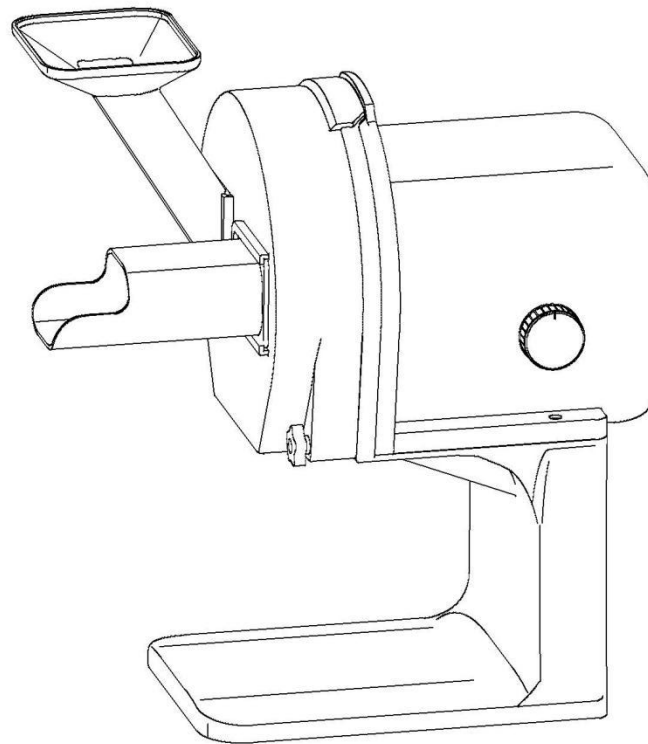


Instruction Manual

Garlic and Onion Slicer XC-288



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

Instruction manual version number: X-1.0

Preface

Dear users.

Thank you for using Xiangcheng Garlic and Scallion Machine. All the contents in this manual are only for the user's reference when using and maintaining the machine, please feel free to consult our customer service department for any unanswered questions.

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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 processing vegetables such as onion, garlic, cucumber, celery, pepper, green pepper, etc. Do not use it for processing other foods to prevent the machine from getting stuck or damaged.



Precautions before use

- 1、 Before use, please be sure to check whether the blade installation in place, locking screws must be tightened, the feed inlet installation in place to prevent injury accidents. The machine is strictly forbidden to accumulate heavy objects.
- 2、 This product is strictly prohibited to exist physical, sensory or mental ability deficiencies or lack of experience and knowledge of the use of people (including children) to use, to ensure that children do not play with the product.
- 3、 It is strictly prohibited to disassemble or modify this product.
- 4、 The input voltage of this product is 100V-230V. Before turning on the power, make sure that the voltage matches to avoid damaging the product.
- 5、 Before use, please check whether the power cord, plug, feeding inlet, transparent cover, locking screws and other removable parts are damaged. If damaged, please call

customer service or return to the factory for repair, do not handle it yourself to avoid danger.

6、 Before turning on the power, please make sure the removable parts are installed in place to avoid danger.

7、 If the power cord is damaged, to avoid danger, it must be replaced by the manufacturer, its maintenance department or a professional from a similar department.



Precautions in use

1、 It is strictly forbidden to put other objects into the machine inlet to prevent damage to the machine.

2、 It is strictly forbidden to place this product in high temperature, high magnetic, flammable and explosive places such as stoves to avoid damage to the product, fire or personal injury.

3、 Before turning on the power. Please make sure the parts are installed in place, and unplug the power when no one is using it to avoid danger.

4、 Please operate the product on a horizontal table. Do not operate the product on top of flammable materials such as carpet, towels and other fabrics, plastic and paper.

5、 Before disassembling, adjusting or cleaning any parts, please make sure to disconnect the power first to prevent leakage or accidental start.

6、 When disconnecting the power supply, please use your hand to hold the plug and pull out, do not pull the power cord; do not touch the power cord to sharp edges, sharp corners and other objects to avoid damage leakage.

