



INSTRUCTION MANUAL

Installation | Maintenance | Use | Safety

Industrial Electric Fryer

Models

FIE.30

FIE.44



Image merely illustrates.

ÍNDICE

1. Safety Information	3
1.1 General Warnings.....	3
2. Technical Characteristics	4
2.1 Main Components.....	4
2.2 Technical Data.....	5
3. Installation	6
3.1 Equipment Layout.....	6
3.2 Electrical Connection.....	7
4. Equipment Use	9
4.1 Utility.....	9
4.2 Commands.....	9
4.3 Operating Procedures.....	10
5. Cleaning and Maintenance	13
5.1 Cleaning Procedures and Products Used.....	13
5.2 Maintenance and Procedures in Case of Breakdowns.....	15
Electrical Schematic FIE.30 – Voltage 220 V Three Phase.....	16
Electrical Schematic FIE.30 – Voltage 380 V Three Phase.....	17
Electrical Schematic FIE.44 – Voltage 220 V Three Phase.....	18
Electrical Schematic FIE.44 – Voltage 380 V Three Phase.....	19
Exploded View.....	20
Spare Parts.....	21



ATTENTION!

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

1. Safety Information

1.1 General Warnings

- Cautions / precautions must be observed when installing, using, maintaining and discontinuing use of this equipment;
- Before carrying out any operation (assembly, use, maintenance and reuse after prolonged non-use of the equipment), read the manual carefully;
- The equipment must be used by trained people familiar with the use and safety regulations described in this manual;
- This equipment is not intended for use by people (including children) with reduced physical, sensory or mental capacities, or people with lack of experience and knowledge, unless they have received instructions regarding the use of the equipment or are under the supervision of a person responsible for their safety.
- It is recommended that children be supervised to ensure that they are not playing with the equipment;
- In case of rotation of the people that will work with the equipment, the new operator must be educated about the standards and the operation of the equipment;
- The operator must use the Adequate PPE (personal protective equipment). As for example: use kevlar hoses or non-flammable fabric to avoid oil burns; wear non-slip shoes; among others;
- The operator must always be aware of situations that can cause a risk of accidents and avoid them. For example: work with dirty floors, where someone can 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 people who will operate the equipment and make it available to those who will carry out maintenance for any inquiries. Whenever any questions arise, be sure to check the manual. Do not operate the equipment in any way with doubts;
- In the installation, it is essential to make this manual available to the professionals who will do the work.
- Never pour water on hot oil as it can cause major accidents. In case of accident, use non-flammable material to extinguish the focus;
- Make sure the resistance is completely submerged in oil before turning on your equipment;
- Before starting cleaning and any maintenance, it is essential to disconnect the equipment from the mains and wait for the oil to cool completely; Must only be carried out by properly trained personnel;
- Periodically check the condition of the cables and electrical parts;
- Never put your hands, fingers or objects (such as spoons and knives) in the resistance or in the oil when the equipment is on or cooling down, as they will be hot and will cause burns.



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 the food.

The equipment was built with the following features:

- Tank, structure, movable head, grid, frying basket and basket support made of stainless steel, which resists the attack of various corrosive agents, such as most organic acids, organic substances in general, alkalis, oxi-salts, etc.

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

Following are the main components of the equipment:



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

2.2 Technical Data

Model	Standard Measures for Operation Length.xHt.xWidth (mm)	Net weight (kg)	Power (W)	Voltage (V)	Maximum Indicated Temperature (°C)	Rate (A)	Quant. Basket (unit.)	Maximum Weight per Basket (kg)
FIE30220T	370x1080x800	34,5	12.000	220	180	34	02	1,0
FIE30380T	370x1080x800	34,5	12.000	380	180	20	02	1,0
FIE44220T	580x1080x800	43,0	18.000	220	180	48	03	1,0
FIE44380T	580x1080x800	43,0	18.000	380	180	28	03	1,0

Note: The equipment power supply chain requires a circuit breaker of 50 A for 220 V and 30 A for 380 V.
* Dimensions considered with frying baskets mounted.

Guideline Quantity for Fries			
Model	Coarse Salt (kg)	Water (L)	Oil (L)
FIE30220T	0,3	4	26
FIE30380T			
FIE44220T	0,5	6	38
FIE44380T			



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

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

In the installation, it is essential to make this manual available to the professionals who will do the work;

To ensure correct operation and safety, the equipment must be positioned in a sufficiently large area, with a well leveled, dry and stable floor, away from heat sources, water s and in a place where there is no heavy traffic of people. Install your equipment leaving a clear area in front of and on top of the equipment and a distance of at least 30 cm on the sides and rear, so that you have enough space for inspection, maintenance, cleaning and use.



It is recommended that the place/establishment where this equipment is installed/used is equipped with an appropriate fire extinguisher, in accordance with the rules and requirements of local legislation. The use of carbon dioxide fire extinguishers (also known as CO2 carbon dioxide fire extinguisher) is recommended. Do not use chemical powder or water extinguishers, as these will only increase the fire.

Another important recommendation is the installation of a range hood or exhaust fan above the equipment to collect vapors, preventing them from spreading into the environment.

IMPORTANT

To install the range hood, follow the manufacturer's instructions, as this item does not come with the equipment.



ATTENTION!

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

Do not install the equipment near flammable materials or products.

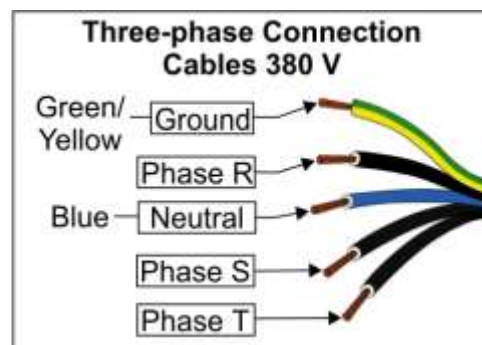
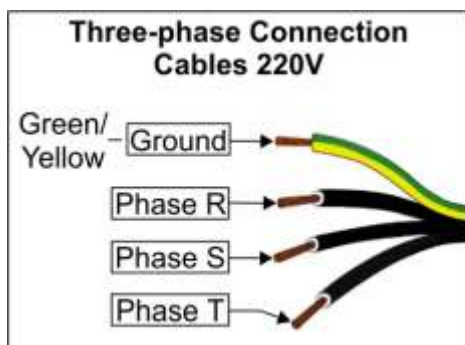
The manufacturer does not take responsibility for any direct or indirect damages caused by non-compliance with these rules and other instructions presented in this manual.

