



INSTRUCTION MANUAL

Installation | Maintenance | Use | Safety

Meat Band Saw Light Model



Model: SFMIL MAX

Models

SFMIL MAX

SFMPL MAX

Image merely illustrates.

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ATTENTION!

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, maintenance and reuse after prolonged use of the equipment), read the manual carefully;
- The equipment must be used by trained people familiar with the use and safety regulations described in this manual;
- This equipment is not intended for use by people (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 equipment 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 people that will work with the equipment, the new operator must be educated about the standards and the operation of the equipment;
- The operator must use the **Adequate PPE** (personal protective equipment). As for example: use caps to the hair avoiding that they lock in the moving parts of the equipment;
- 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 people who will operate the equipment 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 equipment in any way with doubts;
- In the installation, it is essential to make this manual available to the professionals who will do the work.
- 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 equipment on, avoiding personal injury or damage to the equipment;
- Never touch the blade while the equipment is running;
- Before starting cleaning and any maintenance, it is essential to disconnect the equipment 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 equipment switched on unattended.



ATTENTION!

Do not perform repairs on your own. Go to a service center authorized by the manufacturer. Use only original parts in your equipment.

2. Technical Characteristics

2.1 Main Components

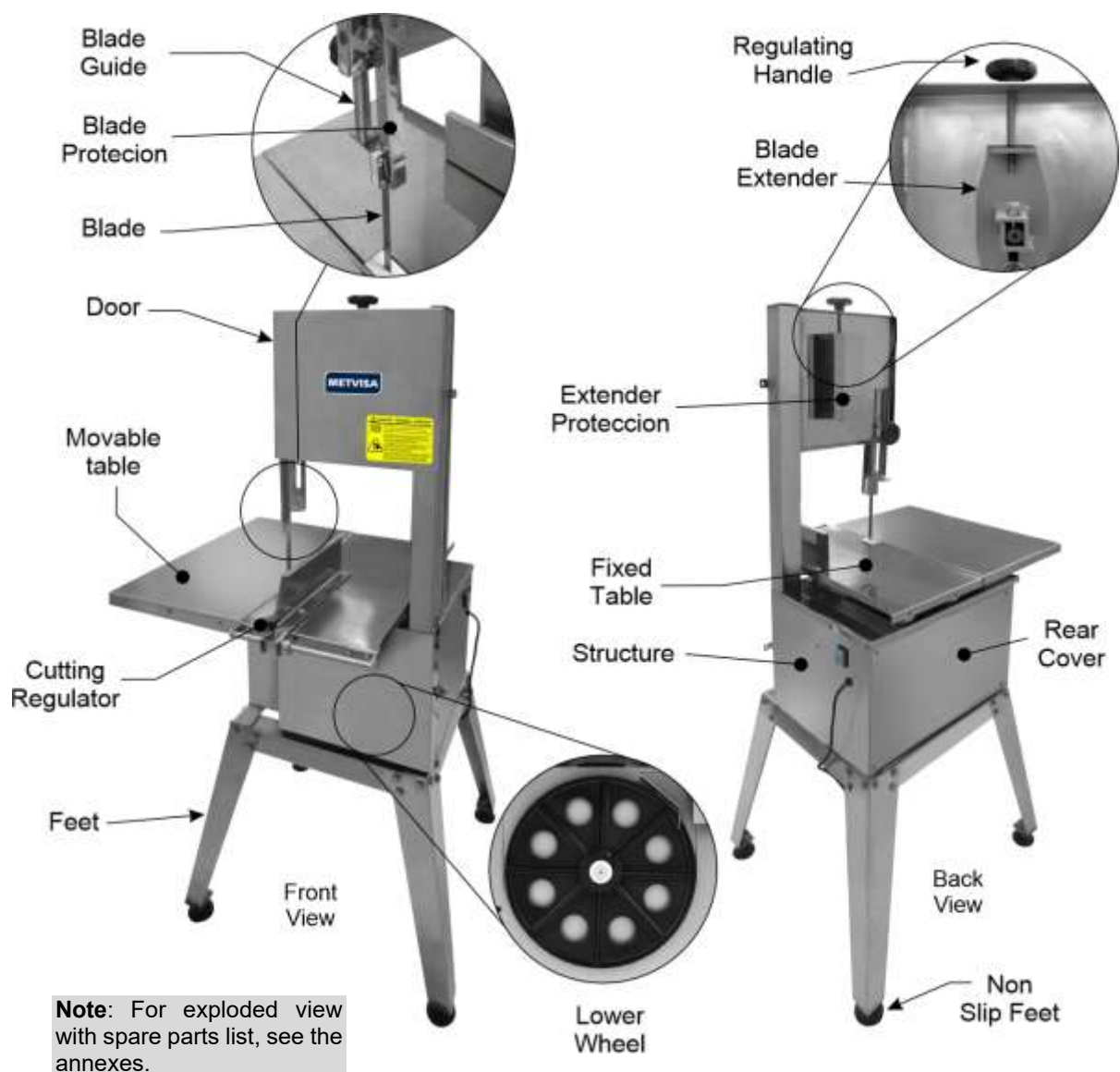
For the equipment described in this manual, safety in use, cleaning, maintenance and maximum hygiene are guaranteed by the design and special design of all parts and also by using stainless steel and other materials suitable for contact with the food.

