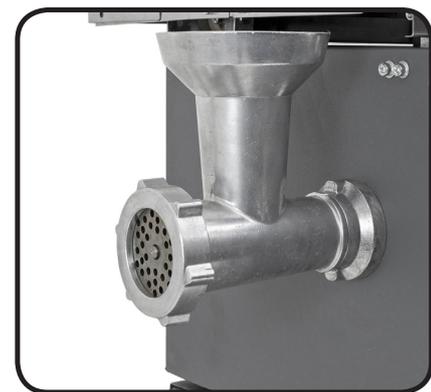
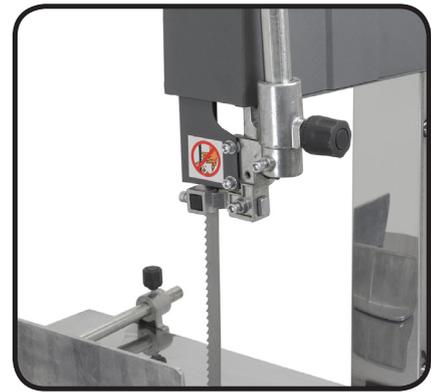




MEAT CUTTING BAND SAW WITH GRINDER

ITEM: 65039



OWNER'S MANUAL AND SAFETY INSTRUCTIONS

SAVE THIS MANUAL: KEEP THIS MANUAL FOR SAFETY WARNINGS, PRECAUTIONS, ASSEMBLY, OPERATING, INSPECTION, MAINTENANCE AND CLEANING PROCEDURES. WRITE THE PRODUCT'S SERIAL NUMBER ON THE BACK OF THE MANUAL NEAR THE ASSEMBLY DIAGRAM (OR MONTH AND YEAR OF PURCHASE IF PRODUCT HAS NO NUMBER).

FOR QUESTIONS PLEASE CALL OUR CUSTOMER SUPPORT: (909) 628 4900 MON-FRI 9AM TO 3PM PST



Read all safety warnings and instructions. Failure to follow the warnings and instructions may result in electric shock, fire and/or serious injury. Save all warnings and instructions for future reference.

SAFETY

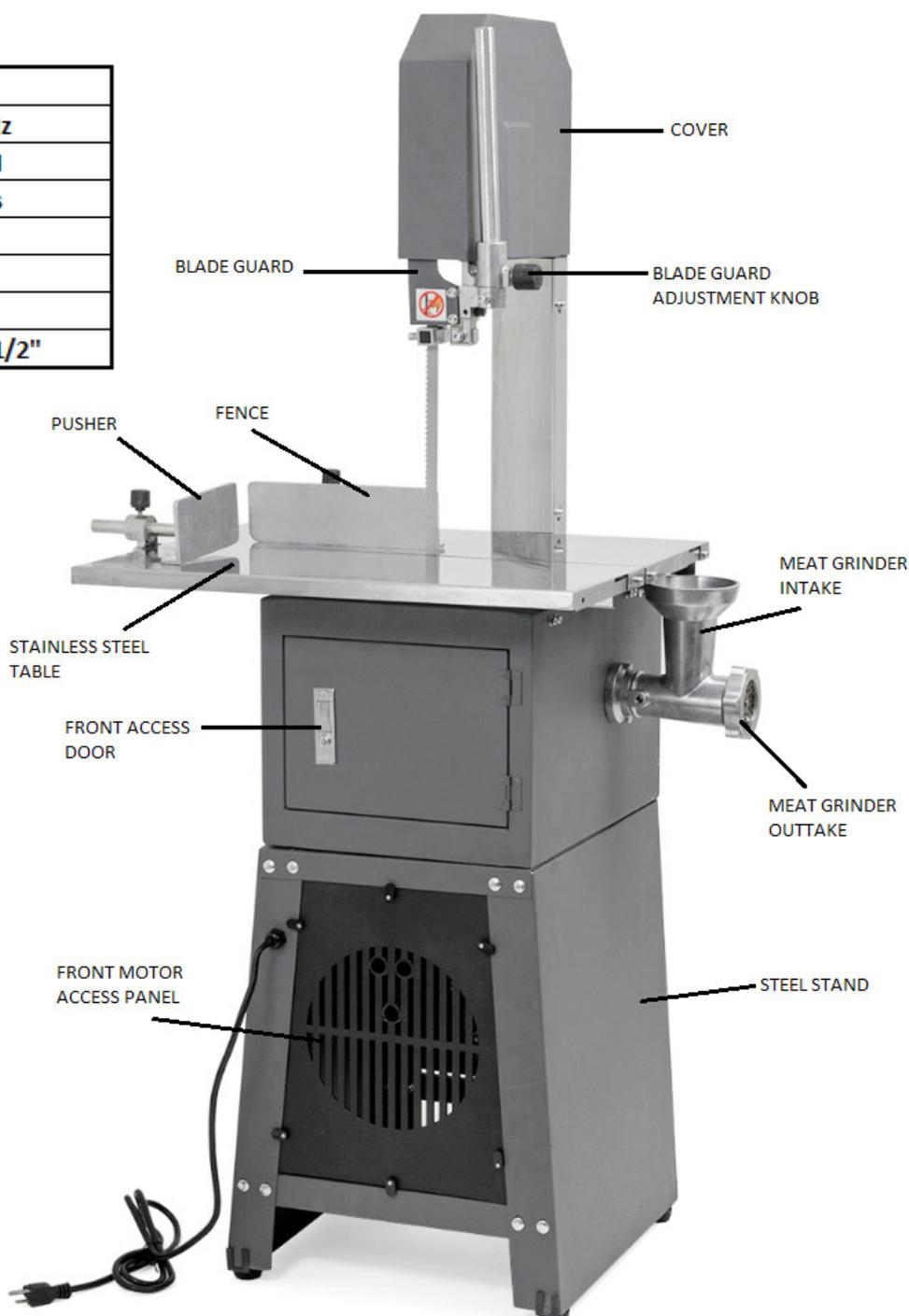
The warning and safety instructions appearing in this manual are not meant to cover all possible conditions and situations that may occur. Common sense, caution and care must be exercised when operating or cleaning tools and equipment. Always contact your dealer, distributor, service agent or manufacturer about problems or conditions you do not understand before operating the product.