3.2 Electrical Connection

The equipment is supplied with a power cable without a plug to be connected directly to the electrical network or to an industrial-type plug suitable for each type of current and voltage (see the current and voltage for each equipment model in the table in item 2.2 Technical Data).

The power cable for the model with 220 V three-phase connection voltage has four wires (Ground and RST Phases) and 380 V three-phase connection voltage has 5 wires (Ground, Neutral and RST Phases).

For the cable that has Neutral, its color is blue and it is identified with a sticker. It is mandatory to make the connection of the neutral wire with the neutral of the electrical network.



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.



ATTENTION!

In order to avoid accidents, it is mandatory to connect the neutral wire with the neutral of the electrical network. Also, the ground wire for all types of voltage, according to current regulations.

Never connect the ground wire to the neutral wire of the mains, water pipes, gas pipes, etc.

For a correct grounding, consider the instructions of standard NBR 5410 – ABNT.

Also included with the equipment is an equipotential grounding terminal (post), located on the lower rear base of the structure.



Equipotential
Grounding Terminal



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

The equipment described in this manual are single voltage, 220 V or 380 V. If you need to change the voltage of your equipment, please contact the manufacturer or authorized dealer.



ATTENTION!

Before turning on your equipment, always check that the mains supply voltage is the same as the equipment's voltage. If it is not the same and it is necessary to change the voltage of your equipment, contact the manufacturer or authorized dealer.

The supply voltage of the equipment is 220 V or 380 V three-phase, as can be seen on the voltage label affixed to the power cable or as indicated on the nameplate data label located on the back of the equipment (see figure of this label in item 2.2 of this manual).

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

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

IMPORTANT

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

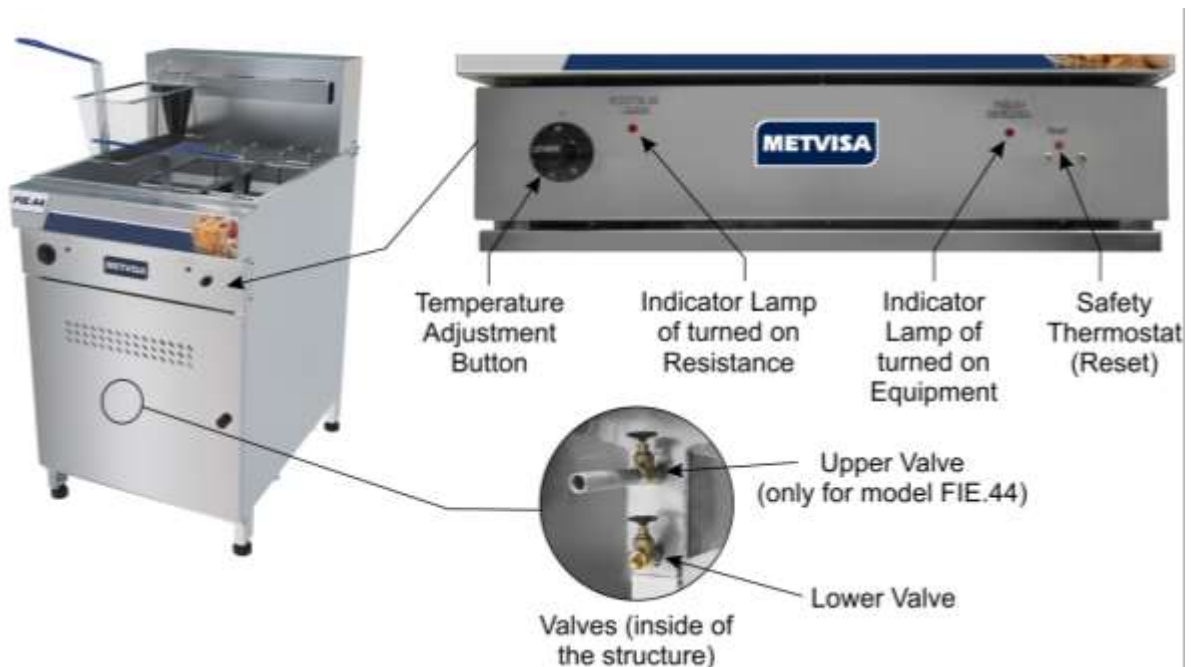
4. Equipment Use

4.1 Utility

This equipment can be used to fry food products using a water and oil system.

4.2 Commands

Positioned in front of the equipment, there is the thermostat temperature adjustment button, the two indicator lamps and the reset button (safety thermostat). Inside the structure under the tank are the valves.



See the figure above and the description of each command:

- **Valves:** used to drain the brine and oil, in case of need to change them or in case of maintenance of the equipment.
- **Temperature Adjustment Button:** used to regulate the desired temperature, according to the product to be fried.

- **Indicator Lamp of Turned On Equipment:** has the function of indicating when the equipment is energized (on). When unplugging the equipment (switching off), the lamp will turn off automatically.
- **Indicator Lamp of Turned On Resistance:** It has the function of indicating when the resistance is on. When the selected temperature is reached, the lamp will automatically turn off, turning off the resistance.
- **Reset Button:** it is a component of the safety thermostat. It is used to reset the equipment when the temperature thermostat has a fault and/or defect. To activate the button, use some sharp object (a pen, for example).



ATTENTION!

When any defect is found in the temperature thermostat, immediately take your equipment to an authorized technical assistance service for a replacement. After changing the temperature thermostat, it is necessary to reset the equipment, pressing the “RESET” button, and in another thermostat, adjust the temperature again according to the product to be fried.

4.3 Operating Procedures

Before operating your equipment, make the perfect sanitation, especially of the components that will come in contact with the food. Do the cleaning with the equipment disconnected from the mains. Follow the cleaning instructions in item 5 of this manual (below).

