

532266

MEAT SAW 10" (254MM) & MINCING ATTACHMENT

TOOLEX[®]
Industrial



INSTRUCTION MANUAL

CONSUMER SERVICE CENTRE
PO BOX 1012
HAMILTON NSW 2303 AUSTRALIA
Made in P.R.C.

WARRANTY INFORMATION

**2-YEAR
LIMITED WARRANTY
FOR THIS 10" MEAT BANDSAW**

**TOOLEX
OFFERS A 2-YEAR LIMITED WARRANTY
INTENDED FOR COMMERCIAL USE**

PROOF OF PURCHASE

Please keep your dated proof of purchase for warranty and servicing purposes.

REPLACEMENT PARTS

Replacement parts for this product are available at our authorized King Canada service centers across Canada. Please use the 10 digit part numbers listed in this manual for all part orders where applicable.

LIMITED TOOL WARRANTY

Toolex makes every effort to ensure that this product meets high quality and durability standards. Toolex warrants to the original retail consumer a 2-year limited warranty as of the date the product was purchased at retail and that each product is free from defects in materials. Warranty does not apply to defects due directly or indirectly to misuse, abuse, normal wear and tear, negligence or accidents, repairs done by an unauthorized service center, alterations and lack of maintenance. Toolex shall in no event be liable for death, injuries to persons or property or for incidental, special or consequential damages arising from the use of our products.

To take advantage of this limited warranty, return the product at your expense together with your dated proof of purchase to an authorized Toolex service center. Contact your retailer or visit our web site at www.toolex.com for an updated listing of our authorized service centers. In cooperation with our authorized serviced center, Toolex will either repair or replace the product if any part or parts covered under this warranty which examination proves to be defective in workmanship or material during the warranty period.

GENERAL & SPECIFIC SAFETY RULES

1. KNOW YOUR TOOL

Read and understand the owners manual and labels affixed to the tool. Learn its application and limitations as well as its specific potential hazards.

2. GROUND THE TOOL.

This tool is equipped with an approved 3-conductor cord and a 3-prong grounding type plug to fit the proper grounding type receptacle. The green conductor in the cord is the grounding wire. **NEVER** connect the green wire to a live terminal.

3. KEEP GUARDS IN PLACE.

Keep in good working order, properly adjusted and aligned.

4. REMOVE ADJUSTING KEYS AND WRENCHES.

Form habit of checking to see that keys and adjusting wrenches are removed from tool before turning it on.

5. KEEP WORK AREA CLEAN.

Cluttered areas and benches invite accidents. Make sure the floor is clean and not slippery.

6. AVOID DANGEROUS ENVIRONMENT.

Don't use power tools in damp or wet locations or expose them to rain. Keep work area well lit and provide adequate surrounding work space.

7. KEEP CHILDREN AWAY.

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

8. MAKE WORKSHOP CHILD-PROOF.

-with padlocks, master switches or by removing starter keys.

9. USE PROPER SPEED.

A tool will do a better and safer job when operated at the proper speed.

10. USE RIGHT TOOL.

Don't force the tool or the attachment to do a job for which it was not designed.

11. WEAR PROPER APPAREL.

Do not wear loose clothing, gloves, neckties or jewelry (rings,

watch) because they could get caught in moving parts. Non-slip footwear is recommended. Wear protective hair covering to contain long hair. Roll up long sleeves above the elbows.

12. ALWAYS WEAR SAFETY GLASSES.

Always wear safety glasses (ANSI Z87.1). Everyday eye-glasses only have impact resistant lenses, they are **NOT** safety glasses. Also use a face or dust mask if cutting operation is dusty.

13. DON'T OVERREACH.

Keep proper footing and balance at all times.

14. MAINTAIN TOOL WITH CARE.

Keep tools sharp and clean for best and safest performance. Follow instructions for lubricating and changing accessories.

15. DISCONNECT TOOLS.

Before servicing, when changing accessories or attachments.

16. AVOID ACCIDENTAL STARTING.

Make sure the switch is in the "OFF" position before plugging in.

17. USE RECOMMENDED ACCESSORIES.

Consult the manual for recommended accessories. Follow the instructions that accompany the accessories. The use of improper accessories may cause hazards.

18. NEVER STAND ON TOOL.

Serious injury could occur if the tool tips over. Do not store materials such that it is necessary to stand on the tool to reach them.

19. CHECK DAMAGED PARTS.

Before further use of the tool, a guard or other parts that are damaged should be carefully checked to ensure that they will operate properly and perform their intended function. Check for alignment of moving parts, breakage of parts, mounting, and any other conditions that may affect its operation. A guard or other parts that are damaged should be properly repaired or replaced.

20. NEVER LEAVE MACHINE RUNNING UNATTENDED.

Turn power "OFF". Don't leave any tool running until it comes to a complete stop.

SPECIFIC SAFETY RULES

Safety is a combination of common sense, staying alert and knowing how your bandsaw works. Read and understand the following safety rules before operating.

- 1) Adjust the upper guide to just clear workpiece.
- 2) Make sure that the blade is properly adjusted and tensioned before operating.
- 3) Do not remove small jammed pieces until the blade has completely stopped.
- 4) Hold item to cut firmly against the table.
- 5) Turn the machine off if the piece to cut is to be backed out of an uncompleted cut.
- 6) Do not operate this bandsaw using a dull or worn blade.
- 7) After cutting meat, always sanitize and clean all exposed parts.

BEFORE EACH USE:

Inspect your bandsaw.

