



# INSTRUCTION MANUAL

Installation | Maintenance | Use | Safety

## Grill Panini

Model

GRP360



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-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



### **IMPORTANT:**

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

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# INDEX

<b>1. Safety Information.....</b>	<b>4</b>
1.1 General Warnings.....	4
1.2 Mechanical Safety .....	5
1.3 Electrical Safety.....	5
<b>2. Technical Characteristics .....</b>	<b>6</b>
2.1 Main Components.....	6
2.2 Technical Data.....	7
2.3 Supply and Disposal of Equipment Packaging .....	7
<b>3. Installation .....</b>	<b>8</b>
3.1 Equipment Layout.....	8
3.2 Electrical Connection .....	9
3.3 Safety Procedures and User Instruction.....	10
<b>4. Equipment Use .....</b>	<b>10</b>
4.1 Utility.....	10
4.2 Commands .....	11
4.3 Operating Procedures.....	11
<b>5. Cleaning and Maintenance .....</b>	<b>13</b>
5.1 Cleaning Procedures and Products Used .....	13
5.2 Breakdown Maintenance and Procedures.....	14
5.3 Prolonged Interruption in Use of the Equipment.....	14
<b>6. Analysis and Troubleshooting .....</b>	<b>14</b>
6.1 Problems, possible causes and solutions .....	14
<b>7. Useful Life of the Equipment and its Components .....</b>	<b>16</b>
<b>8. ANNEXES.....</b>	<b>17</b>
Electrical Schematic .....	17
Exploded View Drawing .....	18
Exploded View Drawing .....	19
Spare Parts List.....	20
Spare Parts List.....	21



## ATTENTION!

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

# 1. Safety Information

## 1.1 General Warnings

- Cautions / precautions must be observed when installing, using, maintaining and discontinuing use of this equipment;
- Before carrying out any operation (assembly, use, maintenance and reuse after prolonged 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). For example: appropriate gloves protecting your hands from burns caused by the heating of the plate;
- The operator must always be aware of situations that may cause the risk of accidents and avoid them. For example: do not work with the equipment in damp places, nor with wet clothes and shoes. Wear suitable footwear, this will avoid electric shocks and even death;
- 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;
- Before starting cleaning and any type of maintenance, it is essential to disconnect the equipment from the electrical supply;
- Periodically check the condition of power cords and electrical parts;
- In the installation, it is essential to make this manual available to the professionals who will do the same;



### ATTENTION!

**Do not perform repairs on your own. Go to a service center authorized by the manufacturer. Use only original parts in your equipment.**

## 1.2 Mechanical Safety

- Before operating the equipment, make sure the grease collector is securely fitted.
- Only insert products specific to the equipment for which the equipment is intended for and never place your hands or flammable products close to or directly on the grill.
- When cleaning the equipment, take maximum care. Disconnect the equipment from the electrical network and then wait for the grill to cool completely. Never put your hands or cleaning products on the heated grill. For further information on cleaning the equipment, follow the instructions in item 5 of this manual.

The equipment described in this manual complies with regulations against mechanical risks. Security is achieved with:

1. **Fixed structure**, preventing inappropriate access to internal parts, such as the electrical part;
2. **Grease collector**, collecting excess fat, oil or liquids released during the grilling process.
3. **Handle**, where the operator can evenly and safely press the food that is being grilled without coming into contact with heated parts of the equipment.

To view the parts described above, see the image in item 2.1 (Main Components) of this manual.



### ATTENTION!

**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.**

## 1.3 Electrical Safety

- Periodically check the condition of power cords and electrical parts;
- If the power cord is damaged, it must be replaced with a new one. The exchange must be carried out by the manufacturer, an authorized agent or a qualified person in order to avoid risks;
- Do not use water jets, as it may cause electric shock. To clean your equipment, follow the instructions in item 5 of this manual;
- Do not work with the equipment in damp places, or with wet clothes and shoes. Put on proper footwear, this will avoid electric shocks and even death;
- Place the equipment on a firm, dry and well-leveled surface;
- Do not use extension cords or adapters with various other equipments connected to them. This could cause fire or overload;
- Never carry out any maintenance, adjustment or disassembly operation on the equipment with it turned on. For such procedures, make sure that it is turned off, removing the plug from the electrical network.
- Grounding this equipment is mandatory;

Removing or tampering with the safety system can cause serious accidents.

The components used for safety against electrical hazards have been selected in accordance with applicable standards. Given the perfect insulation of all electrical parts and the excellent resistance of all the materials used, this equipment is capable of carrying out the tasks it is intended to do.



