

The good working of the machines depends on the scrupulous observance of this instructions and maintenance hand-book.

We also advise you to set up the machine in fresh places and not near sources of heat.

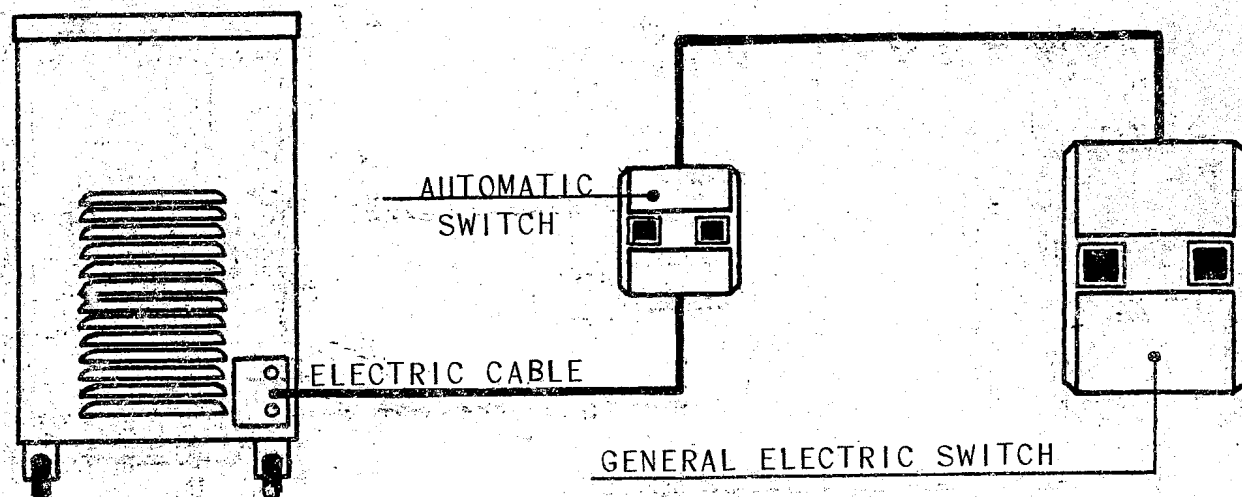
Before setting it up, be sure that the electric power declared on the matricula label of the machine, be well supported by the electric equipment of your room.

Be sure that the water equipment (water let in your room through the taps) have a minimum pressure of 2 ATM.

ELECTRIC CONNECTION

It is advisable to place between the machine and the general switch of the electric current, an other switch (possibly an automatic one) and not the normal valve switch.

For this kind of work it is better to address to an electrician who will calibrate the automatic switch according to the electric power absorbed by the machine.



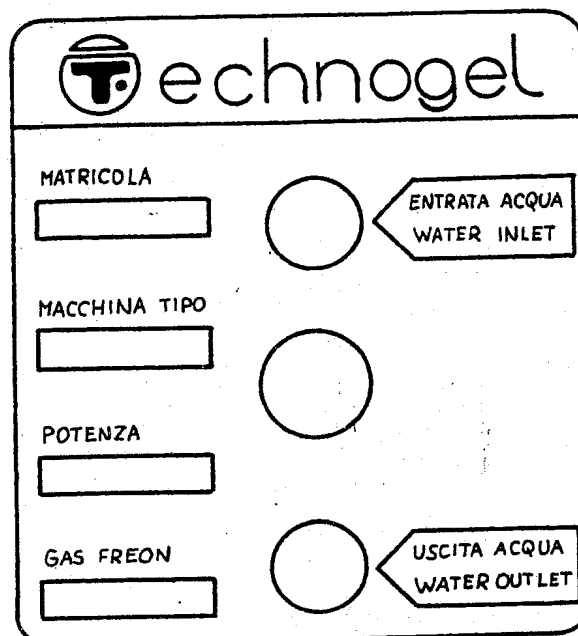
Withdrawn the lead from the machine and before connecting it with the automatic switch, control on the blue matricula label, the machine voltage.

It is not possible to connect the machine if its voltage is not conform with that of your electric system.

WATER CONNECTION

Before starting the machine it is necessary (because it is water cooled), to connect the pipes which lead water from the water system (tap) with the machine and from it to the drain pipe.

To do that, follow the picture here on side.



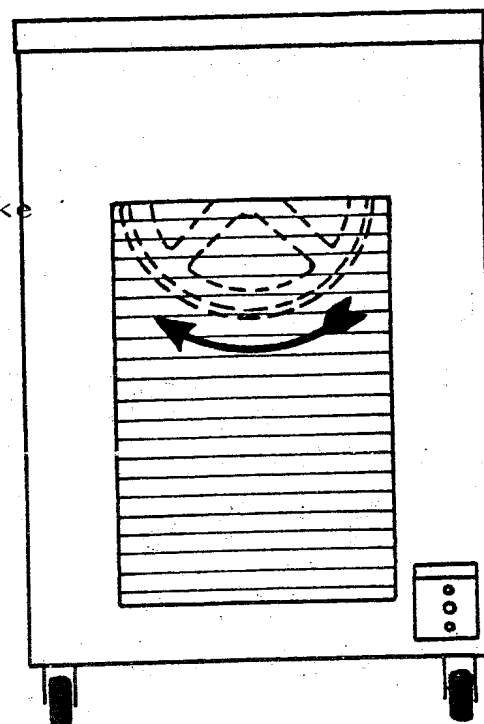
THE RUBBER PIPES MUST SUPPORT A MINIMUM PRESSURE OF 10 ATM.

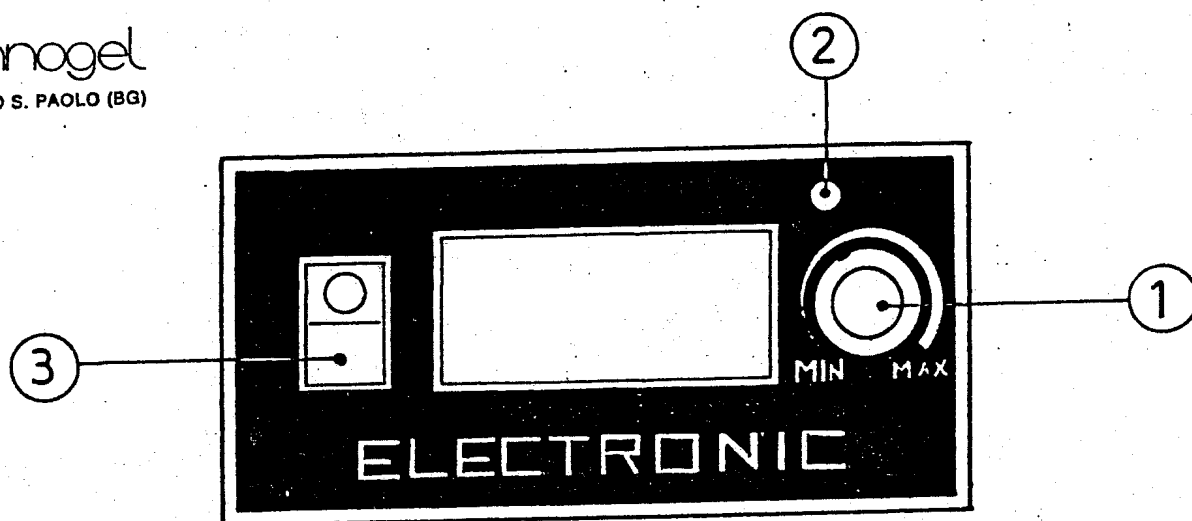
After having done the electric and the water connection, before starting the ice cream production, it is necessary to check the right rotation way.

ROTATION WAY CONTROL

To check the rotation way of the machine, take the control knob on OUTLET, then look through the slits of the rear panel if the pulley turns right.

The pulley must turn **CLOCK-WISE**; if it turns **COUNTER CLOCK-WISE**, immediately stop the machine, the invert any two of the three phases of the electric cable.





ELECTRONIC AMMETER RELAY

This shining display device is an electronic regulator for the ice cream hardness;

Set the hardness value you wish; when this value has been reached, the freezing compressor stops and at the same time the relay utters a buzzing; it means that the ice cream is ready.

If the ice cream is not removed from the machine after a few times, the freezing compressor re-starts, then it stops and so on.

The value to calibrate changes according to the voltage and to the kind of machine.

Here, as follows, some starting values:

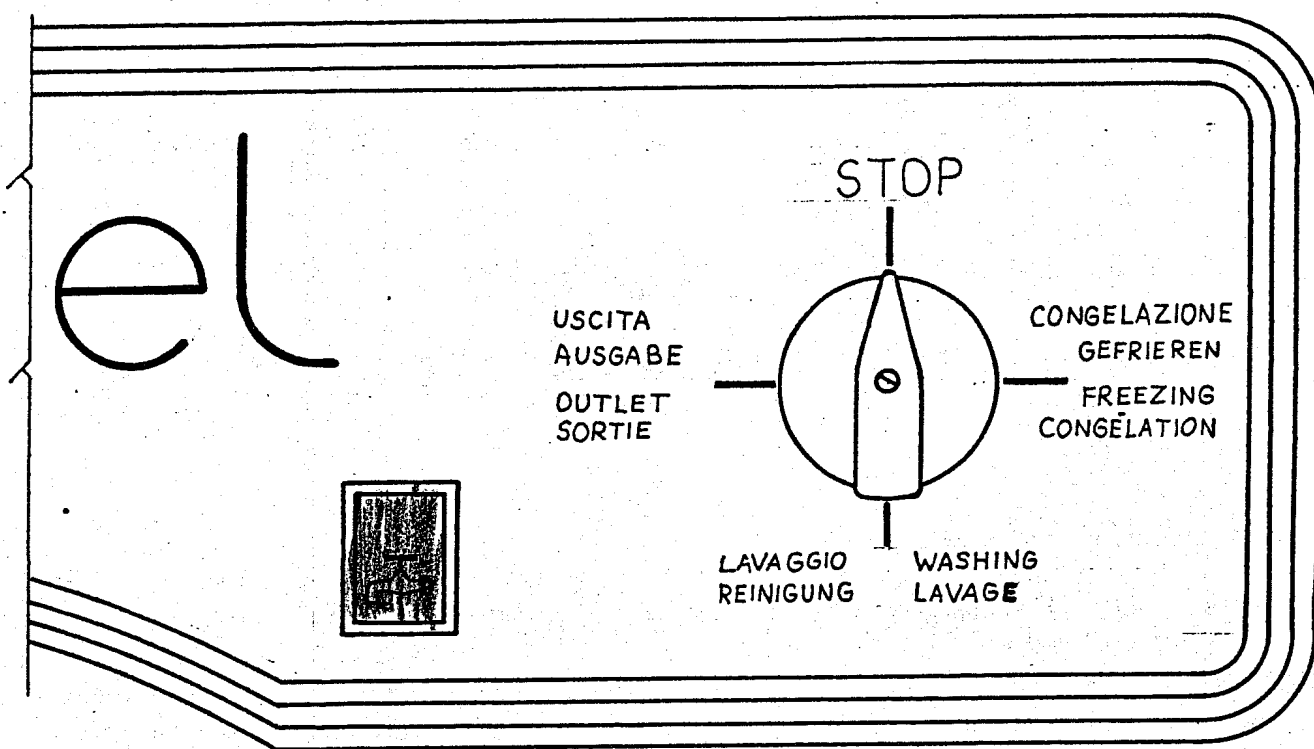
MANTE 30E	V.220 from 6 to 7,5+-	V.380 from 3,9 to 4,2+-	V.415 3,5/3,8
MANTE 50E	V.220 from 8 to 10	+ V.380 from 5,5 to 7	-V.415 9,5/6,5
MANTE 70E	V.220 from 15 to 18	- V.380 from 10 to 12	-V.415 9 +11
MANTE120E	V.220 from 18 to 22	- V.380 from 10,5 to 12	-V.415 9,5+11

To set the value, push the button (3) and by keeping it pushed, turn the knob (1) CLOCK-WISE or COUNTER CLOCK-WISE till the luminous display reaches the value.

