



INSTRUCTION MANUAL

Installation | Maintenance | Use | Safety

Small Meat Band Saw

Models



SFP8

SFPI MAX

SFPP 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 machine;
- Before carrying out any operation (assembly, utilization (use), maintenance and reuse after prolonged use of the machine), read the manual carefully;
- The machine must be used by trained personnel familiar with the use and safety regulations described in this manual;
- This machine 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 machine 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 machine;
- In case of rotation of the personnel that will work with the machine, 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 to prevent them from locking on 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 loose uniform sleeves, 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 it must only be carried out by properly trained personnel;
- Periodically check the condition of the cables and electrical parts;
- Do not leave the machine on without supervision.



ATTENTION!

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

2. Technical Characteristics

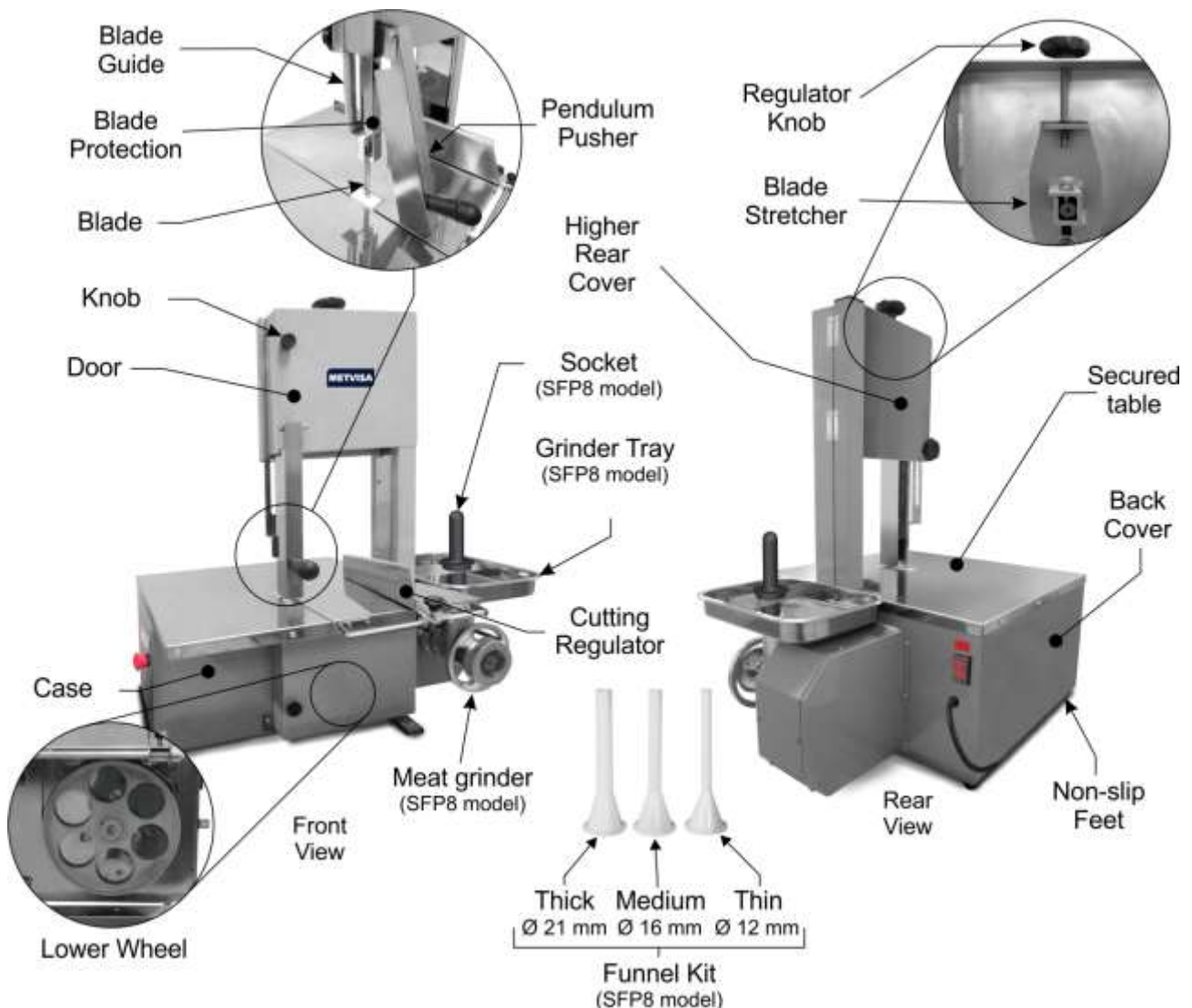
2.1 Main Components

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 machine was built with the following features:

- In the SFPIM model the structure and parts in plates are made of stainless steel. In the SFPPM and SFP8 models, the table and blade protection are stainless steel, the rest of the machine is made of carbon steel coated with electrostatic epoxy paint, an excellent anti-corrosive protection. In both models, the blade is made of high carbon steel with heat treatment. Ideal for precision cutting.
- The blade extender and the upper and lower wheels are also produced in carbon steel with electrostatic epoxy paint.
- Funnels set of non-toxic plastic (polyethylene - PE), easy to maintain, hygienic and corrosion resistant material.