**ATTENTION!**

**When you have to leave the equipment stopped for an extended period of time and disconnect it from the electrical network.**

**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.**

**2. Technical Characteristics**

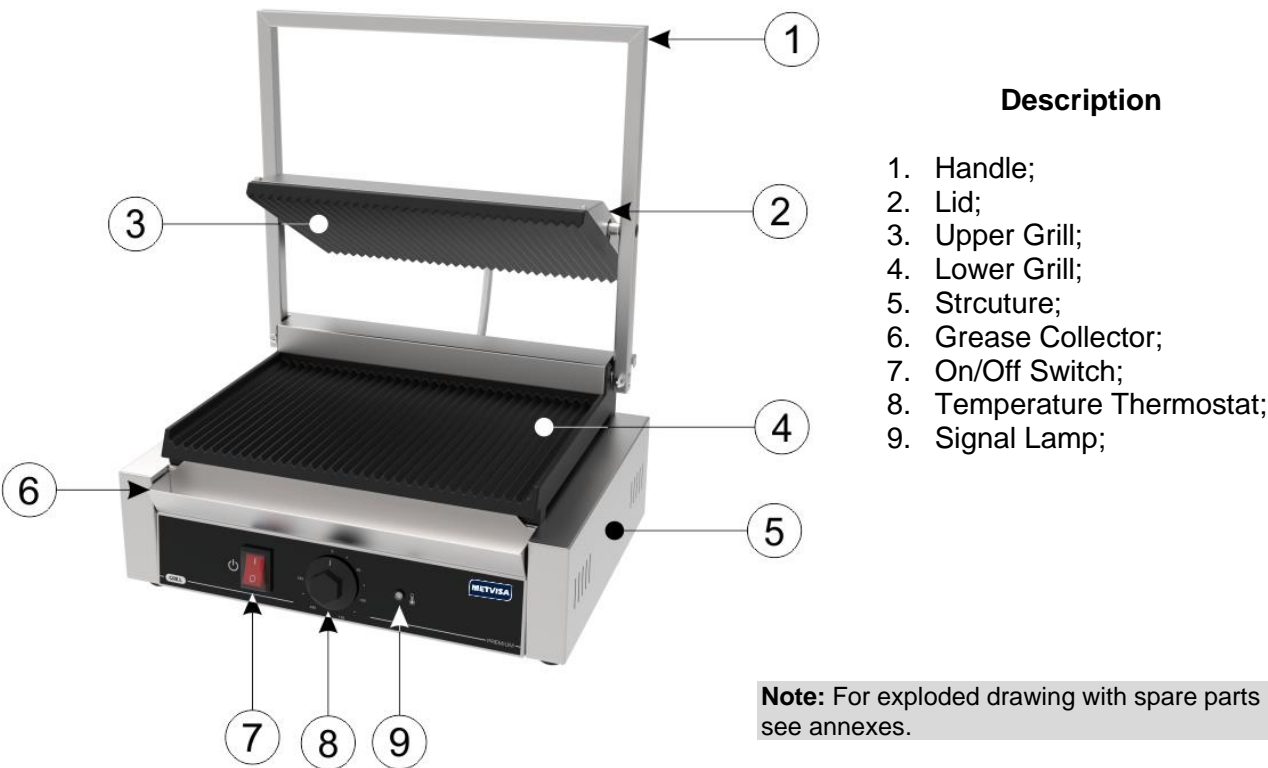
**2.1 Main Components**

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:

- The upper and lower grill are ideally thick to retain heat for longer during the grilling process;
- Structure, Grease Collector and Grill Handle are made from stainless steel, which has superior corrosion resistance than other steels. Facilitating cleaning and leaving the equipment with a modern design and, in addition, giving the equipment a longer useful life.

See below the main components of the equipment:



## 2.2 Technical Data

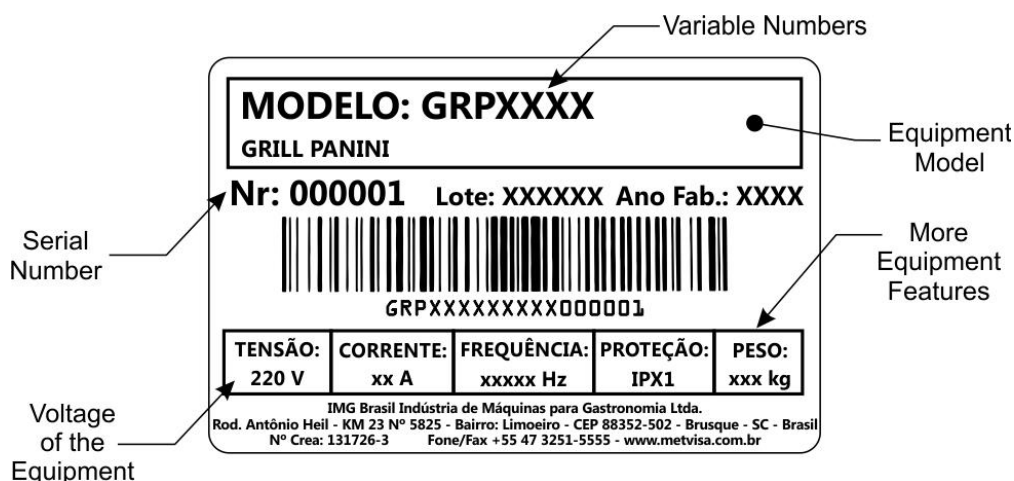
Model	Voltage (V)	Nominal chain (A)	Consumption Energy (kW/h)	Nominal Measures LxHxW (mm)*	Net Weight (kg)
GRP360220M1	220	10	2,2	430x243x391	19,3
GRP360110M4	110	18	2,2	430x243x391	19,3
GRP360220M4	220	10	2,2	430x243x391	19,3
GRP360220M7					

\*Measurements with the equipment closed.



