



# INSTRUCTION MANUAL

Installation | Maintenance | Use | Safety

## Tilting Blender



Models

LQ.19

LQ.25

Image merely illustrates.

## CONGRATULATIONS,

You have just purchased a IMG-BRASIL equipment, product of the highest quality, safety and efficiency.

Founded in 1989, IMG-BRASIL is a respected company as one of the best and most complete companies in the field of gastronomy equipment manufacturing.

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

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

IMG BRASIL PRODUCT MANUFACTURER



## IMPORTANT:

**PRODUCT FOR PROFESSIONAL USE. DO NOT USE BEFORE READING THE MANUAL CAREFULLY. IN CASE OF QUESTIONS, PLEASE CONTACT US:**

**IMG-BRASIL Indústria de Máquinas para Gastronomia Ltda.**

CNPJ 11.193.347/0001-14 - CREA 131726-3

Rod. Antônio Heil – KM 23 Nº 5825 – Bairro: Limoeiro – CEP 88352-502 - Brusque – SC – Brasil

Phone/fax. +55 47 3251-5555 - Website: [www.metvisa.com.br](http://www.metvisa.com.br)

E-mail: [sac@metvisa.com.br](mailto:sac@metvisa.com.br) - [vendas@metvisa.com.br](mailto:vendas@metvisa.com.br)

# CONTENTS

<b>1. Safety Information.....</b>	<b>4</b>
1.1 General Warnings.....	4
1.2 Mechanical Safety .....	5
1.3 Electrical Safety .....	6
<b>2. Technical Features.....</b>	<b>6</b>
2.1 Main Components.....	6
2.2 Technical Data.....	8
2.3 Supply and Disposal of Appliance Packaging .....	8
<b>3. Installation .....</b>	<b>9</b>
3.1 Equipment Layout.....	9
3.2. Electrical connection .....	10
3.3 Safety Measures and User Instruction .....	11
<b>4. Use of the Appliance.....</b>	<b>11</b>
4.1 Utility.....	11
4.2 Commands .....	12
4.3 Operating Procedures.....	12
<b>5. Cleaning and Maintenance .....</b>	<b>14</b>
5.1 Cleaning Procedures and Products Used .....	14
5.2 Maintenance and Behavior in Case of Breakdowns .....	16
5.3 Prolonged Interruption of Appliance Use.....	17
<b>6. Analysis and Troubleshooting .....</b>	<b>17</b>
6.1 Problems, possible causes and solutions .....	17
<b>7. Useful life of the Appliance and its Components.....</b>	<b>18</b>
<b>8. ANNEXES.....</b>	<b>19</b>
Electrical Schema - LQ.19/25 Voltage 110 V or 220 V 60 Hz.....	19
Electrical Schema - LQ.19/25 Voltage 220 V 50 Hz .....	20
Exploded Drawing .....	21
Replacement Parts .....	23



## **ATTENTION!**

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

# 1. Safety Information

## 1.1 General Warnings

- Cautions / precautions must be observed when installing, using, maintaining and discontinuing use of this appliance;
- Before carrying out any operation (assembly, utilization (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 standards described in this manual;

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capacities, or people with lack of experience and knowledge, unless they have received instructions regarding the use of the 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 change 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)**. As for example: use touches 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 loose uniform sleeves, where they can lock in moving parts, causing accidents;
- After being held to read and answered all the questions, this manual must be stored carefully in place of easy access, known by all the people who will operate the equipment and made available for the people who carry out maintenance, to any queries. 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;
- Never place hands, fingers or objects inside the cup while the appliance is on, as this could cause an accident;
- Before starting cleaning and any maintenance, it is essential to disconnect the appliance from the power grid;
- Periodically check the condition of the cables and electrical parts;
- Never connect the appliance with the cup uncovered, and do not tilt the cup while the appliance is in operation;
- Do not leave the equipment switched on without supervision.



### ATTENTION!

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

## 1.2 Mechanical Safety

- Only insert the specific products for which the appliance is intended and never place your hands, fingers or objects in the cup with the appliance turned on, as this will cause an accident;
- Before turning on the appliance, make sure that the lever is against the stopper (cup in an upright position) and the cup holder is locked through the handle.



The appliances described in this manual comply with the mechanical hazard regulations. Safety is obtained with:

- **Mechanical design** that makes it impossible for hands to access electrical parts and rotating cutting parts;
- **Enclosure** that protects the entire engine, avoiding contact with water, dust and other materials;
- **Lid** that prevents splashing out of the cup and protects the operator when processing food;
- **Bottom of cabinet** with opening for small ventilation, preventing hand access to electrical parts;
- The appliance has a **handle** to lock the tilt support, ensuring that the cup does not tilt during food processing;
- For the removal of processed food, there is a **lever** that helps in the cup incline safely and with low physical effort.

For component viewing, see item 2.1 (Main Components - page 7) of this manual.



### **ATTENTION!**

**Whenever an item related to the safety of the appliance is removed (for example, when cleaning or maintaining it), put it back in its proper place and confirm that it is performing its function correctly.**

## **1.3 Electrical Safety**

- Periodically check the condition of the cables and electrical parts;
- If the power cord is damaged, it must be replaced with a new one. The exchange must be made by the manufacturer, authorized agent or a qualified person in order to avoid risk;
- Do not use a water jet as this may cause electric shock. To clean your appliance, follow the instructions in item 5 of this manual;
- Do not work with the appliance in humid places, or with wet clothes and shoes. Wear proper footwear, this will prevent electric shocks and even death;
- Place the appliance on a firm, dry and level surface;
- Do not use extension cords or adapters with several other appliances connected to them. This may cause fire or over load;
- Never carry out any maintenance, adjustment or disassembly of the equipment connected to it. For such procedures, make sure it is turned off by removing the plug from the electrical outlet.

Components used for safety against electrical hazards have been selected in accordance with applicable safety standards. Given the perfect insulation of all the electrical parts and the excellent resistance of all the materials used, this unit is able to carry out the works to which they are proposed.



### **ATTENTION!**

**Whenever an item related to the safety of the appliance is removed (for example, when cleaning or maintaining it), put it back in its proper place 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 project for all parts, as well as by using stainless steel and other materials suitable for contact with food.

