

Instruction for Multi-Function Vegetable Cutter CHD-40

Carried standards: SB238-2009

1. Summarize

1.1 Usage

There are two feed types of our Multi-function Vegetable Cutter CHD-40. Pusher type can be used to slice root or stem vegetable of various kind, which can also process some vegetables (carrot .etc) in standard length using improved type. Hopper type can be used to process garlic flake, ginger flake and onion shred etc. Both are ideal equipment to produce fresh vegetable and dehydrated vegetable in vegetable processing industry.

1.2 Features

Using rotary cutter head, the machine can process vegetable into flake or shred, whose quality are good and fresh. Its fibrous tissue of the vegetable can not be destroyed, and has uniform thickness and size. The Multi-function Vegetable Cutter CHD-40 is efficient, convenient operation, low energy consumption, health and safety, which is very adapt to vegetable processing industry.

2. Structural features and working principle

2.1 Main structural feature

2.1.1 Multi-function vegetable cutter of hopper type is consisted of rack, rotary cutter head, transmission part, hopper, and so on. It is suitable for

processing smaller slices of vegetable (such as garlic flake, ginger flake and taro flake) (see Fig 1).

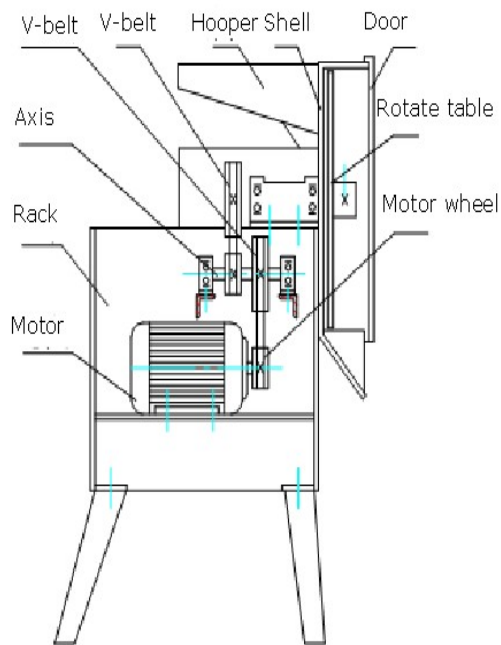


Fig. 1 Hopper type

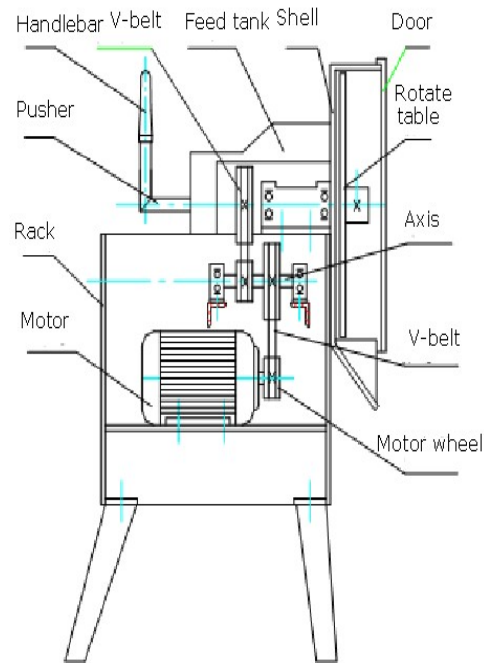


Fig. 2 Pusher type

2.1.2 Multi-function vegetable cutter of pusher type is consisted of rack, rotary cutter head, transmission part, feeding part, and so forth. It is suitable for processing bigger slices of vegetable (such as potatoes, lotus root, radish, cucumber etc.) (see Fig. 2)

2.1.3 The contact vegetable parts are all using aluminum alloy or stainless steel materials to ensure long-term, non-corrosion, non-toxic and harmless. It meets the requirements of health standards of the processing machinery.

2.2 Working principle

2.2.1 While using hopper type, the vegetable is put into the hopper, and the high-speed rotation of the cutter will slice up the vegetable (see Fig

1).

2.2.2 While using pusher type, the vegetable is put into the feeding box, and the pusher push vegetable to deliver it, the high-speed rotation of the cutter slice up the vegetable (see Fig 2).

