



INSTRUCTION MANUAL

Installation | Maintenance | Use | Safety

Food Processors

Model

MPA

MPAM



Image merely illustrates.

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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 use of the equipment), read the manual carefully;
- The equipment must be used by trained personnel familiar with the use and safety regulations described in this manual;
- This equipment 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 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 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** (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: working on dirty floors where someone could slip and fall on the equipment;
- 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 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 same;
- Before starting cleaning and any type of maintenance, it is essential to disconnect the equipment from the electrical supply;
- Periodically check the condition of the cables and electrical parts;
- Do not turn the equipment on without the disc being correctly fitted and the disc case with the lid secured with the latches. Insert only specific products for which the equipment is intended and never put your hands, fingers or objects in the feeding nozzle, food outlet nozzle or moving parts with the equipment turned on, as this could cause an accident;
- Do not leave the equipment switched 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.**

2. Technical Characteristics

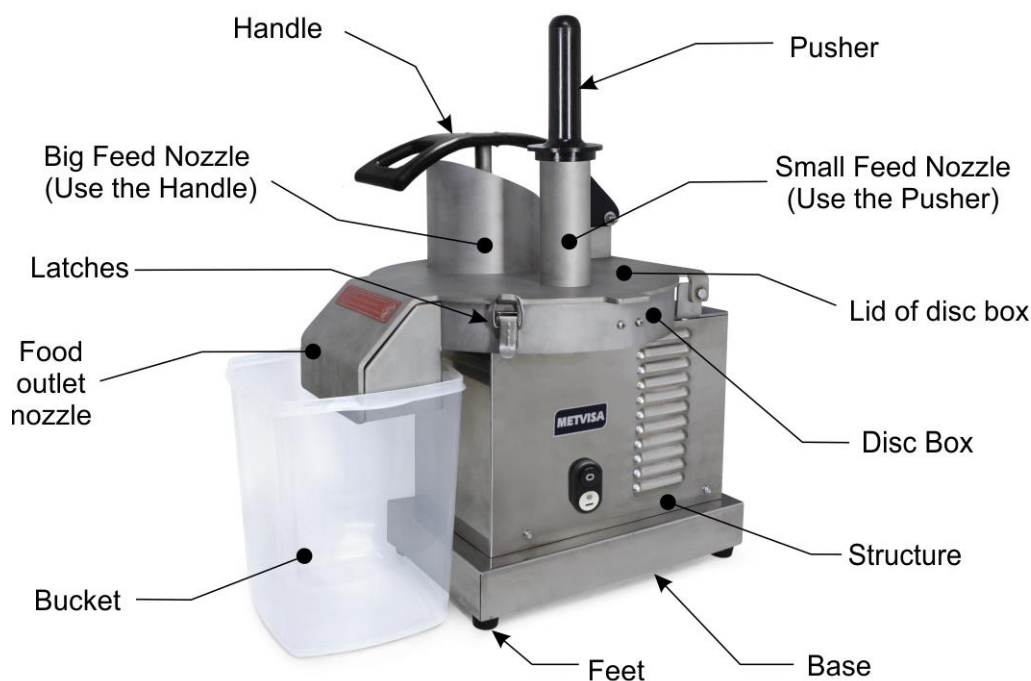
2.1 Main Components

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:

- Disc box, lid, structure and base are made of stainless steel, which has a corrosion resistance superior to that of other steels;
- Bucket with lid made of non-toxic plastic (PP – Polypropylene). It is an impact-resistant material suitable for storing food. Microwaveable up to 110°C, dishwasher and freezer up to -10°C.
- Handle on MPA in Nylon (Polyamide) and on MPAM in stainless steel.
- MPA with discs where the base is made of non-toxic plastic (ABS) and MPAM with cast aluminum base. The coating of the discs and the blades are made of stainless steel with a surface treatment that increases the hardness of the material and its resistance to wear. They resist mildly aggressive agents, such as fruit and vegetable juices, some mild acids and alkalis, water vapor free of contaminants, etc.
- Pusher in non-toxic PS plastic (polystyrene).

