

# USER MANUAL

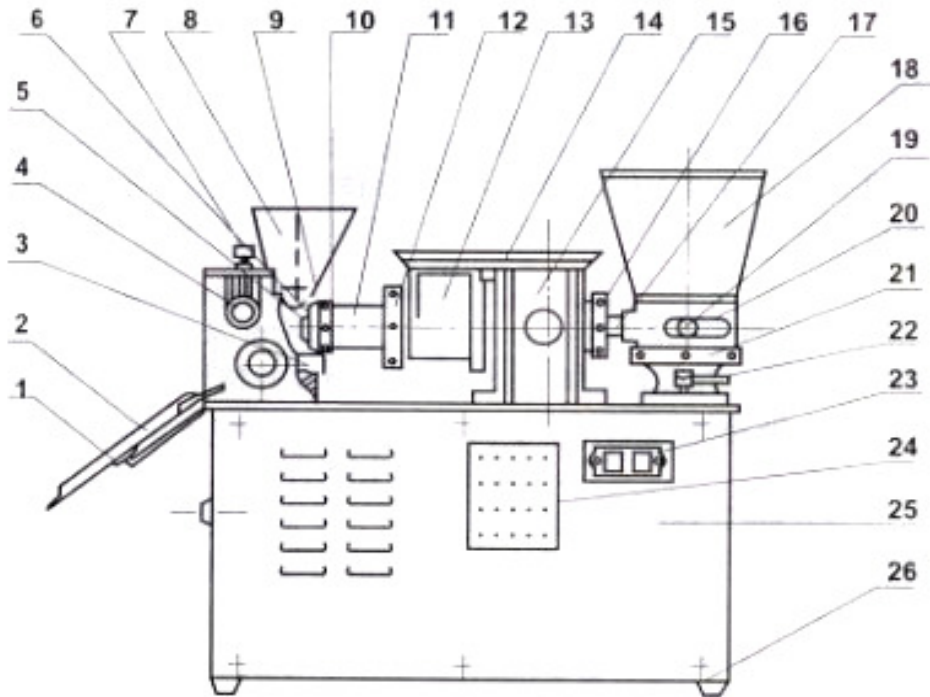


图 1

## Components description:

- |                    |                      |
|--------------------|----------------------|
| 1 plank            | 12 nut               |
| 2 vibration-lever  | 13 dough-bucket      |
| 3 lower dough tray | 14 plate             |
| 4 forming frame    | 15 gear box          |
| 5 internal nozzle  | 16 nut               |
| 6 external nozzle  | 17 stuffing tube     |
| 7 carriage bolt    | 18 stuffing funny    |
| 8 dryflour funny   | 19 adjustment handle |
| 9 mserk-plank      | 20 pump              |
| 10 nut             | 21 nut               |
| 11 dough-sheath    | 22 coupling handle   |
|                    | 23 start button      |

# 1.Usage:

This dumpling machine applies' to food manufacturers, hotels, restaurants , Canteens, groups, schools, troops, frozen dumpling production. This can produce all kinds of meat, meat stuffing mix, all other kinds of vegetable stuffing and stuffing dumplings.

# 2.Speification:

Voltage	220V/50HZ
Power	2. 2KW
Dumpling weight	10-16g
Dimension	680*440*880mm
Weight	98Kg

# 3.Installation,adjustment

- a. Before insatallation, please clean and oil the food contact parts
- b. The wrench and screwdriver can be install and adjust the machine.

# 4.Operation

1)Rote the forming frame

Rotate fhe forming frame 90° in the clockwise direction

2)Stuffing trial

- a.Full the stuffing funnel (No.18)with stuffing.
- b.Turn on the couping handle (No.22) to "On" .
- c.Adjust the adjustment handle (No. 19) to the desired location and rotate the handle to make it stationary.
- d.Make the stuffing be full of the stuffing funnel, and turn the machine on.
- e.After operating for some time, when flow rate of the stuffing is uniformly, stably and of uninterrupted. Turn the couping handle (No.22) to "Off" . Stop sending the stuffing to be standby.

### 3) Dough trial

- a. Cut the dough into long shape and put the dough into dough-bucket (No. 13). Test if the dough pipe is straight, whether the wrapper thickness is suitable.
- b. If the dough pipe is curved, use the wrench to rotate the nut (No. 10).
- c. The wrapper thickness can be adjustable by adjusting the nut (No. 10) to get the desirable thickness. Turn right to make the wrapper thinner. Turn Left to get the thicker.

### 4) Dumpling wrapper trial

- a. Full the dry flour funnel (No. 8) and bottom dough tray (No. 3). Then totate the forming frame to make them reset. Begin to do the empty wrapper trial.
- b. To get the suitable dumpling size by adjusting the nut (No. 16). Turn right to get the bigger one and turn left to get the smaller ones.
- c. If the dumpling wrappers stick together, just adjust the to tight bolt (No. 7) uniformly to cut the stick dumpling wrapper. Pay attention that Rotating them when the machine is on.

### 5) Dumpling trial

- a. Turn the coupling handle (No. 22) "On" .
- b. Make the stuffing suitable by adjusting the adjustment handle (No. 19).
- c. Then the machine can produce the dumplings one by one.
- d. Add the dough, stuffing and ytheh dry flour in time.

## 5. Troubleshooting

- 1) When producing , if the stuffing is not enough or the machine stop prodiving stuff. Stop the machine at once. Take the stuffing funnel to check if something block it.
- 2) If the dumpling is fractured continuously, it indicates that it has some thing in the dough. Stop the machine and turn the nut (No. 10) to make the wrapper thicker. Then make the matter thing out. When making the dough, don' t mixer the dry flour residue.
- 3) If the dumpling is stick, please check the dry flour is enough or not. If

the dry flour is enough, please check whether the dough is soft. If soft, Please knead dough again.

## **6. Application notice**

- a. Avoid the machine operate in negative direction.
- b. When adding the dough, don't press it with hand. Don't touch the screw Propeller to avoid the accident.
- c. Don't put the big meat in the machine, this will damage the machine.
- d. Homogenize the stuffing and don't make the stuffing dehydrate. Or else These will affect stuffing taste
- e. When kneading dough, don't leave the dry flour dregs. Don't have wheat in the dough. Usually, the water addition is 30%-40%. Also, add the suitable water according to the matter of fact

**Thanks for your using!**

**Your satisfaction is our persistent pursuit!**