



INSTRUCTION MANUAL

Installation | Maintenance | Use | Safety

Gas Frying Plate



Model: CFGP.06

Models

CFGP.04 / CFG.04

CFGP.06 / CFG.06

CFGP.08 / CFG.08

CFGP.10 / CFG.10

CFGPL.10 / CFGL.10

CFGP.12 / CFG.12

CFGP.14 / CFG.14

Image merely illustrates.

CONGRATULATIONS,

You have just purchased a IMG-BRASIL device. A 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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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 equipment must be used by trained personnel familiar with the use and safety regulations described in this manual;

This equipment is not intended for use by persons (including children) with reduced physical, sensory or mental capacities, or people with lack of experience and knowledge, unless they have received instructions regarding the use of the equipment or are under the supervision of a person responsible for their safety.

- It is recommended that children be supervised to ensure that they are not playing with the equipment;
- In case of alternation of the personnel that will work with the equipment, the new operator must be educated about the standards and the operation of the same one;
- The operator must use the **Adequate PPE's** (equipment for individual safety). For example: suitable gloves protecting the hands from burns by heating the plate;
- The operator must always be aware of situations that can cause a risk of accidents and avoid them. For example: switch on the gas regulator knob without lighting the burner, spreading the gas in the environment causing intoxication, fire and Blown up hazards;
- After reading and clarifying all doubts, this manual should be carefully stored in a place of easy access, known to all persons who will operate the equipment and made available to the people who perform maintenance, for possible consultations 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;
- Do not install the equipment near flammable materials;
- Before starting cleaning and any maintenance, it is imperative that the equipment has the burners switched off, the gas pressure regulator closed and the plate at room temperature;
- Periodically check the condition of the hose and the entire gas installation part as well as the inside and outside of the equipment (burners, grease trap, gas regulator knobs, etc.).



ATTENTION!

Do not perform repairs on your own. Refer servicing to qualified service personnel. Use only original parts in your equipment.

1.2 Mechanical Safety

- Before operating the equipment, make sure that the gas installation is free of leaks and that the grease trap is properly engaged, preventing oil from falling on the burners and igniting.
- Insert only specific products onto the heating plate and never put your hands or products flammable near or directly on the heated plate.



- When cleaning the equipment, take extreme care. Turn off the burners and close the gas pressure regulator (gas valve). Then wait for the entire plate to cool. Never place your hands or cleaning products on the heated plate. For further information on cleaning the equipment, follow the instructions in item 5 of this manual.

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

1. **Secured** case, preventing inappropriate access to internal parts, such as a set of burners.
2. **Grease trap**, preventing oil and fry residue from falling on the burners.
3. **Burner Drawer** that facilitates and assures the user, ignites and visualizes that all burners have ignited, avoiding gas leakage.
4. **Presser** (optional accessory), where the operator can safely press the food, because it does not allow to splash fat and have hand access to the food during the process.
5. **Burner Protection** reduces heat on the front of the machine. Avoiding overheating of the Gas Regulator knobs.

To view the parts described above, refer to the image in item 2.1 (Main Components - pg. 6) 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 using stainless steel and other materials suitable for contact with the food.

The equipment was built with the following characteristics:

- Steel heating plate with ideal thickness to retain the heat longer during frying;
- Case made of stainless steel, which has a higher corrosion resistance than other steels. It is a material resistant to the attack of several corrosive agents;
- Burner Drawer, where the Front Protection is made of stainless steel, leaving the equipment with a modern design and facilitating the cleaning, besides giving a longer life to the equipment. Burners and burner protection are produced in zinc-plated steel, an excellent corrosion protection that gives greater durability to the part.
- Grease trap with steel structure and front part in stainless steel ;
- Presser (optional accessory) with steel structure, which conducts heat quickly, and finishing in stainless steel, which maintains a modern aesthetic of the equipment, besides possessing properties that increase the life of the part.

The following are the main components of the equipment:



2.2 Technical Data

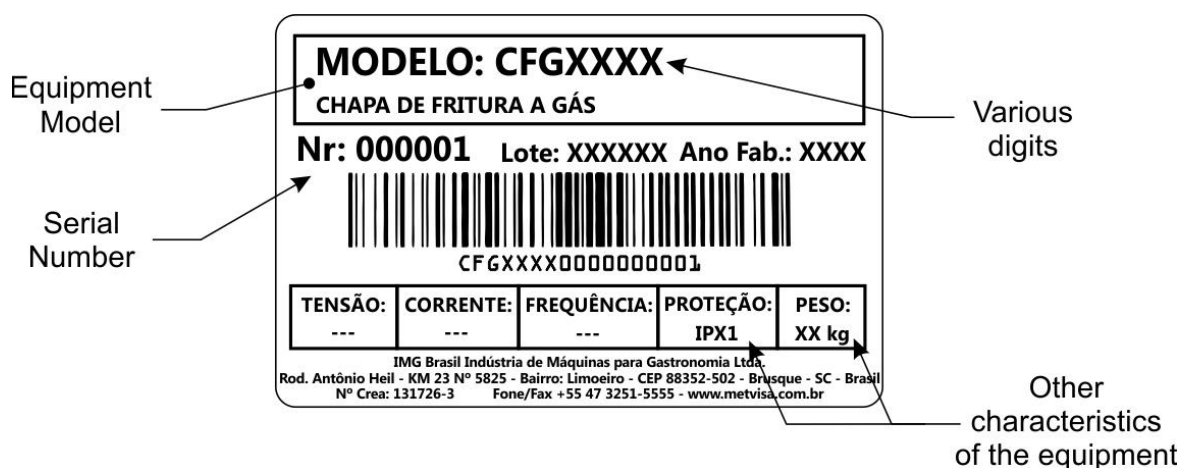
Model	Nominal Measures LengthxHt.xDepth (mm)	Net weight (aprox.) (kg)	Number of burners (unit)	Gas Consumption by Burner (kg/h)	Maximum Gas Consumption (kg/h)
CFG04	410X190X585	13.5	01	0.265	0.265
CFGP04	410X810X625*	19.5	01	0.265	0.265
CFG06	610X190X585	16.4	02	0.265	0.530
CFGP06	610X810X625*	22.4	02	0.265	0.530
CFG08	810x190X585	22.6	03	0.265	0.795
CFGP08	810x810x625*	28.6	03	0.265	0.795
CFG10	1010x205x585	39.4	04	0.265	1.060
CFGP10	1010x810x625*	45.4	04	0.265	1.060
CFGL10	1010x190X585	28.4	04	0.265	1.060
CFGPL10	1010x810x625*	34.4	04	0.265	1.060
CFG12	1210x205x585	47.5	05	0.265	1.325
CFGP12	1210x810x625*	53.5	05	0.265	1.325
CFG14	1410X205X585	55.5	05	0.265	1.325
CFGP14	1410X810X625*	61.5	05	0.265	1.325

