



94" Electric Meat & Bone Saw



09/2020

Models: 177EMBS94SS

Please read and keep these instructions. Indoor use only.



WARNING

The warnings, cautions, and instructions discussed in this instruction manual cannot cover all possible conditions or situations that could occur. It must be understood by the operator that common sense and caution are factors that cannot be built into this product, but must be supplied by the operator.

General Safety Regulations

Please use this machine according to these cautions. The user should understand all rules. Please carefully read them before you operate the machine. This machine may cause harm to the health of the operator if the user removes or changes equipment in the machine.

We are not responsible for any injuries resulting from improper operation of this machine. Please operate according to “Operation Method” instructions and follow the proper operation procedures while using. Take care while assembling and operating, in order to avoid scratching skin. Please avoid putting hands around the saw blade to prevent any possible injuries. Please read the instruction manual.

- Keep all loose clothing, away from moving parts when the saw is in use.
- Keep fingers and hair away from moving parts when saw is in use.
- Turn the unit off before unplugging it from the outlet.
- Always unplug it when changing a part on the saw.
- Unplug when assembling or disassembling the unit.
- Always provide supervision when this appliance is being used near children.
- Do not disassemble the saw during operation.
- Avoid contact with moving parts.
- Do not use the saw if the power cord is broken.
- To protect against risk of electrical shock, do not put any electrical components, such as the motor or cord, in water or other liquids.
- Unplug this unit from the outlet before putting on or taking off parts, and before cleaning.
- Do not use fingers to scrape food away from the discharge disc while the appliance is operating. A cut type injury may result.
- Do not operate your appliance if it has a damaged cord or plug, after it malfunctions, or if it is dropped and damaged in any manner.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let the cord hang over edge of table or counter.
- SAVE THESE INSTRUCTIONS.

Technical Details

Motor	3HP (2200W)
Blade	94" (2400mm)
Blade Speed	72/Second
Cutting Thickness	10" (253mm)
Max Cutting Height	14" (356mm)
Max Cutting Width	10" (253mm)
Table Size	28"x31.5" (710x800mm)

IF YOU USE AN EXTENSION CORD, MAKE SURE TO USE ONLY UL APPROVED CORDS WITH THE CORRECT GAUGE AND LENGTH. SEE BELOW:

Nameplate Amperes	Extension Cord Length					
	25'	50'	75'	100'	150'	200'
0-5	16	16	16	14	12	12
5.1-8	16	16	14	12	19	-
8.1-12	14	14	12	10	-	-
12.1-15	12	12	10	10	-	-
15.1-20	10	10	10	-	-	-

Assembly & Operation Instructions

Before Use

When unpacking, checking to make sure all parts shown are included.

Installation (See Fig 1)

1. The Tabletop Butcher Saw is fully assembled and is ready to be used right out of the box.
2. The Tabletop Butcher Saw should be put on a flat, level surface capable of withstanding vibration.
3. Open the door cover (#44) of the machine and inspect if the saw blade is correctly fixed on the top and belt of the wheels (#19, #37); the teeth edge of the blade should be flush with the edge of the wheels.
4. Close the door cover (#44), and turn the wheel control knob (#16) counterclockwise, then plug the saw in. Turn on the switch to start the work, turn off the black switch to stop it. When the machine works, ensure the blade drives in a clockwise manner.