The equipment was built with the following features:

- In the SFMILM model, the structure and parts in sheets are made of stainless steel. In the SFMPLM 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:



2.2 Technical Data

Model	Net Weight (aprox.) (kg)	Voltage (V)	Rated Current (A)	Electric Cable (Code IMG)	Standard Measures for Operation Length.xHt.xWidth (mm)	Extended Blade (mm)
SFMILM110M604	53.4	110	9.5	CBE002	760x1530x725*	2180
SFMILM220M501	53.4	220	5.9	CBE023		
SFMILM220M502	53.4	220	5.9	CBE029		
SFMILM220M504	53.4	220	5.9	CBE030		
SFMILM220M604	53.4	220	5.7	CBE030		
SFMPLM110M604	53.9	110	9.5	CBE002	760x1530x725*	2180
SFMPLM220M501	53.9	220	5.9	CBE023		
SFMPLM220M502	53.9	220	5.9	CBE029		
SFMPLM220M504	53.9	220	5.9	CBE030		
SFMPLM220M604	53.9	220	5.7	CBE030		
SFMPLS240M506	53.9	240	5.3	CBE177	760x1530x725*	2180

* 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

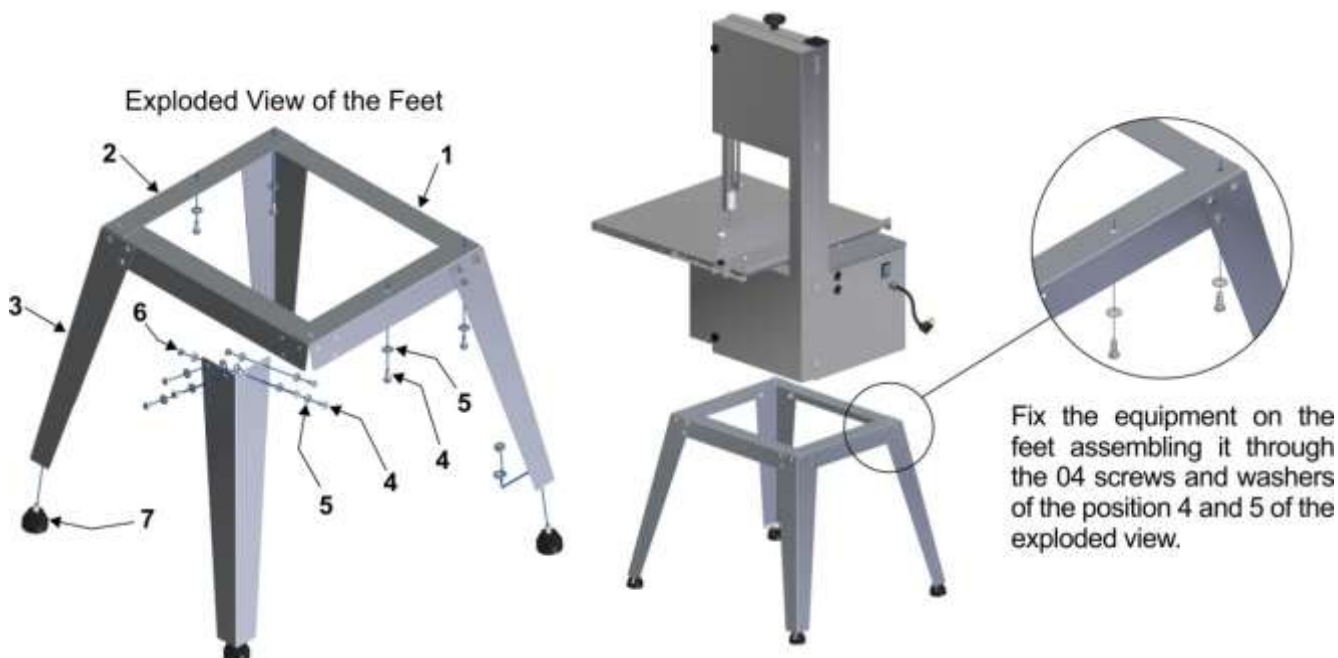
3.1 Equipment Layout

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

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

To facilitate transport, the equipment is packed with the feet disassembled. They accompany the equipment with the screws, washers and nuts that will be used to fix the parts. Use the star wrenches to tighten the screws.

Following is the parts list and mounting position:



Spare Parts List of the Feet		
Position	Description	Quantity
1	Front Traverse and Rear Feet	02
2	Side Traverse of the Feet	02
3	Side Structure of the Feet	04
4	Hexagonal Screw M6	28
5	Flat Washer 1/4"	52
6	Hexagon Nut M6	24
7	Rubber Foot	04

After fixing the equipment on the feet, the equipment must be positioned in a sufficiently wide area, with a well-leveled, dry and stable floor, away from heat sources and water taps, and in a place where there is no heavy traffic of people. Install your equipment leaving a free area at the front and a distance of at least 50 cm on the sides and rear, so that it has enough space for inspection, maintenance, cleaning and use.



ATTENTION!

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

The manufacturer does not take responsibility for any direct or indirect damages caused by non-compliance with these rules 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 equipment has mechanical guards that prevents the worker to access the mobile parts and electrical components. Removal or tampering with these safety components can cause serious hazards to the operator.



