



MEAT SAW OPERATING MANUAL

For your safety read all instructions carefully

LEM PRODUCTS
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SPECIFICATIONS

ITEM	DESCRIPTION
Motor	120 V, 60 HZ, ¾ HP, 1700 RPM
Blade Speed RPM/FPM	372 / 970 (60 Hz)
Blade Size	76 - 13/16" x 5/8" (1950mm x 15mm)
Table Dimensions	Stationary Table 9 1/4" x 22 3/8" Sliding Table 8 x 22 3/8"

SAVE THIS MANUAL

You will need the manual for the safety warnings and precautions, assembly instructions operating and maintenance procedures, parts list and diagram. Keep the manual in a safe and dry place for future reference.

GENERAL SAFETY WARNING AND PRECAUTIONS

1. **KEEP WORK AREA CLEAN AND DRY.** Cluttered, damp or wet work areas invite injuries.
2. **KEEP CHILDREN AWAY FROM WORK AREA.** Do not allow children to handle this product.
3. **STORE IDLE EQUIPMENT.** When not in use, tools and equipment should be stored in a dry, location to inhibit rust. Always lock up tools and equipment and keep out of reach of children. Unplug from electrical outlet.
4. **DO NOT USE THIS PRODUCT IF UNDER THE INFLUENCE OF ALCOHOL OR DRUGS.** Read warning labels on prescriptions to determine if your judgment or reflexes are impaired while taking drugs. If there is any doubt, do not attempt to use this product.
5. **USE EYE AND HEARING PROTECTION.** Wear ANSI approved safety impact eye glasses and ANSI approved hearing protection when using this product.

6. **DRESS SAFELY.** Non-skid-footwear or safety shoes should be used when working with this product. Do not wear loose clothing, gloves or jewelry as they can become caught in moving parts. Wear a protective hair covering to prevent long hair from becoming caught in moving parts.
7. **INDUSTRIAL APPLICATIONS MUST FOLLOW OSHA REQUIREMENTS.**
8. **DO NOT OVER REACH.** Keep proper footing and balance at all times to prevent tripping, falling, back injury, etcetera.
9. **STAY ALERT.** Watch what you are doing at all times. Use common sense. Do not use this product when you are tired or distracted from the job at hand.
10. **CHECK FOR DAMAGED PARTS.** Before using this product, carefully check to ensure it will operate properly and perform its intended function. Check for damaged parts and any conditions that may affect the operation of this product. Replace or repair damaged or worn parts immediately.
11. **REPLACEMENT PARTS AND ACCESSORIES. WHEN SERVICING, USE ONLY IDENTICAL REPLACEMENT PARTS.** Only use accessories intended for use with this product.
12. **MAINTAIN THIS PRODUCT WITH CARE.** Keep this tool clean and dry, and keep saw blades clean and sharp for better and safer performance.
13. **MAINTENANCE.** For safety purposes, maintenance should be regularly performed by a qualified technician.
14. **USE THE RIGHT PRODUCT FOR THE RIGHT JOB.** There are certain applications for which this product was designed. Do not use small equipment, tools or attachments to do the work of larger industrial equipment, tools or attachments. Do not use this product for purpose for which it was not intended.

SPECIFIC PRODUCT WARNINGS AND PRECAUTIONS

1. **GROUND THIS PRODUCT.** The electrical power cord for this product is equipped with a grounded 3-prong plug. Never remove the grounding prong or modify the plug in any way. Do not use adapter plugs with this product.

When in use, make sure this product is always plugged into a grounded 3-hole electrical receptacle with an appropriate breaker switch inline.

