



INSTRUCTION MANUAL

Installation | Maintenance | Use | Safety

Potato, Onion and Garlic Electric Peeler



Models

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

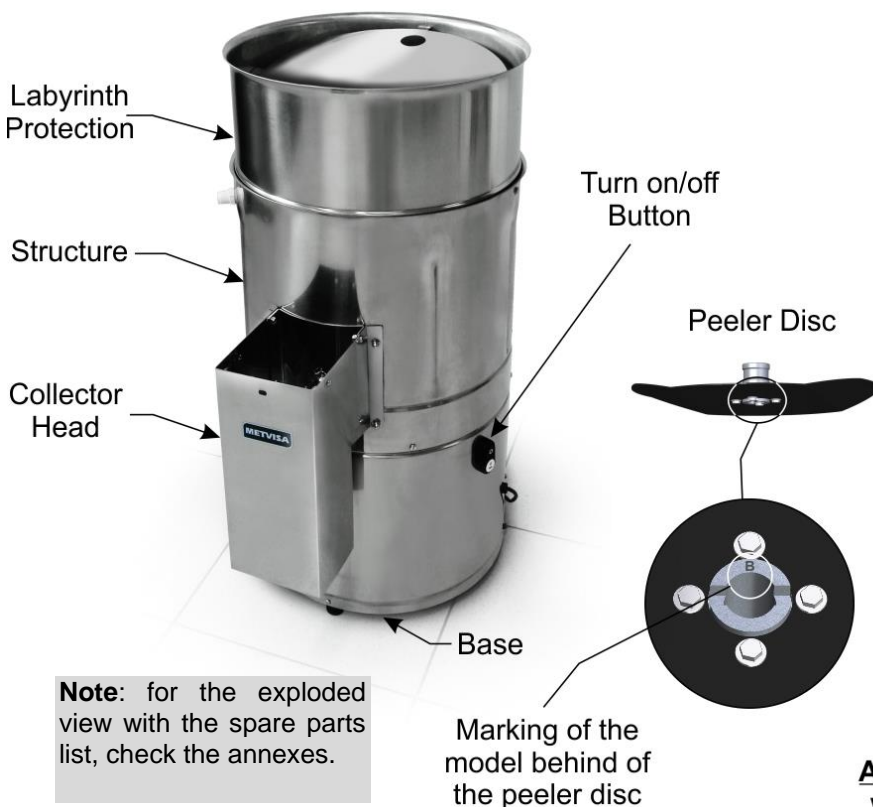
2.1 Main Components

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:



Disc marked "A"

Garlic Peeler
(Models: DA.6 and DA.10)



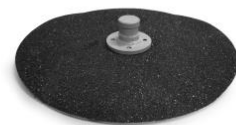
Disc marked "B"

Potato Peeler
(Models: DB.6 and DB.10)



Disc marked "C"

Onion Peeler
(Models: DC.6 and DC.10)



