



# INSTRUCTION MANUAL

Installation | Maintenance | Use | Safety

## Dough Kneader



Model

AE.42

Image merely illustrates.

Model: AE.42 MF

## 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.

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

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



### **IMPORTANTE:**

**PRODUCT FOR PROFESSIONAL USE. DO NOT USE BEFORE READING THE MANUAL CAREFULLY.**

**IN CASE OF QUESTIONS, PLEASE CONTACT US:**

**IMG-BRASIL Indústria de Máquinas para Gastronomia Ltda.**

CNPJ 11.193.347/0001-14 - CREA 131726-3

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### **ATTENTION!**

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

# 1. Safety Information

## 1.1 General Warnings

- There are precautions that must be observed when assembling, using, maintaining and discontinuing the use of this device;
- Before performing any operation (assembly, utilization (use), maintenance and reuse after prolonged interruption of use of the device), read this manual carefully;
- The appliance must be used by trained personnel who are familiar with the use and safety regulations described in this manual;
- This device 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 device 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 appliance;
- In the event of a change of personnel working with the appliance, the new operator must be instructed on the standards and operation of the appliance;
- The operator must use the **adequate PPE's** (equipment for individual safety). As for example: wear cap on the hair to avoid 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 loose uniform sleeves, where they can lock in moving parts, causing accidents;
- After reading and answering all questions, this manual should be carefully stored in an easily accessible place, known by all the people who will operate the device and made available to the people who will carry out maintenance, for eventual consultations. When in doubt, consult the manual. Do not operate the device 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 to clean and any type of maintenance, it is essential to disconnect the device from the power grid;
- Periodically check the condition of the cables and electrical parts;
- Only insert specific products for which the device is intended;
- Even if there is a safety system (which does not allow the appliance to operate while the front guard is raised), do not turn on the appliance with the front guard open and never put your hands, fingers or objects (such as spoons and knives) through the opening in the display of the front guard when the appliance is turned on, as it may cause an accident;
- Do not leave the equipment switched without supervision.



### **ATTENTION!**

**Do not perform repairs on your own. Refer servicing to qualified service personnel.**

**Use only original parts in your device.**

## 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 project for all parts, as well as by using stainless steel and other materials suitable for contact with food.

The device was built with the following features:

- Structure made of carbon steel coated with epoxy electrostatic paint, excellent anti-corrosion protection;
- The top cover and front guard are made of stainless steel, which has superior corrosion resistance than other steels. It is a material resistant to the attack of various corrosive agents;
- PET-G (polyethylene terephthalate) display, non-toxic plastic, resistant to impact, excellent transparency and finish;
- Spiral in carbon steel coated with tin, protecting the steel surface against corrosion.
- Bowl made of 304 stainless steel, which resists the attack of several corrosive agents, such as most organic acids, organic substances in general, alkalis, oxy-salts, etc.

**Note: 304 stainless steel is attacked by sulfuric acid, and also does not resist hydrochloric acid, diluted sulfuric acid, chlorides and halides in general.**

See the following for the main components of the device:



Note: For the exploded drawing with spare parts list, see the annexes.

## 2.2 Technical Data

Model	Nominal Measures Width x Height x Depth (mm)	Net Weight (kg)	Voltage (V)	Nominal Speed Current 1 and 2 (A)	Approx. Flour Capacity (kg)	Ready Dough Capacity (kg)	Approx. Preparation Time * (Min)
AE42110M60S5	730x1140x1120	256.5	110	30	25	42	8 to 12
AE42220M50S5	730x1140x1120	255.0	220	13.8	25	42	8 to 12
AE42220M60S5	730x1140x1120	256.5	220	15.3	25	42	8 to 12
AE42220T50S5	730x1140x1120	261.5	220	9.6/11.5	25	42	8 to 12
AE42220T60S5	730x1140x1120	259.0	220	9.3/10.8	25	42	8 to 12
AE42380T50S5	730x1140x1120	261.5	380	5.6/6.7	25	42	8 to 12
AE42380T60S5	730x1140x1120	259.0	380	5.4/6.3	25	42	8 to 12

\* The preparation time varies according to the recipe of the dough.

**Noise level:** Speed 1: 65 dB / Speed 2: 70 dB.



### **ATTENTION!**

Characteristics such as model, serial number and electrical voltage of the device are indicated on the data label (figure below). Before installation, check that the supply voltage of the appliance complies with that of the power grid.



## 2.3 Supply and Elimination of Appliance 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 solid urban 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 about recycling, please contact your competent local authorities, waste disposal service or the establishment where you purchased the product.

### **3. Facility**

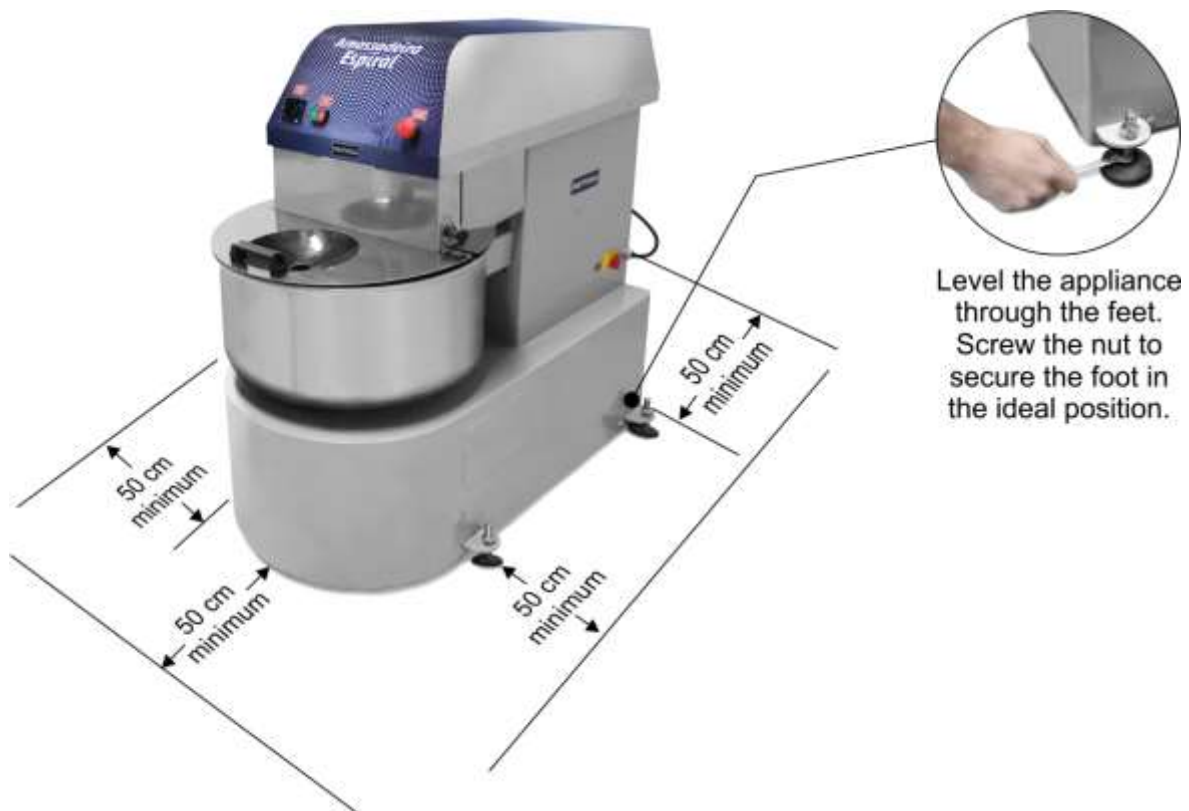
#### **3.1 Arrangement of the Device**

The connection to the power grid and the arrangement for operation must be carried out by qualified personnel. Check that the voltage of the appliance matches the power grid.

