



65" Vertical Band Meat Saw

Models: _____

#177EMBS65SS Stainless Steel • Countertop • 120V • 1 HP

Warning:

Read and understand all INSTRUCTIONS before operating. Failure to follow the safety rules and other basic safety precautions may result in serious personal injury.

www.AvantcoEquipment.com

Critical Information

Safety: Do NOT use your hand to push meat through the blade. Use either a push stick, blade guard, or push plate. Failure to follow this instruction can result in injury.

Blade Tightening: The blade may loosen over time. Regularly check and adjust the blade as needed, using the instructions in the Assembly section.

Blade Care: For best performance, clean the blades with hot, soapy water and towel dry. Once dry, apply a coat of food-grade oil on the blades to prevent rusting.

Power Failure Protection: Should a power outage or electrical problem occur, the machine will stop running within three seconds.

Door Safety: The power to the machine will automatically cease if the top or lower cavity door is opened.

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Specs



Intertek
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CONFORMS TO NSF STD. 8
CONFORMS TO UL STD. 763
CONFORMS TO CSA STD. C22.2 NO 195

Hazard Statements



WARNING
To prevent personal injury.

General Safety

WARNING – Read Instruction Manual

Operating equipment without proper understanding can lead to serious injury.

For your own safety, read the instruction manual before operating the unit.

WARNING – Keep Guards in Place

Missing or damaged guards expose operators to moving parts and create injury hazards.

KEEP GUARDS IN PLACE and in working order.

Serious injury may occur from contact with unguarded moving parts.

WARNING – Remove Adjusting Keys and Wrenches

Tools left in equipment can become projectiles when equipment starts.

REMOVE ADJUSTING KEYS AND WRENCHES.

Always check that keys and adjusting wrenches are removed from tool before turning it on.

Projectile injuries may occur from tools left in equipment during startup.

WARNING – Keep Work Area Clean

Cluttered work areas create tripping and accident hazards.

KEEP WORK AREA CLEAN.

Accidents and injuries may occur from cluttered work areas and benches.

WARNING – Avoid Dangerous Environments

Wet conditions and poor lighting create electrical and operational hazards.

Do not use power tools in damp or wet locations or expose them to rain.

Keep work area well lit.

WARNING – Keep Children Away

Children near operating equipment can be seriously injured.

All visitors should be kept at a safe distance from work area.

Serious injuries to children and visitors may occur from equipment contact.

WARNING – Secure Workshop

Unsecured equipment can be operated by unauthorized individuals.

Secure workshop with padlocks, master switches, or by removing starter keys.

Unauthorized operation and injuries may occur from unsecured equipment access.

Equipment Operation

WARNING – Do Not Force Tools

Forcing tools beyond design limits can cause equipment damage and safety hazards.

Do not force tools.

Use tools only as designed.

WARNING – Use Correct Tool

Using tools for unintended purposes creates safety hazards and equipment damage.

Do not force tool or attachment to do a job for which it was not designed.

Safety hazards and equipment damage may occur from improper tool application.

WARNING – Use Proper Extension Cord

Undersized extension cords may cause power loss and overheating hazards.

Make sure your extension cord is in good condition.

Use an extension cord that is powerful enough to carry the current your product will draw.

WARNING – Don't Overreach

Poor positioning can cause loss of balance and contact with hazards.

Keep proper footing and balance at all times.

WARNING – Maintain Tools with Care

Poorly maintained tools perform inadequately and create safety hazards.

Keep tools sharp and clean for best and safest performance.

Follow instructions for lubricating and changing accessories.

WARNING – Disconnect from Power Before Servicing

Servicing energized equipment creates serious electrical hazards that can cause injury.

DISCONNECT UNIT FROM POWER SOURCE before servicing and when changing accessories such as blades, bits, and cutters.

WARNING – Reduce Risk of Unintentional Starting

Equipment starting unexpectedly can cause serious injuries.

Make sure switch is in off position before plugging in.

WARNING – Use Recommended Accessories

Improper accessories create injury risks and equipment damage.

Only use manufacturer recommended accessories.

Injury risks may occur from using improper or non-approved accessories.

WARNING – Never Stand on Unit

Standing on equipment can cause tipping or contact with cutting tools.

NEVER STAND ON UNIT.

