

# Bandsaws for Shops and Industry

Perfect for Meat, Fish, Poultry, Bones



**Rudolf Schad  
GmbH & Co. KG**

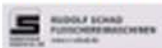
Schulstraße 7 • 36154 Hosenfeld-Germany  
Telefon: 0049 66 50 96 21-0 • Telefax: 0049 66 50 96 21-98  
E-Mail: [info@r-schad.de](mailto:info@r-schad.de) • Internet: [www.r-schad.de](http://www.r-schad.de)

# Bandsaw blades for all Manufacture models and dimensions

**Ideal for  
Meat, Bones, Splitting,  
Fish, Poultry, Sausages  
and Cheese**



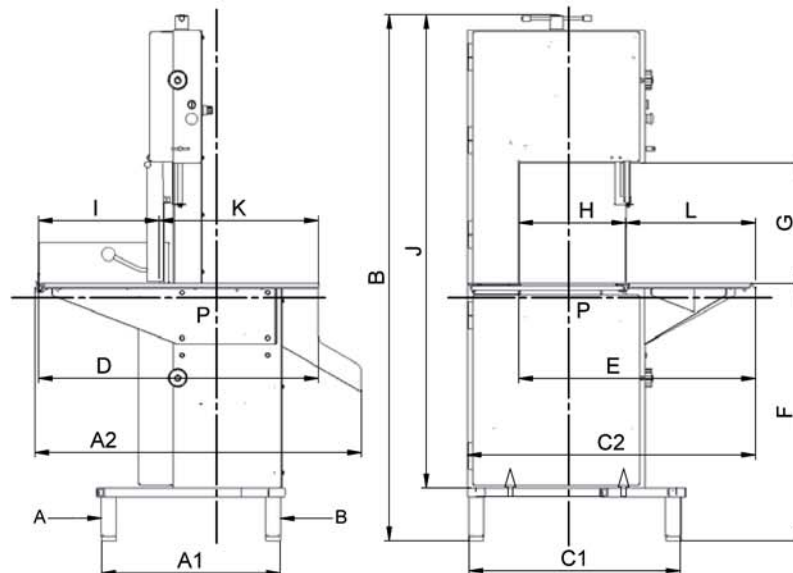
**Widia blade guide - Roller table - Adjustable thickness plate - Wheels  
Table with measures - Special height - Special tables - Refrigeration  
Right and left hand side**



# Machine data

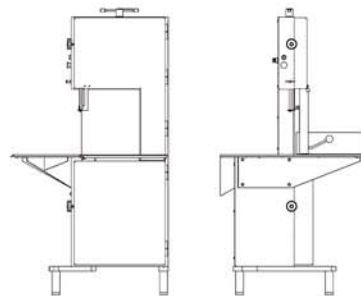
## MASCHINENDATEN STL-B 350-390-430-480

### STL-B



	STL 350 B (I) (mm.)	STL 390 B (I) (mm.)	STL 430 B (I) (mm.)	STL 480 B (I) (mm.)
A1	625	625	625	625
A2	860	895	960	960
B	1.670	1.780	1.840	1.950
C1	610	700	740	810
C2	735	920	1.010	1.080
D	845	880	945	945
E	604	739	829	879
F	900	900	900	900
G	350	400	420	480
H	275	335	375	425
I	322	357	422	422
J	1.485	1.595	1.655	1.765
K	523	523	523	523
L	329	404	454	454
M	1.030	1.280	1.430	1.500
N	1.190	1.260	1.390	1.390
Kg.	155	190	205	235
Cv.	3	4	4	5,5
d	2.500	2.910	3.155	3.500

(1)OPTION Links:



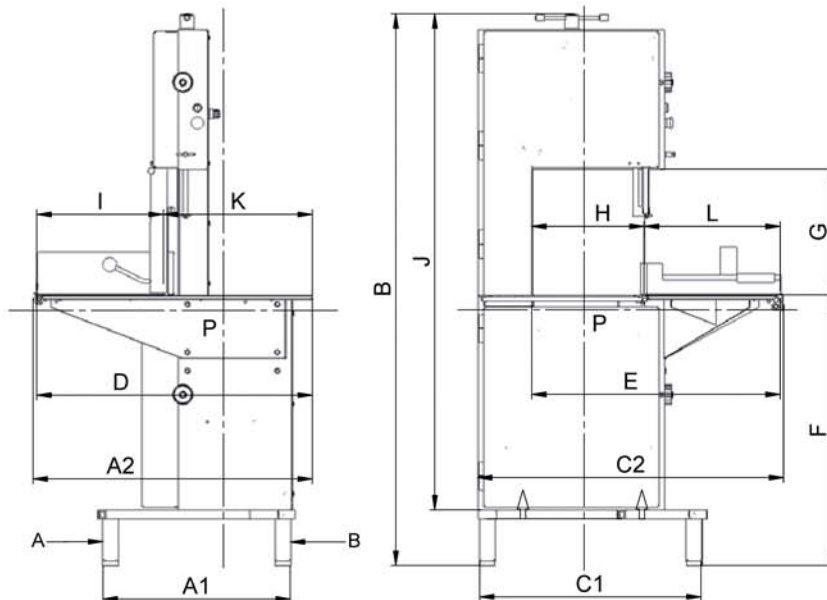
P : Maschinenschwerpunkt

P = Centro de gravedad. Centre de gravité. Center of gravity

# Machine data

MASCHINENDATEN  
STL 350-390-430-480

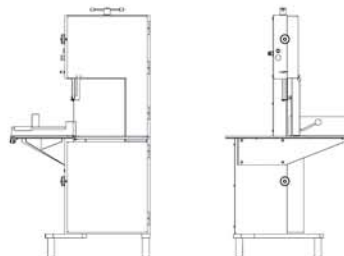
## STL-F



	STL 350 F (mm.)	STL 390 F (mm.)	STL 430 F (mm.)	STL 480 F (mm.)
A1	625	625	625	625
A2	790	845	960	960
B	1.670	1.780	1.840	1.950
C1	610	700	740	810
C2	745	930	1.020	1.090
D	775	830	945	945
E	604	739	829	879
F	900	900	900	900
G	350	400	420	480
H	275	335	375	425
I	322	357	422	422
J	1.485	1.595	1.655	1.765
K	453	473	523	523
L	329	404	454	454
M	1.030	1.280	1.430	1.500
N	1.120	1.210	1.390	1.575
Kg.	155	190	205	235
Cv.   III	3	4	4	5,5
d	2.500	2.910	3.155	3.500

P: Maschinenschwerpunkt

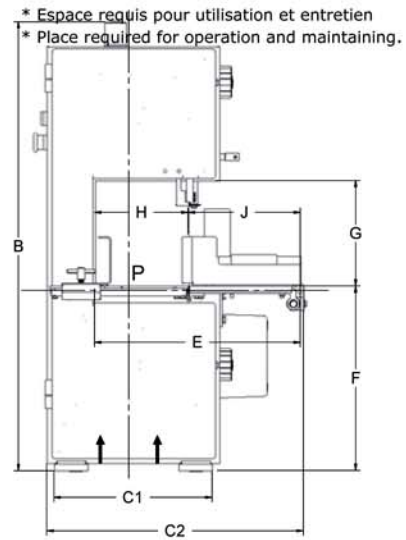
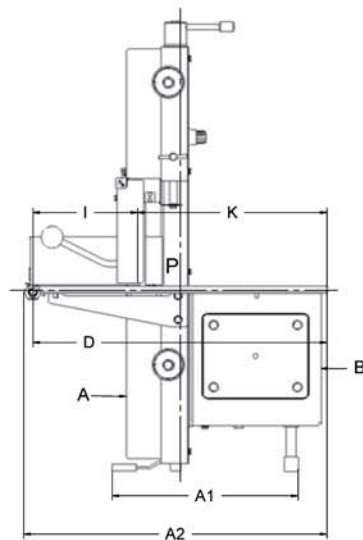
(I) OPTION Links:



P = Centro de gravedad. Centre de gravité. Center of gravity

# Machine data

## MASCHINENDATEN ST 200/230/270/320



\* Espace requis pour utilisation et entretien  
\* Place required for operation and maintaining.

