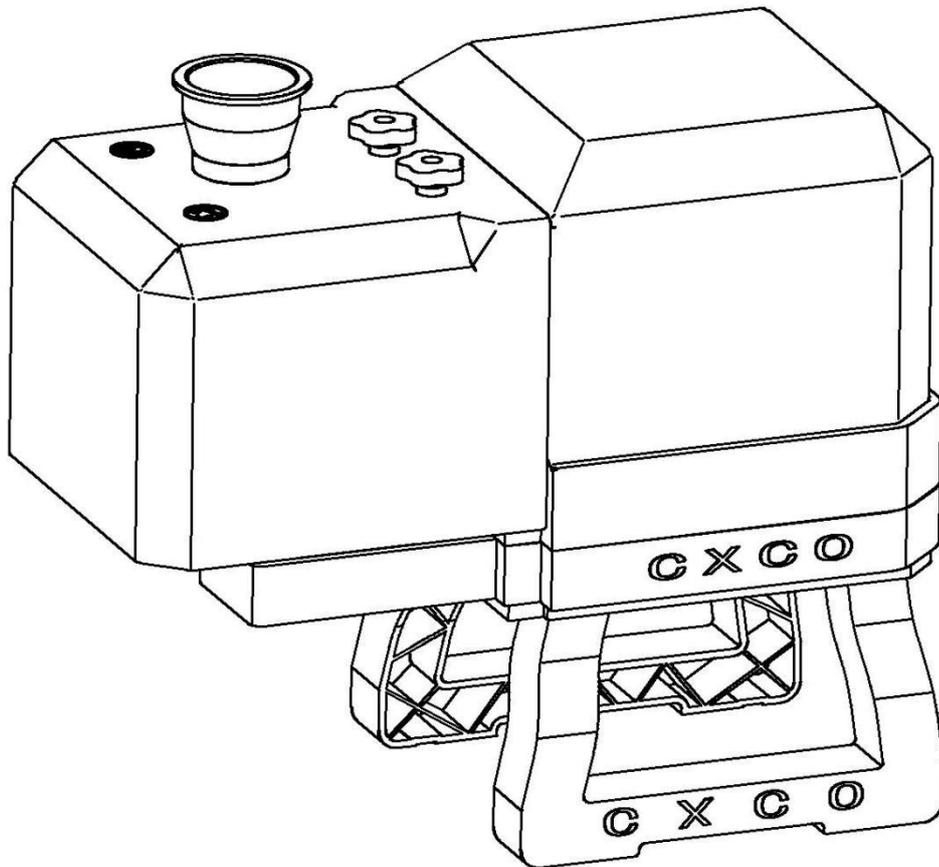


Instruction Manual

Scallion cutting machine XC-988



Thank you for choosing Xiangcheng XC-988 series Scallion cutting machine. This manual is only for XC-988 series Scallion cutting machine, all contents of which are only for reference of users when using and maintaining

Please read this instruction manual carefully before using the product, and keep it properly

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Chapter I Safety use precautions



Be aware of the risks that may lead to injury to people or damage to goods.

- 1、 Prohibit plugging/unplugging the power plug with wet hands to avoid electric shock.
- 2、 During the work, it is forbidden to screw down the fixing screws, open the transparent cover, and touch the cutter head to avoid injury accidents.
- 3、 Do not immerse or shower the main body under water or other liquids to prevent electrical leakage or product damage.
- 4、 This machine is only allowed to be used for slicing, slicing and crushing boneless fresh meat and for processing frozen boneless meat and boneless fresh meat with flower knife. It is not allowed to be used for processing other food to prevent the machine from being stuck or damaged.



