Model XC250 Movable Kitchen

Operation and Maintenance Instruction

Oct 2023

Section 1 General Description

1,Main parameters and Performances

1.1 Main parameters

Total weight of the whole vehicle: 1850kg.

Minimum height to be away from ground: 340mm.

Overall dimensions: 4000x2250x2420mm.

Wheelbase: 1990mm.

Angle of departure: 25°.

Depth of ford: 500mm.



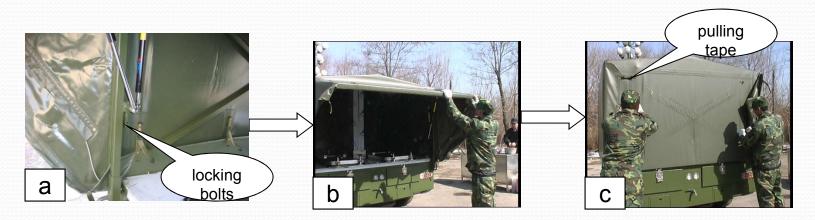
1.2 Main Operating Performances

- (1) Varieties to be processed are mainly the dishes needed for boiling, toasting and frying western-style foods;
- (2) Operated by four cooks, they can prepare the meals of 250 person-share dishes within two hours;
- (3) Use diesel-oil or natural gas stoves;
- (4) This product can be used in following environments;
- (a) Temperature: -30°C~42°C,
- (b) Wind speed: below class 7 wind,
- (c) Weather: sunny days, rainy days and snowy days.

2. Operation

2.1 Withdrawal operation

- (1) The stove chamber should be stopped burning; no flames are allowed to exist;
- (2) All the dinner sets are held well according to the stipulations;
- (3) Withdraw the tent in;
- (a) Withdraw the tarpaulins at both sides in and insert tightly locking bolts;
- (b) Withdraw the tarpaulins at both front and rear sides in;
- (c) Use a pulling tape to buckle after four-corner tarpaulins are folded and rolled;



(4) Withdraw the supported legs in and use a cranking handle to withdraw supported leg tray in to close the body of the movable kitchen;



- (5) Shut off all the doors and caps well;
- (6) Release the manual brake;



2.2 Operation for pulling and hanging-up

(1) Connect draw ring with the tractor. Pay attention to inserting the locking bolts of draw hook.





locking bolts of draw hook

(2) Withdraw the front guiding wheel in, first crank a handle to raise the front guiding wheel and lift it upwards to hang up the front guiding wheel;





(3) Connect tail lamp plug with the tractor, check if the indications on the tail lamps are consistent with these of the tractor;





(4) Connect the safety rope with the tractor.





2.3 Removal operation for stopping

- (1) Put the front guiding wheel down, lower the front guiding wheel to the proper position by cranking the handle;
- (2) Remove the draw ring, tail lamp plug and safety rope from the tractor.

2.4 Operation for reversing

Insert the limited-position handle for reversing into the limited-position hole in the draw bar; the handle will be taken away and then be put in the original place after reversing operation is finished.



2.5 Unfolding operation

(1) Pull the manual brake handle so as to make the movable kitchen be in a stationed brake status;



(2) Unfold the tent:

(a) Open up the front and rear tarpaulins;

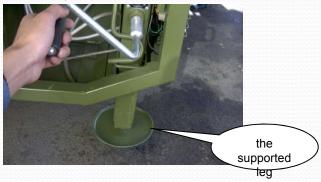
(b) Put out the bolts on the left and right side tarpaulins to open up the left and right side tarpaulins;





(3) Prop up the supported legs and adjust the upper plane of the vehicle body to be in a level position;





(4) Hang the surrounding tarpaulins if necessary.

