

**IMPORTANT WARRANTY INFORMATION PLEASE READ  
FILL OUT AND RETURN ENCLOSED WARRANTY CARD**

THIS WARRANTY COVERS:  
1561- LEM® Electric Tabletop Meat Saw  
THE WARRANTY IS EXTENDED TO THE ORIGINAL PURCHASER ONLY

**WARRANTY DURATION:** This product is warranted to the original purchaser for a period of two (2) years from the original purchase date. **EACH UNIT COMES WITH A WARRANTY CARD, WHICH MUST BE FILLED OUT COMPLETELY AND RETURNED IMMEDIATELY, WITH A COPY OF THE PURCHASING RECEIPT. FAILURE TO RETURN YOUR WARRANTY CARD WILL LIMIT WARRANTY TO 90 DAYS WITH PROOF OF PURCHASE.**

**WARRANTY COVERAGE:** This product is warranted against defective materials or workmanship. The warranty is void if the product has been damaged by accident, misuse, neglect, modification or improper service or repairs by unauthorized personnel. It is also void if damaged in shipment or by other causes not arising out of defects in the materials or workmanship. This warranty does not extend to any units which have been in violation of written instructions furnished. This warranty covers only the product and its specific parts, not food or other products processed in it.

**WARRANTY DISCLAIMERS:** This warranty is in lieu of all warranties expressed or implied, and no representative or person is authorized to assume any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance under any theory of sort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability or breach of contract. The manufacturer declines all responsibility for damage to persons, things or animals arising from the failure to comply with the norms contained in this manual. The manufacturer reserves the right to make modifications at anytime to the models while maintaining the main characteristics described herein. The manufacturer also declines all responsibility for any errors in compiling this manual.

**WARRANTY PERFORMANCE:** During the warranty period, a product with a defect will either be repaired or replaced after the product has been inspected by an LEM Service Technician. LEM RESERVES THE RIGHT TO REFUSE WARRANTY PERFORMANCE OR PRODUCT EVALUATION UNLESS THE ORIGINAL SALES RECEIPT OR THE WARRANTY CARD IS ON FILE. The repaired product will be in warranty for the balance of the warranty period. No charge will be made for such repair or replacement.

**IMPORTANT NOTICE:** If any parts are missing or defective, please contact our Customer Service Department for assistance at 877-536-7763 (M-F 8:30am to 4:30pm EST). **DO NOT RETURN TO THE STORE WHERE THE PRODUCT WAS PURCHASED.** LEM Products is not responsible for, or will not cover under warranty, missing or damaged parts on discounted/clearance, resale or final sale items where the seller may not be able to guarantee full functionality or completeness of the unit.

**LEM PRODUCTS MERCHANDISE RETURN POLICY WARRANTY SERVICE:** To obtain service under terms of this warranty, please contact us at 877-536-7763 to obtain authorization prior to returning the merchandise. No merchandise will be accepted without prior authorization. Prior to returning the product for warranty repair the product must be thoroughly cleaned and free from any food particles or other debris. Failure of the purchaser to comply with this standard may result in the unit being returned without repair. In some cases, a \$50 cleaning surcharge may apply. Please return the product prepaid in the original packaging if possible, enclose a copy of your receipt, (keep a copy of your proof-of-purchase for your records) and include a written explanation of the issue. Ship to LEM Products, 4440 Muhlhauser Road, Suite 300, West Chester, OH 45011. LEM Products is not responsible for damage incurred in shipping, make certain to pack product properly. Return shipping charges are the responsibility of the purchaser. Packages returned to LEM should be insured for the value of the product to cover any damages that may occur during shipping.

Revised July 29, 2021



# ELECTRIC TABLETOP MEAT SAW

## USE & MAINTENANCE

SKU #1561



**2 YEAR  
WARRANTY**

## ⚠ GENERAL WARNINGS ⚠

Read and understand all instructions. Failure to follow all instructions listed below, may result in electric shock, fire and/or serious personal injury. Save these instructions and ensure any user has read them prior to usage.

