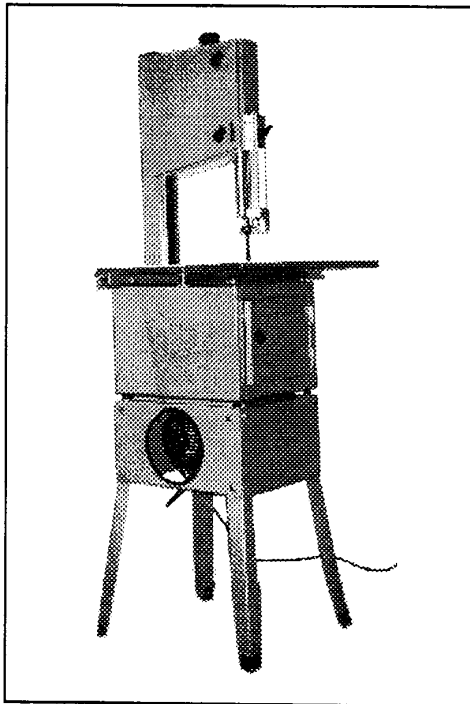


CENTRAL MACHINERY®

MEAT SAW & GRINDER

Model 45006

OPERATING INFORMATION



Distributed Exclusively by



3491 Mission Oaks Blvd., Camarillo, CA 93011
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For technical questions please call 1-800-444-3353

SPECIFICATIONS

ITEM	DESCRIPTION
Motor	3/4 HP
Motor RPM	1700
Electrical Requirements	120 V / 60 Hz / 6.6 Amps (Startup), 3.3 Amps (No Load)
Blade RPM / FPM	372 / 970
Blade Size	76.83" x 5/8"
Table Dimensions	22-3/8" x 17-1/4"
Meat Grinder Dimensions	4-1/2" Mouth x 2-1/4" Throat Diameter

SAVE THIS MANUAL

You will need the manual for the safety warnings and precautions, assembly instructions, operating and maintenance procedures, parts list and diagram. Keep your invoice with this manual. Write the invoice number on the inside of the front cover. Keep the manual and invoice in a safe and dry place for future reference.

GENERAL SAFETY WARNINGS AND PRECAUTIONS

1. **KEEP WORK AREA CLEAN AND DRY.** Cluttered, damp or wet work areas invite injuries.
2. **KEEP CHILDREN AWAY FROM WORK AREA.** Do not allow children to handle this product.
3. **STORE IDLE EQUIPMENT.** When not in use, tools and equipment should be stored in a dry location to inhibit rust. Always lock up tools and equipment and keep out of reach of children.
4. **DO NOT USE THIS PRODUCT IF UNDER THE INFLUENCE OF ALCOHOL OR DRUGS.** Read warning labels on prescriptions to determine if your judgment or reflexes are impaired while taking drugs. If there is any doubt, do not attempt to use this product.

5. **USE EYE AND HEARING PROTECTION.** Wear ANSI approved safety impact eye glasses and ANSI approved hearing protection when using this product. ANSI approved safety impact eye glasses and hearing protection are available from Harbor Freight Tools.
6. **DRESS SAFELY.** Non-skid footwear or safety shoes should be used when working with this product. Do not wear loose clothing or jewelry as they can become caught in moving parts. Wear a protective hair covering to prevent long hair from becoming caught in moving parts.
7. **INDUSTRIAL APPLICATIONS MUST FOLLOW OSHA REQUIREMENTS.**
8. **DO NOT OVERREACH.** Keep proper footing and balance at all times to prevent tripping, falling, back injury, etcetera.
9. **STAY ALERT.** Watch what you are doing at all times. Use common sense. Do not use this product when you are tired or distracted from the job at hand.
10. **CHECK FOR DAMAGED PARTS.** Before using this product, carefully check it will operate properly and perform its intended function. Check for damaged parts and any other conditions that may affect the operation of this product. Replace or repair damaged or worn parts immediately.
11. **REPLACEMENT PARTS AND ACCESSORIES.** When servicing, use only identical replacement parts. Only use accessories intended for use with this product. Approved accessories are available from Harbor Freight Tools.
12. **MAINTAIN THIS PRODUCT WITH CARE.** Keep this tool clean and dry, and keep saw blades clean and sharp for better and safer performance.
13. **MAINTENANCE:** For your safety, service and maintenance should be performed regularly by a qualified technician.
14. **USE THE RIGHT PRODUCT FOR THE RIGHT JOB.** There are certain applications for which this product was designed. Do not use small equipment, tools or attachments to do the work of larger industrial equipment, tools or attachments. Do not use this product for a purpose for which it was not intended.

SPECIFIC PRODUCT WARNINGS AND PRECAUTIONS

1. **GROUND THIS PRODUCT.** The electrical power cord for this product is equipped with a grounded 3-prong plug. Never remove the grounding prong or modify the plug in any way. Do not use adapter plugs with this product. When in use, make

sure this product is always plugged into a grounded 3-hole electrical receptacle with an appropriate breaker switch in-line.

2. **MAKE SURE THE POWER SWITCH IS IN THE “OFF” POSITION BEFORE PLUGGING IN THE POWER CORD.**
3. **DO NOT ABUSE THE POWER CORD.** Do not use the cord to pull the 3-prong plug from a power outlet. Keep cord away from heat, oil, sharp edges, and moving parts. Replace damaged cord immediately. Route the power cord safely. Protect it from being damaged by other equipment in the shop. Do not route the cord where it can be walked on or tripped over.
4. **IF YOU USE AN EXTENSION CORD, MAKE SURE TO USE ONLY UL APPROVED CORDS HAVING THE CORRECT GAUGE AND LENGTH. (SEE FIGURE A.)**

Nameplate Amperes	Extension Cord Length					
	25'	50'	75'	100'	150'	200'
0 - 5	16	16	16	14	12	12
5.1 - 8	16	16	14	12	10	—
8.1 - 12	14	14	12	10	—	—
12.1 - 15	12	12	10	10	—	—
15.1 - 20	10	10	10	—	—	—

