



ONE YEAR LIMITED WARRANTY



The original registered owner of this product should contact **SKYFOOD EQUIPMENT LLC** at 305-868-1603 for any warranty problems or service. **SKYFOOD EQUIPMENT LLC** will repair or replace parts at our option for period of one year if unit fails to perform due to defects in material or workmanship. Freight if required is at owner's expense. Warranty does not include misuse or damage due to abuse as determined by **SKYFOOD EQUIPMENT LLC** inspection. Units that are 70 lbs., or less are considered carry in and should be taken to an authorized service facility.

Please read all safety instructions.

SERIAL # _____ MODEL _____



DETACH AND KEEP TOP PORTION

LIMITED WARRANTY REGISTRATION

OWNERS NAME _____
BUSINESS _____
ADDRESS _____
MODEL # _____ SERIAL # _____
PURCHASED FROM _____

FILL OUT ABOVE INFORMATION AND MAIL OR FAX TO
SKYFOOD EQUIPMENT LLC:



Office: PO BOX 416702, Miami Beach, FL 33141-3230 –

Phone: 305 868 1603– Fax: 305 866 2704

Sales & Warehouse: 71 Bloomfield Ave, Newark, NJ 07104 –

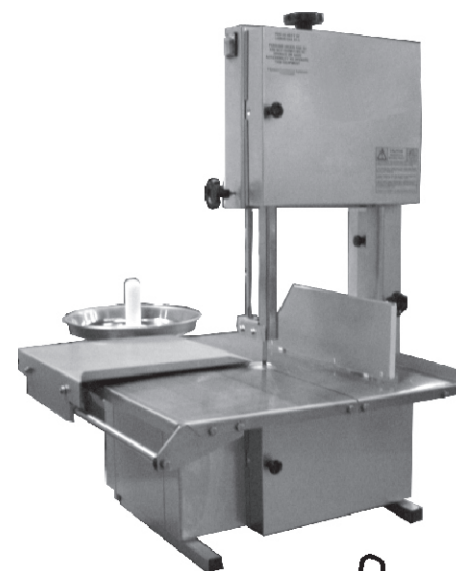
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TOLL FREE 800 445 6601



Instruction Manual



CAUTION!
HAZARDOUS MOVING PARTS
Disconnect Power Before
Cleaning or Servicing



Mini Band Saw with Meat Grinder **MSK-G**

10 GENERAL ADVICES

Always switch the machine off before doing the cleaning and the maintenance.
Provide enough space around the machine to avoid knocking something down and accidents.

Always keep the floor dry. Wet floor is slippery.

Always switch the machine off in case of power lack.

Never let dusty or water to get into the electrical and mechanical components of the machine.

Do not modify the original features of the machine.

Do not take out or tear off any safety or identification label.

8 CLEANING

First of all switch the machine OFF and disconnect it from power source.

8.1 Cleaning the Band Saw:

- (All the numbers mentioned below are those of Picture 01).
- Remove the blade no.06 by turning the blade calibrator knob no.01 counter-clockwise. It will become loosen then pull it out from the upper and lower wheels no.02.
 - To take out the upper and lower wheels no.02 first pull staples no.09 out then the wheels.

Wash all removable parts with warm water and neutral soap and wipe dry. Clean the body of the machine with a damp clean cloth and wipe dry. Be careful when washing the blade. It has a sharp edge that could cause serious irreparable injuries to the hands. Never use hard tools such as: knives, forks, hooks or others to remove stuck pieces of meat from the upper and lower doors. To do that use a plastic brush. Assemble the components following the above steps but inversely.

NOTE: The sharp edge of the blade must be facing the front of the machine.

8.2 Cleaning the Meat Grinder:

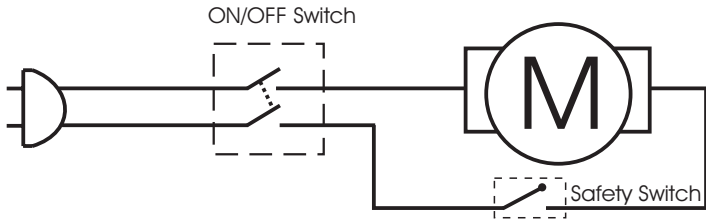
- Remove stomper no.19 and tray no. 18 (Picture -02)
- Remove Locking Ring no. 16 (Picture - 02), turning it clockwise and then remove the internal components of the barrel by pulling them out.

NOTE: Do not try to pull plate, knife and worm out of the barrel by starting the machine, as this may result in serious injuries to the hands.

