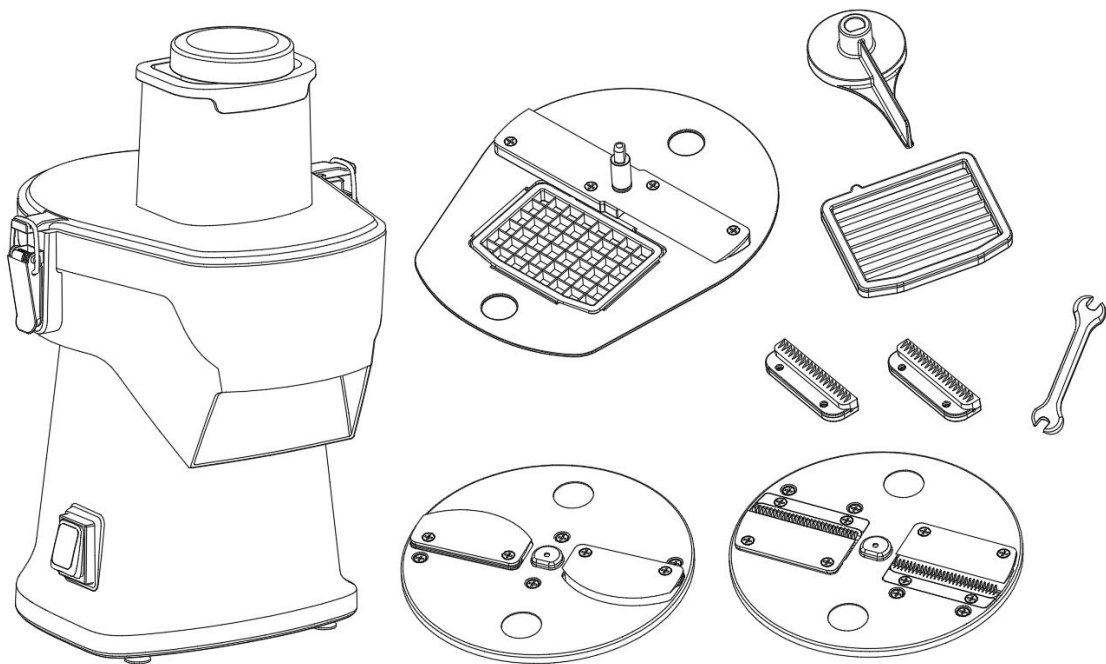


Food Processor

GJ817



〔Instruction Manual〕

Please read this instruction manual carefully before using the product,
and keep it for reference after reading

Respected user:

Thank you for using this product. In order to facilitate your correct operation of this

machine, please read this manual carefully before use. Please be sure to read Chapter 1 “Safe Attention” carefully.

(The technical specifications in this manual are subject to change without prior notice)

Chapter 1: Safety Attention

1. Before cleaning, assembling or disassembling this product, cut off the power supply.
2. Do not place the product within the reach of children.
3. The product cannot be used by children or persons with physical, sensory or mental impairments, unless they are supervised and instructed in relation to the use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with this product.
4. When turning off the power supply or replacing accessories, stop the machine first.
5. When cutting food, you must use small food pushers and large food pushers. Do not use the machine if these components are lost or damaged.
6. If the power supply cord is damaged, in order to avoid danger, it must be replaced by the manufacturer, maintenance department or professionals from similar departments.
7. Risk of injury! Use extreme caution when cleaning or moving blades.
8. Danger of electric shock! Never attempt to repair the product yourself. In case of malfunction, have it repaired by qualified service personnel.
9. Warning! Do not put the main machine into the water for cleaning, only to scrub with a wet towel. Allow the machine to cool down sufficiently before washing.
10. Check whether the power supply voltage specified by the product is consistent with the power supply voltage (only refers to AC power).
11. Avoid damage to the power cord. Do not squeeze, bend or rub with sharp objects, keep away from heat and fire, and keep the power cord away from the blade.

12. The power cord should be laid flat, and do not pull it to cause the product to fall and malfunction.
13. If more sockets are added (extending the socket power cord), the equipment must match the power supply voltage of the product. Do not use the universal socket with other electrical appliances at the same time.
14. Do not use the product on wet ground, do not touch the product or the power cord plug with wet hands.
15. Do not disassemble the interior of the product at will, and do not let objects enter or insert into the interior of the product, causing malfunction and damage.
16. Only the accessories provided by the manufacturer can be used. If any failure occurs due to the use of accessories from other manufacturers, the company will not be responsible, and such failures and damages are not included in the warranty.
17. Please do not use it on unstable, wet or heat labile surface to avoid damage or failure.
18. Do not place the product directly on fire or near heat or fire sources, otherwise the product will be damaged or malfunction, or even be dangerous.
19. Do not insert the power cord into the socket when not in use. The plug must be unplugged in the following cases: after use; before cleaning; maintenance.
20. When the plug is inserted into the socket, it must be inserted to the end, otherwise the components will be overheated and burned due to bad contact.
21. The company shall not be responsible for any faults caused by improper use of this product or failure to comply with this manual, and such faults and damages are not covered by the warranty.
22. Never leave the machine working unattended.
23. If the machine works for a long time or the working environment's temperature is too high, causing the motor to overheat and stop, please turn off the power immediately, stop it for more than half an hour, and start the machine after the motor cools down.
24. Keep hands, hairs, clothes and tableware away from the blade when operating

the product to avoid injury and damage to the product.