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

To ensure correct operation and safety, the appliance must be positioned over a sufficiently large area, with a level, dry and stable floor, away from heat sources and water taps, and in places where there is no heavy human traffic. Install your appliance leaving a distance of at least 50 cm around it, so that there is enough space for inspection, maintenance, cleaning and use.

The kneader has casters under the frame. To move the appliance, screw the four feet with the key that comes with the appliance. This way the fixed feet will be raised and the casters will be released for movement.



Once the unit is positioned in the proper working place, lock the casters again by unscrewing the fixed feet until they are firmly on the floor, making it impossible to move the casters. At this moment it is possible to level the device through the feet. Tighten the four nuts to fix the feet in the ideal position.



### **ATTENTION!**

The installation and the place where the appliance is to be disposed of must comply with the rules of risk prevention and safety at work (Regulatory standard NR-12 for Brazil or according to the regulation in force in your country).

The manufacturer shall not be liable for any direct or indirect damages caused by non-compliance with these standards and other instructions presented in this manual.

## **3.2 Electrical Connection**

The appliance comes with a power cord to be plugged into an electrical outlet. 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.

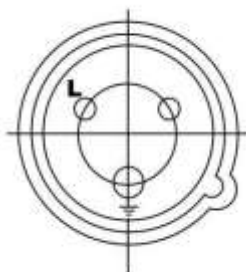
All device models described in this manual have single voltage, ie 220 V single or three phase and 380 V three phase. If you need to change the voltage on your device, please contact the manufacturer or your authorized dealer.

Single-phase kneaders (MF) are supplied with a **2P + T industrial type power cord** (2 poles + ground), following current regulations. Appliances with 127 V voltage come with an industrial plug that holds up to 32 A, while the 220 V has an industrial plug that holds up to 16 A.

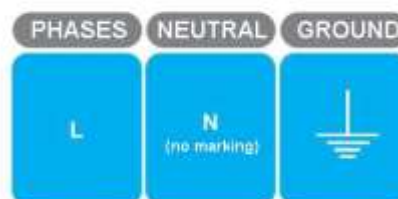
In this type of connection, the plug has 3 round pins, with the largest diameter being the grounding pin (ground pin). It is mandatory to connect all the connection poles before connecting the appliance, as well as a good ground connection, according to the current regulations.

Detail of Type 2P + T Industrial Plug (2 Poles + Ground):

- Yellow plug for 127 V voltage, current up to 32 A.

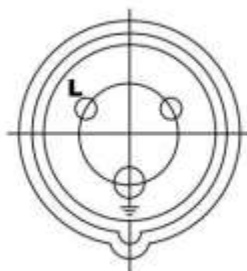


**2P + T**





- Blue plug for 220 V voltage, current up to 16 A.



**2P + T**

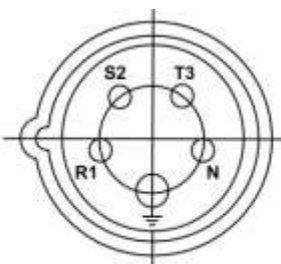


For models with 220 V or 380 V three-phase voltages, the kneading machines are supplied with power cables with industrial plugs of type **3P+N+T** (3 poles+neutral+ground). Both support up to 16 A, following current regulations.

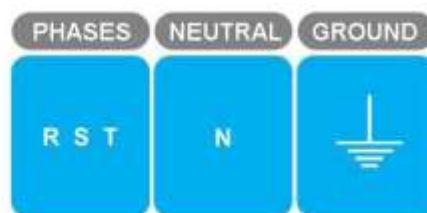
In this type of connection, the plug has five round pins, with the largest diameter being the grounding pin (ground pin). It is mandatory to connect all the connection poles before connecting the appliance, as well as a good ground connection, according to the current regulations.

Detail of industrial type 3P + N + T plugs (3-poles + neutral + ground):

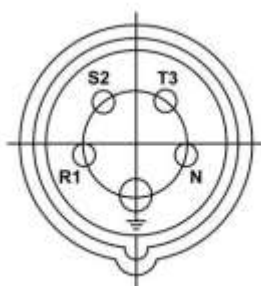
- Blue plug for 220 V voltage, current up to 16 A.



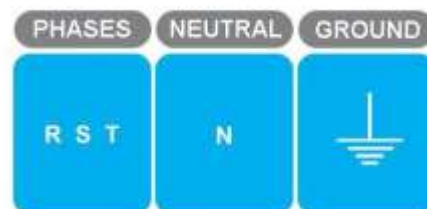
**3P + N + T**



- Red plug for 380 V voltage, current up to 16 A.

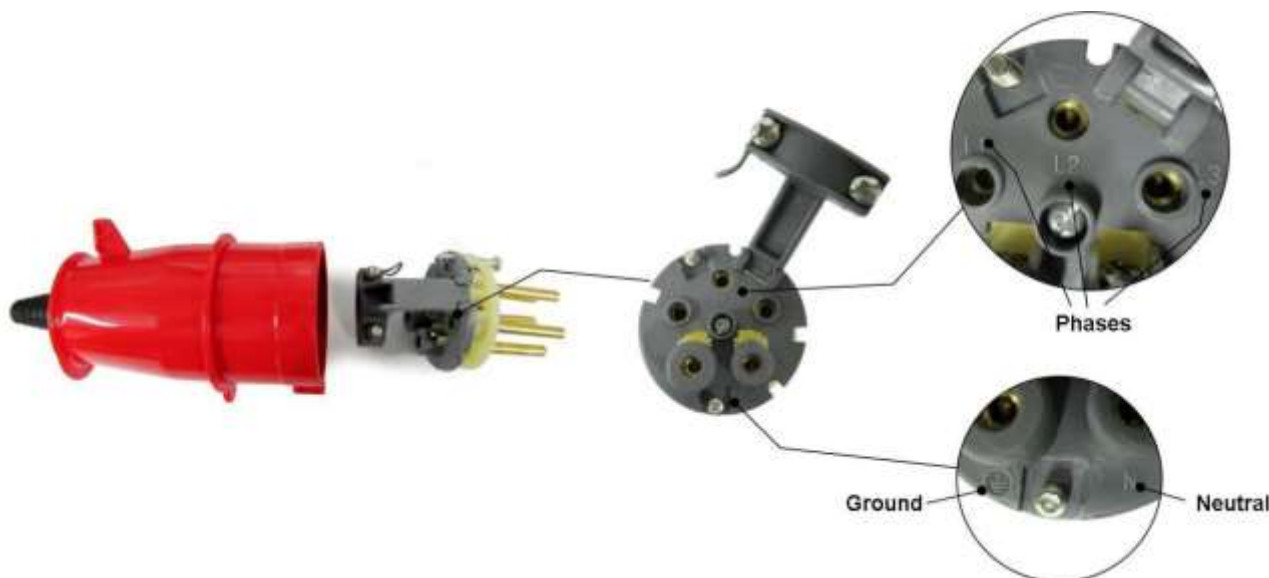


**3P + N + T**



The maintenance procedure on the power cable and/or the power plug of the appliance must be carried out by an authorized agent or qualified person. When reassembling these components and making the points connections, you can also use the markings on the inside of the plug in your plastic region as a reference.

In these markings, the grounding pin (ground pin) is indicated with the grounding symbol, the pin of the neutral conductor is indicated with the letter “N” and the phase pins. The symbols vary according to the model of the plug (previous pictures). Check the following figure:



**ATTENTION!**

Before connecting your appliance, always check that the supply voltage of the network is the same as the voltage of the appliance.

