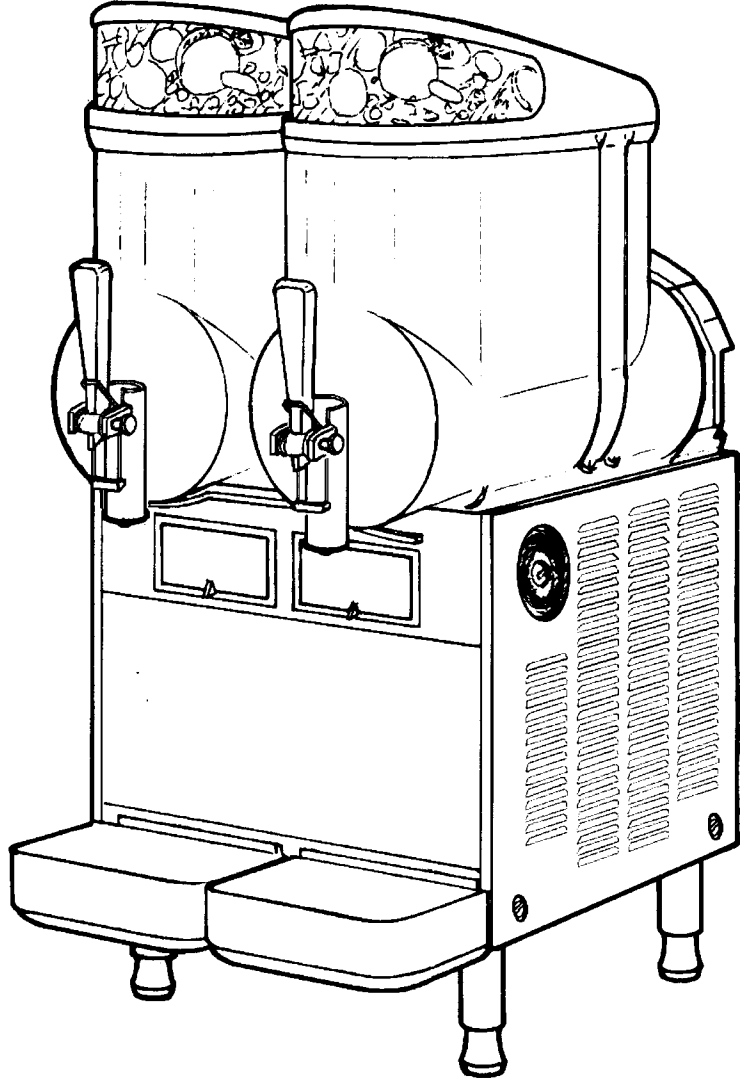


# CECILWARE

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# MT UL



# Operator's Manual

# TABLE OF CONTENTS

	PAGE
1 TECHNICAL CHARACTERISTICS .....	3
2 INTRODUCTION .....	3
3 INSTALLATION .....	3
4 TO OPERATE SAFELY .....	3
5 OPERATING PROCEDURES .....	4
5.1 DESCRIPTION OF CONTROLS .....	4
5.2 OPERATION HELPFUL HINTS .....	5
5.3 CLEANING AND SANITIZING PROCEDURES .....	5
5.3.1 DISASSEMBLY .....	6
5.3.2 CLEANING.....	7
5.3.3 SANITIZING.....	7
5.3.4 ASSEMBLY.....	7
5.4 IN-PLACE SANITIZATION.....	8
6 ROUTINE MAINTENANCE .....	8
6.1 MAINTENACE (TO BE CARRIED OUT BY QUALIFIED PERSONNEL ONLY) .....	9
7 DEFROST TIMER (OPTIONAL) .....	9
8 SPARE PARTS PRICE LIST FOR MT MODELS .....	10-12

**This dispenser is manufactured under one or more of the following U.S. patents and/or other pending patents**  
**U.S.A. 4,900,158**  
**U.S.A. 4,696,417**

# 1 TECHNICAL CHARACTERISTICS

		MT 1	MT 1P	MT 2	MT 3
Transparent removable bowls	n	1	1	2	3
Capacity of each bowl, approx.	l	10	10	10	10
Dimensions:					
width	cm	18	28	36	54
depth	cm	47	47	47	47
height	cm	69	69	69	69
Net weight, approx.	kg	26	26	37	49
Gross weight, approx.	kg	29	29	40	54
Adjustable thermostats	n	1	1	2	3
Hermetic compressor					
Air-cooled condenser					
Overload protector					
Safety pressure switch					
Noise level lower than 70 dB (A)					

**▶ IMPORTANT**

**Read electrical ratings written on the data plate of the individual units; the data plate is adhered on the dispensing side panel of the unit, just behind the drip tray (the right side drip tray in multiple bowl models). The serial number of the unit (preceded by the symbol #) is adhered inside the left switch box. Data plate specifications will always supersede the information in this manual.**

The electric diagram of the dispenser is located in the inner part of the dispensing side panel.

Specifications are subject to change without notice.

## 2 INTRODUCTION

Please read all sections of this manual thoroughly to familiarize yourself with all aspects of the unit. Like all mechanical products, this machine will require cleaning and maintenance. Besides, dispenser working can be compromised by operator's mistakes during disassembly and cleaning. It is strongly recommended that personnel responsible for the equipment's daily operations, disassembly, cleaning, sanitizing and assembly, go through these procedures in order to be properly trained and to make sure that no misunderstandings exist.

## 3 INSTALLATION

- 1 - Remove the corrugate container and packing materials and keep them for possible future use.

