

Support and E-Warranty Certificate www.vevor.com/support

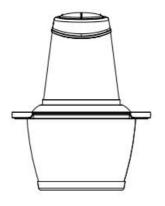
# FOOD PROCESSOR INSTRUCTION MANUAL

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 doses 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.





### **MODEL: AMJ-215Series**



### **NEED HELP? CONTACT US!**

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

#### Technical Support and E-Warranty Certificate www.vevor.com/support

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.

This manual covers a variety of specifications, please users according to the actual corresponding product description and use.

### **IMPORTANT ASSURANCE**

#### WARNING: Before operating this device, please read this instruction manual completely and keep it handy for future reference. Always follow basic safety precautions when using these devices. These include:

1.Before using, check that the voltage power corresponds to the one shown on the appliance nameplate.Ensure that the voltage set on the machine corresponds to your country's electricity supply.

2.Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.

3.If the supply cord is damaged, it must be replaced by the manufacturer, service agent, or a similarly qualified person to avoid a hazard.

4.Do not let the cord hang over the edge of a table or counter or touch hot surface.

5. The product can not process hard food, such as meat with bones, coffee bean, black pepper, Chinese prickly ash, or ice cake.

6. This appliance is an indoor appliance and is not a toy.

7.Do not use appliance for other than intended use.

8.Do not use outdoors. HOUSEHOLD USE ONLY

9. To protect against fire, electric shock, or personal injury, do not immerse cords, electric plugs, or appliances in water or other liquids.

10. The use of accessories, which the appliance manufacturer does not recommend, may result in fire, electric shock, or personal injury.

11. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

12.Close supervision is necessary when any appliance is used by or near children. Children shall not use the appliance. Cleaning and user maintenance shall not be made by children.

13.Do not use an extension cord with this product.

14. The power cord should lie flat on a table or counter surface and may not hang over the edge. Please keep it away from hot surfaces and water.

15.Please follow the instructions for optimal operation and service life of the device.

16.Food acids will corrode the metal. Always clean this food preparation equipment immediately after every use. To maintain the appearance and increase the service life, clean it daily.

17. The use of accessories or modifications not provided by the manufacturer may cause hazards. This product must only be used for its intended purpose and in the manner indicated in the instructions. All other types of use shall be considered inappropriate and hazardous. The manufacturer shall not be responsible for improper or incorrect use and installation damage.

18. The temperature range of the glass bowl is 0°C--50°C. Can not put the glass bowl into the microwave for heating or put the food which beyond the temperature range in the glass bowl.

19.Before putting into the ingredients, confirm whether the blade is in position. If the blade can not run or run slowly, pull out the plug and check for any obstacle. Take out the obstacle if there is one.

20.Blade is very sharp.Please do not touch the blade directly with your hand, and hold the arbor on the blade when you remove it.

21.Never run for more than 30 seconds continuously. After work for 30 seconds, rest for 2 minutes for a break. Work for 30 seconds intervals of 2 minutes for a cycle; continuous work 3 processes must be stopped by 15 minutes, and wait for the motor cool down before working again.

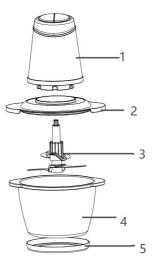
22.After finishing, only disassemble the accessory after the motor stops completely.

23. The blade is sharp. TAKE CARE.

#### SAVE THESE INSTRUCTIONS

## SCHEMATIC DIAGRAM&CONFIGURATION

#### Schematic Diagram



#### Parts list

1. Main body 2. Cover 3. Knife components 4. Bowl 5. Mats

#### Accessories

Shovels\*1

#### **CONFIGURATION:**

| Model    | Capacity | Ratings                                     | Bowl material                      |
|----------|----------|---|------------------------------------|
| AMJ-215E | 0.6L     | AC120V 60Hz 400W (US)<br>AC220-240V 50/60Hz | Glass                              |
| AMJ-215E | 1.2L     |   | Glass                              |
| AMJ-215F | 2L       |   | Stainless steel                    |
| AMJ-215E | 2L+1.2L  |   | 2L: Glass<br>1.2L: Stainless steel |

### **OPERATION INSTRUCTIONS**

### Installation



- 1.Place the blade on the bowl axis.
- 2.Put in the ingredients.(Do not exceed the max filling level mark on bowl).
- 3.Put in the cover.
- 4.Press the button to start running.

