YQC-QJ660I Multifunction Vegetable Cutting Machine

Operation Manual

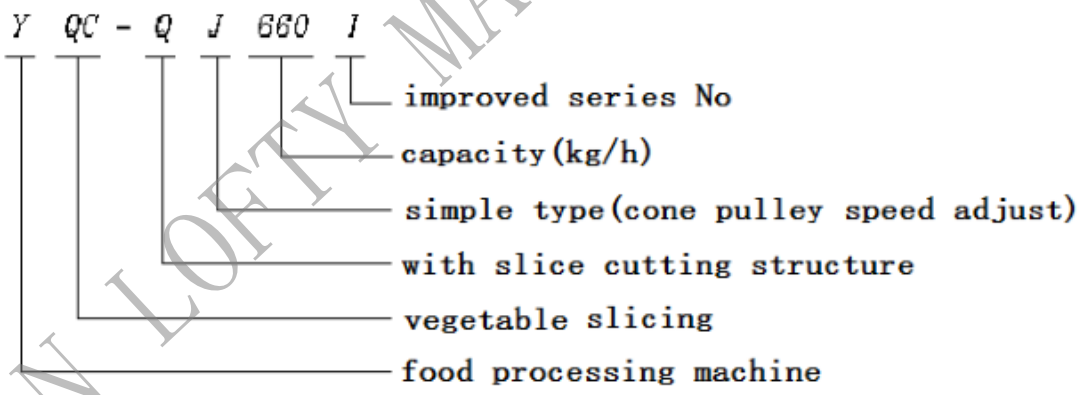
Execution standard SB/T238-2008

1 Use and peculiarity

1.1 Application

The YQC-660I Multifunction vegetable cutting machinery simulates the handwork-principium, adopt 3-grade shift setting for cutting 1-25mm vegetable."centrifugal slice cutting department" can make kinds of vegetable slice, and transfer them down to upright knife. It widely used in cutting hard and flexible root, stem, frondage and kelp, can make slice, dollop, cube, diamond, curves and other variety.

1.2 Model explanation



1.3 Feature

1.3.1 Simple operation, convenient maintenance, strong adaptability, is ideal vegetable processing equipment.

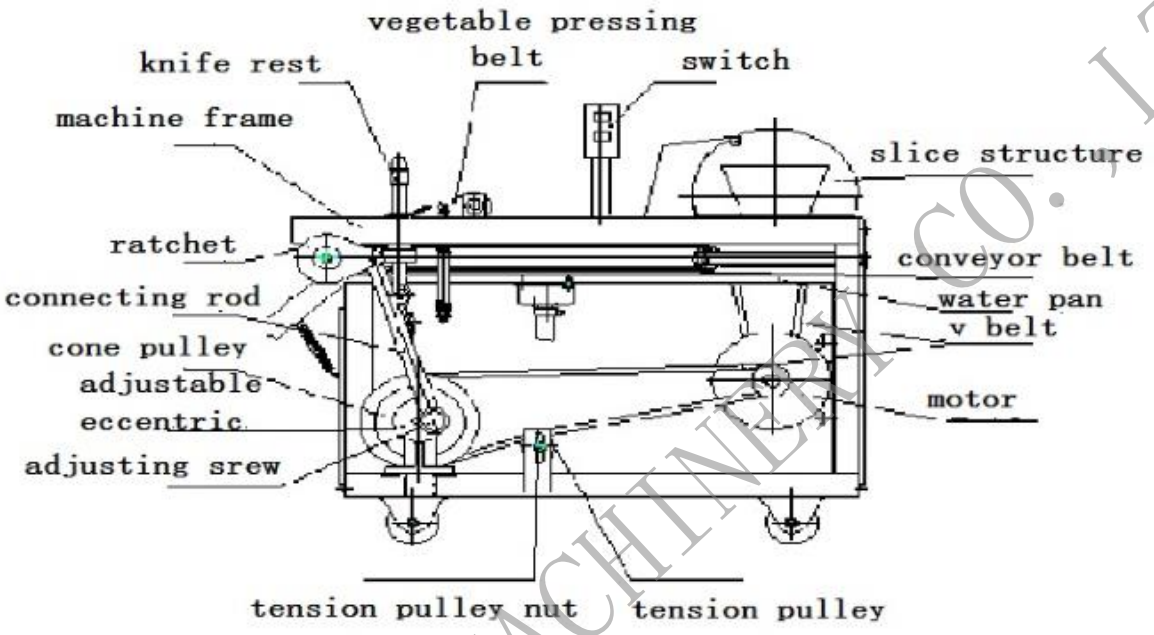
1.3.2 The machine water pan improved to be drawer-type, convenient for vegetable residue cleaning, health performance is better.

2. Main structure and working principle

2.1 The machine be composed by frame, conveyor belt, vegetable press belt, slicing structure, cone pulley speed governing device (see figure 1 drive

structure schematic drawing).