7、 the product is limited to use with supinleting (including the product itself and the company independently sold) blade and other components, do not use non-supinleting parts, so as not to affect the performance of the product or accidents.

8、 Turn off the power switch and disconnect the power before replacing parts or contacting moving parts.

9、 This product can not work continuously for more than 100 minutes, if you need to work continuously, the middle at least At least 10 minutes stop.



Precautions after use

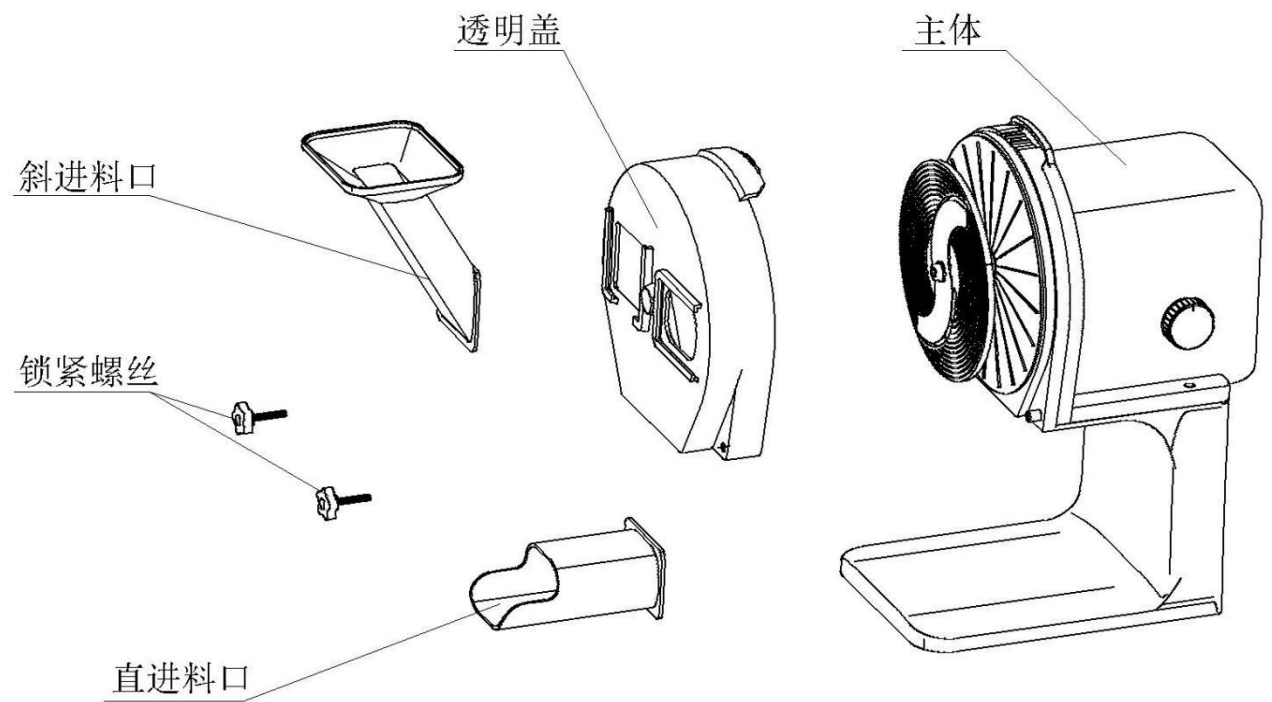
1、 Please clean it in time after use, and use water to clean the parts in contact with food. Be careful during disassembly, cleaning or cleaning of removable parts to avoid injury or damage to the parts.

2、 It is strictly forbidden to heat the product directly or to put the accessories into the sterilizer, dishwasher and hot water over 60°C to avoid heat deformation.

3、 Do not use steel wool, abrasive cleaners or corrosive liquids (such as gasoline, acetone) to clean the product.

