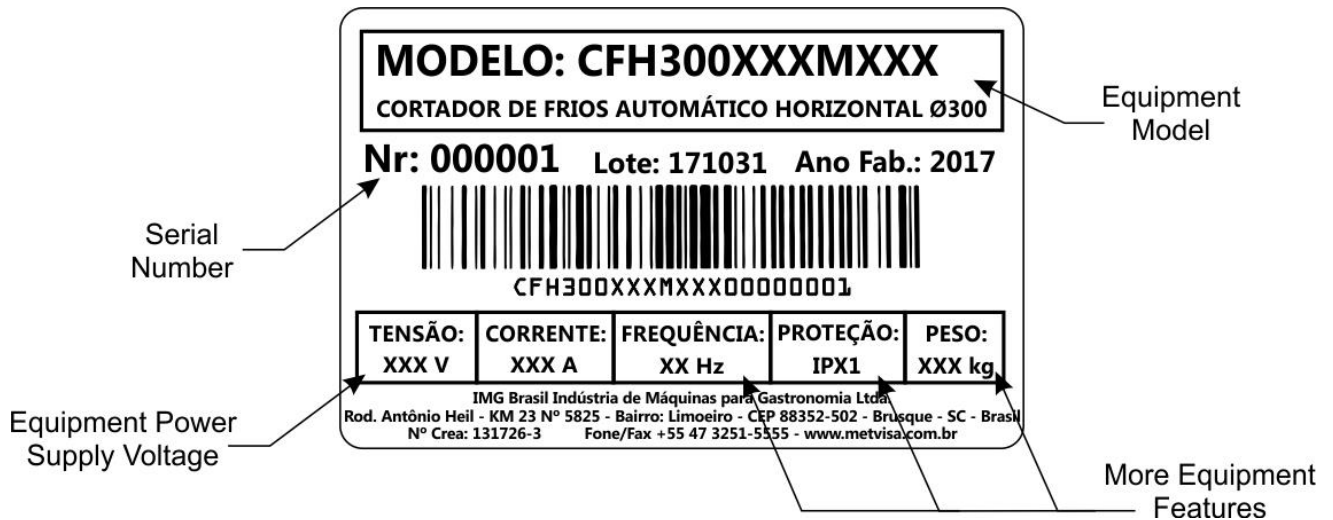
Model	Standard Measures Length.xHt.xWidth (mm)	Net Weight (kg)	Voltage (V)	Rate (A)	Capacity (slices/minute)
CFH300110M604	620x810x420	48,6	110	5,10	45*
CFH300220M501	620x810x420	46,8	220	2,8	45*
CFH300220M502	620x810x420	46,8	220	2,8	45*
CFH300220M504	620x810x420	46,8	220	2,8	45*
CFH300220M604	620x810x420	48,6	220	2,95	45*

* It may vary due to the user's working speed and according to the quality of the processed product.



ATTENTION!

Characteristics 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 equipment corresponds to that of the mains



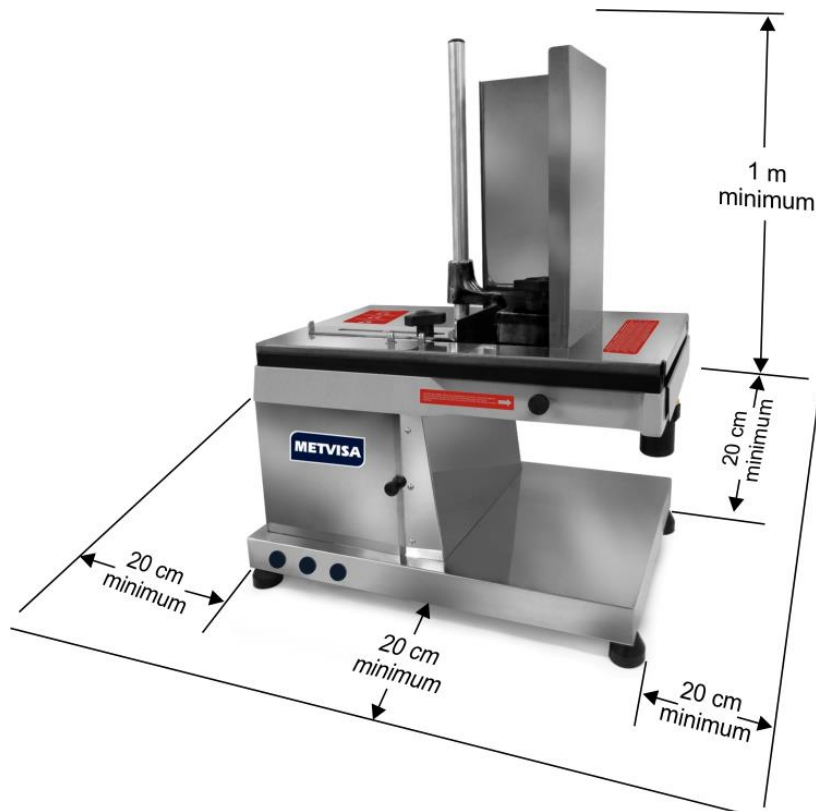
3. Installation

3.1 Equipment Layout

Connection to the electrical main and provision for operation must be carried out by a qualified professional. Check that the voltage of the equipment is in accordance with that of the electrical network.

During installation, it is essential to make this manual available to the professionals who will carry out the installation.

To ensure correct operation and safety, the equipment must be positioned in an airy environment and on a sufficiently large, well-leveled, dry and stable support surface, away from sources of heat and water taps, and at an average height. of 80 cm. Install your equipment leaving a distance of at least 20 cm around it and 1 m in height, so that you have enough space for inspection, maintenance, cleaning and use.



ATTENTION!

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

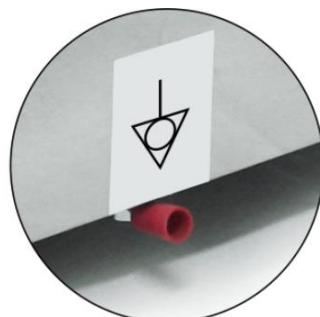
The manufacturer does not take responsibility for any direct or indirect damages caused by non-compliance with these rules and other instructions presented in this manual.