### 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.



## 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;

### IMPORTANT

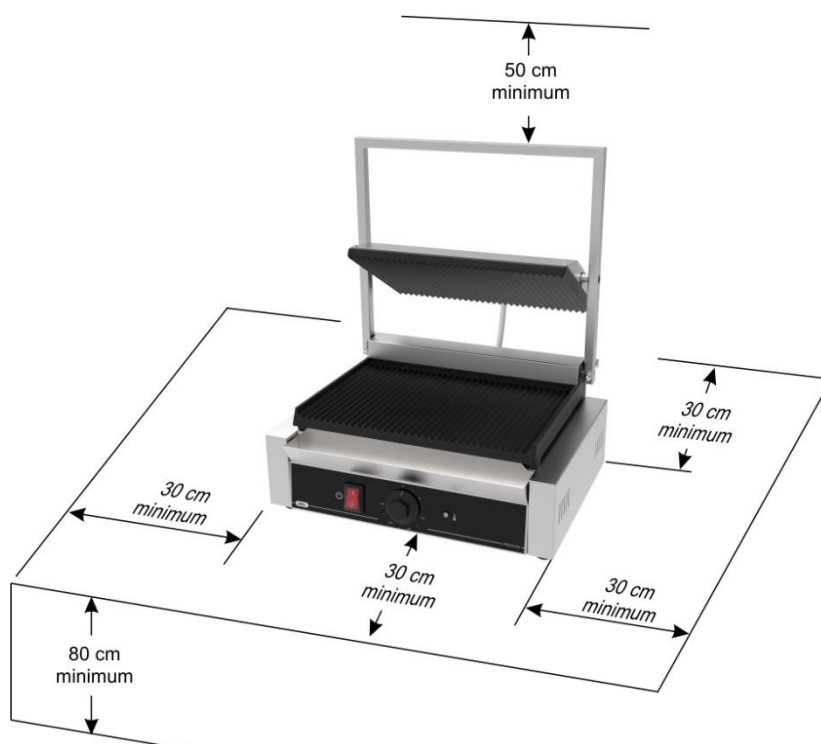
The packaging components (cardboard, wood, foam, strips, etc.) are products that can be assimilated to municipal solid waste and can be disposed of without difficulty. If the equipment is installed in countries with different standards, dispose of the packaging in accordance with current regulations. 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

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

To guarantee correct operation and safety, the equipment must be positioned in a ventilated environment and on a sufficiently large, well-leveled, dry and stable bench, away from heat sources and water taps, and at an average height of 80 cm. Install your equipment leaving a free area at the front, a distance of at least 30 cm at the back and at least 30 cm at the top and sides of the equipment, so that there is enough space for inspection, maintenance, cleaning, use and exit of steam.



#### **ATTENTION!**

**Do not cover or block any grill opening.**

**Do not use the grill outdoors.**

**The installation and location where the equipment will be placed must comply with risk prevention and occupational safety standards (Regulatory Standard NR-12 for Brazil or according to the regulatory standard in force in your country).**

**Do not install the equipment near flammable materials or products.**

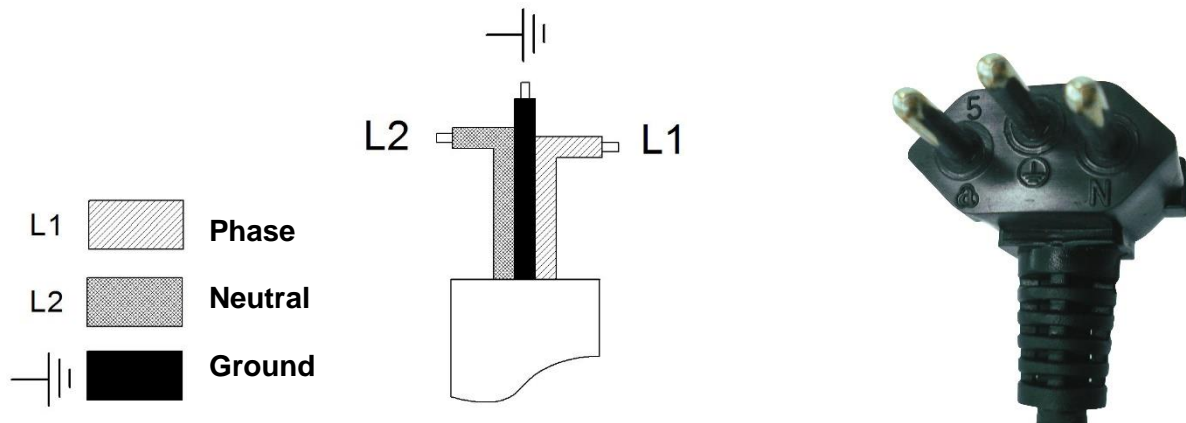
**The manufacturer is not responsible for possible direct or indirect damages caused by non-compliance with the aforementioned standards and other instructions presented in this manual.**



## 3.2 Electrical Connection

The equipment is supplied with a power cord to be connected to an electrical network.