If, during the working you want to see the calibrated value, you only have to push the button (3).

POSSIBLE INCONVENIENCE

The calibration of the electronic ammeter relay is too high and consequently the ice cream has become too hard; in this case the machine stops because of the intervention of the motor protectors. Wait for 30 minutes and then, through the holes placed on the rear panel, push the red buttons of the motor protectors; after that calibrate the electronic ammeter relay with a lower value.



CONTROL KNOB FOR THE FREEZING

It has 4 positions:

STOP - machine not working

FREEZING - It begins to freeze and stops when the ammetric relay reaches the pre-calibrated value. In that moment a buzzer will indicate that the ice cream is ready to be ejected. If, after a few time, the ice cream was not removed, the freezing compressor will re-starts and so on.

OUTLET - Doubling of the motor speed, for the complete and quick ejection of the ice cream.

WASHING - Doubling of the motor speed for a better cleaning of the freezing vat.

WATER SWITCH

Under the control knob there is the water switch; by pushing it, water will go out from the small fountain placed on the loading funnel.

CONTROL KNOB FOR THE FREEZING

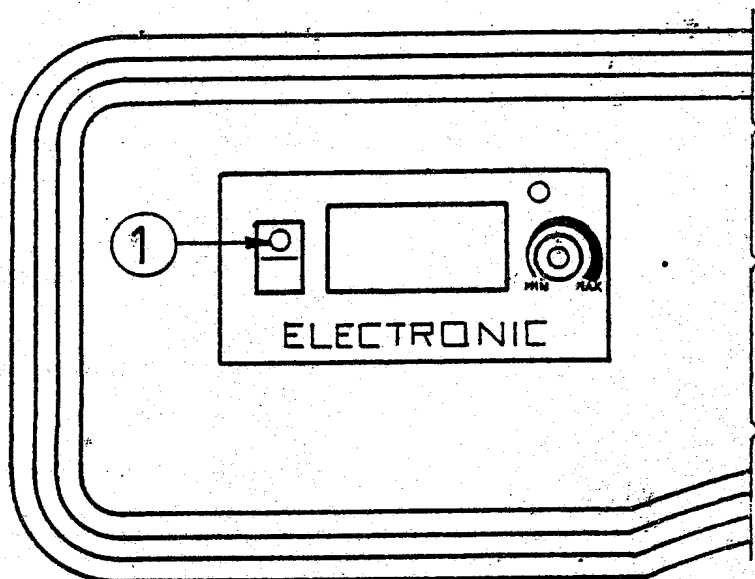
It has 4 positions:

STOP - machine not working

STARTING

- Be sure that the flange is well closed.
- Pour the mixture into the loading funnel.
- Turn the control knob of the freezing from STOP to FREEZING.

When the electronic ammeter relay reaches the pre-calibrated value, a red light (1) will light up and a buzzer will indicate the the ice cream is ready.



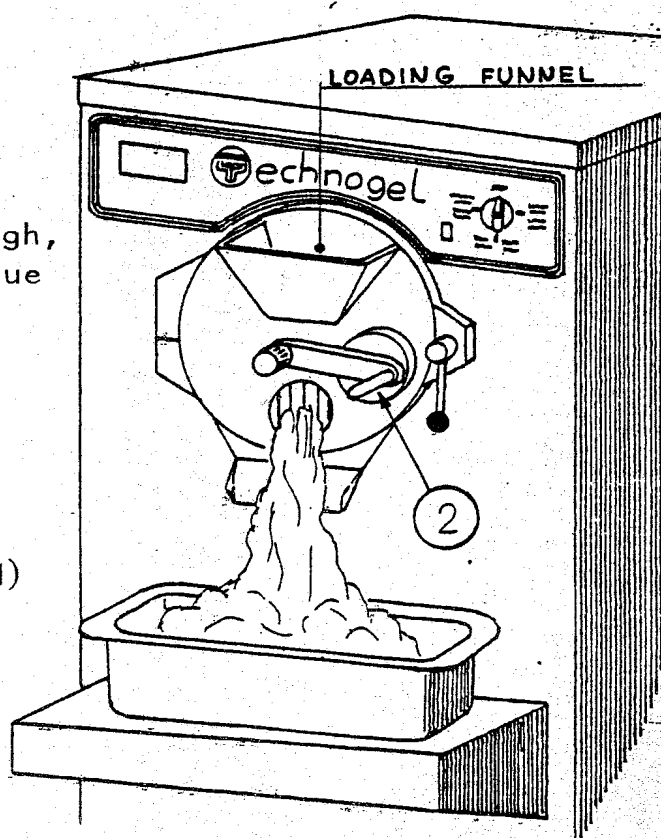
ICE CREAM EXTRACTION

To extract the ice cream, after having laid the bassinet on the sheft, open the ice cream outlet lever (2). When a bit of ice cream goes out, turn the cintrol knob first on STOP and then on OUTLET.

Remain in this position till the ice cream is gone out; then immediately take the knob on STOP.

WARNINGS

- 1) If the electronic ammeter relay reaches the pre-calibrated value, but the ice cream is not hard enough, you have to calibrate a higher value (few tenths are enough).
Ex: previous value 8,2
new value 8,5
- 2) to avoid spoiling the coming out ice cream, we advise you to turn the knob on FREEZING during the ejection phase (motor normal speed) instead of OUTLET (motor double speed).



WASHING

- +Be sure the machine is well closed
- Pour some water(if you want add detergent) into the loading funnel.
- Turn the control knob on WASHING for a max time of 2 minutes.
- +Turn the knob on STOP; open the outlet lever and take away the drain water.

Repeat this operation several times.

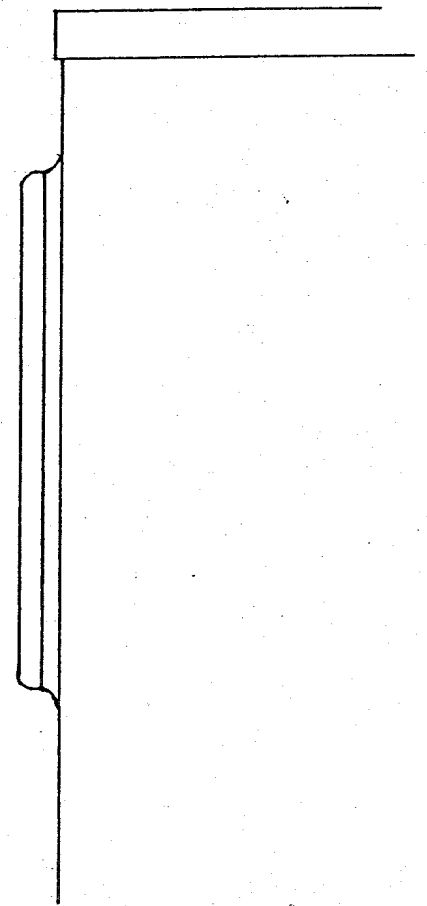
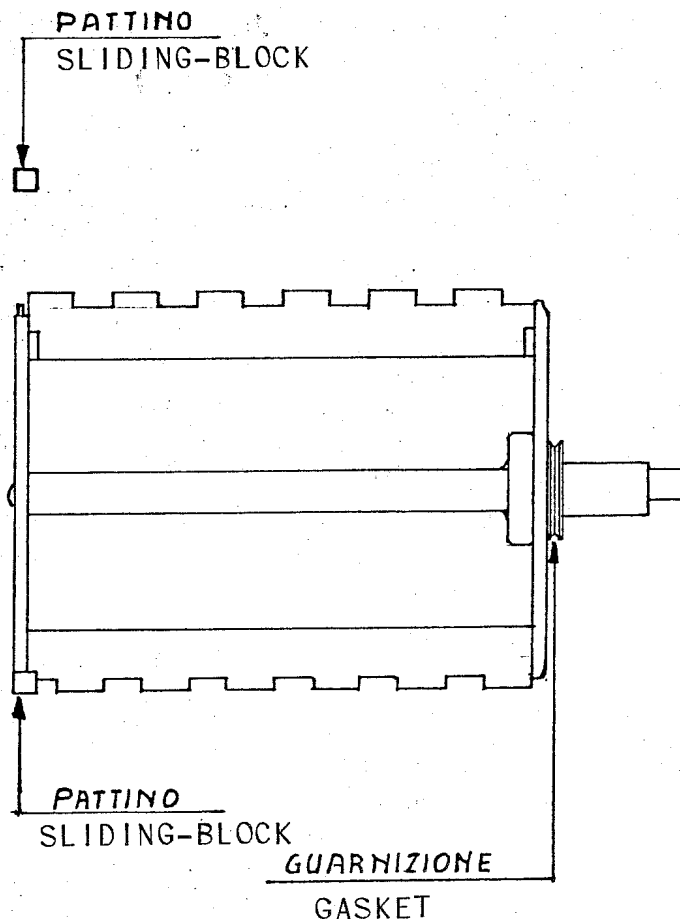
ATTENTION

We raccomended you not to let the machine work withouth water inside.