Precautions before use

- 1, before use, please be sure to check whether the blade is fitted properly, and the tightened screw, whether the raw material inlet is well installed, careful to avoid injury. Don't put heavy things on the machine
- 2, Please do not touch immature people or children with this product

3, do not disassemble or modify the product seen by itself

4, This product has an input voltage of 220V. Before connecting the power, let's check whether the voltage is met, so that the product will not be damaged

5, Before use, inspect the power cord, plug, inlet and outlet, transparent cover, locking screw, etc. for damage of the attachable parts. If damaged, contact the buyer or send it to the factory for use after repair

6, before connecting the power, please ensure that the attachment parts are properly assembled, check to avoid any danger

7, if the power is broken, let the manufacturer and professional members of the repair department or similar departments to replace, to avoid the risk

8, if the power cord is damaged, the manufacturer and the professional of its repair department or similar department should replace the power, in order to prevent danger.



Precautions in use

1, strictly forbid to put other articles into the machine inlet, prevent the machine from breaking.

2, Do not use this product in places with high heat because it may cause mechanical damage or fire hazards.

3, Please check the parts are installed in place before power on, turn

off the power when not in use.

4, Please install the machine in a flat place, do not operate it on flammable materials

5, All parts should be detachable, when proofed or before cleaning, please first turn off the switch and cut off the power to avoid short circuit or unexpected start-up.

6, When cutting off the power supply, please do not pull the cord line, holding and pulling the plaque with your hand. The cord line should be touched with sharp edges to prevent short circuits.

7, This product shall be used only for accessories (including those assembled in the product itself and manufactured by this company), please do not use accessories that are not of this company because they may affect the performance of the product or cause accidents.

8, the power switch should be turned off and cut off the power before replacing parts or contact with moving parts.

9, This product cannot be operated continuously for more than 60 minutes, and if continuous operation is needed, please rest the operation of the machine for about 10 minutes before using.



Precautions after use

1. Please clean it quickly after use. Clean the parts that have come into contact with food with clear water, and be careful when

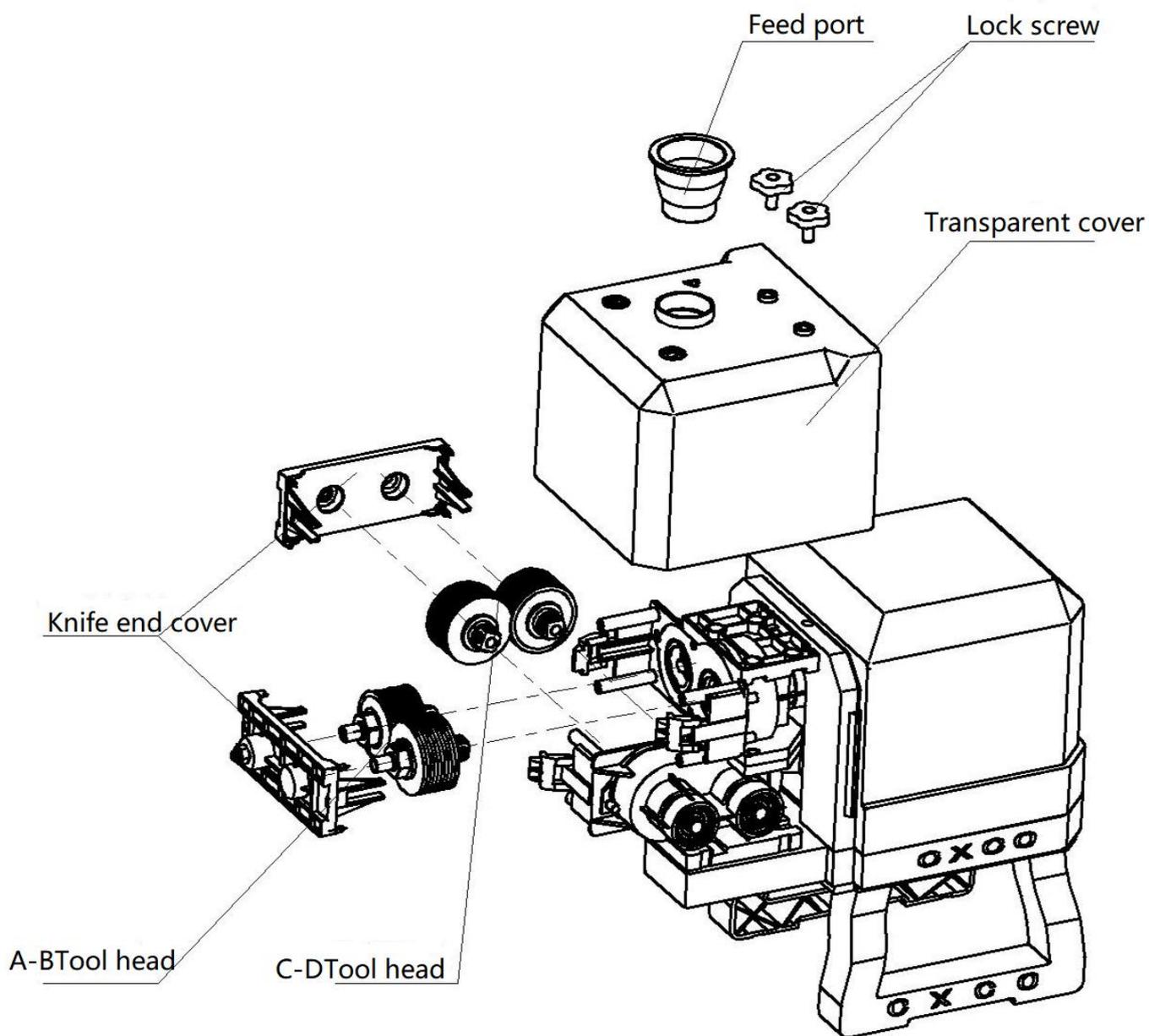
detaching and cleaning the parts to avoid accidents or parts damage.