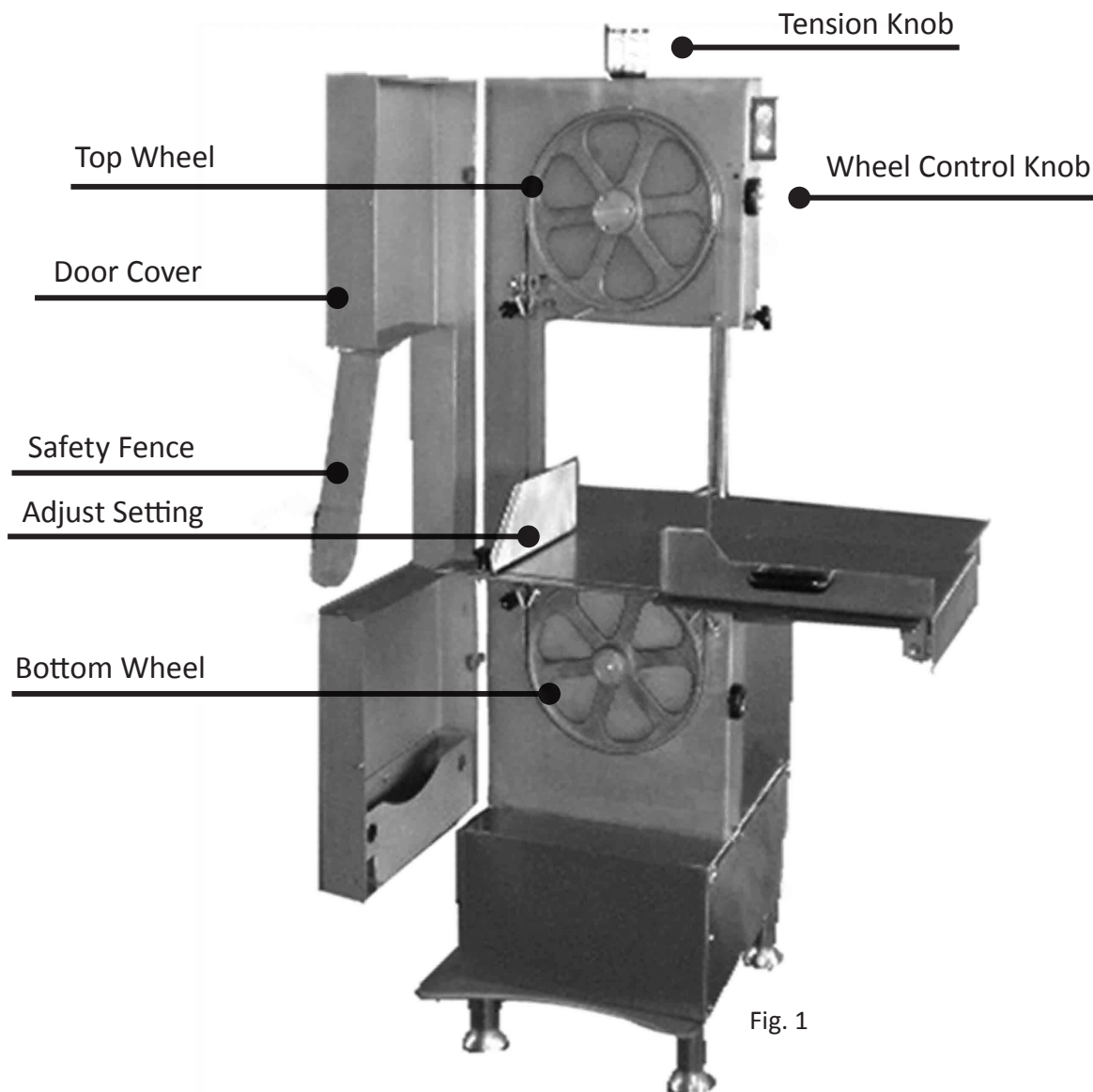


Fig. 1

Operation Instructions

1. When you stand by the machine, please put the meat between the saw blade and the (#45). Control the safety fence with your right hand and the meat with the left hand. Then use the handle of the safety fence to guide the blade through the meat.
2. Use the thickness adjustor to control the thickness of cuts.
3. When using the saw, push the handle of the safety fence evenly and parallel from left to right as shown below (See Fig. 2).

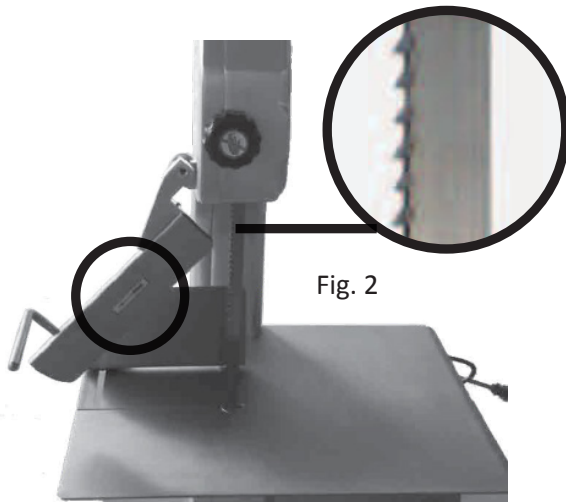


Fig. 2

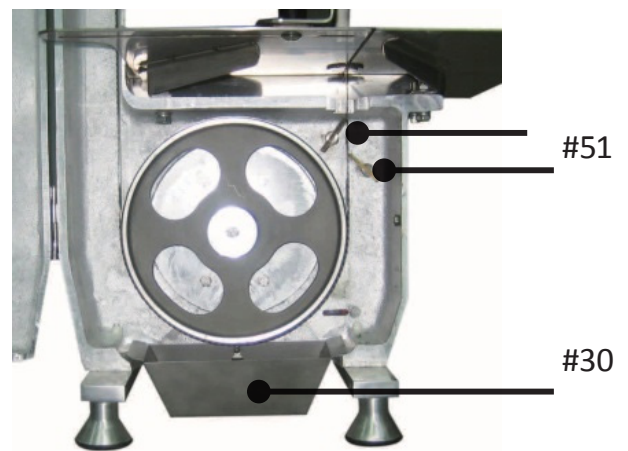


Fig. 3

NOTE:

1. Before using the machine, check the scraper to ensure that it leans against the blade, but ensure that it does not touch to the teeth of blade. The scraper removes the meat scraps from the blade when the machine is working. Empty the scrap tray (#43) regularly. (See below Fig. 3)
2. When the tabletop butcher saw is not in use, unscrew the tension knob (#5) counterclockwise for two revolutions to release the tension; when it is time to use the machine, tighten it by screwing it clockwise two revolutions. Following this procedure could increase the useful life of the blade.
3. When the operator opens the door cover of the machine, the open door-cut off power switch will stop the operation, but the saw blade still will continue to spin for a time. Allow the blade to stop completely.
4. Always use safety gloves when operating the tabletop butcher saw.