3.2 Electrical Connection

The equipment is supplied with a power cord to plug into an electrical outlet. If the power cord is damaged, it must be replaced with a new one. The exchange must be carried out by the manufacturer, authorized agent or qualified person, in order to avoid risks.

The type of plug on the power cord varies by country. The installation of the equipment must be carried out by a technician qualified for this function and observing the current regulations in the country, especially with regard to grounding connection (if applicable).

Also included with the equipment is an equipotential grounding terminal, located at the rear of the base covering.



Grounding Terminals



The terminal identified in the figure aside is an additional protection to the grounding that is provided for in the electrical network, it must be connected to a grounding terminals, regardless of the connection to the electrical network, and the other products that have accessible metallic parts, and that are stationary, must also be connected to this bus as well as the service bench itself, if it is made of metallic material. In this way, all these products will be under the same electrical potential, avoiding undesirable leakage currents.

The equipment described in this manual is single-phase and single voltage, 110 V or 220 V. If you need to change the voltage of your equipment, please contact the manufacturer or authorized dealer.



ATTENTION!

Before turning on your equipment, always check that the mains supply voltage is the same as the equipment's voltage.

The supply voltage of the equipment is 110 V or 220 V single-phase, as can be seen on the voltage label affixed to the power cable or as indicated on the nameplate data label located on the back of the equipment (see figure of this label in item 2.2 of this manual).

Make sure that the voltage of the electrical network where the equipment will be installed is compatible with the voltage indicated on these labels.

For more details on the rest of the electrical part of the equipment, refer to the electrical diagram in the manual annexes.

IMPORTANT

The manufacturer does not take responsibility for any direct or indirect damages caused by non-compliance with these rules and other instructions presented 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 equipment 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. Equipment Use

4.1 Utility

This equipment is exclusively intended for slicing different cheeses and hams.

4.2 Commands

The equipment has an on/off button and cutting adjustment handle and locking handle.

The on/off switch is on the left side of the base and the locking handle is located on the front of the equipment. The cutting adjustment handle is located below the movable table.



See the description of each command below:

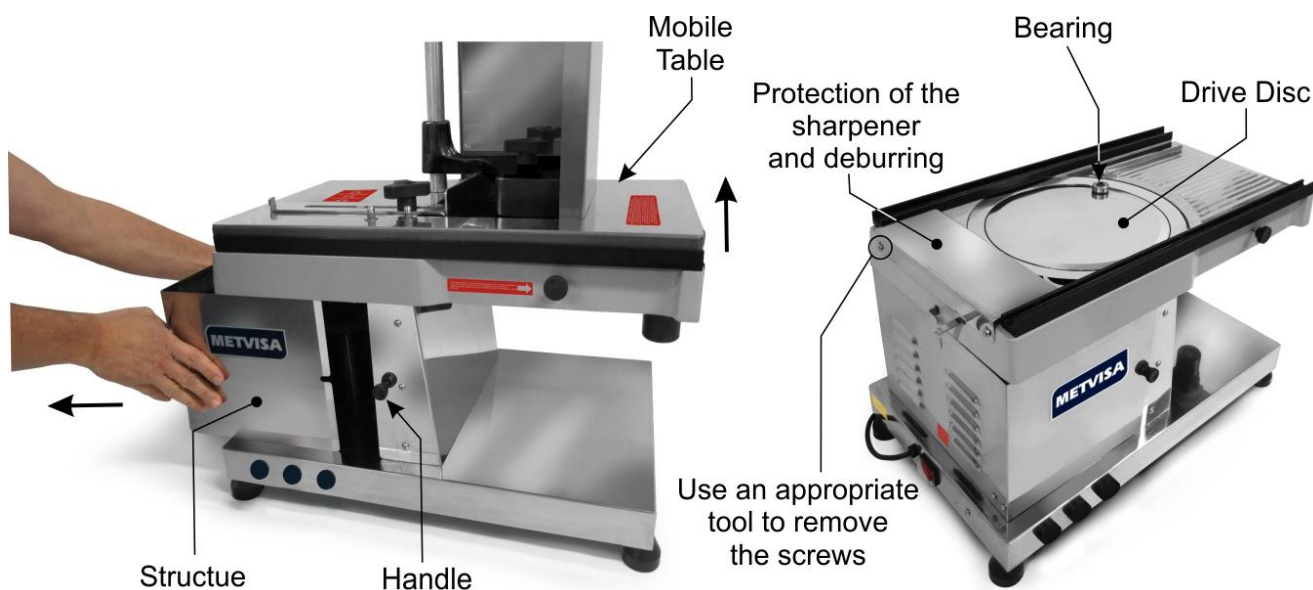
- **On/Off Button** – used to turn the equipment on and off. In position “1” it turns on, in position “0” it turns off.
- **Cutting Adjustment Handle** – regulates the thickness of the slice of the product to be cut.
- **Locking Handle** – locks the table that regulates the thickness of the slice, so that the table does not move during the process. To unlock, rotate the handle counterclockwise. After adjusting the slice thickness using the cutting adjustment handle, lock the table by rotating the locking handle clockwise.

4.3 Operating Procedures

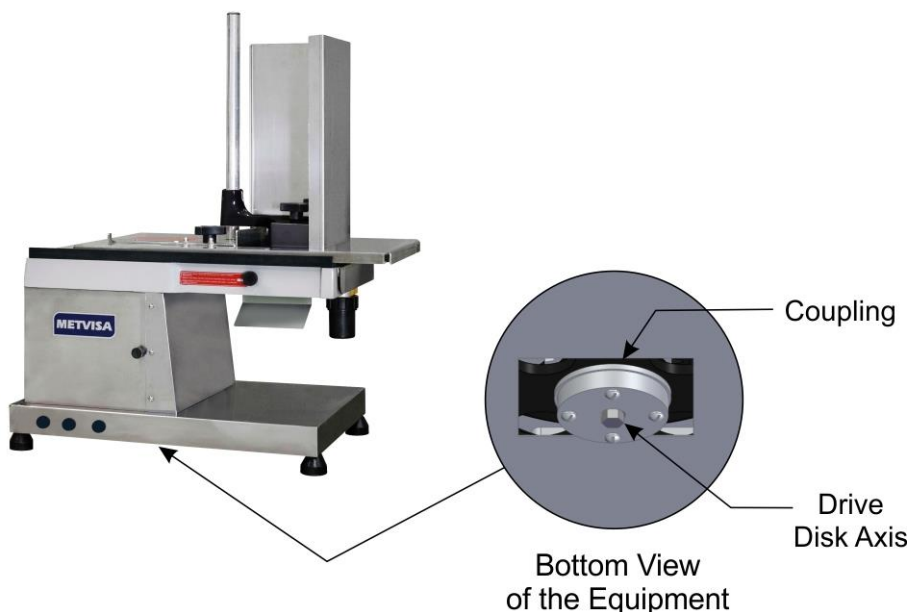
Before operating your equipment, remove the protective rubber from the cutting disc and clean the components that will come into contact with the food (fasteners, gutter, base coating, protection for the sharpener and deburring, etc.), for this, make sure that the equipment is disconnected from the mains, only then carry out the disassembly. Follow the cleaning instructions in item 5 of this manual.