- 1) To reduce the risk of injury from accidental starting, turn the switch off, unplug the bandsaw and remove the switch key before changing the set-up, removing covers, guards or the blade.
- 2) Check the alignment of moving parts, binding of moving parts,

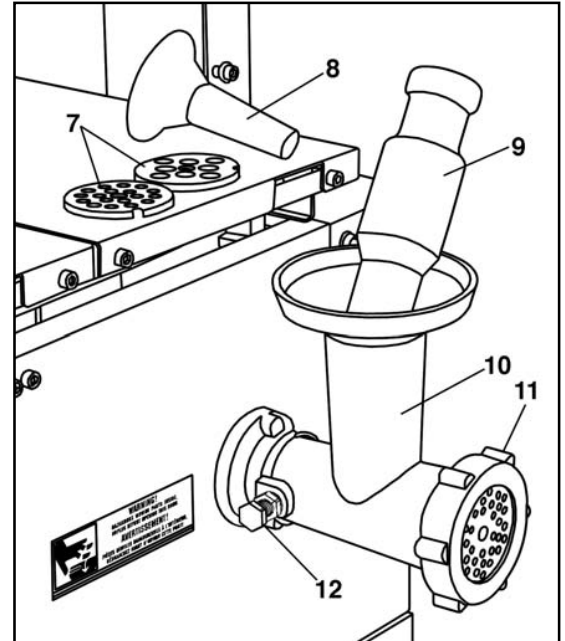
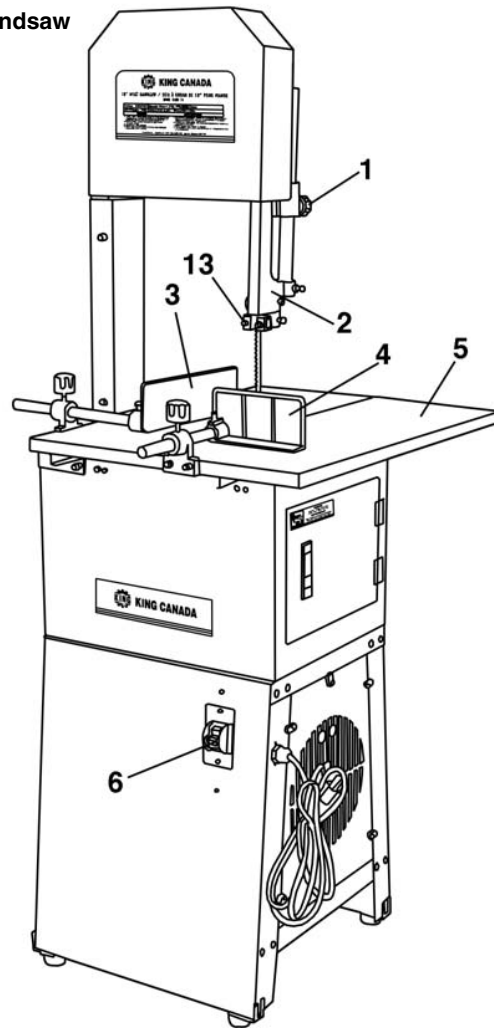
breakage of parts, bandsaw stability and any other conditions that may affect the way the bandsaw works.

- 3) If any part is missing, bent or broken in any way, or if any electrical parts do not work properly, turn the bandsaw off and unplug the saw. Replace damaged or missing parts before using the bandsaw again.
- 4) Make sure the blade teeth point downward, towards the table.
- 5) Make sure the blade guides are properly adjusted.
- 6) Make sure the blade tension is properly adjusted.
- 7) To reduce the risk of accidental blade contact, minimize blade breakage and provide maximum blade support, always adjust the upper blade guide and blade guard to just clear the workpiece.
- 8) Before starting your cut, watch the saw while it runs. If it makes an unfamiliar noise or vibrates a lot, stop immediately. Turn the saw off and unplug. Do not restart until you have found and corrected the problem.
- 9) Let the blade reach full speed before cutting.

GETTING TO KNOW YOUR MEAT BANDSAW

Getting to know your 10" Meat Bandsaw

- 1) Blade guard lock knob
- 2) Upper blade guard
- 3) Long adjustable fence
- 4) Short adjustable fence
- 5) Sliding table
- 6) On/Off switch
- 7) 2 of 3 interchangeable knives
- 8) Sausage filler
- 9) Meat packer
- 10) Meat grinder
- 11) Meat grinder collar
- 12) Meat grinder lock bolt/nut
- 13) Upper blade guide assembly



10" Meat Bandsaw Specifications

MODEL	KC-10MB
Cutting capacity frame to blade	9-3/4"
Maximum depth of cut	9-1/2"
Sliding table size	18-1/4" x 23-1/2"
Table height from floor	34"
Blade speed	933 SFPM
Meat grinder speed	360 RPM
Blade size	82" x 5/8" x .019" (4 TPI)
Motor	6 Amp.
Voltage	120V, 1 phase, 60 Hz
Dimensions (LxWxH)	20-1/2" x 23-1/2" x 58-1/4"
Weight	127 lbs

ELECTRICAL INFORMATION

WARNING!

ALL ELECTRICAL CONNECTIONS MUST BE DONE BY A QUALIFIED ELECTRICIAN. FAILURE TO COMPLY MAY RESULT IN SERIOUS INJURY! ALL ADJUSTMENTS OR REPAIRS MUST BE DONE WITH THE MACHINE DISCONNECTED FROM THE POWER SOURCE. FAILURE TO COMPLY MAY RESULT IN SERIOUS INJURY!

POWER SUPPLY

WARNING!: YOUR MEAT BANDSAW MUST BE CONNECTED TO A 120V, 15-AMP, BRANCH CIRCUIT. FAILURE TO CONNECT IN THIS WAY CAN RESULT IN INJURY FROM SHOCK OR FIRE.

GROUNDING

This Meat Bandsaw must be grounded. If it should malfunction or breakdown, grounding provides a path of least resistance for electric current, reducing the risk of electric shock. This Meat Bandsaw is equipped with a cord having an equipment grounding conductor and grounding plug. The plug must be plugged into an appropriate outlet that is properly installed and grounded in accordance with all local codes and ordinances. Not all outlets are properly grounded. If you are not sure if your outlet is properly grounded, have it checked by a qualified electrician.

WARNING!: IF NOT PROPERLY GROUNDED, THIS TILE SAW CAN CAUSE ELECTRICAL SHOCK, PARTICULARLY WHEN USED IN DAMP LOCATIONS. TO AVOID SHOCK OR FIRE, IF THE POWER CORD IS WORN OR DAMAGED IN ANY WAY, HAVE IT REPLACED IMMEDIATELY.

WARNING!: TO MAINTAIN PROPER GROUNDING OF YOUR MEAT BANDSAW, DO NOT REMOVE OR ALTER THE GROUNDING PRONG IN ANY MANNER.

120V OPERATION

As received from the factory, your Meat Bandsaw is ready to run for 120V operation. This Meat Bandsaw is intended for use on a circuit that has an outlet and a plug which looks like the one illustrated in Fig.1.