**▶ IMPORTANT**

**When handling the machine never grasp it by the bowls or by the evaporator cylinders. The manufacturer refuses all responsibilities for possible damages which may occur through incorrect handling.**

- 2 - Inspect the uncrated unit for any possible damage. If damage is found, call the delivering carrier immediately to file a claim.
- 3 - Install the unit on a counter top that will support the combined weight of dispenser and product **bearing in mind what is stated in the preceding point 1 IMPORTANT warning.**
- 4 - A minimum of 15 cm (6") of free air space all around the unit should be allowed to guarantee adequate ventilation.
- 5 - Ensure that the legs are screwed tightly into the base of the machine.  
Replace the standard legs originally installed with the 100 mm (4") legs whenever they are provided with the unit.
- 6 - Before plugging the unit in, check if the voltage is the same as that indicated on the data plate. Plug the unit into a grounded, protected single phase electrical supply according to the applicable electrical codes and the specifications of your machine. When the unit has no plug, install a proper grounded plug, in compliance with electrical codes in force in your area, suitable to at least 10 Amp 250 Volt (220-230 Volts 50-60 Hz areas) and 20Amp 250 Volt (100-115 Volts 50-60 Hz areas) applications. Should you prefer to connect the unit directly to the mains, connect the supply cord to a 2-pole wall breaker, whose contact opening is at least 3 mm. Do not use extension cords.

**▲ ATTENTION**

**Failure to provide proper electrical ground according to applicable electrical codes could result in serious shock hazard.**

- 7 - Each drip tray has two diaphragm plugs: if a continuous drain is needed, perforate one of the drain plugs and connect it to a flexible drain line (see figure 1).

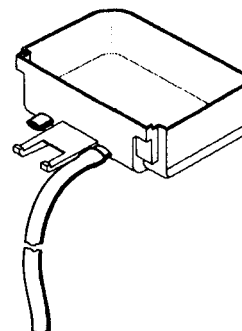


figure 1

- 8 - The unit doesn't come presanitized from the factory. Before serving products, the dispenser must be disassembled, cleaned and sanitized, according to this handbook instructions (chapter 5.3 CLEANING AND SANITIZING PROCEDURES).

## 4 TO OPERATE SAFELY

- 1 - **Do not** operate the dispenser without reading this operator's manual.
- 2 - **Do not** operate the dispenser unless it is properly grounded.
- 3 - **Do not** use extension cords to connect the dispenser.
- 4 - **Do not** operate the dispenser unless all panels are restrained with screws.
- 5 - **Do not** obstruct air intake and discharge openings: 15 cm (6") minimum air space all around the dispenser.
- 6 - **Do not** put objects or fingers in panels louvers and faucet outlet.
- 7 - **Do not** remove bowls, augers and panels for cleaning or

routine maintenance unless the dispenser is disconnected from its power source.

**5 OPERATING PROCEDURES**

- 1 - Clean and sanitize the unit according to the instructions in this manual. See chapter 5.3 CLEANING AND SANITIZING PROCEDURES.
- 2 - Fill the bowls with product to the maximum level mark. Do not overfill.  
The exact quantity of product (expressed as liters and gallons) is shown by marks on the bowl.
- 3 - In case of products to be diluted with water, pour water into bowl first, then add correct quantity of product. In case of natural squashes, it is advisable to strain them, in order to prevent pulps from obstructing the faucet outlet.
- 4 - To obtain the best performance and result, use bases designed to be run in Granita freezers. Such bases have a sugar content of 34 degrees Baume corresponding to 64 degrees Brix (equivalent to a specific gravity of about 1.3 kg/liter).  
For Granita the bases are to be diluted with water on a 1 plus 4/4.5 basis.  
For soft drinks the bases are to be diluted with more water, on a 1 plus 5/5.5 basis.  
In any case follow the syrup manufacturer's instructions for both Granita and soft drink recipes. If natural juices (e.g. lemon, orange) as well as sugarless products (e.g. coffee) are used, dissolve 150 - 200 grams of sugar per liter.

**▶ IMPORTANT**

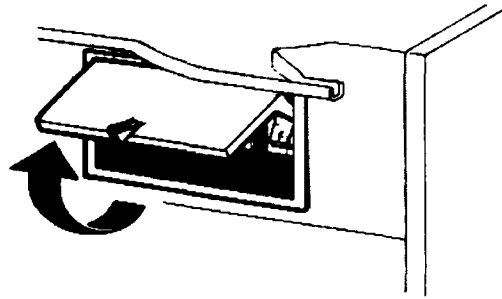
**However Granita mix may be done, its Brix (sugar percent content) must be at least 13.**

- 5 - Install the covers and check that they are correctly placed over the bowls. The dispenser must always run with the covers installed to prevent a possible contamination of the product.
- 6- Set the control switches as shown in chapter 5.1 DESCRIPTION OF CONTROLS.
- 7- Always leave the dispenser on, as the refrigeration stops automatically when Granita reaches the proper thickness. The mixers will continue to turn.

**5.1 DESCRIPTION OF CONTROLS**

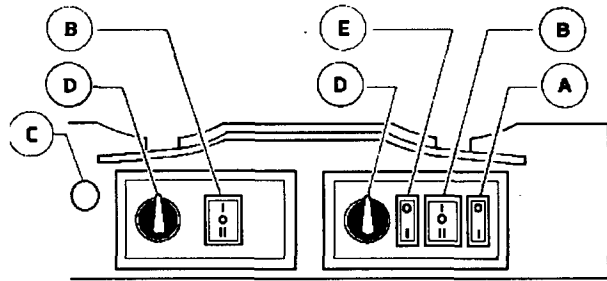
The dispenser is equipped with a power switch and a light switch. In addition each bowl is individually operated by a mixer/refrigeration switch. In fact it is possible to dispense both soft drinks and Granita.  
When a bowl is in Soft Drink mode the beverage temperature is controlled by the corresponding thermostat.  
When a bowl is in Granita mode the mix viscosity is controlled by the corresponding adjustment screw located in the rear wall of each container (for temperature and viscosity setting make reference to chapter 5.2 OPERATION HELPFUL HINTS).  
All the switches are located on the faucet side of the dispenser

in switch panels protected by switch covers (see figure 2).



