

VEGETABLE SLICER UNIVERSAL FRITTER

PLEASE READ THE INSTRUCTION BOOK CAREFULLY BEFORE USE.

Twothousand Machinery food fritter series is our new developed food machine. Can be wild use for meat, ginger, garlic, peanut, soybean and so on, TQ-3, TQ-6, with speed round of 1400r/min. Can meet different requirement. TQ Series with fashion appearance and high efficiency, easy operate, safe and clean. It is idea helper as food process for home, hotel, bar, restaurant.

TECHNICAL PARAMETERS

| Model | Capacity | Voltage | Motor Power | Speed Around | Weight | Size |
|-------|----------|-----------|-------------|--------------|--------|---------------|
| TQ-17 | 17 L | 220V-240V | 1.20 KW | 1400 RPM | 35KGS | 330*360*600MM |
| TQ-6 | 6 L | 220V-240V | 0.55 KW | 1400 RPM | 22KGS | 350*280*530MM |
| TQ-3 | 3 L | 220V-240V | 0.37 KW | 1400 RPM | 13KGS | 300*250*500MM |

INSTRUCTION

1. Put machine on table or floor stable. Connect the power supply base on safety standard. For the wire without plug, must be connect to fix position which at least 3mm distance from all-pole disconnection. And electric current of disconnection device need to be over or equal to 15A.
2. Check if the voltage is the same as label, and the ground wire is secured before using.
3. Open container, take the blade out very carefully and avoid touching the drum, as not to damage the blade.
4. Hold the handle and press, rotate in clockwise. Then can remove container out.
5. Clean the stainless steel drum, cutter, cover, and dry them with a clean cloth.
6. Install the drum---Position the drum, then turn the drum by counterclockwise until the handle is aligning to the location point.
7. Install well the cutter, close the cover. The safety lock of the cover must be fixed well with the handle, and lock the ear well, if not, can't start the machine.
8. Adjust the red "stop" switch to make it bounce, and then adjust the black switch into "on", press the round (with blue light) switch "on". You can check the running direction of the cutter from the cover's transparent glass, the cutter must be running by

counterclockwise.

9. Make sure the cutter is running in the right direction, then open the cover, put in the food, and close the cover.

(Attention: Please make sure the cutter completely stop running before open the cover!)

10. Adjust the knob into “off”, the machine will stop cutting. Normally it can make most food into small in 10-20 seconds. If you find the food is not small enough, you can cut one more time.

11. If finish all the job, you must clean all the parts which touch the food, such as: stainless steel drum, cutter, cover etc. Keep the machine clean.

CUTTING TIME REFERENCE FOR SOME FOOD (BASED ON 1000 G):

| Cutting type | Pork | Ginger, Garlic | Chili | peanut | Potato |
|--------------|------|----------------|-------|--------|--------|
| Cutting time | 13 s | 35s | 15s | 18s | 15s |

(Above time is just for reference, you can control the cutter time as your requirement.)

Attention: Big material must be cut into small pieces before put into the drum. Such as meat, it should be cut into 0.15kg/pcs.

CAUTION: CAN'T CLEAN THE MACHINE BY WATER JET.