

Adexa

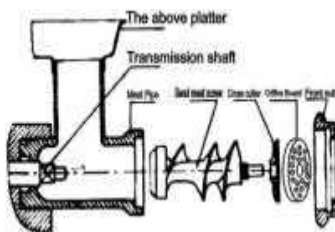
Thank you for using this product. In order to make the product display the biggest function and efficiency, to avoid the trouble and damage by default, please read the specification carefully before using the product.

Technical parameters

Model	Motor power	Rated voltage	Water proof Grade	Production capacity	Operating weight	Overall dimensions
Type 8 Meat grinder	450W	220V / 50Hz	1p X I	60kg/h	11kg	33x20.5x28cm
Type 12 meat grinder	850W	220V	1p X I	120kg/h	22kg	43x28x39cm

1 Installation and electrical source connection

- Put stably in an appropriate position.
- The outlet of the electrical source should have the jack of the earth wire and a finn earth wire.
- Please check if the stable alternating voltage is near the 220V before you use a camera. If the voltage doesn't fix the requirement of the machine, please use the booster or stabilizer whose power is 20% more than the rated power. Or the machine will not work regularly and the voltage will be damaged.



2 Introduction to cutting meat

- Please clean the cutting parts before you use it.
- Process: screw out the front-nut, take out the orifice plate, the cross blades and the meat-sending screw in turn. Tee after cleaning.
- Put back to tee, push the Clamping Lever in the right place and put in the meat-sending screw, the Cross blades and the orifice plate in line and then screw on the front-nut. Attention that do not screw it tightly. Just touching

the meat-bring-out orifice plate is an appropriate distance. Then begin the electric and adjust the front-nut and let it in a right tightness, or it will affect the life of the machine and the quality of the meat.

- Then you can chop meat after all the arrangements are done. Press the off-on button, put the diced-meat whose skin, bone and tendon are wiped off into the meat-chopping canister; use the specific stick to help if the meat comes out slowly (do not use your fingers). You can't push the meat too fast or the engine may be damaged. Please unpack the meat-chopping parts and clean them after you have finished all the process. Do not clean them by spraying water on them directly.

3 Cut operation within

- Put on the head of the dice machine and adjust the clamping lever to the tight position.
- Wipe the bone off the meat and cut it into dices and the size should be smaller than the import material. The meat machine can make meat into dices the first time, the silks the second time and the grains the third time.
- Don't rotate more than 2 minutes without food, or it will harm the blade.

4 Attention

- Don't put your hand into the machine when it is working, or you will be hurt.
- You should wipe the skin, bone and tendon off the meat and cut the meat into dices to protect the machine.
- start up the machine without food and put the meat into the machine after the machine worked regularly. Or the meat will lock the machine and make it damaged.
- If you find that the machine can't work well, please cut off the power, make the machine stop and check if anything is locked.