2. **MAKE SURE THE POWER SWITCH IS IN THE “OFF” POSITION BEFORE PLUGGING IN THE POWER CORD.**
3. **DO NOT ABUSE THE POWER CORD.** Do not use the cord to pull the 3-prong plug from a power outlet. Keep cord away from heat, oil, sharp edges, and moving parts. Replace damaged cord immediately. Route the power cord safely. Protect it from being damaged by other equipment in the shop. Do not route the cord where it can be walked on or tripped over.
4. **IF YOU USE AN EXTENSION CORD, MAKE SURE TO USE ONLY UL APPROVED CORDS HAVING THE CORRECT GAUGE AND LENGTH. THE MOTOR IS RATED AT ¾ HP, AND PULLS AROUND 5 AMPS.**

Nameplate Amperes	Extension Cord Length					
	25'	50'	75'	100'	150'	200'
0-5	16	16	16	14	12	12
5.1-8	16	16	16	12	10	-
8.1-12	14	14	14	10	-	-
12.1-15	12	12	12	10	-	-
15.1-20	10	10	10	-	-	-

FIGURE A

5. **MAINTAIN A SAFE WORK ENVIRONMENT.** Do not use this product in or near damp or wet areas. Do not expose this product to rain. Keep work area well lit. Make sure there is adequate surrounding workspace. Use this product in a well-ventilated area. Do not operate this product in the presence of flammable liquids, gases, or dust. To avoid accidental electric shock, do not let your body come in contact with grounded surfaces such as pipes, radiators, ranges and refrigerators.
6. **DO NOT FORCE THE EQUIPMENT.** This product will do the work better and safer at speed and capacity for which it was designed.
7. **KEEP ALL GUARDS IN PLACE AND IN WORKING ORDER.**
8. **REMOVE ALL ADJUSTING WRENCHES FROM THE MEAT SAW BEFORE TURNING IT ON.**
9. **AVOID UNINTENTIONAL STARTING.** Make sure you are prepared to begin work before turning the START switch on.

10. **BEFORE USING THE MEAT SAW, MAKE SURE THE SAW BLADE IS PROPERLY MOUNTED.** Make sure the saw blade is balanced, its tension and tracking are properly adjusted, and its teeth point downward and toward the front side of the table, and it is not bent or cracked. **CAUTION: ALWAYS WEAR HEAVY DUTY GLOVES WHEN HANDLING AND ADJUSTING THE SAW BLADE.**

11. **ALLOW THE SAW BLADE UNIT TO SPIN UP TO FULL SPEED BEFORE FEEDING MEAT INTO IT.** When turning it off, allow the saw blade to spin down and stop on its own.

12. **DO NOT FORCE THE MATERIAL INTO THE SAW BLADE.**
Apply moderate pressure, allowing the saw blade to cut without being forced.

13. **NEVER ATTEMPT TO REMOVE MATERIAL STUCK IN THE MOVING PARTS OF THE MEAT SAW WHILE THE MACHINE IS PLUGGED IN AND RUNNING.**

14. **THE SAW BLADE WILL BECOME HOT WHILE CUTTING.** Allow the saw blade to completely cool before touching.

15. **WHENEVER POSSIBLE, USE CLAMPS OR OTHER SAFE, PRACTICAL WAYS TO HOLD AND SUPPORT THE MEAT BEING CUT.** Do not attempt to cut material that does not have a flat surface, unless a suitable support is used.

16. **ALWAYS ADJUST THE BLADE GUIDE ASSEMBLY** about 1/2" above the meat being cut.

17. **TURN OFF THE MEAT SAW IF THE MATERIAL IS TO BE BACKED OUT OF AN UNCOMPLETED CUT.**

18. **ALWAYS KEEP HANDS AND FINGERS AWAY FROM BLADE.**

19. **ALWAYS DISCONNECT THE MEAT SAW FROM IT'S ELECTRICAL SUPPLY SOURCE WHEN NOT IN USE, AND BEFORE PERFORMING ANY SERVICES OR MAINTENANCE** such as leaving the work area, moving the tool from one location to another, changing the saw blade, cleaning debris from the unit etcetera.

