

BC-400 Multi-Function Buffalo Chopping Machine

Operation Instruction



**Thank you for purchasing and using KitchenWare Station's Buffalo Chopper.
To ensure safety during operation, please read this user manual carefully
before operating the machine and save it for future reference.**

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Before operating the machine, the operator must master the contents skillfully and understand the operating instruction better.

I Product Introduction and Structural Features

Product introduction

BC-400 Multi-function chopping machine is a well-designed and manufactured new product by the R&D Department of our company according to market-oriented types of food.

Chopping machine is suitable for cutting and mixing a wide variety of products such as fresh meat, vegetables, melons & fruits, etc. Not only the processing food can keep their original nutrient content of all kinds completely, but they can also have a better taste and fresh-keeping effect. This line of product structure is designed reasonably. To further explain, it uses butterfly-type blade to cut, making the speed faster and food flatter. Moreover, the synchronous material tray rotates at a low speed, thus having a superior mixing effect. Besides this, the material tray can be removed easily, and food material can be taken out efficiently and quickly. The material tray is made of high quality stainless steel and is in accordance with food sanitation level. Its body is made of cast aluminum and has no pollution to food's processing. Besides, it conforms to the requirement of the ROHS standard. The materials having a touch with food all meet national food sanitation standards as well as testing requirement set in European Union LFGB "food and daily necessities". This line of product conforms to the state &

international standard such as GB4706.1, GB4706.38, etc. This line of machine is easy to handle, knock down, assemble and easy to change or adjust the blade, which makes it have the following features, reliable, elegant, convenient to remove and easy to wash. It is widely used in the kitchen, restaurant, hotel, dining hall, canteen, supermarkets and food processing enterprises, being a good assistant as the ideal tool.

Product's structural features

1. The chopping machine cut up all kinds of food by using the blade directly, which can ensure their original nutrient content and have a better taste.
2. Its body is made of aluminum alloy and the surface is dealt with by anodic oxidation, which makes it have a more durable corrosion rust protection.
3. It uses high quality stainless steel blade and material tray, sturdy and durable, which is more in accordance with international health standards.
4. The material tray can be removed quickly, which makes it convenient to take out and easy to clean after processing the food material.
5. Working with the butterfly-type blade will ensure fast speed,

high efficiency, and to save on labor & time.

6. Once you open the tray cover slightly under the state of running, it will immediately stop operating to ensure its safety. The tray cover can be pulled out directly when you turn it up to vertical, making it easy to clean.
7. The product is overall waterproof, and its waterproof level reaches IPX4, thus it has a better cleaning effect.
8. The product is equipped with super convenient multiple locking blade by using the manual knob to prevent the blade from loosening.
9. Fixed supporting legs are equipped with adjustable knobs, which is suitable for different sites
10. The product is configured with automatic temperature control protection, more safe and can protect motor effectively.
11. The product has a reasonable design, stable operation along with simple operation, beautiful appearance, low noise, etc.



II Exterior Structure and Name of Chopping Machine

Sequence numbers instruction

① tray cover ② main knife pivot ③ machine's body, ④ meat blocking plate lock knob, ⑤ meat blocking plate ⑥ power line ⑦ nameplate ⑧ on- off switch ⑨ material tray ⑩ machine's leg (adjustable)

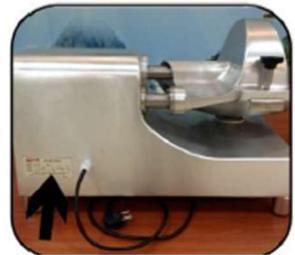
III Chopping Machine's Operation

1. Please put the chopping machine on a firm working platform after opening the box. The four machine's feet can be rotated freely to make an up and down adjustment, making the machine more stable.



3-1 Bowl cutter on work platform

2. Firstly, Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance. Then clean up the parts that will be in touch with food according to cleaning procedures.



3-2 Check electric supply

3. Leakage protection's installation is needed in front of the power plug. Its rated current should not be small in 32A. The action current is not more than 30mA. The action time is not more than 0.1s. Make sure socket grounding wire has reliable grounding protection.



