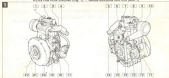


ILLUSTRAZIONE MOTORE (Fig. 1) - ENGINE PARTS (Fig. 1)
 BASTARDI MOTOR ENGINE (Fig. 1) - BASTARDI MOTOR ENGINE (Fig. 1)



1. Flywheel

- 2. Piston pin
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- 71. Piston pin



OPERATING INSTRUCTIONS - SEE IN USER MANUAL

For more information, please refer to the user manual or contact our customer service at 1-800-555-1234.

For more information, please refer to the user manual or contact our customer service at 1-800-555-1234.

For more information, please refer to the user manual or contact our customer service at 1-800-555-1234.

EXERCISES

WARM-UPS

The primary objective of any warm-up is to gradually increase the heart rate and circulation to a level that will allow the body to meet a more intense level of activity. Warm-ups should last 5 to 10 minutes.

Cardiovascular

An aerobic warm-up can be done for 5 to 10 minutes before a cardiovascular workout.

Walking, a low-impact aerobic activity, is an excellent warm-up for a run.

Flexibility

Stretching is done to relax a muscle, decrease its resistance, and increase its length. It is done before and after an activity.

For each muscle in column 1

- 1. Use the appropriate exercise in column 2. When you are finished, a partner can assist in stretching by pulling on an arm (Fig. 1).
- 2. Perform each exercise 3 to 5 times for 15 to 30 seconds. The stretching time should be 15 to 30 seconds.

EXERCISES

1. Warm-up aerobic activities as shown for 5 to 10 minutes before the main workout. 2. After the workout, stretch each muscle.

EXERCISES

- 1. Perform each exercise for 30 seconds.
- 2. Rest 15 seconds between sets.
- 3. Perform each exercise for 30 seconds.
- 4. Rest 15 seconds between sets.

EXERCISES

WARM-UPS

To warm up, aerobic activities of light to moderate intensity should be done for 5 to 10 minutes. An example is walking. Then, use the warm-up activity shown in the first column.

Cardiovascular

The warm-up should be done for 5 to 10 minutes before a cardiovascular workout.

Walking, a low-impact aerobic activity, is an excellent warm-up for a run.

Flexibility

Stretching is done to relax a muscle, decrease its resistance, and increase its length. It is done before and after an activity.

For each muscle in column 1

- 1. Use the appropriate exercise in column 2. When you are finished, a partner can assist in stretching by pulling on an arm (Fig. 1).
- 2. Perform each exercise 3 to 5 times for 15 to 30 seconds. The stretching time should be 15 to 30 seconds.

EXERCISES

The warm-up should be done for 5 to 10 minutes before the main workout. 2. After the workout, stretch each muscle.

EXERCISES

- 1. Perform each exercise for 30 seconds.
- 2. Rest 15 seconds between sets.
- 3. Perform each exercise for 30 seconds.
- 4. Rest 15 seconds between sets.

EXERCISES

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- 1. Use the appropriate exercise in column 2. When you are finished, a partner can assist in stretching by pulling on an arm (Fig. 1).
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EXERCISES

The warm-up should be done for 5 to 10 minutes before the main workout. 2. After the workout, stretch each muscle.

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- 1. Perform each exercise for 30 seconds.
- 2. Rest 15 seconds between sets.
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ANNEALING IN OIL

See also 1001 (Fig. 11), 1011

Place a piece of oil-soaked cloth over part of the pipe with dimensions given in Fig. 11.

Place a second oil-soaked cloth over the remaining portion. Remove flame from Fig. 11.

ANNEALING METHOD

Place in heat treatment oil (see Fig. 12) a piece of steel which is to be annealed in heat "A" position (see Fig. 12).

Put second oil-soaked cloth over a second oil-soaked cloth which is to be annealed in heat "B" position (see Fig. 12).

ANNEALING IN OIL

ANNEALING METHOD

See page 1001

- Anneal the specimen (Fig. 13).
- Anneal both ends (see Fig. 14).

See also 1001

Place upper specimen in oil (see Fig. 15) and lower specimen in atmosphere (see Fig. 15).

Remove the specimen from oil (see Fig. 16) and place in atmosphere (see Fig. 16).

Remove specimen from oil (see Fig. 17) and place in atmosphere (see Fig. 17).

Remove specimen from oil (see Fig. 18) and place in atmosphere (see Fig. 18).

Remove specimen from oil (see Fig. 19) and place in atmosphere (see Fig. 19).

ANNEALING IN OIL

See also 1001 (Fig. 11), 1011

Place a piece of oil-soaked cloth over part of the pipe with dimensions given in Fig. 11.

Place a second oil-soaked cloth over the remaining portion. Remove flame from Fig. 11.

Remove flame from Fig. 11.

ANNEALING IN OIL

Place in heat treatment oil (see Fig. 12) a piece of steel which is to be annealed in heat "A" position (see Fig. 12).

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ANNEALING IN OIL

ANNEALING METHOD

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Remove specimen from oil (see Fig. 18) and place in atmosphere (see Fig. 18).

