

# **VEVOR<sup>®</sup>**

**TOUGH TOOLS, HALF PRICE**

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## **FOOD PROCESSOR INSTRUCTION MANUAL**

**MODEL:CY-329B**

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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## FOOD PROCESSOR

MODEL:CY-329B



### 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.

## TECHNICAL DATA

<b>Model</b>	<b>CY-329B</b>
<b>Input</b>	<b>120V~ 60Hz</b>
<b>Power</b>	<b>650W</b>
<b>Capacity</b>	<b>14CUP</b>

## 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

### INTELLIGENT SWITCH

#### 1 (Control knob): OFF/MODE/SPEED

(OFF level): On / Off

(MODE level): Shift into "Mode" control

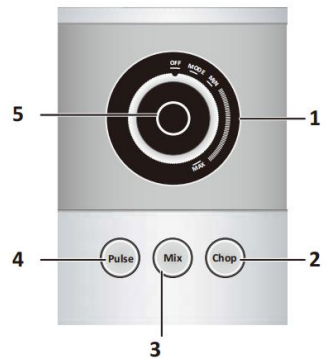
(SPEED level): from Min Speed to Max speed

#### 2 (Chop button) : Chop function

#### 3 (Mix button) : Mix function

#### 4 (Pulse button): pulse function

#### 5 (Status indicator): Blue light indicates machine well installed



#### ● "OFF" LEVEL SWITCH CONTROL

This level control is to stop the machine or reset the machine speed.

#### ● "MODE" LEVEL SWITCH CONTROL

Turn this switch control into "OFF" position first

And then turn into the "MODE", the 3 buttons and status indicator light blue.

Once changed into "MODE", 3 MODE buttons will be in blue light and the status indicator will be blue light, it means the machine got ready.

If the status indicator is red light, please recheck whether the accessories are installed well into the machine.

Notice: Once "OFF" / "SPEED" is settled, "MODE" SWITCH function will be invalidated, the light of 3 buttons and mode will turn off.

## ● “SPEED LEVEL” CONTROLS

Slow speed, turn the control knob into the beginning

Fast speed, turn the control knob till to the end

### ● “Pulse” Mode button

Use this function to quickly process foods using the highest speed setting.

1. Set the control knob (1) to the MODE. The indicators of the buttons Chop (2), Mix (3) and Pulse (4) light up.

2. Press and hold the button Pulse (4) to switch the product on. The indicators of the other buttons switch off.

**Warning: Do not exceed the max. operating times based on the attachment used. This will damage the product.**

3. Release the button Pulse (4) to switch the product off and put it into stand-by mode. All button indicators light up.

4. Remove the plug from the mains socket and carefully remove first the lid from the mixing bowl and then the used attachment from the drive shaft.

5. Remove the mixing bowl from the motor unit.

6. Carefully remove the processed food from the mixing bowl.

7. Clean the product once you have finished using it.

### ● “Mix” Mode button

Use this function to mix foods.

1. Set the control knob (1) to the MODE. The indicators of the buttons Chop (2), Mix (3) and Pulse (4) light up.

2. Press the button Mix (3) to switch the product on. The indicators of the other buttons switch off. The product will operate for 2 minutes and 18 seconds, increasing the speed from low to high to mix the food. After the time has elapsed, the product switches into stand-by mode.

### **Information**

**To stop the function before the time has passed, press the button Mix again or turn the control knob to OFF. The product returns to stand-by mode.**

3. Remove the plug from the mains socket and carefully remove first the Lid from the mixing bowl and then the used attachment from the drive shaft.

4. Remove the mixing bowl from the motor unit..

5. Carefully remove the processed food from the mixing bowl.

6. Clean the product once you have finished using it.

- “Chop” Mode button

Use this function to quickly process foods using the highest speed setting.

1. Set the control knob (1) to the MODE. The indicators of the buttons Chop (2), Mix (3) and Pulse (4) light up.

2. Press the button Chop (2) to switch the product on. The indicators of the other buttons switch off. The product will operate for 40 seconds at various speeds to chop the food. After the time has elapsed, the product switches into stand-by mode.

