



INSTRUCTION MANUAL

Installation | Maintenance | Use | Safety

AUTO CUTTER



Model: CUT.4

Models

CUT.4

CUT.6

CUT.8

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, 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 rotation 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** (Personal Protective Equipment). As for example: use a hair cap to prevent them from getting stuck 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 reading and clarifying all doubts, this manual should be carefully stored in an easily accessible location, known to all persons 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 same;
- 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 switch on the equipment without the lid. Insert only products specific to what the equipment is intended for and never place your hands, fingers or objects in the bowl with the equipment turned on, as it may cause an accident;
- Do not leave the equipment switched on unattended.
- This equipment is intended to be used for commercial applications, for example in restaurant kitchens, canteens, hospitals and in commercial enterprises such as bakeries, butchers, etc., but not for continuous mass production of food.



ATTENTION!

Do not perform repairs on your own. Refer servicing to qualified service personnel. Only use 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 design and special design of all parts, as well as the use of stainless steel and other materials suitable for contact with the foods.

The equipment was designed with the following characteristics:

- **Structure** made of stainless steel, which has higher corrosion resistance than other steels. It is a material resistant to attack by various corrosive agents;
- **Blades** they are made of 420 or 430 stainless steel, having a superficial treatment that increases the hardness of the material and its resistance to wear. Withstands little aggressive agents, such as fruit and vegetable juices, some mild acids and alkalis, contaminated water vapor, etc.
- **Lid** made of PET-G (polyethylene terephthalate), non-toxic plastic, impact resistant, excellent transparency and finish;
- **Base** plastic in ABS material, of high resistance and with non-slip feet;
- **Bowl** made of 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 cannot withstand hydrochloric acid, dilute sulfuric acid, chlorides and halides in general.

Below are the main components of the equipment:



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

2.2 Technical Data

Model	Nominal Measures LxHxW (mm)	Net Weight (kg)	Voltage (V)	Rate (A)	Capacity (L)
CUT4110M604	235x460x235	9,0	110	8,3	4
CUT4220M604	235x460x235	9,0	220	4,8	
CUT4220M501	235x460x235	9,7	220	4,3	
CUT4220M502	235x460x235	9,7	220	4,3	
CUT4220M504	235x460x235	9,7	220	4,3	
CUT6110M604	235x560x240	10,9	110	10,8	6
CUT6220M604	235x560x240	10,9	220	4,6	
CUT6220M501	235x560x240	11,6	220	5,9	
CUT6220M502	235x560x240	11,6	220	5,9	
CUT6220M504	235x560x240	11,6	220	5,9	
CUT8110M604	235x620x240	13,1	110	19,2	8
CUT8220M604	235x620x240	13,1	220	7,8	
CUT8220M501	235x620x240	13,8	220	9,8	
CUT8220M502	235x620x240	13,8	220	9,8	
CUT8220M504	235x620x240	13,8	220	9,8	

Noise level: 88 dB.



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

Connection to the electrical network and provision for operation must be carried out by a qualified professional. Check that the voltage of the equipment is in accordance with that of the electrical network.

When installing, it is essential to make this manual available to the professionals who will carry it out.

To ensure correct operation and safety, the equipment must be positioned in an airy environment and on a sufficiently wide, well-leveled, dry and stable bench, away from sources of heat and water taps, and at an average height of 80 cm. Install your equipment leaving a distance of at least 20 cm around it, so that it has sufficient space for inspection, maintenance, cleaning and use.



ATTENTION!

The installation and the place where the equipment will be placed must comply with the rules of risk prevention and safety at work (Regulatory Norm NR-12 for Brazil or according to the regulatory standard in force in your country).

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

3.2 Electrical Connection

The equipment is supplied with a power cord to be connected to an electrical network. If the power cord is damaged, it must be replaced with a new one. The exchange must be carried out by the manufacturer, authorized agent or qualified person in order to avoid risks.

The plug type of the power cord varies by country. The installation of the equipment must be carried out by a qualified technician for this function and observing the regulations in force in the country, especially with regard to the grounding connection (if applicable).

All equipment models described in this manual are single-phase and have a single voltage, 110V or 220V. If you need to change the voltage on your equipment, contact the manufacturer or an authorized dealer.