After having claned the machine, it is very important to disassemble the pieces for drying them: proceed as follows:

- Open the flange
- Disassemble the turbine by pulling it on the outside.
- Dry all the pieces after having re-washed them singly.
- Assemble the whole; grease with vaseline the black gasket on the turbine.

Check that the sliding-block are assembled.





MACHINE LOADING

Here, as follows, the minimum and the maximum quantity of mixture to let in machine:

-MANTE 30E maximum 6 litres
 minimum 2 litres
 right 4 litres

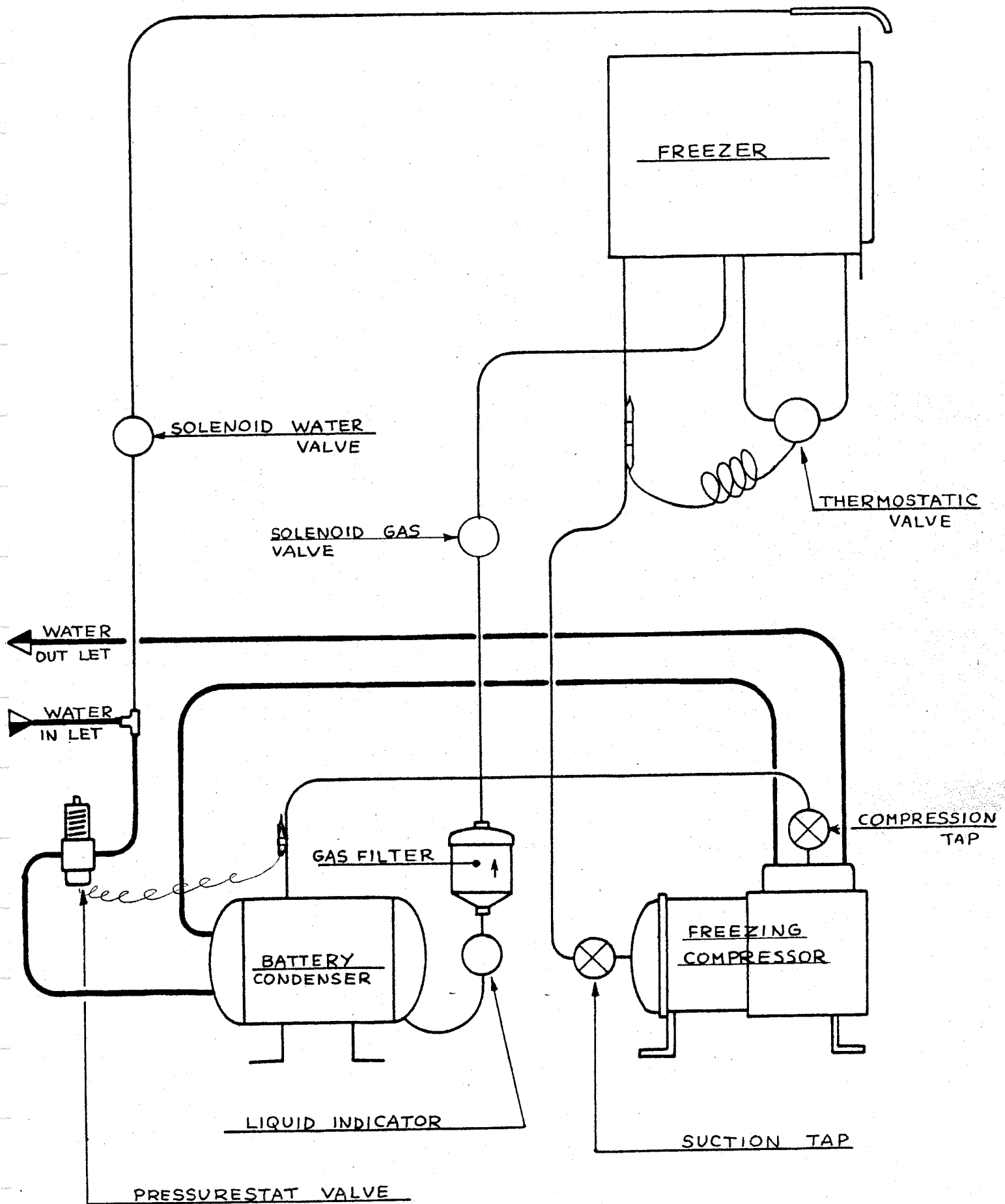
-MANTE 50E maximum 9 litres
 minimum 5 litres
 right 7 litres

-MANTE 70E maximum 14 litres
 minimum 8 litres
 right 12 litres

-MANTE 120E maximum 20 litres
 minimum 12 litres
 right 17 litres

MAIN POINTS TO REMEMBER

- 1) The machine voltage (look at the matricula blue label) must be conform with that of your electric system.
- 2) Check the rotation way of the motor.
- 3) Be sure, during the machine working, that the tap of the cooling water is open.
- 4) NEVER let the machine work without anything inside the vat of freezing.



TENSA TOTALE MACCHINA	Kw 2,9
SSORBIMENTO MASSIMO SOTTO CARICO	V. 220 - A. 11,5
	V. 380 - A. 7,2
	V. 415 - A. 6,8
OTENZA MOTORE 4/8 POLI	HP 1,9/3,2
TENZA COMPRESSORE SEMIERMETICO	HP 2
VOLTAGGIO IMPIANTO ELETTRICO	V. 24
<u>TARATURA SALVAMOTORI</u>	
alta velocità 4 poli - 1400 giri/1'	V. 220 - A. 9.6
	V. 380 - A. 5.9
	V. 415 - A. 5.5
bassa velocità 8 poli - 700 giri/1'	V. 220 - A. 6
	V. 380 - A. 3.6
	V. 415 - A. 3.2
ompressore frigorifero	V. 220 - A. 7
	V. 380 - A. 4,5
	V. 415 - A. 3,8
REFREDDAMENTO	ACQUA (pressione minima 1bar - 14,5 Psi)
GAS FRIGORIGENO	FREON 502 - Kg 3
ILIO COMPRESSORE	SUNISO 3G - Kg. 1,300
<u>TARATURA PRESSOSTATO ALTA PRESSIONE</u>	
tacco	20 bar - 290 Psi
riarmo automatico	16 bar - 230 Psi
<u>PRESSIONI DI LAVORO IMPIANTO FRIGORIFERO</u>	
ompressione	14 bar - 200 Psi
aspirazione partenza (miscela liquida)	1,5 bar - 22 Psi
arrivo (gelato pronto)	0,6 bar - 8,5 Psi
<u>CARICA MACCHINA (MISCELA GELATO)</u>	
inima	2 Litri
massima	6 Litri
deale	4 Litri
<u>TARATURA ELETTRONICO</u>	
V. 220	da 6 a 7,5
V. 380	da 3,9 a 4,2
V. 415	da 3,5 a 3,8
tempo fisso ritardo gelato pronto	3 secondi
tempo di suonata a gelato pronto	8 secondi

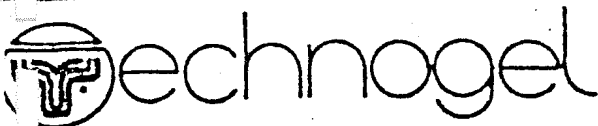
PRODUZIONE GELATO

seconda del tipo di miscela, della temperatura di entrata e della temperatura in uscita, La produzione varia da:
Kg 25 a Kg 35 di miscela gelata ogni ora

POTENZA TOTALE MACCHINA	Kw 4,7
ASSORBIMENTO MASSIMO SOTTO CARICO	V. 220-A. 20
	V. 380-A. 13
	V. 415-A. 12
POTENZA MOTORE 4/8 POLI	HP 5,3/3,1
POTENZA COMPRESSORE SEMIERMETICO	HP 3
VOLTAGGIO IMPIANTO ELETTRICO	V. 24
<u>TARATURA SALVAMOTORI.</u>	
alta velocità 4 poli 1400 giri/1'	V. 220 - A. 15
	V. 380 - A. 9,5
	V. 415 - A. 9
bassa velocità 8 poli 700 giri/1'	V. 220 - A. 10
	V. 380 - A. 7
	V. 415 - A. 6
compressore frigorifero	V. 220 - A. 9
	V. 380 - A. 6
	V. 415 - A. 5
RAFFREDDAMENTO	ACQUA (pressione minima 1 bar - 14,5 Psi)
GAS FRIGORIGENO	FREON 502- Kg 3
OIL COMPRESSORE	SUNISO 3G-Kg 0,600
<u>TARATURA PRESSOSTATO ALTA PRESSIONE</u>	
stacco	20 bar - 290 Psi
riarmo automatico	16 bar - 230 Psi
<u>PRESSIONI DI LAVORO IMPIANTO FRIGORIFERO</u>	
compressione	14 bar - 200 Psi
aspirazione partenza (miscela liquida)	1,5 bar - 22 Psi
arrivo (gelato pronto)	0,6 bar - 8,5 Psi
<u>CARICA MACCHINA (MISCELA GELATO)</u>	
minima	4 Litri - 4,8 Kg
massima	9 Litri - 10,8 Kg
ideale	7 Litri - 8,4 Kg
<u>TARATURA ELETTRONICO</u>	
V. 220	da 8 - a 10
V. 380	da 5,5 - a 7
V. 415	da 5 - a 6,5
tempo fisso ritardo gelato pronto	3 secondi
tempo di suonata a gelato pronto	8 secondi

PRODUZIONE GELATO

PRODUZIONE GELATO
seconda del tipo di miscela, della temperatura di entrata, della temperatura in uscita, la produzione varia da:
Kg 40 a Kg 60 di miscela gelata ogni ora



BERGAMO - ITALIA

SCHEDA TECNICA PER MACCHINA TIPO

MANTE 70E

POTENZA TOTALE MACCHINA	Kw 8,5
ASSORBIMENTO MASSIMO SOTTO CARICO	V. 220-A.32
	V. 380-A.19
	V. 415-A.18
POTENZA MOTORE 4/8 POLI	HP 8/5,5
POTENZA COMPRESSORE SEMIERMETICO	HP 5
VOLTAGGIO IMPIANTO ELETTRICO	V. 24
<u>TARATURA SALVAMOTORI</u>	
alta velocità 4 poli 1400 giri/1'	V. 220-A.24
	V. 380-A.14
	V. 415-A.13
bassa velocità 8 poli 700 giri/1'	V. 220-A.18
	V. 380-A.13
	V. 415-A.12
compressore frigorifero	V. 220-A.15
	V. 380-A.9
	V. 415-A.8,5
RAFFREDDAMENTO	ACQUA (pressione minima 1 bar - 14,5 Psi)
GAS FRIGORIGENO	FREON 502- Kg 5
OLIO COMPRESSORE	SUNISO 3G-Kg 2
<u>TARATURA PRESSOSTATO ALTA PRESSIONE</u>	
tacco	20 bar - 290 Psi
riarmo automatico	16 bar - 230 Psi
<u>PRESSIONI DI LAVORO IMPIANTO FRIGORIFERO</u>	
compressione	14 bar - 200 Psi
aspirazione partenza (miscela liquida)	1,5 bar - 22 Psi
arrivo (gelato pronto)	0,6 bar - 8,5 Psi
<u>CARICA MACCHINA (MISCELA GELATO)</u>	
minima	Litri 7
massima	Litri 14
ideale	Litri 12
<u>TARATURA ELETTRONICO</u>	
V. 220	da 16 - a 18
V. 380	da 11 - a 12,5
V. 415	da 10 - a 11,5
tempo fisso ritardo gelato pronto	3 secondi
tempo di suonata a gelato pronto	8 secondi

PRODUZIONE GELATO

seconda del tipo di miscela, della temperatura, di entrata, della temperatura in uscita, la produzione varia da:
Kg 60 a Kg 78 di miscela gelata ogni ora

The good working of the machine depends on the scrupulous observance of this instructions and maintenance hand-book.

