



INSTRUCTION MANUAL

Installation | Maintenance | Use | Safety

Bread Divider

Models

DPM.30

DPC.30

DPM.36

DPC.36



Model: DPM.36



Model: DPC.36

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.

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

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

IMG BRASIL PRODUCT MANUFACTURER



IMPORTANT:

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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Brusque – SC – Brasil

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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

- 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 equipment must be used by trained personnel familiar with the use and safety regulations described in this manual;

This appliance 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 equipment;
- In case of change of the personnel that will work with the equipment, the new operator must be instructed its standards and the operation;
- The operator must use the **Adequate PPE's** (equipment for individual safety). As for example: use cap on the hair avoiding that they lock in the moving parts of the equipment;
- 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 being held to read and answered all the questions, this manual must be stored carefully in place of easy access, known by all the people who will operate the equipment and made available for the people who carry out maintenance, to any queries. When in doubt, consult 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;
- Only insert products that are intended for the equipment and never put your hands, fingers, or objects into the tray, blades, or moving parts (rack, counterweight, etc.) while using the equipment as this may cause an accident.

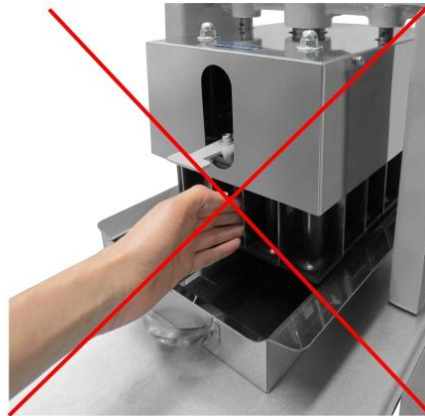
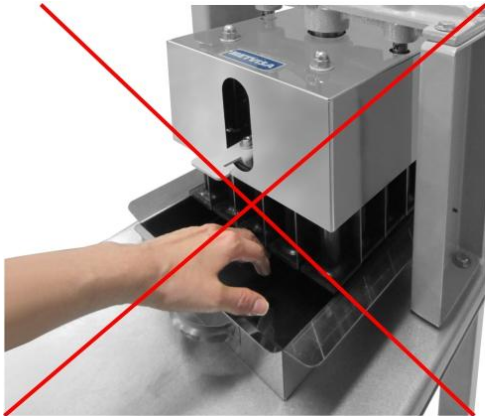


ATTENTION!

Do not perform repairs on your own. Refer to the technical service authorized by the manufacturer. Use only original parts in your equipment.

1.2 Mechanical Safety

- Never place hands, fingers or objects (such as spoons and knives) inside the tray or on moving parts (rack, blades, etc.) with the equipment in use, as this may cause an accident;



The equipment described in this manual complies with the mechanical risk regulation. Safety is obtained with:

1. **Cabinet**, protects the entire press base, preventing operator access to the blades and contact with water, dust and other materials;
2. **Food tray** serves as a reservoir for the dough to be divided, preventing the dough from dripping on the table and protects the user from contact with the blades during cutting;
3. **Non-slip** feet.

For a view of the parts described above, refer to the image in item 2.1 (Main Components) or item 8 (Attachments - Exploded View) of this manual.



ATTENTION!

Whenever any item regarding the safety of the equipment (such as cleaning or maintenance) is removed, reset it and confirm that it is performing its function correctly.

2. Technical Features

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 the use of materials suitable for contact with the dough.

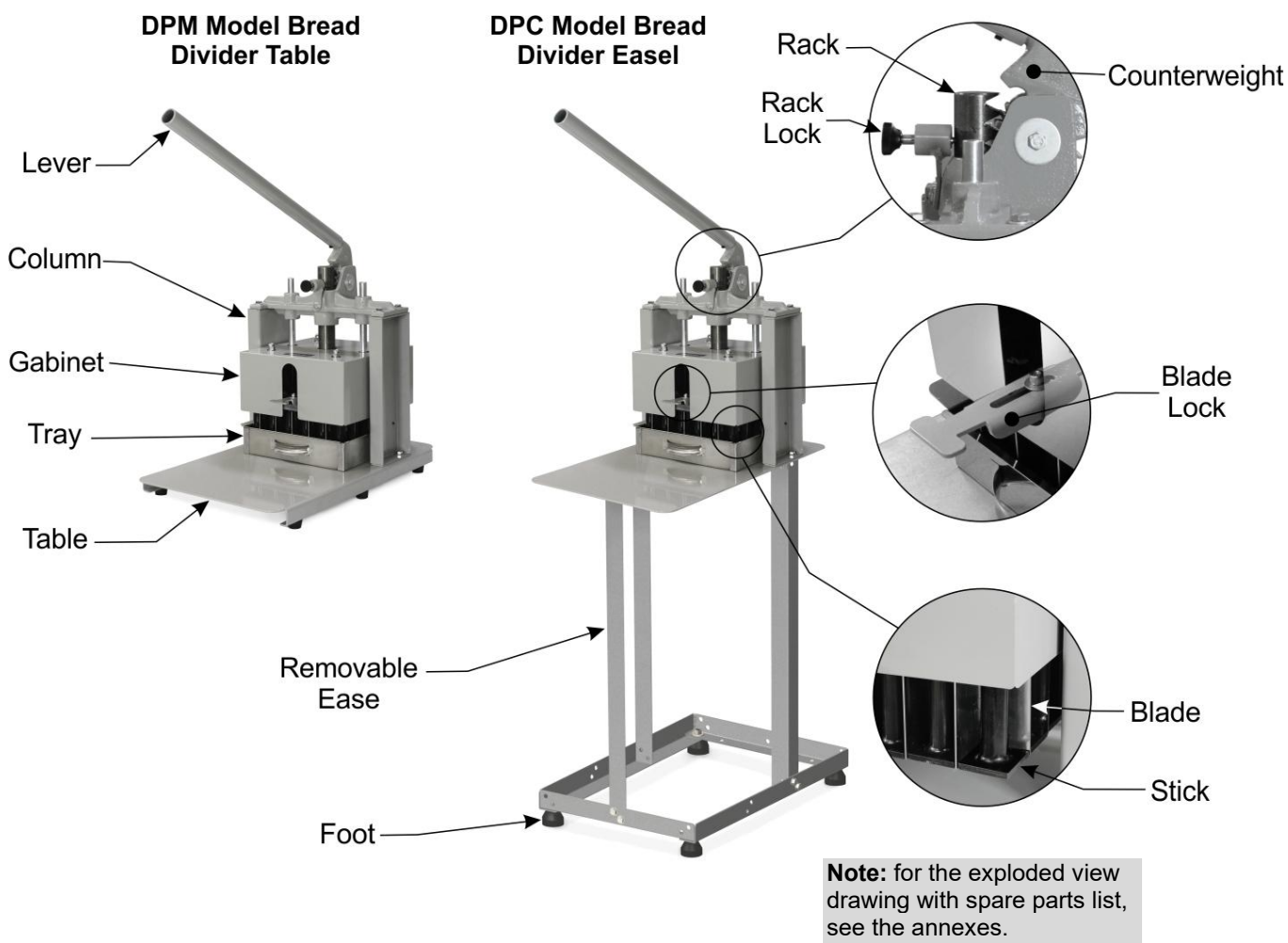
The equipment was constructed with the following characteristics:

- Cast iron rack and counterweight. The lever, columns, cabinet, table, easels and blade lock are made of carbon steel. Both parts are coated with epoxy electrostatic paint, an excellent anticorrosive protection;

- Non-toxic plastic (Nylon) pressing stick, material that is easy to preserve, hygienic and resistant to corrosion;
- Tray and blades in stainless steel, which resists the attack of several 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.

The following are the main components of the equipment:



2.2 Technical Data

Model	Standard Measures for Operation WidthxHeightxDepth (mm)	Net weight (kg)	Production Capacity Divisions	Capacity Approx. Ready Dough (kg) **
DPC30	380x1840*x660	35.4	30	2.0
DPM30	380x1065*x580	30.1	30	2.0
DPC36	380x1840*x660	37.8	36	2.5
DPM36	380x1065*x580	32.6	36	2.5

* Height measurement was considered with the lever raised.

** Approximate capacity of ready dough (raw) for French bread production.



The diagram shows a METVISA label with the following fields and callouts:

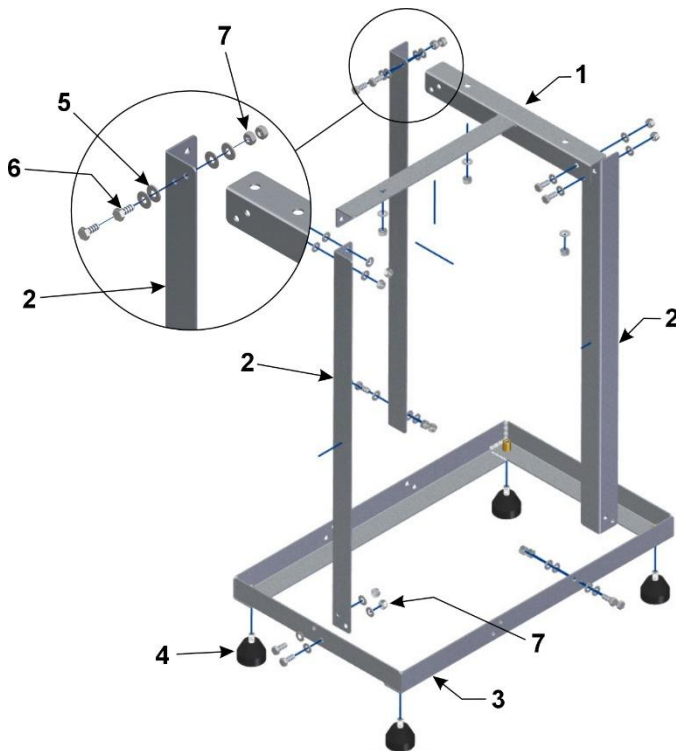
- Equipment Model:** Points to the top section containing **MODELO: DPXXX** and **DIVISORA DE PAO**.
- Variable Digits:** Points to the **DPXXX** part of the model number.
- Series Number:** Points to the **Nr: 000001** field.
- Year of Manufacture:** Points to the **Ano Fab.: XXXX** field.
- Weight:** Points to the **PESO: XXX kg** field.

The label also includes a barcode and a table of technical specifications:

TENSÃO:	CORRENTE:	FREQUÊNCIA:	PROTEÇÃO:	PESO:
---	---	---	---	XXX kg

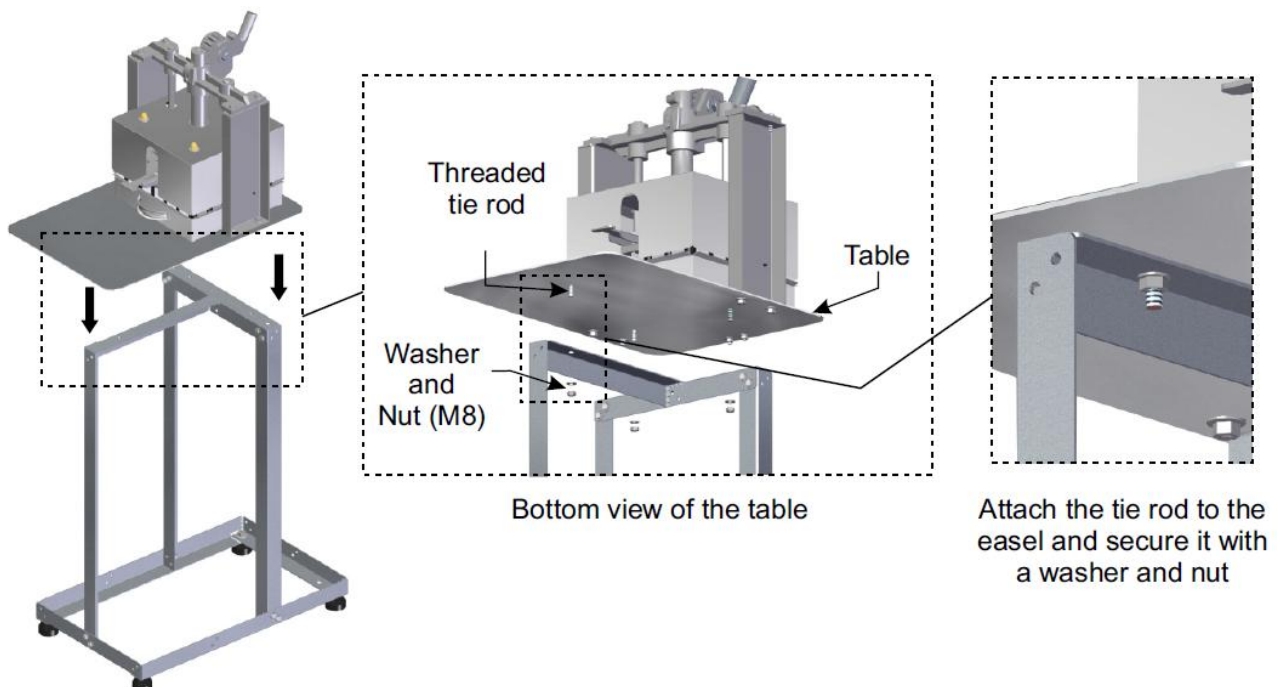
At the bottom, the label provides contact information for IMG Brasil Indústria de Máquinas para Gastronomia Ltda., including the address, ZIP code, and phone/fax numbers.

Following mounting positions and description of the easel parts:

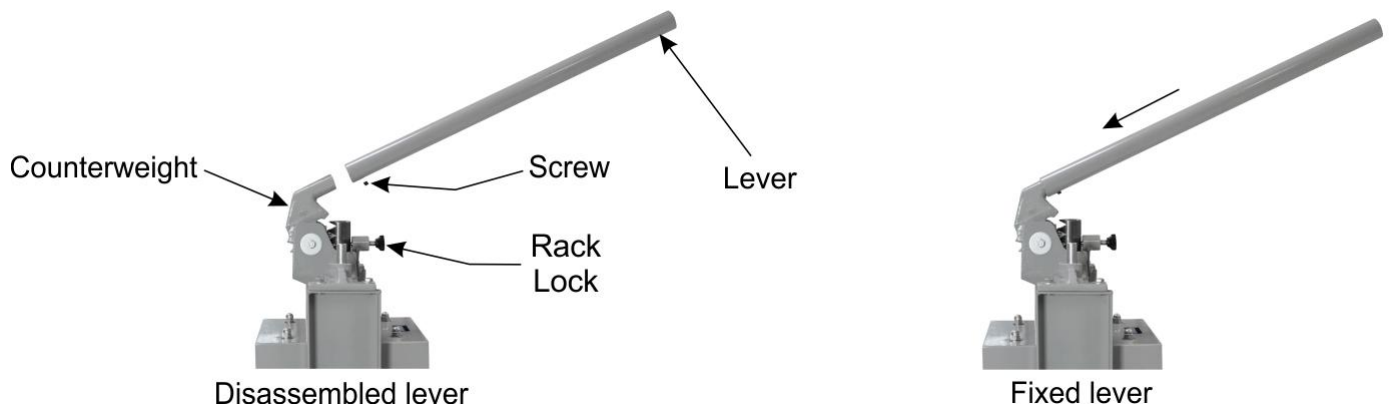


Pos.	Code	Description	Qty.
1	BAS091	Top Base	01
2	CAN100	Easel Foot	03
3	BAS092	Bottom Base	01
4	PEP028	Rubber Foot	04
5	ARL003	5/16" Flat Washer	27
6	PRS336	M8 Hexagonal Screw	12
7	POS153	M8 Hexagonal Nut	15

After assembling the easel, place the tie rods, located at the bottom of the equipment table, on the easel and secure them through the washers (M8 - Code ARL003) and nuts (M8 - Cod. POS153) as shown below.