ATTENTION!

Before turning on your equipment, always check that the mains supply voltage is the same as the equipment voltage. If it is not the same, contact the manufacturer or authorized dealer.

The supply voltage of this equipment is 110 V (60 Hz) or 220 V (50 or 60 Hz) single-phase, as can be verified on the voltage label affixed to the power cable or as indicated on the nameplate data label, which is located on the right side of the equipment (see the figure on 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 annexes of the manual.

IMPORTANT

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

3.3 Safety Procedures and User Instruction

The professional who sells the equipment must instruct the user on its correct operation and must deliver 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 protections (see item 1.2 Mechanical Safety) that prevents access to moving parts and electrical components. Removing or tampering with these safety components can cause serious risks to the operator's upper limbs.



ATTENTION!

Before operating your equipment, check the direction of rotation of the blades. To do this, stand in front of the equipment and look through the transparent lid: the blades must be rotating counterclockwise, as shown in the figure below. In this figure, just to illustrate the direction of rotation, the blades are seen without the lid of the bowl, however, for practical verification, do not uncover the bowl. Always check the direction of rotation with the bowl covered.

Check the direction of rotation with the bowl covered.



Direction of Rotation



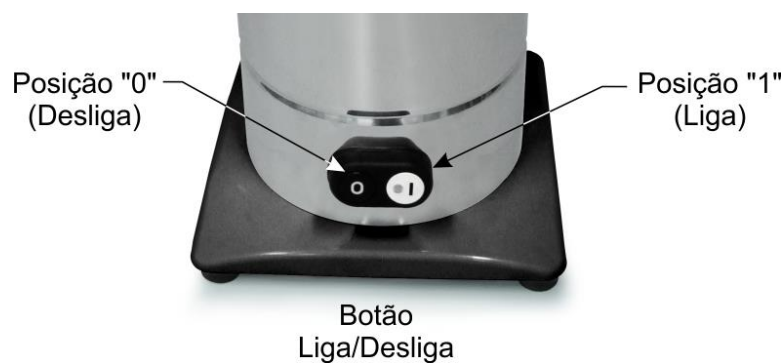
4. Equipment Use

4.1 Utility

This equipment is exclusively intended for grinding and chopping different products dry or with a small addition of liquids.

4.2 Commands

The equipment consists of only the on/off switch that is positioned on the front of the equipment.



See description of each command below:

- **On/off Switch** – used to turn the equipment on and off. In position “1” it switches on, in position “0” it switches off.

4.3 Operating Procedures

Before operating your equipment, disassemble the components that will come into contact with the food (lid, coupling and bowl), and clean them, making sure that the equipment is disconnected from the power supply. Follow the cleaning instructions in item 5 of this manual.



Check the disassembly and assembly processes described below.

• **Disassembly:**

1. Before starting the disassembly process, disconnect the equipment from the mains;
2. Unlock the lid by rotating it clockwise and pull it upwards;
3. Pull the coupling upwards, removing it (be careful when handling it so as not to cut yourself with the blades);
4. Open the lockers at the same time and remove the bowl.



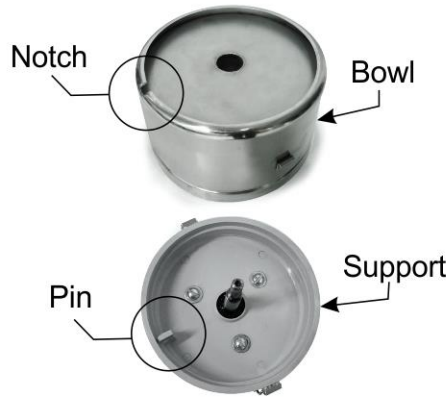
• **Assembly:** The assembly procedure is the reverse of disassembly. When reassembling the bowl, it must be perfectly coupled to the bowl support. If the bowl is not positioned correctly, rotate it until the notch on the bowl fits into the pin in the bowl support.

After that, position the two lockers and press them down.

Note: the lockers cannot be loose. If they are, take your equipment to an authorized service center. When closing the lockers, do so at the same time, as this will facilitate assembly.



