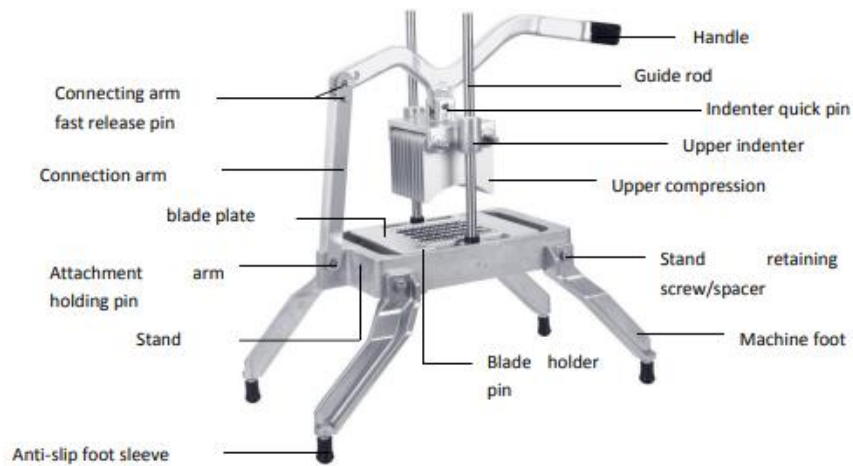


Onion Cutter/Slicer/Wavy Chips Cutter


Model: QPJ-J001



Specification Diagram:

	3/8 inch	12.5 mm
	1/4 inch	6 mm
	3/16 inch	4.5 mm

Installation Guide:

	<div data-bbox="767 360 826 405"></div> <div data-bbox="842 369 970 398">WARNING</div> <div data-bbox="580 405 1211 495">Sharp Blade Hazard Blades are sharp and can cause cuts. To avoid injury from sharp blades, handle with caution</div>
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1. Remove the device and remove the fixed foam from the package.



2. As shown in the figure, use the accessory to pack the inner screw + gasket, press the L/R position, fix the machine foot on the machine base, respectively, and do not use the wrench to tighten any screw.



3. According to the diagram, place the flat table surface after all four feet are fixed, smooth the machine feet, and then use the accessory wrench to tighten the four screws in turn (note: due to aluminum material, it is not necessary to tighten excessively to prevent slipping).



Remove the white fixture!!

4. As shown in the figure, after the machine is flat and fixed, cut off all the ligatures fixed on the machine with scissors, and then take out the two white gaskets fixed on the indenter on the lower side of the guide rod.



5. Insert the handle into the corresponding position with the quick extraction pin, respectively, as shown in the figure.

Operation Guide:

- After the completion of equipment installation, it is necessary to select a flat and solid table. The height is proportional to the actual height of operator, and it will be better by adopting the height which ensures that it is relatively easy for pressing.
- The equipment can be used in combination with 3 specifications of blade sets. Each blade set is composed of 2 blade plates + pressure head. Before cutting, ensure that the blade and pressure head are of the same specification, and also cut with a single blade.
- Equipment can be used to cut: onion, cucumber, radish, potatoes, tomatoes, peppers, fungi, scallion, molded soy products and other lower hardness of fruits and vegetables for slicing, striping, dicing, segmenting and so on.
- The size of the food to be cut shall not exceed the edge of the cutter, so that the food shall be decomposed first.
- During the operation, put the ingredients in the middle of the blade, the blade is very sharp, do not let the hand directly touch the blade, put in the ingredients to quickly remove the hand, and then press the handle, do not pause during the compression, press to the end at one time, so as to avoid increasing the pressure on the blade.
- Using a strong, quick, downward thrust, force the food product through the blade assembly(C)
- Push the ingredients once and cut them into slices. Put the slices into strips again. Cut the strips into cubes.
- Optional wave blade sets, can be used to cut potatoes, radish, cucumbers into wave strips. Put the ingredients into the blade plate for initial cutting to make it pressed into wave flakes, and then put the piece into the blade plate for secondary cutting for a regular wave strip.

Blade Sets Changing:



1. Pull out the quick release pin and place the handle everted on the table.



2. Hold the indenter with both hands, move smoothly and upwards from the guide rod, and remove the indenter.



3. Hold the position with the blade fixation pin on the blade with both hands, and remove the two blade plates in parallel and upward.

4. Prepare the required blade sets, and in the same way, install the blade tray and pressure head in turn (note: the blade tray edge is facing up). Secure the handpiece back to the press with the quick pull pin.

5. After the completion of replacement, try to press it first to check whether there is blade-crushing phenomenon, cutter plate and indenter whether the specifications are consistent.

Precautions and Maintenance:

- The whole machine of the equipment can be flushed. After each use, it is necessary to ensure that the blade is clean. The clean water can be flushed, so that the blade remains clean and is not corroded. The service life of the blade is prolonged.
- The equipment belongs to precision machining machine.

Self-modification and recreation of equipment will affects the use, which belongs to artificial damage.

- The blade belongs to the natural wear part of equipment. After cutting a certain time and quantity of ingredients, the blade will be broken or worn. It is necessary to timely purchase the blade of corresponding specification for replacement (Improper operation or cutting too hard ingredients will also damage the blade).
- The equipment uses ultra-thin blades and cannot cut tough and hard foods, such as meat, sweet potatoes, carrots, apples, etc.
- The guide must be lubricated regularly.
- If it cannot be pressed when cutting, it indicates that the cutter plate has been worn and changed. Do not press hard. First remove the cutter plate, replace the cutter plate of corresponding specification and then continue to use.
- In the operation, it is necessary to ensure that the complete machine is on a flat and firm table, otherwise it is easy to slide and hit the blade, and affect the use of the machine.
- Periodically check whether there is a loose set screw, timely tighten the screw to ensure the performance of the machine.