



MEAT-O-MATIC ECONO

MANUAL &
GUARANTEE



MEAT-O-MATIC ECONO

Thank you for purchasing the Meat-O-Matic Econo cutting band saw.

This product is intended for meat cutting and meat processing purposes. Before using the product check the list of standard equipment listed below. Any shortages must be reported to the relative dealer within 7 working days.

STANDARD EQUIPMENT

1. 1980 x 16 x 5T Butcher bright blade fitted on saw
2. 0,55kw 4-pole Electric motor
3. Stainless steel work top
4. Thickness adjuster
5. Stainless steel sliding control
6. No.22 aluminium mincer equipped with:
 - (6.1) No.22 mincer worm with point
 - (6.2) Articetal mincer washer
 - (6.3) No.22 mincer knife
 - (6.4) No.22 mincer plate with 6mm holes
 - (6.5) No.22 kidney shaped mincer plate
 - (6.6) No.22 sausage filler (22mm)
7. Top blade guide complete with brass guide

TECHNICAL DATA

Cutting height	370mm
Cutting width	230mm
Mincer speed	386,5 RPM
Blade speed	293,7 RPM
Blade specs	1980 x 16 x 5T Butcher bright
Motor specs	0,55kw high torque, 220V, 1400 RPM, 4-pole, foot mounted single phase, totally enclosed fan cooled
Body work	Frame of 1,5mm gauge metal with centre plate of 2mm gauge metal
Neck	Solid neck of 1,6mm gauge metal
Work top	Polished stainless steel
Paint work	Sandblasted and powder coated
Mincer specs	No.22 from aluminium (colour coated)
Mincer worm specs	LM6 high silicone aluminium casting, polished for high performance
Dimensions	100cm x 60cm x 43cm
Total weight	46kg

OPTIONAL ITEMS

1. Stand
2. No.22 mincer plates with 4,5mm, 8mm, 10mm and 13mm holes
3. No.22 sausage filler - 12mm and 16mm

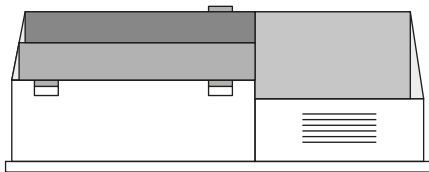
HANDY TIPS

1. Never use the meat cutting blade and the mincer simultaneously. It may put too much strain on the motor and it is also dangerous when the blade is running while mincing.
2. Always clean the band saw properly after use and store in a dry place.
3. Do not put pressure on the blade, guide the blade and let the blade do the work.
4. When replacing the blade make sure that the teeth face downwards
5. Always use a butcher bright blade - factory setting has been set accordingly.
6. Two M8 nuts are situated underneath the top pulley carrier plate (attached to the neck).
PLEASE DO NOT TAMPER WITH THESE NUTS AS YOU WILL ADJUST THE FACTORY SETTING. Once the factory setting has been disturbed, you will most probably find that the blade tends to run off the pulley and you might encounter difficulty in re-setting the blade tension.
7. **VERY IMPORTANT!!** When starting the machine, wait until the blade is running at full revolutions before starting to operate. The same applies when using the mincer. Never overload the mincer barrel, or feed the mincer with large chunks of meat.
8. No lubrication is required as the band saw is equipped with sealed bearings.
9. Never use the mincer without the articetal washer - this will cause damage to the mincer.
10. Clean the mincer properly after use and lubricate with a little edible oil (e.g. olive oil) to avoid rust
11. Before cleaning or execution of repair work of any kind, always ensure that the electricity power supply is properly switched off, preferably by removing the plug from the wall socket.
12. This product, like any other power tool, can do bodily harm and should be used with proper caution.
13. When using the band saw, keep small children away.
14. Keep fingers away from all moving parts.

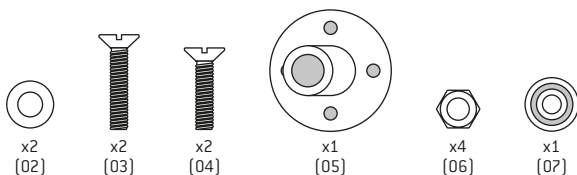
GUARANTEE: This product is guaranteed for a period of twelve months after purchase against any flaws in material or defects in workmanship, providing that the product was used for its intended function and returned to the manufacturer in its original packaging with proof of purchase and the serial number. If the manufacturer finds that the machine was misused in any way, the guarantee will no longer apply and the manufacturer accepts no responsibility for any loss or resultant damages sustained. The manufacturer reserves the right to decide whether any defect is the result of misuse, and to execute the guarantee accordingly. Any repairs done under guarantee will be executed by the manufacturer, unless otherwise arranged by the manufacturer and the relative customer or dealer. Any repairs as determined by the manufacturer, not covered by the guarantee, will be effected at the expense of the customer. It is the responsibility and at the customer's own cost to arrange for the delivery to and from the manufacturer's premises for repair, unless otherwise arranged with the manufacturer. The manufacturer is not responsible for any damages that may occur in third party transit. The motor is separately guaranteed for 12 months by its suppliers on their own terms.

