



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Matador JG300AH Benchtop Bone Saw – 530x430mm Stainless Work Surface

Model / SKU: JG300AH

KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email sales@kwcommercial.com.au

Web www.kwcommercial.com.au



Scan for the current KW product page

DOCUMENT NOTICE

The supplier document begins on the next page. KW contact branding is added in a separate footer area and does not replace the supplier's instructions, specifications or warranty terms.

Official supplier source: <https://www.foodequipment.com.au/amfile/file/download/file/920/product/6427/>

MEAT BONE SAW

INSTRUCTION



For Your Own Safety, Read Instruction
Manual Before Operating this Equipment

CONTENTS

1. Breif Introduction & Safety Instrucion	4
2. Charactor	5
3. Components	5
4. Parts Explode Diagram	6-7
5. Operation	8
6. Cleanning	8-9
7. Parts Name Reference table	10
8. Technical Parameters	11
9. Packing List	11

Brief Instruction

- The instruction manual shows the safety operation for user reference.
- Must read the instructions carefully and correct understanding of its operation methods and various considerations, then operate or repair and maintenance
- Keep this manual and placed near the machine, so that can check at any time !

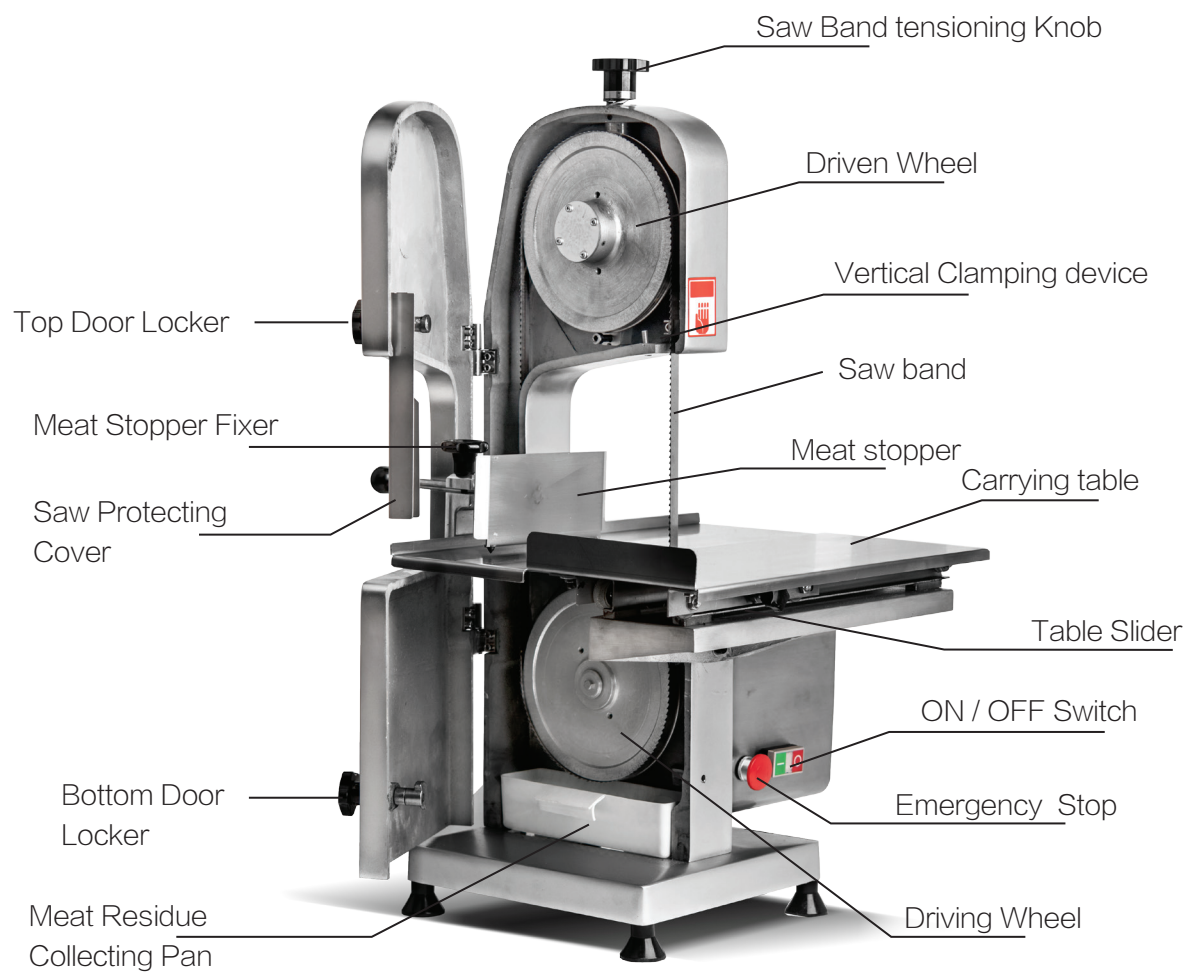


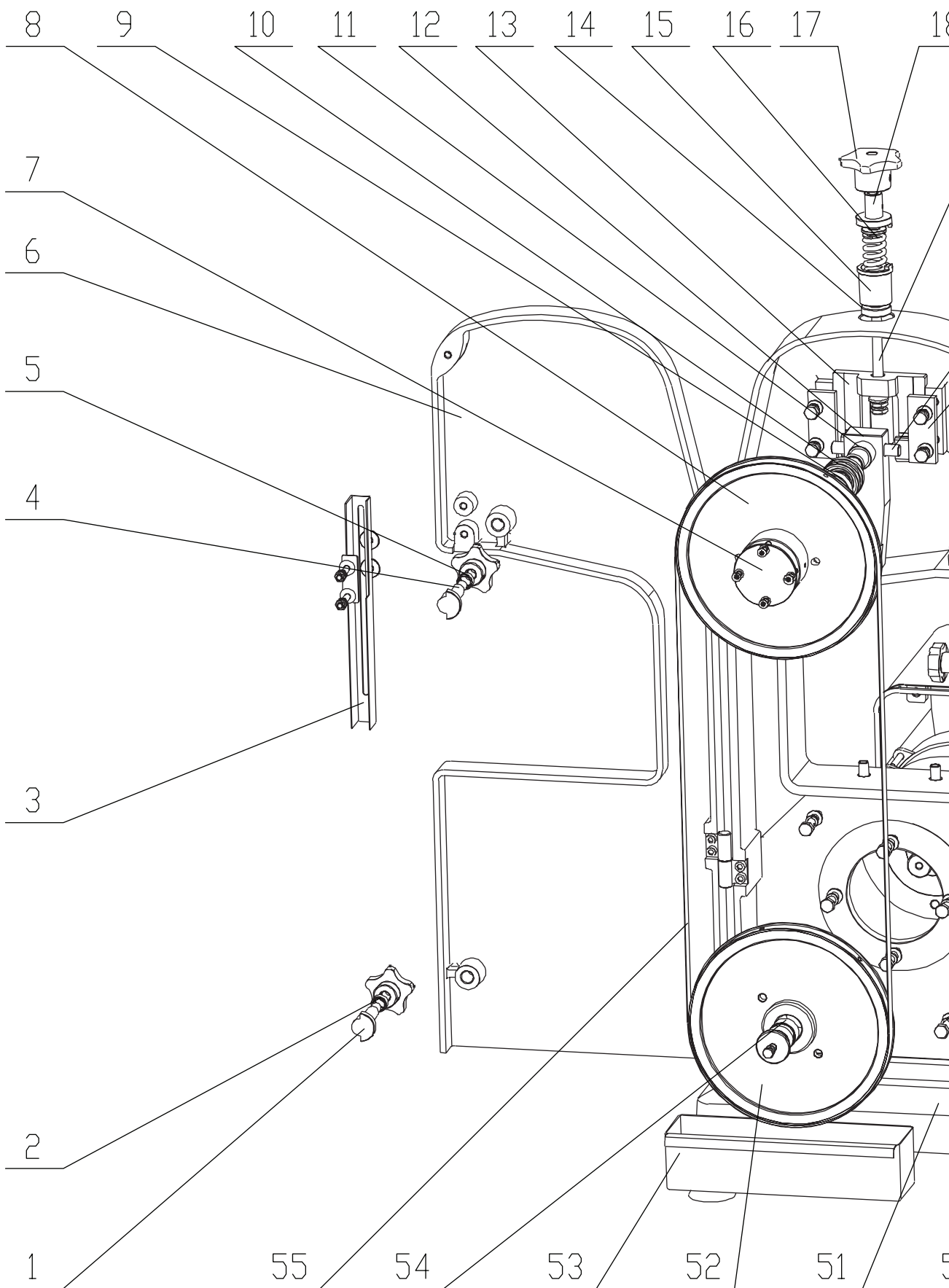
- **Please wear prope working clothes. Security posture and operate correctly !**
- **Before use, please check again for this machine.**
Please be sure to check for the worktable of activities if it will be changed in transit, if there's any loose for fastening screws, if there is a shift of motor back cover!
- **Please make sure to install leakage protection devices, must be connected with the earth wire! !**
- **Wore Gloves when replacing the Saw Band !**
- **Never Position Fingers or thumbs in line with the cut!**
Serious personal injury could occur.
- **DO NOT BACK MEAT AWAY** from the blade while the saw is running.
Plan your cuts so you always cut through the meat. If you need to back the meat out, turn the bandsaw off and wait for the blade to come to a complete stop. Do not twist or put excessive stress on the blade while backing meat away
- **Donot operate the emergency stop frequently In case of damage the motor!**

