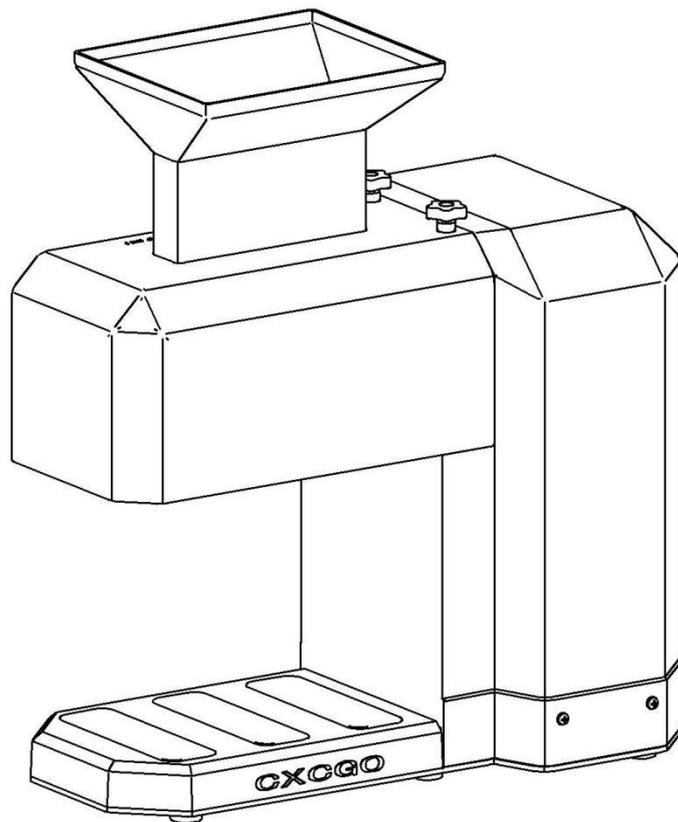


# Instruction Manual

## Meat tenderizer XC-588



Thank you for choosing Xiangcheng XC-588 series meat tenderizer. This manual is only for XC-588 series meat slicer, all contents of which are only for reference of users when using and maintaining.

Please read this instruction manual carefully before using the product, and keep it properly

Instruction manual version number: X-1.0

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## Chapter I Safety use precautions

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**Be aware of the risks that may lead to injury to people or damage to goods.**

1. Prohibit plugging/unplugging the power plug with wet hands to avoid electric shock.
2. During the work, it is forbidden to screw down the fixing screws, open the transparent cover, and touch the cutter head to avoid injury accidents.
3. Do not immerse or shower the main body under water or other liquids to prevent electrical leakage or product damage.
4. This machine is only allowed to be used for slicing, slicing and crushing boneless fresh meat and for processing frozen boneless meat and boneless fresh meat with flower knife. It is not allowed to be



used for processing other food to prevent the machine from being stuck or damaged

### **Precautions before use**

1. Before use, please be sure to check whether the blade installation in place, locking screws must be tightened, the feed inlet installation in place to prevent injury accidents. The machine is strictly forbidden to accumulate heavy objects.
2. This product is strictly prohibited to exist physical, sensory or mental ability deficiencies or lack of experience and knowledge of the use of people (including children) to use, to ensure that children do not play with the product.

3. It is strictly prohibited to disassemble or modify this product.
4. The input voltage of this product is 100V-230V. Before turning on the power, make sure that the voltage matches to avoid damaging the product.
5. Before use, please check whether the power cord, plug, feeding inlet, transparent cover, locking screws and other removable parts are damaged. If damaged, please call customer service or return to the factory for repair, do not handle it yourself to avoid danger.
6. Before turning on the power, please make sure the removable parts are installed in place to avoid danger.
7. If the power cord is damaged, to avoid danger, it must be replaced by the manufacturer, its maintenance department or a professional from a similar department.