Couple the bowl in the support



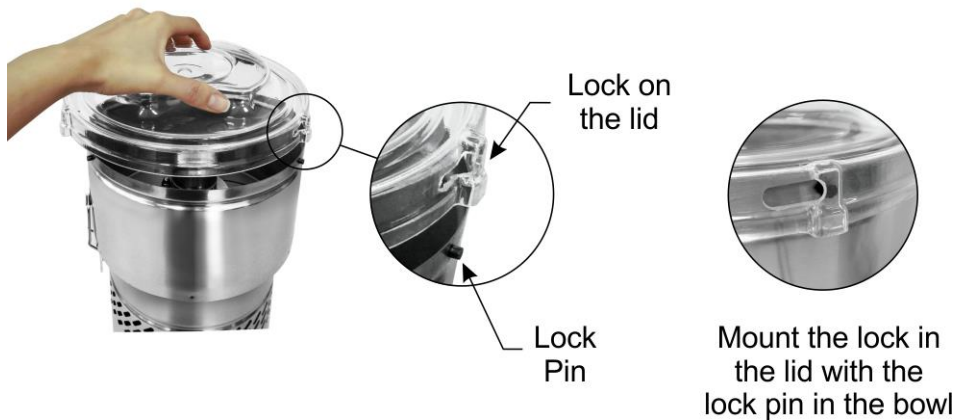
Position the notch into the pin in the support



Close down the lockers (do it at the same time)

With the bowl in place, assemble the coupling. Hold it firmly by the upper side and fit it into the axle, pushing it until it hits the end of the stroke. If you don't feel it tapping, it may not have been fitted correctly. In this case, repeat the operation and if unsuccessful, contact technical assistance.

Mount the lid on the bowl so that the lock on the lid engages the lock pin on the bowl and rotate the lid counterclockwise to lock it.



ATTENTION!

Never turn on the equipment with the coupling, bowl or lid out of position, as this could cause accidents.

All parts must be assembled perfectly to ensure operator safety.

• **Operation:** The equipment can only be operated after checking that the bowl is correctly coupled and firmly locked by the lockers, that the coupling is fitted as far as it will go, that the lid is mounted in the correct position, that the blades are rotating correctly (counterclockwise), and that the voltage of the equipment is in accordance with that of the mains supply.

After checking these items, follow the equipment operating procedures below:

- Connect the power cord to the electrical network;

- When you have pieces of food (for example, vegetables such as tomatoes, onions, peppers, etc.), place them in the bowl, respecting the “MAX” level. indicated on the inside of the bowl;



- Lock the lid on the bowl (see the assembly process on page 14);
- Turn the on/off switch to position “1” (on) and leave it on for a few seconds or as long as necessary to process the food properly;
- Turn off the equipment by pressing the on/off button to the “0” (off) position.

Check the size of processed foods through the lid (to facilitate and speed up work with the equipment, when you want to see if the processed product is in the desired size and shape, it is always recommended to view the food through the lid. As the lid is transparent, avoiding the constant need to unlock and lock the lid on the equipment).

The size of the pieces of food varies according to how long the equipment is left on: if you want larger pieces (like vinaigrette, for example), just leave it on for a few seconds; if you want small pieces of food (as for making sauces, for example), it is recommended to leave the equipment on for a longer time, being able to let the food form a paste.

Use the opening in the lid to add seasonings without having to remove the lid.



ATTENTION!

If you notice that the equipment cannot process the food or that it is stopping processing, reduce the amount or pre-cut the food before inserting it into the bowl.

Never add a large volume of liquid to the bowl, as this could cause leakages that could be harmful to the equipment. The Cutter is an equipment intended to work preferably dry or with a small (minimum) addition of liquids.

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

TIP

It is recommended to standardize the processing time for the most varied food products that you usually process, thus avoiding the constant turning off of the equipment to check the size of the cut/chopped food.



ATTENTION!

Never open the lid with the equipment on, nor should you put your fingers, hands or objects (such as spoons and knives) inside the bowl, as this could cause accidents.

Do not open the lockers with the equipment switched on and do not forget to close them when assembling the bowl back.

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 obtain great satisfaction. Always keep your equipment clean and well-cared for, which will make it much more durable.

