



INSTRUCTION MANUAL

Installation | Maintenance | Use | Safety

AUTO CUTTER

Models



Model: CUT.4M



Model: CUT.8M

CUT.4

CUT.6

CUT.8

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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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 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:



2.2 Technical Data

Model	Nominal Measures LxHxW (mm)	Net Weight (kg)	Voltage (V)	Rate (A)	Capacity (L)
CUT4M110M60S4	252x493x299	16,7	110	8,3	4
CUT4M220M50S7	252x493x299	16,7	220	4,8	4
CUT4M220M50S2	252x493x299	16,7	220	4,8	4
CUT8M110M60S4	252x613x299	17,1	110	19,2	8
CUT8M220M50S7	252x613x299	17,1	220	7,8	8
CUT8M220M50S2	252x613x299	17,1	220	7,8	8



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.

Description:

A. 20 cm minimum.



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

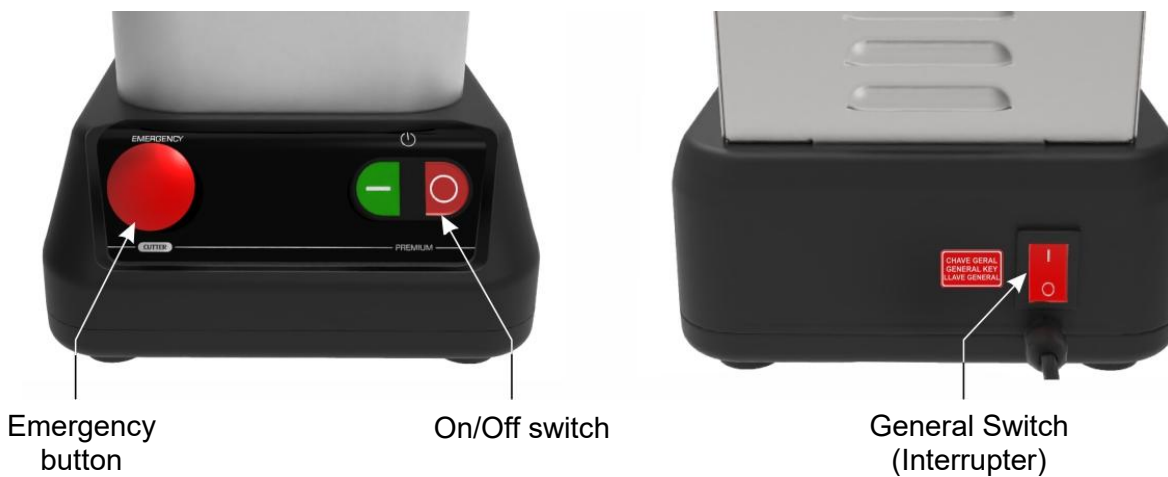
4.1 Utility

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 a general switch, an emergency button, reset button, and on/off switch.

The general switch is located on the back of the unit, near the power cord. The emergency button and on/off switch are located on the front of the unit.



See description of each command below:

- **Emergency Button** – must be used in case of necessity to stop the equipment due to some emergency. To arm the button you just need to push and to disarm, turn the button on clockwise (as indicated by the arrows on the button).
- **On/off Switch** – used to turn the equipment on and off. In position “1” it switches on, in position “0” it switches off.

• **General Switch (Interrupter)** – switch used to in a safety way turn on and turn off the energy from the electrical mains to the equipment. In the position “1” turns on, “0” turns off the energy to the equipment.

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:

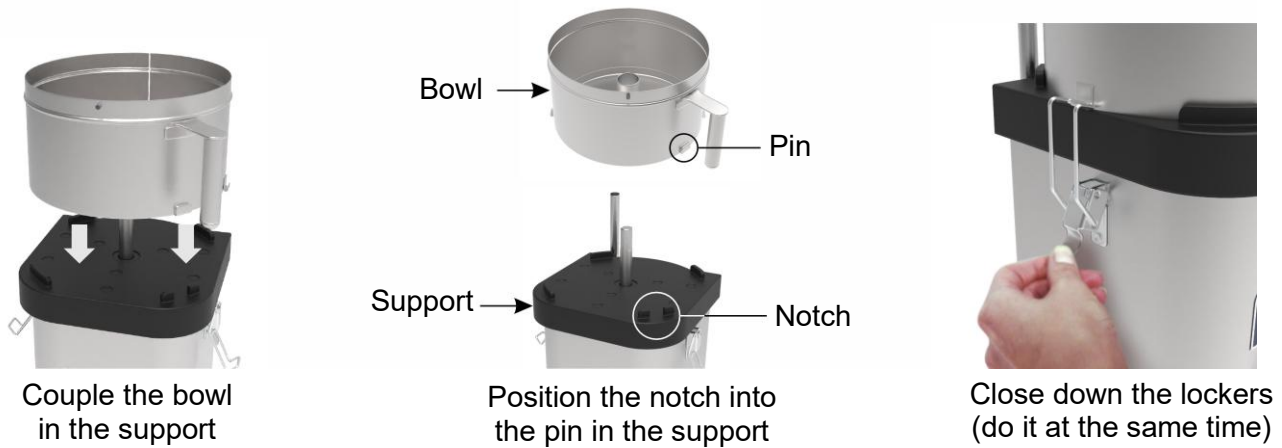
1. Before starting the disassembly process, disconnect the equipment from the mains;
2. Unlock the lid by rotating it clockwise and pull it upwards;
3. Pull the coupling upwards, removing it (be careful when handling it so as not to cut yourself with the blades);
4. Open the lockers at the same time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



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.

Before attaching the lid, check the correct positioning of the lid (image below) to ensure the appliance functions properly. Then, assemble the lid onto the bowl so that the lid protrusion fits into the bowl locking pin and rotate the lid counterclockwise to lock it.



ATTENTION!

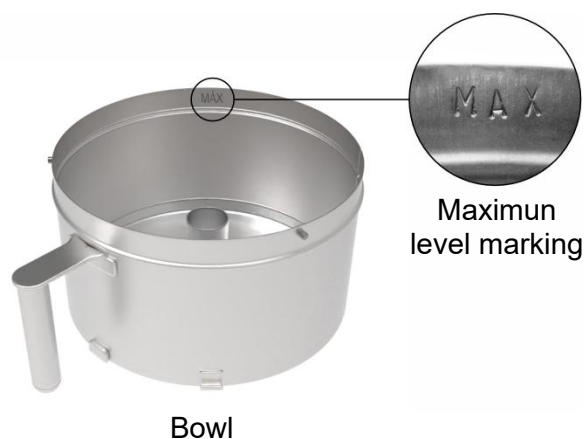
Never turn on the equipment with the coupling, bowl or lid out of position, as this could cause accidents.

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;



IMPORTANT

When processing cheese, the product should be inserted no more than 1.0 cm above the blade, as this can jam the blade and overload the motor.

- Lock the lid on the bowl (see the assembly process);
- Verifique se o botão de emergência está na posição de trabalho;
- 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!

In case of emergency, press the Emergency button, which will cause the device to stop instantly.



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.

No caso do processamento de queijo, deverá inserir o produto no máximo 1 cm acima da lâmina, pois pode travar a lâmina e sobrecarregar o motor.

Never add a large volume of liquid to the bowl, as this could cause leakages that could be harmful to the equipment. The Cutter Max 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.



ATTENTION!

Even though there is a safety system on the lid (which prevents the appliance from activating while uncovered), it is recommended not to open the lid with the appliance switched on, as well as not to put your fingers, hands or objects (such as spoons and knives) inside the cup, as this may cause accidents. Never open the latches with the appliance switched on and remember to close them when reassembling the bowl. Any irregularities, contact the nearest authorized service center.

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.