WARNING!: DO NOT USE A TWO-PRONG ADAPTOR FOR THEY ARE NOT IN ACCORDANCE WITH LOCAL CODES AND ORDINANCES. NEVER USE IN CANADA.

EXTENSION CORDS

The use of any extension cord will cause some loss of power. Use the chart Fig.2 to determine the minimum wire size (A.W.G-American Wire Gauge) extension cord needed. Use only 3-wire extension cords which have 3-prong grounding type plugs and 3-hole receptacles which accept the tool's plug. For circuits that are further away from the electrical circuit box, the wire size must be increased proportionately in order to deliver ample voltage to the Meat Bandsaw motor. Refer to Fig. 2 for extension cord length and size (gauge).

WIRING OF MOTOR AND POWER CORD TO SWITCH

Fig.3 shows the correct wiring of the motor cord and the power cord to the back of the switch.

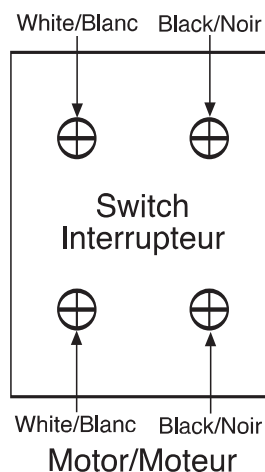


FIGURE 1

<u>LENGTH OF CONDUCTOR</u>	<u>WIRE SIZES REQUIRED (AMERICAN WIRE GAUGE)</u>
	<u>120V LINES</u>
0-25 FEET	NO.16
26-50 FEET	NO.16
51-100 FEET	NO.14

FIGURE 2

Power cord
Cordon d'alimentation



Ground (green)
Mise la terre (vert)

FIGURE 3

ASSEMBLY

CAUTION: Follow all the assembly & installation instructions completely before connecting the meat bandsaw to a power source.

Carefully open and remove all the components and packing materials from the box. The table and guard pieces come with a protective coating. Peel this off before cleaning these pieces. Clean and sanitize all parts of the saw that will be in contact with meat or any other food items. The smaller items and table will fit in most dishwashers. This is probably the easiest method of cleaning and sanitizing these parts. For the larger parts of the saw, if a dishwasher is not available, clean with a sanitizing agent. See section Cleaning and Sanitizing for more details.

ASSEMBLING STAND

All parts of the stand except for the rubber feet get assembled together using carriage bolts, washers and hex. nuts. Attach the stand sides (A) Fig.4 to the stand top (B), make sure the switch opening in the stand side is on the same side as the V-belt opening in the stand top. Then assemble the side braces (C) to the stand sides (A). Do not completely tighten the hex. nuts at this time.

Rubber feet- Place the 4 rubber feet brackets (A) Fig.5 on the stand corners, then install the rubber feet (B) using hex. bolts and hex. nuts.

Motor mount- Assemble the motor mount bracket (C) Fig.5 to the stand. Fix one end to the stand top and the other end opposite side brace.

Now the stand is completely assembled, turn it over on its feet and tighten all the hex. nuts.

Motor- Assemble the motor (A) Fig.6 to the motor mount bracket (B). Make sure the motor pulley is aligned with the V-belt opening in the stand top. Fix the motor to the motor mount bracket using hex. bolts, spring washers, washers and hex. nuts (C). Do not completely tighten the hex. nuts at this time.

ASSEMBLING SWITCH AND POWER CORD

It is necessary to install the switch, switch cover, strain relief and power cord to the stand. First place the switch (A) Fig.7 into the switch opening in the stand and secure it in place using pan head screws, washers, star washers and hex. nuts.

Now the strain relief (B) and the power cord (C) get installed to the side of the stand, next to the switch. Undo the strain relief nut, insert the strain relief into the opening in the stand and thread the nut onto the back side of the strain relief. Insert the power cord wires through the strain relief. Make sure the wires reach the switch and the ground and tighten strain relief nut.

The last step is to pass the power cord wires and the motor cord wires through the 2 openings in the switch cover (D). Now connect the wires as illustrated in Fig.3. Once this is done, fix the switch cover in place using pan head screws, washers and hex. nuts.

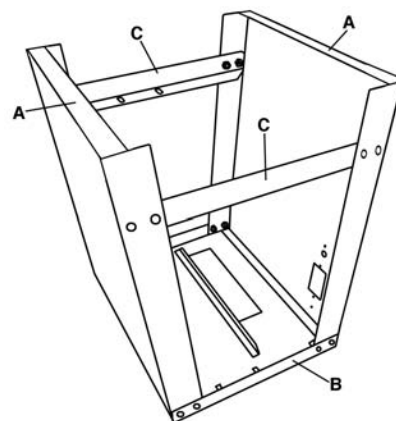


FIGURE 4

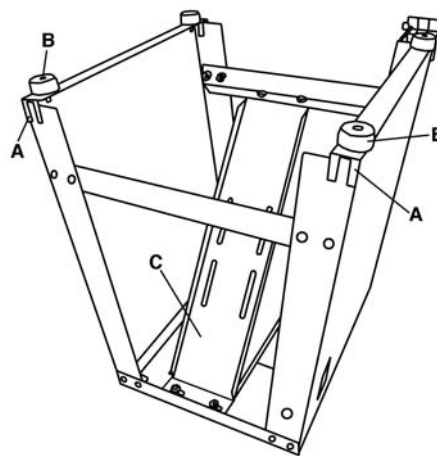


FIGURE 5

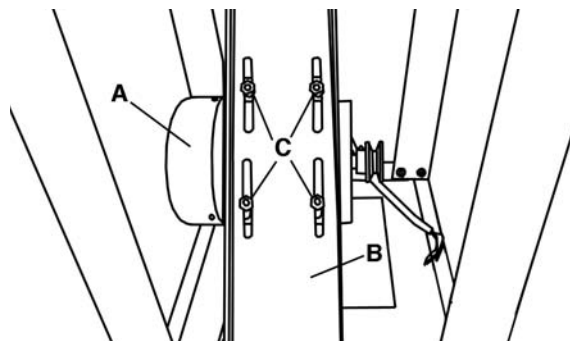


FIGURE 6

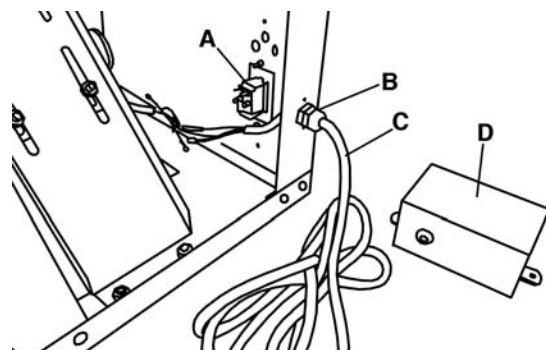


FIGURE 7

ASSEMBLY

INSTALLING BANDSAW ON STAND

Place the bandsaw base (A) Fig.8 onto the top of the stand (B) and line up the stand and base corner mounting holes. From the inside of the stand, fix the bandsaw base to the stand using hex. bolts.

