

INSTRUCTION MANUAL

MB-210 Meat & Bone Bench Band Saw (240V) 185 x 240mm Capacity



F320

INTRODUCTION

- This instruction manual gives the customer all the necessary information about the appliance and the manufacturing standards applied, as well as all instructions for use and maintenance so that the appliance can be used correctly maintaining its efficiency.
- This instruction manual is for the end user and for service personnel

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1 INFORMATION ABOUT THE APPLIANCE

1.1 GENERAL WARNINGS

- The appliance must only be used by a competent person who has carefully read this manual and understood all the safety information described herein.
- In the event of an inexperienced operator, it is necessary that this manual is carefully read by the new operator before using the appliance & training by an experienced & competent operator is given.
- Although safety devices are installed on the appliance, avoid touching the moving parts with your hands and avoid touching the appliance with wet hands.
- Before cleaning, sanitizing or servicing the appliance it must be disconnected from the electricity power supply.
- When cleaning or servicing the MB-210/MB-250 take into consideration all hazards including residual risks & always concentrate on what you are doing and avoid any possible distractions.
- **WARNING** – If a fault with the machine is detected the machine should only be repaired by the importer or authorized repair agent.
- If the power cord is damaged, it must be replaced by the importer, an authorized service agent or qualified electrician.
- Prior to operation always check the electricity power cable to ensure there are no twists in the cable, always completely unwind. A worn or damaged cable poses a dangerous electrical hazard & the machine should not be used until it is replaced by a qualified electrician. Keep the power lead away from heated or sharp cutting surfaces and avoid pulling the cable to remove the plug from the socket.
- Should the MB-210/MB-250 have a presumed malfunction or does not work correctly, do not use it or repair it yourself. First contact the place of purchase with your proof of purchase to confirm if the machine should be returned or repaired by an authorized service agent.
- This appliance is designed for only cutting meat & bone. Do not use this appliance for non-food products and do not cut any metallic objects with the bandsaw.

The manufacturer cannot be held responsible for the following situations:

- If the appliance or safety devices are tampered with by unauthorized personnel.
- If non-original spare parts are used.
- If the instructions given in this manual are not carefully followed or respected.
- If unsuitable cleaning products (flammable, corrosive or toxic) are used to clean the appliance.

1.2 SAFETY FEATURES INSTALLED

The MB-210/MB-250 is fitted out with a safety micro switch to ensure the machine cannot be run with the door open & the MB-210/MB-250 is fitted with electrical and mechanical safety protections that conform to the standards in within Australia & New Zealand. However, there are RESIDUAL RISKS that cannot be completely eliminated, these risks are referred to in the risk assessment. For the appropriate management of the risks involved including while operating & cleaning the MB-210/MB-250 please refer to this document.

