

# G5-G10

MANUALE D'USO E MANUTENZIONE  
MANUAL OF USE AND MAINTENANCE



Serie-Series-Série-Serie

G5 02

G10 01

 **FRIGOMAT**  
macchine per gelato

Azienda Certificata  
ISO 9000-2000  
Numero Certificato T 27543





### IMPORTANT

We recommend to carefully and fully read the present manual before using your FRIGOMAT machine.

In your own interest, pay particular attention to the following warnings:



The non-observance of this warning can jeopardize the user's health and the correct operation of the machine.



A careful observance of these warnings can lead to a top performance of the machine.

The machine is covered by guarantee according to the conditions reported in the "GUARANTEE CARD " enclosed to the machine, which shall be duly filled up and sent back to:

**FRIGOMAT s.r.l., via 1° Maggio 26862 GUARDAMIGLIO (LODI) – ITALIA**

In the following field, please write your machine serial number in capital letters

Serial number

Distributor's stamp

Congratulations on purchasing a machine **FRIGOMAT**.

The present manual, enclosed to the machine, is integrant and essential part of the machine and shall be delivered to the final user. Before performing any kind of operation, it is recommended to carefully study the reported instructions, as only a careful reading allows you getting the highest performance from your machine. The following pages report all information necessary to correctly install, commission, adjust and service your machine. FRIGOMAT S.r.l. reserves the right to carry out all changes necessary to improve its product or manual without prior notice and to insert them in the subsequent issues.

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## 1 TRANSPORT, HANDLING AND STORAGE.

### 1.1 PRELIMINARY INSPECTION

The machine travels at the customer's risk. In case packing is damaged, immediately inform the carrier.

Immediately inform the carrier also in case of damage to the machine, even if you open the packing a few days after the delivery.

It is always advisable to accept the goods **SUBJECT TO INSPECTION**.

The equipment shall be assembled with great care: falls and shocks can damage it without showing external damages.

### 1.2 MACHINE UNPACKING

For a correct machine unpacking, carefully follow the instructions hereunder reported:

**in case of packing carton on wooden frame:**

- Remove the strap fixing the carton to the bottom and take the packing off from the top.

**In case of wood case:**

- Remove the case upper side and the side walls by means of a nail drawer, pay attention not to disperse the nails and the wood splinters;
- Remove the plastic bag and put it in a safe place;
- Lift the machine and hook it up



The packing shall be stored in a dry place, out of the children's reach. It can be used again, if correctly preserved, for a possible transfer of the machine.

The storing temperature shall range between +5°C and +55 °C.

Humidity shall range between 30 and 95%.

Packing elements such as plastic bags, nails, expanded polystyrene, cartons, etc. must be left out of the children's reach.

### 1.3 PACKING DIMENSIONS

MODEL	CASE		PALLET BOX	
	SIZES (CM)	WEIGHT N- L (KG)	SIZES (CM)	WEIGHT N- L (KG)
<b>G5</b>	56,5 X 52,5 h. 48,5	45-63		
<b>G10</b>	595 X 590 h. 465	55-73		

## 2. MARKINGS AND GRAPHICS



Never touch the machine with hands and tools during production or maintenance and cleaning operations, without making sure that the machine is in STOP position, the master switch is off and/or the multipolar plug disconnected.

FRIGOMAT S.r.l. declines any liability for accidents deriving from an improper use of the machine due to the non-compliance with the above-mentioned recommendations.

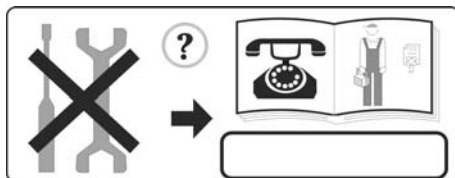
The machine is provided with a plate and some pictograms, which together with the present manual allow using the machine in safer conditions.



### Machine data plate

The adhesive label located on the back of the machine allows identifying the model and reports the following indications:

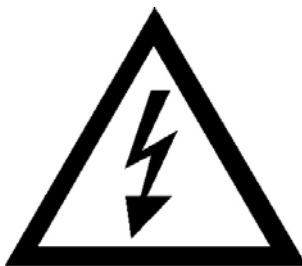
Manufacturer's name and address; Machine model and version; Serial number; Rated electrical characteristics; Type and weight of employed Freon; Manufacturing year.



### Warning!

*Maintenance allowed to qualified personnel only.*

The following plate placed on the machine back panel forbids extraordinary maintenance operations and/or repairs delegating them to authorized people only, whose address is indicated in the provided space.



### Warning!

*High voltage inside, danger of fulguration.*

The following plate is placed on the electric box cover and warns the operator that in no case the cover must be removed avoiding this way the risk of lethal fulguration. Also in this case, maintenance operations on internal components must be performed by authorized personnel only.

### **3. INSTALLATION**

#### **3.1 FIELD OF USE**

The batch freezers SERIES G are expressly designed and engineered for ice-cream batch freezing cycles and for the production of granita.

#### **3.2 LIMITS OF USE**

Never use the machine with variable supply voltage and/or more than +/- 10% of the value showed in the nameplate or when the feeder is damaged;

Do not use the machine for purposes different from the ones indicated in the present manual;

Do not use the machine in explosive environment;

Do not wash the machine with high-pressure jets of water or poisonous substances;

Do not expose the machine to excessive heat or humidity;

Do not use completely unbalanced mixtures and/or quantities not in compliance with the specifications reported on the packing.

#### **3.3 MACHINE OUTFIT**

- Cleaning rod
- Stiff paddle
- Manual of use and maintenance
- Declaration of conformity
- Certificate of guarantee

#### **3.4 COMMISSIONING**

Bring the machine to the place of employment and check that everything is all right as far as installation concerns:

- Place the machine far from walls or other obstacles at least 10 cm and 30 on the lateral left panel
- Make sure that the supply voltage and power comply with the values reported on the rating plate placed on the back panel;
- Connect the machine to the mains; upstream the machine, arrange an omnipolar master switch with minimum contact opening equal to 3 mm and adequate power, interlocked with fuses to allow plugging and unplugging at open circuit.
- Connect the feeder to a type-approved plug: the feeder shall be well stretched, to avoid rolling and overlapping. It shall not be exposed to possible shocks or tampering attempts and far from liquids, water and heat sources. It shall not be damaged, otherwise make it be replaced by qualified personnel with another section and type 3G1,5H05VV-F before connecting the machine to the mains.
- Arrange the connection of the yellow-green wire to a good earth connection.
- The ideal temperature shall range between 15°C and 25°C.
- The ideal humidity shall range between 30 and 60%.