PLEASE NOTE THAT BLADES AND BRASS BLADE GUIDES ARE CONSUMABLE PRODUCTS AND THEREFORE IT IS NOT GUARANTEED.

CABINET SPARES



01] Meat-O-Matic Econo Cabinet- ME0012



02] M8 Body Washer - M925/09

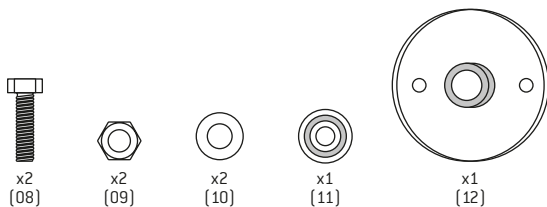
03] M8 x 35 Counter Sunk Screws - M915/7

04] M8 x 30 Counter Sunk Screws - M914/6

05] Mincer Mount Point Only - M296/32

06] M8 Nuts - M142/16

07] 6003ZZ Bearing - M032/4



08] M8 x 20 Set Screws - M263/29

09] M8 Nuts - M142/16

10] M8 Body Washers - M925/09

11] 6003ZZ Bearing - M032/4

12] Bearing Holder Only - M252/27

CABINET SPARES



x2
[13]



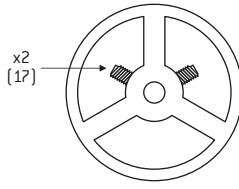
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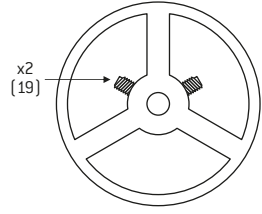
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[15]



x1
[16]



x1
[18]



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[20]

13) M8 Nuts - M142/16

14) M8 Body Washers - M925/09

15) Bottom Brass Blade Guide Stud - M919/12

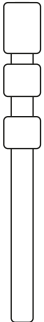
16) Brass Blade Guide - M919/11

17) M8 x 20 Grub Screws - M284/31

18) 231mm Bottom Flat Pulley - M274/30

19) M8 x 20 Grub Screws - M284/31

20) 231mm "V" Pulley - M230/25



x1
[21]



x4
[22]



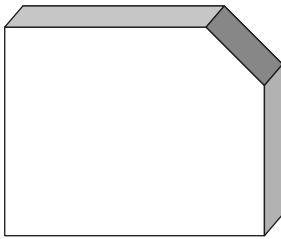
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[23]

21) Main Drive Shaft With Bushes - M219/24

22) M8 x 12 Grub Screw - M241/26

23) Step Bushes - M905/1

NECK SPARES



x1
[24]



x2
[25]

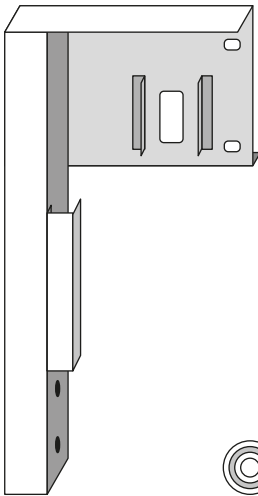


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[26]

24] Top Pulley Cover - M920/12

25] M8 Flat Washers - M494/51

26] M8 Thumb Screws - M925/02



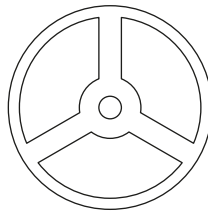
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x1
[29]



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[30]