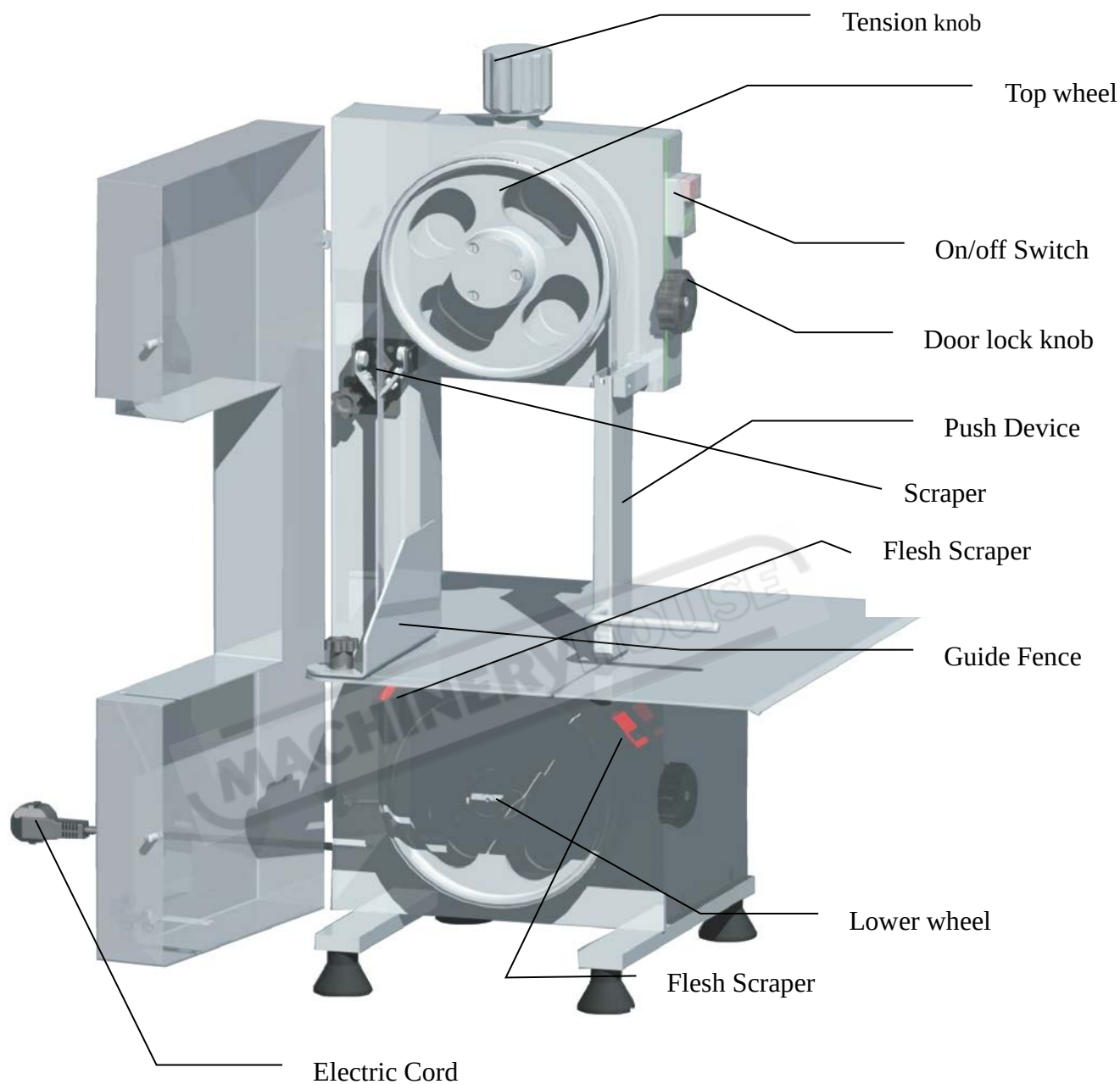
1.3 APPLIANCE DESCRIPTION

1.3.1 GENERAL DESCRIPTION

We have designed and manufactured the MB-210/MB-250 with

- Superior safety when using, cleaning and servicing
- A high level of hygiene thanks to a meticulous selection of the materials that come in contact with the food products and thanks to the elimination of any sharp and rough edges it makes cleaning easy.

1.3.2 - MB-210 Appliance Components



MB-210- Specifications

Model:	MB-210
Electric source:	240V / 50Hz / 1 Phase
Motor Power	750W
Length of Blade:	1650mm

2 TECHNICAL DATA

FIG-2 TECHNICAL SPECIFICATIONS

Model	MB-210	MB-250
Voltage	240V/50HZ 1 Phase	240V/50HZ 1 Phase
Power	750W	1500W
Blade Length	1650mm	2020mm
Throat Depth	185mm	
Weight	55kg	134 kg
Measurement	57 x 55 x 100cm	75 x 67 x 170cm

CAUTION: the appliance is designed for the electrical specifications given on the plate applied to the rear of the appliance.

3 UPON RECEIVING THE APPLIANCE

3.1 CHECKING PACKAGING UPON RECEIPT OF GOODS

When the goods are received please proceed by opening the packaging to check there are no signs of damage. If, when the goods are delivered, there are signs of damage please contact your place of purchase immediately to report the damage & discuss a resolution. **Do not turn the packed goods upside down!**

4 INSTALLING THE APPLIANCE

4.1 APPLIANCE LOCATION

4.1.1 The work surface where the MB-210/MB-250 will be located must be suitable for the size of the appliance, please refer to the measurements given in FIG 2. The work surface must be level and dry and at a height so that the working table of the bandsaw is at a height of 80 - 90cm from the ground. Leveling feet are provided to ensure the machine does not wobble.