## 4. OPERATION

### 4.1 CONTROLS



#### 1. Cover

It hermetically seals the cylinder during the working cycles it avoids that the mix gets in contact with powders and It can be easily removed for cleaning purpose.

#### 2. Cover Pin

Maintains the cover in correct position.

#### 3. Security Device

It acts when the cover is lifted and puts the machine in STOP. By lowering the cover the machines starts automatically.

#### 4. Protection Condenser Grip

It avoids that the user can touch even accidentally the condenser. Leave at least 30 cm distance between the grid and any other object or obstacles.

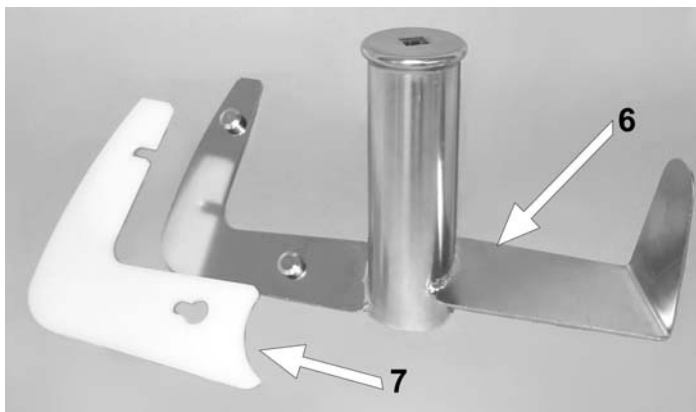
#### 5. Draining plug (mod.G10)

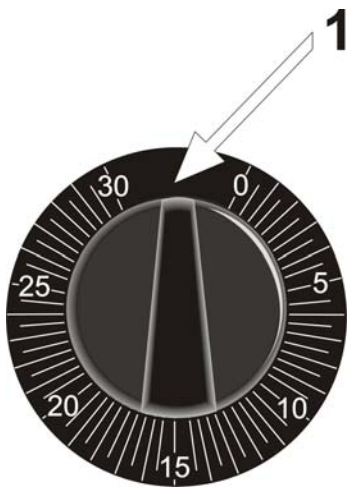
#### 6. Agitator

It agitates the mix permitting the freezing of the product and the correct volume increase by incorporating air.

#### 7. Scraper

Realized in atoxic material, it scrapes the cylinder wall guaranteeing always a perfect product.





### 1. FREEZING TIMER

With the freezing timer it is possible to set the production time and consequently changing the consistency and the look of the product.

Turning the timer you activate the compressor and you start the production.

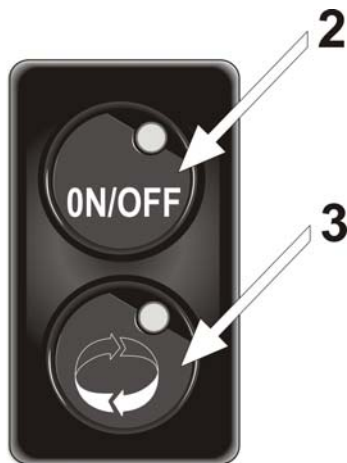


In order to activate the compressor and starting the production it is necessary to change over the machine in ON and check that the led is green

### 2. Pushbutton ON-OFF

With grey led, pressing the pushbutton ON-OFF, you change over the machine in ON, the led becomes green and the continuous agitation is automatically activated.

With green led, pressing the pushbutton ON-OFF, you change over the machine in OFF, the led becomes grey and you desactivated both the agitation and the compressor.



The machine has shearing prevention system which desactive the agitation when the cover is not assembled or when it is not lowered. For re-activating the agitation, verify that the cover is correctly assembled and that it is lowered.

### 3. Pushbutton “cyclic agitation” for granita

With grey led, pressing pushbutton “cyclic agitation” you change over the machine in “cyclic agitation ON”, the led becomes green and you activate the function of agitation for the production of granita without air incorporation.

With green led, pressing pushbutton “cyclic agitation” you change over the machine in “cyclic agitation OFF”, the led becomes grey and you go back to the function of continuous agitation.



In order to activated the function “cyclic agitation” it is necessary to change over the machine in ON and check that the led of both pushbuttons are green.

## 4.2 ICE-CREAM PRODUCTION



After the machine has been installed according to the instructions reported in chapter 3 and carefully cleaned and sanitized according to the instructions reported in chapter 6, proceed as follows to start up the ice-cream production:

- Check that the master switch is closed.
- Lift the cover and pour the mixture into the cylinder. Observe the suggested minimum and maximum quantities per cycle according to the following table:

MODELL	MIN (LITRES)	MAX (LITRES)
G5	1	1,5
G10	1	2,2



The non-observance of the minimum and maximum batch values can cause the malfunction of the machine and, sometimes, serious damages.

- Lower the cover and press the pushbutton ON-OFF for starting the machine and the agitation; verify that the led of the pushbutton is green.
- Turn the freezing-timer on the required time. This operation activates the compressor and starts the production.



Remember always to set the freezing time otherwise the freezing cycle can not start.

- Once passed the presetted freezing period fixed by the timer the compressor stops and the agitation keeps in function; if the consistency is not the required one, it is possible to set on the timer a new time-value which guarantees an higher consistency.





 **SUGGESTION** 

It is possible to increase or decrease the remaining freezing period acting on the timer in whatever moment.

- Once obtained the required consistency, stop the machine by pressing the ON-OFF pushbutton and check that the led is grey. Lift the cover and proceed with the extraction of the product using the shovel in outfit.



#### 4.3 Production of coffee-granita

The coffee-granita is a delightful speciality which requires for its preparation a cyclic agitation which maintains its classic dark colour. For this reason the machine is equipped with a special program which permits the production of granita with a minimum air incorporation.

For selecting the program "cyclic agitation" proceed as follows:

- Pour into the machine the required mix as already previously explained
- Press the pushbutton ON-OFF and verify that the led is green
- Press the pushbutton "cyclic agitation" and verify that the led is green. In this function the agitator will stop for at about 57 sec. and works for at about 3 sec.
- Regulate the freezing timer as explained previously in order to start the production.
- Once finished the production, deactivated the program "cyclic agitation" by pressing the respective pushbutton and check that the led is grey.
- Switch off the machine and extract the product from the cyclinder.



## 5. MAINTENANCE

### 5.1 ROUTINE MAINTENANCE (ADDRESSED TO THE USER)



During production, cleaning and maintenance operations, never touch the machine with hands or tools without making sure that the machine has been disconnected from mains. In case of troubles, make sure that they are not caused by a lack of servicing. On the contrary, ask for the intervention of a FRIGOMAT customer service. In case it is necessary to replace a piece, always ask a distributor or an authorized retailer for ORIGINAL spare parts.

It is advisable to make the machine be checked by a Customer Service every 6/8 months.