### **Precautions in use**

1. It is strictly forbidden to put other objects into the machine inlet to prevent damage to the machine.
2. It is strictly forbidden to place this product in high temperature, high magnetic, flammable and explosive places such as stoves to avoid damage to the product, fire or personal injury.
3. Before turning on the power. Please make sure the parts are installed in place, and unplug the power when no one is using it to avoid danger.
4. Please operate the product on a horizontal table. Do not operate

the product on top of flammable materials such as carpet, towels and other fabrics, plastic and paper.

5. Before disassembling, adjusting or cleaning any parts, please make sure to disconnect the power first to prevent leakage or accidental start.

6. When disconnecting the power supply, please use your hand to hold the plug and pull out, do not pull the power cord; do not touch the power cord to sharp edges, sharp corners and other objects to avoid damage leakage.

7. the product is limited to use with supinleting (including the product itself and the company independently sold) blade and other components, do not use non-supinleting parts, so as not to affect the performance of the product or accidents.

8. Turn off the power switch and disconnect the power before replacing parts or contacting moving parts.

9. This product can not work continuously for more than 100 minutes, if you need to work continuously, the middle at least At least 10 minutes stop.



### **Precautions after use**

1. Please clean it in time after use, and use water to clean the parts in contact with food. Be careful during disassembly, cleaning or cleaning of removable parts to avoid injury or damage to the parts.

2. It is strictly forbidden to heat the product directly or to put the

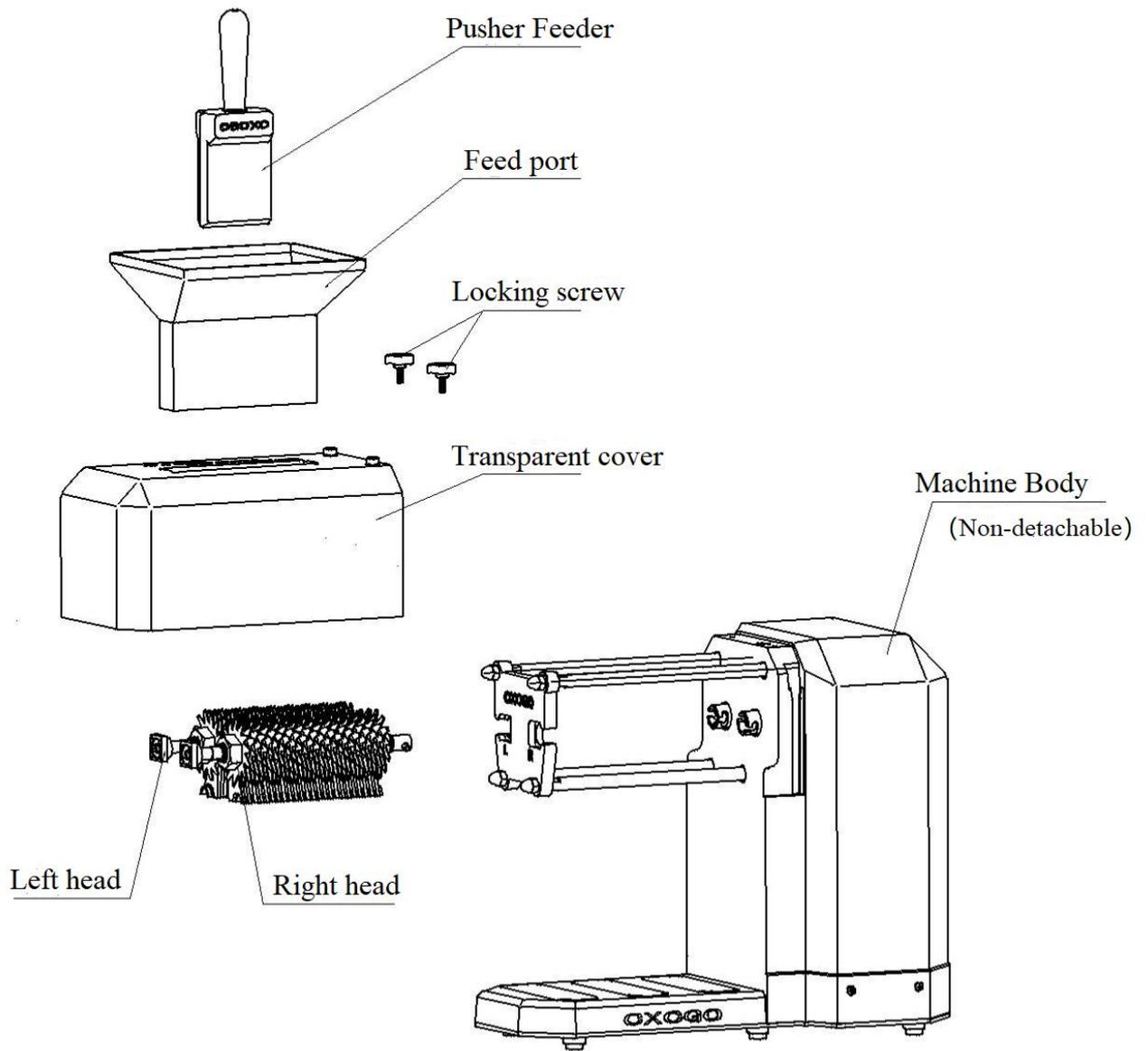
*accessories into the sterilizer, dishwasher and hot water over 60°C to avoid heat deformation.*