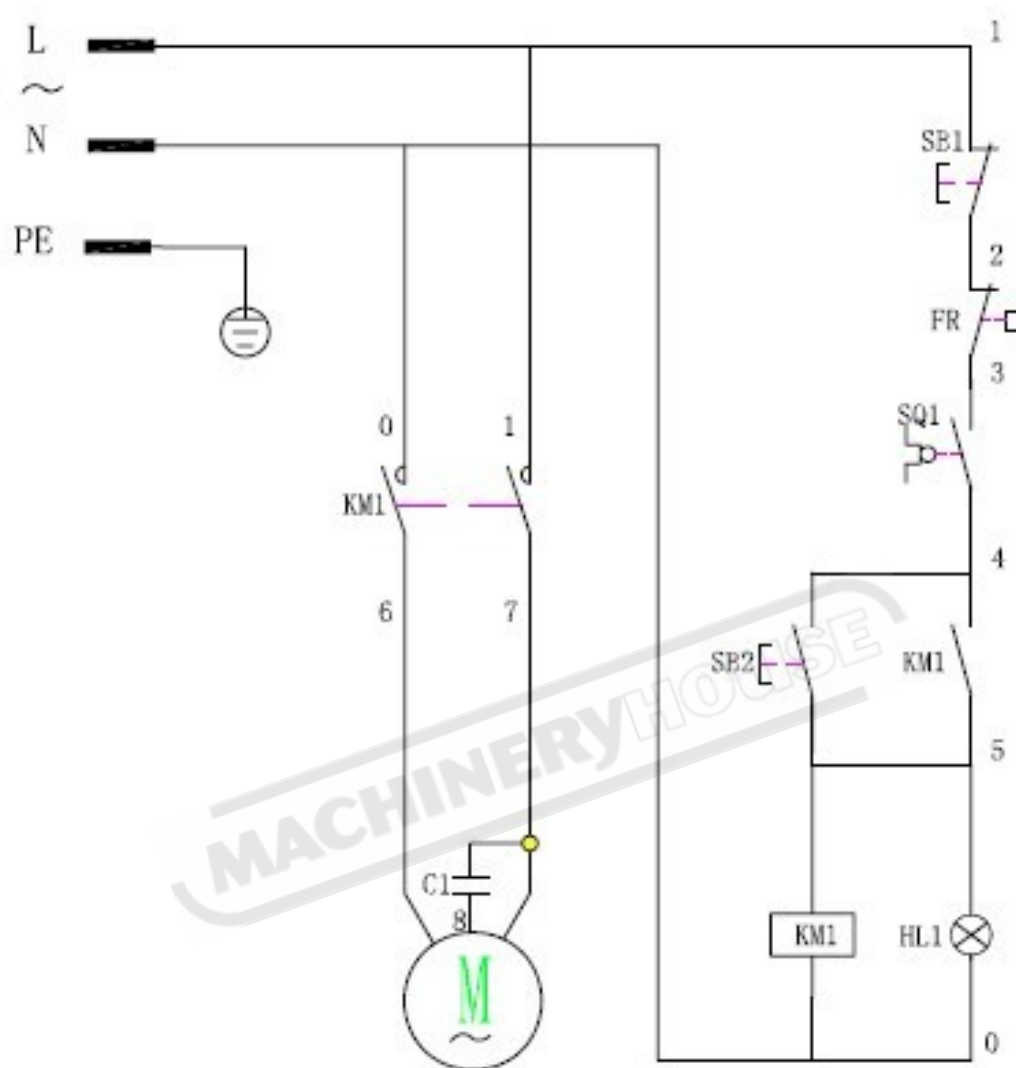
4.1.2 The machine is supplied with an approved plug & lead with a grounding wire & pin, you must ensure the plug is always plugged into a socket with the matching size grounding pin to ensure the appliance has reliable grounding.

4.1.3 In order to prevent serious harm it is highly recommended the bandsaw is plugged into an appropriate size electrical circuit that has an RCD (Residual Current Device) also known as an RCCB (Residual Current Circuit Breaker) to quickly disconnect the machine in the event of an ongoing electrical fault.

4.1.4 It is not recommended to use an extension lead, in the event that you absolutely must use an extension lead only do so on a temporary basis & keep the length of the lead as short as possible. Extension leads can cause a voltage drop which can damage electrical components & shorten the life span of the motor. Any extension cord must contain a grounding wire with the correct sockets to suit.

