

# INSTRUCTION MANUAL



**CAUTION!**  
HAZARDOUS MOVING PARTS  
Disconnect Power Before  
Cleaning or Servicing



**Band Saw**

**Model**

**SKST**



METALÚRGICA SIEMSEN LTDA.

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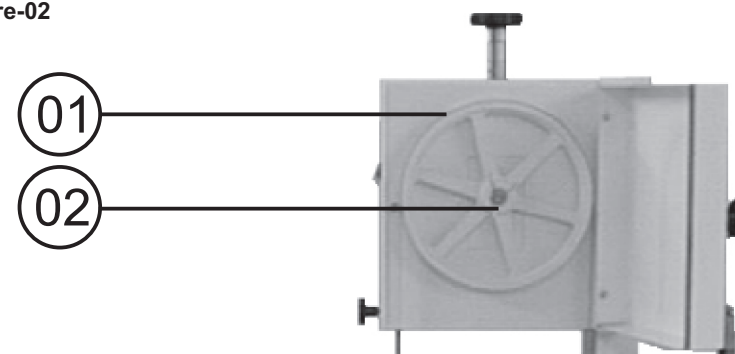
- ALÉM DESTAS MÁQUINAS, FABRICAMOS UMA LINHA COMPLETA DE EQUIPAMENTOS. CONSULTE SEU REVENDEDOR.  
- ESTE PRODUTO CONTA COM ASSISTÊNCIA TÉCNICA, REPRESENTANTES E REVENDEDORES EM TODO TERRITÓRIO NACIONAL.  
DEVIDO À CONSTANTE EVOLUÇÃO DOS NOSSOS PRODUTOS, AS INFORMAÇÕES AQUI CONTIDAS PODEM SER MODIFICADAS SEM AVISO PRÉVIO.

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## SUMMARY

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Picture-02



**NOTE:** The sharp edge of the blade must be facing the front of the machine.

All removable components must be washed with warm water and neutral soap. Be careful when washing the blade. It has a sharp edge that could cause serious irreparable injuries to hands.

**CAUTION:** The machine is not protected against water jets. Do not clean it with steam jets, or high pressure blasts or similar methods. Under no circumstances should the SK be hose rinsed as this may result in short circuit or serious damage to the machine.

Clean the body of the machine with a damp clean cloth and wipe dry.

## 8 GENERAL ADVICES

**ALWAYS** turn machine off before cleaning and maintenance.

**PROVIDE** enough space around machine to avoid breakings.

**ALWAYS** keep the floor dry. Wet floors may cause slippings.

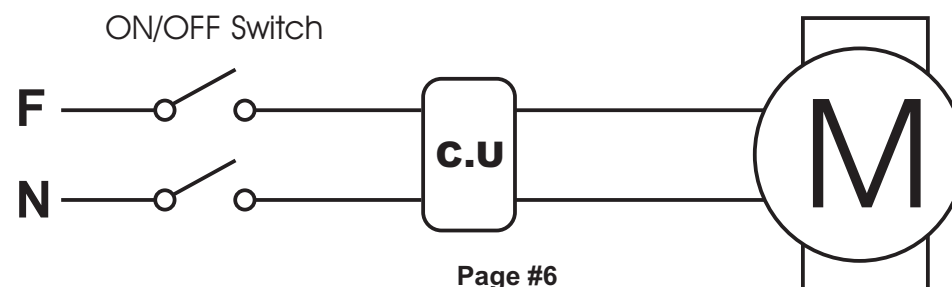
**ALWAYS** turn machine off in case of power supply lack.

**NEVER** let dust or water to get into electrical and mechanical components of the machine.

**DO NOT** modify original features of the machine.

**DO NOT** take out nor tear off any safety or identification label.

## 9 ELECTRIC DIAGRAM MOD. SK



## 5 PRE OPERATION

It is recommended that the machine be carefully cleaned before it is first used, after use, several times a day if it is very dirty, and after long periods during which it has remained off. Wash each part with warm water and neutral soap, rinse and wipe dry. To do the cleaning proceed as explained in CLEANING.