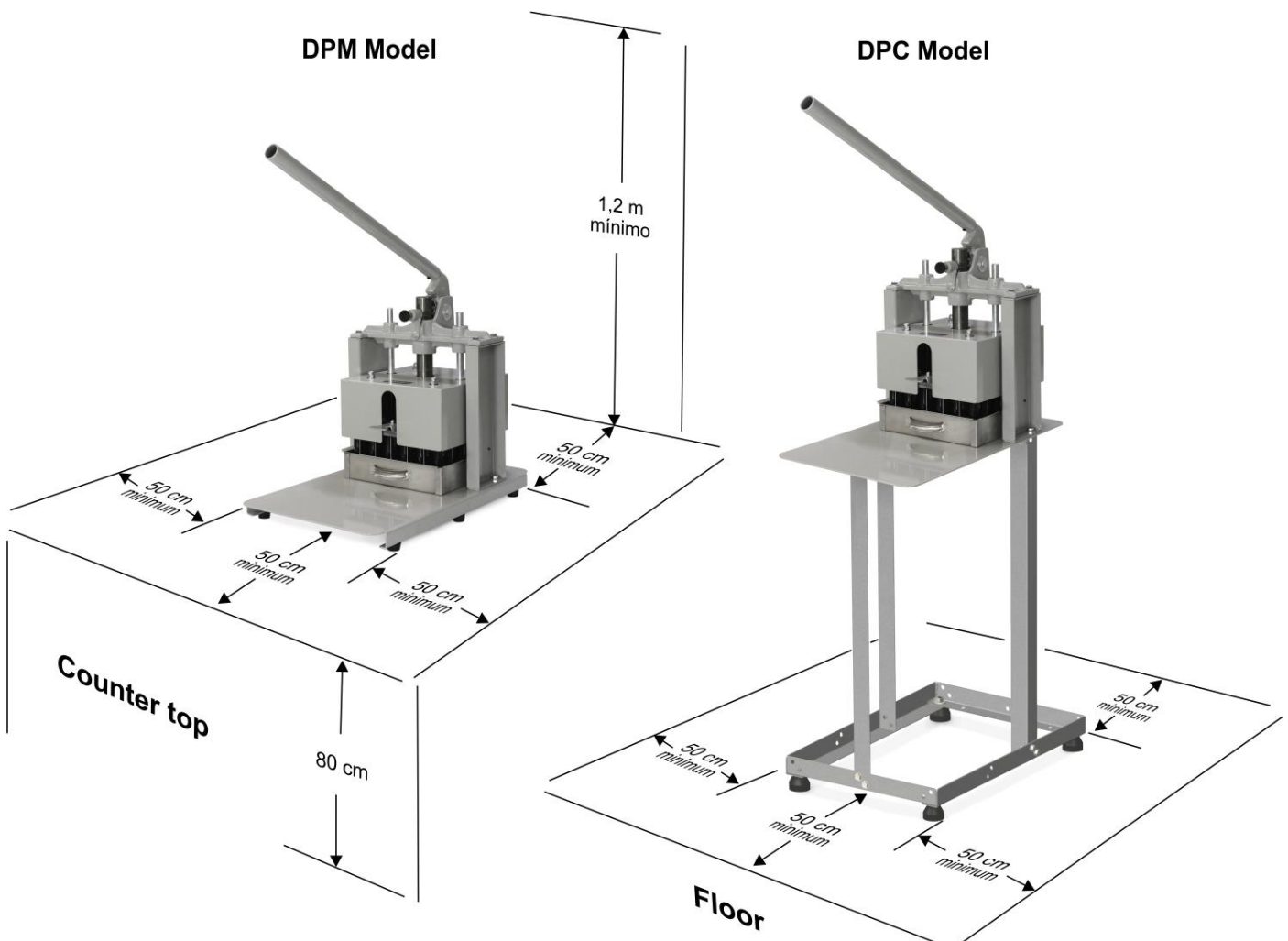
For lever mounting (following image), fit the lever side with the fixing hole in the counterweight. Secure the lever with the screw (5/16" allen screw w/o head - Code PRN002) accompanying the equipment.



If the equipment (DPC.30 and DPC.36 models) is not secure, it may not have been mounted correctly. In this case, repeat the operation and if it does not succeed, contact your technical assistance.

To ensure correct operation and safety, the equipment must be positioned in an airy environment and on a sufficiently large, level, dry and stable support surface, away from heat sources and water taps, and in places where there is no heavy human traffic. Install your device with a distance of at least 50 cm around it.

The DPC.30 and DPC.36 (with easel) models can be supported directly on the floor, while DPM.30 and DPM.36 (tabletop) should be installed on a bench with an average height of 80 cm and reserve an area above the bench with at least 1.20 m in height, so that there is enough space for inspection, maintenance, cleaning and use.





ATTENTION!

The installation and the place where the equipment will be disposed must comply with the Standards for the Prevention of Risks at Work and Safety at Work in Machinery and Equipment (Regulatory standard NR-12).

The manufacturer will not be responsible for possible direct or indirect damage caused by non-compliance with said standards and other instructions presented in this manual.

3.2 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 equipment has mechanical guards (see item 1.2 Mechanical Safety) that prevent access to moving parts. Removal or tampering with these safety components can cause serious risks to the operator's upper limbs.

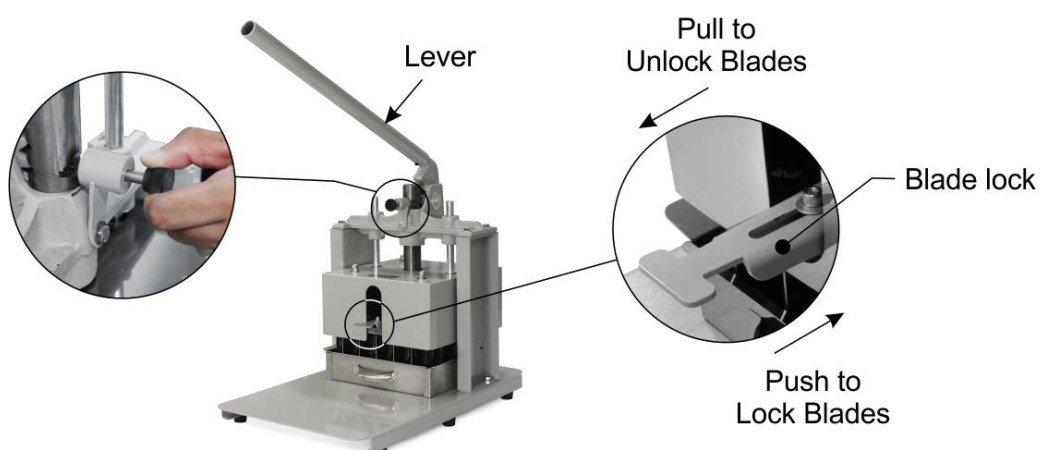
4. Use of Equipment

4.1 Utility

Equipment used exclusively to divide bread dough into equal parts.

4.2 Manual Drive

The equipment consists of a blade lever and lock, located on the front of the equipment.



See description of each command below:

- **Lever** - used to move the press base where the blades are located.
- **Rack Lock** – to lock the rack, simply push the lever up until the end of the stroke. The lock is intended to prevent the lever from suddenly descending. To unlock, hold the lever with one hand and pull the handle to release the lever for movement.
- **Blade Lock** - locks and unlocks the blades. By pushing the lock, the blades will be unable to move. Hold the lock in this position to press the dough. To unlock the blades, pull the lock. In this way it is possible to divide the dough.

