



FOODTEK BANDSAW 330A TABLETOP

User Manual

Thank you for purchasing the Foodtek Bandsaw 330A Tabletop

Introduction:

The Foodtek Bandsaw Tabletop is designed for processing Meats such as Beef, Sheep, Pigs and more. This Bandsaw is highly efficient, safe and easy to use.

The Bandsaw blade is imported from Europe.

These appliances are intended for commercial applications, for example in restaurant kitchens, canteens, hospitals, and in commercial enterprises such as bakeries and butcheries, but not for continuous mass food production.

Characteristics:

- » The door panel is stamped and formed, which makes it easy to clean and more user friendly.
- » The feeding plate is fixed by rail, which makes it more convenient to use.
- » The adjustment plate allows you to adjust the cutting thickness of the meat at any time.

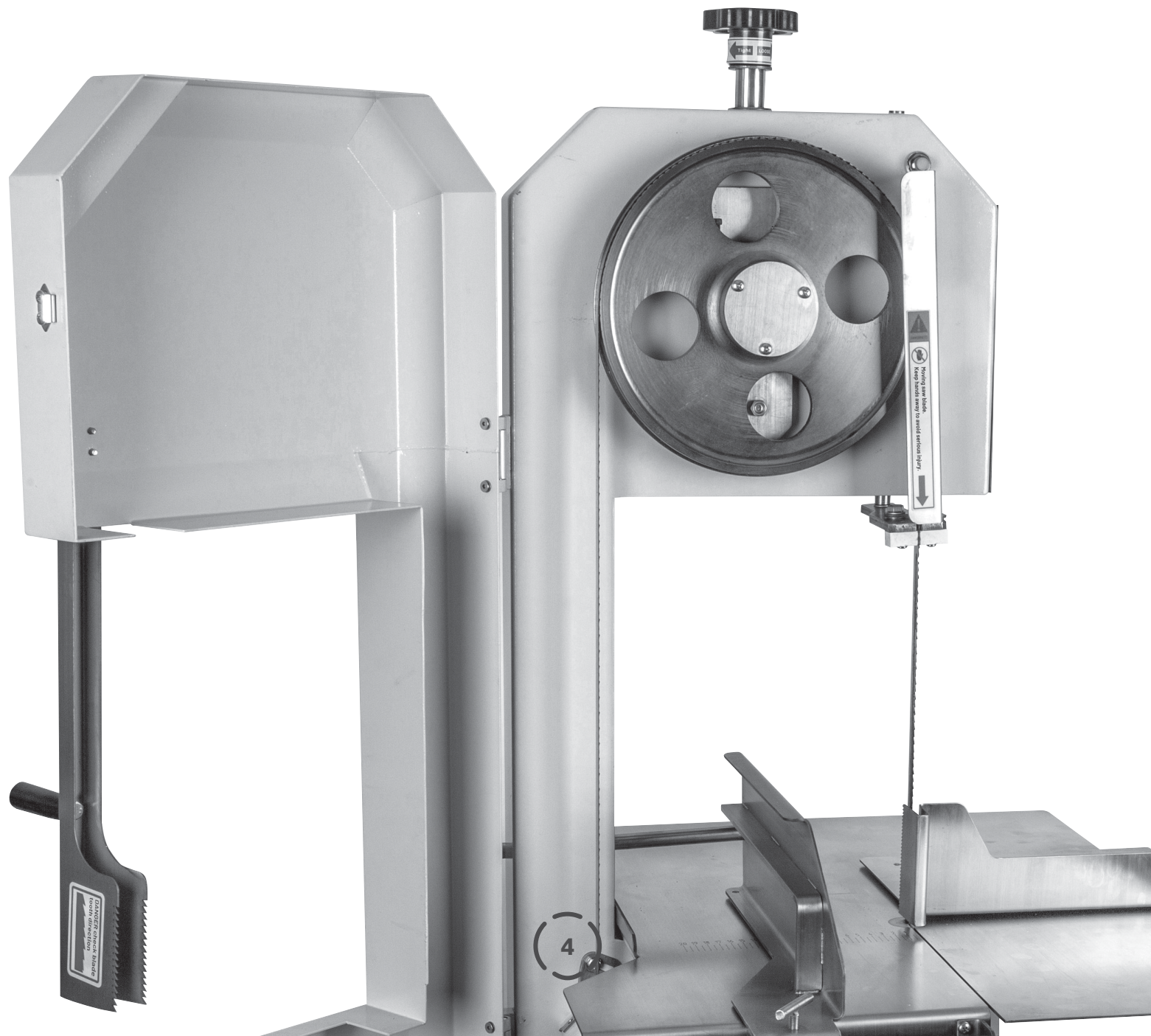
Specifications:

Overall Product Size:	630 x 550 x 1,030mm
Passing Size	330 x 220mm
Working Bench Size	600 x 460mm
Bandsaw Blade	2050 x 16 x 0.56mm
Net Weight	60kg
Motor	1.5kW
Power	220V-240V AC, 50/60Hz



INSTALLATION

1. The machines must be placed on stable benchtop.
2. Once you have unpacked the Bandsaw open the door of the Bandsaw to place the blade provided onto the belt wheel.
3. Tensioning the blade: Turn the top handle of the Bandsaw to adjust the tension of the blade to ensure this is ready for operation. Too tight can affect the life of the blade, too loose and the blade can fall off.
4. Move the Bandsaw wheel to check whether the blade is turning smoothly. If the blade is not turning smoothly or shifted out of the belt, you can use a tool to turn the fine adjustment screw clockwise. If the blade has shifted inside the wheel, you can use a tool to turn the fine adjustment screw counterclockwise until the blade is running smoothly.
5. Close the Bandsaw door and you are now ready to begin cutting.



OPERATING INSTRUCTIONS

1. Clean and check the Bandsaw before use to ensure everything is in order for smooth operation.
2. Refer to safety points before operation.
3. Ensure that the Bandsaw is grounded securely on benchtop.
4. Ensure the blade is tight and the teeth are pointing towards the door of the Bandsaw.
5. Adjust the thickness baffle, turn the power on, and press the start button.
6. Use your left hand to push the handle and your right hand to push the meat through slowly. We do not recommend pushing the meat directly using your hands.
7. Operate the Bandsaw carefully, pay attention to safety, hit the Emergency Stop Switch if the Bandsaw is not operating correctly.
8. Turn off the Bandsaw after use, unplug the power source, clean the Bandsaw after each use to avoid any bacteria build up. (Please note: The Bandsaw cannot be washed with water directly).

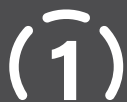


Wipe the appliance with a damp, soapy cloth to ensure all meat debris is completely removed. Dry the surface with a clean cloth to eliminate any remaining soap residue.

The appliance is not to be cleaned with a jet hose, steam cleaner or high pressure cleaner.

1. Ensure Bandsaw is out of reach of Children.
2. Keep your hands away from the blade during operation.
3. DO NOT Open the Bandsaw door during operation.
4. DO NOT wash the Bandsaw directly with water.
5. If the Power cord is damaged, contact a professional technician to fix/replace to avoid accident.
6. DO NOT leave the Bandsaw unattended during operation.
7. Ensure the bandsaw is Clean after each use to avoid any bacteria build up.





YEAR GUARANTEE

This product is guaranteed to be free from defects or faults. In the unlikely event that this product fails to function satisfactorily, please return this item to place of purchase.



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Made in China