20. **LOCATE THE MEAT SAW ON A FLAT, LEVEL SURFACE THAT IS CAPABLE OF SUPPORTING THE WEIGHT OF THE TOOL AND THE WORKPIECES, AND IS CAPABLE OF WITHSTANDING THE VIBRATION OF THE TOOL.**

UNPACKING

When unpacking, check to make sure all parts shown on the parts lists (pages 14 & 15) are included. If any parts are missing or broken, please call LEM Products at the number shown on the cover of this manual as soon as possible.

ASSEMBLY AND OPERATING INSTRUCTIONS

NOTE: For additional references to the parts listed below, refer to pages 14 through 19 of this manual. Caution: Always make sure the electrical cord with plug (part #146) is disconnected when assembling, making adjustments, servicing, or performing maintenance.

LEG ASSEMBLY:

To assemble the meat saw it is necessary to first establish the front, back, left, and right sides of the saw. You are standing in front of the saw when the sharp side of the saw blade is facing you. The back of the saw is directly opposite the front of the saw (behind the cutting blade). The left side of the saw will be to the left of the saw blade from the front, and the right side of the saw will be to the right of the saw blade from the front.

With the help of another person, carefully set the meat saw on its back side on a flat level surface. To attach the legs (part #121) to the meat saw frame (part #1), slide the end of each leg into the grooves in each corner of the meat saw frame. The end of the leg with the bend and the four holes is the end that slides into the grooves. Connect the legs to the meat saw with the 16 hex bolts (part #85) and the 16 hex nuts (part #133). It may be difficult to attach the bolts to the legs nearest the floor with the meat saw in this position. The remaining bolts may be attached once the saw is upright. Slide the four rubber feet (part #147) on its legs. Figure B is the schematic of the leg assembly.

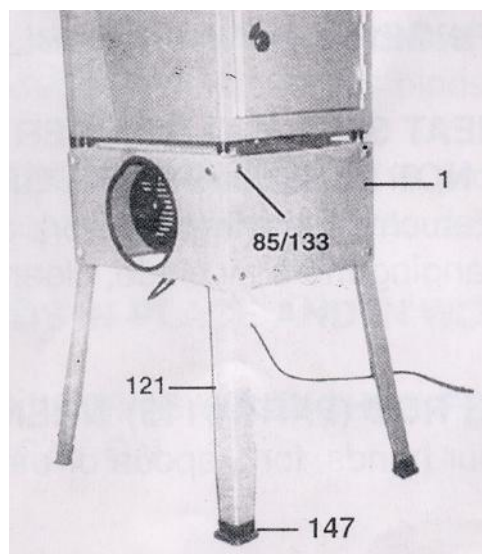


FIGURE B

Table attachment:

Stationary table

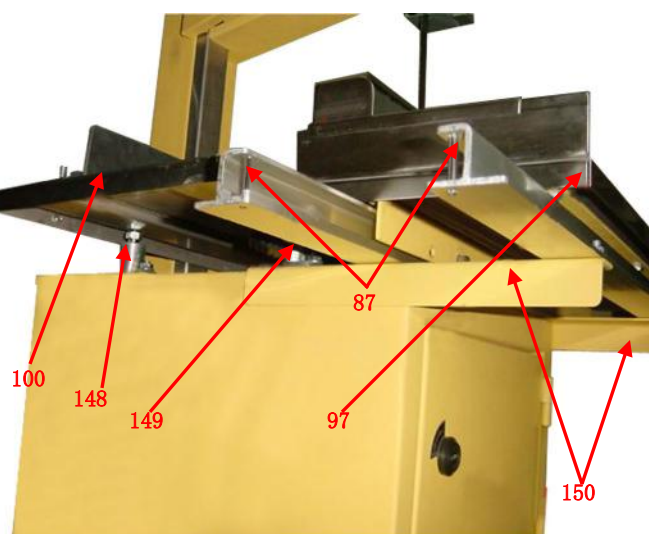
All the pieces to mount the stationary table (part #100) are located in one small bag.

