

# Bone Saw Machine

## User Manual



**B-210**



**B-310**

Thank you for purchasing this KitchenWare Station bone saw machine. Before operating the equipment, read and familiarize yourself with the following operating and safety instructions.

**SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.**



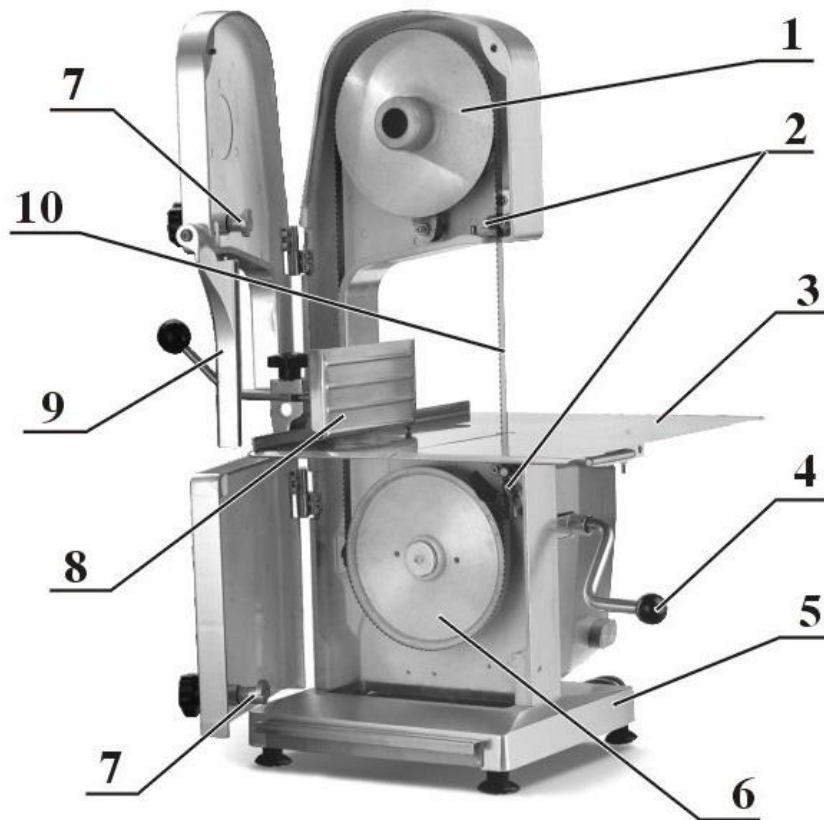
# Table of Contents

Brief Introduction .....	3
Components .....	3
Unpacking.....	4
Safety Instruction.....	5
Operating Instruction .....	6
Cleaning and Sanitizing Instruction .....	7
Bone Saw Disassembly, Cleaning and Sanitizing.....	7
Maintenance.....	8
Technical Parameters.....	9
Circuit Diagram .....	9
Component List.....	11
Troubleshooting.....	12
Customer Care .....	13
Limited Warranty .....	14

## BRIEF INTRODUCTION

B-210 and B-310 frozen meat bone band saw can be used for both meat cutting and bone sawing. With the characteristics of high efficiency, stability, convenience and simple breakdown for cleaning, it is perfect for heavy-duty meat and bone cutting in butcher shop, deli, restaurant and more.

## COMPONENTS



1. UPPER PULLEY
2. BLADE SCRAPER
3. WORKING TABLE
4. BLADE TENSION REGULATOR
5. BASE

6. LOWER PULLEY
7. DOOR LOCK
8. GAUGE PLATE
9. MEAT PUSHER
10. SAW BLADE



## UPON RECEIVING

### **UNPACKING:**

1. Unpack the bone saw machine immediately after receipt. If the machine is found to be damaged after unpacking, save the packaging material and contact carrier and KitchenWare Station Customer Service Department within fifteen (15) days of delivery.
2. You should receive the bone saw, (2) saw blades, lower pulley removal tool and an instruction manual. Contact KitchenWare Station Customer Service Department if you did not receive all of these materials or if you need additional saw blades.