* Frying plates with presser: height measurement indicated with presser raised and bottom with presser lowered.



ATTENTION!

Characteristics such as: model, serial number and voltage of the equipment are provided on the label (figure below).



2.3 Supply and Disposal of Equipment 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;
- Warranty Term (for Brazilian market).

IMPORTANT

The packaging components (cardboard, wood, foam, strips, etc.) are products that can be assimilated to municipal solid 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 on recycling, contact your local authorities, waste disposal service or the shop where you purchased the product.

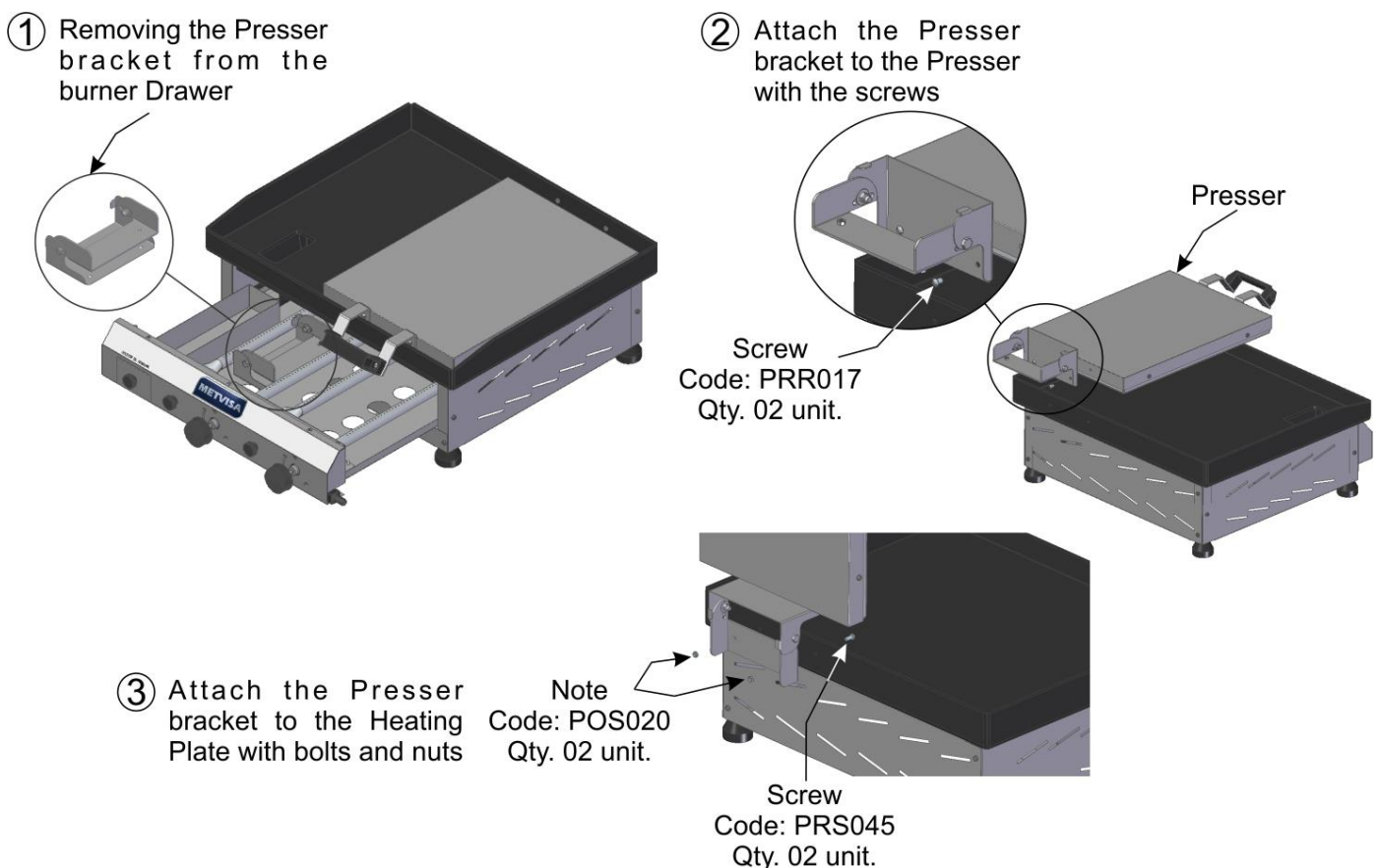
3. Installation

3.1 Equipment Layout

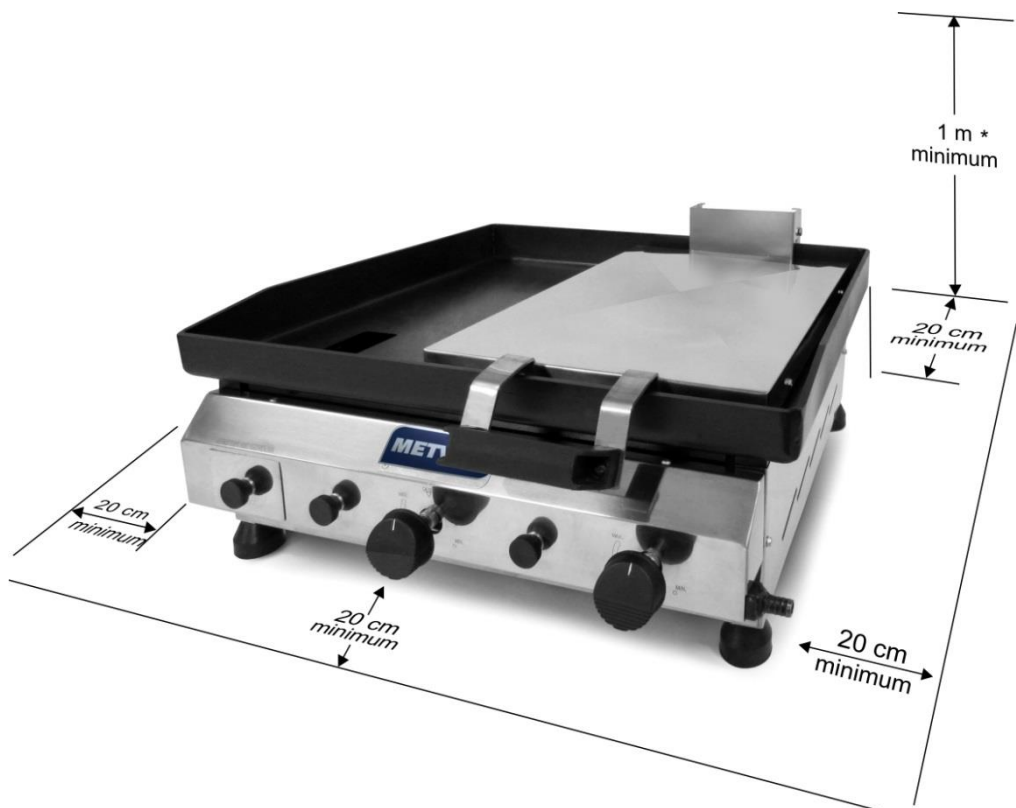
- In the installation, it is essential to make this manual available to the professionals who will do the same.

To facilitate transport, the models with pressers are packed the same as the disassembled. The attachment of the presser parts should be done with the screws and nuts that accompany the equipment.

The following are the assembly positions and description of the presser parts (CFGP and CFGPL models):



To ensure correct operation and safety, the machine must be positioned in an airy environment and on a sufficiently wide, level, dry and stable support surface, away from heat sources and water taps, and at a medium height of 80 cm. Install your equipment by leaving a distance of at least 20 cm around it and 1 m in height, so that it has enough space for inspection, maintenance, cleaning, use and connection of the gas supply hose.



* The minimum height measurement of 1 m was determined considering the area that the presser occupies when being lifted.



ATTENTION!

This equipment uses LPG (liquefied petroleum gas) for heating purposes, and can not be installed indoors where there is no air renewal, as this gas is highly toxic.

Keep the gas canister at least 1.5 m away from electrical outlets, circuit breakers, switches, or any spark or flame equipment where they may come into contact with LPG gas, causing serious injury to the operator.

Do not install near flammable materials or products.



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 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 Installation of LPG Gas - Recommendations and Care

Verify that the location where the equipment will be installed is aired and in accordance with the Regulations for the Prevention of Risks at Work and Safety at Work in Machinery and Equipment (Regulatory standard NR-12 for Brazil or according to the regulatory standard in force in your country), and periodic inspections by a technician are recommended to ensure that its components are in good condition.