Check the disassembly and assembly procedure described below:

- **Disassembly:** Disconnect the equipment from the mains. To remove the structure, rotate the handle (located on the front and back of the equipment) to unlock, then pull the structure out. With your hands positioned at either end of the movable table, lift the table with both hands at the same time. Only after removing the mobile table will it be possible to remove the protection of the sharpener and deburring, where an appropriate tool will be needed to remove the screws.

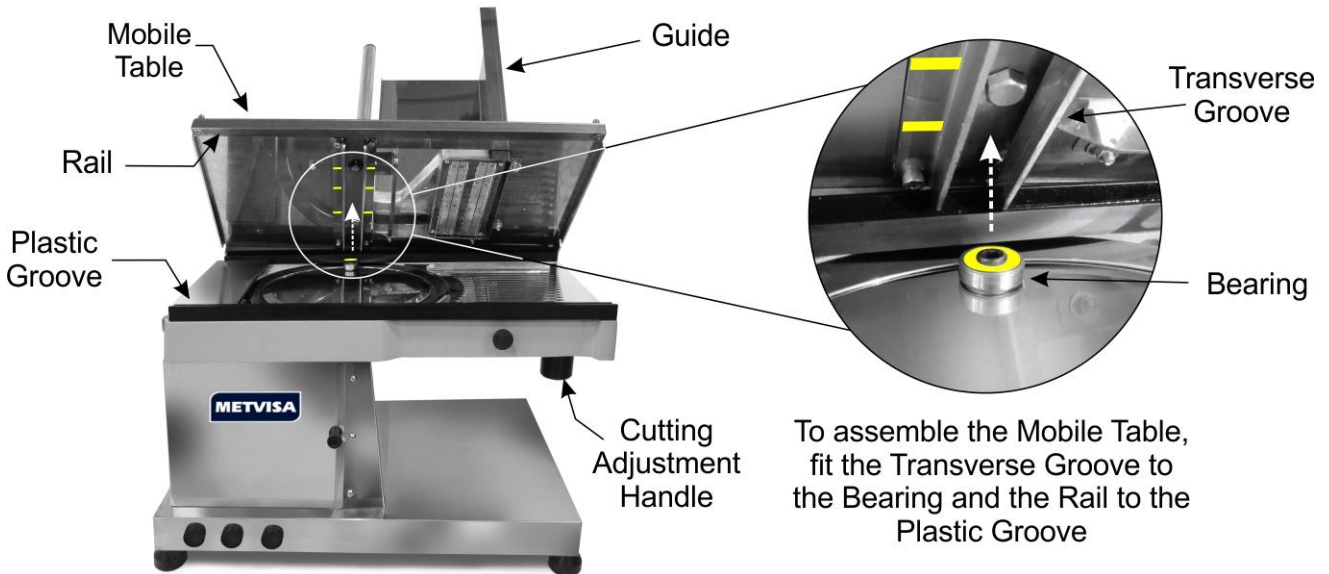


To remove the drive disc, pull it up through the bearing or lay the equipment on its side to gain access to the bottom. Push the drive disc shaft with a tool until it releases from the coupling and remove the disc.



Note: This procedure is used to clean the cutter disk and the tray (fixed inside the cabinet) daily.

• **Assembly:** The assembly procedure is the reverse of disassembly. Fix the protection of the sharpener and deburring with the screws. When assembling the moving table, the transverse groove must be fitted into the bearing located above the drive disc (parts marked in yellow), at the same time the rail must be fitted into the plastic groove. Make sure the rail is positioned on the same side as the cut adjustment handle. Finally, fit the structure by rotating the handle to lock it.



If the movable table is not secure, it may not have been seated correctly. In this case, repeat the operation and if not successful, contact technical assistance.

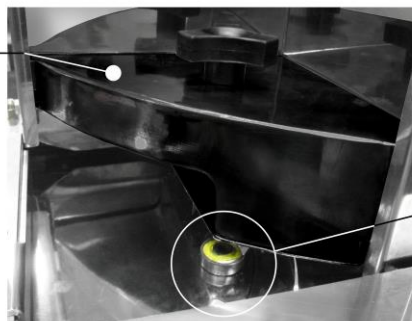


ATTENTION!

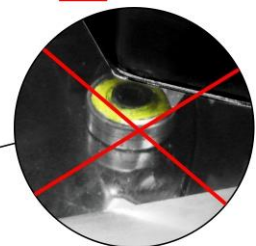
Never turn on the equipment with the movable table out of position or with the bearing disengaged from the transverse groove (picture below), as this could cause accidents.

Vertical fastener

If the bearing is not fitted in the transverse groove, it may hit the vertical fastener, damaging the equipment and generating a risk of accidents.