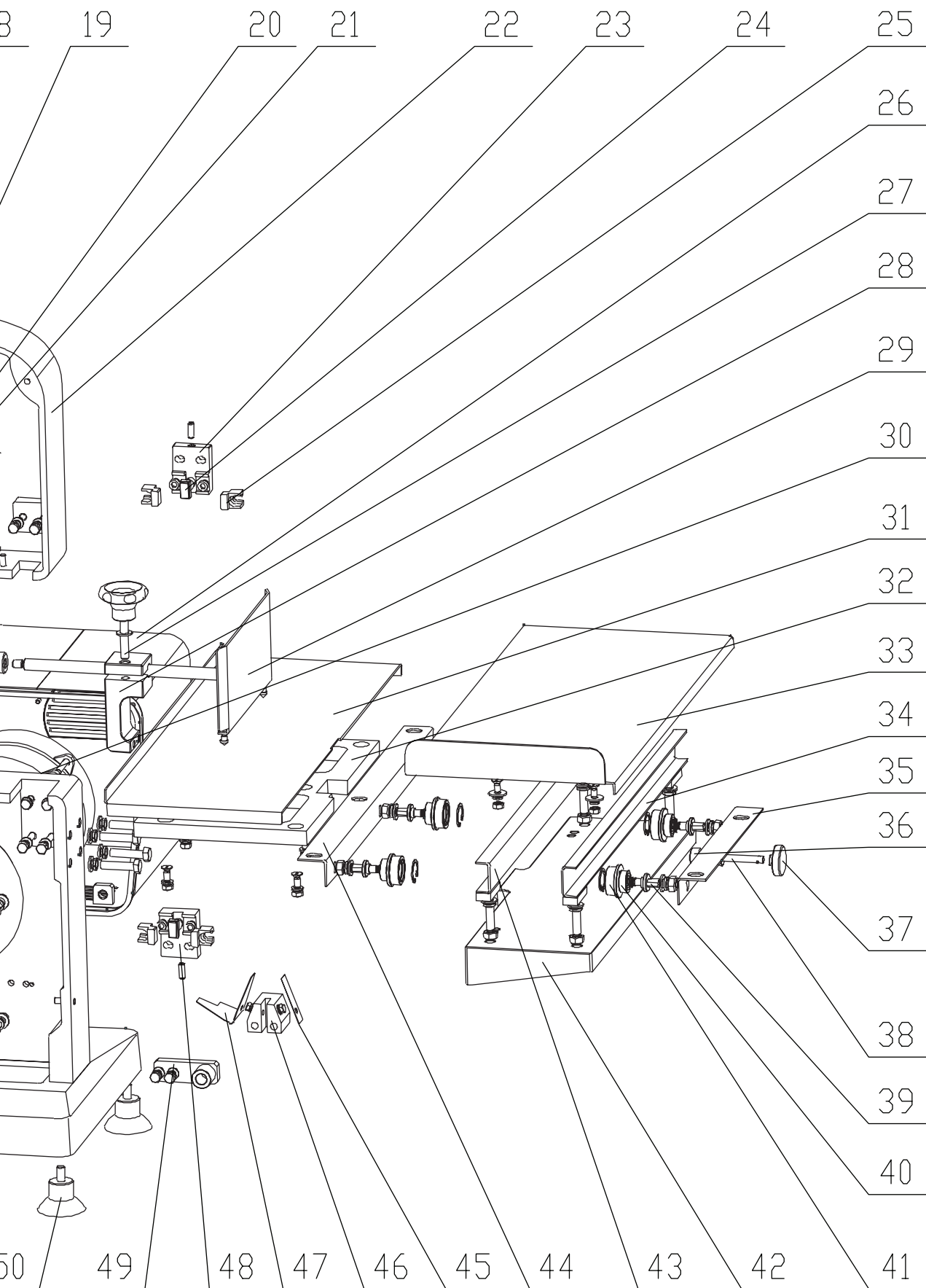
Charactor

- 1. Too Tight protection device of band saw!
- 2. The motor overheating protection device.
- 3. Power off when door opening safety protection device.
- 4. 0.2 seconds for the emergency brake protection device, 10 times beyond the European Union's safety standards. (eu standards: EN60335-2-64 20th article 111)
- 5. Large working table, work more secure, more easily.
- 6. Driven wheel detachable wash, no health corner.
- 7. Machines can be directly spray irrigation, clean more easily and health.

Components

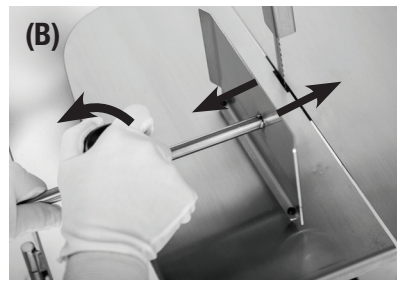




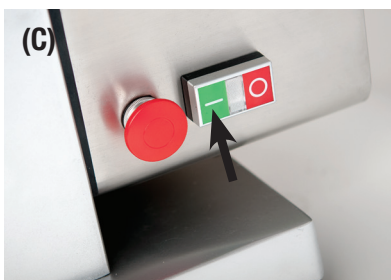


Operation

- A. Loosen the meat stopper
- B. Confirm the cutting thickness by adjusting the distance between front and rear meat stoppers and band saw
- C. Start the machine



DEF. Put the food on movable working table, then Take saw guard on the right protection level, promote job boards, to bring food to the saw (The driving speed differs according to the different food, and bases on the normal running of saw band as a limitation. Repeat the operation for times until the cutting operation is completed, then trun off the power supply! **▲ Never Position Fingers or thumbs in line with the cut!**