See below the main components of the equipment:



MPA – Discs with ABS Plastic Base

Wavy Slicer 3mm Slicer 1,5mm Slicer



8mm Shredder Grater 5mm Shredder

MPAM – Discs with Aluminum Base

Wavy Slicer 3mm Slicer 1,5mm Slicer



8mm Shredder Grater 5mm Shredder

2.2 Technical Data

Model	Voltage (V)	Nominal Rate (A)	Nominal Measures for Use WidthxHeightxDPTH (mm)	Net Weight (kg)**	Capacity (kg/h) ***
MPA110M604	110	10,6	360x700x630	28,8	180
MPA220M501	220	4,2			
MPA220M502	220	4,2			
MPA220M504	220	4,2			
MPA220M604	220	6,0			
MPAM110M604	110	10,6	360x700x630	28,8	180
MPAM220M501	220	4,2			
MPAM220M502	220	4,2			
MPAM220M503	220	4,2			
MPAM220M504	220	4,2			
MPAM220M604	220	6,0			

* Dimensions for operation considered with the lid vertical and the bucket positioned under the food outlet.

** Weight considered with the 5 mm shredder disc, pusher and bucket.

*** It may vary due to the user's working speed and according to the disc model used and 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.

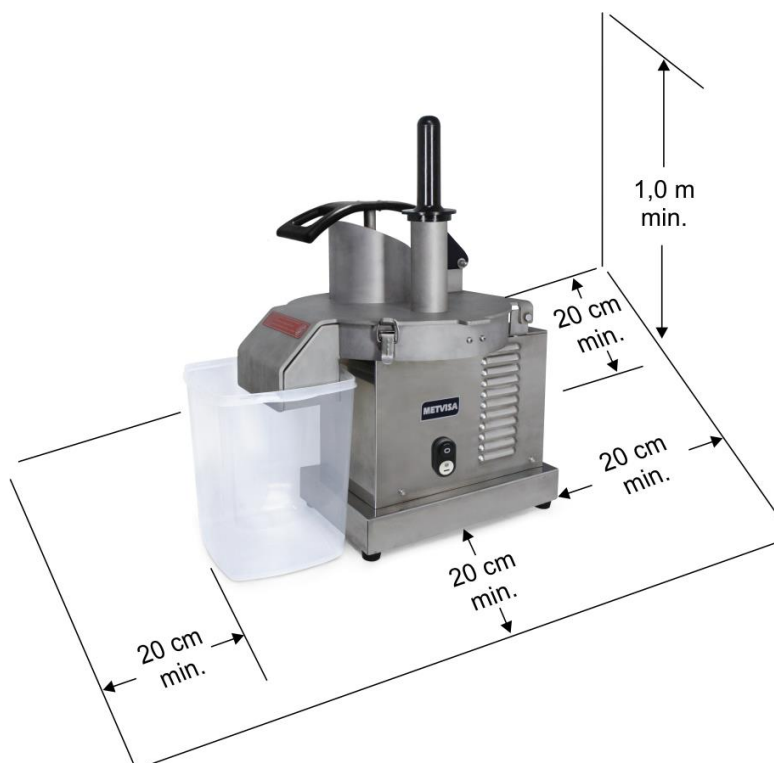


3. Installation

3.1 Equipment Layout

Connection to the mains and layout must be carried out by a qualified professional. Check that the voltage of the equipment matches that of the mains.

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, place the equipment in a well-ventilated area and on a support surface that is large enough, well leveled, dry and stable, away from heat sources and water taps, and at a medium height. of 80 cm. Install your equipment leaving a distance of at least 20 cm around it and 1.0 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 placed must be in accordance with the Rules for the Prevention of Risks at Work and Safety at Work in Machines and Equipment.

The manufacturer does not take responsibility for possible direct or indirect damage caused by failure to comply with said standards and other instructions presented in this manual.

3.3 Safety Procedures and User Instruction

The professional who sells the equipment must instruct the user on the correct functioning of the equipment and must hand over this instruction manual.