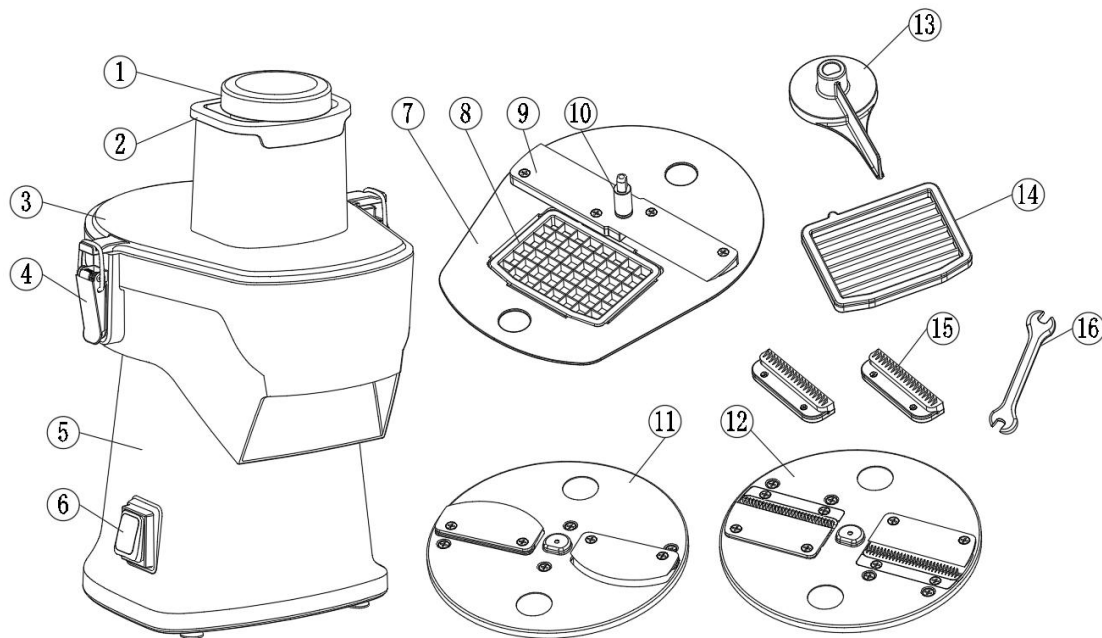
25. Once a part of the product is on fire, do not put out the fire directly with water. You must disconnect the power supply and cover the burning part with a damp cloth to extinguish the fire.
26. Plastic packaging bags, please store them well and keep them away from children, which may cause suffocation risk.
27. Do not immerse the aluminum alloy housing and power cord in any liquid.

Do not use the product under the following conditions:

1. The product or power cable is faulty.
2. The product accidentally falls, causing damage or abnormal operation.

If the above situation occurs, please send the product to the after-sales service of the manufacturer for processing, please use the original accessories of the product.

Chapter 2: Components and Functions



Components			
1	Large food pusher	9	Dicing & slitting knife
2	Small food pusher	10	Handle of dicing & slitting knife
3	Aluminum alloy lid	11	Stainless Steel slicing disc (4

			spacers under each blade, increase or decrease to adjust the slicing thickness)
4	Spring buckle	12	Stainless Steel shredding disc (1 spacer under each blade, non-removable)
5	Aluminum alloy housing	13	Food pusher
6	Waterproof switch	14	Slitting knife net
7	Diced & slit knife holder	15	Shredding knife set (3mm)
8	Dicing knife net	16	Spanner for dicing & slitting knife net installation

Be aware of the functions of the main components

before operating the product:

1. Large food pusher: press the long and thin food into the feeding port for slicing or shredding or dicing.
2. Small food pusher: press thick or irregular food into the feeding port for slicing, shredding, or dicing.
3. Aluminum alloy lid: the right side of the aluminum alloy lid is buckled with a safety ejector bar. The machine can only work when the aluminum alloy lid is put on the aluminum alloy housing. The machine cannot work before the aluminum alloy housing is not covered with the aluminum alloy lid.
4. Spring buckle: firmly fix the aluminum alloy lid on the aluminum alloy housing to ensure that the aluminum alloy lid will not come off when the machine is working.
5. Aluminum alloy housing: the main body of machine.
6. Waterproof switch: turn on / turn off the power.
7. Diced & slit knife holder: holder for placing and fixing the diced & slit knife holder.
8. Dicing knife net: cut the thick pieces of food into square shapes again.
9. Dicing & Slitting knife: cut foods that needs to be diced/slit into thick slices and press them into the dicing knife net/slitting knife net to make the food diced/slit.
10. Handle of dicing & slitting knife: To assist in installing or disassembling the dicing & slitting knife, use it with a spanner.
11. Stainless Steel slicing disc: fix it on the motor shaft and cut the food into slices.

12. Stainless Steel shredding disc: fixed on the motor shaft, cut the food into shreds.
13. Food pusher: push the processed food to the discharge port.
14. Slitting knife: slit food into strips , such as French Fries.
15. Shredding knife set: The original shredding knife set on the shredding disc is used to shred 2mm. Replace with this shredding knife set (3mm) for shred 3mm.
16. Spanner for dicing & slitting knife net installation: When installing the dicing & slitting knife, you must use a spanner to align with the metal oblate axis of the handle of dicing & slitting knife to tighten it; when disassembling, you must use a spanner to align with the mental oblate axis of the handle of dicing & slitting knife to loosen it.