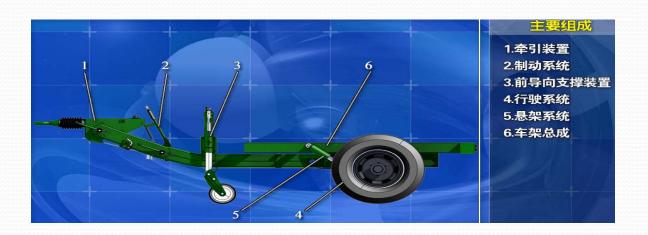


Section 2 Chassis System

1. Composition

The chassis of the movable kitchen is composed of main components including the hanging system, brake system, traction system, front guiding wheel, supported legs, etc.

1,traction system 2,brake system 3,front guidling wheel 4,driving system 5,hanging system 6, frame assembly

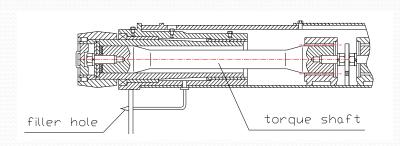


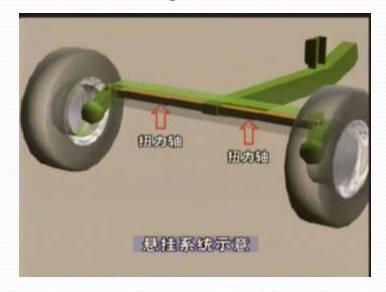
2. Use Methods for Various Component

2.1 Hanging system

- 1. Support the total weight of the vehicle
- 2. Transformat the tractor's traction force to the driving force
- 3. Bear and deliver a variety of reaction force acting on the wheel and torque;
- 4. Reduce vibrations, ease the impact, to ensure smooth running of the vehicle.

Fill calcium-base lubrication oil once for every 3000km. travel.



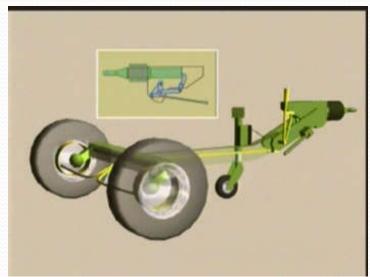


2.2 Brake system

Travel brake effect depends on the adjustment of brake clearance size, that the wheels can be turned by a hand is well and the slight friction between hoof-shape sheet and hub is permitted;

- 1.Attention: the friction amount of brake hoof-shape sheet should not be greater than 0.3mm. (Rivet head from the friction surface 0.5mm), welding, repair replacement when the rivet heads is loss of more than 0.4mm round.
- **2.** Always add the hand brake system oil or grease to prevent corrosion, and to ensure that all parts operate freely.





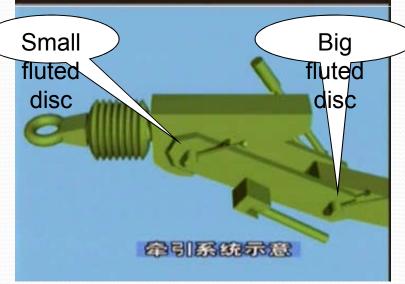
2.3 Traction system

When the movable kitchen conducts towing travel, the height of its draw rod shall be kept to be consistent with the traction hook height of the tractor, meanwhile the draw rod and the whole movable kitchen should be adjusted to become level so as to make the front and rear clearances away from the ground to the movable kitchen be basically equal.

The adjustment method:

- 1) Pull out locking pin fixed on the bolt.
- 2) Loosen the large and small chainring with a crowbar.
- 3) Turn the adjustment arm and traction rod until the height of its draw rod shall be kept to be consistent with the traction hook height of the tractor, meanwhile the draw rod and the whole movable kitchen should be adjusted to become level
- 4) Tighten the bolts with crowbar, Insert locking pin.





2.4 Front guiding wheel

The front guiding wheel mainly has two functions: one is the supporting action when the movable kitchen is stationed; the other is the guiding action when moving the movable kitchen under the conditions of its non-traction.

Maintenance

- 1) Add oil to the locating pin regularly, keep the locating pin acting freely.
- 2)If turning the handle effortlessly, the cause is that the lifting screw rod inside or bearing is wearing badly or serious adverse lubrication.