**figure 2**

In addition all the models except MT 1 are equipped with an automatic safety pressure switch to prevent damages to the compressor. The lighting of the warning light at the left of the switch covers means insufficient ventilation of the unit. In this case check that all around the dispenser there is sufficient space for ventilation, at least 15 cm (6") on each side and that condenser filter is free from dust or other obstructions. In case the warning light is still ON even after these operations have been carried out. Service call is required. With reference to figure 3 dispenser controls functions are as follows:



**figure 3**

**Power switch (A)**

- 0 position : power is turned OFF to all functions.
- I position : power is turned ON to all functions and the other switches are enabled. The fan motor runs.

**Light switch (E)**

- 0 position : all top cover lights are OFF.
- I position : all top cover lights are ON, provided that power switch (A) is set to I.

**Mixer/refrigeration switch (B)**

- I position : mixer and refrigeration ON. SOFT DRINK mode.
- 0 position : OFF.
- II position : mixer and refrigeration ON. GRANITA mode.

**Thermostat (D)**

- Turn clockwise : to decrease temperature
- Turn counterclockwise : to increase temperature

**Safety pressure switch warning light (C)**

Warning light ON : insufficient ventilation

To operate the unit:

- 1 - Set the power switch to I position.
- 2 - Set the mixer/refrigeration switches as follows:
  - to the I position to get soft drink.
  - to the II position to get Granita.
- 3 - Set the light switch to I position.

**5. 2 OPERATION HELPFUL HINTS**

- 1- **Granita viscosity adjustment:** proper Granita viscosity is factory preset. To change the viscosity, if needed, use a standard screwdriver to turn the adjustment screw located in the rear wall of each container as follows (see figure 4):
  - towards right (clockwise) to obtain a thicker product (the indicator F will go down in opening G).
  - towards left (counterclockwise) to obtain a thinner product (the indicator F will go up in opening G).

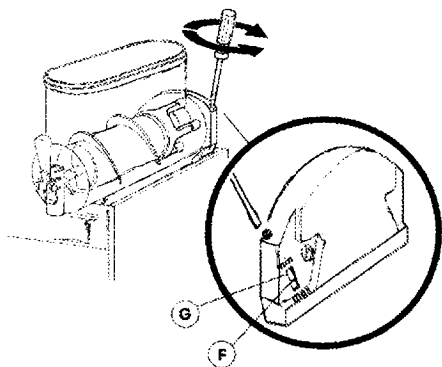


figure 4

- 2- **Beverage temperature adjustment:** proper beverage temperature is factory preset. To reset, turn the knob located in each switch box as follows:
  - towards right (clockwise) to decrease temperature.
  - towards left (counterclockwise) to increase temperature.**Note: beverage temperature is controlled by the thermostat only when the mixer/refrigeration switch(es) are in I position, Soft Drink mode.**
- 3 - When the mixer / refrigeration switch(es) are set in I position, Soft Drink mode, it is possible to manually switch off the refrigeration by turning completely towards left (counterclockwise) the thermostat knob until it clicks.
- 4 - The length of time for freeze down of Granita is governed by many variables, such as ambient temperature, mix initial temperature, sugar content (Brix level) and viscosity setting.
- 5 - To shorten Granita recovery time and increase productivity, it is advisable to pre-chill the product to be used in the dispenser.
- 6 - To shorten Granita recovery time and increase productivity, the bowl should be refilled after the product level drops lower than half of the evaporator cylinder and at the start of each day.
- 7 - For good product conservation the dispenser must run overnight, at least in Soft Drink mode. If this is not possible and product is left in the bowls overnight, the mixer/refrigeration switches must be set to the I position at least one hour before the unit is switched off. This eliminates any block of iced product forming overnight, which could result in damage to mixers or to their motor when the unit is switched back on. In any case, before the unit is restarted, make sure that no blocks of ice have been formed; if so, they are to be removed before the unit is switched on. Overnight operation in drink mode also eliminates possible ice accumulation from condensation all

around the bowls.

- 8 - Mixers must not be turned off when frozen product is in the bowl: if not agitated, the product may freeze to a solid block of ice. If the mixers are turned back on in this situation, damage to the mixers and their motor may result. Therefore, mixers may be restarted only after product is melted.
- 9 - The dispenser is equipped with a magnetic coupling by which the gear motor (located outside the bowl) drives the mixers (inside the bowl). The magnetic drive operates as an "intelligent clutch" able to automatically disconnect the mixers in case they are seized by ice or other causes. This inconvenience can be soon noticed since an intermittent dull noise warns that mixers are still. In this case it is necessary to unplug immediately the dispenser, empty the bowl and eliminate the cause of seizing.
- 10 -The dispenser must be able to emit heat. In case it seems excessive, check that no heating source is close to the unit and air flow through the slotted panels is not obstructed by wall or boxes. Allow at least 15 cm (6") of free clearance all around the dispenser. In any case if the product in the bowls is frozen and the safety pressure switch warning light is OFF the unit is running properly.
- 11 -Restrictor cap: when the unit is used in Soft Drink mode it is advisable to install the restrictor cap on the faucet outlet in order to reduce the drink outflow (see figure 5).

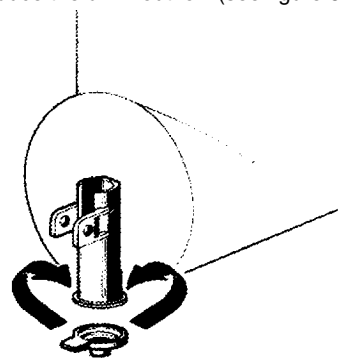


figure 5

**5. 3 CLEANING AND SANITIZING PROCEDURES**

- 1 - Cleaning and sanitizing of the dispenser are recommended to guarantee the conservation of the best product taste and the highest unit efficiency. This section is a procedural guideline only and is subject to the requirements of the local Health Authorities.
- 2 - Prior to the disassembly and cleaning, the machine must be emptied of product. To do this proceed as follows:
  - set the power switch to I position
  - set mixer/refrigeration switch(es) to I position (Soft Drink mode)
  - place a pail under each faucet and drain all product from bowls
  - set all control switches to the 0 position.