FIGURE A

5. **MAINTAIN A SAFE WORK ENVIRONMENT.** Do not use this product in or near damp or wet areas. Do not expose this product to rain. Keep work area well lit. Make sure there is adequate surrounding work space. Use this product in a well ventilated area. Do not operate this product in the presence of flammable liquids, gases, or dust. To avoid accidental electric shock, do not let your body come in contact with grounded surfaces such as pipes, radiators, ranges and refrigerators.
6. **DO NOT FORCE THE EQUIPMENT.** This product will do the work better and safer at the speed and capacity for which it was designed.
7. **KEEP ALL GUARDS IN PLACE AND IN WORKING ORDER.**
8. **REMOVE ALL ADJUSTING WRENCHES FROM THE MEAT SAW AND GRINDER BEFORE TURNING IT ON.**

9. **AVOID UNINTENTIONAL STARTING.** Make sure you are prepared to begin work before turning the START switch on.
10. **BEFORE USING THE MEAT SAW AND GRINDER, MAKE SURE THE SAW BLADE IS PROPERLY MOUNTED.** Make sure the Saw Blade is balanced, its tension and tracking are properly adjusted, its teeth point downward and toward the left side of the Table, and it is not bent or cracked. **CAUTION: ALWAYS WEAR HEAVY DUTY GLOVES WHEN HANDLING AND ADJUSTING THE SAW BLADE.**
11. **ALLOW THE SAW BLADE AND GRINDER UNIT TO SPIN UP TO FULL SPEED BEFORE FEEDING MEAT INTO IT.** When turning it off, allow the Saw Blade and Meat Grinder to spin down and stop on its own.
12. **DO NOT FORCE THE MATERIAL INTO THE SAW BLADE AND GRINDER UNIT.** Apply moderate pressure, allowing the Saw Blade and Grinder unit to cut and grind without being forced.
13. **NEVER ATTEMPT TO REMOVE MATERIAL STUCK IN THE MOVING PARTS OF THE MEAT SAW AND GRINDER WHILE THE MACHINE IS PLUGGED IN AND RUNNING.**
14. **THE SAW BLADE WILL BECOME HOT WHILE CUTTING.** Allow the Saw Blade to completely cool before touching.
15. **WHENEVER POSSIBLE, USE CLAMPS OR OTHER SAFE, PRACTICAL WAYS TO HOLD AND SUPPORT THE MEAT BEING CUT.** Do not attempt to cut material that does not have a flat surface, unless a suitable support is used.
16. **ALWAYS ADJUST THE BLADE GUIDE ASSEMBLY** about 1/2" above the meat being cut.
17. **TURN OFF THE MEAT SAW IF THE MATERIAL IS TO BE BACKED OUT OF AN UNCOMPLETED CUT.**
18. **ALWAYS KEEP HANDS AND FINGERS AWAY FROM BLADE.**
19. **ALWAYS DISCONNECT THE MEAT SAW AND GRINDER FROM IT'S ELECTRICAL SUPPLY SOURCE WHEN NOT IN USE, AND BEFORE PERFORMING ANY SERVICES OR MAINTENANCE** such as leaving the work area, moving the tool from one location to another, changing the saw blade, cleaning debris from the unit, etcetera.
20. **ALWAYS USE THE MEAT PUSH ROD (PART #115) WHEN OPERATING THE MEAT GRINDER.** Never use your hands, fork, spoon or other utensil.

21. **CAUTION: TO AVOID HEALTH HAZARDS:** Before assembling, thoroughly wipe off all Meat Grinder parts with a clean cloth. Clean all unassembled Meat Grinder parts in a dishwasher. After assembly, test the Meat Grinder by running several slices of day-old bread through the product to ensure that all parts are working properly. Clean the Meat Grinder after every operation using warm water and a mild anti-bacterial detergent. Failure to follow these precautions may result in serious illness due to food poisoning.
22. **ONLY LOCATE THE MEAT SAW AND GRINDER ON A FLAT, LEVEL SURFACE THAT IS CAPABLE OF SUPPORTING THE WEIGHT OF THE TOOL AND THE WORKPIECES, AND IS CAPABLE OF WITHSTANDING THE VIBRATION OF THE TOOL.**

UNPACKING

When unpacking, check to make sure all parts shown on the Parts Lists (pages 16, 17) are included. If any parts are missing or broken, please call Harbor Freight Tools at the number shown on the cover of this manual as soon as possible.

ASSEMBLY AND OPERATING INSTRUCTIONS

NOTE: For additional references to the parts listed below, refer to pages 16 through 20 of this manual. Caution: Always make sure the electrical Cord with Plug (#146) is disconnected when assembling, making adjustments, servicing, or performing maintenance.

To Assemble The Legs:

1. With the help of another person, carefully set the Meat Saw/Grinder on its back on a flat, level surface.
2. To assemble the Legs (part #121) to the Meat Saw Frame (part #1), position the four Legs on the *inside* corners of the Meat Saw Frame. Then, firmly connect the Legs to the Meat Saw Frame, using the sixteen Hex Bolts (part #85) and sixteen Nuts (part #133). Insert the four Rubber Foot Shoes (part #147) onto the four Legs.
3. With additional help, carefully set the Meat Saw/Grinder upright on its Legs. (See Figure B and Assembly Diagram on pages 18 through 20.)

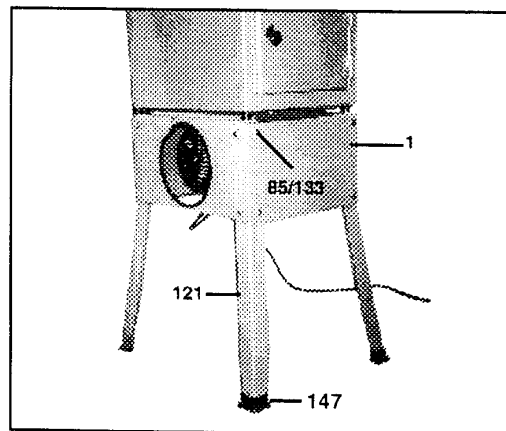


FIGURE B

To Assemble The Table:

1. First, temporarily remove the two Socket Set Screws (part #102) and two Nuts (part #35) located on each end of the Table (part #100). **(See Figure C.)**
2. *Loosely* attach the Left Table Rail (part #60) and Right Table Rail (part #61) to the Meat Saw Frame (part #1), using four Hex Bolts (part #58) and four Nuts (part #35). **(See Figures D, E, and Assembly Diagram on pages 18 through 20.)**