You need cleanning and checking that. Then replace the new parts or fill lithium grease. Remember the assembly sequence to prevent the parts lost.

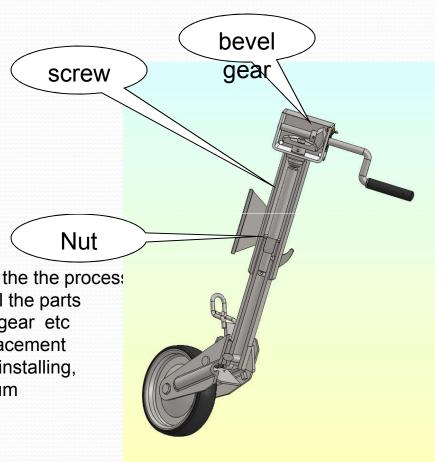


Remove method:

Loosen the four bolts when dismantleing the locating pin.
Be careful not to lose the two springs Inside. remember installed spring when replaceing locating pin. Make that the positioning pin can be pulled out and reset. Strike out the pin of the hand crank while adjusting the screw,

Then remove the hand crank, so the inner pipe tube will slide down from the outer tube.

Strike out the pin at lower end of the screw from the the process, remove the cone bearing, then you can check all the parts. Repair the worn-out parts includeing screw and gear etc depending on the situation. Nut need direct replacement if they are badly worn. Clean all the parts before installing, screw, nut, bearing should be added to the lithium base grease.



2.5 Supported leg

Open up the four side box doors and take off the hand-cranking handle from the side box doors when operating the supported legs. And then release the mobile support through the hand-cranking handle. Pick up the handle to pull the mobile support off and to put it on the fixed support. It should be generally put on the third-gear position (on the lowest gear position), and then use the hand-cranking handle to adjustment the height of the supported legs so as to attain the purpose to support the body of the movable kitchen and to adjust the kitchen range plane.

Withdraw the supported legs according to opposite procedures of the above operations.

Attention: Must withdraw the supported legs, secure and lock up the mobile support by the cranking handle before driving.



Repair and maintenance

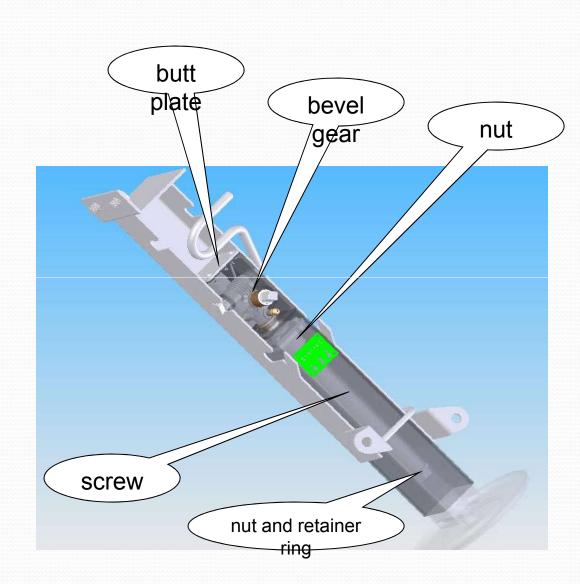
Removing method:

Remove the screws of the butt plate on the movable supporting leg, Slowly turn the hand crank until locking screw of the bevel gear is exposed.

Unscrew the screws . Gently tapping axis head of the screw

Let the bevel gear separate from the movable supporting leg, then remove the four screws in the nut ,loosen the nut and the retainer ring at lower end of the screw, make the screw separated from the nut . Strike out the positioning pin connected to the crank rotating parts.so you can remove the small bevel gears and bearings sets.

When Installeing in reverse order.



