

What Are The Precautions When Installing Puffed Snack Machinery?

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1. Puffed snack making machinery should read the equipment manual carefully before installation. So as to understand the structure, dimensions and position of the lifting point of the equipment;
2. When hoisting and transporting the equipment, take correct methods to avoid damage to the equipment. For example, when the equipment is installed on the floor, the belt guard and belt



8. After the water supply and steam pipelines are installed. The pipelines should be thoroughly cleaned to prevent the residue in the pipeline from blocking the valves or pipe fittings;

9. The installation location of the on-site control cabinet should be appropriate to facilitate production operation and equipment maintenance.