

Maintenance:

1. When the machine works slowly or weakly, please check whether the V-belt is loose and fasten it.
2. When the machine works for a long time, please check whether the screw bolts are loose and then fasten them.
3. Please fill in new lubricating oil to bearings after working for six months.

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Potato Peeling and Cutting Machine

User Manual

Zhengzhou Runxiang Machinery Equipment Co.,ltd

Application:

Potato peeling and cutting machine uses durable emery and spiral type cutter to peel and cut potato slice, shred with high quality, high efficiency and power saving. It is widely used in vegetable processing factories, hotels, restaurants and canteens. It is an ideal equipment for making slice and shred of root vegetables and fruits.

How to use:

1. Please check main parts and make sure they are ready to operate.
 - 1) make sure the wire is in good condition and not damaged
 - 2) make sure the feeding barrel is clean and no foreign bodies.
 - 3) make sure the electricity meets the demands
 - 4) make sure the screws and knives are fastened
2. Put the machine on flat ground, power on and begin to work for one minute, then put potatoes which are needed to peel into this machine; open water faucet at the same time to carry away potato skins. If the outlet is blocked, please stop the machine to clean out potato skins before continuing.
3. When potatoes are peeled completely, open flashboard. Potatoes will fall into cutting machine, then potato slices or shreds will come out from outlet.
4. When the courses are finished, please clean the machine and knives with water, and coat the knives with edible oil for antirust.

How to adjust cutting blades:

There are two kinds of knives in the machine: slicing knife and shredding knife.

The slicing knife is fastened on cutter holder directly, it can be adjusted freely for various cutting size.

The shredding knife is consist of blade box, blade, gasket and screw bolts. The blade and gasket are mutually staggered and positioned into the slot properly in the blade box, fasten them with screw bolts. Select corresponding gasket to make various thickness of potato shred.

1. Slicing knife must close tightly to the barrel, the cutting edge is fastened to the barrel vertically.
2. Position the shredding knife into the blade box and keep the cutting edge fastened to the barrel vertically.
3. Adjust the space between the two portable plates and make it corresponding to the space between the slicing knives.
4. Take down shredding knife when making potato slice, adjust the position of slicing knives, the cutting edge should be aligned vertically with the portable plate edge.

Tips:

1. Make sure the water faucet is open during peeling to keep good peeling effect and unblocked.
2. Please connect the machine to ground wire.
3. There should not be hard foreign bodies in or between potatoes to avoid damaging the blades.
4. Remove the stem and leaves of the root vegetables before processing with this machine to obtain high quality end products.