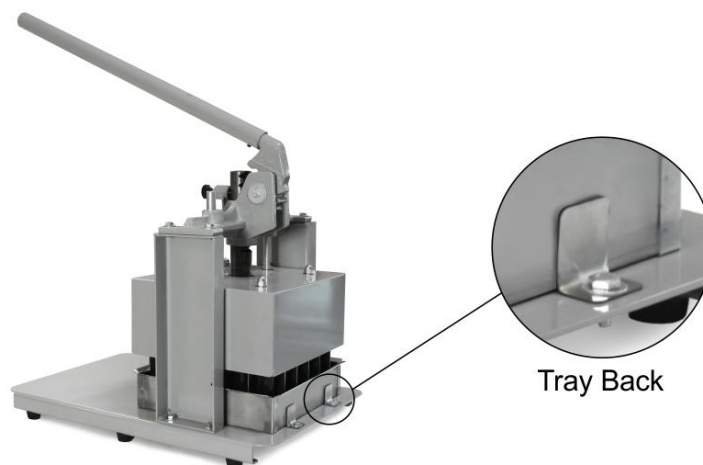
4.3 Operating Procedures

Before operating your equipment, perform a cleaning of the components that will have contact with the dough (tray, table, blades, etc.). Follow the cleaning instructions in item 5 of this manual.

• **Operation:** Before using the equipment, make sure that all parts are properly seated (easel and lever on the DPC.30 and DPC.36 models) and check the correct disposal of the equipment as instructed in item 3.1 (Disposal of the Equipment).

Follow the procedure of operation of the equipment:

1. First, lift the lever to the end of the stroke and make sure it is locked with the rack lock;
2. Distribute evenly on the tray the already heavy dough (see capacity table in item 2.2 Technical Data);
3. Verify that the blades are locked by pushing the blade lock in;
4. Place the tray under the press base until it hits the back of the tray;



5. Lower the lever to press the dough and then raise it;

6. Pull the blade lock to unlock the blades;
7. Lower the lever to divide the dough;
8. Lift the lever to the end of the stroke and make sure it has been locked with the rack lock. Raise the lever and remove the tray. Place the dough on a countertop to separate the pieces. After that, forward the dough to the IMG bread modeler.



Remove the tray with the divided dough

9. After the equipment has finished operating, clean as instructed in item 5 (Cleaning and Maintenance).



ATTENTION!

If you notice that the machine cannot make the cut, check that the blades are unlocked and that the amount of dough conforms to the capacity of each machine (see table in item 2.2).

Never use instruments that are not part of the equipment to assist in the operation.

Do not lower the lever with the tray out of position and do not insert products that are not doughs inside the tray.

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

IMPORTANT

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

IMPORTANT

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.

5. Cleaning and Maintenance

5.1 Cleaning Procedures and Products Used

Your equipment is built with first-line materials, so use it correctly and you will get great satisfaction. Always keep your equipment clean and well taken care of, as this will make it have a much longer shelf life.

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



ATTENTION!

Do not use water jet to clean the equipment.

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.

The removable part (only the tray) must be removed from the equipment and washed with hot water and neutral soap. Clean the corners thoroughly, eliminating residue from the dough.

The rest of the equipment should be cleaned as many times as possible, to prevent the dough 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 dry, soft cloth.

Never use abrasive products or sponges and substances containing acids or chlorine to clean the metallic parts, as they may scratch or damage the surface of the parts causing corrosion points.



ATTENTION!

Take care when cleaning the blades as they are sharp. Use only a damp cloth, handling the blades with care, otherwise it may cause accidents. The same care is required for any other sharp component of the device. It is extremely important that the products used in the cleaning ensure maximum cleanliness and that they are not toxic.

IMPORTANT

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.

5.2 Maintenance and Behavior in Case of Breakdowns

The operator should be instructed to perform routine inspections by making minor adjustments and cleaning. Examples can be cited: checking for strange noises; wear of parts; lack of lubrication of the counterweight, rack and guides; non-execution by the equipment to the service for

which it is proposed; among others. Actions such as these are essential to ensure a longer equipment life.

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



ATTENTION!

Never let your equipment work without lubrication, as this will cause damage to your equipment.

It is recommended to lubricate parts every 6 months of use or 800 hours worked.

This equipment uses Non-toxic White Grease of Food Grade in the rack, counterweight and in the guides of the press base (tie rods).

By performing preventive maintenance, the inconvenience of the equipment stopping when you need it most is eliminated, reducing the cost of maintenance and reducing the risk of accidents.



ATTENTION!

Preventive maintenance requires a trained professional.

Whenever any item related to the safety of the equipment is removed (for example, when performing maintenance), put it back in its proper place and confirm that they are performing their function correctly.

If a malfunction or non-conformity is detected, send your device to the nearest technical assistance. See a list of technical assistance on our website: www.metvisa.com.br

5.3 Prolonged Interruption in Use of Equipment

When you have to leave the equipment idle for an extended period of time, 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 products available on the market. You should also protect the equipment from dust by covering it with a nylon screen or other material.

6. Analysis and Troubleshooting

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
Heavy lever	- Rack adjustment; - Gear of the rack.	- Send the equipment to the nearest authorized service station or contact the factory.
	- Lack of lubrication in the press base guides.	-Lubricate according to item 5.2 of the manual. - Send the equipment to the nearest authorized service station or contact the factory.
Broken sticks	- Wear, collision, service life.	- Send the equipment to the nearest authorized service station or contact the factory.
	- Product different from indicated.	- This equipment is intended exclusively for dividing dough into equal parts, such as French bread.
Irregular dough cutting	- Sticks, broken or improperly assembled; - Worn or broken blades.	- Send the equipment to the nearest authorized service station or contact the factory.