ATTENTION!

Before operating your equipment, 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 equipment by pressing the power button in the "1" position (on). Position yourself in front of the equipment 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, because can cause accidents. Always check the direction of rotation with the doors closed and locked with the screws.

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.

Display the direction of rotation with the door closer



Rotation direction



Teeth of the blade pointed down. Blade movement from top to bottom



Image illustrating

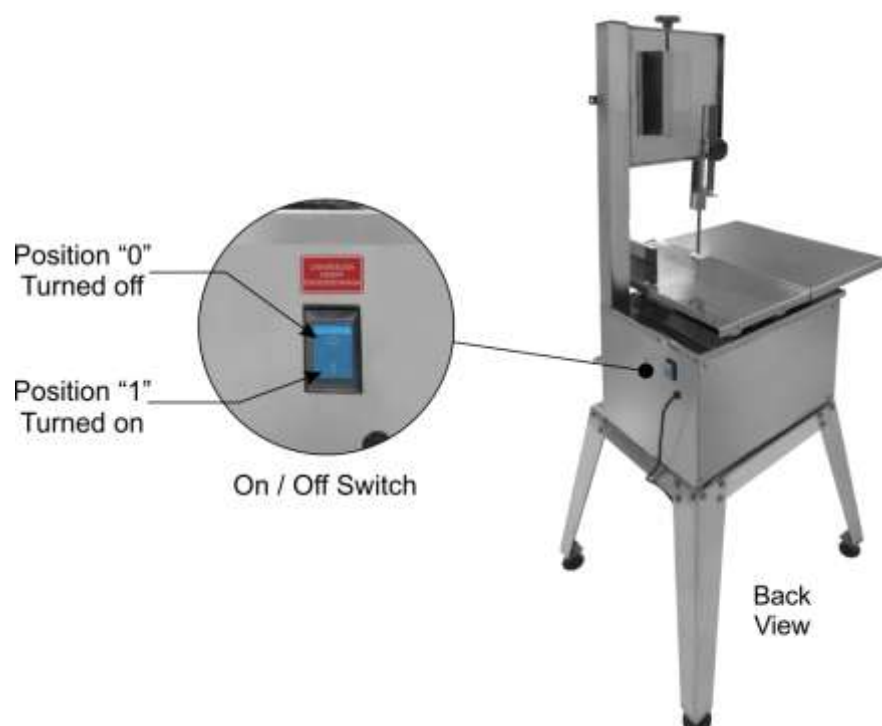
4. Equipment Use

4.1 Utility

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

4.2 Commands

The equipment has only on / off switch, on the right side of the structure.



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.

4.3 Operating Procedures

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

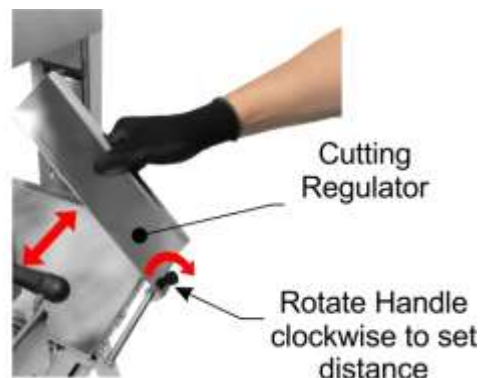
- **Operation:** The equipment can only be operated after checking that the voltage is in accordance with the mains voltage, if the equipment is positioned in an ideal location (as per instructions in 3.1), if the wheels are rotating counterclockwise (instructions in item 3.2 Safety Measures) and that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

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

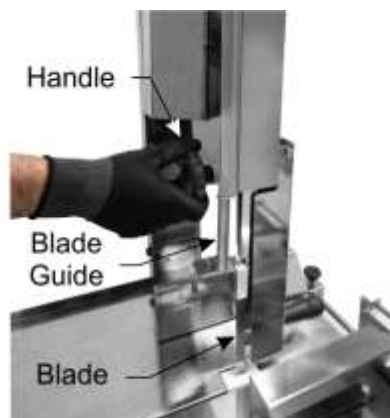
1. Facing to the equipment, pull the movable table toward you. Lift the side pusher. Place the food to be processed on the movable table;

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 areas 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



IMPORTANT

Never place a cutting food larger than the moving table.

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

• Cutting Operation:

1. Turn the power switch to "1" (on). At that moment the blade begins to rotate;

2. With your left hand on the movable table, steadily push the movable table towards the blade starting the product cut.



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



ATTENTION!

When moving the table back, be careful that the food does not touch the back (flat part) 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.

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



ATTENTION!

Always use the movable table and the pusher of the equipment 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 Procedures in Case of Breakdowns) of this manual.



ATTENTION!

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



ATTENTION!

If you notice that the equipment 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 equipment.

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

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



ATTENTION!

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



ATTENTION!

Do not use water jet to clean the equipment.

IMPORTANT

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

The equipment 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 equipment.



ATTENTION!

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.



ATTENTION!

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

5.2 Maintenance and Procedures 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 equipment power; the non-execution by the equipment of the service to which it is proposed; among others. Actions like these are indispensable to ensure a longer equipment life.



ATTENTION!

When servicing (even minor adjustments), always disconnect the equipment 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.



ATTENTION!

