

Advantages of the machine

The machine is characterized by the design of the cutter shaft as a cantilever tube, which is installed at one end of the motor, transmission parts and the cantilever cutter shaft, while the other end of the cutter shaft, the other end of the shaft of the tool shaft, is on the outside of the chassis, which is superior to the same product in the aspects of cleaning and replacing the knife group.

Safety aspects

The magnetic control switch is connected in series with the motor control loop, and is placed in the chassis, and the control magnet is installed on the shield. When the shield is lifted, the magnetic switch is in a state of disconnection, and the motor can not rotate, thus ensuring personal safety. (caution: never remove the safety shield operation).

Usage method

Connect the nominal voltage on the nameplate to the power supply with the earth leakage protector, and the connection of the ground wire must be good. The knife shaft closes the switch. Press the start button to observe whether the steering of the knife group is correct. First cut into flaky, Recut into filamentous, and then cut into granular, and can be replaced by a variety of knife groups, to achieve slice, cut silk, chop, loose meat, tender meat and other effects.

Cleaning method

Method 1: rinse the blade from the entrance of the shield to the blade, or

remove the knife set and wash it with water.

Method 2: remove the knife set (without washing), and store it directly in the freezer below 0 degrees, which is sanitary and convenient.

General troubleshooting

Oil tanks and gear bearings shall be lubricated regularly. Blunt blades can be ground with grinding wheels and oil stone strips. The motor can not rotate—whether the shield is installed, whether the magnet is off, or whether the magnet is covered with iron filings.

Use and maintenance

1. The motor must be reliably grounded.
2. When using the meat cutting machine, remove the steel comb above and start the motor to see if the blade is turning to the inside.
3. The meat left to be cut must be cleaned up to prevent blade damage.
4. After use, clean with hot water, start empty car, dry water, then add proper amount of cooking oil to prevent rust.

Model	Shape size(mm)	Voltage	Motor power	Production	weight	Packing Size(mm)
YF -130L	545*330*660	220V	750W	500kg/h	37kg	600*380*810
Note: The default size of knife set is 3mm, other size can be selected, 110V /380V can be customized.						

Cut: pork, beef, sheep, chicken, jellyfish, and, other meat, pickles, pickles, sauerkraut and other dishes.