The supply voltage of the devices is 220 V or 380 V (50 or 60 Hz), as can be checked on the voltage label attached to the supply cable or as indicated on the plate data label, which is located on the front of the machine (see the figure of this label in item 2.2 of this manual).

Make sure that the power grid voltage where the appliance will be installed is compatible with the voltage indicated on these labels.

For your safety, the appliance must be connected to an exclusive thermoelectric circuit breaker, at a maximum distance of 1.5 m from the appliance.

Below is the circuit breaker table for each kneader model:

Model	Link	Voltage (V)	Nominal Speed Current 1 and 2 (A)	Circuit Breaker (A)
AE42110M60S5	Single Phase	110	30	32
AE42220M50S5	Single Phase	220	13.8	13
AE42220M60S5	Single Phase	220	15.3	16
AE42220T50S5	Three phase	220	9.6 / 11.5	13
AE42220T60S5	Three phase	220	9.3 / 10.8	10
AE42380T50S5	Three phase	380	5.6 / 6.7	6
AE42380T60S5	Three phase	380	5.4 / 6.3	6

For details of the rest of the electrical part of the appliance, refer to the electrical schema in the annexes of the manual.

## **IMPORTANT**

The manufacturer is not responsible for possible direct or indirect damage caused by power fluctuations or non-compliance with these standards and other instructions in this manual.

### **3.3 Safety Measures and User Instruction**

The professional that makes the sale of the equipment should instruct the user about the correct operation of the equipment and should give you this instruction manual.

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

Your appliance has mechanical guards (see item 1.2 Mechanical Safety) and a safety system that prevents access to the interior of the bowl with the appliance switched on. Removal or tampering with these safety components can cause serious risks to the operator's upper limbs.



#### **ATTENTION!**

It is very important to check the direction of rotation of the bowl and spiral before operating your appliance. To do this, stand in front of the appliance, lower the front guard, activate the main switch. Press the on/off button in position "1" (on). For three-phase models, position the controller at speed "1" and then at position "2".

The bowl and spiral should be turning clockwise as shown in the following image. Turn off the power by turning the controller to "0" and pressing the on/off button to the "0" position (off).

If the bowl and spiral are rotating counterclockwise, check that the electrical connection is reversed with respect to the electrical schema (item 9 - Annexes), refer to the electrical installation instructions in item 3.2 (Electrical Connection) or contact your nearest authorized technical assistance service center.



Clockwise rotation  
of the Bowl and Spiral

## 4. Use of device

### 4.1 Utility

This appliance is intended exclusively for kneading and mixing heavy doughs homogeneously in confectionery, bakeries, pizza parlors and the like.

### 4.2 Commands

The device consists of a master switch (circuit breaker), two emergency buttons, an on/off button and in three-phase models also a speed controller.

On the control panel (front of the device) are the speed controller (three phase models), on/off button and an emergency button. The second emergency button and the master switch are positioned on the right side of the device.



See description of each command below:

- **Master Switch** - device used to safely activate and deactivate the power supply to the device. In position "1" it activates, in position "0" it de-activates the power supply.

- **On/Off Button** - used to turn the device on and off. In position "1" it turns the device on, and turns it off in position "0".
- **Emergency Button** - this must be activated when necessary to stop the machine due to an emergency. To activate the button just press it and to disarm, turn the knob clockwise (according to the indicative arrows in the button).
- **Speed Controller** (three phase models) - has as function to select the rotation speed of the spiral. It has two speed levels, low rotation being the position "1" and the high rotation, position "2".

### 4.3 Operating Procedures

Before operating the appliance, do the perfect cleaning, especially of the components that will come into contact with the dough. Clean with the appliance disconnected from the power supply. Follow the cleaning instructions in item 5 of this manual (below).

- **Operation:** The appliance can only be operated after verifying if the voltage is in accordance with the power supply, if the appliance is positioned in an ideal place (according to the guidelines in item 3.1) and after verifying the direction of rotation of the bowl and spiral (item 3.3).

Check the operation procedure described below:

- Connect the power cord to the power grid;
- Make sure both emergency buttons are in working position (disarmed);
- Turn the master switch (circuit breaker) to position "1" (on);
- Raise the front guard by pulling out the side handle to unlock. Lock the guard by pushing the handle in;
- First add the lighter and drier ingredients (flour, yeast, sugar, salt, etc.). Respect the maximum capacity indicated in the table of item 2.2. Then close and lock the front guard with the handle;
- Press the on/off button in position "1" (on) and for three-phase models position the controller at speed "1". At that moment the spiral begins to rotate;
- Add the wet ingredients (milk, eggs, ice water, etc.) through the opening on the front guard display without the necessity of opening it. For ingredients that cannot be inserted through the opening, lift the front guard. Due to a security system, the device stops working. To restart, lower the front guard, press the reset button, and then turn the on/off button to the "1" (on) position;
- On three-phase models use speed "1" to homogenize the ingredients and speed "2" to give the point in the dough;

## **IMPORTANT**

**Due to the high rotation of the spiral, use as one of the ingredients ice water to prevent the dough from heating up during the process.**

- Check the point of the dough through the display (to facilitate and speed up the work with the appliance, when you want to see if the processed dough is at the desired mix or point, it is always recommended to view the dough through the display on the front guard. As the display is transparent, the constant need to unlock and lock the guard as well as to reconnect the device is avoided;
- At the end of the process, turn off the device by positioning the controller on "0" (three-phase models) and pressing the on/off button in position "0" (off);
- Open the lid and remove the ready dough;
- After work has been completed, switch off the appliance at the master switch button position "0" (off).



### **ATTENTION!**

**Even though there is a security system in the appliance (which will not let the appliance operate while the front guard is raised), never put your hands, fingers or objects (such as spoons and knives) through the display on the front guard with the appliance turned on, as it may come to cause an accident.**

**In an emergency, press the Emergency button to stop the appliance instantly.**

**Any irregularities please contact the authorized technical assistance center nearest you.**



### **ATTENTION!**

**If you notice that the appliance cannot process the dough or that it stops processing, decrease the amount of ingredients before inserting them into the bowl.**

**Do not exceed the maximum capacity of each kneading machine model. Check the capacity of the appliances in the table of item 2.2 (Technical Data) of this manual.**

**Always add the dry ingredients and then the wet ones in your recipe gradually and this will not impair engine speed and performance and the life of the appliance.**

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

## **IMPORTANT**

**The operator must wear the appropriate PPE (personal protective equipment). For example: use a hairnet to prevent them from locking in the moving parts of the appliance and appropriate gloves that in addition to ensuring hygiene in the handling of the dough, protect the operator during food processing.**



## ATTENTION!

In case of an emergency, press the Emergency button, it will cause the device to stop instantly.

## 5. Cleaning and Maintenance

### 5.1 Cleaning Procedures and Products Used

Your device has been built with first class materials, so use it correctly and you will get great satisfaction. Keep your device clean and well cared for at all times, as this will give it a much longer service life.

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



## ATTENTION!

Before performing maintenance or cleaning, make sure that the master switch (switch) is off and that the plug is disconnected from the mains.



## ATTENTION!

Do not use a water jet to clean the appliance.

## IMPORTANT

This equipment is not intended to be fully 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.

Cleaning of the bowl: Wait until food residues dry and remove them with a flexible plastic spatula. Never use metal accessories (knife, spoon, etc.) to avoid damaging the metal parts.

External cleaning: dilute soap or neutral detergent in warm water and apply with a soft, moist cloth. With a cloth dampened with water, rinse and then dry the parts with a dry, soft cloth.

Floor cleaning: Unlock the fixed feet/leveler using the key that comes with the kneader releasing the casters, thus allowing their movement. After cleaning, position the appliance in an ideal location (according to the guidelines in item 3.1) and lock the fixed feet again.

