

# USER MANUAL



SERVE SINCE 2000

**TWOTHOUSAND**  
WHOLESALE **SECURE** COMMERCIAL KITCHEN EQUIPMENT

TT-M29H, TT-M30H  
MEAT CUTTER

Please read the user's manual carefully before using the product.

This manual is to provide users with use, installation, maintenance and upkeep, and so on details about multi-function table-top meat cutting machine produced by our factory.

This Manual should be kept appropriately and should place where you can take out fast and convenient when you need to refer.

The product produced by our factory might have slightly modified according to that specification and content described in this manual, but this does not affect the instruction content.

## PRODUCT FEATURES AND FUNCTIONS

- 1) This product design is exquisite, reasonable structure, fashionable and beautiful appearance, high work efficiency. Parts in contact with food are stainless steel or the special surface treatment, accord with national health standards;
- 2) Easy to use, flexible and convenient operation, high capacity (Sliced meat or shredded meat production can reach up to 500 ~ 1000 kg per hour.);
- 3) Through our company long-term practice and test proved that the series in fresh meat, cooked meat (100°C), frozen meat (No icing), can play its superior performance is better than other similar products;
- 4) Adopts the humanized design, carving knife set can be easily separated with the fuselage, secure handling, cleaning knife is easier, cleaner, thickness of sliced meat or shredded meat can be tailor-made according to customer requirements at any time with manufacturers they need models, and the delivery date is concise (typical thickness is 3 mm);
- 5) Knife set nut is designed for left tooth nut, right tooth nut locking fixed all the blades in the group, in a way that it can ensure the blade cut the meat at work more effectively;
- 6) These table-top cutting machine series is equipped with thermal protection and magnetic control protection function, to provide perfect security for the machine operator;
- 7) The cutting service of this series is widely used in hotels, porterhouse, restaurants, food processing plants, and each unit canteen food when needed.

## TECHNICAL PARAMETERS

Model Name	TT-M29H	TT-M30H
Power(kw)	0.6	1.1
Rated Voltage	220V	220V
Rated Frequency	50 Hz	50 Hz
Blade Diameter	φ90	φ90
Blade Quantity	40	60
Output	250 kg/h	500 kg/h
Weight(kg)	35	39
Dimension(cm)	47x27x40	47x27x40

## PACKING LIST

- 1) Multi-function meat cutting machine 1 pcs
- 2) Manual 1 copy

## INSTALL AND USE

- 1) When unpacking the case, select the appropriate position to place the machine well (note: leave some space for the rear is advantageous for the operation).
- 2) Connected the machine by the rated voltage of the power supply and ensure the excellent grounding.
- 3) Press the start button, the meat cutter start work.
- 4) Confirm no abnormal noise when the machine is running.
- 5) Put the meat with the appropriate size to the inlet, and the meat will start automatic biopsy sinking. At this point, the machine work normally.
- 6) Use after some time, when the cutting blade is dull, should ask professional personage to sharpen a knife or send back to the manufacturer. (Under normal circumstances, according to cut 2000 Kgs meat every day to calculate, to grind a month or so.) User to set the specific situation.

## CLEANING AND MAINTENANCE

- 1) This cutting machine after each use must be unloaded carving knife set, and clean.
- 2) Special note when cleaning blade: a. You should wear gloves b. Don't direct contact with the knife.
- 3) Must turn off the power before cleaning.
- 4) To ban the use of abrasive products to wipe the blade and the surface of the machine, need to be cleaned before each use knife group, the feeding port, and parts that contact with food, to ensure food safety and hygiene.

- 5) Mechanical transmission parts to maintain flexible lubrication, regular inspection or add lubricant, ensure mechanical parts and durable lasting.
- 6) Regularly check the screw is loose, the whole machine transmission mechanical parts wear, if you have found that should be reinforced in time loose screws or replace the damaged parts.

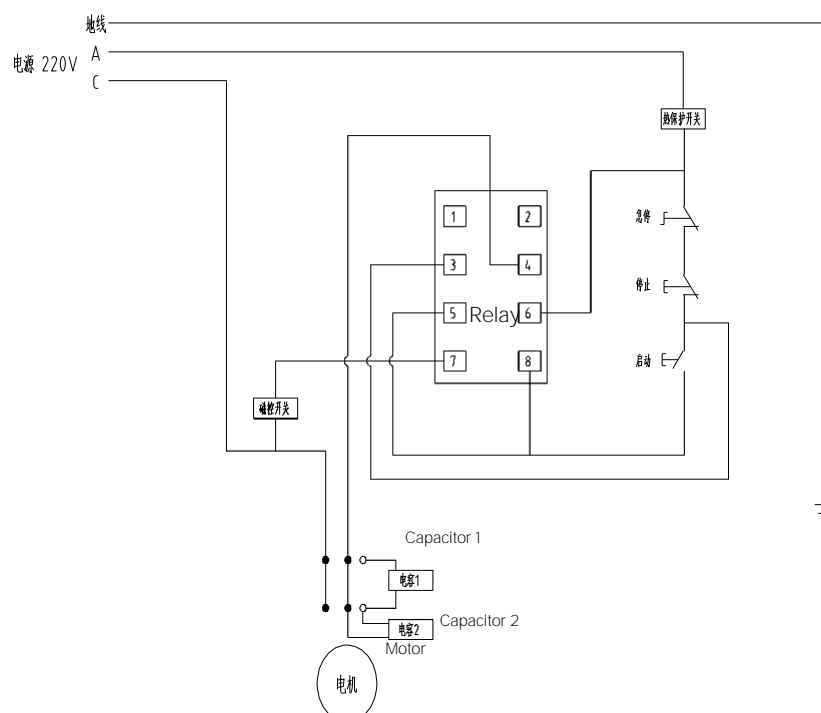
#### MATTERS NEEDING ATTENTION AND SAFETY REGULATIONS