Following are the main components of the machine:



2.2 Technical Data

Model	Net Weight (Approx.) (kg)	Voltage (V)	Current Nominal (A)	Electric Cable (Code BIMG)	Nominal Measures Length x Height x Depth (mm)	Extended Blade (mm)
SFP8110M60S4	41.6	110	8.3	CBE001	750x860x610	1780
SFP8220M50S1	41.6	220	4.2	CBE023		
SFP8220M50S2	41.6	220	4.2	CBE029		
SFP8220M50S4	41.6	220	4.2	CBE030		
SFP8220M50S8	41.6	220	4.2	CBE282		
SFP8220M60S4	41.6	220	4.8	CBE030		
SFPIM110M60C4	35.0	110	8.3	CBE001	540x860x610	1780
SFPIM110M60S4	35.0	110	8.3	CBE001		
SFPIM220M50C7	35.0	220	4.2	CBE175		
SFPIM220M50S1	35.0	220	4.2	CBE023		
SFPIM220M50S2	35.0	220	4.2	CBE029		
SFPIM220M50S4	35.0	220	4.2	CBE030		
SFPIM220M50S7	35.0	220	4.2	CBE175		
SFPIM220M50S8	35.0	220	4.2	CBE282		
SFPIM220M60S4	35.0	220	4.8	CBE030		
SFPPM110M60S4	35.0	110	8.3	CBE001	540x860x610	1780
SFPPM220M50S1	35.0	220	4.2	CBE023		
SFPPM220M50S2	35.0	220	4.2	CBE029		
SFPPM220M50S4	35.0	220	4.2	CBE030		
SFPPM220M50S8	35.0	220	4.2	CBE282		
SFPPM220M60S4	35.0	220	4.8	CBE030		

Sound level: 80 dB.



ATTENTION!

Features 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 equipment corresponds to that of the mains.



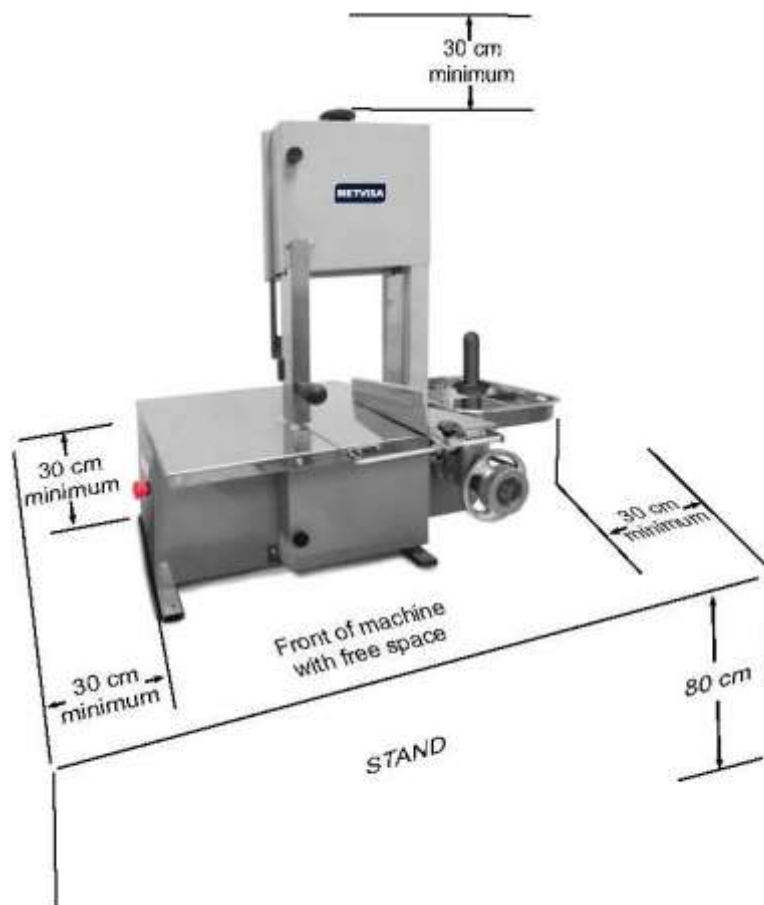
3. Installation

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.

To ensure correct operation and safety, the machine must be positioned in an airy environment and on a sufficiently wide, level, dry and stable support surface, away from heat sources and water taps, and at a medium height of 80 cm. Install your machine leaving a free area on the front and a minimum distance of 30 cm on the sides and back so that it has enough space for inspection, maintenance, cleaning and use.



ATTENTION!

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

Your machine has mechanical protections 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.



ATTENTION!

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.

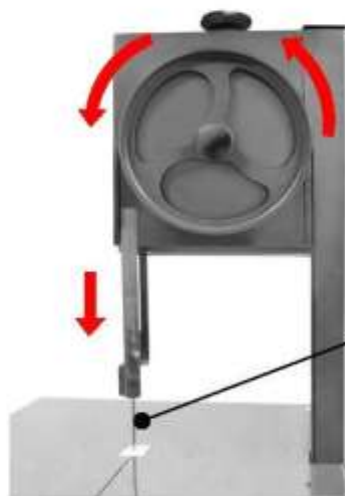
In this image, just to illustrate the direction of rotation of the wheels, they are seen with the door open, but for practical verification, do not open the door, since the machine has a safety system that will not allow its activation if the door is open. Always check the direction of rotation with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

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 closed



Rotation direction



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



Illustrative picture

4. USE OF THE MACHINE

4.1 Utility

All saw models described in this manual are intended for sawing, slicing meats, poultry, fish, and various food products. In model SFP8 (has a grinder), besides sawing and slicing also grinds meats.

4.2 Commands

The machine consists of a master key (switch), on / off and emergency button.

On the left side are the on / off and emergency buttons. The main switch is positioned on the right side of the case.



