



INSTRUCTION MANUAL

Installation | Maintenance | Use | Safety

Potato, Onion and Garlic Electric Peeler

Models



Model: DA.10



Model: DB.10

DA.6
DB.6
DC.6
DA.10
DB.10
DC.10

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 (use), maintenance and reuse after prolonged use of the equipment), read the manual carefully;
- The machine must be used by trained personnel familiar with the use and safety regulations described in this manual;
- This 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 appliance or are under the supervision of a person responsible for their safety.
- It is recommended that children be supervised to ensure that they are not playing with the equipment;
- In case of rotation of the personnel that will work with the equipment, the new operator must be educated about the standards and the operation of the equipment;
- The operator must use the **Adequate PPE** (personal protection equipment). As for example: use cap to the hair avoiding that they lock in the moving parts of the machine;
- The operator must always be aware of situations that can cause a risk of accidents and avoid them. For example: avoid working with sleeves of loose uniforms, where they can lock in moving parts, causing accidents;
- After reading and clarifying all doubts, this manual should be carefully stored in an easily accessible location, known to all persons who will operate the machine and make it available to those who will carry out maintenance for any inquiries. Whenever any questions arise, be sure to check the manual. Do not operate the equipment in any way with doubts;
- In the installation, it is essential to make this manual available to the professionals who will do the installation;
- Before starting any cleaning and maintenance, it is essential to disconnect the equipment from the electrical mains;
- Periodically check the condition of the cables and electrical parts;
- Do not turn on the equipment without to fix the labyrinth protection. Insert only products specific to what the equipment is intended for and never place your hands, fingers or objects directly on the peeler disc with the equipment on, as it may cause an accident.



ATTENTION!

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

2. Technical Characteristics

2.1 Main Components

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

- **Base** and **peeler discs** are made of carbon steel. The base is coated with epoxy electrostatic paint, an excellent anti-corrosion protection. The discs are coated with abrasive grains that wear out the food peeling;
- **Collector head** in stainless steel, which has higher corrosion resistance than other steels
- **Structure** and **labyrinth protection** are produced in stainless steel, which resists attack by various corrosive agents, such as most organic acids, organic substances in general, alkalis, oxy-salts, etc.

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

Below are the main components of the machine:



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

ATTENTION: Each equipment comes with only one model of peeler disc.

IMPORTANT

***If the item does not apply to your equipment, please disregard.**

2.2 Technical Data

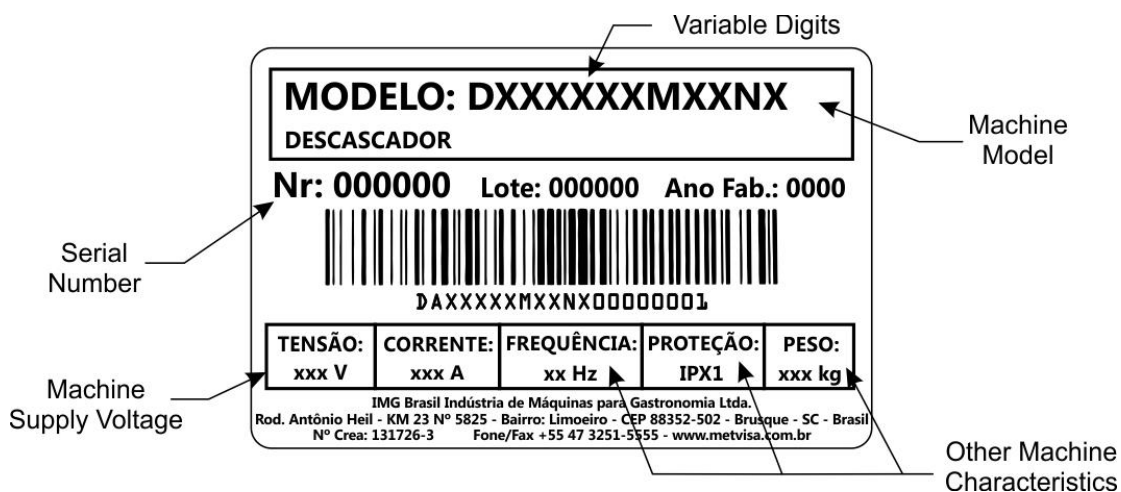
| Model | Nominal Measures Width x Height x Depth (mm) | Net Weight (approx.) (kg) | Voltage (V) | Rated Current (A) | Capacity (kg) |
|--------------|--|---------------------------------|----------------|-------------------------|------------------|
| DA6110M60N4 | 465x846x506 | 32.0 | 110 | 3.7 | 6 |
| DB6110M60N4 | 370x715x510 | 22.5 | | | |
| DC6110M60N4 | 370x715x510 | 22.5 | | | |
| DA10110M60N4 | 465x1011x590 | 46.5 | 110 | 6.0 | 10 |
| DB10110M60N4 | 440x880x590 | 38.7 | | | |
| DC10110M60N4 | 440x880x590 | 38.7 | | | |
| DA6220M50N1 | 465x846x506 | 32.0 | 220 | 2.4 | 6 |
| DB6220M50N1 | 370x715x510 | 22.5 | | | |
| DC6220M50N1 | 370x715x510 | 22.5 | | | |
| DA10220M50N1 | 465x1011x590 | 46.5 | 220 | 4.2 | 10 |
| DB10220M50N1 | 440x880x590 | 38.7 | | | |
| DC10220M50N1 | 440x880x590 | 38.7 | | | |
| DA6220M50N2 | 465x846x506 | 32.0 | 220 | 2.4 | 6 |
| DB6220M50N2 | 370x715x510 | 22.5 | | | |
| DC6220M50N2 | 370x715x510 | 22.5 | | | |
| DA10220M50N2 | 465x1011x590 | 46.5 | 220 | 4.2 | 10 |
| DB10220M50N2 | 440x880x590 | 38.7 | | | |
| DC10220M50N2 | 440x880x590 | 38.7 | | | |
| DC10220M50N3 | 440x880x590 | 38.7 | 220 | 4.2 | 10 |
| DA6220M50N4 | 465x846x506 | 32.0 | 220 | 2.4 | 6 |
| DB6220M50N4 | 370x715x510 | 22.5 | | | |
| DC6220M50N4 | 370x715x510 | 22.5 | | | |
| DA10220M50N4 | 465x1011x590 | 46.5 | 220 | 4.2 | 10 |
| DB10220M50N4 | 440x880x590 | 38.7 | | | |
| DC10220M50N4 | 440x880x590 | 38.7 | | | |
| DB10220M50N8 | 440x880x590 | 38.7 | 220 | 4.2 | 10 |
| DA6220M60N4 | 465x846x506 | 32.0 | 220 | 2.1 | 6 |
| DB6220M60N4 | 370x715x510 | 22.5 | | | |
| DC6220M60N4 | 370x715x510 | 22.5 | | | |
| DA10220M60N4 | 465x1011x590 | 46.5 | 220 | 4.2 | 10 |
| DB10220M60N4 | 440x880x590 | 38.7 | | | |
| DC10220M60N4 | 440x880x590 | 38.7 | | | |

Noise level: 75 dB.