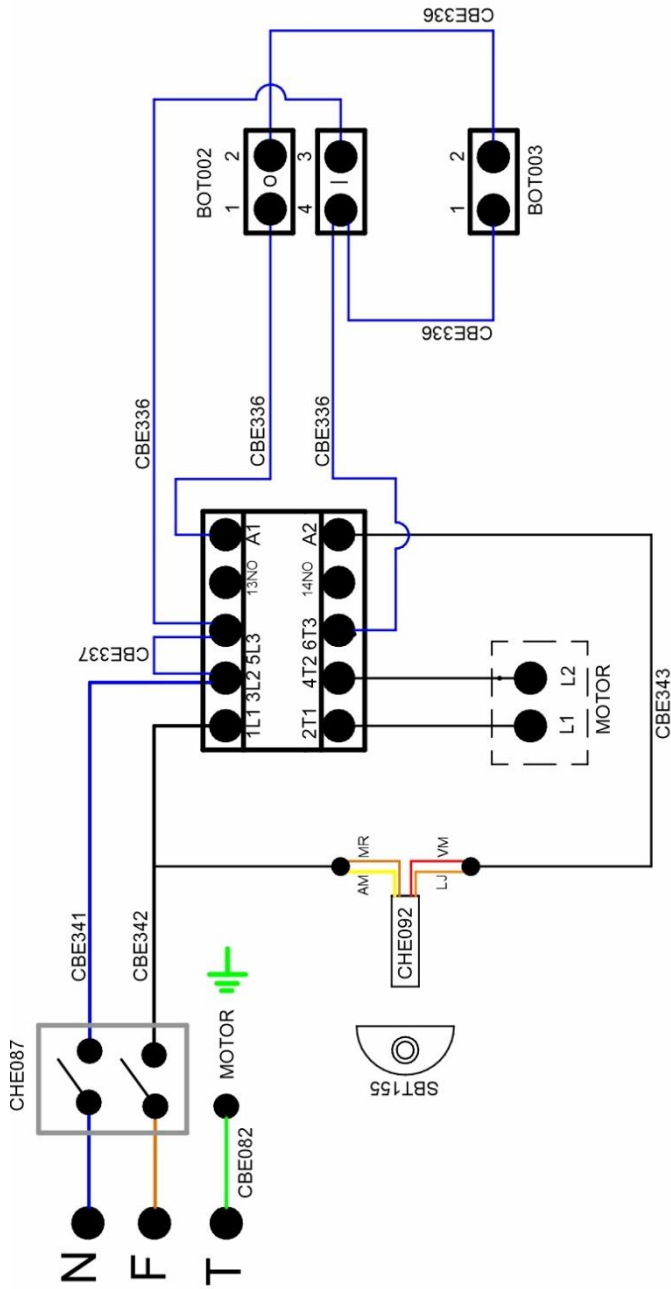
Always check if the equipment is disconnected from the network.

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.

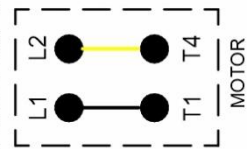
Detecting broke parts or without the correct functionality, please contact the nearest authorized service center.