**The electrical cord on this machine is equipped with a three- prong grounding plug which must be connected to a properly grounded receptacle. If the receptacle is not the proper grounding type, contact a certified electrician. Do not remove the grounding prong from the plug.**

3. Examine bone saw to make sure all parts have been provided.
4. Make sure that the instruction manual is available near bone saw.
5. Complete the online warranty/registration at: [www.kitchenwarestation.com/registration/](http://www.kitchenwarestation.com/registration/)
6. Before use, clean and sanitize bone saw. Refer to Cleaning and Sanitizing.
7. Contact your local representative or KitchenWare Station directly if you have any questions or problems with the installation or operation of this bone saw.



## IMPORTANT SAFETY INSTRUCTION

Thank you for purchasing KitchenWare Station Bone Saw Machine. Each unit has been manufactured to ensure safety and reliability. Before using for the first time, please read the instructions carefully and keep them for further reference.

**WARNING! READ AND SAVE THESE INSTRUCTIONS.** Failure to follow all of the instructions listed below may result in electric shock, fire and/ or serious personal injury.

- ❖ **NEVER** touch bone saw without training and authorization from your supervisor or if you are under 18 years old.
- ❖ Read this manual thoroughly before installation and operation. **DO NOT** continue with installation and operation if you have any questions or do not understand anything in the manual. Contact KitchenWare Station Customer Service Department for further assistance.
- ❖ To avoid electrical hazards, do **NOT** place the bone saw in or near water or other liquid.
- ❖ Plug only into grounded electrical outlets matching the nameplate rated voltage.
- ❖ Do **NOT** operate unattended.
- ❖ **ONLY** install bone saw on a level, nonskid surface in a clean, well-lighted work area away from children and visitors.
- ❖ Do **NOT** use an extension cord with this equipment. Do not plug this equipment into a power strip or multi-outlet power cord.
- ❖ Check equipment before each use to insure the equipment is clean.
- ❖ Wear proper apparel. Do not wear loose fitting or hanging garments while operating this equipment.
- ❖ It is forbidden to cut materials such as wood, plastic, paving tiles, bricks, stones, glass, metals, leather, cardboard, fabrics, etc.
- ❖ Unplug equipment, turn off and let it cool before cleaning or moving.
- ❖ Do **NOT** spray controls or outside of equipment with liquids or cleaning agents.
- ❖ Do **NOT** clean the equipment with steel wool or high-pressure spray gun.
- ❖ Keep equipment and power cord away from open flames, electric burners or excessive heat.
- ❖ Do **NOT** operate if equipment has been damaged or is malfunctioning in any way.
- ❖ **NEVER** push product into the bone saw using your hands or any other object except the provided meat pusher.
- ❖ Before cleaning, servicing, or removing any parts, always turn bone saw off and unplug unit.
- ❖ Keep unit **UNPLUGGED** when not in use to prevent accidental start up.

# OPERATING INSTRUCTIONS

**WARNING!** Safety devices incorporated in this saw must be in their correct operating positions anytime the saw is in use.



It is forbidden to cut materials such as wood, plastic, paving tiles, bricks, stones, glass, metals, leather, cardboard, fabrics, etc.

## SAFETY FEATURES

### DOORS, COVERS, and GUARDS

All doors, covers, and guards must be closed at all time during operation for the machine to run. Machine will not be able to turn on when door is opened.

### MEAT PUSHER

Keep hands away from the saw blade at all time. Use the meat pusher to help pushing the meat through the blade.

