

BONE SAW MACHINE INSTRUCTION

1. Structure & parameters



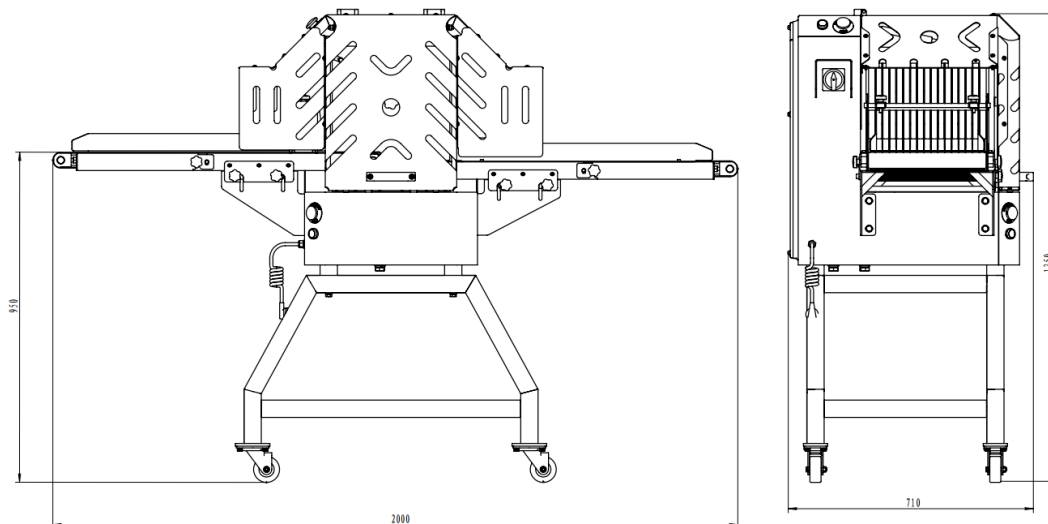
Fully Automatic Fresh Meat Cutting Machine

Model No.:QH-300Q
Product size:2000*710*1350mm
Passing size:120mm
Blade diameter:300mm
Net weight:200KG
Motor power:1.1KW
Working voltage:220V/240V
Material:stainless steel
Gross weight:230KG
Conveyor belt width:350mm
Packing size:1255*755*1410mm
Current:4.7A



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

2. Detail & Dimensions



3. Product Introduction

The machine adopts international advanced design, composed of circular slice knife, cutting stick and movable baffle. It is mainly used for slicing and stripping boneless fresh meat, poultry, fish and animal offal.

Features:

1. Conveyor belt is used for feeding and discharging. The product is cut neatly, easy to operate, and can realize fast packaging of products.
2. The slice thickness can be made according to user requirements, and different knife groups can be quickly replaced to meet the user's slicing requirements of various specifications.
3. The feeding and discharging conveyor belt and circular blade group can be quickly disassembled and assembled, which is convenient for cleaning and meets food hygiene requirements

Cutting effect diagram



4. Meat Strip Cutter Advantages

1. Precise cutting width. Interchangeable Blade Cassette From 4-100mm.
2. High efficiency minimizes labor costs, maximum output without waste.
3. Efficient, safe operation, intelligent to produce same weight, can easily handle by one operator.
4. Made in stainless steel and other non-corrosive materials, easy maintenance.

5. Instructions

1. Before using the machine, please clean it with warm water first, and do not wet the motor.
2. When using the meat slicer, start the motor first to see if the blades are turning correctly. If they are reversed, correct them immediately.
3. After using the equipment, turn off the power first
4. Remove the knife group and wash it with hot water
5. Then install it, spin it in the air to remove moisture, and then apply cooking oil.
6. When you need to cut meat slices, separate the upper knife group first, and then cut meat according to normal operation.

6. Installation and debugging

- 1.Machines must be placed on horizontal ground
- 2.Open the door of the box and set the saw belt on the belt wheel