2.2 centrifugal slice structure used for potato etc hard vegetable slicing, slice thickness can be adjusted freely within certain range, vertical knife part used



for slicing leafy soft vegetable or cutting pieces to be different specifications, such as lump, ding, rhombus and other various shapes. Cutting length could be adjusted through "adjustable eccentric wheel" within certain scope. Vertical knife to simulate manual cutting principle, processing surfacing is smooth, moulding ruly, cutted vegetables organization in good condition, keep it fresh.

Figure 1 Drive Structure Schematic Drawing

3 Main technical parameter

a. Capacity：130-660kg/h　　b. Machine weight：110kg

c. Cutting length：1-25mm　　d. Upright knife frequency: 290 -420

e. Slice rotate speed：330 r/min　　f. Slice thickness：1-10mm

g. Rated frequency：50Hz　　h. Motor powder：0.8kW

i. Rated voltage:～3 380V/～220V　　j. Rated power input：1kW

k. Normal V belt：A1000-1　A1372-1

l. Overall size：920×435×775 mm (Length×Width×Height)

4 Installation and debugging

4.1 Put the machine on horizontal ground to ensure reliable working.

4.2 Checking the work parts before use, avoid: electrical switch and wire damage, confirm whether the the fasteners loose in transit.

4.3 Inspect the rotating slice section and conveyor belt, if there is any foreign body pls clean, so as to avoid external hard impurities to damage the blades.

4.4 The machine must be reliable grounding, machine external equipotential terminal must be connected with other machines' equipotential terminal reliably (wires should be 2.5mm^2 - 6mm^2). Check whether the power supply voltage is consistent with the machine using voltage. Join machine power line on the breaker, connect power and indicator, press the "ON" button, check rotate direction, if material dialing disc which in slicing organizations rotate direction is same with direction labeled on machine body, that's correct, orelse cut off the power supply,adjust wiring.

4.5 When empty working, there shouldn't be have lash, shack and other abnormal noise. If occur, please eliminate them before use.

5 Using method

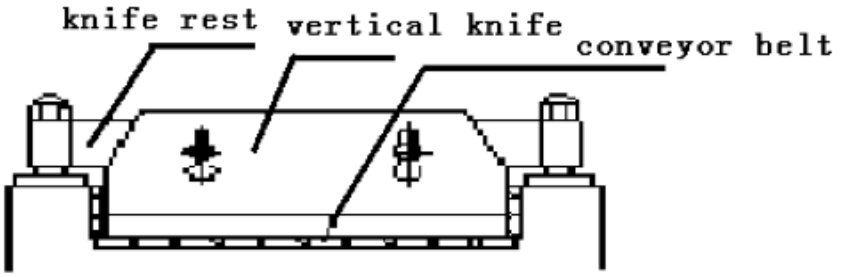
5.1Trial cut before working, check whether the vegetables cutting specifications is consistent with required, otherwise slice thickness and cutting length should be adjusted, after meets the requirements then for normal work.

5.2 Vertical knife installation(see the vertical knife adjustment diagram 2)

5.2.1 The vertical knife is used in cutting soft vegetable and floriated pieces, varied shape need homologous upright knives.

5.2.2 We will furnish one vertical knife and one slice knife on the machine. We can make other type knife (include curve, square etc). according to your requirement.

5.2.3 Rotate adjustable eccentric first, make knife rest down to the fixed point, and then make it upward 1-2 mm, make the vertical knife edge to touching the conveyor belt, fasten vertical knife on knife rest through fastening nut.



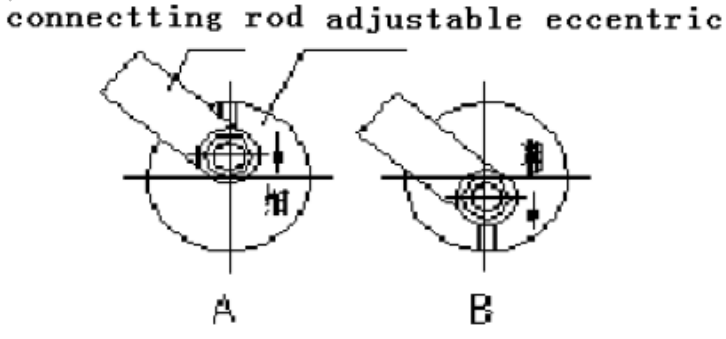
Vertical Knife Adjustment Diagram 2

Note: knife rest lifting height is based on the cutted vegetables. If knife rest lifting height is small, vegetables can't be cut off; If the knife rest lifting height is is too big, may cut off conveyor belt.

5.3 Vegetable cutting length adjustment(see the vegetable cutting length adjustment diagram 3)

5.3.1 Cutting length area: 1-25mm, you can get satisfaction length through adjusting adjustable eccentric screw.

5.3.2 Turn the adjustable eccentric, loosen connecting rod fastening screws, cut thin filament could move fulcrum, from outside to inside (at this time, openings should be upward, as shown in figure A); When cutting thick filament should move fulcrum, from inside to outside (openings at this time should be downward, as shown in figure B), finish then adjust fastening screws.