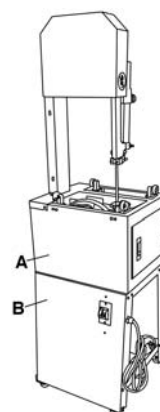


FIGURE 8

INSTALLING V-BELT

Before installing the V-belt, it is important to make sure that the motor pulley (A) Fig.9 is aligned with the upper pulley. If an adjustment is necessary, loosen set screw (B) which secures the motor pulley, adjust the motor pulley so it is in line with the upper pulley and retighten set screw.

To install the V-belt (C) Fig.9, loosen the motor mount bolts (C) Fig.6 and raise up the motor. Fit the V-belt around the motor pulley and the upper pulley. Release the motor, apply light downward pressure to tension the belt, there should be approximately 1/4" deflection in the V-belt. Retighten the motor mount bolts.

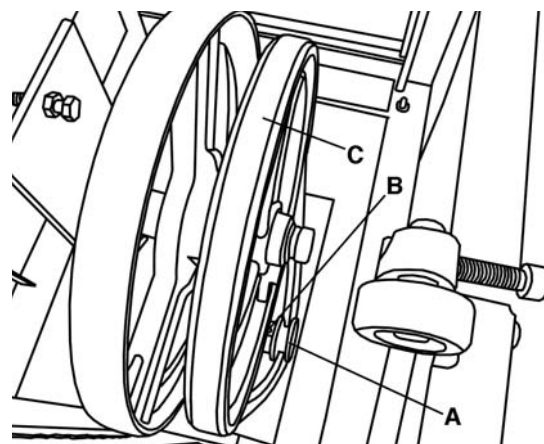


FIGURE 9

INSTALLING STAND SIDE COVERS

Install the 2 stand side covers (A) Fig.10 to the stand. make sure that all locking tabs (B) are screwed into the side covers. Position the side covers inside the stand openings and secure them in place by turning the locking tabs over the edges of the stand as shown in Fig.10.

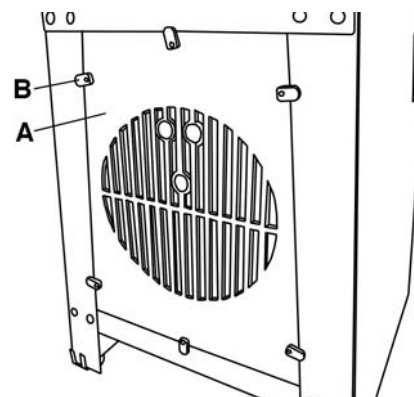


FIGURE 10

INSTALLING SLIDING TABLE

This Meat Bandsaw comes with a sliding table (A) Fig.11. The sliding table has 2 sliding rails underneath it. Align these rails with the table rollers (A) Fig.12 and slide the table towards the blade, make sure you slide the slotted end of the table towards the blade first. To prevent the table from sliding off the base, install the table bracket (B) Fig.11 to the slotted end of the table using cap screws (C) Fig.11.

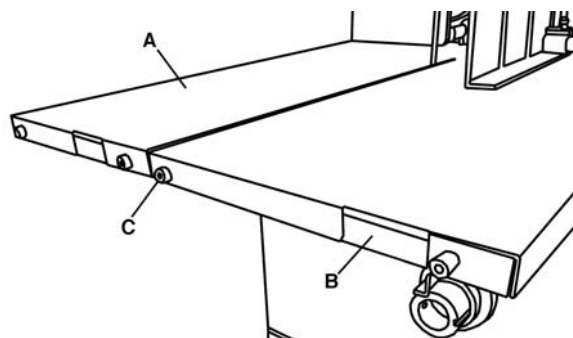


FIGURE 11

ASSEMBLY

ADJUSTING SLIDING TABLE

Adjusting the sliding table may take some trial and error. It is important that the table slides correctly and that the blade does not make contact with the table. The position of the adjustable table rollers (A) Fig.12 can be adjusted inwards or outwards. To adjust a table roller position, loosen cap screw (B), adjust the table roller position and retighten cap screw, check your adjustment and repeat if necessary.

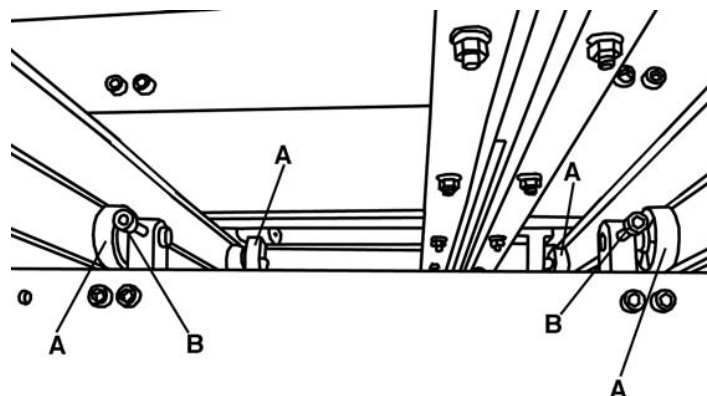


FIGURE 12

INSTALLING FENCES

For safety reasons, it is recommended to support any piece of meat with a fence. To install the short (A) Fig.13 and long (B) fences to the table, first install the fence brackets (C) using cap screws. Insert the fence shafts (D) into each fence and secure them with cap screws. Finally, insert the fence shafts into the fence brackets and secure them with lock knobs (E).