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



### **ATTENTION!**

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

## **5.2 Maintenance and Behavior in Case of Breakdowns**

The operator must be instructed to perform routine inspections, making minor adjustments, the cleaning and to observe signs of breakdowns that could occur. Examples include: checking for extraneous noise; loss of power of the appliance; the non-performance by the appliance of the service to which it proposes; among others. Actions such as these are essential to ensure a longer equipment life.



### **ATTENTION!**

When maintenance is done (even if small adjustments), always unplug the appliance from the power grid.

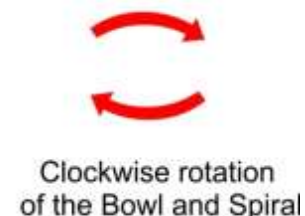
It is recommended to carry out preventive maintenance every 6 months, checking and adjusting slack, belts, chains, cleaning the internal parts, etc. When detecting broken or malfunctioning parts, always replace using original parts.

With the realization of preventive maintenance, the inconvenience of keeping the device stopped when it is most needed is eliminated, the maintenance cost is reduced and the risk of accidents is reduced.

Due to friction, the caster of the bowl supports suffers wear over time. In order to avoid the constant change of the caster, the supports have been designed with adjustment.

#### **• Procedure for adjusting the bowl supports:**

- Disconnect the equipment from the power grid;
- Loosen the screws;
- Move the support until the caster touches the bowl;
- Secure the support to the desired position by tightening the screws.





When the metal part of the supports is too close to the bowl, the caster should be replaced. Exchange should be done by qualified personnel or authorized agents to avoid hazards.



**ATTENTION!**

**Preventive maintenance requires a trained professional.**

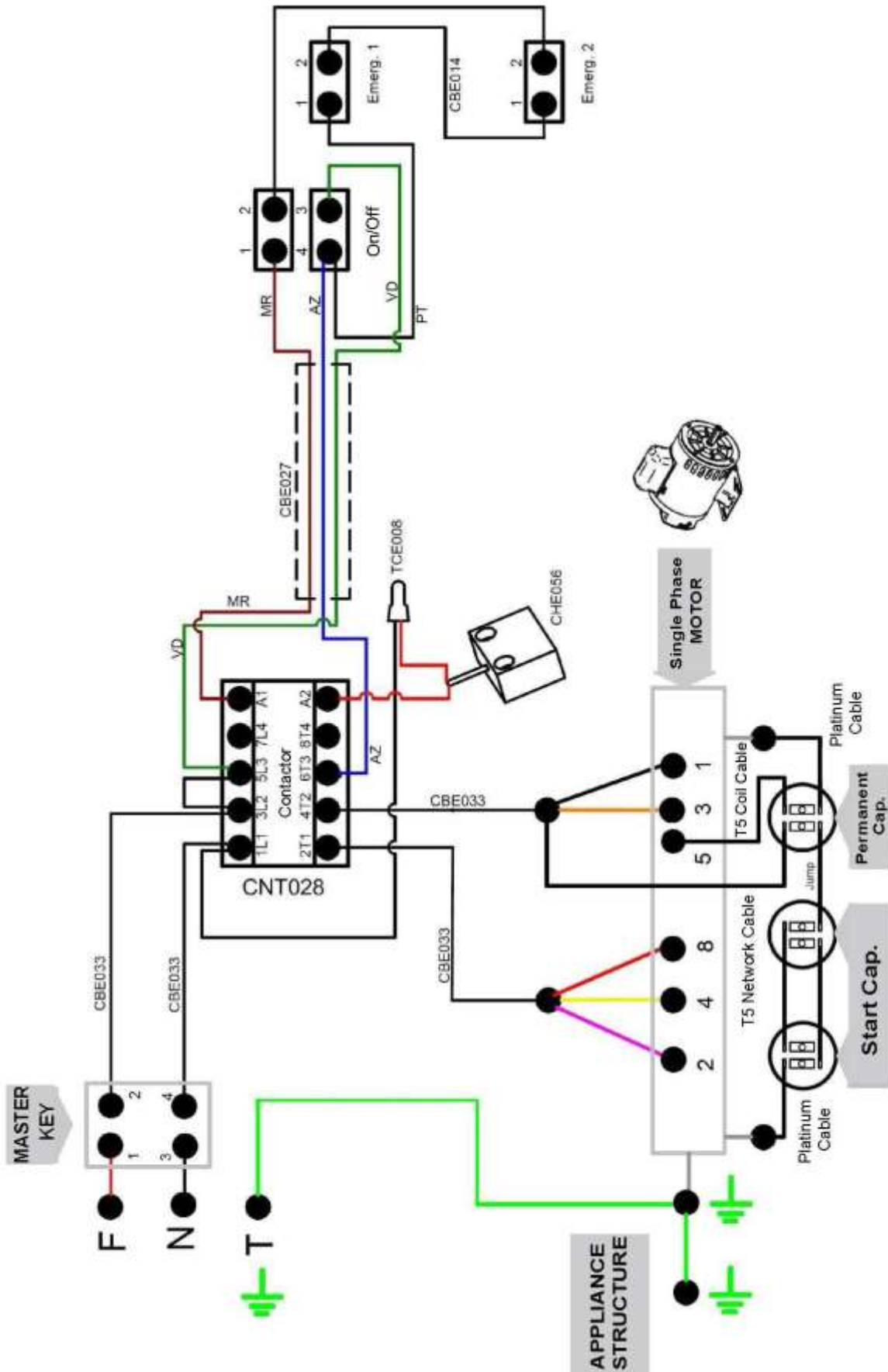
**Make sure the device is disconnected from the power grid.**

**Whenever an item related to the safety of the device is removed (e.g. when performing maintenance), put it back in its proper place and confirm that it is performing its function correctly.**

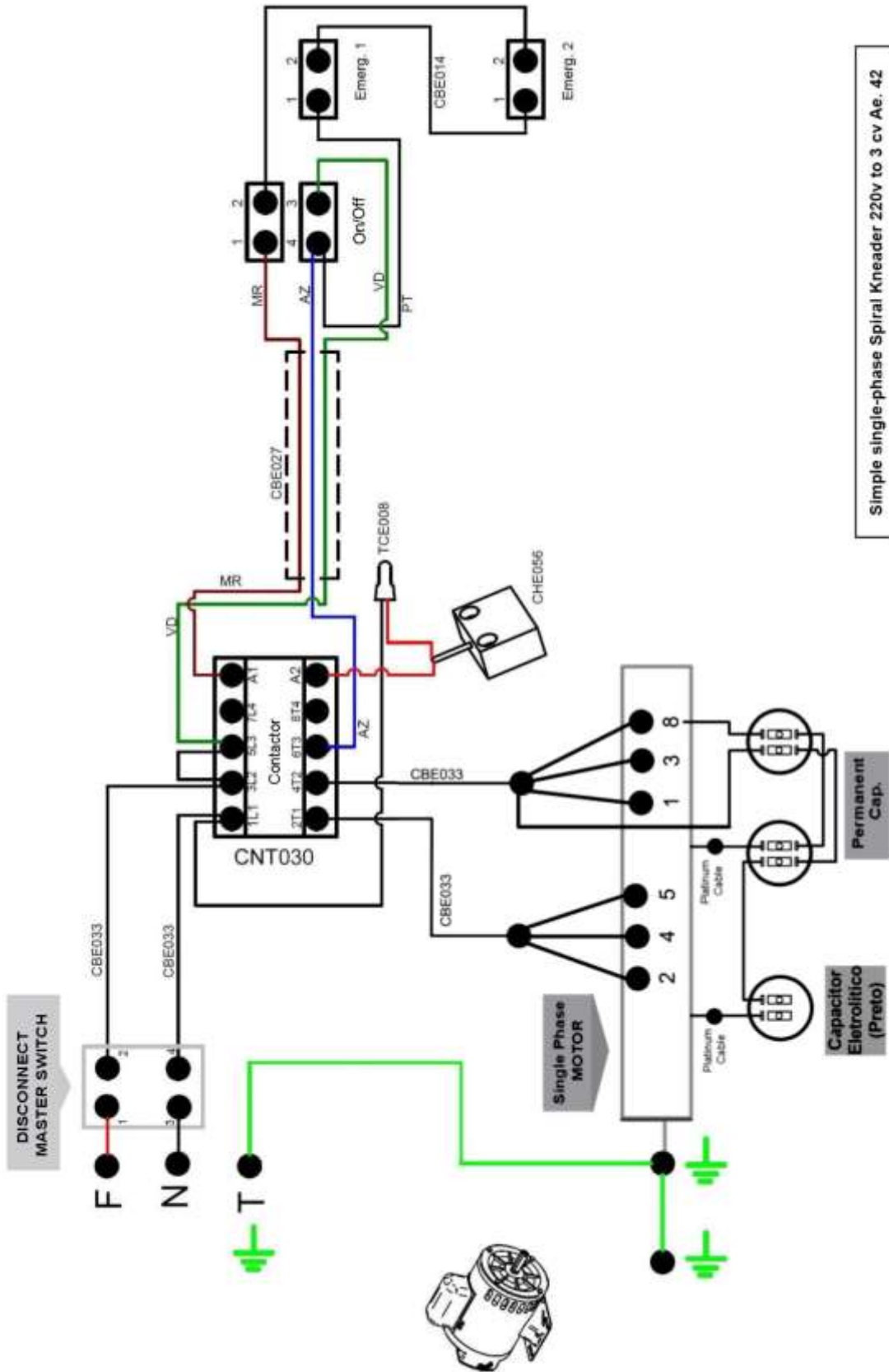
When a breakdown or non-compliance is detected, refer your device to the nearest technical assistance. See list of technical assistance on our website: [www.metvisa.com.br](http://www.metvisa.com.br)

