

VEVOR JG-250

VEVOR Commercial Electric Meat Bandsaw JG-250 User Manual

Model: JG-250

1. INTRODUCTION

This manual provides essential instructions for the safe operation, installation, maintenance, and troubleshooting of your VEVOR Commercial Electric Meat Bandsaw, Model JG-250. Please read this manual thoroughly before operating the machine to ensure proper use and to prevent injury or damage. Keep this manual for future reference. The VEVOR Commercial Electric Meat Bandsaw JG-250 is designed for cutting various types of meat, including fresh, frozen, and bone-in cuts, and also features an integrated meat grinding function. It is suitable for commercial kitchens, restaurants, butcher shops, and home use.

2. SAFETY INSTRUCTIONS

WARNING: Failure to follow these safety instructions may result in serious injury or death.

- Always wear appropriate personal protective equipment (PPE), including cut-resistant gloves and eye protection, when operating or cleaning the machine.
- Ensure the machine is placed on a stable, level surface before operation.
- Keep hands and fingers away from the saw blade and grinding components at all times. Use the provided push plate and push rod to guide meat.
- Never operate the machine without all safety guards and covers securely in place.
- Disconnect the power supply before performing any assembly, disassembly, cleaning, or maintenance.
- Do not allow children or untrained personnel to operate this machine.
- Avoid cutting excessively large or hard items that exceed the machine's specified cutting thickness and height.
- Ensure the power cord is not damaged and is properly grounded. Do not operate in wet conditions.
- In case of a malfunction, immediately turn off the machine and disconnect it from the power supply. Do not attempt repairs unless qualified.

3. WHAT'S IN THE BOX

Carefully unpack all components and verify against the following list:

- 1 x Commercial Electric Meat Bandsaw (Main Unit)
- 1 x Manual
- 1 x Saw Blade
- 1 x Motor (integrated)
- 2 x Installation Pack (hardware)
- 1 x Switch (integrated)
- 1 x Belt
- 1 x Power Cord
- Meat Grinder Attachment (integrated)
- Stainless Steel Tray
- Push Rod
- Wrench/Tools for assembly



Figure 3.1: Main unit and included accessories.

4. SETUP AND ASSEMBLY

4.1 Placement

Place the bandsaw on a sturdy, level, and non-slip surface capable of supporting its weight (approximately 110.2 lbs / 50 kg). Ensure there is adequate space around the machine for safe operation and cleaning.

4.2 Blade Installation and Tensioning

1. Ensure the machine is unplugged from the power source.
2. Open the side door of the blade housing.
3. Carefully install the saw blade onto the wheels, ensuring the teeth are pointing downwards towards the cutting table.
4. Adjust the blade tension using the tensioning knob until the blade is taut but not overly stressed. The blade should not wobble during operation.

5. Close and secure the side door.

MULTIPLE PROTECTION

Making the cutting process safer



Power Switch



Push Protection Rod



Stainless Steel Push Plate



Figure 4.1: Step 1 illustrates opening the side door and adjusting blade tension.

4.3 Power Connection

Connect the power cord to a grounded electrical outlet. Verify that the voltage and frequency of your power supply match the machine's requirements (550W, Corded Electric).

5. OPERATING INSTRUCTIONS

5.1 Pre-Operation Checks

- Ensure the machine is clean and free of debris.
- Verify the saw blade is correctly installed and tensioned.
- Confirm all safety guards are in place.

5.2 Adjusting Cutting Thickness

To adjust the desired cutting thickness for the bandsaw:

1. Loosen the locking knob on the thickness adjustment plate.
2. Slide the plate to the desired thickness, using the scale lines on the stainless steel worktable for precision. The maximum cutting thickness is 7.09 inches (180 mm).
3. Tighten the locking knob to secure the adjustment plate.

MULTIPLE PROTECTION

Making the cutting process safer



Power Switch



Push Protection Rod



Stainless Steel Push Plate



Figure 5.1: Step 2 illustrates adjusting the thickness stopper.

5.3 Meat Sawing Operation

1. Place the meat or bone on the stainless steel worktable against the thickness adjustment plate.
2. Turn on the machine using the power switch.
3. Using the stainless steel push plate and push rod, gently guide the meat towards the saw blade. Never use your hands directly to push the meat.
4. Maintain a steady, controlled pace. Do not force the meat through the blade.
5. Once cutting is complete, turn off the machine.

MULTIPLE PROTECTION

Making the cutting process safer



Power Switch



Push Protection Rod



Stainless Steel Push Plate



Figure 5.2: Step 3 illustrates placing food on the table and using the push rod.

