



Quanzhou Famous Trademark

Tea Roasting Machine

Product implementation standards: Q/AXYF 004-2010

User's manual

Anxi Yongxing Machinery Co., Ltd.

Foreword

Thank you for choosing the "Yongxing" brand machinery equipment produced by our company. In order to use this product correctly, please read this manual before use. Thank you!

Enterprise implementation standards: Q/AXYF 004-2010

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First, the main purpose and product features:

1. Main use: This product is the intrinsic special effect of tea and food baking and the integration of advanced baking technology at home and abroad. It is suitable for oolong tea drying.

2. Product Features:

A, advanced structure and technology. Use strict testing technology and scientific and advanced management system to ensure product quality.

B. The thermal insulation material adopts aluminum silicate fiber, and the heat preservation performance is remarkably improved, thereby greatly reducing the power consumption.

C. The use of high-precision instruments can more accurately control and react the temperature and balance in the tank, reduce the failure rate and extend the service life.

D. Use the full-circulation hot air baking in the box to make the temperature inside the box more uniform.

E. The sieve is made of stainless steel wire mesh, which is in line with food hygiene and is easy to clean.

Note: When using the new machine, first use the tea stem or tea powder to bake first to remove the odor inside the box.

Second, the main technical parameters:

No.	Item		Unit	Parameter value	
				YF-6CHZ-6	YF-6CHZ-10
1	Dimensions (length × width × height)		mm	1190×1080×1940	1190×1080×2100
2	heating element			electric furnace wire	electric furnace wire
3	fan	Motor power KW	KW	0.75	0.75
			r/min	1400	1400
		Working voltage	V	380	380
4	machine power		kW	14	14
5	Baking tray slewing drive Motor	power	W	25	40
		Speed	r/min	1250	1250
		Working voltage	V	220	220
6	baking tray rotation speed		r/min	6	6
7	total effective dry area		m ²	6	10
8	number of dry layers		layer	12 layers (rotary)	16 layers (rotary)

9	machine weight	kg	200	225
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Third, safety precautions:

1. This unit must be well grounded to ensure safety:
- 2, according to different models and the size of the power, equipped with professional knives and fuses
3. It is forbidden to directly wash the surface of the baking machine body with water splashing to prevent leakage caused by insulation failure.
- 4, it is forbidden to warm in the box
5. It is forbidden to store or explode explosives in the box. Such as gasoline, alcohol, gas, gunpowder and other inflammable and explosive dangerous goods.
6. Do not use in places that are prone to water or in places with high humidity.
7. When the machine is working, the surface of the fuselage is hot and should not be touched by hand.

Fourth, the operating procedures:

1. Schematic diagram of the control board



- A. Close the air switch or the knife switch.
- B. The power supply is in the “on” position, the alarm is in the “on” position, and the rotation is in the “auto” position.
- C. Set the temperature time: the maximum temperature can be set to 200 °C, and the longest time can be set to 9 hours and 59 minutes. The time shows that the leftmost one is hour and the last two are minutes.
- D. Adjust the “temperature protector”. The temperature setting should be 35°C higher than the temperature set on the microcomputer board. This watch has two temperature limit protection functions.
- E. Turn on the device operation switch on the micro-computer board, and the machine enters the working state.

G. After the baking machine finishes the work, the device will continue to blow the cooling material for 5 minutes without heating. The system will automatically stop and alarm the bell (in the case of the alarm switch), press the "Off" button to confirm the completion of the work, and the roaster will enter the standby state.

2, baking reference time

A, tea time: 30-60 minutes temperature 80-100 ° C

B, mushroom time: 20-40 minutes temperature 80-120 ° C

C, seafood time: 40-60 minutes temperature 90-140 ° C

D, peanut time: 20-30 minutes temperature 90-130 ° C

V. Product installation and maintenance

1. It must be installed by a professional electrician. The voltage used is 380 volts. It is a three-phase four-wire system (the zero line does not need to pass the switch). Generally, one of the nominal zero lines (the line is thinner than the other three lines).

2, must be equipped with power and the equivalent of the power of the roaster and the knife (recommended to use 63A knife switch, 6 square copper wire or 25 square aluminum wire, must be directly connected by the meter).

Six, common troubleshooting

1, automatic shutdown

A. Check if the fuse is blown. If it is blown, replace the fuse.

B. Check if the external power supply is imported.

2. Slow heating or no heating

A. Check if the electric furnace wire is blown. If it is blown, replace the electric furnace wire.

B. Check if the electrical contact of the electric furnace wire is normal. If it is not normal, replace the contactor.

3, the upper and lower heat is not the same or the wind is small

Check if the wind turbine motor is running normally. If it is not normal, check the line or replace the wind turbine motor capacitor.