4.2 WIRING DIAGRAMS MB-210

MB-210 Circuit Diagram



Ps:1. Aust/NZ standard voltage: 240V, 50Hz

2. USA standard voltage: 110-120V, 60Hz

M: Motor

FR: Overload protection

C1: Running capacitor

SQ1: Switch

SB1: Stop button

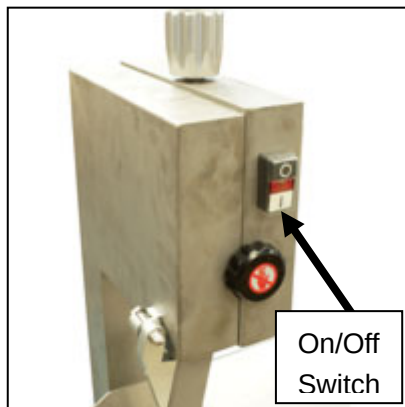
SB2: Start button

KM1: Contactor

HL1: Indicator light

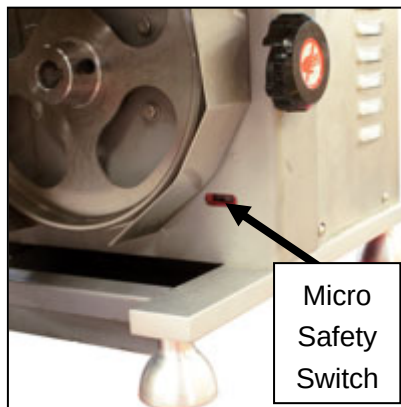
5 USING THE APPLIANCE

5.1 CONTROLS



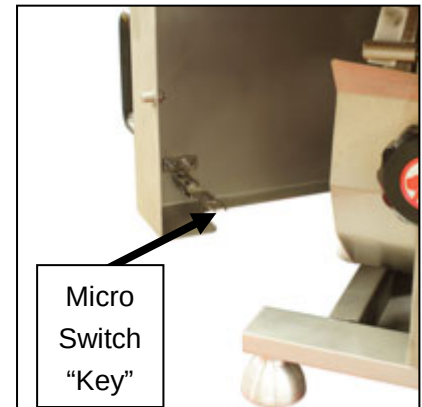
On/Off
Switch

- 1 - Start Switch "on"
- 2 - Stop Switch "off"



Micro
Safety
Switch

- 3 – Micro Safety Switch



Micro
Switch
"Key"

- 4 – Micro Safety switch "Key"

5.2 SETTING UP THE MB-210/MB-250 FOR USE

Note : It is recommended that these pre-use checks are done with the electrical lead removed from the power supply to isolate it. For the bandsaw to operate the door must be securely closed so that the safety micro switch key is engaged into the micro switch otherwise the machine will not operate.

- Make sure all components are properly cleaned & sanitized prior to use if not refer to section 6.2 of this manual for correct cleaning instructions.
- Ensure the top wheel is located into its cradle & in the correct position so that the blade has sufficient tension. The tension knob has an in-built tension setting function to ensure it is not over tightened.
- The correct blade selection will depend on the type of meat or bone you are sawing & if the meat is frozen or thawed. Contact your blade supplier to ensure you are using the correct blade & refer to 5.4 for details on how to change the blade.
- Ensure the flesh scrapers are set to remove excess meat or fat from the sides of the blade & ensure the scrapers are not touching the teeth of the blade otherwise this will wear the blade as well as the scrapers.
- Using your hand spin the top blade wheel to test the machine can run freely without any obstructions to the blade.
- While spinning the top blade wheel ensure the blade is tracking correctly, if adjustment is required see section 5.4 for more information on adjustment of the tracking.
- Ensure the door is closed properly & secured using the two door lock knobs.
- Check again that there are no obstructions around the cutting edge of the blade
- Set the cutting guide fence to the desired size
- Now connect the machine to the power supply & in order to prevent serious harm it is highly recommended the bandsaw is plugged into an appropriate size electrical circuit that has an RCD (Residual Current Device) also known as an RCCB (Residual Current Circuit Breaker) to quickly disconnect the machine in the event of an ongoing electrical fault.
- The machine is now ready to use.