VEVOR[®]
TOUGH TOOLS. HALF PRICE

MULTIFUNCTIONAL GRINDING AND CUTTING MACHINE

Easily cut all kinds of
fresh/frozen meat and bones



Figure 5.3: The machine in use for both sawing and grinding functions.

5.4 Meat Grinding Operation

1. Ensure the meat grinder attachment is properly assembled and secured.
2. Cut meat into smaller pieces that fit into the grinder's feed tube.
3. Place a collection tray under the grinder output.
4. Turn on the machine.
5. Feed the meat into the grinder using the provided push rod. Never use your hands.
6. Once grinding is complete, turn off the machine.

AUTOMATIC MEAT GRINDING

Fast meat grinding and easy operation



Figure 5.4: Illustration of the automatic meat grinding process.

5.5 Safety Features

The VEVOR Commercial Electric Meat Bandsaw JG-250 incorporates multiple safety features:

- **Power Switch:** A clearly marked one-button switch for convenient and immediate control.
- **Push Protection Rod:** Keeps hands safely away from the saw blade during operation.
- **Stainless Steel Push Plate:** Provides additional protection and control when guiding meat.
- **Waterproof Cover:** Prevents water ingress during operation, enhancing electrical safety.



Figure 5.5: Key safety features of the bandsaw.

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Item Model Number:
JG-250

Power:
550W

Max Cutting Thickness:
210 mm / 8.27 in

Max Cutting Height:
230 mm / 9.06 in

Net Weight:
50kg / 110.2 lbs

Main Material:
Cold Rolled Steel Sheet

1 x Manual
1 x Saw Blade
1 x Motor
2 x Installation Pack
1 x Switch
1 x Belt
1 x Power Cord



We continue to be committed to provide you with cost-effective tools.
"Save Half" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and does not necessarily mean to cover all categories of tools offered by us.
You are kindly reminded to verify carefully when you are placing an order with us if you are actually saving half in comparison with the top major brands.

Figure 5.6: Component overview including safety and operational parts.

6. MAINTENANCE AND CLEANING

WARNING: Always disconnect the power supply before cleaning or performing any maintenance.

6.1 Daily Cleaning

- After each use, thoroughly clean all parts that come into contact with food.
- The stainless steel worktable and other stainless steel components are washable. Use warm, soapy water and a soft cloth or sponge.
- Remove the saw blade and grinder components for individual cleaning. Be extremely careful when handling the blade.
- Rinse all parts with clean water and dry them completely to prevent rust.
- Do not use abrasive cleaners, steel wool, or harsh chemicals that could damage the surfaces.

CAST IRON BODY & STAINLESS STEEL WORKTABLE

Washable for easy cleaning



Figure 6.1: The machine's design facilitates easy cleaning and resists rust and scratches.

6.2 Blade Care

- Inspect the saw blade regularly for sharpness and damage. A dull or damaged blade can lead to inefficient cutting and increased risk of injury.
- Replace the blade if it shows signs of wear, bending, or broken teeth.
- Store spare blades safely to prevent accidental cuts.

6.3 General Maintenance

- Periodically check all nuts, bolts, and fasteners to ensure they are tight.
- Keep the motor ventilation openings clear of dust and debris to prevent overheating.
- Lubricate moving parts as recommended by the manufacturer (refer to specific instructions if provided with the machine).

7. TROUBLESHOOTING

This section addresses common issues you might encounter. For problems not listed here, contact VEVOR customer support.

Problem	Possible Cause	Solution
Machine does not start	No power supply; Power switch off; Safety interlock not engaged	Check power cord and outlet; Turn on power switch; Ensure all covers are closed securely.
Blade stops during cutting	Overloading the motor; Dull blade; Incorrect blade tension	Reduce cutting force; Replace blade; Adjust blade tension.
Meat not cutting cleanly	Dull or damaged blade; Incorrect blade tension; Improper feeding technique	Replace blade; Adjust blade tension; Ensure steady, even pressure with push rod.
Grinder is jammed	Too large meat pieces; Bone fragments; Overloading	Turn off and unplug; Disassemble and clear obstruction; Cut meat into smaller pieces.
Excessive vibration or noise	Loose components; Unstable surface; Damaged blade or belt	Check and tighten all fasteners; Ensure machine is on a stable surface; Inspect and replace blade or belt if damaged.