6. ANEXXES

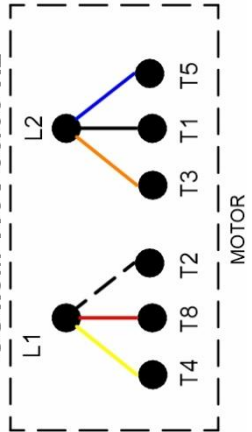
Electrical Schematic



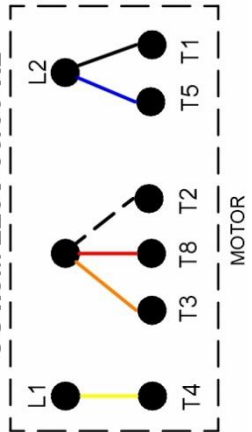
CUT.4M 110V 60 HZ
CUT.4M 220V 60 HZ



CUT.8M 110V 50/60 HZ

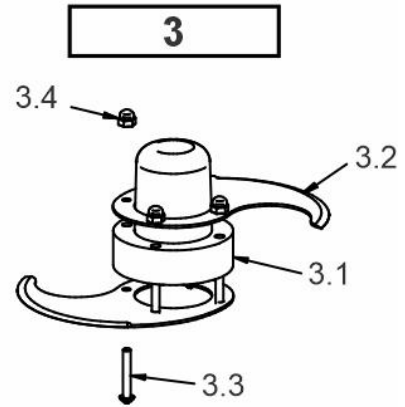
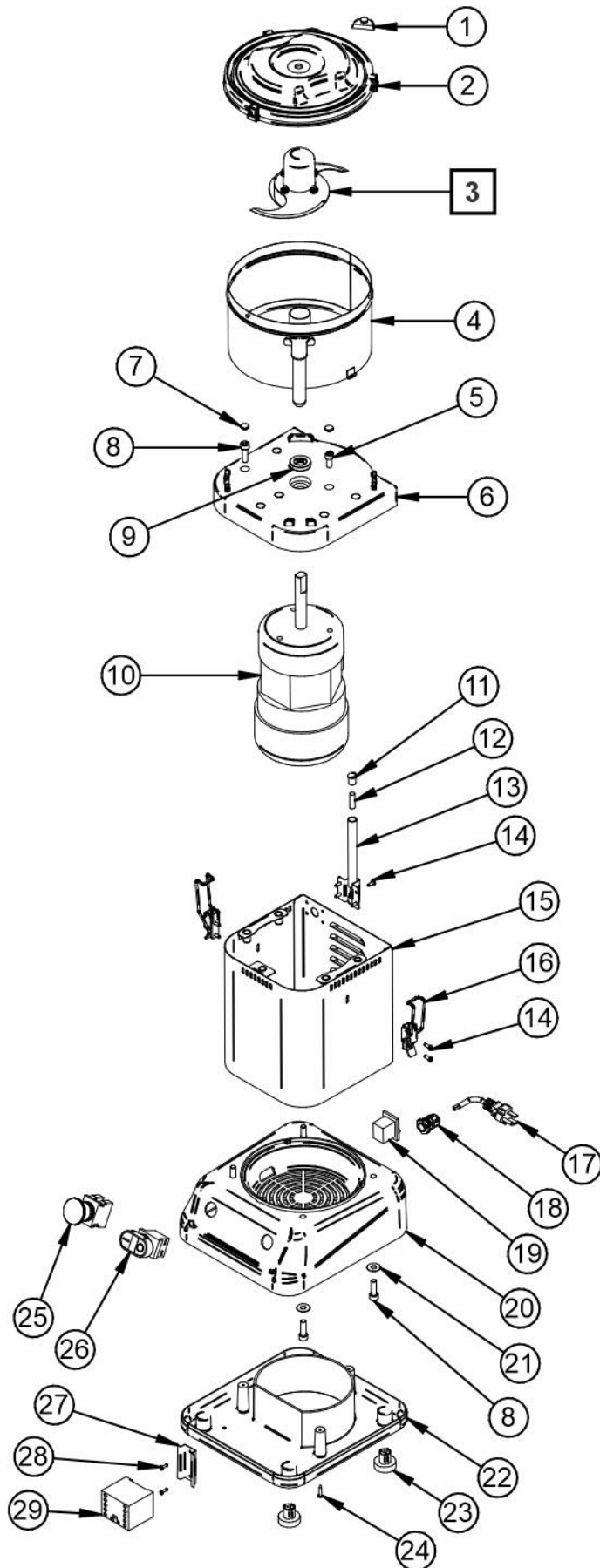


CUT.8M 220V 50/60 HZ



LEGENDA - SUBTÍTULO - SUBTITLE (PT - ESP - ENG)	
T	Terra - Tierra - Ground
N	Neutro - Neutral
F	Fase - Phase
AM	Amarillo - Amarillo - Yellow
MR	Marrom - Marrón - Brown
LJ	Laranja - Naranja - Orange
VM	Vermelho - Rojo - Red
MOTOR	Motor - Engine

Exploded View Drawing



* Imagem meramente ilustrativa.
Aparência do equipamento
varia conforme modelo.