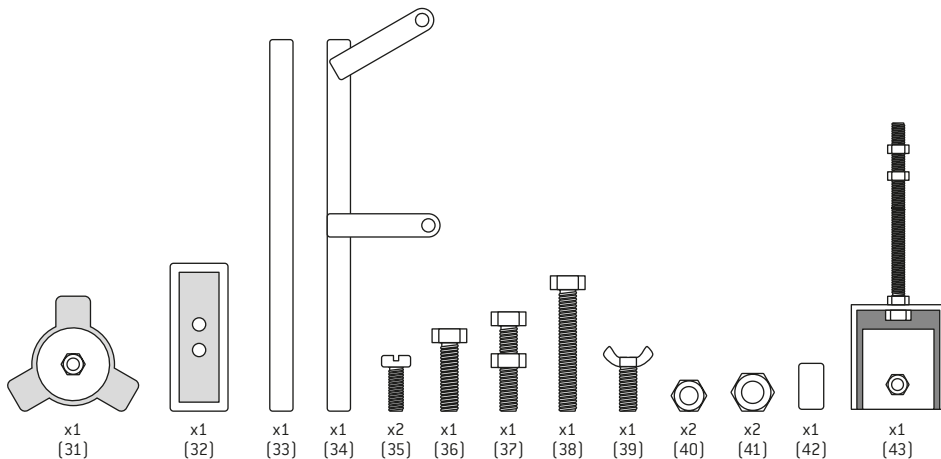
27] Neck - M648/63

28] 6300ZZ Bearings - M032/5

29] Circlip 35mm Internal - M043/5

30] 231mm Top Flat Pulley Only - M021/3

NECK SPARES



31) Tension Knob - M925/03

32) Clamp For Hanger Holder - M921/14

33) Top Brass Blade Guide Holder
(inner) - M918/12

34) Top Brass Blade Guide Holder
(outer) - M918/11

35) M6 x 16 Cheese Head Screws - M925/08

36) M8 x 20 Set Screw - M263/29

37) M8 x 45 Set Screw (adjusting) - M925/06

38) M8 x 60 Set Screw - M925/01

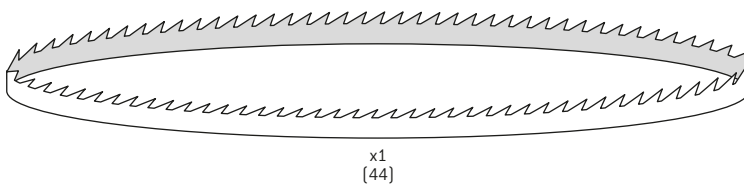
39) M6 Thumb Screw - M670/65

40) M6 Nuts - M925/13

41) M8 Nuts - M142/16

42) Brass Blade Guide - M919/11

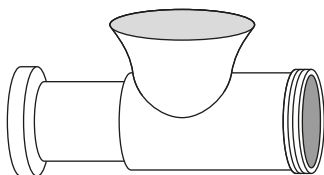
43) Hanger/Holder - M921/13



x1
(44)

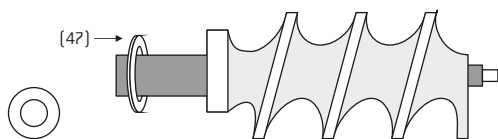
44) 1980mm x 16 x 5T Butchers Blade - L0001

MINCER SPARES



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[45]

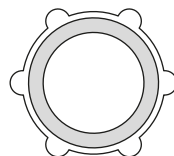
45] Mincer Body - ME0019



x1
[47]

x1
[46]

x1
[48]



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[49]

46] Worm With Point - ME0018

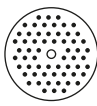
48] Worm Point - ME0002

47] Mincer Washer - ME0022

49] Mincer Ring - ME0017



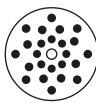
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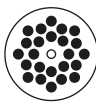
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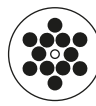
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[56]

50] Mincer Knife - ME0021

54] 10mm Mincer Plate (optional) - ME0006

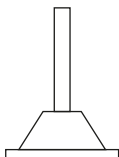
51] 4.5mm Mincer Plate (optional) - ME0003

55] 13mm Mincer Plate (optional) - ME0007

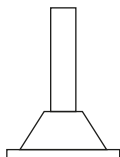
52] 6mm Mincer Plate (standard) - ME0004

56] Kidney Shape Plate (optional) - ME0022

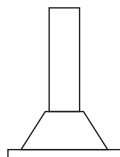
53] 8mm Mincer Plate (optional) - ME0005



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[57]



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[58]



