

VEVOR[®]

TOUGH TOOLS, HALF PRICE

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Tomato Slicer

MODEL:AY450-1/AY450-2/AY450-3/AY450-4

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.

IMPORTANT SAFEGUARDS



Warning-To reduce the risk of injury, user must read instructions manual carefully. Always follow basic safety precautions when using these devices. These include:

PLEASE NOTE:

To get the maximum life and most efficient operation of your equipment, please comply with all the instructions below. Clean the equipment thoroughly before the first use and after each use. Avoid using high alkalinity cleaners as they may cause the casting to become dull, discolor, or dent.

SAFETY NOTE:

The blades on this equipment are VERY SHARP! Use extreme care when handling and operating this equipment, and always keep your hands clear of the cutting area while using this equipment!

OPERATION:

1. Install the table stopper using the screw provided. Place equipment on a sturdy firm work surface.
2. Pull the handle all the way toward you until the pusher contacts the slide stop.
3. Carefully place a tomato on the slide board between the pusher assembly and the blades.
4. Remove your hand from the cutting area, and with one quick and quickly push the handle forward with force
5. Catch the sliced tomato with your hand or cut it into a pan. Remove any product left on the slide board before slicing the next tomato and repeat as necessary.

Replacing the blade and thruster:

There are three specifications for the blade components of this product, 3/16, 3/8, 1/4, and two types of thrusters: 3/16, 3/8. The machine is equipped with a 3/16 thruster by default.

When replacing the 3/16 or 3/8 blade assembly, there is no need to replace the thrusters. 3/16 and 3/8 can be used together. Replace the blade by using the provided wrench to remove the screws that fix the blade (as shown in Figures 1, 2, 3, and 4), remove the blade, and then install the blade that needs to be replaced.

When replacing the 1/4 blade assembly, the 3/16 thruster needs to be removed (as shown in Figure 5, 6 screws can be removed). The gasket (as a gift) needs to be replaced and adjusted until it does not touch the blade before it can be replaced

Replacing the thruster gasket:

Remove the screws from the original 3/16 thruster, remove the aluminum plate and gasket in sequence, and then replace the 3/16 gasket with 1/4 of the gasket (as a gift) in the order of one gasket and one aluminum plate. After replacing the gasket, install it on the machine to test whether the thruster has touched the blade assembly. If there is any contact or friction, adjust the gasket sequence until there is no friction between the thruster and the blade assembly before use.

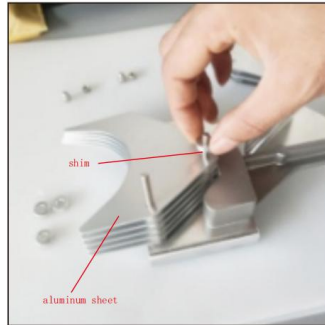
CLEANING:

1. The pusher assembly can be removed from the slide board by removing the thumb screws from the end of the slide board.
2. Once removed spray down the components to remove all debris and remaining food product.
3. The equipment can also be washed in a sink using a mild detergent. Rinse equipment thoroughly after washing.
4. Allow equipment to air dry.

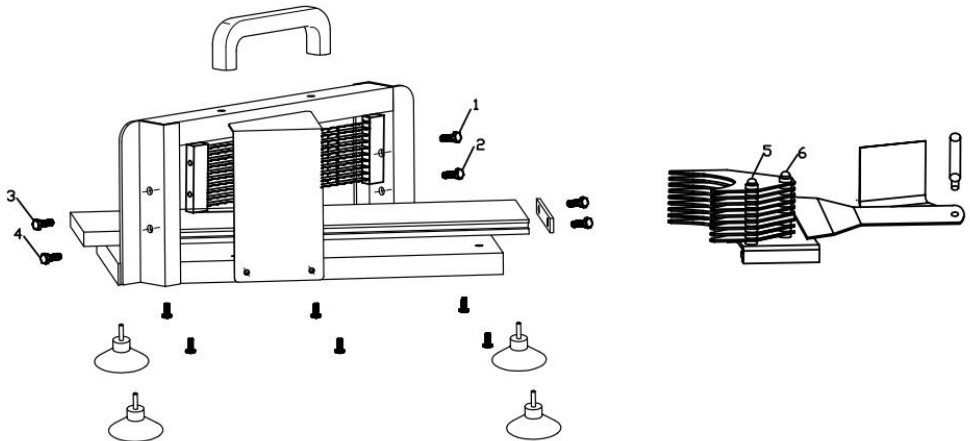
NOTE: If using hot water to clean the equipment, it may be necessary to rinse the equipment with cold or warm water. Hot water may cause the

plate to expand, making it difficult for the thruster to slide on the plate until it returns to room temperature.

If the pusher is hard to slide after it has dried, you can apply a food-grade lubricant to the guide rods. DO NOT use vegetable oil, as this may make the pusher sticky and hard to slide.



Available service parts are noted on the drawing below.



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