Section 3 Tent

The tent is mainly composed of tent frame, roof tarpaulin, surrounding tarpaulin, support, spare tyre package as well as locking-up device and so on. There are the surrounding tarpaulins, door curtain, and white lining cloth, ground pile bag and so on in the surrounding tarpaulin bag.



1. Unfolding of the Tent

- 1.1 Open up all the clasping belts in the four corner tarpaulins;
- 1.2 Lift up the front and rear tarpaulins to the certain height by force, at the same time, pull the front and rear tarpaulin frames so that the front and rear tarpaulins can be automatically propped up;





1.3 Turn to open up the locking-up pins inside the left and right side tarpaulin frames, and after lifting up the left and right side tarpaulins to a certain height by force, they can be automatically propped up;





- 1.4 Take off the clasping belts on the roof tarpaulin, which suspend the surrounding tarpaulins;
- 1.5 Unfold the left and right surrounding tarpaulins, separately hang the hanging hooks of the surrounding tarpaulin on the steel wire of the four side tarpaulin frames, button up the connection cranking belts well between the surrounding tarpaulins and roof tarpaulin, and fasten the curtains of the surrounding tarpaulins well;
- 1.6 Evenly drive the eighteen pile hooks on the place, which is away from 1.5m around the movable kitchen, and tension the surrounding tarpaulins with the pulling rope;
- 1.7 Spread out the lower part of the surrounding tarpaulins towards outside, and hold them down by earth or stones. Should dig drainage ditches in rainy days.
- 1.8 Hang the door curtain from the rear of the movable kitchen.



2. Withdrawing of the Tent

The procedures of withdrawing the tent are opposite to those of unfolding the tent. Temporarily replace the pneumatic spring by the auxiliary supported plate in the movable kitchen if the pneumatic spring is out of function.

3. Attention

- 3.1 Strictly forbid to climb up or lean on the pneumatic spring by hand in each case;
- 3.2 Should use the auxiliary supports to prevent the tent from automatic slipping off when the wind is much (or the pneumatic spring is out of order);
- 3.3 The tent cloth should avoid to contact with hard objects so as to it prevent from wearing, tearing and scratching \circ

Section 4 Diesel Stove

1. Basic parameter and main capability index

1.1 Fuel: Take the popular car-use o# diesel oil as main fuel

1.2 Amount of oil cost: 0.5kg-3.okg/h

1.3 Work press: 0.1-0.3Mpa

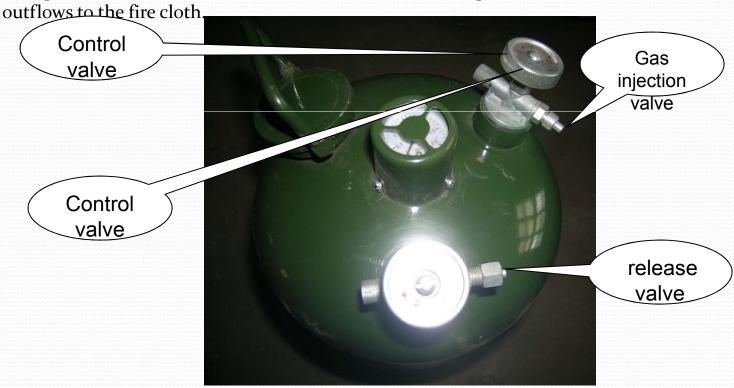
1.4 The max. content of oilcan: 11kg



2. Use Instruction:

- 2.1 First, connect one end of pipeline with oil tank and the other end with combustion device, confirming seal.
- 2.2 Add diesel about 8kg oil into oil tank, input o.3Mpa air with the pump.

2.3 Open the oil tank's "油" knob of oil tank; close the output valve knob of oil tank after diesel oil



2.4 Kindle the fire cloth with burning ignition stick, meanwhile open the oil valve knob for prepareing combustion, close the oil valve knob after 2 min, then open the oil valve knob and adjust the flame level that you want.





Control

valve

2.5When you want to turn off,closed the oil tank's "油" knob,the fire will be extinguished.