 Wrong



Bearing not fitted



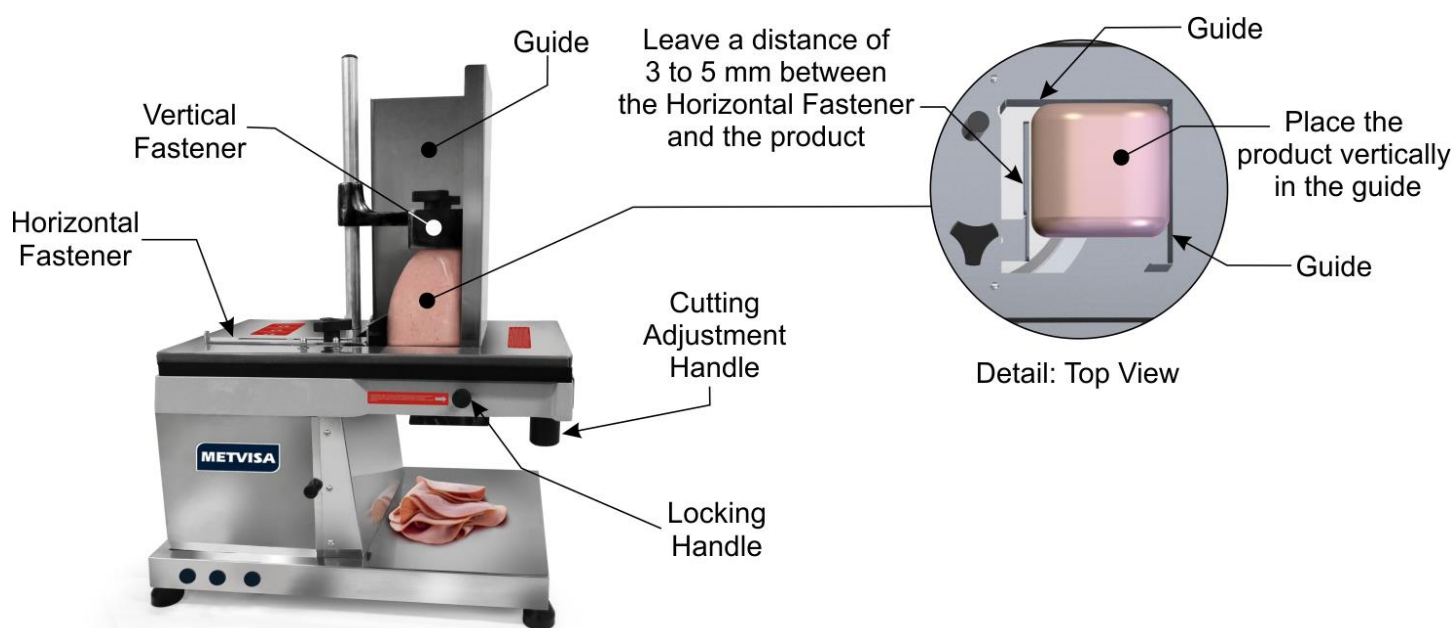
ATTENTION!

Always make sure the bearing is correctly fitted in the transverse groove (as per the assembly instructions).

• **Operation:** The equipment can only be operated after checking that the movable table is correctly assembled, that the structure is locked with the two handles, and that the voltage of the equipment complies with that of the mains supply.

After checking these items, follow the equipment operation procedure below:

- Connect the power cord to the electrical main;
- With the product to be cut, lift the vertical fastener by the handle and place the product vertically in the guide, then, to secure it, lower the fastener;
- Loosen the handle of the horizontal fastener and adjust according to the measurement of the product, leaving a distance of 3 to 5 mm between the fastener and the product, in order to keep the product in a vertical position, but without preventing it from descending by gravity;
- Unlock the locking handle and through the slicer adjust the slice thickness. Then lock the locking handle again;
- Turn the power switch to the “1” (on) position. At that moment, the equipment will perform the cutting movement automatically;
- After the end of the process, turn off the equipment by pressing the on-off button in position “0” (off).



ATTENTION!

Always keep the structure mounted and locked by the handles and constantly empty the tray located on the inside of the structure, in this way, excess food is prevented from overflowing and leakage from the motor, causing accidents and damage to the equipment.



ATTENTION!

If you notice that the equipment is unable to cut the product or that it stops cutting, observe the consistency of the product. Very hard or frozen products can impair the speed and performance of the motor, cutting disc, and the life of the equipment.

Never use frozen products.

For a good performance of the equipment, it is recommended to periodically sharpen and deburr the disc. See item 5.2 of this manual for instructions on the sharpening process.

Failure to observe these guidelines will be considered an unsafe act and abusive use of the equipment.



ATTENTION!

Never remove the mobile table and structure with the equipment on, as well as shouldn't you place your fingers, hands or objects (such as spoons and knives) on the cutting disc, as this could cause accidents.

Always use the product fastener for cutting, never use your hands to hold the product during operation, as the moving table will be in motion.

In case of any irregularity, contact the nearest authorized technical assistance service.

IMPORTANT

The operator must wear PPE (personal protective equipment). For example: wear a cap on your hair, preventing it from getting caught in the moving parts of the equipment and appropriate gloves, which, in addition to guaranteeing hygiene when handling the product, protect the operator while cutting the food.

5. Cleaning and Maintenance

5.1 Cleaning Procedures and Products Used

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

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



ATTENTION!

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



ATTENTION!

Do not use water jet to clean the equipment.

IMPORTANT

This equipment 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 detachable parts (structure, sharpener/deburring and drive disc) must be removed from the equipment (as instructed in item 4.3) and washed with water and neutral detergent. Clean the corners well, eliminating food residues.

The rest of the equipment should be cleaned as often as possible to prevent food residues from drying out and sticking to the parts. For cleaning, dilute the soap or neutral detergent in warm water and apply with a soft cloth. With a cloth dampened with water, rinse and then dry the parts with a soft, dry cloth.

If necessary, the vertical and horizontal fasteners can also be removed to clean the equipment.

Never use abrasive products or sponges and substances containing acids or chlorine to clean metal parts, as they can scratch or damage the surface of the parts causing corrosion points. Do not pour water over the motor and electrical parts for cleaning, otherwise, when turning it on, it may cause an electric shock or even burn the equipment.

After cleaning the mobile table, it is recommended to always check and keep the rails and the transverse groove lubricated, avoiding their oxidation and contamination of the stainless parts. Keep lubricating with white Vaseline oil or other non-toxic products found on the market. Never use oil from oilseeds or olives, as this may compromise the functioning of the mobile table.



ATTENTION!

Take care when cleaning the cutting disc and the vertical fastener, as they are parts that have extremely sharp blades. Handle with care, otherwise it may cause accidents. The same attention applies to any other sharp component of the equipment.

As soon as you finish cleaning the cutting disc, replace the movable table.

Never operate the equipment without the mobile table mounted, as this could cause accidents.

IMPORTANT

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



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 equipment to the proposed service; among others. Actions like these are indispensable to guarantee a longer equipment life.