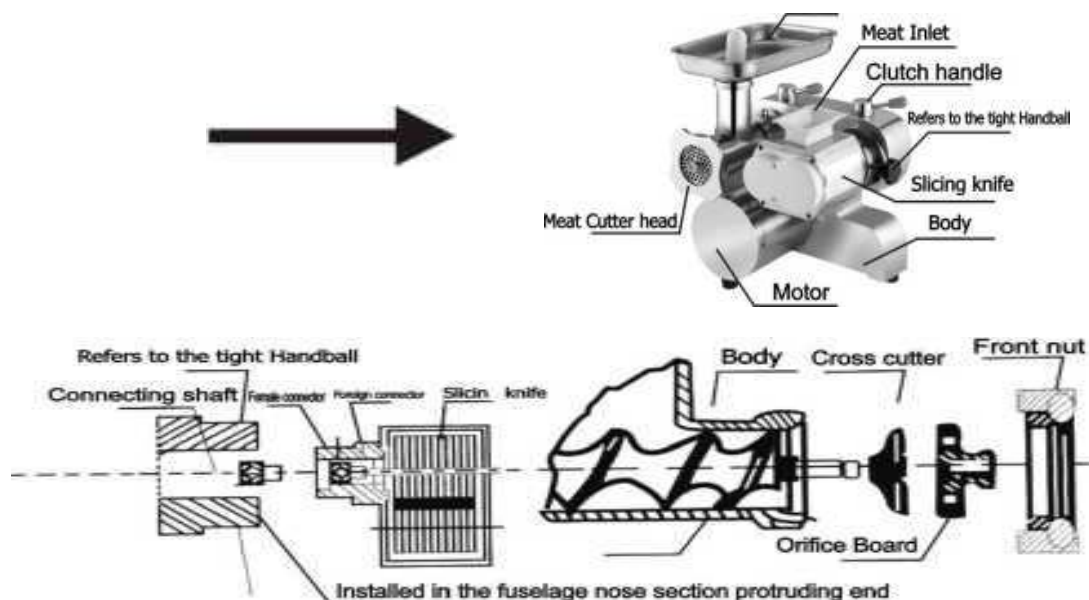
5 Warning

- Cut off the power when you clean the machine.
- Don't put your hand into the machine.
- Don't clean the machine with shower pipe.
- Be careful when you install or lay down every part. Be careful not to hurt yourself

6 Lines cut amphibious, use and maintenance

The clutch handle to the position and feeding, or idling can't work, the clutch handle work must push check and position, with a billiard voice or close the return of the idling, or push when not working the clutch handle shall be put in the position of the push or from the sword, in case of wear and tear

The cleaning of Slice machine must take down the feeding port panel, to loosen four butterfly rose underside, to outside both sides of the plate, then it can open. When change gear rose off the 4 horns of the hex M6 x 16 at the blade shell board and, again take the cover shell wallboard off, and take the positive and negative knife shaft and slice out, loosen screw shaft and change the tools (spindle is tooth thread head) use to scrub the oily wastewater clearly and take the method on reload, boot water with cooking oil in case of rust. Need not clean every day and put to the cold box. Host gear need not refueling, gears in the one-way clutch in ground cut shaft sliding, during the working time, if you have a feel of overweight handing, the reasons are as follows: 1, whether the M4 adjusting screws in the handle axis plane are too tight that spring card to die; 2, one-way clutch in ground cut shaft, and lost oil.



The whole machine form picture

Slice images indicate head connection Meat grinder part of the decomposition profile

7 Using Motor

Please make sure the voltage is within the rated voltage (210v-230V) before using single motor. If the power supply voltage is higher than 210v-230V, the Pressure regulator or stabilizer whose the rated power be more than motor's 10% or more, unless the motor could not work as usual and even will broke down.

Because no fan motor adopt totally closed cold, high temperature special motor, it could work normally in 100 degrees. Beware of hear! It should not be used too long continuously and ensure the temperature is below 100 degrees, to avoid high temperature of the motor and the damage the motor shaft gear drive enhance a 6.6 nylon gear built in, lose built slot soften the role of pins, influence slot to slice machine speed slow or not turn phenomenon. If these phenomena appear,

please contact dealer.

Trial user reflect motor load the subsequent party feels fever and hot and afraid of burnt out motor Shanghai motor factory take test in Shanghai motor technology institute ,the results are shown.

(1) Motor factory workers also are testing temperature experience. When the temperature is under 45 degrees, average person can touch the surface of motor in a long time. When it is 50 degrees, people only can touch in a shout time(about 10 seconds). When it is 60 degrees, people only can use finger touch the motor. When it is 70 degrees, finger can touch the motor rapidly. In a word, people can touch the motor when the temperature is below 80 degrees.

(2) The temperature of the motor can bear: Technology standard:

① Motor bearing temperature should not exceed 95 degrees

② B grade insulated wire enameled wire windings in 130 degrees can work for a long time. Use thermometer measurement with front and rear bearing place, in 90 degrees the following general temperature belongs to the normal temperature.

③ If the measure electric cabinet appearance in not more than 110 degrees, the temperature of motor stator internal winding temperature will not exceed 130 degrees can be at ease use. Malfunction should not be tear open privately, please look for professional or contact with dealers. You can buy the damaged parts from dealers and manufacturers.

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Fault	Reason	Elimination method
Cut meat, Ground meat slow or not turn cut	1.The clutch no joint 2.Jump file 3.Running capacitor damage	1.pull control handle to engage position 2.Adjust the fork of reasonable axial nut
	1.Starting capacitor damage 2.Electrical contact undesirable	1.replacement 2.Check out
Ground meat meat impeded or to a paste	1.The mother is too loose, before the sword of mince with orifice contact	1.adjust 2.Clean up 3.Sharpening or change the
	undesirable 2.Orifice plate jams 3.Cross knife is too dull 4.Block meat muscle	tools
When cut meat , It not out、no a piece or filamentous	1.Meat comb is not installed 2.Blade is too dull 3.Two blades gap with improper components	1.Installation meat comb 2.Sharpening or change the tools 3.adjust