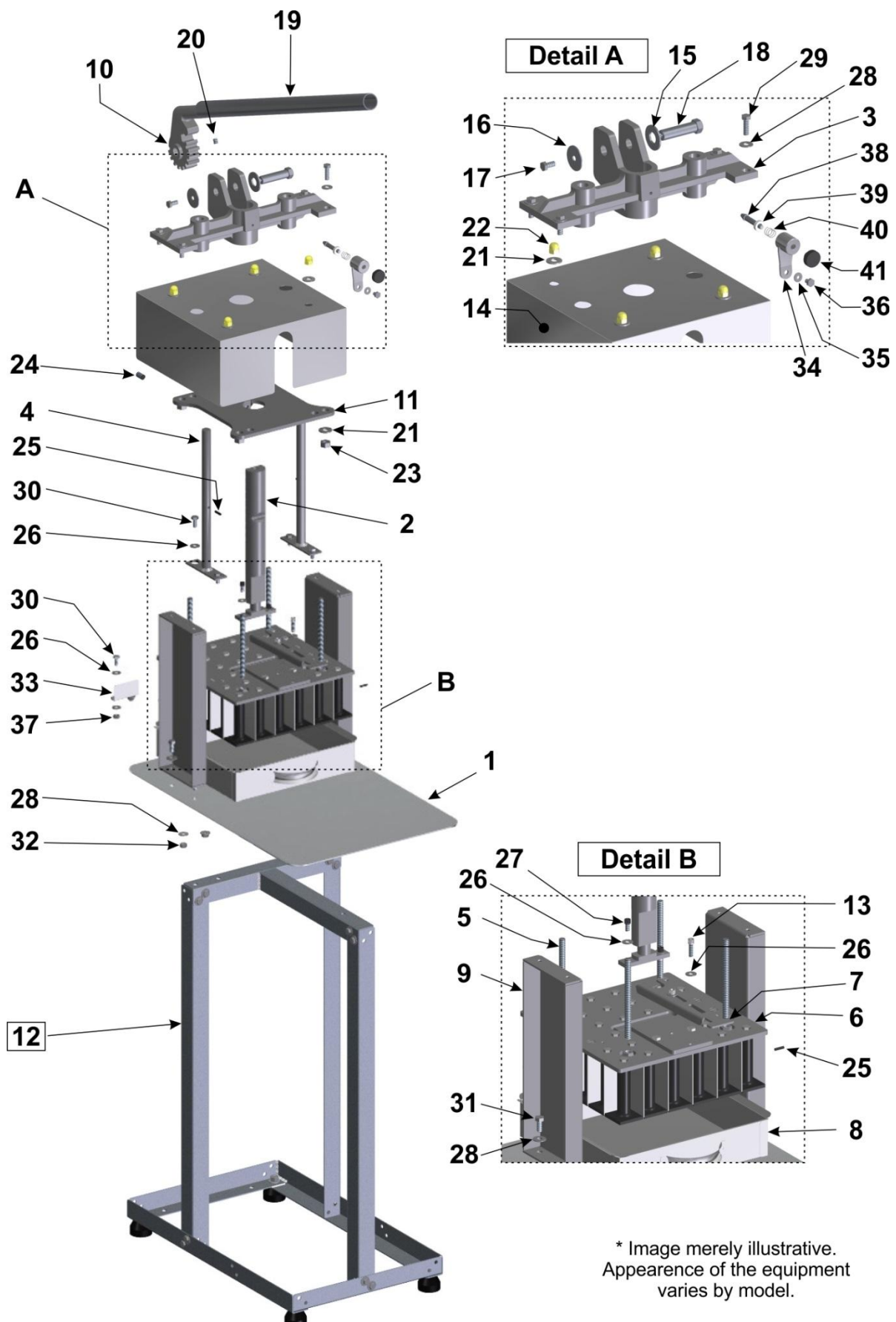
For more information and clarifications, contact the nearest Authorized Technical Assistance.
See technical assistance on our website: www.metvisa.com.br