### CONTROLS

On Off Switch Press “I” pushbutton to turn on the saw

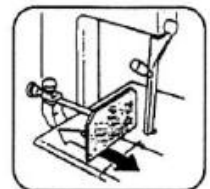
Press “o” pushbutton to turn off the saw

## BONE SAW OPERATION

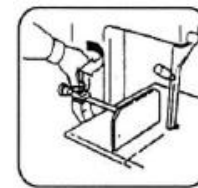
1. Stand in the front of the machine.
2. Loosen the gauge plate knob to adjust the gauge plate to the thickness of your desire, then tighten the gauge plate knob.
3. Turn the power switch to on “I”.
4. Use your left hand to lift the meat pusher.
5. Place produces onto the working table. Produces should be placed between the saw blade and meat pusher, and against the gauge plate.
6. Push the produces through the saw blade using the meat pusher.



(A)



(B)



(C)



(D)



(E)



(F)

# CLEANING AND SANITIZING

**IMPORTANT:** To maintain the appearance and increase the service life, clean your equipment daily after use.

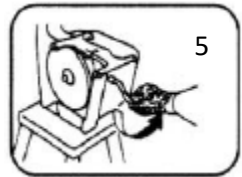
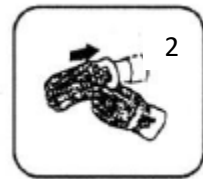
## TO AVOID SERIOUS PERSONAL INJURY:



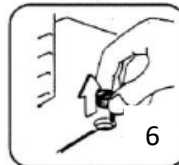
- BEFORE CLEANING, SERVICING, OR DISASSEMBLE ANY PARTS, always turn bone saw OFF and unplug unit.
- NEVER attempt to clean bone saw while bone saw is in operation.
- DO NOT put components in the dishwasher or immerse base in water.
- DO NOT hose down, pressure wash, or pour water on bone saw.
- NEVER use a scrubber pad, steel wool, or abrasive material to clean bone saw.
- **Allow the parts to air dry before placing them back on bone saw.**

## BONE SAW DISASSEMBLY, CLEANING & SANITIZING

1. Make sure the unit is turned OFF and unplugged.
2. Wear cut resistance gloves before handling the saw blade.
3. Open the door by turning door locking knobs in clockwise direction.
4. Remove the door by lifting it upward.
5. Use your left hand to hold the blade while the right-hand releases it by pushing down the blade tension regulator.



6. Remove impeller guide from working table.
7. Remove upper pulley by lifting it upward then outward.
8. Remove the water tray from the base.
9. Clean and sanitize all removed parts with a neutral detergent and warm water solution to remove fatty oils. **DO NOT** soaks your removed parts.
10. Clean and sanitize the rest of the machine with a neutral detergent and warm water solution.
11. Make sure that all parts and surfaces are fully air dry before reassembling the unit.
12. Close the door and tighten both upper and lower door locks.





## NOTICE:

1. During remounting saw blade, make sure the teeth pointing downward.
2. The right side of the saw blade need to be in between of the meat scraper.
3. Make sure the teeth of the blade should be sitting out on the edge of the pulley.
4. After installing the blade, rotate upper pulley manually to make sure the blade run smoothly.



**Video tutorial can be obtained from KitchenWare Station customer service team via E-mail**

## MAINTENANCE

**IMPORTANT:** To maintain the appearance and increase the service life, the following rules must be abided:

- Disconnect the power cable from the socket when not in use.
- Use a neutral detergent to clean the machine. The pH for a natural detergent should be at 7 or no higher than 8. A detergent that contains too much acidic or alkaline could damage the appearance of the machine.
- Never use abrasive products, chlorate substances, wire wools, brushes of any type, scrapers, etc. to clean the machine.
- Do not lay objects on the machine and make sure that the place of storage is dry, not humid, dust-free, clean and free from insects or other animals and protected against bad weather conditions or other agents (for example, atmospheric agents, drops of water or other liquids, pollution) which might damage it; the place must not be subject to considerable temperature ranges;

**WARNING!** The machine must never be washed with pressurized water jets.

**WARNING!** The machine does not need lubrication or greasing since it is equipped with self-lubricating bearings.



**WARNING!** After a thorough visual check at the beginning of each shift, pay attention to:

- The cleanness inside the machine while paying special attention to the areas close to the pulleys; if necessary, clean and sanitize them;
- The cleanness of the water tray gathering the processed waste and liquid; if necessary, clean and sanitize it;
- The condition of the power cable located outside the machine body;
- The condition of the on-off switch (check whether there are cracks, splintering, scratches, distortions, cuts, etc.)

