

Multi-Function Chopper



Maintenance and Repair

1. Before cleaning the product, be sure to remove the motor and disconnect the power
2. Please clean the product after use
3. When cleaning, please use clean water to rinse the cup body and accessories, and dry it, the blade is very sharp, when cleaning the knife rest, do not use your hand to touch the blade directly, in order to avoid injury, the cleaning water should be very clear, so that you can see the blade in the cleaning process.
4. The outside of the motor can be wiped with a wet cloth, do not put the main body into water and other liquids, and do not rinse with water or other liquids
5. This product should be placed in a dry place and should avoid direct exposure to ultraviolet ray.
6. Make sure the product is clean and dry before storing it

specification

Item number	: SM-CP1604
Rated Voltage	: 220-240V - / 50/60Hz
Load power	: 150-400W
Work continuously	: no more than 30 minutes

INSTRUCTION MANUAL

Chopper

Model : SM-CP1604



Removable and washable electric food cooking machine

mince vegetables usage

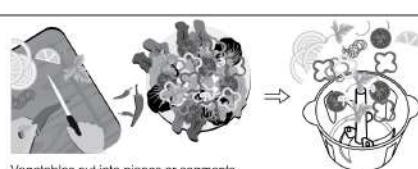
Step 1

Place the wring knife over the knife rest of the cup



Step 2

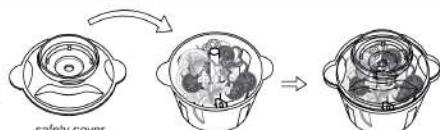
Add the vegetables (cut into pieces or into sections)



Vegetables cut into pieces or segments

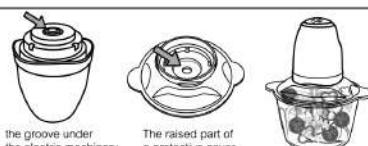
Step 3

Place the safety cover (note : that the safety Cover must be placed before placing the motor)



Step 4

Place the motor and connect the cutter (Note: the motor housing groove must be stuck into the raised part of the protective cover. It can only be used after the upper and lower parts are matched)

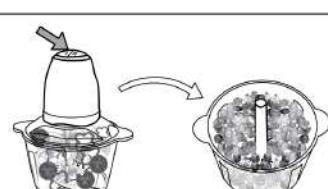


the groove under the electric machinery

The raised part of a protective cover

Step 5

Push the switch and start working
The strength can be adjusted to 2 levels.
(Note : key points of the ground when mince vegetables, according to the size of food particles, control the number of times of the key points)



Removable and washable electric food cooking machine

mince meat usage

Step 1

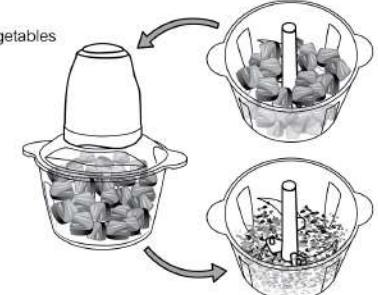
Place the wring knife over the knife rest of the cup



Step 2

The process 1-4 is the same as mince vegetables

1. Cut the cleaned meat into small pieces and add some water
2. When mincing meat, press and hold the button for about 10-15 seconds, which can be set according to the size of the ingredients you need. The knife blade of this machine are imported alloy blade. The knife is sharp and does not rust, so the minced meat tastes better.
- (Note: each time put meat 350-400g)



Precautions for safe use

1. Be sure to cut off the power supply when disassembling or debugging any parts of the product
2. Please check if the power line and plug are damaged before use, if damaged , please do not use.
3. When adding ingredients, make sure the knife holder is in place.
4. No idling or overloading of ingredients in the cup
5. Do not add ingredients over the ambient temperature ±50 degrees into the cup or put them in the microwave oven to avoid cracking
6. This product cannot process hard food materials, such as coffee beans, dry soybeans and similar food materials
7. Please operate in strict accordance with the rated working time, and the continuous working time shall not exceed 30 seconds. If you fail to achieve the desired effect, you should loosen the switch to cool down for 10-20 seconds before working
8. After processing, please wait for the motor and the blade to stop rotating, and make sure to cut the power supply before removing the motor
9. If the motor stops working during operation, it may be caused by built-in temperature control protection during continuous working time of the motor. Please turn off the switch, cut off the power and cool it for 20-30 minutes
10. Do not put the main body into water and other liquids, and do not rinse with water or other liquids
11. This product is stored away from children
12. This product is only suitable for family or personal use, not for commercial use