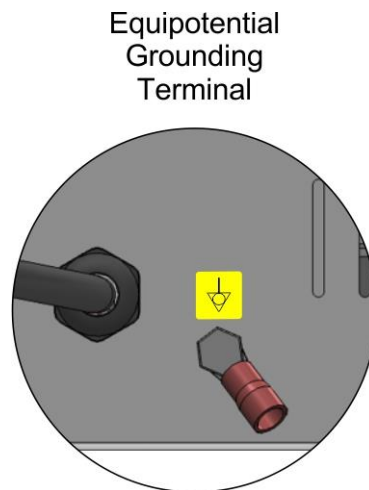
The grills described in this manual are single-phase (MF) and supplied with power cables with stamped plugs type 2P+T (2 poles + earth), following current regulations. These plugs have 3 round pins, and just below each pin there is a corresponding marking for each one (phase, earth and neutral). It is mandatory to make a good earth connection, following current regulations.



The maintenance procedure on the equipment's power cord and/or power plug must be carried out by an authorized agent or qualified person.

The equipment is produced with a single voltage, that is, 220 V.

The grills are supplied with an equipotential grounding terminal, located at the rear of the grill, close to the power cable.



The terminal identified in the figure to the side is additional protection to the grounding that is provided for the electrical network, it must be connected to a grounding terminal bar, independent of the connection to the electrical network, and 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. This way, all these products will be under the same electrical potential, avoiding undesirable leakage currents.

### **IMPORTANT**

**The manufacturer is not responsible for possible direct or indirect damage caused by non-compliance with the rules and instructions presented in this manual.**



#### **ATTENTION!**

**Before turning on your equipment, always check that the mains supply voltage is the same as the equipment voltage.**

**The supply voltage of this equipment is 220 V (50/60 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 back 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 damage caused by non-compliance with the rules and instructions presented in this manual.**

## **3.3 Safety Procedures and User Instruction**

The professional who sells the equipment must instruct the user on the correct functioning of the equipment and must hand over this instruction manual.

The user must be informed of the necessary safety measures and must respect them, as well as all measures described in this manual.

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

## **4. Equipment Use**

### **4.1 Utility**

This equipment is intended for grilling and toasting sandwiches, meats, vegetables and other foods.

## 4.2 Commands

The equipment consists of a temperature thermostat, on/off switch, and signal lamp. They are located on the front of the equipment.



### Description

1. On/Off Switch;
2. Temperature Thermostat;
3. Signal Lamp.

See description of each command below:

- **On/Off Switch “1”**: used to turn the equipment on and off. In position “1” it turns on, in position “0” it turns off.
- **Temperature Thermostat “2”**: used to regulate the temperature between 50°C and 250°C according to the product to be grilled.
- **Blue Signal Lamp “3”**: has the function of indicating when the resistance is on. When the selected temperature is reached, the resistance will automatically turn off, turning off the indicator lamp.



### ATTENTION!

**When a defect is found in the temperature thermostat, immediately take your equipment to an authorized technical assistance center to have it replaced.**

## 4.3 Operating Procedures

Before using the equipment for the first time, it is advisable to carry out the coating curing process. To do this, follow the steps indicated below:

1. Apply a thin layer of vegetable oil to the heating surfaces;
2. Connect the equipment to the electrical outlet and leave it on for about 3 minutes;

3. Disconnect the equipment from the mains and wait until it has completely cooled down;
4. Clean the heating surfaces in accordance with item 5.1 "Cleaning and Maintenance".

• **Operation:** The equipment can only be operated after checking the correct arrangement in the work area (instructed in item 3.1) and following the electrical installation precautions and recommendations (guidelines in items 3.2).

Check the following operating instructions:

1. It is recommended that you use a cloth slightly dampened with water to clean the heating surfaces and apply a thin layer of oil to them;
2. Connect the power cable to the electrical network;
3. Press the on/off switch to position "1" (on). At this time the heating indicator light will come on;
4. Start heating the grill by rotating the temperature controller clockwise to the desired temperature (from 50°C to 250°C);
5. Close the equipment lid and wait about 1 minute and 30 seconds. When the appropriate temperature is reached, the heating indicator light will turn off;
6. Place the sandwiches or food to be grilled on the equipment and close the lid carefully and firmly, without forcing;



**ATTENTION!**

**For your safety and to not compromise the useful life of the equipment, the maximum temperature supported by the grill is up to 250°C.**



**ATTENTION!**

**Be careful when opening the lid of the heated grill, as there is a risk of hot steam being emitted.**

**To avoid burns, never completely wrap the food to be roasted, as there is a risk of hot liquid and pressure building up.**

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

7. After finishing work, turn off the equipment by pressing the on/off switch in position "0" (off);
8. Before cleaning your equipment, wait until the grill reaches room temperature.