ATTENTION!

The arrangement of the equipment should be in an airy place, but without airflow, thus avoiding the thus preventing the flames from being burned out, causing gas leakage.

The gas installation should be carried out by a qualified technician for this function and observing the safety regulations.

The equipment must be installed with the following recommendations and items described below, **BUT NOT PROVIDED WITH THE EQUIPMENT:**

- **Gas canister** - 02 cylinders with a minimum mass of 13 kg (code P13) of LPG (liquefied petroleum gas) will be required for this equipment. The cylinder shall conform to standard ABNT 8460. Check the product warranty seal. If you have violated, do not install.
- **Pressure Regulator or Gas Valve** - use only low pressure regulator (2.8 Kpa) and with certification, inscription in relief NBR 8473. When installing the regulator, turn the boiler to the right until it locks firmly. Never use tools to perform this operation.
- **Hose** - The model with INMETRO certification includes NBR 8613 recording, made of transparent PVC plastic with a yellow stripe. The IMG fry plates are made with a connection for ½ "hoses. The hose must not cross or be embedded in walls, and should not make any kind of seam (welding or gluing). Secure ends only with proper clamps. Never use wires or tapes. Always check the life of the hose.

IMPORTANT

In addition to the instructions in this manual, it is also recommended to follow the manufacturers instructions for gas cylinders, pressure regulators (gas valves) and gas hoses, as these items do not accompany the equipment.



ATTENTION!

Replace the pressure regulator every 5 years or when it is defective.

Always use the gas cylinder in an upright position. Never turn, throw or tilt the cylinder, as the gas may flow in the liquid phase, canceling the function of the pressure regulator, which can cause serious accidents.

Never install the can next to heated surfaces, and keep the gas conductive hose shielded from heat to avoid melting resulting in a fire or other accidents.



ATTENTION!

This equipment operates with LOW PRESSURE GAS. If your mains supply is high pressure, arrange a low pressure outlet valve with a technician. If the equipment is turned on at high pressure the components will be damaged, as well as generating risks to the operator.

After installation and for your safety, check for gas leaks using soap suds only. If there is a leak, have the technician repeat the installation.

If leakage persists, move the canister to a well-ventilated area and notify the dealer or distributor of the canister.

IMPORTANT

The manufacturer is not responsible for any direct or indirect damages caused by non-compliance with the standards and instructions presented.