1. **KNOW YOUR MEAT SAW.** All users should read the operator's manual carefully. Learn the applications and limitations as well as the specific potential hazards related to this tool. Keep manual with unit.
2. **GUARD AGAINST ELECTRICAL SHOCK** by preventing body contact with grounded surfaces. For example: pipes, radiators, ranges, refrigerator enclosures.
3. **KEEP GUARDS IN PLACE** and in good working order. Do not tamper, bypass, or remove fixed guards, safety interlock electrical switches or any other safety devices they are there for your safety.
4. **REMOVE ADJUSTING WRENCHES.** Form habit of checking to see that adjusting wrenches are removed from tool before turning it on.
5. **KEEP WORK AREA CLEAN AND WELL LIT.** Cluttered or dark work areas may cause accidents or injury. Keep floor free of obstructions.
6. **DO NOT USE IN DANGEROUS ENVIRONMENTS.** Do not use unit near gasoline or other flammable liquids, in damp or wet locations or expose them to rain.
7. **KEEP CHILDREN AND VISITORS AWAY.** All visitors should wear safety glasses and be kept a safe distance from work area. Set up and store the product out of reach of children.
8. **ALWAYS WEAR ANSI APPROVED SAFETY GLASSES WITH SIDE SHIELDS AND HEARING PROTECTION.** Everyday eyeglasses have only impact-resistant lenses, they are NOT safety glasses.
9. **MAKE WORKSPACE CHILDPROOF** with padlocks and safety off button engaged.
10. **DON'T FORCE MEAT PAST BLADE.** It will do the job better and safer at the feed rate for which it was designed.
11. **USE THE RIGHT TOOL.** Do not force the tool or attachment to do a job for which it was not designed.
12. **DO NOT USE THE UNIT WITH AN EXTENSION CORD.** It may cause a decrease in electrical current, causing the motor to be over worked and possibly catch fire.
13. **DRESS PROPERLY.** Do not wear loose clothing, gloves, neckties, or jewelry. They can get caught and draw you into moving parts. Electrically non-conductive clothes and protective, nonskid footwear are recommended. Also wear protective hair covering to contain long hair.
14. **DON'T OVERREACH.** Keep proper footing and balance at all times.
15. **MAINTAIN UNIT WITH CARE.** Keep tools sharp and clean for better and safer performance.
16. **DISCONNECT UNIT.** When not in use, before servicing, or when changing attachments, blades, cutters, etc., all units should be disconnected from power source.
17. **AVOID ACCIDENTAL STARTING.** Be sure safety switch is in off position when plugging in unit.
18. **CHECK DAMAGED PARTS.** Before further use of the tool, a guard or other part that is damaged should be carefully checked to determine that it will operate properly and perform its intended function. Check for alignment of moving parts, binding of moving parts, breakage of parts, mounting and any other conditions that may affect its operation. A guard or other part that is damaged must be properly repaired or replaced by an authorized service center to avoid risk of personal injury.
19. **USE THE RIGHT DIRECTION OF FEED.** Feed meat into a blade or cutter against the direction or rotation of the blade or cutter only.
20. **NEVER LEAVE TOOL RUNNING UNATTENDED. TURN THE POWER OFF AND UNPLUG POWER SUPPLY. BLADE COASTS AFTER BEING TURNED OFF.** Don't leave tool until it comes to a complete stop.
21. **DO NOT ABUSE CORD.** Never yank cord to disconnect from receptacle. Keep cord from heat, oil, and sharp edges, and arrange to avoid tripping hazards and being pulled on by children.
22. **INSPECT CORDS AND PLUGS PERIODICALLY.** If damaged, do not use until it has been repaired by a qualified service technician at an authorized service facility.
23. **GROUND ALL TOOLS.** If tool is equipped with three-prong plug, it should be plugged into a three-hole electrical receptacle.
24. **CHECK WITH QUALIFIED ELECTRICIAN** or service personnel if the grounding instructions are not completely understood or if in doubt as to whether the tool is properly grounded.
25. **DO NOT MODIFY** the plug provided. If it will not fit the outlet, have the proper outlet installed by a qualified electrician. Do not use an adapter or cut off the third prong.