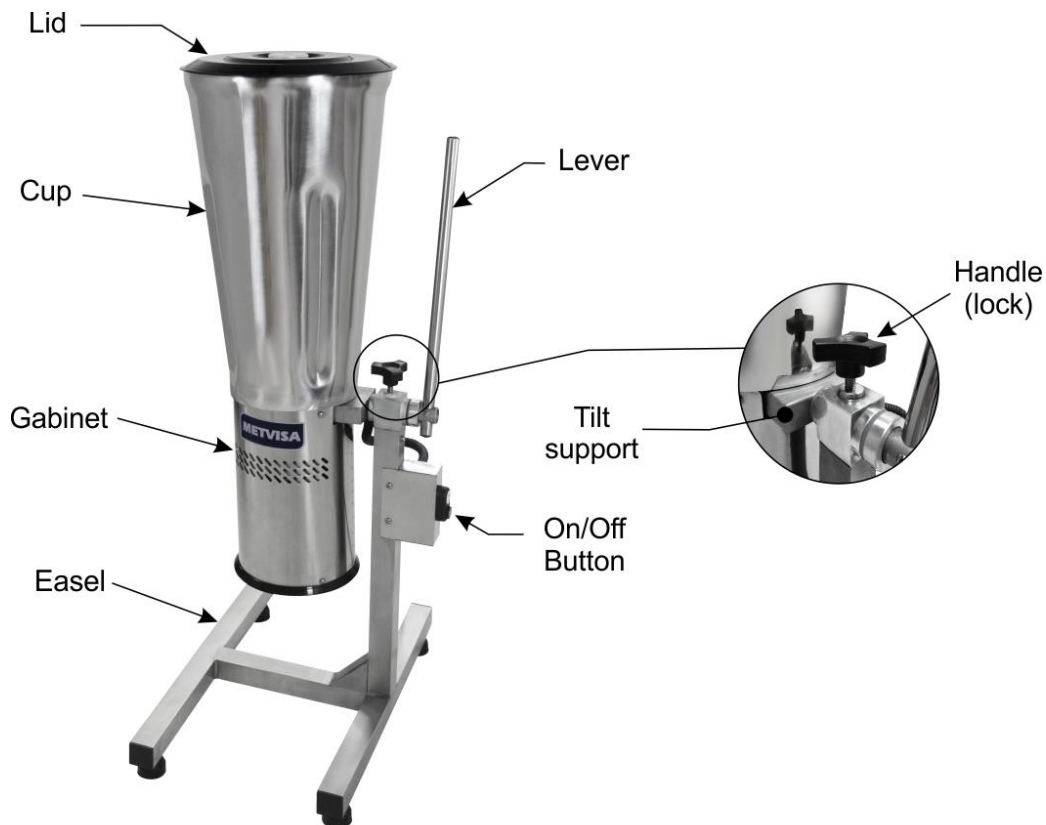
The appliance was built with the following features:

- Lid made of non - toxic plastic (polyethylene - PE). Material resistant to citric acid (found in lemon and orange juice), is easy to maintain, hygienic and resistant to corrosion.
- Cabinet, cup, easel and lever are produced in stainless steel, which resists the attack of several corrosive agents, such as most organic acids, organic substances in general, alkalis, oxy-salts, etc..

**Note: stainless steel is attacked by sulfuric acid, and also cannot withstand hydrochloric acid, diluted sulfuric acid, chlorides and halides in general.**

- The blades are made of stainless steel and undergo a hardening process which increases the hardness of the steel and its wear resistance. Very resistant to aggressive agents such as fruit and vegetable juices, some mild acids and alkalies, water vapor free of contaminants, etc.

See the following for the main components of the appliance:



**Note:** for the exploded view drawing with spare parts list, see the annexes.

## 2.2 Technical Data

Model	Nominal Operating Measures WidthxHeightxDepth (mm)	Net Weight (kg)	Voltage (V)	Rated Current (A)	Electric Cable (Cod. IMG)	Cable Gland Support (Cod. IMG)	Capacity (L)
LQ19110M604	430x1120x873*	19.3	110	12	CBE002	SBT439	19
LQ19220M501	430x1120x873*	19.3	220	6.5	CBE020	SBT513	
LQ19220M502	430x1120x873*	19.3	220	6.5	CBE007	SBT513	
LQ19220M503	430x1120x873*	19.3	220	6.5	CBE010	SBT513	
LQ19220M504	430x1120x873*	19.3	220	6.5	CBE001	SBT513	
LQ19220M604	430x1120x873*	19.3	220	7.0	CBE001	SBT513	
LQ25110M604	436x1210x931*	22.7	110	16.4	CBE003	SBT439	25
LQ25220M501	436x1210x931*	22.7	220	9.9	CBE021	SBT439	
LQ25220M502	436x1210x931*	22.7	220	9.9	CBE008	SBT439	
LQ25220M503	436x1210x931*	22.7	220	9.9	CBE011	SBT439	
LQ25220M504	436x1210x931*	22.7	220	9.9	CBE002	SBT439	
LQ25220M604	436x1210x931*	22.7	220	9.5	CBE002	SBT439	

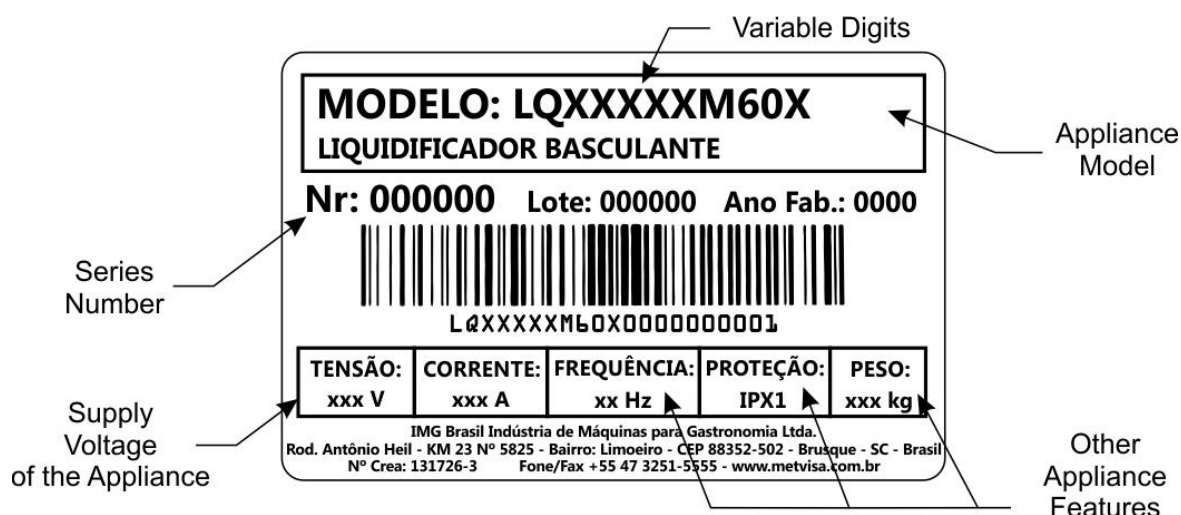
\* Bottom measurement indicated with the cup tilted (inclined horizontally at 90°). And the height with the cup in the vertical.