*3. Do not use steel wool, abrasive cleaners or corrosive liquids (such as gasoline, acetone) to clean the product.*

*4. When no one is using the product, please turn off the switch and disconnect the power supply to avoid short-circuiting the product.*

## **Chapter 2 Product Parts Name**

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Note: Please refer to the actual package for product pictures

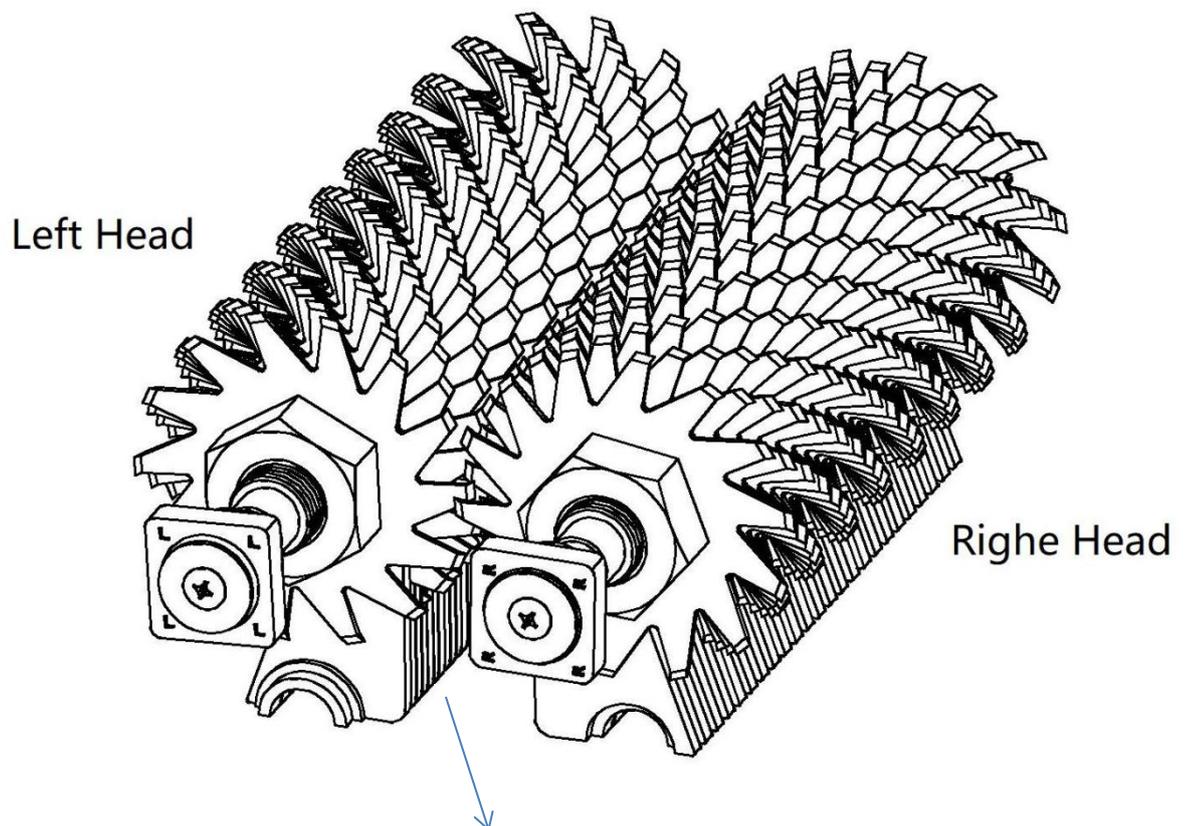
