



MANUAL DE INSTRUCCIONES

Instalación | Mantenimiento | Uso | Seguridad

Sierra para Carnes



Modelo: SFMIM

Modelos

SFMI MAX
SFMP MAX

SFGI MAX
SFGP MAX

SFGI SUPER
SFGP SUPER

Imagen meramente ilustrativa.

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CAUTION!

The characteristics, pictures and figures presented in this manual should be considered for information. IMG BRASIL reserves the right to make such modifications as may be deemed necessary without prior notice.

1. Safety Information

1.1 General Warnings

- Cautions / precautions must be observed when installing, using, maintaining and discontinuing use of this equipment;
- Before carrying out any operation (assembly, use (use), maintenance and reuse after prolonged use of the equipment), read the manual carefully;
- The machine must be used by trained personnel familiar with the use and safety regulations described in this manual;

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capacities, or people with lack of experience and knowledge, unless they have received instructions regarding the use of the device or are under the supervision of a person responsible for their safety.

- It is recommended that children be supervised to ensure that they are not playing with the equipment;
- In case of rotation of the personnel that will work with the equipment, the new operator must be educated about the standards and the operation of the same one;
- The operator must use the **Adequate PPE** (equipment for individual safety). As for example: use touches the hair avoiding that they lock in the moving parts of the machine;
- The operator must always be aware of situations that can cause a risk of accidents and avoid them. For example: avoid working with sleeves of loose uniforms, where they can lock in moving parts, causing accidents;
- After reading and clarifying all doubts, this manual should be carefully stored in an easily accessible location, known to all persons who will operate the machine and make it available to those who will carry out maintenance for any inquiries. Whenever any questions arise, be sure to check the manual. Do not operate the machine in any way with doubts;
- In the installation, it is essential to make this manual available to the professionals who will do the same;
- Even if there is a safety system in the machine, never open the door or place your hands, fingers or objects (such as spoons and knives) on the blade and moving parts or near them with the machine on, avoiding personal injury or damage to the machine;
- Never touch the blade while the machine is running;
- Before starting cleaning and any maintenance, it is essential to disconnect the machine from the mains and must only be carried out by properly trained personnel;
- Periodically check the condition of the cables and electrical parts;
- Do not leave the machine switched on unattended.



CAUTION!

Do not perform repairs on your own. Refer servicing to qualified service personnel. Use only original parts in your device.

2. Technical Characteristics

2.1 Main Components

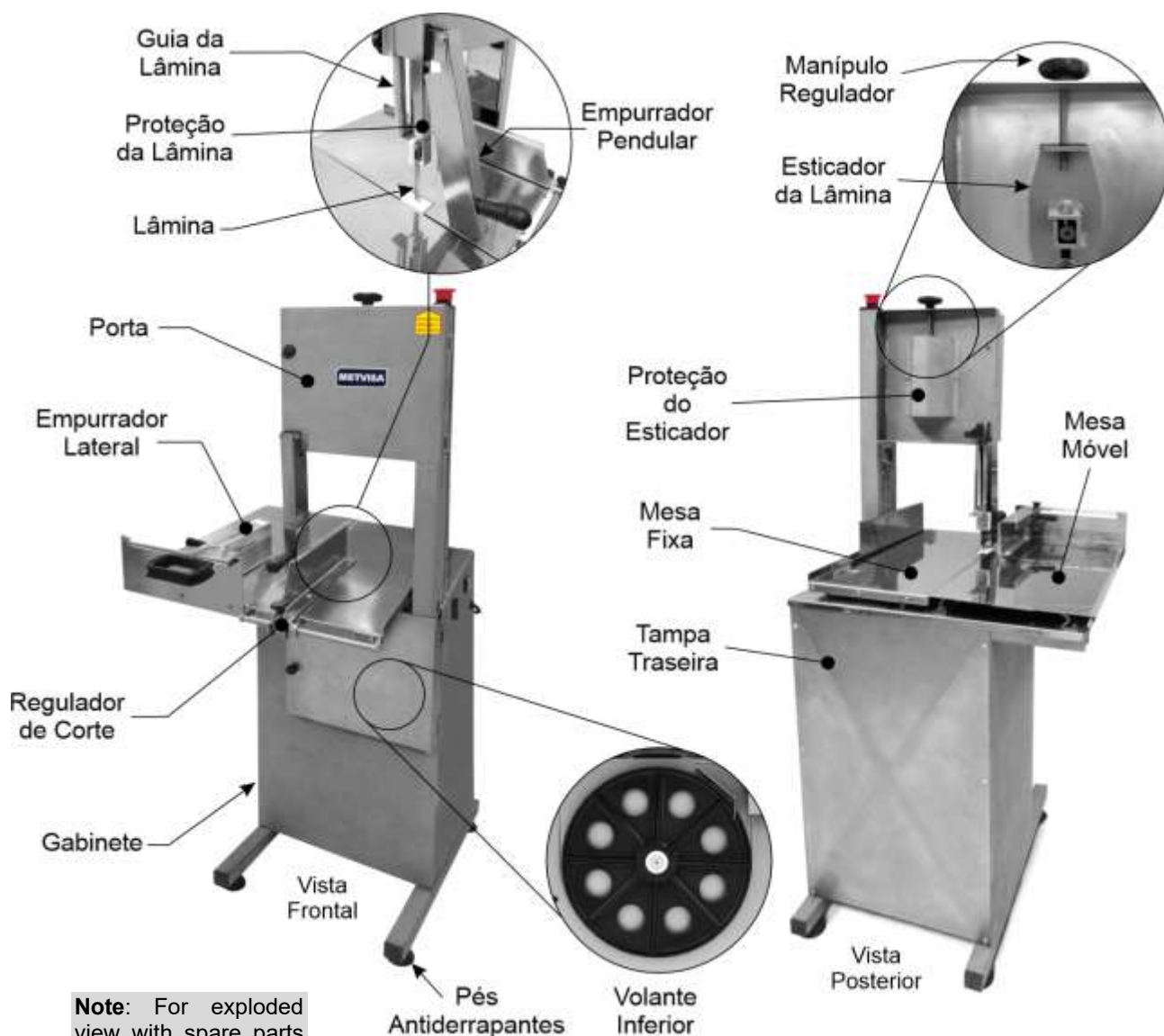
For the equipment described in this manual, safety in use, cleaning, maintenance and maximum hygiene are guaranteed by the design and special design of all parts and also by using stainless steel and other materials suitable for contact with the food.

The equipment was built with the following features:

- In the SFMI and SFGI model, the structure and parts in sheets are made of stainless steel. In the SFMP and SFGP model in carbon steel coated with epoxy electrostatic paint, an excellent corrosion protection. In both models, the blade is made of stainless steel that resists the attack of various corrosive agents, such as most organic acids, organic substances in general, alkalis, oxy-salts, etc.

Note: Stainless steel is attacked by sulfuric acid, and also does not withstand hydrochloric acid, dilute sulfuric acid, chlorides and halides in general.

Following are the main components of the equipment:



Note: For exploded view with spare parts list, see the annexes.