**Noise level:** 80 dB.



### ATTENTION!

Characteristics such as: model, serial number and voltage of the equipment are provided on the label (figure below). Before installation, check that the supply voltage of the appliance complies with that of the power grid.



## 2.3 Supply and Disposal of Appliance Packaging

The appliance is packed with wood or cardboard to ensure that it is perfectly intact during transport and is accompanied by the following document:

- Instruction Manual for Installation, Use, Maintenance and Safety.



## **IMPORTANT**

The packaging components (cardboard, wood, foam, strips, etc.) are products that can be assimilated to solid urban 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.

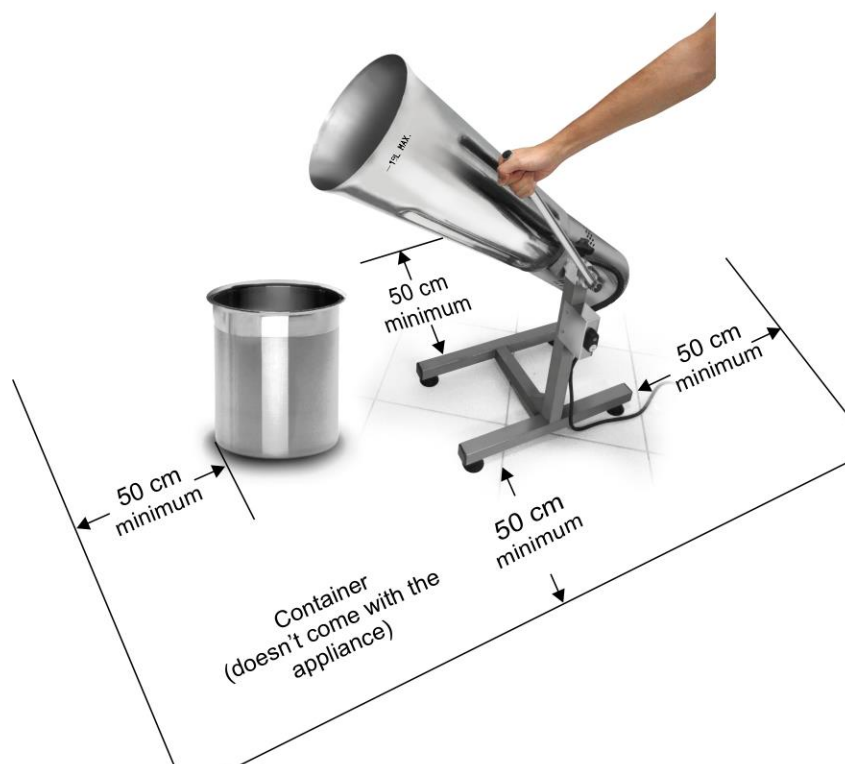
## **3. Installation**

### **3.1 Equipment Layout**

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

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

To ensure correct operation and safety, the appliance must be positioned over a sufficiently large area, with a level, dry and stable floor, away from heat sources and water taps, and in places where there is no heavy human traffic. Install your appliance leaving a distance of at least 50 cm around it, so that there is enough space for inspection, maintenance, cleaning and use.





### ATTENTION!

The installation and location of the appliance must be in accordance with the regulations on the prevention of risks and safety at work (regulatory standard in force in your country).

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

## 3.2. Electrical connection

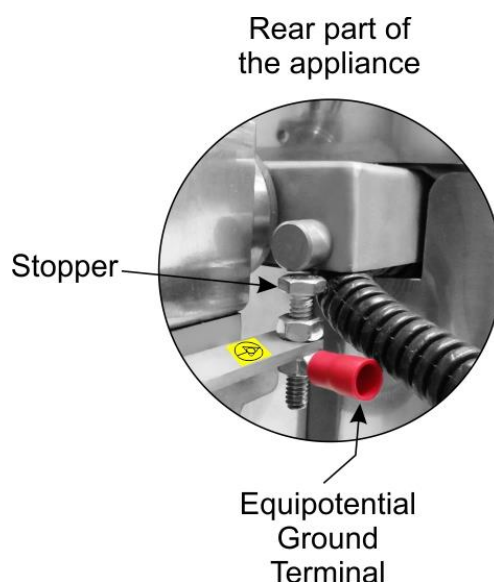
The equipment comes with a power cord to be plugged into an electrical outlet. If the power cord is damaged, it must be replaced with a new one. The exchange must be made by the manufacturer, authorized agent or a qualified person in order to avoid risk.

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

An equipotential ground terminal, located on the easel, is supplied with the appliance (image below).



The post identified in the figure below is an additional protection for the grounding that is provided in the mains, it must be connected to a grounding terminal bar, regardless of the connection to the mains, and other products that have accessible metallic parts. And which are stationary, must also be connected to this bus as well as the service bench itself, in case it is of metallic material . As such, all these products will be under the same electrical potential avoiding undesirable leakage current.



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



### **ATTENTION!**

**Before connecting your appliance, always check that the supply voltage of the network is the same as the voltage of the appliance.**

**The supply voltage of the appliances is 110 V (60 Hz) or 220 V (60 or 50 Hz), as can be verified on the voltage label attached to the power cord or as indicated on the data label of the board located on the back of the appliance (view the picture of this label in item 2.2 of this manual).**

**Make sure that the power grid voltage where the appliance will be installed is compatible with the voltage indicated on these labels.**

For details of the remainder of the electrical part of the equipment, refer to the electrical schema in the manual annexes.

### **IMPORTANT**

**The manufacturer shall not be liable for any direct or indirect damages caused by non-compliance with these standards and other instructions presented in this manual.**

## **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 appliance has mechanical protections (see item 1.2 Mechanical Safety) that prevent access to moving parts and electrical components. Removal or tampering with these safety components can cause serious risks to the operator's upper limbs.