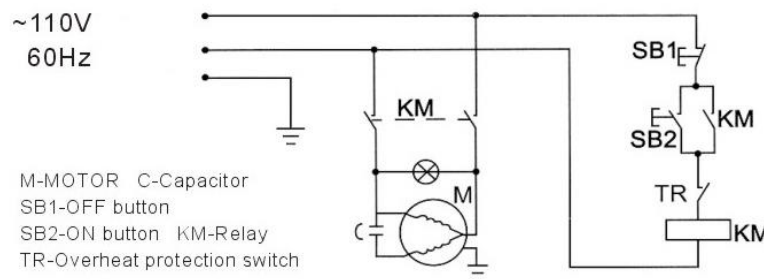
If damaged or bad working components are detected, do not allow staff to use the machine and put a warning about the prohibition on it; then contact the dealer or KitchenWare Station for further assistance.

## TECHNICAL PARAMETERS

Model	B-210	B-310
Rated Voltage / V	AC 110V / 60Hz	AC 110V / 60Hz
Power	1900W ; 2.5HP	3800W ; 5HP
Rotational Speed	1420 r/min	1420 r/min
Amps	20A	40A
Saw Blade Dimension	.02" T x 0.6" W x 65" L *	.02" T x 0.78" W x 78.7" L *
Cutting Thickness	0.2 ~ 6.1 inch	0.2 ~ 7.9 inch
Cutting Height	< 7 inches	< 10 inches
Working Table Dimension	19.3" L x 15.5" W	22" L x 16.9" W
Packaging Dimension	23" L x 23" W x 36" H	25" L x 25" W x 45" H
N.W.	110 lbs.	155 lbs.