ATTENTION!

When maintenance occurs (even small adjusts) 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 equipment stopped when it is most needed is eliminated, the cost of maintenance is reduced and the risk of accidents is reduced.

Check the sharpening and lubrication processes described below.

- **Sharpening:** Sharpening is a very important operation for your equipment. It should be done whenever the cut does not result in a slice of uniform size and thickness or when the cutting wheel tends to drag the slice of the product.

Before sharpening, thoroughly clean the entire equipment and degrease the cutting disc very well, as instructed in item 5.1.

For the sharpening process, perform the following procedures:

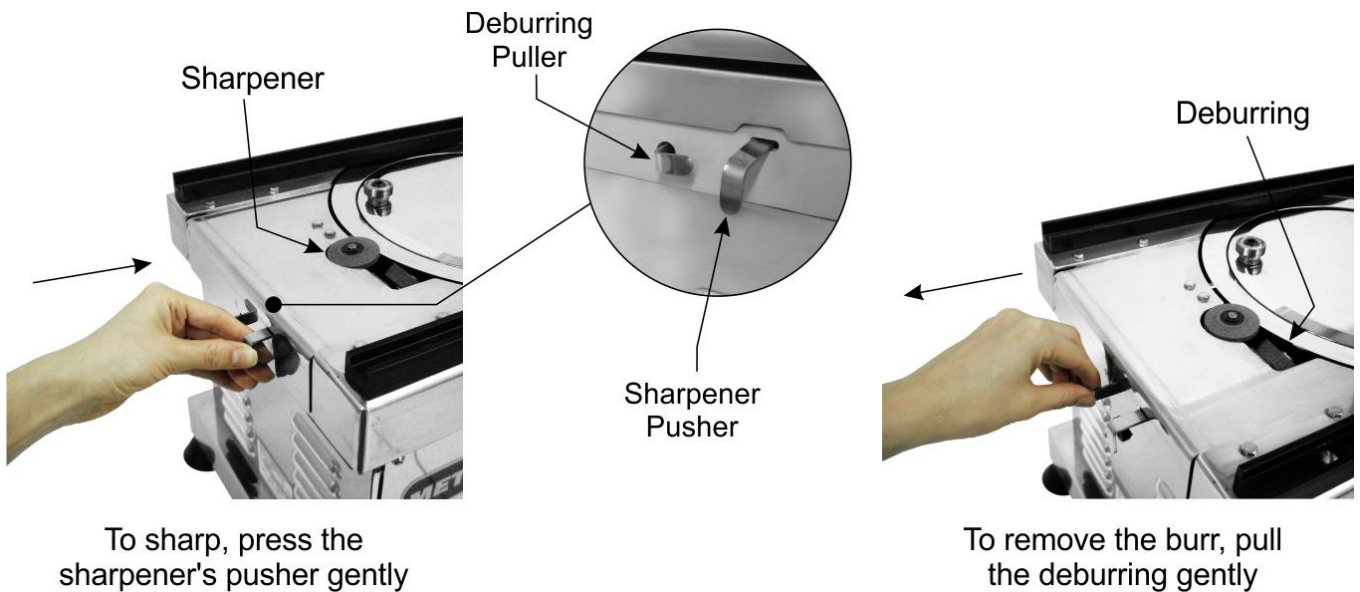
1. Turn the power switch to the “1” (on) position and leave it on for a few seconds. Start sharpening by pressing the sharpener's pusher gently so that the stone gradually touches the disc;
2. To remove the burr, pull the deburring and gradually place the stone on the cutting disc, removing the burrs;
3. After finishing sharpening, turn off the equipment by pressing the on-off button in position “0” (off);
4. Remove the mobile table (follow disassembly instructions – page 12) to have access to the cutting disc;
5. Clean up;
6. Assemble the mobile table (follow assembly instructions – page 13).



ATTENTION!

In the following figure, just as an illustration of the sharpening method, the sharpener and deburring are seen without the moving table and the protection of the sharpener and deburring, however, for practical execution, for your safety do not disassemble the protection and the moving table.

During the sharpening process, the mobile table will be in motion, for your safety, position your hand so that it does not come into contact with the mobile table.



- **Lubrication:** Periodically lubricate the sliding parts (grooves, drive disc and transverse groove) with white vaseline oil. Never use oil from oilseeds or olives, as this may compromise the functioning of the mobile table.



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 equipment unattended for an extended period of time, unplug it from the mains, perform a complete cleaning, including the different accessories. It is advisable to protect all parts of the equipment with white vaseline oil or with suitable commercially available products. The equipment must also be protected from dust, covering it with a nylon or other material.

6. Problem Analysis and Resolution

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 if there is energy in the electrical network; - Check for power on the network; - Check that the on-off switch is in position "1" (on).
	- 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;	
	- Problems with the motor;	
The disk stops rotating during operation.	- Lack of electricity;	- Check if there is bad contact in the connection of the power supply cord with the electrical network.
	- Food locked in disk.	- Follow the disassembly and assembly procedure (pages 12 and 13).
The equipment turns on, but rotates at low speed when in contact with food.	- Defect with the motor start capacitor.	- Send the equipment to the nearest authorized service station or contact the factory;
	- Problems with the motor;	
Smell of burning and/or smoke.	- Foods with a very rigid consistency.	- Observe the consistency of the product. Never use frozen or very hard products, as they can impair the speed and performance of the motor, cutting disc, and the life of the equipment.
	- Device voltage different from the mains voltage.	- Send the equipment to the nearest authorized service station or contact the factory;
	- Problems with the motor;	
Strange noises.	- Problems in the internal or external electrical circuit of the device.	
	- Mobile table not properly fitted.	- Follow the disassembly and assembly procedure (pages 12 and 13).
	- Poorly fitted parts	- Send the equipment to the nearest authorized service station or contact the factory;

Damaged electrical cable.	- Transport breakdown; - Improper use and/or disposal of the equipment.	- The electric cable must be replaced by the manufacturer, an authorized agent or a qualified person, in order to avoid risks.
Cutting difficulty or uneven slices.	- Disc with burr or unsharpened.	- Follow the sharpening procedure (page 18).
Moving parts difficult to slide.	- Lack of lubrication.	- Follow the lubrication procedure (page 19).

For more information and clarification, contact your nearest Authorized Service Center.