Before adjusting or changing the blade, make sure the equipment 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:

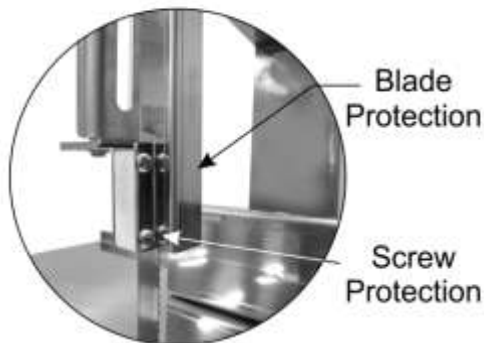
1. Disconnect the equipment from the mains;
2. Remove the back cover of the equipment by unscrewing the screws;
3. To move the blade tensioner, loosen the nut. If your need is to stretch the blade, facing the blade tensioner, turn the adjusting knob clockwise. And to loosen the blade, turn the knob counterclockwise;
4. After proper tensioning of the blade, tighten the nut again, securing the blade tensioner;



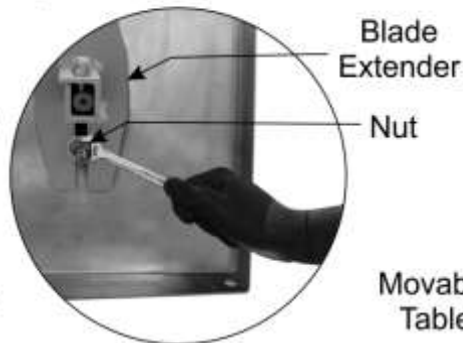
5. Reassemble the tensioner protection with the screws.

Blade Exchange:

1. Disconnect the equipment from the mains;

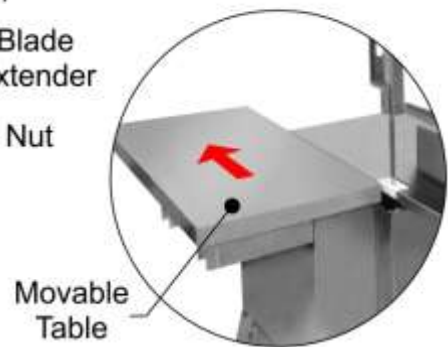


3. Remove the protection extender by unscrewing the screws;

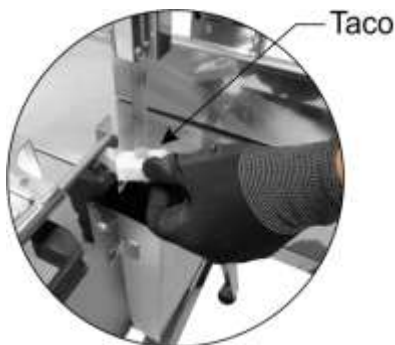


2. Remove the blade protection by unscrewing the screw protection;

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;



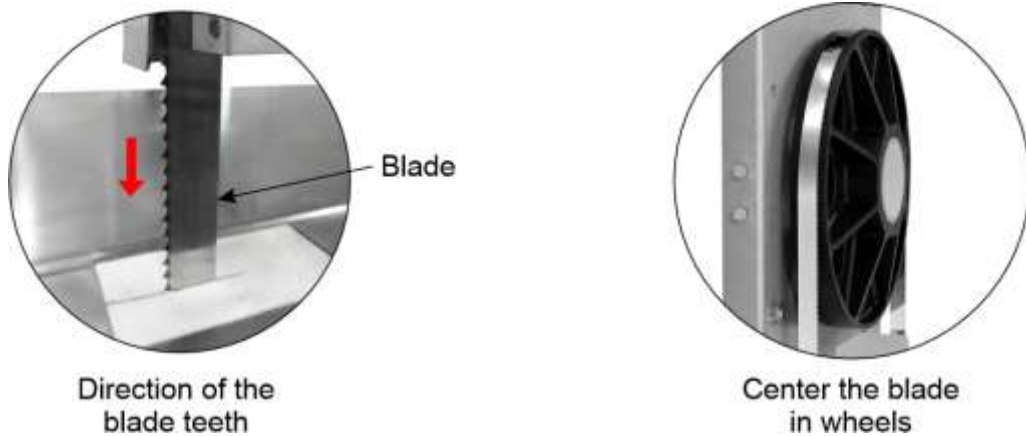
9. Release the blade from the wheels;



10. Remove the blade by sliding it between the fixed table and the movable table, and bypassing the lower blade protection;

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;



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 screwing in the handles.