	ST 200 (mm)	ST 230 (mm.)	ST 270 (mm.)	ST 320 (mm.)
A1	325	390	400	400
A2	540	695	740	740
B	825	935	1045	1195
C1	300	350	400	450
C2	475	560	600	650
D	530	610	660	660
E	385	430	480	530
F	300	385	420	470
G	180	220	270	320
H	175	195	225	275
I	205	215	250	250
J	210	235	255	255
K	325	395	410	410
L		910	995	995
M		740	835	835
kg.	57	73	85	97
HP.	II	1	1,5	2
	III	1	1,5	2
Blade	1600	1740	1985	2340

P: Maschinenschwerpunkt

# STL 800-M Bearing table

Model STL 800-M  
(Bearing table)  
Stainless steel pulley,  
Motor 5,5HP, 3~400V  
Portioning device, Pusher



## Options STL 800-M

Hand cutting side right or left  
wheels  
Water cooling

## **Characteristics of the Bandsaw STL-Models:**

Robust construction and converting  
Easy and hygienic cleaning  
Fast and easy tension control  
Detachable cleaners for easy cleaning without tools  
Options on different table models  
Options on different motors and volatages

# STL-800 the Industry Bandsaw

The STL-800 Model are construct for industrial applications in slaughterhouses, deboning plants for meat or fish industry.

Ideal for deboning and portioning of pork-, beef-, fish- and wild parts. Fresh meat or frozen parts can be used with the models STL-800.

The STL-Models are available in different table options.

## **STL 800-F (Fix table)**



Model STL 800-F (Fix table)  
Stainless steel pulley, Motor 5,  
5HP, 3~400V  
Portioning device, Pusher

## **Options STL 800-F**

Hand cutting side right or left  
wheels  
Water cooling

Fix table



# **STL-350/390/430/480-B**

## **Banked table**



Model STL 350/390/430/480 -R  
Stainless steel pulley, Motor 3/4/4/5,  
5HP, 3~230/400V  
Portioning device, Pusher

### **Options STL 350/390/430/480 -B**

Half Sliding Table or in Pusher Version available  
Hand cutting side right or left  
wheels  
Conversion to a fix table model



# STL-350/390/430/480-R Ramp table

Model STL 350/390/430/480 -R  
Stainless steel pulery, Motor 3/4/4/5,  
5HP, 3~230/400V  
Portioning device, Pusher

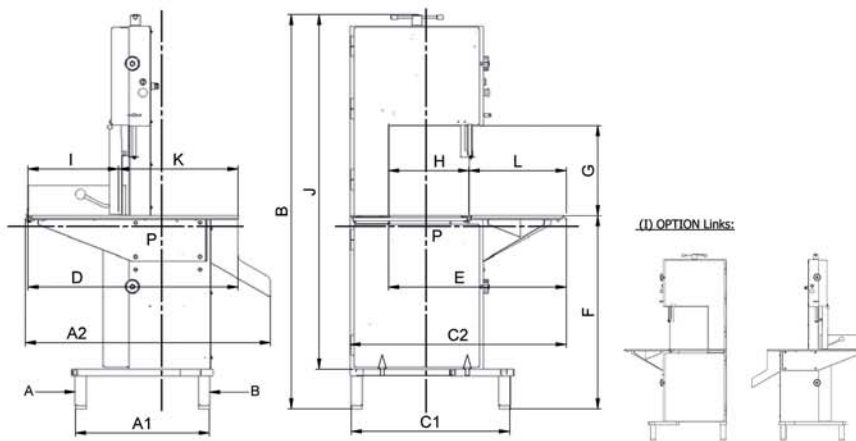


## Options STL 350/390/430/480 -R

Half Sliding Table or in Pusher Version available  
Hand cutting side right or left  
wheels  
Conversion to a fix table model

MASCHINENDATEN  
STL-R 350-390-430-480

### STL-R



P : Maschinenschwerpunkt

	STL 350 R (I)	STL 390 R (I)	STL 430 R (I)	STL 480 R (I)
	(mm.)	(mm.)	(mm.)	(mm.)
A1	625	625	625	625
A2	1.045	1.080	1.145	1.145
B	1.670	1.780	1.840	1.950
C1	610	700	740	810
C2	735	920	1.010	1.080
D	880	915	980	980
E	604	739	829	879
F	900	900	900	900
G	350	400	420	480
H	275	335	375	425
I	322	357	422	422
J	1.485	1.595	1.655	1.765
K	558	558	558	558
L	329	404	454	454
M	1.030	1.280	1.430	1.500
N	1.375	1.445	1.575	1.575
Kg.	160	195	210	240
Cv.	3	4	4	5,5
d	2.500	2.910	3.155	3.500