7. Lifetime of the Equipment and Components

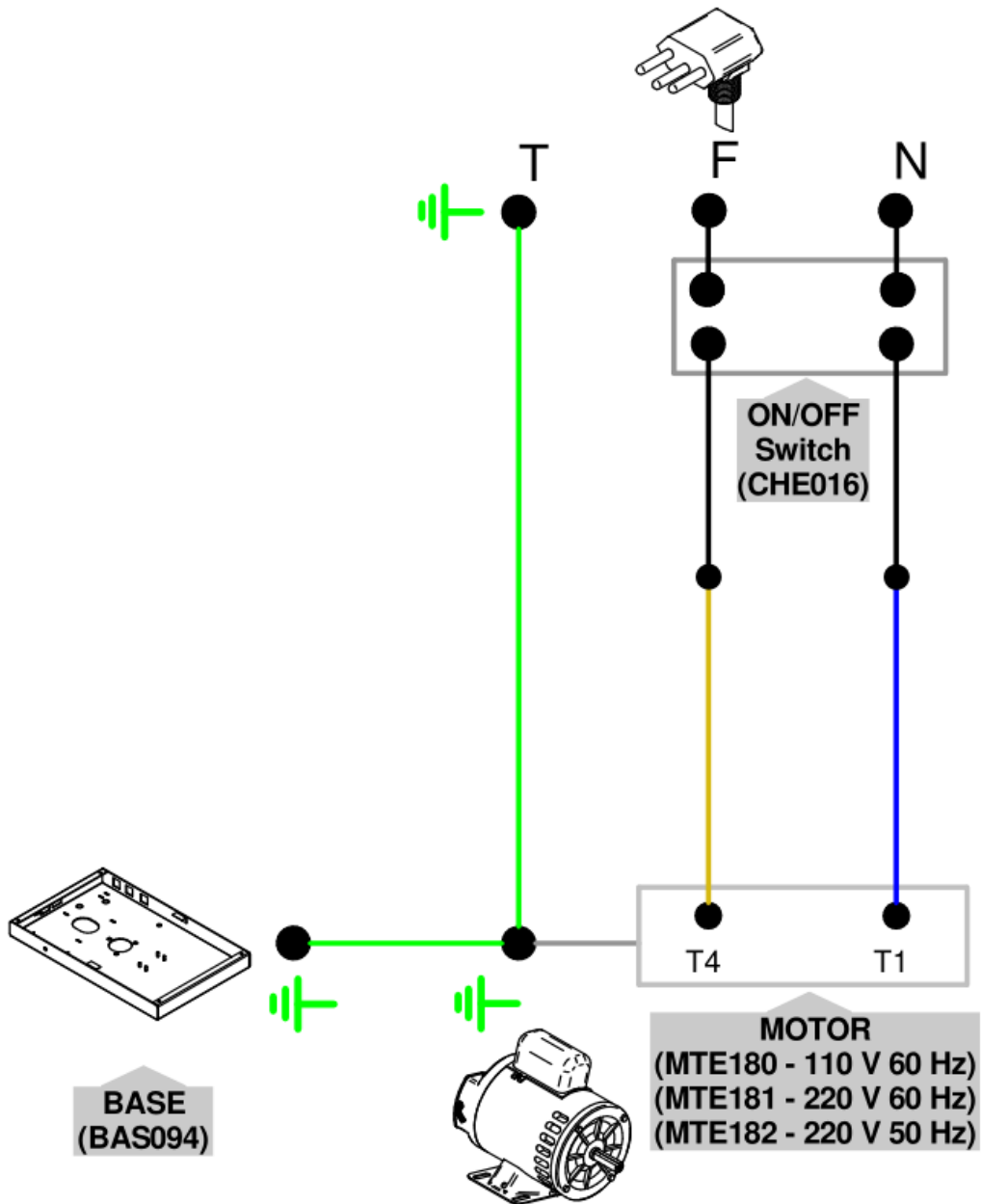
The life of the equipment can vary from 3 to 5 years depending on the proper use, cleaning, maintenance and quality of its components.

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

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

8. ANNEXES

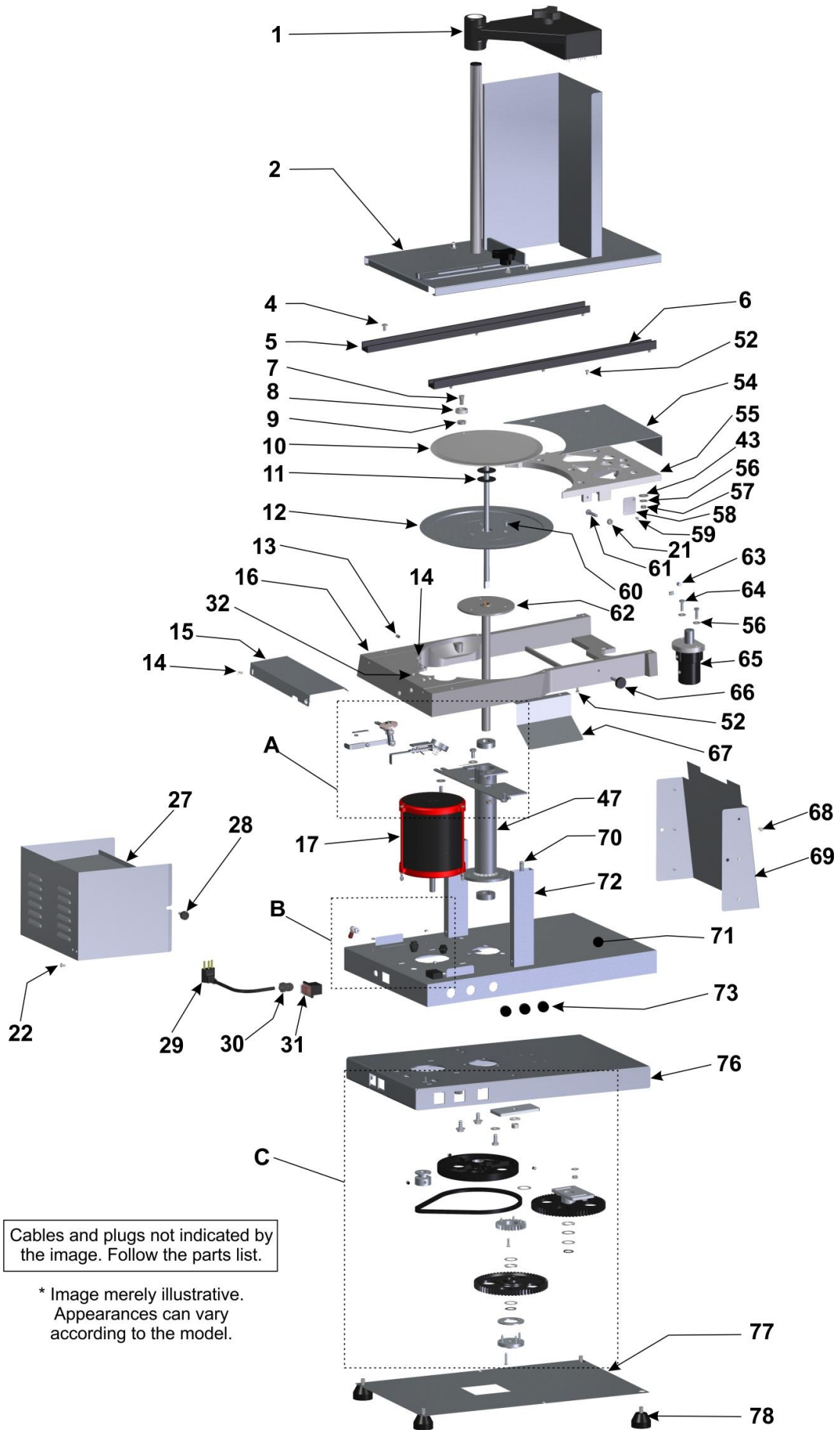
Electrical Schematic – Voltage 110 V or 220 V