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

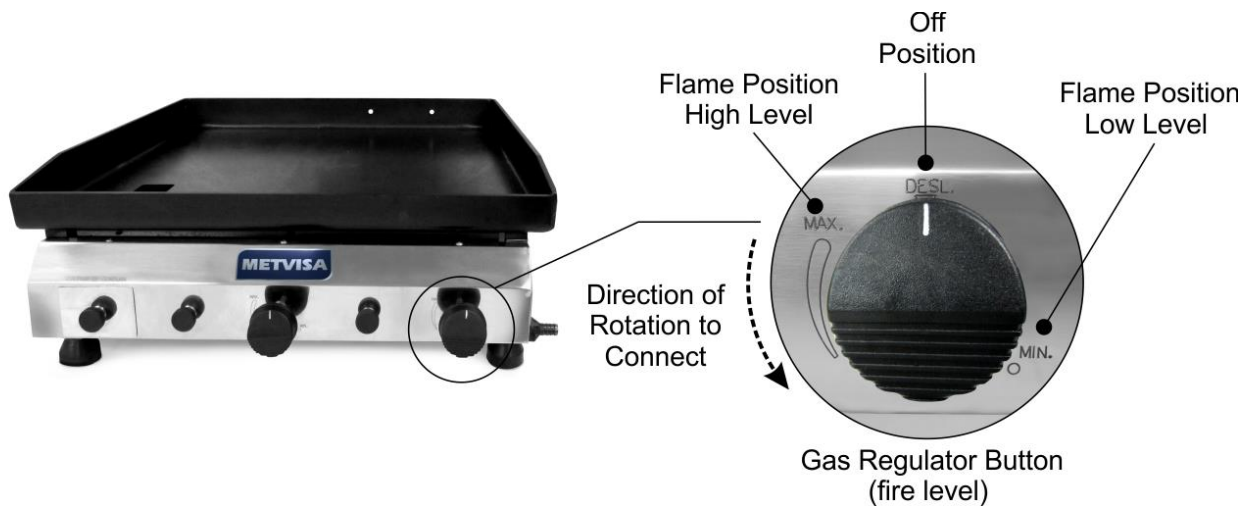
4. Use of Equipment

4.1 Utility

This equipment is exclusively for frying different foods, on frying plate with oil or edible fat.

4.2 Commands

The equipment consists of gas regulating knobs (fire level) on the front part. Check the adjustment positions in the following image:



4.3 - Operating Procedures

Before operating the equipment, make the perfect cleaning, especially in the heating plate and presser that will come in contact with the food. The equipment is provided with a protective layer on these parts, which should be removed with ethyl alcohol. Clean the equipment with the burners off, the gas pressure regulator (gas valve) closed and the plate at room temperature. Follow the cleaning instructions in item 5 of this manual (below).

After this initial care, make sure that the gas hose connections are properly secured and that there are no leaks.

• **Operation:** The equipment can only be operated after checking the correct arrangement of the equipment, instructed on page 8, after following the care and recommendations of the gas installation, according to the instructions in item 3.2 (pg. 10) and after removal of the protective layer on the heating plate and the presser.

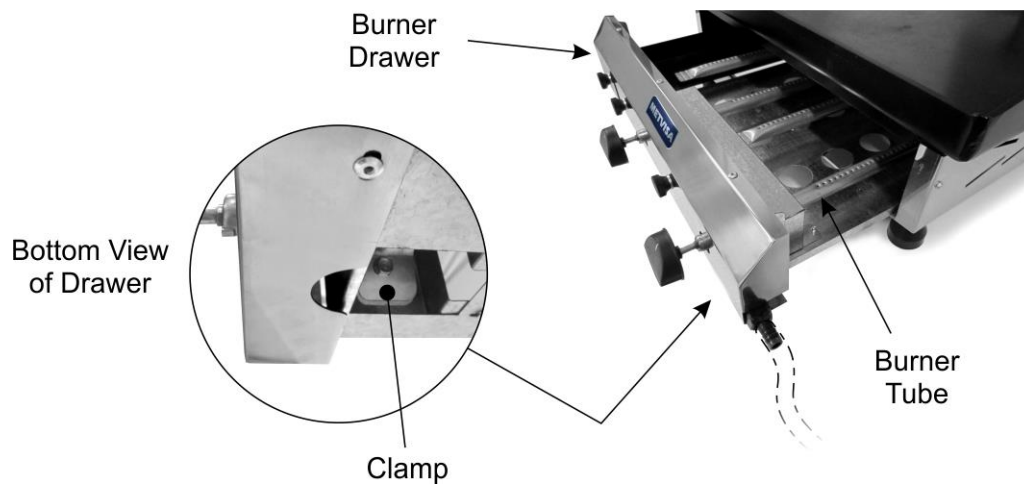
Check the following operating instructions:

1. The ignition of the equipment is manual. Open the gas pressure regulator (gas valve);
2. If your equipment has a presser as an accessory, raise it before opening the burner drawer;
3. Slightly and carefully open the burner drawer;
4. Press the gas regulator knob and turn the on position;
5. For correct and safe firing, use an automatic type igniter. With the lighter in your hands, push the tip up to 1 or 2 cm from the burner for ignition;

IMPORTANT

The automatic igniter does not accompany the equipment, so always check the instructions for use on the package, which may vary by brand and model.

6. Repeat the procedure for lighting each burner;
7. Adjust the level of the fire on the gas regulator knob and observe the quality of the flame. The ideal flame should be in blue color. Follow the instructions below to adjust the flame:
 - Each burner tube has a flame regulator, where it is pre-set at the factory. To regulate the ideal flame of each burner, check that the burners are off and pull out the burner drawer. At the bottom of the drawer is an opening that gives access to the clamp. Loosen the clamp bolt (with a suitable tool) and slide it into the burner tube, releasing the air inlet more or less.



8. After all the burners are lit, close the drawer carefully so that the presser does not come down suddenly;





ATTENTION!

After opening the gas valve, light the burners quickly as the gas is already spreading in the air.

Light one burner at a time, and how many are needed to perform the required operation.

Make sure the burners are fully lit.