- To remove the barrel loosen the locking handle located on the left side of the barrel, hold the barrel with both hands and move it left and right pushing it towards the front at the same time.
- Proceed washing the components with warm water and neutral soap.
- Wipe the body of the machine with a damp clean cloth.
- Assemble the components following the order shown on Picture 03. It is recommended that you follow the order carefully. Assembling the components in a different order could cause serious damages to the Grinding Device. When re-installing the knife in the worm stud, make sure that the cutting edge is facing outwards.

IMPORTANT: Do not tighten the locking ring too much, as an excessive pressure on the hole plate and knife may lead to their abnormal wear.

9 ELECTRIC DIAGRAM MOD. MSK-G



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NOTICE TO OWNERS AND OPERATORS

The MSK-G Band Saw with Meat Grinder is designed to cut and grind meat products safely and efficiently. Unless the operator is properly trained and supervised, however, there is the possibility of a serious injury. It is the responsibility of the owner to assure that this machine is used properly and safely, strictly following the instructions contained in this Manual and any requirements of

1 MAIN PRECAUTIONS

When incorrectly used the MSK-G is a potentially dangerous machine. Cleaning, maintenance or service must always be done by experienced operators, and with the machine disconnected from power source.

FOR COMMERCIAL USE ONLY by qualified operators.
BEFORE cleaning disconnect machine from power source.
NEVER use tools not belonging to the machine to help operation.
KEEP hands off the moving parts of the machine.
NEVER feed by hand. Always use stomper to feed.
NEVER put your fingers or any object but the stomper inside the feed throat.
NEVER connect the machine to power source with wet hands or wet clothes.
ALWAYS ground the machine properly.
NEVER touch the blade no.06 (Picture - 01) even when it is not in use as its edge is very sharp, it could cause serious irreparable injuries.
NEVER adjust the cut regulator no.11 (Picture - 01) with the blade in motion.
NEVER use clothes with loosen sleeves specially near the wrist during the cutting operation.
USE steel gloves during the cutting operation.
NEVER switch on the machine with one of its doors opened.
NEVER spray water or other liquid substances directly at the motor, power switch or any other electrical components.
KEEP your working area clean and dry to prevent it from becoming slippery.
ALWAYS install equipment in working area with adequate light and space away from CHILDREN and VISITORS.
NEVER operate without all warning labels attached and owner/operator manual available to operator.
NEVER leave unattended while operating.
STOP the machine immediately if you hear abnormal noises, or fear that injuries may occur.

2 MAIN COMPONENTS

The machine consist of one (01) motor that runs both Band Saw and Meat Grinder. The Band Saw is driven by a A-26 V Belt transmission. The Meat Grinder is driven by a chain transmission. Inside the Grinding Device a worm feeds the meat to the knife and hole plate. Several types of hole plates are available. The holes on these plates have different diameter. The type of plate is chosen depending on the desired ground meat characteristics. Barrel no.01 (Picture 03) and Worm no.03 (Picture 03) receive a special treatment to isolate and facilitate the cleaning. Knife no.05 (Picture 03) and Plate no.06 (Picture 03) are made of hardened material to provide a long life cutting quality.

7.2 Upper bearing adjustments:

The purpose of this adjustment is to centralize the blade on the wheel and avoid it from falling down.

First of all disconnect the machine from power source. Then loosen the blade no.06 (Picture - 01) turning the handle no.01 (Picture - 01) counter-clockwise. Take out the upper back lid removing the screws with a screwdriver. Loosen the three screw-nuts no.01 (Picture - 04) using a 10mm screw-wrench. Using the screwdriver turn the screw-nut no.02 (Picture - 04) ¼ counter-clockwise if the wheel is inclined towards the front or turn it ¼ clockwise if the wheel is inclined backwards. Tighten the three screw-nut no.01 (Picture - 04) previously loosen. Calibrate the blade according to PRE OPERATION (5). Turn the wheels manually to check if the blade is centralized, if it is not keep turning the wheel until the blade is centralized.

Picture - 04



7.3 Cut Regulator:

The Cut Regulator no.11(Picture - 01) was designed to provide cuts with same thickness and also to protect the operator from getting injured.

To adjust the Cut Regulator proceed as follows:
Turn the handle no.14 (Picture - 01) counter-clockwise to be able to move the Cut Regulator left and right according to the distance you want to leave from the blade. Then turn the handle no.14 (Picture - 01) clockwise to fix the Cut Regulator in the desired position.

6 OPERATION

(The reference numbers below are those of the Picture 01).

Switch ON the machine using the ON/OFF switch no.03.

Band Saw and Meat Grinder can NOT be used at the same time by two operators.