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

Your equipment has mechanical protections (see item 1.2 Mechanical Safety). Removing or tampering with these safety components can cause serious risks to the operator's upper limbs.



ATTENTION!

Before operating your equipment, check the direction of rotation of the disc. To do this, make sure the lid is closed and locked with the latches and the handle down.

Turn on the equipment and check, through the small feeding nozzle, if the disc is rotating counterclockwise, as shown in the figure below.

If the disc is rotating clockwise, consult the electrical diagram (Item 6 - annexes) or contact the nearest authorized technical assistance.

Check the direction of rotation of the disc with the lid locked and the handle down



Small feeding nozzle

Correct direction is counterclockwise



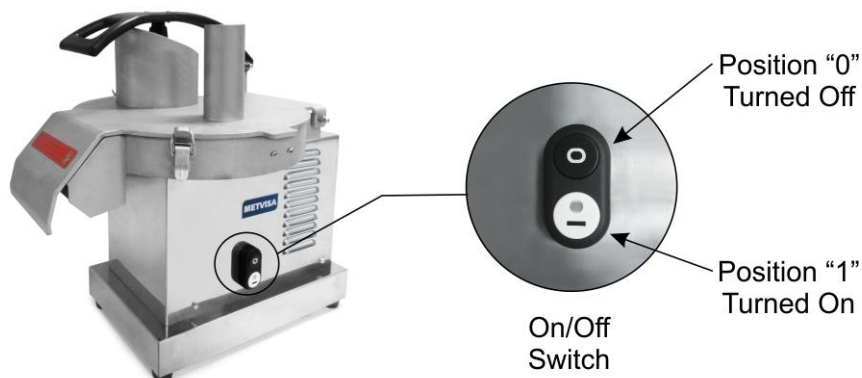
4. Equipment Use

4.1 Utility

This equipment is intended for slicing, shredding and grating food products.

4.2 Commands

The equipment has only an on/off switch. Facing the outlet nozzle, the switch is located on the right side of the equipment.



See description of each command below:

- **On/Off switch** – used to turn the equipment on and off. In position “1” it turns on, in position “0” it turns off.

4.3 Operating Procedures

Before operating your equipment, clean the components that will come into contact with food (bucket, pusher, disc, etc.), to do so, make sure that the equipment is disconnected from the electrical network, only then dismantle it. Follow the cleaning instructions in item 5 of this manual.

Check the disassembly and assembly processes described below.

- **Disc disassembly:**

①
Before start the disassembly disconnect the equipment from the electrical network.

②
Remove the pusher



③
Open both latches of the lid of box disc



④
Raise the handle
before open the lid.
In this way it won't
move abruptly

⑤
Open the lid
of the box disc



⑥
Put your hand
underneath the disc
and turn to both
sides to unfasten
from the axis,
after that pull
the disc up.

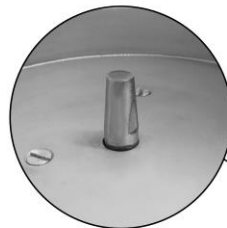


• **Disc assembly:** The assembly procedure is the reverse of the disassembly. When remounting the disc, already choose the disc model that suits the process you need at the moment. Check the disc models in item 2.1 (Main Components).

①
Fit the disc onto the axis
and push and turn down
until the end of the axis

The disc must be well fitted
to ensure the users safety

Axis



Fit of the disc
in the axis



Bottom view
of the disc



If the disc is not secure, it may not be seated correctly. In this case, repeat the operation and if it does not succeed, contact technical assistance.

②
Approach the handle of the lid and lower
the lid together, avoiding that the handle
moves abruptly

Lock the lid with the latches.



ATTENTION!

**Before starting the disassembly process, disconnect the equipment from the mains.
Never turn on the equipment with the disc out of position, as this could cause accidents.**

- **Operation:** The equipment can only be operated after checking that the disc is firmly in place and the lid is locked with the latches, and that the voltage of the equipment matches that of the electrical power supply.

