

CUTTING MACHINE



Instructions Manual

Introduction

- In order to make full use of this product, we provide this Instructions Manual. In it , people can find some information of this product, including the model, operation and maintenance.
- This instructions manual should be kept by authorized professionals.

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Chapter 1: Brief Introduction

1.1 General Protection



- This machine should be operated by professionals. Before operating , professionals should know about the protection measure.
- If the operator is freshman, he should be trained before operating.
- Please cut off power before cleaning and maintenance
- When you take away the protection measure in order to cleaning and maintenance, you should consider the accident which may happen carefully.
- Cleaning and maintenance need your attention.
- Damaged power cable may cause electric shock.
- Please contact the after sale if you need to adjust or maintain it.
- This machine should not be used to break bone, frozen meat or fish and non-food thing.
- When the machine is working , please do not put your hand into it.
- If the following situation happens ,the producer will not take charge.
 1. The machine is operated by unprofessional.
 2. Some components is instead by other ones which is not produced by our factory.
 3. The operator do not obey the rules
 4. The surface do not cleaned by the right thing.

1.2 Safety Device of Equipment

1.2.1 Safety Device of mechanization

The cover plays an important role in protecting. The cover can be moved away unless the arm lock is up.

1.2.2 Safety Device of Electrification

- The arm lock is up ,the machine stops working. And if the cover do not cover, it also stops working.
- Relay-- If the power cuts off,the machine should be restarted.
- Be careful,when you use the machine.

1.3 Brief Introduction

1.3.1 General Introduction

Our product focuses on processing food such as vegetable, meat and bread.

And we promise:

1. It will keep safety all the time when it works
2. Components are stable and firm.
3. Belt device can make the noise be the lowest

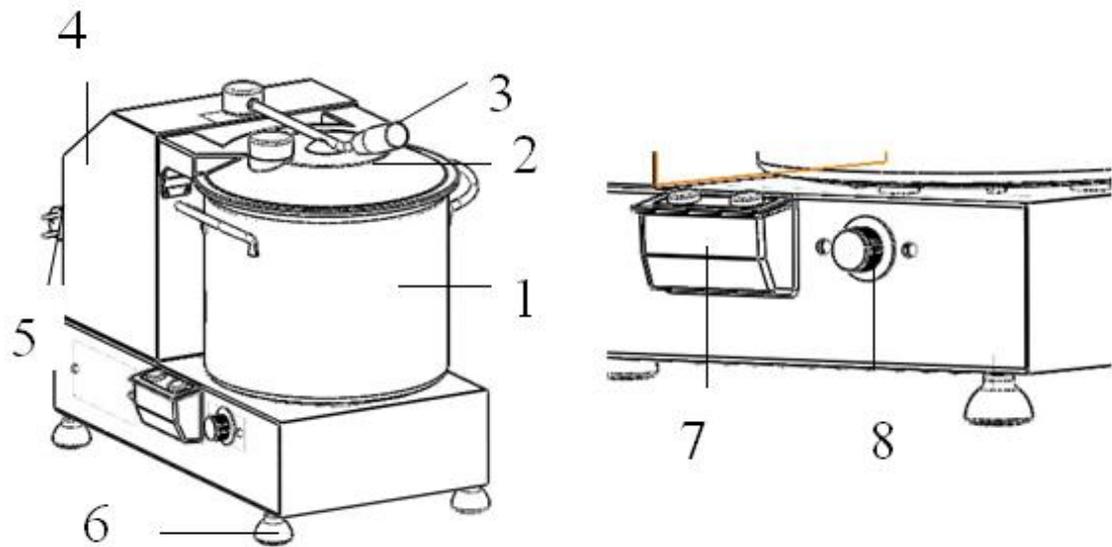
4. The machine can be moved easily

1.3.2 Features of Structure

This machine is made by 304 stainless steel. It can make sure that the components which have a touch with food are clean. The knives is made by 4Cr13 stainless steel which makes the knives more sharp. And there is a stainless steel bottom which also can transfer heating perfectly.