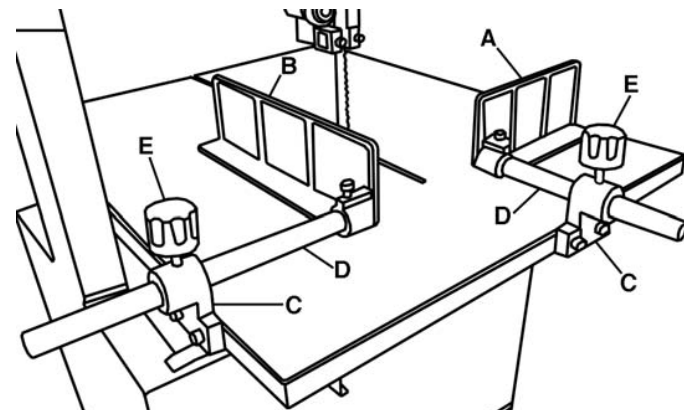


FIGURE 13

INSTALLING MEAT GRINDER

Important! Before installing and using meat grinder, it must be cleaned and sanitized. If you use this bandsaw to cut meat, it is recommended to remove the meat grinder from the saw.

Position the meat grinder (A) Fig.14B onto the meat grinder hub and secure it in place with the lock bolt and nut (B).

This meat grinder comes with a sausage filler (A) Fig.14A, to install the sausage filler, undo the meat grinder collar (B), and position the sausage filler between the round knife (C) Fig.14B and the collar, reposition and tighten the meat grinder collar.

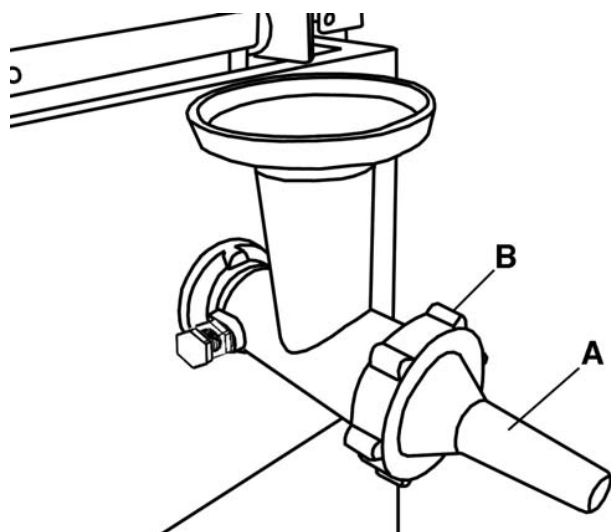


FIGURE 14A

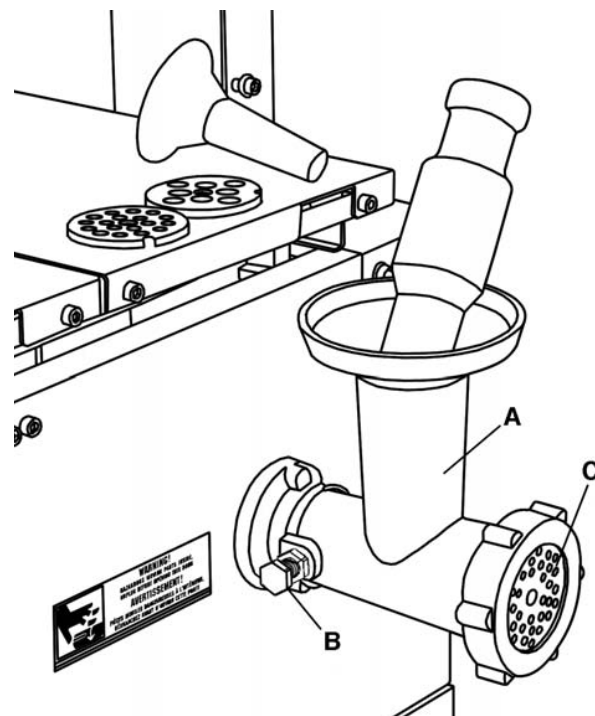


FIGURE 14B

ADJUSTMENTS

ADJUSTING BLADE GUARD

The blade guard (A) Fig.15 protects the operator from accidental contact with the blade. The blade guard lock knob (B) sets the height of the blade guard and blade guides (C). Always keep the blade guide assembly 1 inch away from the top of your piece of meat.

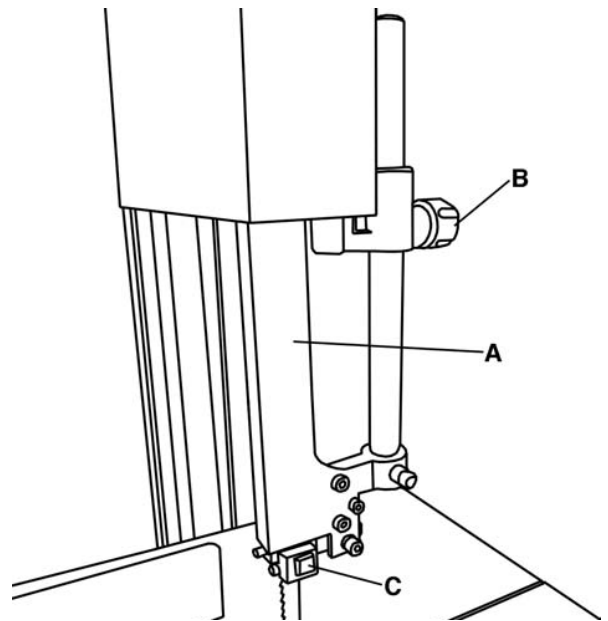


FIGURE 15

ADJUSTING UPPER AND LOWER BLADE GUIDES

The upper and lower blade guides support the blade and prevent side-to-side movement during cuts.

Upper blade guides-The upper blade guide assembly (A) Fig.16 has 2 guide blocks (B), these guide blocks should be adjusted to 0.004" away from the blade using a feeler gauge. To adjust blade guide blocks, loosen cap screws (C) and adjust guide blocks, retighten cap screws. Always keep the blade guides 1 inch away from the top of your piece of meat.