P = Centro de gravedad Centre de gravité Center of gravity

# STL-350/390/430/480-M Bearing table

Model STL 350/390/430/480 -M  
Stainless steel pulley,  
Motor 3/4/4/5,5HP, 3~230/400V  
Portioning device, Pusher

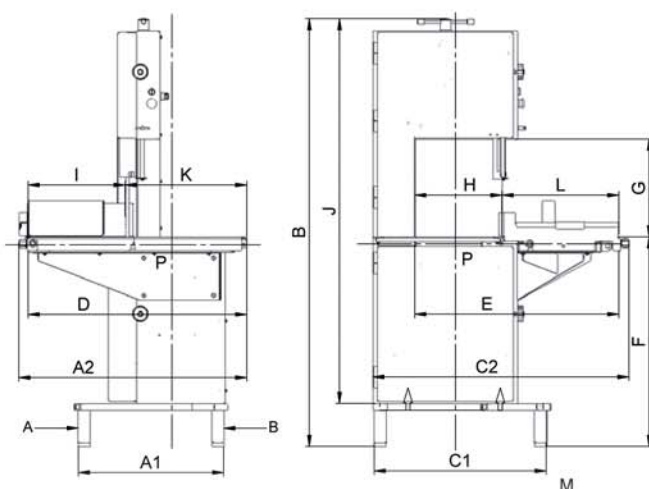


## Options STL 350/390/430/480 -M

wheels  
Hand cutting side right or left  
Half Sliding Table or in Pusher Version available

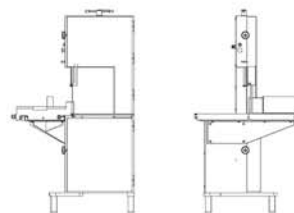
MASCHINENDATEN  
STL-M 350-390-430-480

### STL-M



P : Maschinenschwerpunkt

(I) OPTION Links:



	STL 350 M (I)	STL 390 M (I)	STL 430 M (I)	STL 480 M (I)
	(mm.)	(mm.)	(mm.)	(mm.)
A1	625	625	625	625
A2	850	895	980	980
B	1.670	1.780	1.840	1.950
C1	610	700	740	810
C2	830	1.010	1.100	1.170
D	815	855	945	945
E	653	787	880	930
F	900	900	900	900
G	350	400	420	480
H	275	335	375	425
I	322	357	422	422
J	1.485	1.595	1.655	1.765
K	493	498	523	523
L	378	452	505	505
M	1.070	1.300	1.430	1.500
N	1.620	1.660	1.870	1.870
Kg.	170	205	220	250
Cv. III	3	4	4	5,5
d	2.500	2.910	3.155	3.500

P = Centro de gravedad. Centre de gravité. Center of gravity

# Standmodels

## STL 350/390/430/480

The Model STL 350 is the economy model to start for working of your products as Butcher Shops, Supermarkets.

The STL-Models are suitable for portioning of fresh and frozen parts of meat, Bones, Poultry and Fish. These saws pay of his excellent cutting performance.

STL-Models are in different table options available.

### **STL-350/390/430/480-F (Fix table)**



Model STL 350/390/430/480 -F  
Stainless steel pulley, Motor 3/4/4/5,5HP, 3~230/400V  
Portioning device, Pusher

### **Options STL 350/390/430/480 -F**

Half Sliding Table or in Pusher Version available  
wheels  
Hand cutting side right or left  
Model STL 480 optional with Bearing table

# Table top model ST 200/230/270/320

The Table top models ST 200/230/270/320 are qualified for Shops and Supermarkets. You can work parts of Meat, Bones, Fish and Poultry with these saws.



Model ST 200  
Aluminium pulley, Motor 1HP,  
3~230/400V oder 1~230V  
Portioning device, Pusher

Model ST 230/270/320  
Stainless steel pulley with double rim,  
Motor 1/1,5/2HP, 3~230/400V  
Portioning device, Pusher



## **Options ST 230/270/320**

Available in different motor powers and voltages

Half Sliding Table, Table, Wheels