

MEAT MIXER INSTRUCTION

1. Structure & parameters



A: Plug.
B: Power switch.
C: Working light.
D: Emergency stop.
E: Seasoning window.
F: Cover lock.

G: Barrel Handle.
H: Paddle lock.
I: Barrel lock.
J: Barrel tilt lock.
K: Tilt rubber base.
L: Caster.



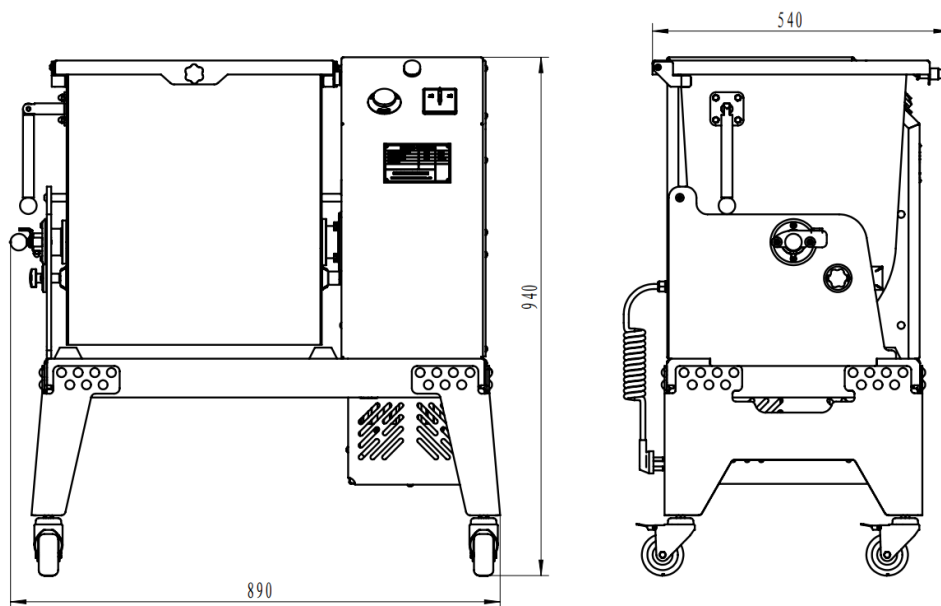
Model No.:QH-E80
Product size:890*540*940mm
Paddle speed:28 r/Min
Barrel capacity:80L
Net weight :120KG
Motor power:1.5 KW
Working voltage: 220V/240V
Material: stainless steel
Gross weight: 140KG
Packing size:930*580*1080mm
Current :6.8A



Meat Mixer

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

2. Detail & Dimensions



3. How to use the mixer:

- 1.We must confirm that the plug, voltage, power and Hertz comply with local standards.
- 2.Put the stuffing and seasoning into the stuffing mixer according to the proportion requirements;
- 3.Operate the button to make the machine start working and adjust the forward rotation and reverse rotation of propeller blades;
- 4.After successful mixing, tilt the barrel, discharge, turn off the power and clean the machine.

4. Precautions for use:

1. Ensure machine stands stably, and don't use it on uneven ground;
2. The operator shall understand the main structure and working principle of the machine in detail,the name and function of various buttons, and adjust the buttons to initial position;
3. Before filling, check whether there are foreign matters in the barrel, such as tools, screws, etc., and brush the barrel to remove oil stains and apply animal grease before filling;
4. Filling according to the capacity of the barrel; The machine has the function of when opening the cover will cutting off power,don't put your hand into the barrel when power on;
- 5.When the mixing is finished,tilt barrel, the power supply will be automatically disconnected. When the barrel is tilted to the limit position, the machine will automatically resume work to help push out the fillers;
6. Turn off the power supply after the machine is used up. If the machine has faults or problems, please turn off the power and check it. Do not operate with power on;
7. Please keep the machine clean and maintain the equipment periodically.