

# Instruction Manual

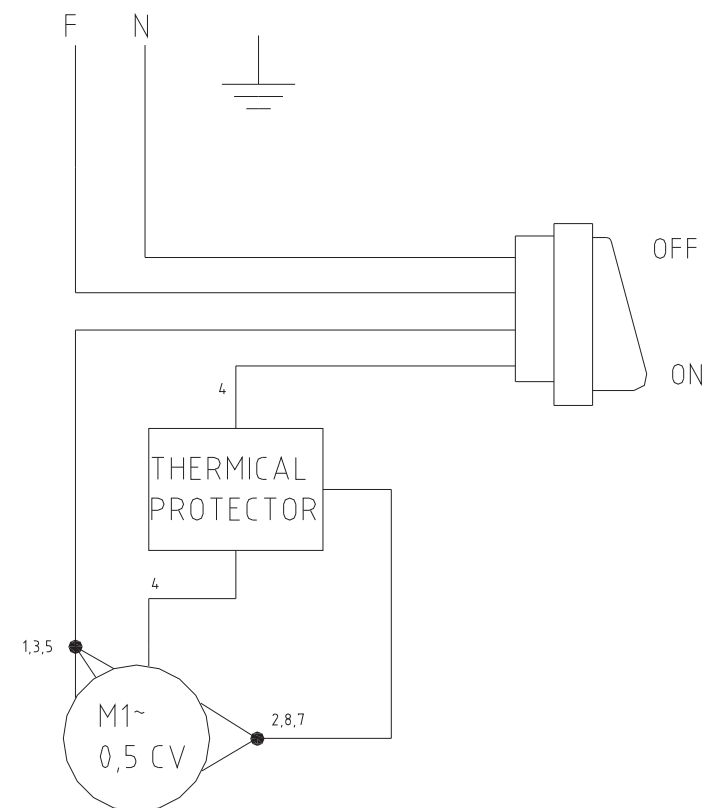
# **SHEFFELD**



**Mini Band Saw**

# ***MSK / MSKL***

## 10 ELECTRIC DIAGRAM MOD. MSK and MSKL



## 8 CLEANING

First of all disconnect the machine from power source. (All the numbers mentioned below are those of Picture - 01).

- Remove the upper door No.10 by unscrewing the screws of the hinges
- Remove the lower door No.13 doing as above
- Remove the blade by turning blade calibrator knob No.01 counter-clockwise, then loosen the blade and pull it out
- Take out upper and lower wheels No.05 by pulling staples out No.09, which are located in front of the wheels
- Never use hard tools such as: knives, forks, hooks, or others to remove stuck pieces of cut meat from the upper and lower doors. To do that use a plastic brush.
- Assemble the components following the inverse steps.

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

All removable components must be washed with warm water and neutral soap. Be careful when washing the blade. It has a sharp edge that could cause serious irreparable injuries to the hands.

**CAUTION: The machine is not protected against water jets. Do not clean it with steam jets, or high pressure blasts or similar methods. Under no circumstances should the MSK and MSKL be hose rinsed as this may result in short circuit or serious damage to the machine.**

Clean the body of the machine with a damp clean cloth and wipe dry.

## 9 GENERAL ADVICES

- ALWAYS** turn machine off before cleaning and maintenance.
- PROVIDE** enough space around machine to avoid breakings.
- ALWAYS** keep the floor dry. Wet floors may cause slippings.
- ALWAYS** turn machine off in case of power supply lack.
- NEVER** let dust or water to get into electrical and mechanical components of the machine.
- DO NOT** modify original features of the machine.
- DO NOT** take out nor tear off any safety or identification label.

### Summary

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# NOTICE TO OWNERS AND OPERATORS

The MSK and MSKL Mini Band Saws are designed to cut food 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 local law.

## 1 Main Precautions

When incorrectly used the MSK and MSKL are potentially dangerous machines. Cleaning, maintenance or service must always be done by experienced operators, and with the machine disconnected from the electricity supply.

NEVER use tools not belonging to the machine to help operation.

KEEP hands off the moving parts of the machine.

NEVER connect the 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 because its edge is very sharp, it can cause serious cuttings.

NEVER adjust the cutting regulator (optional) No.12 (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 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.

CONTACT your Distributor if you have any problems with the installation and operation of this machine.



## 7.2 Upper bearing adjustments:

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

First of all disconnect the machine from the electricity supply. Then loosen blade No.06(picture 01) turning handle No.01 (picture 01) counter-clockwise.