2.2 Dados Técnicos

Model	Electric Cable (Code IMG)	Standard Measures for Operation Length.xHt.xWidth (mm)	Net Weight (aprox.) (kg)	Voltage (V)	Rated Current (A)	Extended Blade (mm)
SFMIM110M60S4	CBE002	670x1560x830	61,0	110	12,0	2180
SFMIM110M60S4						
SFMIM220M50S1	CBE020	670x1560x830	61,0	220	5,8	2180
SFMIM220M50S1						
SFMIM220M50S2	CBE007	670x1560x830	61,0	220	5,8	2180
SFMIM220M50S2						
SFMIM220M50S3	CBE272	670x1560x830	61,0	220	5,8	2180
SFMIM220M50S4	CBE001	670x1560x830	61,0	220	5,8	2180
SFMIM220M50S4						
SFMIM220M50S8	CBE282	670x1560x830	61,0	220	5,8	2180
SFMIM220M60S4	CBE001	670x1560x830	61,0	220	6,8	2180
SFMIM220M60S4						
SFGIM110M60S4	CBE003	880x1720x1190	89,0	110	17,3	2820
SFGIM110M60S4						
SFGIM220M50S1	CBE021	880x1720x1190	89,0	220	8,8	2820
SFGIM220M50S1						
SFGIM220M50S2	CBE008	880x1720x1190	89,0	220	8,8	2820
SFGIM220M50S2						
SFGIM220M50S3	CBE010	880x1720x1190	89,0	220	8,8	2820
SFGIM220M50S4	CBE002	880x1720x1190	89,0	220	8,8	2820
SFGIM220M50S4						
SFGIM240M50S6	CBE177	880x1720x1190	89,0	240	8,1	2820
SFGIM220M50S8	CBE284	880x1720x1190	89,0	220	8,8	2820
SFGIM220M60S4	CBE002	880x1720x1190	89,0	220	10,0	2820
SFGIM220M60S4						
SFGIS110M60S4	CBE003	880x1720x1190	90,0	110	21,1	2820
SFGIS110M60S4						
SFGIS220M50S1	CBE021	880x1720x1190	90,0	220	14,0	2820
SFGIS220M50S1						
SFGIS220M50S2	CBE008	880x1720x1190	90,0	220	14,0	2820
SFGIS220M50S2						
SFGIS220M50S3	CBE011	880x1720x1190	90,0	220	14,0	2820
SFGIS220M50S4	CBE002	880x1720x1190	90,0	220	14,0	2820
SFGIS220M50S4						
SFGIS220M60S4	CBE002	880x1720x1190	90,0	220	11,8	2820
SFGIS220M60S4						

* Background measurement considering the area that the movable table occupies during the cutting movement.

Sound Level: 80 dB.



ATTENTION!

Characteristics like: model, serial number and voltage of the equipment are provided on the label (figure below). Before installation, check that the power supply voltage of the appliance corresponds to that of the mains.



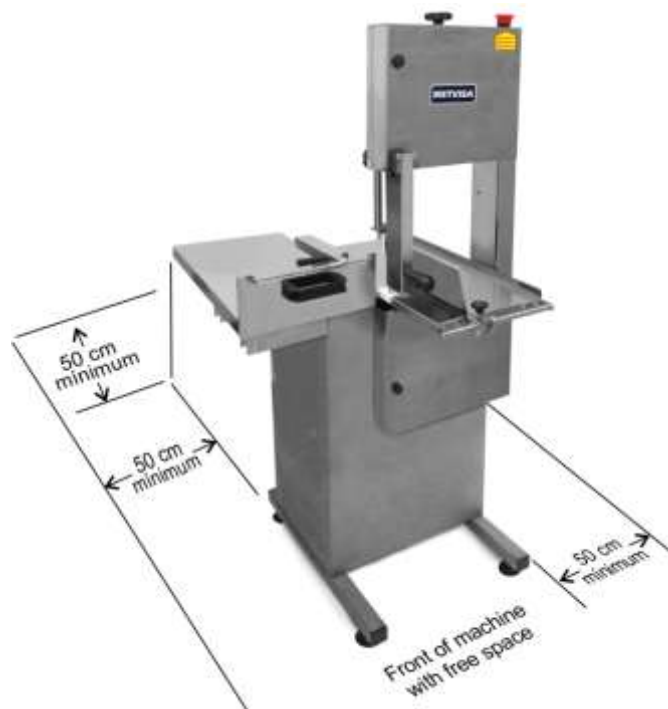
3. Installation

3.1 Machine Layout

The connection to the mains and the arrangement for operation must be carried out by a qualified professional. Check that the machine voltage matches the mains voltage.

In the installation, it is essential to make this manual available to the professionals who will do the same;

The machine should be positioned in a sufficiently wide area, with a well-leveled, dry and stable floor, away from sources of heat and water faucets, and where there is no heavy traffic. Install your machine leaving a free area on the front and a minimum distance of 50 cm on the sides and back so that it has enough space for inspection, maintenance, cleaning and use.





CAUTION!

The installation and the place where the machine will be disposed must comply with the norms of risk prevention and safety at work (regulatory norm in force in your country).

The manufacturer shall not be liable for any direct or indirect damages caused by non-compliance with these standards and other instructions presented in this manual.

3.2 Safety Measures and User Instruction

The professional that makes the sale of the equipment should instruct the user about the correct operation of the equipment and should give you this instruction manual.

The user must be informed of the necessary safety measures and must respect them as well as all the measures described in this manual.

Your machine has mechanical guards and a safety system that prevents the machine from operating if the door is open. Removal or tampering with these safety components can cause serious hazards to the operator.

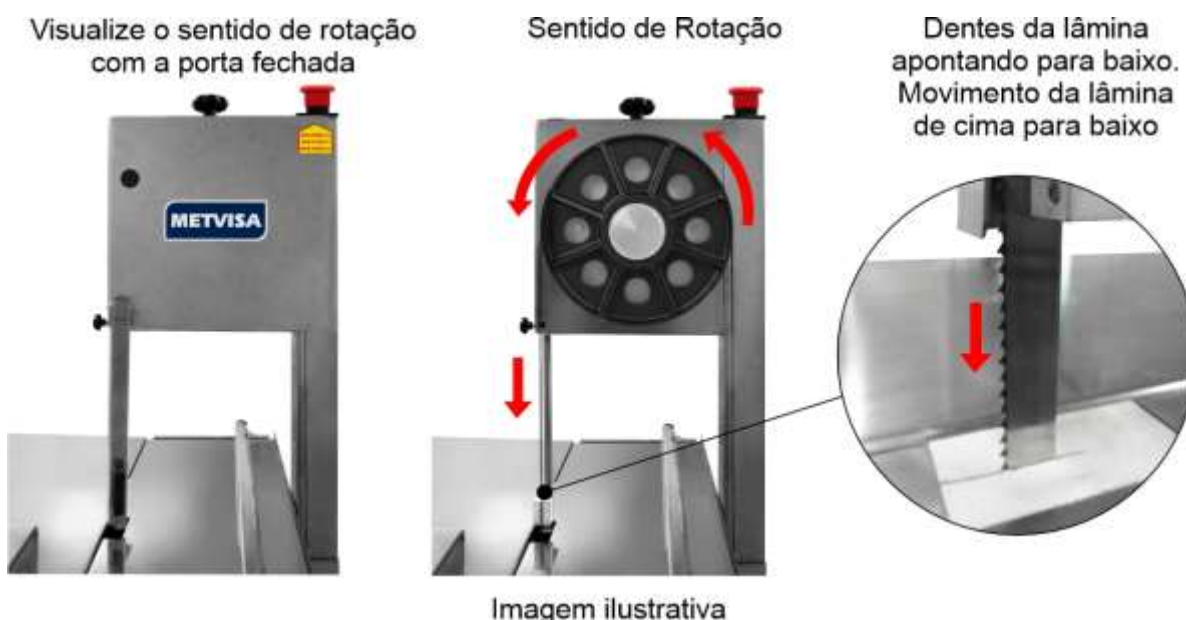


CAUTION!

Before operating your machine, check that the blade teeth are pointing downward, and that the direction of rotation of the wheels is counterclockwise. To do this, turn on the machine by pressing the power button in the "1" position (on). Position yourself in front of the machine and see if the blade moves up and down, as shown below.

In this image, just to illustrate the direction of rotation of the wheels, they are seen with the door open, but for practical verification, do not open the door, since the machine has a safety system that will not allow its activation if the door is open. Always check the direction of rotation with the doors closed and locked with the handles.

If the blade is moving from the bottom to the top (clockwise rotation), check that the electrical connection is reversed in relation to the wiring diagram (item 6 - Attachments) or contact your nearest authorized service center .