We also advise you to set up the machine in fresh places and not near sources of heat.

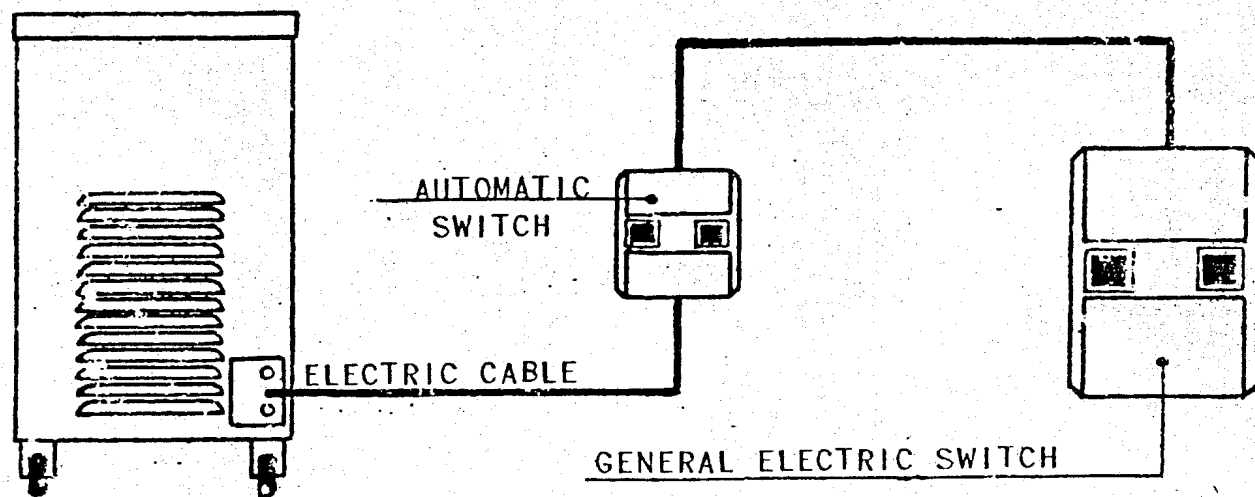
Before setting it up, be sure that the electric power declared on the matricula label of the machine, be well supported by the electric equipment of your room.

Be sure that the water equipment (water let in your room through the taps) have a minimum pressure of 2 ATM.

ELECTRIC CONNECTION

It is advisable to place between the machine and the general switch of the electric current, an other switch (possibly an automatic one) and not the normal valve switch.

For this kind of work it is better to address to an electrician who will calibrate the automatic switch according to the electric power absorbed by the machine.



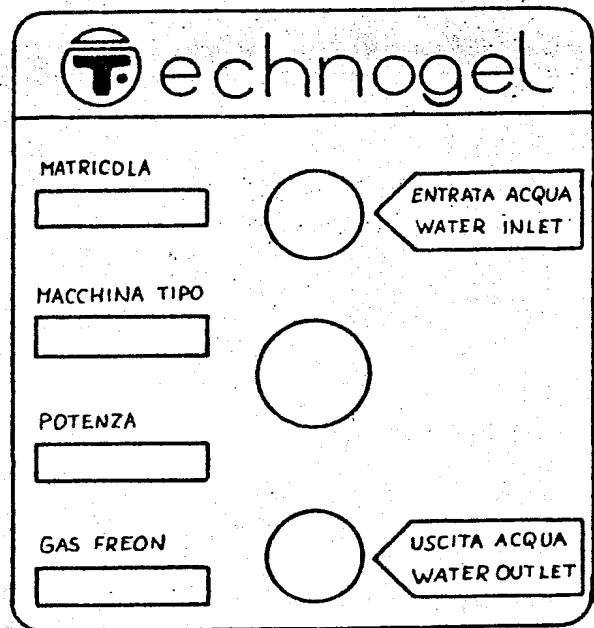
Withdrawn the lead from the machine and before connecting it with the automatic switch, control on the blue matricula label, the machine voltage.

It is not possible to connect the machine if its voltage is not conform with that of your electric system.

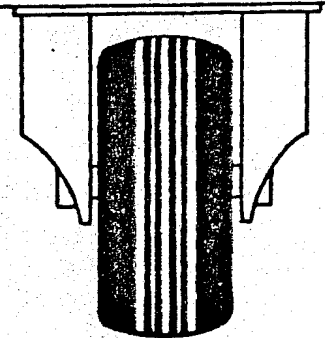
WATER CONNECTION

Before starting the machine it is necessary (because it is water cooled), to connect the pipes which lead water from the water system (tap) with the machine and from it to the drain pipe.

To do that, follow the picture here on side.



THE RUBBER PIPES MUST SUPPORT A MINIMUM PRESSURE OF 10 ATM.

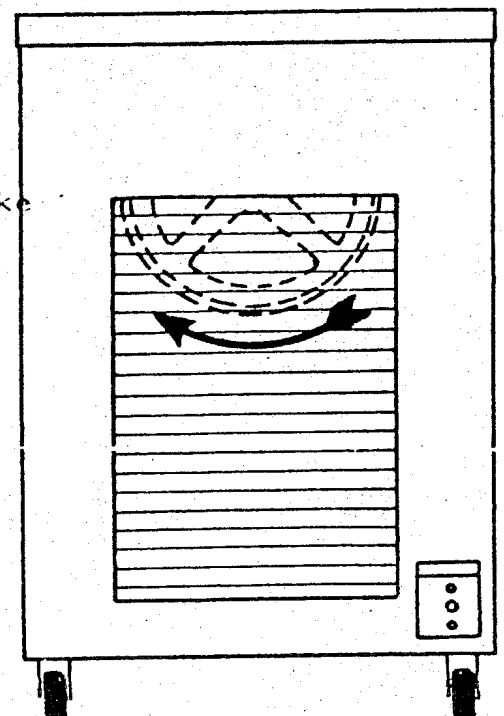


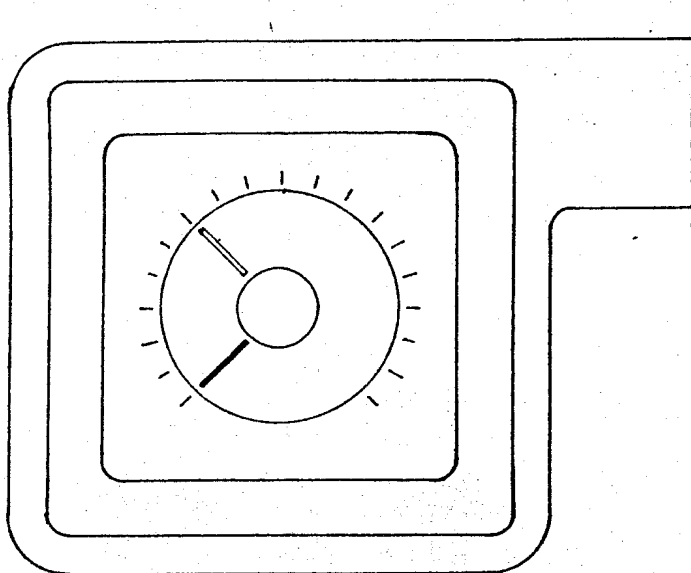
After having done the electric and the water connection, before starting the ice cream production, it is necessary to check the right rotation way.

ROTATION WAY CONTROL

To check the rotation way of the machine, take the control knob on OUTLET, then look through the slits of the rear panel if the pulley turns right.

The pulley must turn **CLOCK-WISE**; if it turns **COUNTER CLOCK-WISE**, immediately stop the machine, the invert any two of the three phases of the electric cable.



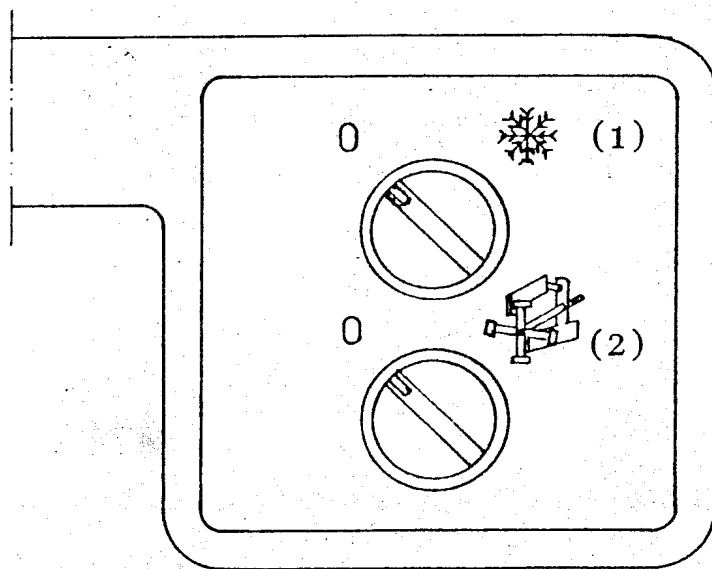


HAND TIMER

Time = 0 to 30 minutes
1 corresponds to 10 minutes

WORKING:

Set the required value by turning the knob.
Then push the red button.
When the hands reach the zero position the buzzer rings.



(1) "FREEZING" KNOB

(2) "DASHER" KNOB

WORKING:

First turn on the dasher knob then the freezing knob.

If the dasher knob is not on, the freezing does not work.