**Information**

**To stop the function before the time has passed, press the button Chop again or turn the control knob to OFF. The product returns to stand-by mode.**

3. Remove the plug from the mains socket and carefully remove first the Lid from the mixing bowl and then the used attachment from the drive shaft.

4. Remove the mixing bowl from the motor unit..

5. Carefully remove the processed food from the mixing bowl.

6. Clean the product once you have finished using it.

## USING 3 IN 1 PUSHERS

- 3 size pushers (A/B/C) are designed and used for slicer / julienne / French fried potato disc blade.
- **For the best performance**, choose the smallest size pusher as Ingredients.
- Before operating the Food Processor, be sure the work bowl, blades and work bowl cover are properly assembled on the base.

Attention: The pin of Pusher C must be inserted into the bowl to start its system, if not, the machine will not work.

- Pusher A:

This pusher is for the smallest, thinnest food.

**Could be applied for slicer / julienne disc blade.**

1. Well insert pusher B and C into the bowl feed tube first.
2. Insert the food into the hole of pusher B.
3. Press food down with Pusher A.

- Pusher B:

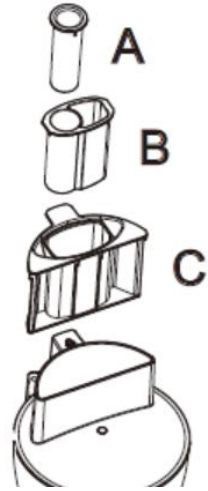
This pusher is for the middle size food.

**Could be applied to slicer / julienne disc blade.**

Insert Pusher A into Pusher B first before usage.

Pusher B needs to be used with Pusher A together.

1. Well insert pusher C into the bowl feed tube first.
2. Insert the food into the hole of pusher C.
3. Press food down with Pusher B.



- Pusher C:

Use entire feed tube to process large items.

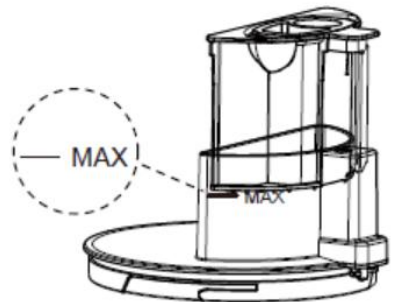
**Could be applied to slicer / French fried potato julienne disc blade.**

Insert Pusher A and B into Pusher C first before usage.

Pusher C needs to be used with Pusher A and B together.

1. Insert the food into the feed tube of bowl lid.
2. The pin of Pusher C must be inserted into the bowl to start its system, if not, the machine will not work.
3. Press food down with Pusher C.
4. Attention the MAX mark on the feed tube.

if the food is higher than this mark, the pin of Pusher C maybe cannot start the machine.



## 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
Onion	Into 4 pcs Without skin	500g	approx. 30-60 sec.	Pulse
Garlic	Without skin	500g	approx. 30-60 sec.	Pulse
Carrot	< 2x2 cm	500g	approx. 30-60 sec.	Speed 2/ Pulse
Meat	< 2x2 cm without bone	500g	approx. 30-60 sec.	Speed 2/ Pulse

