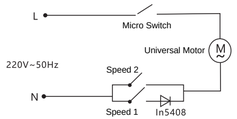
Circuit diagram



Cleaning and maintanence

1. Please clean the grinding barrel, blade, transparent cover, scraper.
2. motor, host, start switch cannot be washed with water, cannot be immersed in water or other liquids. You can use a soft wet cloth to clean.
3. Add an appropriate amount of detergent in the water, clean it with a clean cloth, and use warm water to work better.
4. The blade is very sharp and cannot be contacted directly. In order to avoid injuries, the cleaning water should be very clear, so that you can see the blade during the cleaning process.
5. After cleaning, wipe or dry the parts of the product, and then reassemble and store it.
6. It is strictly forbidden to disinfect all components of this product in high temperature.

Trouble shooting

Problem	Possible reason	Solution
Not work after start the machine	Brarrel lid not in the right place	Place Brarrel lid in the right place
Odor smelled when in use	Normal situation when you use it for the first time	If it still happen after several times use,please send it for checking
Machine stops when in use	1. Low voltage 2. Motor protection system occurs	1. Check voltage 2. Stop using for 30mins, restart it after the motor fully cool down
Machine abnormal shake or extreme noise	1.Incorrect blade assembly 2.Uneven work table surface 3.Over voltage 4.Ingredients over-loaded	1.Assembly the blade once again make sure blade is in right position 2.Place the machine in even surface 3.Check the electric voltage 4.Take out some ingredients below the mark inside the barrel
Blade stops when in use	Blade entangled by ingredients	Shut off machine, disconnect the power, take out the ingredients and cut into smaller pieces

Note:
The above trouble shooting is common fault analysis and exclusion method.
For other faults, please contact our customer service department Or go directly to the maintenance point specified by the company for repair.
Do not disassemble and repair it yourself.

Reminder: The main/secondary blade is only allowed to assemble into the food processor and use it when it is covered with the lid and cover.
It is strictly forbidden to assemble the blade directly on the host only then use it without correct coverage of lid and cover. This may cause severe injury.

Warranty

Warranty card

Date of purchase	
Name	
Contact number	
Address	

Maintenance record

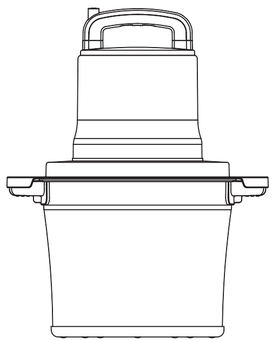
Date	Failure	Part replacement	Customer signature	Maintenance signature

Remark:

Remark:
1. This card is only applicable to the products of this company;
2. The warranty service is limited to this product only;
3. This card requires a complete filling up;
4. Please show this warranty card and invoice for valid warranty;
5. Warranty period: From the date of purchase, the whole machine is guaranteed for one year, please keep it properly.
Warranty:
1. During the warranty period, the company's defects or quality problems of materials or craftsmanship will be free of charge. After the warranty period expires,relevant units will provide paid services.
2. The following situations are not the scope of warranty. Users will not be able to enjoy free warranty services.
Please pay attention:
A. Warranty period expired;
B. Absent of warranty card and shopping invoices;
C. The content on the warranty card is not conforming to or modified the physical lable of the product
D. Failure defects caused by the reasons of users;
E. All damaged caused by users. (For example: consumers' self-disassembly or non-authorized units for maintenance and modifications, due to transportation or damage caused by other accidents, etc.
It is not used in accordance with the instructions, which causes damage.)
F. It is caused by irresistible natural disasters.
G. The company's warranty card is not filled in completely or unable to seal.
3. All parts replaced during maintenance are owned by the company.
4. All expenses to send the product to the company's maintenance department shall be borne by the user.