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

2.2 Technical Data

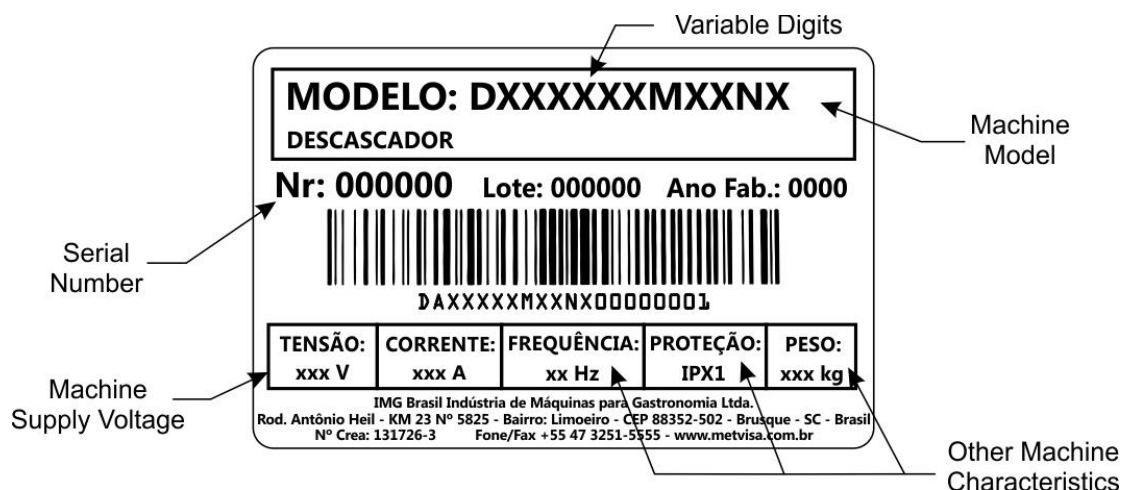
Model	Nominal Measures Width x Height x Depth (mm)	Net Weight (approx.) (kg)	Voltage (V)	Rated Current (A)	Capacity (kg)
DA6110M60N4	370x715x510	24.0	110	3.7	6
DB6110M60N4	370x715x510	22.5			
DC6110M60N4	370x715x510	22.5			
DA10110M60N4	440x880x590	44.0	110	6.0	10
DB10110M60N4	440x880x590	38.7			
DC10110M60N4	440x880x590	38.7			
DA6220M50N1	370x715x510	24.0	220	2.4	6
DB6220M50N1	370x715x510	22.5			
DC6220M50N1	370x715x510	22.5			
DA10220M50N1	440x880x590	44.0	220	4.2	10
DB10220M50N1	440x880x590	38.7			
DC10220M50N1	440x880x590	38.7			
DA6220M50N2	370x715x510	24.0	220	2.4	6
DB6220M50N2	370x715x510	22.5			
DC6220M50N2	370x715x510	22.5			
DA10220M50N2	440x880x590	44.0	220	4.2	10
DB10220M50N2	440x880x590	38.7			
DC10220M50N2	440x880x590	38.7			
DC10220M50N3	440x880x590	38.7	220	4.2	10
DA6220M50N4	370x715x510	24.0	220	2.4	6
DB6220M50N4	370x715x510	22.5			
DC6220M50N4	370x715x510	22.5			
DA10220M50N4	440x880x590	44.0	220	4.2	10
DB10220M50N4	440x880x590	38.7			
DC10220M50N4	440x880x590	38.7			
DB10220M50N8	440x880x590	38.7	220	4.2	10
DA6220M60N4	370x715x510	24.0	220	2.1	6
DB6220M60N4	370x715x510	22.5			
DC6220M60N4	370x715x510	22.5			
DA10220M60N4	440x880x590	44.0	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



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).

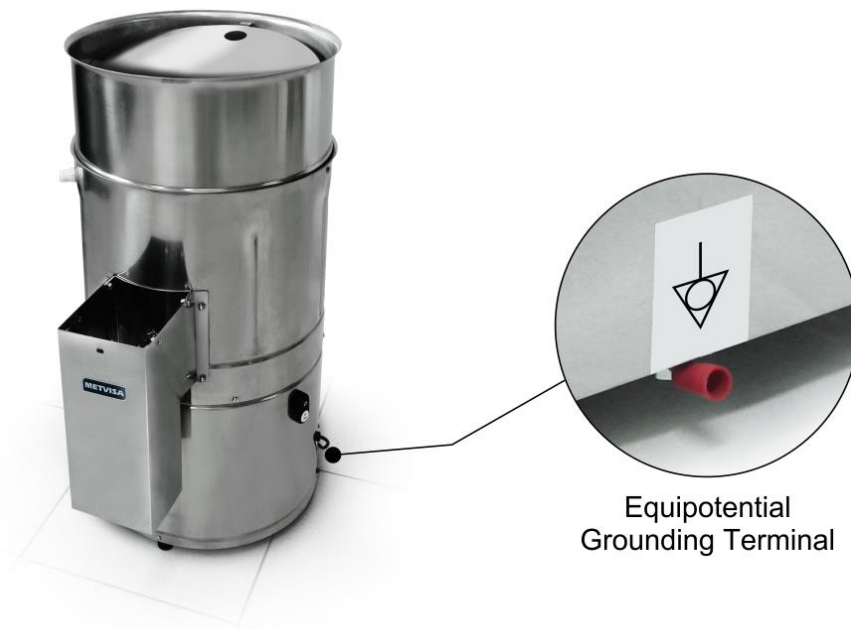
The manufacturer does not take responsibility for possible damage direct or indirect caused by the non-compliance of the norms and instructions present in this manual.

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.