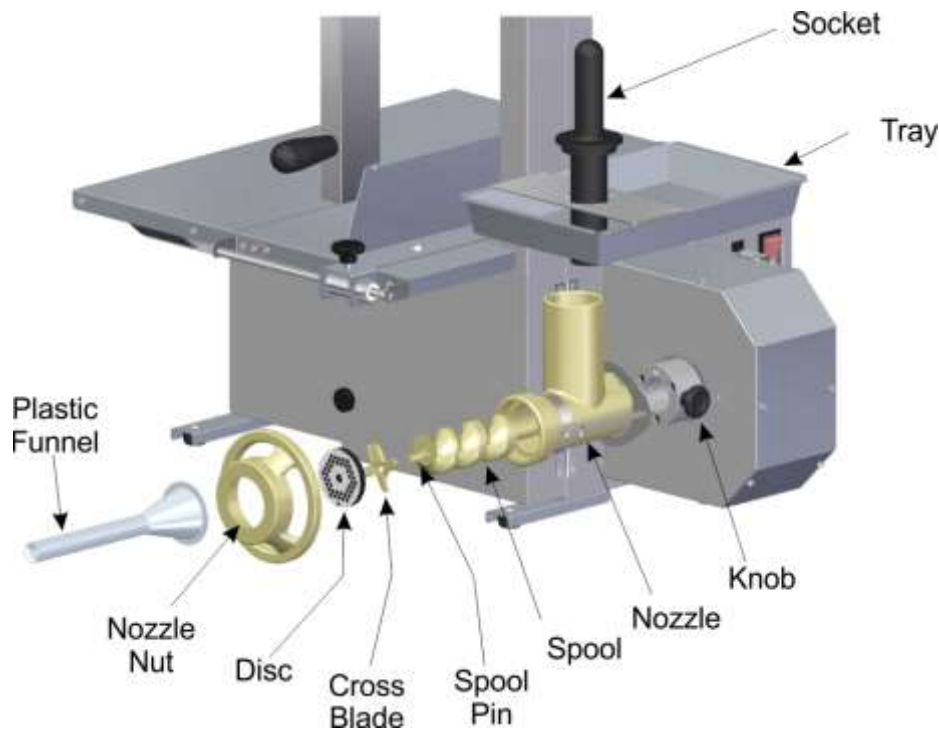
See description of each command below:

- **Master key (Switch)** - equipment 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.
- **Power button** - used to turn the machine on and off. In position "1" turns on, in position "0" turns off.
- **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, wheels, table, etc.). Do the cleaning with the machine disconnected from the mains. Follow the cleaning instructions in item 5 of this manual.

- **Dismantling the grinder (Saw Model SFP8):** Disconnect the machine from the mains. Remove the socket and the tray. Unscrew the knob and pull the nozzle firmly. To remove the internal components, unscrew the nozzle nut, remove the disk and funnel, cross blade, spool pin, and spool.



- **Assembly of the grinder (Saw Model SFP8):** The assembly procedure is the reverse of the disassembly. When tightening the nozzle nut, do not tighten it, only rotate until the end of the thread, but without tightening. To reassemble the nozzle, make sure that all the internal parts are assembled (type of funnel for sausage filling process, disc, cross knife, spool pin and spool), and then attach it perfectly to the holder and attach it with the knob. With the nozzle attached, mount the tray.

If you feel that the nozzle is not firm, it may not have been properly attached. In this case, repeat the operation and if it does not succeed, contact your service representative.



ATTENTION!

Never start the machine with the nozzle out of position and without the nozzle guard, as this may cause accidents.

- **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 guidelines in item 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 knobs.



ATTENTION!

For the SFP8 Band Saw model (with grinder), the band saw and the grinder operate simultaneously, but for your safety and to avoid damaging the machine, do not use both functions at the same time.

Before starting the cutting operation, loosen the grinder nut counterclockwise. And to use the grinder, remove the blade according to the instructions of item 5.2 (Maintenance and Behavior in case of breakdowns).

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.

• **Cutting Operation:**

For the SFP8 saw model, before starting the cutting operation, loosen the grinder nut counterclockwise.

1. Connect the power cord to the mains;
2. Place the food to be processed on the attached table;

IMPORTANT

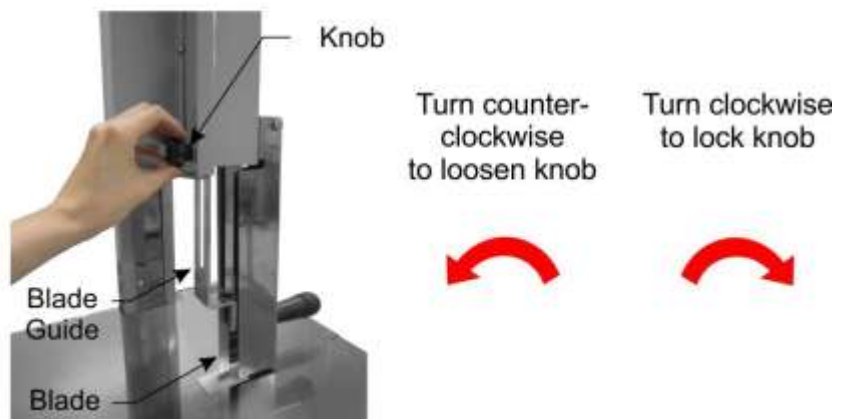
Never place a cutting food larger than the mobile table.

3. On the attached table is the cutting regulator which serves to limit the thickness of the cut of the meat.

Loosen the knob and set the cutting regulator to the desired thickness. To fix the distance, lock the regulator by rotating the knob clockwise;



4. Adjust the distance between the blade guard and the food so that the exposed blade area is only necessary for cutting. To move the guard up or down, turn the handle next to the guide clockwise. To fix from a distance, turn clockwise;



3. Turn the power switch to "1" (on). At that moment the blade begins to rotate;
4. Push the meat with the pendulum pusher steadily toward the blade and start cutting;
5. With your right hand, remove the slice behind the blade, avoiding contact with the cutting area.
6. Stack the slices on the right side of the attached table;
7. Repeat the procedure until the end of the process;



ATTENTION!

