

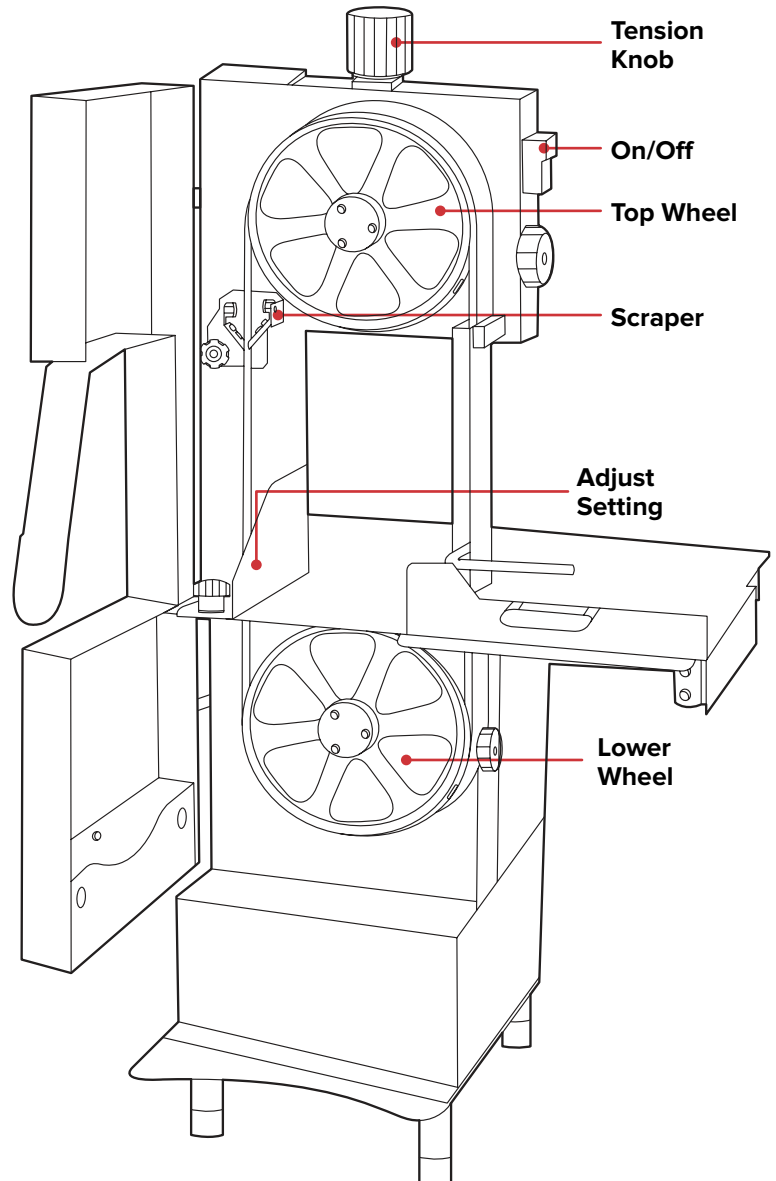
## Meat Saw

#177EMBS94SS

**Before Installation:** Operators and handlers of this equipment should wear cut-resistant gloves to prevent injury.

### Installation

1. A team lift is required to carefully remove the Avantco Meat Saw from the package.
2. Place the unit on a stable, level surface.
  - Rubber feet on the equipment's bottom can be adjusted accordingly if a level surface is not available.
3. Ensure the supplied voltage and power match the voltage and power requirements on the unit's label.
4. The saw comes preassembled with a 4 TPI saw blade.
  - The blade should be changed before operation if necessary, according to food product.
5. Open the upper and lower cavity door.
6. Install blade in the upper and lower cavity over both wheels.
  - a. The blade must be parallel with the edge of the block for optimal use.
  - b. Ensure blade is facing the right direction – towards the front – with the teeth edge of the blade flush with the edge of the wheel.
7. Close the machine's door and tighten the hand nut on the side of the machine.
8. Turn the tension knob counterclockwise until it clicks.
9. To start the machine, press the start button on the control panel. Ensure the machine is working properly before adding food product.
  - The blade should run clockwise when operating properly.
10. To stop the machine, press the stop button on the control panel. Then, unplug the machine.
  - For safety reasons, this machine comes equipped with a safety shut-off switch.



## Operation

- Before operating, make sure all appropriate doors, covers, and guards are closed.
  - The scraper should lean against the blade, without touching the teeth of the blade. If the scraper is not in the correct position, adjust it before operating the machine.
  - This machine should only be operated when wearing cut-resistant safety gloves.
1. Use the control panel to start the unit.
  2. Ensure the machine is working properly before adding food products.
    - If running correctly, the blade will run clockwise.
  3. To adjust the machine blade, use the tension knob.
    - The blade should be vertical and secure to ensure the machine works properly.
  4. Use the thickness adjustor to control the thickness of the end meat product.
    - Push the handle of the safety fence evenly and parallel from left to right.
  5. To move the meat through the saw, place it on the push plate and slide it until the meat product contacts the safety fence.
    - Meat should only be cut with the use of a push plate. Never use your hands or any other material to cut food products.
  6. With the handle on the push plate, slowly press the meat towards the blade.
    - Repeat until all the meat is cut accordingly.
  7. Using a cut-resistant glove, catch meat product on the other side.
    - When cutting a small amount of meat, make sure the saw blade is transitioned correctly to cut the size and amount.
  8. If problems occur, such as the meat getting stuck, turn off the equipment immediately if the emergency shut off doesn't stop the machine.
    - Once the unit is completely turned off, remove the meat product from the blade with cut-resistant gloves.
  9. Once finished cutting the food product, stop the machine by using the control panel.

## Safety Features

- Should a power outage or electrical problem occur, the machine will stop running within three seconds.
- The power to the machine will automatically cease if the top or lower cavity door is opened.
- An open-chassis safety shut-off switch will activate if the saw is opened while turned on.

## Replacing the Blade

1. Before trying to replace the blade, stop and unplug the machine.
2. Open the machine door by loosening the hand nut along the side of the machine.
3. Turn the tension knob clockwise to loosen the blade.
4. Use cut-resistant gloves to carefully take the blade off both wheels.
5. Put the replacement blade on the wheels. The blade should face the front with the teeth flush with the edge of the wheel.
6. Close both the top and bottom cavity doors, securing them with the hand nut.
7. Prior to using the machine with food product, ensure that the blade is vertical and secure. Adjust the tension knob counterclockwise as necessary.