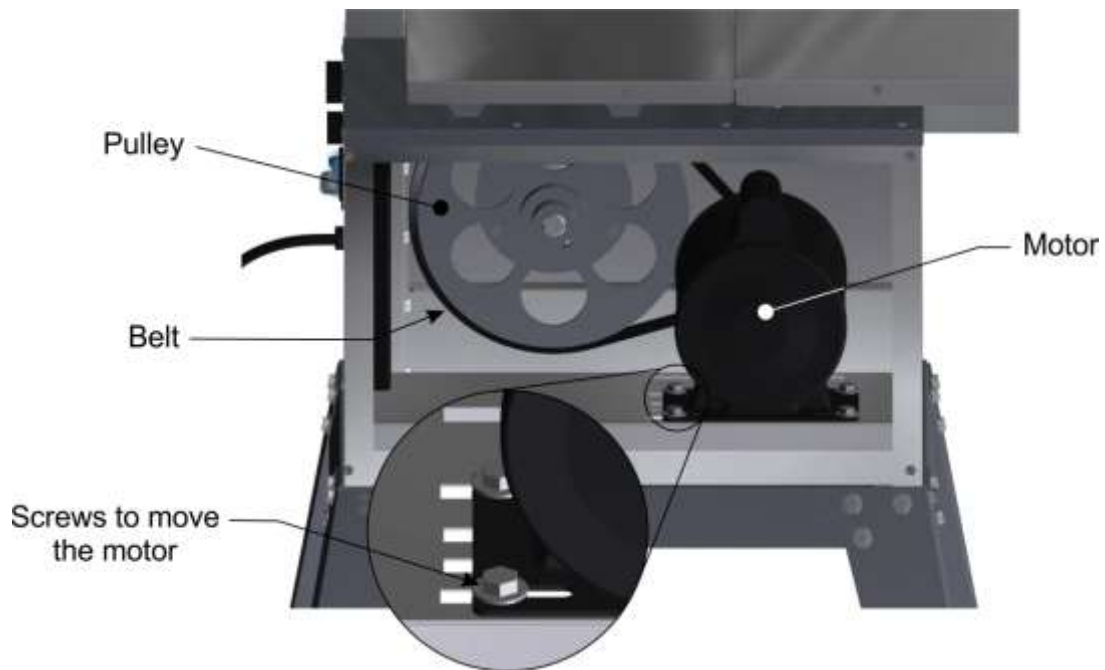


ATTENTION!

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 Belt Procedure:

1. Disconnect the equipment from the mains;
2. Remove the back cover of the equipment by unscrewing the 04 screws;
3. To move the engine, loosen or tighten the 04 screw located on the engine support;
4. Move the motor by adjusting the belt tension; To fix the motor in the ideal position tighten tightly the screws.



5. Finally, secure the back cover with the 04 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 equipment.



ATTENTION!

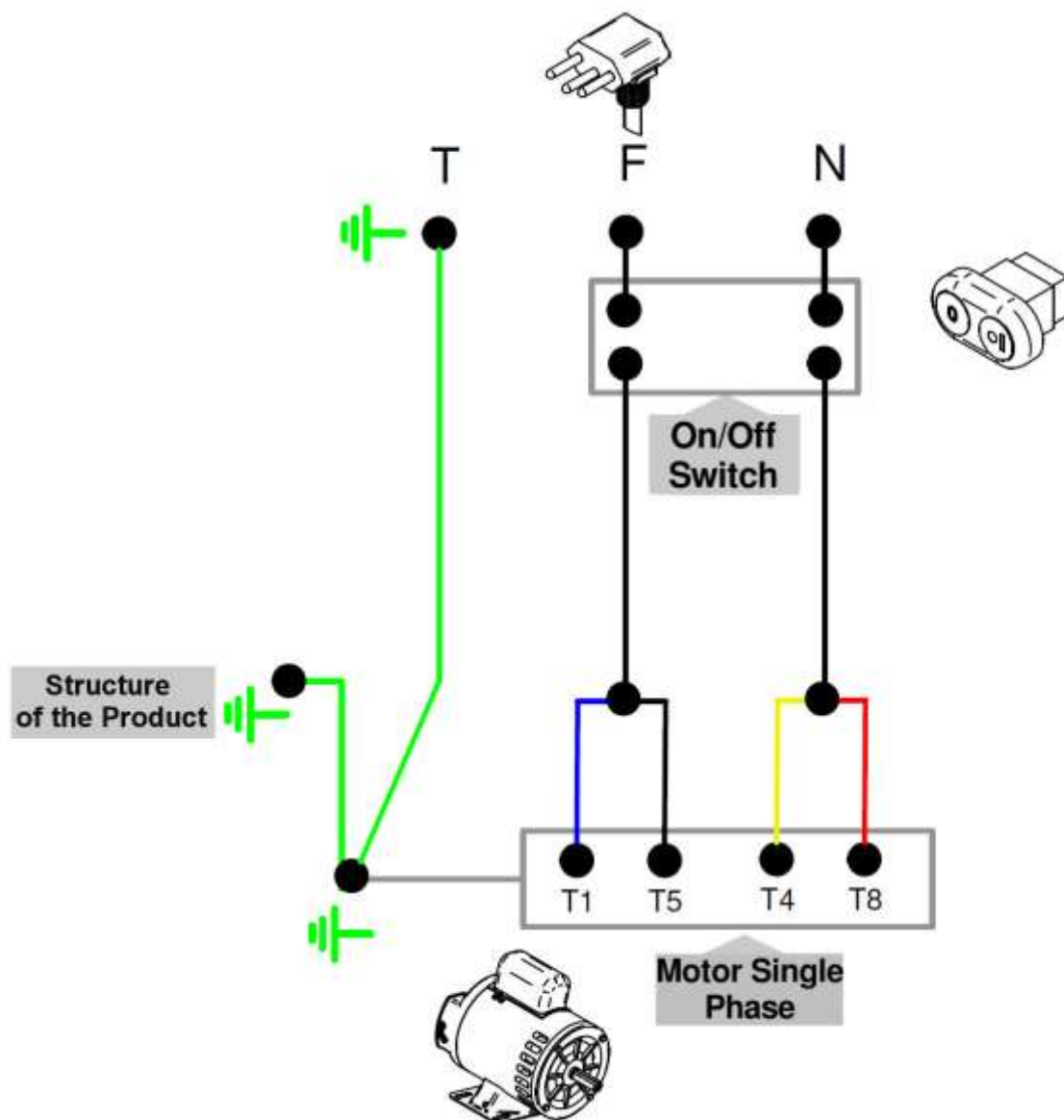
Preventive maintenance requires a trained professional or authorized technical assistance. Make sure that the equipment is disconnected from the mains.