2. heat this product directly or put the parts, etc. in the sterilizer, dishwasher and hot water above 60 degrees to clean, disinfect, so as not to be deformed by heat.

3. do not use steel velour, abrasive cleaner or corrosive liquid < yes) gasoline, acetone > to clean the product.

4. When not in use, please turn off the switch and cut off the power to avoid short circuit of the product.

Chapter 2 Product Parts Name



Note: Please refer to the actual package for product pictures

Chapter 3 Product use method

1、 Three, correct usage:

- 1、 Open the packing box, take out all accessories, put the two outer folding legs into the groove from the bottom of the machine in the direction, and press them all the way. Insert the feed port into the transparent cover and install it in place.
- 2、 check whether the position of the transparent cover is not disengaged, whether the tightening nut is tight, the switch is in a closed state;
- 3、 Connect the power plug to the outlet.
- 4、 Place the cooking bowl under the machine, turn on the switch and add the ingredients.
- 5、 Turn off the switch and unplug when you are finished.

※Safety protection switch is installed for safety. The safety protection switch operates with the transparent cover removed. It doesn't work when you take off the transparent cover.

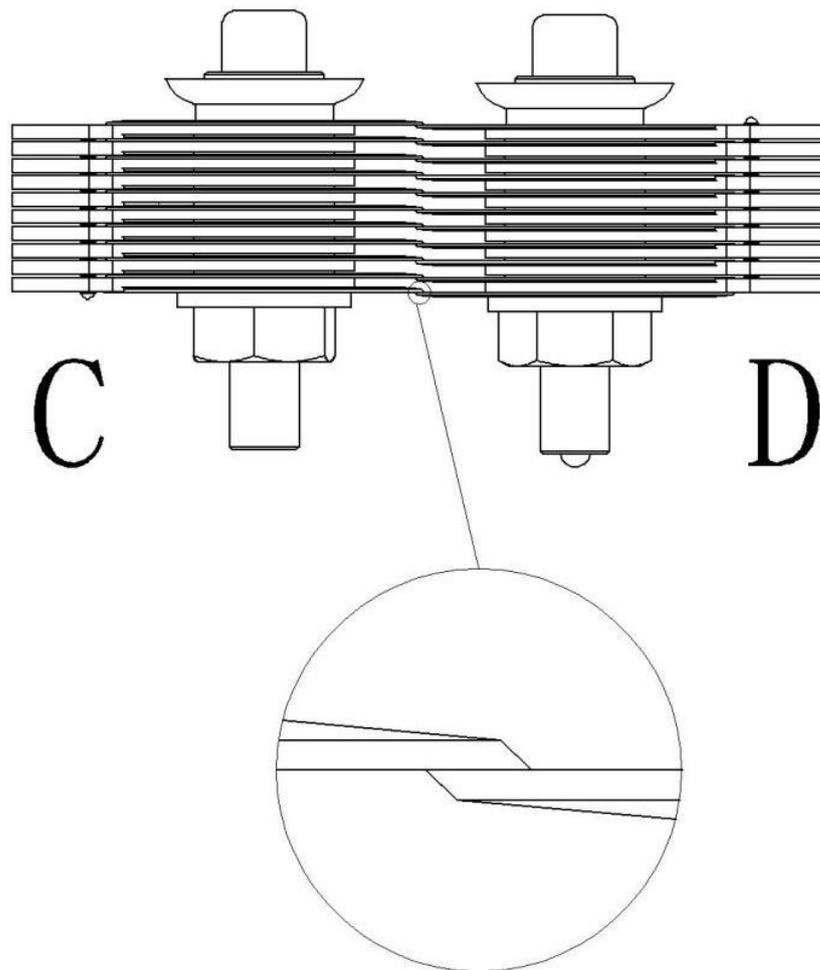
2、 Installation and adjustment method of cutter head:

This product provides various size cutter configuration of thickness, such as 1.5mm, 1.8mm, 2.3mm, 3.3mm, 3.6mm, 3.8mm, 4.1mm and 4.6mm, you can configure components according to your own needs;

Installation of cutting device:

The positions of dagu C and Dagu D in d-C dagu set C are as shown in FIG. 1;

The positioning positions of A and B dow in the set of A-B dow are as shown in FIG. 2.