## TROUBLE SHOOTING

PROBLEM	CAUSE	SOLUTION
Motor will not run	1.) Saw is not plugged in. 2.) Circuit breaker on outlet is popped. 3.) Blade is binding. 4.) Emergency stop is engaged. 5.) The door to the saw case is not closed and magnetic switch is not engaged.	1.) Plug saw into properly grounded power outlet. 2.) Reset circuit breaker to outlet. 3.) Removed jammed material. 4.) Twist and release emergency stop. 5.) Close and latch door closed.
Saw slows down when	1.) Cutting too small radius. 2.) Dull blade.	1.) Stop feeding and back up the cutting material slightly until the meat saw speeds up. 2.) Replace blade.
Blade breaking	1.) Too much blade tension. 2.) Kink in blade cause by cutting too small radius or turning the material too fast when cutting.	1.) Adjust tension. 2.) Cut straight through only.
Saw is noisy when running	1.) Too much blade tension. 2.) Blade guides are in contact with the blade.	1.) Adjust tension. 2.) Adjust blade guides.
Blade will not cut straight	1.) Blade guides are not properly adjusted. 2.) Worn or defective blade.	1.) Adjust blade guides. 2.) Replace blade.
Motor runs but blade does not turn	1.) Tension not set properly.	1.) Tighten blade tension.

### ⚠ CAUTION ⚠

**Turn saw OFF by engaging the safety off and then unplug from the outlet when not in use. Allow unit to cool before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.**

### ⚠ WARNING ⚠

**Please note the maximum operation time (without interruption) of 15 minutes. Allow the unit to cool down for 5 minutes before further use.**

## CLEANING AND MAINTENANCE



### WARNING

When servicing use only identical replacement parts. Use of other parts can create a hazard or cause product damage and may void warranty.



### WARNING

Always wear eye protection with side shields mark to comply with ANSI Z87.1 during product operation.



### WARNING

Before performing any maintenance, make sure the saw is unplugged from the power supply and the switch is in the off position. Failure to heed this warning could result in serious personal injury.

Turn off and disconnect plug from outlet prior to cleaning or maintenance.

The machine must be thoroughly cleaned before first use. Pay particular attention to cleaning the parts that come in direct contact with food.

It is extremely important to clean all food debris from saw after every use. Debris left on the machine may harbor bacteria that could cause extreme illness or even death.

Hand wash all removable parts and wipe down non removable parts with hot soapy water. Use a brush or compressed air to spray out small holes. Do not use harsh detergents such as benzene or alcohol.

Do not spray the saw frame with water. Doing so may cause damage to the internal parts of the saw which may void your warranty.

It is recommended that the gears, gasket and cylinder interior are lightly moistened or sprayed with cooking oil or food grade silicon spray after each cleaning.

Carefully remove the saw blade and hand wash in hot soapy water. It is highly recommended you wear cut resistant gloves any time when handling the blade. **CAUTION: BLADE IS SHARP!**

If blade is not cutting as well as it did in the beginning it may have gotten dull, prior to using the saw again replace the saw blade with a new sharp blade. (Call LEM Products at 877.536.7763 to purchase replacement parts.) Ensure the cutting teeth of the blade are pointing downward toward the table.

Empty the dust container and wash in hot soapy water. Remove residue from inside the saw frequently, wipe with a damp soapy cloth.



### CAUTION

Meat saw is equipped with 3-prong plug. It should be plugged into a 3-hole electric receptacle. Do not modify the plug provided. If it will not fit the outlet, have the proper outlet installed by a qualified electrician. Do not use an adapter or cut off the third prong.

## ⚠ GENERAL WARNINGS ⚠

26. **KEEP TOOL DRY, CLEAN, AND FREE FROM OIL AND GREASE.** Always use a clean cloth when cleaning. Never use brake fluids, gasoline, petroleum-based products, or any solvents to clean tool.
27. **STAY ALERT AND EXERCISE CONTROL.** Watch what you are doing and use common sense. Do not operate tool when you are tired. Do not rush.
28. **DO NOT USE TOOL IF SWITCH DOES NOT TURN IT ON AND OFF.** Have defective switches replaced by an authorized service center.
29. **BEFORE MAKING A CUT, BE SURE ALL ADJUSTMENTS ARE SECURE.**
30. **NEVER TOUCH BLADE** or other moving parts during use.
31. **NEVER START A TOOL WHEN ANY ROTATING COMPONENT IS IN CONTACT WITH THE ITEM BEING CUT .**
32. **WARNING:** Do not use while under the influence of alcohol or prescription or non-prescription drugs as these may impair user's ability to properly assemble or safely operate the appliance.
33. **WHEN SERVICING** use only identical replacement parts. Use of any other parts may create a hazard or cause product damage and will void your warranty.
34. **USE OF ACCESSORIES NOT RECOMMENDED MAY CAUSE PERSONAL INJURY.**
35. **DOUBLE CHECK ALL SETUPS.** Make sure blade is tight and not making contact with saw or workpiece before connecting to power supply.
36. The product is designed exclusively for **DOMESTIC USE** and not for commercial purposes.

