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VEVOR AY440-2

VEVOR Commercial Vegetable Slicer AY440-2 Instruction Manual

Model: AY440-2

1. PRODUCT OVERVIEW

The VEVOR Commercial Vegetable Slicer AY440-2 is a robust and efficient manual tool designed for uniform slicing of various fruits and vegetables. Constructed from heavy-duty stainless steel and aluminum alloy, it offers durability and corrosion resistance for long-lasting use in both home and commercial kitchen environments.

Equipped with sharp 420J1 stainless steel blades with serrated edges, this slicer effortlessly processes ingredients into uniform 1/4 inch sizes. Its lever-style handle provides comfortable grip and control, enhancing productivity and reducing preparation time.

The unit features four suction cup feet for high stability, preventing movement during operation and protecting countertops. All food-contact parts are made from food-grade materials and are detachable for easy and thorough cleaning.



Image 1: VEVOR Commercial Vegetable Slicer AY440-2, showcasing its sturdy construction and lever mechanism.

2. SAFETY INFORMATION

- Always handle blades with extreme care. Blades are very sharp.
- Use the provided protective gloves when handling or changing blades.
- Ensure the suction cup feet are securely attached to a clean, dry, and smooth countertop surface before operation to prevent slippage.
- Keep hands clear of the blades and pushing mechanism during operation.
- Keep out of reach of children.
- Do not force hard or oversized items through the blades. Pre-cut larger items if necessary.

3. SETUP

The VEVOR Commercial Vegetable Slicer AY440-2 comes largely pre-assembled. Follow these

steps for initial setup and blade installation:

1. **Attach Suction Feet:** Screw the four suction cup feet onto the base of the slicer. Ensure they are tightened for maximum stability. For enhanced suction, slightly dampen the suction cups before pressing them onto a clean, smooth countertop.
2. **Install Handle:** Secure the lever-style handle to the main unit using the provided screws and wrench.
3. **Install Blade:** The slicer comes with interchangeable blades. To install or change a blade:
 - Unscrew the wing nuts securing the current blade frame.
 - Carefully remove the existing blade and push block.
 - Select the desired blade size (e.g., 1/4 inch for fine cuts).
 - Align the new blade frame and its corresponding push block with the unit's guides.
 - Secure the blade frame with the wing nuts.



Image 2: The VEVOR Commercial Vegetable Slicer fully assembled and ready for use.

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Video 1: Demonstration of assembly and blade changing for the VEVOR Commercial Vegetable Slicer.

4. OPERATING INSTRUCTIONS

The VEVOR Commercial Vegetable Slicer is designed for efficient and consistent cutting. Always ensure the unit is stable and blades are securely installed before use.

- Prepare Produce:** Wash and peel fruits or vegetables as needed. For optimal results, cut larger items to fit within the blade frame (e.g., halve large potatoes or onions).
- Position Produce:** Place the fruit or vegetable onto the center of the blade grid.
- Operate Lever:** Firmly grasp the lever-style handle and push it down with steady, even pressure. The produce will be pushed through the blades and fall into a container placed underneath.
- Repeat:** Lift the handle, remove any remaining pieces, and repeat the process for additional items.

This slicer is ideal for radishes, cucumbers, potatoes, apples, lemons, pears, and onions, allowing for various cuts including 1/4 inch slices, dicing, and julienne strips.



Image 3: Examples of uniformly sliced radishes, apples, lemons, pears, onions, cucumbers, and potatoes.

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Video 2: Detailed demonstration of how to use the VEVOR Commercial Vegetable Chopper for various vegetables.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and hygienic operation of your VEVOR

Commercial Vegetable Slicer.

1. **Disassembly:** Carefully disassemble the blade frame and push block from the main unit by unscrewing the wing nuts.
2. **Hand Wash Only:** All parts that come into contact with food should be hand washed with warm, soapy water. Use a soft cloth or sponge. For stubborn food particles in the blade grid, use the provided cleaning brush.
3. **Rinse and Dry:** Rinse all components thoroughly with clean water. Dry immediately with a clean cloth to prevent water spots and corrosion.
4. **Reassembly:** Once all parts are dry, reassemble the unit by reversing the disassembly steps. Ensure all screws and nuts are securely fastened.

STAINLESS STEEL & ALUMINUM ALLOY

Heavy-duty material, sturdy and durable



Image 4: The slicer's detachable components, highlighting its ease of cleaning.

6. TROUBLESHOOTING

- **Difficulty Slicing:** Ensure the produce is appropriately sized for the blade. Very hard vegetables may require more force or pre-cutting. Check if the blades are clean and free of debris.
- **Unit Slipping:** Verify that the suction cup feet are clean, dry, and firmly pressed onto a smooth,

non-porous surface. Dampening the suction cups slightly can improve grip.

- **Uneven Cuts:** Ensure the produce is placed squarely on the blade grid and that the lever is pushed down evenly.
- **Blade Damage:** Blades are sharp but can be damaged by excessive force on extremely hard items or by improper cleaning. Inspect blades regularly for damage. Replacement blades may not always be available directly from the manufacturer; consider contacting customer support for options.

7. SPECIFICATIONS

| | |
|----------------------------------|---------------------------------|
| Brand | VEVOR |
| Product Dimensions | 13.39"L x 9.65"W x 14.76"H |
| Material | Stainless Steel, Aluminum Alloy |
| Color | Silver |
| Special Feature | Heavy Duty |
| Recommended Uses | Vegetable, Fruit |
| Product Care Instructions | Hand Wash Only |
| Blade Material | 420J1 Stainless Steel |
| Item Weight | 5.8 Pounds |
| Blade Shape | Serrated |
| Operation Mode | Manual |
| Item Model Number | AY440-2 |
| UPC | 197988385134 |

PRODUCT PARAMETERS

- | Item Model Number: AY440-2
- | Blade Type: 1/4 inch
- | Blade Shape: Serrated
- | Blade Material: 420J1
- | Main Material:
Aluminum Alloy Frame, SUS304 Blade Frame, 420J1 Blade
- | Product Weight: 2.65kg / 5.8 lbs
- | Length x Width x Height: 340 x 245 x 375mm / 13.4×9.6×14.8 in
- | Unfold Size: 620 x 245 x 490mm / 24.4×9.6×19.3 in



Image 5: Visual representation of product parameters including model number, blade type, material, weight, and dimensions.

8. WARRANTY AND SUPPORT

For technical support and e-warranty registration, please visit the official VEVOR support website: www.vevor.com/support.

Please retain your purchase receipt for any warranty claims.