- 1) As a result of the improper use of the user, regarding the accident, the manufacturer does not assume any responsibility.
- 2) Do not tear open or change mechanical important part, such as knife sets, worm gearbox, electrical appliances, etc.
- 3) Prohibit cutting ice, meat with bones and other hard objects other than meat.
- 4) To ensure the safe use of electricity, should regularly check the cable, the circuit is in excellent condition — related circuit insulation damage when it is prohibited to use.
- 5) Meat cutter grounding must be good, fight barefoot, wet hand operating machinery is not permitted.
- 6) When cutting machine is working, it is forbidden to use hands and other body parts into the inlet or shield.
- 7) In case of overload, knife group prompted by force jammed machinery abnormal stalling, first of all, should be quick to cut off the power supply (in case the motor burned), then slowly clear the meat within the group. Find out why, stopping after 3 ~ 5 minutes, before start work again.
- 8) As a result of long-time work, electrical heating and downtime, must wait for motor cooling, press the thermal protection switch (little red button) and then press the start button, can work usually. Note: if you take off meat basin, the machine can't start, because the magnetic control switch has cut off the circuit.
- 9) When you don't use the machine for long, be sure to disconnect the power, and use the protection measures such as waterproof, moisture-proof, dustproof. Knife group also need to besmear edible oil, prevent oxidation.
- 10) When mechanical work, forbid children to play near the machine, to avoid dangerous accidents.

