

**Instruction manual number: Q1601**

# Double-pot dryer

**Product implementation standards: Q/ZSJ 16-2010**

# **user's manual**

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### Overview:

This instruction manual is an integral part of the machine. It is recommended that the supplier of the new machine or the secondhand one should keep relevant documents to prove that the instruction manual and the machine are provided to the user at the same time.

### The intended use of the machine:

The products mentioned in this instruction manual are only used for all kinds of curled and spherical famous teas. The other operations are contrary to the intended use of the products. Strictly observe the conditions of use, maintenance and repair specified by the manufacturer, as well as the basic requirements for the intended use.

The products mentioned in this instruction manual can only be operated, maintained and repaired by personnel who are familiar with the characteristics of the machine and have the relevant safety operating knowledge.

Rules and other safety regulations and rules to prevent accidents must be observed at all times.

The manufacturer is not responsible for any machine reliability, machine damage or personal injury caused by unauthorized modification of the products mentioned in this instruction manual.

## Safety Precautions

### First, the safety warning sign

In this instruction manual, safety warning signs indicate important safety information. When you see the following symbols, you should be alert to possible injuries, read the information in the symbols below, and tell other operators.

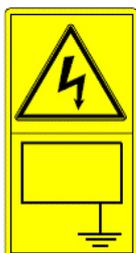
### 安全标志例图

6CCGQ-50 double-pot dryer machine warning sign



### Stick on the top of the machine

It is strictly forbidden to reach into the pot when the machine is turning.



Attached to the grounding bolt

	警告	<ol style="list-style-type: none"><li>1、严格按使用说明书操作；</li><li>2、机器运动，运转时严禁手伸入；</li><li>3、切记接好地线，防止漏电伤人；</li><li>4、维护保养时，务必切断电源；</li><li>5、身体切勿接触发热部位，谨防烫伤。</li></ol>
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Stick to the eye-catching place of the machine

## Warnings:

- 1, Strictly in accordance with the use of the book can be operated;
2. When the machine is running, it is strictly forbidden to reach into the pot;
- 3, Remember to connect the ground wire to prevent electric leakage and injury;
4. Always cut off the power supply during maintenance;
- 5, The body should not touch the hot parts, beware of burns.

**Second, for the safety of you and others, please pay attention to the following safety issues:**

1. Users must read this manual carefully before purchasing, installing and using the products of this company to avoid mistakes.
2. Carefully implement the regulations and requirements for the use and maintenance of this machine. Special training is required for new operators, and unqualified operators are not allowed to operate the machine.
3. Check that the power cord is intact and the power cord must not be damaged.

The power supply used for the product is three-phase four-wire system, the motor is 380v, and the wire diameter of the installation wiring should be  $\geq 4\text{mm}^2$ , which is directly connected from the switch blade. Wiring should be handled by a professional electrician.

4. Before powering on, you must first connect the electric shock protection device and the grounding wire, and the grounding wire is firm and reliable to ensure safe use of electricity.

5. Before starting the machine, make sure that there are no sundries in the wok, flexible and reliable, no abnormal sound, to ensure that the drying machine works normally. Inflammable and explosive materials and odorous items are prohibited near the machine.

6. Do not wear loose clothes that are easily caught in rotating parts during operation. Long-haired wearers must wear safety helmets. When using, the operator must not leave the machine. Do not touch the rotating parts. Do not continue to operate the machine under fatigue or drinking conditions. Non-operators should not use the machine.

7. When the machine is turning, it is strictly forbidden to put the hand and other utensils into the drying machine; non-operators and children should not be near the machine.

8. When using the machine, there should be someone responsible for operation, inspection and maintenance. When checking and maintaining, be sure to turn off the power in time. During operation, if there is a power outage, be sure to turn off the power immediately.

9. In case of thunderstorms, do not use, you must cut off the power supply to prevent lightning damage to electrical components and personal accidents.

10. Turn off the power supply (blade) after the work is finished to avoid accidents such as fire.

11. Always check the joints of the machine and machine entry line for scorch. The entry line should use a dedicated line. The electrical system should be

maintained and maintained frequently. It is found that the wires are damaged and aging should be replaced immediately.

12. In addition to repairs, the safety shield must not be removed at will to avoid injury.

## **Chapter One Product introduction**

Different from ordinary ball type dryer, this product is equipped with stepless speed change mechanism, non-stop amplitude modulation mechanism and strong hot air drainage structure. The prepared tea has the characteristics of tight knot, tight curl, green color, white revealing, high aroma, elegant taste.