ATTENTION!

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



3. Installation

3.1 Machine Layout

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

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

To ensure correct operation and safety, the equipment must be positioned in a sufficiently wide area, with a well-leveled, dry and stable floor, away from heat sources and water taps, and in a place where there is no heavy traffic of people. Install your device leaving a distance of at least 50 cm around it, so that it has enough space for inspection, maintenance, cleaning and use.



ATTENTION!

To move or transport the equipment, never use the collecting head as a support to lift it, as it may damage the equipment and cause accidents. Use the base (near the foot) and the top of the equipment to transport it.

3.2 Hydraulic Installation

It is recommended that the equipment be installed near a tap, as it uses running water to reduce the stiffness of the food peel, facilitating processing and also to drain process residues.

The device is provided with only one connection (1/2" tube) for hose coupling or for adapting a water supply tube (hose and tubes are not included with the device). The hose that will be used for connection to the mains network water, must comply with the IEC 61770 standard. The water pressure for supplying the appliance must correspond to a level of 2 to 80 m above the level of the supply tap (from 0.2 to 8 kgf / cm² or approximately 20 kPa to 800 kPa).

Using one of the informed ways of feeding, pour plenty of water over the processed product; this facilitates the flow of all residue / peel of the product through the drain (flow tube) of the device, in addition to leaving the device always clean and ready for use. For a good washing of the processed products, the water jet that enters the appliance must not exceed the center of the peeling disc, and the water flow must not exceed 3 liters per minute.



ATTENTION!

In the case of the use of removable hoses to supply the equipment, it is recommended that new hoses are always used and that conform to the IEC 61770 standard. In the case of hose changes, dispose the old hoses and always replace with new hoses.

The supply hose is not included with the device.

The water outlet tube with processing residues is located on the lower left side of the structure. For draining water, it is recommended that the equipment be installed near a sewer inlet, drain or place a container to channel or collect the water



Models: DB.6 / DC.6 / DB.10 / DC.10



Models: DA.6 / DA.10



ATTENTION!

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

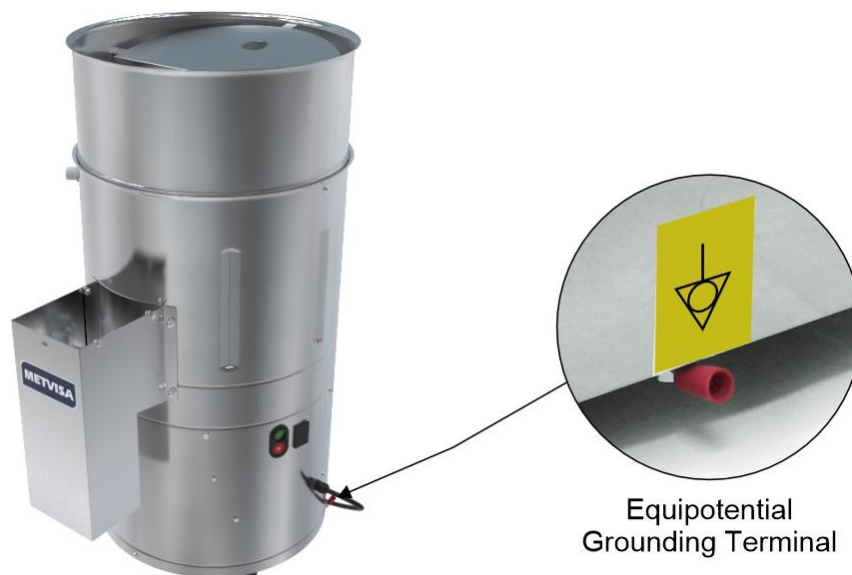
The manufacturer does not take responsibility for possible damage direct or indirect caused by the non-compliance of the norms and instructions present in this manual.

3.3 Electrical Connection

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

The type of power cord plug varies according to each country. The installation of the machine must be done by a qualified technician for this function and observing the current regulations of the country, mainly with regard to the grounding connection (if applicable).

It also comes with the device, an equipotential grounding terminal, located at the bottom rear of the cabinet.



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.

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

IMPORTANT

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

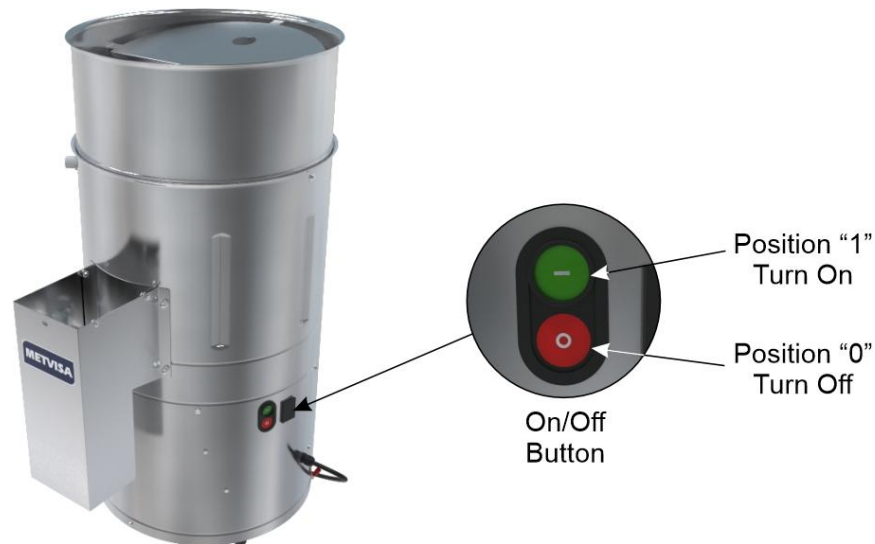
4. Machine Use

4.1 Utility

This machine is exclusively intended to peel potato, garlic and onion.

4.2 Commands

The equipment consists of an on / off button that, positioned in front of the collecting head, are on the right side of the equipment.

