

USER MANUAL



SERVE SINCE 2000

TWOTHOUSAND

BIG FOOD CUT UP MACHINE

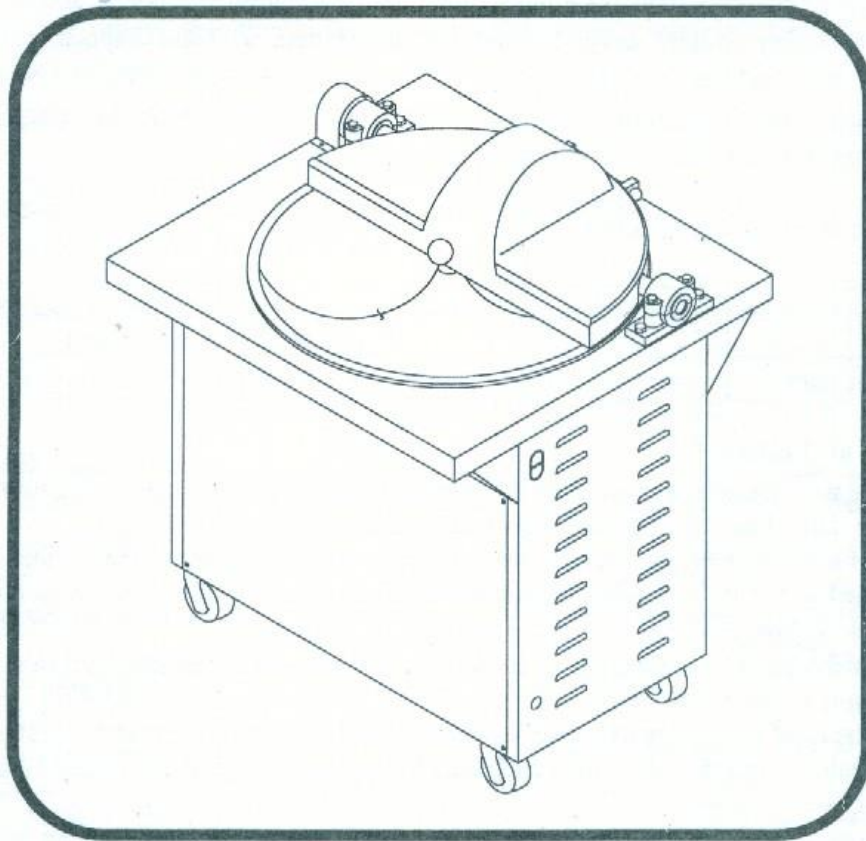
WHOLESALE SECURE COMMERCIAL KITCHEN EQUIPMENT FROM CHINA

QS620

***PLEASE READ THE INSTRUCTIONS CAREFULLY BEFORE USING IT.**



QS620 BIG FOOD CUT UP MACHINE



Qualification: certification ISO 9001



QS620 Big Food Cut Up Machine

I .Description:

This machine is the new designed and made for high performance by us, it's adopted one group high speed circumscribe knife to repeat circulate cut up the food in the bowl, then can reach to cut up the meat, fruit, vegetable etc speediness, and then can be filling as well. All the parts which touch the food are made by high quality aluminium or stainless steel, meet our national food sanitation's standard, and set with top cover safety protect device, avoid the suddenness accident happen. General speaking, this machine's specialty is: high efficiency, safety and credibility, beautiful appearance, sanitation utility, tight configuration etc, suitable for food preparation in hotels, family, restaurants, bar, canteen etc.

II .Technical specifications

Bowl diameter	Capability	Voltage	Frequency	Power	Rating input power	IPNO	Dimensions (mm)	Weight
600 mm	400 kg/h	220V	50 Hz	1.1 kW	1.4 kW	IPX1	775x710x940	126 kg

III. Use and notes:

1. Before use, please check whether the voltage of power supply is in conformity with that in data plate, the floor line is it fastness and credibility.
2. For all the power derivation line which no plug, should connect to the device which installed to the fixed placement and at least 3mm point distance. The rated current should $\geq 35A$.
3. Check the knife is it tight up, if loose then lock the screw as well; put down the bowl tray cover.
4. Test the machine before use, visit the bowl's turning is it the same as label show, if the turning is not the same, then exchange the arbitrariness two fire lines of 3 phase power line.
5. When add the food into bowl, the food size must be moderated, the meat need to move out bone and skin as well, and put the meat piece by piece, to let the knife works more well, it can cut the meat 8kg or vegetable 5kg for one time. Attention: when the machine working, hands can not loll in the danger area under the bowl tray cover.
6. **Make sure move out the food under the power shut down.**

IV. Maintenance and Maintain

1. After finished, should clean all the parts such as bowl, knife, barrelhead etc, to keep sanitation. **Attention: can not clean the machine by water under belch**



condition!

- The machine was added high quality lubricant into decelerate box before left factory, generally can use for one year, when need to change or add lubricant, please add 40# gear oil into decelerate box.

V. Trouble and Debar

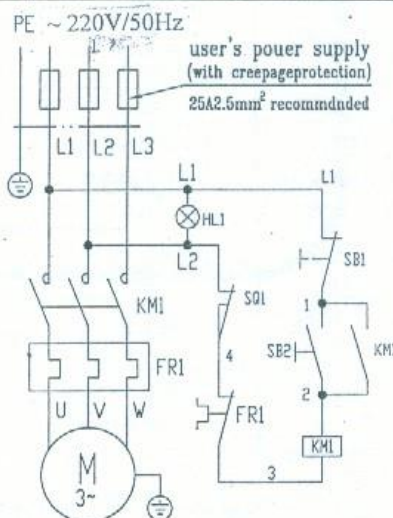
Notes:

This machine installed electromotor protect devise, it will stop the power automatically when it overload or under reverse circs. Can be protected and let the electromotor safety, now should be shut down the power, clean out obstruction, then restart the machine after connect power.

