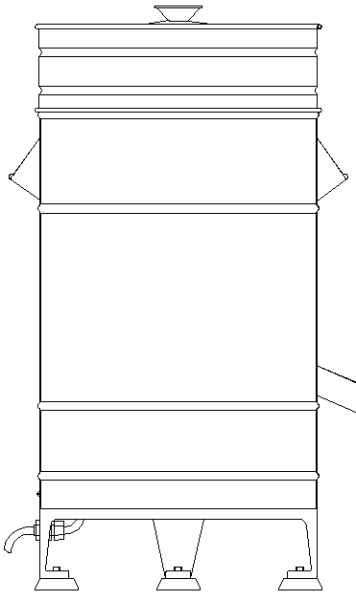
USER MANUAL

VEGETABLE AND FRUIT SPIN-DRIER

TT-F143



SERVE SINCE 2000
WHOLESALE
EN EQUIPMENT FROM CHINA

TWOTHOUSAND MACHINERY CO., LTD

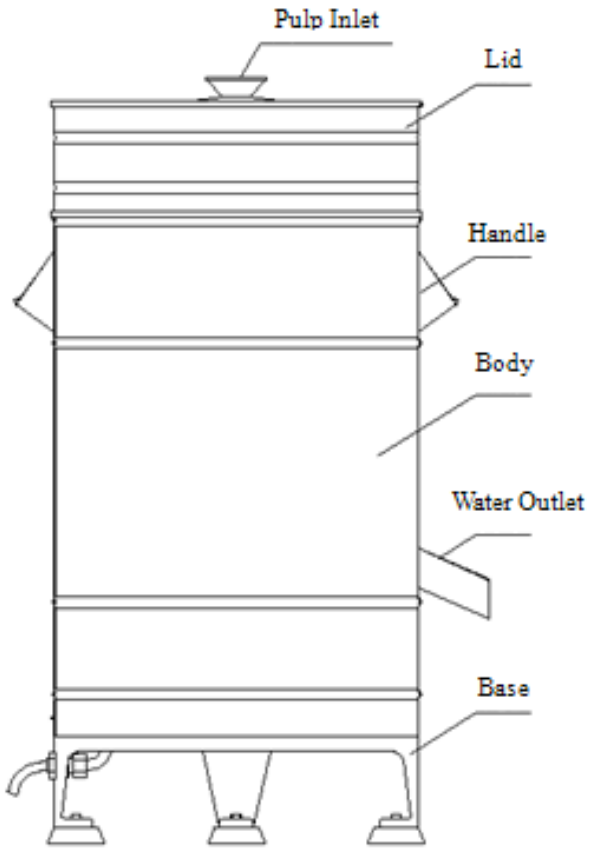
THANKS FOR PURCHASING AND USING OUR VEGETABLE AND FRUIT SPIN-DRIER. PLEASE READ THIS MANUAL CAREFULLY BEFORE USING THE MACHINE. BE SURE TO ASSEMBLE AND USE THIS MACHINE ACCORDING TO THE REQUIREMENTS IN THIS MANUAL SO AS TO MAKE FULL USE OF THE FUNCTIONS OF THIS PRODUCT AND ENSURE YOUR SAFETY.

1. BRIEF INTRODUCTION

1.1 We are a factory specializing in manufacturing food machines and dedicated to providing our customers with all sorts of reliable and pragmatic food processing equipment.

TT-F143 Vegetable and Fruit Spin-Drier is our new-structure spin-drier with compact formation, high intensity and few malfunctions. It is designed to have the motor drive the machine directly and take springs as a buffer to guarantee steady operation and gain a high centrifugal revolving speed. It is ideal equipment for drying foodstuff.

1.2 Structure Diagram



2. TECHNICAL PARAMETERS

Model	TT-F143 (Vegetable and Fruit Spin-Drier)
Bowl Capacity	20L
Bowl Speed	1400 r/min
Rated Voltage	220V Single-phase / 380V Triple-phase
Frequency	50Hz
Motor Power	550V
Rated Current	4A (220V) / 1.6A (380V)
Dimension	500X500X820mm^3
Net Weight	38Kg

3. INSTRUCTIONS

3.1 Check and make sure that the supply voltage corresponds to the voltage shown in the nameplate of the machine. Note that the power socket should be equipped with a ground wire.

WARNING: the machine should be correctly connected to a ground wire.

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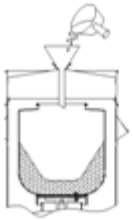
3.2 Check and make sure that the capacity of the power circuit is large enough and the power line is connected to a proper residual current circuit-breaker and a fuse with right volume.