4. Equipment Use

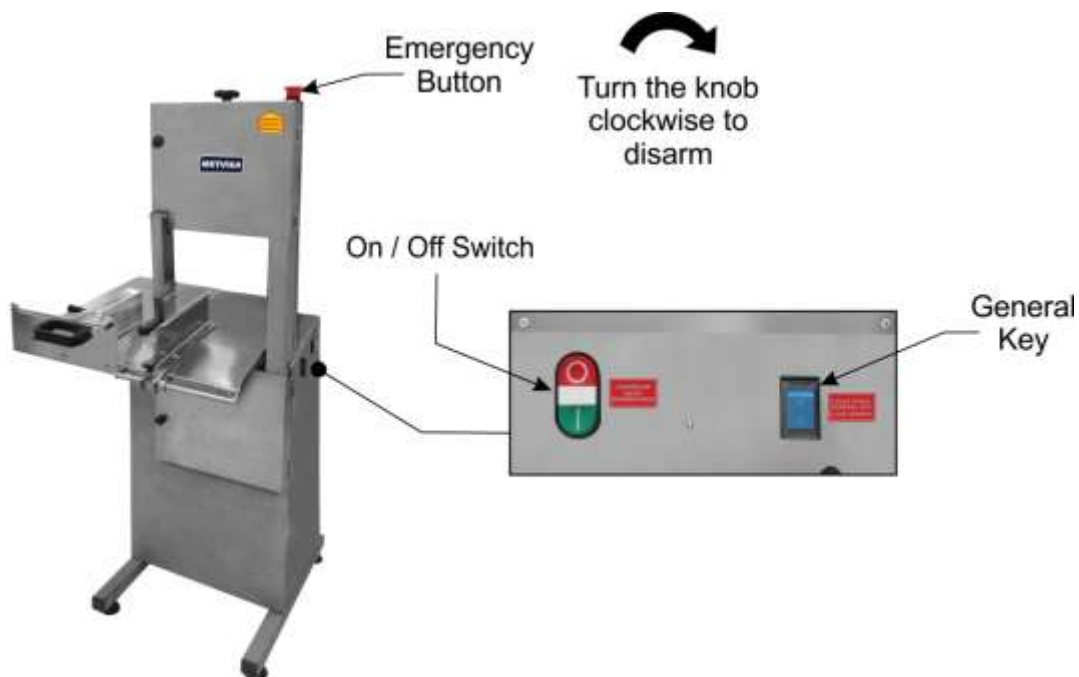
4.1 Utility

This equipment is exclusively intended for sawing, slicing beef, pork, fish and chicken.

4.2 Commands

The machine consists of general key (switch), on / off switch and emergency.

The on/off switch and general key are positioned on the right side of the cabinet. The emergency button is located on the top of the machine.



See description of each command below:

- **On/Off Switch** –used to activate and deactivate the electric power supply to the equipment. In position "1" active, in position "0" disables power supply.
- **General Key (Switch)** - device used to safely and permanently activate and deactivate the electric power supply to the machine. In position "1" active, in position "0" disables power supply.
- **Emergency Button** - must be activated in the case of the need to stop the machine due to an emergency. To activate the button simply press it and to disarm, rotate the clockwise button (according to the arrows on the button).

4.3 - Operating Procedures

Before operating your machine, make the perfect sanitation, especially of the components that will come in contact with the food (blade, fly wheels, tables, pushers, etc.). Do the cleaning with the machine disconnected from the mains. Follow the cleaning instructions in item 5 of this manual (below).

- **Operation:** The machine can only be operated after checking that the voltage is in accordance with the mains voltage, if the machine is positioned in an ideal location (as per instructions in 3.1), if the flywheels are rotating counterclockwise (instructions in item 3.2 Safety Measures) and that the door is closed and locked with the handles.

- **Cutting Adjustment:** With the machine switched off (power button in the "0" position), follow the instructions for setting the machine for cutting:

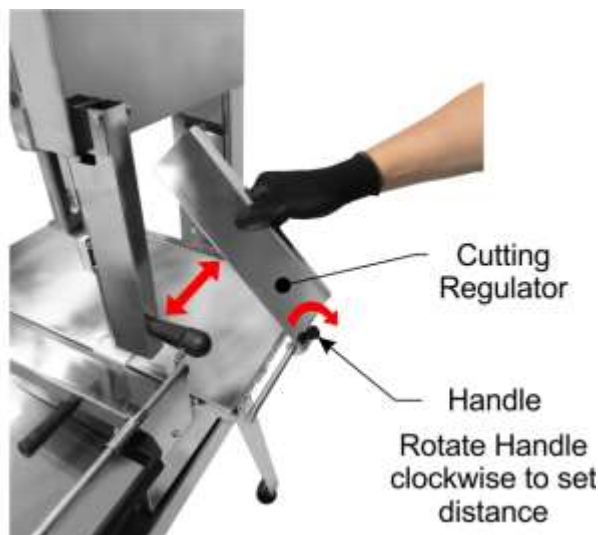
1. Facing the machine, pull the movable table toward you. Place the food to be processed on the movable table;

IMPORTANT

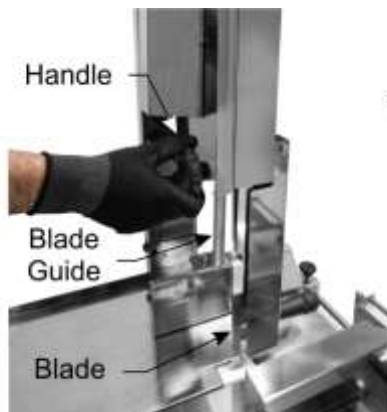
Never place a cutting food larger than the moving table.

2. On the fixed table is the cutting regulator which serves to limit the thickness of the cut of meat.

Loosen the handle and set the trim adjuster to the desired size to fix the distance, lock the regulator by rotating the handle clockwise;



3. Adjust the distance between the blade guard and the food so that the blade area is only necessary for cutting. To move the guard up or down, turn the handle near the guide counterclockwise. To set distance rotate clockwise.



Turn anti-clockwise to loosen handle Turn clockwise to lock handle



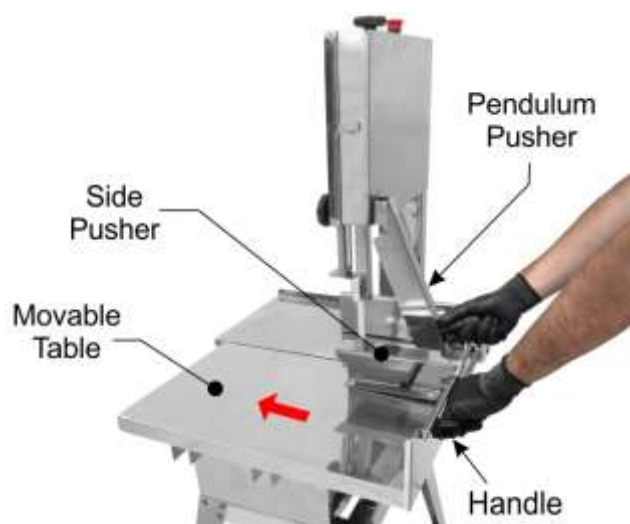
4. Put down the pusher over the food locking against the movable table.

• Cutting Operation:

1. Check that the emergency button is in the working (disarmed) position;
2. Turn the power switch to "1" (on). At that moment the blade begins to rotate;

3. With your left hand on the handle of the movable table and the right on the pendulum pusher, push the movable table steadily toward the blade by starting the cutting of the product. Press the product with the pendulum pusher to finish cutting.

Note: For cutting small parts, push the food with your right hand supported on the side pusher handle.



4. With your right hand, remove the slice behind the blade, avoiding contact with the cutting area. Stack the slices on the attached table;
5. Pull the movable table towards you and repeat the procedure until the end of the process;



CAUTION!

When moving the table back, be careful that the food does not touch the back (smooth) of the blade. In this way there is no risk of the food moving or even releasing the blade from the fly wheels, causing accidents.