1.3.3 Components

The Structure



1. Container
2. Cover
3. Arm Lock
4. Main Body
5. Power Cable
6. Feet
7. Button Board
8. Knob for Controlling Speed

Chapter 2 Technical Data

2.1 Size ,Weight and Features of the Product

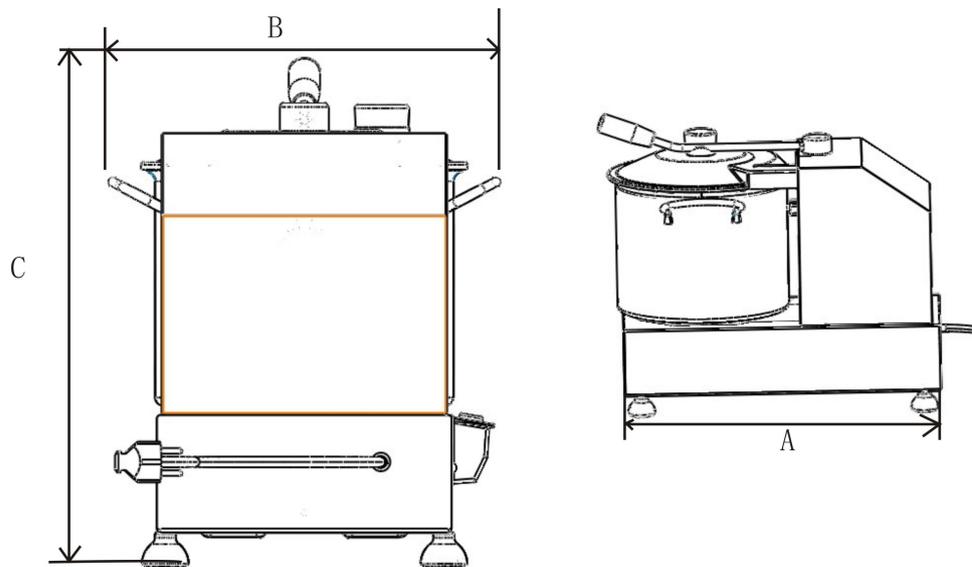
Model	LengthA	Width B	HeightC	Capacity	Speed	Power	Current	Net Weight
HR-6	316.50	523	394.00	3.50	986-2470	1800W	230V/50HZ 110V/60HZ	18.60kg
HR-9	316.50	523	444.00	4.60	986-2470	1800W	230V/50HZ 110V/ 60HZ	19.80kg

HR-12	316.50	523.00	489.00	12	1100-2200	2000W	230V/50HZ 110V/ 60HZ	21.40kg
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The features are all written on the nameplate, please read it carefully.

SIZE



Chapter 3 Checking

3.1 Transportation

Food Broken Cutting Machine' s package includes:

- 1) Good-quality cartons
- 2) Machine
- 3) Instructions Manual
- 4) Grinder Stone
- 5) Scraping Knives

3.2 Package Checking

When you check the packages ,if it is well you can open it and check the machine, if it is not well please contact carrier and tell them the situation. Do not put upside down!

3.3 Dumping of Package

Do not throw the components of package everywhere!

