

NW-500 YF-130L Series

Newin®

Meat Cutter

User Manual

5/2023



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Safety Warning!

Improper use can result in a dangerous situation that may result in minor or moderate personal injury and equipment damage.



Before wiring, please confirm whether the input power is OFF.

After confirming that the external connection is installed, do not disassemble it while the input power is turned on.



There are sharp blades in the machine, please pay attention to safety when disassembling to prevent injury.

After the equipment has been transported for a long time, the screws may be loose. Before using the equipment, please confirm that there is no abnormality in the equipment.

Advantages of the machine

The machine is characterized by the design of the cutter shaft as a cantilever type, which is installed at one end of the motor, transmission parts, and the cantilever cutter shaft, while the other end of the cutter shaft other end of the shaft of the tool shaft, is on the outside of the chassis which is superior to the same product in the aspects of cleaning and replacing the knife group.

Safety aspects

The magnetic control switch is connected in series with the motor control loop and is placed in the chassis, and the control magnet is installed on the shield. When the shield is lifted, the magnetic switch is in a state of disconnection. and the motor can not rotate, thus ensuring personal safety. (caution: never remove the safety shield operation).

Usage method

Connect the nominal voltage on the nameplate to the power supply with the earth leakage protector. and the connecting of the ground wire must be good. The knife shaft closes the switches the start button to observe whether the steering of the knife group is correct, cut into flaky, filamentous, and then cut into granular, and can be replaced by a variety of knife groups, to achieve other effects.

Cleaning method

Method 1: Rinse the blade from the entrance of the shield to the blade or remove the knife set and wash it with water.

Method 2:remove the knife set(without washing), and store it directly in the freezer below 0 degrees, which is sanitary and convenient.

General Troubleshooting

Oil tanks and gear bearings shall be lubricated regularly. Blunt blades can be ground with grinding wheels and oil stone strips. The motor cannot determine whether the shield is installed, whether the magnet is off., or whether the magnet is covered with iron filings.

Use and maintenance

1. The motor must be reliably grounded
2. When using the meat-cutting machine, remove the steel comb above and start the motor to see if the blade is turning to the inside.
3. The meat left to be cut must be cleaned up to prevent blade damage.
4. After use. clean with hot water, start empty cardry water then add the proper amount of cooking oil to prevent rust.

Model	Shape size(mm)	Voltage	Power	Weight	Production
NW-500 YF-130L	545*330*660	110V60HZ	850W	37kg	500kg/h

Cut: pork, beef, sheep, chicken, jellyfish, and, other meat, pickles, pickles, sauerkraut, and other dishes

Newin Machinery Co., Ltd.

Henan. China

Email:sales@cnnewin.com

<https://www.cnnewin.com>

Phone/WhatsApp:+86 15838059235

As various standards, specifications and designs change from time to time, please request confirmation of the information given in this publication.

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