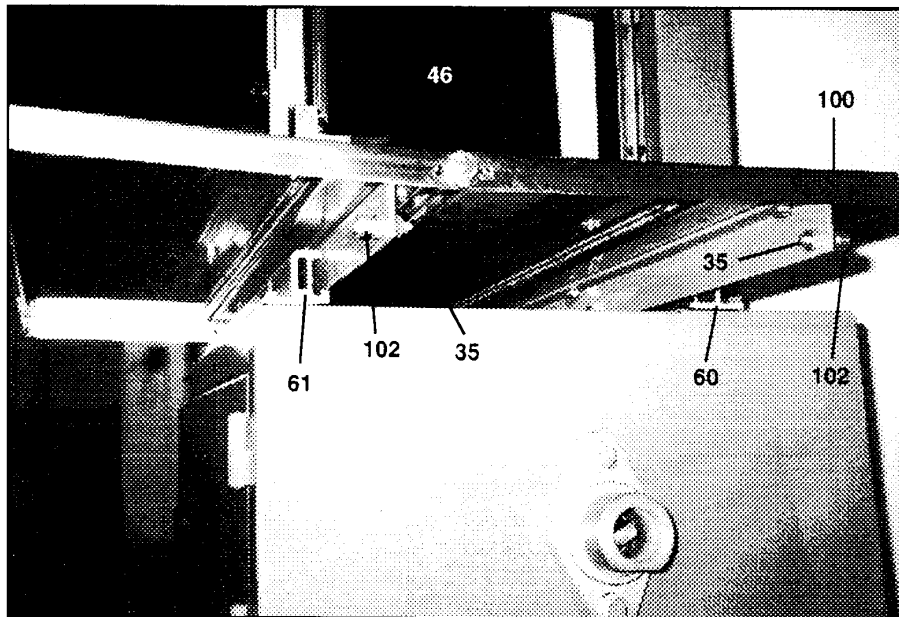


FIGURE C

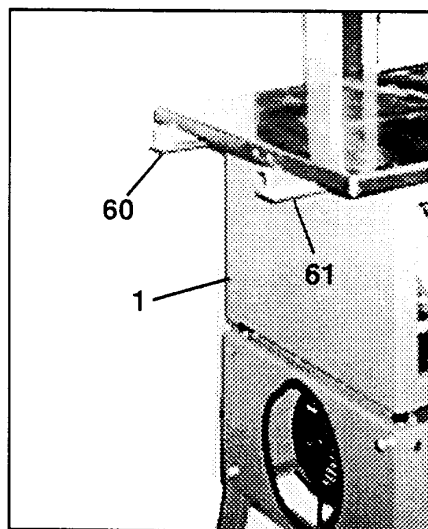


FIGURE D

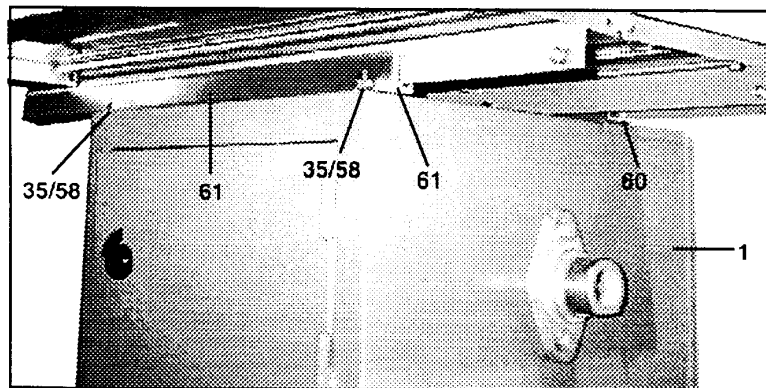


FIGURE E

3. Wrench tighten the Socket Set Screw (part #46) into the Table (part #100) to lock the table seam in place. **(See Figure C and Assembly Diagram on pages 18 through 20.)**
4. While facing the *front* of the Meat Saw/Grinder, slide the Table (part #100) along the attached Left Table Rail (part #60) and Right Table Rail (part #61). **NOTE:** Make sure to slide the Table as far as possible to the right side (Grinder side) of the unit. **(See Figures C, D and E.)**
5. Adjust the Left Table Rail (part #60) and Right Table Rail (part #61) on the Meat Saw Frame (part #1) so that the *Saw Blade is positioned in the middle of the seam of the Table* (part #100). **(See Figures C, D, and E.)**
6. Then, wrench tighten the four Hex Bolts (part #58) and four Nuts (part #35) to firmly attach the Left Table Rail (part #60) and Right Table Rail (part #61) to the Meat Saw Frame (part #1). **(See Figures C, D, and E.)**

To Attach The Pusher And Fence To The Table:

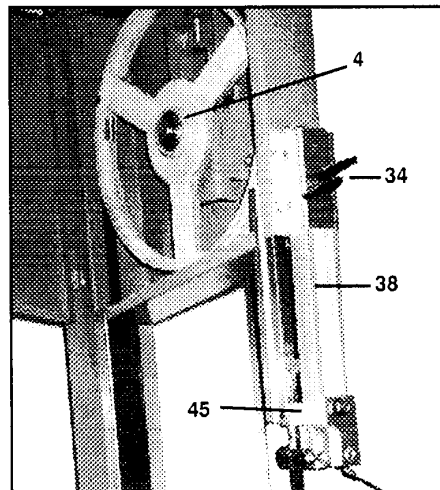
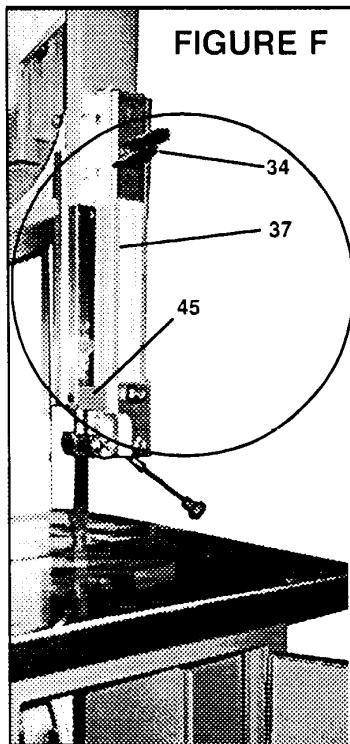
1. *To attach the Pusher* (part #98) to the Table (part #100), insert the 7" Stand Rod (part #97) through the hole located in the Pusher. Secure the 7" Stand Rod to the Pusher, using the Socket Set Screw (part #93). **(See Assembly Diagram, page 19.)**
2. Slide the Supporter (part #95) onto the 7" Stand Rod (part #97), and loosely screw the Wing Nut (part #96) into the Supporter.
3. Use two Hexagon Bolts (part #103) to attach the Supporter (part #95) to the Table (part #100).
4. *To attach the Fence* (part #99) to the Table (part #100), slide the 10" Stand Rod (part #94) through the hole located in the Fence. Secure the 10" Stand Rod to the

Fence, using the Socket Set Screw (part #93). (**See Assembly Diagram on pages 18 through 20.**)

5. Slide the Supporter (part #95) onto the 10" Stand Rod (part #94), and loosely screw the Wing Nut (part #96) into the Supporter.
6. Use two Hexagon Bolts (part #103) to attach the Supporter (part #95) to the Table (part #100).