After these initial precautions, confirm that the power supply voltage is the same as that of the equipment and that the temperature and safety thermostat lamps are in perfect condition, that is, they cannot be dented or have any other damage. Faulty thermostats affect the correct functioning of the equipment and the reading of the temperature, which can cause accidents.

The equipment can only be turned on and operated with the elements (water, salt and oil) placed in the tank. Never turn on your equipment with an empty tank, as this will cause the resistance to burn and damage the entire structure.



ATTENTION!

There is a fire hazard if the oil level is below the “MIN. OIL” (top marking indicated on the inside of the tank) or if the heater is not fully immersed in the oil. Always respect the minimum and maximum oil level, as indicated on the tank, as this prevents accidents and eliminates the risk of burning the heater.



Always respect the minimum and maximum oil level, as indicated on the tank, as this prevents accidents

Operation:

1. Check that the valves under the tank are closed;
2. Prepare the brine (see table 2.2 with the guideline quantity) by dissolving the salt well in the water and adding it to the tank;
3. Top up with oil to the "MAX. OIL" - upper marking indicated on the inside of the tank. Note: Type of edible oil recommended: sunflower, soybean or corn. Hydrogenated or vegetable fat and cottonseed oil are not suitable for this equipment;
4. Wait at least 30 minutes for the water and oil to decant, preventing the oil from boiling;
5. Connect the power cable to the electrical network;
6. Set the thermostat button to the desired temperature range, where it varies according to the product to be fried. Note: We recommend adjusting the thermostat up to a maximum of 180°C, preventing the oil from overheating. When the selected temperature is reached by the thermostat, the indicator lamp will automatically turn off, turning off the resistance;
7. Add the product to be fried to each basket, and place in the oil properly heated to the desired temperature;



ATTENTION!

Add the products to be fried slowly and gradually in the basket, thus avoiding bubbling and oil spillage from the tank. Bubbling will be intense when pouring frozen or wet products.

Attention must be paid to the effect of increasing boiling in wet foods and for very large loads.

Never pour water on hot oil or move the equipment during use, as this could cause a serious accident.

Use proper PPE and whenever the floor is dirty, clean it.

In case of an emergency, unplug the equipment from the power outlet.

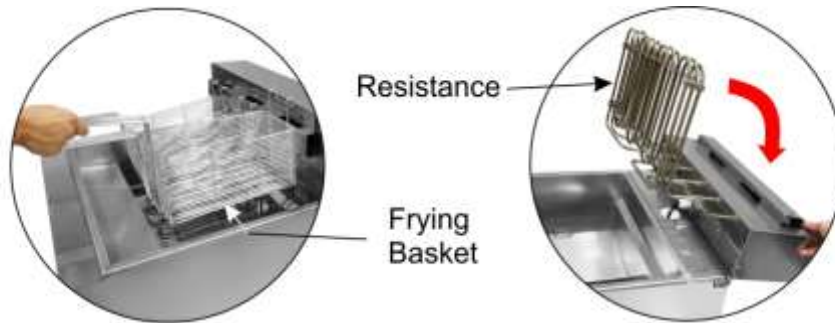
8. Allow enough time for the product to fry completely (until it turns brown). After that, hang the basket on the support to let the excess oil drain;



ATTENTION!

Do not shake any of the baskets immersed in the oil, this may cause an oil overflow or the oil mixing with the water causing hot oil splash.

9. After the end of the work and total cooling of the equipment, remove the baskets from the support and lift the mobile head, turning it backwards, lifting the resistances and allowing the oil to drain for better use.



Fit the baskets into the support after frying.

Remove the baskets and raise the resistances after turning off and cooling the equipment.

Both procedures has the function to draining the excess of oil.

Always clean the equipment after use (see instructions in item 5 of the manual), replace the equipment components in their proper place and check the brine and oil levels (fill in the levels if necessary). Never operate the equipment with the oil level below the "MIN. OIL" indicated inside the tank. After these procedures, the equipment will be available again to restart the operation process.

IMPORTANT

It is recommended not to use the same oil for too many operating cycles. It is dangerous to use old oil as it may have a low flash point and may be more prone to boiling outbreaks.

To extend oil life, set the thermostat button to 100°C during the fry interval.



ATTENTION!

When you have to leave the equipment stopped for an extended period of time, disconnect it from the electrical network and turn off the circuit breaker.

Do not open drain valves or other vent devices until the pressure has been reduced to about atmospheric pressure level.

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 get great satisfaction. Keep your equipment always clean and well-cared for, which will make it much more durable.



ATTENTION!

Before performing maintenance or cleaning, make sure that the plug is disconnected from the mains. Also, wait for the oil to cool down completely.

The equipment must be cleaned daily to ensure it works properly and lasts longer. Clean the sides and top of the tank. Scrape it with a plastic spatula, making the accumulated residues sink to the bottom, especially in breaded frying.

Change the brine every 3 (three) days and change the oil as needed. Check the instructions, warnings and recommendations regarding the following brine and oil change.



ATTENTION!

Do not use water jet to clean the equipment.

IMPORTANT

This equipment is not intended to be immersed in water for cleaning. Follow the instructions below to find out which parts can be immersed and what special care should be taken with the other parts.