4、 When no one is using the product, please turn off the switch and disconnect the power supply to avoid short-circuiting the product.

Chapter 2 Product Parts Name



透明盖：Transparent cover

主体：Subject

斜进料口：Inclined feed inlet

锁紧螺丝：Locking screw

直进料口：Straight feed inlet

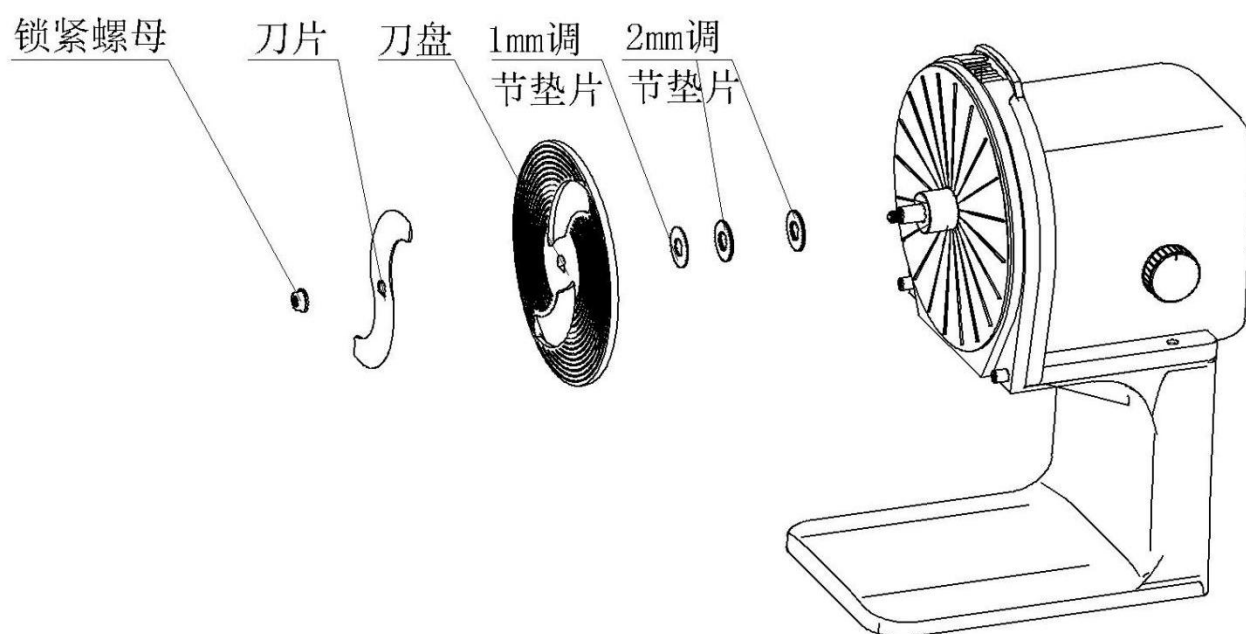
Note: Please refer to the actual package for product pictures.

Chapter 3 Product use method

I、Width adjustment method.

The product provides slicing thickness of 1mm, 2mm, 3mm, 4mm, 5mm, 6mm, etc., according to their needs to adjust the required thickness.

First, remove the two locking screws on the product, then remove the transparent cover, you can see the main part of the machine