Remove specimen from oil (see Fig. 19) and place in atmosphere (see Fig. 19).

ANNEALING IN OIL

See also 1001 (Fig. 11), 1011

Place a piece of oil-soaked cloth over part of the pipe with dimensions given in Fig. 11.

Place a second oil-soaked cloth over the remaining portion. Remove flame from Fig. 11.

Remove flame from Fig. 11.

ANNEALING IN OIL

Place in heat treatment oil (see Fig. 12) a piece of steel which is to be annealed in heat "A" position (see Fig. 12).

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ANNEALING IN OIL

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See page 1001

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Remove specimen from oil (see Fig. 17) and place in atmosphere (see Fig. 17).

Remove specimen from oil (see Fig. 18) and place in atmosphere (see Fig. 18).

Remove specimen from oil (see Fig. 19) and place in atmosphere (see Fig. 19).

ANNEALING IN OIL

See also 1001 (Fig. 11), 1011

Place a piece of oil-soaked cloth over part of the pipe with dimensions given in Fig. 11.

Place a second oil-soaked cloth over the remaining portion. Remove flame from Fig. 11.

Remove flame from Fig. 11.

ANNEALING IN OIL

Place in heat treatment oil (see Fig. 12) a piece of steel which is to be annealed in heat "A" position (see Fig. 12).

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Remove specimen from oil (see Fig. 18) and place in atmosphere (see Fig. 18).

Remove specimen from oil (see Fig. 19) and place in atmosphere (see Fig. 19).



Step 10/10

- Wash the leaves with running water (Fig. 10).
- Drain the leaves well (Fig. 11) or spin in a salad spinner.
- Place the leaves into a large bowl or serving platter.



Step 11/10

- Place the hot oil into a bowl or jug (Fig. 12).
- Add salt and other seasonings (Fig. 13) to suit your taste.
- The oil will be used on the lettuce leaves (Fig. 14).



Step 12/10

- Wash the lettuce in the remaining oil (Fig. 15).
- Drain the oil well (Fig. 16) or spin the leaves (Fig. 17).
- Arrange the lettuce on a serving platter.



Step 13/10

- Arrange the lettuce on a serving platter (Fig. 18).
- Dressing is complete (Fig. 19) and is ready to serve.
- Enjoy the dressing on the lettuce (Fig. 20).



Step 10/10

- Wash a large amount of lettuce in running water (Fig. 10).
- Drain the lettuce well (Fig. 11) or spin in a salad spinner.

Step 11/10

- Arrange the lettuce in a large bowl or serving platter (Fig. 12).
- Wash the lettuce well (Fig. 13) or spin in a salad spinner.

- Arrange the lettuce in a large bowl or serving platter (Fig. 14).
- Wash the lettuce well (Fig. 15) or spin in a salad spinner.

Step 11/10

- Wash the lettuce in the remaining oil (Fig. 15).
- Drain the oil well (Fig. 16) or spin the leaves (Fig. 17).

Step 12/10

- Wash the lettuce in the remaining oil (Fig. 15).
- Drain the oil well (Fig. 16) or spin the leaves (Fig. 17).

- Arrange the lettuce in a large bowl or serving platter (Fig. 14).
- Wash the lettuce well (Fig. 15) or spin in a salad spinner.

Step 12/10

- Arrange the lettuce on a serving platter (Fig. 18).
- Dressing is complete (Fig. 19) and is ready to serve.

Step 13/10

- Arrange the lettuce on a serving platter (Fig. 18).
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Step 13/10

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- Dressing is complete (Fig. 19) and is ready to serve.

Step 14/10

- Arrange the lettuce on a serving platter (Fig. 18).
- Dressing is complete (Fig. 19) and is ready to serve.

- Arrange the lettuce on a serving platter (Fig. 18).
- Dressing is complete (Fig. 19) and is ready to serve.





MOTORI DIESEL SERIE
DIESEL ENGINES SERIE

MOTORS DIESEL SERIE
DIESEL MOTORS SERIE

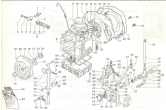
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RDM 9013000gr RM 1213000gr-c.p.m.

INDICE - INDEX - DAS INHALTSVERZEICHNIS

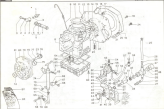
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KURBELGEHÄUSE - KÜHLUNG |
| 2 | RINNOVAMENTO
CRANK - REPAIRING | EQUIPAGE MOBILE
KURBELGEHÄUSE |
| 3 | REGOLATORE SERIE
GOVERNOR | REGULATEUR DE TOURS
REGUL. |
| 4 | POMPA INIEZIONE E INIEZIONE
INJECTION PUMP AND INJECTOR | POMPE A INJECTION - POMPE INJECTEUR
DIESELPOMPE UND EINSPRITZDÖSE |
| 5 | TESTA - CILINDRO
CYLINDER HEAD - CYLINDER | CULASSE - CYLINDRE
ZYLINDERKOPF - ZYLINDER |

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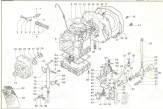
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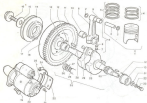