Daily cleaning of the equipment must be carried out for good operation and durability. Preventing the accumulation of bacteria which can cause contamination in food.



ATTENTION!

Before carrying out maintenance or cleaning, make sure that the on/off switch is in the “0” (off) position, that the plug is disconnected from the mains.



ATTENTION!

Do not use a water jet or steam cleaner to clean the equipment.

IMPORTANT

This equipment 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.

Removable parts (lid, coupling and bowl) must be removed from the equipment and washed with water and neutral soap. Clean the corners well, eliminating food residues.

The rest of the equipment should be cleaned as often as possible to prevent food 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, damp cloth. With a cloth dampened with water, rinse and then dry the parts with a soft, dry cloth.

Never use abrasive products or sponges and substances containing acids or chlorine to clean metal parts, as they can scratch or damage the surface of the parts causing corrosion points. Do not pour water over the motor and electrical parts for cleaning, otherwise, when turning it on, it may cause an electric shock or even burn the equipment.



ATTENTION!

Do not insert the detachable parts (plastic lid, coupling and stainless steel bowl) in the dishwasher. The PET-G (polyethylene terephthalate) materials of the lid and the stainless steel of the metal parts are not suitable for use in the dishwasher.

Take care when cleaning the blades as they are extremely sharp. Use only a damp cloth, handling the blades with care, otherwise accidents may occur. The same precautions apply to any other sharp component of the equipment. It is extremely important that the products used for cleaning ensure maximum hygiene and that they are non-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; equipment power loss; the non-execution by the equipment to the service to which it is proposed; among others. Actions like these are indispensable to guarantee a longer equipment life.



ATTENTION!

When maintenance is carried out (even if minor adjustments are made), always check that the equipment is turned off and disconnected from the network.



ATTENTION!

Blades can be re-sharpened when they lose the cut. For this, contact the nearest technical assistance.

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.

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



ATTENTION!

Preventive maintenance requires a trained professional.

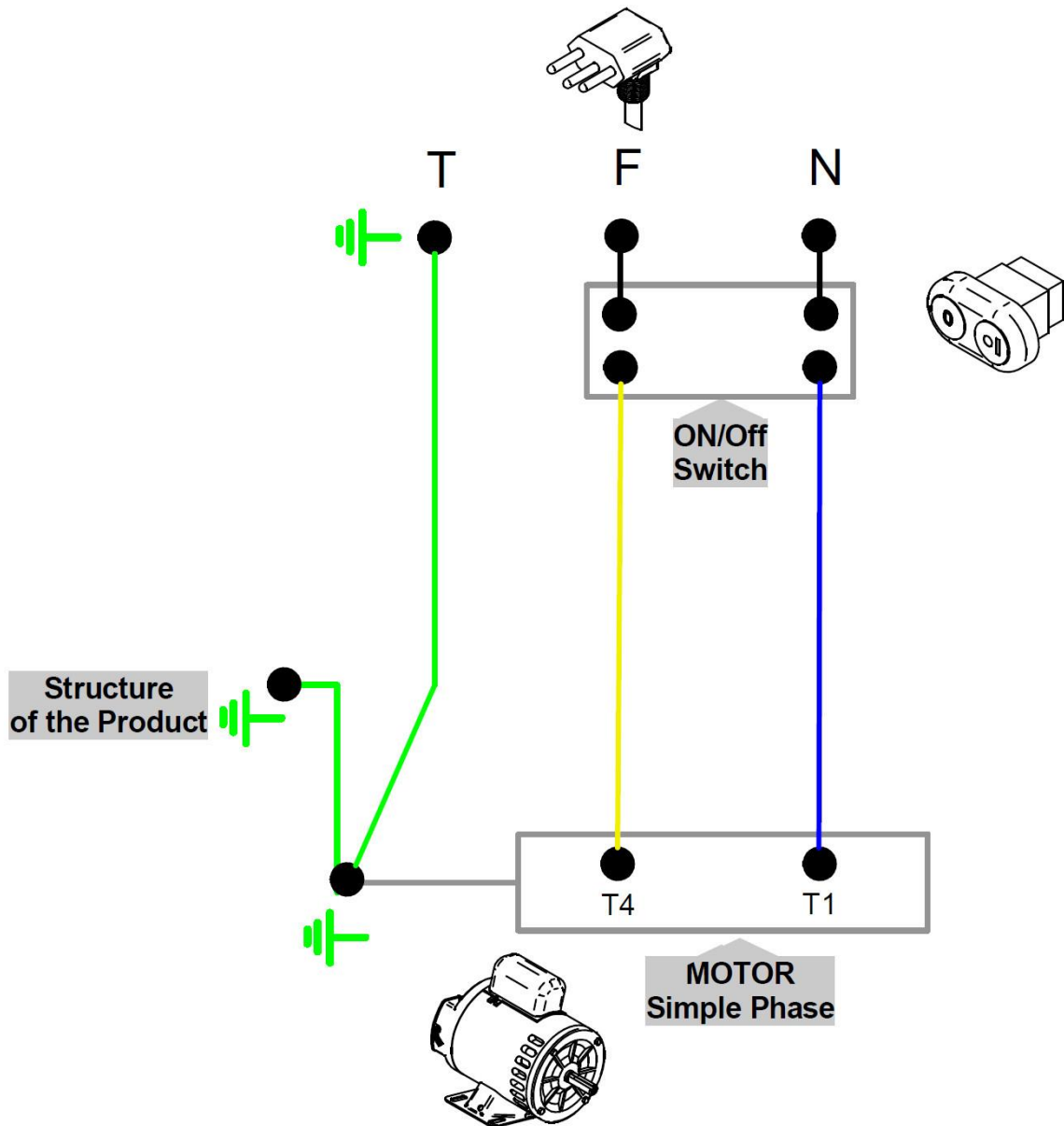
Always check if the equipment is disconnected from the network.