Chapter 3: Usage Method

1. Usage of Dicing:

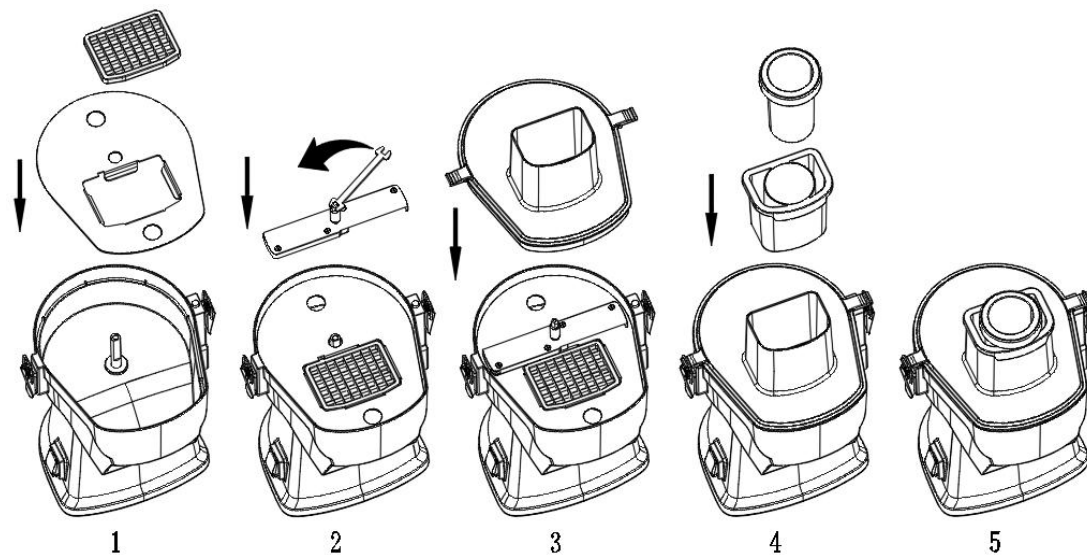
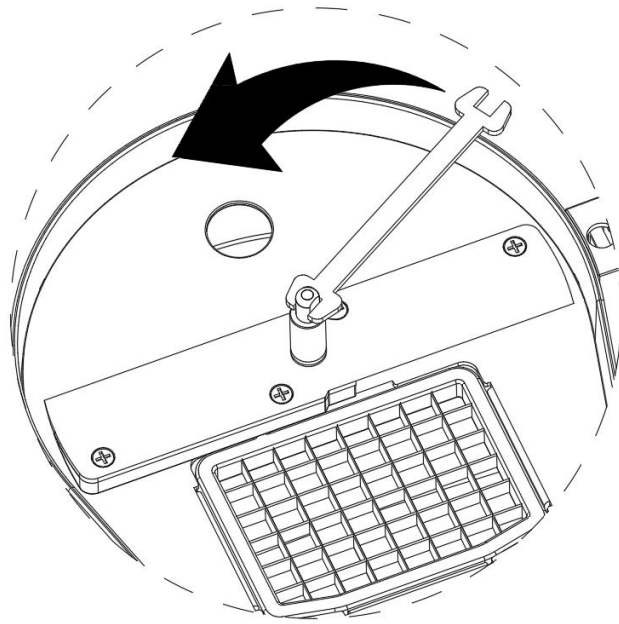


Figure 3-1 note: The handle must be tightened with a spanner



- (1) Put the diced & slit knife holder and dicing knife net into the aluminum alloy housing according to Figure 1.
- (2) Put the dicing & slitting knife onto the motor shaft, and then tighten the screw (you must use a spanner to tighten it, as shown in Figure 3-1 note) according to Figure 2.
- (3) Put the aluminum alloy lid onto the aluminum alloy housing according to Figure 3, and then fasten the spring buckles to the buckle ears of the aluminum alloy lid.
- (4) Insert the small food pusher and the large food pusher into the feeding port of the aluminum alloy lid according to Figure 4, as shown in Figure 5.
- (5) Clean the food that needs to be diced. If the food is too large to pass through the feeding port, use knife to cut the food to the size that can pass through it.
- (6) After preparation, insert the machine plug into the 120VAC/60Hz power socket, press the waterproof switch to start the machine, and confirm whether the machine is running smoothly. If there is any abnormality, stop the machine for inspection. If no, it can be normal used for dice.
- (7) Put the prepared food in the feeding port, use the combination of the small food pusher and the large food pusher to press the food lightly, the food will be processed by the rotating dicing & slitting knife and dicing knife net, then fall

from the mouth of machine. If the food is elongated that can pass through the middle hole of the small food pusher, you can put the small food pusher in the feeding port, put the food from the middle hole of the small food pusher, and press with the large food pusher lightly, it can reduce the shaking of the food and improve the dicing effect greatly.

- (8) After dicing the food, press the waterproof switch to turn off the machine. After the machine stops running completely, unplug the power cord of the machine, remove the accessories and clean the food and machine according to the Figure 5 to Figure 1.

2. Usage of Slitting:

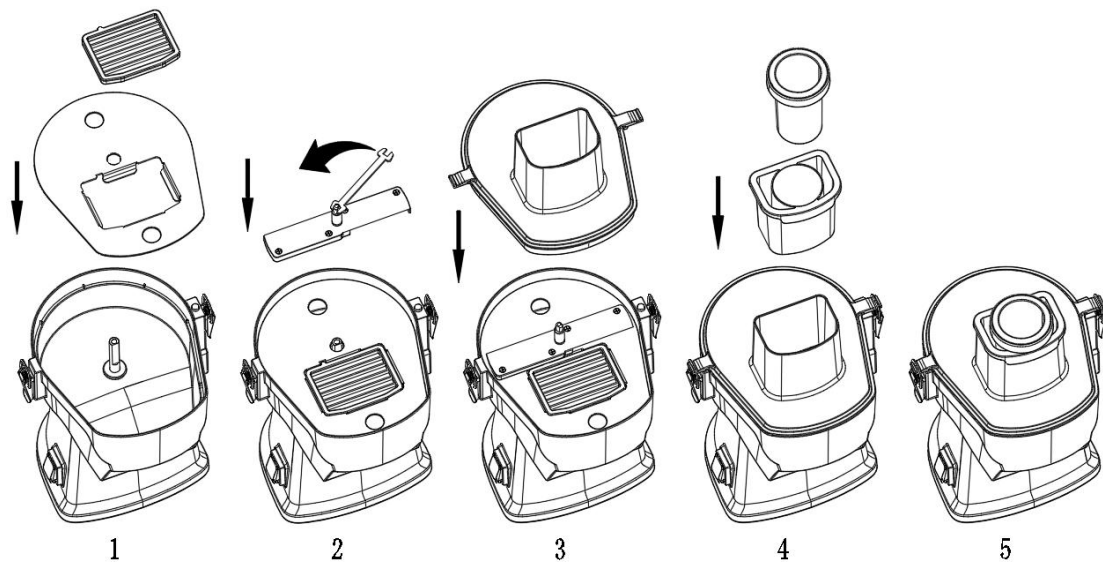
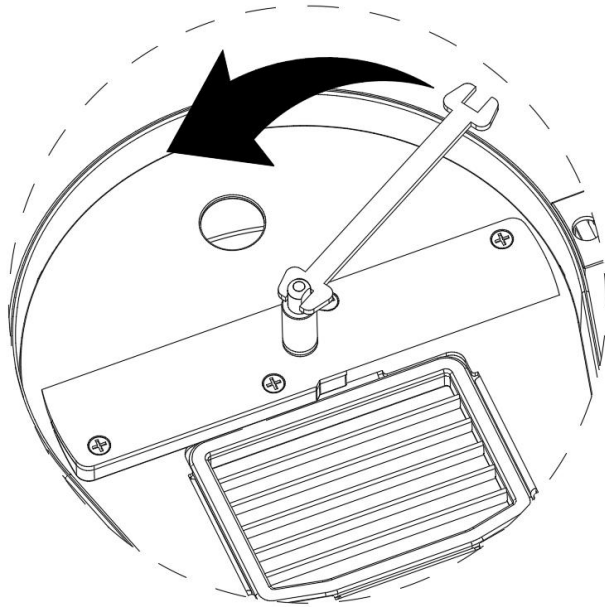