3-3 Leakage protection

4. Food choice. Prepare the size of the food according to the technical parameters. The width of all food can't exceed 1.5 inches and the thickness can't exceed 1.2 inches. There is no special requirement to the length of the produces. However, the texture of the produces need to be soft. (PS: no bone allowed)



3-4 Food size requirement

5. Switch on the power supply by pressing the green start button, the machine will run automatically with indicator light being on, main axle and material tray operating.



3-5 Green button to start

6. Observe chopping machine's operating direction. The material tray should operate in a counter clockwise direction “↺”, while the main knife pivot in a clockwise direction “↻”. Under the state of normal running, food can be cut up after the machine keeps running around 2 minutes.



3-6 Rotary direction for product tray and knife pivot

7. The operator should be dressed neatly without cuffs opening. And the operator can use special oversleeve, standing in front of the chopping machine.

Operator should face the machine while operating



3-7 Operator standing position

8. All the processing food will be cut up automatically. If you want food to be finer, you can extend the operating time.



3-8 extended cutting time for finer texture

9. After a tray of food is cut up, you can take it out with the special spoon. If there is a food material baffle, you can take it out by cooperating with material baffle. Another way to take out the food material is removing the whole material tray. Please refer to "Section Four".



3-9 Remove final product using spoon

10. Shut down. Press the red stop button, and then the machine stops running immediately. If you don't use chopping machine for a long



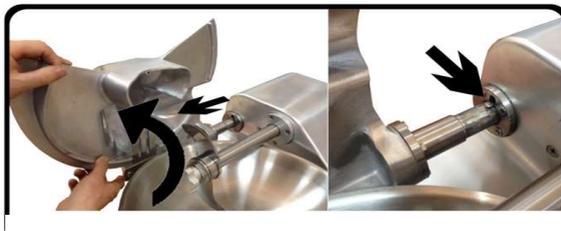
3-10 shut down & power cut

time, you should pull out the power plug or close the main power switch. Meanwhile, the tray cover should cover the blade completely.

IV Disassembly & Installation, Adjustment of Chopping Machine's Tray Cover, Meat Blocking Plate, Material Tray and Blade

1. Disassembly & Installation, Adjustment of Chopping Machine's Tray Cover

First of all, Open the tray cover with your hands, turn up to the vertical position, and then pull it out slowly from the outside. With axle pin position just going through the location hole, you can take out the tray cover smoothly. Make sure the tray cover axle is fully in place when installing and can be flipped smoothly.



4-1 Adjusting and disassembling the tray cover

2. Disassembly & Installation, Adjustment of Chopping Machine's meat blocking plate

Unscrew meat blocking plate locking knob by hand in the counterclockwise direction, then pull out the meat blocking plate from

the outside. Make sure the right angle bend is downward and fully in place. After that, tighten its locking knob is ok. Lastly, pay attention to observe the space between the blade and the open slot of meat blocking plate.



4-2 Adjusting and disassembling the meat blocking plate

3. Disassembly & Installation, Adjustment of Chopping Machine's material tray:

First open the tray cover, and then turn the material tray to a certain angle in a clockwise direction. When you feel the material tray is loose, you can lift the material tray up and remove it. Pay attention to put the material tray base into the material tray's fixed nail and rotate material tray in a counterclockwise until it cannot be rotated.



4-3 Adjusting and disassembling product tray

4. Disassembly & Installation, Adjustment of Chopping Machine's blade

Firstly you can open the tray cover, and remove the tray cover and material tray when necessary. Use your hands or tools to fix the main knife pivot. Unscrew the knife pivot hand shank, and then remove the accessories of knife pivot base from the left side. If you need to adjust the blade distance, you can Use special tools to loosen the nut and make adjustment. When installing, the distance between blade and material tray should be greater than or equal to 2mm. Meanwhile, there is no space between blade base and main knife pivot and make sure they must be completely locked in place. You can measure the distance by using caliper when adjusting.



4-4 Adjusting and disassembling the blade

V Cleaning

1. Make sure the power plug is pulled out before cleaning. This line of product's waterproof is IPX4. You should not dip the whole machine into water to clean. Instead, the tray cover, material tray and the meat plate can be removed separately for cleaning.
2. You should clean the parts having a direct touch with food such as tray cover, blade, main knife pivot, material tray and so on before

using for the first time. Among them, tray cover can be removed for cleaning (please refer to title four to know how to remove).