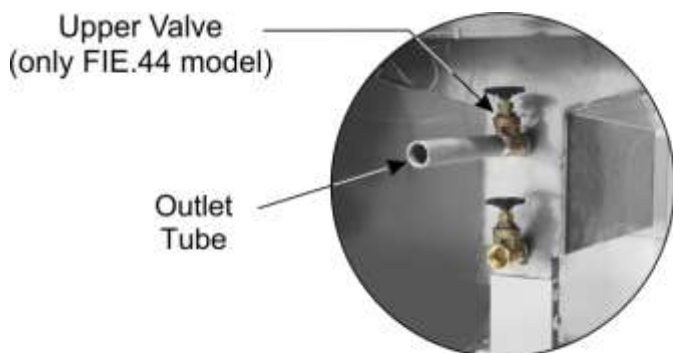
During cleaning, care must be taken to eliminate the risk of electric shock and burning of the equipment's electrical components. It is recommended:

- Never wet the structure or external parts, as water may run out onto the electrical parts;
- Never splash water directly on the power cord;

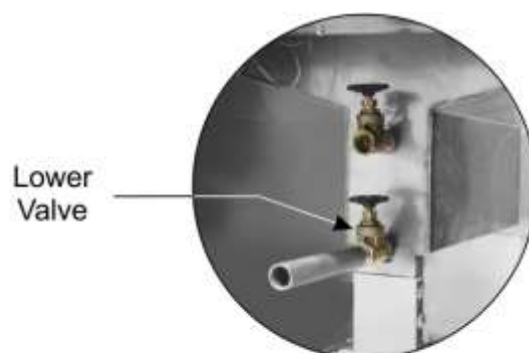
Procedure for removing oil and brine:

- To change the brine or oil, always disconnect the equipment from the electrical network and wait for it to cool down completely;
- Place an appropriate container for collecting oil or water below the valves;

- In the case of the FIE.44 model, which has two valves, screw the outlet tube on the upper valve to remove the oil;
- After total removal of oil, place another container below the valves;
- Screw the outlet tube into the lower valve to remove the brine and frying residues;
- As the FIE.30 model only has one valve, the brine is removed first and then the oil is removed in the same valve.



Removal of Oil in FIE.44



Removal of Water in FIE.44
Removal of Oil/Water in FIE.30

Cleaning procedure:

- Close the valves and clean the inside of the tank. Use mild soap or detergent and a non-abrasive sponge;
- Place a container for collecting soap under the register and open the lower register;
- Rinse the inside of the tank to completely remove the soap, after drying the tank with a soft, dry cloth.



ATTENTION!

After cleaning, never leave water, soap or any other residue inside the tank before adding the brine and oil.

The baskets, the grid and the basket support, as they are removable, can be immersed and washed separately with soap or neutral detergent. The rest of the equipment should only be cleaned with a damp cloth as often as possible to prevent food residues from drying out.

Never use sharp objects and sponges or abrasive products, as they can scratch or damage the surface of the parts.

Thoroughly clean the existing corners of the equipment, eliminating food and oil residues.



ATTENTION!

It is extremely important that products used in cleaning ensure maximum cleanliness and are non-toxic.

5.2 Maintenance and Procedures in Case of Breakdowns

The operator must be instructed to perform routine inspections, making minor adjustments, cleaning and observing signs of breaches that may occur. Examples include: checking for strange noise; loss of equipment power; the non-execution by the equipment of the service to which it is proposed; among others. Actions like these are indispensable to ensure a longer equipment life.



ATTENTION!

When servicing (even minor adjustments), always disconnect the equipment from the mains.

It is also recommended to always carry out preventive maintenance, checking and adjusting clearances, cleaning the internal parts, etc. When detecting broken or poorly functioning parts, replace them, always using original parts.

By performing preventive maintenance, you eliminate the inconvenience of getting the equipment stopped when you need it most, reducing the cost of maintenance and reducing the risk of accidents.



ATTENTION!

Preventive maintenance requires a trained professional.

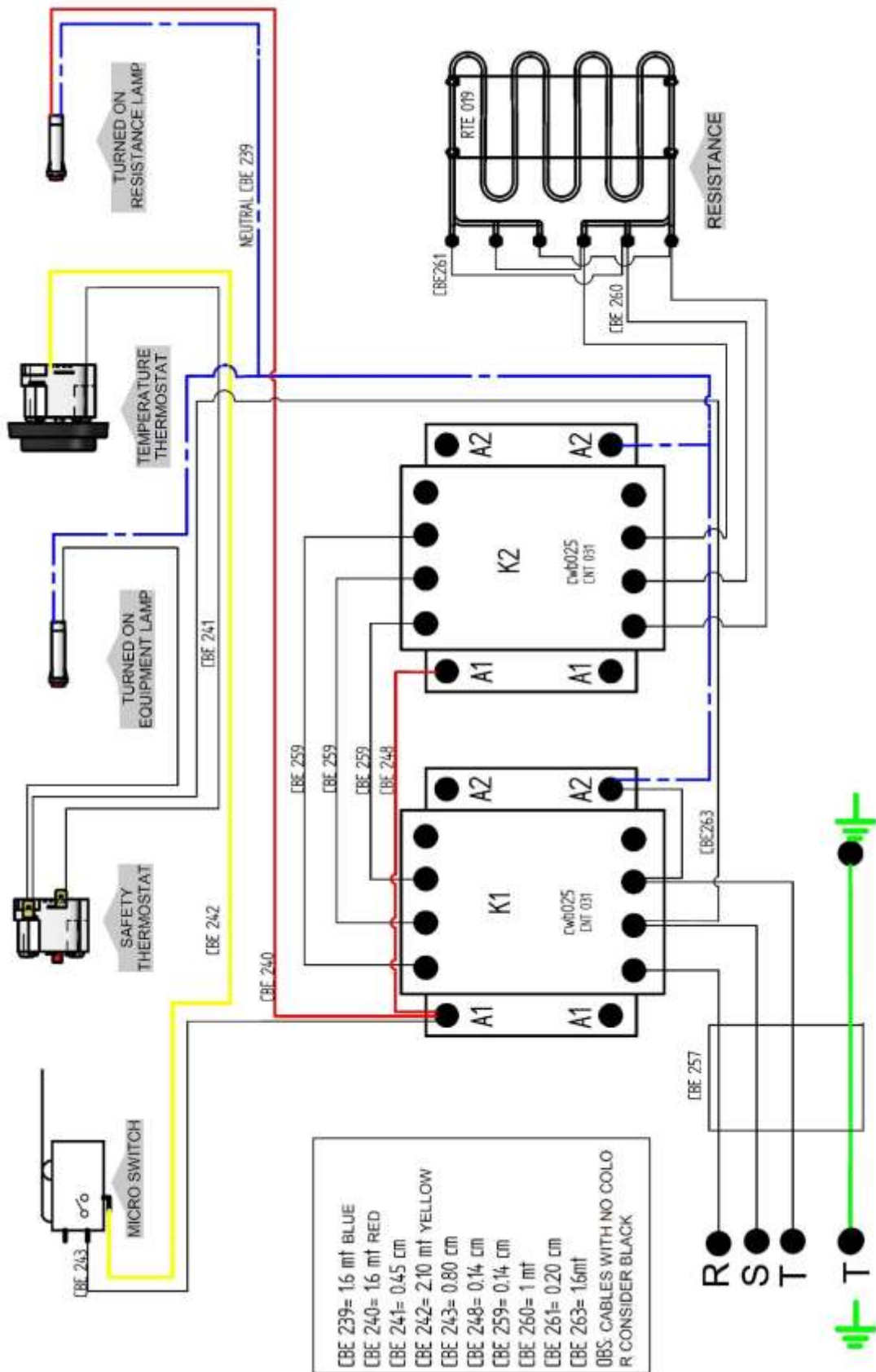
Make sure that the equipment is disconnected from the mains.