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

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

6. ANNEXES

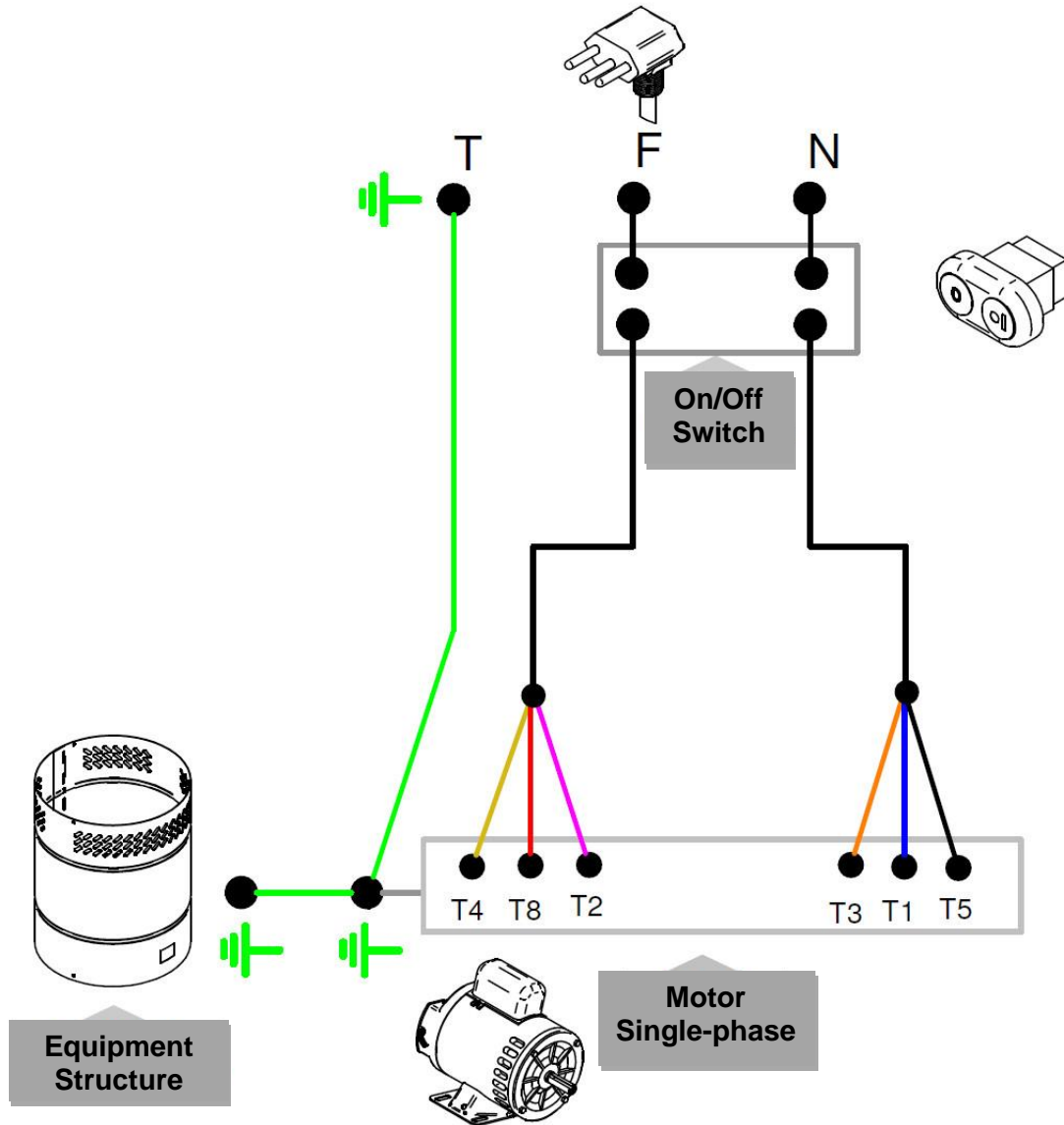
Electrical Schematic CUT.4 – Voltage 110 V or 220 V – 50 Hz or 60 Hz



