



# *Meat Band Saw*

(75VBS430)



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# *User manual*

## *Meat Band Saw (75VBS430)*

**The Claasens meat band saw is technically developed to provide effective performance.  
A high torque motor, reliable drive system and stable blade makes processing meat a pleasure!**

This bandsaw is built of cast aluminium with a strong frame and accompanying spare parts. It is functional and of high quality, destined to be used for many years.

The high torque 0.75 kW motor is strong enough to easily cut through meat. The work opening of H310 x W260 mm gives the capacity to process medium sized carcasses. The work surface is big enough and the slide plate operates with guides which enables it to move easily, or it can be removed when not needed.

The inside of both the band saw door and frame are easy to clean after it is opened by means of the two bolts.

A blade speed of 9 m/s ensures a comfortable work tempo. The saw blade's tension is adjusted manually while a spring keeps the tension constant. The 16 mm wide blade is supported well by ball bearings to be stable and to ensure proper cutting.

The 430 Claasens meat band saw is a 2<sup>nd</sup> generation quality saw with a well designed driving system. It is good value for money and is technically supported with a one-year warranty by the local South African manufacturer.

### **TECHNICAL SPECIFICATIONS**

|  |  |
|--|--|
| Electric motor   | 0.75 kW 230 VAC, 1Ø  |
| Drive system   | V-belt, key & keyway   |
| Bodywork   | Cast aluminium   |
| Work surface, sliding plate<br>& thickness cut support | Stainless steel  |
| Blade stabilizer                                       | Above and beneath the work surface. Roller bearing and adjustable nylon bar. |
| Blade scraper  | Beneath the work surface. Stainless steel plate.                             |
| Blade direction stabilizer                             | Beneath the work surface. Brass flat bar pieces.                             |
| Blade back support                                     | Adjustable ball bearing  |
| Blade tension and adjustment                           | Spring setting   |
| Saw blade reels  | Ø280 mm, double ball bearings, blade back support.                           |
| Saw blade and speed                                    | 4TPI 0.5 mm x16 mm x2200 mm, 9 m/s   |
| Work opening   | W260 mm x H310 mm  |
| Saw stand  | Supplied standard  |
| Mass   | 50kg   |
| Packaging dimensions                                   | L650mm x W550mm x H1150mm  |

## Important user information

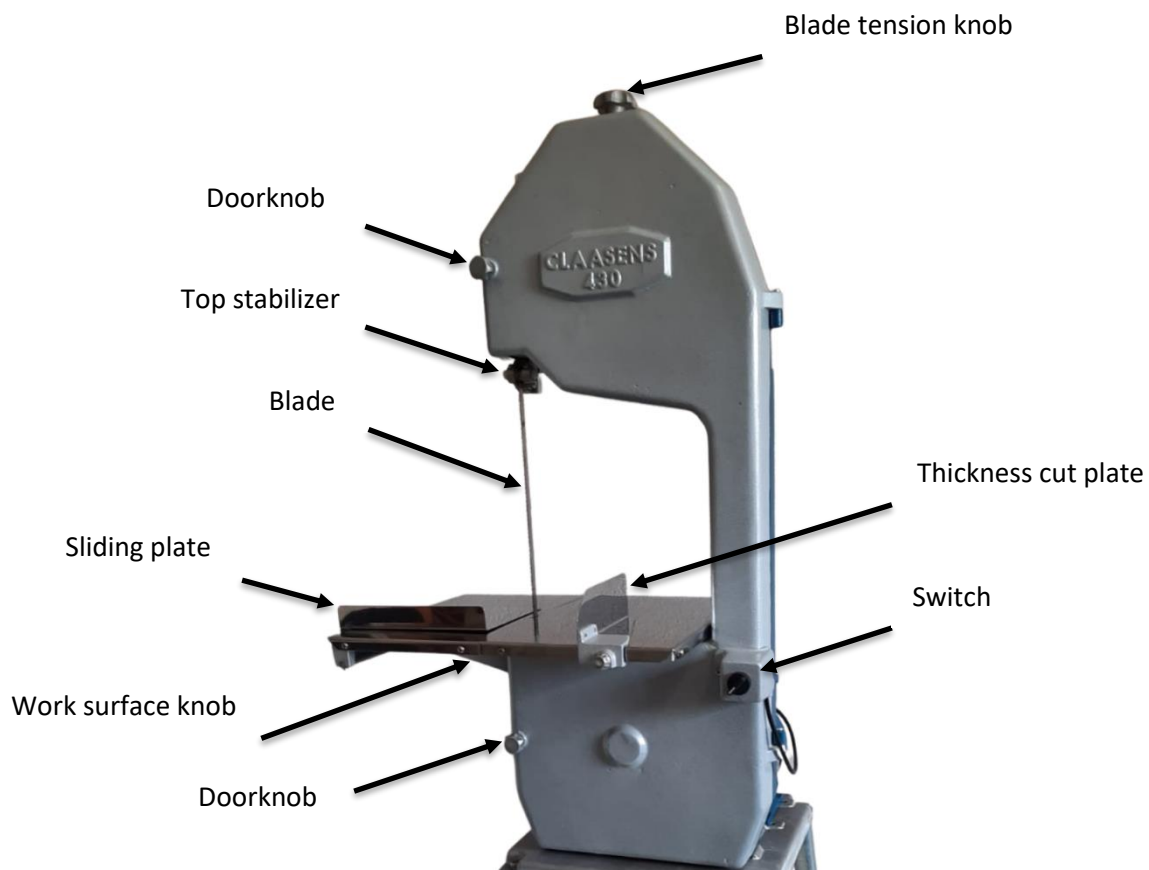
- *If the saw gets stuck, switch the motor off immediately and see if you can find the reason. Remove the problem before continuing to saw. If the saw is stuck for too long with the motor not switched off, the motor might be damaged.*
- *Receive help and training to attain the necessary skills to be able to cut meat safely and with proper technique.*