When repeating the cutting operation, be careful when pulling the food forward of the attached table so that it 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 wheels, causing accidents.

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



ATTENTION!

Always use the pendulum pusher of the machine to direct the food against the blade. Under no circumstances push with any other instrument or with 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 occurs. If it is necessary to adjust it, follow the instructions in item 5.2 (Maintenance and Behavior 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 machine is on as this may cause serious accidents.

• Operation of the grinder (model SFP8):

1. Remove the blade according to the instructions in item 5.2 (Maintenance and Behavior in case of breakdowns);
2. Connect the power cord to the mains;
3. Position a pan under the nozzle to collect ground meat;
4. Place cut food into strips on tray;
5. Turn the power switch to "1" (on). At that moment the spool of the grinder begins to rotate;
6. Push the meat with the socket into the nozzle.
7. To embed sausage choose one of the three models of funnels (thin, medium or thick) and mount it on the nozzle fixing with the nut;
8. Wrap the funnel with the tip of the casing, coating until about 20 cm of casing on the tip;
9. With one hand, loosen the casing, which was covered in the funnel, controlling the entrance of the filling and guiding the sausage that is coming out to form a snail (format traditionally used in artisanal sausages);
10. After the process is finished, perform the cleaning as instructed in item 5 (Cleaning and Maintenance).



ATTENTION!

Use only the socket to push the meat into the nozzle. Never use hands or other objects other than the socket.



ATTENTION!

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.

Push the food against the blade in a straight line. Do not divert the cut during the process as this can cause accidents and blade damage.

Failure to observe this guideline will be considered as an 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.



ATTENTION!

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

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 detergent in warm water neutral and apply with a soft cloth. With a cloth moistened with water, rinse and then wipe the parts with a dry cloth.

In the model of saw SFP8, it has the grinder that can be removed and disassembled for the

cleaning. Follow the disassembly / assembly guidelines in item 4.3 and clean with mild soap or detergent and running water.

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.



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. Knob 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, the cleaning and observe indications of breakdowns 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.



ATTENTION!

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) 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 machine is disconnected from the mains, if the operator is using the appropriate PPE (personal protective equipment) and appropriate tools for disassembly and assembly of the parts cited below.

• 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:

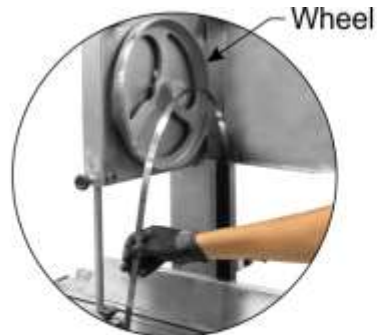
1. Disconnect the machine from the mains;
2. Remove the guard from the tensioner by unscrewing the bolts;



3. Loosen the nut to move the blade extender
4. Open the door by unscrewing the knobs
5. Remove blade guard by unscrewing knob



6. Rotate the extender knob counterclockwise to loosen the blade:

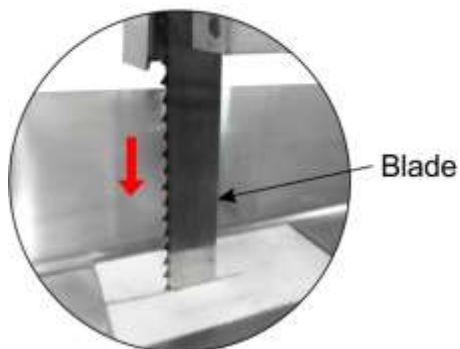


7. Release the blade from the wheels

8. Remove the blade by sliding it in the slot of the attached table

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

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



Direction of blade teeth



Center the blade on the wheels

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

12. Secure the blade guard with the knob.

13. With the screws, mount the extender guard;

14. Close the door by locking it with the knobs.

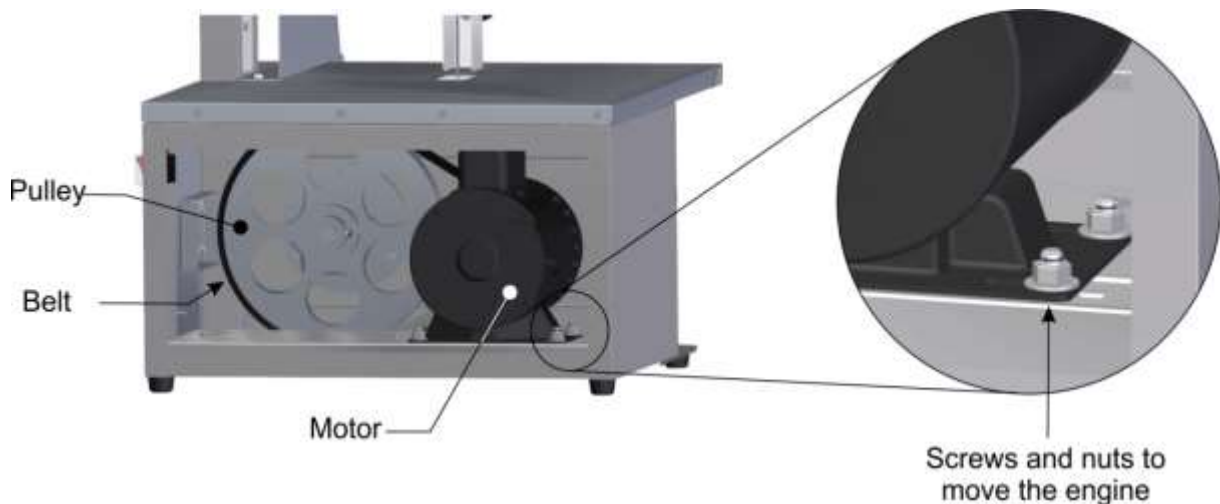


ATTENTION!