To Raise And Lower The Blade Guide Assembly:

1. The Blade Guide Assembly (part #37) should always be set to about 1/2" above the height of the meat being cut. (**See Figure F.**)
2. To adjust the height of the Blade Guide Assembly, loosen the Wing Nut (part #34), raise or lower the Assembly, then securely retighten the Wing Nut.



To Remove The Rear Blade Cover:

1. For cleaning purposes, and to replace the Saw Blade, the Rear Blade Cover (part #68) must be removed. (**See Figure G.**)

3. To remove the Rear Blade Cover, unscrew the three Pan Head Screws (part #11) located on the front of the Cover.
4. **Caution:** Never operate the Meat Saw/Grinder without the Rear Blade Cover firmly attached to the unit. (**See Figure G on page 10.**)

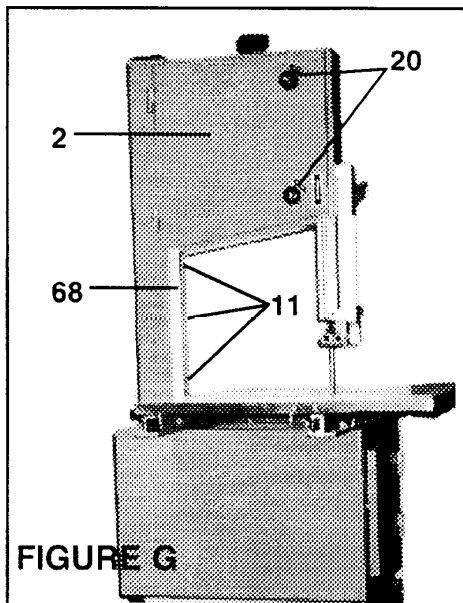


FIGURE G

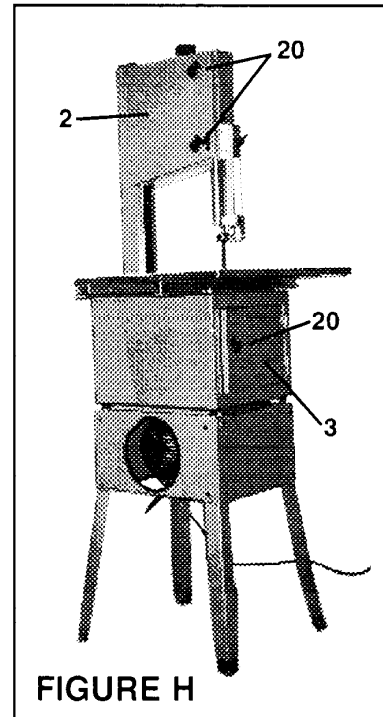


FIGURE H

To Install And Adjust The Saw Blade:

1. Turn the two Slotted Inserts (part #20) counterclockwise to unlock the Upper Door (part #2). (See Figures G and H.)
2. Turn the Slotted Insert (part #20) counterclockwise to unlock the Lower Door (part #3). (See Figure H.)
3. Remove the Rear Blade Cover (part #68). (See Figure G.)
4. Turn the Blade Tensioner Knob (part #30) counterclockwise to lower the Upper Wheel (part #4). (See Figure I.)

FIGURE I (INSET)

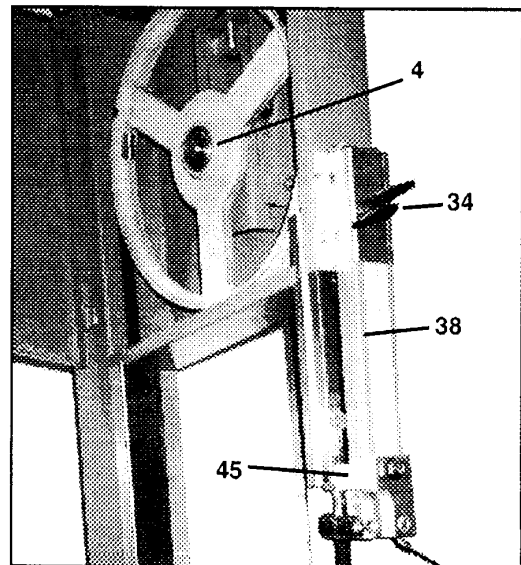
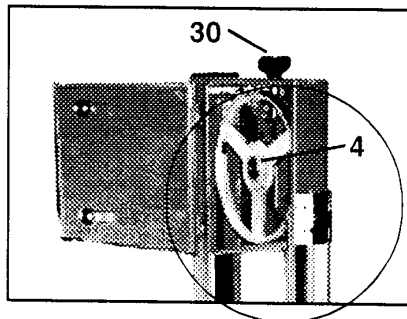
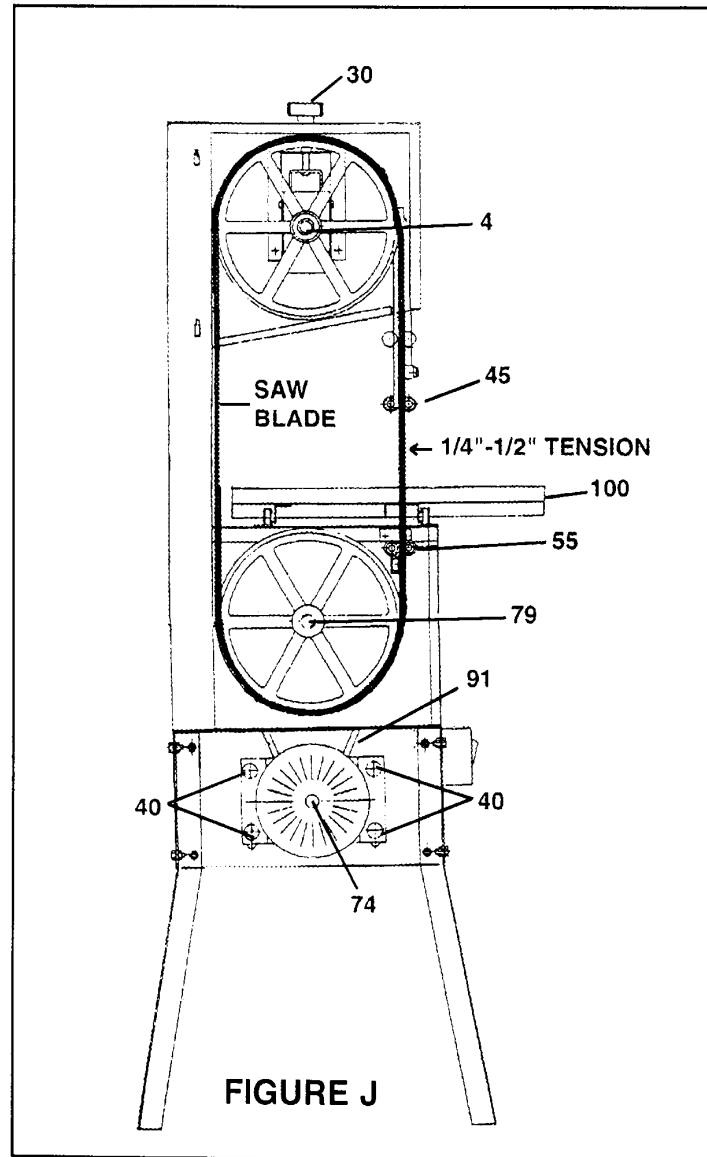