When the freezing cycle ends, to dodge the buzzer ringing, reset the freezing knob to zero position.

WASHING

- Be sure the machine is well closed.
- Pour some water (if you want add detergent) into the loading funnel.
- Turn the control knob on WASHING for a max time of 2 minutes.
- Turn the knob on STOP, open the outlet lever and take away the drain water.

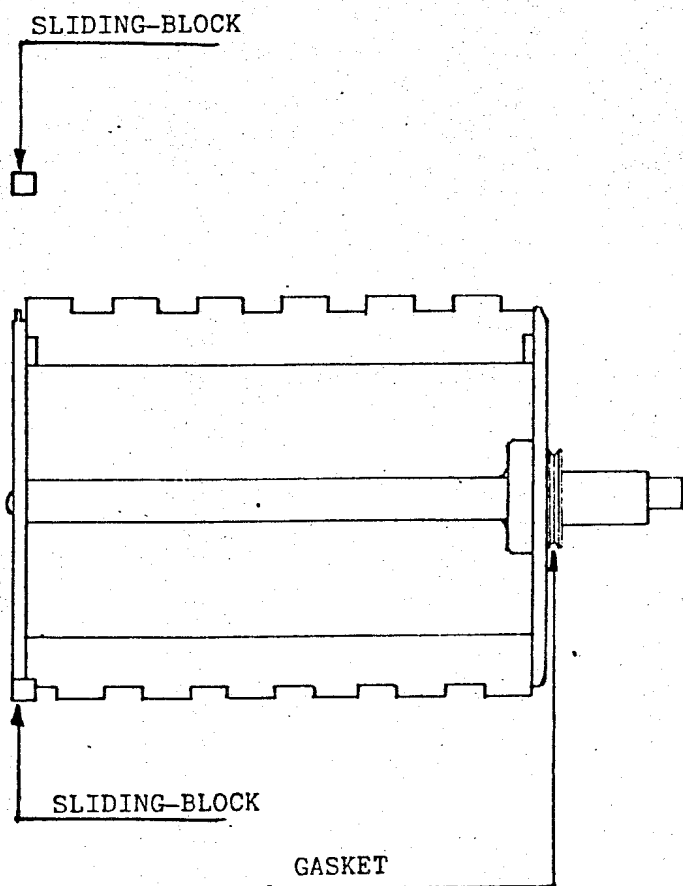
Repeat this operation several times.

ATTENTION

We recommend you not to let the machine work without water inside.

After having cleaned the machine, it is very important to disassemble the pieces for drying them: proceed as follows:

- Open the flange
- disassemble the turbine by pulling it on the outside.
- dry all the pieces after having re-washed them singly.
- assemble the whole; grease with vaseline the black gaskets on the turbine.
- check that the sliding-blocks are assembled.



MACHINE LOADING

Here, as follows, the minimum and the maximum quantity of mixture to let in the machine:

MANTE 25	maximum 4 litres
	minimum 2 litres
	right 3 litres

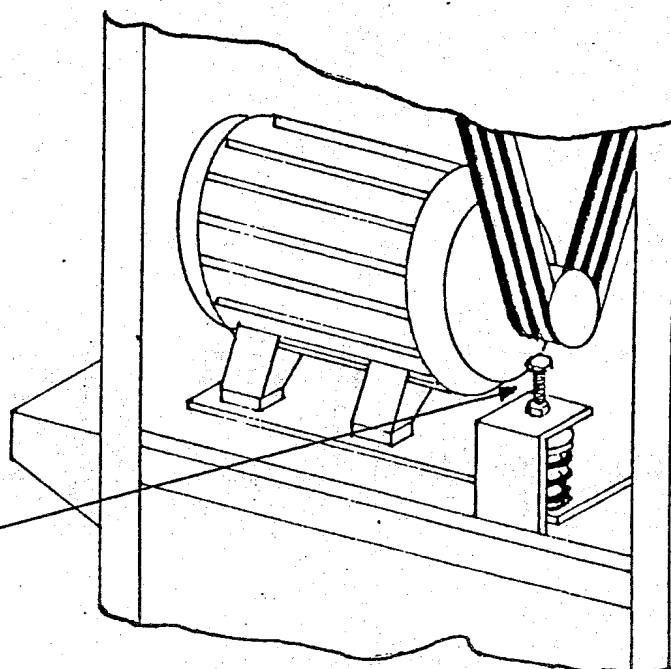
MAIN POINTS TO REMEMBER

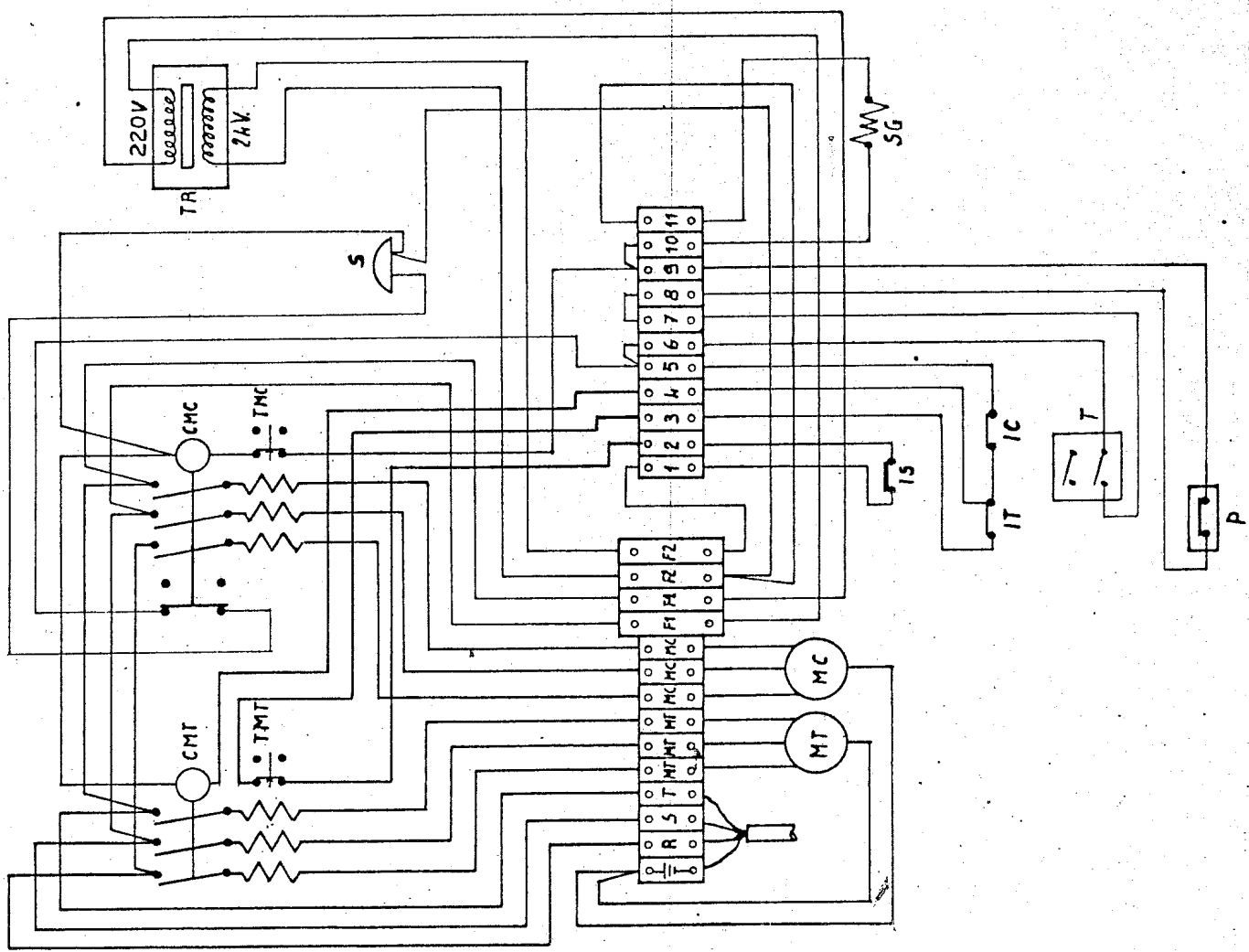
- 1) the machine voltage (look at the matricula blue label) must be conform with that of your electric system.
- 2) Check the rotation way of the motor.
- 3) Be sure, during the machine working, that the tap of the cooling water is open.
- 4) NEVER let the machine work without anything inside the vat of freezing.

DRAFT OF THE DRIVING BELTS CONTROL.

For a better working, we advise you to control frequently the draft of the driving belts which may be loosened. To make this operation, act on the special draft belt screw.

DRAFT BELT SCREW

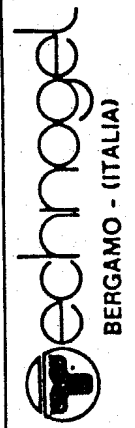




CMT	CONTATTORE MOTORE TURBINA	DASHER MOTOR REMOTE CONTROL SWITCH
CMC	CONTATTORE MOTORE COMPRESSORE	COMPRESSOR MOTOR REMOTE CONTROL SWITCH
TR	TRASFORMATORE	TRANSFORMER V220/V24
TMT	TERMICO MOTORE TURBINA	DASHER MOTOR RELAY
TMC	TERMICO MOTORE COMPRESSORE	COMPRESSOR MOTOR RELAY
S	SUONERIA	RING
MT	MOTORE TURBINA	DASHER MOTOR
MC	MOTORE COMPRESSORE	COMPRESSOR MOTOR
IS	INTERRUTTORE DI SICUREZZA	SECURITY SWITCH
IT	INTERRUTTORE TURBINA	DASHER SWITCH
IC	INTERRUTTORE COMPRESSORE	COMPRESSOR SWITCH
SG	VALVOLA SOLENOIDE GAS	SOLENOID GAS VALVE
P	PRESSOSTATO	PRESSURESTAT
T	TEMPORIZZATORE	TIMER