## Instructions for use

### Before using the band saw:

- Ensure the blade moves freely when moved manually.
- Ensure the blade tension is appropriate by using the adjustment knob on top of the saw.
- Ensure the front and back work surfaces are fixed properly.
- Ensure the band saw door is closed and safe to operate.
- Use the sliding plate and thickness cut plate to saw safely.
- Adjust the thickness plate and lock it in position.

## The Claasens 430 meat band saw





Properties and other important aspects of the band saw are discussed below:

1. Bodywork
2. Drive system
3. Operating dimension and work surface
4. Saw blade.
5. Warranty
6. Spare parts

## 1. Bodywork

The **bodywork** of the meat band saw is manufactured from cast aluminium which is strong enough for stability and durability. The frame is designed with ribs for strength and is shallow behind moving parts. The front body is relatively deep and will mostly accumulate the cutting debris. The meat band saw can be cleaned easily. Main parts are epoxy coated. The door closes firmly with two adjustment knobs that also serves as safety feature.

Cleaning: Switch off the saw and disconnect the electricity. The saw can be cleaned easily by opening the door. The inner parts can be wiped clean with a brush and damp soapy cloth. Ensure the blade is cleaned by moving it manually while wiping from the **rear** of the blade.

Safety: Ensure the door of the bodywork is closed when in use.