In case of failure to ignite and a smell of gas in the environment, do not ignite.

Wait a few minutes for the air to renew in the environment, and then repeat the firing process.

9. Grease the surface of the plate with edible oil or fat;
10. Put the food on the plate that will be fried;
11. With the aid of a spatula, turn the food until you get the desired frying;
12. After removing the food, remove excess oil, fat and fry residue by scraping with the spatula toward the grease trap;



ATTENTION!

Always keep the grease trap attached to the plate and empty it constantly so that excess grease is prevented from overflowing and fat leaking into the burners, causing fire or other accidents.

13. After work is finished, turn off the burners by rotating the gas regulator knob in the off position. Close the gas regulator (gas valve).
14. Wait for the heating plate to reach room temperature before cleaning your equipment.



ATTENTION!

After completing the work step and turning off the burners, close the gas pressure regulator (valve), because if it happens to be open, the pressure exerted on the hose may damage or break and it may cause a fire or other accidents.



ATTENTION!

Hot vapors and overheated oil or fat spatter may be expelled during operation. Always use PPE's (IndividualPersonal Protective Equipment).

IMPORTANT

Do not start the frying process if there was food residue on the heating plate, this can lead to contamination with bacteria.

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. Keep your equipment always clean and well taken care of, as this will make it have a much longer shelf life.

A daily cleaning of the equipment should be carried out in order to obtain a good functioning, greater durability and avoiding the accumulation of bacteria that may cause contamination in the food.

For protection of the heating plate and the presser, the equipment is provided with a protective layer on the surface of the plates. At first cleaning, before use, use only a cloth with ethyl alcohol.



ATTENTION!

Before performing maintenance or cleaning, make sure that the equipment has the burners switched off, the gas pressure regulator (valve) closed and the plate at room temperature;



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 know the parts that can be immersed and what special care is taken with the other parts.

The detachable part (only the grease trap) must be removed from the equipment and washed with water and soap or neutral detergent. Clean the corners thoroughly, eliminating residue from the frying.

Although it is movable, the burner drawer can not be immersed in water and never use water jets for cleaning, as this will damage the burners.

In cleaning the burner and case drawer, thin in warm soapy water, neutral detergent, or ammonia based remover and apply with a soft cloth. With a cloth moistened with water, rinse and then wipe the parts with a dry cloth.

Never use abrasive products (sandpaper, brushes or steel wool) on any stainless steel surface, as it will damage the parts.

After the frying process and the removal of frying residues with a spatula, use soap or neutral detergent and a sponge to clean the plate.



ATTENTION!

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

5.2 Maintenance and Behavior 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 unusual noises indicating gas leaks; burners that do not light; non-execution by the equipment to the service to which it is proposed; among others. Actions such as these are essential to ensure a longer equipment life.



ATTENTION!

When maintenance is made (even if small adjustments), always check if the equipment is with the burners switched off, the pressure regulator (valve) of the closed gas and the plate at room temperature.

It is recommended to carry out preventive maintenance every 6 months, checking and adjusting clearances, cleaning internal parts, etc. When detecting broken or weakened parts, replace with 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.

Follow the equipment maintenance and regulation recommendations:

- Replace pressure regulator (valve) every 5 years or when defective;
- Check the gas hose life and follow other instructions as recommended by the manufacturer;
- After closing the frying process, keep the gas pressure regulator (valve) closed, avoiding pressure on the hose;
- The gas outlet holes in the burners must always be unobstructed. In case of clogging, use a needle to clean the nozzles;

The ideal flame should be blue. Each burner tube has a flame regulator, follow the adjustment instructions in item 4.3 (operating procedures - pg. 12);



ATTENTION!

Preventive maintenance requires a trained professional.

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

5.3 Prolonged Interruption in Use of Equipment

When the equipment has to be left standing for an extended period of time, turn off the burners, close the gas regulator (valve) and perform a thorough cleaning, including the various accessories. It is advisable to protect all parts of the equipment with white vasoline or with suitable commercially available products. You should also protect the equipment from dust by covering it with a nylon 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.