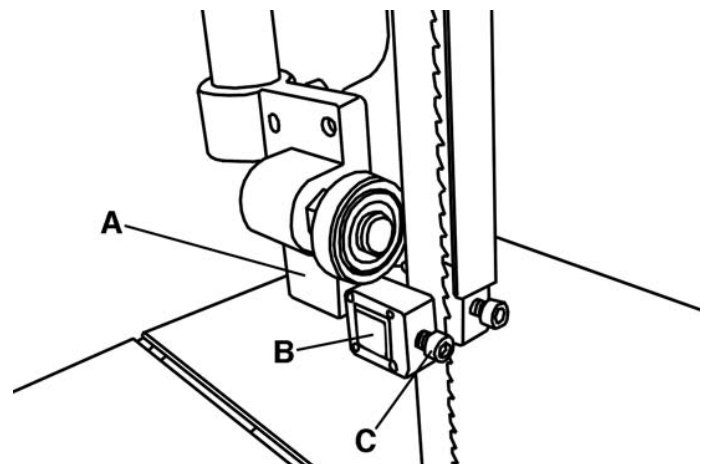


FIGURE 16

Lower blade guides-The lower blade guide assembly (A) Fig.17 underneath the table has 2 guide plates (B), these guide plates should be adjusted to 0.004" away from the blade using a feeler gauge. To adjust blade guide plates, loosen cap screws (C) and adjust guide plates, retighten cap screws.

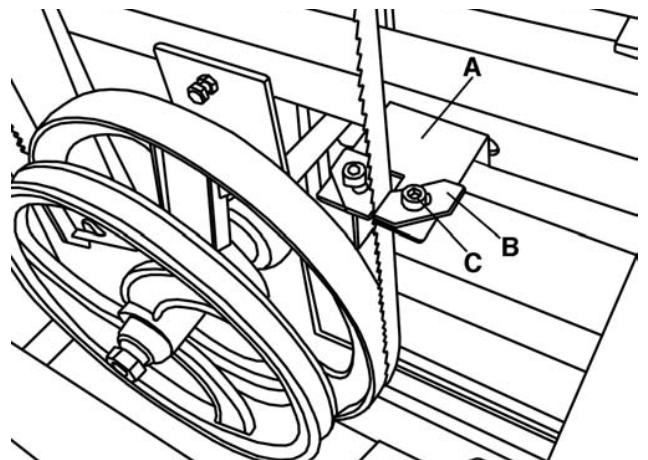


FIGURE 17

ADJUSTMENTS

ADJUSTING BLADE TENSION

To prevent the blade from falling off the wheel during operation, the blade must be properly tensioned.

Disconnect power cord from power source before tensioning blade.

To tension blade, remove the upper wheel cover and then turn the tension hex. nut (A) Fig.18 clockwise to increase blade tension or counterclockwise to decrease the blade tension. Proper tension is obtained once there is a 1/4" deflection in the blade when moderate finger pressure is applied.

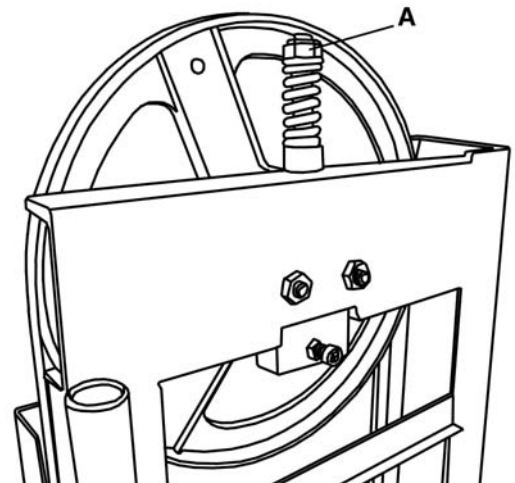


FIGURE 18

ADJUSTING BLADE TRACKING

The blade must be properly centered on the wheels, remove the upper wheel cover. The blade tracking is controlled by the position of the cap screw (B) Fig.19 and hex. nut (A).

Make sure the blade is installed and tensioned properly. Loosen hex. nut (A) and then adjust the cap screw (B). Tightening the cap screw will make the blade run towards the back of the upper wheel and loosening the cap screw will make the blade run towards the front of the upper wheel.

Make your adjustment by turning the upper wheel by hand and check to see how the blade is tracking, adjust until necessary.

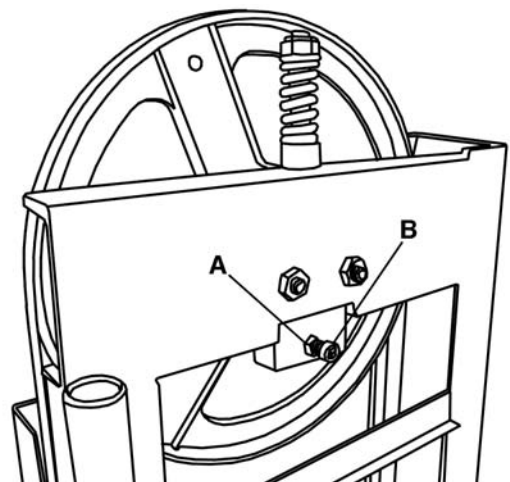


FIGURE 19

INSTALLING/CHANGING BLADE

Disconnect the machine from the power source!

To gain access to the blade and to remove it, the upper wheel cover, entire table assembly, V-Belt, blade guard and both stainless steel guards (A & B) Fig.20 must be removed from the Meat Bandsaw. Move the blade guide blocks and guide plates away from the blade so it is easier to remove and/or install the blade. Release the blade tension by turning the hex. nut (A) Fig.18 counterclockwise.

Remove the blade from the blade wheels, it is recommended to wear gloves when handling any blade. Position new blade around the wheels, make sure the teeth face the front of the saw and that they point downwards.

Tension the blade, make sure the blade is tracking properly and reassemble all the parts removed previously.

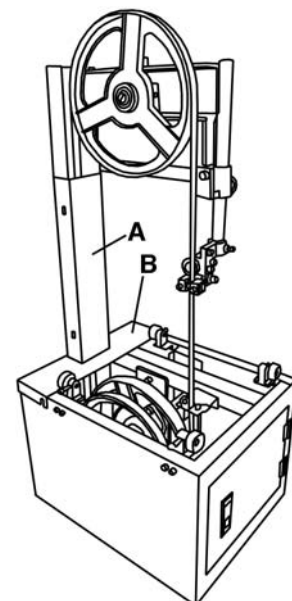


FIGURE 20

CLEANING AND SANITIZING

TURNING MEAT BANDSAW ON/OFF

Once all assembly and adjustments steps have been done, this Meat Bandsaw is now ready to be used. Connect power cord to power source. Make sure the power source matches the specifications indicated on the machine nameplate.