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

- Connect the power cable to the electrical network;
- Place the bucket without the lid to store the processed food below the outlet nozzle;
- Activate the on/off switch in position “1” (on);
- For long and cylindrical foods, keep the handle down, insert the foods through the small nozzle and push them against the disc with the pusher. For larger foods, lift the handle, insert the foods into the larger nozzle and push with the handle;
- After finishing the process, turn off the equipment by pressing the on/off switch in position “0” (off).



ATTENTION!

If you notice that the equipment cannot process the food or that it stops processing, reduce the quantity or pre-cut the food before inserting it into the feeding nozzle. Excessive pressure exerted with the handle or pusher to press the food against the disc can also impair the speed and performance of the motor, disc, and the life of the equipment.



ATTENTION!

Do not try to open the lid or remove the disc with the equipment turned on, nor should you put your fingers, hands or objects (such as spoons and knives) inside the feeding nozzle, as this could cause accidents.

Always use the handle or pusher to process food, never use your hands to push food during operation.

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

IMPORTANT

The operator must use the appropriate PPE (personal protection equipment). For example: wearing a hair cap to prevent it from tangling in the moving parts of the equipment and appropriate gloves that, in addition to ensuring hygiene in food handling, protect the operator during the process.

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.

The equipment must be cleaned daily to ensure it works properly and has a longer service life.



ATTENTION!

Before carrying out maintenance or cleaning, make sure that the on/off switch is in position “0” (off) and that the plug is disconnected from the mains.



ATTENTION!

Do not use water jet or steam cleaner 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 what special care should be taken with the other parts.

The detachable parts (discs, bucket and pusher) must be removed from the equipment (according to the instructions in item 4.3) and washed with warm 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 soap or neutral detergent in warm water and apply with a soft cloth. With a cloth moistened with water, rinse and then dry the parts with a dry and soft cloth.

Never use abrasive products or sponges and substances that contain acids or chlorine to clean the 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.



ATTENTION!

Be careful when cleaning the discs, they are extremely sharp. Handle with care, otherwise it could cause accidents. The same attention is given to any other sharp component of the equipment.

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.



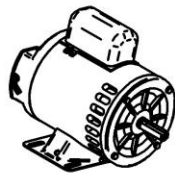
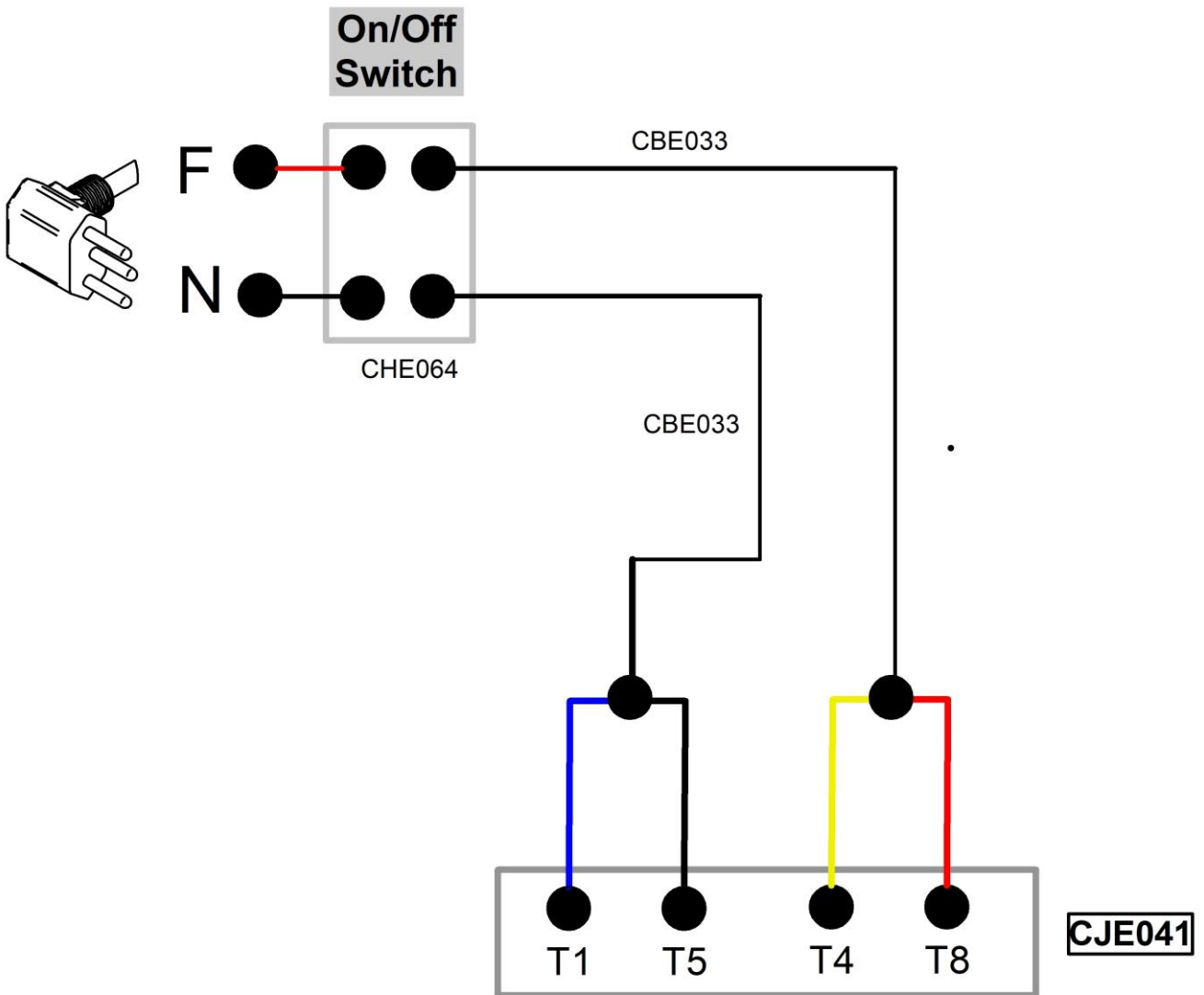
ATTENTION!