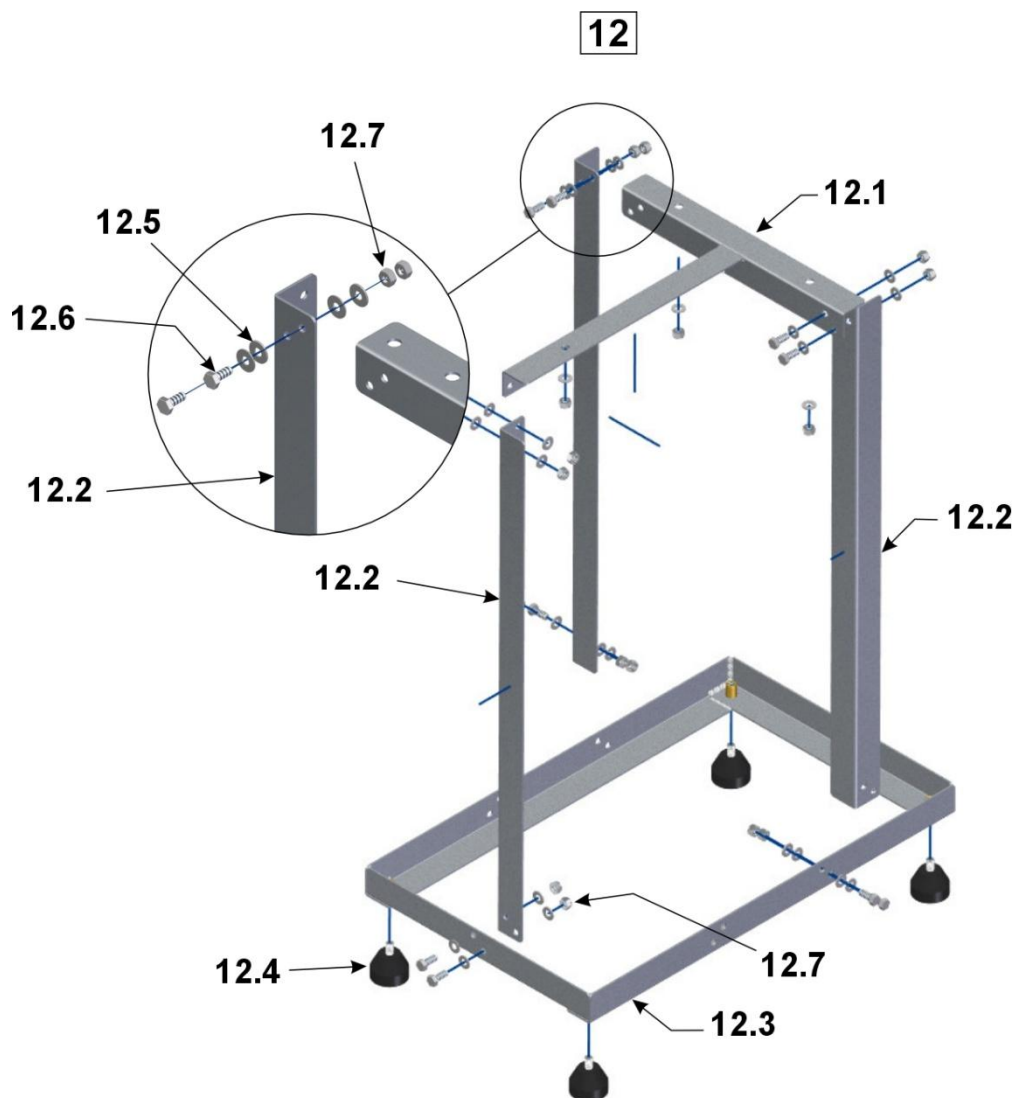
7. Applicable Standards

The Brazilian standards applied for the development of the equipment and preparation of this manual are:

- NR-12 - Ordinance 197 of December 2010;
- Applicable Technical Standards (ABNT NBR, ISO IEC).