Figure 3-1 note: The handle must be tightened with a spanner



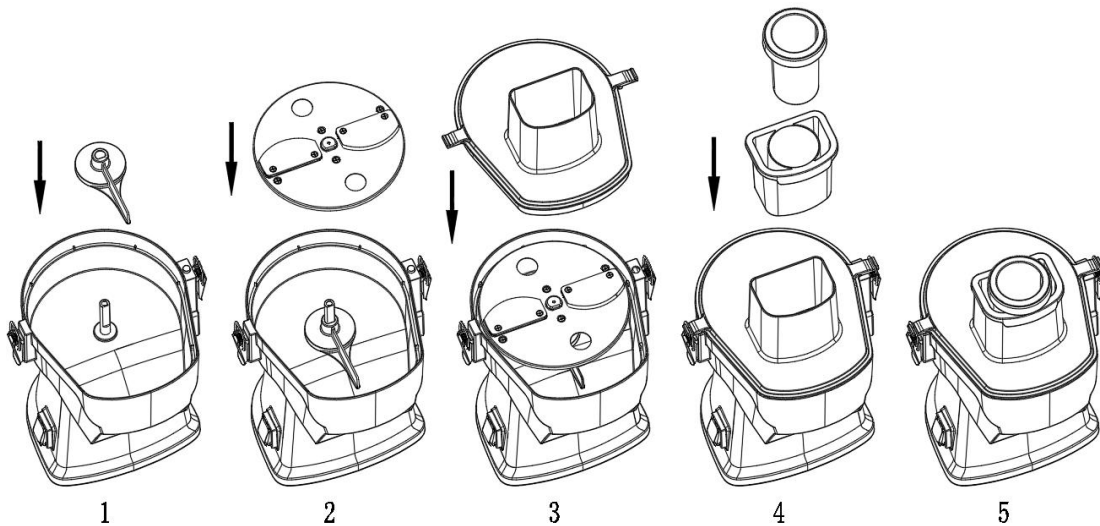
- (1) Put the diced & slit knife holder and slitting knife net into the aluminum alloy housing according to Figure 1.
- (2) Put the dicing & slitting knife onto the motor shaft, and then tighten the screw (you must use a spanner to tighten it, as shown in Figure 3-1 note) according to Figure 2.
- (3) Put the aluminum alloy lid onto the aluminum alloy housing according to Figure 3, and then fasten the spring buckles to the buckle ears of the aluminum alloy lid.
- (4) Insert the small food pusher and the large food pusher into the feeding port of the aluminum alloy lid according to Figure 4, as shown in Figure 5.
- (5) Clean the food that needs to be slit. If the food is too large to pass through the feeding port, use knife to cut the food to the size that can pass through it.
- (6) After preparation, insert the machine plug into the 120VAC/60Hz power socket, press the waterproof switch to start the machine, and confirm whether the machine is running smoothly. If there is any abnormality, stop the machine for inspection. If no, it can be normal used for slit.
- (7) Put the prepared food in the feeding port, use the combination of the small food pusher and the large food pusher to press the food lightly, the food will be processed by the rotating dicing & slitting knife and slitting knife net, then fall from the mouth of machine. If the food is long and slender, you can cut the food

into long strips according to the length of the feeding port, put it horizontally into the feeding port, use the combination of the small food pusher and the large food pusher to press the food lightly, so that the food can be slit longer, avoids slitting food too short vertically, thereby greatly improving the slitting effect.

- (8) After slitting the food, press the waterproof switch to turn off the machine. After the machine stops running completely, unplug the power cord of the machine, remove the accessories and clean the food and machine according to the Figure 5 to Figure 1.