#### 6.1.1 CLEANING AND SANITIZATION

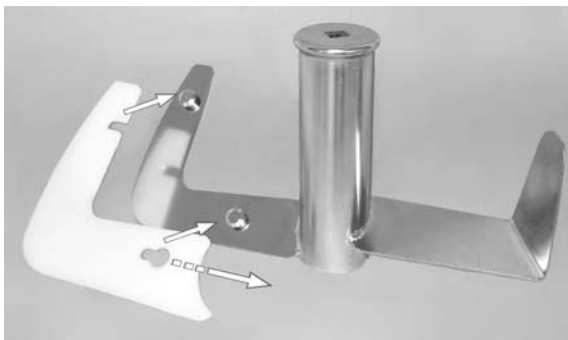
Bacteria and moulds easily proliferate due to the presence of fats in cream, that is why it is necessary to carefully wash and clean all parts in contact with the product, such as the cylinder, the agitator and the door.



Rustless materials and/or made of plastic for food industry used for our machines, in conformity with the most severe international standards, make washing operations easier, however they cannot prevent mould proliferation, etc. caused by insufficient cleaning.

FRIGOMAT recommends cleaning the tank and the parts in contact with the product after the employment and in any case in compliance with the sanitary standards in force in the country of installation. To thoroughly clean your batch freezer, proceed as follows:

1. Switch off the machine by pressing the pushbutton ON-OFF and verify that the led is grey. To set to zero the freezing timer and verify that the led of the pushbutton "cyclic agitation" is grey.
2. Withdraw the cover pin and remove the cover.
3. Descrew the knob and withdraw the agitator upwards; remove the scraper.
4. Immerge the components into a cleaning solution and wash carefully. Use the cleaning rod in the outfit for the cleaning of the agitator shaft.
5. Use a sponge for removing from the cylinder the left product.



6. Pour in the cylinder a little quantity of cleaning solution. Wash carefully.
7. Use a sponge for removing from the cylinder the left cleaning solution.
8. Rinse carefully using clear warm water. If required repeat the operation.
9. Sanitize carefully the cylinder and all components previously disassembled and cleaned. Let them dry in the open air.

**⚠ CAUTION ⚠**

- To preserve plastic components and gaskets, never use solvents and/or diluents during washing.
- Sanitizing chemicals shall be used according to laws in force and with the utmost caution.
- After any sanitizing operation, it is indispensable not to touch the sterilized parts either with hands or with towels, sponges or other.
- Avoid making the agitator run empty, as the machine can be damaged.

## 6. TROUBLE-SHOOTING

TROUBLE	POSSIBLE CAUSES	REMEDIES
the machine does not start (pushbutton ON-OFF is activated with green led)	master switch open	turn the switch off
	cover lifted up or not assembled	lower the cover and /or verify if it is correctly assembled
	select "cyclic agitation"	verify that the led of the pushbutton "cyclic agitation" is grey
	incorrect power supply	verify supply
	Electrical trouble.	Send a technician
Since the first phases of the batch freezing cycle, the compressor works intermittently	condensator dirty or fan broken	clean condensator with a brush and verify the functioning of the fan motor
The freezing period is too long and the ice-cream is wet.	insufficient condensating	check that between the lateral left panel and the wall or other obstacles there is at least 30 cm space
	high ambient temperature	verify that the ambient temperature is not higher than 25°C
	too high mix temperature	The max. production of the machine is reached using liquid mix at 4 °C. Using mix at higher temperature, the freezing time becomes longer, which is normal and is not a trouble.
	Worn out agitator scraper	verify and replace if required
	trouble in the freezing system	send a technician
the product is too soft	insufficient freezing time	select on the timer a longer time-period
the product is too hard	excessive freezing time	select on the timer a shorter time-period
during the batch freezing the machine is noisy	presence of ice on the cylinder wall	the ice cream is ready to be extracted
		verify that the mix quantity is not less than the required minimum one.
	the belt slip	send a technician
	driving shaft bearing worn out	send a technician



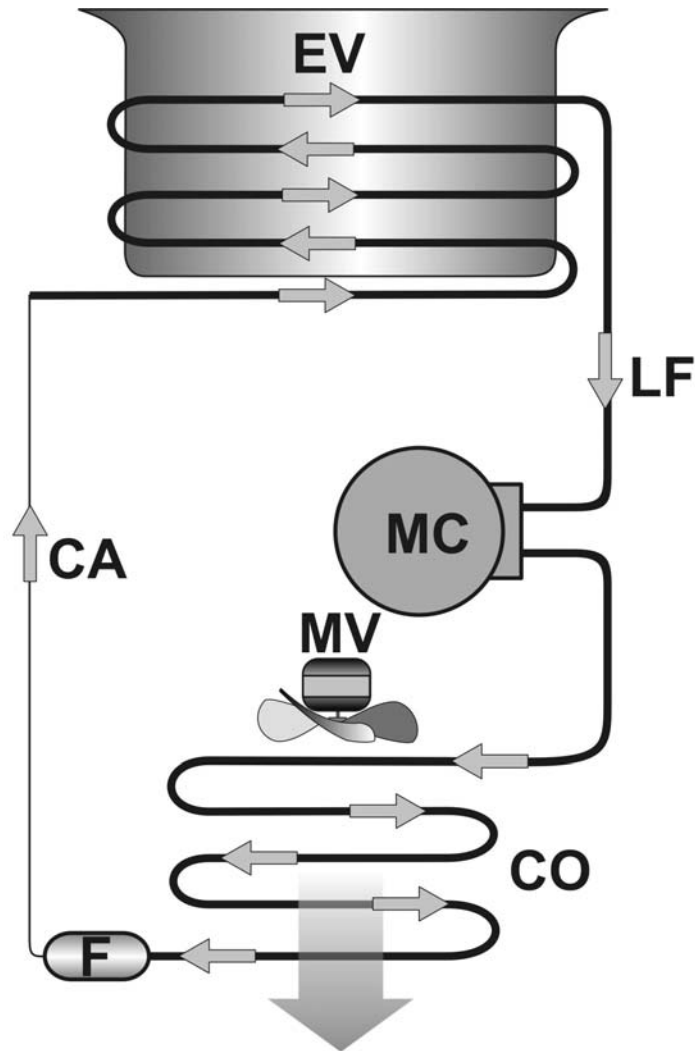


## 7 APPENDICI / APPENDICES

### 7.1 Dati tecnici / Machine Specification

Modello / Model	<b>G5</b>	<b>G10</b>
Dimensioni (mm) Size (mm)	Larghezza 431,5 Profondità 467,5 Altezza 321,5	Width 480 Depth 490 Height 340
Peso netto (kg) Net Weight (kg)	46,8	55
Tensione di alimentazione Supply Voltage	230/50/1	230/50/1
Potenza installata (kw) (*) Installed Power (kw) (*)	0,7	1
Condensazione Cooling	Aria Air	Aria Air
Gas	R 507 – 0,450 kg	R507-
Capacità (lt) Capacity (lt)	1,5	2,2
Produzione (kg/h) Production (kg/h)	5	10
(*) Eventuali tensioni non elencate sono disponibili a richiesta		