- **Keep the work area clean and well lit.** A cluttered work area may cause accidents. Never use this product near flammable liquids or gasses. Never allow children to use this product. When operating this product, keep children and animals at a safe distance from the work area.
- **Wear suitable clothing. Do not wear loose clothing or jewelry.** They may get caught in moving parts. Never wear rings with protruding parts. Tie back long hair. Wear rubber footwear. Always wear safety goggles and ear protection when using the product.
- **Prevent electrical shock.** Keep the power cord away from heat, oil, sharp edges and rough surfaces. Do not operate if power cord is frayed or damaged. Never move the product while it is plugged into an electrical outlet. Make sure the switch is in the “**OFF**” position when the power cord is plugged-in. Never use product in damp or wet conditions. This product is equipped with a grounded 3-prong plug. Never remove the grounding plug or modify the plug in any way. **Do not use adapter plugs with this product.** When in use, make sure this product is always plugged into a 3-hole electrical receptacle with an appropriate breaker switch
- **When not in use, store product in a secure, dry and safe place.** The storage area should be lockable and out of the reach of children. Use a product designed for the job being performed. Never use the machine for anything other than its intended purpose. Maintain this product with care. This product works best and safest if it is kept clean.
- **If working outdoors, use extension cords marked and rated for outdoor use.** When using machines with a ground connection, an extension cord with a grounded connection should be used and connected to a grounded outlet. Stay alert. Do not use this product when impaired by medicine, drugs, or alcohol. Watch what you are doing and use common sense for your safety. Before starting the machine check that all safety devices and parts operate smoothly and efficiently. Make sure that all moving parts are in good working order. Check the machine for any broken parts. Make sure all parts are fitted properly and any other conditions that might affect the proper functioning of the machine are correct. Do not use the machine when it cannot be switched on or off.
- **For your own safety, use only accessories recommended in this manual.** Service must be performed by qualified repair personnel. Service or maintenance performed by unqualified personnel could result in a risk or injury. When servicing a tool, use only identical replacement parts.