First, attach each of the two yellow table extensions (yellow angle iron approx $1\frac{1}{4}'' \times 1\frac{1}{4}'' \times 10\frac{1}{4}''$ inches. Part #150) to the top of the meat saw frame by aligning the three round holes in the table extensions with the 3 square holes directly in front and behind the saw blade. The angle will face down. Align two of the stationary mounts (part #148) with the two holes nearest the ends of the table extensions. Make sure the threaded holes on the side of the stationary table mounts are facing to the front and back of the saw, respectively.

Place the yellow lower house plate (part #67) in position such that the 4 holes are centered over the 4 square holes to the left of the saw blade. Place the last two stationary table mounts (part #148) over these holes. Again, make sure the threaded holes on the side of these mounts are facing the same direction as those previously mounted. Bolt through the meat saw, the lower house plate and the table mounts with the same $\frac{3}{4}$ inch carriage bolts. The square part of the bolt fits into the square hole on the meat saw. Thread the stationary table stops (part #149 threaded black knobs) into the holes in the stationary table mounts.

Thread the four adjustment bolts (part #151) into the four holes in the bottom of the stationary table, and attach the stationary table (part # 100) to the meat saw by sliding the adjustment bolts into the four table mounts.

To install the depth-of-cut-fence (part #99) to the stationary table, slide the 10'' stand rod (part #94) through the hole in the fence. Secure the 10'' stand rod to the fence with the socket screw (part #93). Slide the supporter (part #95) onto the 10'' stand rod and loosely screw the wing nut (part #96) into the supporter. Bolt the supporter (part #95) to the stationary table with bolts (part #103).



Sliding Table Attachment:

The sliding table (part #97) fits into the left and right rails (part #61 and #60 respectively). The rails bolt through the last remaining holes of the table extensions. Each rail has a black stop pin (part #87) through it at one end to stop the sliding table. Pair the rails such that the black stop pins are facing one another and both are in front of the saw blade. Attach both rails with the four remaining 3/4 inch carriage bolts.

Slide the sliding table into the rails keeping the bent end of the table up and toward the black stop pins. The right rail has a small hole near the end opposite the black stop pin. Insert the small bolt (approx 5/32" diameter, part #152) through the hole, and tighten. This will stop the sliding table at the other end.

Slip the meat pusher (part #98) over the bent end of the sliding table, and adjust the depth of cut with the fence.

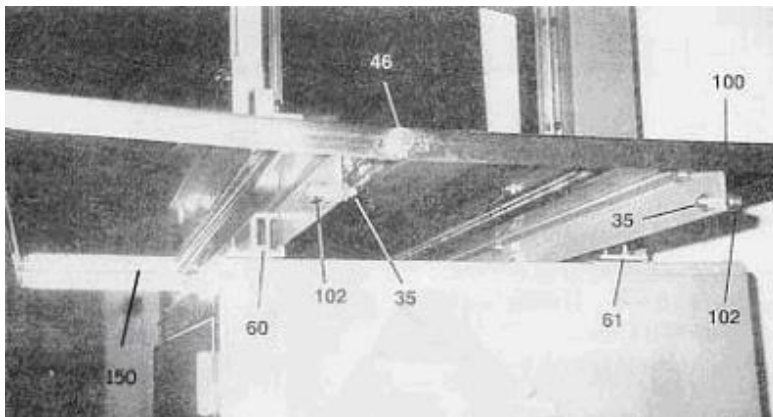
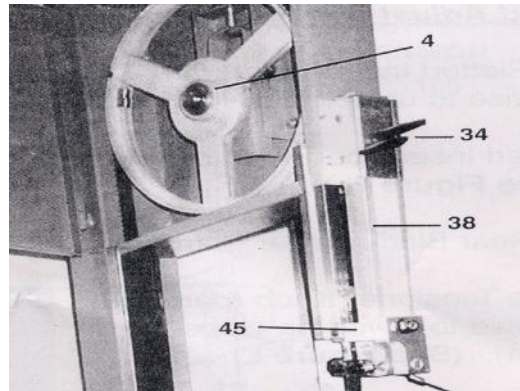
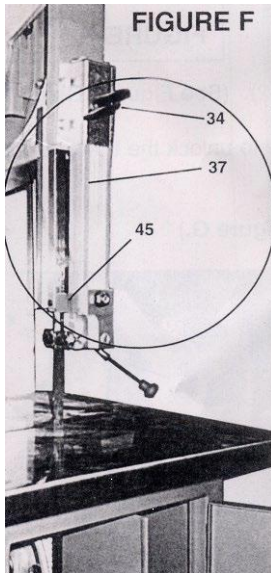