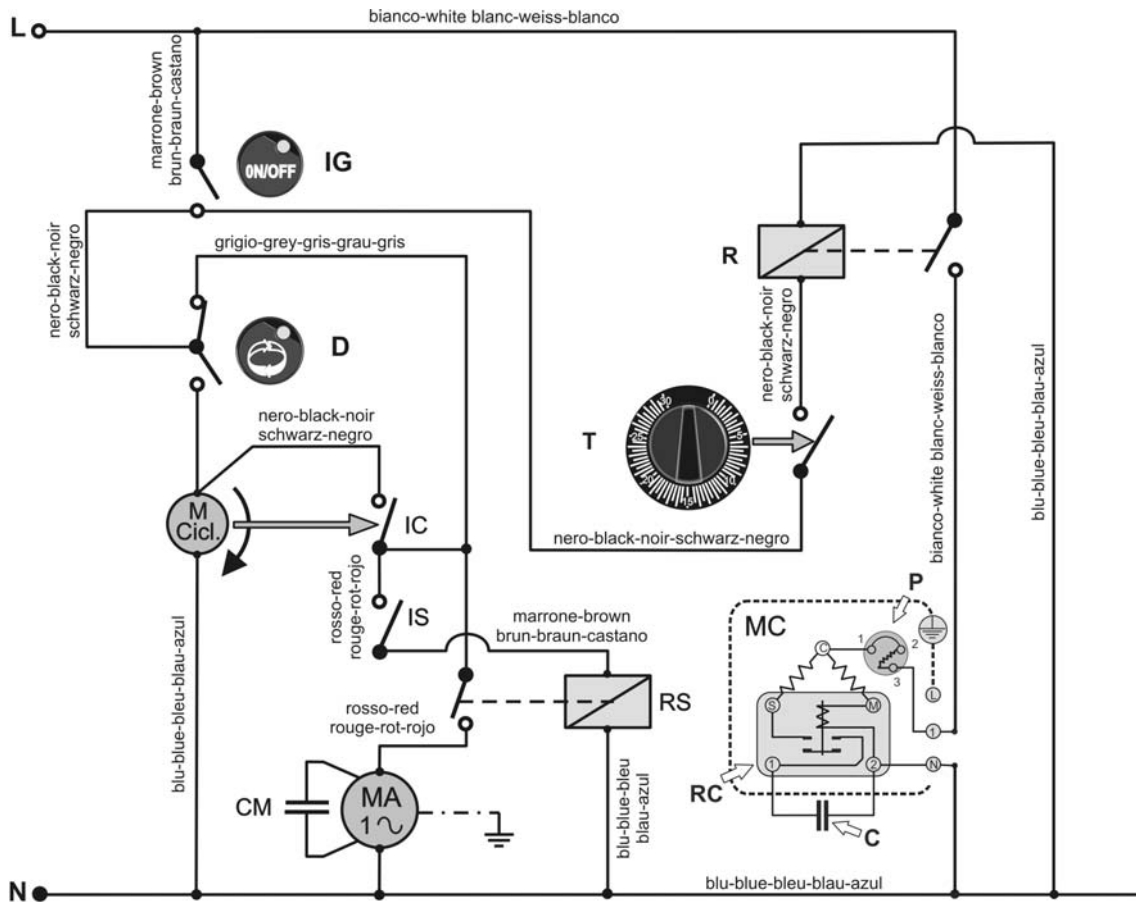
7.2 Schema circuito frigorifero / Refrigerant circuit diagram



LF _____	CA _____
Linea circuito frigorifero Refrigeration circuit line Ligne circuit frigorifique KälteKreislaufverbindung Linea circuito frigorifico	Tubo capillare Capillary tube Tube capillaire Kapillarrohr Tubo capilar

<b>MC</b>	<b>MV</b>	<b>CO</b>	<b>F</b>	<b>EV</b>
Compressore Compressor Compresseur Kompressor Compresor	Motoventilatore Fan motor Motoventilateur Ventilatoromotor Motoventilador	Condensatore aria Air condenser Condensateur à aire Luftkondensator Condensador aire	Filtro Filter Filtre Filter Filtro	Evaporatore Evaporator Evaporateur Verdampfer Evaporador

### 7.3 Impianto Elettrico / Electric System



IG	D	M cicl.	IC	IS	MA	CM
Interruttore	Deviatore	Motore ciclico	Interruttore ciclico	Interruttore sicurezza	Motore agitatore	Condensatore motore
Switch	Switch	Cyclic motor	Cyclic switch	Security switch	Beater motor	Motor capacitor
Interrupteur	Commutateur	Moteur cyclique	Interrupteur cyclique	Interrupteur sécurité	Moteur agitateur	Condensateur moteur
Schalter	Wechselschalter	Zykl.Motor	Zykl.Schalter	Sicherheitsschalter	Ruehrwerk-Motor	Motorkondensator
Interruptor	Desviador	Motor ciclico	Interruptor ciclico	Interr. de seguridad	Motor agitator	Condensator motor