5.3 CUTTING WITH THE MB-210/MB-250

When using the Meat Bandsaw it is important that you stand in the correct position. **Do not position yourself so that any part of your body comes in direct contact with the blade when working.**

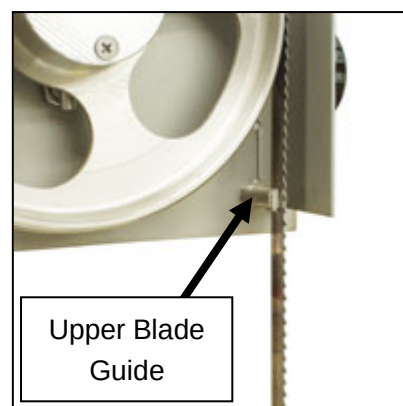
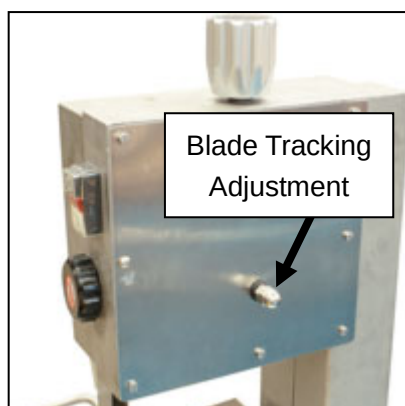
N.B The bandsaw must only be used when the machine is running do not start the machine with any objects in contact with the blade. The procedure to follow is:

1. Start the bandsaw using the start button ensuring the blade is clear of any obstructions
2. Ensure the blade is running in a clockwise direction.
3. Position the meat to be cut onto the table & with the use of the guide fence & the pushing devise carefully pass the meat through the blade ensuring your hands are well clear of the blade.
4. To remove the cut piece, switch the machine off & wait until the blade has completely stopped before removing any cut pieces.
5. When you have finished using the appliance, remove the power cord from the power supply then strip the appliance and thoroughly clean all components.

5.4 REMOVING OR CHANGING A BLADE

Note : It is recommended that blade changing is done with the electrical lead removed from the power supply to isolate it.

- Using the tension knob turn it anti-clockwise to release the tension.
- Wearing safety gloves carefully remove the blade from the wheels
- The correct blade selection will depend on the type of meat or bone you are sawing & if the meat is frozen or thawed. Contact your blade supplier to ensure you are using the correct blade.
- When installing a new blade ensure that the blade teeth are facing the correction direction for the operation of the saw otherwise you will damage the blade edge
- Pass the blade through the slot on the table & position the blade over the two wheels, ensure the blade is located into the upper blade guide then turn the tension knob clockwise to tension the blade. The tension knob has an in-built tension setting function to ensure it is not over tightened.
- Ensure the flesh scrapers are set to remove excess meat or fat from the sides of the blade & ensure the scrapers are not touching the teeth of the blade otherwise this will wear the blade as well as the scrapers.
- Using your hand spin the top blade wheel to test the machine can run freely without any obstructions to the blade.
- If the blade is not tracking straight on the upper wheel there is an adjustment screw that will pivot the blade wheel to allow the blade to track straight. Loosen the lock nut & while free spinning the top wheel by hand adjust the blade tracking adjustment screw in or out until the blade is tracking straight then tighten the lock nut to secure the adjustment screw in place.



6 REGULAR CLEANING

6.1 GENERALITIES

- It is recommended the appliance be thoroughly cleaned & sanitized at least prior to & definitely after every use.
- Before cleaning, you must **remove the electricity supply plug isolating the appliance from the main power circuit.**
- Always use a food safe detergent, warm water & a soft cloth.
- Never clean the MB-210/MB-250 with a pressurized water-jet, industrial cleaners, wire brushes or any other type of cleaning utensil that could damage the surface of the appliance.
- Thoroughly clean & sanitize all the various components of the MB-210/MB-250 whether they come in direct contact with the food product or not.