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

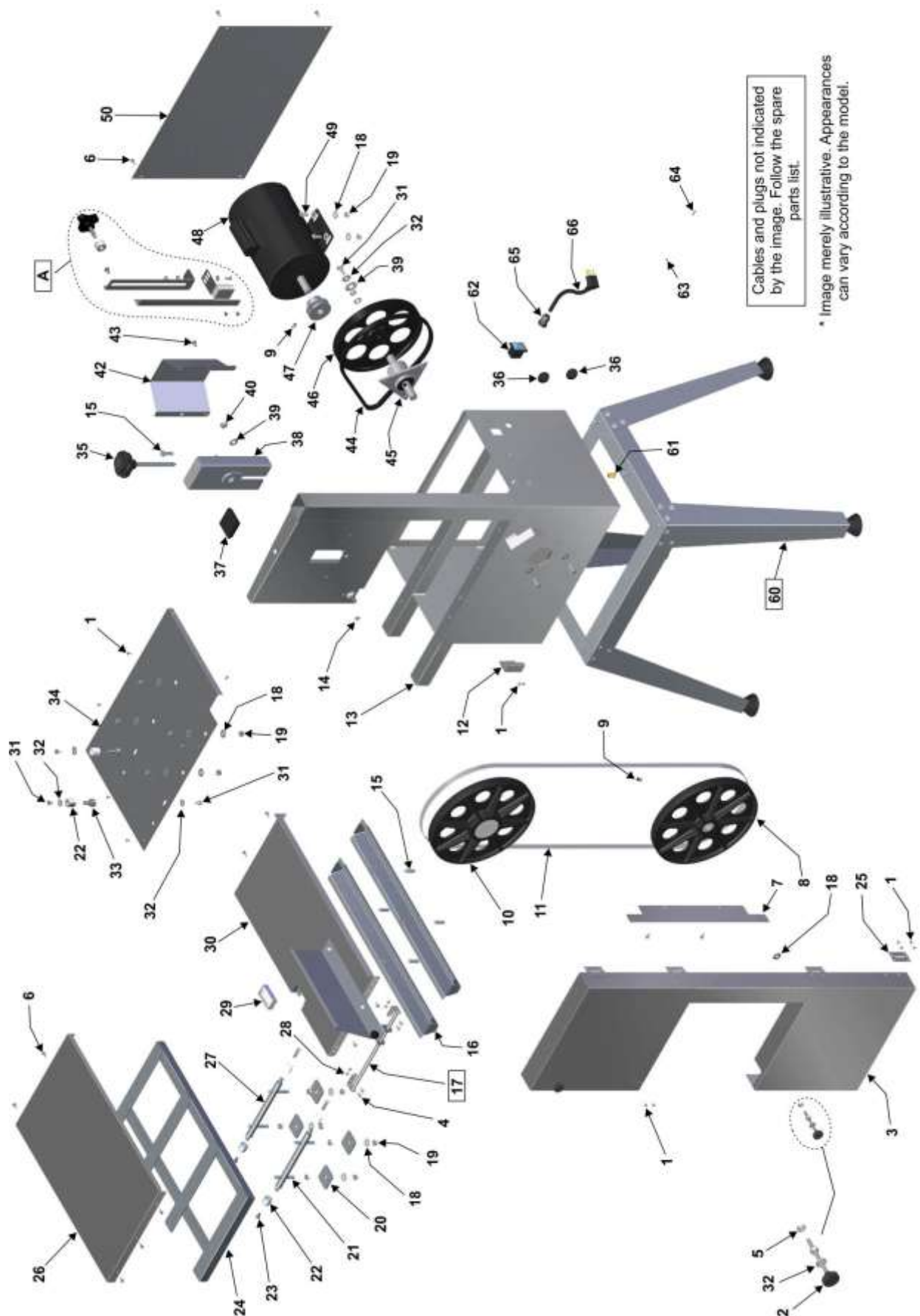
6. ANNEXES

Electrical Schematic

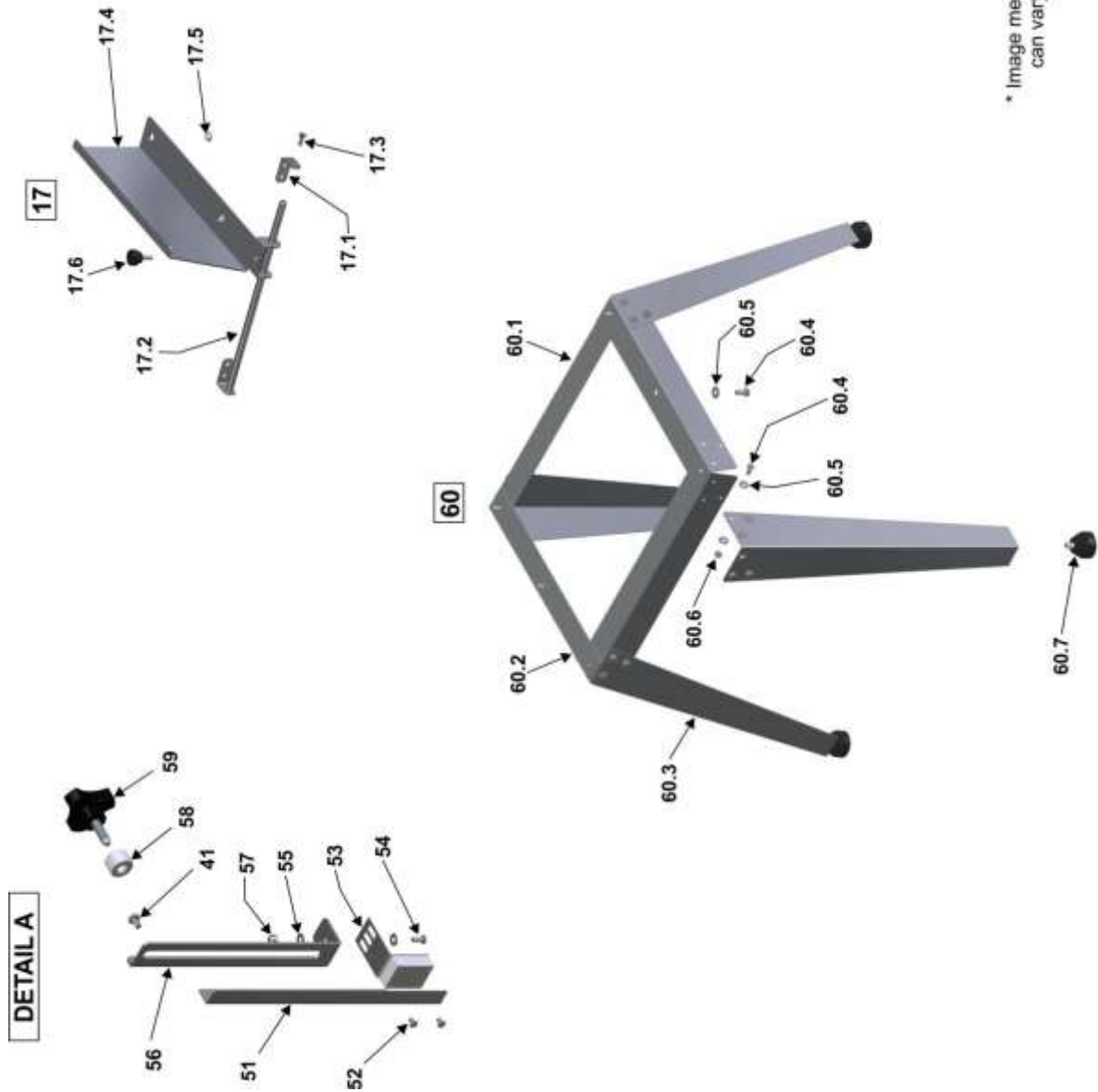


NOTE: In the electric schematic above, the White wires are represented by the pink color.

Exploded View



Exploded View



* Image merely illustrative. Appearances can vary according to the model.

Spare Parts

Position	Code	Description	Quant.	Model
1	RBT004	Rivet	28	SFMPLM
	RBT014	Stainless Steel Rivet	28	SFMILM
2	MNL066	Door Handle	02	*
3	CJT1127	Doors Set	01	SFMILM
	CJT1126			SFMPLM
4	PRS332	Stainless Steel Hexagon Screw	04	*
5	POS157	Hexagon Nut	04	SFMILM
	POS018			SFMPLM
6	PRA014	Stainless Steel Self-Drilling Hexagonal Screw	15	SFMILM
	PRA008			SFMPLM
7	CRC524	Protection Plate	01	*
8	VOL009	Lower Wheel	01	*
9	PRN001	Allen Screw	04	*
10	CJT1137	Complete Higher Wheel	01	SFMILM
	CJT1136			SFMPLM
11	SFL019	Blade	01	*
12	PTC059	Lower Blade Protection	01	*
13	MON025	Stainless Steel Monoblock	01	SFMILM
	MON026	Painted Monoblock		SFMPLM
14	POS021	Hexagon Nut	01	SFMILM
	POS005			SFMPLM
15	PRS021	Screw	05	SFMILM
	PRS006			SFMPLM