**ATTENTION!**

**Always use appropriate PPE (Personal Protective Equipment) when using your equipment in order to avoid accidents, such as burns due to the heating of the grill.**

### **IMPORTANT**

**The manufacturer is not responsible for possible direct or indirect damage caused by non-compliance with the rules and instructions presented in this manual.**

## **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, ensure that the on/off switch is in the “0” (off) position, that the equipment is disconnected from the mains and the grill is at room temperature.**



#### **ATTENTION!**

**Do not use water jet or steam 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.**

Clean the inside and outside of the grill as many times as possible, to prevent food residues from drying out and sticking to the parts. To clean the inside, use absorbent paper, a soft cloth or a delicate sponge. On the outside, dilute neutral soap or detergent, or ammonia-based remover, in warm water and apply with a soft cloth. Using a cloth dampened with water, rinse and then dry the pieces with a dry, soft cloth.

Never use abrasive products or sponges (soap, brushes or steel wool) for cleaning, as they can scratch or damage the surface of the pieces. Do not pour water on the equipment for cleaning, otherwise turning it on could cause an electric shock or even burn the equipment.



#### **ATTENTION!**

**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 indicating gas leaks; burners that do not light; 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 carrying out maintenance (even small adjustments), always check that the equipment is disconnected from the mains and the interior is at room temperature.**

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.**

**Whenever any item related to the safety of the equipment is removed (such as when carrying out maintenance), replace it in its proper 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: [www.metvisa.com.br](http://www.metvisa.com.br)

## 5.3 Prolonged Interruption in Use of the Equipment

When you have to leave the equipment stopped for an extended period of time, perform a thorough cleaning, including the accessories. It is advisable to protect all parts of the equipment with white petroleum jelly or with suitable products that are commercially available. You must 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

IMG quality products are designed with materials and components that guarantee a longer service life for 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 see possible causes and solutions:

PROBLEMS	POSIBLE CAUSES	SOLUTIONS
<b>Equipment does not turn on.</b>	Lack of electricity	Check if there is power in the electrical network
		Check connection of the power cord to the electrical network
	Equipment voltage different from the mains voltage.	Contact or send the equipment to Authorized Technical Assistance.
	Miscellaneous electrical problems (controller, wiring, electrical switch, power cable and buttons.).	
	Failure and/or defect in the temperature thermostat.	Contact or send the equipment to Authorized Technical Assistance.
<b>Grill does not heat up or cools down in the middle of operation</b>	Lack of electricity	Check if there is power in the electrical network
		Check connection of the power cord to the electrical network
	Miscellaneous electrical problems (controller, wiring, electrical switch, power cable and buttons.).	Contact or send the equipment to Authorized Technical Assistance.
	Failure and/or defect in the temperature thermostat.	Contact or send the equipment to Authorized Technical Assistance.
<b>Equipment makes noise</b>	Equipment being heated, causing a rapid increase in temperature, and this sudden change in heat can cause noise.	This constitutes an operational property of the equipment. It happens due to the rapid increase in temperature, causing the expansion of internal elements and, therefore, resulting in the emission of pops or noises.
<b>Equipment smells like burning or smoke.</b>	Equipment voltage different from the mains voltage.	Contact or send the equipment to Authorized Technical Assistance.
	Miscellaneous electrical problems	
	Burned food	Too high temperature and/or baking time.
<b>It takes time to heat up or return to temperature.</b>	Dirty Grill.	Clean the grill, according to the guidelines in item 5.1 (Cleaning Procedures).
	Excessive quantity of food	Load the grill, respecting the spaces available on the grills.
	Miscellaneous electrical problems (controller, wiring, electrical switch, power cable and buttons.).	Contact or send the equipment to Authorized Technical Assistance.
<b>Uneven roasting</b>	Temperature too high or too low.	Make controller adjustments as directed in the instruction manual.
	Excessive quantity of food	Load the grill, respecting the spaces available on the grills
<b>Grill shocking</b>	Lack of grounding.	Follow instructions in item 3.2 (Electrical Connection).
	Miscellaneous electrical problems (controller, wiring, electrical switch, power cable and buttons.).	Contact or send the equipment to Authorized Technical Assistance.