3. Every time when you finish using the line of product, a thorough cleaning to the parts having direct touch with food or to the places where there is remained food is needed. By doing this, make sure every part including the part having the remained food are clean. (Special warning: don't touch the blade when you knock down the product so as to prevent from being scratched. And children mustn't get close to the machine.
4. The moisture in material tray interior should be wiped by dry cloth after cleaning and all the parts should be checked to make sure everything is fine and in its right place. Besides this, the blade can't be exposed for a long time.

VI Precautions and Maintenance

1. Please read this user manual carefully before you use the appliance. User must understand the danger and working principles before operating the machine
2. In order not to damage the blade and related accessories, the processing food material can't have hard objects such as animal's teeth, animal's bone, frozen meat, bamboo, wood, etc.
3. After the machine starts operating for one or two minutes, check whether there is abnormal phenomenon such as noise,

smell, etc. and check whether the accessories are loose. Until it can operate normally, you can put food material in it and begin to process them.

4. When big chunks of food material such as melon & fruits, carrots, etc. are cut, the tray cover may bounce slightly, which is normal phenomenon.
5. Please pay attention to the blade when cleaning. You can spray water by using shower pipe, but you are not allowed to spray water from the bottom of the product, which can prevent electrical parts from being damaged. The waterproof level is IPX4.
6. If the machine has a jitter and low efficiency when processing food material, you should check whether the blade is fine. If there is a flaw in the blade, you should replace or adjust it. You'd better wear safe gloves when replacing the blade. Be care about the blade so as to avoid unnecessary harm. Or you can just contact with after-sales service department of our company for maintenance and replacing.
7. You should press stop switch quickly when the machine get stuck by bone or other foreign matters under the state of working in case some unforeseen circumstances happen. Not until you find the reason leading to the problem being stuck, can

you press start switch to continue your work.

8. If the worktop is not smooth, you can adjust four supporting legs of the product.
9. Material tray and the blade must be installed in place, and minimum distance between the blade and material tray should be not less than 2 mm.
10. After using for a long time, the product's belt will have wastage easily. You should replace it when it is necessary.
11. When the product is operating, don't stick your hands and other hard objects into food materials' inlet and outlet. Don't use your hands to touch material tray. Meanwhile, don't open the tray cover at random.
12. The machine's power must be cut off making the machine under the state of power off. Do not be charged for a long time. The machine should be put in the clean and ventilated place. By doing this, it is not easy for the machine to be affected with damp, thus helping prevent electric shock accidents.

VII Electrical Failure and Exclusion

Sequence number	Failure description	Key point analysis	Handling result
1	Connected to the outlet, but no response when pressing the start button	a. Check the fuse b. Check power switch c. Check position switch d. Check button switch e. Check circuit board	a. Replace the fuse b. Replace power switch c. Replace position switch d. Replace button switch e. Replace circuit board
2	After pressing the start button, working indicator light is on, but the motor didn't run.	a. Check motor power b. Check the motor	a. Check whether the circuit is input normally b. Replace the motor
3	Working indicator light is on, but the machine shut down once you let go of the start button.	Check the circuit board	Replace the circuit board
4	Working indicator light is	a. Check whether the	

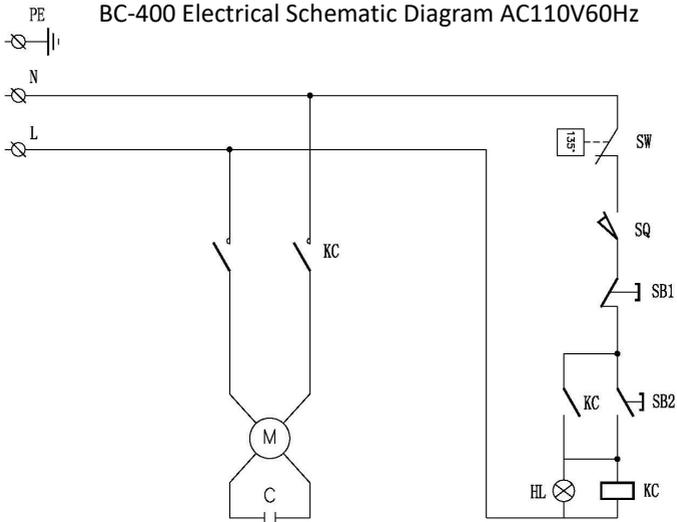
	on, but the motor makes a loud noise during operation.	power voltage is normal b. Check the motor bearing	a. Make sure power voltage meet nameplate's demand b. Replace the bearing or motor
5	Have an electrical trip-free when pressing start button.	Check the insulation of the motor and circuit board	The insulation resistance to earth should be greater than 5 m Ω.
6	Shut down half way during operation	a. Check whether the tray cover will bounce in operating b. Check motor temperature etc.	a. When the tray cover Pop-up a certain height, the power goes off automatically. Just restart. b. When the motor temperature exceed around 135 °C , the temperature control will prevent tripping. Restart is ok after cooling.
7	During Operation, the motor is running, but main knife pivot and material tray don't run.	Check the belt	Tighten the belt or replace with new belt