NOTE: In the wiring diagram above, white wires are represented by pink.

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

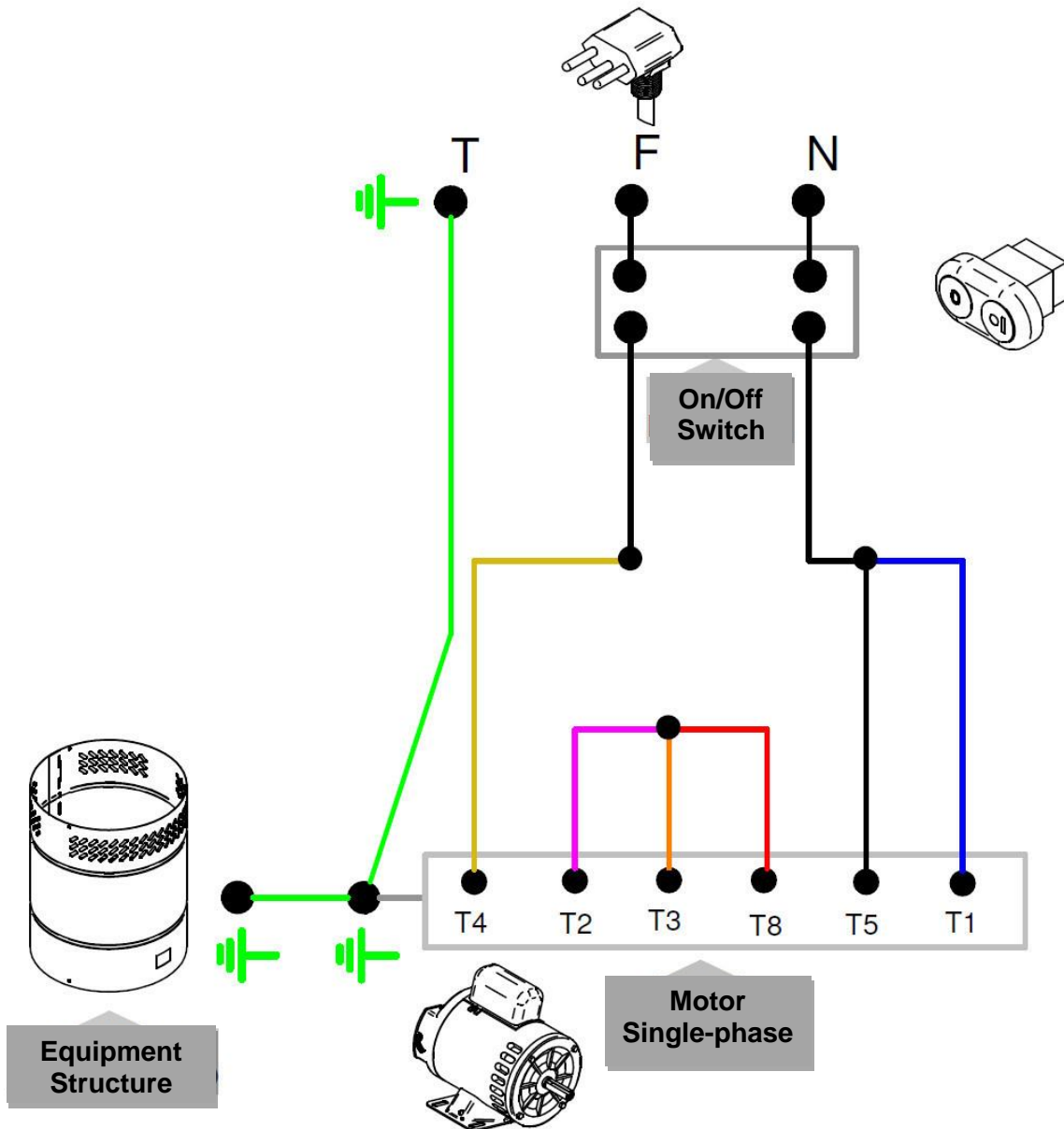
Electrical Schematic CUT.6/8 – Voltage 110 V – 60 Hz