# 6. ANNEXES

## Electrical Schema - Voltage 110 V MF 60 Hz

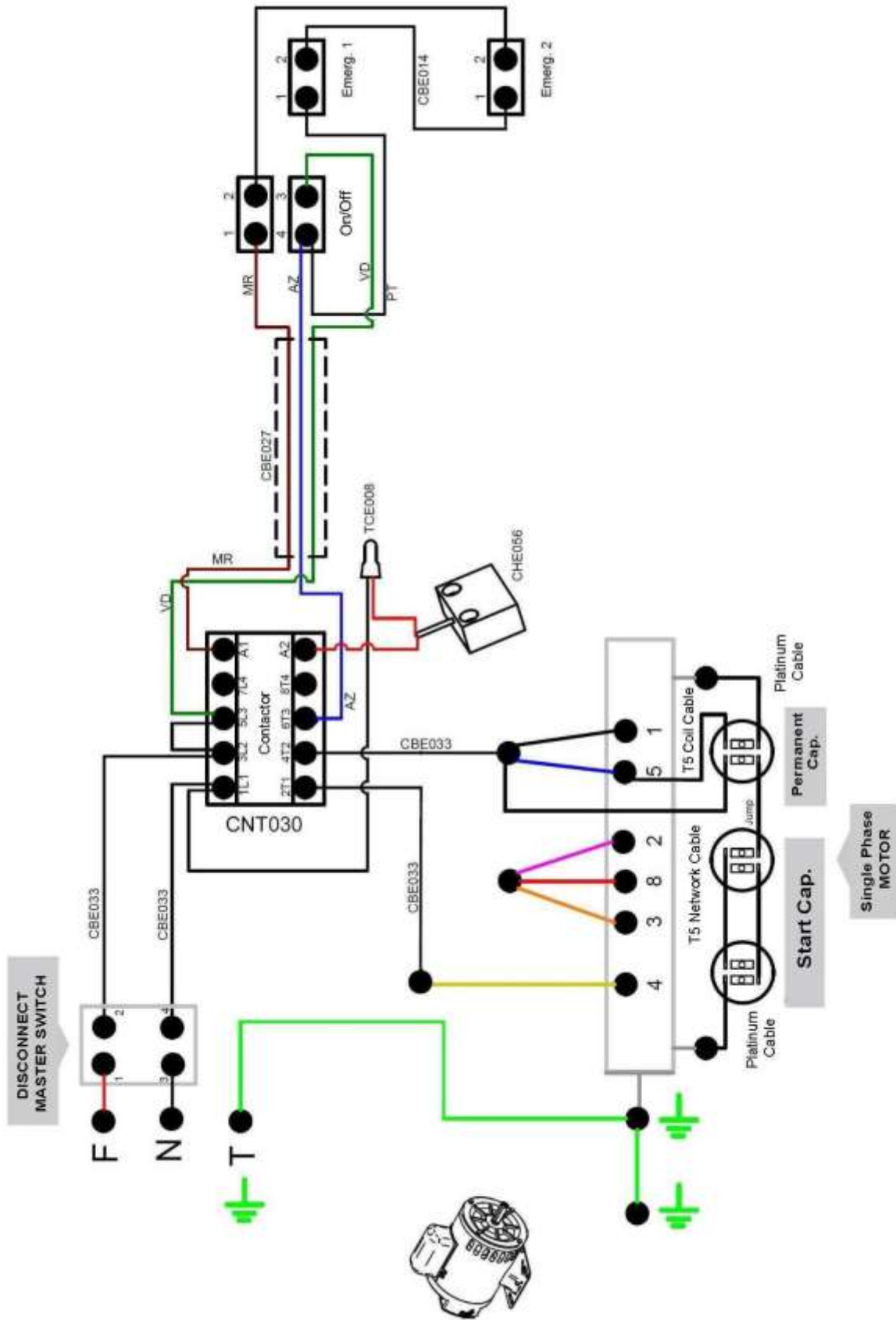


# Electrical Schema - Voltage 220 V MF 50 Hz

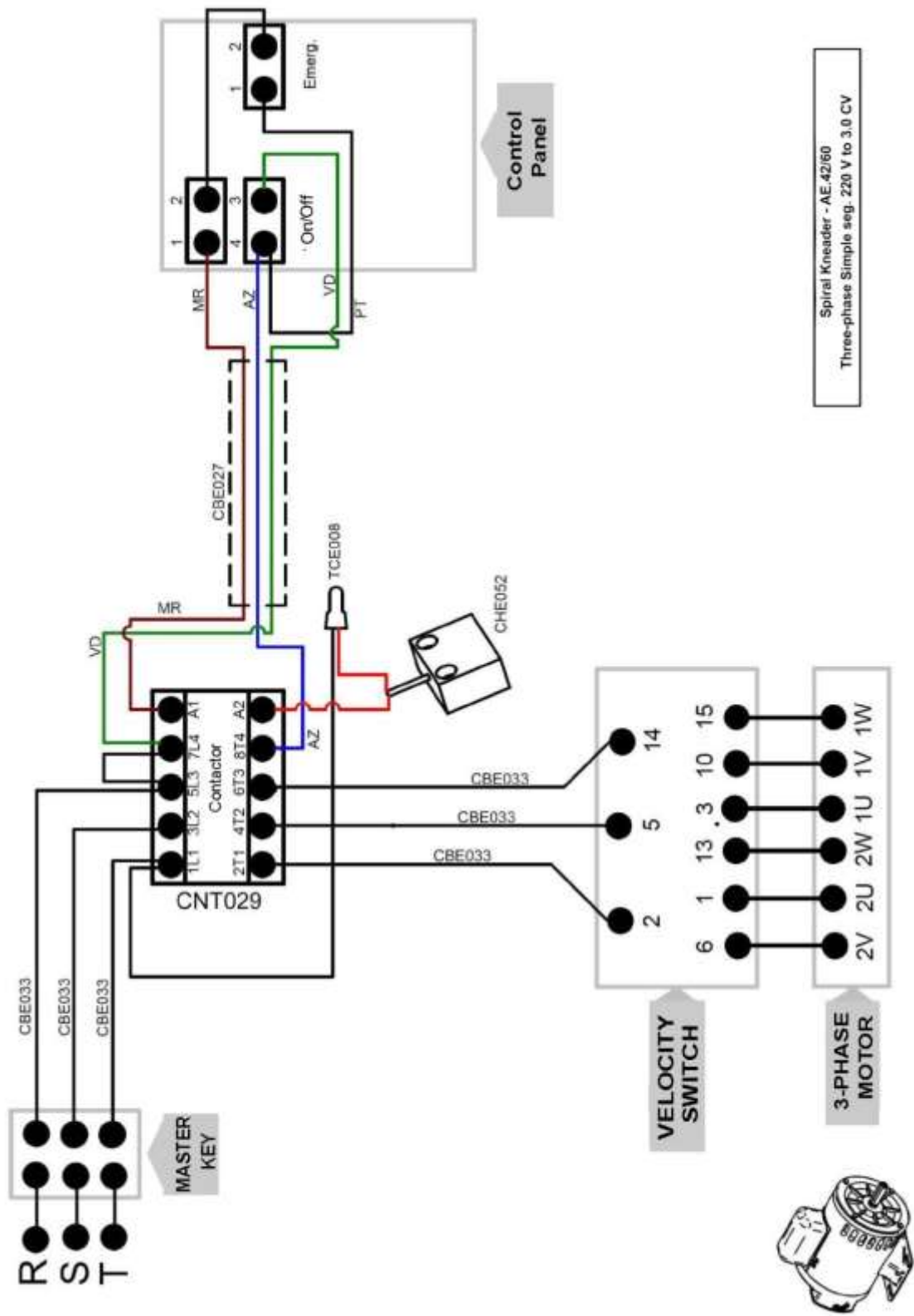