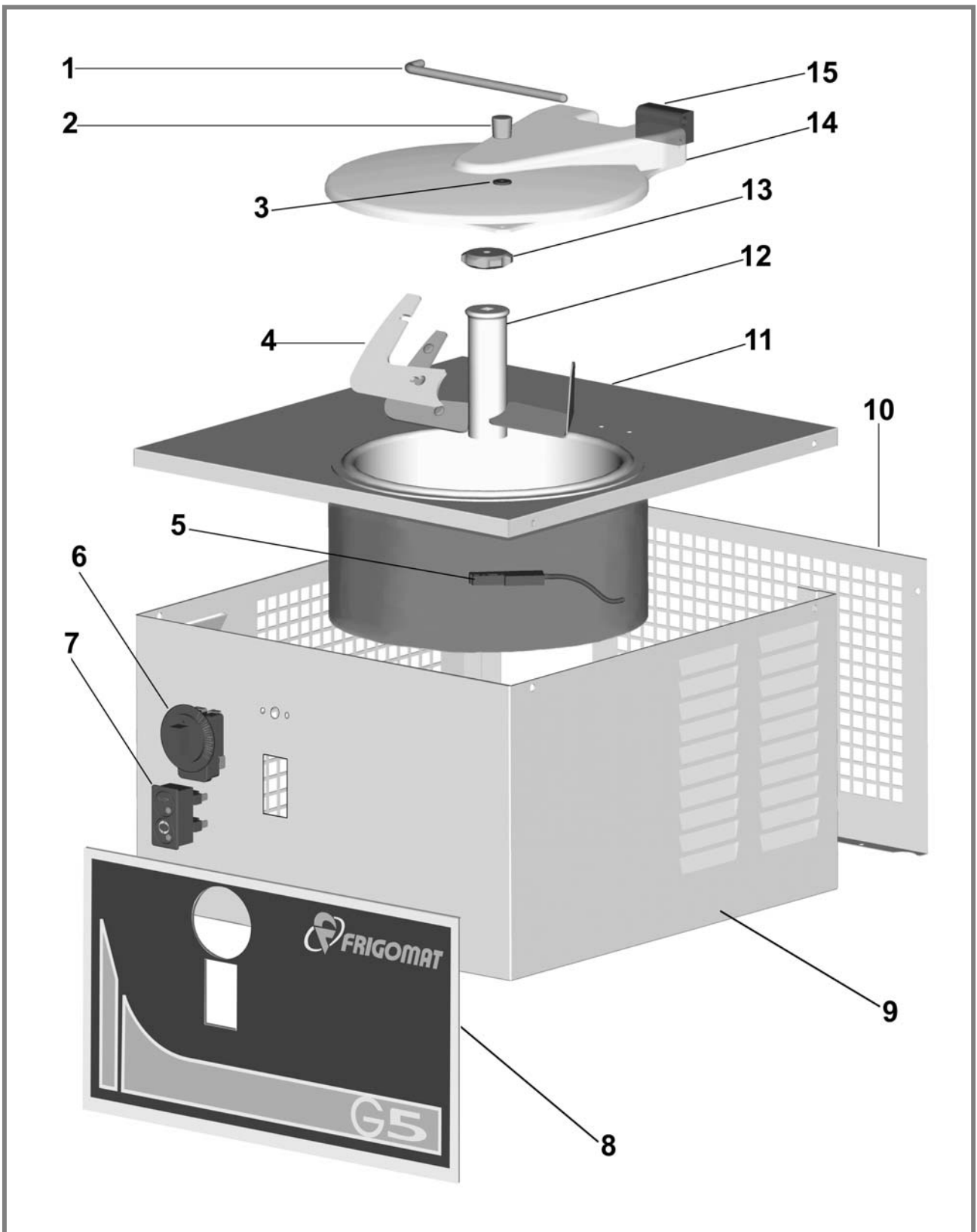
RS	MC	RC	C	P	T	R
Relè sicurezza	Compressore	Relè compressore	Condensatore compressore	Clixon	Timer	Relè
Security relay	Compressor	Compressor relay	Compressor capacitor	Clixon	Timer	Relay
Relais de sécurité	Compresseur	Relais compresseur	Condensateur compresseur	Clixon	Timer	Relais
Sicherheits-Relais	Kompressor	Kompressor-Relais	Kompressor-Kondensator	Klixon	Timer	Relais
Conectador de seguridad	Compresor	Conectador compresor	Condensador compresor	Clixon	Timer	Conectador

## **7.4 RICAMBI / SPARE PARTS / PIECES DETACHEES / ERSATZTEILE / REPUESTOS**

Per la richiesta delle parti di ricambio, si raccomanda di indicare sempre il numero di codice relativo e la denominazione riportata sulla legenda di ciascuna tavola. Si raccomanda inoltre di comunicare sempre il modello ed il numero di matricola della macchina, nonché le caratteristiche della stessa (voltaggio, frequenza e fasi), facilitando in tal modo l'identificazione del particolare. Per ordinare la componentistica di ricambio del compressore indicare sempre anche il modello specificato sulla targhetta del motore. In caso di sostituzione di pezzi, richiedere solo ricambi ORIGINALI FRIGOMAT ad un concessionario o ad un Rivenditore Autorizzato. FRIGOMAT declina ogni responsabilità per danni a persone e/o cose derivanti dall'utilizzo di ricambi non originali.

For spare parts ordering, always mention the corresponding code number and the name reported on each table caption. It is also recommended to always mention the machine model and the serial number as well as the technical data (voltage, frequency and phases), to make the identification of the component easier. To order spare parts for the compressor, always mention the model specified on the motor nameplate. In case it is necessary to replace a component, always ask a distributor or an authorized retailer for ORIGINAL spare parts. FRIGOMAT declines any liability for damages to people and/or things due to employment of non-original spare parts.