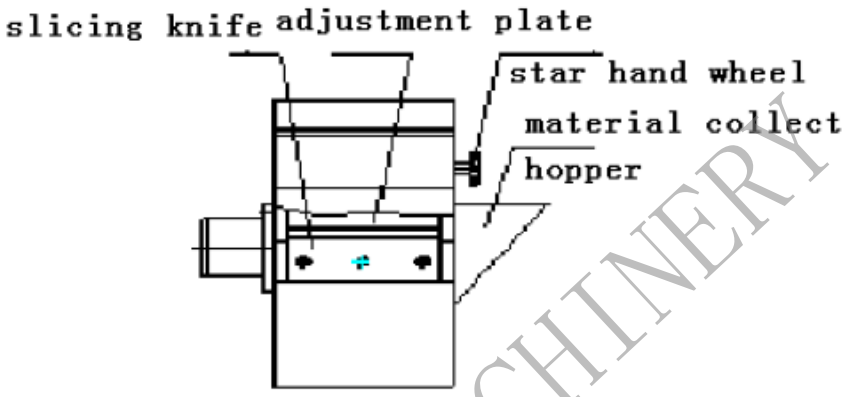


Vegetable Cutting Length Adjustment Diagram 3

5.4 Slice thickness adjustment(see slice thickness adjustment diagram 4)

5.4.1 Slicing department used in cutting potato, turnip and other hard vegetable, the cutting thickness area :1-10mm.

5.4.2 Turn the star hand wheel, according to requirement to adjust clearance between the adjusting plate and slicing knife, observe from outlet, until reach required thickness.



Slice Thickness Adjustment
Diagram 4

Note: the clearance between slice knife edge and material dialing disc should be no greater than 0.5 mm, otherwise affect the vegetable cutting quality.

5.5 Speed adjustment（see structure diagram 1）

5.5.1 Using a wrench to unscrew tension pulley nut, make v-belt loose a little, v-belt be changed cone pulley groove according to the need, and then tighten v-belt, tighten nut.

5.5.2 When adjust, according to different vegetables to choose appropriate rotate speed, in order to achieve ideal vegetable cutting effect.

5.5.3 Select vertical knife's speed according to cutting dimension and vegetable's class: high speed if need filament; medium or low speed if need thick or large dimension lump.

5.6 Vegetables should be clean well when cutting, in order to avoid foreign

matter be included in the vegetables, damage knives and other parts.

6、Fault analysis and elimination

Fault Phenomenon	Reason Analysis	Elimination Method	Remark
Vertical knife scraping conveyer belt	May rotate direction wrong	Make power line phase inversion	
Stagnation occur when machine rotate	V-belt is loose or damaged	Tight V-belt or replace	
Machine noise change big	Bearing or gear damaged	Replace bearing or gear	
Vegetable cutting section is not smooth	Knives damaged	Sharpening or replacement	
Conveyor belt don't walk or vegetable cutting length uneven	Ratchet parts damaged or connecting rod in the center of adjustable eccentric	Replace ratchet parts or adjust vegetable cutting size depends on adjustment diagram	Replace complete sets or small parts

7、 Safety protection and precautions

7.1 Safety protection device

Slicing knife and vertical knife, installed safety protective cover and screen, don't dismantle at random, lest produce risk.

7.2 Precautions

A. When machine run, hand is strictly prohibited to near slice knife or put into safety protective screen, lest produce risk.

B. When machine run, it is forbidden to put hand on conveyor belt or vegetable pressing belt food, lest produce risk.

C. When machine in maintenance, should cut off the total power supply, lest produce risk.

D. When machine run, don't do any form maintenance. So as not to cause personal injury.

8、Maintenance

▲ All maintenance work must be done under the condition of cut off power supply.

8.1 Every time, after using, should carefully clean machine, sharp instrument shall not be used for conveyor belt and vegetable pressing belt when cleaning, also cannot use spray pipe to clean.

8.2 If conveyor belt and vegetable pressing belt be found loose, adjust tension bolt or the spring pressure to proper position, the ends of the belt tension and pressure should be basic equal, orelse conveyor belt / vegetable pressing belt will occur deviation phenomenon.

8.3 Check tightness and wear condition of ordinary v-belt, timely adjustment and change. When common V belt loose, loosen up tension structure bolts to adjust, make common V belt tensioning, then fasten bolts.

8.4 Per shift oil injection into gear, sprocket, ratchet, selects 20# engine oil, filling quantity every time with 10 drops is better, the grease inside bearing be added and changed according to usage condition, choose calcium base grease.

8.5 when machine works, if the noise is abnormal, must immediately stop to check, after trouble clearing, may continue to work.

9、Storage and transport

9.1 Products in the process of transportation, it is strictly prohibited to knock against, turn around, inversion. In order to avoid damaging machine, influence its use.

9.2 Products don't be used for a long time, should store in dry, non-corrosive gas environment, do not contact with corrosive, so as to avoid product damage.

10 Packing list

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Packing List

No	Name	Qty	Remark
1	Complete machine	1 set	
2	Directions for use	1 pcs	
3	Curved knife, straight knife	Each for 1 pcs	
4	14x17 wrench	1 pcs	
5	Adjust bolt	1 pcs	
6	Screwdriver	1 pcs	
7	Ratchet spring	8 pcs	

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