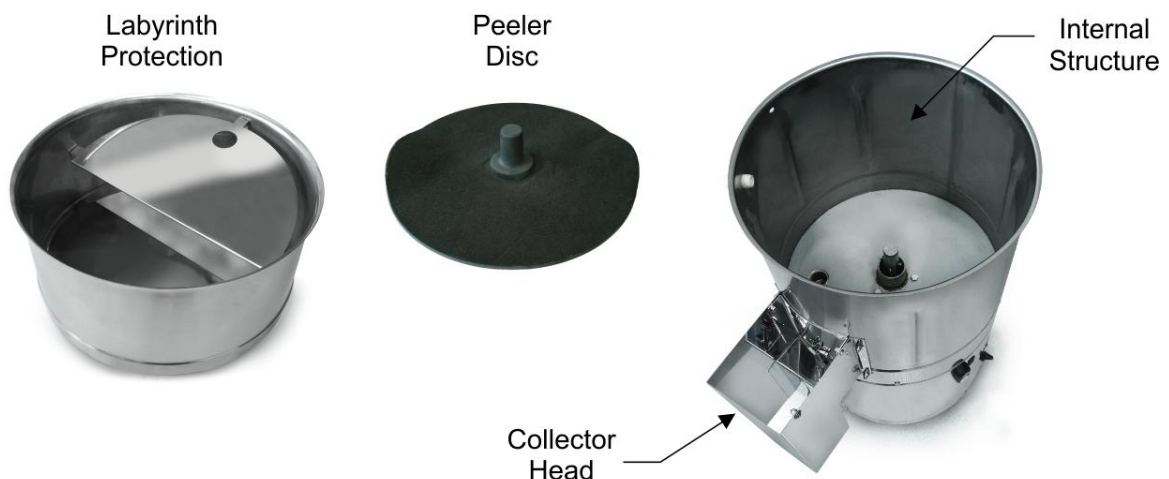


See description of the command below:

- **On/Off button** - used to turn the device on and off. In position "1" it turns on, in position "0" it turns off.

4.3 Operating Procedures

Before operating the equipment, clean it well, especially of the components that will come into contact with the food (disc, labyrinth protection, internal structure and collector head, etc). Carry out cleaning with the machine disconnected from the mains. Follow the cleaning instructions in item 5 of this manual (below).



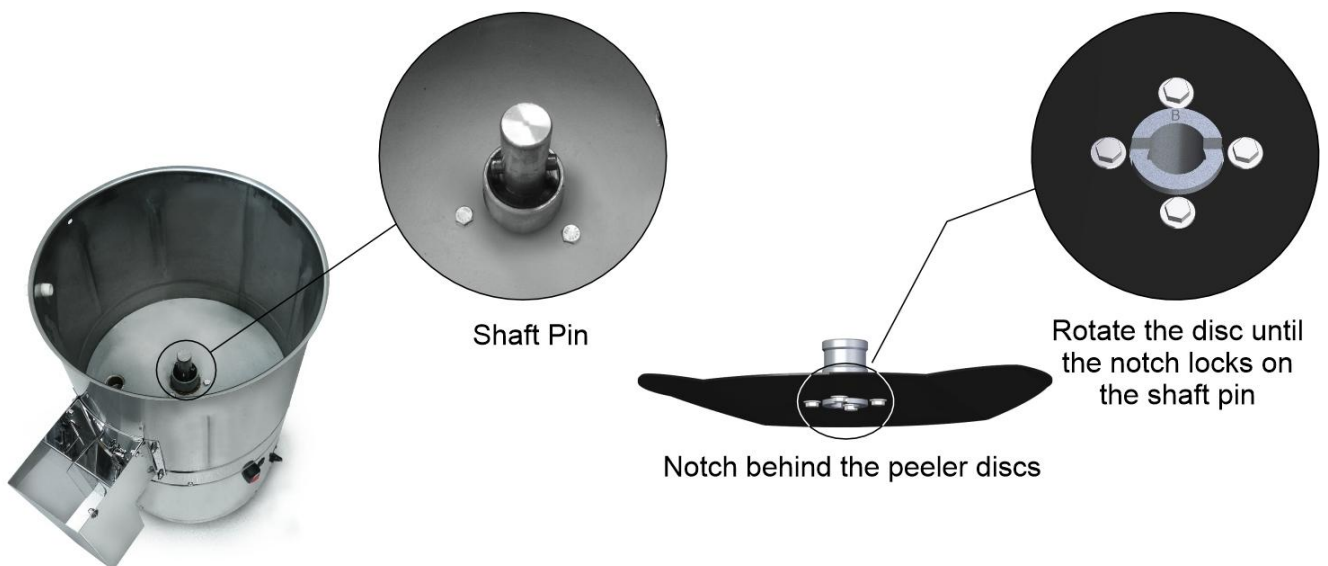
Check the disassembly and assembly procedure described below.

• **Disassembly:**

1. Before starting the disassembly procedure, disconnect the device from the power supply;
2. To remove the labyrinth protection, unscrew with the appropriate tool, the two screws located on the sides;
3. Remove the peeling disc by pulling it upwards;



• **Assembly:** The assembly procedure is the reverse of disassembly. If you have purchased more than one peeler disc model (other peeler disc models may be purchased separately), when reassembling the disc, already choose the model that suits the process you need at the moment, fit it on the bearing shaft and rotate it until the notch (located behind the disc) locks on the shaft pin. Secure the labyrinth protection with the screws and washers. All parts must be assembled perfectly so that operator safety is guaranteed.



If the disc or protection is not secure, it may not have been seated correctly. In this case, repeat the operation and if unsuccessful, contact technical assistance.



ATTENTION!

Never turn the equipment on with the disc and the labyrinth protection out of position, as this may cause accidents.

• **Operation:** The equipment can only be operated after checking that the disc is firmly attached to the shaft, the labyrinth protection fixed with the screws, the device's tension is in accordance with that of the power supply network, and that the hydraulic installation was carried out according to the instructions of the item 3.2.

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

- Connect the power cord to the mains;
- Place a bowl to store the processed food below the collecting head;
- Check that the collector head door is closed and locked with the lock.
- Press the on / off button in position “1” (on) and leave the device on for a few seconds;
- Open the tap and direct the jet of water towards the center of the disc;
- Add food through the labyrinth protection. Allow enough time to process the product properly.
- For the processed food to leave the collecting head, it is necessary to unlock and lift the head door by the lock, then lock the door by fitting the lock in the cutout of the head;



- After the process is finished, turn off the device by pressing the on / off button in position “0” (off).



ATTENTION!

When using the equipment to peel garlic, it is necessary to remove the disc and remove the peels accumulated at the bottom of the equipment after each cycle. This ensures that the water drains correctly during the process.



ATTENTION!

To facilitate starting the engine, always turn on your empty equipment, that is, before adding food.