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

## **7. Useful Life of the Equipment and its Components**

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

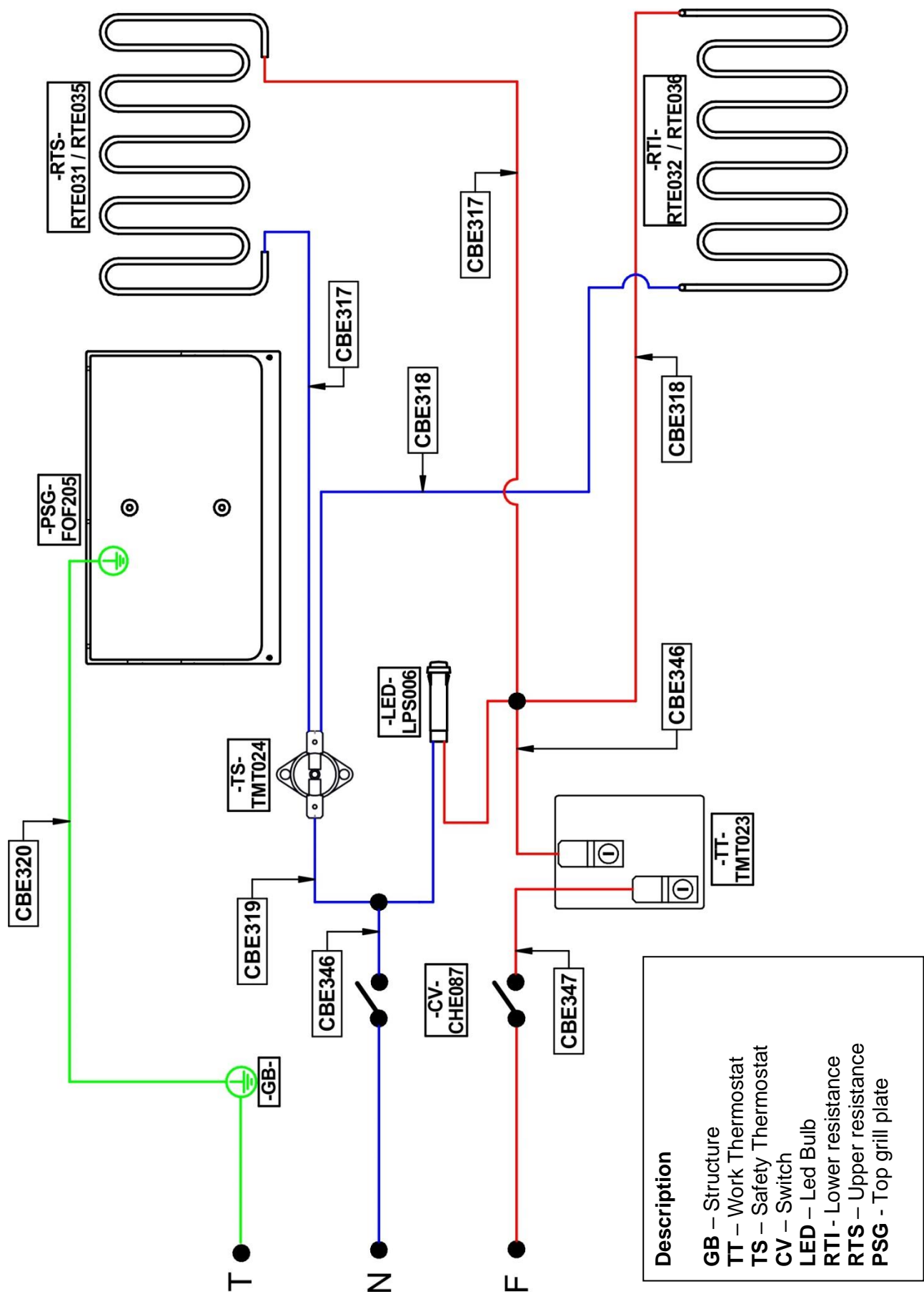
Below is the useful life ratio of the main components:

- On/Off switch: 10000 uses;
- Electrical power cords and wires: 25 years
- Electrical terminals: 8 years.