锁紧螺母: Locking screw

刀片: blade

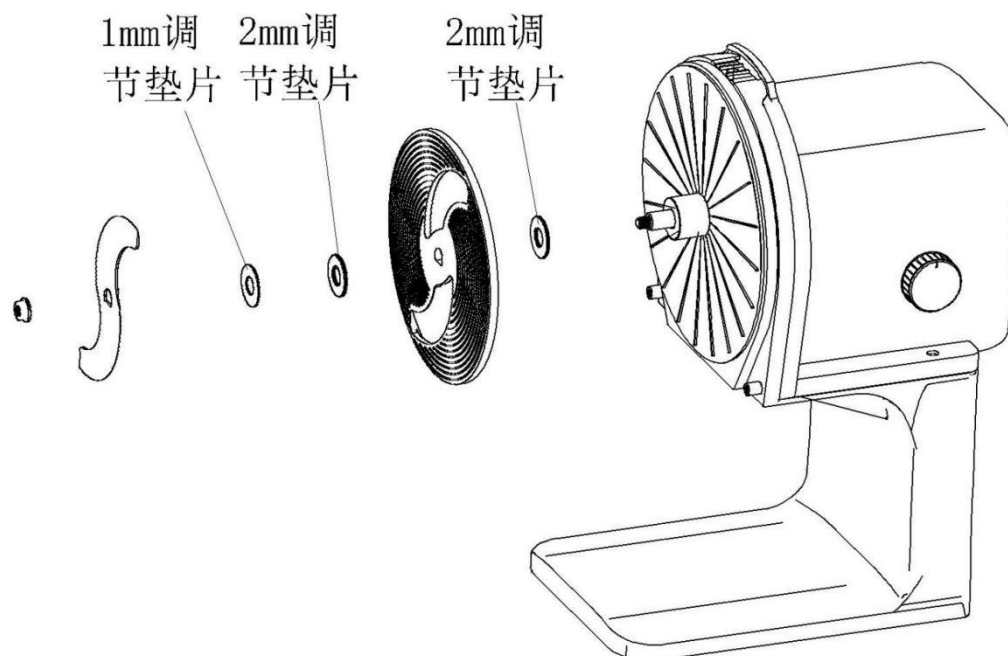
刀盘: Cutter head,

1mm调节垫片: 1 mm adjusting gasket

2mm调节垫片: 2mm adjusting gasket

In the original machine state, the processing thickness is 1mm by default, when you need to adjust the slicing thickness, you need to open the locking nut counterclockwise, remove the blade, knife plate, and the back of the three thickness adjustment shims, where the three shims are composed of one 1mm thick shim and two 2mm thick shims; according to the thickness you need to place these three shims into the middle of the blade and knife plate, and then each group will be installed back in turn. Tighten the lock nut, put back the transparent cover, lock screw and feed inlet in turn. **Note: The power cord should be unplugged when operating here.**

Example: If you need to cut a 4mm thick sheet, you need to place one 1mm thick spacer and one 2mm thick spacer in the middle of the blade and the cutter, as follows.



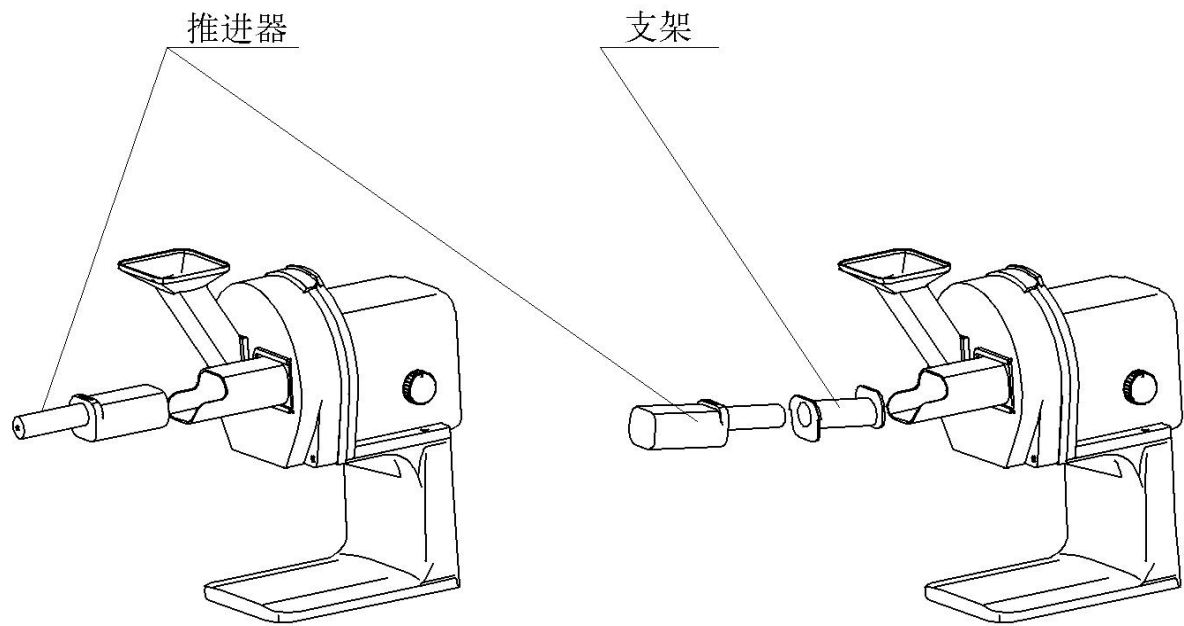
1mm 调节垫片: 1 mm adjusting gasket
2mm 调节垫片: 2mm adjusting gasket

