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The Instruction of **Cp-30** II vegetable stuffing Machine

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

Shandong Province Zhangqiu Cooking Machinery Factory

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Cp-30 II vegetable stuffing machine instruction manual

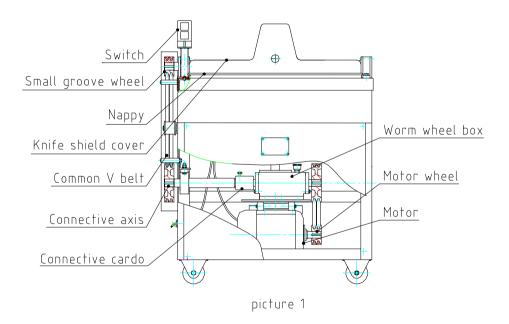
1 over view

1.1 Use: This machine is suitable to cutting the vegetable's root, stem, leaf into stuffing. It fits for flour and breed machining equipment in stuffing and feed.

1.2 Characteristic: This machine adopt opposite athletic elements, make the cutting vegetable and revolving knife-group to do opposite sport. Then differential revolving cutting make the vegetable into stuffing. It works placidly and is convenient to repair. It is the ideal choice for vegetable processing.

2 Mainly structure and function

2.1.1 Mainly structure: frame work, worm wheel box, knife compounding, nappy (see picture 1)



2.1.2 The main part touching the meat are all made of material accord with food hygiene test, and easy to clean. innocuity and beauty and corrosion proof.

2.2 Working principle: As the machine working, put knife ward cover down ,put the kinds of material in nappy. They are all contrarotating. In this way, the vegetable stuffing are made. (cutting time is controled by yourself)

3 Structure character and Technical parameter

a. Throughput: 300kg/h b. The power of motor: $1.1 \mathrm{kW} \sim 220 \mathrm{V}$

c. Rated frequency: 50Hz d. Classification of waterproof: IPX1

f. Common V belt: A710-2 A1143-2 j. Cutting speed: 1430 r/min

k. Nappy speed: 30 r/min

- **4** Size and weight
- a. External dimension: 775×715×950 mm b. Weight: 125 kg
- 5 Installation and debugging

5.1 Put the machine on the level ground, insure the machine works placidly and reliably.

5.2 Check on the machine before use , see if the fasted parts become loosed ; if the on-off switch and the electric line are ok ,and check the source voltage matched with the rated voltage.

5.3 Check inside nappy, if there are foreign matter, please clear it up to avoid damage the cutting knife and the part.

5.4 Insure the source Spreading the soft electric wire , make the point marked with "earth connection" ,connected with ground , the other three (or two) respectively connected . with the connection points as the on-off switch is off .

5.5 Close the switch ,put the "on" button , watch the nappy's revolving way . if it's anticlockwise ,that's ok .wait until the machine smooth running , you can try to use it .

6 employ and operate

6.1 Before the machine works, check inside nappy and cut materiel, if there are foreign matter, please clear it up to avoid damage the cutting knife or happen else malfunction

6.2 The size of vegetable keep clear of knife ward cover, before put materiel in ,cut the massive vegetable into bits. during working, don't put foreign matter in nappy, to avoid damage the cutting knife .

7 malfunction analysis and exclude

appearance	reason	exclude way
The cutting time is too long	knife is blunt by use	Sharpening knife
The speed cutting turns slow	The belt is loose	Deflate or change the belt
The cut turning is wrong	Power supply is connected reverse	Adjust connection

8 safe item

8.1 Safe guard setting

On the cutting knife and other place, there are shield. Don't blackout it during working!

8.2 Notice

8.2.1 When the machine working, must close the cutting shield, don't touch the cut or stretch into the cutting shield to avoid danger.

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

8.2.3 When the cutting knife are removed or cleaned, don't touch the cut, take the axis both sides of the cutting knife. draw on egis glove to avoid danger.

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

9 maintain and repair

All maintain and repair must not begin until the electric is closed.

9.1 After using ,clean the machine .Don't use in long time, wipe the edible oil to avoid rust. Don't wet with water.

9.2 Change the lubricating grease half a year , choose calcium-based grease .

9.3 Worm wheel box must keep lubricate all right ,before leave factory already infuse enough lube. After using half of month, if the checking oil isn't content with using request ,please infuse 10# motor oil. the instead periods is three months to avoid part fray.(at this time remove the front-shield)

9.4 When the machine working , if there are some noise ,must immediately stop the machine and check it . after excluding the malfunction , you can continue the production .

10 carriage and stock

10.1 In the transit, mustn't bump, slant and inversion. in order to avoid to spoil the machine.

10.2 If the machine need lay aside for a long time ,please put it in dryness and non-corrosiveness environment , don't touch with corrosivity matter .