

SPRINGBOK SUPER S234

MANUAL & GUARANTEE





Thank you for purchasing the Springbok Super S234 meat 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. 2340 x 16 x 5T Butcher bright blade fitted on saw
- 2. 0,75kw 4-pole Electric motor
- 3. Stainless steel work top (rear and front)
- 4. Thickness adjuster
- 5. Stainless steel sliding control complete with 4 x nylon wheels
- 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 465mm
Cutting width 280mm

Mincer speed 446, 7 RPM (fast) and 142 RPM (slow)

Blade speed 318,14 RPM

Blade specs 2340 x 16 x 5T Butcher bright

Motor specs 0,75kw high torque, 220V, 1400 RPM, 4-pole, foot mounted single phase, totally

enclosed fan cooled

Body work Frame of 1,6mm gauge metal with centre plate of 3mm 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 110cm x 69cm x 47 cm

Total weight 64kg

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

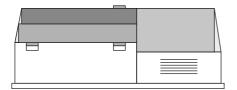
HANDY TIPS

- 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.

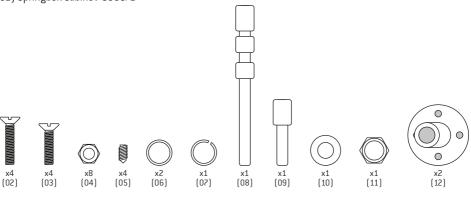
GUARANTEE: This product is guaranteed for a period of twelve months after purchase against any flaws in material or defects in workmanship, providing that the product was used for its intended function and returned to the manufacturer in its original packaging with proof of purchase and the serial number. 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

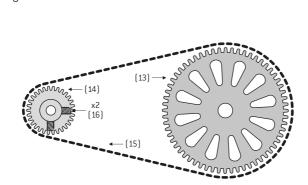


01) Springbok Cabinet- S000/1



- 02) M8 x 30 Counter Sunk Screws S722/30
- 03) M8 x 35 Counter Sunk Screws S723/31
- 04) M8 Nuts S371/50
- 05) M8 x 12 Grub Screws S719/27
- 06) Spacer S711/19
- 07) M16 Spring Washer S746/00

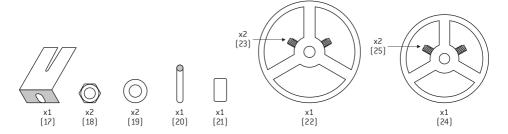
- 08) Main Drive Shaft With Bushes S699/7
- 09) Mincer Drive Shaft S087/16
- 10) Spacer 40 x 17 x 06 S749/000
- 11) M16 Nut S737/44
- 12) Mincer Mount Point S098/18



- 13) 44T Sprocket S065/12
- 14) 14T Sprocket S702/10

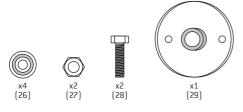
- 15) Chain S131/21
- 16) M8 x 12 Grub Screws S719/27

CABINET SPARES



- 17) Bottom Brass Blade Guide Holder S752/000
- 18) M8 Nuts \$371/50
- 19) M8 Flat Washer S724/32
- 20) Stud For Bottom Brass Guide S753/000
- 21) Brass Blade Guide S697/5

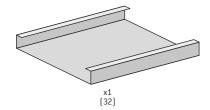
- 22) 280mm Bottom Flat Pulley S250/38
- 23) M8 x 20 Grub Screw S727/34
- 24) 200mm "V" Pulley S043/6
- 25) M8 x 20 Grub Screw- S727/34



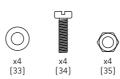
- 26) 6003ZZ Bearings S076/15
- 27) M8 Nuts S371/50
- 28) M8 x 20 Set Screws S110/20
- 29) Bearing Holder S165/25



- 30) M8 x 12 Grub Screws S719/27
- 31) Step Bushes For Main Drive Shaft S710/18

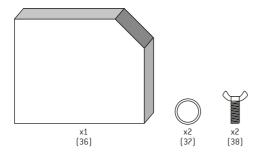


- 32) Sliding Control Plate S709/17
- 33) M6 Nylon Washers S721/29



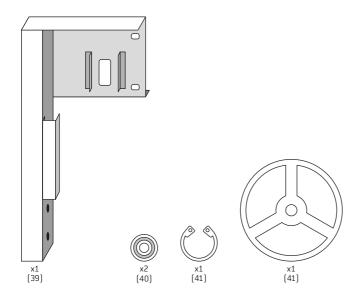
- 34) M6 x 25 Cheese Heads Screws S717/25
- 35) M6 Nuts S714/22

