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# The Instruction of Vegetable Cutting Machinery CHD20

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

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Shandong Province Zhangqiu Cooking  
Machinery Factory

Adress: Diao town Zhangqiu city of Shandong province

Tel: (0531) 83511119      83513999

Fax: (0531) 83511337

Mail num: 250204

http: //www.sdyinying.com.cn

E-mail: [sdyyinying@163.com](mailto:sdyyinying@163.com)

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**The Instruction of  
Vegetable Cutting Machinery CHD20  
Performance standards: SB/T 238-2008**

**1 Introduction**

1.1 Usage

The Vegetable Cutting Machinery CHD20 is used to cut all kinds of soft or leafy vegetables (celery, leek, spinach, scallion etc). It also can be used to slice long and thin vegetables (cucumber, carrot.etc). And it is an ideal facility which can cut vegetables and make stuffing for food industry and catering industry.

1.2 Features

The machine enables the high-speed cutting with rotary cutter. It can cut the vegetables into flake or shred, whose quality are good and fresh. The fibrous tissue of the vegetable has not been destroyed, and the products have uniform thickness and size. The Vegetable Cutting Machinery CHD20 is efficient, convenient operation, low energy consumption, health and safety.

**2 Structure Features and Working Principle**

**2.1 Main structural feature**

The Vegetable Cutting Machinery CHD20 is consisted of rack, the part of press vegetables, the part of transport vegetables, the part of cut vegetables, transmission part and so on. (Structure diagram, Figure.1)

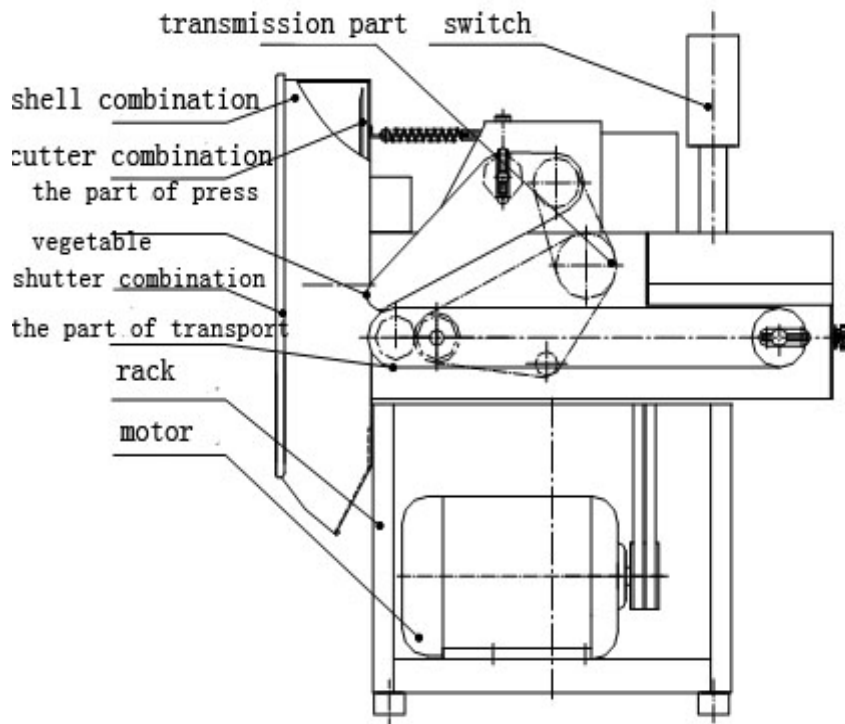


Figure.1 Structure diagram

## 2.2 Material

The parts which contact the vegetables are all using stainless steel materials, the conveyor belt and the belt of press vegetables are both made of non-toxic rubber and plastic. Make sure the machine has a long-term operation with non-corrosion, non-toxic and harmless.

## 2.3 Working principle

Put the vegetables into the conveyor belt, while the machine working. The belt moves uniformly, and takes the vegetables into the inlet of the machine. Then the high-speed rotary cutters cut the vegetables into flake or shred. (Figure.2)

## 2.4 Transmission principle

The transmission system is mainly consisted of belts, worm gear, gear, chain

wheel and other forms of transmission. (Diagram of transmission principle, Figure.2)