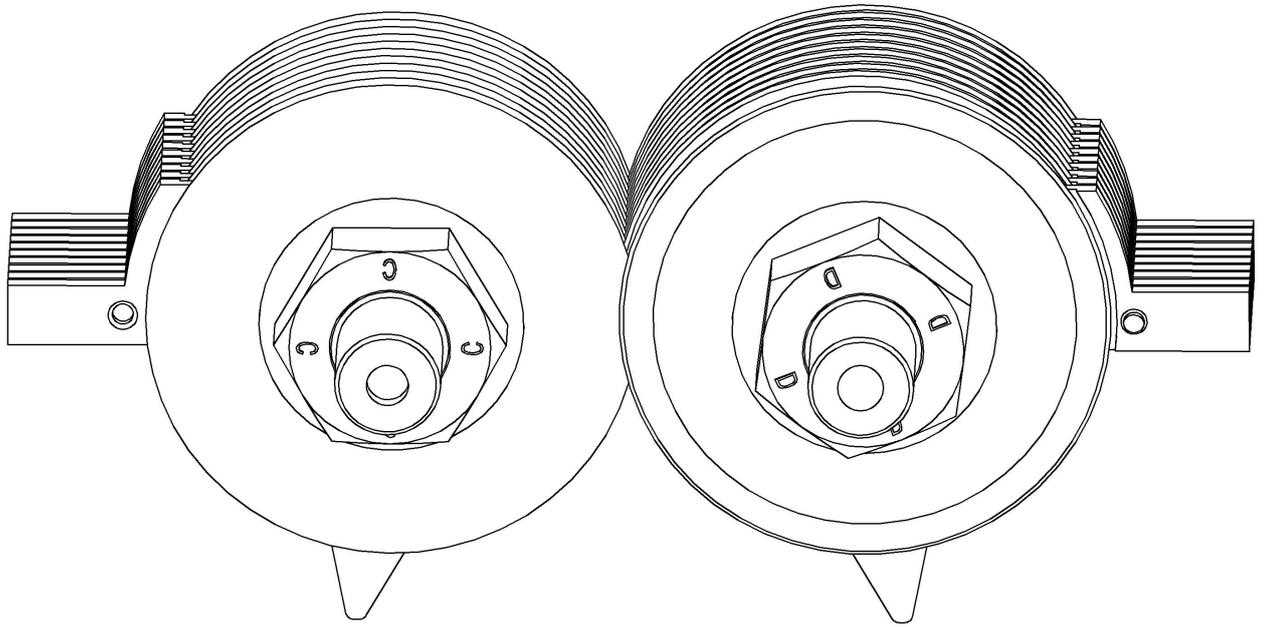
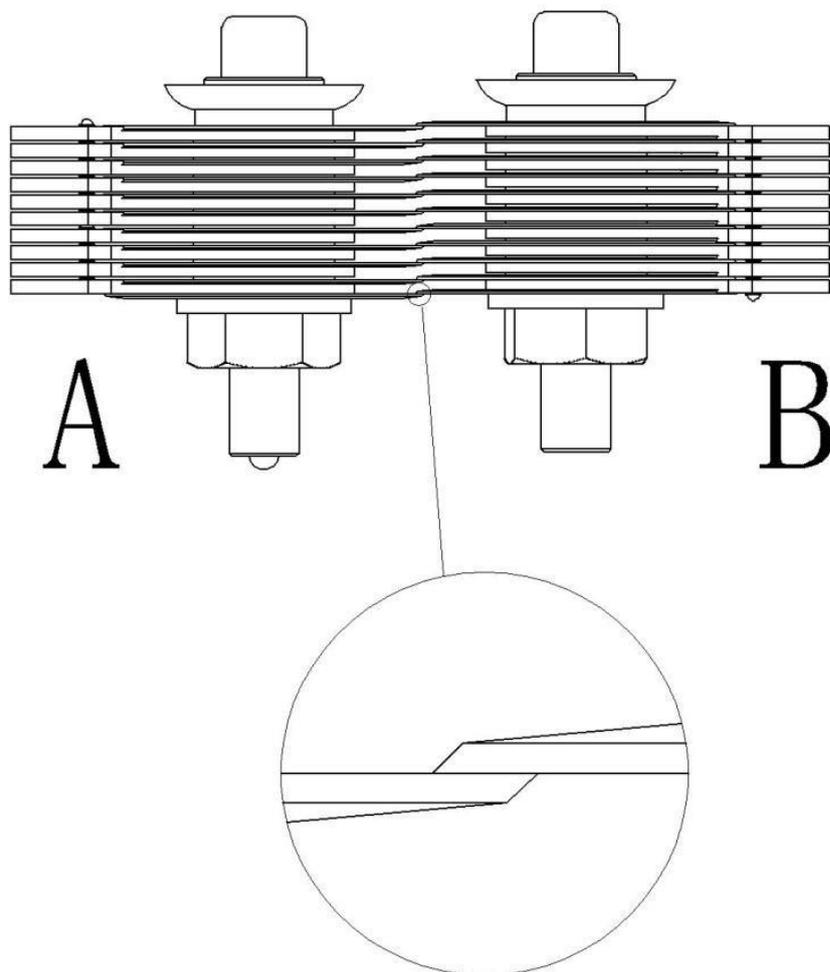