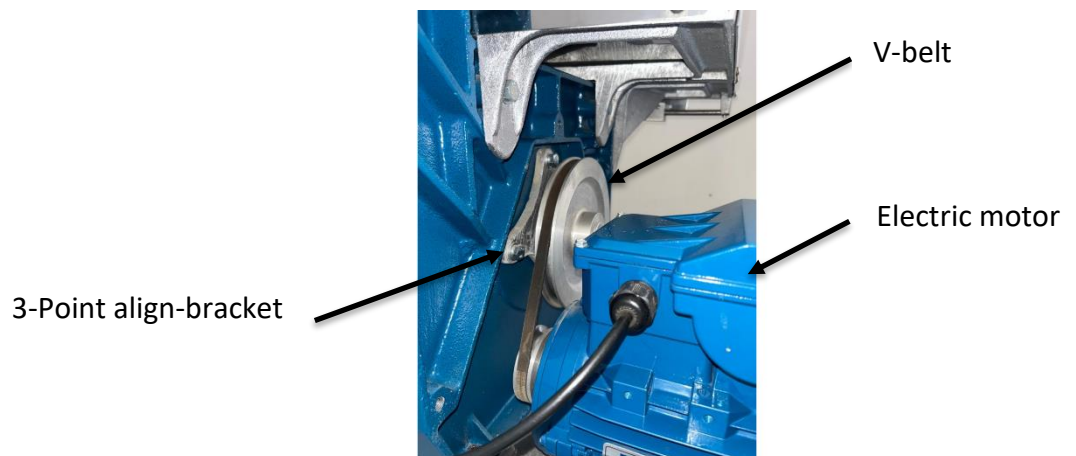
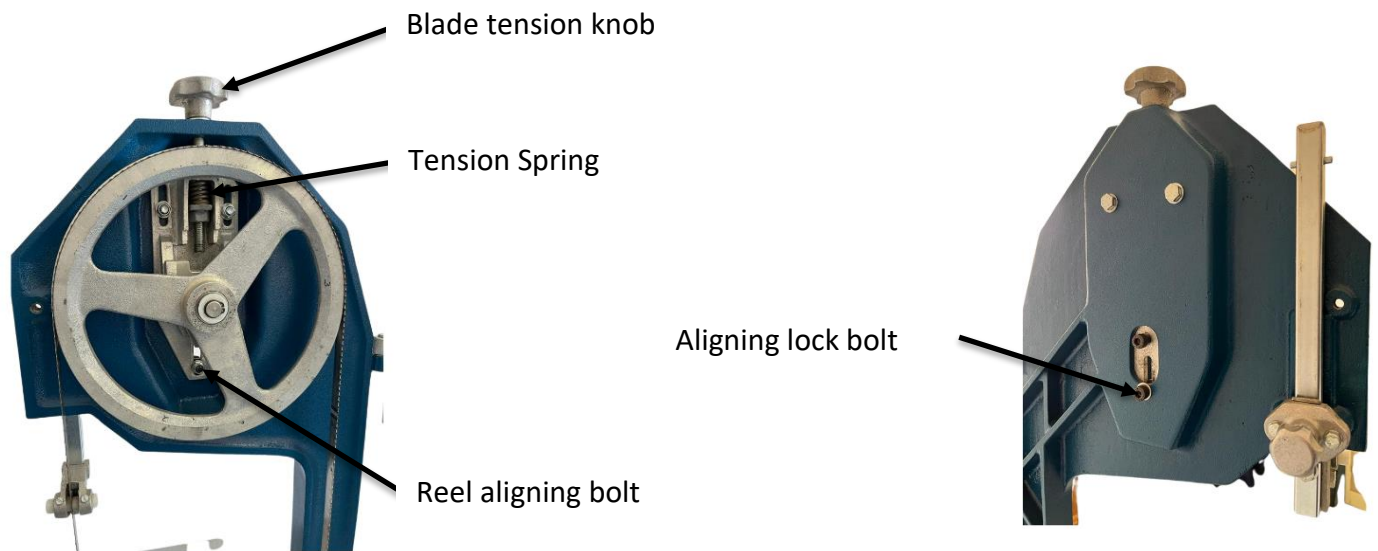
Maintenance: Visual inspections must be done annually or in shorter intervals and any problems must be fixed before use. To avoid rust on steel parts, store the saw in a dry place. When not in use, relax the saw blade by turning the adjustment knob and cover the visible part of the blade with plastic.

## 2. Drive system

**Blade reels** has a diameter of 280 mm with an edge on the back preventing the blade from slipping off. The teeth of the 16 mm blade go past the edge of the reel to protect it while it is running.

The **tension of the saw blade** is adjusted manually with the knob on top of the saw. The spring keeps the blade tension constant to ensure proper sawing. The blade is set up and aligned in the factory and ready for use.

**Note:** After use and with the passing of time it might become necessary to **align the reels again**. It is done by adjusting the **aligning lock bolt** behind the top reel. The lock nut must be loosened first and then be tightened again after adjusting the nut.



The 0.75 kW high torque, 4-pole **electric motor** is sufficient to easily cut through meat and bones of any medium sized carcass.

Reliable drive is supplied by the **V-belt**. The drive train is designed to provide the required blade speed to saw effectively. The **3-Point align-bracket** aligns the bottom reel to the top reel and is factory set.

The **reel that drives the blade** is driven by using the key and groove method between the axis and driving reel. All the reels are supported by double ball bearings. By technically following a practical and effective approach, a high-quality standard is set, and this makes the saw reliable.

Cleaning: This drive system normally needs no cleaning.

Safety: Any work on the electrical system must be done by an electrician.