PRODUCT INFORMATION

SPECIFICATIONS

MOTOR SIZE	3/4 HP
RATED VOLTAGE	120V / 60Hz
SPEED	1750 RPM
RATED WATTS	550 Watts
RATED CURRENT	6 Amps
MAX CUTTING WIDTH	9 7/8"
MAX CUTTING DEPTH	9 7/16"
STEEL TABLE TOP	18 1/2" X 23 1/2"



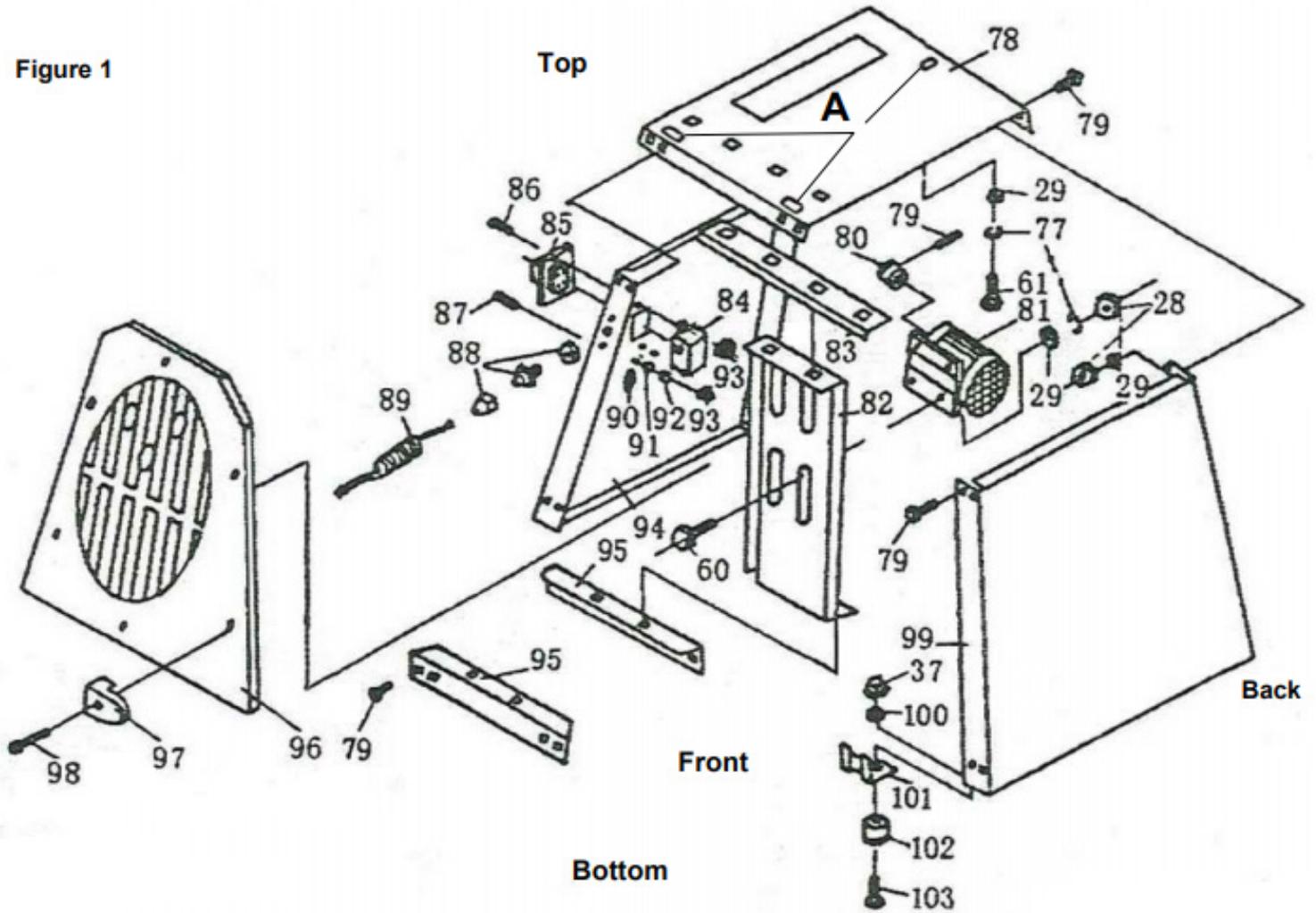
Designed especially for home butchers, this upright design takes up less room and features a sliding table so meat processing is a breeze. Stainless steel sliding table and fence components conveniently disassemble for easy clean-up. **FOR CUTTING PARTIALLY FROZEN MEAT ONLY!**