FIGURE I

5. Temporarily remove the Socket Set Screw (part #46). (See Figure C.)
6. Using heavy duty gloves, begin at the *left side* of the Table (part #100) and mount the upper portion of the Saw Blade onto the Upper Wheel (part #4). While doing so, also insert the Saw Blade in the slot located in the Upper Guide Body (part #45).
NOTE: Make sure to mount the Saw Blade with its teeth pointing *downward* and facing toward the *left side* of the Table. (See Figures F and J.)

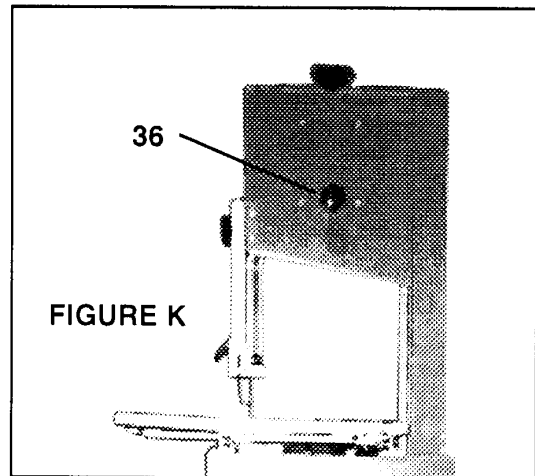


7. Move to the right side of the Table and slide the Saw Blade through the slot located in the middle of the Table. While doing so, also slide the Saw Blade through the gap located at the rear of the Table. (See Figure J.)

8. Open the Lower Door (part #3), and mount the bottom portion of the Saw Blade onto the Lower Wheel (part #79). While doing so, also insert the Saw Blade in the slot located in the Lower Guide Body (part #55). **(See Figures H and J.)**
9. Replace the Rear Blade Cover (part #68). **(See Figure G.)**
10. Replace the Socket Set Screw (part #46). **(See Figure C.)**
11. Turn the Blade Tensioner Knob (part #30) clockwise to raise the Upper Wheel (part #4) and add tension to the Saw Blade. NOTE: To determine the correct Saw Blade tension, continue turning the Blade Tensioner Knob clockwise, while at the same time, using a finger to depress the Saw Blade just below the Upper Guide Body (part #45). **Caution: Wear leather gloves for this procedure, and be alert to sharp blade. The correct tension should occur when the Saw Blade can only be depressed between 1/4" and 1/2".** **(See Figures F and I.)**
12. Close and lock the Upper Door (part #2) and Lower Door (part #3). **(See Figures G and H.)**

To Center The Saw Blade On The Upper Wheel:

1. It is recommended to occasionally check the upper portion of the Saw Blade to make sure it is running centered on the Upper Wheel (part #4). **(See Figures I and K.)**
2. The Saw Blade may be adjusted to run properly on center by adjusting the Star Knob Screw (part #36).
3. To adjust the Saw Blade to run further inward on the rim of the Upper Wheel, turn the Star Knob Screw *clockwise*.
4. To adjust the Saw Blade to run further outward on the rim of the Upper Wheel, turn the Star Knob Screw *counterclockwise*.



To Adjust The V-Belt Tension:

1. Should the V-Belt (part #91) tension require adjusting, loosen the four Carriage Bolts (part #40) which are located on the Motor Mount (part #122). **(See Figure J and Assembly Diagram on pages 18 through 20.)**
2. Move the Motor (part #125) with its attached Drive Pulley (part #74) upward or downward until the proper tension is obtained. **NOTE: To determine the correct**