## Chapter 3 Product use method

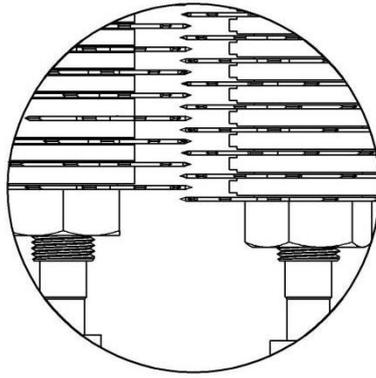
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### I、Width adjustment method.

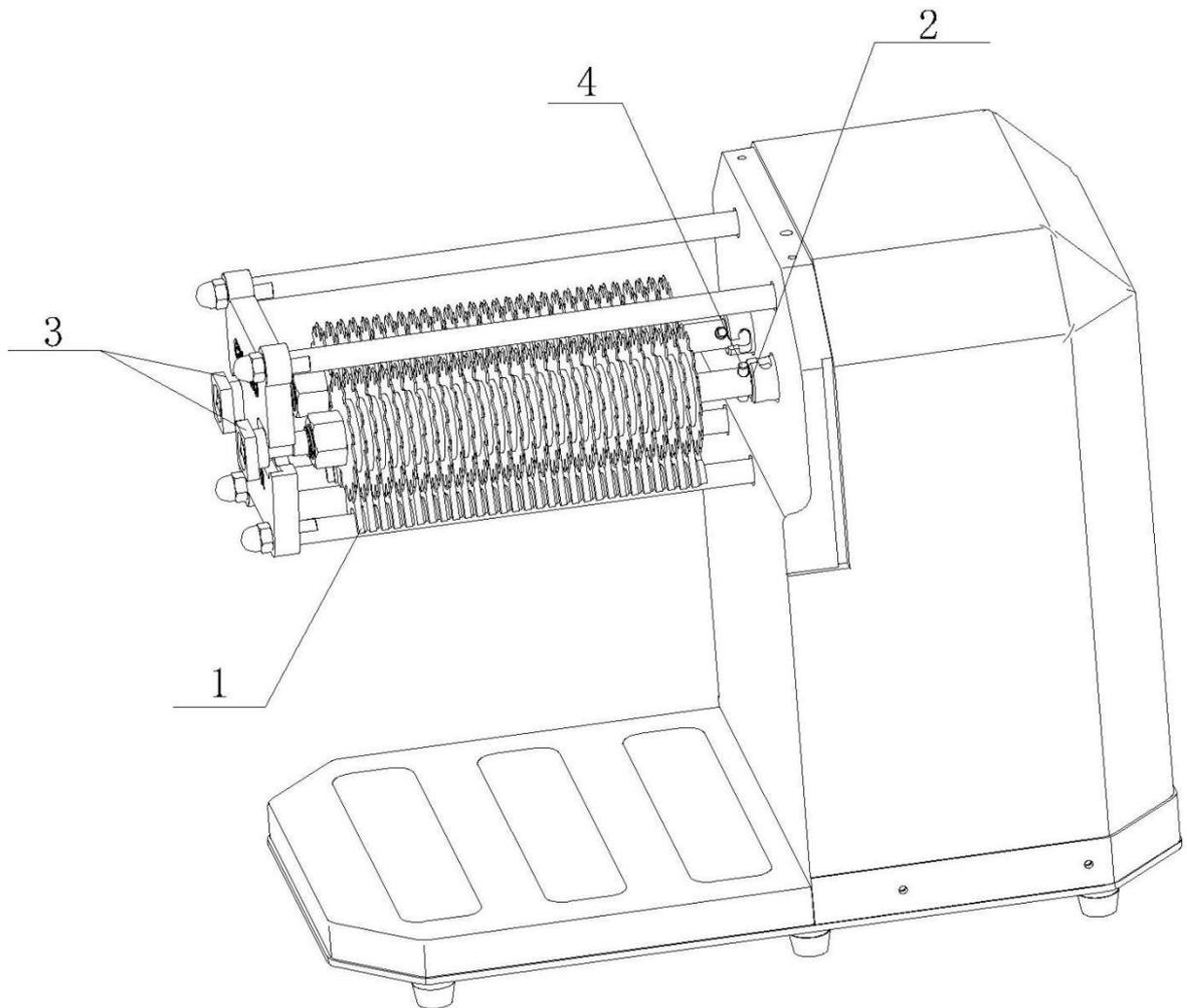
*Preparation before machine work: Take the machine out of the box, put the two cutter heads into the machine in the order of left and right, cover the transparent cover, tighten the lock screw, and install the feed inlet.*