Serious injury may occur from equipment tipping or unintentional cutting tool contact.

WARNING – Check Damaged Parts

Operating with damaged components creates serious safety hazards.

Before further use of the tool, guard, or other part that is damaged, carefully check to determine that it will operate properly and perform its intended function.

Check for alignment of moving parts, binding of moving parts, breakage of parts, mounting, and any other conditions that may affect operation.

A guard or other part that is damaged should be properly repaired or replaced.

WARNING – Direction of Feed

Incorrect feeding can cause kickback and serious injuries.

Feed against the rotation of the blade only.

WARNING – Never Leave Tool Running Unattended

Unattended running equipment can cause accidents and injuries.

ALWAYS TURN POWER OFF AFTER USE.

Do not leave unit unattended until it comes to a complete stop.

Personal Protective Equipment

WARNING – Wear Proper Apparel

Loose clothing and jewelry can become caught in moving parts.

Do not wear loose clothing, gloves, neckties, rings, bracelets, or other jewelry that may get caught in moving parts.

Nonslip footwear is recommended.

Wear protective hair covering to contain long hair.

WARNING – Always Use Safety Glasses

Eye injuries can occur from flying debris and particles.

ALWAYS WEAR SAFETY GLASSES.

Everyday eyeglasses only have impact-resistant lenses; they are NOT safety glasses.

Bandsaw-Specific Safety

WARNING – Blade Jamming Hazards

Reaching into jammed material while blade is moving can cause severe cuts.

Do not remove jammed cut off pieces until blade has stopped.

WARNING – Maintain Blade Adjustments

Improper blade settings create cutting hazards and equipment damage.

Maintain proper adjustment of blade tension, blade guides, and thrust bearings.

WARNING – Always Use a Push Stick

Hand contact with the blade can cause severe cuts and amputations.

ALWAYS USE A PUSH STICK.

Never allow your hands / fingers to come close to the blade.

Initial Setup

Inspect the Packaging

Examine the meat saw machine's packaging for any signs of damage that may have occurred during shipping.

- Check the packaging and meat saw machine for shipping damage before and after unloading the unit from the delivery vehicle.
- Inspect the meat saw machine thoroughly after removing all packaging materials to ensure no concealed damage occurred.
- Look for visible damage on both exterior and interior surfaces of the meat saw machine before proceeding with setup.

Unboxing

Open the packaging with care to prevent damage to the meat saw machine or its components.

- Use scissors or appropriate cutting tools to safely open the shipping box without damaging the contents.
- Ensure you do not damage the meat saw machine or its components during the unpacking process.
- Remove all tape and packing materials from inside as well as outside of the unit.
- Remove any protective covers such as plastic or paper sheets from sheet metal surfaces before turning on the meat saw machine.
- If any damage is noticed during unpacking, contact customer service immediately and retain the original packaging materials for freight company inspectors.

Component Verification and Inspection

- **Check Components:** Confirm all components are present and undamaged.
 - Verify that the main meat saw machine body is intact and undamaged.
- **Inspect Meat Saw Machine:** Examine the meat saw machine thoroughly for any signs of shipping damage before proceeding with the setup process.
- **Report Damage:** File freight damage claims immediately, as visible damage must be reported to the freight company within 48 hours and noted on the freight bill, while concealed damage must be reported within 15 days of receipt.