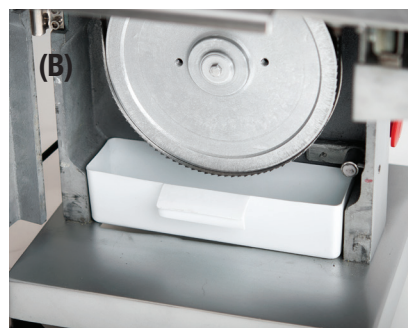


Cleaning

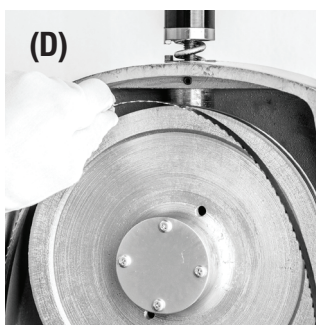
- A. Open the protection door



- B. Take out the residue pan



CDE. Loosen the tensioning Knob to relax the band saw then demount the saw (Wearing gloves before). One hand press down the tensioning knob, one hand upward lift the Driven wheel out and clean



F. Please use low pressure squirt gun to spray the interior minced meat, then reinstallation in order. **▲ Electrical parts(as exterior control knob,switch....) can't be directly sprayed by squirt gun.**

Notice:

- 1) During remounting the saw band, check the tooth direction, position and make sure that the saw band shall be close to the backing wheel face of lower clamping device(The position of backing wheel has been preset at delivery)
- 2) Rotate top wheel with hand and make sure that it runs smoothly and the saw teeth stand out on the wheel (if necessary, it can be realized to adjust the regulating device ont the top wheel)



Parts Description

SN	Parts Description	SN	Parts Description
1	Bottom Locking Block	29	Meat Stopper
2	Bottom Door locker seat	30	Motor
3	Saw Protecting Cover	31	Carrying Plate
4	Top Locking Block	32	Carrying Plate Seat
5	Top Door locker seat	33	Movable working table
6	Door	34	Right Slide Rail
7	Driven wheel Cover	35	The right wheel Frame
8	Driven wheel	36	Locking Block
9	Driven wheel Bearing (6004)	37	Locking handle
10	Sealing ring	38	Locking bolt
11	Driven wheel axle	39	Roller shaft
12	Driven wheel stand	40	Roller axle (627)
13	Driven slide carriage	41	Roller
14	Adjusting nut	42	Rail carriage frame
15	Spring seat	43	Left Slide Rail
16	Spring	44	Left Roller frame
17	Tensioning Knob	45	Meat Scrapping Plate
18	tensioning nut	46	Meat Scrapping seat
19	tensioning shaft screw	47	Meat Scrapping Plate
20	Frame bolt	48	Band Saw Guide Seat
21	Slide Carriage Pressing Plate	49	Door Swith seat
22	Enclosure	50	Foot pad
23	Band Saw Guide Seat	51	Base seat
24	Band Saw Blocker	52	Driving Wheel
25	Band Saw Guide Plate	53	Residue Collecting Pan
26	Motor Cover	54	Driving Wheel axle Sleeve
27	Meat Stopper Locker Bolt (M8)	55	Band Saw
28	Meat Stopper seat		

Tech. Parameter

Name	Meat Bone Saw
Model	J210S
Machine Size	550 × 500 × 920mm
Packing Size	585 × 585 × 980mm
Band Saw Thickness	0.5mm
Band Saw Length	1650mm
Band Saw width	19mm
Power Supply	~110V/220V / 50/60 Hz
Power	750W
Cutting Thickness	5 ~ 155mm
Working table Size	505 × 415mm
Movable working table Range	240mm
Net Weight	≈ 47kg
Gross Weight	≈ 52kg
Brake Time	≤ 0.3s

Name	Meat Bone Saw
Model	J320S
Machine Size	500×470×1200mm
Packing Size	670×630×1270mm
Band Saw Thickness	0.5mm
Band Saw Length	2040mm
Band Saw width	16mm
Power Supply	~110V/220V / 50/60 Hz
Power	1100W
Cutting Thickness	5 ~ 200mm
Working table Size	530×430mm
Movable working table Range	300mm
Net Weight	≈ 63.5kg
Gross Weight	≈ 81kg
Brake Time	≤ 0.3s

Packing List

Instruction Manual*1, Band Saw*1, Driving Wheel Disassemble Tool*1

MEAT BONE SAW

INSTRUCTION

For Your Own Safety, Read Instruction
Manual Before Operating this Equipment