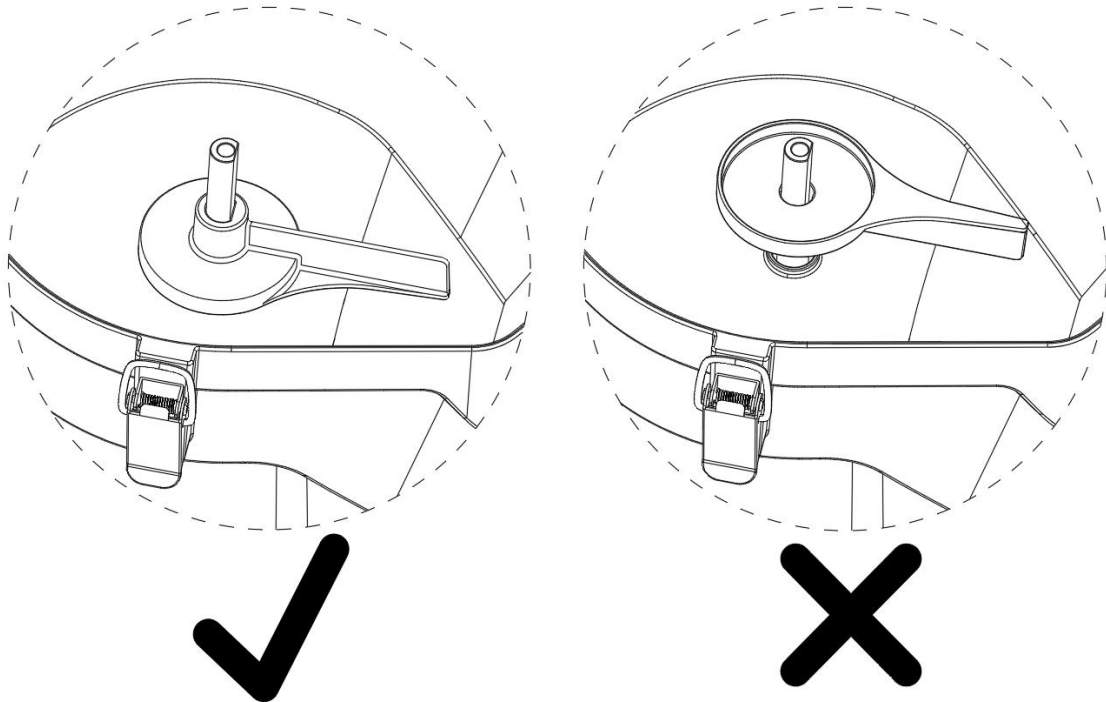
3. Usage of Slicing:

Referenced Food	Banana	Cucumber	Luffa	Carrot	Radish
Referenced Thickness	3~5mm	2~4mm	2~5mm	1~3mm	1~5mm
Corresponding Spacer	2~4pcs	1~3pcs	1~4pcs	0~2pcs	0~4pcs
Referenced Food	eggplant	Potato	Kiwi Fruit	Taro	Lemon
Referenced Thickness	3~5mm	1~5mm	2~3mm	1~3mm	2~5mm
Corresponding Spacer	2~4pcs	0~4pcs	1~2pcs	0~2pcs	1~4pcs



Attention! The correct direction when installing the pusher:

(The pusher is only used when slicing and shredding)

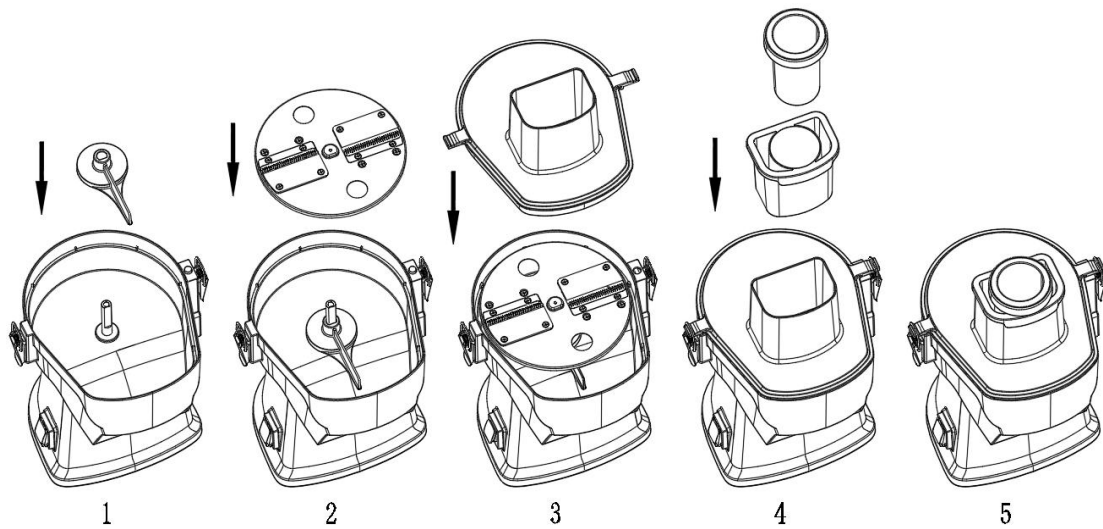


- (1) Insert the pusher into the bottom of the flat part of the motor shaft according to Figure 1.
- (2) Put the slicing disc on the motor shaft according to Figure 2.
- (3) Put the aluminum alloy lid on the aluminum alloy housing according to Figure 3, and then fasten the spring buckles to the buckle ears of the aluminum alloy lid.
- (4) According to Figure 4, put the small food pusher and the large food pusher into the feeding port of the aluminum alloy lid, as shown in Figure 5.
- (5) Clean the food that needs to be sliced. If the food is too large to pass through the feed port, use knife to cut the food to the size that can pass through it.
- (6) After preparation, insert the machine plug into the 120VAC/60Hz power socket, press the waterproof switch to start the machine, and confirm whether the machine is running smoothly. If there is any abnormality, stop the machine for inspection. If no, it can be normal for slice.
- (7) Put the prepared food into the feeding port, use the small food pusher and the large food pusher together to lightly press the food, the food will be processed by the rotating slicing blade, and then fall from the mouth of machine. If the

food is elongated and can pass through the middle hole of the small food pusher, you can put the small food pusher on the feeding port, put the food from the middle hole of the small food pusher, and press with the large food pusher lightly, which can reduce the shaking of food and greatly improve the slicing effect.