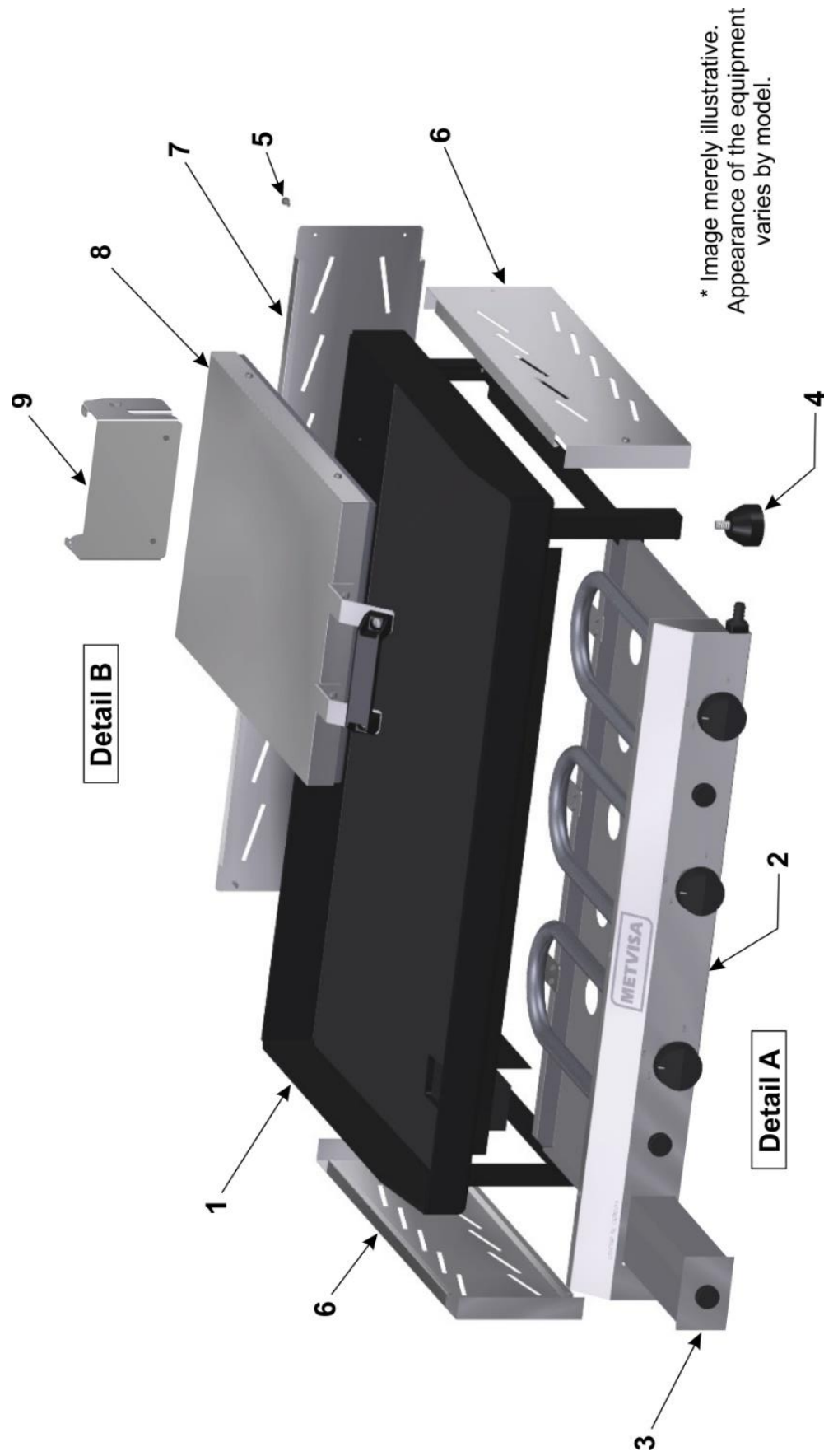
In the following table, you can check possible causes and solutions:

PROBLEMS	POSSIBLE CAUSES	SOLUTIONS
Burners do not light	Lack of gas.	Evaluate if there is gas in the cylinder, if the gas cylinder valve is open, if the gas hose is connected and the gas regulator is open.
	Broken valve.	Contact or refer the equipment to the Authorized Service Center.
	Clogged burner.	Unclog burner holes using a cleaning needle in the stove nozzles, if it does not solve, send the equipment to the nearest authorized dealer or contact the factory.
	Gas leakage.	See below for possible causes and solutions for gas leakage (pg. 18).
Yellow flame, equipment generating soot	Problem in mixing gas with oxygen.	Each burner tube has a flame regulator, follow the adjustment instructions in item 4.3 (operating procedures - pg. 12);
Gas leakage.	Valve burst, loose or broken.	Send the machine to the nearest authorized service station or contact the factory, as there are risks of accidents.
	injector nozzle valve out of position.	Send the machine to the nearest authorized service station or contact the factory, as there are risks of accidents.
	Defective gas canister.	Check for leaking gas using soap suds only. If there is a leak, have the technician repeat the installation. If leakage persists, move the canister to a well-ventilated area and notify the dealer or distributor of the canister.
	Gas cylinder installed horizontally.	Install the canister upright. Never turn, throw or tilt the cylinder, as the gas may flow in the liquid phase, canceling the function of the pressure regulator, which can cause serious accidents.
Difficulty adjusting the flame	Burst, loose or broken valve	Send the machine to the nearest authorized service station or contact the factory, as there are risks of accidents.
	Gas regulator knob, broken or worn.	To replace the regulator knob contact the factory or refer servicing to the Authorized Service Center.
Lack of gas during operation	Lack of gas.	Evaluate if there is gas in the cylinder, if the gas cylinder valve is open, if the gas hose is connected and the gas regulator is open.
	Valve broken by collision.	Send the machine to the nearest authorized service station or contact the factory, as there are risks of accidents.

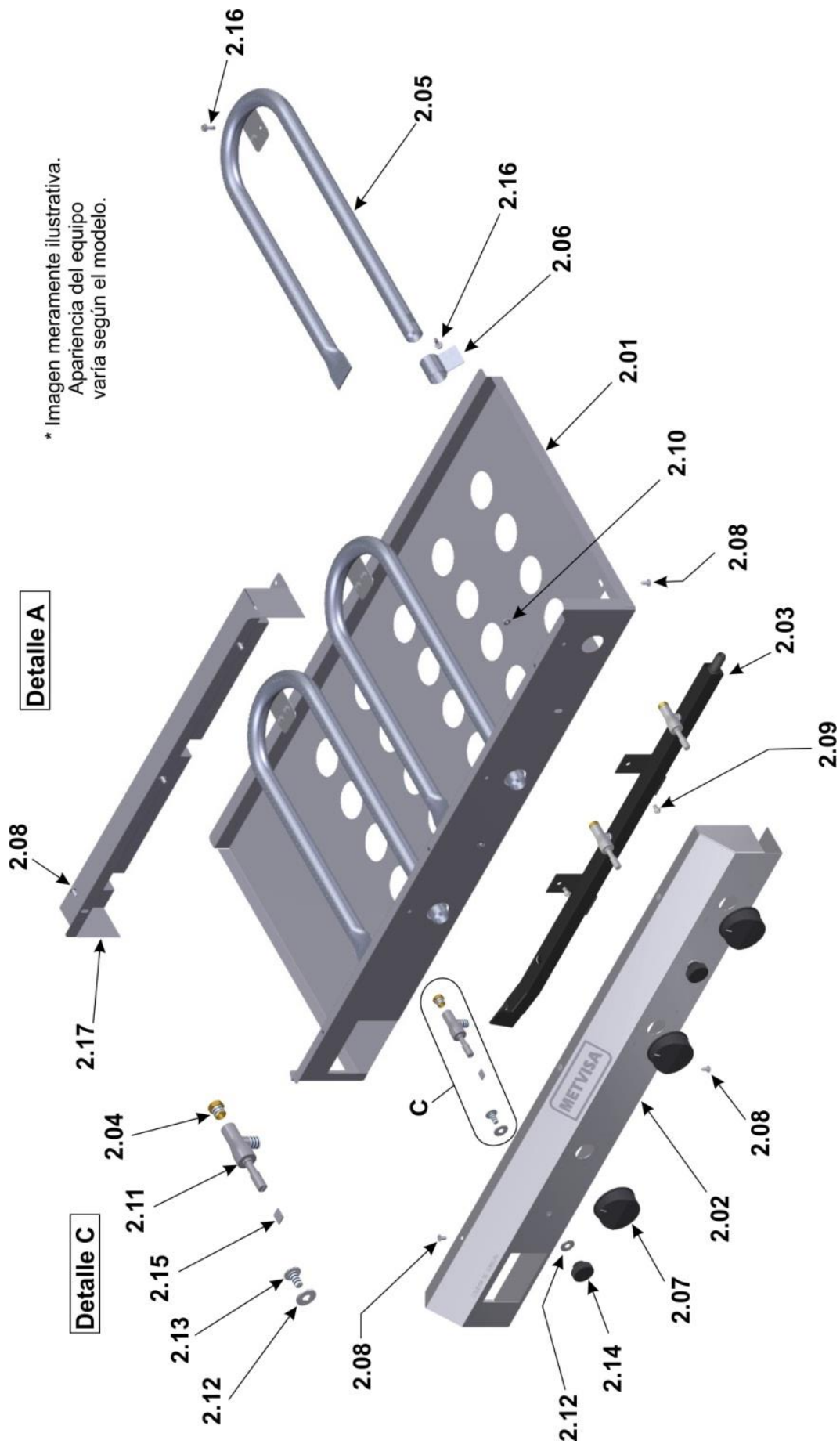
For more information and clarification, contact your nearest Authorized Service Center. See technical assistance on our website: www.metvisa.com.br