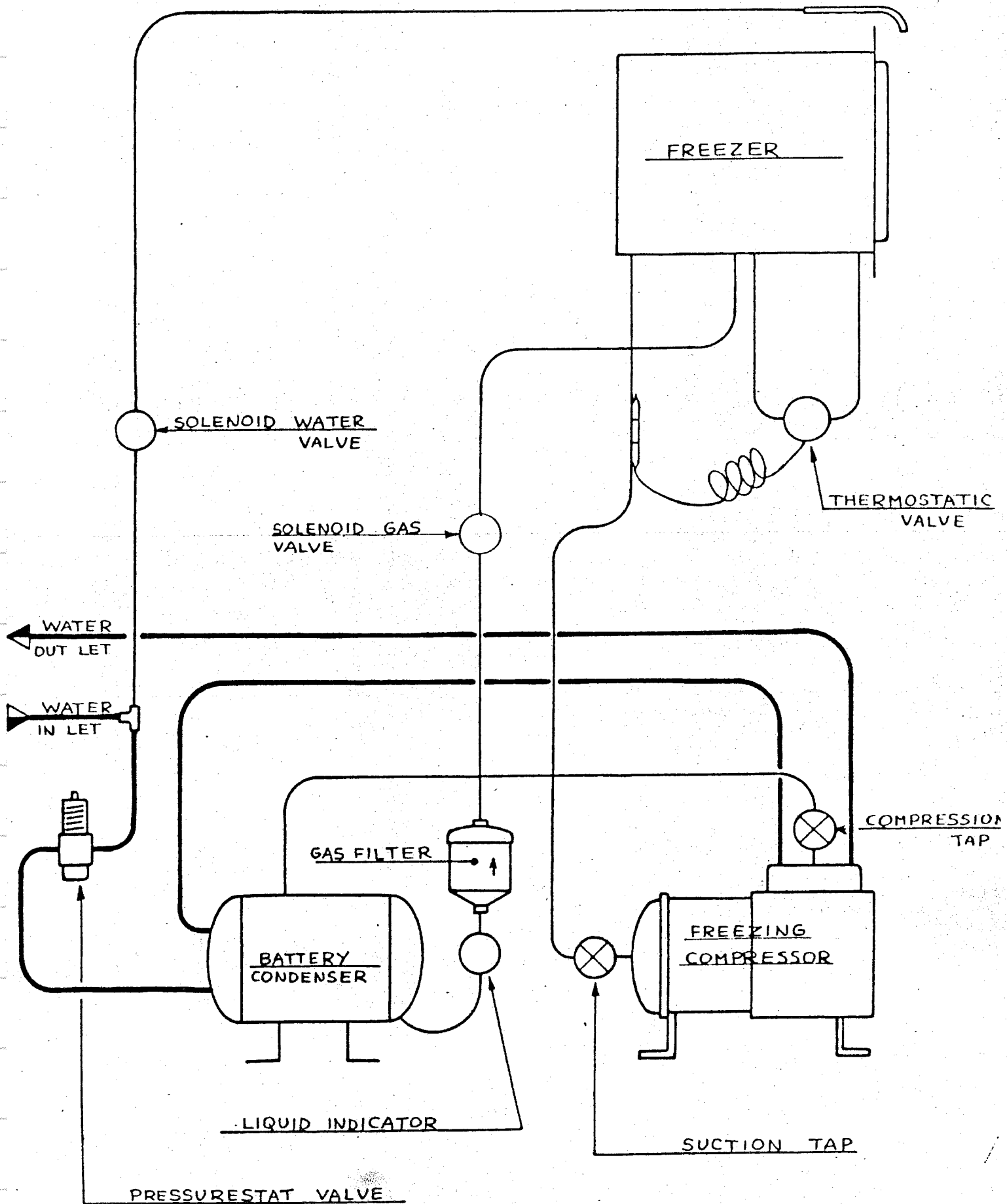
ABSORPTIONS OF THE OVERLOADS

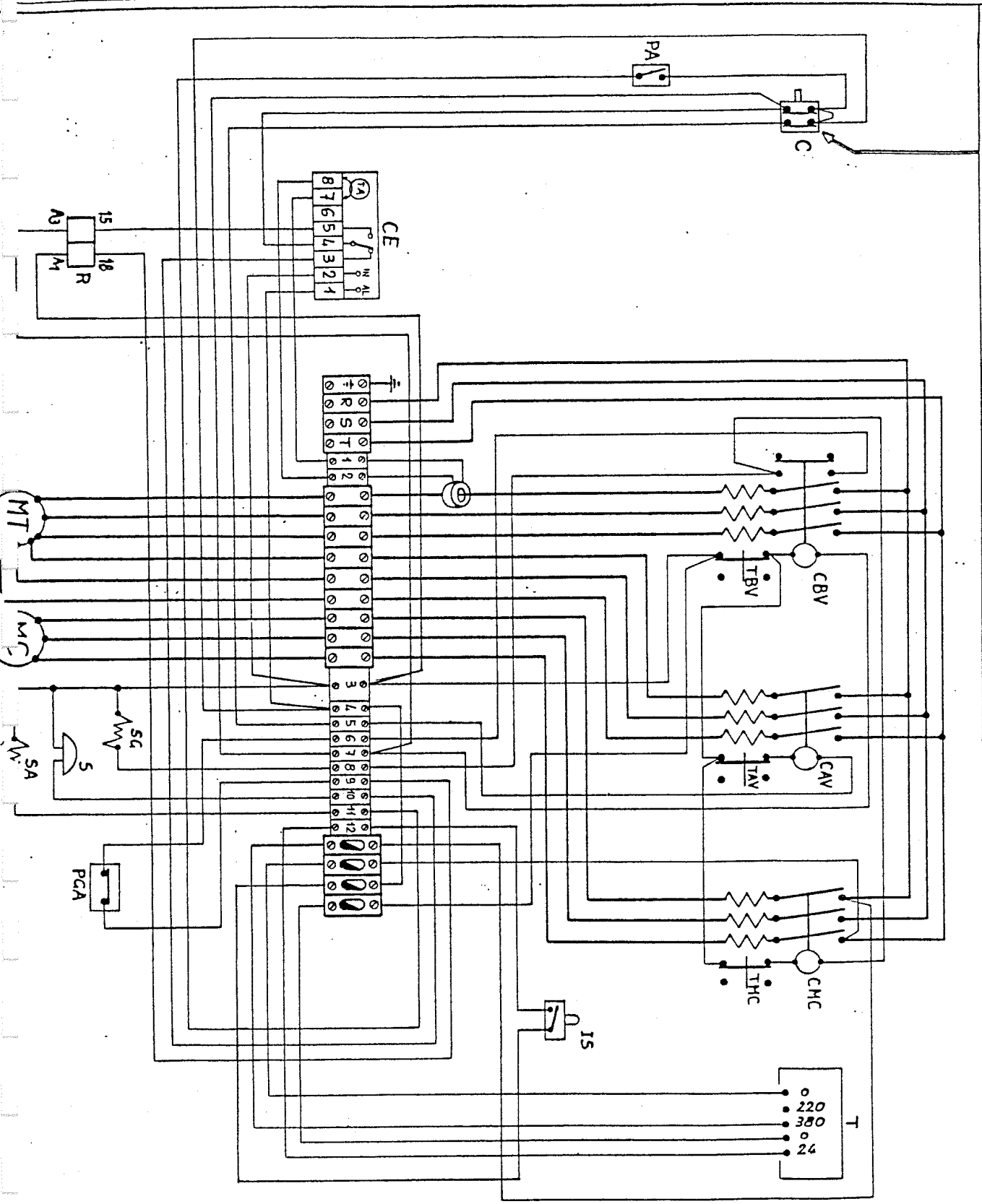
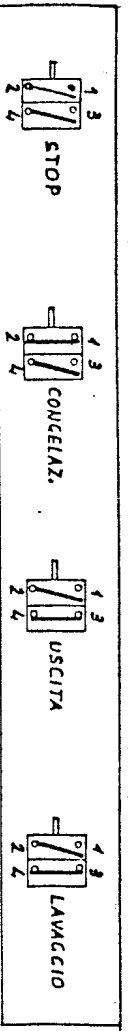
MT = 9
 MC = 9
 TOTAL ABSORPTION =



TIPO	MANTE 20
------	----------

DENOMINAZIONE	IMPIANTO ELETTRICO - ELETIC SYSTEM
SCALA	
MAT.	
PEZZI	
DIS.	E-3976.4/10
DATA	24-01-86
DI	Este Roberto
TRATT	
GR.	





COMPONENTI	
HT	MOTORE TURBINA
MC	MOTORE COMPRESSORE
CBV	CONTATT. TURBINA BASSA VELOCITA'
CAV	CONTATT. TURBINA ALTA VELOCITA'
CHC	CONTATT. MOTORE COMPRESS.
TBV	TERNICO TURBINA BASSA VELOCITA'
TAV	TERNICO TURBINA ALTA VELOCITA'
THC	TERNICO MOTORE COMPRESSORE
C	CONVUTATORE
PA	PULSANTE ACQUA
CE	CENTRALINA ELETTRONICA
T	TRASFORMATORE
SG	VALVOLE SOLENOIDE GAS
SA	VALVOLE SOLENOIDE ACQUA
S	SUONERIA
PCA	PRESSOSTATO GAS ALTA PRESS.
IS	INTERRUTTORE DI SICUREZZA
R	RIARDATORE

CABLO VOLTAGGIO DA V.380 A V.220
 Per il cambio di voltaggio da V.380 a V.220 invertire il filo da V.380 a V.220 nel trasformatore girare il motore compressore da stella a triangolo quindi modificare i valori di assorbimento dei termici segnando i dati qui sotto riportati. Il motore turbina essendo a doppia velocità va sostituito con un motore da V.220

	HT 380	HT 220
THC	A. 9	A. 11,5
TAV	A. 15	A. 35
TBV	A. 10	A. 7
THC	A. 9	A. 11,5
TAV	A. 15	A. 35
TBV	A. 10	A. 7
THC	A. 9	A. 11,5
TAV	A. 15	A. 35
TBV	A. 10	A. 7
THC	A. 9	A. 11,5
TAV	A. 15	A. 35
TBV	A. 10	A. 7