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

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

6. ANNEXES

Electrical Schematic - Motor 60 Hz Voltage 110 V or 220 V



Single-phase Motor

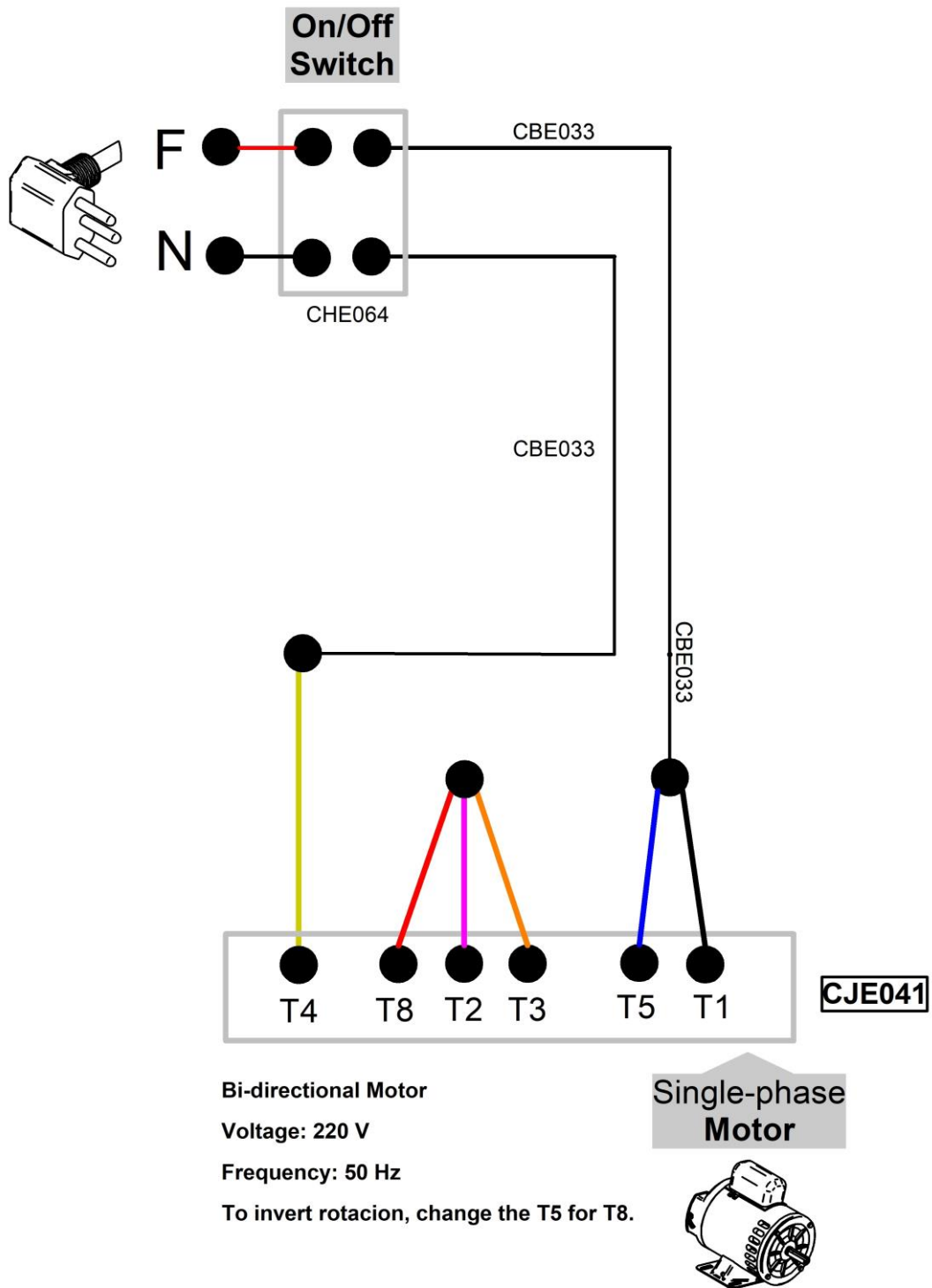
Bi-directional Motor

Voltage: 110 or 220 V

Frequency: 60 Hz

To invert rotation, change the T5 for T8.