6. After completing the cutting procedure, turn off the machine by pressing the power button in the "0" (off) position.



CAUTION!

Always use the movable table and the pusher of the machine to direct the food against the blade.

In no circumstances push with any other instrument or your own hands the food against the blade.

IMPORTANT

Check the blade tension. When the tension is insufficient, cutting deviations and premature wear of the blade occur. If it is necessary to adjust it, follow the instructions in item 5.2 (Maintenance and Behavior in Case of Faults) of this manual.



CAUTION!

Never place your hands, fingers or objects (such as spoons and knives) on the cutting blade while the machine is on as this may cause serious injury.



CAUTION!

If you notice that the machine can not slice the food or that it is not slicing, do not cut foods too thick, so as not to impair the speed and performance of the motor and the life of the machine.

Failure to observe this guideline will be considered as unsafe act and abusive use of equipment.

Any irregularities please contact the authorized service center nearest you.

5. Cleaning and Maintenance

5.1 Cleaning Procedures and Products Used

Your machine was built with first-line materials, so use it properly and you will get great satisfaction. Keep your machine always clean and well-cared for, which will make it much more durable.

A daily cleaning of the machine must be carried out for good operation and durability.



CAUTION!

Before performing maintenance or cleaning, make sure that the main switch (switch) is off and that the plug is disconnected from the mains.



CAUTION!

Do not use water jet to clean the machine.

IMPORTANT

This machine is not intended to be immersed in water for cleaning.

The machine should be cleaned as many times as possible to prevent food residue from drying out and sticking to parts. For cleaning, dilute soap or neutral detergent or ammonia-based remover in warm water and apply with a soft cloth. With a cloth moistened with water, rinse and then wipe the parts with a dry cloth.

Never use abrasive products or sponges and substances containing acids or chlorine to clean the metal parts, as they may scratch or damage the surface of the parts causing corrosion. Do not spill water on the engine and electrical parts for cleaning, otherwise, turning it on may cause electric shock or even burn the machine.



CAUTION!

It is extremely important that products used in cleaning ensure maximum cleanliness and are non-toxic.

Dry the blade thoroughly. Moisture compromises the life of the blade and yield of the cutting process.



CAUTION!

Take care when cleaning near the blade, it is extremely sharp. Handle with care as this may cause accidents. The same attention is paid to any other cutting component of the machine.

5.2 Maintenance and Behavior in Case of Breakdowns

The operator must be instructed to perform routine inspections, making minor adjustments, cleaning and observing signs of breaches that may occur. Examples include: checking for strange noise; loss of machine power; the non-execution by the machine of the service to which it is proposed; among others. Actions like these are indispensable to ensure a longer machine life.



CAUTION!

When servicing (even minor adjustments), always disconnect the machine from the mains.

It is recommended to carry out preventive maintenance every 6 months, checking and adjusting clearances, cleaning internal parts, wear and tightening (tensioning) of the motor belt (following guidelines), lubrication of the movable table, etc. When detecting broken or weakened parts, replace with original parts.

By performing preventive maintenance, you eliminate the inconvenience of getting the equipment stopped when you need it most, reducing the cost of maintenance and reducing the risk of accidents.



CAUTION!

Before adjusting or changing the blade, make sure the machine is disconnected from the mains, if the operator is using the appropriate PPE (personal protective equipment) and suitable tools for disassembly and assembly of the following parts.

• Procedure for Adjusting and Changing the Blade (Band Saw):

Blade Adjustment:

1. Disconnect the machine from the mains;
2. Remove the back cover of the machine by unscrewing the screws;

3. To move the blade tensioner, loosen the nut. If your need is to stretch the blade, facing the blade tensioner, turn the adjusting knob clockwise. And to loosen the blade, turn the knob counterclockwise;
4. After proper tensioning of the blade, tighten the nut again, securing the blade tensioner;



5. Reassemble the tensioner guard with the bolts.

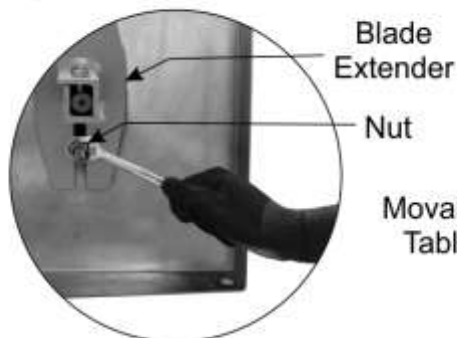
Blade Exchange:

1. Disconnect the equipment from the mains;

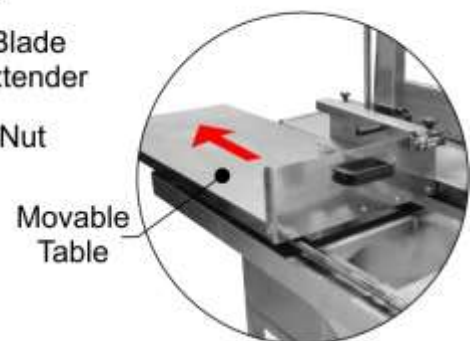


2. Remove the blade protection by unscrewing the screw protection;

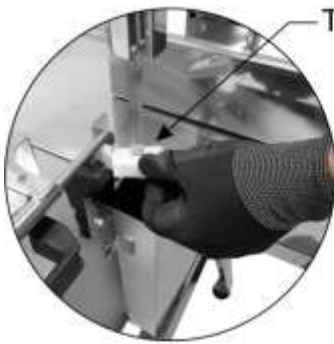
3. Remove the protection extender by unscrewing the screws;



4. Loosen the nut to move the blade extender;



5. Move the movable table back (toward the blade);



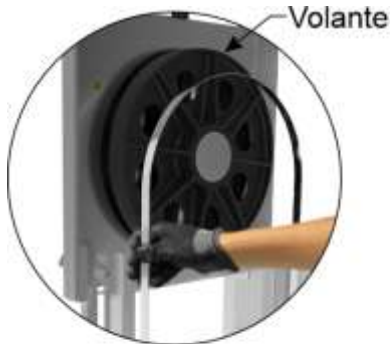
6. Remove the taco;



7. Open the door by unscrewing the handles;



8. Rotate the handle counterclockwise to loosen the blade;



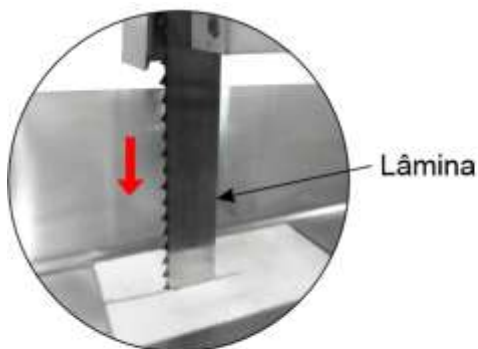
9. Soltar a lâmina dos volantes;



10. Retire a lâmina passando-a na fenda entre a mesa fixa e mesa móvel, e desviando da proteção inferior da lâmina;

11. Before attaching the new blade to the wheels, note the direction of the blade teeth, where they should be facing forward and pointing downwards;

12. The blade should be positioned centrally on the steering wheels;



Sentido dos dentes da lâmina



Centralizar a lâmina nos volantes

13. After proper tensioning of the blade, as instructed a little (Blade Adjustment Procedure), retighten the blade tensioner nut;

14. Insert the cover of the tensioner by fastening it with the screws;

15. Close the door by locking it with the handles.



CAUTION!

Check the ideal tension of the blade before starting the cutting process, because when the tension is insufficient, cutting deviations occur and premature wear of the blade. Excessive tension, in turn, can cause the blade to break.

• Adjustment / Tensioning Strap Procedure:

1. Disconnect the machine from the mains;
2. Remove the back cover of the machine by unscrewing the screws;
3. To move the engine, loosen or tighten the screw located on the engine mount;
4. Move the motor mount by adjusting the belt tension;



5. Finally, secure the back cover with the screws.

After completing all adjustments, make sure that all the disassembled parts are properly assembled and secured, ensuring the safety of the operator while using the machine.