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 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 motor, loosen the 4 screws located on the motor base;
4. Move the motor by adjusting the belt tension. To secure the motor to the optimum position, tighten the screws securely;



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.



ATTENTION!

Preventive maintenance requires a trained professional or authorized technical assistance.

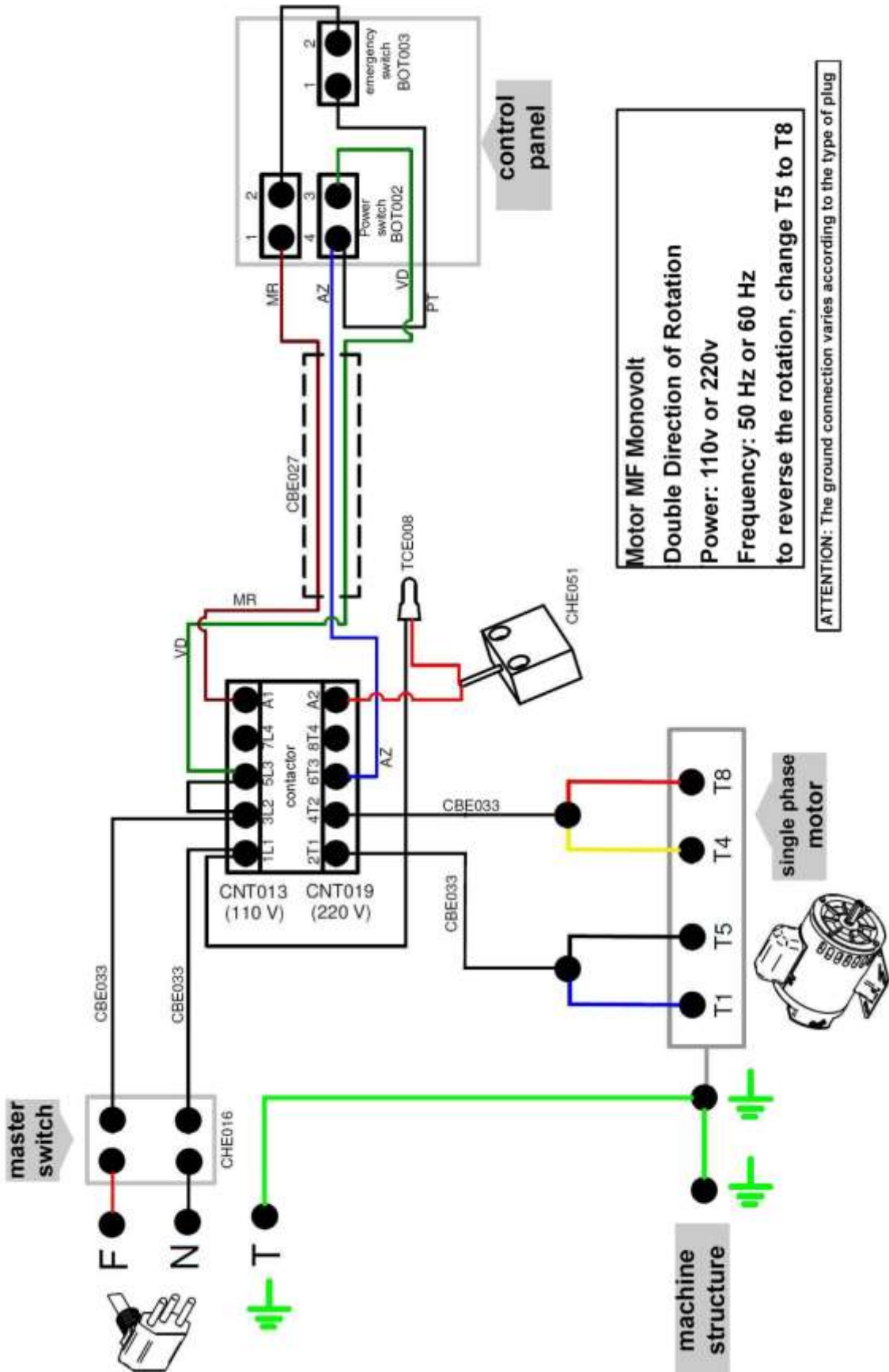
Make sure that the machine is disconnected from the mains.

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.

