

## I .Brief Introduction

Before using this machine, we hope you read this manual carefully, so that this function can maximize its excellent performance.

Fruit and vegetable cutter is new successful food machinery in our factory using the most advanced technology,it has various functions of feeding once the vegetable and fruit into various sizes,like slice,shred,cube as you will,the machine is also equipped with plane antler cutter, can cut the cheese, almonds, chocolate and bread into the minced grains.

This machine has beautiful appearance, compact structure, convenient operation, reliable performance, complete functions, and all parts contact with food are made of high Aluminum Alloy, stainless steel.The cutter adopts plastic injection,it conforms to food hygiene.The machine is a ideal machine meeting the health standards for all kinds of Chinese and Western restaurants to prepare raw material.

## II .Technical Parameters

Model	Power (kW)	Voltage (V)	Frequency( Hz)	Speed (r/min)	N.W (kgs)	Dimension (mm)
J23DA	0.55	220	50	350	26.7	645x275x545

## III .Before Using

- 1.To use the power 230V, Power Supply must have safety grounding system , and replacing the cable line is not allowed .
2. check the cover of machine and the main body is locked (through the main body on both sides of the hanging buckle).
- 3.check the pressing handle is inserted into the arc feed port .
- 4.After the power is switched on, first boot the machine, and then listen and watch to confirm whether there are abnormal, if not, it can be used.

## IV .Operation Instruction

- 1.Before using, please clean the fruits and vegetables and the parts touched with food. Then cut the fruits and vegetables into small bulks.
- 2.Opening the cover and change the blades, choose the blades as per your need, then close the up-cover.
- 3.Switch on power, put the fruits and vegetables into the arc and round inlet

according the shape of the fruits and vegetables.

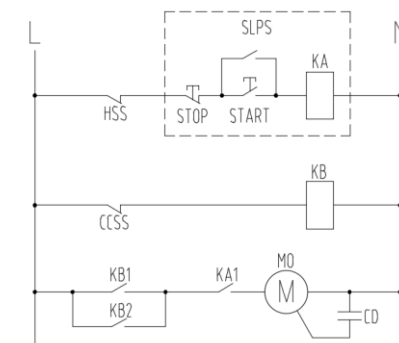
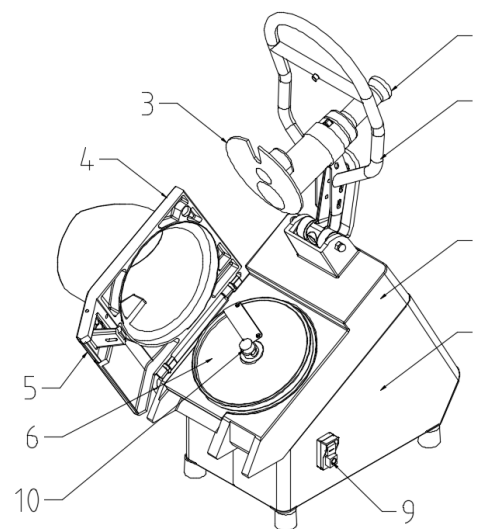
## V .After using

The machine needs cleaning after using. Before cleaning or replacing the blade, make sure the power is turned off and the machine stops working. Then open the up cover, take out the blade and clean. After that assemble the blade again and lock up the cover.

## VI .Notice

- 1.Before using, be sure the up cover is locked up.
- 2.If the power cord damaged, it must be replaced by Manufacturer or professional person to avoid a hazard

















## VII .Structure and .Circuit Diagram



HSS	Handlebar safety switch
CCSS	Cover clamp safety switch
SLPS	Self-locking Push Switch
MO	Single phase motor
CD	Starting capacitor

1.Feeding rod	2.press handle	3.pressure plate	3.upper cover
5.upper cover cross clip	6.blade	7.Aluminium housing	8.Stainless steel case
9.switch	10.blade gland nut		

## VIII. Specification of Blade

Slice Blade	Strip Blade	Cube Blade	Shred Blade	
Thickness of slice (mm)	Section size (mm)	Cube size (mm)	Ellipse section size (mm)	
 2 mm	 4 x 4 mm	 6x6x6	 3x1.5	
 3 mm				
 4 mm	 6 x 6 mm	 10x10x10		
 5 mm				
 6 mm	 8 x 8 mm	 15x15x10		 5x3
 8 mm				
 10 mm			 19x19x10	

# Adexa

## Fruit and Vegetable Cutter

### J23DA

### User's manual



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