Exploded Design - Models: DPC.30 and DPC.36



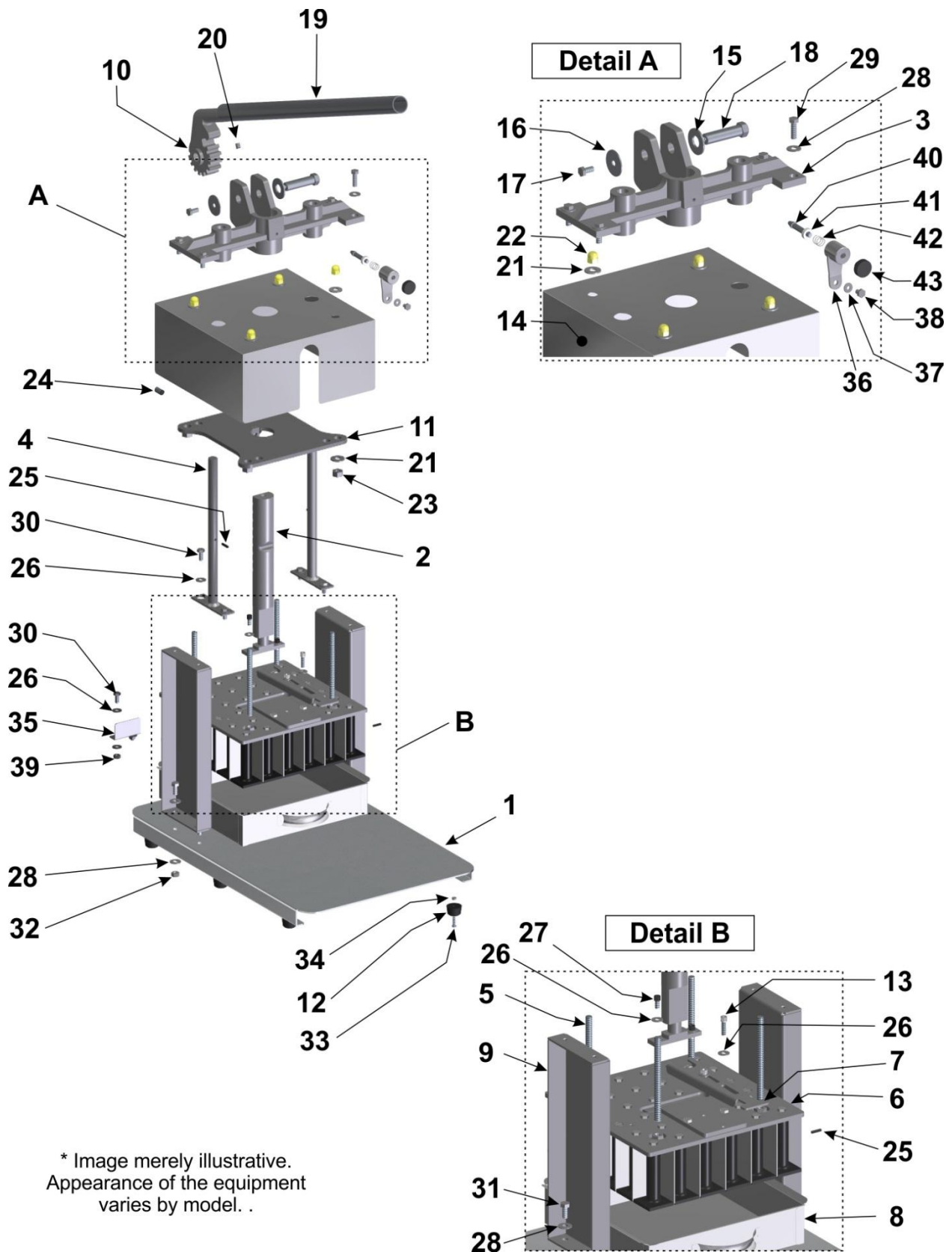


Spare Parts - Models: DPC.30 and DPC.36

Positio	Code	Description	Qty.	Model
1	MSA022	Welded Table	01	*
2	CRM001	Rack	01	*
3	MAC051	Rack Bearing	01	*
4	CJT674	Welded Press Base Guide	02	*
5	TRT014	Tie rod	04	*
6	BAS081	Mounted Pressing Base	01	DPC.30
	BAS083			DPC.36
7	TRV025	Blade Lock	01	*
8	BDJ031	Welded Tray	01	DPC.30
	BDJ033			DPC.36
9	ETR092	Column	02	*
10	ETR091	Counterweight	01	*
11	SBT347	Welded Blade Support	01	*
12	CVT033	Easel	01	*
12.1	BAS091	Top Base	01	*
12.2	CAN100	Easel Foot	03	*
12.3	BAS092	Bottom Base	01	*
12.4	PEP028	Rubber Foot	04	*
12.5	ARL003	5/16" Flat Washer	27	*
12.6	PRS336	M8 Hexagonal Screw	12	*
12.7	POS153	M8 Hexagonal Nut	15	*
13	PRT004	Screw Allen w/ Head	02	*
14	GAB230	Cabinet	01	DPC.30
	GAB231			DPC.36
15	ARL009	Flat Washer	01	*
16	ARE001	Flat Washer Seal	01	*
17	PRS008	Hexagonal Screw	01	*
18	EIX015	Counterweight Axle	01	*
19	HAT010	Lever	01	*
20	PRN002	Allen Screw	01	*
21	ARL002	Flat Washer	08	*
22	POC015	Top Nut	04	*
23	POS003	Hexagonal Nut	04	*
24	PRN001	Allen Screw w/o Head	02	*
25	PNL006	Elastic Pin	04	*
26	ARL004	Flat Washer	12	*
27	PRT006	Screw Allen w/ Head	02	*
28	ARL003	Flat Washer	12	*
29	PRS006	Hexagonal Screw	04	*
30	PRS010	Hexagonal Screw	06	*
31	PRS007	Hexagonal Screw	04	*
32	POS004	Hexagonal Nut	04	*
33	CRC1217	Tray Back	02	*
34	SBT165	Rack Lock Support	01	*
35	ARL005	Flat Washer	01	*
36	PRS014	Hexagonal Screw	01	*
37	POS005	Hexagonal Nut	02	*
38	EIX161	Rack Lock Axle	01	*
39	BGT040	Axle Bushing	01	*
40	MOL024	Spring	01	*
41	MNL011	Internal Thread Handle	01	*

* Applicable item for both models of easel dividers.

Exploded Design - Models: DPM.30 and DPM.36



Spare Parts - Models: DPM.30 and DPM.36

Positio	Code	Description	Qty.	Model
1	MSA023	Welded Table	01	*
2	CRM001	Rack	01	*
3	MAC051	Rack Bearing	01	*
4	CJT674	Welded Press Base Guide	02	*
5	TRT014	Tie Rod	04	*
6	BAS081	Mounted Pressing Base	01	DPM30
	BAS083			DPM36
7	TRV025	Blade Lock	01	*
8	BDJ031	Welded Tray	01	DPM30
	BDJ033			DPM36
9	ETR092	Column	02	*
10	ETR091	Counterweight	01	*
11	SBT347	Welded Blade Support	01	*
12	PEP004	Rubber Foot Hole Ø 12/6.50 MM	6	*
13	PRT004	Screw Allen w/ Head	02	*
14	GAB230	Cabinet	01	DPM30
	GAB231			DPM36
15	ARL009	Flat Washer	01	*
16	ARE001	Flat Washer Seal	01	*
17	PRS008	Hexagonal Screw	01	*
18	EIX015	Counterweight Axle	01	*
19	HAT010	Lever	01	*
20	PRN002	Allen Screw	01	*
21	ARL002	Flat Washer	08	*
22	POC003	Top Nut	04	*
23	POS003	Hexagonal Nut	04	*
24	PRN001	Allen Screw w/o Head	02	*
25	PNL006	Elastic Pin	04	*
26	ARL004	Flat Washer	12	*
27	PRT006	Screw Allen w/ Head	02	*
28	ARL003	Flat Washer	12	*
29	PRS006	Hexagonal screw	04	*
30	PRS010	Hexagonal Screw	06	*
31	PRS007	Hexagonal Screw	04	*
32	POS004	Hexagonal Nut	04	*
33	PRR008	Rounded Machine Screw	6	*
34	POS006	Hexagonal Nut	6	*
35	CRC1217	Tray Back	02	*
36	SBT165	Rack Lock Support	01	*
37	ARL005	Flat Washer	01	*
38	PRS014	Hexagonal Screw	01	*
39	POS005	Hexagonal Nut	02	*
40	EIX161	Rack Lock Axle	01	*
41	BGT040	Axle Bushing	01	*
42	MOL024	Spring	01	*
43	MNL011	Internal Thread Handle	01	*

* Item applicable for both models of table dividers.

TERMO DE GARANTIA

(para Mercado Brasileiro)



IMG BRASIL, manufacturer of METVISA products, undertakes to guarantee its products against possible manufacturing defects for 180 days (including 90 days of legal guarantee), counted from the date of issuance of the corresponding Sales invoice.

In the cases of the items mentioned above, the warranty is restricted to legal (90 days) only for the items listed below considered as natural wear and tear:

- Blades;
- Sticks.

All components that prove to be defective in their manufacture will be repaired or replaced, as the case may be, free of charge by IMG BRASIL, or any IMG BRASIL AUTHORIZED TECHNICAL ASSISTANCE, within the warranty period and with the presentation of the current WARRANTY TERM duly completed and the corresponding invoice.

This TERM OF WARRANTY does not cover damage or defects caused by:

- Usage of the equipment;
- Lack of conservation and maintenance;
- Improper storage;
- Defects in the electrical network;
- Improper installation;
- Natural wear and tear;
- Transport or inclement weather;
- Lack of use for an extended period;
- Non-compliance with technical information and guidelines.

The alteration of the product or replacement by improper, non-original components, as well as the expiration of the warranty period, render this WARRANTY TERM unenforceable.

IMG BRASIL reserves the right to modify the equipment and its components without previous notice, without having to do the same in equipment already sold.

DATA FOR PROOF OF WARRANTY

PRODUCT

Code: _____

Date of Manufacture: ____ / ____ / ____

Number: _____

INVOICE

Date: ____ / ____ / ____

Number: _____

CONSUMER

Stamp / Signature of Seller

Name: _____

Address: _____

DEALER

Name: _____

Address: _____

Stamp/Signature of Seller

ASSISTÊNCIA TÉCNICA - at@metvisa.com.br

Relação de Assistências Técnicas no site:

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Notes

[illegible]

IMG BRASIL PRODUCT MANUFACTURER



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