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.

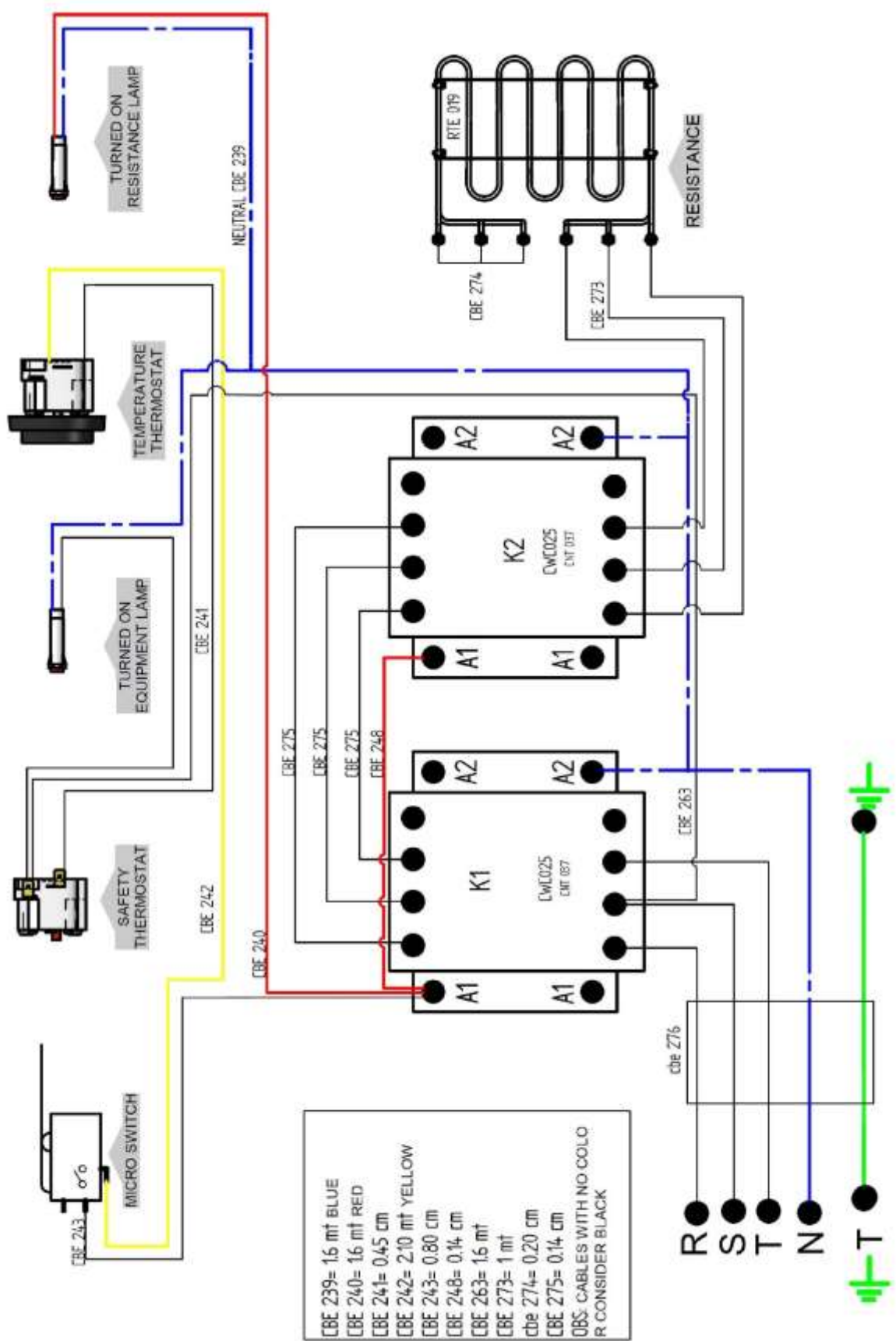
When you experience any malfunction or non-compliance, refer your equipment to the nearest service center. See technical assistance on our website: www.metvisa.com.br