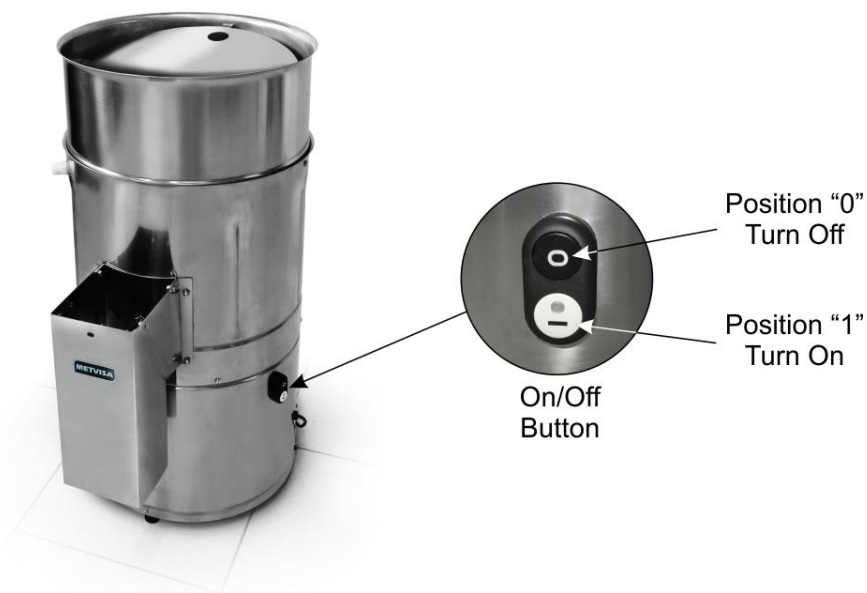
4. Machine Use

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.

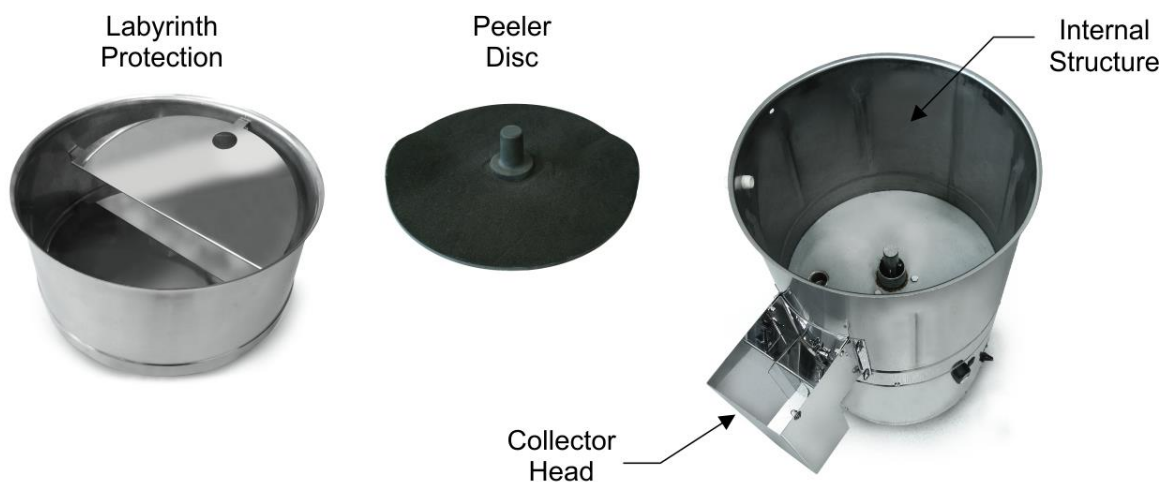


See description of the command below:

- **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;

①
Before starting the disassembly procedure, disconnect the device from the power supply.