FIGURE C

To Raise and Lower The Blade Guide Assembly:

1. The blade guide assembly (part #37) should always be set to about ½” above the height of the meat being cut. (See **Figure F**).
2. To adjust the height of the blade guide assembly, loosen the wing nut (part #34), raise or lower the assembly, then securely retighten the wing nut.



**FIGURE F
(Inset)**

To Remove The Rear Blade Cover:

1. For cleaning purposes, and to replace the saw blade, the rear blade cover (part #68) must be removed. (See **Figure G**)
3. To remove the rear blade cover, unscrew the three pan head screws (part #11) located on the front of the cover.
4. Caution: Never operate the meat saw without the rear blade cover firmly attached to the unit. (See **Figure G**).

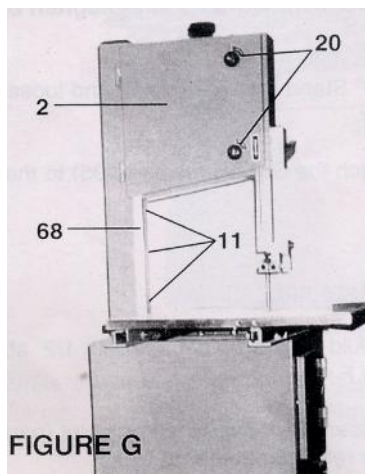


FIGURE G

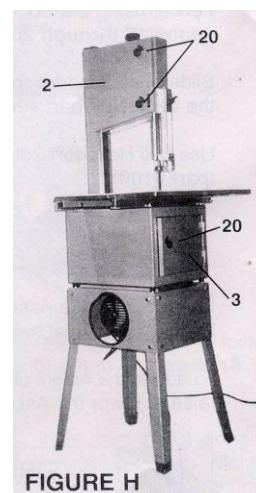


FIGURE H

To Adjust The Saw Blade:

1. Turn the Two Slotted Inserts (part #20) counterclockwise to unlock the Upper Door (part#2) (See Figure G and H)
2. Turn the slotted insert (part #20) counterclockwise to unlock the lower door (part #3) (See Figure H).
3. Remove the left blade cover (part #68) (See Figure H)
4. Turn the blade tensioner knob (part #30) counterclockwise to lower the upper wheel (part #4). (See Figure I).