5. 3. 1 DISASSEMBLY

**ATTENTION**  
Before any disassembly and/or cleaning procedure make sure that the dispenser is disconnected from its power source.

- 1 - Remove cover from the bowl.
- 2 - On MT 1 P model remove the lateral tray by lifting its outer side up and off the hook located on the opposite side (see figure 6).

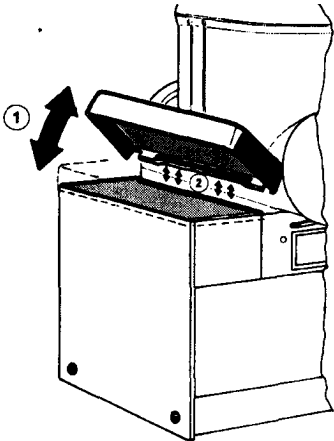


figure 6

- 3 - Remove the bowl by lifting its faucet side up and off the fastening hooks (see figure 7) and slide it out (see figure 8).

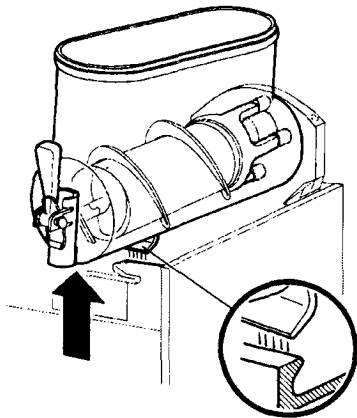


figure 7

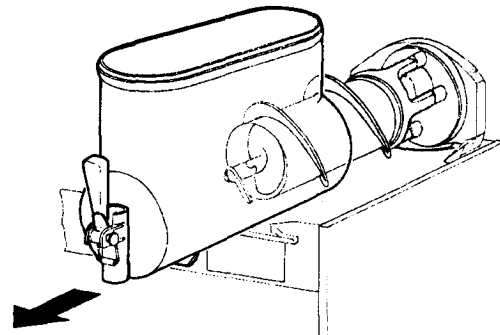


figure 8

- 4 - Slide the outer spiral out (see figure 9) and then the inside auger (see figure 10).

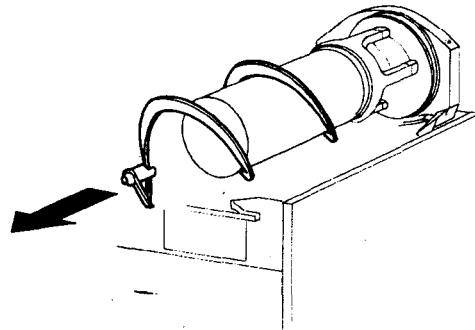


figure 9

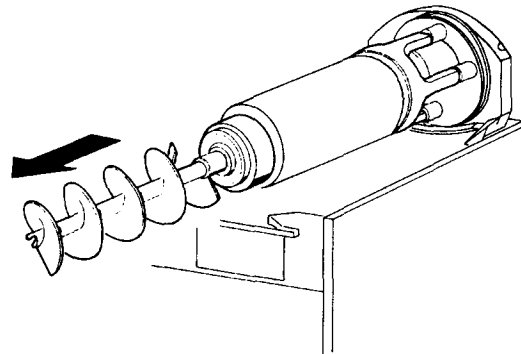


figure 10

5 - Remove the bowl gasket from its seat (see figure 11).

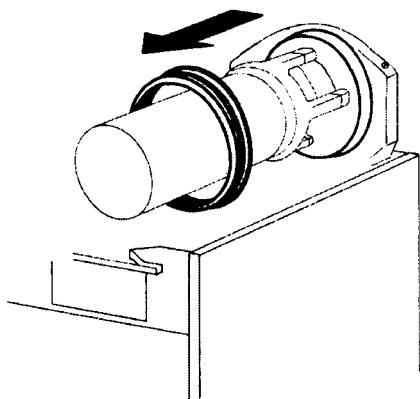


figure 11

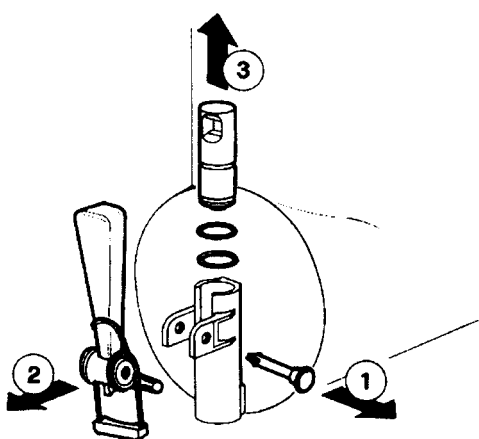
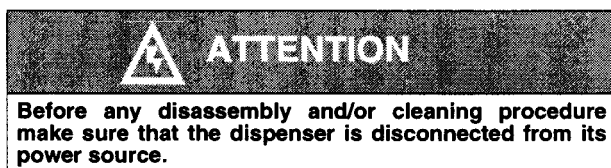


figure 12

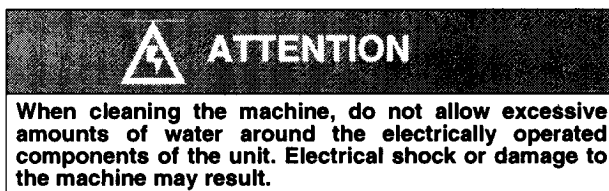
6 - Dismantle the faucet assembly (see figure 12).  
7 - Slide the drip tray out and empty it.

### 5. 3. 2 CLEANING



1 - Prepare at least two gallons of a mild cleaning solution of warm (45-60 °C / 120-140 °F) potable water and dishwashing detergent. Do not use abrasive detergent. Important: if present, follow label directions, as too strong a solution can cause parts damage, while too mild a solution will not provide adequate cleaning.

2 - Using a brush, suitable for the purpose, thoroughly clean all disassembled parts in the cleaning solution.