Figure 1



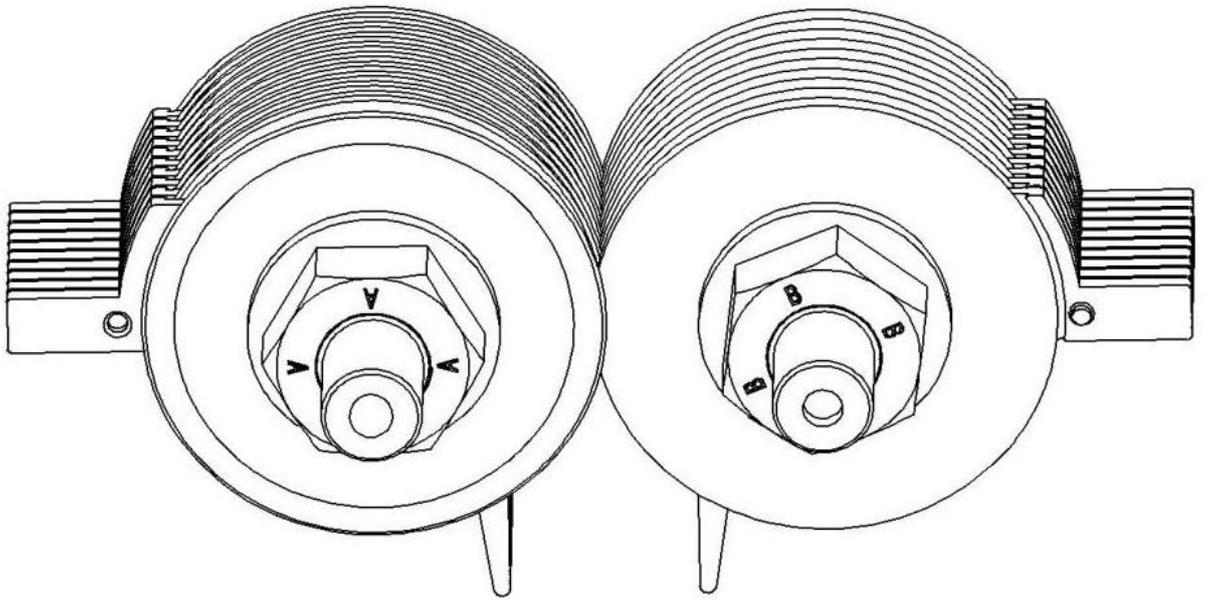


Figure2

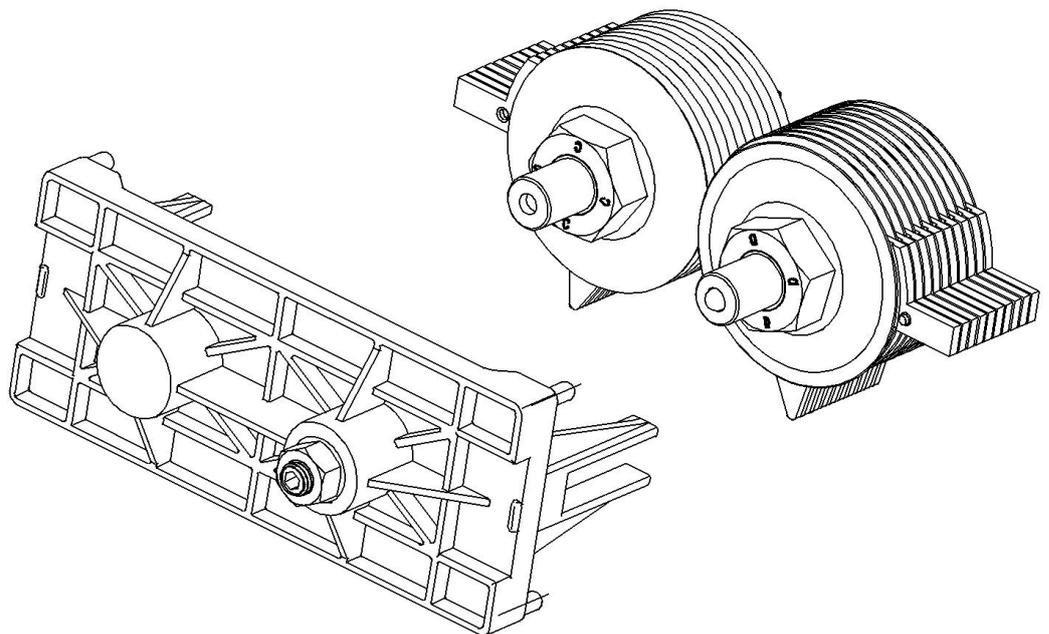


Figure3

When installing the cutting ball, it can first be mounted on the cutting workpiece cover according to Figure 3, and then the cutting workpiece cover can be mounted on the machine. (corresponding to the screw side of the cutting workpiece cover with steel beads.) When installing the blade end cover, pay attention to the response of the direction, 1 times of the mark A, B, C and D and the corresponding characters of the gearbox are corresponding.

Adjustment of blade:

There may be situations where the machine is unable to cut the onion thoroughly after use or after replacing the blade with a new one (the onion is constantly splitting), which may be caused by the blades not being closely aligned between the two blades. Take out a tool spanner and a six-angle spanner at the bottom of the machine, loosen the nut with the spanner, adjust the screw with the six-angle spanner until the blades of the entire set fit and tighten the nut.

Chapter 4 Cleaning and maintenance

The machine should be cleaned before dry the material, vegetable juice, attached to the machine after use, if the attachment is not washed clean, it is easy to cause machine failure.

1, can wash the knife tip along the supply with clear water directly after cutting the onion (can run the machine in the process of

washing).

2, only every 3 to 5 days, open the transparent lid and remove the blade, if it is soaked for more than 8 hours, it is easy to clean the residue (in the process of removing the blade, must not wear gloves to cut the blade). When installing a cutting blade, it shall be observed that there is sufficient lubrication in the dongsley of the front cover of the cutting blade, and if there is no lubrication, it shall be added.

3, If you haven't used the machine for a long time, please wash it with water before using it again.