If you notice that the device is unable to process the food or that it is stopping processing, decrease the amount of food before inserting it into the labyrinth protection. Excess weight against the disc can impair the speed and performance of the engine, disc, and the life of the device.

Check the capacity of each device in the table in item 2.2 (technical data).

Failure to follow these guidelines will be considered as an unsafe act and abuse of the device.

Any irregularity, contact the nearest authorized service center.

IMPORTANT

The operator must wear the appropriate PPE (personal protective equipment). As an example: use cap to the hair avoiding that it locks in the moving parts of the device and appropriate gloves that besides guaranteeing hygiene in the handling of food, protect the operator during the process.

5. Cleaning and Maintenance

5.1 Cleaning Procedures and Products Used

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

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



ATTENTION!

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



ATTENTION!

Do not use water jets on the bottom of the equipment where the engine and electrical parts are located, as it may cause electric shock.

IMPORTANT

This machine is not intended to be immersed in water for cleaning.

Follow the instructions below to learn the parts that can be immersed and what special care is taken with the other parts.

Dismountable parts (disk and labyrinth protection) must be removed from the device (as instructed in item 4.3) and washed with water and neutral detergent. For a more efficient cleaning of the peeling discs, a brush with soft plastic bristles can be used.

The inside of the structure can be washed with the water that is already installed in the device. Clean the corners thoroughly, eliminating food residues.

The rest of the equipment must be cleaned as many times as possible to prevent food residues from drying out and sticking to parts. For cleaning, dilute the 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, 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 spots. Do not spill water on the motor and electrical parts for cleaning, otherwise, starting it may cause electric shock or even burn the equipment.

IMPORTANT

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



ATTENTION!

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

5.2 Breakdown Maintenance and Procedures

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

After a certain period of use, the abrasive coating of the peeling discs wear out and, consequently, the appliance's performance decreases. Contact technical assistance and forward the disc to be coated again.

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



ATTENTION!

The preventive maintenance must be made by a capacity person.

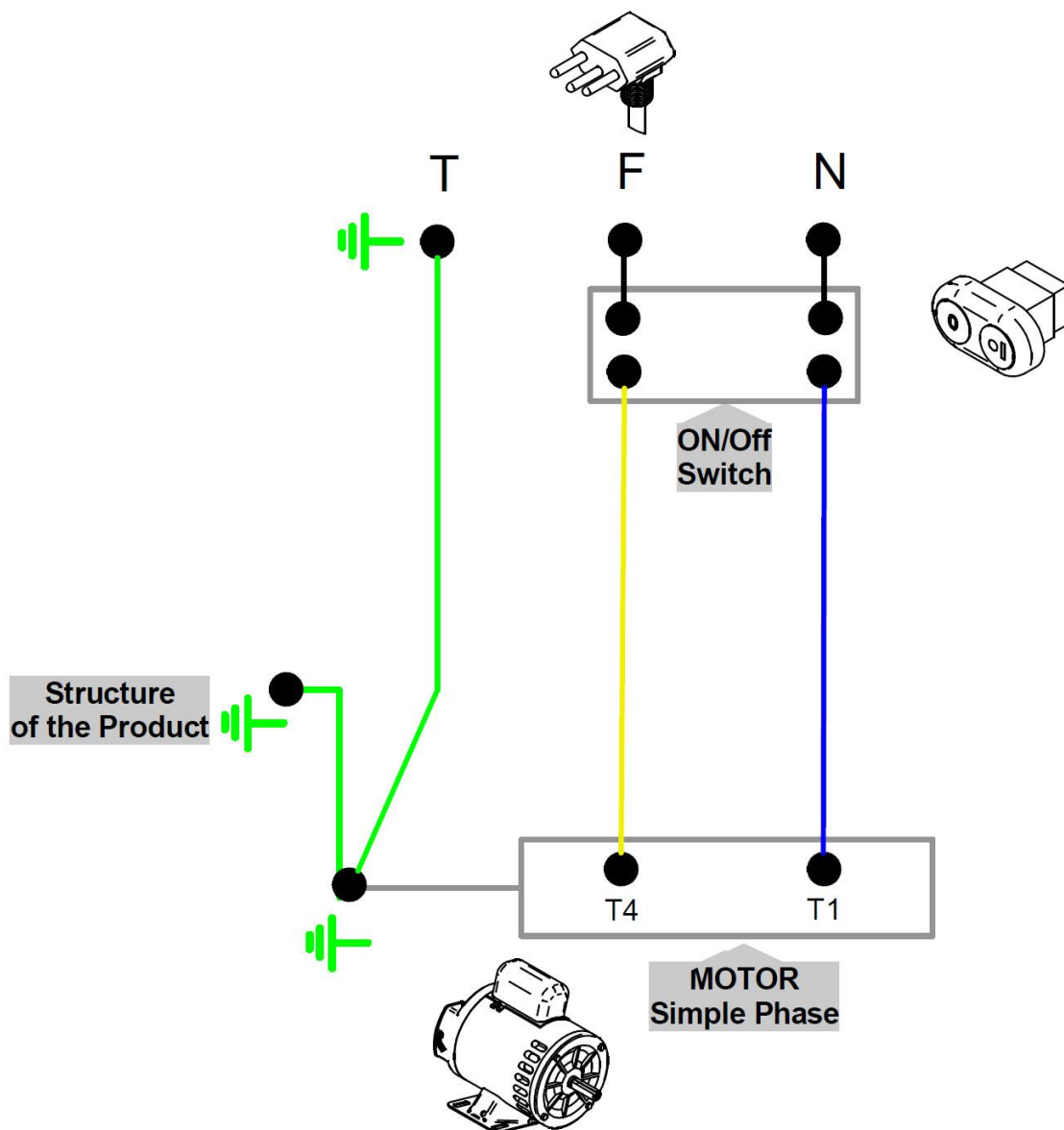
Make sure that the equipment be disconnected from the electrical mains.