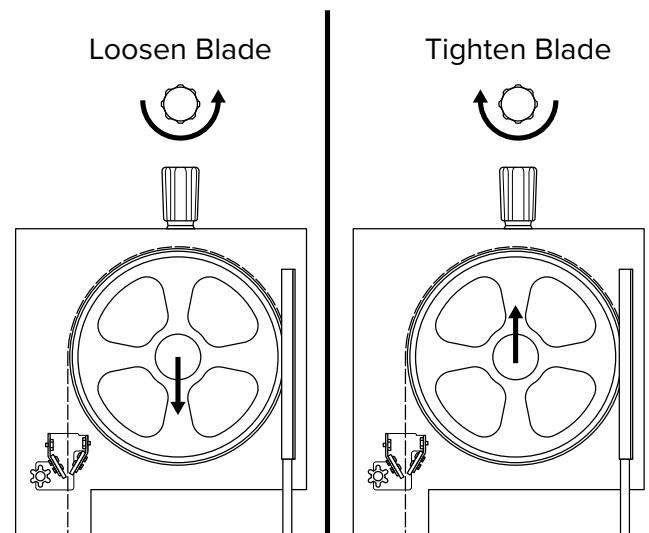
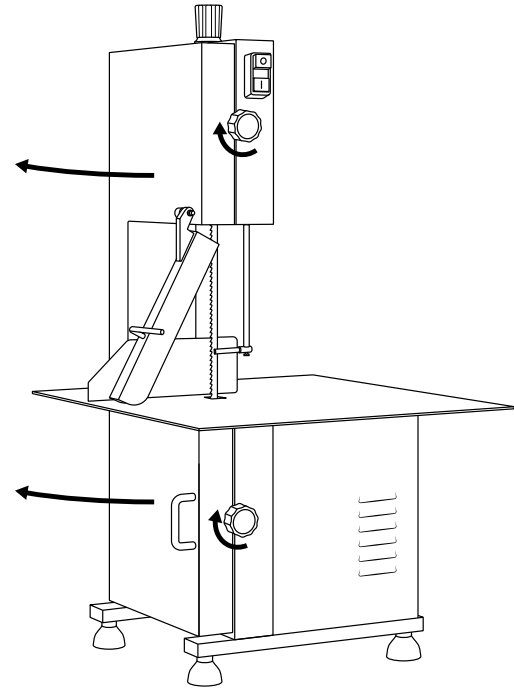
Positioning Requirements

Follow these positioning guidelines to ensure proper operation and safety.

- **Place on Stable Surface:** Position the meat saw machine on a flat, stable surface to prevent tipping or operational malfunction during use.
- **Maintain Adequate Clearance:** The meat saw machine can operate next to walls and kitchen equipment, but providing greater clearance around the sides and top will result in cooler electrical component operation and longer component life expectancy.
- **Ensure Proper Airflow:** Do not block any ventilation louvers or slots. Allowing unobstructed airflow will prevent overheating of electrical components and ensure optimal performance.
- **Power Verification:** Ensure supplied voltage and power match requirements on unit's label. Note isolated neutral wire which must be connected for proper operation.
- **Dedicated Circuit:** It is recommended that this equipment be connected to a dedicated circuit.

Assembly

- ❑ **Power Verification:** Ensure supplied voltage and power match requirements on unit's label. Note isolated neutral wire which must be connected for proper operation.
- ❑ **Blade Installation / Replacement**
 - **Initially Installed:** The saw comes with a 4 Teeth Per Inch (TPI) saw blade installed.
- ❑ **Blade Access Procedure**
 - **Disconnect Power:** Disconnect power from unit completely. Use the local shut off or the breaker box.
 - **Door Access:** Loosen blade door locking knobs on right side of door. Open and remove blade door.
 - **Tension Release:** Turn tension adjustment knob on top of saw counterclockwise to loosen blade tension. Loosen just enough to remove blade without removing knob.
 - **Note:** Knob adjusts upper belt wheel up and down.
- ❑ **Blade Removal and Installation**
 - **Blade Removal:** If completing steps to remove old blade, complete it now by gently lifting off the used blade.
 - **Blade Positioning:** With teeth facing front of unit, slip new blade around bottom wheel first, then top wheel.
 - **Proper Alignment:** Ensure blade sits between each set of scrapers and in notches of blade guides (follow arrows in image above).
 - **Scraper Check:** Verify wheel scrapers are in place. Ensure blade is fully seated on both wheels.

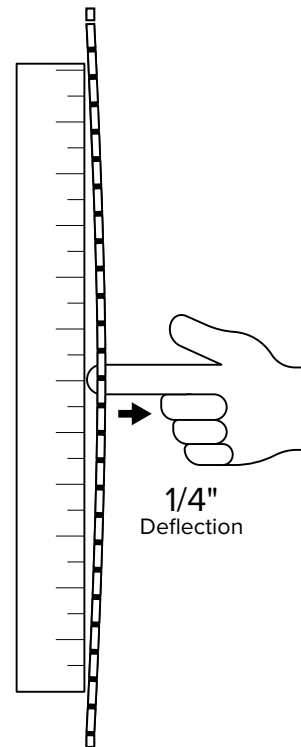


☐ Blade Adjustment

- **Tension Application:** Turn tension knob clockwise to apply tension.
- **Tension Test:** Hold straight edge between top and bottom wheels. Push blade away from edge. Proper tension allows approximately 1/4" deflection.
- **Wheel Tilt Check:** Measure from saw housing to front edge of upper and lower sections of upper blade wheel. Ensure both dimensions are equal.
- **Tilt Adjustment:** Turn blade wheel tilt knob in or out to adjust tilt as needed. Back edge of blade should be no more than 1/32" from back lip of upper blade wheel.