3 - Do not immerse the lighted top covers in liquid. Wash them apart with the cleaning solution. Carefully clean their undersides.  
4 - In the same manner clean the evaporator cylinder(s) using a soft bristle brush.  
5 - Rinse all cleaned parts with cool clean water.

### 5. 3. 3 SANITIZING

Sanitizing should be performed immediately prior to starting the machine. Do not allow the unit to sit for extended periods of time after sanitization.

1 - Wash hands with a suitable antibacterial soap.  
2 - Prepare at least two gallons of a warm (45-60 °C /120-140°F) sanitizing solution (100 PPM chlorine residual) according to your local Health Codes and manufacturer's specifications.  
3 - Place the parts in the sanitizing solution for five minutes.  
4 - Do not immerse the lighted top covers in liquid. Carefully wash their undersides with the sanitizing solution.  
5 - Place the sanitized parts on a clean dry surface to air dry.  
6 - Wipe clean all exterior surfaces of the unit. Do not use abrasive cleaner.

### 5. 3.4 ASSEMBLY

1 - Slide the drip tray into place.  
2 - Lubricate faucet piston, inside auger and outer spiral (see points A, B and C of figure 13) only with the grease supplied by the manufacturer or other **food grade approved** lubricant

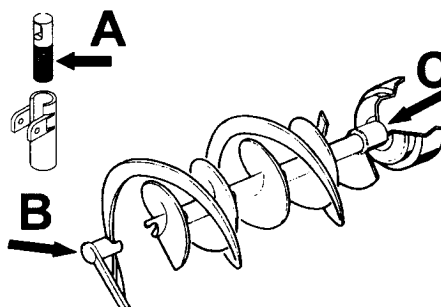
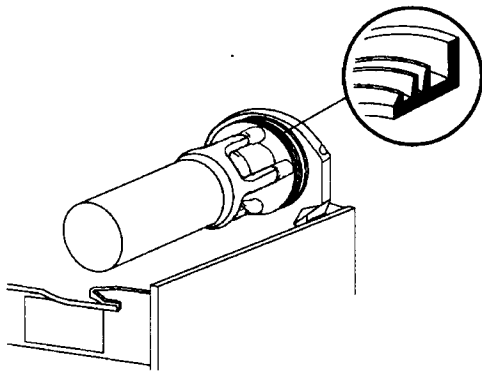


figure 13

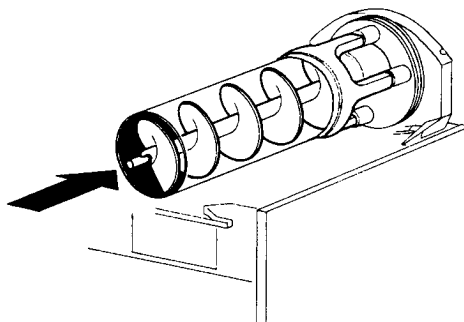
3 - Assemble the faucet by reversing the disassembly steps (see figure 12)  
4 - Fit bowl gasket around its seat.  
Note: the largest brim of gasket must face against the rear

wall (see figure 14).



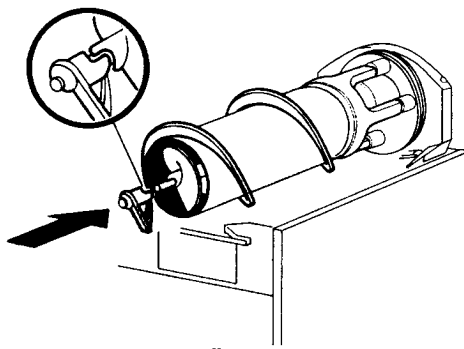
**figure 14**

- 5- Insert the auger into the evaporator taking care to accompany it to the end so as to prevent it from hitting against the rear wall (see figure 15).



**figure 15**

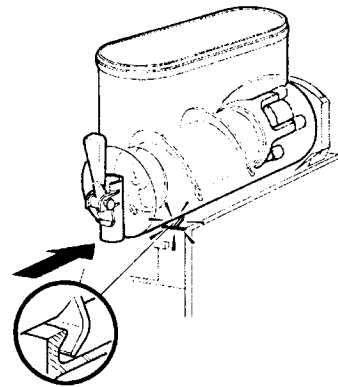
- 6 - Install the outer spiral. Slide it over the evaporator until its front notch engages with the exposed end of the auger shaft (see figure 16).



**figure 16**

- 7 - Push the bowl towards the rear wall of the unit until it fits snugly around the gasket and its front fastening hooks are

properly engaged (see figure 17).



**figure 17**

- 8 - On MT 1P model install the lateral tray by reversing the disassembly steps (see figure 6).  
 9 - Use fresh product to chase any remaining sanitizer from the bottom of the bowl(s). Drain this solution. Do not rinse out the machine.

#### 5. 4 IN-PLACE SANITIZATION

The In-Place Sanitization prior to starting the machine may be performed, if needed, only as further precaution, in addition to the Disassembled Parts Sanitization described before, but never in lieu of it.

- 1 - Prepare two gallons of a warm (45-60°C / 120-140 °F) sanitizing solution (100 PPM chlorine residual) according to your local Health Codes and manufacturer's specifications.
- 2 - Pour the solution into the bowl(s).
- 3 - Using a brush suitable for the purpose, wipe the solution on all surfaces protruding above the solution-level and on the underside of the top cover(s).
- 4- Install the top cover(s) and operate the unit. Allow the solution to agitate for about two minutes. Drain the solution out of the bowl(s).
- 5 - Use fresh product to chase any remaining sanitizer from the bottom of the bowl(s). Drain this solution. Do not rinse out the machine.

#### 6 ROUTINE MAINTENANCE

- 1 - **Daily:** inspect the machine for signs of product leaks past seals and gaskets. If proper assembly does not stop leaks around seals or gaskets, check for improper lubrication, worn or damaged parts. Replace parts as needed.
- 2 - **Monthly on MT 1 P, MT 2 and MT 3 models:** remove the dust from the condenser filter.

