

1 概述

QJR-300 切绞肉机具有切肉机和绞肉机的各自的功能。切、绞肉通过离合器随意选择，可不停机进行离合，它结构紧凑、清洁卫生、安全可靠。是饮食行业、企事业单位加工无骨肉类的理想加工机械。

2 主要技术参数

型 号	电 压 V/Hz	功率 kW	加工能力 kg/h		转速 r/min		刀片间距 mm	绞孔直径 mm	重 量 kg
			切肉	绞肉	切肉	绞肉	切肉	绞肉	
QJR-300	~220/50 3~380/50	1.1	300(片) 150(丝)	380	473	425	3.6; 5; 7.2; 9.5	6; 8	73

说明：

用户无特殊订货,刀片间距按 3.6 出厂。

3 使用与操作

3.1 切肉

3.1.1 接通电源之前，应检查及清除刀排内的杂物和油污。

3.1.2 接通电源后，合上切肉离合手柄，检查下刀排的旋转方向是否符合两齿轮转动方向，并在刀排间和齿轮处分别加上食物油和工业润滑剂。机器空转不应超过 2 分钟，以免发热使刀刃烧伤。

3.1.3 切肉前，应将鲜肉中的骨屑清除，手工把肉切成长宽小于落料口尺寸，高度适当的肉块，平放入落料口，便切成肉片。将已切成的肉片旋转 90° 再切一次，即成肉丝。反复多次即成肉粒。切肉时切忌用手压肉块送料，以防切手。

3.2 绞肉

3.2.1 绞肉前，先将与肉类接触的机件用消毒水洗净，再按顺序装妥，前螺母旋至刚刚压紧出肉板即可。

3.2.2 接通电源，合上绞肉离合手柄，查看绞肉杆旋转方向是否符合规定。

3.2.3 人工清除肉中的皮、骨屑与粗筋，并将肉切成截面小于料口孔径的条状肉块，放入落料口即可。

4 保养

4.1 清洁、润滑是使机器正常工作的保证，每次切肉、绞肉完毕，都应进行清洗，

不得用水喷射，加润滑油于拨叉、离合器等转动部位。

4.2 切肉部分的保养

4.2.1 将切肉刀排中的肉屑清洗干净，同时，用手拧松四只刀梳螺栓，将刀梳退出，取出刀梳洗净后装回，通电运转，并在刀排上加适量食油防锈。

4.2.2 刀用钝后，可用合适的油石修磨，或将切肉总成拆下送厂修理。

4.3 绞肉部分保养

将各绞肉零件拆出清洗，清洗绞肉机座时，应将面盖板盖上，以免水渗漏到其它地方，损坏机件。

5 维护

5.1 切肉

肉片粘连

原因可能是两刀排刀刃未能紧贴，应调整。

肉片、肉丝卷在刀排轴上

原因可能是刀梳尖与刀排中的刀片隔垫外圆有间隙而未贴紧，应调整。

5.2 绞肉

出肉为糊状

前螺母太松，出肉板与切肉刀接触不良，应重新调好前螺母。

出肉板堵塞，应给予疏通。

出肉刀刀口已钝，应修磨或更换。

6 备件

出肉板 1 只

绞肉刀 1 只

7 随机文件

产品合格证 1 份

使用维护说明书 1 份

产品装箱清单 1 份

8 附图

外形图 1 份

电路图 1 份

1 outline

QJR-300 meat chopper have slice meat machine and meat chopper each function, slice chop meat by clutch , can carry on clutch by don' t shut down. Its structure tightly packed, sweep hygiene, safety credibility.is ideal process machine of food profession, enterprise unit machining bone meat .

型 号 Model	电 压 Voltage V/Hz	功率 Power kW	加工能力 Machining ability kg/h		转速 speed r/min		刀片间距 Space slice mm	绞孔直径 Aperture dia. mm	重 量 weight kg
			切肉 Slice meat	绞肉 Grind meat	切肉 Slice meat	绞肉 Grind meat	切肉 Slice meat	绞肉 Grind meat	
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2 Technical parameter.

3 operation

3.1slice meat

3.1.1 Before switch-on electrical, should check and cleanup sundries and greasy dirt.

3.1.2 After switch-on electrical source, close slice meat clutch handle,check revolve direction of below row knife whether in accord with two gear wheel running direction,and add the food oil and industry lubricant between the knife line and gear wheel. The machine racing should't exceed 2 minute. Avoid heat let the edge of knife burn.

3.1.3 Before slice meat, should cleanup the bone scraps of fresh meat, put the meat chop in long width less than material ostium size and proper height, put in fall material ostium peaceful, chop in sliced meat. Revolve 90 degree the fillet which has already chopped to chop again. Become shredded meat. Again and again become meat grain. push down meat piece to send material avoid by hand while slicing meat. In order to prevent slice a hand

3.2 Grind meat

3.2.1Before grind meat, first clean the machine which contact with meat by disinfect water, according to sequence pack properly again.front nut revolve to just impact meat plank.

3.2.2 Switch-on electrical source, shut down grind meat clutch hand, look over grind meat pole revolve

direction whether accord with prescribe.

3.2.3 Clean out the skin, bone scraps and thick muscle in the meat by manual, and put the meat slice in to striping meat which the section less than material ostium aperture, then put in material ostium.

4 maintain

4.1 Sweep, the lubrication is the assurance which makes the machine work normally, each time finish slice meat, ground meat , should cleanning, can not use water spray. Add lubricant in stir fork, clutch...etc. to running part.

4.2 maintenance slice meat part

4.2.1 Clean the meat scraps of slice meat knife arrange,at the same time, wrest loose 4 the knife stud bolt, put the knife quit, take out knife and sweep then installation again, operate electrify, knife arrange add just the right amount of cooking oil to defend rust.

4.2.2 The knife become blunt, Can fix whet by the suitable oil stone, Or will put slice meat knife send to factory to fix

4.3 maintenance grind meat part

4.3.1Put each grind meat accessory take out cleanness,while clear meat chopper, should put the cover board covered. Avoid the water leak to other place,damage spare parts, ascend and descend handle automatically.

5 maintenance

5.1slice meet

5.1.1The reason for slice meat is two knife arrange cannot cling, should regulate.

5.1.2The reason for slice meat, shredded meat roll in knife arrange axis is knife needle and out of the razor blade separate mat in knife arrage have clearance and cannot cling,should regulate.

5.2 gring meat

crush meat is pasted.

Front nut too loose, meat plank and carver contact badly, should regulate front nut over again.

The meat plank build up, Should pay dredge.

The meat knife become blunt already, Should repair whet or replace.

6 spare part

Meat plank	1
Gring meat knife	1

7 document

Product certificate 1

Usage and maintenance 1

Product packed list 1

8 figure

Outline figure 1

Electrical figure 1



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