6. ANNEXES

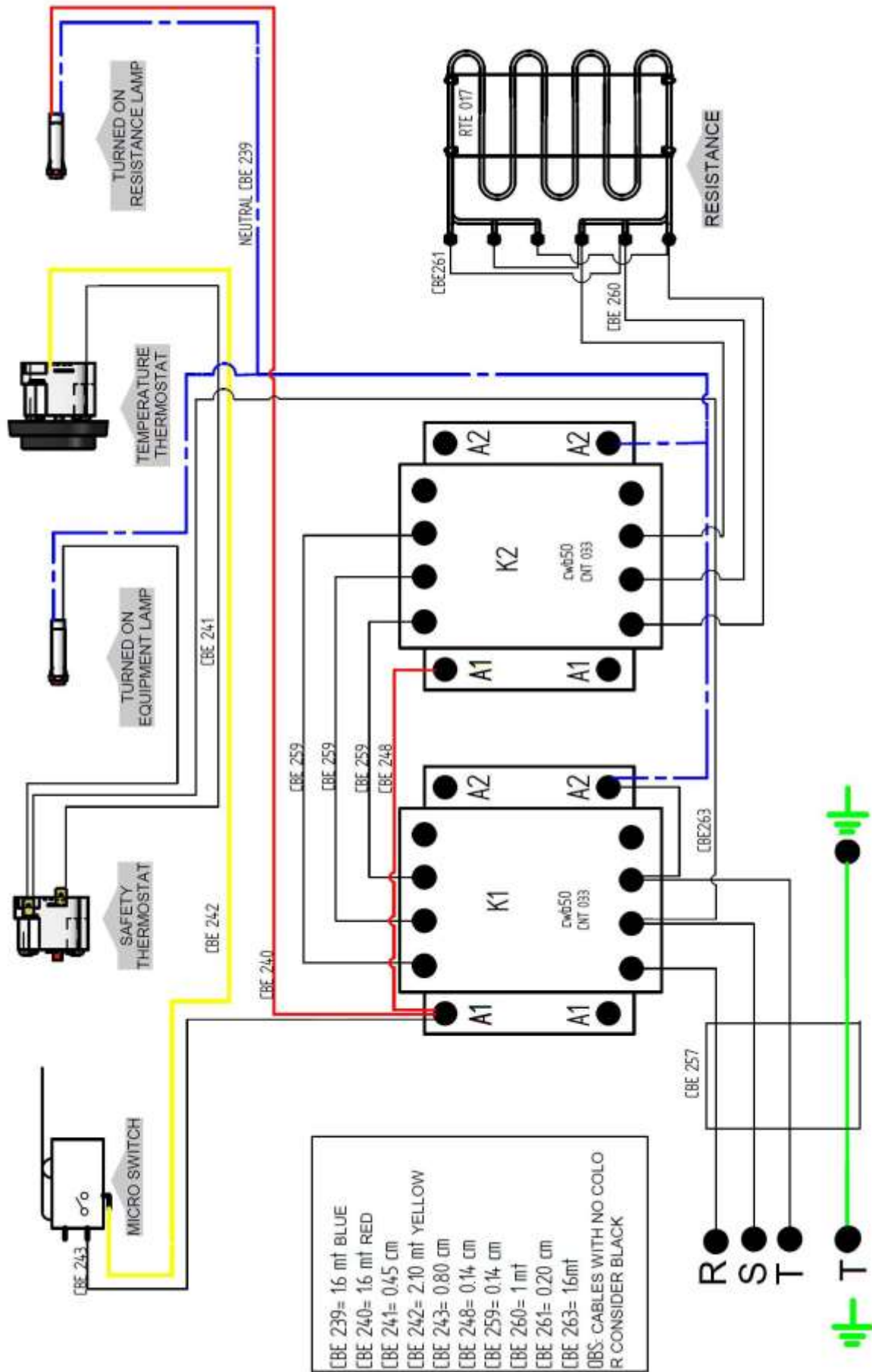
Electrical Schematic FIE.30 – Voltage 220 V Three Phase



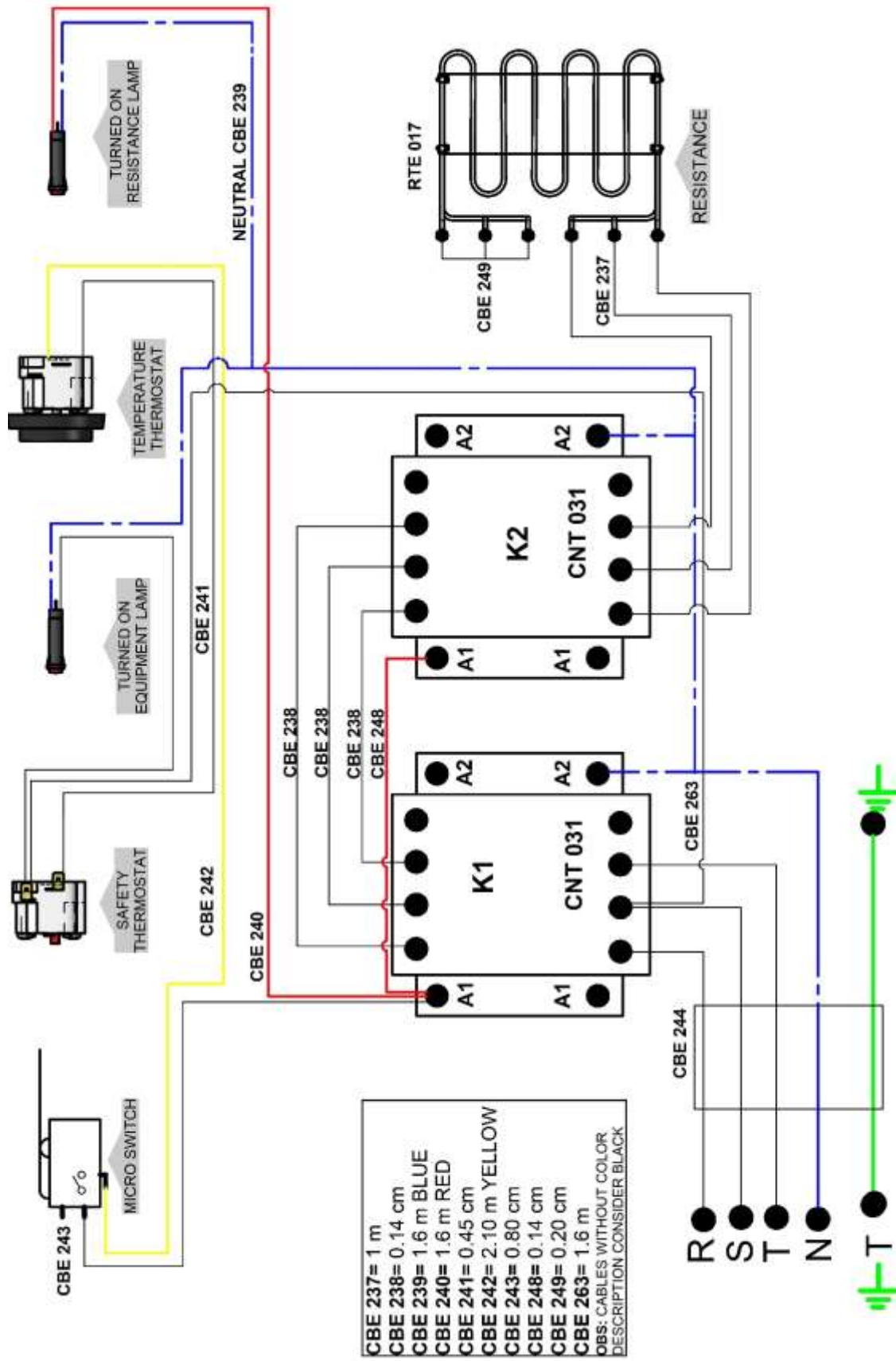
Electrical Schematic FIE.30 – Voltage 380 V Three Phase