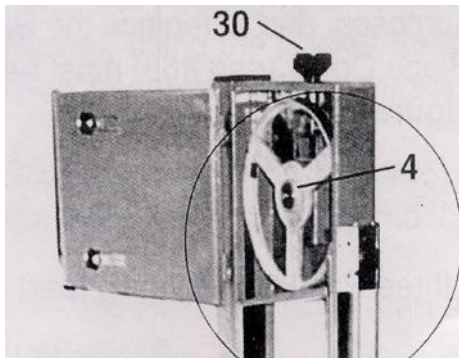


FIGURE I

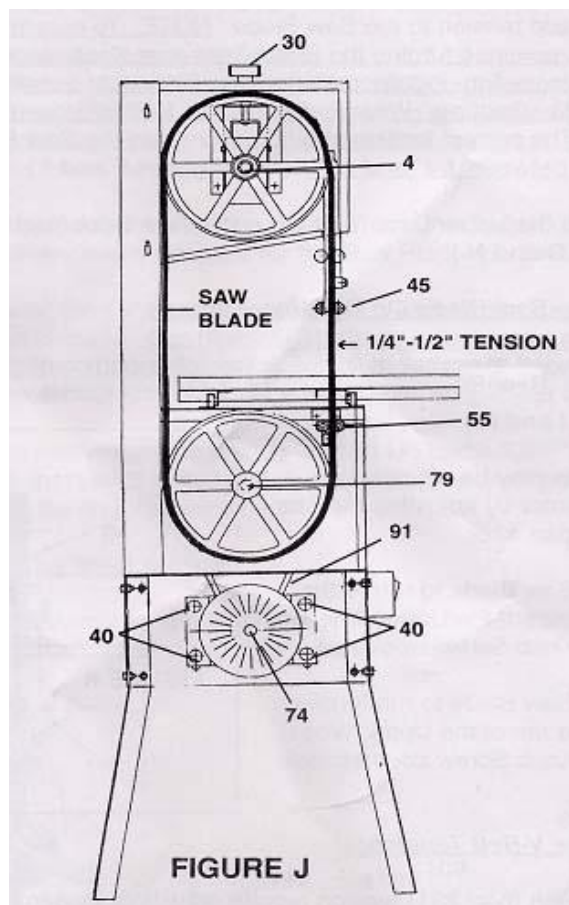
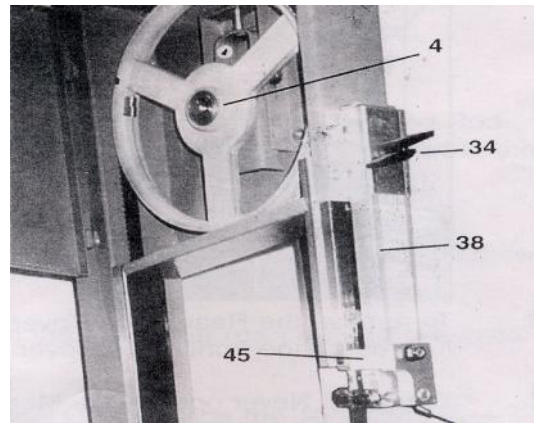


FIGURE J

5. Turn the blade tensioner knob (part #30) clockwise to raise the upper wheel (part #4) and add tension to the saw blade. NOTE: To determine the correct saw blade tension continue turning the blade tensioner knob clockwise, while at the body (part #45). Caution: Wear leather gloves for this procedure, and be alert to be depressed between 1/4" and 1/2". (See Figures F and I)
6. Close and lock the upper door (part #2) and lower door (part #3).
(See Figures G and H)

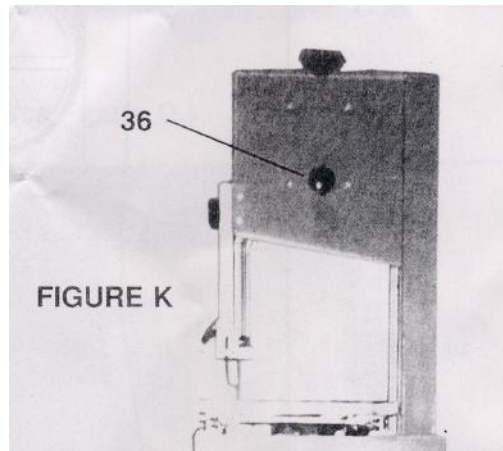


FIGURE K

To Center The Saw Blade On The Upper Wheel:

1. It is recommended to occasionally check the upper portion of the saw blade to make sure it is running centered on the upper wheel (part #4).
(See Figure I and K).
2. The saw blade may be adjusted to run properly on center by adjusting the star knob screw (part #36).
3. To adjust the saw blade to run further inward on the rim of the upper wheel, turn the star knob screw clockwise.
4. To adjust the saw blade to run further outward on the rim of the upper wheel, turn the star knob counterclockwise.