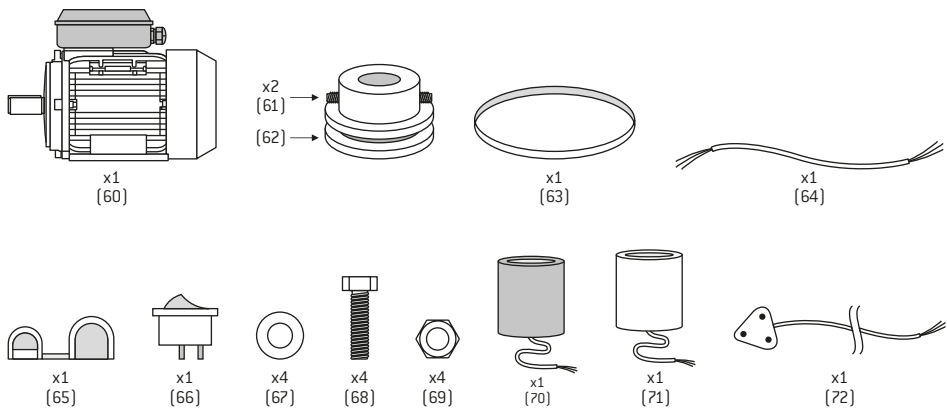
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[59]

57] 12mm Sausage Filler (optional) - ME0008

59] 22mm Sausage Filler (standard) - ME0010

58] 16mm Sausage Filler (optional) - ME0009

ELECTRIC MOTOR SPARES



60) 0,55kw 220V Electric Motor - ME0011

61) M8 x 30 Grub Screw - M284/31

62) 62mm "V" Pulley - M472/49

63) "V" Belt A13 x 950 - M483/50

64) Short Cable - M516/54

65) Grommet - M527/54

66) Rocker Switch - M505/52

67) M8 Flat Washers - M494/51

68) M8 x 25 Set Screws - M925/05

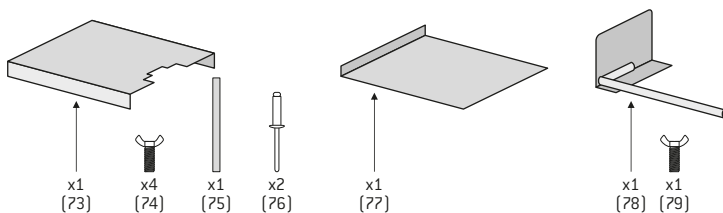
69) M8 Nuts - M142/16

70) Starting Capacitor - M461/49

71) Running Capacitor - M461/48

72) Electric Cord Complete With Plug - M516/53

STAINLESS STEEL SPARES



73) Worktop Only - ME0014

74) M5 Thumb Screws - M703/68

75) Long Rod - M747/72

76) Pop Rivets 4,8 x 10 - M758/73

77) Sliding Control - ME0015

78) Thickness Adjuster - M922/14

79) M6 Thumb Screw - M670/65

SAFE OPERATING PROCEDURES

DO NOT use this equipment unless you have been given instruction on its safe use and operation and have been given permission.



Safety glasses must be worn when operating machine



Long and loose hair must be contained



Sturdy footwear must be worn at all times in work area



Close fitting/ protective clothing must be worn



Gloves must NOT be worn when operating the saw



Rings and jewellery must not be worn.



Never use while under the influence of alcohol or other substances

1. Purpose:

The purpose of this document is to provide a detailed step by step safe procedure for operating and cleaning the band saw to eliminate as far as reasonably practicable, unsafe acts and conditions and in so doing minimize the risks of incidents and to make the workplace safer.

2. Risks and Hazards:

If used incorrectly the band saw has the potential to cause serious injury including amputation of body parts and eye injury.

3. Duties and Responsibilities:

3.1 Management:

- Must monitor the applicability and effectiveness of this safe operating procedure at least annually or in the event of an incident occurring, in which case a full investigation must be conducted to establish the cause and to determine if the Standards have been followed and if they have what additional preventative action should be considered.
- As far as reasonably practicable ensure that all operators are conversant with the contents of this SOP and have been made aware of the risks and hazards associated with his work.
- Must provide adequate supervision, training, and instruction in the tasks that the operators are required to perform.

3.2 Operator:

- Only employees who have received appropriate training and instruction, or learners under direct supervision may operate the band saw.
- Must, always wear the personal protective equipment provided and in the correct manner.
- Report to management, without delay, any unsafe conditions, or acts that they become aware of.

4. Housekeeping

Keep the work area clean and well lit. Cluttered and dark areas invite accidents. Articles should not be stored on top of the band saw or on the cutting plate. When working with any saws no articles must be left in such a way as to hinder proper use e.g. having to stretch over a box on the floor. Ensure that the area has good lighting that doesn't create glare or shadows as this may cause the operator to misjudge the position of his fingers or hand.