#### Operation

1.Before use, clean the glass jar, blade and top cover.

2. Take off the main machine and top cover, and place the meat in a clean place.

3.Place the blade on the blade supporter.

4.Please ensure the blade is on the blade supporter after putting in the food.

5.Place the top cover and then the motor unit, and make sure they are in the correct position.

6.Insert the plug, and switch on the power.

7.Hold the motor unit with your hand, and press the button to start running. Release the button to stop running.

CAUTION: To prolong the machine's useful life, run up to 30 seconds simultaneously. Give the machine 120 seconds rest before re-use.

8.fter releasing the switch, please do not remove the motor unit immediately; wait until the blade stops rotating, cut off the power, and remove the motor unit.

9.Blades are very sharp. To avoid injury, please remove the blade first, then

remove the food.

CAUTION: To protect against bowl from heat deformation and leak, do not put hot water or food at a temperature higher than 50  $^\circ$ C.

Speed II: High speed

Speed I: Low speed

| Ingredients     | Qty. Max.                   | Processing Time<br>Approx. | Remark                             |
|-----------------|-----------------------------|----------------------------|------------------------------------|
| Pork            | 500g Cut into<br>20*20*20mm | 8-10S                      | remove<br>tendon,bones and<br>skin |
| Beef            | 500g Cut into<br>20*20*20mm | 8-10S                      | remove<br>tendon,bones and<br>skin |
| Garlic          | 200g                        | 4-6S                       |                                    |
| Ckili<br>pepper | 200g                        | 6-8S                       |                                    |
| Carrot          | 200g                        | 10-15S                     |                                    |
| parsley         | 200g                        | 8-10S                      |                                    |

### TROUBLESHOOTING

| Potential<br>Problem                              | Probable Cause                          | Solution                  |
|---|---|---------------------------|
| The machine does<br>not operate after<br>power on | The top cover is locked in place or not | Put in the top cover good |
| The machine stop                                  | 1 Voltage is too low                    | 1.Check power supply      |

| during              | 2 The motor works for a    | for                           |
|---------------------|----------------------------|-------------------------------|
|                     |                            |                               |
| use                 | long time or overloaded,   | compliance with rated         |
|                     | power                      | voltage                       |
|                     | supply will cut off        | 2.Pull out plug of power      |
|                     | automatically              | supply                        |
|                     |                            | wait for the motor to cool    |
|                     |                            | (about                        |
|                     |                            | or 30 min), use again.        |
| There is smell at   | Normally situation for new | After the motor works for     |
| the first           | machine                    | some                          |
| use                 |                            | periods, it still have smell, |
|                     |                            | please                        |
|                     |                            | send back to us for check     |
| The machine is      | 1 .The blade not put in    | 1 Take out all the            |
| unusually vibrating | place                      | ingredients,and               |
| or                  | 2. The machine not put or  | put blade in place            |
| noisy               | stable place               | 2.Put the machine on          |
|                     | 3 Voltage is too high      | stable                        |
|                     | 4 The ingredients is       | place                         |
|                     | exceed                     | 3.Check power supply for      |
|                     | over the max filling level | compliance with rated         |
|                     |                            | voltage                       |
|                     |                            | 4.Remove the power            |
|                     |                            | plug from he power outlet     |
|                     |                            | then take out the extra       |
|                     |                            |                               |
|                     |                            | ingredients                   |

# CLEAN AND MAINTENANCE

1.After use, please remove the power plug from the power outlet in time.

2.For safety, please wear gloves to disassemble the blade per the picture.

3.Please assemble the blade with the knife set after cleaning and make it dry; the blades are very sharp; please take care.

4.All accessories can be washed in soapy water or a dishwashing liquid. Do not use steel wire balls to protect against scratches on the machine.

5.Never immerse the motor unit or put in under running water. Simply wipe it clean with a damp sponge.

6.If not used for a long time, please store this machine in a dry and well-ventilated place to prevent the motor from damped and molding.



Technical Support and E-Warranty Certificate https://www.vevor.com/support Made In china