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The Instruction of YQC-Q1000A Vegetable Cutting Machine

Dear users: Please read the instructions of our product detailedly before you use it.

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YQC-Q1000A Vegetable Cutting Machinery

1 Introduction

1.1 Application

YQC-Q1000A Vegetable Cutting Machinery we manufactured is used for cutting the vegetable's root, stem, leaf into granule, piece, cube, diamond, curve or the other forms.

1.2 Characteristic

This machinery, which has high production efficiency, easy to operate and maintain, is ideal vegetable processing equipment.

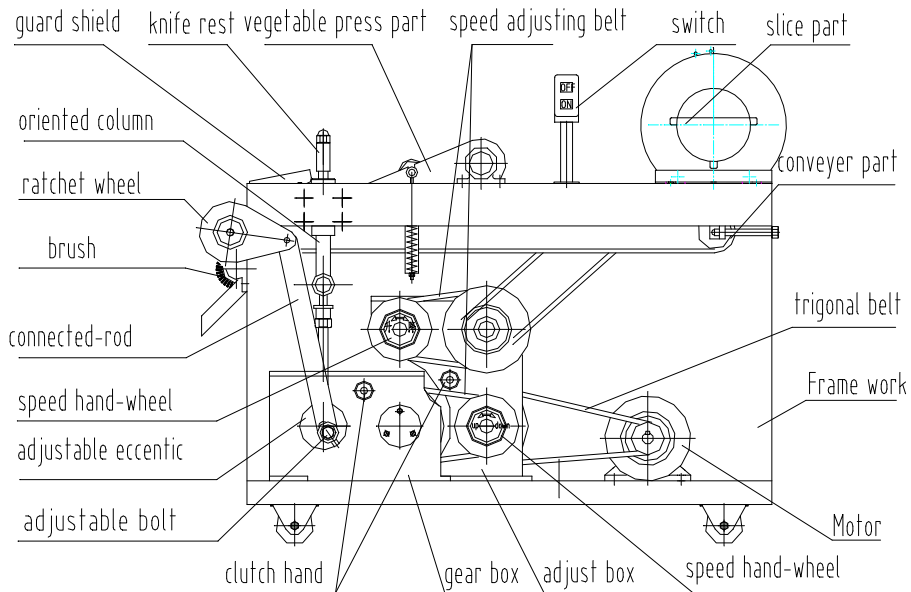
2 Structure Features and Working Principle

2.1 Main structure

This machine mainly consists of frame work, conveyer belt, vegetable pressing belt, adjust box.(see picture 1)

2.2 Working principle

The upright knife can cut the soft vegetable or pieces into granula, cube, diamond and other forms. You can change the vegetable's length through adjusting eccentric cam. The finished vegetable production is regular and the section is smooth and fresh.



picture 1

3 Technical Parameter

- a. Structure character: Cantilever stepless speed regulation
- b. The power of motor: 1.5kW 3~ 208 V
- c. Rated frequency: 60Hz
- d. Waterproof grade: IPX1
- e. Throughput: 200~1000kg/h
- f. Ordinary v-belt: A914-2 B900-1
- g. Speed belt: 753×38×12-2
- h. Conveyer belt: 2300×318
- i. Vegetable pressing belt: 650×275×6
- j. Slicing revolution: 187~500 r/min
- k. Slicing thickness: 2~10 mm
- l. Upright knife revolution: 122~300 次/min
- m. Cutting length: 1~30 mm

4 Size and Weight

- a. Dimension: 1250×620×1050 mm
- b. Weight: 295 kg

5 Installation and Debugging

5.1 Put the machine in dry, well ventilated place on a level surface, confirm it works stably and reliably.

5.2 Check the machine before using. Check out whether fastening pieces is loosened, power wires damaged or not during transit, and make corrections in time.

5.3 Check the conveyer belt, if there are foreign matter , please clear it up to avoid damage the cutting knife.

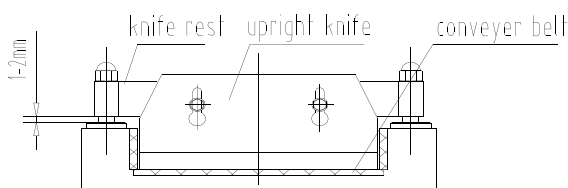
5.4 Insure the source voltage matched with the rated voltage. Connect with the ground, The professional person spreads the soft electric wire, connect the machine's electric wire with the wide open electric source as the power off. Put "ON" button, check the motor's rotation direction. The Common "V" belt's rotation direction should consistent with the remarks. Otherwise, adjust the electric wire's connecting way .

