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The Instruction of QJR-400 Meat Slicer

Dear users : Please read the instruction of our products
detailedly before using them

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The Instruction of QJR-400 Meat Slicer

1 Introduction

1.1 Usage

The QJR-400 Meat Slicer is mainly used to slice, shred or mince meat which is an ideal equipment for meat processing in hotel, restaurant and private business.

1.2 Features

The cutters of QJR-400 Meat Slicer are consisted of two groups of rotating blades which can process meat into sheets or filaments whose size has two specifications. Meat is feeded through screw conveyor, cut by rotary reamer and fixed net cutter whose end faces are tangent. Both meat sheet and filament have uniform thickness and size, good section quality without fibrous tissue destruction. It is ideal for meat processing, convenient for operation and maintenance with high efficiency and safety.

2 Structure Feature and Working Principle

2.1 Main structure

2.1.1 QJR-400 Meat Slicer mainly including following components: rack, clutch shifting fork, mincing meat component, cutting meat subsystem and filament plate etc (See figure 1).

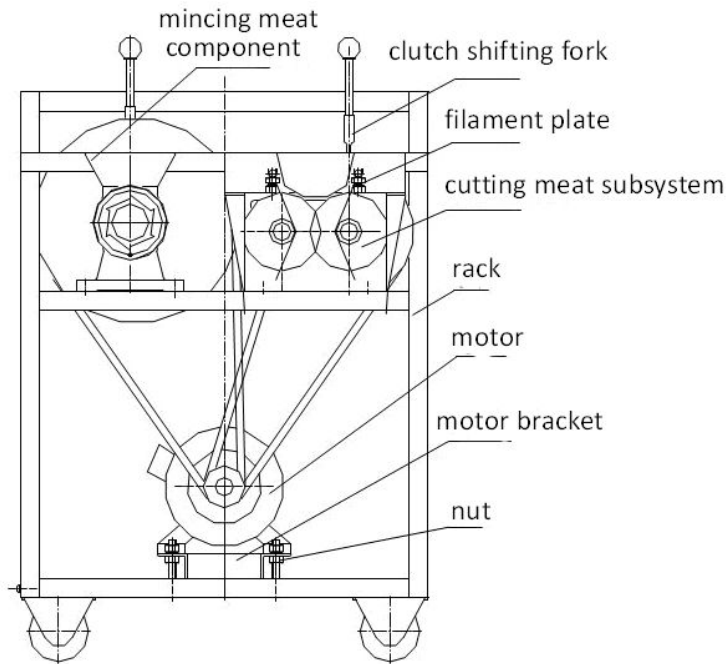


Figure 1

2.2 Working principle

2.1.2 All parts contact with meat are made of stainless steel to make sure long-term operation with non-corrosion, non-toxic and harmless which satisfy food hygiene requirements.

2.2.1 While mincing, meat bulk are continuously fed into mesh of net cutter through screw conveyor and minced by rotary reamers with fixed net cutter. Meat stuffing can be extruded continuously from the mesh of net cutter.

2.2.2 There are two specifications of cutting meat components, but only one is used while working. Select the suitable feedbox and input meat bulk with the prescriptive size. The meat will be cut into uniform slice by the two groups of rotating blades. On the other hand, meat filament could be achieved if meat slice is fed into and diced meat could be obtained by feeding meat filament.

2.3 Transmission principle (Figure.2)

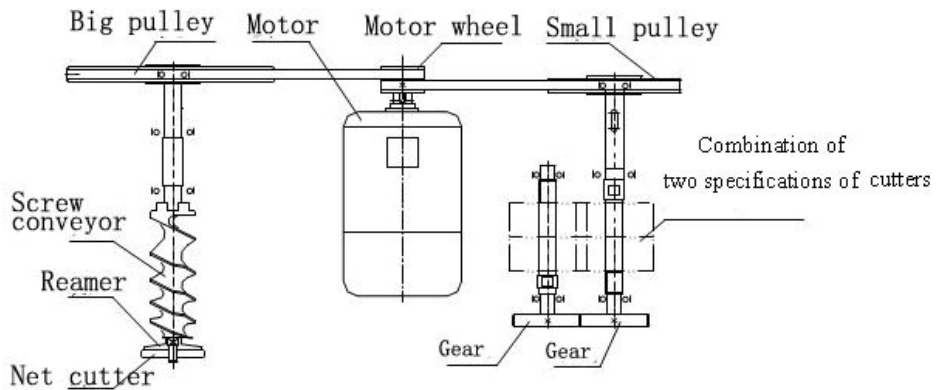


Figure 2

3 Technical Parameter

- 3.1 Productivity: a. Meat slice 400kg/h b. Meat filament 200kg/h
c. Diced meat 100kg/h d. Meat slice thickness: 4mm or 6mm
e. Equipped power: Y90S-4, 1.1kw f. Speed of cutter shaft: 470r/min
g. Speed of screw conveyor: 302r/min h. Rated Voltage: ~220V
i. Rated Frequency: 50Hz j. Water Resistant: IPX1
k. V-Belt: A1270-1, A1100-1