Take out upper back lid by removing screws using the screwdriver. Loosen the three screw-nuts No.01(picture 03) using a 10mm screw-wrench.

Using the screwdriver turn the screw-nut No.02 (picture 03) ¼ counter-clockwise if the wheel is inclined towards the front or turn it ¼ clockwise if it is inclined backwards. Tighten the three screw-nut No.01(picture 03) 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 wheels until the blade is centralized.

## Picture - 03



## 7.3 Cutting Regulator:

The cutting regulator No.12 (picture 01) (optional) was designed to provide cuts with the same thickness and also to protect the operator from getting injured.

To adjust the cutting regulator proceed as follows:

Turn locking knob No.15 (picture 01) counter-clockwise to be able to move the cutting regulator to the left and right according to the distance you want to leave from it to the blade.

Then turn the locking knob No.15 (picture 01) clockwise to fix the cutting regulator in the desired position.

## 6 OPERATION

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

Switch on the machine pressing the on/off switch No.03.

Put the product to be processed onto the fixed table No.07 or onto the movable table (optional) No.08, pushing it to the direction of the blade lined up by the cutting regulator (optional) No. 12, maintaining the thickness of the slice desired.

When pulling back the product do not touch the blade avoiding disconnecting it from the wheels.

Drop a little bit of water onto the fixed table to facilitate the slipping of the product.

## 7 COMPONENTS ADJUSTMENT

### 7.1 Pulley Belt (the reference numbers below are those of the picture 02):

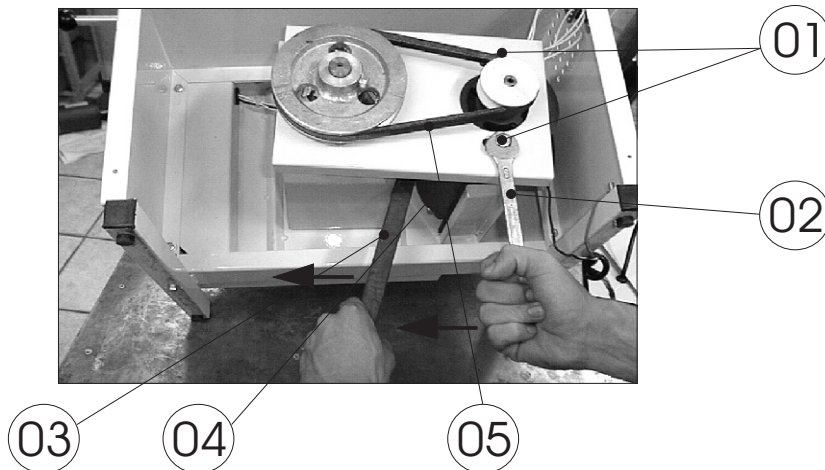
The belt No.05 must be firmly fixed to prevent it from skidding. Do not tighten it too much because it can wear out quickly.

To have access to the belt remove the screws with a screwdriver from the inferior back lid and take it out.

With a screw-wrench No.02 loosen the screws No.01 turning it counter-clockwise. To stretch out the belt you have to push the motor No.04 with the wood lever No.03 tightening the screws.

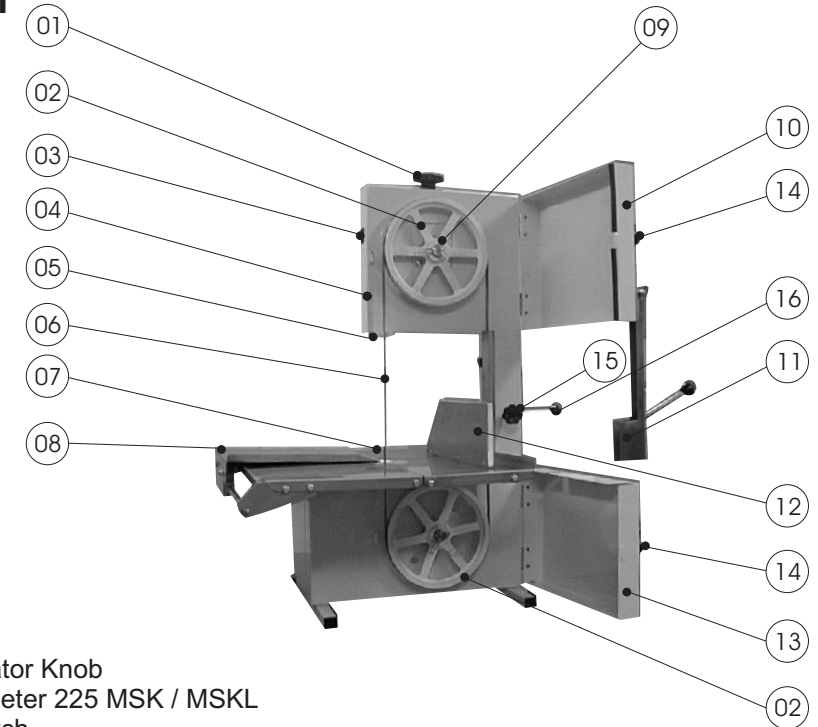
**IMPORTANT:** The pulleys must be lined up.