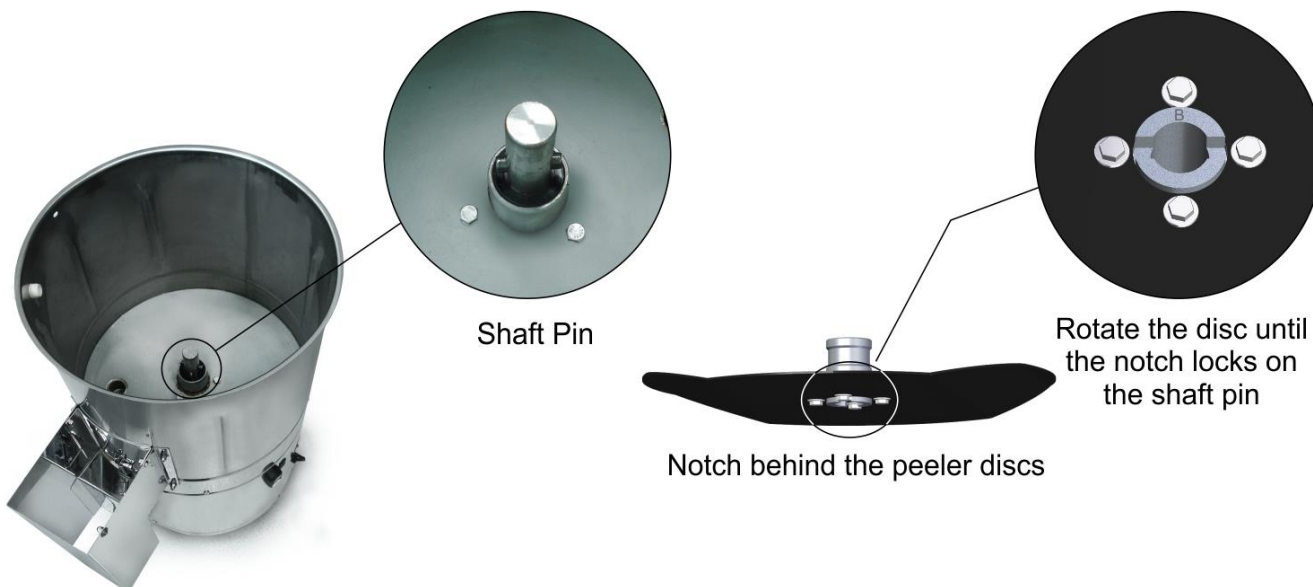


② Unscrew to remove the labyrinth protection.

③ Pull the peeler disc up.



• **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!

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.

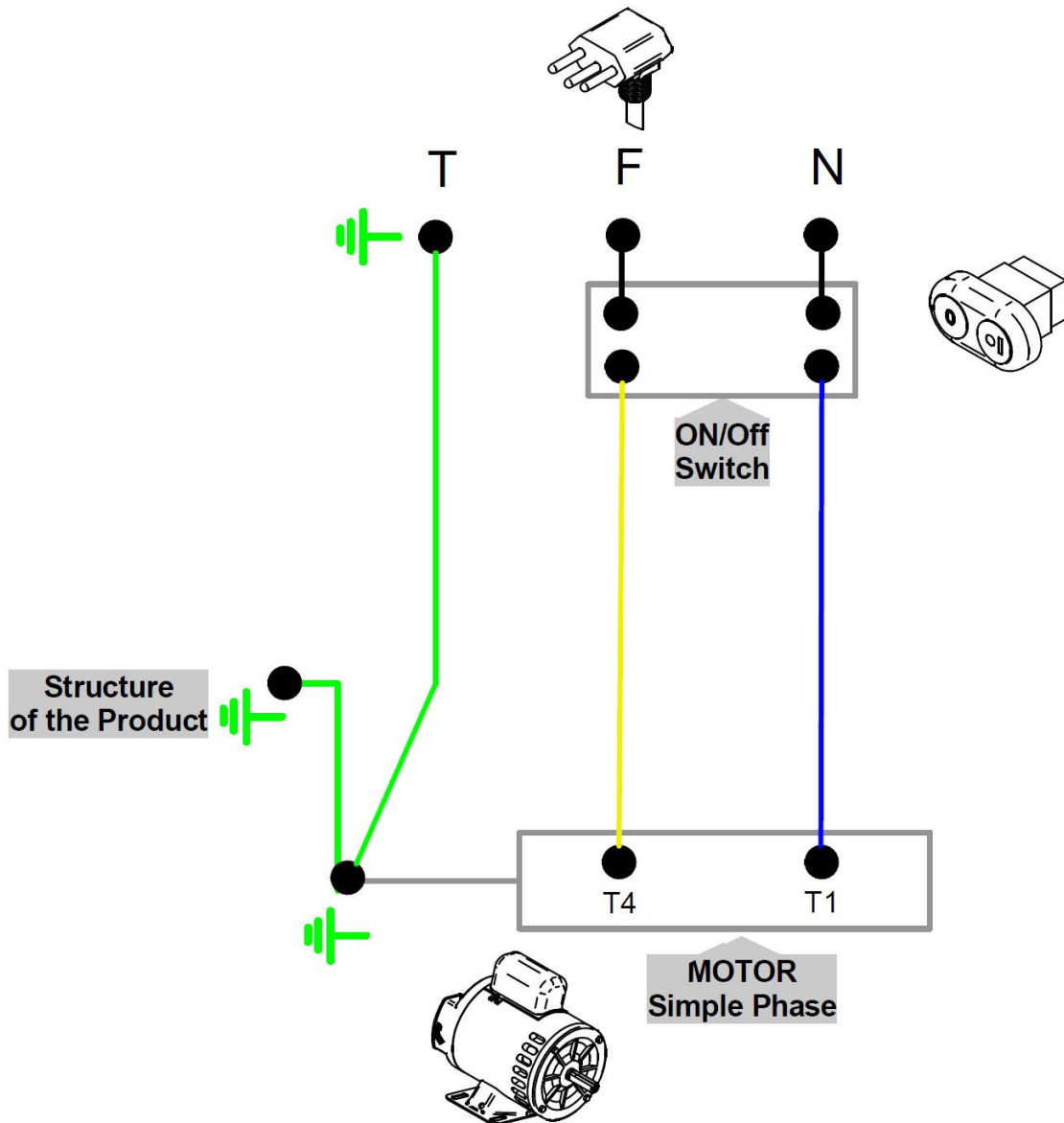
Make sure that the equipment be disconnected from the electrical mains.