Your Meat Bandsaw is equipped with a safety toggle switch (A) Fig.21. To turn the machine on, place the switch to "On", to turn it off, place the switch to "Off". To prevent unauthorized use, this switch has a safety key (B) which, when removed, allows the switch to be locked in the "off" position. To lock the switch in the "off" position, push switch to "off" and pull out the switch key.

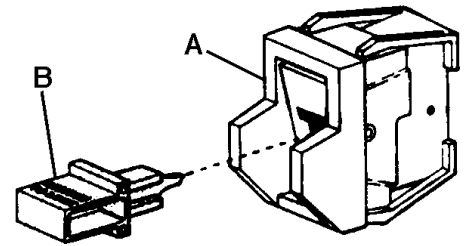


FIGURE 21

CUTTING MEAT

This bandsaw is designed to cut fresh meat and most frozen meat. Using the fences to guide your piece of meat is recommended, the long side fence is used to set the thickness of your cut, allowing you to cut multiple slices of the same thickness. The short fence is used to support the piece of meat during the cut. Set up your cut on the table by adjusting the fence positions, once this is done, turn the machine ON and slowly push the sliding table towards the blade. This bandsaw can also cut through bone, but it is very important to feed the bone very slowly, if the motor slows down during the cut, stop immediately!

GRINDING MEAT

Before using the meat grinder, make sure that all meat grinder parts are cleaned and sanitized before use. For safety reasons, when using the meat grinder, set the blade guard to its lowest point to avoid accidental contact with the turning blade. This bandsaw includes 3 interchangeable round knives all with different hole sizes, choose the appropriate round knife and install it. Prepare a container to catch the ground meat and turn the machine ON. Place small pieces of meat into the meat grinder and use the supplied meat packer to help push the meat into the spinning auger, do not overload. If you wish to make sausages simply install the sausage filler between the round knife and the meat grinder collar. After using the meat grinder, all parts must be disassembled, cleaned and sanitized before storing. Do not keep the meat grinder installed to the machine when not in use.

CLEANING AND SANITATION

Warning! Bacteria from raw meat can be linked to illness and even death! It is extremely important to keep your meat bandsaw properly cleaned and sanitized. Once your meat cutting operation is finished, unplug the power cord from the power source. The meat bandsaw must now be cleaned. Remove the sliding table, guards, fences, meat grinder assembly and accessories as shown in Fig.22. Remove the upper wheel cover and open the base cabinet door, remove the V-belt and then remove the blade.

All parts exposed to meat during use must be sanitized after every use. If you have a dishwasher, use it to sanitize the parts that will fit. Otherwise commercial food grade chemical sanitizers or bleach will do the job. Before sanitizing, rinse all parts to remove leftover meat particles, place them in hot soapy water and scrub them thoroughly. Rinse all parts to avoid soapy water residue, now all the parts are now for sanitation.

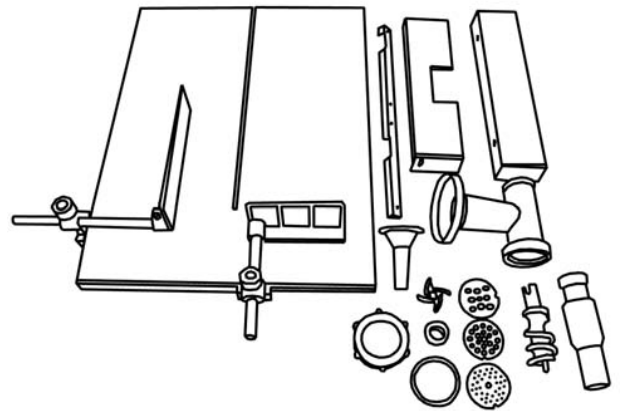


FIGURE 22

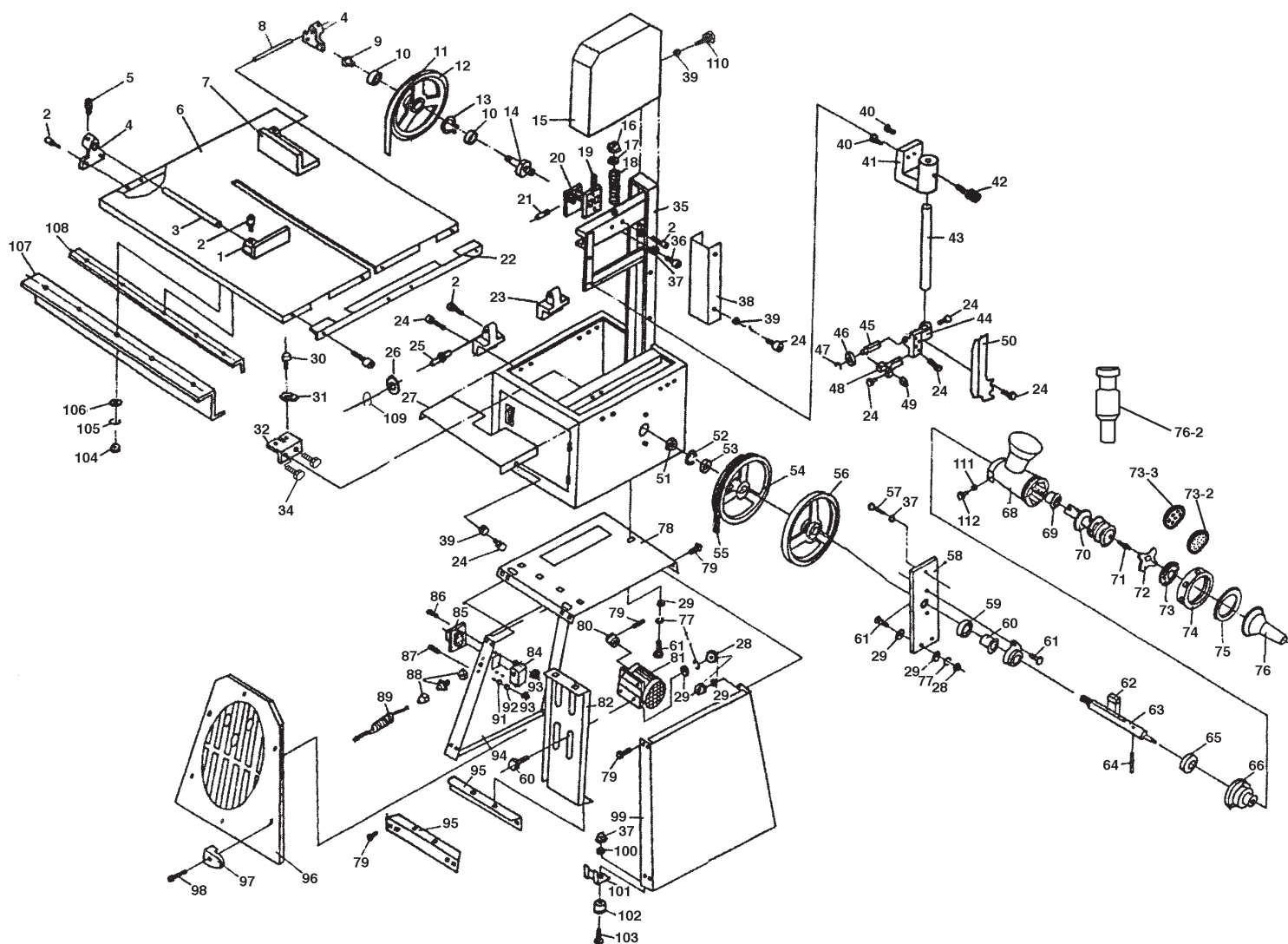
Read and follow the sanitizer instructions, some sanitizers require direct application while others require to be diluted with water. If you wish to use bleach, use a tablespoon of bleach per 4 gallons of cool water, submerge each part for 2 minutes and then air dry, do not rinse the parts after sanitation.