## 37. SAVE THESE INSTRUCTIONS

## ⚠ SAFETY RULES ⚠

Read and understand all instructions. Failure to follow all instructions listed below, may result in electric shock, fire and/or serious personal injury.

1. **NEVER OPERATE THE SAW ON THE FLOOR.** Use appliance only on a level, stable surface to prevent tipping.
2. **SAW IS HEAVY.** Only place on table or surface that can support the weight of saw. Do not use saw on cart with casters or wheels
3. **AVOID AWKWARD OPERATIONS AND HAND POSITIONS** where a sudden slip could cause your hand to move into the blade. ALWAYS make sure you have good balance and do not lean on Meat Saw.
4. **ALLOW THE MOTOR TO COME UP TO FULL SPEED** before starting a cut to avoid binding or stalling.
5. **REPLACEMENT PARTS.** All repairs, whether electrical or mechanical, should be made by a qualified service technician at an authorized service center.
6. **MAKE SURE WORK AREA HAS AMPLE LIGHTING** to see the work and that no obstructions will interfere with safe operation BEFORE performing any work using your saw.
7. **CHECK AND ADJUST BLADE GUIDE SETTINGS BEFORE USE.**
8. **DO NOT USE SAW FOR NON-FOOD PRODUCTS.**
9. **ENSURE MEAT SAW IS PROPERLY ASSEMBLED AND SAFELY SETUP BEFORE USE.**
10. **CAUTION: NEVER PUT FINGERS NEAR BLADE WHILE IN OPERATION.** Wait until all parts have come to a complete stop and disconnect from the power source before removing or changing any parts of the appliance.
11. **WARNING: BLADE CONTINUES TO MOVE WHEN SAW HAS BEEN TURNED OFF.** Do not manually stop or slow blade after turning off the saw. Wait until all moving parts have stopped before attempting to remove meat near the blade or dismantle or clean the saw.
12. **USE HEAVY DUTY CUT RESISTANT GLOVES WHEN CHANGING BLADE, BUT NOT WHEN CUTTING MEAT WITH SAW.**
13. **DO NOT REMOVE JAMMED CUTOFF PIECES UNTIL BLADE HAS COME TO COMPLETE STOP.**
14. **DO NOT STOP MEAT SAW BY THRUSTING SOMETHING AGAINST CUTTING EDGE OR SIDE OF BLADE** immediately after the power has been shut off.
15. **NEVER USE FINGERS TO PUSH FOOD ACROSS CUTTING BLADE.** Food Fence and food pusher should always be in place when in use. A block may be used to help guide the meat into the blade
16. **KEEP HANDS AWAY FROM CUTTING AREA.** Do not hand hold pieces so small that your fingers go under the blade guard. Do not reach underneath work or in blade cutting path with your hands and fingers for any reason.
17. **NEVER CUT MORE THAN ONE PIECE AT A TIME** or stack more than one workpiece on the saw table at a time.

## ⚠ SAFETY RULES ⚠

18. **THIS DOORS MUST BE CLOSED AND SAFETY GUARDS IN PLACE BEFORE OPERATING.** Door must be closed to engage safety button.
19. **MAINTAIN PROPER ADJUSTMENT OF BLADE TENSION AND BLADE GUIDES.**
20. **DO NOT OPERATE WITH A DAMAGED POWER SUPPLY CORD,** it must be replaced only by an authorized service center to avoid risk.
21. **MAINTENANCE:** For safety purposes, maintenance should be regularly performed by a qualified technician. DO NOT attempt to repair or adjust any electrical or mechanical functions on this appliance without contacting LEM repair technician Toll Free at 877-536-7763.
22. The manufacturer declines any responsibility in the case of improper use of this product. Improper use of this product voids the warranty.
23. **INDOOR USE ONLY.** To protect against the risk of electrical shock, never immerse the device, cord or plug in water and do not expose the appliance to rain or moisture. **WARNING:** In the event the appliance should fall into water, remove the plug from the wall socket before attempting to remove the unit for the water. If submergence occurs, have the appliance examined by an authorized technician before use.
24. **WARNING:** The warnings, cautions and instructions discussed in this instruction manual cannot cover all possible conditions or situations that could occur. It must be understood by the operator that common-sense must be used.
25. **SAVE THESE INSTRUCTIONS.** Refer to them frequently and use them to instruct other users. If you loan someone this tool, loan them these instructions also.