- (8) After slicing the food, press the waterproof switch to turn off the machine. After the machine stops running completely, unplug the power cord of the machine, and then remove the accessories and clean the food and machine according to the Figure 5 to Figure 1.

4. Usage of Shredding:

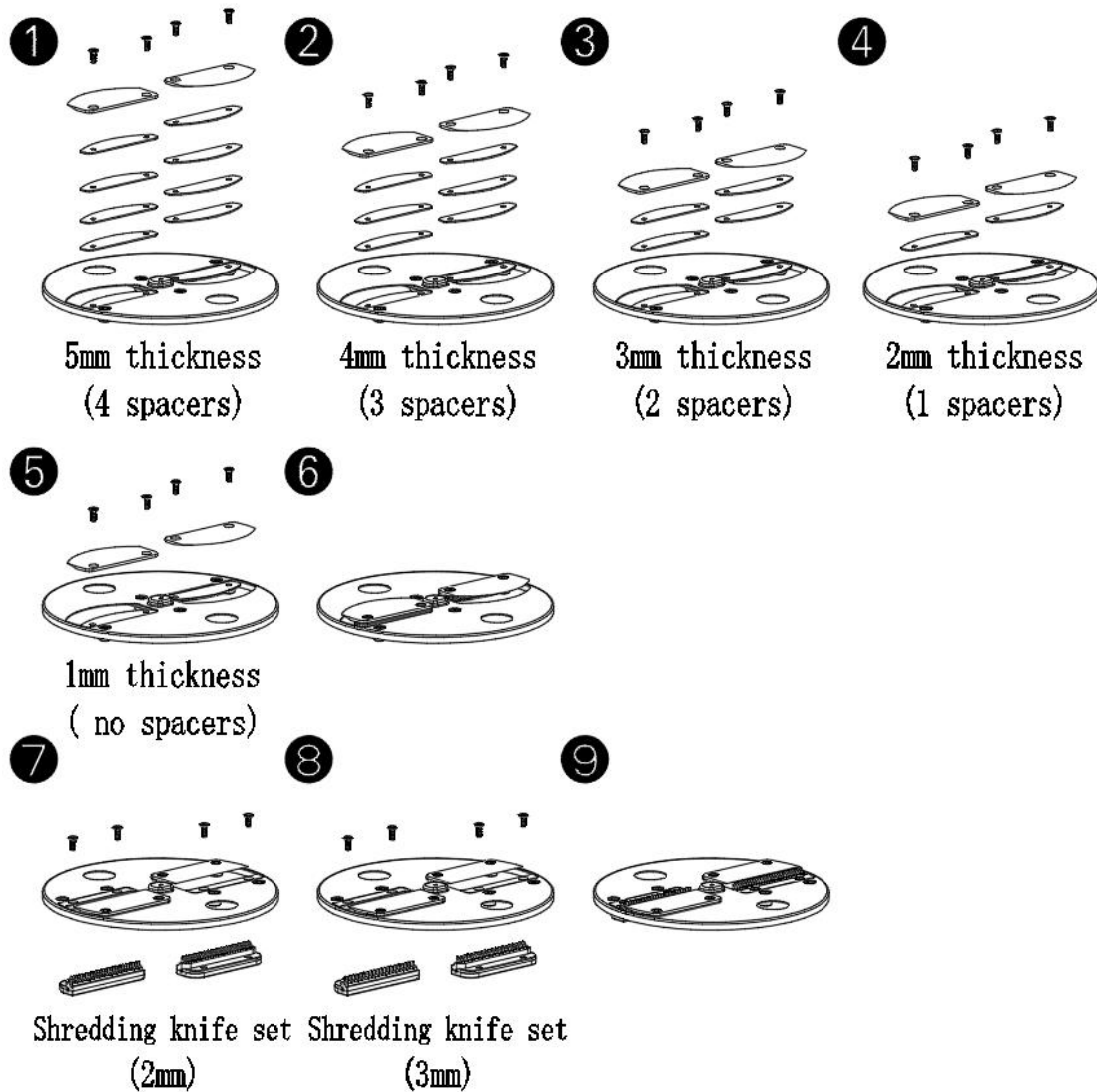


- (1) Put the pusher into the bottom of the flat part of the motor shaft according to Figure 1.
- (2) Put the shredding disc on the motor shaft according to Figure 2.
- (3) Put the aluminum alloy lid on the aluminum alloy housing according to Figure 3, and then fasten the spring buckles to buckle ears of the aluminum alloy lid.
- (4) According to Figure 4, put the small food pusher and the large food pusher into the feeding port of the aluminum alloy lid, as shown in Figure 5.
- (5) Clean the food that needs to be shredded. If the food is too large to pass through the feed port, use a knife to cut the food to a size that can pass through the feed port.
- (6) After preparation, insert the machine plug into the 120VAC/60Hz power socket,

press the waterproof switch to start the machine, and confirm whether the machine is running smoothly. If there is any abnormality, stop the machine for inspection. If no, it can be normal for shred.

- (7) Put the prepared food in from the feeding port, use the combination of the small food pusher and the large food pusher to lightly press the food, the food will be processed by the rotating shredding blade, and then fall from the mouth of machine. If the food is long and slender that can pass through the middle hole of the small food pusher, you can put the small food pusher on the feeding port, put the food from the middle hole of the small food pusher, and press lightly with the large food pusher, it can reduce the shaking of the food and greatly improve the shredding effect.
- (8) After shredding the food, press the waterproof switch to turn off the machine. After the machine stops running completely, unplug the power cord of the machine, then remove the accessories and clean the food and machine according to the Figure 5 to Figure 1.

5. Usage of Slicer Spacer and Shredding Knife Set (3mm)



(1) Usage of slicer spacers:

① according to Figure 1: add 4 pieces slicer spacers under each slicer knife, and then tighten 4 screws as shown in Figure 6, so that the sliced food thickness can be 5mm;

② According to Figure 2: add 3 piece of slicer spacers under each slice knife, and then tighten 4 screws as shown in Figure 6, so that the sliced food thickness can be 4mm;

③ According to Figure 3: add 2 piece of slicer spacers under each slice knife, and then tighten 4 screws as shown in Figure 6, so that the sliced food thickness can be 3mm.