3. Technical parameters

- a. Production capacity: 400kg/h
- b. Blade speed: 600r/h
- c. Motor power: Y802-4 0.75kw
- d. Rated voltage: 3-380V
- e. Rated frequency: 50HZ
- f. Waterproof rate: IPX1
- g. Classical V-belt: A710-2 A737-2 or A838-2

4. Dimension and weight

- 4.1 Shape dimension: 590*660*1115mm
- 4.2 Weight: 75kg

5. Installation and debugging

- 5.1 Install the machine on the level ground to make sure it works smoothly and reliable. The working room should be aeration and dryness.
- 5.2 Check the machine carefully before using it, make sure the fasteners are not loose, and there are no any exceptional things in the hopper.
- 5.3 Find a professional electrician to check whether the supply voltage correspond to the permit voltage and to make sure that Yellow/Green

wire should have reliable earth connection. The other three wires should connect to the leading-out terminal of the circuit breaker.

5.4 Open the front door before working, and dial the rotary table to make sure whether there is no any cutter bump phenomenon. If this phenomenon exist, loose the fastening screw, shift the rotary table outside and tight the fastening screw. The structure in Fig. 1 has a water pipe to use for work. Regulate the volume of flushing water according to the actual situation.

5.5 Turn on the circuit breaker and start the machine, make sure the cutter rotation direction is clockwise. Let the machine no load run till there is no abnormality.

6. Operate and usage

6.1 Before normal working, you should cut tentatively to make sure the produced vegetable meet the requirement of the standard. Otherwise regulate or replace the cutter or gasket until meeting requirement before the machine is used normally.

6.2 Cutter adjust

6.2.1 It is shown in Fig. 1 that the cutter is installed directly on the cutter head. The thickness of vegetables is determined by the thickness of the cutter or the gasket. Normally, there is no need to adjust.

6.2.2 It is shown in Fig. 2 that there are two types of cutter, one is flake cutter and the other is shred cutter. Flake cutter is fixed on the rotary table

by using screws and can be adjusted. Shred cutter is a combination of cutter box, cutter and gasket, which can be adjust. Right measures to adjust the cutter should be noted:

a. Flake cutter is fixed on the rotary table. Screw can be used to adjust the gap between the cutter and the side of rotary table. You can loose the fastening screw, adjust the gap and tight the fastening screw.

b. Shred cutter box is fixed on the rotary table and can also be adjusted. You can loose the fastening screw, adjust the adjusting screw to make sure that the height of shred cutter is 0.5mm to 1mm higher than the flake cutter, then tight the fastening screw.

c. If the adjusting dimension is big while adjusting the flake cutter, the cutter may bump to the feeding tank. You can adjust the rotary table to ensure that the space between the cutter and the feeding tank is 1-1.5mm. Here you should loose the fastening screw and tight two M12 bolts on the under pan of the shell to shift the rotary table to suitable position. If the gap is big, loose the bolts and tap the rotary table with hammerhead. While the gap is suitable, tight the fastening screw and demount the two M12 bolts.

d. The width of the vegetable shred is determined by the gasket, and the thickness of the vegetable shred is determined by the space between the cutter and the rotary table. So, you can replace the gasket or adjust the flake cutter to change the vegetable dimension.

7. Faults analysis and elimination

| Faults phenomena | Reasons analysis | method to elimination |
|---|-------------------------|---|
| Section is not smooth or efficiency decline | Cutter is damage | Replace the cutter |
| | Cutter is blunt | Polish the cutter |
| Wrong rotate direction | Wrong power input | Adjust the connection |
| The cutter moves slowly while working | The V-belt is loose | Loose the two M12 bolts, adjust the motor plate, tight the bolts. |
| | | Loose the M8 bolts, adjust the V-belt to suitable position. |
| Automatic power-off | overload | Cut off the power, and clear the feeding box. |

8. Safety protector and notice

Please do not work before install and fasten up guard plate to avoid accidental injury.

8.1 Notice

8.1.1 In order to avoid accidental injury, do not put your hand or hard objects into the machine.

8.1.2 In order to avoid cutter damage or accidental injury, inspect strictly and confirm that there are no other things in the vegetables.

8.1.3 Start switch is prohibited when the machine is in repair.

8.1.4 Do not touch the cutter directly with your hand when the machine is in repair.

8.1.5 Do not maintenance the machine when it is working.

9. Maintenances

Any repair or maintenance work must be done while the machine power is turned off.

9.1 After using the machine, clean it carefully to ensure the food hygiene.

Do not use sharp scraper to scrape the exterior surface and the inner surface and do not wash the machine by water spray tube directly. Coat the cutter with edible oil when it is not use for a long time.

9.2 Calcium grease is used in the bearing as the lubricant oil and replaces it every half year.

9.3 If the working machine sounds abnormal, stop it immediately and make an inspection. Continue until it is trouble-free.

10. Transit and reserve

10.1 forbid bumping, deflection and inversion in the transit process to avoid damage and the affect on its use.

10.2 Store the machine in dry, noncorrosive environment and do not contact with corrosive materials to avoid damage while no using for long time.