Food Processor

Instruction Manual



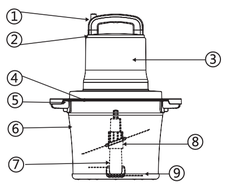
Precautions

1. The input voltage of this product is 220V ~ 50Hz. Use it after confirmation.
2. Before disassembling, loading, or adjusting any components of the product, be sure to disconnect the power.
3. Check the power cord before use, and whether other spare parts such as the plug are damaged. If you find damage, please stop using the product. Please contact the company's customer service department in time. Do not disassemble and repair by yourself to avoid danger.
4. If the product needs to be repaired during use, please contact the company's customer service department, or go directly to the maintenance point designated by the company for repair.
Do not disassemble yourself to avoid danger.
5. Before adding the ingredients, install each component, especially to ensure that the meat grinding knife holder is installed in place and operates freely.
6. Volume of the ingredients should not exceed the requirements of the stirring guide.
7. It is strictly forbidden to use the machine emptyly (that is, no ingredients in the bowl) or overload.
8. Do not add the grinding barrel to the microwave oven or freeze in the refrigerator to avoid causing the barrel body to break.
9. This product cannot be used to process hard and multi -water ingredients, such as: coffee beans, soybeans, gelatin, rice or frozen meat like ingredients.
10. When the product is working, it is strictly forbidden to touch the blade, motor and other detachable components to avoid injuries or damage to you or to the products.
11. Please operate strictly according to the rated working hours: the continuous working time cannot exceed 30 seconds. If failing to achieve the effect of your required, the power supply should be turned off for 2 minutes before processing. After completing the above-mentioned any function, stop for 2 minutes as a cycle. For 3 consecutive cycles, it must be stopped for 15-30 minutes. After the motor is cooled to room temperature, it must be worked before working. This method is conducive to extending product life.
12. After processing, please stop rotating the motor and blade, and ensure that the host is removed after disconnecting the power.
13. If the product stops working during the operation, it may be caused by the protection of the motor temperature control. Please turn off the switch, disconnect the power, and leave it for 20-30 minutes before using it.
14. This product can be washed with warm water such as the main knife, and cup lid. It is not allowed to disinfect with a microwave oven, nor can it be used in the refrigerator to avoid heating or low temperature deformation damage. Materials that are in contact with ingredients meet the requirements of food -level certification, clean, hygienic, and feasible.
15. Do not put the host in water or other liquids, or rinse under water or other liquids.
16. Do not use pot velvet, grinding cleaner or corrosive liquid (eg, gasoline or acetone) to clean the product.
17. Do not put any components in this product into the dishwasher.
18. Do not use or play with this product by persons (including children) who are physically or mentally disabled or who lack relevant experience and knowledge.
19. Note:
Take out the blade and clean the meat cups, be careful of the blade,it may hurt your hands!
20. This appliance is used for home and similar purposes, such as: -shop, office, or other work occasions;
- farm, hotels,car hotels and residential environment;
Similar non-retail applications.

Cautions

Be careful when take out the cut blade, empty mixing barrel and cleaning.

Components



Components and functions

NO.	Name	Function
1	Speed switch	Switch the mixing speed
2	Handle	To stablized the processor when in use
3	Host	Main part of the machine,motor and switch inside
4	Lid	Cover the mixing bowl,prevent split
5	Barrel handle	To connect the host and mixing barrel
6	Mixing barrel	Place where food will be processed
7	Main blade	To mix the ingredients
8	Secondary blade	To mix the ingredients
9	Rubber	To stablized the processor

Instructions

1. Before using the product for the first time, wash the parts that contact with ingredients thoroughly.
2. After connecting the power, press the fast/slow gear on the head of the head by hand. The product starts to work. After the hand is released, the machine stops working.
3. Installation and use:(pictures just for reference)

A.Place the machine firmly and nicely on table

B.Place the main blade and secondary(if applicable) correctly

C.Place the ingredients and cover the lid correlty

D.Place the host on lid correctly and firmly

E.Connect the power and get start

F.Disconnect the power first then take out the in redients

4. **Meat process method**: Choose a single -layer knife alone, or choose a double -layer knife,
put the grinding knife in the grinding barrel, remove the bones, skin of the meat before processing. Cut the ingredients into a 3-5cm cube and put it into the grinding barrel.

Fruit and vegetable process method: Choose a double-layer knife, put the grinding knife in the grinding barrel, cut the ingredients into strips or pieces:

For the strip shape,the width is 3-5 cm, and the length does not exceed 5-11cm ; for the cube shape, Do not exceed 3-5 cm.

The amount of ingredients cannot exceed four-fifths of the total amount of food processor, which can make the lid fully covered on the grinding barrel.

Dry grinding: You can choose a single -layer knife alone, or you can choose a double -layer knife. The total amount of dried peppers and pepper cannot exceed the upper limit of meat production of the meat grinder, otherwise it will affect the production effect and life of the machine.

5. Connect the power supply, press the switch lightly, and start working. It is recommended to not exceed 30 seconds in a row.
6. After the processing is completed, the power is disconnected, the blade stops rotating, removes the host to open the grinding barrel lid, removes the meat knife, and removes the ingredients with a scraper or spoon.
7. If the ingredients are sticking to the grinder processer, please turn off the switch, disconnect the power, scrape it with a scraper or chopstick, and then process it.
8. This machine cannot be used to grind beans, rice, frozen meat and other hard ingredients and watery liquid ingredients.
9. If the product does not work smoothely because the ingredients are unevenly distributed, please turn off the switch, disconnect the power supply and distribute the ingredients evenly in the grinding barrel, then turn on the power.
10. If expected effect is not achieved within 30 seconds, please release the power switch, process it after 2 minutes, this method will be conducive to extending the product life.

Processing guide

Ingredients	Proportion	Processing time	Remark
Meat	1/3 barrel	30s	remove bone,skin, tendon,cut into cube around 5-10g
Cabbage/celery	4/5 barrel	5-10s Interval	
Carrot/cucumber/garlic	1/2 barrel	5-10s Interval	
Dried chilli/ginger	1/3 barrel	5-10s Interval	

Features

1. "S" -shaped blade design, the grinding effect is outstanding.
2. Micro-switch design,control the degree of grinding easily, safe and practical.
3. Motor overheating protection makes a safe and reliable motor.
4.304 Stainless steel large capacity grinding barrel, strong and durable, safe and easy to clean.
5. Detachable components, convenient to clean.
6. Metal gear transmission structure ensure smooth working with little noise and powerful grinding.
7.1000W max power full copper motor, fast grinding in seconds.

Technical Parameters

Name	Model	Capacity	Voltage	Power	Frequency
Food processor	HS-600	6L	220V	600W	50-60Hz
	HS-1000	10L	220V	1000W	50-60Hz