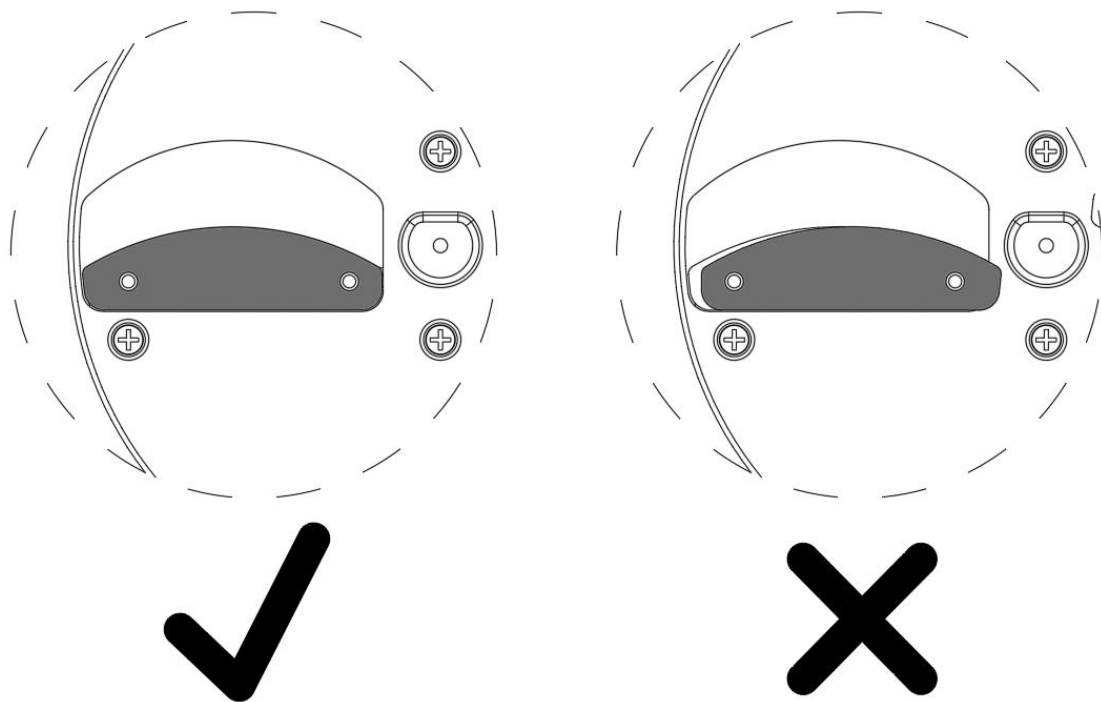
④ According to Figure 4: add 1 piece of slicer spacers under each slice knife, and then tighten 4 screws as shown in Figure 6, so that the sliced food thickness can

be 2mm.

⑤ According to Figure 5: no slicer spacers under each slice knife, and then tighten 4 screws as shown in Figure 6, so that the sliced food thickness can be 1mm.

(2) Usage of shredding knife set (3mm): remove the shredding knife set (2mm) from the shredding disc according to Figure 7, replace the shredding knife set (3mm) according to Figure 8, and then tighten 4 screws as shown in Figure 9, the width of the shredded food can be changed from 2mm to 3mm.

Attention! Correct direction when installing slice spacers:



When installing slice spacers, pay attention to the direction of the spacers (as shown in the left picture) to match the shape of the blade installation frame.

Warning!

1. All blades are very sharp, please be careful when disassembling and using, caution your hands!
2. Please do not cut frozen or hard food!

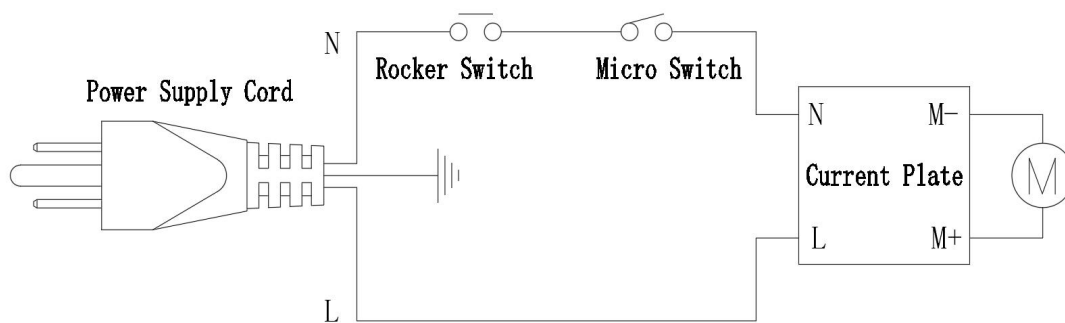
Chapter 4: Maintenance

1. The surface in contact with food should be clean.
2. Before cleaning, the plug should be pulled out and the product should be cooled. Remember that the aluminum alloy housing of the machine cannot be soaked in water, and do not wipe the hole of the micro switch ejector rod and the position of the switch with a wet towel.
3. Do not use steel wool and any chemical or abrasive powder cleaners to clean the product.
4. After use, it must be wiped with a soft and clean cloth.
5. The product should be stored in a cool, dry and clean place, and out of reach of children and pets.
6. Please keep the packaging. When the product is not used for a long time, the packaging can be restored for storage.
7. All blades are very sharp, please be careful when disassembling and cleaning, caution your hands!
8. All detachable parts can be washed directly with water!