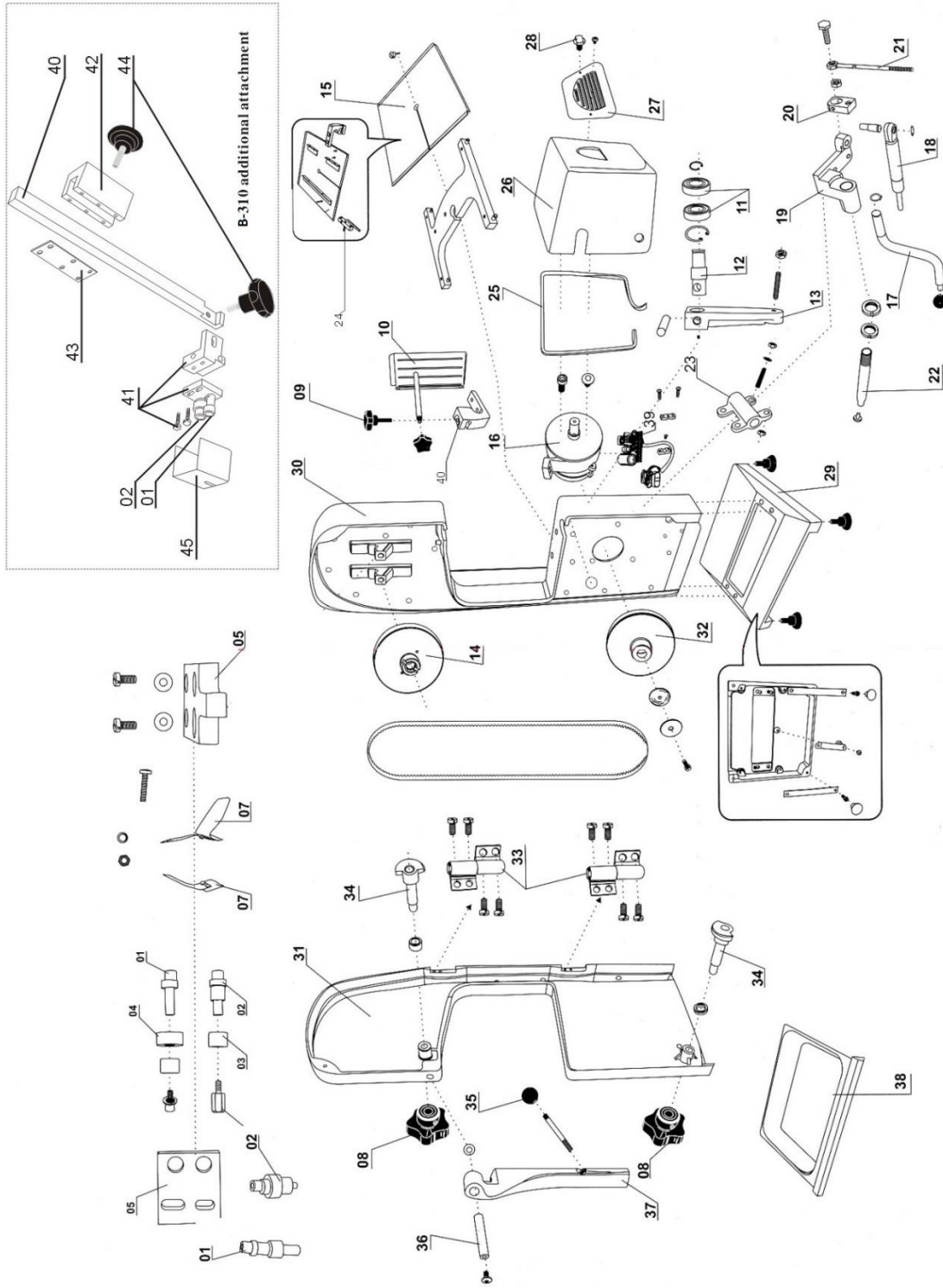
\* T= Thickness W= Width L= Length

Circuit Diagram for B-210, B-310 Bone Saw Machine



Models:

B-210, B-310



<b>Part No.</b>	<b>Description</b>	<b>Part No.</b>	<b>Description</b>
1	ECCENTRIC SMALL SHAFT	24	DISMANTLING TOOL
2	CHAMPION WHEEL AXLE	25	MOTOR HOUSING SEAL
3	CLAMPING SLEEVE	26	MOTOR HOUSING
4	POSITIONING WHEEL	27	MOTOR HOUSING HEAT SINK
5	MEAT SCRAPING SEAT	28	LOCKING NUT
6	CLAMPING SCREW	29	BASE
7	MEAT SCRAPER	30	BODY
8	DOOR LOCKING KNOB	31	DOOR
9	GAUGE PLATE KNOB	32	LOWER PULLEY
10	GAUGE PLATE	33	HINGE
11	DRIVEN WHEEL BEARING	34	DOOR LOCK
12	DRIVEN AXLE	35	MEAT PUSHER HANDLE
13	DRIVEN AXLE STAND	36	MEAT PUSHER LOCK
14	UPPER PULLEY	37	MEAT PUSHER
15	WORKING TABLE	38	WATER TRAY
16	MOTOR	39	ELECTRIC ASSEMBLY
17	BLADE TENSION REGULATOR	40	SAW BLADE SUPPORTING FRAME
18	PNEUMATIC SPRING	41	SAW BLADE CLAMPING FRAME
19	MOTOR TENSIONING SEAT	42	SUPPORTING FRAME CLAMPING CASE
20	TENSIONING SEAT ROTATION BLOCK	43	GASKET
21	MOTOR TENSIONING BOLT	44	BELLOWS HANDLE
22	MOTOR OVERTURNING AXLE	45	CLAMPING DECORATIVE COVER
23	MOTOR OVERTURNING EXLE SEAT		