6.1 Using the Band Saw:

Lower or raise the Blade Guide no.05 according to the height of the meat to be cut and regulate the Cut Regulator no.11 in order to obtain the desired slice thickness.

Put the meat product onto the fixed table no.07 or onto the movable table no.08, pushing it towards the blade lined up by the cut regulator no. 11, maintaining the desired slice thickness. When pulling back the product do not touch the blade avoiding disconnecting it from the wheels. It is possible to operate with the fixed table only. Just drop a little bit of water onto the fixed table to facilitate the glide of the product.

6.2 Using the Grinding Device:

The Meat Grinder works very rapidly and therefore needs a fast feeding too. Put meat lumps on the tray and using the stomper no. 19 (Picture - 02) push the meat into the feed throat where it will be sucked in by the worm. Feed meat at a constant rate for better grinding.

IMPORTANT: Only use the stomper to push the meat into the feed throat, never use your hands or any kind of instrument. It is strongly recommended that the meat chopper not be operated without meat in feed. Therefore never let the machine to work without loading, if it happens the temperature may rise as high as 180°F in approximately 3 minutes, causing serious damages to the grinding components. Never leave any kind of knives, metal hooks or other instruments on the tray.

WARNING: If ONLY Band Saw is being used take the Grinding Device out of the machine. If ONLY Meat Grinder is being used keep the Blade Guide no.05 lowered.

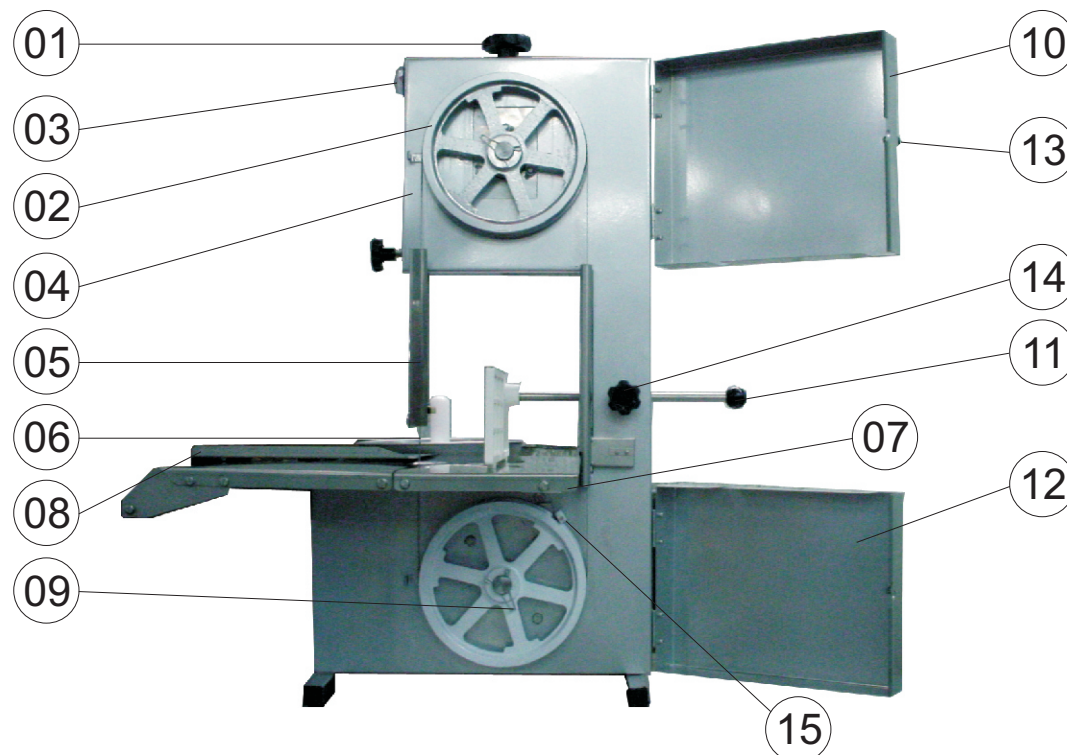
7 COMPONENTS ADJUSTMENTS

7.1 Pulley Belt

If Blade or Meat Grinder stop running during operation it means that the Pulley Belt needs to be stretched out. When that happens call your Distributor for having the Pulley Belt stretched out.