FEATURES

- Horse Power: 3/4 HP
- Volts: 115, Watts: 550, AMP: 5
- Max. Cutting Width: 9-7/8"
- Max. Cutting Depth: 9-7/16"
- Blade Speed Per Minute: 15.5 FT
- Blade Size (in.): 82"(L) x 5/8"(W)
- Capacity Per Hour: 44 (lbs.)
- Plate Diameter: 2.5"
- Size of Plate Holes (in.): 3/16"
- Stuffing Tubes Included: Yes
- Sausage Stuffer 4-1/4" Mouth, 1-3/4" Diameter
- Overall Dimensions 25" x 43.5" x 58" (H)
- Assembly required
- Table Dimensions: 18.5" x 23.5" Stainless Steel Made

ASSEMBLY

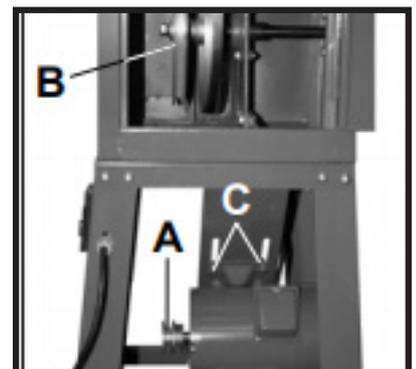
Figure 1



Do not plug this unit into a power source until assembly is complete.

To assemble the stand and motor, review the components diagram as shown in Figure 1 and the Parts List on page 12. You may choose to begin assembling the stand first then add all other components. The motor housing can be attached last. Once assembled, attach the rubber feet to the four corners of the stand. The feet will help reduce vibration when the saw is in use. **NOTE:** When installing the Motor Support Plate (Part # 82), it must angle toward the front, otherwise the motor will not line up properly with the Drive Wheel in the upper housing. Ignore the holes on top of Part # 95, as they serve no purpose. Once the stand and motor are assembled, attach it to the main body of the saw using three long bolts, through the three elliptical openings (A) in the Upper Cover (Part # 78).

Once the base is assembled, attach the Drive Belt (Part # 55) to the motor wheel (A) and to the Spindle Wheel (B) in the compartment directly above. If the two wheels don't line up properly, loosen the four bolts (C) holding the motor in place and slide the motor up or down, depending on need. Once the wheels line up, retighten the bolts.



REPLACING OR ADJUSTING THE SAW BLADE



Make sure the machine is unplugged from a power source before replacing or adjusting the saw blade. To prevent serious injury, wear heavy-duty work gloves when working with or around the saw blade.

Remove the Table

Before attempting to remove or replace the blade, the stainless steel table must be removed. To do this, remove the socket screws which attach the Table Support (D) to the table. Then, from the left side of the table, pull the table back and off. Once removed, place the table on a flat surface away from the machine to prevent damage while working with the blade. (Figure 3) Upper Guard Plate (G) (Figure 5).

Removing the Blade Cover

Remove the socket screws on the side and back of the Cover (E) (Figure 4). Once removed, the cover will slip up and off, exposing the Drive Wheel and saw blade. Then remove the Upper Guard Plate (G) (Figure 5).

NOTE: For best results, stand to the left front of the table while performing the following steps. Turning the nut counterclockwise lowers and decreases tension allowing you to adjust the alignment of the blade or to replace the blade entirely. (Figure 6)

To center the blade, loosen the two nuts (J) until the blade centers and then retighten the nuts. Adjust the socket screw to increase or decrease the angle, helping to center the blade on the wheel.

Once the top part of the blade is set, the bottom will need adjustment. First, loosen the two socket screws to adjust the Guide Plates (L), making sure there is at least enough space between the edges of the guide plates and saw blade (Figure 7)

FIG 3

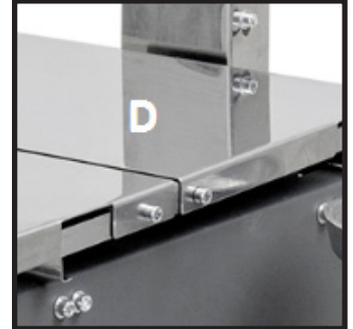


FIG 4



FIG 5

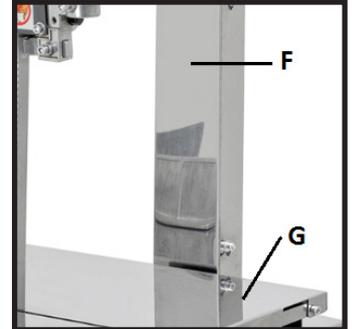
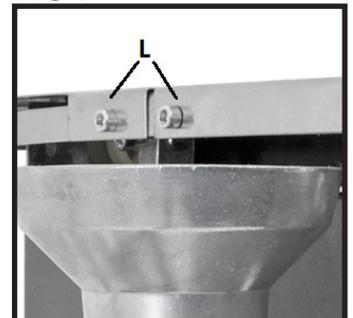


FIG 6



FIG 7



ASSEMBLING THE POWER SWITCH



Do not use sharp tools when assembling the power switch, as they may damage the insulation on the wires. If you are unfamiliar with electrical work, contact a professional electrician to perform the install.