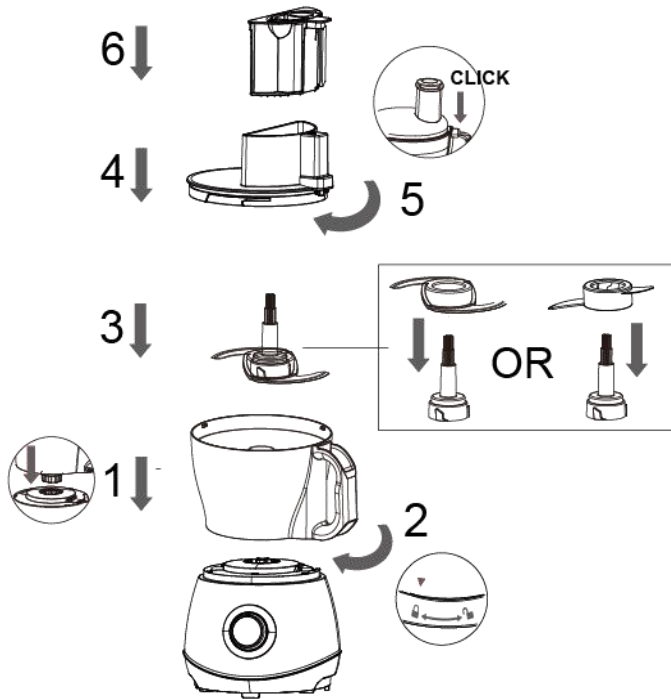
### **For Plastic Knife Blade:**

- ▲ Not allowed to work more than 2 min. per time, cool the motor to cool before the next operation with 30 min. at least.
- ▲ When the egg is too small or the egg white content is low, it is recommended to add 1 to 2 more eggs



Food	Suggest quantity		Processing time	Speed
Flour / water	Flour	500g	approx. 90 sec.	Speed 1
	water	285g		
Mixing of cake batter	Eggs	4 pcs	approx. 2 min.	Speed 1
	Margarine	200g		
	Sugar	200g		
	Flour	200g		
	Baking powder	4g		

- 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 / FRENCH FRIED POTATO / SHRED DISC BLADE



- Use the 2 in 1 Slicer/Julienne' Disc's slicer function for cheese, carrots, potatoes, cabbage, cucumber, zucchini, beetroot and onions.
- Use the 2 in 1 Slicer/Julienne' Disc's julienne function for firm ingredients for salads, garnishes, casseroles and stir fries.
- Use the French Fried Potato Julienne Disc for French fried potatoes.;
- Use the Shredding Disc for cheese, carrots, potatoes and foods of a similar texture.

▲ 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.



French Fried Potato Julienne Disc



2 in 1 blade:  
Fine Slicer & Julienne Disc



Shredder Disc

Food	Suggest quantity	Processing time	Speeds		
			Julienne Disc	Slicer Disc	French Fried Potato Disc
Carrot	500g	approx. 1 min.	Speed 1	Speed 2	N/A
Potato	500g	approx. 1 min.	N/A	N/A	Speed 2
Zucchini	500g	approx. 1 min.	N/A	Speed 2	N/A
Leek	500g	approx. 1 min.	N/A	Speed 2	N/A
Beetroot without skin	500g	approx. 1 min.	N/A	Speed 2	N/A
<b>Pusher</b> (Choose the smallest size pusher base on Ingredients size)			A or B	A or B or C	C

To get the best performance, follow above suggestion on the pusher size

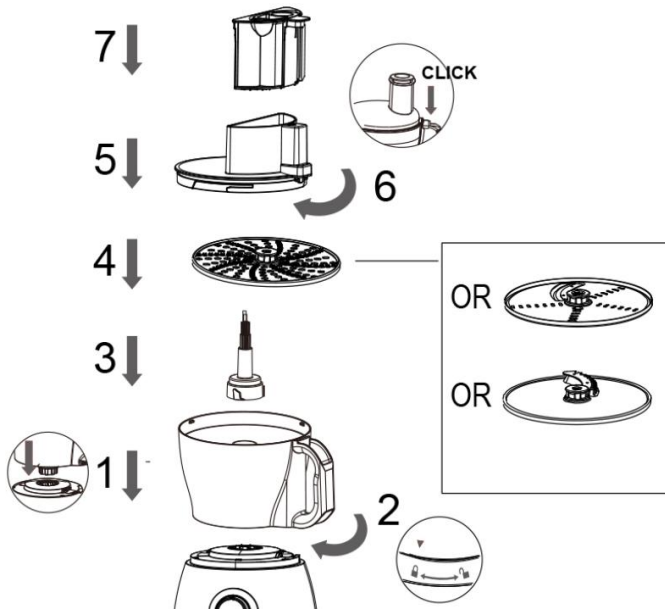
chosen and the speeds.