Simple single-phase Spiral Kneader 220v to 3 cv Ae. 42

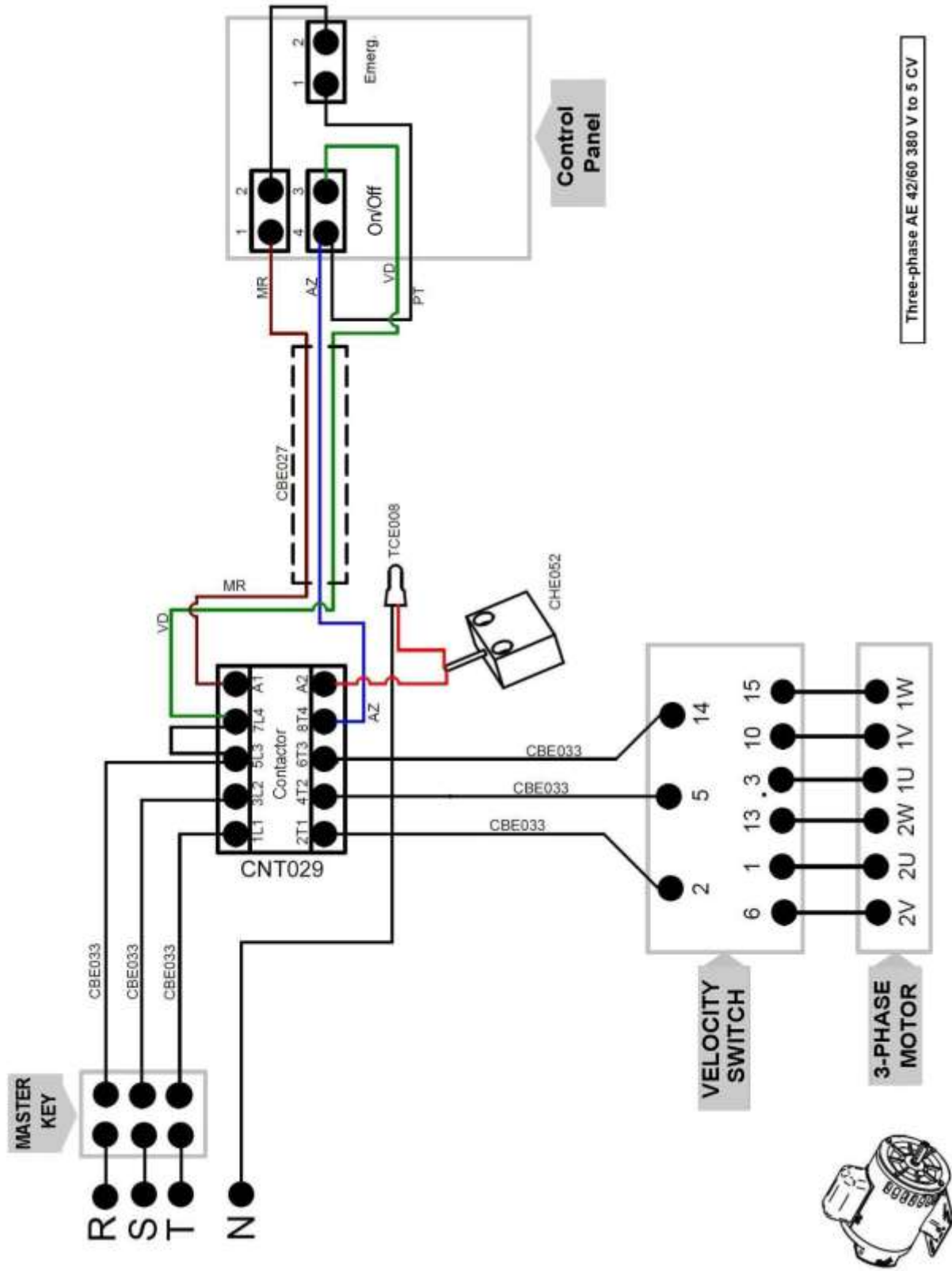
# Electrical Schema - Voltage 220 V MF 60 Hz