Chapter 4 Installation

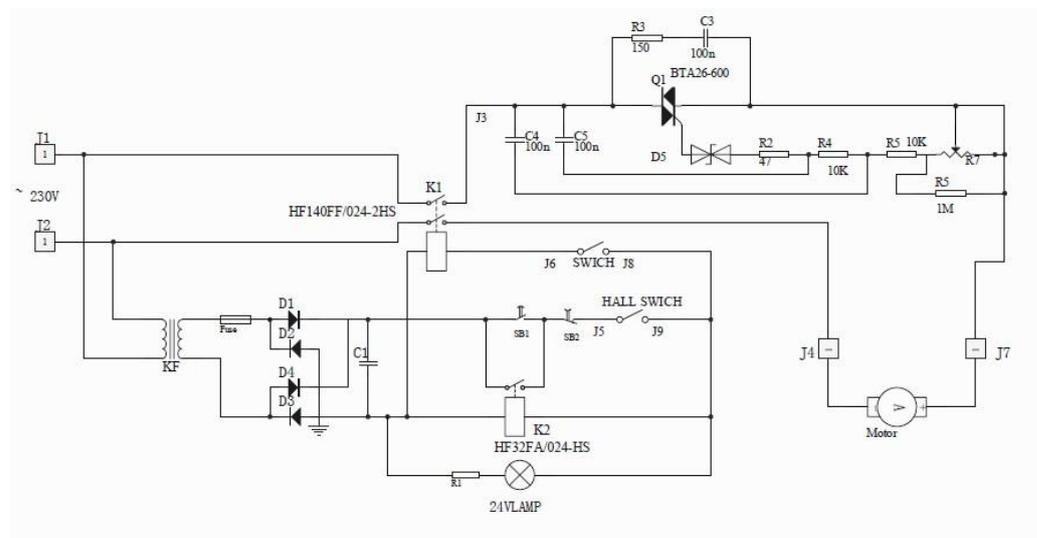
4.1 Place of Installation

The machine should be put on a table which is enough big , dry, stable and horizontal, when it is installed. Besides this , the temperature of the room should be controlled between +5°C and +35°C.

4.2 Circuit Connecting

The machine should be connected with current which should be the same with nameplate. And before connecting , please check the power!

4.3 Circuit Diagram



4.4 Checking on Operation

The way of checking:

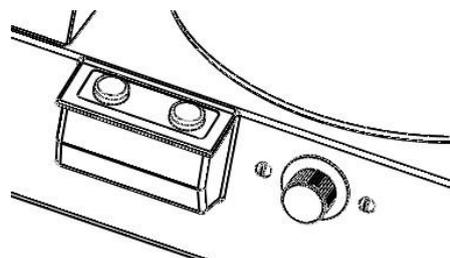
- Press button "I" and button "O"
- When the cover is moved away, check whether the machine stops working.
- Check the knob for controlling speed do really work well.

Chapter 5 Operation

5.1 Controller (see illustration 1)

Attention: Knob for controlling speed is equipped on the Food Broken Cutting Machine .

Illustration 1—position of control switch



1. Set the rotating speed via the knob for controlling speed
2. Start up by pressing the button "I"
3. Stop by pressing the button "O"

5.2 Food Feeding

Attention: food is to be fed only when the machine is stopped. The knob for controlling speed should be at "o" position.

Procedures:

1. Turn the loading arm at anticlockwise direction to remove the cover.



2. Pay attention to the two blades while feeding food into the container; Food should be cut into small blocks before feeding if it is big in size; Warning: the food in container is not allowed to be more than 1/2 of the total volume.

3. In case of accidents, the operator should pay attention on his own position. The operator's body should be vertical with the working table. It's not allowed to press on the machine or prevent its moving.

Do not get close to the machine, and avoid to touch the machine directly.

4. Put the cover into initiative position, then rotate the loading arm till clocked.
5. Press the start-up button.
6. It is not allowed to mix at low speed at a long time.
7. While machine mixing, extra food should be fed via the hole on the cover if needed.
8. Press the red stop button if the food cutting is finished. If the mixer is equipped with speed adjusting knob, then turn it to "0" position and then stop the machine.

Chapter 6 Daily Cleaning

6.1 General Introduction

- The machine should be cleaned at least one time every day. If necessary, more times should be cleaned.
- The part touching the food directly or indirectly must be cleaned.
- Water or high pressure spraying water cannot be used to clean directly. Brushes or other tools which may damage the surface cannot be used.