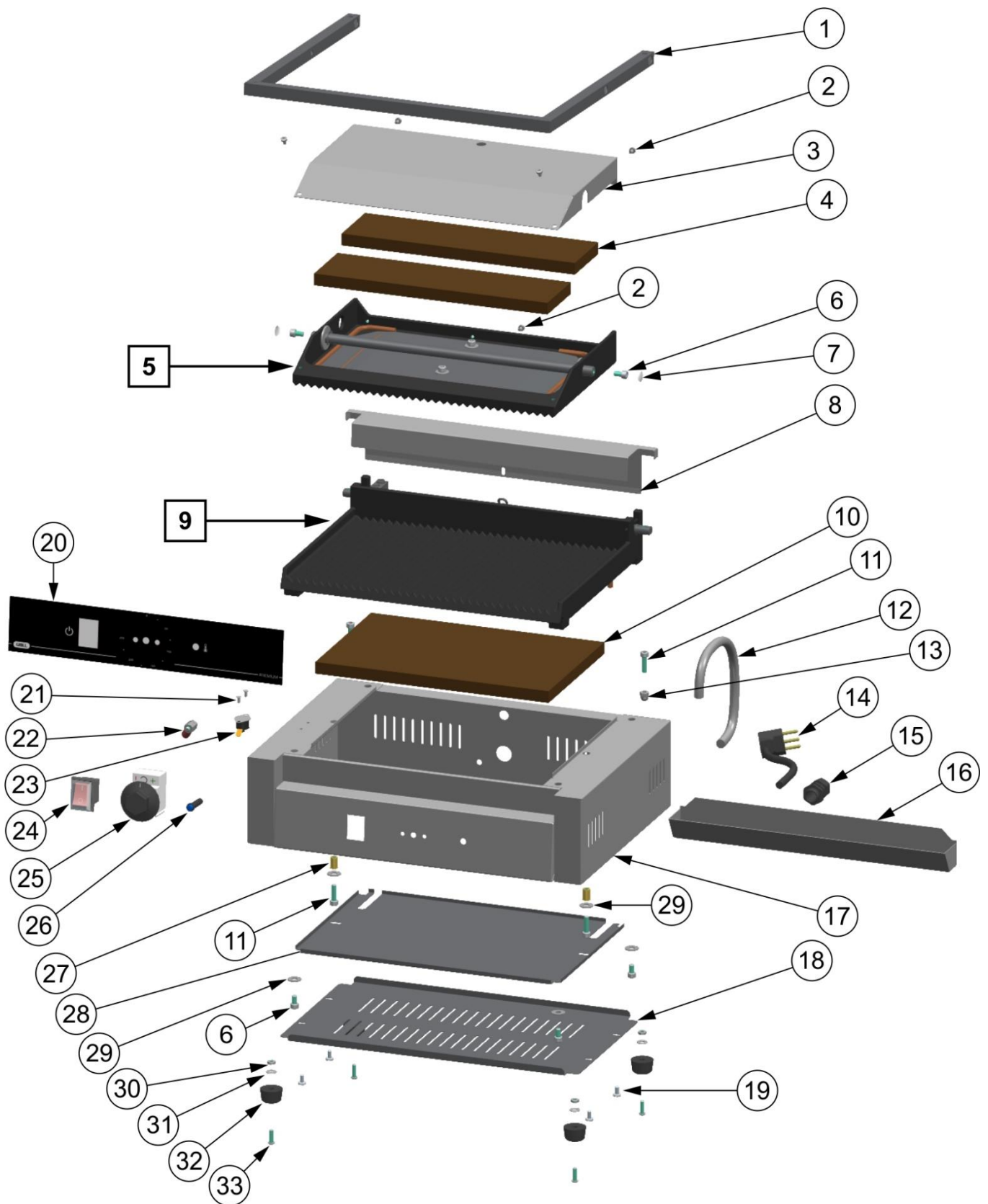


8. ANNEXES

Electrical Schematic

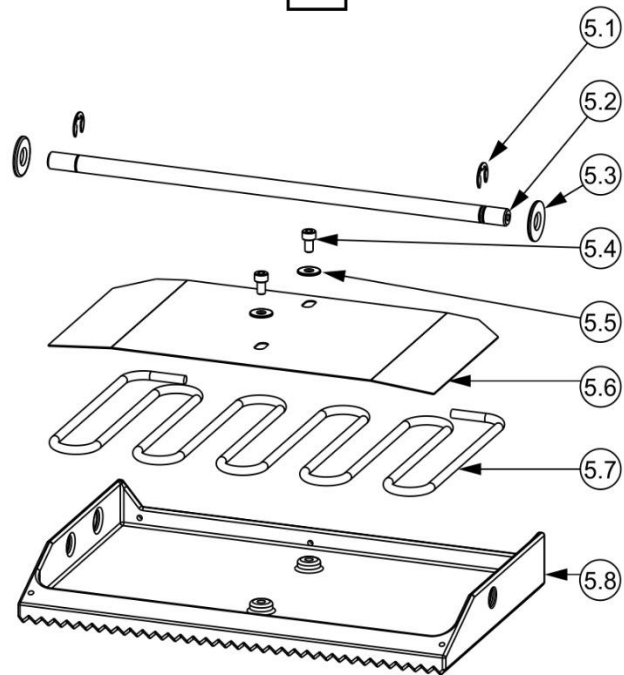


## Exploded View Drawing

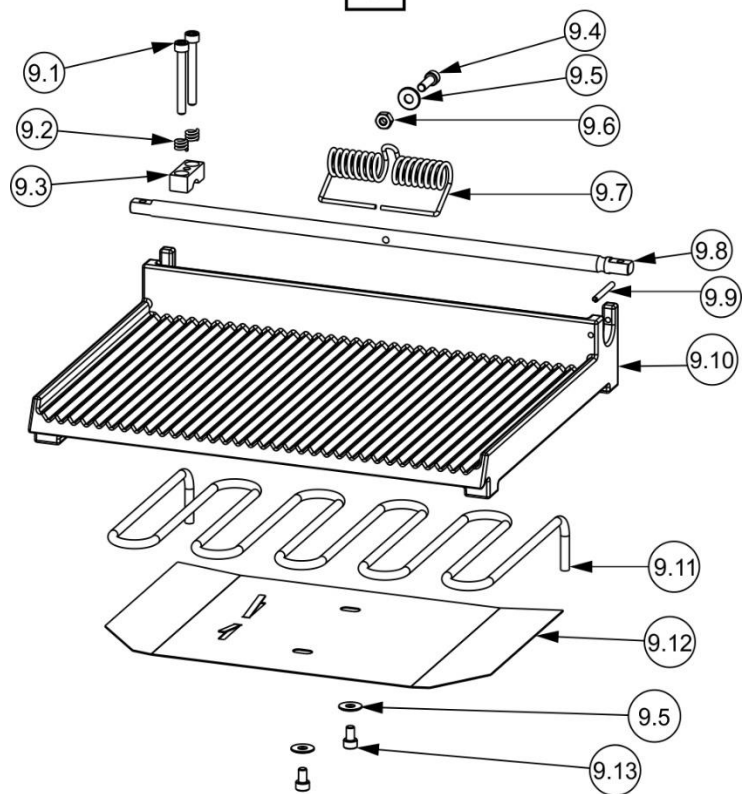


## Exploded View Drawing

5



9



## Spare Parts List

Position	Code	Description	Quantity
1	CJT1230	Handle	1
2	PCC013	Screw	6
3	CRC1539	Upper Lid	1
4	TER044	Rockwool	2
5	CJT1232	Upper Set 220 V	1
	CJT1360	Upper Set 110 V	
5.1	APE028	Retaining Ring	2
5.2	EIX319	Central axis	1
5.3	ARL001	Flat washer	2
5.4	PRT028	Allen screw	2
5.5	ARL004	Flat washer	2
5.6	CRC1536	Fastener of the Upper Resistance	1
5.7	RTE031	Resistance 220 V	1
	RTE035	Resistance 110 V	
5.8	FOF205	Upper Grill	1
6	PRT028	Allen screw	6
7	TVS005	Hole Lid	2
8	CRC1534	Tipper Axle Protection	1
9	CJT1233	Lower set 220 V	1
	CJT1364	Lower set 110 V	
9.1	PRT062	Allen screw	2
9.2	MOL037	Opening Adjustment Spring	2
9.3	TRV038	Tipper Regulator Lock	1
9.4	PRT032	Allen screw	1
9.5	ARL004	Flat washer	3
9.6	POS157	Hex Nut	1
9.7	MOL038	Opening Spring	1
9.8	EIX318	Tilting Axle	1
9.9	PNL002	Elastic Pin	1
9.10	FOF206	Lower Grill	1
9.11	RTE032	Resistance 220 V	1
	RTE036	Resistance 110 V	
9.12	CRC1535	Fastener of the Lower Resistance	1
9.13	PRT028	Allen screw	2
10	TER043	Rockwool	1
11	PRT032	Allen screw	4
12	MOL039	Spring	1