☐ Final Steps

- **Door Closure:** Close machine door and tighten knobs to lock in place.
- **Power Restoration:** Restore power to unit.
- **Test Run:** Start machine for a few seconds, then stop.
- **Verification:** Open blade door and verify blade remains seated on blade wheels. Adjust tilt or tension if needed and recheck alignment after a few seconds.
 - **Note:** Ensure power is turned off before making any adjustments.
- **Break-In Period:** Once adjusted, run saw for several minutes to verify operation before cutting product.



Installation

Setup Procedure

- **Team Lift:** A team lift is required to safely install the meat saw.
- **Placement:** Place the unit on a stable, level surface. The rubber feet on the equipment's bottom can be adjusted accordingly if a level surface is not available. Turn the feet clockwise or counterclockwise to adjust up and down.
- **Power Check:** Ensure the supplied voltage and power match the voltage and power requirements on the unit's label.
- **Pre-Assembly:** The saw comes preassembled with a 4 TPI saw blade. The blade should be changed before operation if necessary, according to food product.

Cleaning

Warnings

CAUTION: Unit has sharp blade. Take care during assembly and operation to avoid injury. Use caution when cleaning saw blade.

Preparation

- **Power Down:** Turn off the unit and unplug from the electrical outlet. Make sure the unit is cooled completely.
- **Safety Gear:** Wear cut-resistant gloves during cleaning for safety.
- **Inspection:** Inspect the unit to ensure there is not any breakage or corrosion on any parts.
- **Food Disposal:** Remove any excess food material and discard.

Exterior

- **Surface Cleaning:** Wipe down all touched surfaces with hot, soapy water. Let unit air dry completely before next use.
- **Buildup Removal:** Remove all excess product buildup.

Scrapers

- **Daily Cleaning:** Meat buildup will accumulate on the scrapers, causing excess buildup on the blade or the wheels.
- **Unplug:** Disconnect the meat saw before opening the unit. Locate the three scrapers in the unit and remove and wipe them all until they are clear.
- **Scraper Removal:** Loosen scraper protection knob. Pull scraper blades toward you to remove from machine.
- **Scraper Maintenance:** Clean and remove excess product from scrapers. This must be completed daily to keep the saw in proper working order. Excess fat buildup can lead to slippage.
- **Check Alignment:** Ensure the scrapers are still properly aligned with the blade and not making contact as shown below.

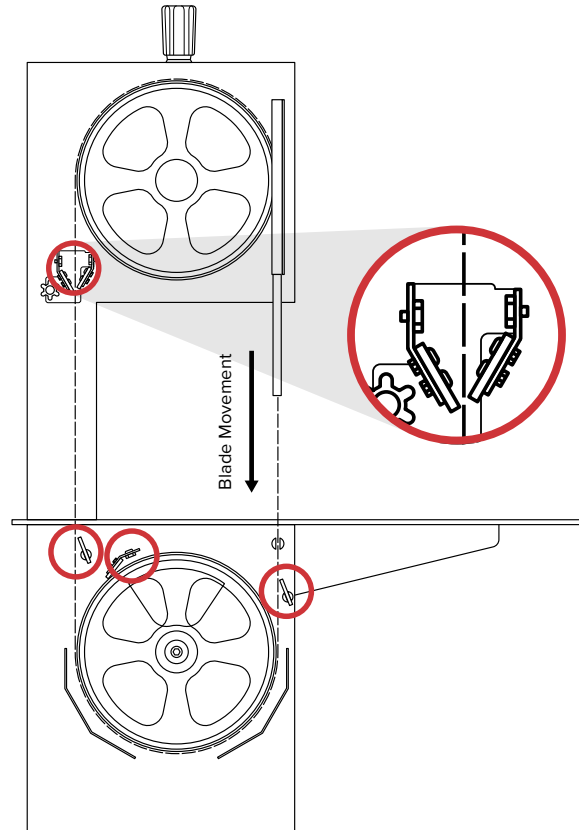


Plate Cleaning

- **Buildup Removal:** Remove all excess product buildup.
- **Surface Cleaning:** Wipe down all touched surfaces with hot, soapy water. Let unit air dry completely before next use.

