

VEVOR[®]

TOUGH TOOLS, HALF PRICE

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

FOOD PROCESSOR INSTRUCTION MANUAL

MODEL:CY-363

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-363



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.

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 with 30 min. at least.
- ▲ For coarser foods use the pulse control.

Food	Processing size	Quantity	Processing time	Speed
------	-----------------	----------	-----------------	-------

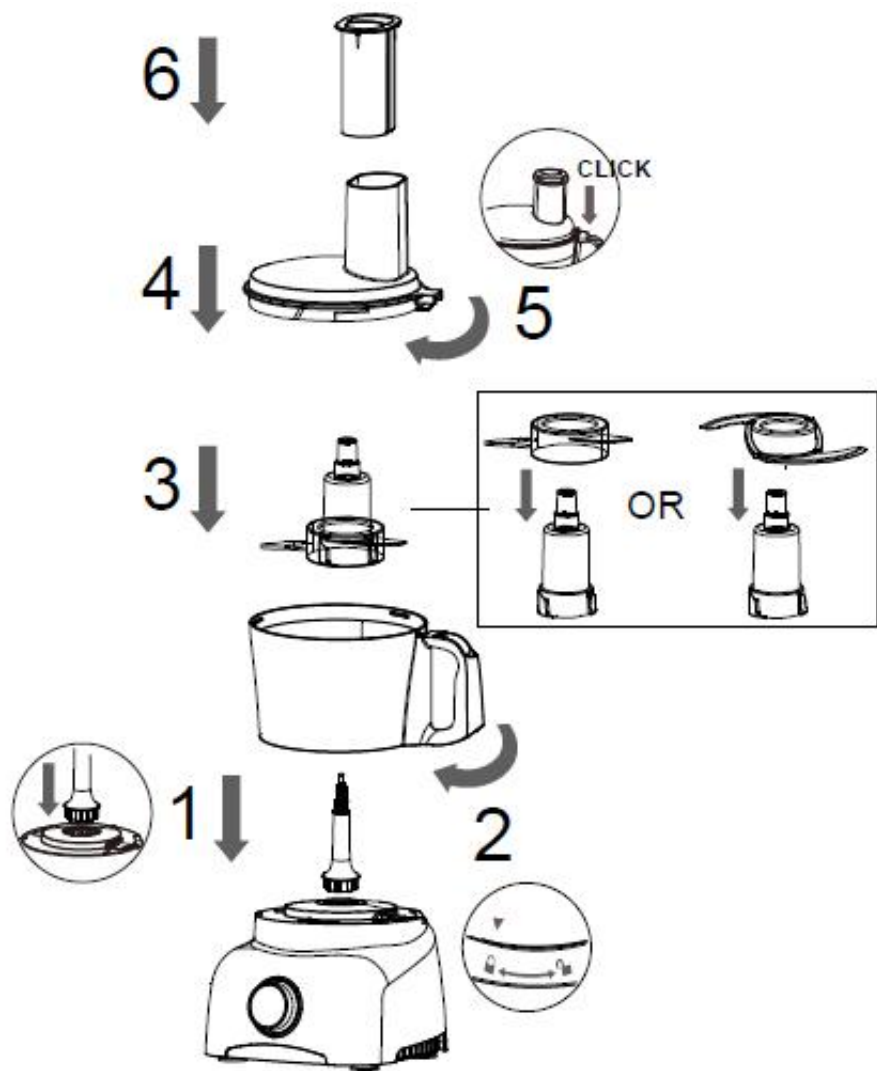
Onion	Into 4 pcs Without skin	100g	approx. 20-40 sec.	Pulse
Garlic	Without skin	100g	approx. 30-60 sec.	Pulse
Carrot	< 2x2 cm	100g	approx. 30-60 sec.	Speed 2/ Pulse
Meat	< 2x2 cm without bone	100g	approx. 20-40 sec.	Speed 2/ Pulse

For Plastic Knife Blade:

- ▲ Not allowed to work more than 2 min. per time, cool the motor to cool before the next operation for 30 min. at least.
- ▲ **MAX** Flour / water:200g/120g, Do not exceed usage.

Food	Suggest quantity		Processing time	Speed
Flour / water	Flour	100g	approx. 50-90 sec.	Speed 1
	water	60g		
Mixing of cake batter	Eggs	1 pc	approx. 2 min.	Speed 1
	Margarine	50g		
	Sugar	50g		
	Flour	50g		
	Baking powder	1g		