Electrical Schematic - Motor 50 Hz Voltage 220 V

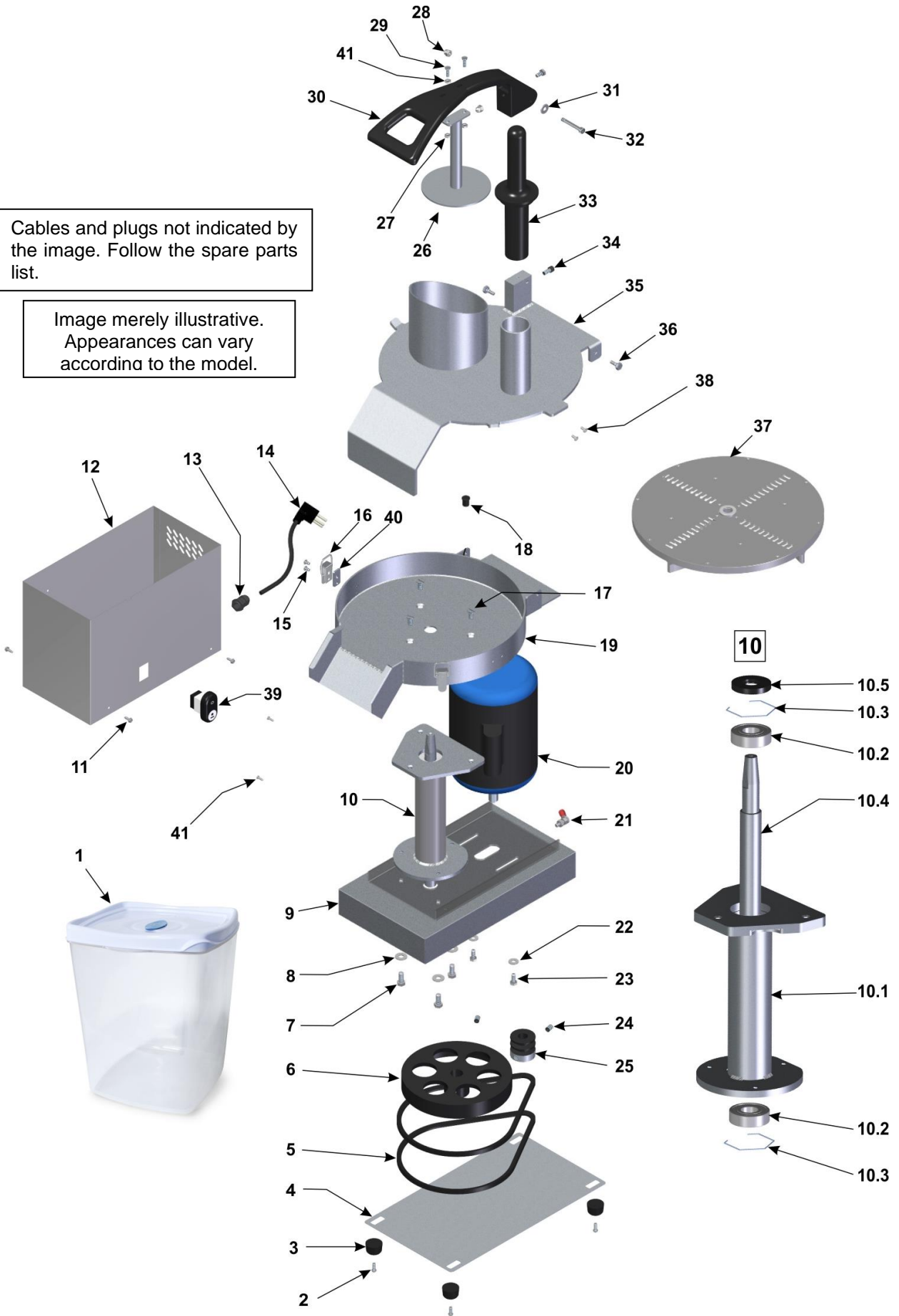


NOTE: In the electric schematic above, the white wires are represented by the pink color.

Exploded View Drawing

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

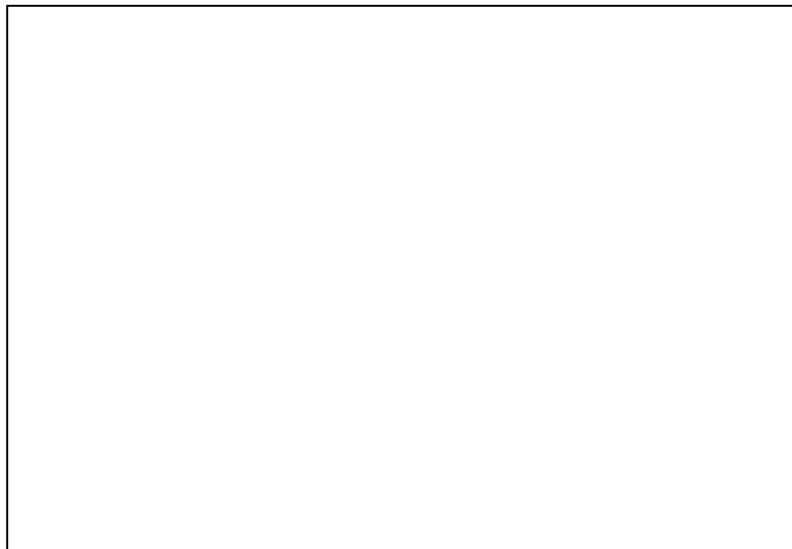
Image merely illustrative. Appearances can vary according to the model.