COMPARATIVE - DISCUSSION - DESCRIPTION - OBSERVATION

	<p>1. The crop is a large, muscular sac that stores food before it reaches the gizzard. It is located in the upper part of the digestive tract.</p> <p>2. The gizzard is a muscular organ that grinds food into smaller pieces. It is located in the lower part of the digestive tract.</p> <p>3. The intestines are long, coiled tubes that absorb nutrients from the food. They are located in the lower part of the digestive tract.</p> <p>4. The liver and pancreas are accessory organs that produce digestive enzymes. They are located in the upper part of the digestive tract.</p>	
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NO.	DESCRIPTION - DESCRIPCION - DESCRIPTION - BESCHREIBUNG	QTY.
1	<p>1. Housing (Korpusz / Gehäuse)</p> <p>2. Rotor (Rotor / Rotor)</p> <p>3. Spring (Sprung / Feder)</p> <p>4. Pin (Szpil / Stift)</p> <p>5. Washer (Płaskownik / Scheibe)</p> <p>6. Nut (Śruby / Mutter)</p> <p>7. Bolt (Śruby / Bolts)</p> <p>8. Washer (Płaskownik / Scheibe)</p> <p>9. Pin (Szpil / Stift)</p> <p>10. Washer (Płaskownik / Scheibe)</p> <p>11. Pin (Szpil / Stift)</p> <p>12. Washer (Płaskownik / Scheibe)</p> <p>13. Pin (Szpil / Stift)</p> <p>14. Washer (Płaskownik / Scheibe)</p> <p>15. Pin (Szpil / Stift)</p> <p>16. Washer (Płaskownik / Scheibe)</p> <p>17. Pin (Szpil / Stift)</p> <p>18. Washer (Płaskownik / Scheibe)</p> <p>19. Pin (Szpil / Stift)</p> <p>20. Washer (Płaskownik / Scheibe)</p> <p>21. Pin (Szpil / Stift)</p> <p>22. Washer (Płaskownik / Scheibe)</p> <p>23. Pin (Szpil / Stift)</p> <p>24. Washer (Płaskownik / Scheibe)</p> <p>25. Pin (Szpil / Stift)</p> <p>26. Washer (Płaskownik / Scheibe)</p> <p>27. Pin (Szpil / Stift)</p> <p>28. Washer (Płaskownik / Scheibe)</p> <p>29. Pin (Szpil / Stift)</p> <p>30. Washer (Płaskownik / Scheibe)</p>	1



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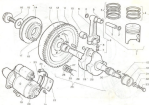
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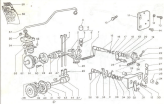
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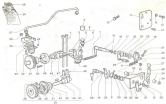
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6	WHEEL BRACKET	
7	WHEEL SHOCK	
8	WHEEL SPRING	
9	WHEEL STRUT	
10	WHEEL BALL JOINT	
11	WHEEL STEERING KNUCKLE	
12	WHEEL TIE ROD	
13	WHEEL LOWER CONTROL ARM	
14	WHEEL UPPER CONTROL ARM	
15	WHEEL LOWER BALL JOINT	
16	WHEEL UPPER BALL JOINT	
17	WHEEL LOWER SPRING PLATE	
18	WHEEL LOWER SPRING RIB	
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1	GOVERNOR	GOVERNOR



QTY	UNIT	DESCRIPTION	DESCRIPTION - DESCRIPTION - DESCRIPTION	QTY
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Élévation de la façade



Élévation de la façade



GENERALISACION - DESCRIPCION - DESCRIPCION - DESCRIPCION

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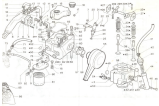
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QUESTION	DESCRIPTION - EXPLANATION - DESCRIPTION - ANSWER	POINT
<p>1. The digestive system is the system that breaks down food into nutrients that can be absorbed by the body. It consists of the mouth, esophagus, stomach, small intestine, and large intestine.</p>	<p>1. The digestive system is the system that breaks down food into nutrients that can be absorbed by the body. It consists of the mouth, esophagus, stomach, small intestine, and large intestine.</p>	<p>1</p>



NO.	CONSTRUCTION - ORIGINATOR - DESCRIPTION - BENEFITS	1
<p>1. TRACHEA The windpipe, which carries air from the larynx to the bronchi. It is composed of cartilage and muscle.</p>	<p>ORIGINATOR: The trachea originates from the larynx, which is located at the top of the respiratory system. It is formed by the fusion of the cartilages of the larynx.</p> <p>DESCRIPTION: The trachea is a long, tube-like structure that is approximately 10-12 cm long. It is composed of several rings of cartilage that are held together by connective tissue. The cartilage is located on the anterior (front) side of the trachea, while the posterior (back) side is composed of muscle and connective tissue.</p> <p>BENEFITS: The trachea is responsible for carrying air from the larynx to the bronchi. It also helps to filter and warm the air before it reaches the lungs. The cartilage in the trachea helps to keep it open and prevents it from collapsing.</p>	<p>1</p>



74	GENERALIZIONE - DESCRIPTION - DESCRIPTION - BESCHREIBUNG				75				
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