The following procedures should be done before cleaning:

- Cut off the power

- Turn the speed adjusting knob to “0” position.

6.2 Steps of Cleaning

6.2.1 Clean the cover, rotating blades axis and container



Rotate the loading arm, remove the cover, and the blade fixing axis and container can be lifted easily. Then use water and neutralized detergent to clean the above-mentioned parts.

Attention: gloves should be worn for protection while operating.

6.2.2 Daily Cleaning

Attention: power should be cut off

Clean the machine body by neutralized detergent and wet cloth. Use dry cloth to dry the machine after cleaning.

Chapter 7 Maintenance

7.1 General Introduction

The following procedures should be done before maintenance:

- Cut off the power
- Turn the knob for controlling speed to "0" position.

7.2 Belt

Belt do not need to be adjusted. As usual, the belt should be changed every nine months.

At this time , you should contact with after sales.

7.3 Feet

As the time is going, the feet will be damaged. You should change it in case of any accident.

7.4 Power Cable

Power cable should be checked regularly. If it is damaged ,please contact after sales and ask to change .

7.5 Blades

Check whether the width of blades lessen 5CM. If it is, please contact with after sales and ask to change.

7.6 Lable

When the lable is damages ,please contact with after sales and ask to change.

Chapter 8 Dumping of Equipment

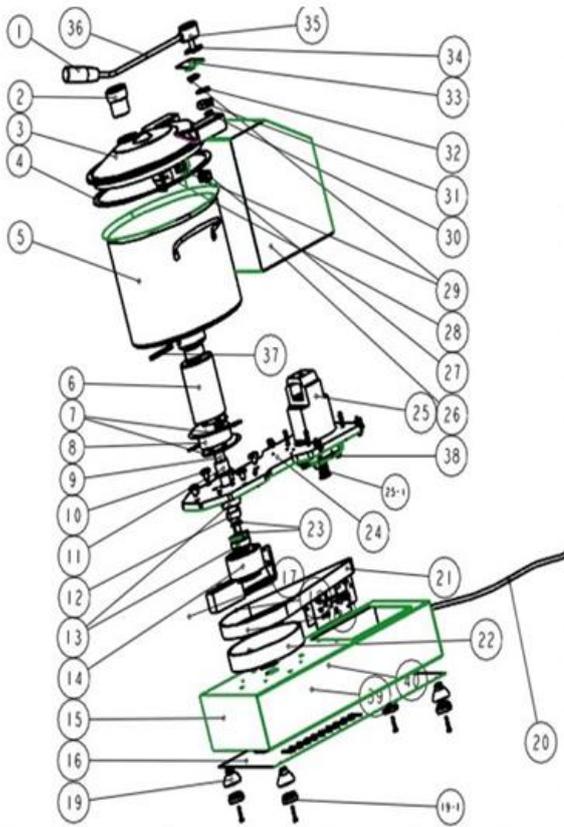
8.1 Ensure Dumping

When you decide to dump the machine for some reason , you should cut off the power.

8.2 Dumping

The machine should be disassembled by authorized professional.

Chapter 9 Exploring of Food Broken Machine



1	handle	21	belt
2	chuck plug	22	Big belt pulley
3	PC cover	23	spring
4	Water-proof gasket	24	Main board
5		25	motor
6	Up tool apron	26	welding
7	Rotate knives	27	Limited block
8	Down tool apron	28	Front switch holder
9	Cutter shaft	29	Sure model switch
10	Rubber gasket	30	Big nut
11	Locating sleeve	31	cam
12	Spacer bush	32	Big gasket
13	bearing	33	Up switch holder
14	Cutter shaft	34	Nylon gasket
15	Base seat component	35	Handle seat
16	Base board	36	Handle bar
17	Knob for controlling speed	37	dowel
18	Switch box	38	Motor holder
19	feet	39	Circuit board
20	Power cable	40	Installation board of circuit board