## **Chapter Two Product example picture, main technical parameters and performance**

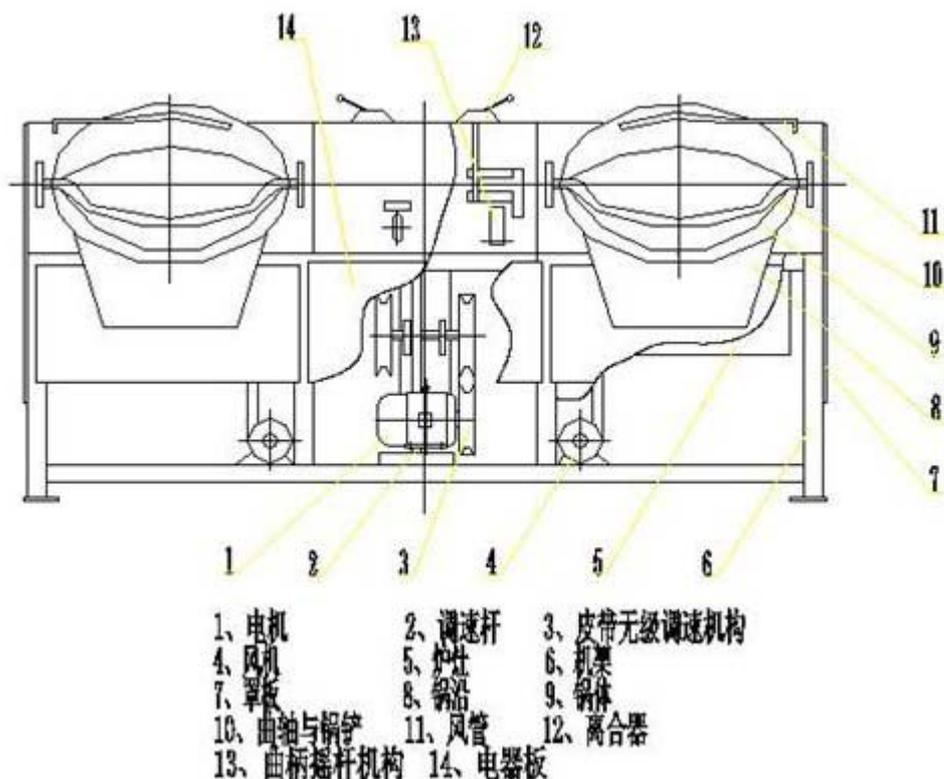


## Main technical parameters and performance of double pot

Table 1 Main technical parameters of 6CCGQ50 double pot Qufu fried machine

project		unit of measurement	parameter
Wok	diameter	mm	500
	depth	mm	230
	Quantity	piece	2
Fried plate	Fry	°	75-90
	Speed	R. p. m	65-95
Heating energy consumption	Electric heating	Not entering the wind	6
		Strong wind	7.6
	Charcoal	kg/h	0.6/kg dry tea
	Gas type	kg/h	0.5
electric motor	Voltage	V	380/220
	power	kW	0.55
Leaf yield		Kg/pot	4-6 (early bake leaves)
Moisture content		%	≤6.0
Broken tea rate		%	≤9.0
productivity		kg/h	≥3.2
Dimensions (length × width × height)	Electric heating	mm	1800×800×1000
	Charcoal		1980×960×1000
Total Weight	Electric heating	kg	226
	Charcoal		304

### Chapter Three Schematic diagram of product structure



1, motor    2, speed control rod    3, belt stepless speed regulation mechanism  
 4, fan    5, stove    6, rack    7, cover plate    8, pot edge    9, pot body  
 10, crankshaft and spatula    11, duct    12, clutch    13, crank rocker mechanism    14, electrical board

#### The schematic for the model shown in the diagram

##### working principle

This product is one of the drying equipment. The stove body is heated by the stove, the tea leaves absorb heat in the pot, and the tea leaves are evaporated until it is dry and formed.

During the work, the spatula reciprocates to apply mechanical force to the tea leaves, and at the same time, the wall of the pot exerts a reaction force on the tea leaves. Therefore, under the action of the reciprocating centripetal thrust of the spatula and various squeezing forces, the tea leaves gradually dry and tight, forcing bending into Spiral or even spherical.

## Chapter Four Use and Operation Transportation, Installation and Adjustment

1, operation and use

(1) After the machine runs idling normally, it can be heated. When the pot temperature reaches the predetermined process requirements, start the motor and fry the plate, and carry out the leafing and frying operation. When frying, be sure to master the pot temperature, the temperature of the fire (small pot) is 90-110 ° C, and the pot is placed in the second leaf (such as the first drying leaf) 4-6kg, the (cauldron) pot temperature is 60 At -80 ° C, the amount of leaves per pot is 4-6 kg (small pot leaves). When the tea leaves to be fried reach the shape and dryness required by the process, they can be removed from the pots.

(2) When frying, the frying speed and rotation speed can be adjusted according to the situation, such as the beginning of the fire (small pot) or the beginning of the frying, while using the high temperature, the high-speed gear is used for low-speed frying, and then the temperature drops to the process requirements. The temperature is high first and then low. As the tea loses water, it is high first and then low, low temperature long fry, and small low speed for frying.