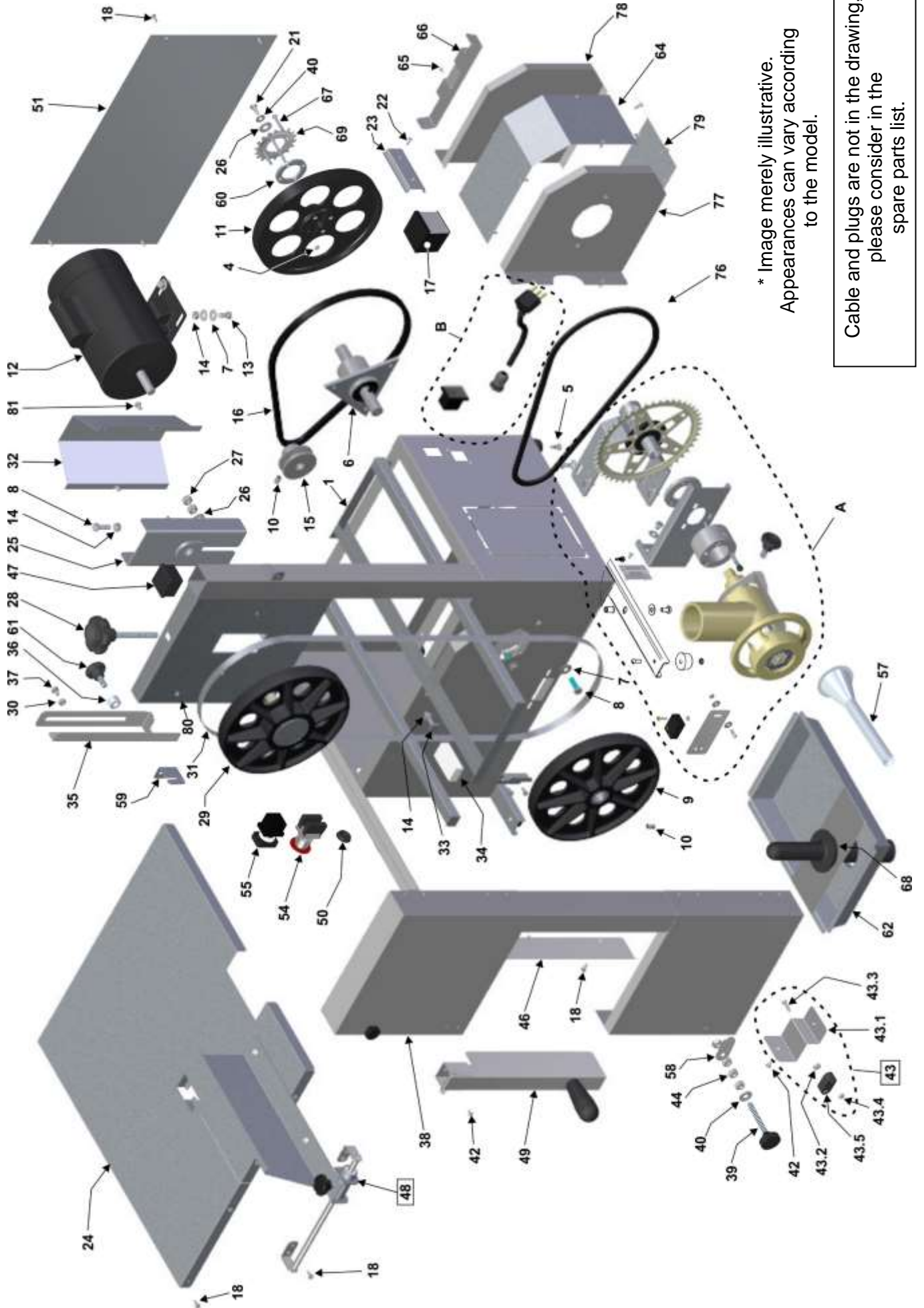
When you experience any malfunction or non-compliance, refer your equipment to the nearest service center. See technical assistance on our website: www.metvisa.com.br