NECK SPARES



36) Top Pulley Cover - \$701/937) M8 Flat Washers - \$724/32

38) M8 Thumb Screws - S744/00



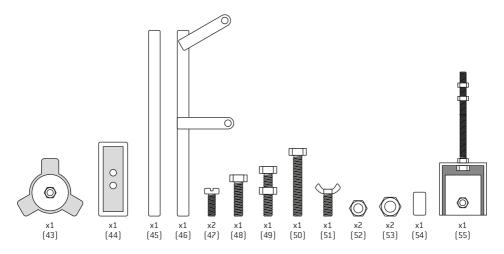
39) Neck - S700/8

40) 6300ZZ Bearings - S077/15

41) Circlip 35mm Internal - S283/41

42) 280mm Top Flat Pulley Only - S206/31

NECK SPARES



- 43) Tension Knob \$327/45
- 44) Clamp For Hanger Holder S316/44
- 45) Top Brass Blade Guide Holder (inner) - S751/000
- 46) Top Brass Blade Guide Holder (outer) - S750/000
- 47) M6 x 16 Cheese Head Screws S716124
- 48) M8 x 20 Set Screw S110/19

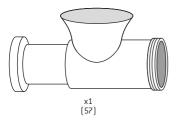
- 49) M8 x 45 Set Screw (adjusting) S010/4
- 50) M8 x 60 Set Screw S74/100
- 51) M6 Thumb Screw S715/23
- 52) M6 Nuts S714/22
- 53) M8 Nut S371/50
- 54) Brass Blade Guide S697/5
- 55) Hanger/Holder S305/43

x1

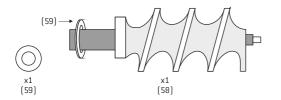
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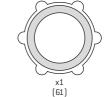
56) 2340mm x 16 x 5T Butchers Blade - L0015

MINCER SPARES



57) Mincer Body - S393/52





- 58) Worm With Point \$448/61
- 59) Mincer Washer \$459/62

60) Worm Point - \$437/60

(60)

61) Mincer Ring - S404/53



x1 (62)

[63]



[64]



(65)



(66)



(67)



(68)

- 62) Mincer Knife S426/58
- 63) 4.5mm Mincer Plate (optional) S414/55
- 64) 6mm Mincer Plate (standard) S415/55
- 65) 8mm Mincer Plate (optional) S416/55
- 66) 10mm Mincer Plate (optional) S417/55
- 67) 13mm Mincer Plate (optional) S418/55
- 68) Kidney Shape Plate (standard) S739/55



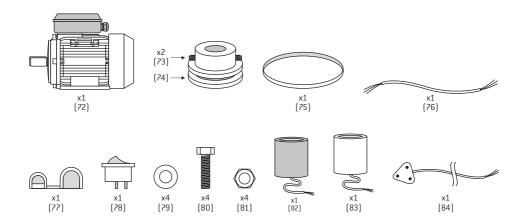




- 69) 12mm Sausage Filler (optional) S483/68
- 70) 16mm Sausage Filler (optional) S484/68

71) 22mm Sausage Filler (standard) - S482/68

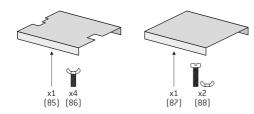
ELECTRIC MOTOR SPARES



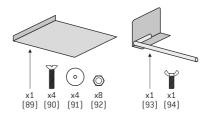
- 72) 0,75kw 220V Electric Motor S706/14
- 73) M8 x 20 Grub Screw S719/27
- 74) 62mm "V" Pulley S704/12
- 75) "V" Belt A13 x 950 S054/10
- 76) Short Cable S742/00
- 77) Grommet S708/16
- 78) Rocker Switch S032/6

- 79) M8 Flat Washers S724/32
- 80) M8 x 25 Set Screws S109/19
- 81) M8 Nuts S371/50
- 82) Starting Capacitor S740/00
- 83) Running Capacitor S741/00
- 84) Electric Cord Complete With Plug S707/15

STAINLESS STEEL SPARES



- 85) Rear Worktop S693/1
- 86) M5 Thumb Screws S713/21
- 87) Front Worktop S694/2
- 88) M6 x 16 Cheese Head Screws with Wingnuts S716/24
- 89) Sliding Control S695/3



- 90) M6 x 25 Countersunk Machine Screws - S736/43
- 91) Nylon Wheels S734/41
- 92) M6 Nuts S714/22
- 93) Thickness Adjuster S696/4
- 94) M6 Thumb Screw S715/23

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.







ong 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/Springbok 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.coza www.hyrdomobile.co.za