VIII Technical Parameters

name	BC-400
rated voltage AC	110V
rated frequency	50-60Hz
rated power	Electric input: 1350W Electric output: 370W
waterproof level	IPX4
Blade rotary speed	1460RPM
Product tray rotary speed	20RPM
Produces max processing size(WxT)	1.5" × 1.2"
diameter of material tray	φ15.7 inches
product weight	90 lbs
product dimension (LxWxH)	26.5"×19"×16.5"

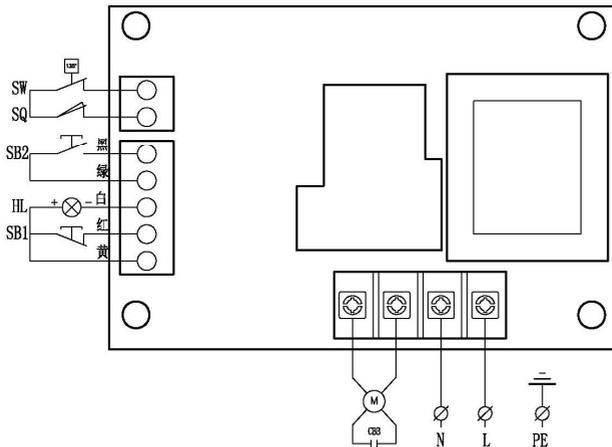
IX Electrical Schematic Diagram and Circuit Board