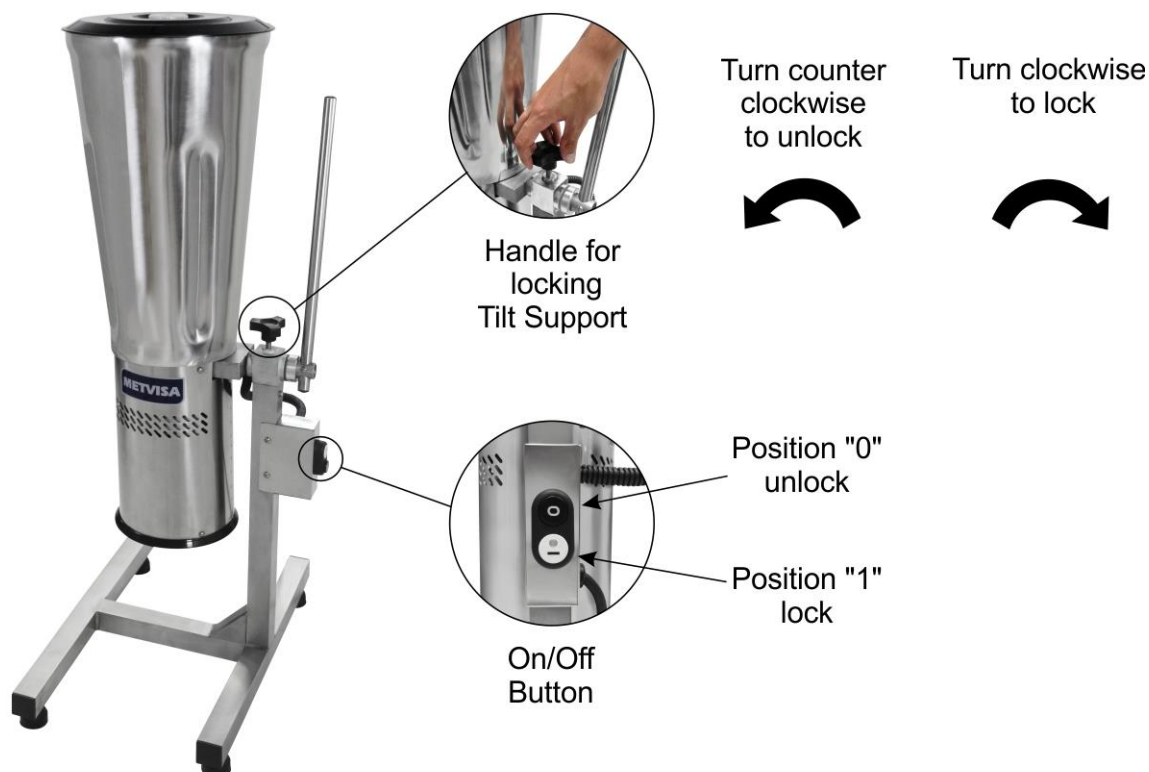
## **4. Use of the Appliance**

### **4.1 Utility**

The appliance is intended exclusively for crushing various foodstuffs with the addition of liquid.

## 4.2 Commands

The appliance consists of an on-off button, positioned on the side of the easel and a handle (lock) located on the upper part of the easel.



See description of each command below:

- **On/Off Button** - used to turn the appliance on and off. In position "1" it turns the appliance on, and turns it off in position "0".
- **Handle (lock)** - Its function is to lock and unlock the tilt support. Turning the knob counterclockwise unlocks the support, allowing the cup to tilt by a lever on the side of the easel. Turning the support clockwise locks it, preventing it from moving.

## 4.3 Operating Procedures

Before operating your appliance, make sure that the items that come into contact with the food (cup and lid) are perfectly clean. Clean with the appliance disconnected from the power grid. Follow the cleaning instructions in item 5 of this manual.

Check that the lever is against the stopper (cup in an upright position) and the tilt support is locked by the handle. Also check that the supply voltage of the appliance complies with that of the electrical network.

After verifying these items, follow the operating procedures of the appliance:

- Connect the power cord to the power grid;
  - Add the liquid to the cup according to your recipe, but always observe the "max" level indicated on the inside of the cup. Then add the pre-cut pieces of food;
  - Put the lid on the cup;
  - Push the on-off button to position "1" (on);
  - To add ingredients during processing, remove the lid by turning it counterclockwise and pulling it vertically upwards. Use the opening in the cover without having to remove it;
  - Allow time necessary to process food properly;
  - After the process is finished, turn the appliance off by pushing the on-off button into position "0" (off).
- To remove processed food, follow the instructions below:
1. Position a container in front of the appliance;
  2. Remove the lid, firmly hold the easel lever and unlock the tilt support by the handle (lock), after which the cup will be unlocked (as instructed in item 4.2);
  3. Tilt the cup until all liquid is poured into the container;
  4. Return the cup to the upright position until the lever touches the stopper and locks the tilt support by the handle.



### **IMPORTANT**

It is recommended to remove the lid only for a quick view of the food being processed.

Never turn on the appliance while the cup is open, and do not tilt the cup while the appliance is in operation.



#### **ATTENTION!**

In order not to damage the appliance, never switch it on with an empty cup.

Immediately wash the cup after processing acidic foods such as: pepper, vinegar, citrus, sauces, etc. Acidic foods can compromise the cup's sealing system.

If food sticks to the wall of the cup, turn off the appliance and unplug the appliance from the socket. Use a spatula to remove food from the wall of the cup.

If you notice that the appliance cannot process food or that it stops processing, decrease the amount or size of food in the pre-cut before inserting it into the cup.

It is not recommended to crush ice, food with a temperature above 90°C and also solid food without adding any liquid, as this may cause overheating, damaging the cup sealing system, wear of the blades and other components of the appliance.

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



#### **ATTENTION!**

Never place fingers, hands or objects (such as spoons and knives) inside the cup, as this may cause accidents.

In the case of any irregularities contact your nearest technical assistance center.

## **5. Cleaning and Maintenance**

### **5.1 Cleaning Procedures and Products Used**

Your appliance has been built with first class materials, so use it correctly and you will get great satisfaction. Keep your appliance clean and well cared for at all times, as this will give it a much longer service life.

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



### **ATTENTION!**

Before performing maintenance or cleaning, make sure that the on/off switch is in the "0" (off) position and the plug is disconnected from the power grid.



### **ATTENTION!**

Do not use a water jet to clean the appliance.

### **IMPORTANT**

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

To sanitize the cup, follow the instructions below:

With the lever pressed against the stopper (cup in upright position) and the cup support locked through the handle, add water and a little neutral detergent inside the cup, put the lid on and turn on the appliance for a few seconds. Turn off the appliance, remove the liquid as instructed in item 4.3. Repeat the operation, but only adding water for rinsing.

The removable part (only the lid) must be removed from the appliance and washed with running water and neutral soap. Clean the corners thoroughly, eliminating food residue.

The remainder of the equipment should be cleaned as many times as possible to prevent food residue from drying out and sticking to parts.