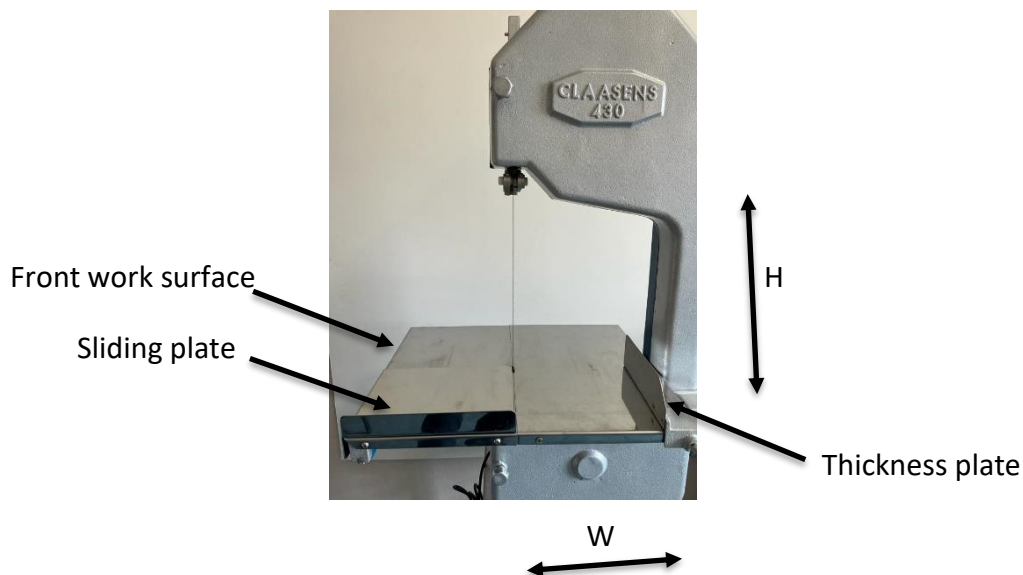
Maintenance: Visual inspections must be done annually or in shorter intervals on the electrical cord and driving systems that include the V-belt on the motor. Any problems must be fixed before use.

### 3. Operating dimension and work surface

The meat saw's **work opening** is W260 mm wide and H310 mm high, which makes it excellent for the processing of medium sized carcasses. The stainless-steel **work surface** is 500 mm x 400 mm.

The **sliding plate** operates with a guide on the front side of the work surface and helps to cut the meat. It moves easily when meat is being cut. When not in use, the sliding plate can be flipped away from the worksurface (removed).

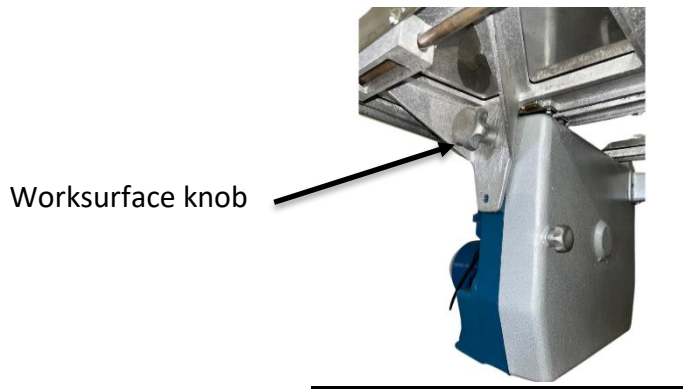
The second plate helps to ensure that cuts will be the same size and can be adjusted to the desired thickness. This **thickness plate** must be fastened in the desired position to ensure all cuts are the same thickness. When not in use, it can be slide away from the blade and removed.



To remove the front work surface:

The **front work surface** is usually removed to replace the saw blade or when cleaning.

- Disconnect the electricity.
- Remove both sliding and thickness plates.
- The front worksurface can now be removed by releasing the **work surface knob** underneath.
- To replace the front work surface, the opposite procedure must be followed.



Cleaning: Switch off the saw and disconnect the electricity. The work surface plate and both slide plates can be cleaned with a damp, soapy cloth.

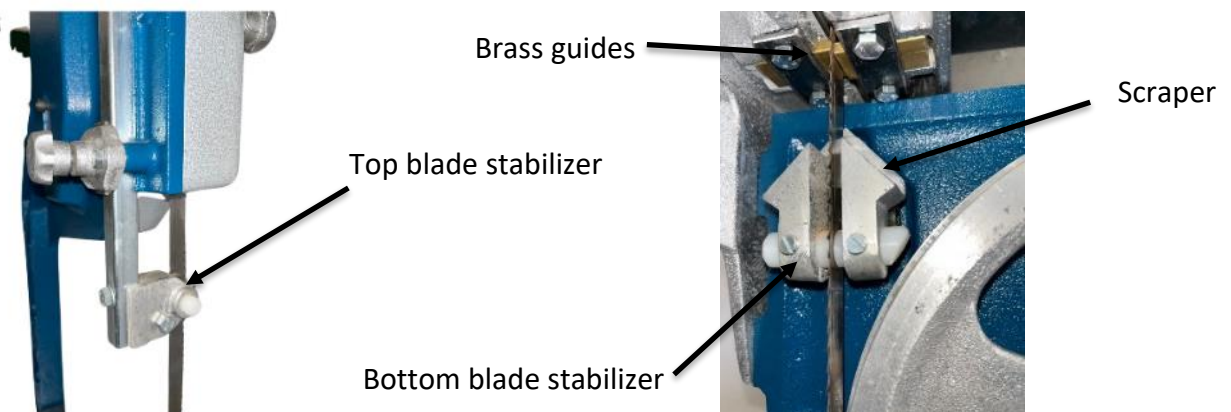
Safety: Ensure that the adjustment knob of the work surface is bolted tightly before use. Meat must be cut by a person who has the necessary skills.