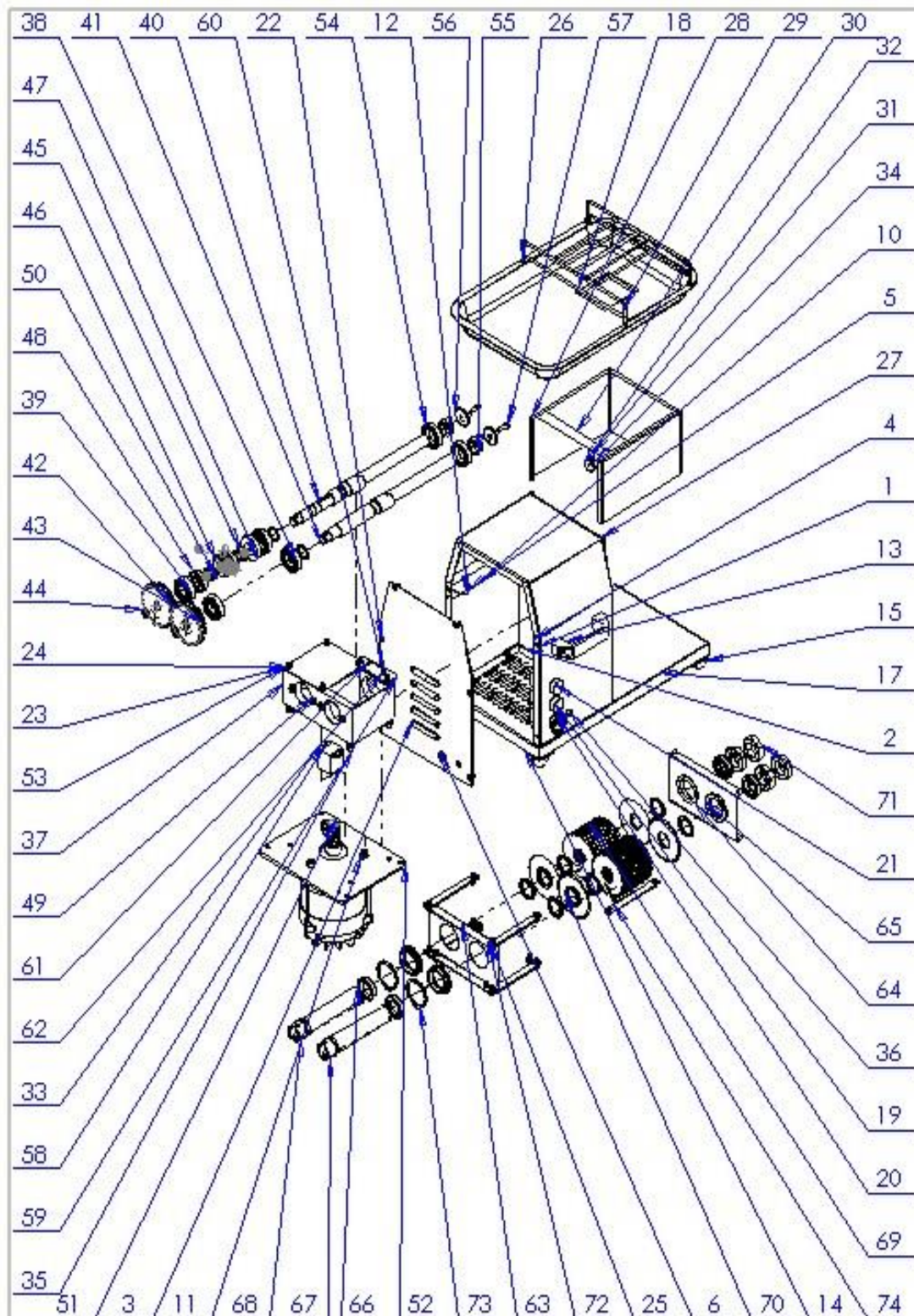
## FAULT AND MAINTENANCE

Serial Number	Item	Fault Analysis	Maintenance Methods
1	No response after startup	The power converter poor contact	Check the connection line
2	The individual blade did not turn	The nut is loose	Twist the nut
3	Uneven thickness of the meat	The tool point is dull	To sharpen
4	When cutting the meat knife set speed slow, or death	a. Too thick of the meat skin	Cut off the skin
		b. Too big meat or bones	Replace appropriate meat
		c. Under voltage	Use the rated voltage
5	The motor temperature rises too high	Under voltage	Check voltage, stop using
6	The blade deformation	Meat contains hard material	Replace blade, check meat
7	This work to a sudden stop	Electric motor fever	Press thermal protection switch after cooling

## MULTI-FUNCTION MEAT SLICER ELECTRIC PRINCIPLE



# DIAGRAM OF SLICER



Series	Name	Quantity	Series	Name	Quantity	Series	Name	Quantity
1	chassis coaming	1	26	stainless steel screw M5	25	51	worm motor 550W	1
2	chassis front board	1	27	safety sliding board	2	52	motor base board	1
3	chassis rear board	1	28	feed rack	1	53	cover for turbo body	1
4	steel angle left seat	1	29	safety guard	1	54	Oil seal $\phi$ 30x $\phi$ 47x10	2
5	steel angle right seat	1	30	Magnet base board	1	55	connecting set	2
6	ground wire signal	1	31	magnet base	1	56	bead flange	2
7	capacitor clip	1	32	circle magnet	1	57	hexagon socket M6x20	2
8	15 $\mu$ F working capacitor	1	33	cross screw M4x10	3	58	relay JQX-3DF	1
9	100 $\mu$ F firing capacitor	1	34	insert screw M4	1	59	magnet control of switch base	1
10	flat washer 8 <sup>®</sup>	10	35	hexagon socket M8x20	11	60	magnet control switch 50W	1
11	spring washer 8	10	36	heating safety switch 10A	1	61	cross screw M4x10	2
12	Hexagon socket M8x25	4	37	turbo body	1	62	screw M4	2
13	aluminum alloy handle	2	38	Bearing 6005	2	63	splashback	2
14	baseboard	4	39	bearing 6204	2	64	left bearing set	2
15	rubber feet	4	40	Main bearing	1	65	right bearing set	2
16	Hexagon nut bolt M6x12	4	41	auxiliary shaft	1	66	drill set	4
17	working bench	1	42	Gear 36x2.25	1	67	left knife tube	1
18	meat plate	1	43	Gear 36x2.25	1	68	Right knife tube	1
19	AD16 stop button	1	44	bead flange for shaft 17	2	69	Knife $\phi$ 90x $\phi$ 30	40/60
20	emergency stop switch	1	45	bead flange for shaft 25	3	70	Spacer sleeve $\phi$ 40x $\phi$ 30	48
21	LA39-11 start bottom	1	46	Turbo 15x2.5	1	71	Screw M30x1.5	4
22	cross screw M5x10	6	47	Oil seal $\phi$ 25x $\phi$ 47x10	1	72	connecting rob	4

23	flat washer 5	37	48	Oil seal $\Phi 20 \times \Phi 42 \times 10$	1	73	spring for shaft 52	4
24	spring washer 5	25	49	hexagon socket M6x15	8	74	knife combo	2
25	stainless steel screw M5x12	21	50	bead flange for shaft 20	3	75		

#### WARRANTY NOTICE

- 1) If misoperation, voltage unstable or force majeure issue, it would not under the warranty period.
- 2) Before using the slicer, please read the manual instruction carefully.
- 3) If any question or issue, please offer the details as following to us:



Model:

Series number:

Issue reason (picture & video) :

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