2.6Push the exhaustion button to discharge the rest gas.



3. Matters which need attention

3.1 After turning off the fire, if you are sure that you won't use it within short time; you are supposed to make it release residual gas.

Handle the cooker with care in case it bruise or be beaten by a hard object.

When using the cooker, you should make sure it's far away from inflammables.

Clean the nozzle periodically lest it clog with foreign bodies and affect the burning.

Common malfunctions and troubleshooting

- 1. Lack of firepower. Cause and solution below.
- (1)Clean the nozzle with the needle.
- (2) Disconnect the preheat assembly, disconnect and clean the nozzle, beat lightly the preheat tube with a wooden stick and blow pipe with wind to remove impurities.



- (3) Partial blockage of the oil system. solution below
- ① impurities blocking in the oil tank. Firstly join 1kg diesel into the oil tank, then pour out after uniform shaking .Do that twice, Mind that you must add the oil through the filtering the net.
- ② Pipeline blockage Connect the pipeline to the oil valve, Open valve knob after an injection of compressed air to the oil tank so blocking foreign body in the hose will be blown out.

③The oil nozzle and pipeline is blocked. Check and dismantle the parts, then blow it. It is best to use diesel cleaning.

Oil tank Diesel Stove

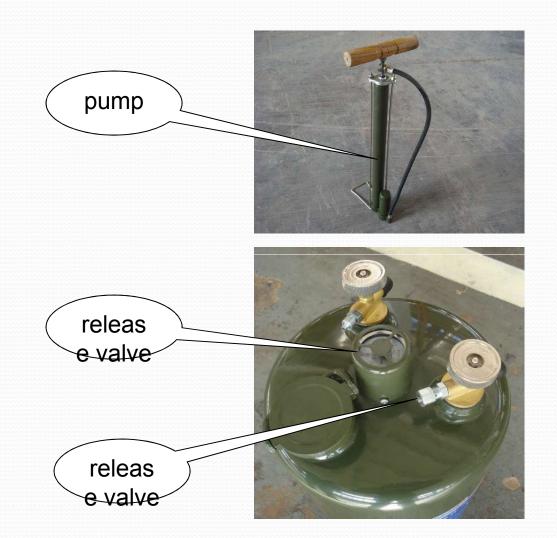
Oil hose

3. Table pointer does not move or rise slowly when you cheer.

The reason is pump broken, air inlet of pressure gauge is blocked or out of use.

Solution: First, check if there is gas with a release valve inside the tank, there is no gas, so the reason is the pump broken, and which should be mended. If there is gas, the reason is inlet of pressure gauge blocked or the pressure gauge out of use, you can not continue to cheer to prevent the tank pressure too high and dangerous.

The solution is to insert an about 1 mm iron wire into the air inlet, or replace the pressure gauge or mend that ,then continue to use.

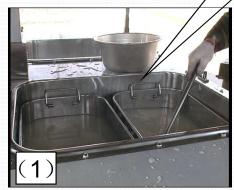


Section 5 Processing Equipment for Steaming and Cooking

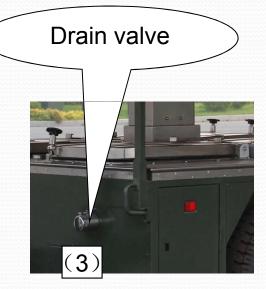
1. Operating Method

- 1.1 Put the steam base into the outer pot (its vertical edge is upwards), put the two inner pots, which have food, on the steam base;
- 1.2 Add suitable quantity of water into the pots;
- 1.3 Cover the lid of pd pot

1.4 Heating







2. Attention

Pay attention to adding sufficient bottom water and heating time when its operating so as to prevent the pot from drying.