## Picture - 02



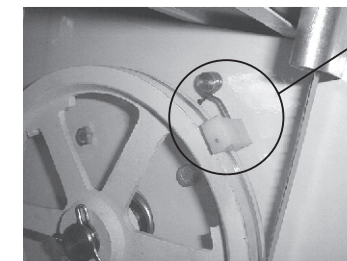
## 2 MAIN COMPONENTS

## Picture - 01



- 01- Blade Calibrator Knob
- 02- Wheels Diameter 225 MSK / MSKL
- 03- ON/OFF Switch.
- 04- Frame.
- 05- Blade Guide.
- 06- Blade.( Width 1/2")
- 07- Fixed Table.
- 08- Complete Movable Table (Optional).
- 09- Staple.
- 10- Upper Door.
- 11- Complete Pusher (Optional).
- 12- Complete Cutting Regulator (Optional).
- 13- Lower Door.
- 14- Handle.
- 15- Locking Knob M8x30mm.
- 16- Handle f 1/2"-CRW.

## Complete Scraper



3 TECHNICAL DATA

Table - 01

Technical Data	Units	MSK	MSKL
Voltage	[V]	110 / 220 (*)	110 / 220 (*)
Frequency	[Hz]	50 or 60	50 or 60
Rating	[Hp]	0,5	0,5
Consumption	[kW/h]	0,26	0,26
Height	[mm]	930	930
Width	[mm]	650	650
Depth	[mm]	600	600
Net Weight	[kg]	43	43
Gross Weight	[kg]	52	52
Cutting Width	[mm]	215	215
Cutting Height	[mm]	250	250

\* All machines are wired for voltage as ordered.

4 INSTALATION

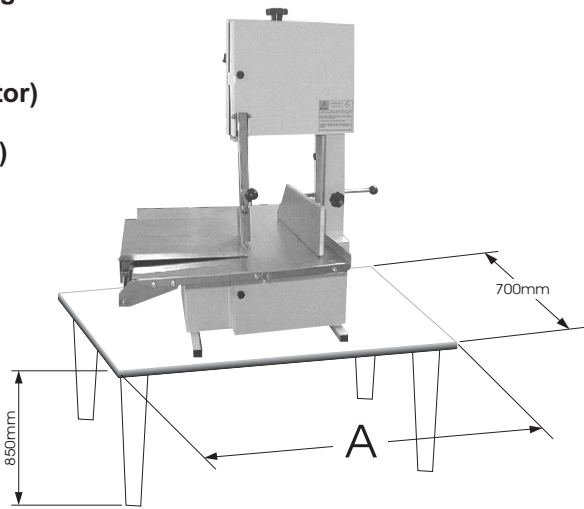
The mini band saws have to be installed on a working surface with a recommended height of 850mm. The surface length should be 120cm (with cutting regulator) or 70cm (without cutting regulator).

Grounding wire must always be connected.

**IMPORTANT:** Check the tension of the blade by turning the handle No.01 (picture 01) clockwise before operating it.

A = 700mm (Without Cutting Regulator)

A = 1200mm (with Cutting Regulator)



5 PRE OPERATION

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

Wash with warm water and soap all the food-contact parts, and wipe dry. To do it proceed as follows (the reference numbers below are those of the picture 01):

- a) First of all switch the machine off and disconnect it from the power source ;
- b) Open the upper door No.10 and lower door No.13 by pulling the handle No.15;
- c) Loosen the blade No.06 turning the handle No.01 or calibrator (optional) clockwise and take it out from the upper and lower wheels No.02;
- d) Take out the staples which are in front of the upper and lower wheels to be able to pull them out;
- e) Assemble the components following the inverse steps.

**IMPORTANT:** The blade must be well calibrated. Use the handle No.01 turning it clockwise to get the right tension of the blade. Keep the machine off to adjust the cutting regulator.