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

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

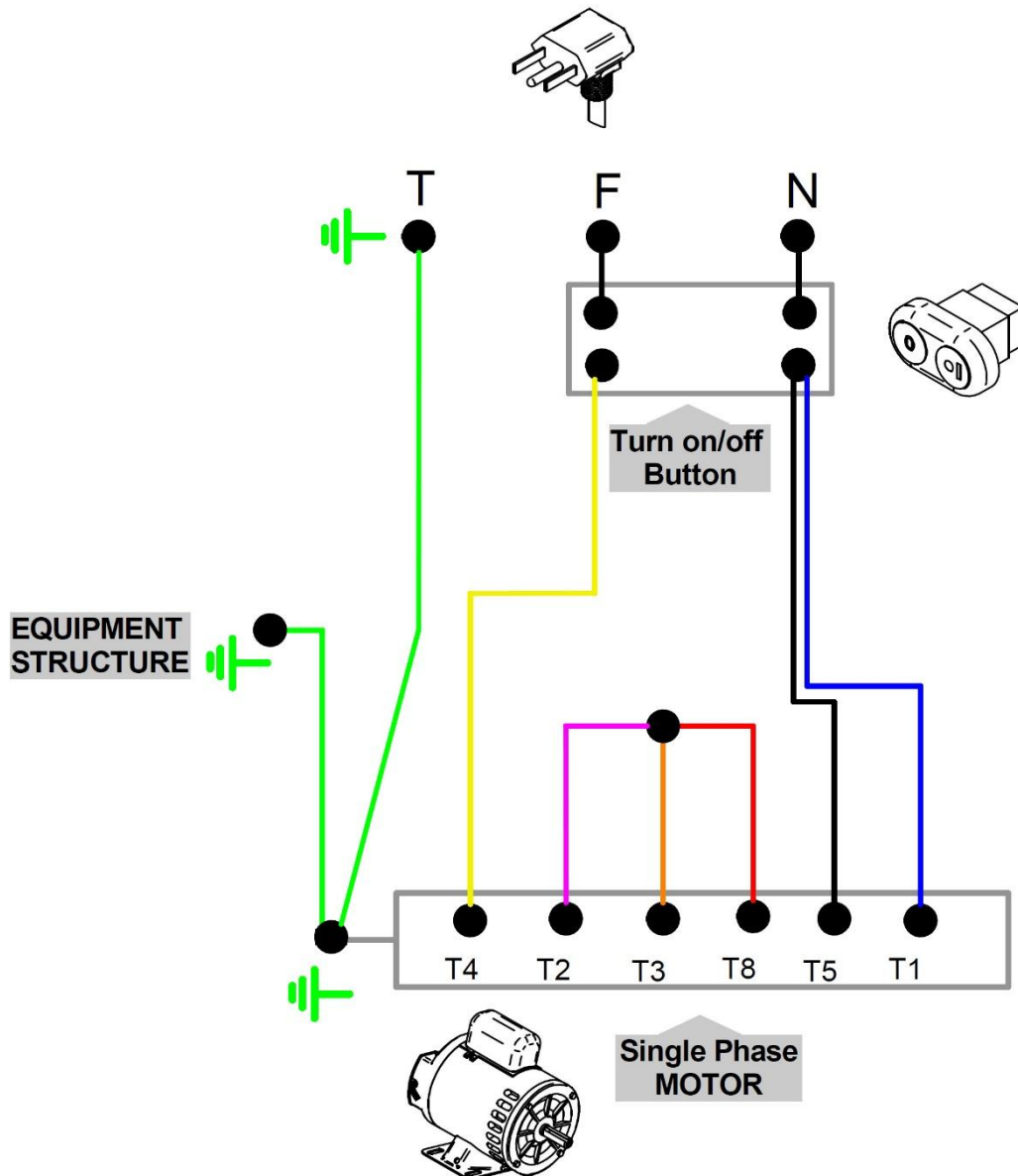
6. ANNEXES

Electrical Schematic - Voltage 110 V or 220 V / Frequency: 60 Hz



ATTENTION: The ground connection varies depending on the type of plug. For the electrical installation, observe the current regulations in the country, especially with regard to the earth connection (if applicable).

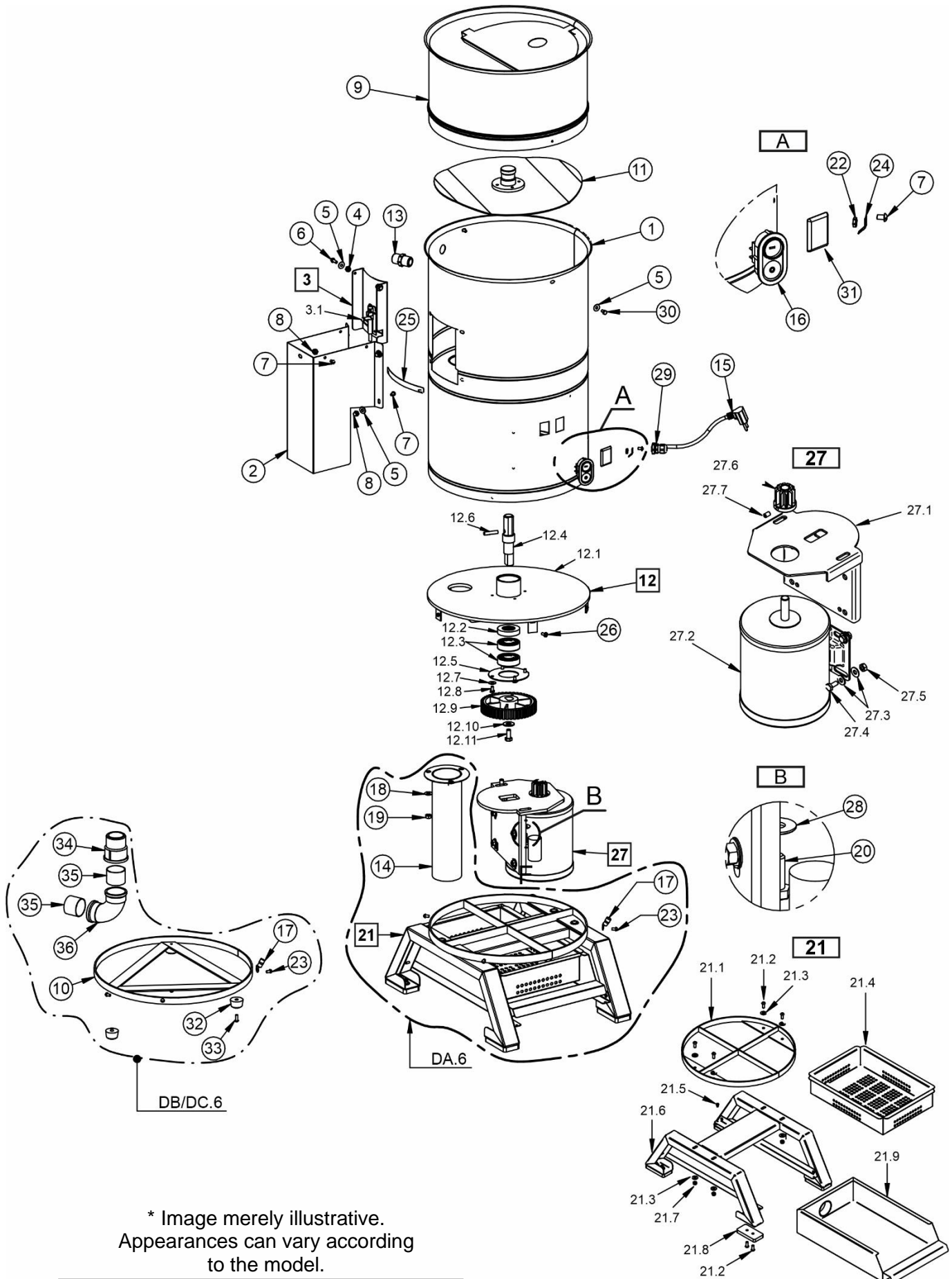
Electrical Schematic - Voltage: 220 V / Frequency: 50 Hz



NOTE: In the above Electrical Schematic, white wires are represented by pink.
Motor with double rotation. To invert the rotation, change T5 for T8.