**ATTENTION**

**Before any disassembly and/or cleaning procedure make sure that the dispenser is disconnected from its power source by unplugging it or switching off the 2-pole wall breaker.**

Remove the only left panel (from faucet side) unscrewing



the two plastic coated screws (see figure 18).

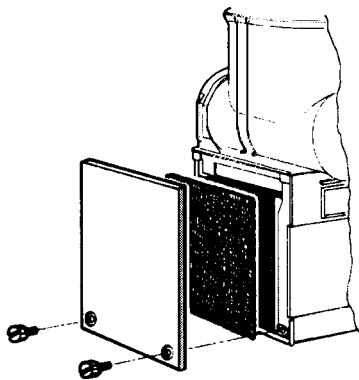


figure 18



### ATTENTION

Condenser fins are very sharp. Use extreme caution when cleaning.

## 6.1 MAINTENANCE (TO BE CARRIED OUT BY QUALIFIED SERVICE PERSONNEL ONLY)

- 1 - **Monthly on MT 1 model:** remove the dust from the condenser. To do this unplug the unit or switch off the 2-pole wall breaker and then remove the panels.
- 2 - **Annually:** remove the panels and clean the inside of the machine including the base, side panels, condenser, etc.
- 3 - Never remove the insulating jacket from around the suction tubing of the evaporator (the copper tubing located on the right side of gear motor). In case the insulating jacket is missing replace the entire parts with original spare parts from the supplier.
- 4 - In order to prevent any damages to the dispenser, all plastics parts must be lubricated only with grease supplied by the manufacturer or with another lubricating product suitable for polycarbonate.



### IMPORTANT

The electric diagram of the dispenser is located in the inner part of the dispensing side panel.

## 7 DEFROST TIMER (OPTIONAL)

The Defrost Timer, located on the right side of the unit, automatically switches the dispenser from Granita mode to Soft Drink mode and the opposite. This means that during defrost periods frozen Granita will melt to thermostat setting temperature and once defrost period has expired, the product

automatically freezes down again to Granita setting viscosity.

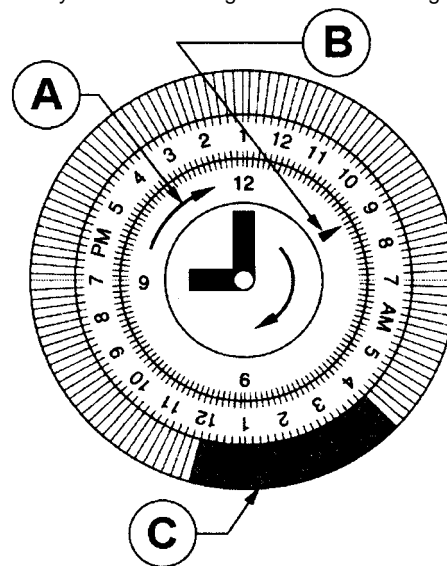
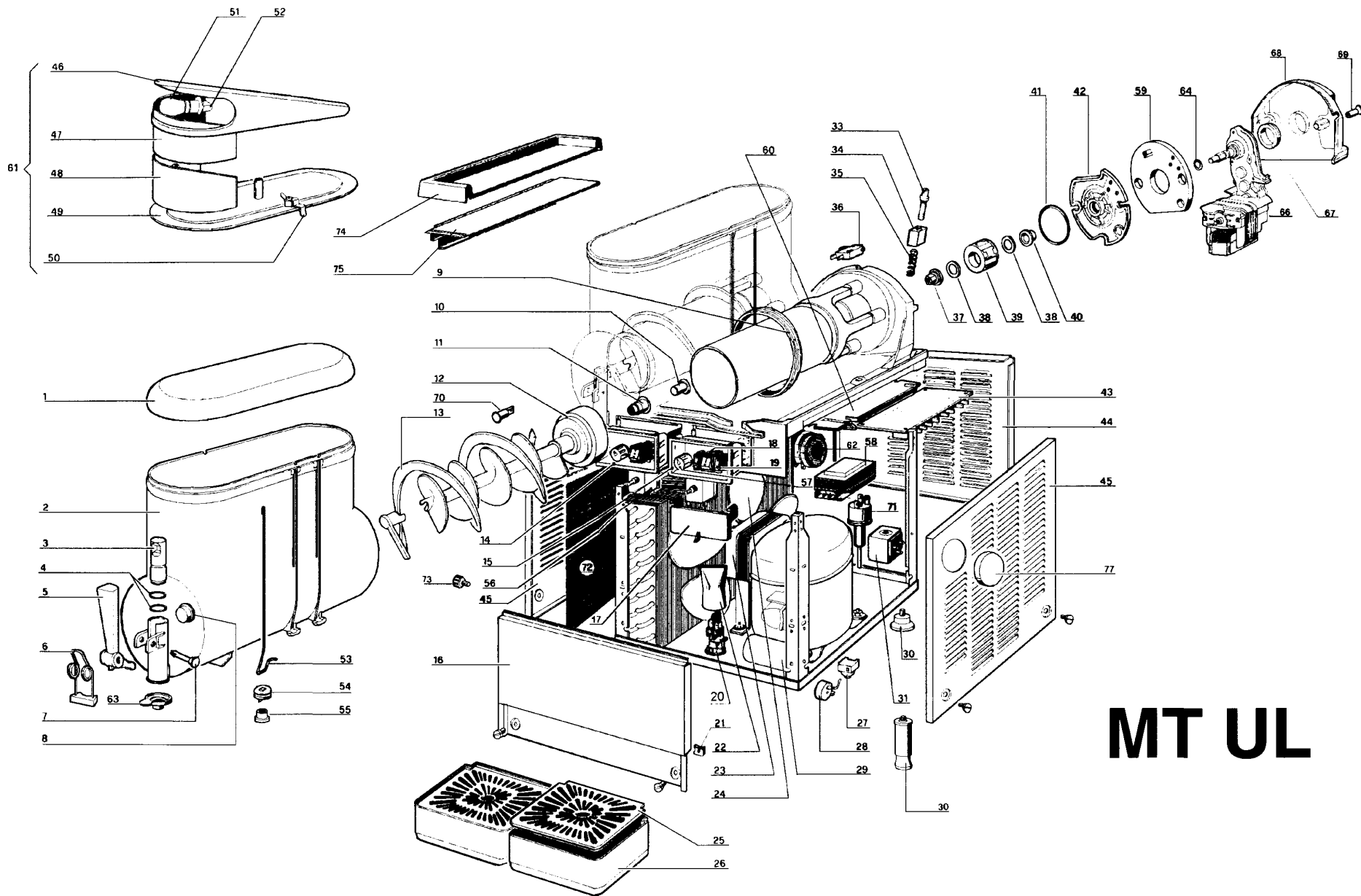