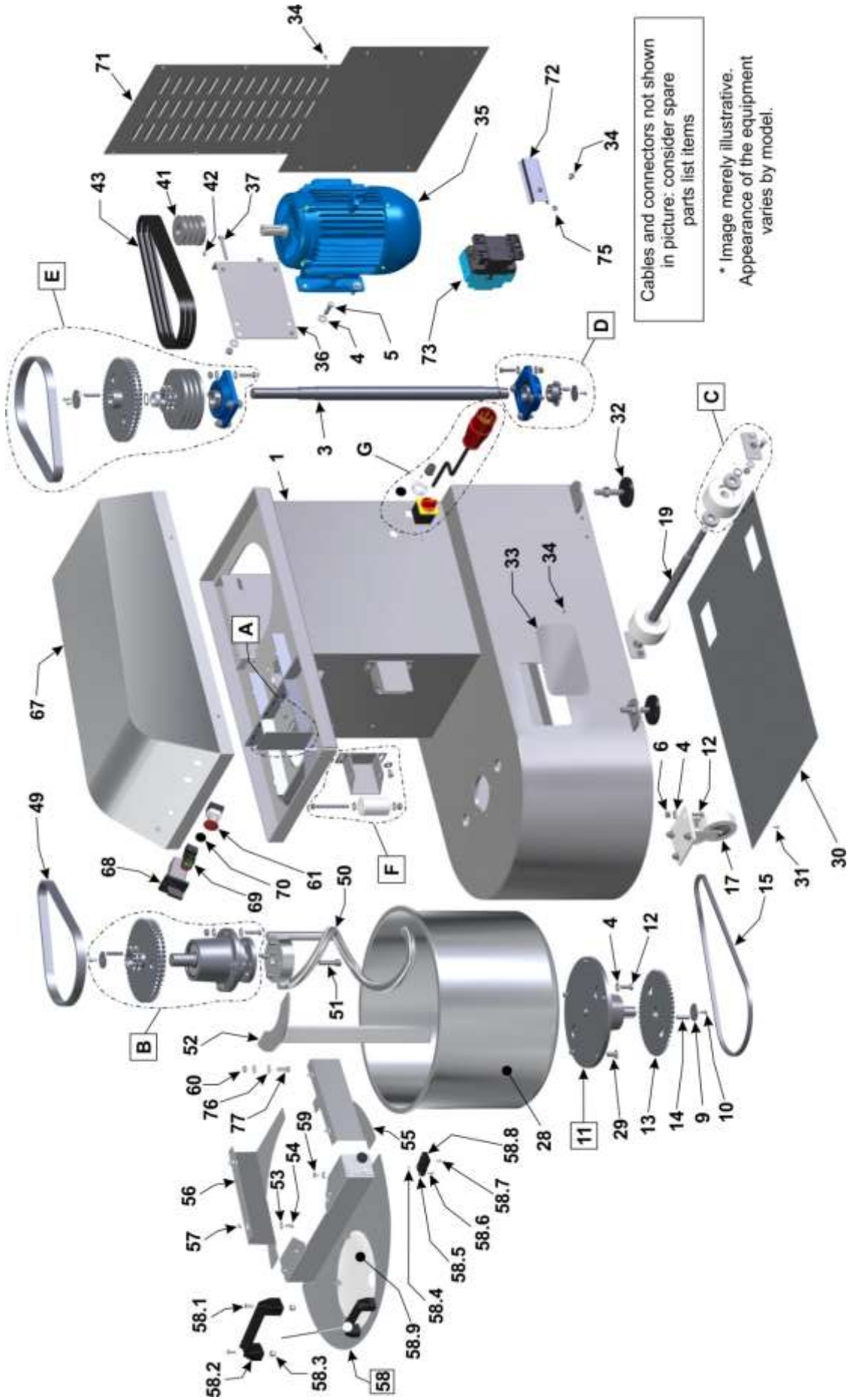
# Electrical Schema - Voltage 220 V TF



# Electrical Schema - Voltage 380 V TF



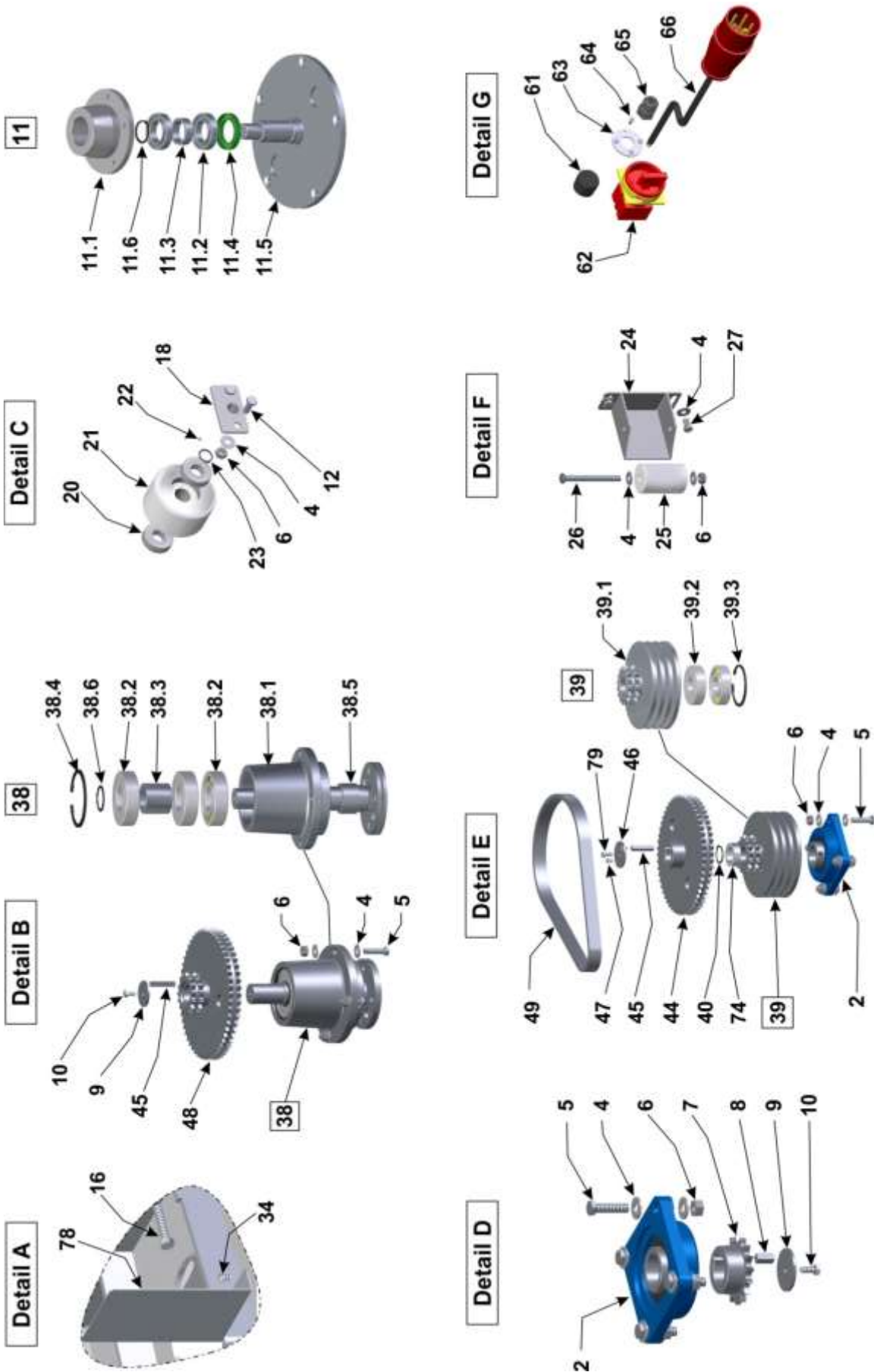
# Exploded Design



Cables and connectors not shown in picture: consider spare parts list items

\* Image merely illustrative. Appearance of the equipment varies by model.