*the Placement Direction of the head: (during the assembly of the head must wear gloves to prevent the blade scratches) as shown in the figure between the left and right head Blade Cross placement.*





## II、 Knife head installation method:



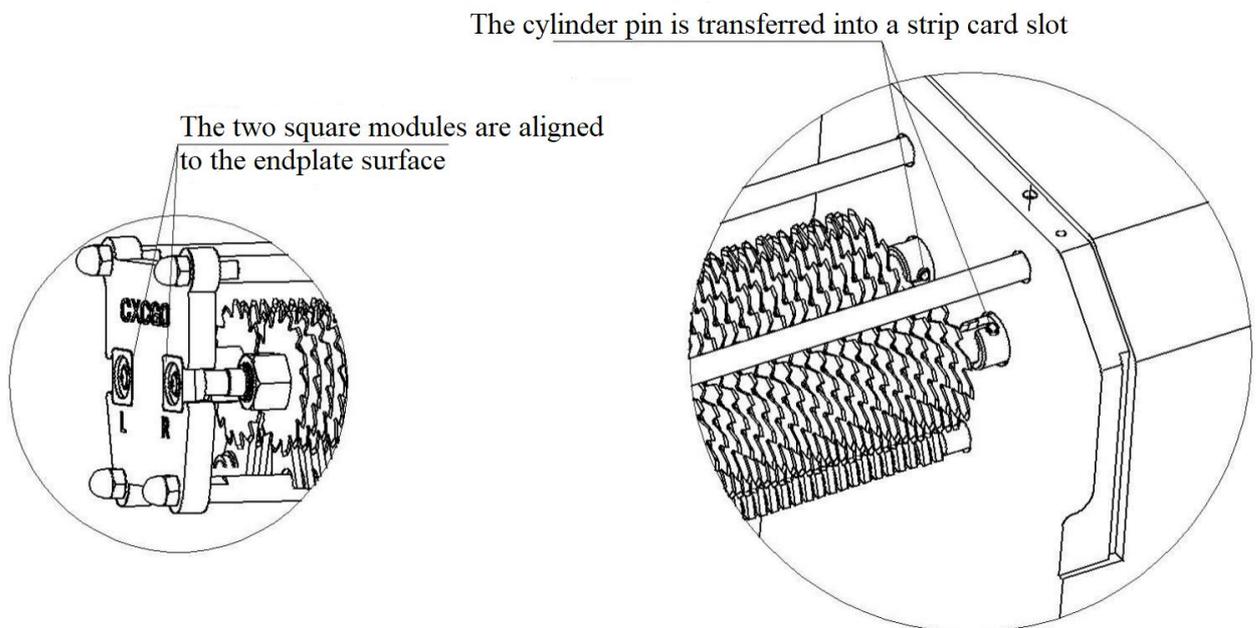
As shown in figure: Blade installation is divided into 4 steps