figure 19

To operate the defrost timer proceed as follows (see figure 19).

- 1 - Set the time of the day by rotating the dial clockwise (arrow A). **Never rotate the timer counterclockwise** as this would damage the internal mechanism. Align the current time of day with the arrow B on the timer face. This is a 24 hour timer showing both A.M. and P.M.
- 2 - Program the defrost timer by pushing out on the tabs C that correspond to the hours desired to defrost. Each tab represents 15 minutes. A minimum of four to eight hours are required to defrost frozen beverage (depending on ambient conditions).

**Note:** when all the tabs are pushed in the defrost function is OFF (the machine operates as if it were not equipped with Defrost Timer).



**MT UL**

## SPARE PARTS PRICE LIST - MT UL MODELS

DWG NO.	PART NO.	DESCRIPTION
1	00263	Transparent cover
2	00106	Bowl
3	00161	Faucet piston
4	00101	Faucet piston "0" Ring
5	00102	Faucet handle
6	00122	Faucet handle spring
7	00103	Faucet handle pin
8	00109	Thrust washer
9	00105	Bowl gasket
10	00126	Rear wall front bushing
11	00127	Auger bushing
12	00110	Auger
13	00111	Outer spiral
14	00129	Switch box
15	00130	Power switch box
16	000	Dispensing side panel
17	00245	Switch box cover
18	00123	3-position switch
19	00124	2-position switch
20	00265	Terminal block w/cable
21	00179	Clip
22	00297	Terminal block protection
23	000	Fan motor
24	00133	Fan blade
25	000	Drip tray cover
26	000	Drip tray
27	XXX	Relay
28	XXX	Overload protector

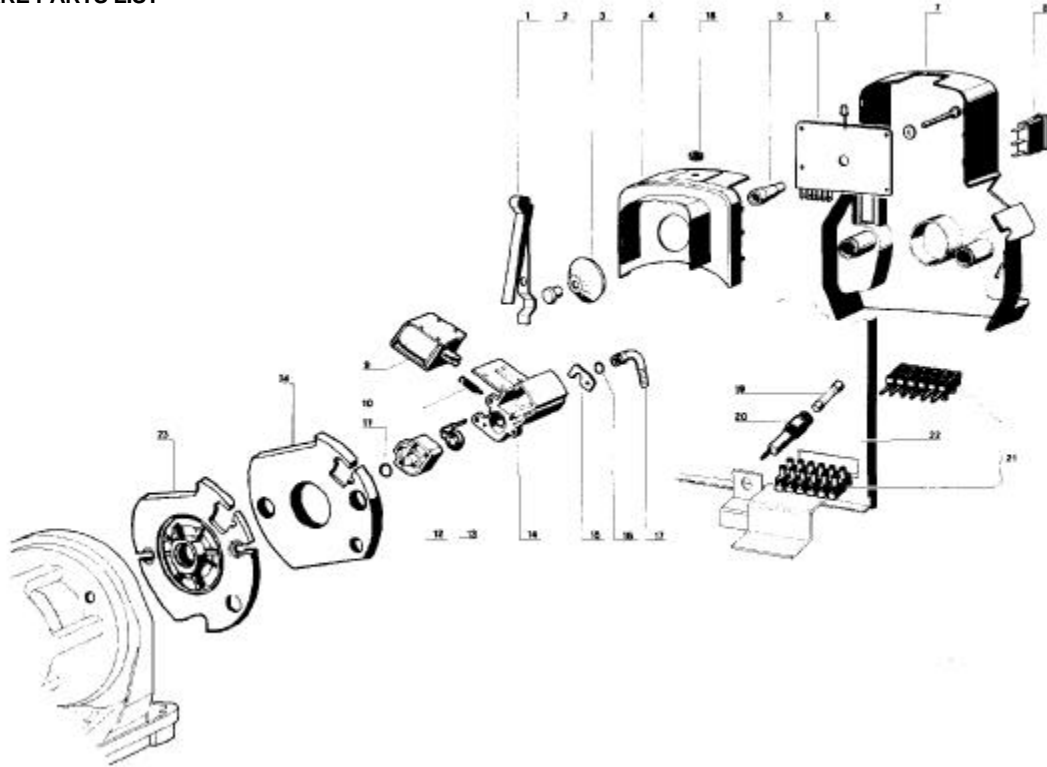
DWG NO.	PART NO.	DESCRIPTION
29	XXX	Starling-run capacitor
30	00158	Rubber leg
30	00092	4-leg
31	XXX	Solenoid valve coil
33	00087	Density adjustment screw
34	00089	Shaped nut
35	00088	Density spring
36	00121	Microswitch
37	00227	Rear wall rear bushing
36	00229	Magnetic drive washer
39	00228	Magnetic drive
40	00230	Flange bushing
41	00226	Flange "0" Ring 3231
42	00183	Gear motor flange
43	000	Delay electronic device
44	000	Back panel
45	00238	MT 1 side panel
45	00237	MT1P-2-3 side panel
45	00267	MT 1P-2-3 side panel w/timer
46	00147	Lighted top cover (upper)
47	00178	Fruit picture
48	00188	Picture screen
49	00094	Lighted top cover (lower)
50	00084	Top cover light contact
51	00100	Bulb
52	00131	Bulb socket
53	00148	Light wire
54	00098	Flexible contact