Spare Parts List

Position	Code	Description	Quantity	Model
1	VSL009	Bucket with Lid 8 L	01	*
2	PRR015	Machine Round Screw	04	*
3	PEP015	Rubber Feet	04	*
4	CUP001	Bottom Protection Plate	01	*
5	COR006	Belt	02	*
6	POL037	Machine Plastic Pulley	01	*
7	PRS007	Hex Screw	03	*
8	ARL003	Flat Washer	03	*
9	BAS101	Welded Base	01	*
10	CJT982	Complete Bearing Set	01	*
10.1	CJT981	Bearing Welded Set	01	*
10.2	ROL063	Bearing	02	*
10.3	PRL004	Bearing Clip	02	*
10.4	EIX267	Bearing Axis	01	*
10.5	RET001	Retainer	01	*
11	PRA008	Drilling Hex Screw	04	*
12	GAB181	Welded Structure	01	*
13	TCE073	Cable Gland	01	*
14	CBE020	Electric Cable – Model 1	01	*
	CBE007	Electric Cable – Model 2	01	*
	CBE010	Electric Cable – Model 3	01	MPAM
	CBE001	Electric Cable – Model 4	01	*
15	PRR017	Stainless Steel Machine Round Screw	04	*
16	FCH016	Latch	02	*
17	PRC004	Machine Flat Screw	03	*
18	SBT152	Cylindrical Sensor Support	01	*
19	CXA017	Disc Box	01	*
20	MTE230	Electric Motor 1/2 HP 60 Hz 110 V	01	*
	MTE231	Electric Motor 1/2 HP 60 Hz 220 V	01	*
	MTE038	Electric Motor 1/2 HP 50 Hz 220 V	01	*
21	CJT386	Grounding Connection	01	*
22	ARL004	Flat Washer	02	*
23	PRS010	Hex Screw	02	*
24	PRN001	Headless Allen Screw	03	*
25	PMT004	Motor Pulley	01	*
26	EPR027	Food Pusher - MPA	01	MPA
	EPR031	Food Pusher - MPAM	01	MPAM
27	POS020	Stainless steel hex nut	02	MPA
	POS157		02	MPAM
28	POC006	Stainless steel hat nut	02	*
29	PRF022	Stainless Steel Machine Round Screw	02	MPA
	PRT051	Machine Round Screw	02	MPAM
30	ALV009	Plastic Handle	01	MPA
	ALV011	Stainless steel handle	01	MPAM
31	ARL010	Stainless Steel Flat Washer	01	*
32	PRT059	Stainless Steel Allen head screw	01	MPA
	PRT052		01	MPAM
33	SQT020	Pushre	01	*
34	PRT006	Allen head screw	01	*
35	CJT795	Set Lid of discs box	01	*
36	PRS338	Screw of the Movable Plate Lid	02	*
37	CJT566	Complete Shredding Disc 5mm - MPA	01	MPA
	CJT569	Complete 3mm Slicing Disc - MPA	01	MPA
	CJT565	Complete Grater Disc - MPA	01	MPA
	CJT567	Complete Shredding Disc 8mm - MPA	01	MPA
	CJT570	Complete Wavy Slicing Disc 3mm - MPA	01	MPA
	CJT568	Complete 1,5mm Slicing Disc - MPA	01	MPA
37	CJT058	Complete Grater Disc - MPAM	01	MPAM
	CJT059	Complete 1,5mm Slicing Disc - MPAM	01	MPAM
	CJT060	Complete 3mm Slicing Disc - MPAM	01	MPAM
	CJT061	Complete Wavy Slicing Disc 3mm - MPAM	01	MPAM
	CJT062	Complete Shredding Disc 5mm - MPAM	01	MPAM
	CJT063	Complete Shredding Disc 8mm - MPAM	01	MPAM
38	RBT001	Rivet	02	*
39	CHE064	On/Off Switch	01	*
40	CRC1103	Latch Support	02	*
41	ARL008	Stainless Steel Flat Washer	02	MPA
42	TCE008	Splice Terminal	02	*
43	TCE004	Terminal Fit	06	*
44	TCE013	Female Terminal	02	*
45	TCE033	Threaded Connector	02	*
46	FIA007	Plastic Clamp	03	*
47	CBE033	Flexible Cable	400 mm	*

* Applicable item for all MPA and MPAM food processor models.



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