Never use abrasive products or sponges for cleaning as they may scratch or ruin the part surface. Do not spill water on the appliance for cleaning, otherwise, turning it on may cause electric shock or even burn the appliance.



### **ATTENTION!**

Take care when cleaning the glass, as the blades are exposed and are extremely sharp. Handle with care, otherwise it could cause accidents. The same attention is paid to any other sharp component of the appliance.

### **IMPORTANT**

The manufacturer shall not be liable for any direct or indirect damages caused by non-compliance with these standards and other instructions presented in this manual.



### **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, the cleaning and to observe signs of breakdowns that could occur. Examples include: checking for extraneous noise; loss of power of the appliance; the non-performance by the appliance of the service to which it proposes; among others. Actions such as these are essential to ensure a longer equipment life.



### **ATTENTION!**

**When maintenance is made (even if small adjustments), always unplug the appliance from the mains.**



### **ATTENTION!**

**The blades may be re-sharpened when they lose their cut. To do this, contact the nearest technical assistance.**

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

By carrying out preventive maintenance, the inconvenience of keeping the appliance still when needed most is eliminated, the cost of maintenance is reduced and the risk of accidents is reduced.



### **ATTENTION!**

**Preventive maintenance requires a trained professional.**

**Make sure the appliance is disconnected from the power grid.**

**Whenever an item related to the safety of the appliance is removed (e.g. when performing maintenance), put it back in its proper place and confirm that it is performing its function correctly.**

When a breakdown or non-compliance is detected, refer your appliance to the nearest technical assistance. See a list of technical assistance on our website: [www.metvisa.com.br](http://www.metvisa.com.br)



## 5.3 Prolonged Interruption of Appliance Use

When you have to leave the appliance idle for an extended period of time, disconnect it from the power grid and perform a complete cleaning, including the different accessories. It is advisable to protect all parts of the appliance with white vaseline oil or suitable commercially available products. You should also protect the equipment from dust by covering it with a nylon screen or other material.

## 6. Analysis and Troubleshooting

### 6.1 Problems, possible causes and solutions

Products with IMG quality are designed with materials and components that guarantee longer life to your equipment. However, due to natural wear, improper use or lack of maintenance, the equipment may have irregularities in its operation.

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

PROBLEMS	POSSIBLE CAUSES	SOLUTIONS
Appliance doesn't turn on.	- Lack of electricity.	- Check if there is power in the electric grid; - Check connection of the power cord to the electric grid; - Check that the on/off button is in the "1" (on) position.
	- Appliance voltage different from power grid voltage.	- Contact or refer the appliance to Authorized Technical Assistance.
	- Poor contact in internal electrical connections.	
	- Problems with the motor.	
The blades stop rotating during operation.	- Lack of electricity.	- Check for bad contact between the power cord and the power grid.
	- Food locked in the blades.	- Turn off the appliance and unplug the power plug. Use a spatula to remove food from the blade.
The appliance turns on but rotates at low rotation when it comes in contact with the food.	- Problems with the motor.	- Contact or refer the appliance to Authorized Technical Assistance.
	- Ice crushing, as well as solid foods without adding any liquid.	- Do not crush ice. - Decrease the amount or size of the pre-cut food before inserting it into the cup and add liquid.
Smell of burning and/or smoke.	- Appliance voltage different from power grid voltage.	- Contact or refer the appliance to Authorized Technical Assistance.
	- Problems with the motor.	
	- Problems in the internal and external electrical circuit of the appliance.	

Strange noises.	- Incorrectly secured cup protection.	- Tighten the screws with a suitable tool.
	- Badly fixed parts	- Contact or refer the appliance to Authorized Technical Assistance.
Damaged electrical cable.	- Transport damage; - Improper use and or disposal of the appliance.	The electrical cable must be exchanged by the manufacturer, authorized agent or qualified person in order to avoid risks.
Difficulty grinding food.	- Blades without cutting.	- Contact or refer the appliance to Authorized Technical Assistance.
	- Ice crushing, as well as solid foods without adding any liquid.	- Do not crush ice. - Decrease the amount or size of the pre-cut food before inserting it into the cup and add liquid.

For more information and clarifications, contact the nearest Authorized Technical Assistance. See a list of technical assistance on our website: [www.metvisa.com.br](http://www.metvisa.com.br)

## 7. Useful life of the Appliance and its Components

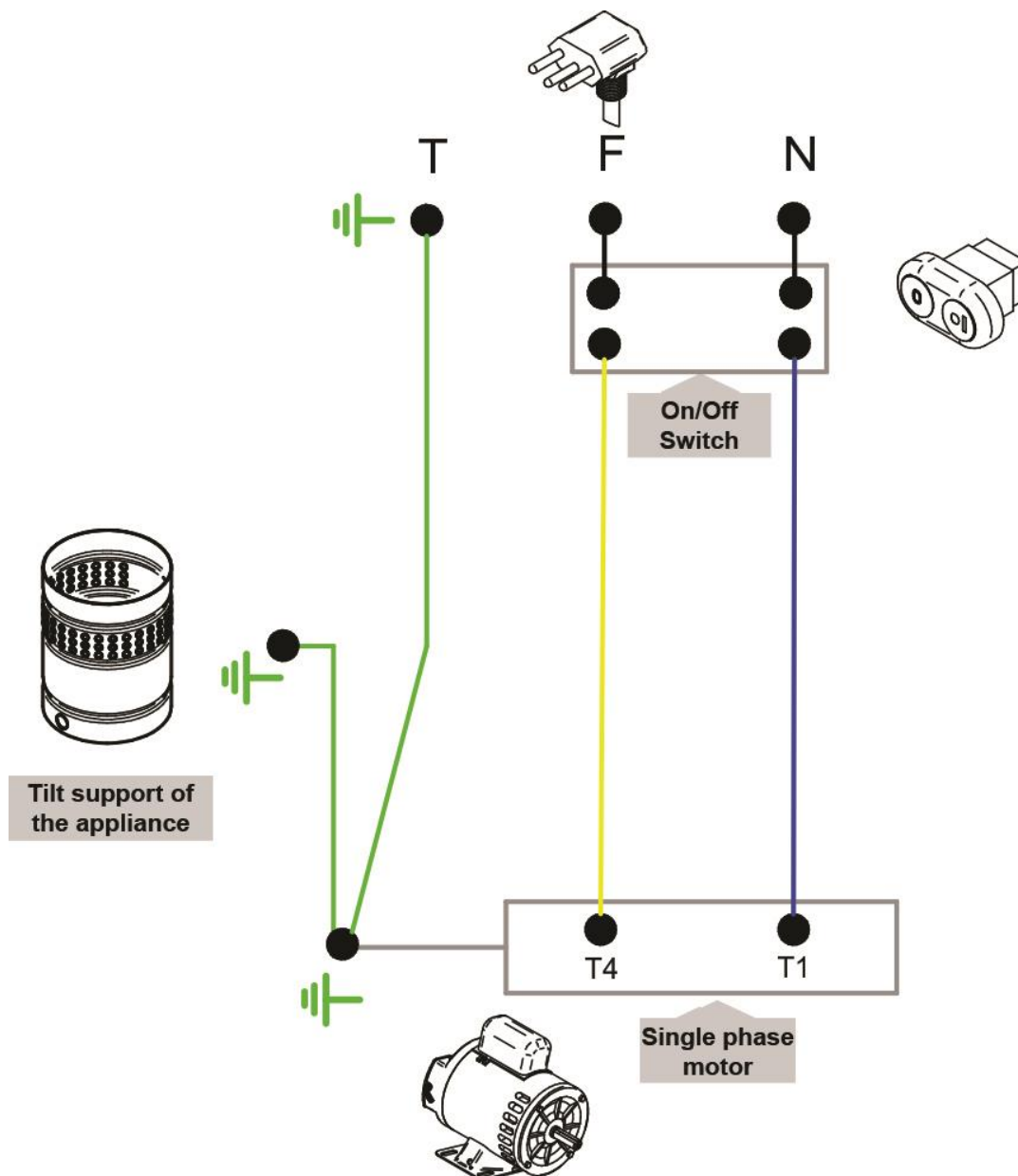
The life of the equipment can vary from 3 to 5 years depending on the proper use, cleaning, maintenance and quality of its components.