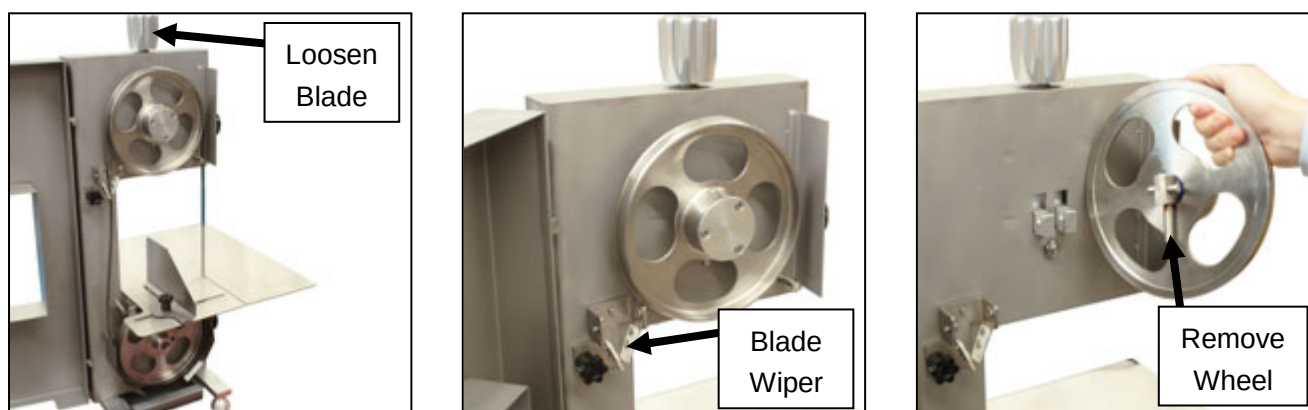
6.2 PROCEDURE TO FOLLOW FOR CLEANING THE APPLIANCE (see fig 6)

- Ensure the appliance is disconnected from the power supply prior to dis-assembly
- Release the tension on the blade & remove the blade from the wheels
- Remove the top wheel from its cradle
- Remove the catcher tray from the bottom of the machine.

Now all the components can be washed (see fig 7) using warm water (50 °C) and a food safe detergent. To clean the main body use a damp cloth remember to frequently rinse. Make sure all the components are completely dry before remounting them.

- 1) Re-insert the top wheel into the wheel cradle ensuring it is correctly fitted.
- 2) Pass the blade through the blade opening on the table & insert the blade into the upper blade guide on the machine frame, install the blade onto the upper & lower wheels ensuring it is passing through the flesh scrapers.
- 3) Pass the blade through the slot on the table & position the blade over the two wheels, turn the tension knob clockwise to tension the blade. The tension knob has an in-built tension setting function to ensure it is not over tightened.
- 4) Ensure the flesh scrapers are set to remove excess meat or fat from the sides of the blade & ensure the scrapers are not touching the teeth of the blade otherwise this will wear the blade as well as the scrapers.

FIG 6 - Cleaning



7 MAINTENANCE

7.1 GENERALITIES

Before servicing the appliance it must be disconnect from the electricity supply plug isolating the appliance from the main power source.

7.2 FOOT SUPPORTS

In time the foot supports can deteriorate causing instability. If this is the case replaces them.

7.3 POWER SUPPLY CABLE

Periodically check for wear in the power cable and if necessary contact your nearest authorized repair agent.

7.4 START/STOP PUSH BUTTONS

Over time the start/stop buttons could become damaged or broken. If this should happen contact your nearest authorized repair agent for replacements.

7.5 BLADES

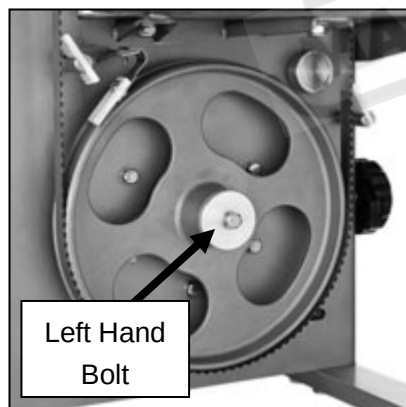
The blade can break or deteriorate over time. If this should happen contact the place of purchase for original replacements. Please review 5.4 for the procedure to replace a broken or old blade.

7.6 LUBRICATION

The bearings in the blade wheels are a sealed & pre-lubricated bearing requiring no on-going maintenance. It is suggested to maintain the blade & table surface with a thin film of food grade lubricant, do not use cooking oils as these can tend to become rancid over time & could cause illness. Ensure the lubrication is specifically designed for use on food processing machinery.

7.7 LOWER WHEEL REMOVAL

If you are required to remove the lower blade wheel it is secured to the output shaft of the motor using a LEFT HAND threaded bolt (turn clockwise to loosen), please ensure you do not turn this bolt the wrong direction otherwise this may cause damage to the machine.



8 SCRAPPING

8.1 OUT OF SERVICE

If the appliance for some reason is to be put out of service, make sure it can no longer be used, disconnect and remove all electrical connections & ensure the machine is safe so it can't be run.

8.2 SCRAPPING

Once the appliance is out of service it can be scrapped. Contact a specialized company to scrap it conforming to the materials used for manufacturing the various components.