NOTE: In the electric schematic above, the White wires are represented by the pink color.

ATTENTION: For electrical installation, observe the current regulations in the country, especially with regard to the grounding connection (if applicable).

Exploded View

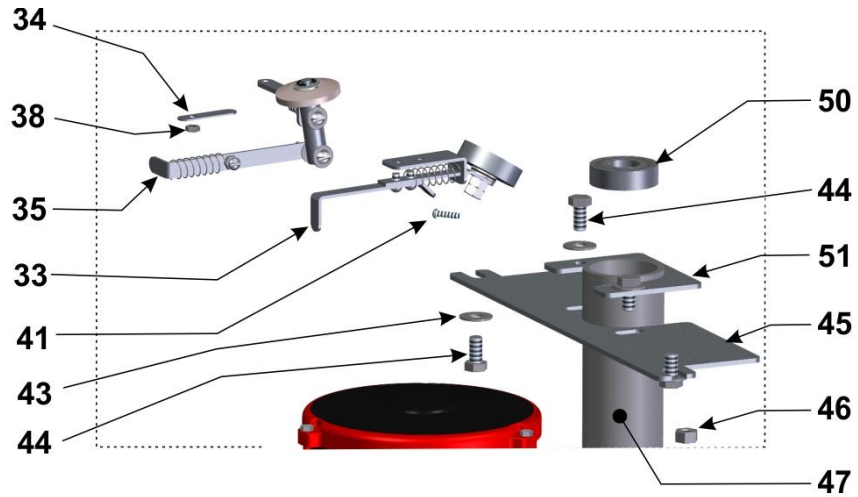


Cables and plugs not indicated by the image. Follow the parts list.

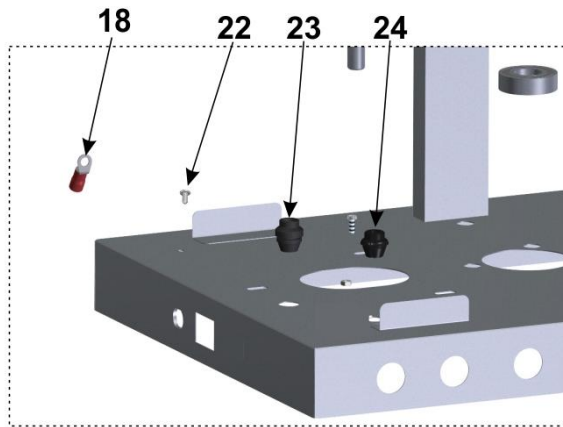
* Image merely illustrative. Appearances can vary according to the model.