16	AMP081	Fixed Table Support	02	SFMILM
	AMP082			SFMPLM
17	CJT716	Plate Set of the Cutting Regulator	01	*
17.1	SBT354	Guide Support of the Cutting Regulator	02	*
17.2	GIA085	Cutting Regulator Guide	01	*
17.3	PRS045	Stainless Steel Hexagon Screw	02	*
17.4	CJT711	Welded Plate Set of the Cutting Regulator	01	*
17.5	TVS005	Round Pin	02	*
17.6	MNL030	Stainless Steel Handle	01	*
18	ARL011	Flat Washer	23	SFMILM
	ARL003			SFMPLM
19	POS013	Hexagon Nut	21	SFMILM
	POS004			SFMPLM
20	CRC409	Regulator Plate of the Movable Table	04	*
21	TRT016	Pin	04	SFMILM
	TRT009			SFMPLM
22	ROD035	Wheel	06	*
23	PRT028	Allen Screw with Head	04	*
24	TRS017	Double Rail	01	SFMILM
	TRS018			SFMPLM
25	DBC003	Stainless Steel Hinge	04	*
	DBC002	Zinc Plated Hinge	04	*
26	MEM035	Movable Table Plate	01	*
27	EIX209	Wheel Axis Support	02	SFMILM
	EIX210		02	SFMPLM
28	POS020	Stainless Steel Hexagon Nut	04	SFMILM
	POS006	Hexagon Nut	04	SFMPLM
29	TCM002	Table Taco	01	*
30	MSA013	Fixed Table	01	*
31	PRS031	Hexagon Screw	05	SFMILM
	PRS010		05	SFMPLM
32	ARL010	Flat Washer	07	SFMILM
	ARL004		07	SFMPLM
33	BTT030	Guide Flat of the Movable Table	02	SFMILM
	BTT033		02	SFMPLM