### WARNING

**Risk of suffocation. Plastic bags can be dangerous. To avoid the risk of suffocation, keep this bag away from babies and children. This bag is not a toy.**



### ELECTRICAL

The appliance must be connected to a dedicated 110/120v AC electric supply only.

The meat saw is equipped with three prong plug, it should be plugged into a three-hole electrical receptacle. Do not modify the plug provided. If it will not fit the outlet, have the proper outlet installed by a qualified electrician. Do not use an adapter or cut off the third prong.

Check with a qualified electrician or service personnel if the grounding instructions are not completely understood or if in doubt as to whether the tool is properly grounded.



### CLEANING

After each use the meat saw and components that have been in contact with meat/bone must be cleaned and sanitized to prevent bacteria and other unhealthy particles from causing sickness or even death.

Never spray water or other liquid substances directly at motor or case of saw, power switch or any other electrical components. Damage to unit may occur.

Thoroughly hand-wash all removable parts in warm soapy water prior to and after every use. Do not soak.

**NOT DISHWASHER SAFE** (discoloration may occur). Do not use harsh detergents (solvents, benzene or alcohol) to clean the saw, damage to finish may occur.



### OPERATING

Please note the maximum operating time (without interruption) of 15 minutes. Allow the unit to cool down for 5 minutes before further use.

Never move appliance while in use.

## PRIOR TO USE

### Follow cleaning and maintenance section.

- Place saw on a level, secure & stable table or counter that is capable of holding the saw's weight.
- Check for damaged parts. Carefully check to ensure the saw will operate properly and perform its intended function repair/replace damaged or worn parts immediately.
- Replacement parts and accessories- Use only identical replacement parts and accessories that are supplied or sold by the manufacture. The use of attachments not recommended or sold by the manufacturer may cause injury, damage to personal property, and may void your warranty.
- Open the door cover, check the blade and wheels tension. Adjust the wheel by the top adjustable screw.

**ATTENTION: IN ORDER TO PROTECT THE SAW BLADE TEETH. THE TEETH NEED TO SIT OUT OF THE WHEEL ABOUT 2-3mm (1/32-1/8") AND TEETH SHOULD BE FACING DOWN TOWARD THE TABLETOP.**

Adjust the cutting thickness and height as needed, adjust the protect Plate/Fence (#5) and the Cutting Height and Blade Guide Assembly (#14) to the correct position prior to turning on the saw.

### Prior to each use:

- Make sure all guards and guides are in place and properly adjusted. Raise and lower the blade guide assembly: Loosen and tighten the knob on the back of the saw case, behind the blade to adjust the upper blade guide assembly. Height should be set to about 3mm (or 1/8") to 6mm (1/4") above the top of the material being cut. Wider gaps will place tension on the blade and increase the risk of breaking. On the blade guide assembly there are 2 blade side guides. These guides should be tightened to the point of just before touching on the running blade.

Adjust the fence for the depth of desired cut thickness: Thickness of cut will be the distance as shown between the saw blade and the fence, you can use the measurements shown on the table as guidance.

- Make sure the wheels and blade are in good condition.
- Make sure the blade is positioned and installed properly on the track and the teeth are pointing downward toward the table.
- Ensure the blade is under proper tension. To adjust the saw blade tension: The upper knob on the saw case will allow you to loosen and tighten the saw blade on the drive and driven wheels. Use this knob to release and reinstall the blade, check blade tension and that the blade is properly placed before every use. Turn the tensioner knob until the blade has full tension and you cannot move the blade off the wheels. Proper blade tension assures a clean cut and a long-lasting blade life. Always lock the case cover before starting the saw. Saw has a sensor on the door if it is not closed and locked in place the saw will not turn on.



