

MEAT MINCER MIXER INSTRUCTION

1. Structure & parameters



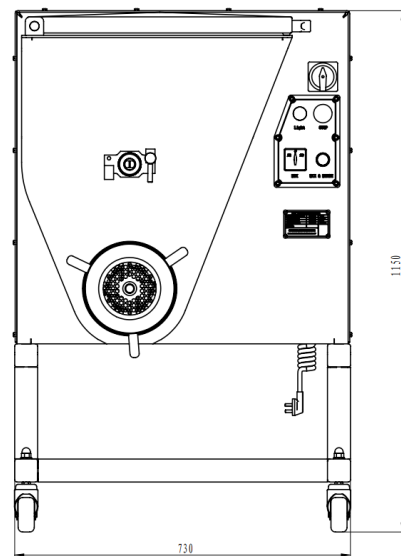
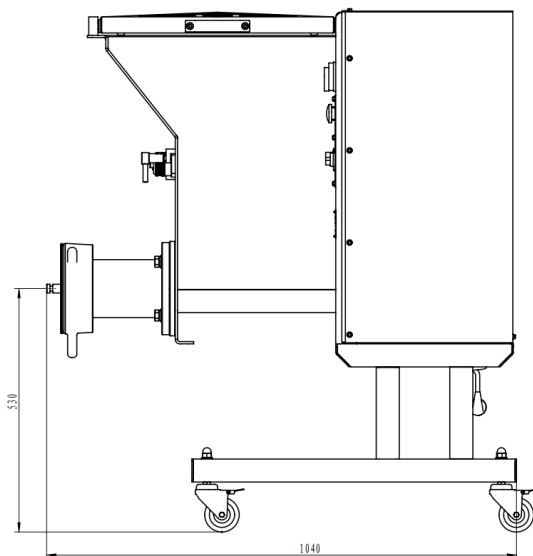
70L Meat Mincer Mixer Machine

Model No.:QH- BJY70L
Product size:1040x730x1150mm
Barrel Capacity:70L
Mincer Motor Power:2.2KW
Mixer Motor Power:1.1KW
Voltage:220V/240V
N.W.:180KG
G.W.:230KG
Packing size:1070*770*1240mm
Capacity:1500-2000Kg/h
Current:20A



Made in China
Hebei Qiqiang Metal Products Co., Ltd.

2. Detail & Dimensions



3. Precautions

- a, Place the mincer & mixer on a level surface. Keep it away from water sources and direct heat source.
- b, Always keep the barrel clean. If there is any hard material between them, it will damage the equipment or material.
- c, Do not open the "Cover" while the equipment is in operation.

4. How to use and clean the mixer&mincer:

- a. We must confirm that the plug, voltage, power and Hertz comply with local standards.
- b. Test Machine, connect the power cable and turn the red switch to "1", Operate the "Mix" switch to make the machine start working, the forward rotation and reverse rotation of propeller blades is set at the factory; If want to reset the mixing time, please set "In-build computer for mixing system".
- c. Put the meat cubes and seasoning into the barrel according to the proportion requirements;
- d. Operate the "Mix" switch to make the machine start working; the propeller blades will perform the default settings forward and reverse.
- e. After successful mixing, turn on the "Mix & Mince" switch, "Mince system" will start working, and the "Mixing system" will keep turning in one direction, until all the meat stuffing is processed.
- f. Turn off the power turn the red switch to "0", remove the power cable, clean the machine. "Mix system and Mince system" is detachable, the barrel can be rinsed directly with water hose.
- g. Wait for all parts to dry, then install back to original position.