The ON/OFF power switch is located in the upper corner of the stand. Attach the switch to the side of the steel stand using two nuts, bolts and washers. NOTE: Be sure ON is at the top. (Figure 12)

Take the single black power cord and insert the black, white and green wires through the three parts of the cable bushing (AA) before inserting them through the front panel of the stand. (Figure 13) Do not tighten the bushing until the wires are connected to the proper terminals. Once the wires are inserted through the front panel, insert them through one of the holes in the switch cover. (The cover has been removed in Figure 13 to better show the connections to the terminals.) Be sure the clear plastic insulation stays with each wire. Once the wires are through, pull some of the black cable through as well. This will make it easier to connect the wires to the terminals.

Insert the black, white and green wires coming off the motor into the other hole in the switch cover.

Attach the black wires to the terminals on one side of the switch, and the white wires to the terminals on the other side. The green Ground wires are connected directly to the steel side panel with a nut, bolt and washer on each. The Ground symbol is located in the center of two holes, which are covered by stickers. Remove the stickers, insert a bolt with the ground wire attached through each, and apply the washer and nut. Once tightened, the Ground wires use the steel structure of the machine to ground the electric. (Figure 13)

Attach the switch cover (Z) to the steel cabinet with nuts, bolts and washers, and tighten the cable bushing (AA) by hand. (Figure 14)

Attaching the Stainless Steel Table



Use caution when guiding the table past the saw blade as serious may occur. Wear protective gloves.

Remove the four socket screws from the table support as described on Page 7 (Figure 3). Then, from the left front side of the machine, hold the table in both hands and guide it up onto the two table guide wheels (BB) on that side. The wheels should fit the rails which are already attached to the underside of the table. Guide the table across the top of the machine to the guide wheels on the opposite side. Once the table is in place, reattach the table support. (Figure 15)



Figure 12

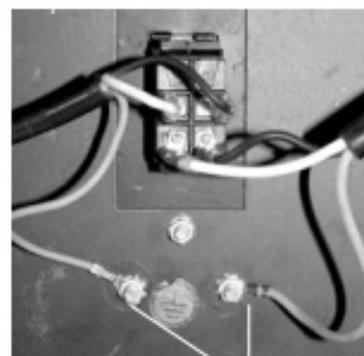


Figure 13 Ground Wires

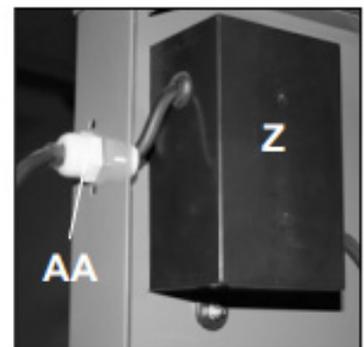


Figure 14

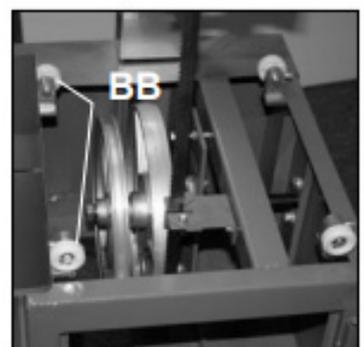


Figure 15

ASSEMBLING THE FENCE AND PUSHER

Before and after use, wash all parts with warm soapy water. Wear protective gloves, clothing and eye protection while operating the Band Saw. Saw blade and grinder knife are sharp! Use care when using and cleaning the product to prevent injury. Dull blades require extra effort, which leads to blade breakage, resulting in possible injury to the user or bystanders. Once the cut is made, turn the machine off and allow the blade to come to a complete stop before removing the cut meat. Repeat this process until finished with the original piece of meat. Proper blade tension is important, both for optimum cutting and safety. There should be no flexibility with the blade.