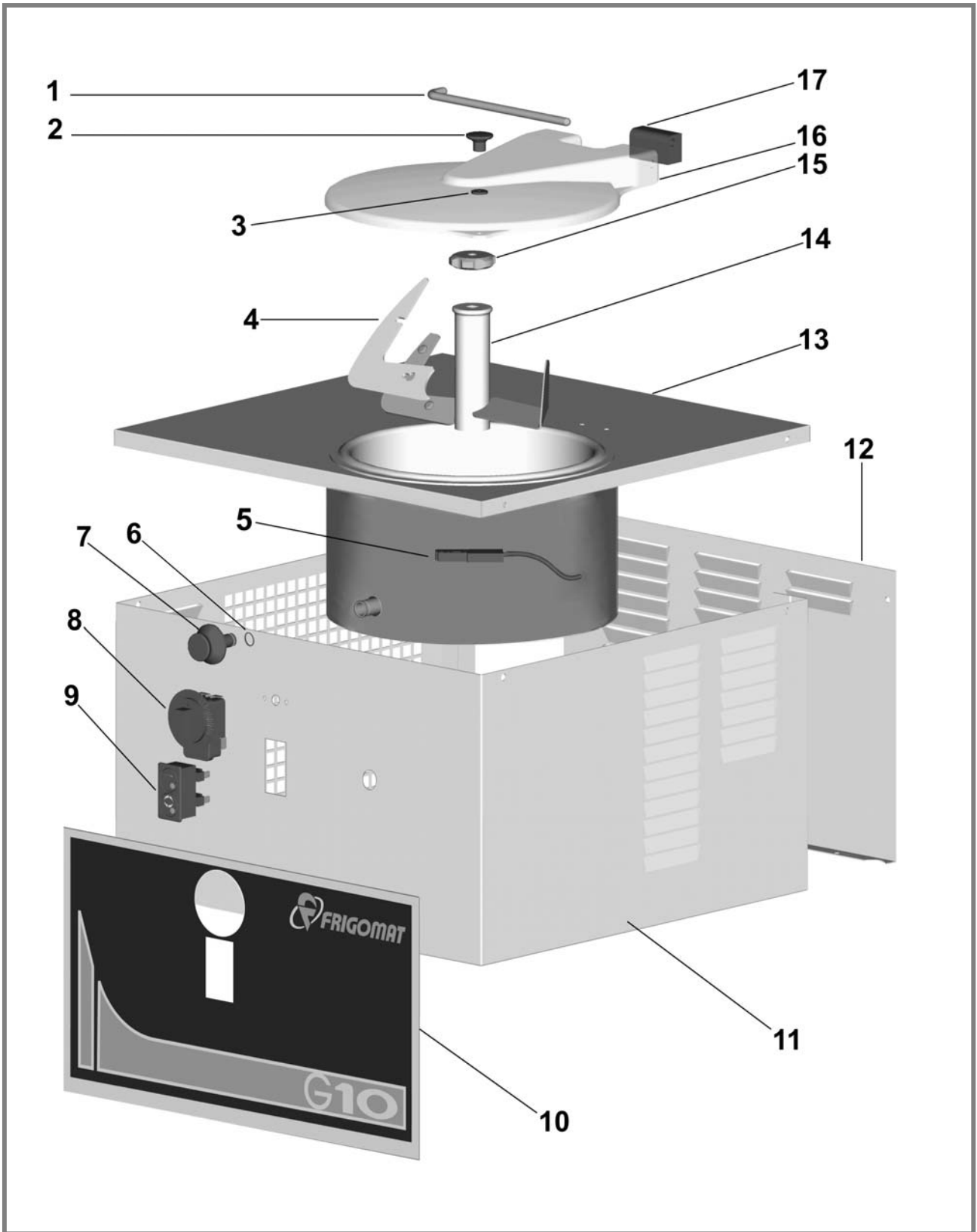
**G5/s02** Tav.1/3



**G5/s02** Tav.1/3

P.	COD.	DESCRIZIONE	DESCRIPTION
1	<b>B16.127</b>	Perno portello	Cover pin
2	<b>P14.37569</b>	Pomolo coperchio	Cover knob
3	<b>E07.37566</b>	Magnete	Magnet
4	<b>P18.37662</b>	Pattino raschiante	Scraper
5	<b>E07.37565</b>	Sensore	Switch
6	<b>D04.104</b>	Timer	FreezingTimer
7	<b>E07.37511</b>	Gruppo pulsanti	Pushbuttons
8	<b>M02.37561</b>	Etichetta anteriore	Lower label
9	<b>A02.37509</b>	Carenatura anteriore	Front panel
10	<b>A02.37510</b>	Pannello posteriore	Back panel
11	<b>Z56.37503</b>	Evaporatore completo	Complete evaporator
12	<b>B61.37555</b>	Agitatore G5 (serie 01)	Agitator G5 (for serial 01)
12	<b>B61.37835</b>	Agitatore G5 (serie 02)	Agitator G5 (for serial 02)
13	<b>L18.37559</b>	Pomolo agitatore	Knob agitator
14	<b>P16.37513</b>	Coperchio	Cover
15	<b>B15.037</b>	Cerniera fissa	Fixed hinge