ATTENTION: The ground connection varies depending on the type of plug.
For the electrical installation, observe the current regulations in the country, especially with regard to the earth connection (if applicable).

Exploded View Drawing - Model: DA/DB/DC.6



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

Cable and plugs are not in the drawing,
please consider in the spare parts list.

Spare Parts - Model: DA/DB/DC.6

| Position | Code | Description | Quant. | Model |
|----------|---------|--------------------------------------|--------|---------|
| 1 | GAB306 | Structure - DA.6 | 1 | DA.6 |
| | GAB304 | Structure - DB/DC.6 | | DB/DC.6 |
| 2 | CAB010 | Collector Head | 1 | * |
| 3 | PTA012 | Collector Head Door | 1 | * |
| 3.1 | FCH011 | Stainless steel clasp | 1 | * |
| 4 | POS140 | Stainless Steel Self-Locking Hex Nut | 2 | * |
| 5 | ARL008 | Flat Stainless Washer | 8 | * |
| 6 | PRS045 | Stainless Hex Screw | 2 | * |
| 7 | PRR017 | Machine Screw Round Stainless Steel | 6 | * |
| 8 | POC005 | Stainless Hat Nut | 5 | * |
| 9 | PTC045 | Maze Top Protection | 1 | * |
| 10 | BAS059 | Base | 1 | DB/DC.6 |
| 11 | CJT172 | Garlic Peeling Disc - DA.6 | 1 | DA.6 |
| | DIS045 | Potato Peeling Disc - DB.6 | | DB.6 |
| | DIS046 | Onion Peeling Disc - DC.6 | | DC.6 |
| 12 | CJT1371 | Assembled Bottom - DA.6 | 1 | DA.6 |
| | CJT887 | Assembled Bottom - DBC.6 | | DB/DC.6 |
| 12.1 | ETR166 | Welded Plate Bottom - DA.6 | 1 | DA.6 |
| | ETR115 | Welded Plate Bottom - DBC.6 | | DB/DC.6 |
| 12.2 | RET003 | Retainer | 1 | * |
| 12.3 | ROL063 | Bearing | 2 | * |
| 12.4 | EIX009 | Axle | 1 | * |
| 12.5 | TAP153 | Welded Bottom Cover | 1 | * |
| 12.6 | PNL003 | Elastic Pin | 1 | * |
| 12.7 | ARL008 | Flat Stainless Washer | 4 | * |
| 12.8 | PRS332 | Stainless Hex Screw | 4 | * |
| 12.9 | EGG002 | Gear | 1 | * |
| 12.10 | ARL002 | Plain Zinc Washer. | 1 | * |
| 12.11 | PRS007 | Zinc Hex Screw. | 1 | * |
| 13 | NIP001 | Nipel PVC | 1 | * |
| 14 | CJT1373 | Internal Exhaust Pipe - DA.6 | 1 | DA.6 |
| 15 | CBE030 | Electrical Cable. PP Type 4 | 1 | ** |
| | CBE272 | Electrical Cable. PP Type 3 | | ** |
| | CBE029 | Electrical Cable. PP Type 2 | | ** |
| | CBE023 | Electrical Cable. PP Type 1 | | ** |
| 16 | CHE166 | On/Off button | 1 | * |
| 17 | TCE023 | Equipotential Terminal | 1 | * |
| 18 | ARL010 | Flat Stainless Washer | 3 | DA.6 |
| 19 | POS157 | Stainless Hex Nut | 3 | DA.6 |
| 20 | PRS007 | Zinc Hex Screw. | 2 | * |
| 21 | CVT076 | Easel - DA.6 | 1 | DA.6 |
| 21.1 | BAS169 | Easel Base - DA.6 | 1 | DA.6 |
| 21.2 | PRT058 | Paraf. Allen Cab. bulging | 12 | DA.6 |
| 21.3 | ARL010 | Flat Stainless Washer | 16 | DA.6 |
| 21.4 | FIL024 | Filter | 1 | DA.6 |
| 21.5 | PRT074 | Allen screw | 2 | DA.6 |

DB/DC.6 – Applicable item for DB.6 and DC.6 models.

DA.6– Applicable item for DA.6 model.

DB.6– Applicable item for DB.6 model.

DC.6– Applicable item for DC.6 model.

* Applicable item for all 6kg peeler models.