8. SPECIFICATIONS

The following are the technical specifications for the VEVOR Commercial Electric Meat Bandsaw JG-250:

- **Item Model Number:** JG-250
- **Power:** 550W
- **Max Cutting Thickness:** 7.09 inches (180 mm)
- **Max Cutting Height:** 9.84 inches (250 mm)
- **Worktable Size:** 19.1 inches x 15 inches (485 mm x 380 mm)
- **Product Dimensions:** 31.18 x 21.06 x 58.58 inches (792 x 535 x 1488 mm)
- **Net Weight:** 110.23 lbs (50 kg)
- **Main Material:** Cold Rolled Steel Sheet
- **Blade Material:** Stainless Steel
- **Power Source:** Corded Electric
- **Color:** Grey

Item Model Number:

JG-250

Power:

550W

Max Cutting Thickness:

210 mm / 8.27 in

Max Cutting Height:

230 mm / 9.06 in

Main Material:

**Cold Rolled
Steel Sheet**

Net Weight:

50kg / 110.2 lbs

1 x Manual

1 x Saw Blade

1 x Motor

2 x Installation Pack

1 x Switch

1 x Belt

1 x Power Cord

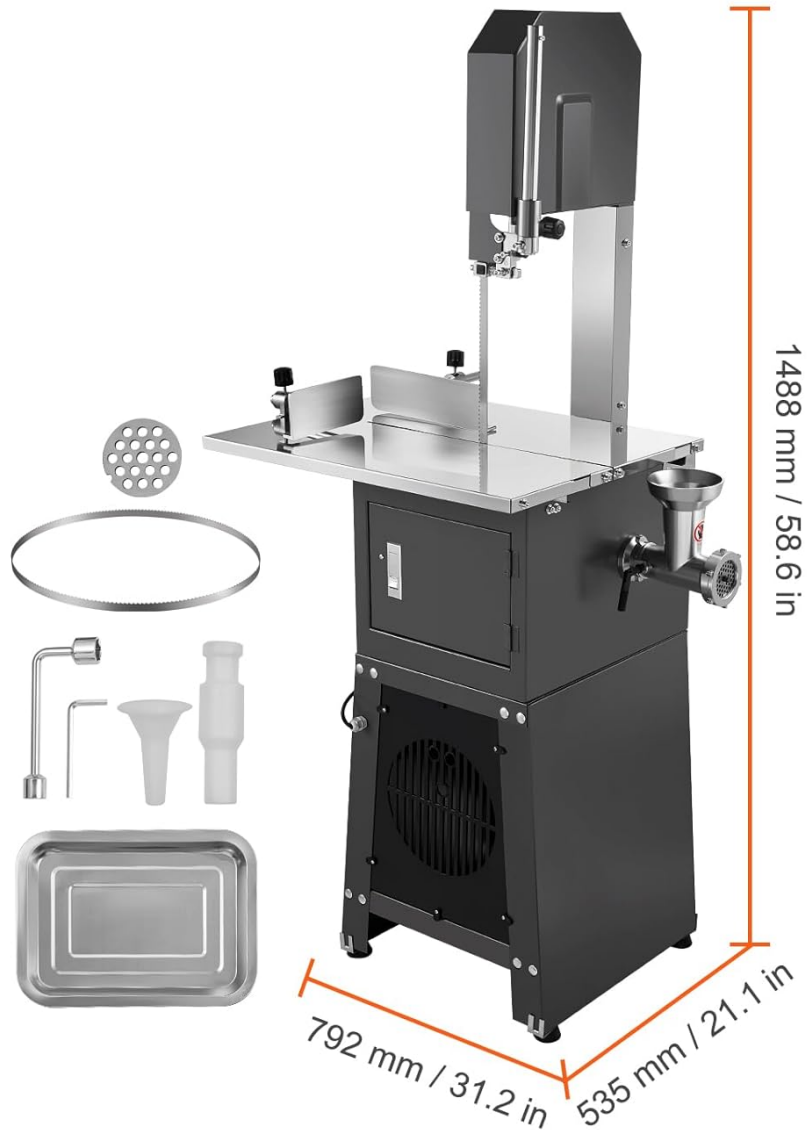


Figure 8.1: Detailed specifications and dimensions of the JG-250 model.

9. WARRANTY AND SUPPORT

VEVOR products are designed for durability and performance. For warranty information, please refer to the warranty card included with your product or visit the official VEVOR website. If you encounter any issues or require technical assistance, please contact VEVOR customer support.

For more information and support, visit the [VEVOR Store on Amazon](#).