### IMPORTANT:

- PUT VASELINE IN THE WHEELS HOLE AT EVERY 15 DAYS.
- THE BLADE MUST BE WELL CALIBRATED. USE THE CALIBRATING KNOB No.01 TURNING IT CLOCKWISE TO GET THE RIGHT TENSION OF THE BLADE. WHEN BLADE STARTS ESCAPING IT MEANS THAT THE BLADE IS WELL CALIBRATED.
- KEEP THE MACHINE OFF TO ADJUST THE CUTTING REGULATOR AND THE BLADE GUIDE.

**MACHINE IS NOW READY FOR TRAINED OPERATORS TO PROCESS PRODUCTOS.**

## 6 OPERATION

Adjust the blade guide No.05 and the cut regulator No.09 with the machine turned off.

Turn on the machine by pushing the ON/OFF switch to "ON" position.

Put the food product onto the movable table No.07, pushing it towards the blade, lined up by the cut regulator No.09, maintaining the desired slice thickness.

**CAUTION: Watch out the blade, if touched can cause serious irreparable damages. Do not touch the blade from behind (flat side) avoiding removing it from the wheels.**

## 7 CLEANING

First of all disconnect the machine from power source.

- Take out the upper door No.02 by sliding it out of the hinges
- Take out the lower door No.03 doing as above
- Remove blade by turning calibrating knob No.01 counter-clockwise, then loosen the blade and pull it out
- Take out upper and lower wheel No.01 (Picture-02) by pulling staples out No.02 (Picture-02), which are located in front of the wheels.
- Never use hard tools such as: knives, forks, hooks, or others to remove scraps from the upper and lower doors. To do that use a plastic brush.
- Assemble the components following the inverse steps.

## NOTICE TO OWNERS AND OPERATORS

**The bandsaw SK is designed to cut food products safely and efficiently. Unless the operator is properly trained and supervised, however, there is the possibility of a serious injury. It is the responsibility of the owner to assure that this machine is used properly and safely, strictly following the instructions contained in this Manual and any requirements of local law.**

## 1 MAIN PRECAUTIONS

The SK model is a cutting machine therefore it must be carefully used and handled by trained or experienced operators.

ALWAYS turn off, unplug from power source BEFORE cleaning or servicing.

NEVER use tools not belonging to the machine to help operation.

NEVER touch blade No.06 even when it is not in movement. Its edge is very sharp and can cause serious irreparable damages.

ALWAYS wear iron gloves during operation.

NEVER adjust cut regulator No.09 or blade guide No.05 during operation.

NEVER open upper or lower door during operation.

DO NOT wear loose clothes mainly no loose sleeves during operation.

NEVER connect power source with wet hands or wet clothes.

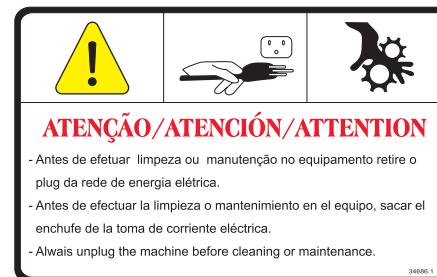
NEVER spray water or other liquid substances directly at motor, power switch or any other electrical components.

ALWAYS install equipment in work area with adequate light and space away from CHILDREN and VISITORS.

NEVER operate without all warning labels attached and owner/operator manual available to the operator.

NEVER leave unattended while operating.