** Consult Technical Support or the Manufacturer.

Spare Parts - Model: DA/DB/DC.6

| Position | Code | Description | Quant. | Model |
|----------|--------|---|--------|---------|
| 21.6 | CVT077 | Easel - DA.6 | 1 | DA.6 |
| 21.7 | POS165 | Stainless Steel Self-Locking Hex Nut | 12 | DA.6 |
| 21.8 | PEP036 | Rubber Foot | 4 | DA.6 |
| 21.9 | BDJ082 | Tray with Exhaust Pipe | 1 | DA.6 |
| 22 | POS020 | Stainless Hex Nut | 1 | * |
| 23 | PRR005 | Round Machine Screw | 4 | DA.6 |
| | | | 3 | DB/DC.6 |
| 24 | TCE007 | Grounding Terminal | 1 | * |
| 25 | GAP003 | Product Guide Plate | 1 | * |
| 26 | PRA005 | Self-Tightening Screw. Zinc | 5 | * |
| 27 | CJT889 | 220V 60Hz Motor Set | 1 | * |
| | CJT888 | 110V 60Hz Motor Set | | * |
| | CJT894 | 220V 50Hz Motor Set | | * |
| 27.1 | SBT202 | Engine Support | 1 | * |
| 27.2 | MTE200 | Electric Motor 1/4 hp 60 Hz Voltage 110 V | 1 | * |
| | MTE201 | Electric Motor 1/4 hp 60 Hz Voltage 220 V | | * |
| | MTE035 | Electric Motor 1/4 hp 50 Hz Voltage 220 V | | * |
| 27.3 | ARL004 | Flat Washer | 8 | * |
| 27.4 | PSR010 | Hex Bolt | 4 | * |
| 27.5 | POS005 | Hex Nut | 4 | * |
| 27.6 | EGG047 | Gear | 1 | * |
| 27.7 | PRN003 | Allen screw | 1 | * |
| 28 | ARL003 | Plain Zinc Washer. | 2 | * |
| 29 | TCE073 | Cable Gland | 1 | * |
| 30 | PRS332 | Stainless Hex Screw | 2 | * |
| 31 | BCH046 | Black Tampon | 1 | * |
| 32 | PEP004 | Rubber Foot | 3 | DB/DC.6 |
| 33 | PRR015 | Machine Screw Round Zinc | 3 | DB/DC.6 |
| 34 | PVC049 | Short Adapter with Bag and Thread | 1 | DB/DC.6 |
| 35 | PCT094 | PVC pipe | 2 | DB/DC.6 |
| 36 | PVC061 | 90° bend | 1 | DB/DC.6 |
| 37 | - - - | Cables and Connectors | - - - | * |
| 37.1 | TCE004 | Terminal Fit | 2 | * |
| 37.2 | TCE013 | Female Connector Terminal | 3 | * |
| 37.3 | TCE033 | Orange Threaded Connector | 1 | * |
| 37.4 | CBE082 | Earth Amendment Electrical Cable | 1 | * |

DB/DC.6 – Applicable item for DB.6 and DC.6 models.

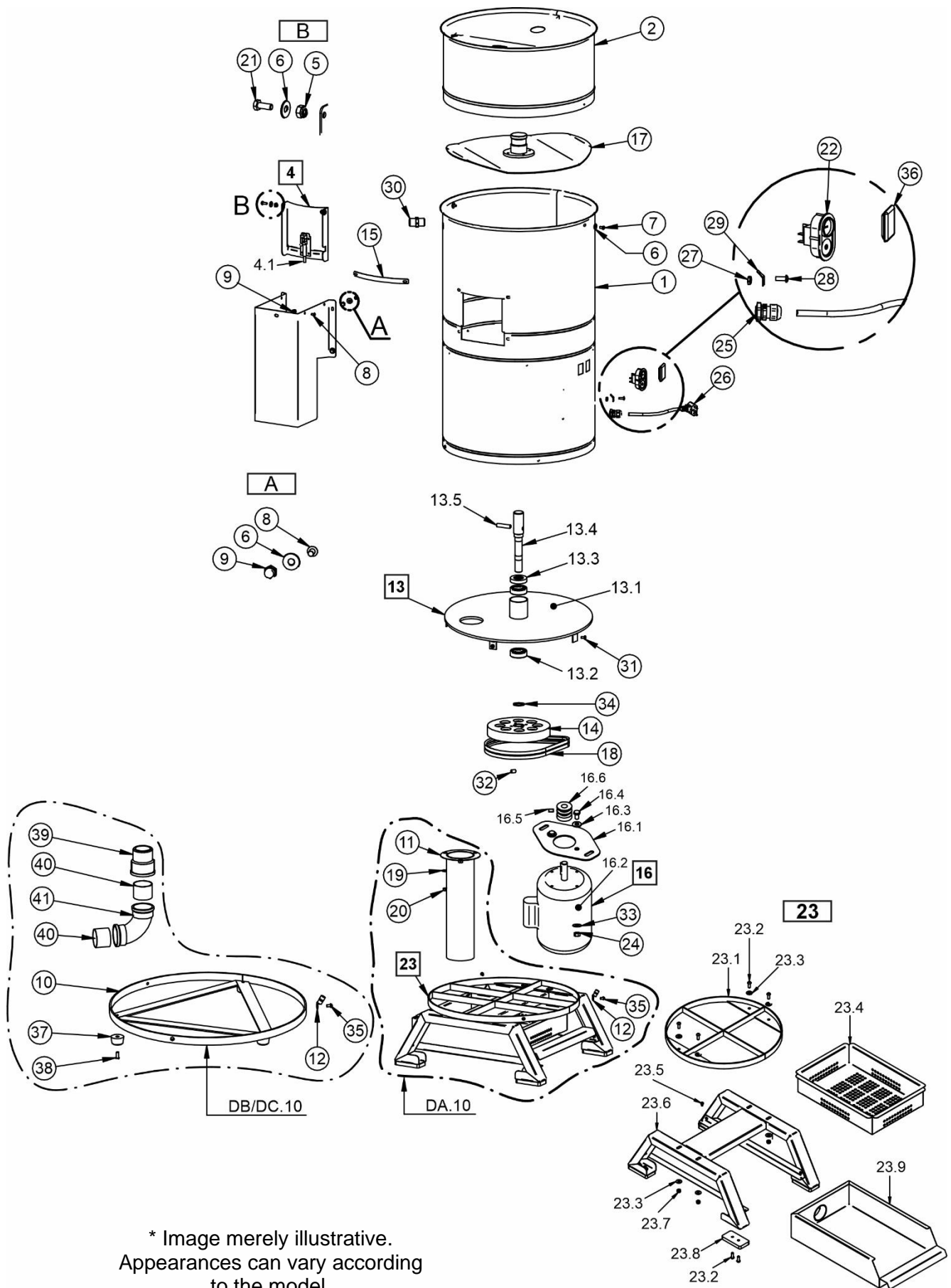
DA.6– Applicable item for DA.6 model.

DB.6– Applicable item for DB.6 model.

DC.6– Applicable item for DC.6 model.

* Applicable item for all 6kg peeler models.

Exploded View Drawing - Model: DA/DB/DC.10



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

Cable and plugs are not in the drawing,
please consider in the spare parts list.