### WARNING

**Use meat saw with blades that are sharp, correct size, properly set and otherwise suitable for the job. (e.g. the right tooth pitch, tooth form, blade width). Dull blades require more effort to use and are difficult to control. Inspect blades before each use.**



### CAUTION

**Avoid clogging the filling opening, do not process too large quantities at once. It may be necessary to stop, turn off and unplug the saw and clean the meat dust from the unit.**



### WARNING

**THE SAW WILL BECOME HOT WHILE CUTTING. Allow the saw blade to cool completely before touching. It is recommended to wear cut resistant gloves when handling the saw blade. BLADE IS SHARP!**

## USE

This saw is not intended to cut non-food products. Doing so may cause serious injury!

This saw is meant for straight, through cuts only.

Follow all steps in "Prior to Use" section

Turn the saw on by hitting the green button. **NOTE:** There are 2 off buttons. The button to the right is an emergency safety off and will require a twist to allow the saw to be turned back on. Always use the emergency safety off button to turn the saw off when walking away from the saw.

Stand facing the warning signs on the saw case with the pusher in the upright position put meat on the table in front of you and the saw blade.

Tighten the knob on the fence to set the thickness of cut.

Press the green on button- the blade will begin to spin.

After turning on the saw allow the blade to get to full speed before attempting to cut. Prior to making a cut watch the blade, if you experience excessive vibration or unusual noise, immediately turn off the saw and unplug from outlet. Do not start the saw again until the problem is located and resolved. When turning off the saw allow the blade to spin and come to a stop on its own. Do not force the blade to slow or stop.

Using the attached pusher and keeping your fingers behind the pusher, with a steady even pressure push the meat firmly downward and forward towards the blade and fence to make a straight cut. Do not force. Allow the blade to do the cutting. Always keep your non pushing hand safely positioned behind the saw blade, do not grab food as it is being cut.

Do not attempt to cut pieces that are too small to safely hold.

When all food is sliced turn off the saw and allow it to come to a complete stop, unplug from power source, before cleaning or maintenance.

Saw should easily cut through meat, bone and frozen foods. If it seems difficult discontinue use, turn off and unplug the saw and replace the saw blade.

When cutting meat press all the way past the blade, do not reach to grab cut pieces of meat. Do not make partial cuts. Never attempt to remove food stuck in the moving parts of the saw while the machine is plugged in. Turn off the saw with the safety off button and unplug from outlet and then remove stuck food.

### Before leaving the saw:

- 1.) Press the emergency off button and unplug saw from power source.
- 2.) Never leave saw that is plugged in unattended.
- 3.) Release the tension of the blade. This will extend the life of the meat saw blade.



**WARNING**

**NEVER LEAVE TOOL RUNNING UNATTENDED. TURN THE POWER OFF AND UNPLUG POWER SUPPLY. BLADE COASTS AFTER BEING TURNED OFF.** Don't leave tool until it comes to a complete stop.



**WARNING**

**Hold meat firmly and flat on the table to prevent the stock from turning and drawing your fingers against the blade. Use a push stick when you remove cut pieces from between the fence and saw blade or when your hands are close to the blade. Keep your hands on either side of the blade- not in line with the cutting line and the blade.**



**WARNING**

**DO NOT ABUSE CORD. Never yank cord to disconnect from receptacle. Keep cord from heat, oil, and sharp edges, and arrange to avoid tripping hazards and being pulled on by children.**

## ! OPERATING !

Use meat saw with blades that are sharp, correct size, properly set and otherwise suitable for the job (e.g., the right tooth pitch; tooth form; blade width). Dull blades require more effort to use and are difficult to control. Inspect blades before each use.

Remove all adjusting wrenches from meat saw before turning it on.

Foot switch should not be used with this appliance.

Do not back meat away from the blade while the saw is running. Plan your cuts so you always cut through the meat. If you need to back the meat out, turn the meat saw off and wait for the blade to come to a complete stop. Do not twist or put excessive stress on the blade while backing the meat away.

If you need to stop cutting, hold the material firmly and shut down the saw. Wait for the blade to stop moving before removing the piece.

Hold meat firmly and flat on the table to prevent the stock from turning and drawing your fingers against the blade. Use a push stick when you remove cut pieces from between the fence and saw blade or when your hands are close to the blade. Keep your hands on either side of the blade – not in line with the cutting line and the blade.