4, has reached the set temperature and continue to heat

Check if the electric wire contactor is fully open and closed. If it is not normal, replace it.

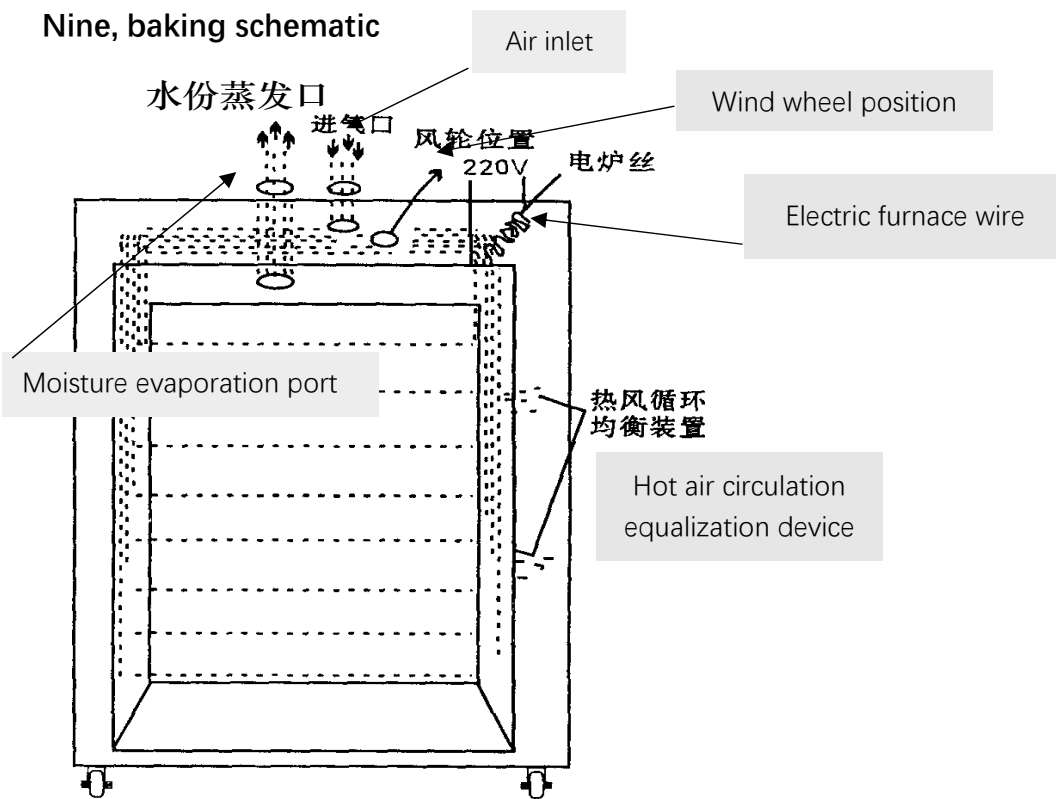
Eight, nearby list:

1. Instruction manual 1 pcs

2, product certification certificate 1pcs

3, bamboo screen 12/16 pcs

Nine, baking schematic



X. Safety precautions and warnings:



Ground



当心烫伤

Worried about burns

Eleven, Product warranty voucher

S/N	Content				
1	Product	Name	Trademark	Model	Serial code
2	Supporting Info.	Brand	Type	Serial number	Production unit
3	Sales unit	Name	Address	Telephone	Warranty certificate
4	Maintenance staff	Name	Address	Telephone	Warranty item
5	Sales record	Purchase unit	Purchase address	Purchase date	Purchase invoice number
6	The whole machine warranty period (months)		12		
7	Main component warranty period (months)		1. Wind wheel 2. Rotating frame		12
8	Wearing parts, other parts warranty period (months)			1. Screening machine of the baking machine 2. Hinge	3

Maintenance Records

Repair time	Failure situation	Repaired situation	Exchange delivery time	Return certificate

The warranty is not implemented in the following cases

- A. The agricultural machinery user cannot prove that the agricultural machinery product is within the validity period of the three guarantees;
- B. The product exceeds the validity period of the three guarantees;
- C. Damage caused by failure to use and maintain properly in accordance with the instructions for use;
- D. The instructions in the instruction manual shall not be modified or disassembled, but may be modified or disassembled to change the performance of the machine or cause damage;
- E. After the failure, the agricultural machinery user may not make a technical appraisal for the cause of the failure due to improper disposal by the user;
- F. Other man-made damage due to non-product quality reasons;
- G. Damage caused by force majeure.