

VEVOR[®]

TOUGH TOOLS, HALF PRICE

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Electric French Fries Machine

MODEL:QTJ-J002DC

We continue to be committed to provide you tools with competitive price.

"Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and does not necessarily mean to cover all categories of tools offered by us. You are kindly reminded to verify carefully when you are placing an order with us if you are actually saving half in comparison with the top major brands.

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NEED HELP? CONTACT US!

Have product questions? Need technical support? Please feel free to contact us:

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This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.

	<p>Warning-To reduce the risk of injury, user must read instructions manual carefully.</p>
	<p>This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:(1)This device may not cause harmful interference, and (2)this device must accept any interference received, including interference that may cause undesired operation.</p>



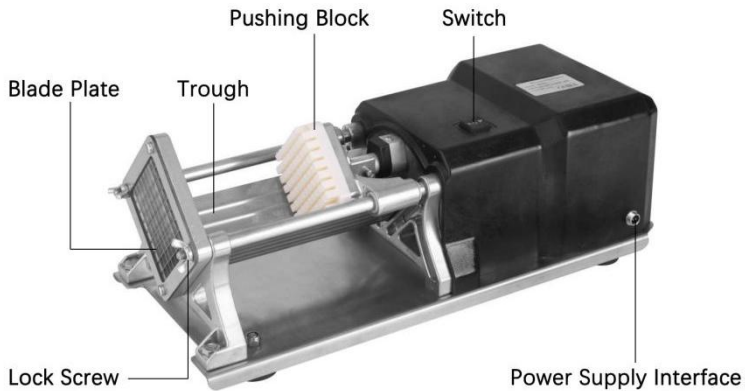
This product is subject to the provision of European Directive 2012/19/EC. The symbol showing a wheeled bin crossed through indicates that the product requires separate refuse collection in the European Union. This applies to the product and all accessories marked with this symbol. Products marked as such may not be discarded with normal domestic waste, but must be taken to a collection point for recycling electrical and electronic devices

INSTRUCTIONS

Welcome to purchase and use our low voltage electric fries machine, the equipment is made of high quality aluminum alloy, stainless steel and ABS materials, precision processing combination, all materials meet the food grade standards. We always focus on the production, safety, efficiency, convenience, practical goals, to truly achieve "all kinds of fruits and vegetables, cut as you wish".

QTJ-J002DC

SCHEMATIC DIAGRAM:



Configuratin

Size	48*20*20.5cm
Weighing units	6Kg lb:oz lb
Electric Power	100~240V-50/60Hz
Operating Voltage	24VDC—1A
Blade size(1/2inch)	 1PC
Blade size(3/8inch)	 1PC
Blade size(1/4inch)	 1PC
Blade size(6-wedge)	 1PC

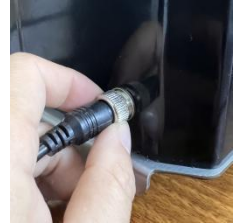
Product Features

- 1.The equipment adopts low-voltage weak power 24V, safe and reliable.
- 2.Metal material, exquisite structure, safe and reliable, durable, easy to operate, easy to cut, one time forming, saving labor and improving efficiency.
- 3.The blade is made of high-quality ultra-thin food-grade stainless steel processing and grinding, which can cut quickly and ensure that the ingredients are not damaged by extrusion and keep the original flavor of the ingredients.
- 4.The structure of the equipment is reasonable, easy to disassemble and install.
- 5.There are a variety of cutting specifications to meet different needs, no need to use tools to replace the knife, convenient and quick.

OPERATION

Product Use Instructions

1. Before using the equipment for the first time, please remove all packaging and fixing materials according to the illustration and use after installation.
2. As pictures shown, the airline plug inserted according to the card position and the knob, clockwise tightening fixed, and then the power plug into.



3. The equipment needs to choose a flat and sturdy table to place. The height of the table needs to be chosen to fit with the operator's height ratio to facilitate operation.
4. The equipment blade set consists of blade plate and pushing block. When replacing the blade set, it is necessary to replace both the blade plate and the pushing block.
5. The equipment can cut potatoes, cucumbers, radishes, onions and other ingredients, the size of the ingredients to be cut can not exceed the edge of the knife plate.