Exploded View

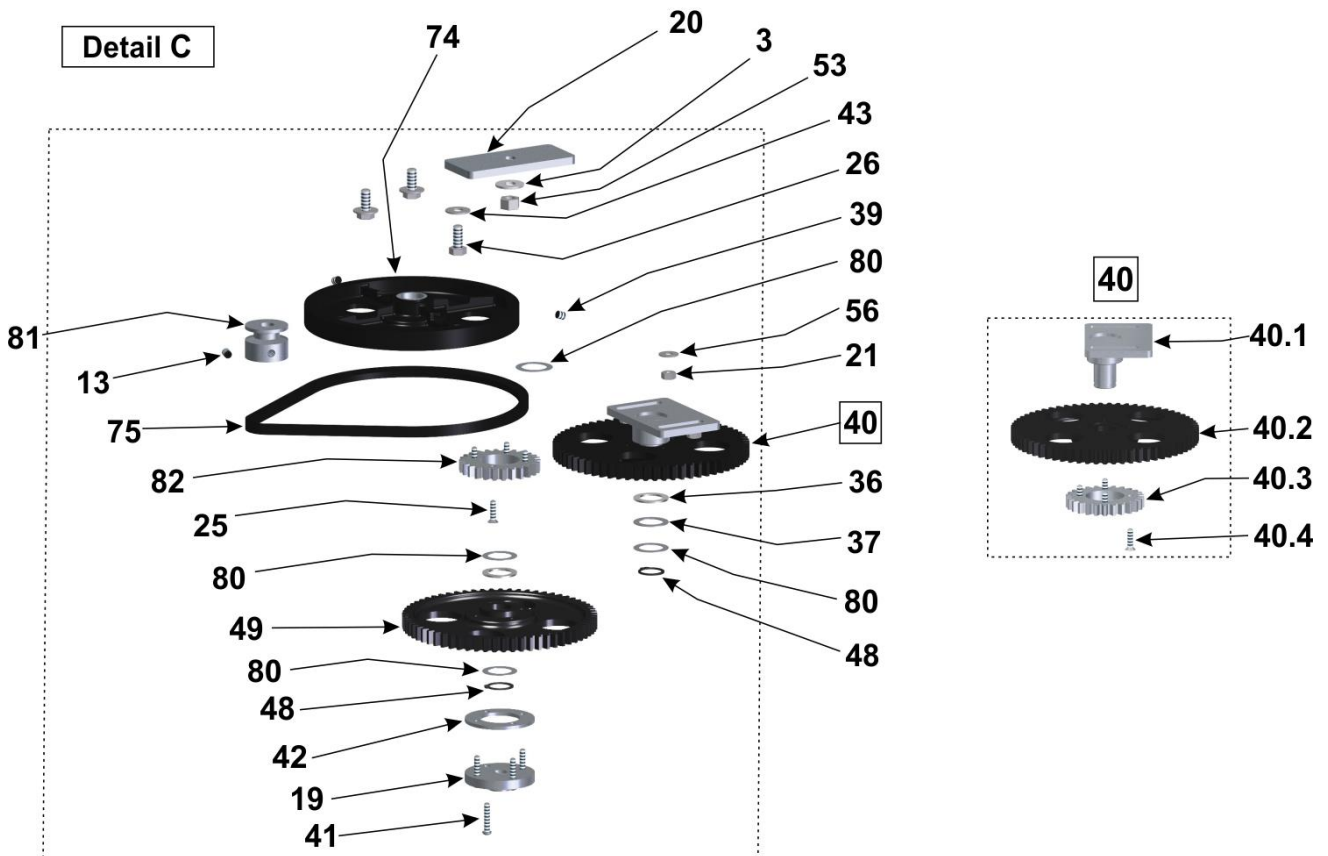
Detail A



Detail B



Detail C



Spare Parts

Position	Code	Description	Quantity
1	CJT725	Complete Vertical Pusher	01
2	MEM034	Mobile Table	01
3	ARL002	Flat Washer	02
4	PRR009	Machine Round Screw	06
5	CNP007	Right Plastic Channel	01
6	CNP008	Left Plastic Channel	01
7	PRT050	Allen Screw with Machined Head	01
8	ROL049	Bearing	01
9	SPD006	Drag Disc Bearing Separator	01
10	DIS073	Drag Disc	01
11	ARE023	Celeron Washer	02
12	DIS001	Cutting Disc	01
13	PRN003	Allen Screw	01
14	PRS332	Stainless Steel Hexagon Screw	07
15	PTC116	Sharpener / Deburrer Protection	01
16	MSA003	Fixed Table	01
17	MTE180	Electric Motor 1/2 HP Voltage 110 V 60 Hz	01
	MTE181	Electric Motor 1/2 HP Voltage 220 V 60 Hz	
	MTE182	Electric Motor 1/2 HP Voltage 220 V 50 Hz	
18	CJT704	Equipotential Terminal Assembled	01
19	ADA028	Coupling	01
20	REF086	Base Reinforcement	02
21	POS005	Hexagon Nut	05
22	RBT014	Rivet	02
23	BCH061	Cable Gland	01
24	BCH048	Cable Gland	01
25	PRC035	Machine Flat Screw	04
26	PRS007	Hexagon Screw	03
27	GAB125	Structure with Tray	01
28	MNL030	Stainless Steel Handle	02
29	CBE023	Electric Cable – Model 1	01
	CBE029	Electric Cable – Model 2	
	CBE030	Electric Cable – Model 4	
30	TCE073	Cable Gland	01
31	CHE087	On/Off Button (General Key)	01
32	PRR012	Machine Round Screw	01
33	CJT1034	Assembled Sharpener	01
34	BTT026	Deburr Flap	01
35	CJT1035	Assembled Deburr	01
36	ARE002	Flat Washer	03
37	ARE003	Flat Washer	02
38	POS006	Hexagon Nut	01
39	PRN004	Allen Screw	02
40	CJT1033	Gear EGG067 Assembled	01
40.1	MAC088	Gear Bearing	01
40.2	EGG067	Gear 65Z	01
40.3	EGG066	Gear 26Z	01
40.4	PRC035	Machine Flat Screw	04
41	PRR006	Machine Round Screw	04
42	SPD034	Adapter Tab	01
43	ARL003	Flat Washer	12
44	PRS008	Hexagon Screw	04
45	CRC1157	Structure Cross Plate	01
46	POS004	Hexagon Nut	02
47	MAC029	Mancal Central	01
48	APE004	Retaining Ring	02
49	EGG067	Gear	01
50	ROL050	Bearing	02
51	TRV034	Bearing Cross Plate Lock	01

Spare Parts

Position	Code	Description	Quantity
52	PRR017	Stainless Steel Machine Round Screw	02
53	POS003	Hexagon Nut	02
54	CJT668	Coating Complete Regulator Table	01
55	MEM032	Cutting Regulator Table	01
56	ARL004	Flat Washer	11
57	POS018	Hexagon Nut	05
58	CRC075	Cutting Table Lock Plate	01
59	RBT001	Rivet	02
60	PRC005	Machine Flat Screw	03
61	PRS037	Hexagon Screw	01
62	MDF001	Drag Disc Bearing	01
63	PRN002	Allen Screw	02
64	PRS018	Hexagon Screw	02
65	CJT015	Full Cut Regulator	01
66	MNL018	Handle	01
67	GAP001	Food Guide	01
68	PRA014	Stainless Steel Drilling Hex Screw	06
69	CRC954	Front Coating	01
70	BRR024	Threaded Bar	02
71	CRC995	Welded Plate Base Coating	01
72	PCT087	Fixed Table Support Tube	02
73	BCH036	Round Cap	03
74	POL039	Plastic Driven Pulley	01
75	COR008	Fractional Belt	01
76	BAS094	Welded Plate Base	01
77	CRC887	Protection Bottom Plate	01
78	PEP019	Rubber Foot	04
79	ARL008	Stainless Steel Flat Washer	05
80	ARE004	Flat Washer	04
81	PMT005	Engine Pulley	01
82	EGG066	Gear	01
83	TCE004	Fit Terminal	04
84	TCE033	Terminal Splice	02
85	TCE013	Female Terminal	01
86	TCE007	Grounding Terminal	01

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