6 Operation and Usage

6.1 Test running the machine before working, watch the finished product's size, then adjust the machine according to your need.

6.2 Turning the adjustable eccentric, Put the knife rest down to the lower limit, then turn up the knife rest 1-2mm, Connect the upright knife with the conveyer belt, fatten the nut to fatten the upright knife on the knife rest.

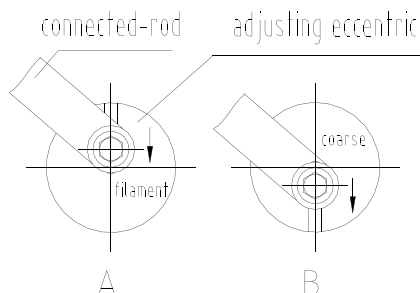
Explain: the knife rest's height can adjust according to your need. Overtop can lead to link piece, overlow can damage the conveyer belt. (see picture 2)



picture 2

6.3 Adjust the vegetable length

Turning the adjustable eccentric, loose the connected-rod's bolt. If need filament, move the fulcrum from outside to inside (As picture 3 A); If need coarse thread, move the fulcrum from inside to outside (As picture 3 B), Then fasten the adjustable bolts (As picture 3).



picture 3

6.4 Adjust

6.4.1 If need quicken the rotate speed, turn the speed handwheel in anticlockwise, If need lower the rotate speed, turn the speed handwheel in clockwise. Through the front speed handwheel, you can adjust the upright knife speed, Through the back speed handwheel you can adjust the cutting speed.

6.4.2 Upright knife speed adjust: lower the speed as you need large(or coarse);fasten the speed as you need small(or thin).

6.5 Clean up the vegetable to avoid the foreign matter to damage the knife parts.

7 Fault Analysis and Resolution

Failure symptom	Analysis of cause	Solution method	remark
The upright knife scrape the conveyer belt	Turning way is wrong		
The machine stop sudden	The belt is loose or damaged	Deflate or change the belt	
Noise become large	The bearing or gear damaged	Change new bearing or gear	
The cutting section is roughness	The knife structure is damaged	Sharpening or change new knife	
The conveyer belt stop or cutting length asymmetry	The ratchet wheel parts damaged or connecting-rod in the centre of the adjustable eccentric	Change the ratchet wheel parts or according to picture 3	Change the complete set or change small parts

8 Safety Device and Notice

8.1 Safe guard setting

On the cutting knife and upright knife, there are shield. Don't back out it!

8.2 Notice

a When the machine working , don't touch the cut or draw near the shield.

b When the machine working , don't put hand in the feeding hopper ,avoid the harm to machine and person .

8.3 During repairing ,don't open the switch ,avoid danger .

8.4 When the machine working , don't repair and maintain the machine .

9 Maintenance

Always unplug before repairing or maintenance.

9.1 Clean the machine after each time use. Do not use sharp appliances to clean the conveyer belt and vegetable press belt as they might scratch the finish. Don't flush directly with spray pipe

9.2 If the conveyer belt and the vegetable press belt is loose, please fasten the bolt or adjust spring's pressure to suitable position to insure the pressure in each end of the belt balance. Otherwise, the belt will pulling to one side.

9.3 Check the triangle belt. If there are loosen and damaged, adjust or change it. Loose the fasted bolt to adjust the triangle belt to suitable position, then fasten it.

9.4 Oiling the ratchet wheel, gear and chain wheel once production by 20# motor oil,10 drop every time. Add calcium-based lubricating grease to the spring according to it's usage. choosing calcium base grease.

9.4 In case of abnormal noise during the working, stop the machine immediately to check and remove the faults before operating again.

10 Transportation and Storage

10.1 Do not bump, lean or invert during transportation to avoid damage and affecting the machine use.

10.2 The machine should be put in dry, free from corrosion gas condition, and avoid contacting with erosive objects when it is not used for a long time.