## TROUBLESHOOTING

Issue	Cause	Solution
Machine does not start.	Lack of power from the electrical network.	Restore the supply of power from the electrical network.
	Machine's On-Off switch is in "o" position.	Push the green button to "I" position.
	The door is not closed and tightly locked.	Close the door, and turn the door locking knobs counterclockwise to lock the door.
	Damaged On-Off switch.	Contact dealer or KitchenWare Station customer service team to have the On-Off switch replaced.
Machine does not stop.	Damaged On-Off switch.	Contact dealer or KitchenWare Station customer service team to have the On-Off switch replaced.
	Damaged motor.	Contact dealer or KitchenWare Station customer service team to have the On-Off switch replaced.
Machine shut down suddenly.	Motor overheated.	Turn the machine off and let the machine rest and cool down
	Insufficient power supply.	Make sure to have enough amps to support the machine.
Machine trip the breaker.	Insufficient power supply.	Make sure to have enough amps to support the machine.
Machine go up and down in speed, then shut down.	Bone or meat pieces goes in between the blade and pulley.	Stop the machine. Let it cool down, then remove the blade and clean out the meat and bone pieces before operating again.



## CUSTOMER CARE

If you should ever have questions or require service, training, spare parts or additional manuals of this bone saw, please contact KitchenWare Station Customer Service Department.

KitchenWare Station, LLC

13732 Milroy Pl

Santa Fe Springs, CA 90670

Toll Free: 1-888-505-3698 (Monday – Friday 10:00am – 5pm PST)

Email: [Customerservice@kitchenwarestation.com](mailto:Customerservice@kitchenwarestation.com)

Official Website: <http://www.kitchenwarestation.com>

NOTE: Spare Parts can be purchase directly on KitchenWare Station official website or contact customer service department if part not found.



## LIMITED WARRANTY

Thank you for purchasing KitchenWare Station's product. This bone saw machine was tested and meets our stringent quality standards. This product is warranted to be free from manufacturing defects under normal/ proper use and conditions for 1 year.

To register your warranty for this product, complete the warranty registration form provided in the package, and send it back to us. Or register online by visiting [www.kitchenwarestation.com/registration](http://www.kitchenwarestation.com/registration).

If you experience unsatisfactory operation, first refer to the troubleshooting section in the manual to ensure that it is not due to care or cleaning.

If you have any questions or comments, please do not hesitate to Email our customer service team: [customerservice@kitchenwarestation.com](mailto:customerservice@kitchenwarestation.com) . Please specify the model number and order ID so our customer service department can assist you.

---

KitchenWare Station's obligation and liability under this warranty is expressly limited to providing parts for equipment that proves to be manufacturing defects under normal/ proper use within the applicable warranty period.

This warranty does not apply to defects due directly or indirectly to fire, water, burglary, misuse, abuse, negligence, accidents, repairs, alterations, lack of maintenance, punitive damages, loss of use, down time, lost profit, improper installation by unauthorized persons, low voltage conditions, inadequate wiring or normal wear and tear. Defects mentioned above are not manufacturing defects and are strictly the responsibility of the purchaser. Under no circumstances will KitchenWare Station be liable for incidental or consequential damages resulting from defective products. Seller shall in no event be liable for death, injuries to persons or property, or for incidental, contingent, special, or consequential damages arising from the use of our products.

Warranty valid only in the 48 contiguous United States plus the District of Columbia. KitchenWare Station reserves the right to change the price and specifications of the equipment and/ or material without notice. Prices are F.O.B plant of manufacture.

Any instructions or warranty included in this manual are based on the latest data available at the time of publication. KitchenWare Station reserves the right to make changes or improvements at any time without notice. For the most up to date instructions and warranty information, please visit our official website.

To receive warranty instructions and return authorization, please email KitchenWare Station Customer Service.

For more information regarding warranty and limitation, please visit [www.kitchenwarestation.com/warranty-information/](http://www.kitchenwarestation.com/warranty-information/)