The following is the useful life relationship of the major components:

- On / Off button: 10,000 maneuvers
- Cables and wires: 25 years
- Electrical terminals: 8 years

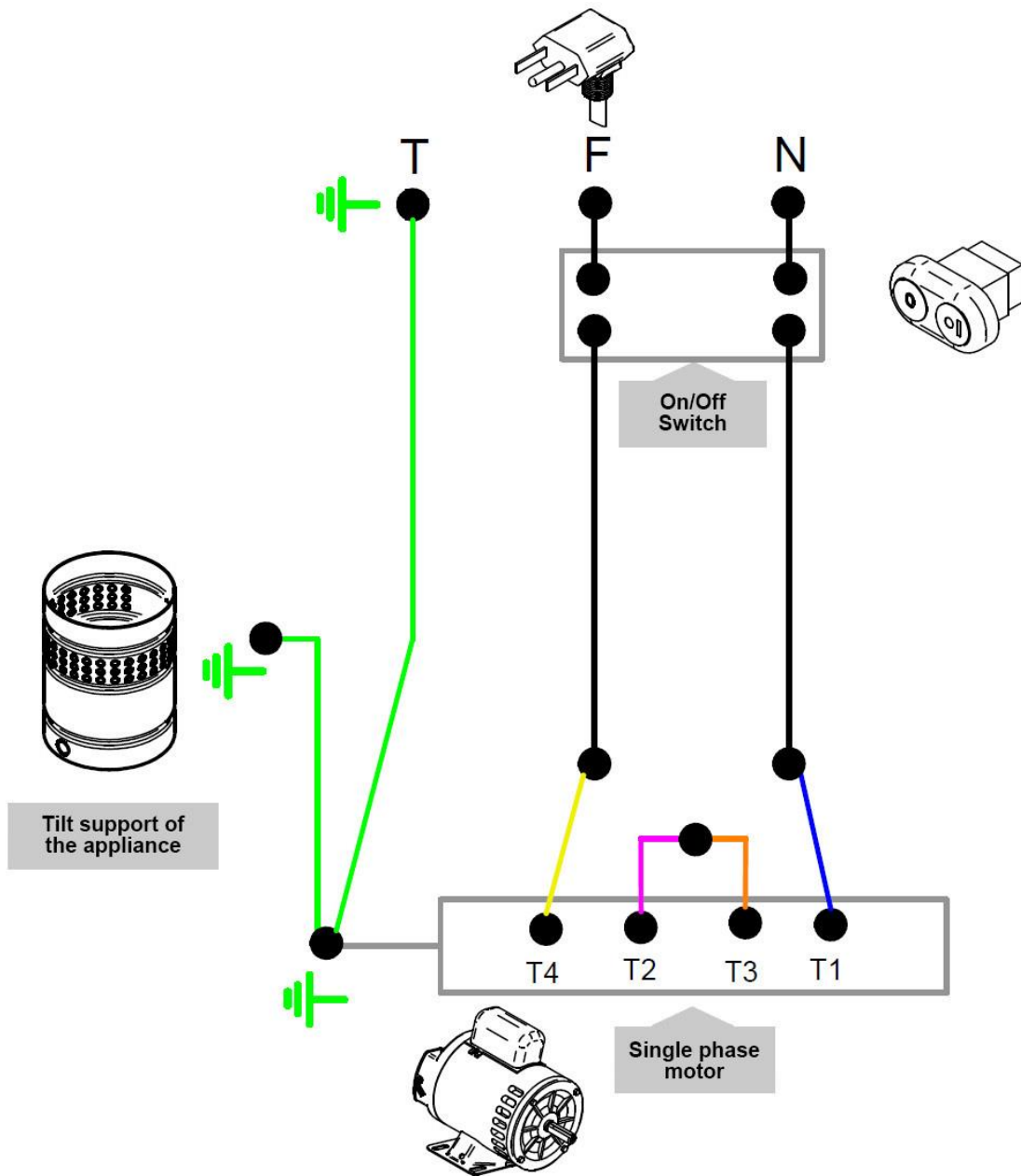
## 8. ANNEXES

### Electrical Schema - LQ.19/25 Voltage 110 V or 220 V 60 Hz



**ATTENTION:** The ground connection varies according to the type of plug.  
For electrical installation observe the current standards of the country, especially with regard to ground connection (if applicable).