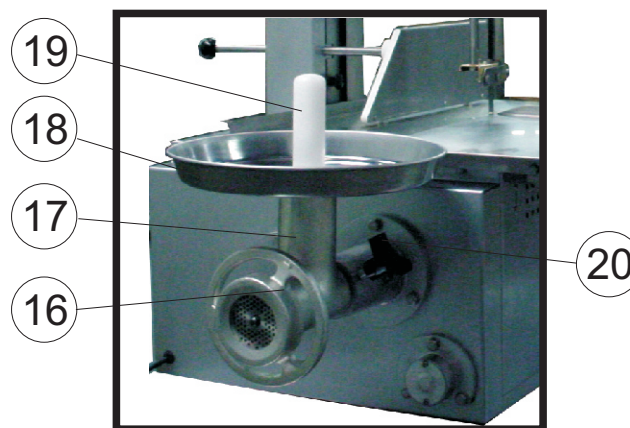
Picture - 01

The machine is provided with a Cut Regulator no.11 picture 01, and a Movable Table no.08 picture 01 to ease the operation.



- 01- Blade Calibrator Knob
- 02- Wheels - Diameter 225mm
- 03- ON/OFF Switch
- 04- Frame
- 05- Blade Guide
- 06- Blade
- 07- Fixed Table
- 08- Complete Movable Table
- 09- Staple
- 10- Upper Door
- 11- Complete Cutting Regulator
- 12- Lower Door
- 13- Handle
- 14- Locking Knob M8x30mm
- 15- Scraper

Picture - 02



- 16- Locking Ring
- 17- Barrel
- 18- Tray
- 19- Stomper
- 20- Locking Knob

3 TECHNICAL DATA

Table - 01

Technical Data	Units	MSK-G
Voltage	[V]	110 / 220 (*)
Frequency	[Hz]	60
Rating	[Hp]	0,5
Consumption	[kW/h]	0,26
Height	[mm]	930
Width	[mm]	650
Depth	[mm]	920
Net Weight	[kg]	54
Gross Weight	[kg]	64
Cutting Width	[mm]	215
Cutting Height	[mm]	250

* All machines are wired with voltage as ordered. See nameplate for correct voltage.

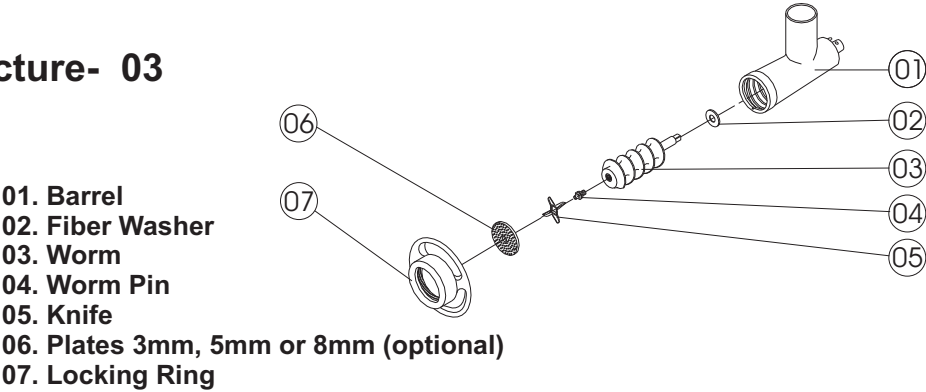
4 INSTALLATION

The MSK-G has to be installed on a leveled, non-skid working surface. The height of the surface should be about 850mm. The surface length should be 120cm. In front of the Grinding Device must be left a suitable space to receive a tray to collect the processed meat.

Check the voltage of the machine, it must be the same as the power supply voltage. Ground machine properly according to local rules.

IMPORTANT: Check the tension of the Band Saw blade turning the handle no.01 (Picture - 01) clockwise before operating it.

Picture- 03



5 PRE OPERATION

Check if the machine is firm, no movement is allowed on the supporting surface.

Before first use and after each operation wash all the parts to be in contact with food with warm water and neutral soap, and wipe dry. To do it follow the steps of CLEANING in page #8.

Check if all removable parts are assembled correctly.

On the Grinding Device turn the locking ring counter-clockwise until it applies a slight pressure on the hole plate and on the knife.

The Band Saw blade must be well calibrated. Use the handle no.01 (Picture 01) turning it clockwise to get the right tension of the blade. Keep the machine OFF to adjust the cut regulator.

NOTE: On the Grinding Device do not tighten the locking ring too much, as an excessive pressure on the hole plate and knife may lead to their abnormal wear.

IMPORTANT: Assemble the components of the Grinding Device following the order shown on Picture 03. It is recommended that you follow the order carefully. Assembling the components in a different order could cause serious damages to the Grinding Device. When re-installing the knife in the worm stud, make sure that the cutting edge is facing outwards.