Spare Parts - Model: DA/DB/DC.10

| Position | Code | Description | Quant. | Model |
|----------|---------|---|--------|----------|
| 1 | GAB307 | Structure - DA.10 NR.12 | 1 | DA.10 |
| | GAB305 | Structure - DBC.10 NR.12 | | DB/DC.10 |
| 2 | PTC044 | Labyrinth Protection | 1 | * |
| 3 | CAB011 | Collector Head | 1 | * |
| 4 | PTA013 | Collector Head Door | 1 | * |
| 4.1 | FCH011 | Stainless steel locker | 1 | * |
| 5 | POS140 | Stainless Steel Self-Locking Hex Nut | 2 | * |
| 6 | ARL008 | Flat Stainless Washer | 8 | * |
| 7 | PRS332 | Stainless Hex Screw | 2 | * |
| 8 | PRR017 | Machine Screw Round Stainless Steel | 5 | * |
| 9 | POC005 | Stainless Hat Nut | 5 | * |
| 10 | BAS060 | Base | 1 | DB/DC.10 |
| 11 | CJT1332 | Internal Exhaust Pipe - DA.10 | 1 | DA.10 |
| 12 | TCE023 | Equipotential Terminal | 1 | * |
| 13 | CJT1372 | Assembled Bottom - DA.10 | 1 | DA.10 |
| | CJT1029 | Assembled Bottom - DBC.10 | | DB/DC.10 |
| 13.1 | ETR167 | Welded Plate Bottom - DA.10 | 1 | DA.10 |
| | ETR095 | Welded Plate Bottom - DBCA.10 | | DB/DC.10 |
| 13.2 | ROL063 | Bearing | 2 | * |
| 13.3 | RET003 | Retainer | 1 | * |
| 13.4 | EIX276 | Bearing Shaft | 1 | * |
| 13.5 | PNL007 | Elastic Pin | 1 | * |
| 14 | POL037 | Driven Plastic Pulley | 1 | * |
| 15 | GAP002 | Product Guide Plate | 1 | * |
| 16 | CJT1031 | 220V 60Hz Motor Set | 1 | * |
| | CJT1030 | 127V 60Hz Motor Set | | * |
| | CJT1032 | 220V 50Hz Motor Set | | * |
| 16.1 | SBT203 | Motor Base Support | 1 | * |
| 16.2 | MTE202 | Electric Motor 1/2 hp 60 Hz Voltage 110 V | 1 | * |
| | MTE203 | Electric Motor 1/2 hp 60 Hz Voltage 220 V | | * |
| | MTE038 | Electric Motor 1/2 hp 50 Hz Voltage 220 V | | * |
| 16.3 | ARL002 | Flat Washer | 2 | * |
| 16.4 | PRS027 | Hex Bolt | 4 | * |
| 16.5 | PMT004 | Engine Pulley | 1 | * |
| 16.6 | PRN001 | Allen Screw S/C | 1 | * |
| 17 | CJT170 | Garlic Peeling Disc - DA.10 | 1 | DA.10 |
| | DIS064 | Plate Mounted Disc - DB.10 | | DB/DC.10 |
| | DIS065 | Plate Mounted Disc - DC.10 | | DB/DC.10 |
| 18 | COR049 | Belt | 2 | * |
| 19 | ARL010 | Flat Stainless Washer | 3 | DA.10 |
| 20 | POS157 | Stainless Hex Nut | 3 | DA.10 |
| 21 | PRS045 | Stainless Hex Screw | 2 | * |
| 22 | CHE166 | On/Off button | 1 | * |
| 23 | BCH058 | Celme Key Straight Frame | 1 | * |
| 23 | CVT078 | Easel - DA.10 | 1 | DA.10 |
| 23.1 | BAS170 | Easel Base | 1 | DA.10 |
| 23.2 | PRT058 | Stainless Steel Dome Head Allen Screw | 12 | DA.10 |
| 23.3 | ARL010 | Flat Stainless Washer | 16 | DA.10 |

DB/DC.10 – Applicable item for DB.10 and DC.10 models.

DA.10– Applicable item for DA.10 model.

DB.10– Applicable item for DB.10 model.

DC.10– Applicable item for DC.10 model.

* Applicable item for all 10kg peeler models.

** Consult Technical Support or the Manufacturer.

Spare Parts - Model: DA/DB/DC.10

| Position | Code | Description | Quant. | Model |
|----------|--------|---------------------------------------|--------|----------|
| 23.4 | FIL025 | Filter | 1 | DA.10 |
| 23.5 | PRT074 | Allen screw | 2 | DA.10 |
| 23.6 | CVT079 | Easel | 1 | DA.10 |
| 23.7 | POS165 | Stainless Steel Self-Locking Hex Nut | 12 | DA.10 |
| 23.8 | PEP036 | Rubber Foot | 4 | DA.10 |
| 23.9 | BDJ084 | Tray with Exhaust Pipe | 1 | DA.10 |
| 24 | POS003 | Zinc Hex Nut. | 2 | * |
| 25 | TCE073 | Cable Press | 1 | * |
| 26 | CBE282 | PP Electrical Cable Type 8 - 220 V | 1 | ** |
| | CBE030 | PP Electrical Cable Type 4 - 220 V | | ** |
| | CBE001 | PP Electrical Cable Type 4 - 110 V | | ** |
| | CBE272 | PP Electrical Cable Type 3 - 220 V | | ** |
| | CBE029 | PP Electrical Cable Type 2 - 220 V | | ** |
| | CBE023 | PP Electrical Cable Type 1 - 220 V | | ** |
| 27 | POS020 | Stainless Hex Nut | 1 | * |
| 28 | PRR022 | Machine Screw Round Stainless Steel | 1 | * |
| 29 | TCE007 | Grounding Terminal | 1 | * |
| 30 | NIP001 | Nipel PVC | 1 | * |
| 31 | PRA005 | Self-Tightening Screw. Zinc | 5 | * |
| 32 | PRN001 | Allen Screw S/C | 2 | * |
| 33 | ARL002 | Plain Zinc Washer. | 2 | * |
| 34 | ARE002 | Flat Zinc Washer | 1 | * |
| 35 | PRR005 | Round Machine Screw | 4 | DA.10 |
| | | | 3 | DB/DC.10 |
| 36 | BCH046 | Black Rectangular Hole Cap | 1 | * |
| 37 | PEP004 | Rubber Foot | 3 | DB/DC.10 |
| 38 | PRR015 | Zinc Round Machine Screw. | 3 | DB/DC.10 |
| 39 | PVC061 | 90° bend | 1 | DB/DC.10 |
| 40 | PVC049 | Short Adapter with Bag and PVC Thread | 1 | DB/DC.10 |
| 41 | PCT094 | PVC pipe | 2 | DB/DC.10 |
| 42 | - - - | Cables and Connectors | - - - | * |
| 42.1 | TCE004 | Terminal Fit | 2 | * |
| 42.2 | TCE013 | Female Connector Terminal | 3 | * |
| 42.3 | TCE033 | Orange Threaded Connector | 1 | * |
| 42.4 | CBE082 | Electrical Cable Splice 430mm Earth | 1 | * |

DB/DC.10 – Applicable item for DB.10 and DC.10 models.

DA.10– Applicable item for DA.10 model.

DB.10– Applicable item for DB.10 model.

DC.10– Applicable item for DC.10 model.

* Applicable item for all 10kg peeler models.

** Consult Technical Support or the Manufacturer.

Notes

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