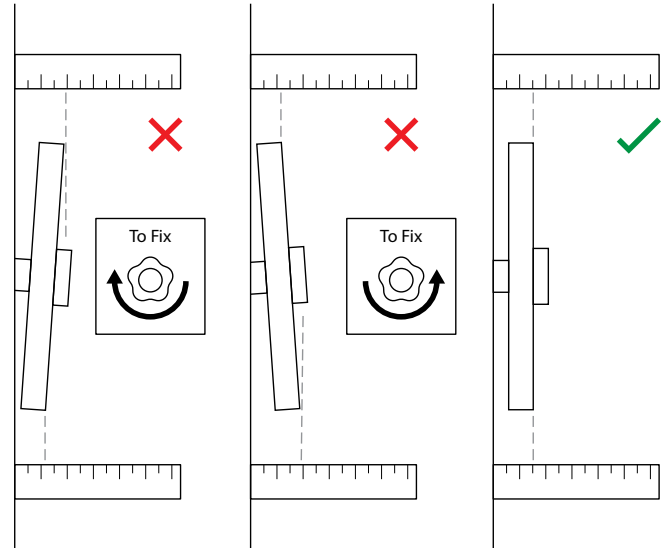
Blade Cleaning

- **Blade Care:** For best performance, clean the blades with hot, soapy water and towel dry. Once dry, apply a coat of food-grade oil on the blades to prevent rusting.

Operation

Pre-Operation Checks

- **Safety Closure:** Before operating, make sure all appropriate doors, covers, and guards are closed. The machine will not turn on if any of the covers are open.
- **Scraper Position:** 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.
- **Safety Equipment:** This machine should only be operated when wearing cut-resistant safety gloves.
- **Confirm Blade:** Confirm that the blade has been properly installed as shown below before operating.



Operating Steps

- **Power On:** Turn on by pressing the green button.
- **Blade Direction:** Confirm that the blade is rotating in a clockwise direction with the blade going down.
- **Blade Adjustment:** To adjust the blade, use the tension knob. The blade should be vertical and secure to ensure the machine works properly.

Operating Instructions

Blade Rotation: Never attempt to rotate the blade with the unit off. The motor is equipped with an internal brake that does not allow for blade rotation with the motor off.

Warning: Cut-resistant gloves are highly recommended when operating this equipment.

- **Blade Tension:** Ensure the blade is tight on the wheels by turning the tension knob clockwise until it clicks in place.
- **Thickness Setting:** Set the distance between the safety fence and blade to the desired meat thickness.
- **Product Placement:** Set the meat on the tray so its left side is resting against the fence.
- **Power On:** Turn the machine on by pressing the ON button.
- **Cutting Process:** Push the meat slowly and steadily straight through the blade using the push plate, push tool, or blade guard.
- **Note:** If the blade gets stuck while cutting, DO NOT try forcing it. Turn off the machine and unplug before extracting with a push tool. DO NOT use your hands.
- **Repeat Cuts:** Return to the original position and repeat.
- **Power Off:** When finished cutting, turn the machine off.
- **Tension Release:** When the machine comes to a complete stop, turn the tension knob counterclockwise for two revolutions to release tension on the blade, which can help increase the life of the blade.
- **Cleaning Required:** The machine should be thoroughly cleaned after every use.

Safety Shutdown Systems

- **Power Failure Protection:** Should a power outage or electrical problem occur, the machine will stop running within three seconds.
- **Door Safety:** The power to the machine will automatically cease if the top or lower cavity door is opened.

Troubleshooting

Problem	Possible Cause	Solution
Blade is loose.	Blade was not properly tensioned.	Adjust the tensioning dial until the blade is tight. If this does not fix it, contact customer solutions.
Blade is dull.	Blade is beyond its lifespan.	Replace the blade following the assembly instructions.
Saw not turning on.	Power is turned off.	Check the local junction box and ensure the power source is powered.