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.

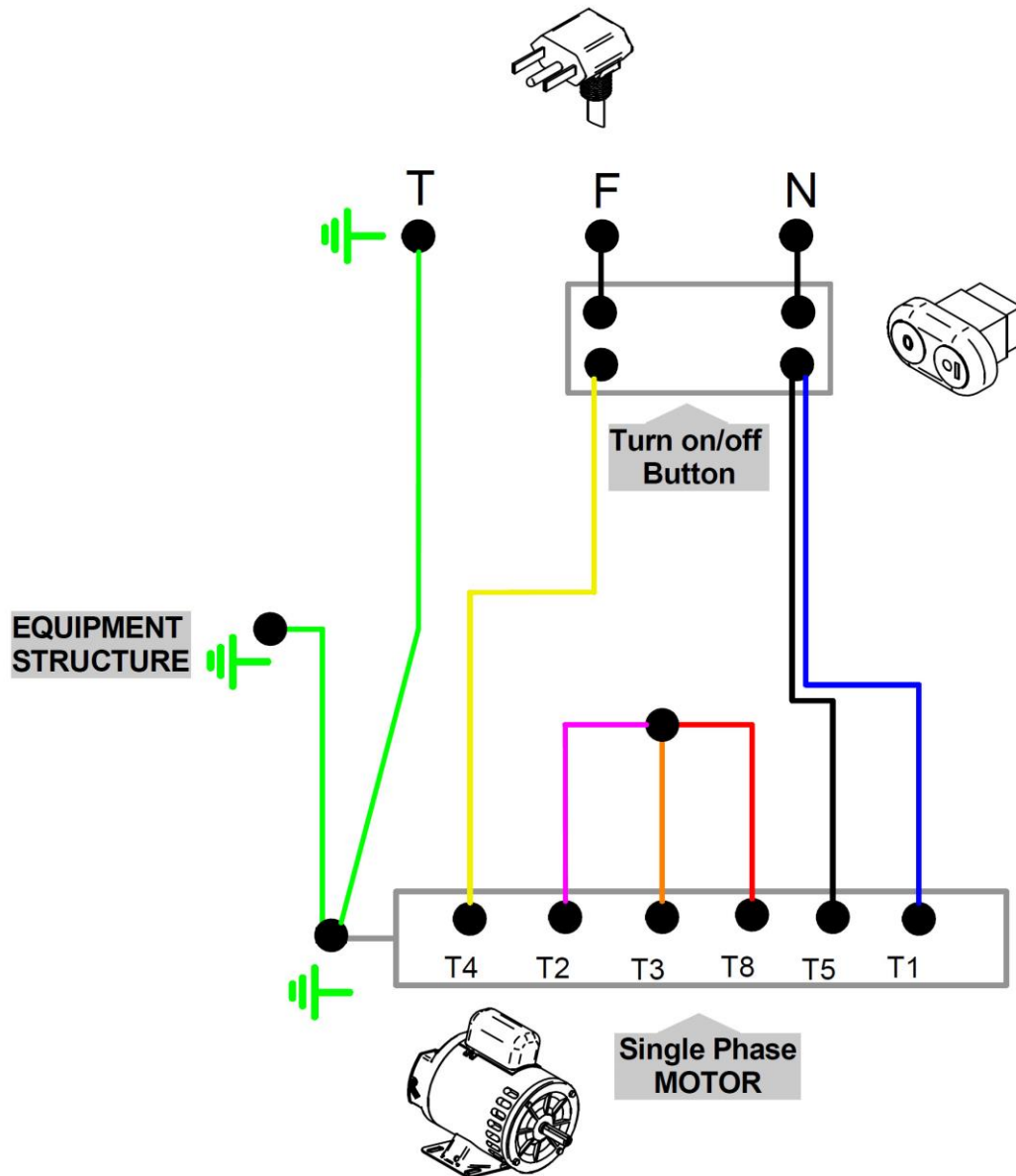
6. ANNEXES

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



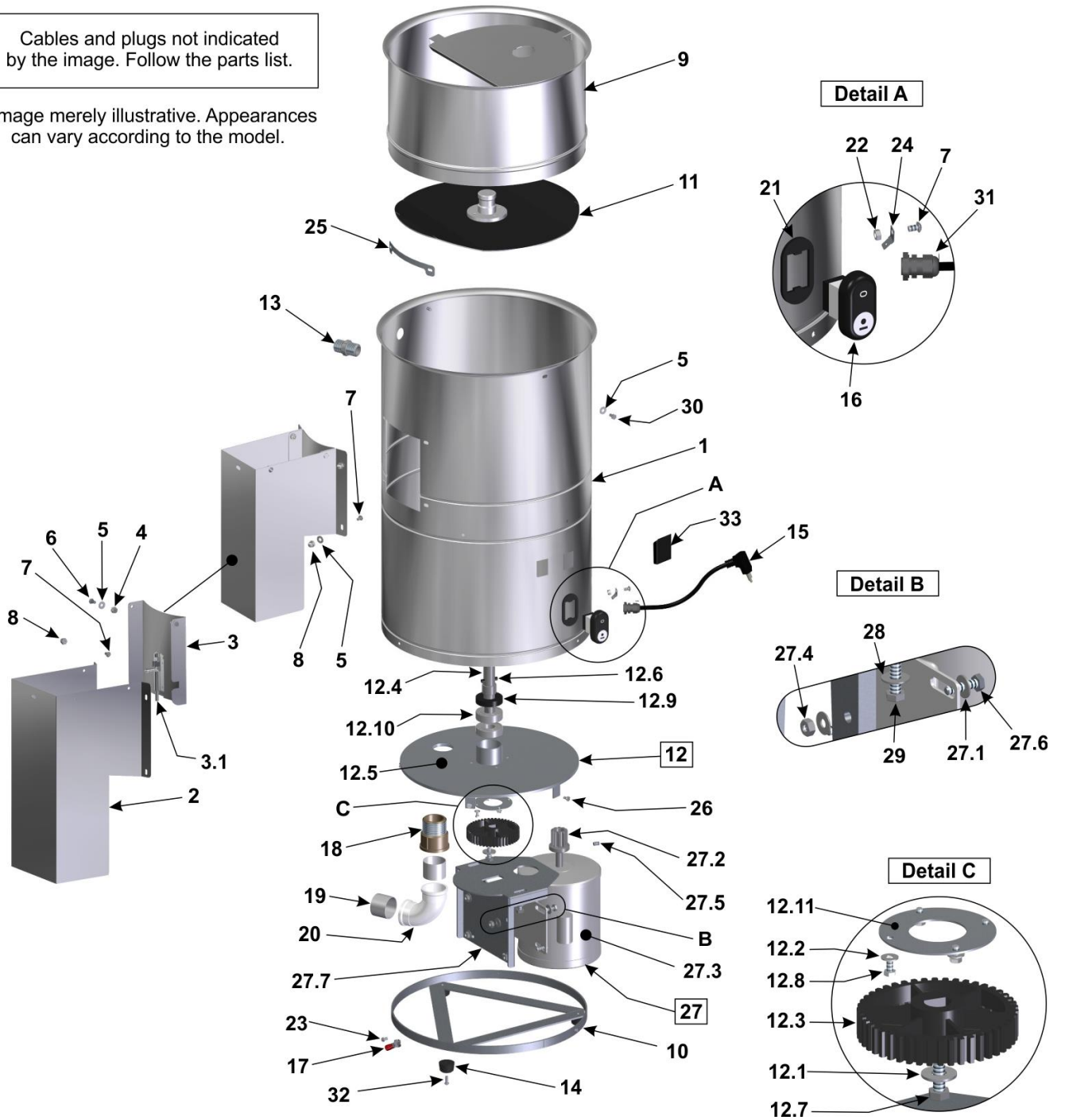
NOTE: In the above Electrical Schematic, white wires are represented by pink.
Motor with doble rotation. To invert the rotation, change T5 for T8.

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

Cables and plugs not indicated by the image. Follow the parts list.