CAUTION!

Preventive maintenance requires a trained professional or authorized technical assistance.

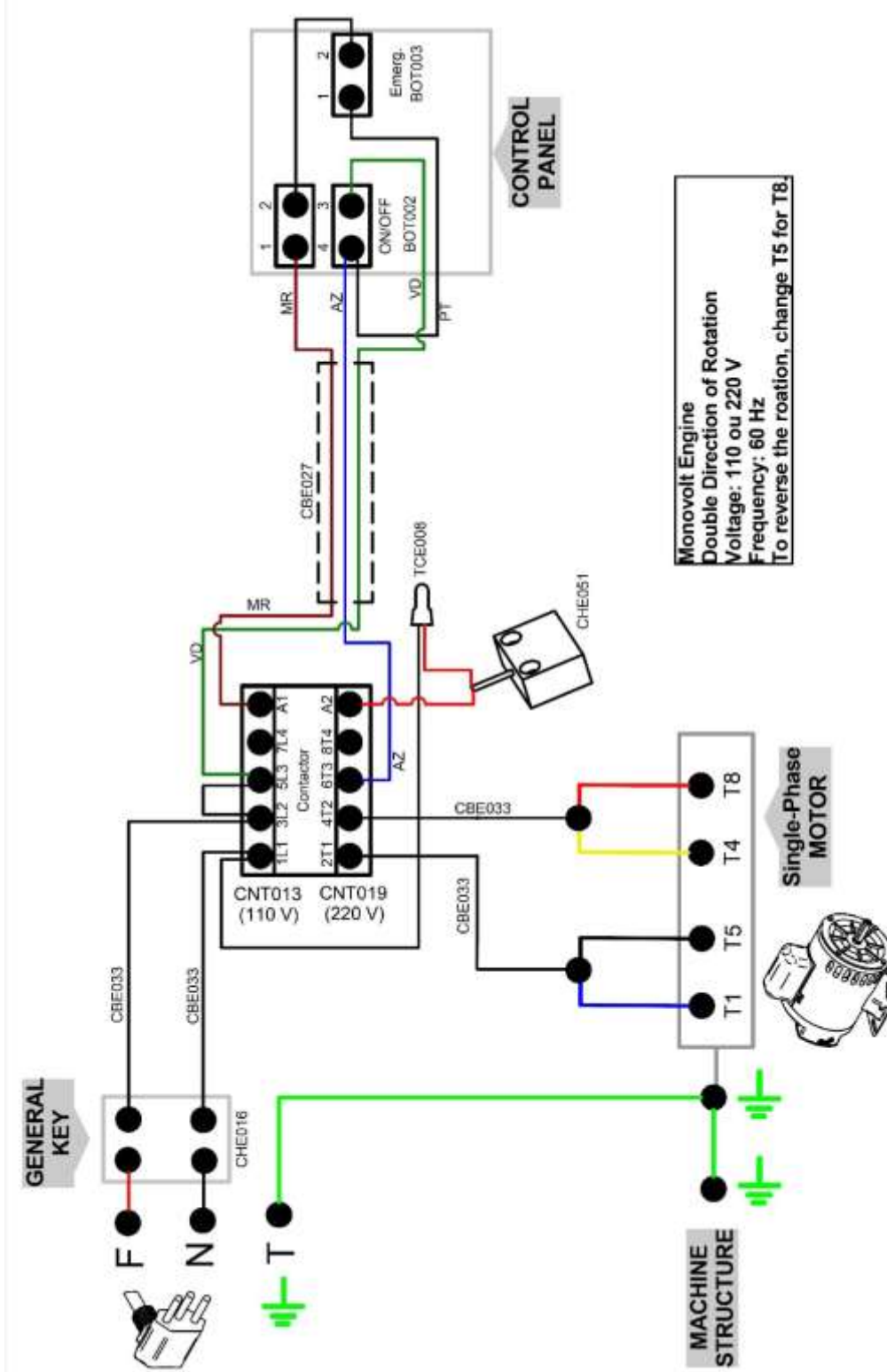
Make sure that the machine is disconnected from the mains.

Whenever any item regarding the safety of the equipment (such as cleaning or maintenance) is removed, reset it and confirm that it is performing its function correctly.

When you experience any malfunction or non-compliance, refer your equipment to the nearest service center. See technical assistance on our website: www.metvisa.com.br

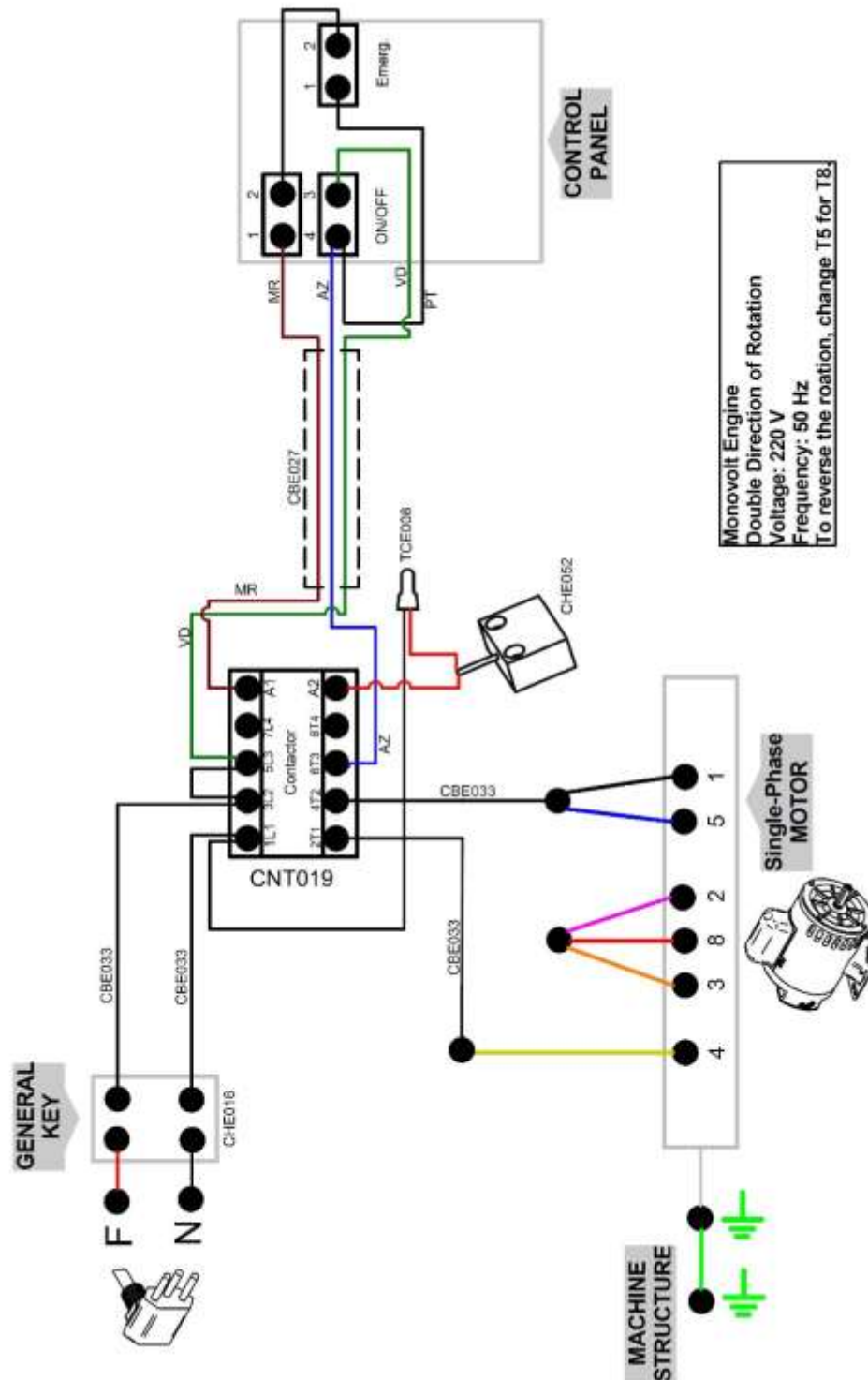
6. ANNEXES

Electrical Schematic - Voltage 110 V or 220 V / Frequency: 60 Hz



ATTENTION: The ground connection varies depending on the type of plug.
 For the electrical installation, observe the current regulations in the country, especially with regard to the earth connection (if applicable).