Electrical Schematic FIE.44 – Voltage 220 V Three Phase

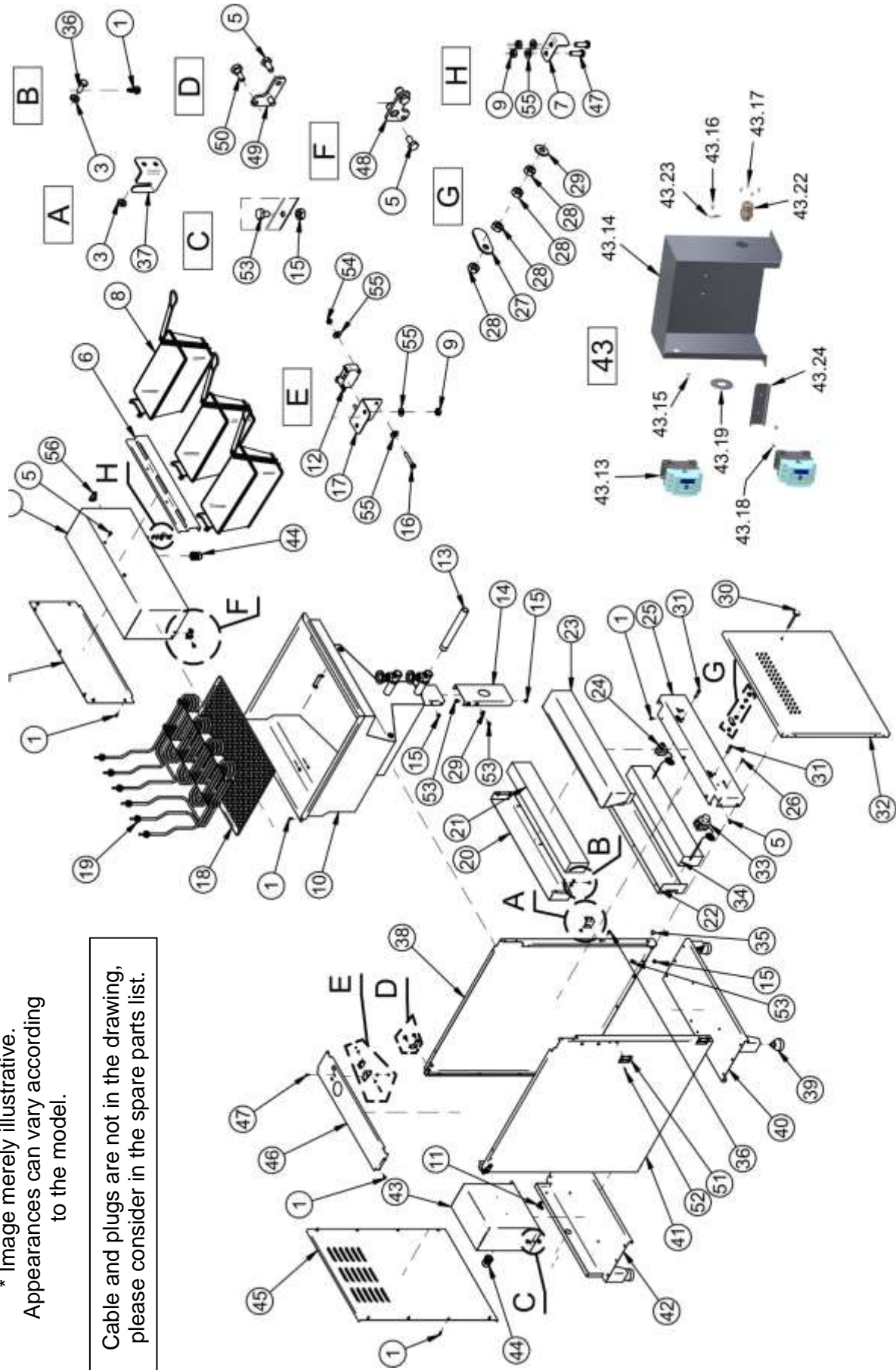


Electrical Schematic FIE.44 – Voltage 380 V Three Phase



Exploded View

* 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

Position	Code	Description	Quantity	Model
1	PRA014	Stainless Steel Self-Drilling Hexagonal Screw	26	FIE.30
			27	FIE.44
2	TAP182	Upper Rear Cover	1	FIE.30
	TAP169			FIE.44
3	POS020	Stainless Steel Hexagonal Nut	6	*
4	CJT1290	Mobile Head Welded Set	1	FIE.30
	CJT1277			FIE.44
5	PRS324	Parafuso Sextavado Inox	14	*
6	SBT631	Basket Support	1	FIE.30
	SBT626			FIE.44
7	CRC1573	Sensor Drive Plate	1	*
8	CET020	Baskets	2	FIE.30
			3	FIE.44
9	POS138	Stainless Steel Hexagonal Nut	4	*
10	CJT1187	Tank 30 L	1	FIE.30
	CJT1188			FIE.44
11	CJT386	Equipotential Terminal	1	*
12	CHE018	Micro Switch Handle	1	*
13	PCT077	Oil/Water Outlet Auxiliary Tube	1	*
14	AMP111	Support of the Tank	1	*
15	POS005	Hexagonal Nut	20	*
16	PCC011	Cylindrical Machine Screw	2	*
17	SUD061	Trigger Support	1	*
18	GRA019	Grid	1	FIE.30
	GRA018			FIE.44
19	RTE019	Resistance	1	FIE.30
	RTE017			FIE.44
20	PTC239	Front Superior Internal Protection	1	FIE.30
	PTC176			FIE.44
21	TER037	Rock Wool	1	FIE.30
	TER011			FIE.44
22	PTC254	Front Internal Protection	1	FIE.30
	PTC249			FIE.44
23	PTC238	Superior External Protection	1	FIE.30
	PTC174			FIE.44
24	TMT022	Safety Thermostat 20 A	1	*
25	RVB023	Front Coating	1	FIE.30
	RVB018			FIE.44
26	PAG001	Trilobular Screw	2	*
27	TRV031	Door Lock	1	*
28	POS157	Stainless Steel Hexagonal Nut	4	*
29	ARL010	Flat Washer Stainless Steel	5	*
30	MNL066	Stainless Steel Handle	1	*
31	LPS011	Lamp	2	*
32	PTA020	Door	1	FIE.30
	PTA014			FIE.44
33	TMT021	Temperature Thermostat	1	*
34	TER031	Rock Wool	1	FIE.30
	TER012			FIE.44