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



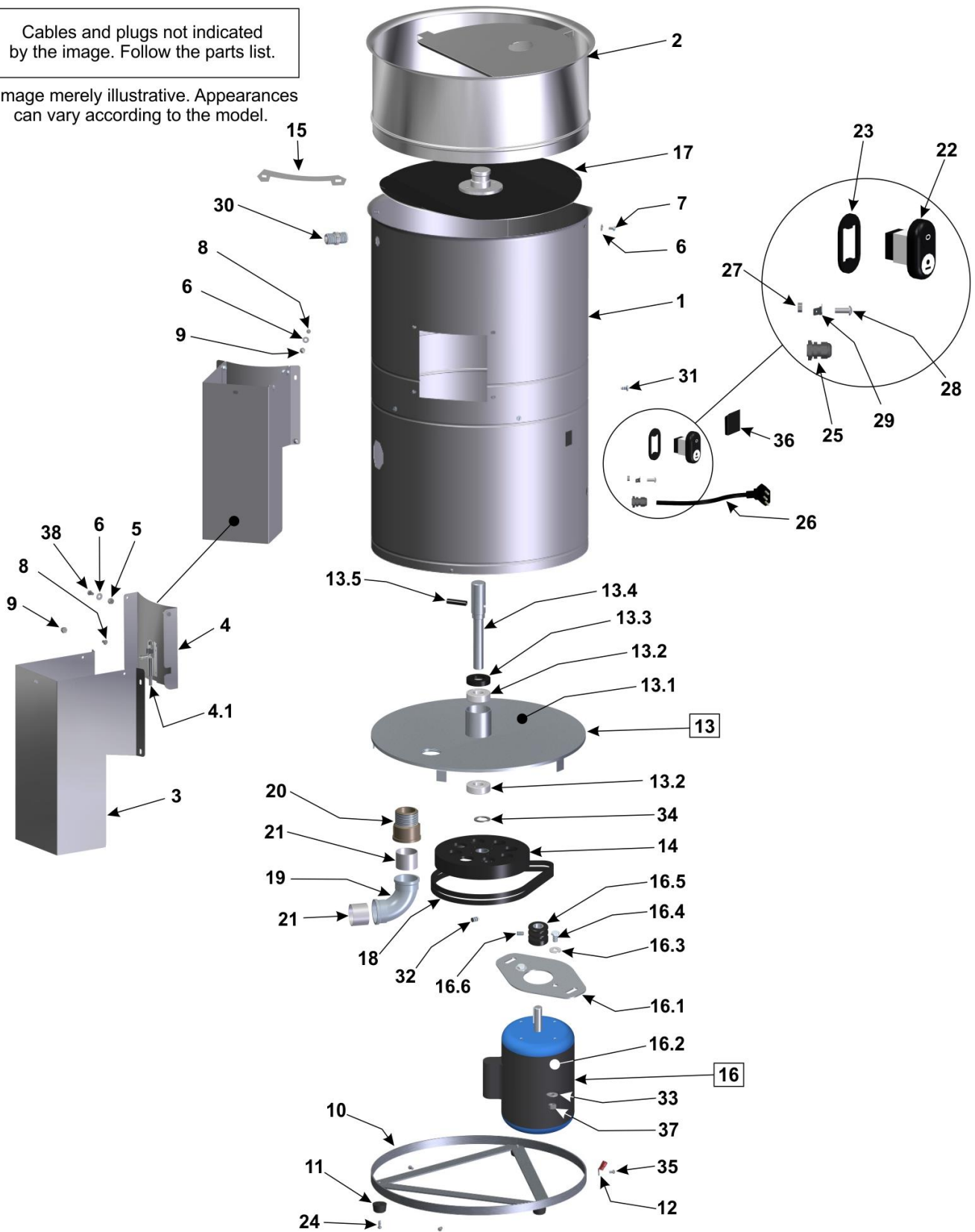
Spare Parts - Model: DA/DB/DC.6

Position	Code	Description	Quant.
1	GAB173	Structure	01
2	CAB010	Collector Head	01
3	PTA012	Collector Head Door	01
3.1	FCH011	Stainless steel Locker	01
4	POS140	Hexagonal Nut Self-locking	02
5	ARL008	Flat Washer	08
6	PRS045	Hexagonal Screw	02
7	PRR017	Round Machine Screw	06
8	POC005	Nut Hat	05
9	PTC045	Labyrinth Protection	01
10	BAS059	Base	01
11	DIS045	Disc n° 1 Potato Peeler – DB.6	01
	DIS046	Disc n° 2 Onion Peeler – DC.6	
	CJT172	Disc n° 3 Garlic Peeler – DA.6	
12	CJT887	Assembled Bottom	01
12.1	ARL002	Flat Washer	01
12.2	ARL008	Flat Washer	04
12.3	EGG002	Nylon Gear	01
12.4	EIX009	Axis	01
12.5	ETR115	Bottom	01
12.6	PNL003	Elastic Pin	01
12.7	PRS007	Hexagonal Screw	01
12.8	PRS332	Hexagonal Screw	04
12.9	RET003	Retainer	01
12.10	ROL005	Bearing	02
12.11	TAP153	Soldier Cap Background	01
13	NIP001	Tube PVC 1/2"	01
14	PEP004	PVC Feet	03
15	CBE023	Electric cable – Plug type 1	01
	CBE029	Electric cable – Plug type 2	
	CBE030	Electric cable – Plug type 4	
16	CHE064	Turn on/off button	01
17	TCE023	Equipotential Terminal	01
18	PVC049	Short Adapter with Bag and Thread	01
19	PCT094	PVC Tube	02
20	PVC061	Corner 90°	01
21	BCH058	On / Off Button Frame	01
22	POS020	Hexagonal Nut	01
23	PRR005	Round Machine Screw	03
24	TCE007	Grounding Terminal - Plug Type 2 and 4	01
25	GAP003	Plate Product Guide	01
26	PRA005	Hexagonal Screw	05
27	CJT888	Motor 110 V 60 Hz and support set	01
	CJT889	Motor 220 V 60 Hz and support set	01
	CJT894	Motor 220 V 50 Hz and support set	01
27.1	ARL004	Flat Washer	08
27.2	EGG047	Gear	01
27.3	MTE200	Electric Motor 1/4 HP 60 Hz Voltage 110 V	01
	MTE201	Electric Motor 1/4 HP 60 Hz Voltage 220 V	01
	MTE035	Electric Motor 1/4 HP 50 Hz Voltage 220 V	01
27.4	POS005	Hexagonal Nut	04
27.5	PRN003	Allen Screw	01
27.6	PSR010	Hexagonal Screw	04
27.7	SBT202	Motor Support	01
28	ARL003	Flat Washer	02
29	PRS007	Hexagonal Screw	02
30	PRS332	Hexagonal Screw	02
31	TCE073	Cable gland	01
32	PRR015	Round Machine Screw	03
33	BCH046	Rectangular Cap	01
34	TCE004	Terminal Fit	02
35	TCE013	Female Terminal	03
36	TCE033	Threaded Connector	01
37	CBE082	Electric Cable Splice 430 mm Grounding	01