NOTE: In the wiring diagram above, white wires are represented by pink.

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

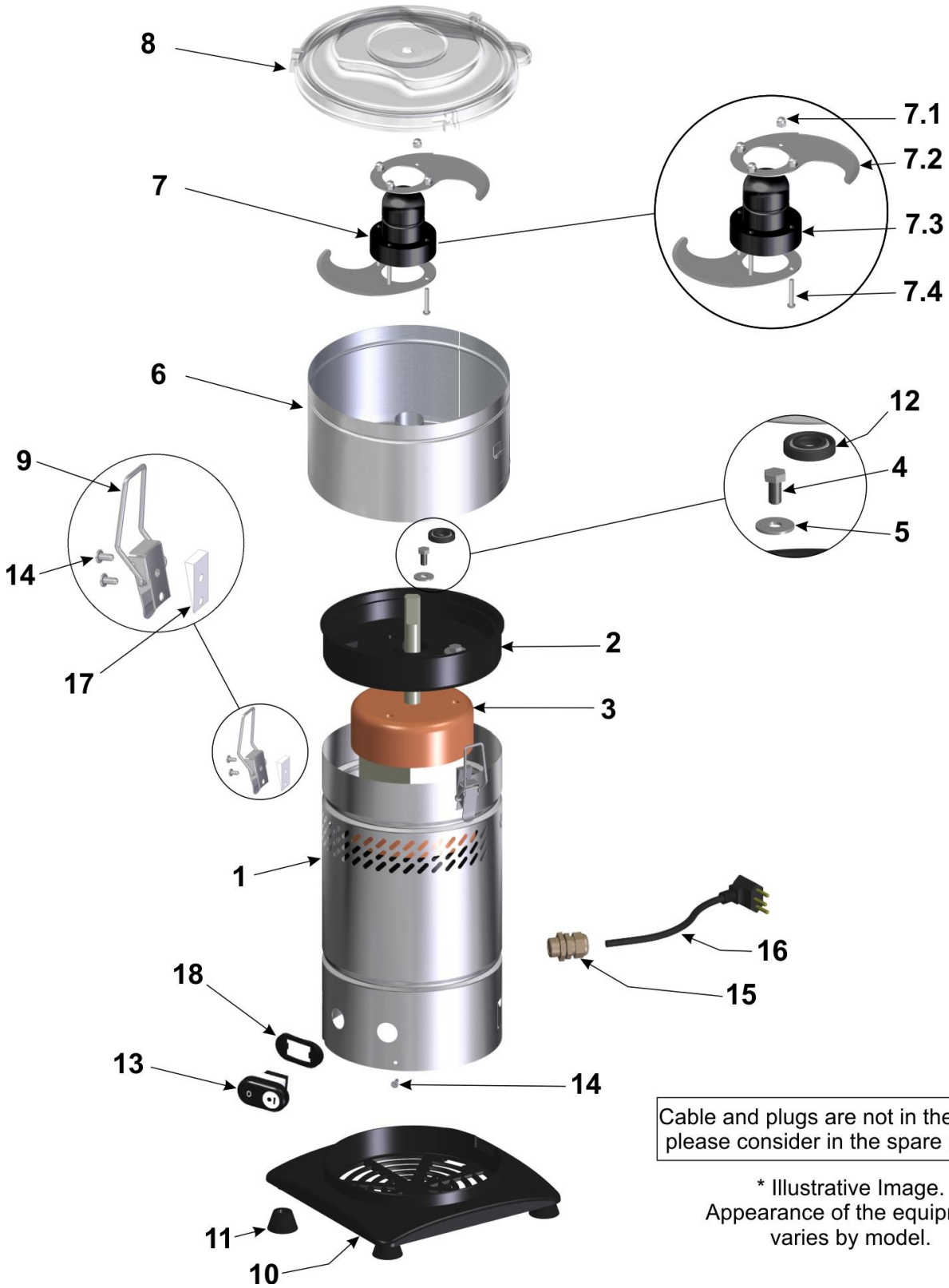
Electrical Schematic CUT.6/8 – Voltage 220 V – 50 Hz or 60 Hz