Chapter 5: Product Parameters:

Model No.	Rated Power (Wattage)	Rated Input (Voltage)
GJ817	DC 200W	120VAC/60Hz

Chapter 6: Schematic Diagram



Chapter 7: Fault Analysis

Fault Phenomenon	Analysis	Resolution
Cannot working	<ol style="list-style-type: none"> 1. The power is not connected. 2. The aluminum alloy lid is not installed properly. 	<ol style="list-style-type: none"> 1. Check whether the power is connected. 2. Check whether the aluminum alloy lid is installed properly.
Stop suddenly	The machine works for a long time or the working environment temperature is too high, which causes the motor temperature to be too high, and the motor thermostat protection stops.	Turn off the power, stop for more than half an hour, wait for the motor to cool down and then restart it.

Remarks: The above are common fault diagnosis and resolution methods. For other faults, please contact after-sales service, do not disassemble and repair by yourself.

Chapter 8: Food contact list

Component Name	Material	Standard	Test
Motor Shaft Sleeve	ABS	GB4806.1-2016 GB4806.11-2016	Qualified
Pusher	ABS	GB4806.1-2016 GB4806.11-2016	Qualified
Large food pusher	ABS	GB4806.1-2016 GB4806.11-2016	Qualified
Small food pusher	ABS	GB4806.1-2016 GB4806.11-2016	Qualified

Stainless Steel Shredding Disc	SUS304	GB4806.1-2016 GB4806.11-2016	Qualified
Stainless Steel Slicing Disc	SUS304	GB4806.1-2016 GB4806.11-2016	Qualified
Tighten Handle	ABS	GB4806.1-2016 GB4806.11-2016	Qualified
The Upper Shell of Shred Knife Set(2mm)	ABS	GB4806.1-2016 GB4806.11-2016	Qualified
The Upper Shell of Shred Knife Set(3mm)	ABS	GB4806.1-2016 GB4806.11-2016	Qualified
The Lower Shell of Shred Knife Set	ABS	GB4806.1-2016 GB4806.11-2016	Qualified
Dicing Knife Net	ABS + SUS420	GB4806.1-2016 GB4806.9-2016 GB4806.11-2016	Qualified
Slitting Knife	ABS + SUS420	GB4806.1-2016 GB4806.9-2016 GB4806.11-2016	Qualified
Housing	Aluminum Alloy	GB4806.1-2016 GB4806.10-2016	Qualified
The Upper Shell	Aluminum Alloy	GB4806.1-2016 GB4806.10-2016	Qualified
Slicing Blade	SUS420	GB4806.1-2016 GB4806.9-2016	Qualified
Shred Auxiliary Blade	SUS420	GB4806.1-2016 GB4806.9-2016	Qualified
Dicing & Slitting Knife	SUS420 + Aluminum Alloy	GB4806.1-2016 GB4806.9-2016	Qualified
Diced & slit knife holder	SUS304	GB4806.1-2016 GB4806.9-2016	Qualified
Slicer Spacer	SUS304	GB4806.1-2016 GB4806.9-2016	Qualified
The Pin of Shredding Knife Set	SUS304	GB4806.1-2016 GB4806.9-2016	Qualified
Positioning Shaft Sleeve	SUS304	GB4806.1-2016 GB4806.9-2016	Qualified
Handle of dicing & slitting knife	SUS304	GB4806.1-2016 GB4806.9-2016	Qualified
Tighten Screws	SUS316	GB4806.1-2016 GB4806.9-2016	Qualified
Motor Shaft	SUS304	GB4806.1-2016 GB4806.9-2016	Qualified

Stainless Steel Screw	SUS304	GB4806.1-2016 GB4806.9-2016	Qualified
M4 Insert Nut	Copper	GB4806.1-2016 GB4806.9-2016	Qualified

Chapter 9: Environmental Checklist

Declaration of Hazardous Substances of Kitchen Machines (Multifunctional Food Processor) Used in This Form

According to the “Marking Requirements for Restricted Use of Hazardous Substances in Electrical and Electronic Products”

The following part of GB/T26572-2011 (also known as China RoHs2.0) lists the hazardous substances and contents that may be contained in this product.

This form is prepared according to the rules of SJ/T11364

O: Indicates that the content of the hazardous substance in all homogeneous materials of the part is within the limit requirement specified in GB/T26572. However, the content of the parts marked with “X” in the above table exceeds that because there is no mature alternative technology in the industry.



Environmental Protection Use Period


The sign marked on the product indicates that the environmental protection use period is 10 years.

The environmental protection use period of electrical and electronic products means that the toxic and harmful substances or elements contained in electrical and electronic products will not leak to the outside or change suddenly, and users of electrical and electronic products will not harm the environment when using the electrical and electronic products. The time limit for causing serious pollution or serious damage to human body and property.

During the environmental protection period, please use this product according to the instruction manual.

Suggestive Explanation of “Regulations on the Administration of Recycling and Disposal of Waste Electrical and Electronic Products”: In order to better care for and

protect the earth, when the user no longer needs this product or the product life is over, please abide by the relevant national laws and regulations on the recycling and disposal of waste electronic products, and hand them over to local manufacturers with nationally recognized recycling qualifications for recycling.

Environmental Checklist						
According to the “Law on the Administration of the Use of Hazardous Substances in Electrical and Electronic Products” of the People’s Republic of China, list the names and contents of hazardous substances or elements that may be contained in electrical and electronic products in the following form						
Component Name	Toxic and hazardous substances or elements					
	Lead (pb)	Mercury (Hg)	Cadmium (Cd)	hexavalent chromium (Cr(VI))	Polybrominated biphenyls (pBB)	polybrominated diphenyl ethers (PBDEO)
Plastic Part	0	0	0	0	0	0
Hardware	0	0	0	0	0	0
Power supply card	X	0	0	0	0	0
Switch	0	0	0	0	0	0
Internal Cord	0	0	0	0	0	0
PCB board - solder	X	0	0	0	0	0
Screw	0	0	0	0	0	0
Rubber	0	0	0	0	0	0
Motor Assembly	X	0	0	0	0	0