DWG NO.	PART NO.	DESCRIPTION
55	00177	Fixing ring
56	00132	Thermostat
57	00182	Thermostat knob
58	000	Transformer
59	00231	Insulation foam
60	00268	PWB housing
61	00099	Lighted top cover (assy.)
62	00269	Defrost timer switch
63	00134	Restrictor cap
64	00144	Central shaft "0" ring
66	00046	Gear motor
67	00153	Rear bushing
68	00091	Rear cover
69	00154	Rear cover fixing screw
70	00181	Warning light
71	00195	Safety pressure switch
72	00119	Condenser filter
73	00135	Panel fixing screw
74	00250	Side tray for MT1PUL
75	00251	Upper tray w/bkt for MT 1 P
77	00157	Timer cover

DWG NO.	PART NO.	PART NO.	PART NO.	PART NO.
000				
	MT1 UL	MT1PUL	MT2UL	MT3UL
16	00239	00271	00240	00241
23	00248	00108	00108	00108
25	00138	00272	00138	00138
26	00139	00273	00139	00139
43	00249	00249	00113	00081
44	00235	00275	00236	00276
58	00192	00192	00193	00194

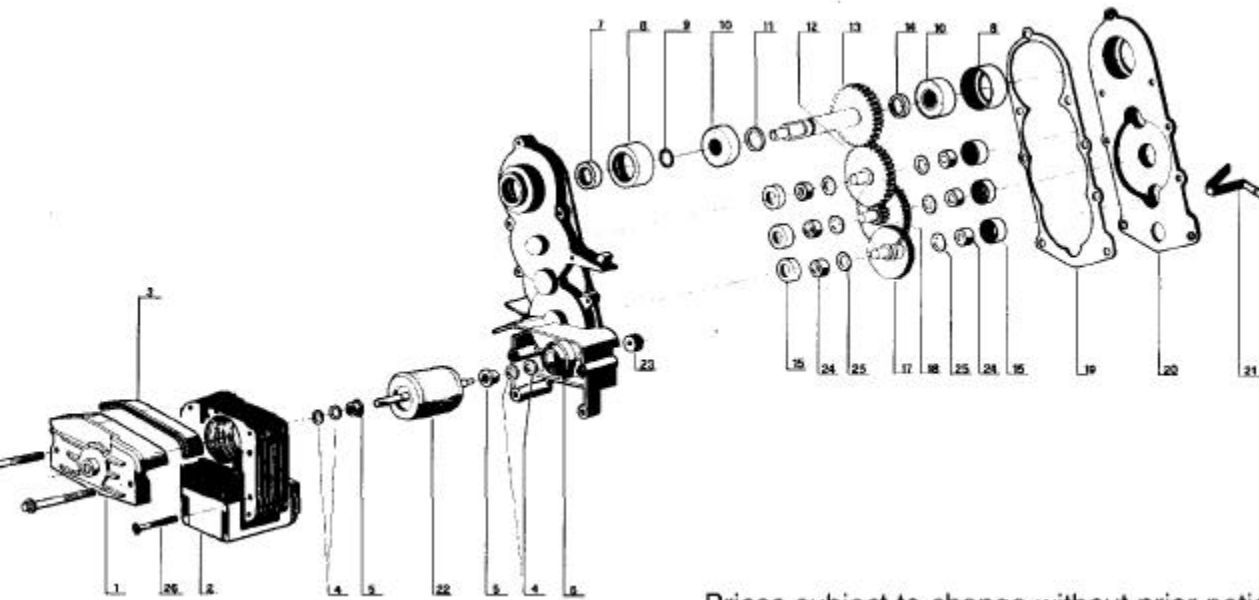
PARTS NOT SHOWN	
PART NO	DESCRIPTION
00107	Defrost Timer
00146	Petrogel
00120	Solenoid Valve Coil
xxx Please order what is printed on piece	

**WATER FILL SYSTEM SPARE PARTS LIST**



DWG NO.	PART NO.	DESCRIPTION
1	00115	Clip probe
2	00277	Contact
3	00278	Flexible contact
4	00279	Front cover
5	00280	Contact spacer
6	00114	Control PWB
7	00281	Rear cover
8	00282	Three position switch
9	00283	Solenoid valve
10	00284	Spring
11	00144	Faucet "O" ring
12	00285	Faucet front part
13	00286	Faucet gasket
14	00287	Faucet rear part
15	00288	Fitting locker
16	00112	Fitting "O" ring
17	00095	Bent 1/4" fitting
18	00289	LED light gasket
19	00290	1.25amps250Vfuse
20	00291	Fuse holder
21	00292	Terminal block
22	00293	MT2 AF back panel
22	00294	MT3 AF back panel
23	00295	Gear motor flange
24	00231	Insulation foam

**GEAR MOTOR SPARE PARTS LIST**



DWG NO.	PART NO.	DESCRIPTION
1	00097	Bracket wth bushing
2	00156	Stator
3	00296	Stator protection gasket
4	00168	Washer
5	00253	Rotor spacer
6	00190	Gear box w/bushing
7	00256	Seal retainer
8	00254	Ball bearing rubber cap
9	00144	Gear motor "O" ring
10	00247	Ball bearing 28 mm
11	00257	1.5 mm spacer
12	00184	Third gear
13	00165	Fourth gear
14	00258	3.3 mm spacer
15	00259	Bushing rubber cap
17	00164	First gear
18	00167	Second gear
19	00260	Gasket
20	00189	Gear box cover
21	00261	Microswitch spring
22	00180	Rotor
23	00187	Pinion
24	00169	Bushing
25	00170	Washer
26	00262	Stator screw

Prices subject to change without prior notice