* Item applied to all models of FIE.30 and FIE.44 described in this manual.

Spare Parts

Position	Code	Description	Quantity	Model
35	BCH074	Plug	1	*
36	PRS045	Stainless Steel Hexagonal Screw	6	*
37	FCH018	Door Lock	1	*
38	GAB187	Right Side Structure	1	*
39	PEP019	Rubber Foot	4	*
40	CJT1176	Front Lower Base Welded Set	1	FIE.30
	CJT872			FIE.44
41	GAB188	Left Side Structure	1	*
42	CJT992	Rear Lower Base Welded Set	1	FIE.30
	CJT871			FIE.44
43	CJE188	Electrical Set 380 V Three Phase	1	FIE.30
	CJE180			FIE.44
	CJE187	Electrical Set 220 V Three Phase		FIE.30
	CJE181	FIE.44		
43.1	CBE273	Resistance Power Cable 380 V Three Phase – FIE.30	3	FIE.30 380 V TF
	CBE237	Resistance Power Cable 380 V Three Phase – FIE.44	3	FIE.44 380 V TF
	CBE260	Resistance Power Cable 220 V Three Phase - FIE.30/44	3	FIE.30/44 220 V TF
43.2	CBE275	Electric Cable Contactors Connection 380 V Three Phase	3	FIE.30 380 V TF
	CBE238		3	FIE.44 380 V TF
	CBE259	Electric Cable Contactors Connection 220 V Three Phase	3	FIE.30/44 220 V TF
43.3	CBE239	Neutral Lamp Cable	1	*
43.4	CBE240	Lamp Activation Cable	1	*
43.5	CBE241	Thermostat Connection Cable	1	*
43.6	CBE242	Micro-Switch Control Cable	1	*
43.7	CBE243	Contactor Activation Cable	1	*
43.8	CBE276	Power Cable 380 V Three Phase - FIE.30	1	FIE.30 380 V TF
	CBE257	Power Cable 220 V Three Phase - FIE.30	1	FIE.30 220 V TF
	CBE244	Power Cable 380 V Three Phase - FIE.44	1	FIE.44 380 V TF
	CBE257	Power Cable 220 V Three Phase - FIE.44	1	FIE.44 220 V TF
43.9	CBE248	Flexible Cable Contactor Activation	1	*
43.10	CBE274	Cable Closure Resistance 380 V Three Phase - FIE.30	3	FIE.30 380 V TF
	CBE249	Cable Closure Resistance 380 V Three Phase - FIE.44		FIE.44 380 V TF
	CBE261	Cable Closure Resistance 220 V Three Phase -FIE.30/44		FIE.30/44 220 V TF
43.11	CBE262	Control Circuit Activation Cable	1	*
43.12	CBE263	Thermostat Command Cable	1	*
43.13	CNT037	Tripolar Contactor 380 V Three Phase	2	FIE.30 380 V TF
	CNT031	Tripolar Contactor 220 V Three Phase		FIE.30 220 V TF
	CNT031	Tripolar Contactor 380 V Three Phase		FIE.44 380 V TF
	CNT033	Tripolar Contactor 220 V Three Phase		FIE.44 220 V TF
43.14	CXE025	Electric Box – FIE.30	1	FIE.30
	CXE024	Electric Box – FIE.44	1	FIE.44
43.15	POS139	Hexagonal Nut	1	*
43.16	PRR017	Round Machine Screw	1	*
43.17	RBT014	Rivet	8	*
43.18	RBT004	Rivet	2	*
43.19	SBT439	Cable Gland Support	1	*
	SBT440	Cable Gland Support	1	FIE.30/44 380 V TF
43.20	TCE013	Female Terminal	1	*

* Item applied to all models of FIE.30 and FIE.44 described in this manual.

Spare Parts

Position	Code	Description	Quantity	Model
43.20	TCE013	Female Terminal	1	*
43.21	TCE033	Orange Splice Terminal	3	*
43.22	TCE041	Cable Gland 380 V Three Phase	1	FIE.30/44 380 V TF
	TCE029	Cable Gland 220 V Three Phase	1	FIE.30/44 220 V TF
43.23	TCE051	Cable Compression Terminal	1	*
43.24	TRS052	Rail for Electric Box	1	*
44	TCE030	Cable Gland	2	*
45	TAP194	Lower Rear Cover	1	FIE.30
	TAP159			FIE.44
46	AMP152	Trigger Support	1	FIE.30
	AMP149			FIE.44
47	PCC006	Stainless Steel Cylindrical Head Screw	4	*
48	CJT876	Left Inner Articulator Set	1	*
49	ART016	External Articulator	2	*
50	PRS338	Movable Cover Screw	2	*
51	DBC003	Inverted Stainless Steel Hinge	2	*
52	RBT004	Rivet	8	*
53	PRS014	Hexagonal Screw	20	*
54	POS149	Stainless Steel Hexagonal Nut	2	*
55	ARL014	Flat Washer	8	*
56	CJT875	Right Internal Articulator Set	1	*

* Item applied to all models of FIE.30 and FIE.44 described in this manual.

IMG BRASIL PRODUCT MANUFACTURER



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