In short, according to the quality of various types of curly tea in various places, the requirements of the process, the operation and operation requirements, and the temperature and the amount of leaf to be placed are adjusted reasonably. That is “Make all kinds of teas accordingly” .

(3) This product is a smooth open tea outlet, no tea door. When the tea is ok , pull the clutch handle or stop, stop the frying work, turn the frying pan in reverse by hand, and sweep the tea out from the tea outlet.

(4) Gas type After opening the gas ball valve main switch for two seconds, press the ignition button to ignite the entire burner. After the igniter has been delayed, if the burner is not ignited (or not fully ignited), the ball valve switch is closed and re-ignited.

(5) When the gas type is used, turn off the knob switch, then close

the ball valve switch, and finally turn off the gas source main switch.

## **2. Transportation, installation and adjustment**

(1) During the transportation, the double-pot dryer should be placed in a stable position and should not be twisted. There should be measures such as anti-collision, moisture-proof and anti-squeezing. No sharp and heavy objects should be placed on the pot body to avoid damage to the pot body.

(2) The ground is required to be leveled after the machine is in place, and there shall be no unevenness of the four feet;

(3) It is necessary to carefully check whether the voltage of the power supply is consistent with the voltage of the appliance selected by the product, and connect the ground wire and the electric shock protector to ensure the safety of your personal and equipment.

(4) Remove debris from the pot and the surface of the machine and wipe it off with a cloth.

(5) Check that the fasteners are reliable and tighten the loose fasteners.

(6) Turn on the power to start the machine for 0.5 hours of empty operation, no jamming, collision and abnormal sound

The phenomenon is loud.

## **Chapter Five Maintenance**

1, In use

a. Clean the machine regularly;

b. Check the temperature rise of the motor and other components to hear if there is any abnormal sound;

c. Regularly add a proper amount of lubricating oil to each lubrication point of the transmission parts, and adjust the tension of the transmission belt in time to ensure the normal and flexible operation of the machine;

d. Regularly check that the fasteners are reliable and tighten the loose fasteners.

2, after use (end of each tea season)

- a. Thoroughly cleaned up;
- b. Cleaning and replacement of lubricating oil (fat);
- c. Cover the machine with a cloth or other dust cover to keep the storage area dry and ventilated.

## Chapter Six Failure and troubleshooting

Common malfunctions	Exclusion and repair methods
Abnormal sound	<ol style="list-style-type: none"> <li>1. Check if the connecting rod or pin is worn, if it is obvious, it should be replaced;</li> <li>2. Check whether the lubricant of each moving part is volatilized, and if so, add lubricant;</li> <li>3. Check the transmission components, whether the fasteners are loose, and whether the pulleys are in the correct position;</li> </ol>
Electric furnace temperature does not go up	<ol style="list-style-type: none"> <li>1. Unpack the cover and check if the line is in good condition;</li> <li>2. Check whether the electric heating pipes are heated and replace the electric heating pipes without heat;</li> </ol>
Gas is not on fire	<ol style="list-style-type: none"> <li>1. Check if there is gas in the gas source, if not, replace the gas source;</li> <li>2. check the electrical part, adjust the position of the ignition pin and exchange the battery, after the adjustment does not fire should be repaired and replaced;</li> <li>3. Check if there is any foreign matter in the switch part or nozzle;</li> <li>4. Check if the pressure reducing valve is ventilated;</li> </ol>
Gas fires yellow	<ol style="list-style-type: none"> <li>1. Check if there is gas in the gas source, if not, replace the gas source;</li> <li>2. Check the burner and clean the combustion hole;</li> <li>3. Check the nozzle and clean the nozzle blockage;</li> </ol>
Gas flame uneven	<ol style="list-style-type: none"> <li>1. Check the burner and clean the combustion hole;</li> </ol>
Gas combustion is noisy	<ol style="list-style-type: none"> <li>1. Check the burner and clean the combustion hole;</li> <li>2. Check the nozzle and clean the nozzle blockage;</li> <li>3. Check the air tightness of the pipeline;</li> </ol>

## Chapter Seven Wearing parts

Serial number	Part Name	Quantity	Drawing number
1	V-belts	1	B1016
2	V-belts	1	B1041
3	V-belts	1	B1118

## Chapter Eight Single machine set and spare parts delivery catalog

Serial number	Drawing number	name	Quantity	Remarks
1	6CCGQ50	Double pot song fried machine host	1 set	
2		Chimney $\Phi 100 \times \Phi 100 \times 90^\circ$	2 knots	Specially equipped with charcoal
3		Straight chimney $\Phi 100 \times 1000$	4 knots	
		Bend pipe $\Phi 100$	2 knots	
4		user's manual	1 copy	
5		Warranty certificate	1 copy	
6		Quality Certificate	1 copy	
7		Packing List	1 copy	