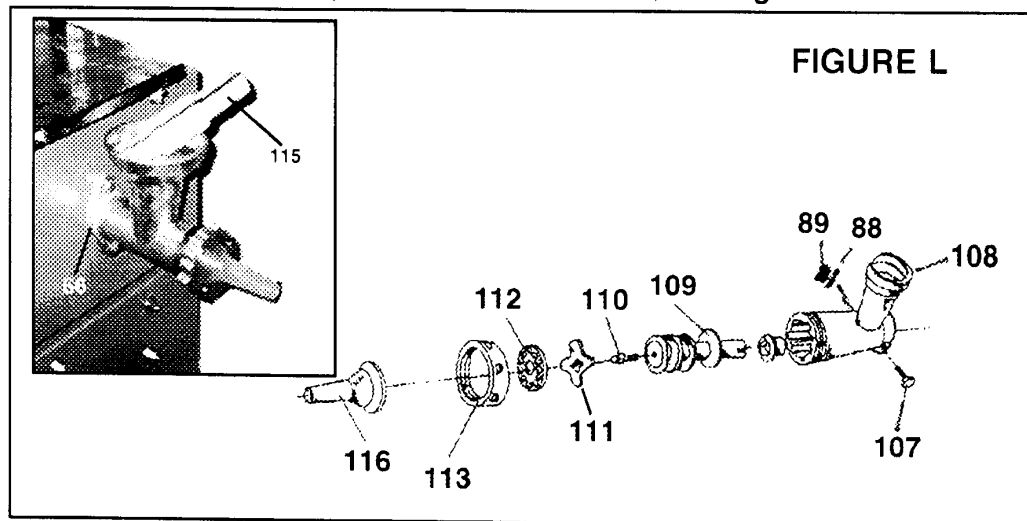
V-Belt tension, turn the Drive Pulley clockwise while using your finger to depress the V-Belt about 6" above the Drive Pulley. The correct tension should occur when the V-Belt can only be depressed between 1/2" and 1". Then, firmly wrench tighten the four Carriage Bolts.

Basic Meat Cutting Procedures:

1. Place the meat on the Table (part #100) and position the meat between the Saw Blade (part #92) and the Pusher (part #98).
2. Determine the point at which you wish to cut the meat and, accordingly, adjust the Pusher (part #98) and the Fence (part #99). **NOTE:** To adjust the Pusher and the Fence, loosen the Wing Nut (part #96) located on both assemblies. Place the Pusher and Fence against the meat in the desired positions. Then, tighten the Wing Nut only on the Fence assembly.
2. Plug in the electrical Cord with Plug (#146). Turn the Switch (part #144) to the "ON" position and allow several seconds for the Saw Blade (part #92) to run at full speed.
3. Using the Pusher (part #98), slowly push the meat into the Saw Blade (part #92) until the full cut is made. **Caution: At all times keep your hands and fingers behind the Pusher to avoid serious injury to yourself.** Never leave the saw running unattended.
4. Once the cut is made, turn the Switch (part #144) to the "OFF" position and allow the Saw Blade (part #92) to completely stop *before* removing meat from the Table (part #100) and leaving the machine.

To Assemble The Meat Grinder:

1. To assemble the internal parts of the Meat Grinder, **See Figure L.**



2. To attach the Grinder to the Meat Saw/Grinder unit, place the mouth of the Charging Hopper (part #108) onto the Chopper Bracket (part #66). Then, use the Hex Bolt (part #107), Washer (part #88), and Nut (part #89). NOTE: Make sure to firmly wrench tighten the Bolt.

Basic Meat Grinding/Sausage Stuffing Procedures:

1. **Caution:** Wipe off and wash all unassembled parts as described in the "SPECIFIC WARNINGS AND PRECAUTIONS" section of this manual.
2. Assemble the internal parts of the Meat Grinder and attach it to the unit. **(See above for instructions, Figure L, and Assembly Diagram on pages 18 through 20.)**
3. When using the Rubber Tube Connector (part #116), always wash the Tube in warm water with an anti-bacterial detergent prior to use.
4. Remove the Lock Cover (part #113) by unscrewing it from the Charging Hopper (part #108). From the inside of the Lock Cover, slide the Rubber Tube Connector (part #116) through the hole so that the wide end of the Rubber Tube Connector rests against the inside of the Lock Cover. Screw the Lock Cover back onto the Charging Hopper.
5. Slide the sausage casing over the exposed Rubber Tube Connector (part #116). The sausage casing is now ready to be filled.
6. Fill the Charging Hopper (part #108) with sausage filling. Once filled, turn the Switch (part #144) to the "ON" position.
7. While the Meat Grinder is running, slowly press the sausage into the Charging Hopper (part #108) using the Meat Push Rod (part #115). This will result in sausage being pumped out of the Rubber Tube Connector (part #116) and into the sausage casing. **Caution:** Never use your hands, fork, spoon or other utensil during this procedure.
8. Once the Charging Hopper (part #108) is depleted of sausage filling material, it can be refilled by repeating the steps previously discussed.
9. Once the sausage stuffing operation is completed, all parts should be cleaned again using warm water and an anti-bacterial detergent. After cleaning, dry all components of the machine and store in a dry location.

CLEANING, INSPECTION, AND MAINTENANCE

1. **Caution:** Always disconnect this Meat Saw and Grinder from its electrical power supply source before performing any cleaning, inspection, or maintenance. **Warning:** Always wear heavy duty gloves when adjusting and handling the saw blade.
2. Do not introduce water into the electric motor through the motor vents.
3. Do not use solvents to wipe off the inside/outside of the Meat Saw and Grinder.
4. Before and after each use, clean the inside, outside, and all unassembled parts of the unit with a damp cloth. Always use a mild anti-bacterial detergent. **(Refer to the “SPECIFIC WARNINGS AND PRECAUTIONS” section of this manual for further cleaning instructions.)**
5. When storing, keep the Meat Saw and Grinder dry and covered with a cloth cover.
6. Before each use, inspect the general condition of the Meat Saw and Grinder. Inspect switch, power plug and cord assembly, and extension cord (if used) for damage. Check for loose screws, misalignment, binding of moving parts, broken, cracked, or improper mounting of saw blade, broken parts and any other condition that may affect its safe operation. If abnormal noise or vibration occurs, turn off the Meat Saw and Grinder immediately and have the problem corrected before further use. Do not use damaged equipment.

PLEASE READ THE FOLLOWING CAREFULLY

THE MANUFACTURER AND/OR DISTRIBUTOR HAS PROVIDED THE PARTS DIAGRAM IN THIS MANUAL AS A REFERENCE TOOL ONLY. NEITHER THE MANUFACTURER NOR DISTRIBUTOR MAKES ANY REPRESENTATION OR WARRANTY OF ANY KIND TO THE BUYER THAT HE OR SHE IS QUALIFIED TO MAKE ANY REPAIRS TO THE PRODUCT OR THAT HE OR SHE IS QUALIFIED TO REPLACE ANY PARTS OF THE PRODUCT. IN FACT, THE MANUFACTURER AND/OR DISTRIBUTOR EXPRESSLY STATES THAT ALL REPAIRS AND PARTS REPLACEMENTS SHOULD BE UNDERTAKEN BY CERTIFIED AND LICENSED TECHNICIANS AND NOT BY THE BUYER. THE BUYER ASSUMES ALL RISK AND LIABILITY ARISING OUT OF HIS OR HER REPAIRS TO THE ORIGINAL PRODUCT OR REPLACEMENT PARTS THERETO, OR ARISING OUT OF HIS OR HER INSTALLATION OF REPLACEMENT PARTS THERETO.