7. ANNEXES

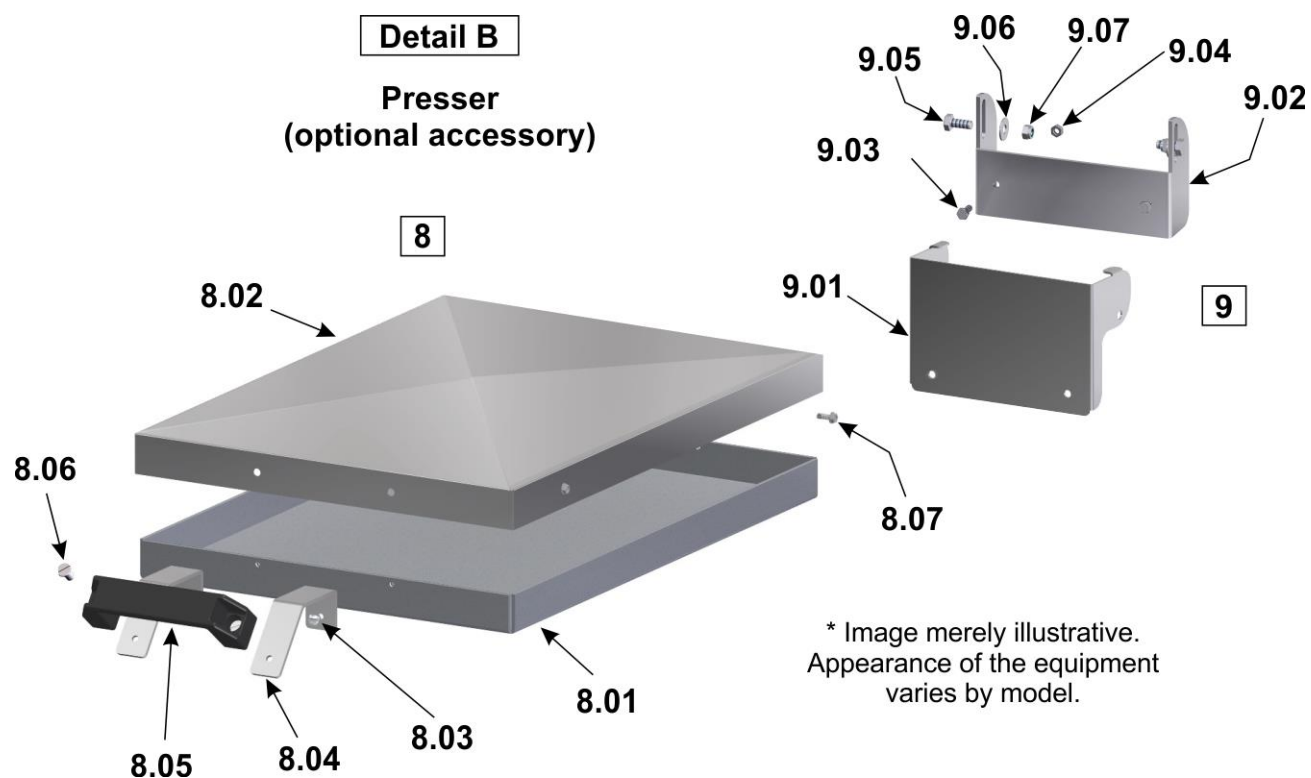
Blown up Design



Blown up Design



Blown up Design



Replacement parts

Position	Code	Description	Application for Model	Qty.
1	CJT1068	Welded Heating Plate	CFGP04 / CFG04	01
	CJT1069		CFGP06 / CFG06	
	CJT1071		CFGP08 / CFG08	
	CJT1072		CFGP10 / CFG10	
	CJT1073		CFGPL10 / CFGL10	
	CJT1074		CFGP12 / CFG12	
	CJT1075		CFGP14 / CFG14	
2	CJT897	Burner Drawer	CFG04*	01
	CJT601		CFG06*	
	CJT446		CFG08*	
	CJT437		CFG10*	
	CJT450		CFG12*	
	CJT602		CFG14*	
2.01	SBT447	Burner Support	CFG04*	01
	SBT235		CFG06*	
	SBT123		CFG08*	
	SBT107		CFG10*	
	SBT127		CFG12*	
	SBT236		CFG14*	

* Item applicable for all models of fry plate.