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

Avoid clogging the filling opening, do not process too large quantities at once. It may be necessary to stop, turn off and unplug the saw and clean the meat dust from the unit.

Do not remove bone dust or shavings or cuttings from the table by hand or with compressed air. Use a stick or brush. Store the appliance in upright position to extend life of motor.

Turn appliance **OFF** by engaging the safety off, and then unplug from the outlet when not in use. Allow unit to cool before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.

If you forgot to turn off the unit before unplugging the power cord, wait 10 seconds before restoring power.

## FEATURES

The safe use of this product requires an understanding of the information on the tool and in this operator's manual as well as a knowledge of the product you are attempting to use. Before use of this product, familiarize yourself with all operation features and safety rules.

**DUST CONTAINER-** Collect debris when cutting and helps with clean up.

**BLADE TENSION ADJUSTMENT KNOB-** Always make sure the blade has tension and is installed with the teeth pointing down toward the meat you are cutting. In order to protect the saw blade teeth. The teeth need to sit out of the wheel about 1/8" (2-3 mm). The tension adjustment knob is on top of the saw, this knob will allow you to remove and reinstall the blade and should be adjusted prior to every use.

**CUTTING HEIGHT and BLADE GUIDE ASSEMBLY-** Height should be set to about 3 mm (or 1/8") to 6mm (or 1/4") above the top of the material being cut. Wider gaps will place tension on the blade and increase the risk of breaking. Maximum height of food can be 8.5" with the assembly installed.

**FENCE-** Thickness of cut will be the distance as shown between the saw blade and the fence, you can use the measurements shown on the table as guidance. Use the Fence Adjustment knob to change the thickness of the cut. The cutting depth is up to 7.3" (range .15"-7.3").

**MAGNETIC SAFETY SWITCH** Saw case cover must be closed to engage magnetic safety switch. Saw will not run unless switch is engaged.

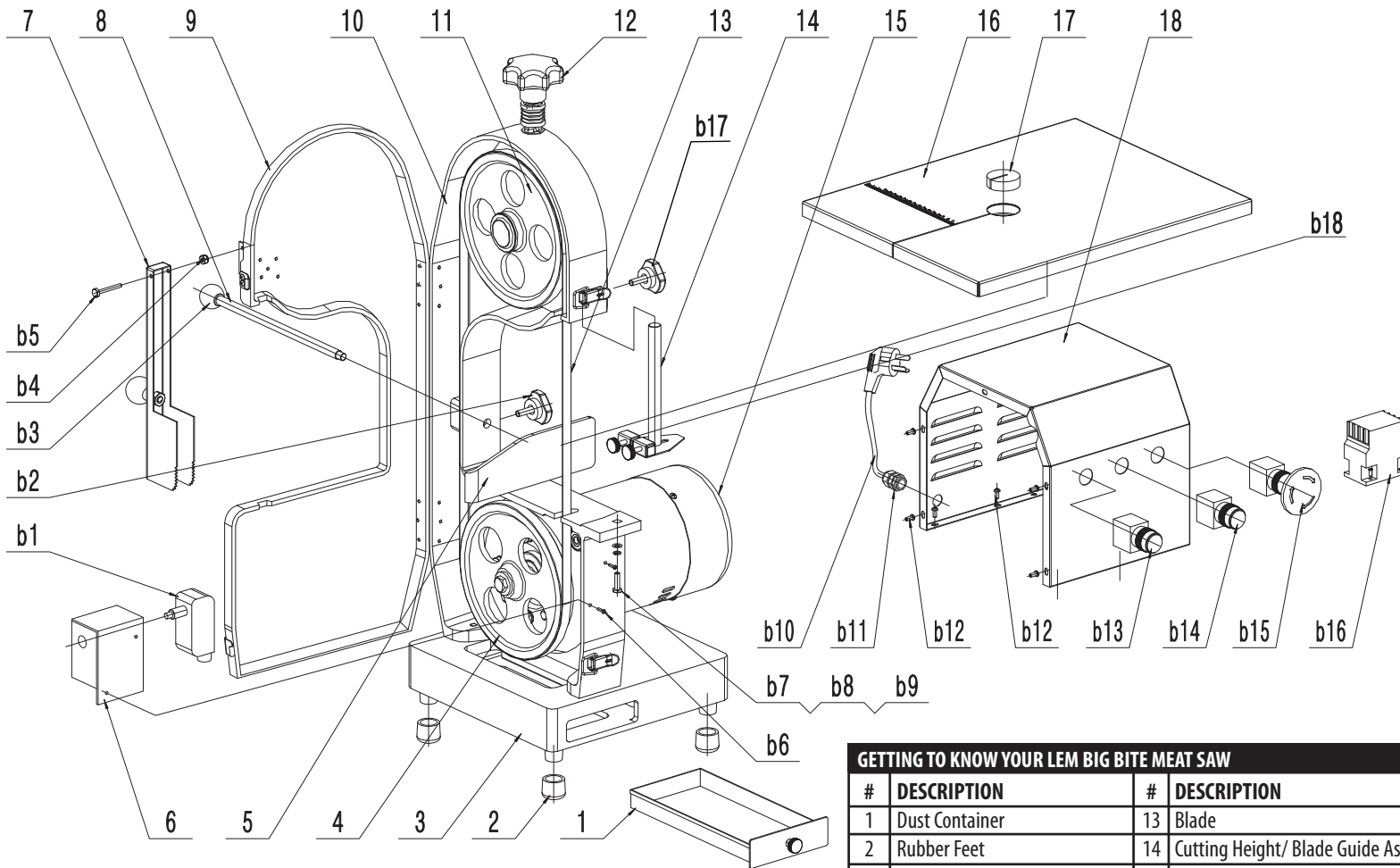
**PUSHER-** Always use the pusher to keep your hands safely away from the blade. With the pusher in the upright position put meat on the table in front of you and the saw blade. Use the pusher to push the meat towards and through the blade.