Trouble	Reason	Debar way
Press start key, machine can not work.	Touch not well with the power	Check the electric circuitry
Low working efficiency	Knife fray	Re-polish the knife mouth or change knife
	Drive belt skid	Adjust tight up belt wheel or change belt.
Big noise at gear-box, heat graveness.	Lubricate not good	Add or change lubricant

VI. Circuit program)

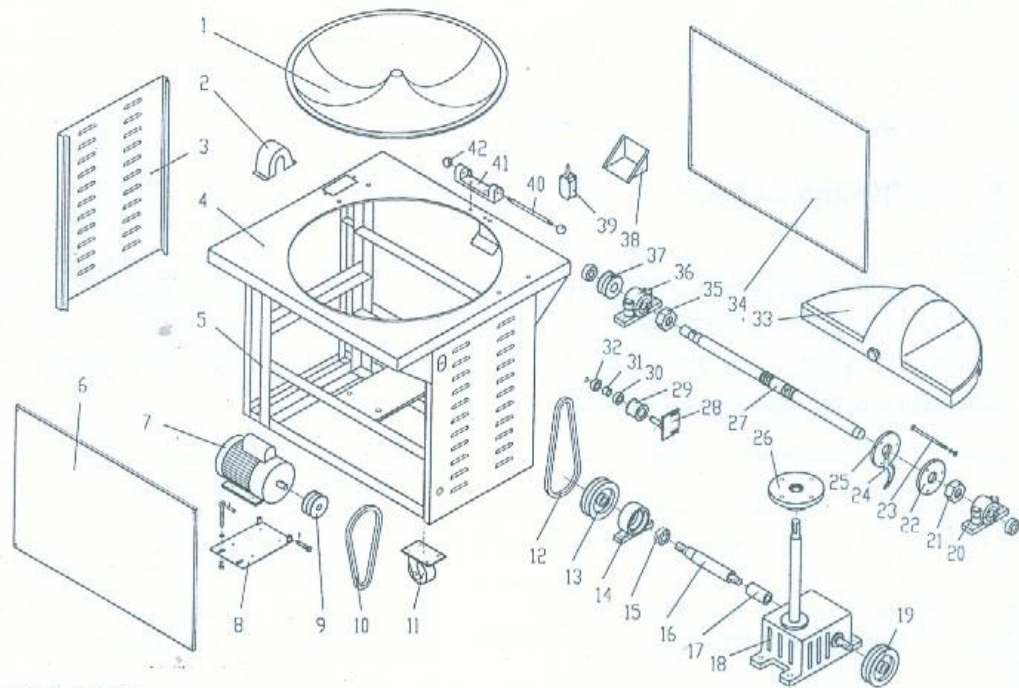
SB2	Start button	1 group
HL1	Indication light	
SB1	Stop button	
M	Motor	1
KM1	Contactor	1
FR1	Heat relay	1
SQ1	Limit switch	1
Symbol	Name	Q'ty



(The manufacturer has the right to change the circuit without notice)



MACHINE ILLUSTRATION



PARTS LIST

Illus	Part No.	Name of part	QTY
1	QS620-08	Bowl	1
2	QS620-24	Pulley shield	1
3	QS620-31	Left cover	1
4	QS620-07	Faceplate	1
5	QS620-01	Body	1
6	QS620-02	Front cover	1
7	YCB20-4	Motor	1
8	QS620-21	Motor fixed plate	1
9	QS620-33	Belt pulley	1
10	A700	Belt	2
11	3"	Foot wheel	4
12	A1100	Belt	2
13	QS620-29	Big belt pulley	1
14	HWH-25-08	Bearing seat	1
15	GB276-82	Bearing 6206-2Z	3
16	QS620-30	Connector shaft	1
17	QS620-32	Connector sleeve	1
18	NP7030	Reductor	1
19	QS620-29	Big belt pulley	1
20	GB7813-87	Bearing seat 1506	1
21	QS620-13	Right nut	1

Illus	Part No.	Name of part	QTY
22	QS620-09	Clamp plate I	1
23	GB5781-86	Bolt M8x80	3
24	QS620-10	Cutter	6
25	QS620-09	Clamp plate II	6
26	QS620-06	Supporter seat	1
27	QS620-12	Main shaft	1
28	QS620-28	Tension seat	1
29	QS620-26	Tension pulley	1
30	GB276-82	Bearing 6202-2Z	1
31	QS620-27	Sleeve	1
32	GB276-82	Bearing 6202-2Z	1
33	QS620-11	Bowl cover	1
34	QS620-02	Back plate	1
35	QS620-13	Left nut	1
36	GB7813-87	Bearing seat 1506	1
37	QS620-25	Belt pulley	1
38	QS620-18	Switch shield	1
39	LX19-001	Limit switch	1
40	QS620-14	Axis	1
41	QS620-15	Bowl cover seat	1
42	M8	Handle sphere	2



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CONTACT US:

ADDRESS: NO. 18-105 HUAGANG GARDEN, ZHONGSHAN AVENUE, GUANGZHOU, GUANGDONG, CHINA

PHONE: 86-20-38768241

FAX: 86-20-38769376

WEBSITE: WWW.TWOTHOUSAND.COM



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