Replace and Adjust Saw Blade

1. To replace the saw blade, open the door cover (#44) and then unscrew the tension knob (#5) counterclockwise. After replacing the blade, screw the tension knob.
2. In order to make the machine work better, you should make sure the blade is properly tensioned and that it does not touch the tabletop.
3. When installing the blade, its teeth edge should face towards the safety fence (#45). (See FIG 2 above)
4. Check the teeth edge of blade, which should be flush with the edge of the wheels.

Cleaning, Inspection & Maintenance



WARNING

Always disconnect this butcher saw from its electrical power supply source before performing any cleaning, inspection, or maintenance. Always wear heavy-duty gloves when adjusting and handling the saw blade.

1. Do not introduce water into the electric motor through the motor vents.
2. Do not use solvents to wipe off the inside/outside of the butcher saw.
3. Before and after each use, clean the inside, outside, and unassembled parts of the unit with a damp cloth. Always use a mild anti-bacterial detergent. After that, dry the unit with a clean and dry cloth. (Refer to the "SPECIFIC WARNINGS AND PRECAUTIONS" section of this manual for further cleaning instructions.)
4. Before each use, inspect the general condition of the tabletop butcher saw. Inspect the switch, power plug, cord assembly, and extension cord (if used) for damage. Check for loose screws, misalignment, binding of moving parts that are broken cracked, or improper mounting of saw blade, broken parts and any other condition that may affect its safe operation. If abnormal noise or vibration occurs, turn off the tabletop butcher saw immediately and have the problem corrected before further use. Do not use damaged equipment.
5. When storing, keep the tabletop butcher saw dry and covered with a cloth cover.
 - When not in use, please store the unit in a dry place with good ventilation.
 - Keep the unit away from high temperatures and dampness.
 - Keep the tabletop butcher saw out of reach of children and away from those not familiar with its operation.

Exploded Parts List

PART NO.	DESCRIPTION	QTY.	PART NO.	DESCRIPTION	QTY.
1	Cover	1	31	Clean Sheet	2
2	Nut	1	32	Handle	1
3	Gasket	16	33	Sliding Countertops	1
4	Spring	1	34	Cover Plate	1
5	Adjusting Handle	1	35	Bakelite Handle	2
6	Sheath	1	36	Detent Ring	1
7	Steel Ball	4	37	Belt Wheel 2	1
8	End Cover	1	38	Baseboard	1
9	Mandrel	1	39	Adjusting Foot	2
10	Equatorial Bond	1	40	Non-Adjusting Foot	2
11	Pressure Spring	1	41	Base	1
12	Tension Guide Bush	1	42	Body	1
13	Switch Box	1	43	Scrap Tray (Not for Type A)	1
14	Stop Button	1	44	Dover Cover	1
15	Start Button	1	45	Safety Fence	1
16	Control Knob	2	46	Spindel	1
17	Handle	2	47	Protect Tooth Holder	1
18	Manger Board	1	48	Spindle	1
19	Belth Wheel 1	1	49	Back Frame	1
20	Guiding Shaft	1	50	Motor	1
21	One-Way Rubber Sealing Ring	1	51	Open The Power Switch	1
22	Bearing	2	52	Contacto & Thermal Relay	1
23	Space Ring	1	53	Handle	1
24	Shaft	1	54	Cover Board	1
25	Thrust Washer	1	55	Guide Block	1
26	O-Rings	1	56	Slider	1
27	Gland 1	1	57	Axle	1
28	Saw Blade	1	58	Cullis	2
29	Holder	2	59	Mobile Shield Block	1
30	Cleaning Shell	4	60	Sliding Square Shaft	1

Exploded Parts List

PART NO.	DESCRIPTION	QTY.	PART NO.	DESCRIPTION	QTY.
61	Guide Block	1	72	Handle	1
62	Switch Rubber Mat	1	73	Screw	1
63	Locring Plate	1	74	Fixed Seat	1
64	Lock Screw	1	75	Shaft	14
65	Angle Block	1	76	Nut	10
66	Motor Support Frame	1	77	Spring Washer	1
67	The Tailing Treatment Plant	1	78	Handle	1
68	Base (With the Drawer)	1	79	Move Axis	1
69	Screw	18	80	Rod Holding Plate	1
70	Gasket	1	81	Base (With the Drawer)	1
71	Transition Socket	1	82	Door	1

Exploded Parts Diagram