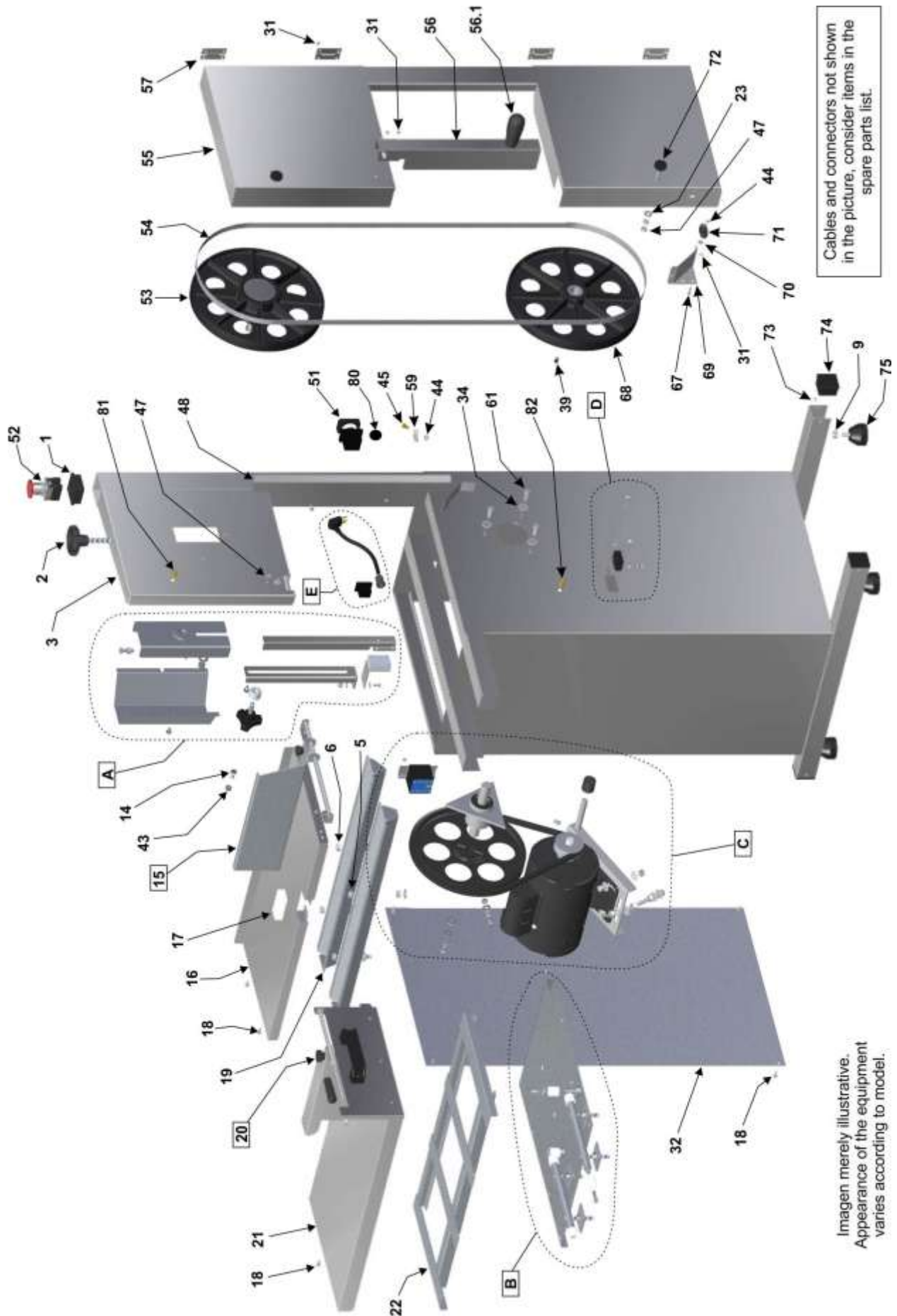
Electrical Schematic - Voltage: 220 V / Frequency: 50 Hz



NOTE: In the above Electrical Schematic, white wires are represented by pink.

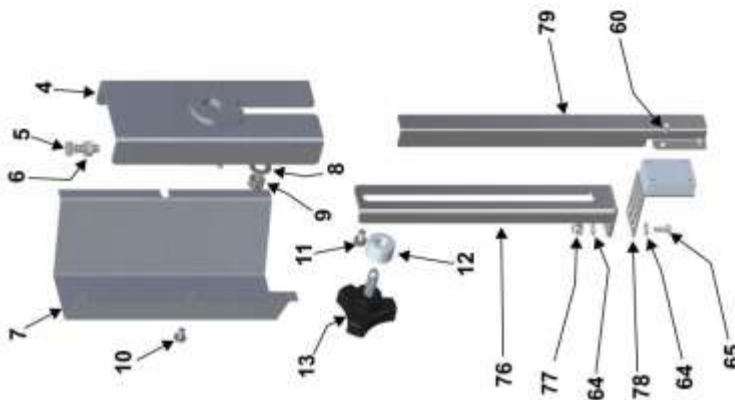
ATTENTION: The ground connection varies depending on the type of plug.
 For the electrical installation, observe the current regulations in the country, especially with regard to the earth connection (if applicable).