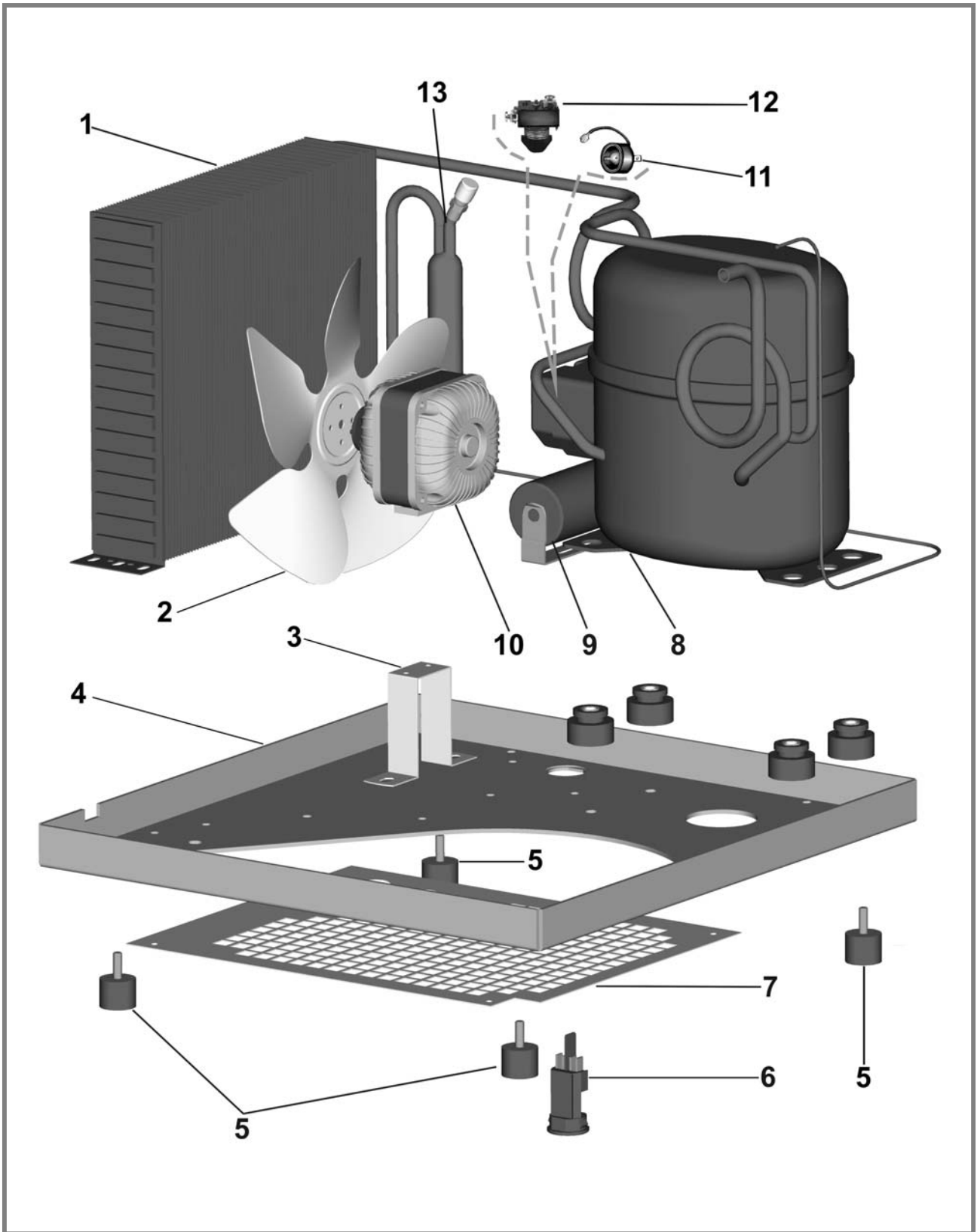
**G10/s01** Tav.1/3



**G10/s01** Tav.1/3

P.	COD.	DESCRIZIONE	DESCRIPTION
1	<b>B16.127</b>	Perno portello	Cover pin
2	<b>P14.37569</b>	Pomolo coperchio	Cover knob
3	<b>E07.37566</b>	Magnete	Magnet
4	<b>P18.37729</b>	Pattino raschiante	Scraper
5	<b>E07.37565</b>	Sensore	Switch
6	<b>P10.062</b>	OR 2037	OR 2037
7	<b>P19.37838</b>	Tappo scarico	Tank drain plug
8	<b>D04.104</b>	Timer	FreezingTimer
9	<b>E07.37511</b>	Gruppo pulsanti	Pushbuttons
10	<b>M02.37598</b>	Etichetta anteriore	Lower label
11	<b>A02.37596</b>	Carenatura anteriore	Front panel
12	<b>A02.37597</b>	Pannello posteriore	Back panel
13	<b>Z56.37590</b>	Evaporatore completo	Complete evaporator
14	<b>B61.37835</b>	Agitatore	Agitator
15	<b>L18.37559</b>	Pomolo agitatore	Knob agitator
16	<b>P16.37513</b>	Coperchio	Cover
17	<b>B15.037</b>	Cerniera fissa	Fixed hinge

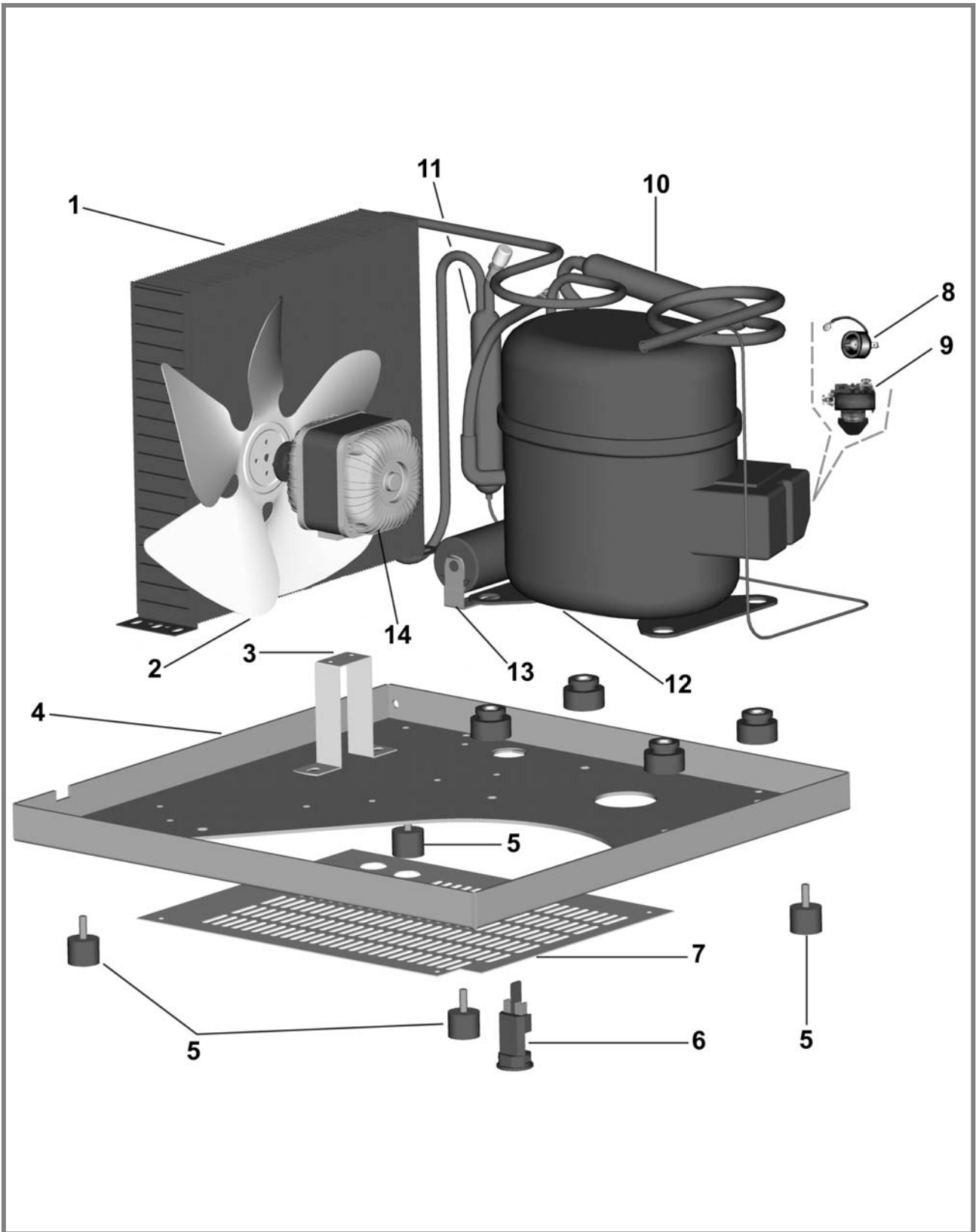
**G5/s02** Tav.2/3



**G5/s02** Tav2/3

P.	COD.	DESCRIZIONE	DESCRIPTION
1	<b>A03.116</b>	Condensatore aria	Air condenser
2	<b>B03.37488</b>	Ventola	Fan
3	<b>B03.37489</b>	Staffa	Fan support
4	<b>A01.37480</b>	Telaio	Frame
5	<b>P06.104</b>	Piedino	Foot
6	<b>D06.143</b>	Pressacavo	Cable grip
7	<b>A02.37514</b>	Griglia	Grate
8	<b>A01.218</b>	Compressore 230/50/1	Compressor 230/50/1
9	<b>D04.231</b>	Condensatore avviamento	Start condenser
10	<b>E01.37487</b>	Motore ventilatore	Fan motor
11	<b>E06.37700</b>	Klixon	Klixon
12	<b>E06.37699</b>	Relè	Relay
13	<b>B04.37490</b>	Filtro	Filter