CFG04* Item applicable for all models of 40 cm fry plate.

CFG06* Item applicable for all models of 60 cm fry plate.

CFG08* Item applicable for all models of 80 cm fry plate.

CFG10* Item applicable for all models of 1 m fry plate.

CFG12* Item applicable for all models of 1.2 m frying plate.

CFG14* Item applicable for all models of 1.4 m frying plate.

Replacement parts

Position	Code	Description	Application for Model	Qty.
2.02	CUP032	Frontal Protection Plate	CFG04*	01
	CUP018		CFG06*	
	CUP014		CFG08*	
	CUP011		CFG10*	
	CUP012		CFG12*	
	CUP019		CFG14*	
2.03	CJT898	Welded Gas Tube	CFG04*	01
	CJT603		CFG06*	
	CJT447		CFG08*	
	CJT435		CFG10*	
	CJT451		CFG12*	
	CJT604		CFG14*	
2.04	IJT001	Gas Injector Valve	CFG04*	01
			CFG06*	02
			CFG08*	03
			CFG10*	04
			CFG12*	05
			CFG14*	05
2.05	CJT436	Welded Burner	CFG04*	01
			CFG06*	02
			CFG08*	03
			CFG10*	04
			CFG12*	05
			CFG14*	05
2.06	CRC679	Clamp - Oxygen Regulator	CFG04*	01
			CFG06*	02
			CFG08*	03
			CFG10*	04
			CFG12*	05
			CFG14*	05
2.07	BOT021	Gas Regulator Button	CFG04*	01
			CFG06*	02
			CFG08*	03
			CFG10*	04
			CFG12*	05
			CFG14*	05
2.08	RBT004	Rivet	CFG04*	12
			CFG06*	16
			CFG08*	21
			CFG10*	27
			CFG12*	32
			CFG14*	33
2.09	PRR005	Screw	*	02
2.10	POS006	Hexagonal Nut	*	02
2.11	TNR003	Gas Valve - Faucet	CFG04*	01
			CFG06*	02
			CFG08*	03
			CFG10*	04
			CFG12*	05
			CFG14*	05
2.12	ARL010	Washer	*	04
2.13	PRR009	Screw	*	02
2.14	MNL011	Knob	*	02

* Item applicable for all models of fry plate.

CFG04* Item applicable for all models of 40 cm fry plate.

CFG06* Item applicable for all models of 60 cm fry plate.

CFG08* Item applicable for all models of 80 cm fry plate.

CFG10* Item applicable for all models of 1 m fry plate.

CFG12* Item applicable for all models of 1.2 m frying plate.

CFG14* Item applicable for all models of 1.4 m frying plate.

Replacement parts

Position	Code	Description	Application for Model	Qty.
2.15	CRC783	Chock Valve	CFG04*	01
			CFG06*	02
			CFG08*	03
			CFG10*	04
			CFG12*	05
			CFG14*	05
2.16	PRA008	Locking Screw Hex.	CFG04*	03
			CFG06*	06
			CFG08*	09
			CFG10*	12
			CFG12*	15
			CFG14*	15
2.17	PTC099	Burner Tube Protection	*	01
3	CXA014	Mounted Grease Trap	*	01
4	PEP019	PVC Foot	*	04
5	PRA008	Locking Screw. Hex.	*	08
6	REF122	Case Side Lining	*	02
7	REF124	Case Back Cover	CFG04*	01
	REF125		CFG06*	
	REF126		CFG08*	
	REF127		CFG10*	
	REF128		CFG12*	
	REF129		CFG14*	
8	CJT440	Mounted Presser (Optional Accessory)	CFGP *	01
8.01	FDC020	Press Bottom	CFGP*	01
8.02	CRC618	Presser Lining	CFGP *	01
8.03	PRR017	Screw	CFGP *	04
8.04	SBT114	Holder Support	CFGP *	02
8.05	ACA009	Plastic Strap / Holder	CFGP *	01
8.06	PRR021	Screw	CFGP *	02
8.07	PRA008	Locking Screw. Hex.	CFGP *	04
9	CJT1128	Press Support and Secured	CFGP*	01
9.01	SBT115	Presser Support	CFGP *	01
9.02	SBT112	Secured Presser Support	CFGP *	01
9.03	PRS045	Stainless Steel Hexagonal Screw	CFGP *	02
9.04	POS020	Hexagonal Nut	CFGP *	02
9.05	PRS031	Stainless Steel Hexagonal Screw	CFGP *	02
9.06	ARL010	Stainless Steel Washer List	CFGP *	02
9.07	POS143	Self-locking Hexagonal Nut	CFGP *	02

* Item applicable for all models of fry plate.

CFG04* Item applicable for all models of 40 cm fry plate.

CFG06* Item applicable for all models of 60 cm fry plate.

CFG08* Item applicable for all models of 80 cm fry plate.

CFG10* Item applicable for all models of 1 m fry plate.

CFG12* Item applicable for all models of 1.2 m frying plate.

CFG14* Item applicable for all models of 1.4 m frying plate.

CFGP*Item applicable for all models of frying plate with presser.

WARRANTY TERM

(for Brazilian market)



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.

This WARRANTY TERM is limited to replacing defective components, excluding all electrical and / or electronic parts, which, in addition to being not guaranteed by IMG BRASIL, is subject to the conditions and norms of the original manufacturers of the damaged products.

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.

Will not be provided by this WARRANTY, 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

TECHNICAL ASSISTANCE - at@metvisa.com.br

Technical Assistance help on the site:
www.metvisa.com.br

Notes

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Notes

[illegible]

IMG BRASIL PRODUCT MANUFACTURER



IMG BRASIL Gastronomy Machinery Industry Ltda.

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