3. Maintenance and Repair

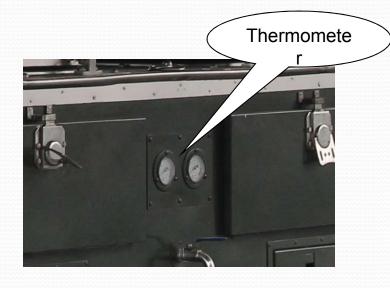
Clean the outer pot, inner pot, steam base, pot lid, etc. after each operation is finished, their inner and outer surfaces should not remain food and soup residue.

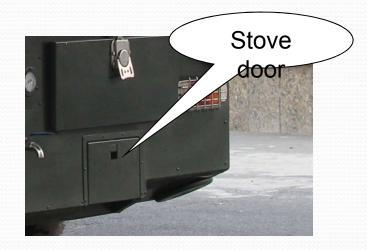
Section 6 Processing Equipment for Frying and Roasting

When in use, pay attention to add the right amount of heating medium. Temperature is at about 200 °C while heating the oven Should clean up frying pot, roasting pan, pot lid, etc. after each operation is finished, their inner and outer surfaces should not













Section 7 Others

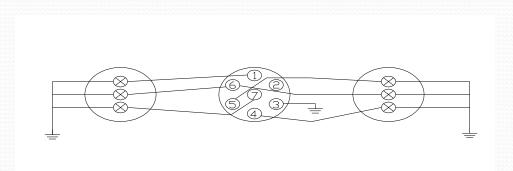
1. Stovepipe

The stovepipe is composed of the stovepipe cap, stovepipe body and flues. The function of the stovepipe is to discharge the smoke and dust resulted from cooking stove burning.

The features of the stovepipe are that the four stove chambers have their own flues respectively so that mutual fleeing smoke among the stove chambers can be avoided; the stovepipe cap has the function of keeping off the rainwater so as to make the working environment more comfortable.

2、Tail Lamp

The signal function of the tail lamps in the movable kitchen is consistent with that of the tractor tail lamps. The wiring diagram is shown below.





+									
	Plug	Rated voltage	Bulb	6: 16 4:					
	No.	(v) _v	specification	Signal function₽					
	1₊		20W.	Left-hand direction signal lamp					
	2₊₁		Ą	Spare					
	3₊		ų	Grounding _←					
	4₊	124	20/8W ₄ /	Right-hand direction signal lamp.					
	5₊		20/8W√	Right rear position lamp√					
	6₊		20/8W _↔	Brake lamp₊					
	7₽		20/8W₽	Left rear position lamp₽					

3.Spare Tyre

The spare tyre is fixed on the front frame of the tent. The spare tyre can't be lacking and should be in filled gas status at any time. Its fixed position cannot be arbitrarily changed so as to avoid the change of its gravity center and unexpected accident to be happened.



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4. Soft Body Water Tank

The shape of the soft body water tank is a cone with a water capacity of 50kg, and the soft body water tank can be folded, when it does not hold water in it. When it is used for transporting water, its outlet should be securely tired up with a rope after it is filled with water.



5. Water Vat Made of Cloth

The water vat made of cloth is composed of vat body, vat cover, supported rods and so on with a water capacity of 14odm³. It can be folded. When it is used, should select flat ground and prop up the supported rods well to make it become vat-shape and fill water into it. When it is not used, should dry the water vat under sunshine to prevent it from mildewing. It should be noted that it should not be made to contact with sharp objects and that it should not hold hot water.



6, STORAGE

- (1) Before storage, the movable kitchen and equipment should be thoroughly cleaned; all cooking utensils should be put and held according to the requirements;
- (2) When they will be stored for a long time to come, they should be stored in a well-ventilated and special-purpose garage, which has fireproof function. During the damp season in each year, utilize sunny days to prop up the movable kitchen one time in order to make the cooking equipment which is easy to be damp and to become mildewed dry under the sunshine, and to perform maintenance for the movable kitchen;
- (3) Four bearing legs should be propped up so as to make the tyres leave from the ground and be not loaded;
- (4) The tent and all the doors should be well shut and tightly locked up.