To Adjust the V-Belt Tension:

1. Should the V-Belt (part #91) tension require adjusting, loosen the four carriage bolts (part #40) which are located on the motor mount (part #122).
(See Figure J Page 10 and Assembly Diagram on Page 16)
2. Move the motor (part #125) with its attached drive pulley (part #74) upward or downward until the proper tension is obtained. NOTE: To determine the Correct V-Belt tension, turn the drive pulley clockwise while using your finger to depress the V-Belt about 6" above the drive pulley. The correct tension should occur when the V- Belt can only be depressed between 1/2" and 1", Then firmly wrench tighten the four carriage bolts.

Meat Cutting Procedure:

Facing the right side of the saw, place the meat on the sliding table (part #97) in front of the meat pusher. Adjust the-depth-of-cut-fence to the desired thickness of cut. Thickness of cut will be the distance between the saw blade and the fence.

Tighten the wing nut on the fence to set the thickness of cut.

Turn the switch (part #144) to the on position, and allow the saw to come to full speed.

With your left hand safely positioned behind the pusher, move the sliding table to your right such that the blade cuts through the meat. Position your right hand behind the saw blade to remove the piece of meat. Move the sliding table back to the front of the saw, slide the meat to the fence, and cut the second piece of meat. Repeat the cutting process until all the meat is sliced. Turn off the saw when cutting is completed.

CLEANING, INSPECTION, AND MAINTENANCE

1. **Caution:** Always disconnect this meat saw from its electrical power supply source before performing any cleaning, inspection, or maintenance.
Warning: Always wear heavy-duty gloves when adjusting and handling the saw blade.
2. Do not introduce water into the electric motor through the motor vents.
3. Do not use solvents to wipe off the inside/outside of the Meat Saw.
4. Before and after each use, clean the inside, outside, and all unassembled parts of the unit with a damp cloth. Always use a mild antibacterial detergent. (Refer to the “SPECIFIC WARNINGS AND PRECAUTIONS” section of this manual for further cleaning instructions.)
5. When storing, keep the meat saw dry and covered with a cloth cover and unplugged.
6. Before each use, inspect the general condition of the meat saw. Inspect switch, power plug and cord assembly, and extension cord (if used) for damage. Check for loose screws, misalignment, binding of moving parts, broken, cracked, or improper mounting of saw blade, broken parts and any other condition that may affect its safe operation. If abnormal noise or vibration occurs, turn off the meat saw immediately and have the problem corrected before further use. Do not use damaged equipment.

PLEASE READ THE FOLLOWING CAREFULLY

THE MANUFACTURER AND/OR DISTRIBUTOR HAS PROVIDED THE PARTS DIAGRAM IN THIS MANUAL AS A REFERENCE TOOL ONLY. NEITHER THE MANUFACTURER NOR THE DISTRIBUTOR MAKES ANY REPRESENTATION OR WARRANTY OF ANY KIND TO THE BUYER THAT HE OR SHE IS QUALIFIED TO MAKE ANY REPAIRS TO THE PRODUCT OR THAT HE OR SHE IS QUALIFIED TO REPLACE ANY PARTS OF THE PRODUCT. IN FACT, THE MANUFACTURER AND/OR DISTRIBUTOR EXPRESSLY STATES THAT ALL REPAIRS AND PARTS REPLACEMENTS SHOULD BE UNDERTAKEN BY CERTIFIED AND LICENSED TECHNICIANS AND NOT BY THE BUYER. THE BUYER ASSUMES ALL RISK AND LIABILITY ARISING OUT OF HIS OR HER REPAIRS TO THE ORIGINAL PRODUCT OR REPLACEMENT PARTS THERETO OR ARISING OUT OF HIS OR HER INSTALLATION OF REPLACEMENT PARTS THERETO.