NOTE: For best results, chilled or slightly frozen meats make uniform cutting easier. However, do not cut completely frozen meat as it may damage the blade.

Basic Meat Cutting Procedures

Place the meat on the stainless steel table and position it between the saw blade in front (EE), the pusher (FF), and the fence (GG).

Note: The fence and the pusher have adjusting knobs (HH) allowing you to adjust the placement of both, depending on the size of the piece of meat. (Figure 17)

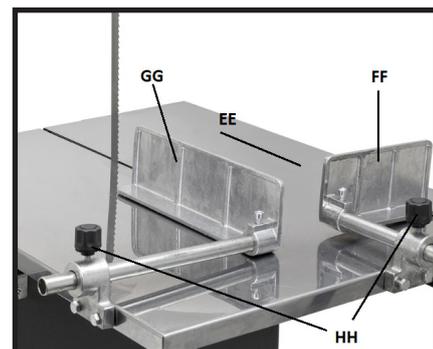


Figure 17

Adjust the vertical placement of the Blade Guard so there is a maximum 1/2" space between it and the top of the meat to be cut. To adjust the Blade Guard, loosen the knob (JJ) on the Blade Guard and raise or lower it to expose more or less of the blade. Once in the desired position, tighten the knob. **NOTE:** There is a flat side on the Guide Post (KK) that must face the knob to work properly. (Figure 18)

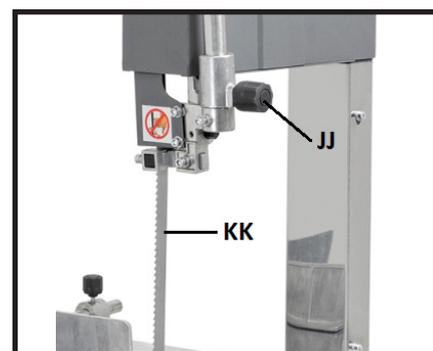


Figure 18

Turn the Power On using the ON/OFF switch (LL). Allow the blade to reach full speed. With one hand on the pusher and the other on the fence, push the table forward into the rotating blade, careful to keep your hands out of the path of the blade. (Figure 19)



Figure 19

Cover the machine with a cloth cover when not in use.



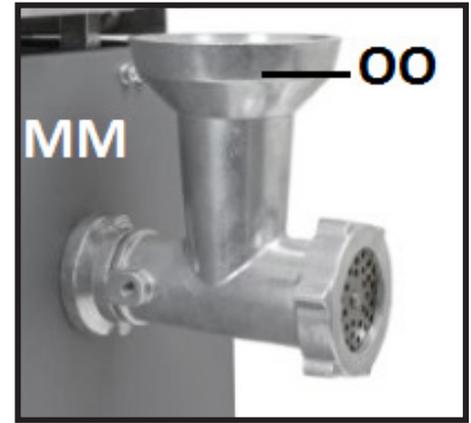
Before using the Meat Grinder, clean all the working parts with hot soapy water. Do not attempt to grind bones or frozen meat that may damage the grinder. Do not use fingers, utensils or anything other than the Push Rod to press meat into the intake.

USING THE MEAT GRINDER

Attach the Meat Grinder to the machine (MM). Slide the sausage casing over Tube. The sausage casing is now ready to be filled with the meat of your choice. (Figure 20)

As shown in Figure 20, fill the Meat Grinder Intake (OO) with meat. Slowly press the meat into the intake. Feeding the meat into the intake will result in the meat being pumped out of the intake and into the sausage casing. Keep pressing until the sausage casing is full.

Figure 20



When finished, turn the machine off using the ON/OFF switch and unplug from the power source. Remove the Meat Grinder from the machine. Disassemble it and clean each part with hot soapy water.

MAINTENANCE



Always disconnect the meat 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. Before and after use, wash all parts with warm soapy water.

Before and after use, wash all parts with warm soapy water. Do not introduce water into the electric motor through the motor vents. Do not use solvents to wipe off the inside/outside of the Meat Saw & Grinder. Cover the machine with a cloth cover when not in use.