5. Start-up:

- 5.1 Know how to stop the machine before starting it.
- 5.2 Remove or tie up loose clothing before operating the machine.
- 5.3 Ensure that there are no items on the table.
- 5.4 If the saw must be plugged in, make sure the switch is in the off position.
- 5.5 Ensure that the blade is not damaged or blunt.

- 5.6 Before replacing a blade make sure that the machine is isolated.

- 5.7 Check and adjust the guide height to the correct height. Maximum of 25mm above the material to be cut.

- 5.8 Ensure blade guide bearings are running freely by rotating pulley by hand.

- 5.9 Ensure correct tension setting on blade especially after a new blade has been fitted.

- 5.10 Ensure guard covers are firmly locked in place.

- 5.11 Power cables must always be in good condition with no joints and should not be entangled.

- 5.12 The plug must be properly inserted into the wall or extension socket.

- 5.13 Do not expose the saw or cables to wet conditions as water entering the saw will increase the risk of shock.

- 5.14 Stand clear until machine has been running for 10-20 seconds and has reached optimum speed.

6. Personal Protective Equipment:

- 6.1 DO NOT wear gloves when operating the machine.

- 6.2 Wear safety goggles before starting and when cutting on machine.

- 6.3 This is a noisy operation therefore ear protection should be worn during operation.

- 6.4 No loose clothing to be worn when operating the machine.

7. General Safety Standards

- 7.1 Always keep the area around the machine clean and free of obstacles to prevent tripping.

- 7.2 Stand with your feet slightly apart, one foot in front of the other.

- 7.3 Grasp work piece with both hands either side of the blade.

- 7.4 Gently apply pressure against blade when cutting.

- 7.5 Ensure workpiece is always touching the table.

- 7.6 Keep hands and fingers well away from the blade. Use push stick where possible.

- 7.7 Concentrate on danger areas.

- 7.8 Don't be interrupted or talk to anyone whilst cutting or when machine is running.

- 7.9 Never operate a cellular phone when operating moving machinery.

- 7.10 Switch machine off when finished operation.

- 7.11 Don't cut on machine after it has been turned off.

8. Cleaning:

- 8.1 Always ensure the machine is safe and isolated before cleaning.

- 8.2 Clean the machine at the end of the shift.

- 8.3 Clean pulley rims with blunt object.

- 8.4 Take care not to damage surfaces.

IF YOU HAVE ANY DOUBTS ABOUT YOUR SAFETY OR THE SAFETY OF THE MACHINE, ASK!

DISCLAIMER: Use of the Meat-O-Matic/Econo Bandsaw

Before operating the bandsaw, please read and understand the following safety precautions and guidelines. Failure to adhere to these instructions may result in serious/major injury.

Training and Supervision:

- Only trained and authorized personnel should operate the bandsaw.
- Always operate the bandsaw under the supervision of a qualified individual.
- Minors/children should under no circumstances operate this machine.

Safety Gear:

- Wear appropriate personal protective equipment (PPE) – do NOT wear gloves.

Inspection:

- Before each use, inspect the bandsaw for any signs of damage or wear.
- Ensure that all guards/guides and safety features are in place and functioning correctly.

Maintenance:

- Regularly maintain and clean the bandsaw according to the manufacturer's guidelines.
- Do not use the bandsaw if it is in need of repair. Contact the manufacturer with any issues immediately.

Operating Procedures:

- Familiarize yourself with the operating instructions provided by the manufacturer.
- Use the bandsaw only for its intended purpose and within its specified capacity.

Proper Handling:

- Keep hands, fingers, and other body parts away and clear from the cutting area during operation.
- Always cut away from your body and never towards you.
- Do not remove or bypass any safety guards.

Emergency Procedures:

- Know the location of emergency shut-off switches and how to use them.
- In case of an emergency or malfunction, immediately turn off the bandsaw and follow established procedures.

Training and Resources:

- Provide adequate training to all individuals who will be operating the bandsaw.
- Keep instructional materials and safety guidelines easily accessible for reference.

By using the bandsaw, you acknowledge that you have read and understood these safety guidelines. Any misuse or disregard for safety precautions may result in serious/major injury or damage. The owner and/or operator assumes full responsibility for the safe and proper use of the equipment and indemnifies the manufacturer from any and all injuries sustained and related damages through the use/misuse of the equipment.



How to get in touch:

www.meat-o-matic.co.za

www.askarimotors.co.za

www.hyrdomobile.co.za