# Exploded Design





## Replacement Parts

Position	Code	Description	Qty.	Model
1	ETR087	Structure	01	*
2	MAC092	Bushing Bearing	02	*
3	EIX196	Central Axle	01	*
4	ARL002	Flat Washer	57	*
5	PRS002	Hexagonal Screw	16	*
6	POS003	Hexagonal Nut	26	*
7	EGG090	Simple Welded Gears	01	*
8	CHV010	Square Cotter	01	*
9	SBT298	Smaller Gear Support	03	*
10	PRS010	Hexagonal Screw	03	*
11	MAC094	Mounted Bowl Bearing	01	*
11.1	MAC093	Mounted Bowl Bearing	01	*
11.2	ROL030	Bearing	02	*
11.3	SPD037	Lower Bearing Spacer	01	*
11.4	RET019	Retainer	01	*
11.5	CJT657	Welded Bowl Axle Set	01	*
11.6.	APE018	Retaining Ring	01	*
12	PRS003	Hexagonal Screw	13	*
13	EGG091	Simple Welded Gears	01	*
14	CHV004	Square Cotter	01	*
15	CRT026	Current	01	*
16	PRS009	Hexagonal Screw	02	*
17	ROD030	Rotating Caster	01	*
18	SBT302	Welded Caster Support	02	*
19	EIX197	Rear Caster Axle	01	*
20	ROL063	Bearing	04	*
21	ROD031	Rear Caster	02	*
22	PRN010	Stainless Screw	02	*
23	APE004	Retaining Ring	02	*
24	SBT300	Bowl Support Bracket	02	*
25	ROD032	Bowl Caster Support	02	*
26	PRS337	Hexagonal Screw	02	*
27	PRS027	Screw Hex.	04	*
28	BOJ016	Welded Bowl Spiral Kneader - AE.42	01	*
29	PRT035	Allen Flat Screw	05	*
30	CRC934	Galvanized Bottom Plate	01	*
31	PRA008	Self-tapping Screw Hex. Head Screw	06	*
32	PEP020	Leveling Foot	04	*
33	CRC937	Structure Cover	01	*
34	PRR005	Round c Mach. Screw	24	*
35	MTE168	Elect. Motor 3 HP 4P 220 V 60 Hz MF	01	AE.42 MF
	MTE169	Elect. Motor 3 HP 4P 220 V 50 Hz MF	01	AE.42 MF
	MTE277	Dahlander Elect. Motor 2.5 / 4 HP 8 / 4P 220 V 60 Hz TF	01	AE.42 TF
	MTE279	Dahlander Elect. Motor 2.5/4 HP 8/4P 220 V 50 Hz TF	01	AE.42 TF
	MTE248	Dahlander Elect. Motor 2.5/4 HP 8/4P 380 V 60 Hz TF	01	AE.42 TF
	MTE278	Dahlander Elect. Motor 2.5/4 HP 8/4P 380 V 50 Hz TF	01	AE.42 TF
36	CJT655	Welded Stretcher Set	01	*
37	PRS012	Hexagonal Screw	02	*
38	MAC096	Mounted Spiral Bearing	01	*
38.1	MAC095	Spiral Bearing	01	*
38.2	ROL064	Bearing	03	*
38.3	SPD038	Upper Bearing Spacer	01	*
38.4	APE020	Retaining Ring	01	*
38.5	CJT658	Spiral Axle Set	01	*
38.6	APE018	Retaining Ring	01	*
39	CJT787	Set Mounted Propelled Pulley	01	*
39.1	POL026	3V pulley with Gear	01	*
39.2	ROL031	Bearing	02	*
39.3	APE019	Retaining Ring	01	*
40	APE010	Retaining Ring	01	*
41	PMT028	Traction Pulley - AE.42	01	AE.42 MF
	PMT031		01	AE.42 TF

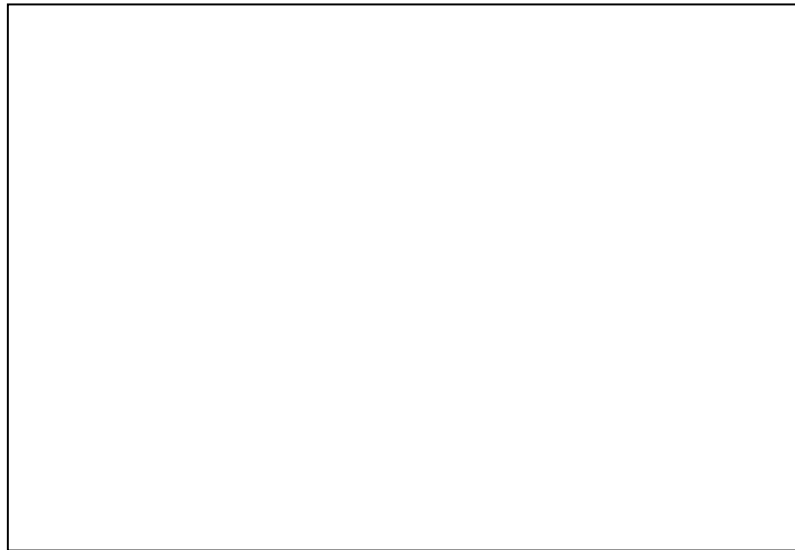
## Replacement Parts

Position	Code	Description	Qty.	
42	PRN003	Allen Screw	01	*
43	COR038	Belt	03	*
44	EGG092	Double gear	01	*
45	CHV009	Square Cotter	02	*
46	SBT299	Larger Gear Support	01	*
47	PRS332	Stainless Hexagonal Screw	02	*
48	EGG094	Double gear	01	*
49	CRT027	Dual Current	02	*
50	MTR014	Spiral	01	*
51	PRT036	Allen Screw w/ Head	04	*
52	HAT050	Bowl Central Rod	01	*
53	ARL010	Stainless Flat washer	08	*
54	PRS031	Stainless Hexagonal Screw	04	*
55	PTC185	Upper Right Bowl Guard	01	*
56	PTC184	Upper Left Bowl Guard	01	*
57	POS021	Stainless Hexagonal Nut	04	*
58	CJT922	Mount. Set Front Bowl Guard	01	*
58.1	PRR020	Round Mach. Screw	02	*
58.2	ACA009	Plastic Handle /Handle	01	*
58.3	POC005	Top Nut	02	*
58.4	POS008	Hexagonal Nut	02	*
58.5	CHE109	Safety Sensor	01	*
58.6	PCC004	Cylinder Head Screw	02	*
58.7	PCC016	Cylinder Head Screw	02	*
58.8	CHE110	Actuator	01	*
58.9	TAP162	Cover Display	01	*
59	PRS328	Stainless Hexagonal Screw	04	*
60	POS013	Stainless Hexagonal Nut	04	*
61	BOT003	Emergency button	01	*
62	CHE119	Disconnect Master Switch 32 A	01	AE.42 110 V
	CHE137	Disconnect Master Switch 20 A 220 MF / 220/380 TF	01	AE.42 MF/TF
63	SBT440	Stainless Press Cable Support TCE030	01	AE.42 110 V
	SBT439	Stainless Press Cable Support TCE041	01	AE.42 MF/TF
64	RBT004	Rivet	04	*
65	TCE030	Print Cable 110 V	01	AE.42 110 V
	TCE041	Print Cable 220/380 V	01	AE.42 MF/TF
66	CBE173	Flexible Cable with 2P + T Plug Voltage 110 V MF	01	AE.42 MF
	CBE131	Flexible Cable with 2P + T Plug Voltage 220 V MF	01	AE.42 MF
	CBE204	Flexible Cable with 3P + N + T Plug Voltage 220 V TF	01	AE.42 TF
	CBE203	Flexible Cable with 3P + N + T Plug Voltage 380 V TF	01	AE.42 TF
67	CRC1079	Welded Coating	01	*
68	CHE004	Speed Controller	01	AE.42 TF
69	BOT002	On/Off button	01	*
70	BCH036	Round Cap	02	*
71	CRC935	Rear Coating	01	*
72	TRS051	Fixing Support	01	*
73	CNT028	Set Electric 3 hp Voltage 110 V MF	01	AE.42 MF
	CNT030	Set Electric 3 hp Voltage 220 V MF 220/380 V TF	01	AE.42 MF/TF
74	SPD054	Propelled Pulley Spacer	01	*
75	POS006	Hexagonal Nut	03	*
76	ARL011	Stainless Flat washer	08	*
77	PRS021	Hexagonal Screw	04	*
78	CRC1191	Protective plate	01	*
79	PRS008	Hexagonal Screw	01	*
80	CBE073	Ground Splicing Electrical Cable	01	*
81	CBE229	1.5mm Flexible Cable with Terminal	06	*
82	CBE230	Cable PP with Terminal 3x1.5mm	01	*
83	TCE007	Terminal Grounding	01	*
84	TCE008	Splicing Terminal	10	*

\* Item applicable on all spiral kneader models.



IMG BRASIL PRODUCT MANUFACTURER



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