



## **HY300 series dough press machine instructions**

### **Main Specialty:**

HY300 series knead flour-pressing is one of the main equipment noodle processing, Mainly used for various crisp, toughness knead dough pressure, The face thickness can be in a certain range of steeples adjustment, Knead the dough made by pressing the food leavening, whiteness, sweet taste, increase. Widely applies to the unit dining room, restaurant, hotel, pasta processing unit, it is the ideal equipment configuration of production line.

### **Technical Specifications:**

Model	Voltage (V)	Rated Frequency (Hz)	Power (kW)	Waterproof level	Slice width (mm)	Thickness (mm)
HY300	~220	50	2.2	IPX1	490	5~25

### **Operation and Notes:**

1. Before using the machine must be reliably grounded is up.
2. Ensure roll clean and in gear and chain place added lubricant.
3. Start flour-pressing machine, then turn the handle to the distance.

### **Maintenance and matters needing attention**

1. Lubrication is the service life of machine. Must give proper butter in the chain every week
2. Roll speed slow (pressure surface can be slowed down left), the shield of V belt examination common firmness and wear, and timely adjust or replacement.
3. After each use of machine to ensure food hygiene, earnest, cleaning, not with sharp blow roll surface, nor with Spray pipe flush.
4. For a long time when the machine should be discontinued in two small roll surface daub oils against rust.
5. Machine in work, if appear abnormal sound machine, must stop immediately after the check, troubleshooting, can continue to use.

### **Transportation and storage**

1. The goods during transportation, forbidden keeping, lean, inversion, lest damage

machine, the influence is used.

2. Products in the long unused cases, stored in a dry, noncorrosive gas environment, do not contact with corrosive, lest products damaged.