PARTS LIST

Meat Saw			
Item	Description	Item	Description
1	Meat Saw Frame	43	Washer - 8
2	Upper Door	44	Nut M8
3	Lower Door	45	Upper Guide body
4	Upper Wheel	46	Socket Set Screw M6 x 10
5	Bearing 80202	47	Upper Guide Shaft
6	Wing Nut	48	Special Screw
7	Tap Screw ST4.8 x 22	49	Bearing 80026
8	Retainer Ring	50	Washer - 6
9	Upper Bearing Shaft	51	Mount Shaft – 1
10	Wheel Carrier Bracket	52	Mount Shaft – 2
11	Pan-Head Screw M5 x 10	53	Tension Bracket Frame
12	Nut-M14	54	Bolt Guide
13	Two Hole Plate	55	Lower Guide Shaft
14	Pan-Head Screw M4 x 8	56	Bracket Blade Guide
15	Parallel Pin	57	Pan Head Screw M4 x 6
16	Carriage Bolt	58	Carriage Bolt M6 x 16
17	Tension Bracket	59	Flange Nut M6
18	Blade Tensioner Rod	60	Right Rail
19	Nut M6	60A	Carriage Bolt M6 x 12
20	Slotted Insert	60B	Acorn Nut M6
21	Spring Washer - 10	61	Left Rail
22	Locket Housing	67	Lower House Plate
23	Nylon Washer	68	Blade Cover
24	Housing Nut M22 x 15	69	Retainer Ring - 15
25	Tongue	70	Retainer Ring - 20
26	External Washer	71	Plane Key 5 x 5 x 20
27	Hexagon Bolt M6 x 12	72	Plane Key 5 x 5 x 30
28	Guide Snap	73	Drive Shaft
29	Lamello Plug	74	Drive Pulley
30	Blade Tensioner	75	Bearing 80104
31	Hexagon Bolt M6 x 12	76	Bearing Mount Plate
32	Washer M6 - 6	77	Washer - 10
33	Hexagon Bolt M6 x 60	78	Flange Nut M8
34	Wing Nut	79	Lower Wheel
35	Nut M6	80	Hexagon Bolt M8 x 20
36	Star Knob Screw	81	Flange
37	Blade Guide	82	Angle Plate
38	Guide Carrier Extrusion	83	Separate Plate
39	Guide Carrier Mount	84	Rein Sleeve
40	Carriage Bolt M8 x 20	85	Hexagon Bolt M8 x 16
41	Square Hole Plate	86	Washer M8
42	Mount Blade Guide	87	Black Stop Pins

PARTS LIST (CONTINUED)

Meat Saw			
Item	Description	Item	Description
88	Washer	127	Chip Container Rail – 1
89	Nut M8	128	Chip container Rail – 2
90	External Washer 8	129	Spacer Bush
91	Drive Belt	130	Washer - 6
92	Blade 1950	131	Hexagon Bolt M6 x 40
93	Socket Set Screw M8 x 12	132	Spring Washer - 6
94	Stand Rod (10")	133	Nut M 5
95	Supporter	134	Cap Nut M 8
96	Wing Nut	135	Cross Pan-HD Screw M4 x 35
97	Sliding Table	136	Washer - 5
98	Pusher	137	Clamp – Cord
99	Fence	138	Box- Switch
100	Stationary Table	139	Tape Screw ST 3.5 x 12
101	Roller Pin 4 x 30	140	Tape Screw ST 3.5 x 20
102	Socket Set Screw M6 x 20	141	Cross Pan-HD Screw M4 x 14
103	Hexagon Bolt M6 x 16	142	External Washer - 4
104	Lower Guide Mount	143	Cover – Switch
105	Flat Piece	144	Lock Switch
106	Bearing 80018	145	Strain – Relief
117	Front Panel Stand	146	Cord w/ Plug
118	Real Panel Stand	147	Rubber Foot Shoe
119	Left Panel Stand	148	Stationary Table Mounts
120	Right Panel Stand	149	Stationary Table Stop
121	Leg	150	Table Extension
122	Mount-Motor	151	Adjustment Bolts
123	Motor Pulley	152	Stop Bolt
124	Rivet 4 x 8	153	Left Bearing Roller Bracket
125	Motor 110v, 60Hz, 3/4 HP	154	Right Bearing Roller Bracket
126	Chip Container		