Wiring diagram

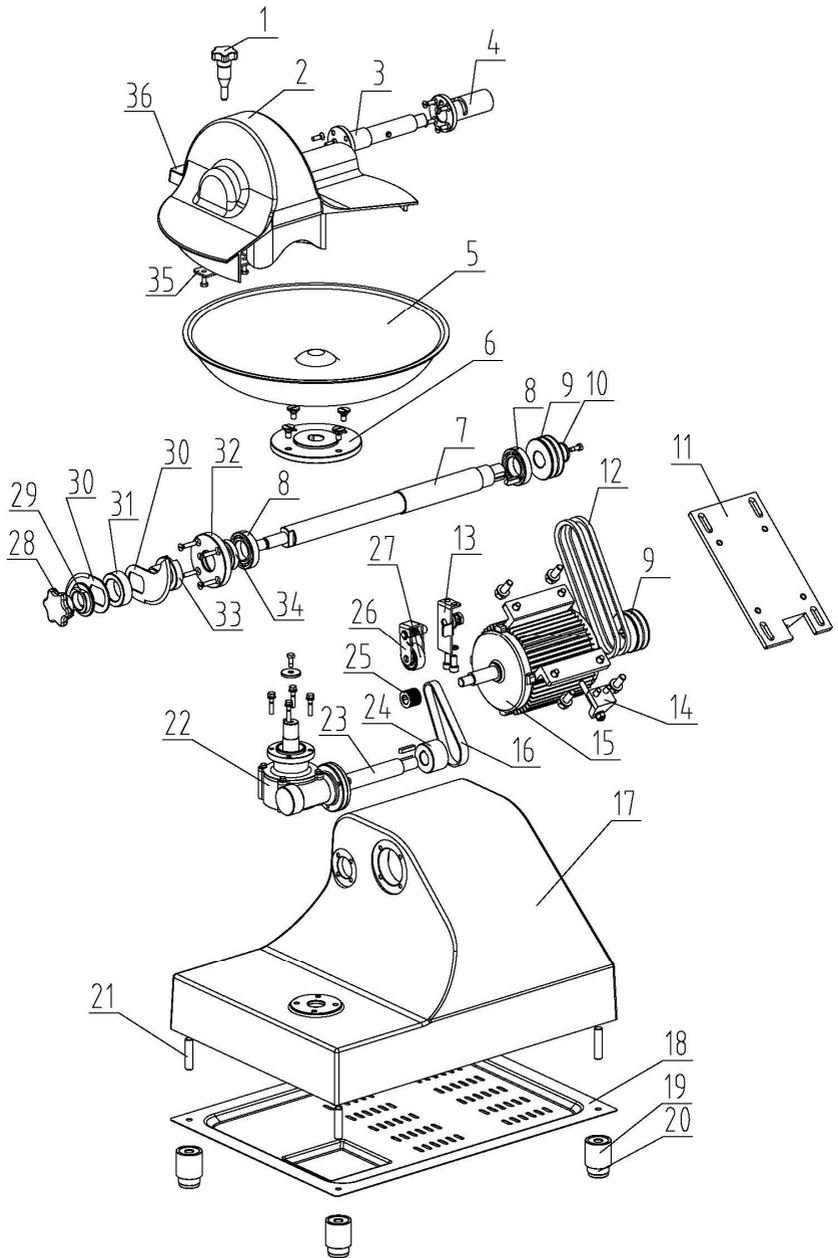


SB- Main Switch, KC- Intermediate Relay, HL- Indicator,
SQ- Micro Switch , SW- Motor Protector, C- Capacitor, M-

BC-400 Circuit Board Diagram AC110V60Hz



X Product Decomposition Diagram (Mod: BC-400)



XIPart BOM (BC-400)

sequence number	name	Qty	sequence number	name	Qty
1	meat blocking plate lock knob	1	21	screw M12	4
2	tray cover	1	22	reduction gear-box	1
3	tray cover axle	1	23	reduction worm	1
4	tray cover axle sleeve	1	24	reduction belt pulley	1
5	material tray	1	25	motor belt pulley (small)	1
6	material tray mounting plate	1	26	tensioning wheel carrier	1
7	knife pivot	1	27	Bearing620 3R5	1
8	Bearing TM60/32Z	2	28	knife pivot hand shank	1
9	belt pulley	2	29	blade base nut	1
10	flat gasket	1	30	blade	2
11	motor mounting plate	1	31	blade spacer bush	1
12	Motor	2	32	knife pivot	1

	belt M-21(V)			hudcap	
13	Tensioning wheel support	1		blade bearing	1
14	Motor adjustment support	1		oil seal32*47*8RTU	1
15	motor	1		meat blocking plate pressing plate	1
16	Belt 220M TB2-310*14	1		meat blocking plate	1
17	machine's body	1			
18	bottom mask	1			
19	machine's footstand	4			
20	machine's foot pad	4			

Ps:

1. Because of continuous renewal of product technology, the actual model may have some change in individual parts. Please forgive us if we can't inform you about this in time.

2. Decomposition diagram and detailed list do not contain standard parts and accessories of electrical appliance.

XII Product Warranty

product's name and model	<input type="checkbox"/> BC-400
Serial Number	
Customer Name	Tel:
Customer Address	
Sales Invoice number or Order ID:	
purchase date (mm/dd/yyyy)	
name of purchasing store	

Each product was strict tested by our quality control team before packaging and ship it to customer.

During the warranty period, if the fault happens under the normal use or happens naturally, KitchenWare Station will, during normal working hours, through one of its Branches or authorized servicing outlets repair or replace as its option.

When your machine needs repairing, you must contact the store where you bought the machine and show your warranty card.

It will be in vain if there is no record in your warranty card.

1. There are no responsibilities for the warranty of expendable items. (such as: blade, belt, etc).
2. During warranty period, if the faults are caused by improper operation, unstable voltage or natural and man-made disaster, defects mentioned above are not manufacturing defects and are strictly the responsibility of the purchaser, and will not be covered under warranty.

XIII Packing List

name	BC-400
1. finished product	1
2. power line	1
3. belt	1
4. wooden shovel	1
5. instruction	1