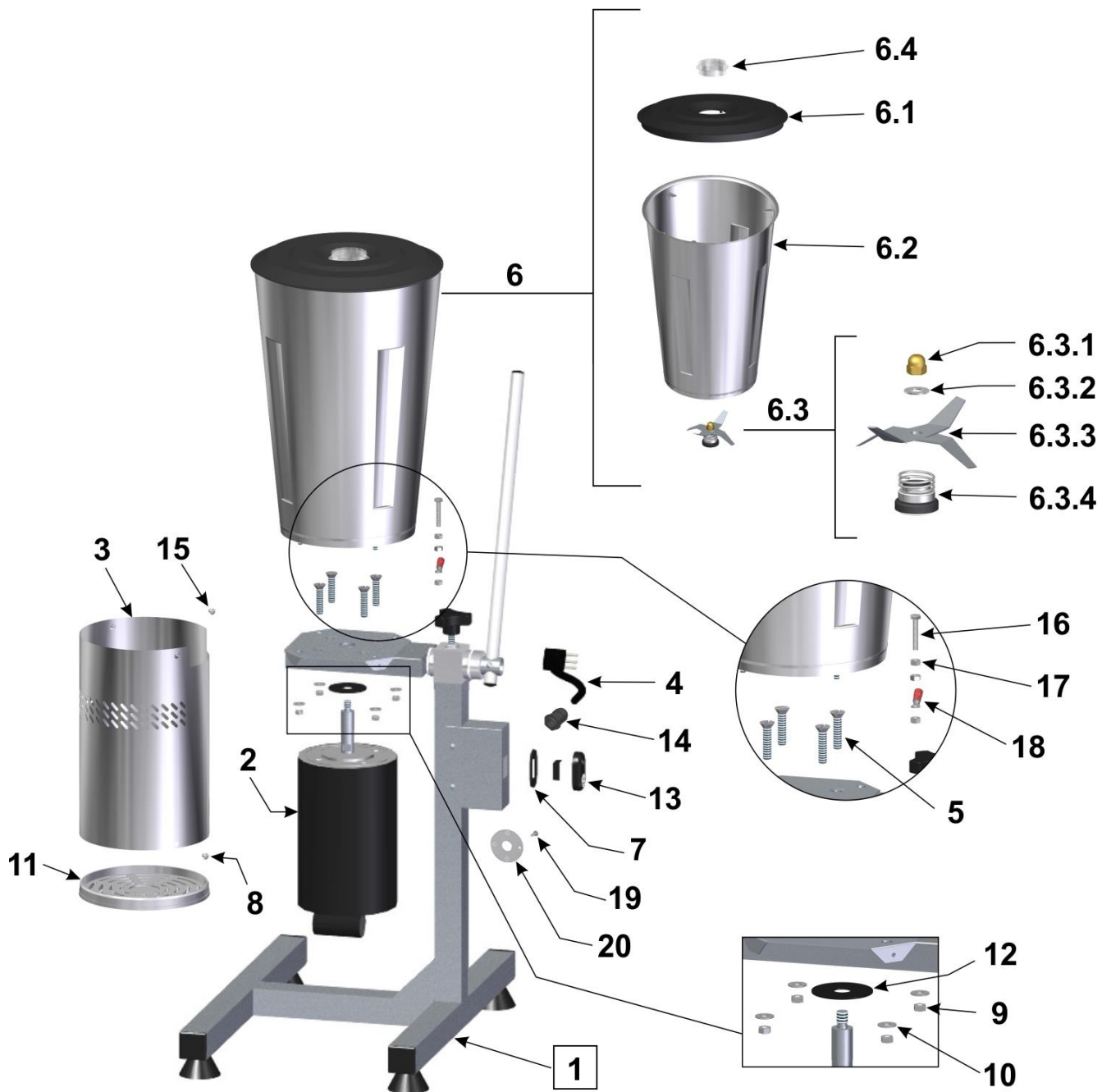
### Electrical Schema - LQ.19/25 Voltage 220 V 50 Hz



**NOTE:** In the above electrical schema, white wires are represented by pink.

**ATTENTION:** The ground connection varies according to the type of plug.  
For electrical installation observe the current standards of the country, especially with regard to ground connection (if applicable).

## Exploded Drawing

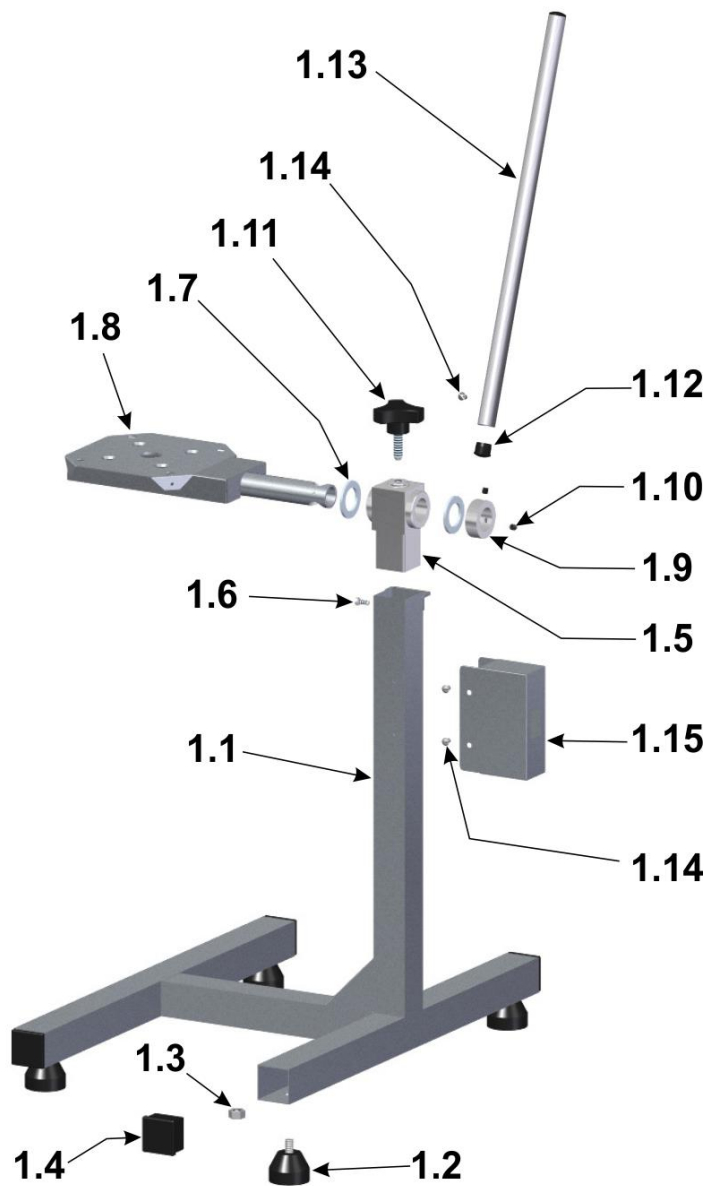


\* Illustrative Image.  
Appearance of the equipment  
varies by model.