For Julienne Disc, it is suggested on speed 1.

For Slicer Disc, it is suggested on speed 2

For French Fried Potato Disc, it is suggested on 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 6 are locked well, or the machine will not work.
3. In step 4, 3 type blade discs could be settled, sure either blade disc is fixed well on shaft.
4. After operation, you can disassemble machine by opposite flow and direction.
5. Always be careful when handling the stainless Steel blade as they are very sharp.
6. Only open the lid when the blades are completely Stopped.



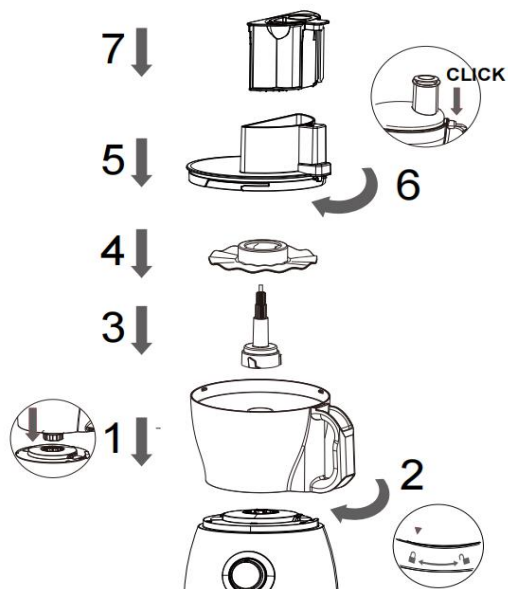
## USING THE EMULSIFYING DISC



- ▲ Do not work more than 2 min., Allow the motor to cool before the next operation at least 30 min.
- ▲ 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.
- ▲ When the egg is too small or the egg white content is low, it is recommended to add 1 to 2 more eggs

Ingredients	Quantity	Processing time	Speed
Whisking cream	200 ml	approx. 1 min.	Speed 2
Egg white	4 eggs	approx. 2 - 5 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 6 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



## 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.

## TROUBLESHOOTING

PROBLEM	EASY SOLUTION
Machine does not work	<ul style="list-style-type: none"> <li>* There is a safety interlock switch on processing bowl / blender. Please make sure bowl and lock are securely locked into position.</li> <li>* If the motor still does not start, check the power cord and power outlet.</li> </ul>
French Fried Potato Julienne Disk	<ul style="list-style-type: none"> <li>* Always clear any blocked potato from the chipper disc before processing more potatoes.</li> </ul>
Some food remains on the disc after processing	<ul style="list-style-type: none"> <li>* It is normal for small pieces to remain after processing.</li> </ul>
Motor slows down when mixing dough	<ul style="list-style-type: none"> <li>* Amount of dough may exceed maximum capacity. Remove half and process in two batches.</li> <li>* Do not add more than 250g of dough.</li> </ul>
Dough is too dry	<ul style="list-style-type: none"> <li>* Running machine and add water through feed cube, 1 tablespoon at a time until dough cleans the inside of the processing bowl.</li> </ul>
Dough is too wet	<ul style="list-style-type: none"> <li>* Running machine and add flour through feed cube, 1 tablespoon at a time until dough cleans the inside of the processing bowl.</li> </ul>
Motor slow down when chopping blade	<ul style="list-style-type: none"> <li>* Amount of meat may be too much. Remove half and process in two batches.</li> <li>* For the best result, trim the meat of fat before processing.</li> </ul>
Vibrates/moves during processing	<ul style="list-style-type: none"> <li>* Clean and dry the rubber feet at the bottom of the unit.</li> <li>* Also make sure that the maximum load capacity is not being exceeded.</li> </ul>

**MADE IN CHINA**

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