6. ANNEXES

Electrical Schematic



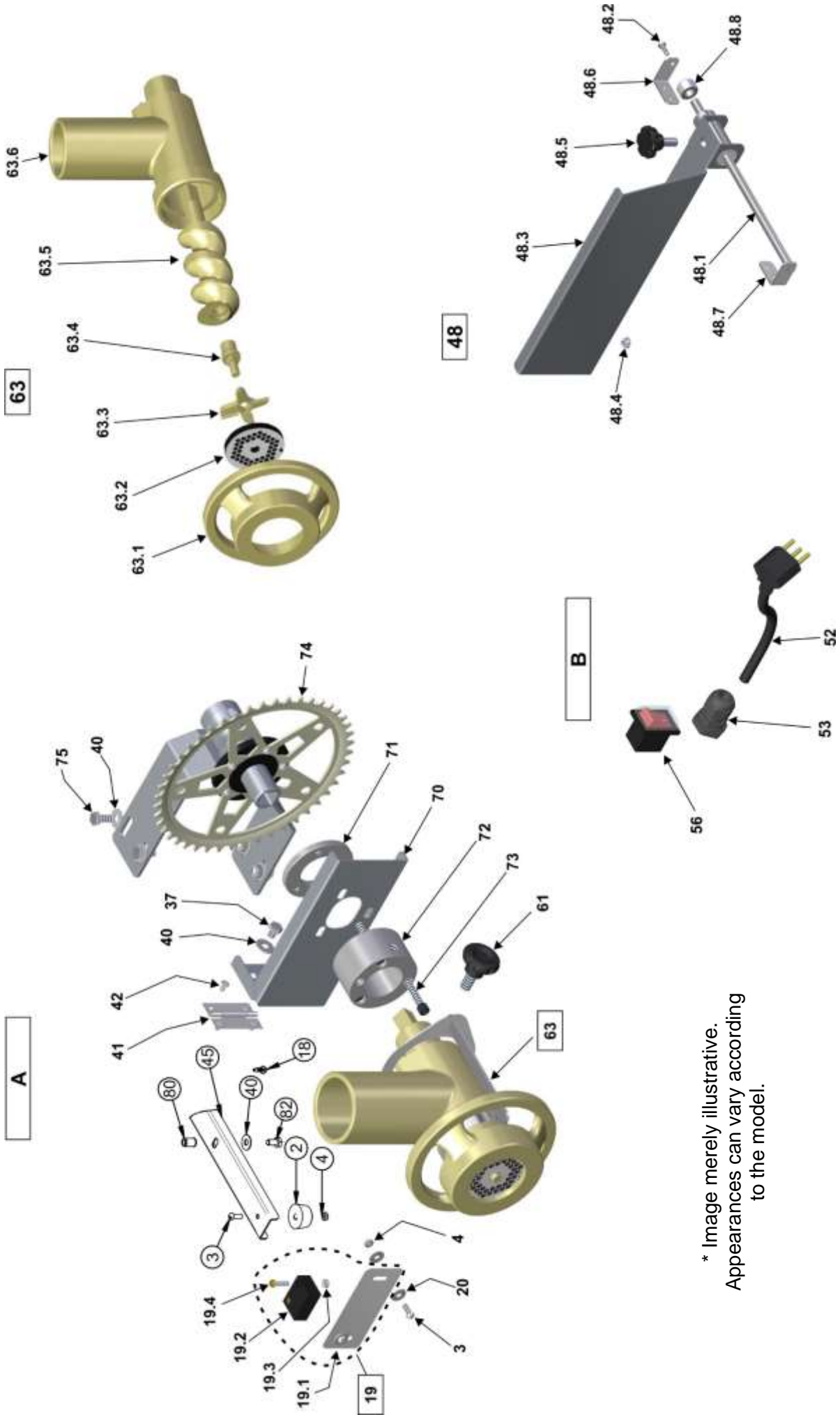
Blown up Design



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

Cable and plugs are not in the drawing,
please consider in the
spare parts list.

Blown up Design



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

Replacement Parts

Position	Code	Description	Qty.	Model
1	MON040	Monobloc	01	SFPPM
	MON042			SFP8
	MON002			SFPIM
2	PEP004	Rubber Foot	04	*
3	PRR015	Mac. Screw Round	04	SFP8 / SFPPM
	PRR022			SFPIM
4	POS006	Hexagonal Nut	08	SFP8
			04	SFPPM
	POS020		04	SFPIM
5	PRA004	Auto Locking Screw	02	*
6	CJT836	Saw Bearing	01	SFPPM
	CJT837			SFP8
	CJT884			SFPIM
7	ARL003	Flat Washer	11	SFP8 / SFPPM
	ARL011			SFPIM
8	PRS006	Hexagonal Screw	04	SFP8 / SFPPM
	PRS021			SFPIM
9	VOL010	Lower Wheel	01	*
10	PRN001	Allen Screw S/C	03	*
11	POL031	Movement Pulley	01	*
12	MTE206	Electric Motor 1/2 HP - 110 V 60 Hz	01	SFP8 / SFPPM / SFPIM
	MTE207	Electric Motor 1/2 HP 220 V 60 Hz		
	MTE003	Electric Motor 1/2 HP – 220 V 50 Hz		
13	PRS007	Hexagonal Screw	04	SFP8 / SFPPM
	PRS030			SFPIM
14	POS004	Hexagonal Nut	07	SFP8 / SFPPM
	POS013			SFPIM
15	PMT013	Motor Pulley	01	*
16	COR002	Belt	01	*
17	CNT013	Mini-Contactor 110 V 50/60 Hz	01	110 V Saws
	CNT019	Mini-Contactor 220 V 50/60 Hz		220 V Saws
18	PRA008	Locking Screw. Hex. Rod	40	SFP8
			22	SFPPM
	PRA014		20	SFPIM
19	CJT881	Sensor Assembly	01	SFP8 / SFPPM
	CJT886		01	SFPIM
19.1	SUD022	Pointed Sensor Holder	01	SFP8 / SFPPM
	SBT418		01	SFPIM
19.2	CHE051	Safety Sensor	01	*
19.3	POS138	Hexagonal Nut	02	*
19.4	PCC005	Cylindrical Head Screw	02	*
20	ARL005	Flat Washer	04	SFP8 / SFPPM
	ARL008			SFPIM
21	PRA010	Hexagonal Screw	01	SFP8 / SFPPM
	PRS031			SFPIM
22	RBT002	Rivet	02	*
23	TRS051	Rail	01	*
24	MEM020	Attached Table	01	SFP8 / SFPPM
	MEM037			SFPIM
25	ESC005	Blade Extender	01	*
26	ARL002	Flat Washer	03	SFP8 / SFPPM
	ARL012			SFPIM

* Item applicable to all models of Small Band Saw.

Replacement Parts

Position	Code	Description	Qty.	Model
27	POS003	Hexagonal Nut	02	SFP8 / SFPPM
	POS015			SFPIM
28	MNL033	Knob	01	SFP8 / SFPPM
	MNL048			SFPIM
29	CJT1104	Full Upper Wheel	01	SFP8 / SFPPM
	CJT1105			SFPIM
30	POS005	Hexagonal Nut	01	SFP8 / SFPPM
	POS021		01	SFPIM
31	SFL018	Band Saw Blade	01	*
32	PES001	Upper Back Cover	01	SFP8 / SFPPM
	PES002			SFPIM
33	CJT189	Welded Strap	01	*
34	TCM002	Taco Mesa	01	*
35	CJT438	Blade Protection	01	*
36	BGT072	Knob Stop	01	*
37	PRS014	Hex Bolt	01	SFP8 / SFPPM
	PRS328		01	SFPIM
38	CJT312	Set of Doors	01	SFP8 / SFPPM
	CJT317			SFPIM
39	MNL066	Hex Bolt	02	SFP8 / SFPPM
	MNL056			SFPIM
40	ARL004	Flat Washer	13	SFP8
			05	SFPPM
			03	SFPIM
41	DBC002	Hinge	04	SFP8 / SFPPM
	DBC003			SFPIM
42	RBT004	Rivet	20	SFP8 / SFPPM
	RBT014			SFPIM
43	CJT877	Actuator Assembly	01	SFP8 / SFPPM
	CJT885			SFPIM
43.1	CRC707	Actuator Support Protection	01	SFP8 / SFPPM
	PTC163			SFPIM
43.2	CHE059	Actuator	01	*
43.3	PCC005	Cylindrical Head Screw	02	*
43.4	POS138	Hexagonal Nut	02	*
43.5	SBT132	Actuator Support	01	*
44	POS018	Hexagonal Nut	04	SFP8 / SFPPM
45	SBT355	Foot Extension Support	02	SFP8 / SFPPM
46	CRC526	Collar	01	*
47	SPT001	Plastic Shoe	01	*
48	CJT731	Set Assembly Cutting Regulator	01	*
48.1	GIA084	Set Assembly Cutting Regulator	01	*
48.2	PRS045	Set Weld Reg. Cutting Plate	02	*
48.3	CJT732	Set Weld Reg. Cutting Plate	01	*
48.4	TVS005	Round Spigot	02	*
48.5	MNL029	Knob	01	*
48.6	SBT371	Left Cut Regulator Guide Support	01	*
48.7	SBT370	Right Cut Regulator Guide Support	01	*
48.8	BGT072	Cutting Regulator Bushing	02	*
49	EPR018	Pendulum Pusher	01	SFP8 / SFPPM
	EPR026			SFPIM
50	BCH036	Red Cap.	01	*