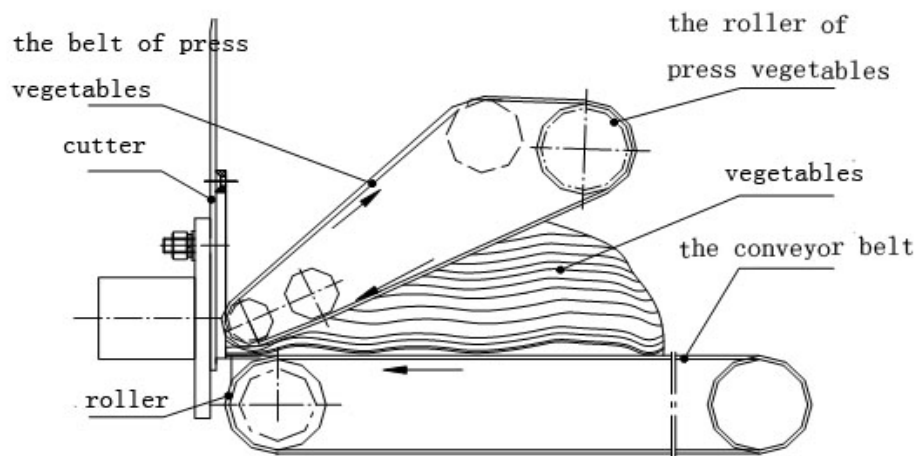


Figure.2 principle diagram

### 3 Technical Parameter

- |                               |                                 |
|-------------------------------|---------------------------------|
| a. Productivity: 120~350 kg/h | b. Blade speed: 810 r/min       |
| c. Motor power: Y801-4 0.75kW | d. Rated Voltage: 220V or 380 V |
| e. Rate Frequency: 50 Hz      | f. Water Resistant: IPX1        |
| g. Common V Belt: A710-1      |                                 |

### 4 Size and Weight

**4.1** Product Size: 595×460×585 mm

**4.2** Weight: 55 kg

### 5 Installation and Debugging

**5.1** Install the machine on plane 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 conveyer belt.

**5.3** Make sure the supply voltage is coincided with the permit voltage of the machine.

**5.4** Find a professional electrician to make sure that Yellow/Green wire is reliable grounding. The other two wires (or three wires when three phases) should connect to the leading-out terminal of the circuit breaker. Switch on the circuit breaker and start the machine check out the direction of the conveyor belt is coincided with Figure.2 (if you find the direction is not correct when the voltage is 380V. Please change two wires until the direction is correct). Then let the machine run with no-load till there is no abnormality.

**5.5** Make sure there is no silt or any exceptional things in vegetables, so as to avoid the cutters damaged.

**6 Operation and Usage**

**6.1** cutting specifications:

Change-gear gear	Driving gear	Driven gear	Driving gear	Driven gear
	The NO. of cutters	Z1=30	Z2=40	Z1=50
2	3mm(change the change-gear you can cut 5mm)		10mm( change the change-gear you can cut 1.6mm)	

- a. When the number of the cutters is certain, change the change-gear that you can cut two specifications of vegetables. (Permissible Error±0.4mm)
- b. You can customize the change-gear as you required.

**6.2 Cutter adjust**

The appropriate gap between the cutter and the bottom of the cutter-edge is

0.5-1 mm. For protect the cutters, the gap is not permit too small or big. Before adjust or change the cutters, you should loose the fastening screw on the cutter handle first, and then eject the end of cutter axis using bolt for ejecting or changing the cutters. You should flip the end of cutter axis using a hammer to a reasonable tap, then tight the fastening screw.

## 7 Fault Analysis and Resolution

<b>Faults phenomena</b>	<b>Reasons analysis</b>	<b>method to elimination</b>
Section is not smooth or efficiency decline	Cutter is blunt	Polish the cutter
Reverse operation is transportation	Wrong power input	Adjust the connection
The cutter moves slowly while working	The V-belt is loose	Loose the bolts, adjust the motor plate, tight the bolts.
The conveyor belt and the belt of press vegetable is slipping or stopping	The belt is too loose	Adjust the bolts both ends at the same time. Make it very suitable.
Automatic power-off	overload	Cut off the power, and clear the feeding box. Then restart it.

## 8 Safety Device and Notice

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

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

**8.2** Start switch is prohibited when the machine is under repairing.

**8.3** Do not touch the cutter directly with your hand when the machine is under repairing.

**8.4** Please do not put your hand on the belt to avoid accidental injury when the machine running.

**8.5** Please do not open the front door when the machine is running. Stop the machine first when you maintain it.

## **9 Maintenance**

**Warning: Any repair or maintenance work must not be done while the machine is running.**

**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.

**9.2** Open both sides of the shields and put the lubricating oil on the gear and sprocket regularly. You can choose the No. 20 machine oil as the lubricating oil. Lubricate the machine with a few drops every time.

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

## **10 Transportation and Storage**

**10.1** Forbid bumping, deflection and inversion in the transportation 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 damaged if you don't use it for long time.