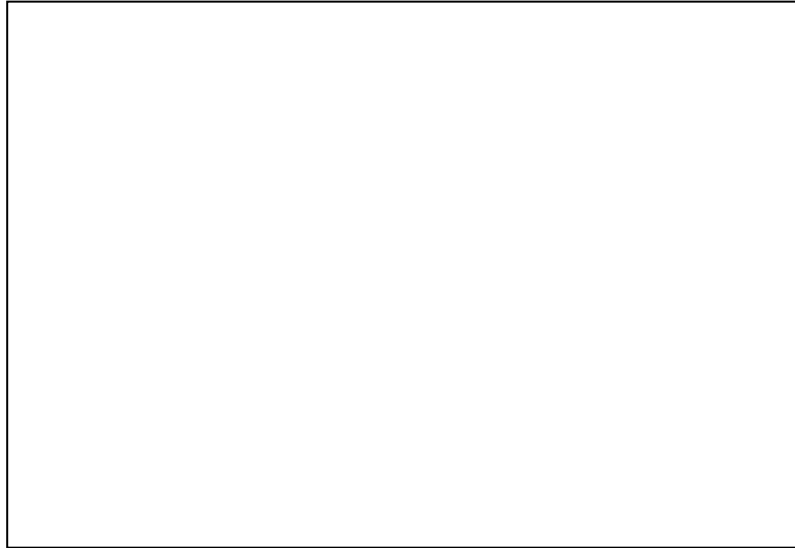
Cabos e conectores não indicados na
imagem: considerar itens da lista de
peças de reposição.

Spare Parts List

Position	Code	Description	Quantity	Model
1	SBT155	Support with Actuator	1	*
2	TAP081	Plastic Lid	1	*
3	CJT1066	Complete Coupling	1	*
3.1	ADA027	Coupling	1	*
3.2	LMT015	Stainless Steel Blade	2	*
3.3	PRR016	Coupling Screw	4	*
3.4	POC005	Hat Nut	4	*
4	COP193	Stainless Steel Bowl - CUT.4M	1	CUT.4M
	COP194	Stainless Steel Bowl - CUT.8M		CUT.8M
5	PRT003	Allen Screw	3	CUT.4M
			4	CUT.8M
6	SUC025	Bowl Support	1	CUT.4M
	SUC027	Bowl Support		CUT.8M
7	TVS015	Tampon Bowl Holder - CUT.4M	8	CUT.4M
	TVS015	Tampon Bowl Holder - CUT.8M	9	CUT.8M
8	PRT002	Allen Screw	9	*
9	RET004	Retainer	1	*
10	MTE338	Electric Motor 0,5 HP 60Hz - 110V - CUT.4M	1	CUT.4M
	MTE343	Electric Motor 0,5 HP 50Hz - 220V - CUT.4M		
	MTE339	Electric Motor 1 HP 60Hz - 110/220V - CUT.8M	1	CUT.8M
	MTE342	Electric Motor 1 HP 50Hz - 220V - CUT.8M		
11	SBT152	Cylindrical Sensor Support - CUT	2	*
12	CHE092	Dual Channel Cylindrical Sensor	1	*
13	SBT667	Sensor Support - CUT.4M	1	CUT.4M
	SBT668	Sensor Support - CUT.8M		CUT.8M
14	RBT004	Rivet	8	*
15	GAB292	Structure	1	*
16	FCH007	Locker	2	*
17	CBE175	Electric Power Cord - Type 7	1	**
	CBE001	Electric Power Cord - Type 4		**
	CBE002	Electric Power Cord - Type 4		**
	CBE007	Electric Power Cord - Type 2		**
	CBE020	Electric Power Cord - Type 1		**
18	TCE073	Cable Gland	1	*
19	CHE087	General Key	1	*
20	GAB294	Base Structure	1	*
21	ARL003	Flat washer	4	*
22	BAS166	Plastic Base	1	*
23	PEP034	Base feet	4	*
24	PRA029	Screw	3	*
25	BOT003	Emergency Button (Red)	1	*
26	BOT002	On/Off Switch	1	*
27	TRS056	Electrical Box Rail	1	*
28	RBT002	Rivet	2	*
29	CNT043	Mini Three-Pole Contactor 110V - CUT.4M	1	CUT.4M (110V)
	CNT046	Mini Three-Pole Contactor 110V - CUT.8M	1	CUT.8M (110V)
	CNT038	Mini Three-Pole Contactor 220V - CUT.4M/8M	1	CUT.4M/8M (220V)

* Applicable item for all Cutters Max models.

** Consult technical assistance or manufacturer.



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