- 1、 the upper semicircular arc position of the Cutter Brush on the two cutter heads is respectively stuck on the two steel columns below;
- 2、 the cutter is pushed in the axial direction until the end part just enters the output shaft;
- 3、 the two square modules on the front of the cutter shaft are put

into the square slot of the end plate;

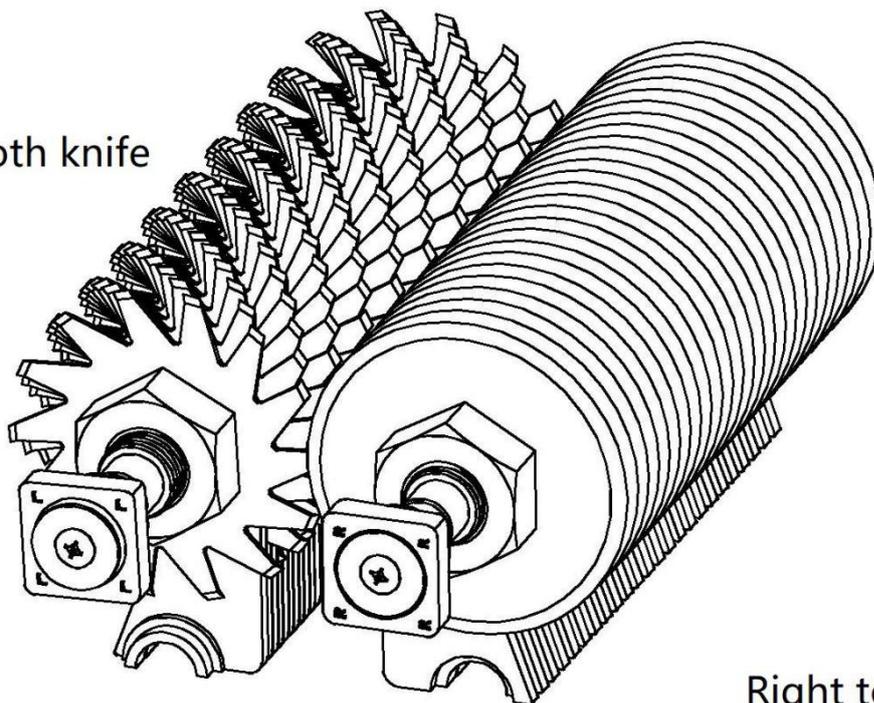
4. Rotate the cutter shaft so that the two cylindrical pins at the end of the cutter shaft are aligned with the Groove, and then push the cutter head into position toward the output shaft. Then rotate the cutter shaft so that the cylindrical pins are stuck in the groove.

III、 Check that the blade is in place:



**Note:** If you need to cut meat (including sliced meat, shredded meat, minced meat, etc.) , you need to use another set of special meat cutting head, the installation and use of the same way as the loose meat head.