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

Spare Parts

Position	Code	Description	Quant.	Model
34	PTC131	Structure Protection	01	*
35	MNL047	Handle	01	SFMILM
	MNL004			SFMPLM
36	BCH036	Round Cap	02	*
37	SPT005	Shoe	01	*
38	ESC005	Blade Stretcher	01	*
39	ARL012	Flat Washer	02	SFMILM
	ARL002			SFMPLM
40	POS015	Hexagon Nut	01	SFMILM
	POS003			SFMPLM
41	PRS328	Hexagon Screw	01	SFMILM
	PRS014			SFMPLM
42	PES003	Stretcher Protection	01	*
43	PRR023	Machine Round Screw	02	SFMILM
	PRR021			SFMPLM
44	COR002	Belt	01	*
45	CJT884	Blade Bearing	01	SFMILM
	CJT836			SFMPLM
46	POL031	Pulley	01	*
47	PMT014	Motor Pulley 0.75 HP and 1 HP	01	*
48	MTE242	Electric Motor 0.75 HP - Voltage 110 V 60 Hz	01	SFM - MAX
	MTE243	Electric Motor 0.75 HP - Voltage 220 V 60 Hz	01	SFM - MAX
	MTE034	Electric Motor 0.75 HP - Voltage 220 V 50 Hz	01	SFM - MAX
	MTE028	Electric Motor 1 HP - Voltage 220/240 V 50 Hz	01	SFMPLS
49	PRS030	Hexagon Screw	07	SFMILM
	PRS007			SFMPLM
50	TAP141	Stainless Steel Back Cover	01	SFMILM
	TAP142	Painted Back Cover		SFMPLM
51	PTC055	Blade Protection	01	*
52	PRR017	Stainless Steel Machine Round Screw	02	*
53	CJT576	Taco Blade Guide Set	01	*
54	PRR022	Machine Round Screw	01	*
55	ARL008	Stainless Steel Flat Washer	02	*
56	GIA046	Blade Guide	01	*
57	POC005	Stainless Steel Hexagon Hat Nut	01	*
58	BTT019	Flat Handle of the Blade Protection	01	*
59	MNL028	Handle	01	SFMILM
	MNL026			SFMPLM
60	CVT031	Stainless Steel Feet	01	SFMILM
	CVT032	Painted Feet		SFMPLM
60.1	TAS059	Stainless Steel Front / Rear Traverse	02	SFMILM
	TAS066	Painted Front / Rear Traverse		SFMPLM
60.2	TAS060	Stainless Steel Side Traverse	02	SFMILM
	TAS067	Painted Side Traverse		SFMPLM
60.3	LTR020	Stainless Steel Side Structure	04	SFMILM
	LTR021	Painted Side Structure		SFMPLM
60.4	PRS324	Hexagon Screw	28	SFMILM
	PRS062			SFMPLM
60.5	ARL010	Flat Washer	52	SFMILM
	ARL004			SFMPLM
60.6	POS157	Hexagon Nut	24	SFMILM
	POS018			SFMPLM
60.7	PEP019	Rubber Foot	04	*

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

Spare Parts

Position	Code	Description	Quant.	Model
61	RBT018	Rivet	04	*
62	CHE016	General Switch	01	*
63	POS138	Hexagon Nut	02	SFMILM
	POS008			SFMPLM
64	PCC006	Round Head Screw	02	SFMILM
	PCC004			SFMPLM
65	TCE073	Press Cable	01	*
66	CBE023	Electric Cable (Type 1)	01	***
	CBE029	Electric Cable (Type 2)		***
	CBE030	Electric Cable (Type 4)		***
	CBE002	Electric Cable (Type 4)		***
	CBE177	Electric Cable (Type 6)		***
67	TCE004	Terminal Fit	04	*
68	TCE007	Terminal Grounding	01	*
69	TCE013	Female Terminal	01	*
70	CBE098	Electric Splicing Cable	01	*

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

** Consult authorized technical assistance or the factory.

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

IMG BRASIL PRODUCT MANUFACTURER



IMG-BRASIL Gastronomy Machinery Industry Ltda.

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