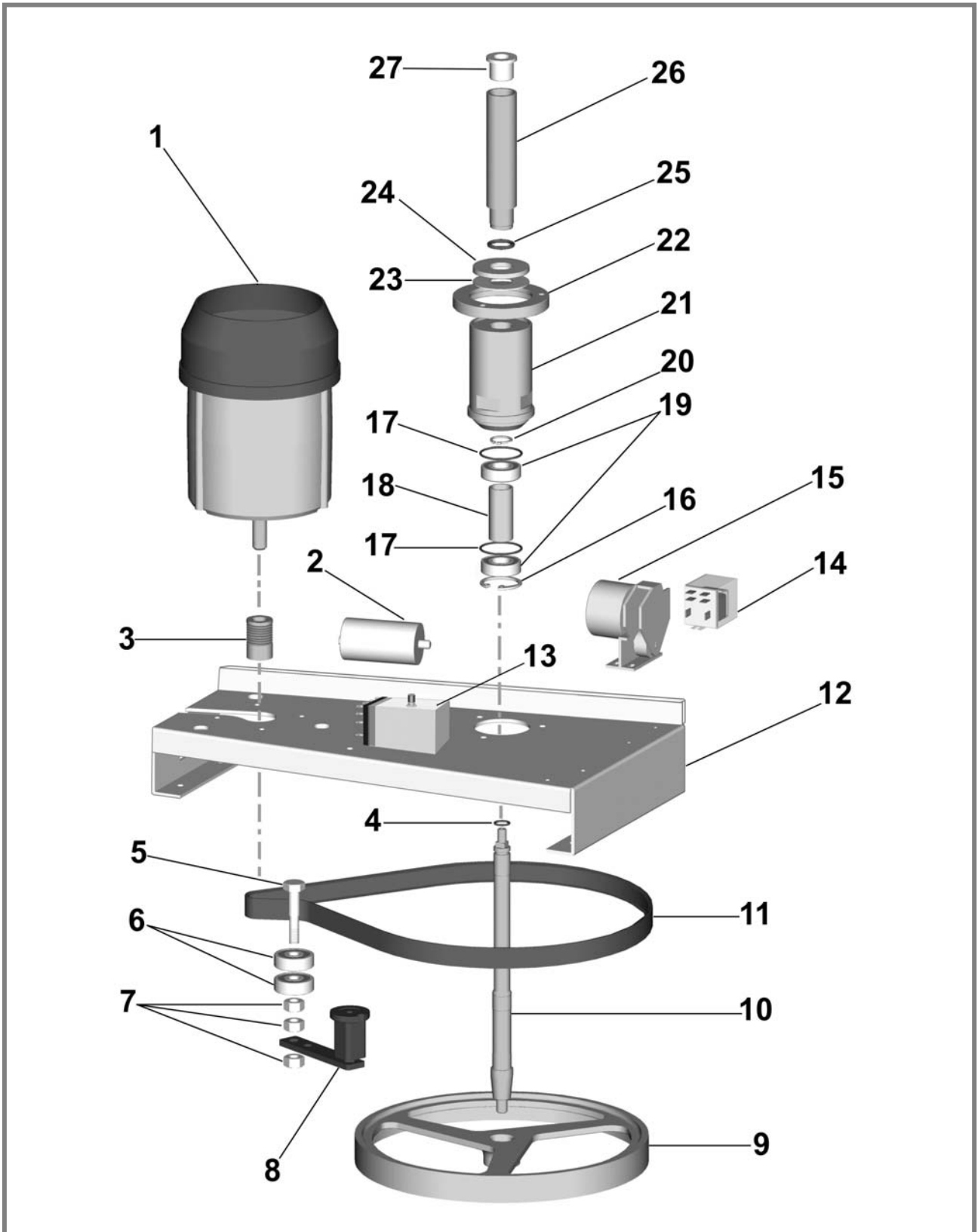
**G10/s01** Tav.2/3



**G10/s01** Tav2/3

P.	COD.	DESCRIZIONE	DESCRIPTION
1	<b>A03.096</b>	Condensatore aria	Air condenser
2	<b>B03.37587</b>	Ventola	Fan
3	<b>B03.37092</b>	Staffa	Fan support
4	<b>A01.37584</b>	Telaio	Frame
5	<b>P06.104</b>	Piedino	Foot
6	<b>D06.143</b>	Pressacavo	Cable grip
7	<b>A02.37514</b>	Griglia	Grate
8	<b>E06.36724</b>	Klixon	Klixon
9	<b>E06.36723</b>	Relè	Relay
10	<b>B04.37841</b>	Raccogli liquido	
11	<b>B04.37589</b>	Filtro	Filter
12	<b>A01.234</b>	Compressore 230/50/1	Compressor 230/50/1
13	<b>E06.36725</b>	Condensatore avviamento	Start condenser
14	<b>E01.37586</b>	Motore ventilatore	Fan motor

**G5/s02 - G10/s01** Tav.3/3



**G5/s02 -G10/s01** Tav.3/3

P.	COD.	DESCRIZIONE	DESCRIPTION
1	<b>E01.37491</b>	Motore agitatore 230/50/1	Beater motor 230/50/1
2	<b>D04.216</b>	Condensatore marcia	Running condenser
3	<b>L06.37492</b>	Puleggia conduttrice	Guide pulley
4	<b>P10.018</b>	OR 114	OR 114
5	<b>V02.050</b>	Vite 10X50	Screw 10X50
6	<b>A11.37495</b>	Cuscinetto	Bearing
7	<b>V13.006</b>	Dado	Nut
8	<b>B65.37494</b>	Tendicinghia	Belt tightener
9	<b>L06.37493</b>	Puleggia condotta	Guided pulley
10	<b>L21.37499</b>	Albero trasmissione G5 (per serie 01)	Driving shaft G5 (for serial 01)
10	<b>L21.37832</b>	Albero trasmissione G10 G5 (per serie 02)	Driving shaft G10 G5 (for serial 02)
11	<b>P10.37496</b>	Cinghia	Belt
12	<b>A01.37481</b>	Piastra motore	Support plate
13	<b>D03.105</b>	Relè	Relay
14	<b>E08.37600</b>	Relè	Relay
15	<b>E01.37599</b>	Ciclico	Ciclic
16	<b>V14.072</b>	Anello elastico	Seeger
17	<b>P10.014</b>	OR 2137	OR 2137
18	<b>L21.37500</b>	Distanziale	Tube
19	<b>B14.036</b>	Cuscinetto	Bearing
20	<b>V14.073</b>	Anello elastico	Seeger
21	<b>L21.37498</b>	Supporto	Support
22	<b>L21.37518</b>	Ghiera di fissaggio	Fixing nut
23	<b>A21.37522</b>	Rasamento trasmissione	Shim
24	<b>P21.37501</b>	Trappola termica	Insulating support
25	<b>P02.37577</b>	OR M 0210	OR M 0210
26	<b>L21.37516</b>	Canotto	Transmission tube
27	<b>P11.37515</b>	Cuscinetto	Bearing



Azienda Certificata  
ISO 9000-2000  
Numero Certificato T 27543



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