Maintenance: Visual inspections must be done annually or in shorter intervals, any problems must be fixed before use.

#### 4. Saw blade

The 4TPI **saw blade** has a length of 2200 mm and the width is standard 16 mm. The meat saw is standard equipped with a stainless steel blade.

Note: Ensure that a welded blade (repaired or new) is flat at the welded spot.



Stabilizers: The blade is supported by a **ball bearing (at the back of the blade) and nylon blade stabilizer** above and below the work surface. The nylon pieces of the stabilizers must be set such that the blade still runs freely. The height of the top blade stabilizer can be set according to the size of meat that is cut.

Brass guides: The saw blade is also sustained by **brass guides** to keep it stable while cutting. Replaceable brass pieces that can be adjusted to prevent the blade of twisting are placed underneath the worksurface. The brass guides must be set such that the blade still runs freely.

Blade scraper: Additionally, the saw is fitted with a **scraper** on the inside of the blade to keep the blade and reels clean from unnecessary fat and waste.

### Changing the saw blade

The following procedure must be followed:

- Remove the front work surface, as discussed under “operating dimension and work surface”.
- Relax the blade by turning the adjustment knob on top of the saw.
- Change the blade and make sure the new blade is in the correct position before it is tensioned.
- Replace the front work surface.

Cleaning: Switch off the saw and disconnect the electricity. Parts can be cleaned with a damp, soapy cloth, and brush. The saw blade can be wiped from the back while being moved manually. Make sure the blade stabilizers are clean.

Safety: Switch off the saw and disconnect the electricity before any part is inspected or adjusted.

Maintenance: Visual inspections must be done annually or in shorter intervals, any problems must be fixed before use. Ensure the blade stabilizers are working properly. Replace the brass and nylon blade guides if necessary.

## 5. Warranty

Our products are warranted to be free from any defects in material and craftsmanship, for one year after date of purchase.

The electric motor and electric components are warranted by the supplier's electric components warranty for six months. Defects or problems are subject to evaluation by the supplier.

The warranty is invalid for any products which has been tampered with, damaged, stored or installed wrongly, or products which were subject to any other type of abuse.

In the occurrence that any Claasens Designs product is found to be faulty, the supplier will fix it or replace the damaged product.

Money back requests must be accompanied by adequate proof that the damage took place within the period that the warranty was still valid.

Take note that the warranty does not cover courier costs.

These products are not intended to be used by persons (including children) with decreased bodily, sensory, or mental capabilities, or with a lack of experience and knowledge, unless they are under direct supervision, or receiving instruction, from the person responsible for their safety.

### Responsibility

Claasens Designs will not accept responsibility for any injuries sustained or losses or subsequent losses caused with the usage of this range of products that was supplied by Claasens Designs.

## 6. Parts

Parts are available through the local manufacturer or the supplier. Parts that are most likely to be replaced, are mentioned below. Only use the specified blade size.

### SAW BLADE (Stainless Steel)

Product code: **75VBS4011**

Product description: **S/Steel BU 160.55 X04 (0.5 mm x 16 mm x 2200 mm, 4TPI)**

### BRASS BLADE GUIDES

Product code: **75VBS4012 (brass)**

Product description: **Brass Flat bar (5x20) x40mm**

### NYLON BLADE GUIDES

Product code: **75VBS4013 (nylon)**

Product description: **Nylon Round Bar Ø16 x 24mm, Black**

### V-BELT

Product code: **75VBS4010**

Product description: **V-belt 13mm x 650mm**

### SCRAPER BLADE

Product code: **75VBS4014**

Product description: **S/Steel 1.2mm x(16x45)mm Special**

### CAPACITOR (START)

Product code: **75VBS013**

250VAC, 100mF pre-lead