4 Size and Weight

- a. Product Size: 560×480×810 mm b. Weight: 80kg

5 Installation and Trouble Clearing

5.1 Install the machine on the level ground which is aeration and dryness to make sure it works smoothly and reliably.

5.2 Check the machine carefully before using and make sure the fasteners are not loose, switch and wires are not disrepair. Make sure the supply voltage is coincided with the permit voltage of the machine.

5.3 Make sure there are no any exceptional things in the left screw conveyor and the right feedbox. Clean them to avoid damaging the machine.

5.4 Make sure the olivine wire marked as earth wire is earthed reliably. Connect the other two wires (3 wires with three-phase electric machine) to the leading-out terminal of the 10A circuit breaker (air switch).

5.5 Switch on the circuit breaker and start the machine. Don't use it before the machine runs smoothly with no abnormal sound.

6 Operation and Usage

6.1 Install or pull out the dustpans under the outlet of minced and cutted meat, and place a clean disk container. Remove the bone, chuck steak and skin of the meat. Cut the meat into block or strip whose cross-section is less than 2/3 inlet (The length and width is 70%-90% of the inlet, the thickness is 25-40mm). After the meat is prepared, start the machine.

6.2 Feed meat in sequence and wet the meat to avoid adhesion if necessary.

6.3 Meat mince and cut can work together or alone, but the machine can only produce meat with special size at the same time. You can choose by yourself.

(Figure 3)

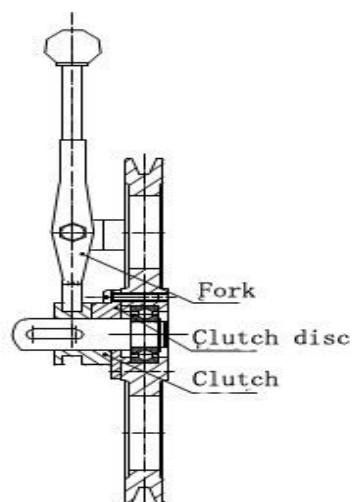


Figure 3.

7 Fault Analysis and Resolution

Faults phenomena	Reason	Trouble Clearing
Slice or filament is adhesive during regular production	The small round nuts are too loose	Stop the machine and adjust the distance between two groups of blades, then lock the nuts
	The blades, reamers and net cutter are dull	Grind them
Two groups of blades rotate reversally	The power is reversed	Adjust the wiring connection
Lower cut or mince speed	The V-belt is too loosed	Adjust bracket until the tightness of V-belt is suitable and then lock the nut
Working part doesn't run	Overload or end of wire is loosened	Shut off the power, clean the inlet and compress the end of wire tightly

8 Safety Devices and Notice

8.1 Protective Device

Notice: The machine is equipped with preventer plate, shields, protecting cover. Do not work until all of them are mounted to avoid accidental injury.

8.2 Notes

8.2.1 Do not touch the cutter or screw conveyor with your hand or hard objects to avoid person injury or machine damage. Press the detention meat on the blades are also forbidden for security reasons.

8.2.2 Remove the bone, chuck steak and skin of the meat to avoid overloading and damaging the motor.

8.2.3 Do not start the switch while the machine is in repair. Do not touch the knives edge directly with your hands while disassembling or cleaning to avoid

physical injury. You must take the ends of the axis while disassembling and wear protective gloves if necessary.

8.2.4 Do not maintain the machine while machine is working to avoid person injury.

9 Maintenance

WARNING:

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

In order to prolong the life of the machine, clean the parts of machine and maintain regularly.

9.1 After using the machine, clean the cutter and screw conveyor carefully with hot caustic water directly or wash the disassembled cutter and screw conveyor. Do not flush the machine by water spray tube directly.

9.2 The lubricating oil should be changed every half a year. You must choose the calcium-based grease as lubricating oil.

9.3 If the working machine sounds abnormal, stop it immediately and make an inspection. Before restart the machine you must ensure it is trouble-free.

10 Transportation and Storage

10.1 Forbid bump, deflection and inversion during transportation to avoid machine damage.

10.2 Store the machine in dry, noncorrosive environment to avoid machine damage while no using for a long time.