Cable and plugs are not in the drawing,  
please consider in the spare parts list.

## Exploded Drawing

\* Images merely illustrative.  
Appearance of the equipment  
varies by model.



## Replacement Parts

Item	Code	Description	Application for Model	Quantity
1	CVT020	Full Stainless Steel Column Easel	*	01
1.1	CVT014	Welded Stainless Column Easel	*	01
1.2	PEP019	Foot	*	04
1.3	POS003	Hexagonal Nut	*	04
1.4	SPT001	Plastic shoe	*	04
1.5	MAC041	Cup Holder Bearing	*	01
1.6	PRS045	Stainless hexagonal screw	*	01
1.7	SPD028	Nylon Spacer	*	02
1.8	SBT063	Tilt Support	*	01
1.9	SPD029	Cup Holder Bushing	*	01
1.10	PRN004	Allen screw	*	02
1.11	MNL028	Stainless steel handle	*	01
1.12	TVS007	Round Stopper	*	02
1.13	PCT035	Lever Tube	*	01
1.14	PRR017	Round Stainless Steel Machine Screw	*	05
1.15	CRC759	Electrical Box	*	01
2	MTE226	Electric Motor 110 V - 60 Hz	LQ.19	01
	MTE227	Electric Motor 220 V - 60 Hz	LQ.19	
	MTE073	Electric Motor 220 V - 50 Hz	LQ.19	
	MTE228	Electric Motor 110 V - 60 Hz	LQ.25	
	MTE229	Electric Motor 220 V - 60 Hz	LQ.25	
	MTE033	Electric Motor 220 V - 50 Hz	LQ.25	
3	GAB014	Cabinet	**	01
4	CBE020	Electrical Cable Type 1	**	01
	CBE021	Electrical Cable Type 1	**	01
	CBE007	Electrical Cable Type 2	**	01
	CBE008	Electrical Cable Type 2	**	01
	CBE010	Electrical Cable Type 3	**	01
	CBE011	Electrical Cable Type 3	**	01
	CBE001	Electrical Cable Type 4	**	01
	CBE002	Electrical Cable Type 4	**	01
	CBE003	Electrical Cable Type 4	**	01
5	PRC001	Flat Machine Screw	*	04
6	CJT1266	Full Stainless Steel Cup	LQ.19	01
	CJT1270		LQ.25	
6.1	TAP189	Plastic Lid	*	01
6.2	COP184	Dotted Cup	LQ.19	01
	COP187		LQ.25	
6.3	CJT132	Blade Seal Set	*	01
6.3.1	POC014	Top Nut	*	01
6.3.2	ARL012	Flat Washer	*	01
6.3.3	LMT001	Stainless Blades	*	01
6.3.4	SLM001	Mechanical Seal	*	01
6.4	TAP103	Overcap of the Blenders	*	01
7	BCH058	On/Off Button Frame	*	01
8	RBT016	Rivet	*	02
9	POS018	Hexagonal Nut	*	04

\* Item applicable for all models of tilting blenders.

\*\* For electrical cable codes and cable gland support, refer to item 2.2 (Technical Data) in this manual, authorized technical assistance or factory.

## Replacement Parts

Item	Code	Description	Application for Model	Quantity
10	ARL004	Flat washer	*	04
11	BAS042	Cabinet Base	*	01
12	RET008	Disc Scrubber	*	01
13	CHE064	On/Off Button	*	01
14	TCE073	Small Cable Gland (SBT513)	*	01
	TCE041	Large Cable Gland (SBT439)	*	01
15	PRR017	Stainless Round Mach. Screw	*	02
16	PRS033	Parafuso Sextavado Inox	*	01
17	POS021	Hexagonal Nut	*	03
18	TCE023	Equipotential Grounding Terminal	*	01
19	RBT004	Rivet	*	02
20	SBT513	Stainless Small Cable Gland Support (TCE073)	**	01
	SBT439	Stainless Large Cable Gland Support (TCE041)	**	01
21	BCH027	Hose	*	01
22	TCE013	Female Terminal	*	04
23	TCE033	Splicing Terminal	*	02
24	CBE090	Electrical Seam Cable	*	01
25	CBE199	Electrical Seam Cable	*	01
26	CBE200	Electrical Seam Cable	*	02

\* Item applicable for all models of tilting blenders.

\*\* For electrical cable codes and cable gland support, refer to item 2.2 (Technical Data) in this manual, authorized technical assistance or factory.

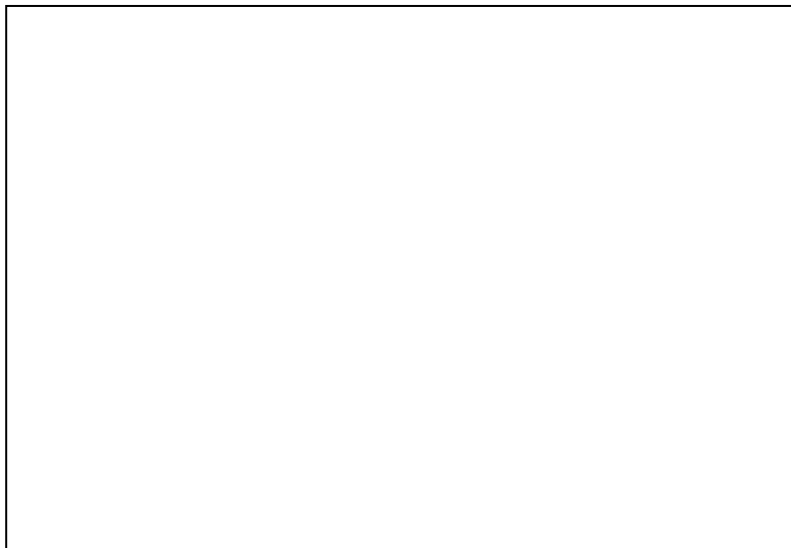


## This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

## This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.



**IMG BRASIL PRODUCT MANUFACTURER**



**IMG-BRASIL Gastronomy Machinery Industry Ltda.**

CNPJ 11.193.347/0001-14 - CREA 131726-3

Rod. Antônio Heil – KM 23 Nº 5825 – Limoeiro

CEP 88352-502 - Brusque – SC – Brazil

Phone/fax. +55 47 3251-5555 - Site: [www.metvisa.com.br](http://www.metvisa.com.br)

E-mail: [sac@metvisa.com.br](mailto:sac@metvisa.com.br) - [export@metvisa.com.br](mailto:export@metvisa.com.br) - [export2@metvisa.com.br](mailto:export2@metvisa.com.br)



Discover our complete  
line of products.