PARTS LIST

No.	Description	Qty.	No.	Description	Qty.	No.	Description	Qty.
1	Pusher	1	41	Blade Guard Holder	1	81	Motor	1
2	Socket Screw	6	42	Locking Knob	1	82	Motor Support Plate	1
3	Pusher Guide	1	43	Guide Post	1	83	Plate	1
4	Fixing Block	2	44	Guard Holder	1	84	Switch Cover	1
5	Locking Knob	2	45	Key	1	85	Switch	1
6	Table	1	46	Bearing	3	86	Screw	4
7	Fence	1	47	Retaining Ring	1	87	Screw	2
8	Fence Guide	1	48	Support	1	88	Cable Bushing	1
9	Retaining Ring	1	49	Position Block	2	89	Cable	1
10	Bearing	2	50	Guard Plate	1	90	Cable Ground	2
11	Saw Blade	1	51	Nut	1	91	Internal Tooth Washer	2
12	Drive Wheel	1	52	Locking Washer	1	92	Washer	4
13	Retaining Ring	1	53	Flat Washer	1	93	Nut	4
14	Drive Wheel Shaft	1	54	Spindle Wheel	1	94	Left Side Plate	1
15	Upper Guard	1	55	V Belt	1	95	Supporting Plate	2
16	Nut	1	56	Drive Wheel	1	96	Access Panel	2
17	Washer	1	57	Bolt	1	97	Access Panel Lock	12
18	Spring	1	58	Supporting Plate	1	98	Screw	12
19	Elevating Plate	1	59	Bearing	1	99	Right Side Plate	1
20	Adjusting Plate	1	60	Shaft Tube	1	100	Washer	4
21	Pin	1	61	Bolt	12	101	Supporting Plate	4
22	Table Support	1	62	Key	1	102	Rubber Feet	4
23	Wheel Mount	4	63	Spindle	1	103	Bolt	4
24	Screw	18	64	Elastic Pin	1	104	Nut	20
25	Table Wheel Shaft	4	65	Bearing	1	105	Locking Washer	20
26	Washer	1	66	Meat Grinder Connection	1	106	Flat Washer	20
27	Upper Guard Plate	1	67	Meat Grinder Locking Lever	1	107	Table Guide	2
28	Nut	31	68	Meat Grinder Body	1	108	Supporting Plate	2
29	Washer	44	69	Tube	1			
30	Screw	2	70	Auger	1			
31	Position Plate	2	71	Bolt	1			
32	Limit Plate	1	72	Meat Grinder Knife	1			
33	Bearing	1	73	Grinding Plate	1			
34	Bearing	1	74	Locking Ring	1			
35	Blade Housing	1	75	Insert	1			
36	Screw	1	76	Tube Connector	1			
37	Nut	1	77	Locking Washer	15			
38	Blade Guard	1	78	Upper Cover	1			
39	Washer	10	79	Screw	21			
40	Bolt	4	80	Motor Wheel	1			



SAVE THESE INSTRUCTIONS.

DISCLAIMER

PLEASE READ THE FOLLOWING CAREFULLY

THE MANUFACTURER AND/OR DISTRIBUTOR HAS PROVIDED THE PARTS LIST AND ASSEMBLY DIAGRAM IN THIS MANUAL AS A REFERENCE TOOL ONLY. NEITHER THE MANUFACTURER OR DISTRIBUTOR MAKES ANY REPRESENTATION OR WARRANTY OF ANY KIND TO THE BUYER THAT HE OR SHE IS QUALIFIED TO MAKE ANY REPAIRS TO THE PRODUCT, OR THAT HE OR SHE IS QUALIFIED TO REPLACE ANY PARTS OF THE PRODUCT. IN FACT, THE MANUFACTURER AND/OR DISTRIBUTOR EXPRESSLY STATES THAT ALL REPAIRS AND PARTS REPLACEMENTS SHOULD BE UNDERTAKEN BY CERTIFIED AND LICENSED TECHNICIANS, AND NOT BY THE BUYER. THE BUYER ASSUMES ALL RISK AND LIABILITY ARISING OUT OF HIS OR HER REPAIRS TO THE ORIGINAL PRODUCT OR REPLACEMENT PARTS THERETO, OR ARISING OUT OF HIS OR HER INSTALLATION OF REPLACEMENT PARTS THERETO.

Record Product's Serial Number Here: _____

Note: If product has no serial number, record month and year of purchase instead.

Note: Some parts are listed and shown for illustration purposes only and are not available individually as replacement parts.



Questions, problems, missing parts?

Before returning to your retailer, our exceptional customer service is available.

Call us Tel: 909 628 4900

Hour : 9am To 3pm PST (Monday to Friday)

Email : info@starktoolsusa.com

PRODUCT MADE IN CHINA