PARTS LIST

Meat Saw and Grinder	
Item	Description
1	Meat Saw Frame
2	Upper Door
3	Lower Door
4	Upper Wheel
5	Bearing 80202
6	Wing Nut
7	Tape Screw ST4 8x22
8	Retainer Ring
9	Upper Bearing Shaft
10	Wheel Carrier Bracket
11	Pan-Head Screw M5x10
12	Nut-M14
13	Two Hole Plate
14	Pan-Head Screw M4x8
15	Parallel Pin
16	Carriage Bolt
17	Tension Bracket
18	Blade Tensioner Rod
19	Nut M6
20	Slotted Insert
21	Spring Washer □10
22	Lock Housing
23	Nylon Washer
24	Housing Nut M22x1.5
25	Tongue
26	External Washer □6
27	Hexagon Screw M6x12
28	Guide Snap
29	Lamello Plug
30	Blade Tensioner
31	Hexagon Bolt M6x12
32	Washer □6
33	Hexagon Bolt M6x60
34	Wing Nut
35	Nut M6
36	Star Knob Screw
37	Blade Guide
38	Guide Carrier Extrusion
39	Guide Carrier Mount
40	Carriage Bolt M8x20
41	Square Hole Plate
42	Mount Blade Guide
43	Washer □8
44	Nut M8

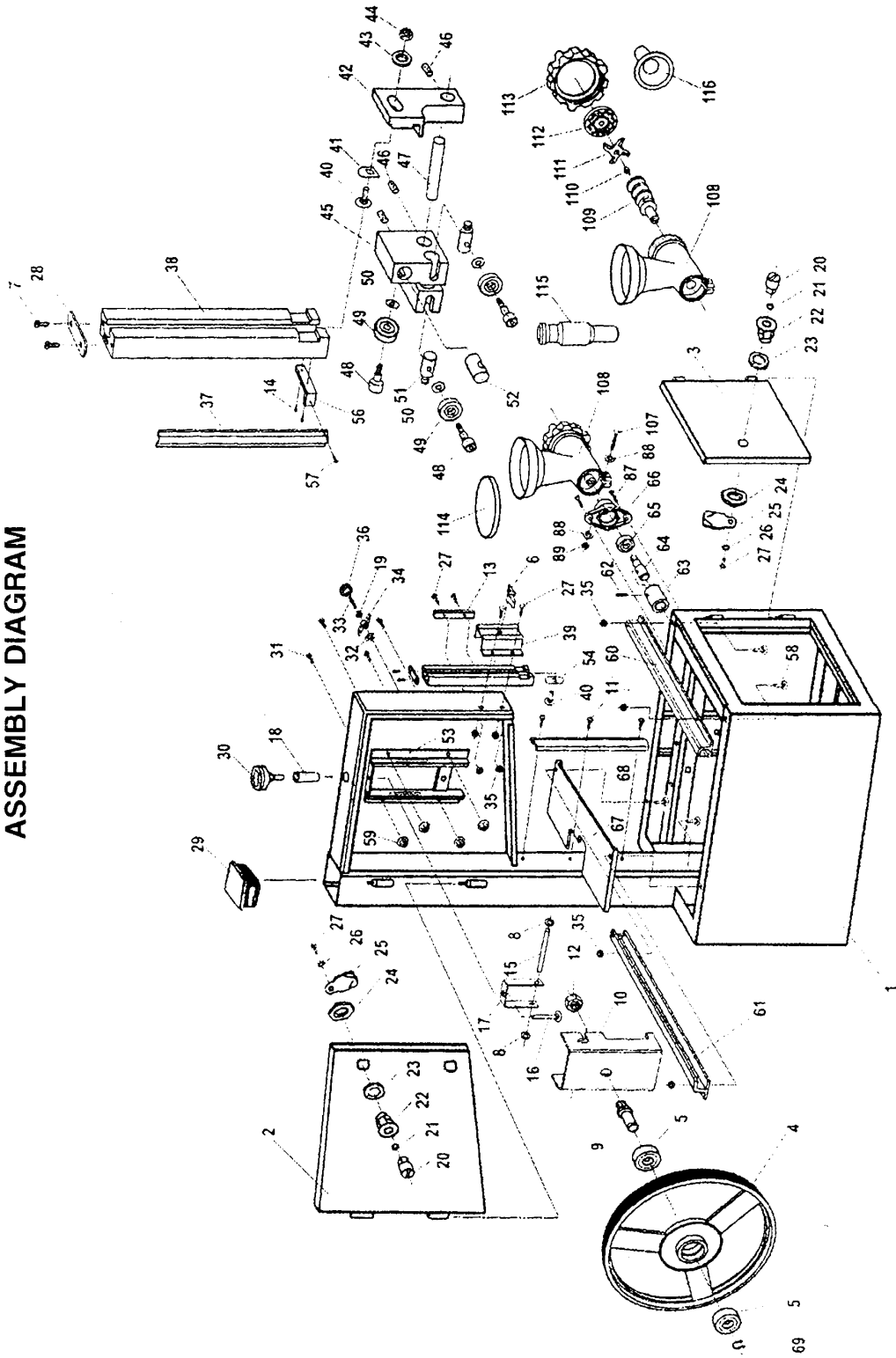
45	Upper Guide Body
46	Socket Set Screw M6x10
47	Upper Guide Shaft
48	Special Screw
49	Bearing 80026
50	Washer □6
51	Mount Shaft-1
52	Mount Shaft-2
53	Tension Bracket Frame
54	Bolt Guide
55	Lower Guide Shaft
56	Bracket-Blade Guide
57	Pan Head Screw M4x6
58	Hexagon Bolt M6x16
59	Flange Nut M6
60	Left Rail-Table
61	Right Rail-Table
62	Roller Pin 8x26
63	Bushing
64	Shaft for Chopper
65	Bearing 80203
66	Bracket for Chopper
67	Lower House Plate
68	Blade Cover
69	Retainer Ring □15
70	Retainer Ring □20
71	Plane Key 5x5x20
72	Plane Key 5x5x30
73	Drive Shaft
74	Drive Pulley
75	Bearing 80104
76	Bearing Mount Plate
77	Washer □10
78	Flange Nut M8
79	Lower Wheel
80	Hexagon Bolt M8x20
81	Flange
82	Angle Plate
83	Seperate Plate
84	Rein Sleeve
85	Hexagon Bolt M8x16
86	Washer M8
87	Hexagon Bolt M8x30
88	Washer M8
89	Nut M8
90	External Washer □8