Exploded View Drawing

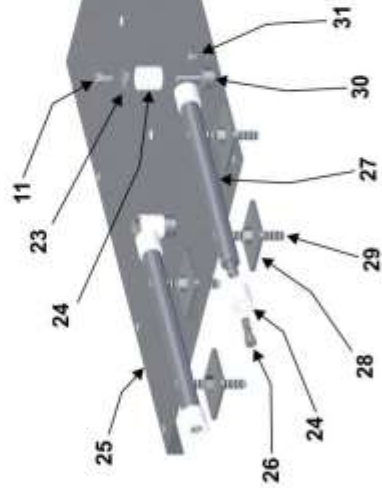


Exploded View Drawing

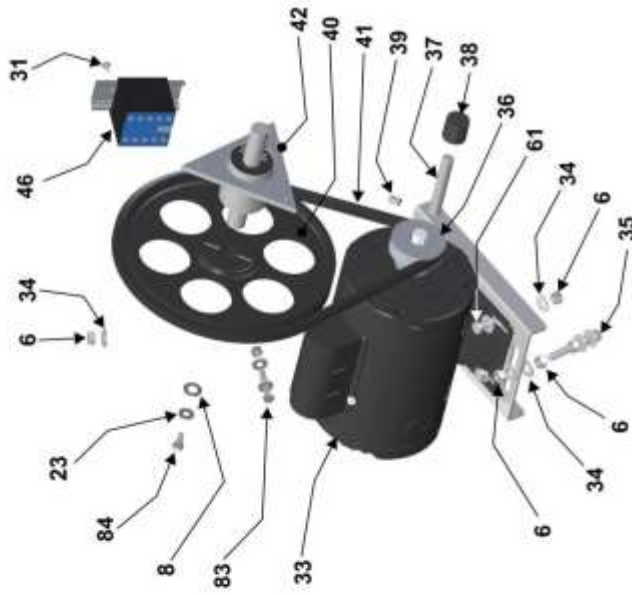
DETAIL A



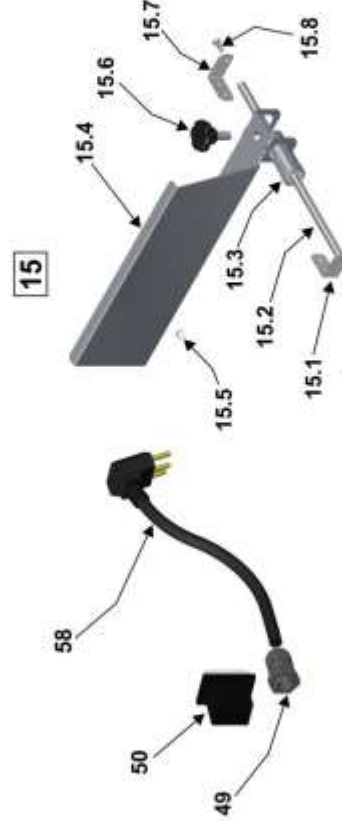
DETAIL B



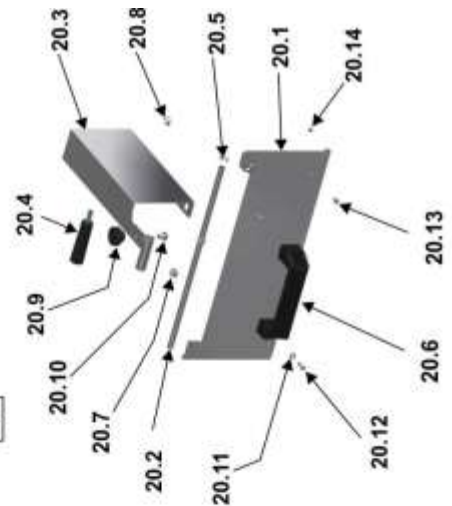
DETAIL C



DETAIL E



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DETAIL D

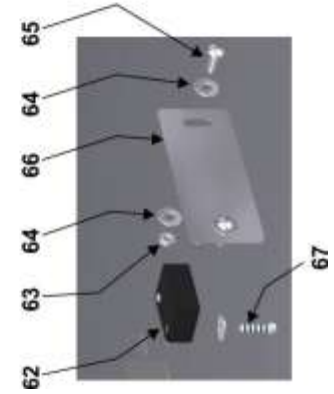


Imagen merely illustrative.
Appearance of the equipment
varies according to model.

Spare Parts

Position	Code	Description	Qty.	Model
1	SPT008	Emergency Button Shoe	01	SFMI / SFMP
	SPT009		01	SFGI / SFGP
2	MNL047	Stainless Stainless Steel Handle	01	SFMI
	MNL004	Stainless Handle	01	SFMP
	MNL027	Stainless Stainless Steel Handle	01	SFGI
	MNL001	Stainless Handle	01	SFGP
3	MON027	Monoblock - SFMI	01	SFMI
	MON028	Monoblock - SFMP	01	SFMP
	MON029	Monoblock - SFGI	01	SFGI
	MON030	Monoblock - SFGP	01	SFGP
	MON043	Monoblock – SFGP Austrália	01	*SFGP
4	ESC005	Blade Extender - SFMI / SFMP	01	SFMI / SFMP
	ESC006	Blade Extender – SFGI / SFGP	01	SFGI / SFGP
	ESC017	Blade Extender - SFGP	01	*SFGP
5	PRS021	Stainless Steel Hexagonal Screw	05	SFMI / SFGI
	PRS006	Hexagonal Screw	05	SFMP / SFGP
6	POS013	Stainless Steel Hexagonal Nut	24	SFMI / SFGI
	POS004	Hexagonal Nut	24	SFMP / SFGP
7	PES002	Upper Back Cover	01	*
8	ARL012	Stainless Steel Flat Washer	02	SFMI
			04	SFGI
	ARL002	Flat Washer	02	SFMP
			04	SFGP
9	POS015	Stainless Steel Hexagonal Nut	05	SFMI / SFGI
	POS003	Hexagonal Nut	05	SFMP / SFGP
10	PRR023	Round Stainless Steel Machine Screw	02	SFMI / SFGI
	PRR021	Round Machine Screw	02	SFMP / SFGP
11	PRS328	Stainless Steel Hexagonal Screw	05	SFMI
			09	SFGI
			04	SFGP
	PRS014	Hexagonal Screw	05	SFMP
12	BTT019	Stop Knob Blade Guard	01	*
13	MNL028	Stainless Steel Handle	01	SFMI / SFGI
	MNL026	Handle	01	SFMP / SFGP
14	PRS332	Stainless Steel Hexagonal Screw	04	SFMI / SFMP
	PRS007	Hexagonal Screw	04	SFGI
	PRS030	Stainless Steel Hexagonal Screw	04	SFGP
15	CJT733	Set Cutting Regulator	01	SFMI / SFMP
	CJT735		01	SFGI / SFGP
15.1	SBT370	Cutting Regulator Right Guide Support	01	SFMI / SFMP
15.2	GIA085	Cutting Regulator Manual	01	SFMI / SFMP
	GIA065		01	SFGI / SFGP
15.3	CJT880	Assembly Set Cutting Regulator	01	SFMI / SFMP
15.4	CRC992	Cutting Board	01	SFMI / SFMP
	CJT734	Set Sold. Cutting Board	01	SFGI / SFGP
15.5	TVS005	Round Spigot	02	*
15.6	MNL029	Stainless Steel Handle	01	*
15.7	SBT371	Cutting Regulator Left Guide Support	01	SFMI / SFMP
	SBT372		02	SFGI / SFGP
15.8	PRS045	Stainless Steel Hexagonal Screw	02	SFMI / SFMP
	PRS031		02	SFGI / SFGP
16	MSA013	Dotted Fixed Table	01	SFMI / SFMP
	MSA014		01	SFGI / SFGP
17	TCM002	Taco Table	01	SFMI / SFMP
	TCM001		01	SFGI / SFGP
18	PRA014	Locking Screw. Hex Stainless Steel	14	SFMI
			15	SFGI
	PRA008	Locking Screw. Hex	14	SFMP
			15	SFGP

* Item applicable for all saw blade models described in this manual.

*SFGP – Product for Australia.

Spare Parts

Position	Code	Description	Qty.	Model
19	AMP081	Fixed Support Table - SFMI	02	SFMI
	AMP082	Fixed Support Table - SFMP	02	SFMP
	AMP087	Fixed Support Table - SFGI	02	SFGI
	AMP088	Fixed Support Table - SFGP	02	SFGP
20	CJT715	Side Pusher Set	01	SFMI / SFMP
	CJT736			SFGI / SFGP
20.1	SBT349	Side Pusher Support	01	SFMI / SFMP
	SBT373			SFGI / SFGP
20.2	GIA049	Side Pusher Guide	01	SFMI / SFMP
	GIA052			SFGI / SFGP
20.3	EPR013	Side Pusher	01	SFMI / SFMP
	EPR014			SFGI / SFGP
20.4	MNL013	Handle	01	*
20.5	APE017	Stainless Steel Ring Retention	02	*
20.6	ACA009	Plastic Handle	01	*
20.7	BGT039	Side Pusher Guide Bushing	02	*
20.8	TVS005	Round Spigot	02	*
20.9	MNL011	Internal Handle Screw Thread	01	*
20.10	PRR021	Machine Round Screw	01	*
20.11	ARL008	Flat Washer	02	*
20.12	PCC006	Stainless Steel Round Head Screw	02	*
20.13	PCC007	Stainless Steel Round Head Screw	03	*
20.14	POC008	Stainless Steel Hexagon Hat Nut	05	*
21	MEM035	Mobile Table Board	01	SFMI / SFMP
	MEM036		01	SFGI / SFGP
22	TRS017	Double Rail	01	SFMI
	TRS018		01	SFMP
	TRS019		01	SFGI
	TRS020		01	SFGP
23	ARL010	Stainless Steel Flat Washer	09	SFMI
			08	SFGI
	ARL004	Flat Washer	08	SFMP
			09	SFGP
24	ROD035	Bearing	06	*
25	PTC135	Cabinet Guard	01	SFMI / SFMP
	PTC140		01	SFGI / SFGP
26	PRT028	Screw Allen w/ Head	04	*
27	EIX209	Bearing Support Axle	02	SFMI
	EIX210		02	SFMP
	EIX217		02	SFGI
	EIX213		02	SFGP
28	CRC409	Regulating Board of the Mobile Table	04	*
29	TRT016	Stainless Steel Strap	04	SFMI / SFGI
	TRT009	Strap	04	SFMP / SFGP
30	BTT030	Mobile Table Guide Stop	02	SFMI / SFGI
	BTT033		02	SFMP / SFGP
31	RBT014	Stainless Steel Rivet	30	SFMI / SFGI
			33	
	RBT003	Rivet	30	SFMP / SFGP
			33	
32	TAP029	Back Cover	01	SFMI
	TAP028		01	SFMP
	TAP027		01	SFGI
	TAP026		01	SFGP

* Item applicable for all saw blade models described in this manual.