3.3 Avoid squeezing, folding, knotting or damaging the power line, otherwise it will cause an electric shock or even a fire. When removing the power plug, do not pull the power line in case of the breakage.

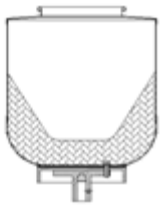
3.4 The machine must be placed on even ground to avoid the unevenness of the foodstuff in the revolving bowl, which may cause the machine to shake during revolution. When necessary, foundation bolts should be built in the floor to fix the machine through the 3 lashing eyes in the under-chassis of the machine.

3.5 Along with the machine, there are two filter bags. One is rubber-band filter bag, which can be harnessed in the mouth of the revolving bowl, to separate pulp from residuals by putting in such pulp foods as milled soybeans through the lid opening shown as **Picture One** below.

The other filter bag is being used to contain foodstuff, and then the bag with foodstuff will be put in the revolving bowl. However, the skirt of the bag should be left outside of the bowl. Before putting on the lid, the foodstuff should be pulled even by hand. Then, insert the plug. It only takes several minutes to remove the unnecessary water inside the foodstuff, such as vegetables, pork ribs, shrimp meat, etc. shown as **Picture Two**.



Picture One



Picture Two

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3.6 After dehydration, unplug the power cord. Take out the foodstuff until the machine has stopped completely.

4. MAINTENANCE

4.1 Pay attention to the hygiene of the machine. Every time before and after the machine is used, it should be cleaned up. Don't use too much water to flush the machine violently in case the water splashes into the motor and causes electrical malfunction or leakage.

4.2 If the power cord needs to be replaced, oil-resistant soft line with 1-square-milimeter nominal cross-sectional area must be applied.

4.3 **WARNING:** to ensure the safety, the power supply must be cut off first before repair and the maintenance must be done by professionals.

4.4 Trouble Shooting.

Troubles	Causes	Handling
The machine can't start.	1. Too low voltage. 2. Line fault. 3. Broken capacitors.	1. Check the supply voltage. 2. Examine and repair the circuits. 3. Replace capacitors.
During running, the machine stops abruptly, or it runs in snatches.	1. Too low voltage. 2. Overload.	1. Check the supply voltage. 2. Reduce the foodstuff.
The revolving bowl runs into the side of the barrel.	1. Uneven foodstuff. 2. Broken or loosened springs.	1. Pull even the foodstuff toward the inner wall. 2. Replace or tighten springs.
Too big noise when the machine is running.	1. Uneven foodstuff. 2. Broken bearing.	1. Pull even the foodstuff toward the inner wall. 2. Replace bearing.

4.5 If any consultation or repair services are needed, please contact with our dealers or directly with the after-sale service department of our factory.

We guarantee our products for half a year. During the warranty, we are responsible for maintenance expenses resulting from the malfunctions caused by product quality.

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5. OTHERS

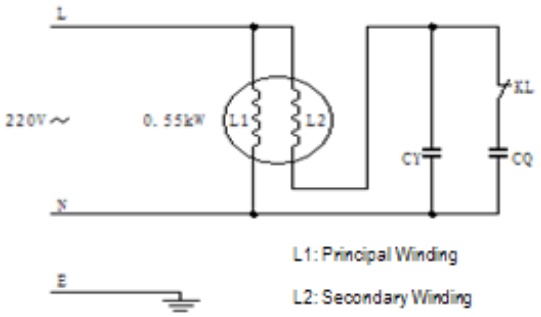
5.1 Our factory also produces many other kinds of food processing machines such as food mixers, dough mixers, etc. Our products have passed the examination by the Chinese National Quality Inspection Center and gained the CQC Certification.

5.2 The execution standards of our products are Standard GB4706.1-1998 and Standard GB4706.38-2003.

6. CIRCUIT DIAGRAM

TT-F143 VEGETABLE AND FRUIT SPIN-DRIER

Circuit Diagram for 220V Single Phase



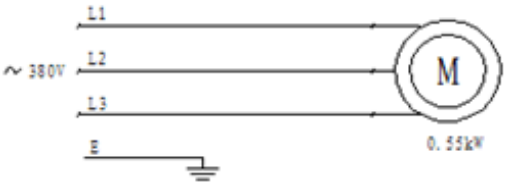
L1: Principal Winding

L2: Secondary Winding

CY: 20uF 450V

CQ: 150uF 220-265V

Circuit Diagram for 380V Triple Phase



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