PARTS LIST (CONTINUED)

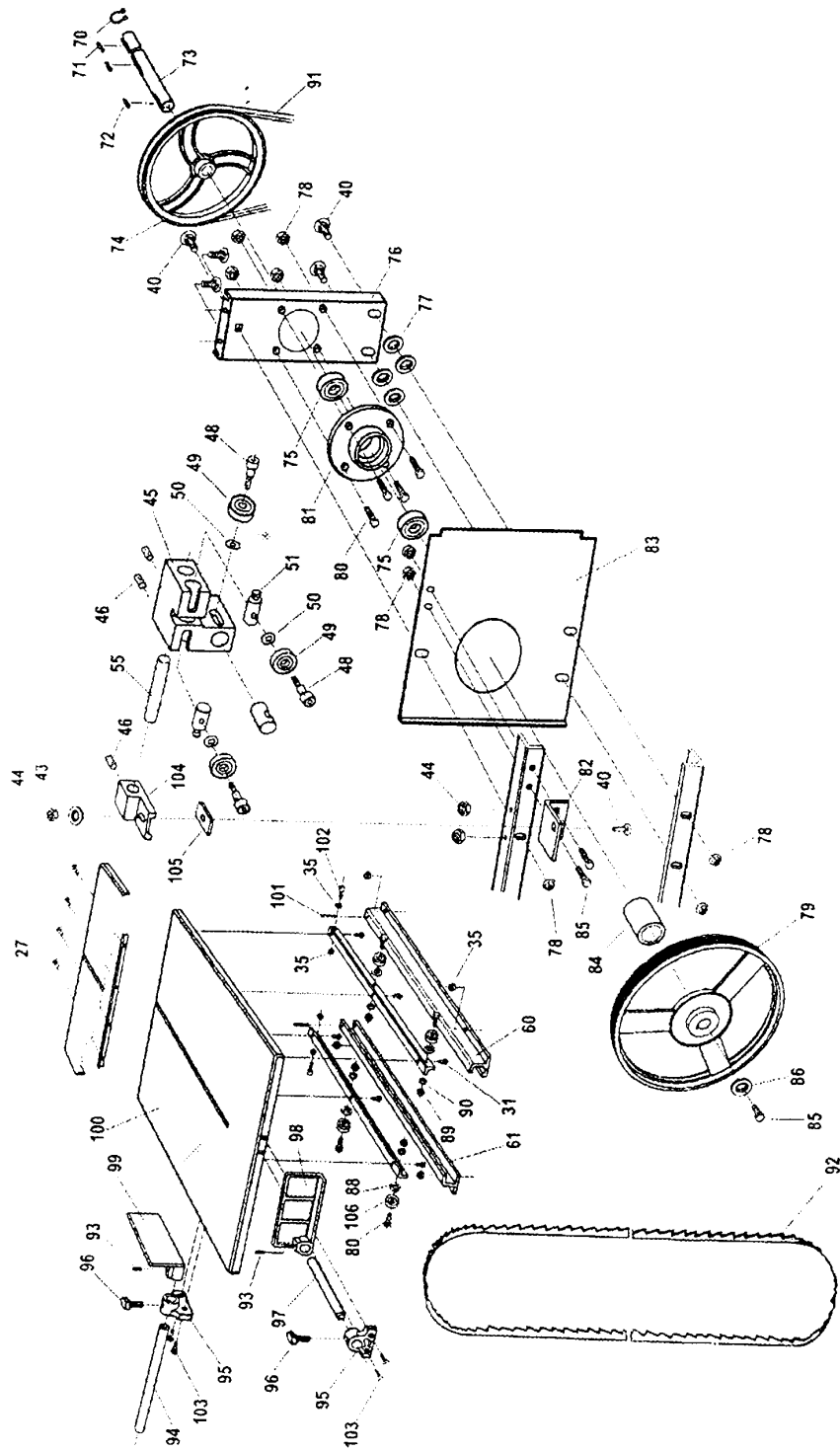
91	Belt
92	Blade 1950
93	Socket Set Screw M8x12
94	Stand Rod (10")
95	Supporter
96	Wing Nut
97	Stand Rod (7")
98	Pusher
99	Fence
100	Table
101	Roller Pin 4x30
102	Socket Set Screw M6x20
103	Hexagon Bolt M6x16
104	Lower Guide Mount
105	Flat Piece
106	Bearing 80018
107	Hexagon Bolt M8x60
108	Charging Hopper
109	Shaft-Thrust
110	Square Head Screw M10
111	Reamer
112	Filter Cover
113	Lock Cover
114	Plastic Hopper Cover
115	Meat Push Rod
116	Rubber Tube Connector
117	Front Panel Stand
118	Real Panel Stand
119	Left Panel Stand

120	Right Panel Stand
121	Leg
122	Mount-Motor
123	Motor Pulley
124	Rivet 4x8
125	Motor 110v,60Hz,3/4HP
126	Chip Container
127	Chip Container Rail-1
128	Chip Container Rail-2
129	Spacer Bush
130	Washer □6
131	Hexagon Bolt M6x40
132	Spring Washer □6
133	Nut M5
134	Cap Nut M8
135	Cross Pan-HD Screw M4x35
136	Washer □5
137	Clamp-Cord
138	Box-Switch
139	Tape Screw ST3 5x12
140	Tape Screw ST3 5x20
141	Cross Pan-HD Screw M4x14
142	External Washer □4
143	Cover-Switch
144	Lock Switch
145	Strain-Relief
146	Cord w/ Plug
147	Rubber Foot Shoe

ASSEMBLY DIAGRAM



ASSEMBLY DIAGRAM (CONTINUED)



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