* Item applicable to all models of Small Band Saw.

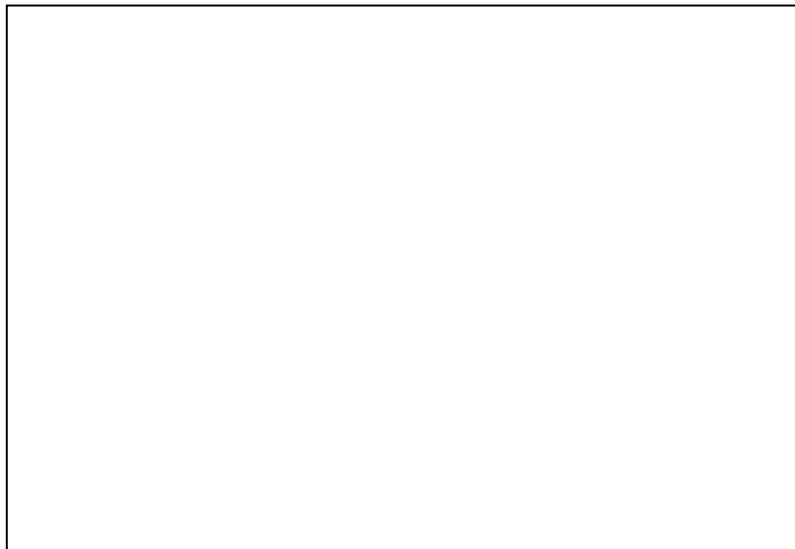
** For the electric cable code of each saw model, refer to item 2.2 (Technical Data) in this manual.

Replacement Parts

Position	Code	Description	Qty.	Model
51	TAP019	Rear Cover	01	SFP8 / SFPPM
	TAP020			SFPIM
52	CBE023	Electrical Cable (Type 1)	01	**
	CBE029	Electrical Cable (Type 2)		
	CBE030	Electrical Cable (Type 4)		
	CBE001	Electrical Cable (Type 4)		
	CBE175	Electrical Cable (Type 7)		
	CBE282	Electrical Cable (Type 8)		
53	TCE073	Print Cable	01	*
54	BOT003	Emergency Button	01	*
55	BOT002	On/Off Button	01	*
56	CHE016	Master Switch	01	SFP8 / SFPPM
	CHE087			SFPIM
57	FNL002	Kit with 03 Funnels	01	SFP8
58	TRV031	Trava Fecho Porta	02	SFPIM
59	FCH013	Side Case	01	SFPIM
60	SBT420	Pulley Spacer Bracket	01	SFP8
61	MNL008	Knob	02	SFP8
			01	SFPPM
	MNL029		01	SFPIM
62	BDJ039	Band Saw Tray with Grinder	01	SFP8
63	CJT245	Full Head Mouth with Protection	01	SFP8
63.1	POE012	Nozzle Nut	01	SFP8
63.2	DIS013	Disc	01	SFP8
63.3	FAC007	Cross blade	01	SFP8
63.4	EIX105	Spool Pin	01	SFP8
63.5	SFC007	Endless Spool	01	SFP8
63.6	BCA007	Nozzle Body	01	SFP8
64	CRC991	Upper Lining	01	SFP8
65	RBT001	Rivet	02	SFP8
66	SBT363	Tray Support	01	SFP8
67	PRR016	Mac. Screw Round	04	SFP8
68	SQT020	Socket	01	SFP8
69	EGG048	Wheel Gear	01	SFP8
70	SBT366	Nozzle Support	01	SFP8
71	FLG021	Mouth Bearing Flange	01	SFP8
72	MAC085	Mouth Bearing	01	SFP8
73	PRT030	Screw Allen w / Head	03	SFP8
74	MAC107	Mounted Bearing	01	SFP8
75	PRS062	Hexagonal Screw	08	SFP8
76	CRT023	Current	01	SFP8
77	CRC988	Front Cover Lining	01	SFP8
78	CRC989	Rear Cover Lining	01	SFP8
79	CRC990	Lower Lining	01	SFP8
80	RBT018	Rivet	02	SFP8 / SFPPM
81	PRR021	Screw	02	SFP8 / SFPPM
	PRR023		02	SFPIM
82	PRS324	Hexagonal Screw	02	SFP8 / SFPPM
---	---	Electrical Cables and Connectors:	---	---
82	CBE027	Electrical Cable Splicing	01	*
83	CBE033	Electrical Cable Splicing	01	*
84	CBE104	Electrical Cable Ground Splicing	01	*
85	TCE004	Terminal Fit	01	*
86	TCE007	Terminal Grounding	01	*
87	TCE013	Female Terminal	04	*
88	TCE033	Splicing Terminal	05	*

* Item applicable to all models of Small Band Saw.

IMG BRASIL PRODUCT MANUFACTURER



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