POTENZA TOTALE KW

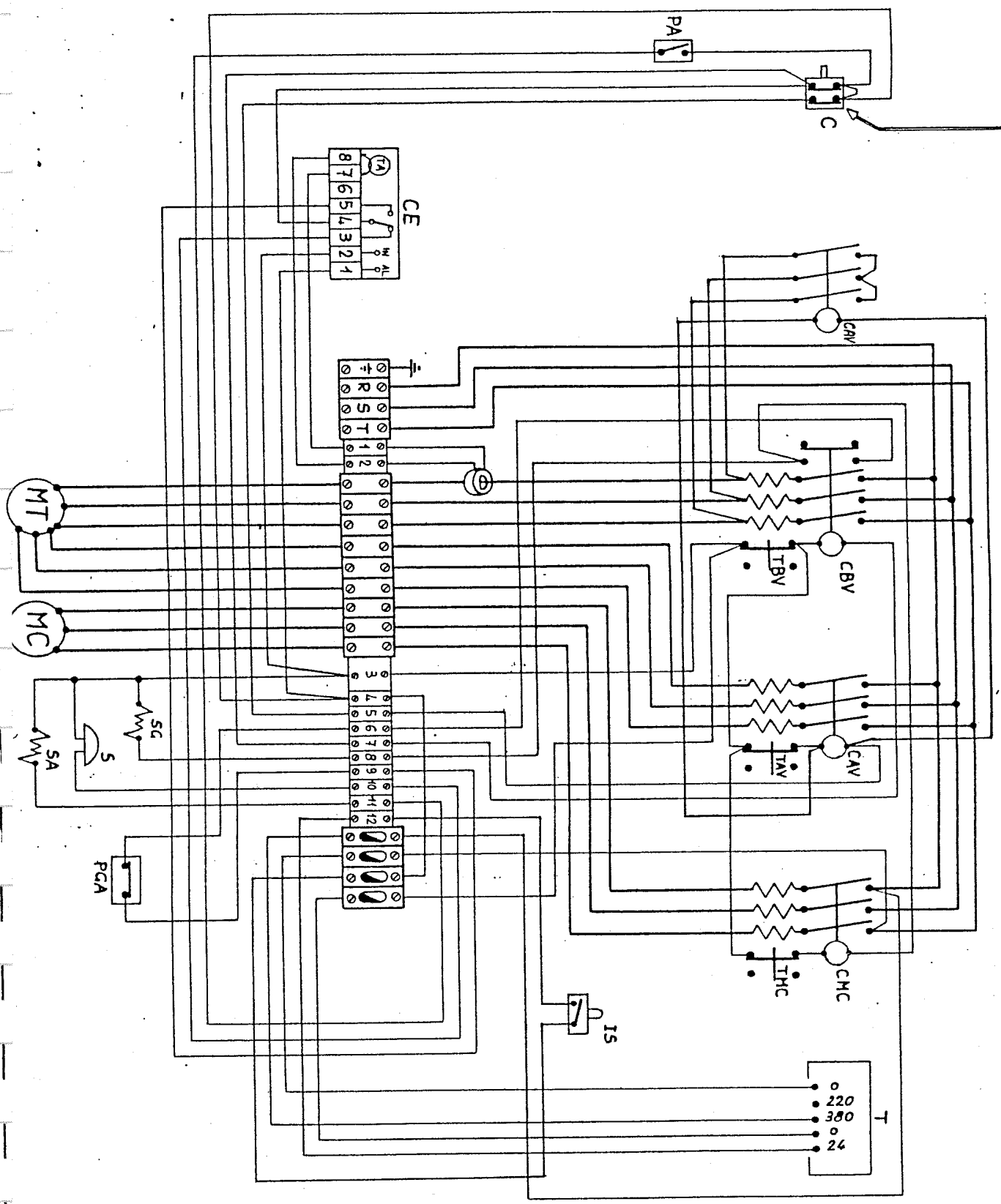
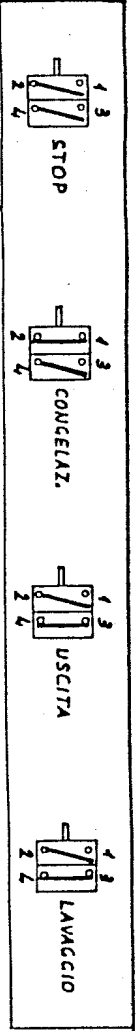
TECHNOGEL 70 E

MANTE

INTELLIGENTE ELETTRICO

Modello

Int. E-3957



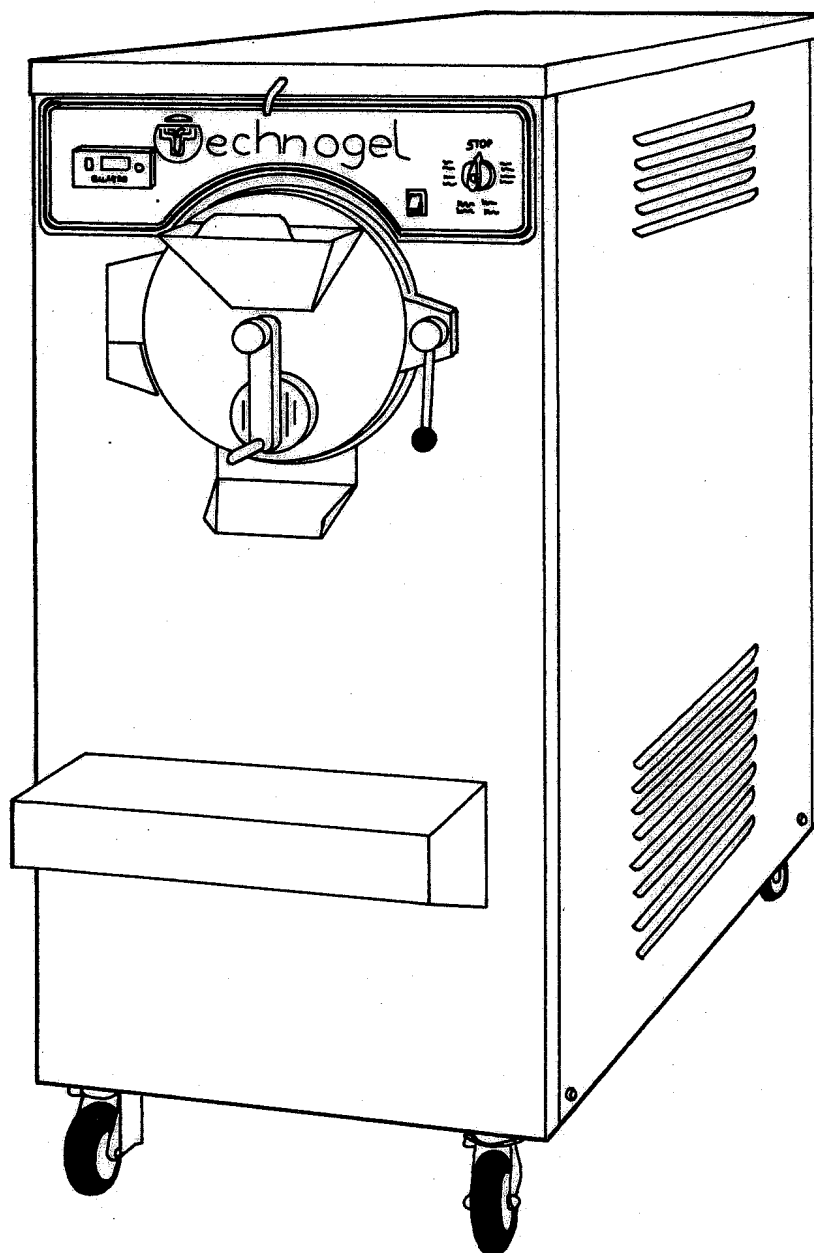
COMPONENTI	
HT	MOTORE TURBINA
MC	MOTORE COMPRESSORE
CBV	CONTATT. TURBINA BASSA VELOCITA'
CAV	CONTATT. TURBINA ALTA VELOCITA'
CHC	CONTATTORE MOTORE COMPRESS.
TBV	TERNICO TURBINA BASSA VELOCITA'
TAV	TERNICO TURBINA ALTA VELOCITA'
THC	TERNICO MOTORE COMPRESSORE
C	CONIUTTORE
PA	PULSANTE ACQUA
CE	CENTRALINA ELETTRONICA
T	TRASFORMATORE
SC	VALVOLE SOLENOIDE GAS
SA	VALVOLE SOLENOIDE ACQUA
S	SUONERIA
PCA	PRESSOSTATO GAS ALTA PRESS.
IS	INTERUTTORE DI SICUREZZA

Cambio voltaggio da V.380 a V.220	
Per il cambio di voltaggio da V.380 a V.220 interline il filo da V.380 a V.220 nel trasformatore girare il motore compressore da stella a triangolo quindi modificare i valori di assorbimento dei motori segnando i dati qui sotto riportati. Il motore turbina essendo a doppia velocità va sostituito con un motore da V.220	
THC	V.220 A. 7 A. 9 V.380 A. 4,5 A. 6
TAV	V.220 A. 9,6 A. 15 V.380 A. 5,9 A. 9,5
TBV	V.220 A. 6 A. 10 V.380 A. 3,6 A. 7
POTENZA TOTALE	Kw 29 Kw 4,7
TECHNOGEL	30E-50E
IMPIANTO ELETTRICO	30E-50E
MANTE	E-3956

Technogel



AZZANO S. PAOLO - BERGAMO - ITALY



Specificare per ogni ricambio i codici del figurativo e dei pezzi richiesti

Please, for each spare part, specify both the codes of the picture and the parts requested

S'il vous plait, pour chaque piece de rechange, specifier les codes de l'illustration et des pieces demandees

Bitte, geben sie immer für jeden ersatzteil den figurcode sowie die entsprechende ersatzteil nummer

PEZZI DI RICAMBIO - SPARE PARTS - PIECES DE RECHANGE - ERSATZTEILE

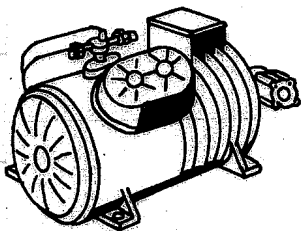
CODICE N°

MANTE 120 E

05187

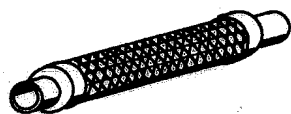
PEZZI DI RICAMBIO: GRUPPO FRIGORIFERO

ME 0100



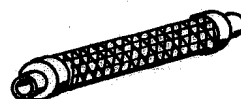
COMPRESSORE FRIGORIFERO

FR3 0008



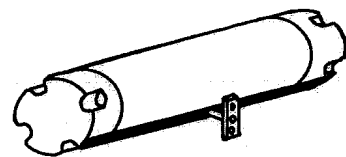
ANTIVIBRANTE VAN 28

ME 0101



ANTIVIBRANTE VAM 22

FR3 0009



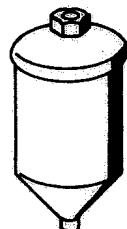
CONDENSATORE A
FASCIO

M3 0048



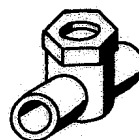
**RUBINETTO PER
CONDENSATORE**

FR3 0005



**FILTRO DEIDRATATORE
GAS**

M2 0049



INDICATORE SPIA
LIQUIDO

ME0009



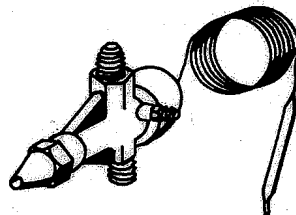
VALVOLA SOLENOIDE
ACQUA V. 24

ME 0008



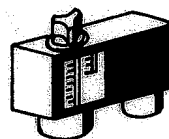
**ROBINA PER VALVOLA
PLENOIDE GAS E ACQUA**