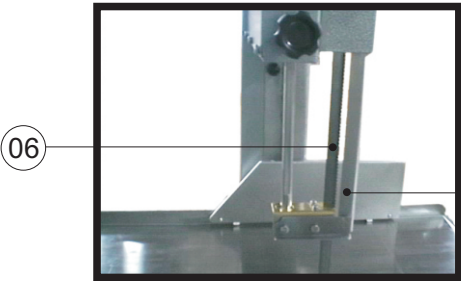
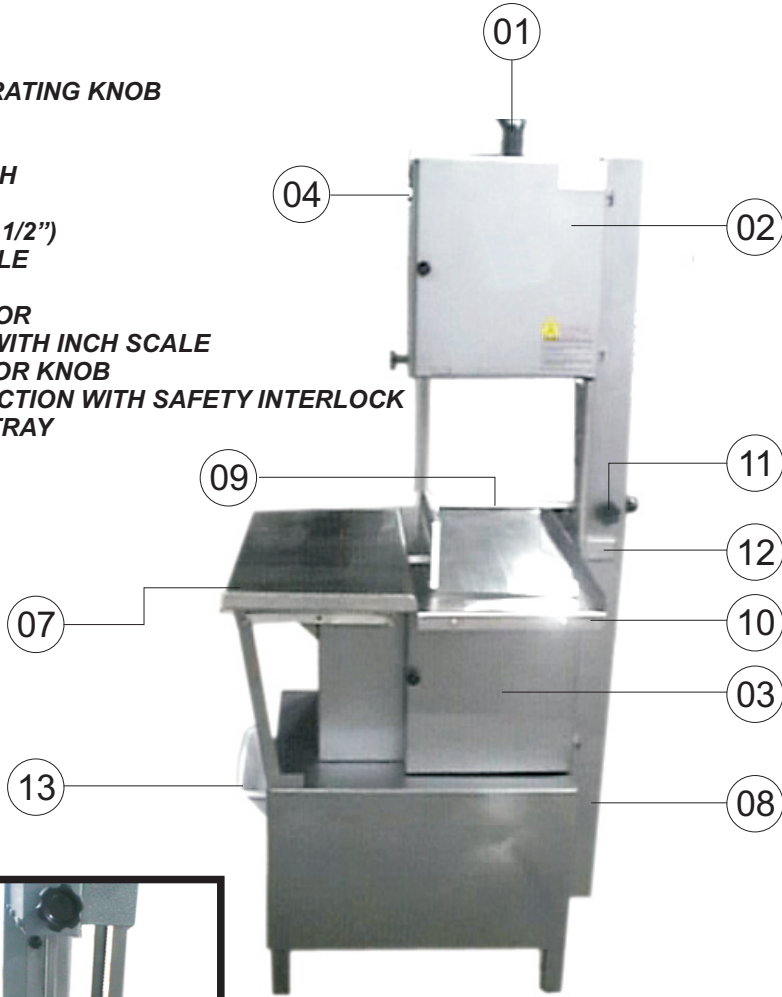
ALWAYS ground machine properly.



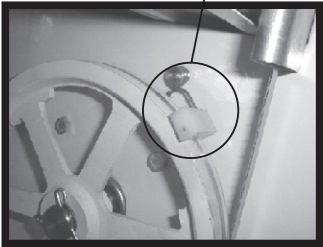
2 MAIN COMPONENTS

PICTURE-01

- 01 - BLADE CALIBRATING KNOB
- 02 - UPPER DOOR
- 03 - LOWER DOOR
- 04 - ON/OFF SWITCH
- 05 - BLADE GUIDE
- 06 - BLADE ( Width 1/2")
- 07 - MOVABLE TABLE
- 08 - FRAME
- 09 - CUT REGULATOR
- 10 - FIXED TABLE WITH INCH SCALE
- 11 - CUT REGULATOR KNOB
- 12 - BLADE PROTECTION WITH SAFETY INTERLOCK
- 13 - COLLECTING TRAY



Complete Scraper  
Code 13299.3



3 TECHNICAL DATA

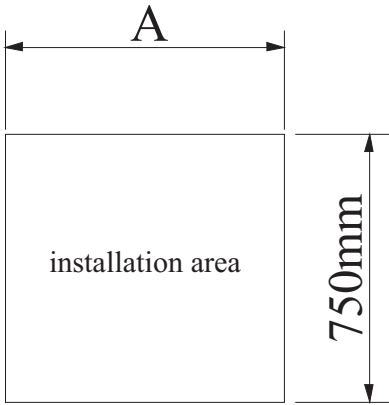
Table - 01

Technical Data	Units	SK
Voltage	[V]	110
Frequency	[Hz]	60
Rating	[CV]	1
Consumption	[kW/h]	0,8
Height	[mm]	1780
Width	[mm]	840
Depth	[mm]	730
Net Weigth	[kg]	91
Gross Weigth	[kg]	146
Maximum Cut Width	[mm]	290
Maximum Cut Heigth	[mm]	295

4 INSTALLATION

The Band Saws must be installed on a level, non-skid work surface. Its length is 120cm (with cutting regulator) or 70cm (without cutting regulator). Check the voltage of the machine. It must be the same as the power source. Check placement of all warning labels and Manual. Contact your Distributor if you have any problems with the installation or operation of this machine.

A = 1600mm (with Cut Regulator)



↑  
Front