

VEVOR[®]

TOUGH TOOLS, HALF PRICE

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

FOOD PROCESSOR INSTRUCTION MANUAL

MODEL:CY-365

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.

VEVOR®

TOUGH TOOLS, HALF PRICE

FOOD PROCESSOR

MODEL:CY-365



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.

SAFETY INSTRUCTIONS

Read the operating instructions carefully before putting the appliance into operation and keep the instructions for future reference.

- This appliance is for household use only.
- Never dip machine into any liquid and sharp edges. Do not use the appliance with wet hands. If the appliance is humid or wet, unplug it immediately.
- This appliance can be used by children aged 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. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Always disconnect the machine from the supply if it is left unattended and before assembling, disassembling or cleaning.
- If the supply cord is damaged, it must be replaced by the manufacturer of its service agent or a similarly qualified person in order to avoid a hazard.
- Keep your finger away from moving parts and fitted tools .Never put your fingers etc in hinge mechanism.
- Use only original spare parts.
- In order to ensure your children's safety, please keep all packaging (plastic bags, boxes, polystyrene etc.) out of their reach.
- Do not interfere with any safety switches.
- Place the machine on a smooth, flat and stable working surface.
- Be very careful when you handle the blades or inserts. Be especially careful when you remove them from machine, their cutting edges are very sharp.
- Wait until moving parts stop running before you remove the lid of machine.
- Do not exceed the maximum content indicated on the accessories.

BEFORE CONNECTING TO POWER

- Before connecting to the power, recheck the type of supply and the mains voltage match with the details given on the rating label on the appliance.
- Using for the first time, rip off all wrapping paper and plastic bags. Clean the fittings.

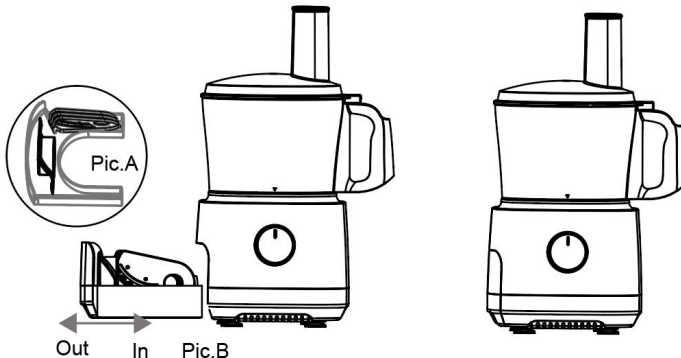
SAVE THESE INSTRUCTIONS, HOUSEHOLD USE ONLY

2 SPEED REGULATOR & PULSE SPEED

- After settling down the parts you need, If you want the food processor to move slowly, turn the adjustment to “1” level.
- If you need the food processor to move fast, turn the adjustment to “2” level.
- Use pulse switch for a faster speed. Stop the pulse switch to stop the motor.

STORAGE DRAWER

A drawer at the left side of machine housing. Sharp parts, such as Stainless Steel Knife Blade / slicer / julienne / potato cut blade can be placed inside the drawer for storage.



Drawer can be out or in as pic.B

Sharp parts can be placed into the drawer as pic A.

USING THE KNIFE BLADE



The 2 knife blades could be the most versatile of all the attachments.

For Stainless Steel Knife Blade:

- ▲ Before processing, cut the food into pusher size pieces.
- ▲ Not allowed to work more than 3 min. per time, cool the motor to cool before the next operation for 30 min. at least.
- ▲ For coarser foods use the pulse control.

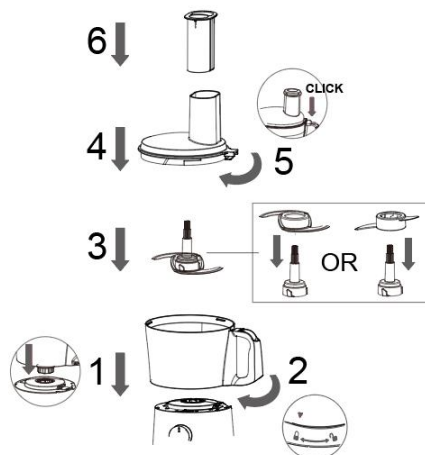
Food	Processing size	Quantity	Processing time	Speed
Meat	< 2x2 cm without bone	250g	max. 2 min.	Speed 2/ Pulse

For Plastic Knife Blade:

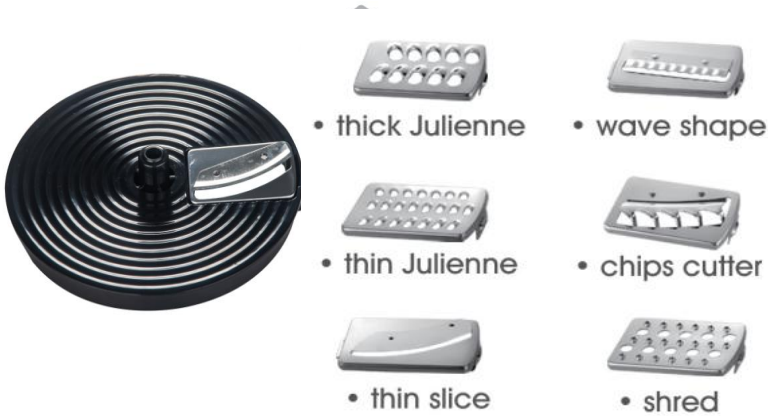
- ▲ Not allowed to work more than 3 min. per time, after this, the device must remain switched off until it has cooled down to room temperature.
- ▲ Flour in any receipt cannot be more than 200g.

Food	Suggest quantity		Processing time	Speed
Basic Flour	Flour	150g	1.5-2 min.	Speed 1
	water	69g		
	Margarine	3.5g		
	Sugar	3.5g		
	salt	1.8g		
	Baking powder	1.0g		
Mixing of cake batter	Eggs	3 pcs	max. 3 min.	Speed 1
	Margarine	150g		
	Sugar	150g		
	Flour	150g		
	Baking powder	3g		

- Follow below flow pictured step by step to assemble machine.
- Ensure the bowl in step 2 and the lid in step 5 are locked well, or the machine will not work.
- In step 3, Stainless Steel knife blade or Plastic blade could be settled, sure either blade is fixed well on shaft.
- After operation, you can disassemble machine by opposite flow and direction.
- Only open the lid when blades completely stopped



■ **USING WARE / THIN SLICER / THICK SLICER / FRENCH FRIES PATATO CUTTER / THIN JULIENNE / THICK JULIENNE / SHRED BLADE**



Use for carrots, potatoes, cucumber, zucchini, beetroot and so on vegetables.

You could prepare food for Salad, garnishes, casseroles, stir fries and so on.

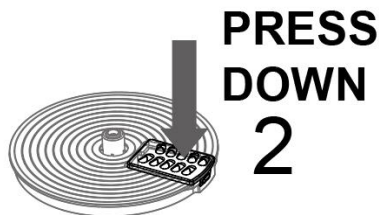
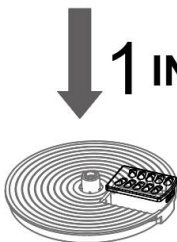
▲ Pay attention to the capacity line of container. Once the food approaches the max line on the container, please stop operation and pour out food.

▲ Switch on and push down evenly with the Pushers - never put your fingers in the feed tube.

▲ Not allowed to work more than 3 min. per time, after this, the device must remain switched off until it has cooled down to room temperature.