Spare Parts

Position	Code	Description	Qty.	Model
33	MTE242	Electric Motor 0.75 HP 60 Hz 110 V	01	SFM
	MTE243	Electric Motor 0.75 HP 60 Hz 220 V	01	SFM
	MTE034	Electric Motor 0.75 HP 50 Hz 220 V	01	SFM
	MTE244	Electric Motor 1 HP 60 Hz 110 V	01	SFM MAX/SFG
	MTE245	Electric Motor 1 HP 60 Hz 220 V	01	SFM MAX/SFG
	MTE028	Electric Motor 1 HP 50 Hz 220 V	01	SFM MAX/SFG
	MTE192	Electric Motor 1.5 HP 60 Hz 110 V	01	SFG MAX
	MTE193	Electric Motor 1.5 HP 60 Hz 220 V	01	SFG MAX
	MTE029	Electric Motor 1.5 HP 50 Hz 220/240 V	01	SFG MAX
	MTE246	Electric Motor 2 HP 60 Hz 110 V	01	SFG SUPER
	MTE247	Electric Motor 2 HP 60 Hz 220 V	01	SFG SUPER
	MTE092	Electric Motor 2 HP 50 Hz 220 V	01	SFG SUPER
34	ARL011	Stainless Steel Flat Washer	27	SFMI / SFGI
	ARL003	Flat Washer	27	SFMP / SFGP
35	PRS327	Stainless Steel Hexagonal Screw	01	SFMI / SFGI
	PRS012	Stainless Steel	01	SFMP / SFGP
36	PMT014	Motor Pulley	01	*
37	CJT533	Welded Motor Support	01	SFMI / SFMP
	CJT534		01	SFGI / SFGP
38	BCH073	Motor Support Cushion	02	*
39	PRN001	Allen Screw	04	SFMI / SFMP
			05	SFGI / SFGP
40	POL031	Plastic Pulley	01	SFMI / SFMP
	POL013	Pulley	01	SFGI / SFGP
41	COR002	Belt	01	SFMI / SFMP
	COR001		01	SFGI / SFGP
42	CJT884	Full Bearing	01	SFMI
	CJT836		01	SFMP
	CJT375		01	SFGI
	CJT087		01	SFGP
43	POS020	Stainless Steel Hexagonal Nut	04	SFMI / SFMP
	POS021		04	SFGI / SFGP
44	POS138	Stainless Steel Hexagonal Nut	05	SFMI / SFGI
	POS008	Hexagonal Nut	05	SFMP / SFGP
45	PCC006	Screw Stainless Steel Cylinder Head	01	SFMI / SFGI
	PCC004	Screw Cylinder Head	01	SFMP / SFGP
46	CJE133	Kit Security 220/240 V	01	**
	CJE134	Kit Security 110 V	01	**
47	POS157	Stainless Steel Hexagonal Nut	04	SFMI / SFGI
	POS018	Hexagonal Nut	04	SFMP / SFGP
48	CRC524	Collar	01	SFMI / SFMP
	CRC521		01	SFGI / SFGP
49	TCE073	Print Cable	01	SFMI / SFMP
	TCE041		01	SFGI / SFGP
50	CHE016	General Key	01	*
51	BOT002	On/Off Switch	01	*
52	BOT003	Emergency Button	01	*
53	CJT1137	Superior Full Steering Wheel	01	SFMI
	CJT1136		01	SFMP
	CJT378		01	SFGI
	CJT088		01	SFGP
54	SFL019	Bandsaw Blade	01	SFMI / SFMP
	SFL020		01	SFGI / SFGP
55	CJT316	Welded Door	01	SFMI
	CJT313		01	SFMP
	CJT315		01	SFGI
	CJT314		01	SFGP
56	EPR017	Pendulum Pusher	01	SFMI / SFMP
	EPR016		01	SFGI / SFGP
56.1	MNL017	Handle Pendulum Pusher	01	*

* Item applicable for all saw blade models described in this manual.

** Consult authorized technical assistance or the factory.

Spare Parts

Position	Code	Description	Qty.	Model
57	DBC004	Stainless Steel Hinge	04	SFMI / SFGI
	DBC003		04	SFMP / SFGP
58	CBE001	Electrical Cable	01	***
	CBE007		01	***
	CBE020		01	***
	CBE002		01	***
	CBE008		01	***
	CBE021		01	***
	CBE003		01	***
	CBE177		01	***
59	TCE007	Ground Terminal	01	*
60	PRR017	Round Stainless Steel Machine Screw	02	*
61	PRS030	Stainless Steel Hexagonal Screw	03	SFMI
	PRS007	Hexagonal Screw	03	SFMP
	PRS023	Stainless Steel Hexagonal Screw	03	SFGI
	PRS003	Hexagonal Screw	03	SFGP
62	CHE054	Safety Sensor	01	*
63	POS016	Stainless Steel Hexagonal Nut	02	SFMI / SFGI
	POS006	Hexagonal Nut	02	SFMP / SFGP
64	ARL008	Stainless Steel Flat Washer	08	SFMI / SFGI
	ARL005	Flat Washer	08	SFMP / SFGP
65	PRR022	Mac. Screw Round	03	SFMI / SFGI
	PRR015		03	SFMP / SFGP
66	SUD023	Dotted Sensor Support	01	*
67	PCC012	Screw	04	*
68	VOL009	Lower Steering Wheel	01	SFMI / SFMP
	VOL006		01	SFGI / SFGP
69	CRC707	Actuator Support Guard	01	*
70	CHE059	Actuator	01	*
71	SBT132	Actuator Support	01	*
72	MNL066	Handle	02	*
73	RBT001	Rivet	08	*
74	SPT001	Plastic Shoe	04	*
75	PEP019	Rubber Foot	04	*
76	GIA046	Blade Guide	01	SFMI / SFMP
	GIA051		01	SFGI / SFGP
77	POC005	Stainless Steel Nut	01	*
78	CJT576	Taco Set Blade Guide	01	*
79	PTC055	Blade Guard	01	SFMI / SFMP
	PTC066		01	SFGI / SFGP
80	BCH036	Round Cap	01	*
81	POS021	Stainless Steel Hexagonal Nut	02	SFMI / SFGI
	POS005	Hexagonal Nut	02	SFMP / SFGP
82	RBT018	Rivet	02	*
83	PRS033	Stainless Steel Hexagonal Screw	01	*
84	PRS031	Stainless Steel Hexagonal Screw	01	SFMI / SFGI
	PRS010	Hexagonal Screw	01	SFMP / SFGP
85	SBT360	Stainless Steel Smaller Support Press Cable for TCE021	01	SFGI / SFGP
	SBT361	Stainless Steel Bigger Support Press Cable for TCE022	01	SFGI / SFGP
86	TCE004	Terminal FIT	04	*
87	TCE008	Splicing Terminal	04	*

*** For electrical cable codes, see item 2.2 (Technical Data) in this manual, authorized technical assistance or the factory.

* Item applicable for all saw blade models described in this manual.

IMG BRASIL PRODUCT MANUFACTURER



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