Chapter 5 fault analysis and troubleshooting

1、 Machine stop:

First, check whether the safety switch on the overlapping part of the transparent cover and the body works properly.

2、 The machine howls:

Check whether the installation position of byte head and byte end

cover is correct;

Check that the bridge is in place.

Chapter 6 Product Information And Packing Details

Execution standard		GB 4706.1-2005 GB 4706.30-2008
Product dimension (length × width × height)		409mm×215mm×350mm
Product net weight		约9.5kg
Technical parameters	VOLTS	220V
	H z	DC
	POWER	200W
	rated speed	300r/min
Packing detail	Scallion cutting machine	1
	The instructions	1
	tool	1

Note: Some of the parameters of this product may be changed without timely notification, please understand the inconvenience.

Product Factory Inspection Certificate

Product name	VEGETABLE CUTTER
Product Model	XC-988
Inspector	
Production date	

This product has been tested and approved to leave the factory in accordance with the technical conditions

After-sales service

01. Terms of service

1 This product has a 1-year motor warranty. The validity period is calculated from the date of invoice.

2 The purchase invoice and warranty card can be used as proof of product warranty.

02. Non-three-package scope

1. Consumers due to handling, practical, maintenance, improper storage caused by product damage.

2. Without a valid invoice or proof of purchase, can not prove that belongs to the three package period.

3. Invoice does not match the physical or altered.

4. Damage caused by an irresistible natural disaster.

5. Beyond the three-package period.

6. Practical environment (such as voltage, humidity, temperature, ventilation conditions, etc.) does not meet the product

specification expression caused by the damage.

Product warranty card can be along the dotted line

Product Warranty Card

Purchase address.		
Order number.		
Name:	Phone:	Wangwang:
Reason for machine failure:		
Receiving address:		