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

Cables and plugs not indicated by the image. Follow the parts list.

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



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

Position	Code	Description	Quant.
1	GAB164	Structure	01
2	PTC044	Labyrinth Protection	01
3	CAB011	Collector Head	01
4	PTA013	Collector Head Door	01
4.1	FCH011	Stainless steel locker	01
5	POS140	Hexagonal Nut Self-locking	02
6	ARL008	Flat Washer	08
7	PRS332	Hexagonal Screw	02
8	PRR017	Round Machine Screw	05
9	POC005	Hat Nut	05
10	BAS060	Base	01
11	PEP004	PVC Feet	03
12	TCE023	Equipotential Terminal	01
13	CJT1029	Assembled Bottom	01
13.1	ETR095	Soldier Plate Background	01
13.2	ROL005	Bearing	02
13.3	RET003	Retainer	01
13.4	EIX276	Bearing Shaft	01
13.5	PNL007	Elastic Pin	01
14	POL037	Machine Pulley	01
15	GAP002	Plate Product Guide	01
16	CJT1030	Motor 110 V 60 Hz and support set	01
	CJT1031	Motor 220 V 60 Hz and support set	01
	CJT1032	Motor 220 V 50 Hz and support set	01
16.1	ARL002	Flat Washer	02
16.2	MTE202	Electric Motor 1/2 HP 60 Hz Voltage 110 V	01
	MTE203	Electric Motor 1/2 HP 60 Hz Voltage 220 V	01
	MTE038	Electric Motor 1/2 HP 50 Hz Voltage 220 V	01
16.3	PMT018	Motor Pulley	01
16.4	PRN003	Allen S/C Screw	01
16.5	PRS027	Hexagonal Screw	04
16.6	SBT203	Motor Base Support	01
17	DIS064	Disc n° 1 Potato Peeler – DB.10	01
	DIS065	Disc n° 2 Onion Peeler – DC.10	
	CJT170	Disc n° 3 Garlic Peeler – DA.10	
18	COR049	Belt	02
19	PVC061	Corner 90°	01
20	PVC049	Short Adapter with Bag and Thread	01
21	PCT094	PVC Tube	02
22	CHE064	Turn on/off button	01
23	BCH058	On / Off Button Frame	01
24	PRR015	Round Machine Screw	03
25	TCE073	Cable gland	01
26	CBE023	Electric Cable – Plug Type 1	01
	CBE029	Electric Cable – Plug Type 2	
	CBE272	Electric Cable – Plug Type 3	
	CBE001	Electric Cable – Plug Type 4 – 110 V	
	CBE030	Electric Cable – Plug Type 4 – 220 V	
	CBE282	Electric Cable – Plug Type 8	
27	POS020	Hexagonal Nut	01
28	PRR022	Round Machine Screw	01
29	TCE007	Grounding Terminal - Plug Type 2 and 4	01
30	NIP001	Tube PVC 1/2"	01
31	PRA005	Screw.	05
32	PRN001	Allen S/C Screw	02
33	ARL002	Flat Washer	02
34	ARE002	Flat Washer	01
35	PRR005	Round Machine Screw	03
36	BCH046	Lid	01
37	POS003	Hexagon Nut	02
38	PRS045	Hexagonal Screw	02
39	TCE004	Terminal Fit	02
40	TCE013	Female Terminal	03
41	TCE033	Threaded Connector	01
42	CBE082	Electric Cable Splice 430 mm Grounding	01

IMG BRASIL PRODUCT MANUFACTURER



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