FR3 0006



VALVOLA TERMOSTATICA

M3 0050



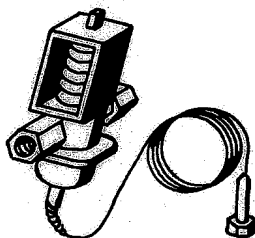
PRESSOSTATO KP 15
ALTA E BASSA

M2 0056



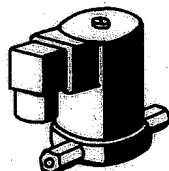
RUBINETTO ERMETICO
1/4 SAE

FR3 0095



ALVOLA REGOLATRICE
CQUA

FR 6 0113



VALVOLA SOLENOIDE
GAS V. 24

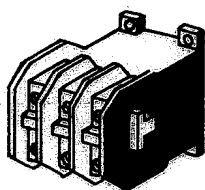
FR 6 0130



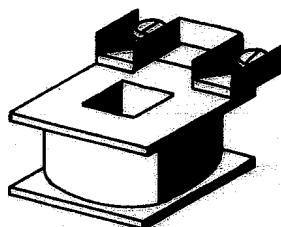
BOBINA VALVOLA
GAS

PEZZI DI RICAMBIO: PARTI ELETTRICHE

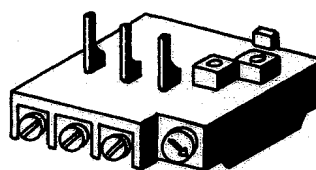
FR6 0128



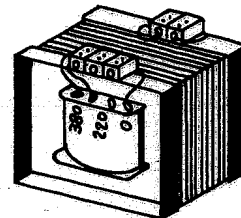
FR6 0129



M3 0040



FR1 032



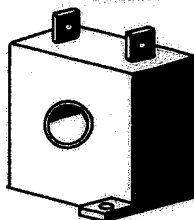
INTERUTTORE CK 35
V.24

BOBINA C35 - V.24

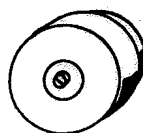
RELE' SALVAMOTORE
RB1

TRASFORMATORE
220/380 - V.24 - VA100

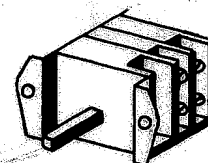
ME 0015



ME 0016



ME-0129



TA 100/01

SUONERIA V.24

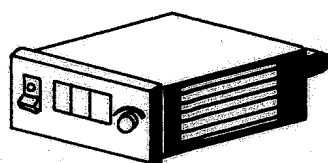
REINSERITORI PER
INTERUTTORI

COMMUTATORE A 8
ELEMENTI

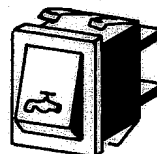
M3 0042



ME 0111



MX 0086

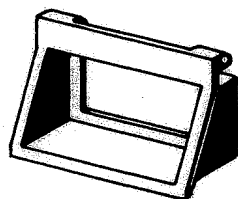


MANOPOLA DI
AVVIAMENTO

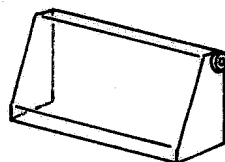
AMPEROMETRICO

INTERRUTTORE A
PULSANTE PER ACQUA

FR1 015



FR1 016

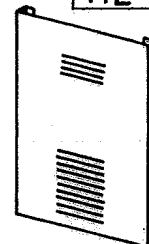


SCATOLA PROTEZIONE
AMPEROMETRICO

COPERCHIO SCATOLA
PROTEZIONE

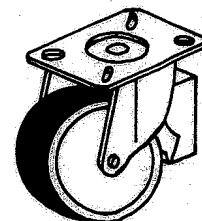
E VARI

ME 0118



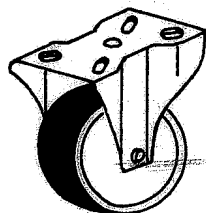
PANNELLO LATERALE

DEFA 0020



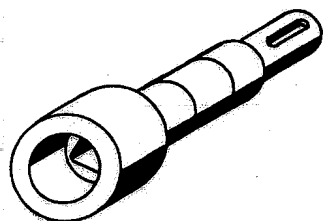
**RUOTA ANTERIORE
CON FRENO**

**GIOCO COMPLETO OR
DI SCORTA**

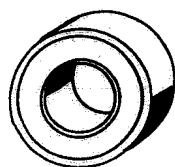


PEZZI DI RICAMBIO: GRUPPO FLANGIA E TURBINA

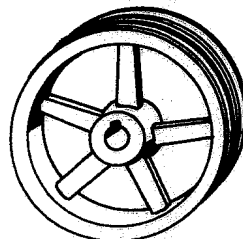
ME 0106



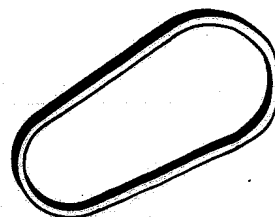
M3 0022



M3 0023



ME 0107



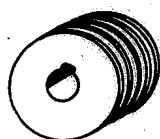
ALBERO TRAINO

CUSCINETTO 6309
PER SUPPORTO

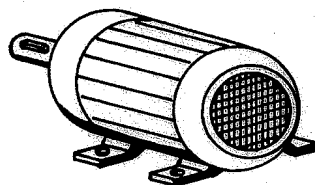
PULEGGIA 5 GOLE
PER SUPPORTO - A425

CINGHIA TRASMISSIONE
A 64

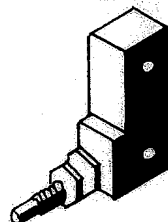
M3 0033



M3 0032



ME 0123

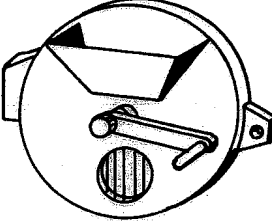
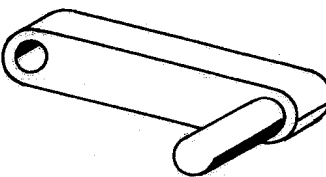
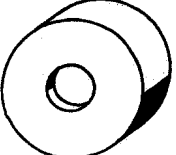
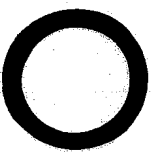
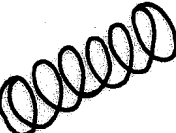
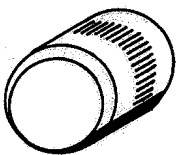
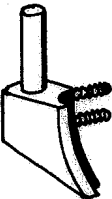
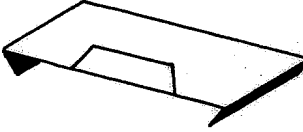
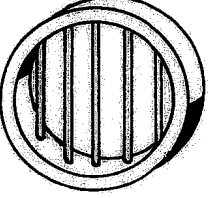
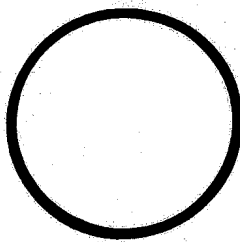
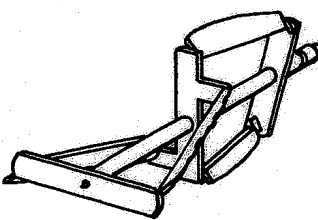
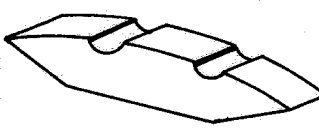
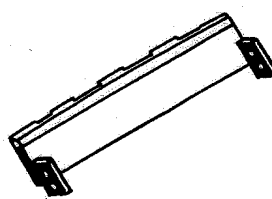
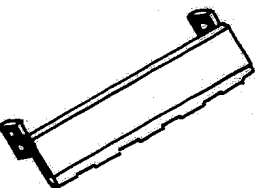
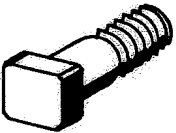
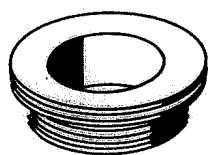
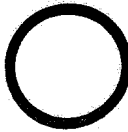
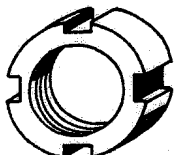
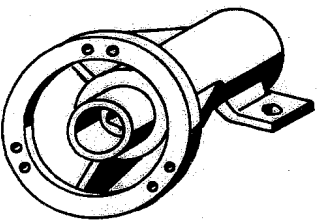


PULEGGIA AVP PER
MOTORE

MOTORE 2 VELOCITA'
TRAINO TURBINA

MICRO BLOCCAPORTA

PEZZI DI RICAMBIO: GRUPPO FLANGIA E TURBINA

ME 0032	ME 0033	ME 0034	M3 0003
			
FLANGIA EROGAZIONE COMPLETA	LEVA APERTURA USCITA GELATO	PIATTELLO PERPEX	OR cat. 40 - TENUTA SUL PIATTELLO
EU 0021	ME 0035	ME 0038	ME 0039
			
MOLLA INOX SPINGI ATTELLO	VOLANTINO BLOCCA LEVA	CERNIERA CON PERNO	CERNIERA FEMMINA BLOCCAGGIO FLANGIA
ME 0037	M1 0002	ME 0040	ME 0041
			
ANIGLIA CON PERNO RITUSURA FLANGIA	POMOLO PER MANIGLIA	COPERCHIO INOX PER TRAMOGGIA	BUSSOLA CON GRIGLIA
ME 0036	ME 0031	ME 0112	M1 0004
			
OR cat. 18607 - TENUTA SULLA FLANGIA	ANELLO SOTTOFLANGIA	TURBINA IMPASTATRICE COMPLETA	OR cat. 21 - TENUTA SULLA TURBINA
ME 0023	ME 0113	ME 0114	ME 0025
			
PIATTINO PER TURBINA	COLTELLO DESTRO PER TURBINA	COLTELLO SINISTRO PER TURBINA	VITE INOX FERMA COLTELLO
ME 0108	MB 007	ME 0109	ME 0105
			
CULATTA CROMATA	OR cat. 15797 SULLA CULATTA	GHIERA BLOCCAGGIO CULATTA	SUPPORTO TRAINO TURBINA COMPLETO