**EMERGENCY STOP BUTTON-** The button to the right is an emergency safety off and will require a twist to allow the saw to be turned back on. Always use the emergency stop button to turn the saw off when walking away from the saw.

**BLADE-** Saw blade must be installed with the teeth pointing down towards the table. The blade size is L: 1650mm, W: 16mm, Thickness: 0.6mm, 4TPI.

**SIDE GUIDE BLOCKS-** On the blade guide assembly there are 2 blade side guides. These guides should be tightened to the point of just before touching on the running blade.

# FEATURES



## PRODUCT SPECIFICATIONS

### Model # 1561

Voltage	110V	Blade Speed	15/19 meters per second
Frequency	50/60 Hz	Table Size	465 x 365mm/18.31" x 14.37"
Input Power	950W	Cutting Thickness	.15"-7.3"
Output Power	850W	Dust Container	Included
Wheel Diameter	210mm/8.26"	Product Weight	40KG/88.19lb.
Blade Length	L: 1650 mm, W: 16 mm, Thickness: 0.6 mm, 4TPI	Overall Size	440.5 x 475 x 922mm /17.35" x 18.7" x 37.6"

### ⚠ CAUTION ⚠

If you forgot to turn off the unit before unplugging the power cord, wait 10 seconds before restoring power.

## GETTING TO KNOW YOUR LEM BIG BITE MEAT SAW

#	DESCRIPTION	#	DESCRIPTION	#	DESCRIPTION
1	Dust Container	13	Blade	B7	Screw M8x30
2	Rubber Feet	14	Cutting Height/ Blade Guide Assembly	B8	Spring Washer
3	Bottom Plate	15	Motor	B9	Washer
4	Drive Wheel	16	Work Table	B10	Plug
5	Fence	17	Blade Block	B11	Strain Relief Seal
6	Magnetic Safety Switch Set	18	Motor Cover	B12	Cross Screw M5x10
7	Pusher	B1	Magnetic Switch	B13	Start Button
8	Fence Adjustment Bar	B2	Fence Adjustment Knob	B14	Stop Button
9	Main Body Cover	B3	Fence Adjustment Bar Knob	B15	Emergency Stop Button
10	Main Body	B4	Nut M5	B16	AC Contractor
11	Driven Wheel	B5	Screw M5x40	B17	Cutting Height Assembly Knob
12	Blade Tension Adjustment Knob	B6	Cross Screw M5x10	B18	Blade Side Guide Blocks

### ⚠ CAUTION ⚠

Never move appliance while in use.