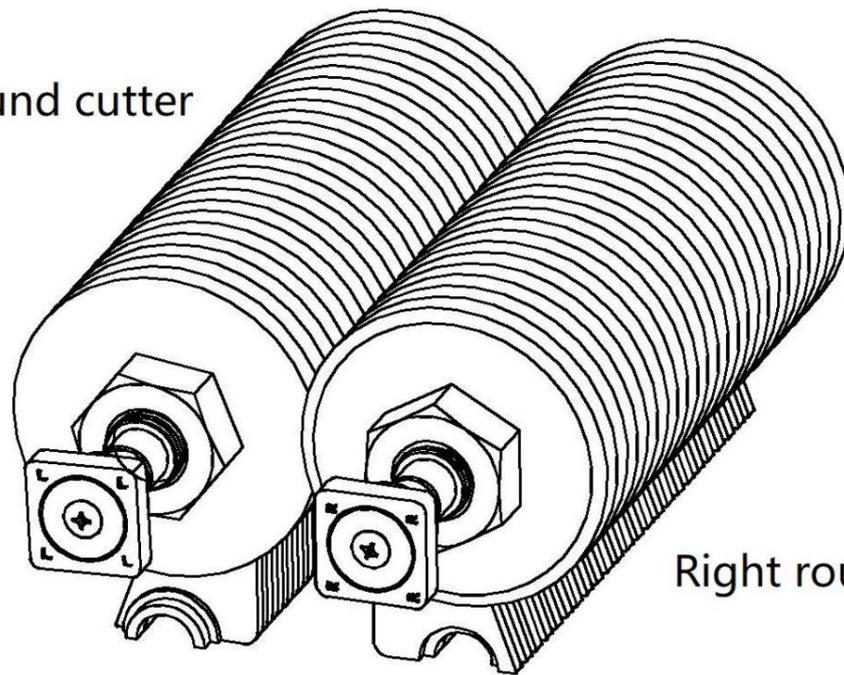
Left tooth knife



Right tooth knife

Single-sided floral machine XC-588B

Left round cutter



Right round cutter

Double-sided floral machine XC-588C

## Chapter 4 Cleaning and maintenance

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1. after processing meat, you can directly use water along the feed mouth to wash the knife head, cleaning process can switch to the second reverse mode.
2. Every 3 to 5 days, open the transparent lid, remove the blade, rinse and air dry. Be sure to wear gloves when removing the blade to prevent scratches
3. If you have not used the machine for a long time, please rinse it with clean water before using it again.
4. The machine oil can be used continuously for 500 hours, after the working time exceeds 500 hours, the back cover should be opened and the machine be refueled from the top of the oil port (one-way valve at the oil port should be pulled off) , the amount of oil added is about 100 ml. The added oil belongs to special oil, please consult the manufacturer.
5. The machine switch is divided into three stages, respectively: On, off, reverse, normal use of the state, the use of one stage on and zero-stage off, when the processing process, as a result of the inclusion of bones in the meat caused by the jam machine situation, can quickly shut down and then switch to the second reverse mode, will be stuck out of the food reverse, and then change to a gear for re-processing.

## Chapter 5 fault analysis and troubleshooting

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### 1. The machine stops.

If the machine stops working, first check the power supply is normal, and then the safety switch inside the transparent cover is installed in place and tighten 2 transparent screws; Secondly, check whether the bridge connected with the motor is damaged; if the machine motor can work properly, the cutter head can not work properly, need to replace the gear box

### 2. the machine abnormal sound:

if the machine abnormal sound, the situation may be gear wear, please check the replacement.

## Chapter 6 Product Information And Packing Details

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Implementation standards	GB 4706. 1-2005 GB 4706. 30-2008	
Product size (L×W×H)	435mm×244mm×490mm	
Product net weight	12. 3kg	
Technical parameters	Rated voltage	220V
	Rated frequency	DC
	Rated power	600W

	Rated speed	2600r/min
Packing details	Meat tenderizer	1 set
	Instruction manual	1 book

Note: Some of the parameters of this product may be changed without timely notification, please understand the inconvenience.

## Product Factory Inspection Certificate

Product name	Meat tenderizer
Product Model	XC-588
Inspector	
Production date	

This product has been tested and approved to leave the factory in accordance with the technical conditions

## After-sales service

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### 01. Terms of service

1 This product has a 1-year motor warranty. The validity period is calculated from the date of invoice.

2 The purchase invoice and warranty card can be used as proof of product warranty.

### 02. Non-three-package scope

1. Consumers due to handling, practical, maintenance, improper storage caused by product damage.

2. Without a valid invoice or proof of purchase, can not prove that belongs to the three package period.

3. Invoice does not match the physical or altered.

4. Damage caused by an irresistible natural disaster.

5. Beyond the three-package period.

6. Practical environment (such as voltage, humidity, temperature, ventilation conditions, etc.) does not meet the product specification expression caused by the damage.

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Product warranty card can be along the dotted line

## Product Warranty Card

Purchase address.

Order number.		
Name:	Phone:	Wangwang:
Reason for machine failure:		
Receiving address:		