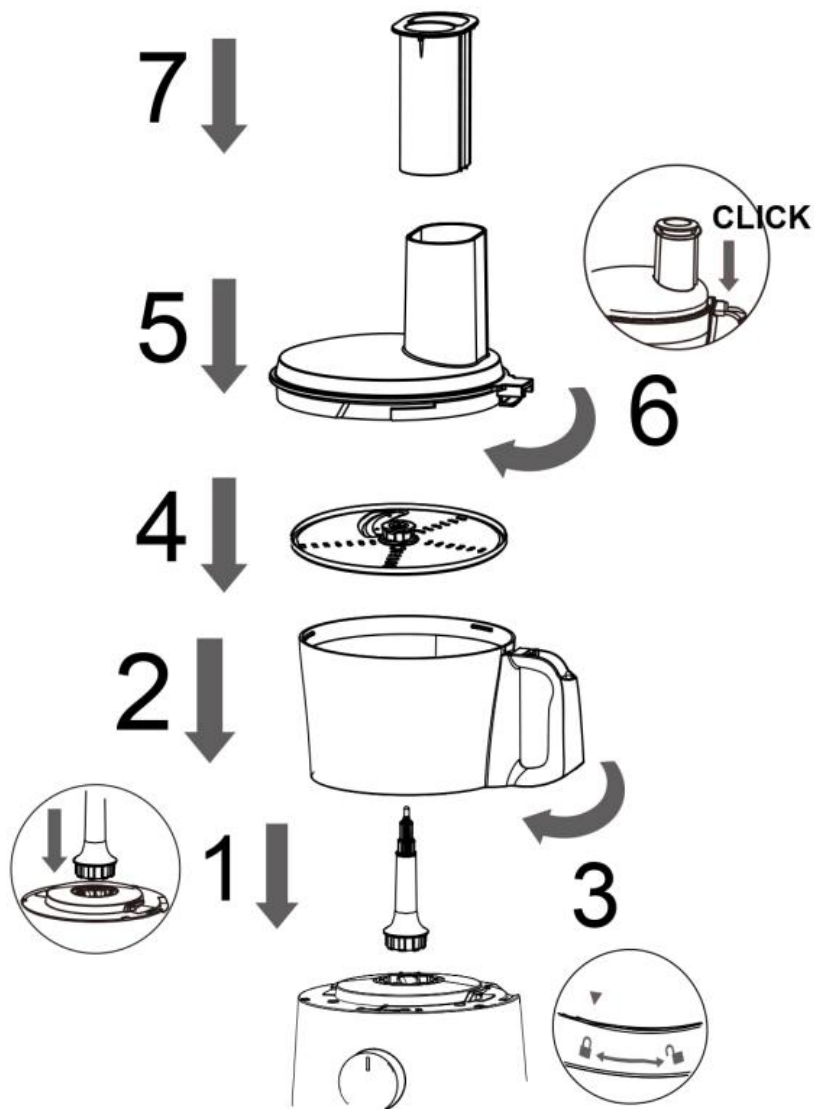
- Follow below flow pictured step by step to assemble machine.
- Ensure the bowl in step 2 and the lid in step 5 are locked well, or the machine will not work.
- In step 3, Stainless Steel knife blade or Plastic blade could be settled, sure either blade is fixed well on shaft.
- After operation, you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



USING SLICER / JULIENNE BLADE



- ▲ Please 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.
 - ▲ Do not work for more than 3 min., Allow the motor to cool before the next operation at least 30 min.
 - ▲ To get the best performance, suggestion on the 1/2 max speeds
1. Follow the flow pictured step by step to assemble machine.
 2. Ensure the bowl in step 3 and the lid in step 6 are locked well, or the machine will not work.
 3. After operation, you can disassemble machine by opposite flow and direction.
 4. Always be careful when handling the blade as they are very sharp.
 5. Only open the lid when the blades are completely stopped.



TROUBLESHOOTING

PROBLEM	EASY SOLUTION
Machine does not work	<ul style="list-style-type: none"> * There is a safety interlock switch on processing bowl / blender. Please make sure bowl and lock are securely locked into position. * If the motor still does not start, check the power cord and power outlet.
French Fried Potato Julienne Disk	<ul style="list-style-type: none"> * Always clear any blocked potato from the chipper disc before processing more potatoes.
Some food remains on the disc after processing	<ul style="list-style-type: none"> * It is normal for small pieces to remain after processing.
Motor slows down when mixing dough	<ul style="list-style-type: none"> * Amount of dough may exceed maximum capacity. Remove half and process in two batches.
Dough is too dry	<ul style="list-style-type: none"> * Running machine and add water through feed cube, 1 tablespoon at a time until dough cleans the inside of the processing bowl.
Dough is too wet	<ul style="list-style-type: none"> * Running machine and add flour through feed cube, 1 tablespoon at a time until dough cleans the inside of the processing bowl.
Motor slow down when chopping blade	<ul style="list-style-type: none"> * Amount of meat may be too much. Remove half and process in two batches. * For the best result, trim the meat of fat before processing.
Vibrates/moves during processing	<ul style="list-style-type: none"> * Clean and dry the rubber feet at the bottom of the unit. * Also make sure that the maximum load capacity is not being exceeded.

CLEANING

- Before cleaning please remove the power cord from the socket.
- Do not immerse the housing with motor in water.
- Do not use any abrasive detergents.
- Please only use a damp to clean the outside of the housing.
- Components that have come into contact with food can be cleaned in soapy water.
- Allow the parts to dry thoroughly before reassembling the device.

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