MAINTENANCE

Table and blade- Apply a thin coat of food grade lubricant designed for protecting food processing machinery.

Meat grinder- Do not lubricate the meat grinder, meat will lubricate the grinder during use.

PARTS DIAGRAM



PARTS LIST

No.	Order#	Description	Qty
1	7700100010	Pusher	1
2	7700100020	Cap screw	6
3	7700100030	Pusher guide bar	1
4	7700100040	Rod bracket	2
5	7700100050	Lock knob	2
6	7700100060	Table	1
7	7700100070	Fence	1
8	7700100080	Fence guide bar	1
9	7700100090	Retaining ring/shaft	1
10	7700100100	Ball bearing	2
11	7700100110	Blade	1
12	7700100120	Drive wheel	1
13	7700100130	Retaining ring/shaft	1
14	7700100140	Drive wheel shaft	1
15	7700100150	Upper cover	1
16	7700100160	Hex. nut	1
17	7700100170	Washer	1
18	7700100180	Spring	1
19	7700100190	Sliding bracket	1
20	7700100200	Adjusting plate	1
21	7700100210	Pin	1
22	7700100220	Table support	1
23	7700100230	Holder for sliding wheel	4
24	7700100240	Cap screw	15
25	7700100250	Sliding wheel shaft	4
26	7700100260	Sliding wheel	4
27	7700100270	Upper guard plate	1
28	7700100280	Hex. nut	23
29	7700100290	Washer	36
30	7700100300	Cap screw	2
31	7700100310	Position plate	2
32	7700100320	Limit plate	1
34	7700100340	Hex. bolt	2
35	7700100350	Housing	1
36	7700100360	Cap screw	1
37	7700100370	Hex. nut	1
38	7700100380	Side blade guard	1
39	7700100390	Washer	10
40	7700100400	Hex. bolt	4
41	7700100410	Guide post bracket	1
42	7700100420	Lock knob	1
43	7700100430	Guide post	1
44	7700100440	Upper blade guide bracket	1
45	7700100450	Bearing shaft	1
46	7700100460	Ball bearing	3
47	7700100470	Retaining ring/shaft	1

No.	Order#	Description	Qty
48	7700100480	Blade guide holder	1
49	7700100490	Square blade guide	2
50	7700100500	Upper blade guard plate	1
51	7700100510	Hex. nut	1
52	7700100520	Elastic washer	1
53	7700100530	Washer	1
54	7700100540	Spindle wheel	1
55	7700100550	V-belt	1
56	7700100560	Drive wheel	1
57	7700100570	Hex. bolt	1
58	7700100580	Support plate	1
59	7700100590	Ball bearing	1
60	7700100600	Shaft tube	1
61	7700100610	Hex. bolt	12
62	7700100620	Key	2
63	7700100630	Spindle	1
64	7700100640	Spring pin	1
65	7700100650	Ball bearing	1
66	7700100660	Meat grinder receptacle	1
68	7700100680	Grinder body	1
69	7700100690	Tube	1
70	7700100700	Thrust shaft	1
71	7700100710	Special pin	1
72	7700100720	Blade	1
73	7700100730	Round knife (small)	1
73-2	7700100732	Round knife (medium)	1
73-3	7700100733	Round knife (large)	1
74	7700100740	Grinder nut	1
75	7700100750	Insert	1
76	7700100760	Sausage funnel	1
76-2	7700100762	Meat packer	1
77	7700100770	Spring washer	15
78	7700100780	Top plate	1
79	7700100790	Carriage bolt	21
80	7700100800	Motor pulley	1
81	7700100810	Motor	1
82	7700100820	Motor support plate	1
84	7700100840	Cover for switch	1
85	7700100850	Switch	1
86	7700100860	Pan hd screw	2
87	7700100870	Pan hd screw	2
88	7700100880	Cable protector	1
89	7700100890	Power cord	1
91	7700100910	Tooth washer	2
92	7700100920	Washer	4
93	7700100930	Hex. nut	4

PARTS LIST

No.	Order#	Description	Qty
94	7700100940	Left plate	1
95	7700100950	Stand bracket	2
96	7700100960	Front plate	2
97	7700100970	Locking tabs	12
98	7700100980	Tapping screw	12
99	7700100990	Right plate	1
100	7700101000	Washer	4
101	7700101010	Support plate	4
102	7700101020	Rubber foot	4
103	7700101030	Hex. bolt	4

No.	Order#	Description	Qty
104	7700101040	Hex. nut	20
105	7700101050	Spring washer	20
106	7700101060	Washer	20
107	7700101070	Sliding wheel support plate	2
108	7700101080	Supporting plate	2
109	7700101090	Retaining ring/shaft	1
110	7700101100	Lock knob	3
111	7700101110	Hex. bolt	1
112	7700101120	Hex. nut (thin)	1