NOTE: In the wiring diagram above, white wires are represented by pink.

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

Exploded View Drawing



Spare Parts List

Position	Code	Description	Quantity	Position
1	GAB178	Structure	01	*
2	SUC012	Bowl Support	01	CUT.4
	SUC021		01	CUT.6/8
3	MTE194	Electric Motor 1/2 HP 60 Hz 110 V	01	CUT.4
	MTE195	Electric Motor 1/2 HP 60 Hz 220 V	01	CUT.4
	MTE250	Electric Motor 1/2 HP 50 Hz 220 V	01	CUT.4
	MTE096	Electric Motor 3/4 HP 60 Hz 110/220 V	01	CUT.6
	MTE100	Electric Motor 3/4 HP 50 Hz 220 V	01	CUT.6
	MTE099	Electric Motor 1 HP 60 Hz 110/220 V	01	CUT.8
	MTE101	Electric Motor 1 HP 50 Hz 220 V	01	CUT.8
4	PRS008	Hexagonal Screw	03	CUT.4
			04	CUT.6/8
5	ARL042	Flat Washer	03	CUT.4
			04	CUT.6/8
6	COP073	Stainless Steel Bowl	01	CUT.4
	COP138		01	CUT.6
	COP139		01	CUT.8
7	CJT1066	Complete Coupling	01	*
7.1	POC005	Hat Nut	04	*
7.2	LMT015	Stainless Steel Blade	02	*
7.3	ADA027	Coupling	01	*
7.4	PRR016	Coupling Screw	04	*
8	TAP081	Plastic Lid	01	*
9	FCH007	Locker	02	*
10	BAS045	Square Plastic Base	01	*
11	PEP018	Base feet	04	*
12	RET004	Retainer	01	*
13	CHE064	On/Off Switch	01	*
14	RBT004	Rivet	11	*
15	TCE041	Cable Gland	01	CUT.6
	TCE019			CUT.4/8
16	CBE020	Electric Power Cord – Type 1	01	**
	CBE007	Electric Power Cord – Type 2	01	**
	CBE001	Electric Power Cord – Type 4	01	**
	CBE002	Electric Power Cord – Type 4	01	**
	CBE003	Electric Power Cord – Type 4	01	**
17	TCM028	Locker Support	02	*
18	BCH057	On/Off Switch Frame	01	*
19	TCE004	Fit Terminal	05	*
20	TCE033	Splice Terminal	04	*
21	TCE013	Female Terminal	01	*

* Applicable item for all Cutters models.

** Consult technical assistance or manufacturer.

IMG BRASIL PRODUCT MANUFACTURER



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