Operating Instructions:

- During the cutting process of the equipment, it is strictly forbidden to put your hand into the middle of the blade plate and pushing pressure block to avoid human injury.



Trough



Switch

Put the ingredients into the trough, just press and hold the forward direction

of the switch, and then press and hold the backward direction of the switch after you finish cutting.

Blade Set Replacement



Remove the old blade plate and pushing block first, and then put on the new blade plate and pushing block.

⚠ When replacing the blade set, please check if the specifications

of the new blade plate and the push-press head are the same first.

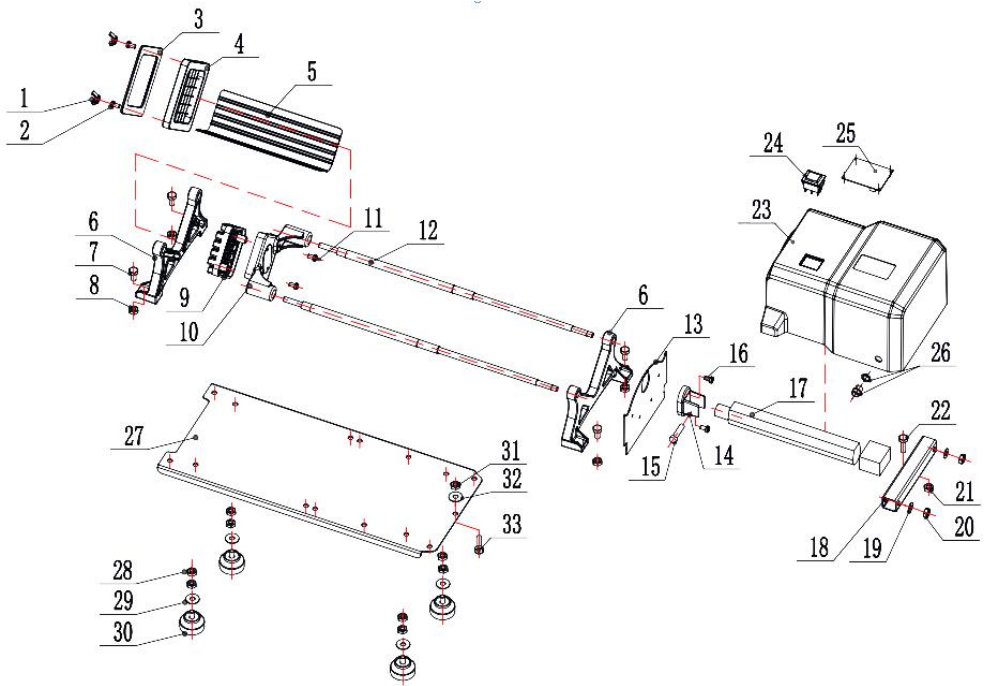
Precautions and Maintenance:

- The equipment trough part and blade group part can be washed or brushed.
- The 2 sliding guide bars need to be cleaned and lubricated regularly.
- The blade is a natural consumable part of the equipment, after cutting a certain time and number of ingredients, will break or wear, you need to promptly purchase the corresponding specifications of the blade for replacement (improper operation or cutting too hard ingredients will also damage the blade).

Exploded View & Parts List

1	Mut	18	Fixed base
2	Screw	19	Gasket
3	Blade Cover Plate	20	Mut
4	Blade framework	21	Mut

5	Baffle	22	Bolt
6	Support arm	23	Plastic shell
7	Bolt	24	Switch
8	Mut	25	Label
9	Food push block	26	Accessories
10	Food gland	27	Base plate
11	Screw	28	Mut
12	Guide rod	29	Gasket
13	Baffle	30	Rubber ring
14	Connection accessories	31	Mut
15	Bolt	32	Gasket
16	Screw	33	Mut
17	Propeller		



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