II、Instructions for use of feed inlet.

1、Straight feeding inlet: the straight feeding inlet is mainly used for cutting flat slices, and is widely used for cutting chopped green onion and various long-necked vegetables;

※ About the use of straight feed inlet accessories.

In that use proces of the straight feed inlet, there are two piece of monomer fittings, one of which is a vegetable propeller, aft the dish is cut too short, the propeller is used to completely cut the dish, and it is forbidden to put hands or other objects into the straight feed inlet; The second piece is the feed inlet bracket, which is used for processing the sharp dishes such as Hangzhou pepper. When in use, the bracket is firstly put into the straight feed inlet, and then the short food materials are pushed into the machine by using the position of the handle at the end of the propeller.



推进器: propeller

支架: Bracket

2、Oblique feed inlet: The oblique feed inlet is mainly used for the processing of oblique cutting of dishes, widely used for the production of garlic slices, cucumber slices, green pepper slices, etc., and also can be used for the processing of oblique scallion and other dishes.

III. Gear Description.

This product is divided into 4 gears, which are 0, representing off; 1, 2 and 3; 1 is the low speed gear, 2 and 3 are the high speed gears.

Note: In view of the hardness of garlic, this machine only needs to use gear 1 when processing garlic slices, for the rest of any dishes, you need to use gear 2 or gear 3

Chapter 4 Cleaning and maintenance

1、 After cutting vegetables, you can directly rinse the knife head with water along the inlet; or remove the transparent cover to rinse the transparent cover with water and wash the machine with fine water stream.

2、 Open the transparent cover every 3 to 5 days and remove the blades and soak them in water for 24 hours to keep them sharp.

(Please be sure to wear gloves during the removal of the blade to prevent cuts by the blade)

3、 If the machine has not been used for a long time, rinse it off with water before using it again.

Chapter 5 fault analysis and troubleshooting

1、 The machine stops.

First check whether the transparent cover and the main body overlap safety switch is effective at work, followed by opening the main body on the cover, check whether the circuit board below the motor is burned, and finally, check whether the motor is damaged.

2, Machine Noise.

Check whether all the gaskets are installed in place from the blade to the last piece; secondly, check whether the transparent cover is installed in place.

Chapter 6 Product Information And Packing Details

Implementation standards		GB 4706.1-2005 GB 4706.30-2008
Product size (L×W×H)		404mm×190mm×410mm
Product net weight		6.5 kg
Technical parameters	Rated voltage	110V-230V
	Rated frequency	DC
	Rated power	100W
	Rated speed	800r/min
Packing details	Garlic and scallion machine	1 set
	Instruction manual	1 book
	Related accessories	1 set

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

Product Factory Inspection Certificate

Product name	Garlic and scallion machine
Product Model	XC-288
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:		