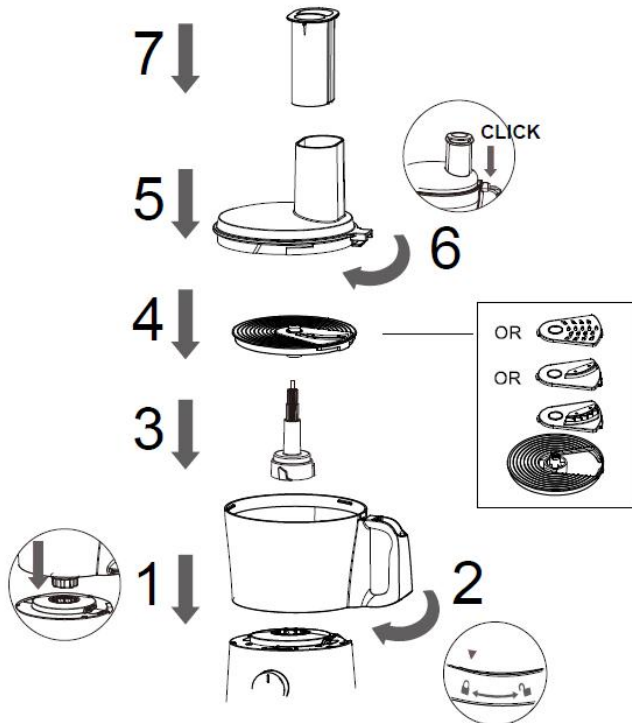
● **Assemble the blade disc:**

1. Choose correct blade type you need
2. Press down the head of the disc into the holder



3. Follow the flow pictured step by step to assemble machine.
4. Ensure the bowl in step 2 and the lid in step 6 are locked well, or the machine will not work.
5. In step 4, 7 type blades could be settled, sure either blade is fixed well on blade holder.
6. After operation, you can disassemble machine by opposite flow and direction.
7. Always be careful when handling the stainless steel blade as they are very sharp.
8. Only open the lid when the blades are completely Stopped

To keep the best processing result: **use the Max. Speed.**



- **Disassemble the blade disc:**
after usage, Overturn the holder and then press down the head of the disc to take off the blades from the disc.



USING THE EMULSIFYING DISC

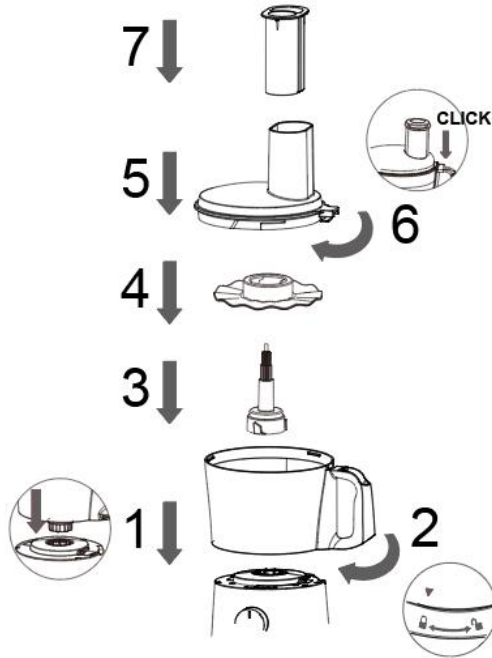


- ▲ Do not work for more than 2 min., after this, the device must remain switched off until it has cooled down to room temperature.
- ▲ Use for aioli, instant pudding, mayonnaise, whipping cream, whisking eggs, egg whites, and sponge cake mixtures.
- ▲ For egg white whisking, please use room temperature eggs. Please ensure the bowl and emulsifying disc is dry and free from grease.
- ▲ Clean the emulsifying disc after each use.

To keep the best processing result: **use speed 2**

Ingredients	Quantity	Processing time	Speed
Whisking cream	200 ml	max. 1 min.	Speed 2

1. Follow the flow pictured step by step to assemble machine.
2. Ensure the bowl in step 2 and the lid in step 5 are locked well, or the machine will not work.
3. After operation, you can disassemble machine by opposite flow and direction.
4. Only take the disc from the machine when the disc is completely Stopped



CLEANINGS

- Before cleaning please remove the power cord from the socket.
- Do not immerse the housing with motor in water.
- If possible, clean all accessories immediately after use.
- Use rinsing water with mild washing-up liquid and rinse off all parts with clean water.
- Allow the parts to dry completely before using them again or clearing them away.

▲ DANGER! Risk of electric shock!

Disconnect the mains plug 10 from the wall socket before any cleaning. Never immerse the base in water.

▲ DANGER! Risk of injury from cutting!

Please remember that the blades and the disc are very sharp. Never touch the blades with your bare hands in order to avoid cuts.

▲ CAUTION:

Never use any abrasive, corrosive or scouring cleaning agents. These might damage the device.

NOTE: certain foods or spices (e.g. curry) may discolour the plastic. This is not a defect with the device and is harmless to health.

▲ **Cleaning the base unit**

1. Clean the base with a damp cloth. You can also use a little washing-up liquid.
2. Then wipe off with a clean, moist, light cloth with clean water.
3. Do not use the base unit until it is completely dry again.

▲ **Rinsing by hand**

DANGER! Risk of injury from cutting!

When rinsing by hand, use water that is so clear that you are able to see the blades and discs properly in order to ensure that you do not injure yourself on the very sharp blades.

PROPER DISPOSAL



This product contains recyclable materials.
Do not dispose of this product as unsorted municipal waste.
Please contact your local municipality for the nearest collection point.

MADE IN CHINA

VEVOR[®]

TOUGH TOOLS, HALF PRICE

Technical Support and E-Warranty Certificate

www.vevor.com/support