13	POC006	Hat Nut	2
14	CBE022	Power Cord – Type 1 220 V	1
	CBE003	Power Cord – Type 4 110 V	
	CBE002	Power Cord – Type 4 220 V	
	CBE175	Power Cord – Type 7 220 V	
15	TCE019	Cable Gland	1
16	CRC1529	Grease Collector	1
17	CJT1231	Welded structure	1
18	CRC1532	Background of the structure	1
19	PRA005	Self-Tapping Screw	4

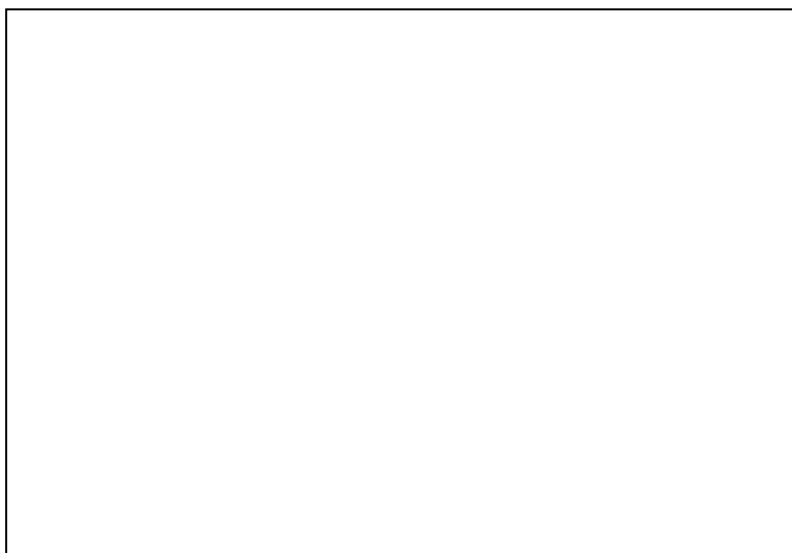
### Spare Parts List

Position	Code	Description	Quantity
20	ADE221	Sticker	1
21	RBT001	Rivet	2
22	CJT704	Grounding Connection	1
23	TMT024	Ceramic Thermostat	1
24	CHE087	Switch	1
25	TMT023	Thermostat Set	1
26	LPS006	LED Pilot Lamp (Blue)	1
27	RBT018	Rivet	2
28	CRC1538	Internal Closing	1
29	ARL004	Flat washer	6
30	POS020	Hex Nut	4
31	ARL008	Flat washer	4
32	PEP004	Rubber Foot	4
33	PRR020	Round Machine Screw	4
34	- - -	Electrical Assembly	1
34.1	BOT038	Switch	1
34.2	CBE317	Electrical Whip Resistance 700mm	2
34.3	CBE318	Electrical Whip Resistance 350mm	2
34.4	CBE319	Electrical Whip 250mm	4
34.5	CBE320	Electrical Whip Grounding 700mm	1
34.6	TCE034	Threaded Connector - Red	2
34.7	TCE013	Female Terminal - Yellow	2
34.8	TCE004	Female Terminal - Blue	1

## Notes

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**IMG BRASIL Gastronomy Machinery Industry Ltda.**

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