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Koalalko 20L Commercial Food Processor Cutter Instruction Manual

Model: Commercial Food Processor Cutter

1. INTRODUCTION AND OVERVIEW

This manual provides essential instructions for the safe and efficient operation, maintenance, and troubleshooting of your Koalalko 20L Commercial Food Processor Cutter. Designed for heavy-duty commercial use, this machine is ideal for chopping, cutting, and blending various food items, including vegetables, fruits, grains, and meats. Please read this manual thoroughly before initial use and retain it for future reference.



Figure 1: Koalalko 20L Commercial Food Processor Cutter, a robust stainless steel unit with a large capacity bowl and sturdy frame.

2. SAFETY INSTRUCTIONS

Always adhere to the following safety precautions to prevent injury or damage to the appliance.

- **Electrical Safety:** Ensure the power supply matches the appliance's requirements (110V 60HZ). The machine features a low voltage electric shock protection switch to prevent electric shock.
- **Power Failure Protection:** In case of a power failure, the machine has an automatic reset function. You must press the start button to restart the machine.
- **Blade Safety:** The cutting blade is extremely sharp. Exercise extreme caution when handling, assembling, or cleaning the blade. Always ensure the machine is unplugged before performing any maintenance or cleaning.
- **Secure Operation:** Always ensure the lid is properly secured and the material bucket is firmly connected using the two slots at the bottom before operating.
- **Supervision:** Do not leave the appliance unattended during operation. Keep children and unauthorized personnel away from the machine.
- **Ventilation:** Ensure adequate ventilation around the motor during operation to prevent overheating.

- **Overload Protection:** The machine is equipped with anti-overload protection. If the motor stops due to overload, reduce the load and restart.
- **Cleaning:** Never immerse the motor unit in water. Refer to the "Maintenance" section for proper cleaning procedures.

3. PRODUCT FEATURES

The Koalalko Commercial Food Processor Cutter is engineered for high performance and durability in commercial settings.

- **Powerful Motor:** Equipped with a 1500W motor operating at 1400RPM for efficient and fast processing.
- **Large Capacity:** Features a 20L stainless steel bowl, suitable for heavy-duty, large-capacity operations.
- **Durable Construction:** Made from stainless steel with a waterproof design and good sealing using a high-quality sealing ring and waterproof adhesive.
- **Efficient Blade Design:** Utilizes a large 'S' shape knife with a long blade wire for high cutting efficiency and optimal results.
- **User-Friendly Controls:** Simple start and stop buttons, along with timer control for ease of use.
- **Safety Mechanisms:** Includes low voltage electric shock protection, power failure protection with automatic reset, anti-jamming, and anti-overload protection.
- **Rotatable Bowl:** The material bucket can be tilted down and quickly flipped for convenient pouring and cleaning.
- **Mobility:** Designed with wheels for easy movement and positioning.

Reinforced barb design

**Stabilize the machine
to prevent shaking**



Transparent glass

**Cover edge with
rubber ring
increase pressure**



Powerful motor

**Enclosed motor
installation
Safety**



Figure 2: Key features including reinforced barb design for stability, transparent glass lid for monitoring, and an enclosed powerful motor for safety.



Rotatable design

Figure 3: The rotatable design of the processing bowl allows for easy emptying and cleaning.



Figure 4: The efficient S-shaped stainless steel blade ensures thorough and consistent processing.

4. SETUP

Follow these steps to set up your food processor for first-time use.

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging materials for potential future transport or storage.
2. **Placement:** Position the food processor on a stable, level, and dry surface. Ensure there is sufficient space around the unit for ventilation and safe operation. The wheels allow for easy repositioning.
3. **Assembly:** Ensure the material bucket is securely seated in the two slots at the bottom of the main unit. Verify that the blade assembly is correctly installed within the bowl.
4. **Initial Cleaning:** Before first use, clean all parts that will come into contact with food. Refer to the "Maintenance" section for detailed cleaning instructions.
5. **Power Connection:** Connect the power cord to a grounded 110V 60HZ electrical outlet.





Figure 5: Rear view displaying the control panel with start/stop buttons and the power cord connection point.

5. OPERATING INSTRUCTIONS

This section guides you through the process of using your Koalalko food processor.

1. **Prepare Ingredients:** Cut ingredients into appropriate sizes to fit comfortably within the processing bowl and to avoid overloading.
2. **Load Ingredients:** Place the prepared ingredients into the stainless steel processing bowl. Do not exceed the maximum fill line (20L capacity).
3. **Secure the Lid:** Place the transparent glass lid onto the bowl and ensure it is securely fastened. The lid's rubber ring helps increase pressure for efficient processing.
4. **Set Timer (if applicable):** Use the timer control knob to set the desired processing duration.
5. **Start Operation:** Press the "START" button on the control panel to begin processing.
6. **Monitor Processing:** Observe the ingredients through the transparent lid. The S-shaped blade will efficiently chop and blend.
7. **Stop Operation:** Once desired consistency is achieved or the timer completes, press the "STOP" button.
8. **Unload Processed Food:** Unplug the machine. Carefully remove the lid. The material bucket can be tilted down and flipped to easily pour out the processed food.



Figure 6: Top view showing the transparent lid, allowing visibility during operation.

Widely used for chopping and cutting all kinds of food. Peanut, ginger, garlic, capsicum and meat. Fruits and vegetables, any meat can be in a short time can be turned into powder.



Figure 7: The food processor is versatile, capable of processing a wide range of ingredients from meats to fruits and vegetables.

Operating Demonstration Video

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Video 1: Demonstration of the food processor in action, showing the processing of coconut pieces into a fine consistency.

6. MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and optimal performance of your food processor.

1. **Always Unplug:** Before any cleaning or maintenance, ensure the appliance is unplugged from the power outlet.
2. **Cleaning the Bowl and Blade:** The stainless steel material bucket and blade should be hand washed with warm, soapy water. Rinse thoroughly and dry immediately to prevent water spots or corrosion.
3. **Dishwasher Safety:** The material bucket and blade are **NOT** dishwasher safe.
4. **Cleaning the Main Unit:** Wipe the exterior of the motor unit and control panel with a damp cloth. Do not use abrasive cleaners or immerse the motor unit in water.

5. **Drying:** Ensure all parts are completely dry before reassembling or storing the machine.
6. **Storage:** Store the food processor in a clean, dry place when not in use.

7. TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
Machine does not start.	Not plugged in; power failure; safety switch activated.	Ensure power cord is securely plugged in. If power failure occurred, press the "START" button to reset. Check for tripped circuit breakers.
Motor stops during operation.	Overload protection activated; jamming.	Unplug the machine. Reduce the amount of ingredients or remove any jammed items. Restart the machine by pressing the "START" button.
Ingredients not processed evenly.	Too many ingredients; ingredients too large; insufficient processing time.	Process smaller batches. Cut larger ingredients into smaller pieces. Increase processing time or use the pulse function if available.
Loud noise or vibration.	Unstable placement; loose components; foreign object.	Ensure the machine is on a stable, level surface. Check that the bowl and lid are securely fastened. Unplug and inspect for any foreign objects.

8. SPECIFICATIONS

Detailed technical specifications for the Koalalko Commercial Food Processor Cutter.

Brand: Koalalko

Model Name: Commercial Food Processor Cutter

ASIN: B0DLNWMQ8Y

Power: 1500 Watts

Voltage: 110 Volts (AC)

Frequency: 60 Hz

Motor Speed: 1400 RPM

Capacity: 20 Liters

Material: Stainless Steel

Product Dimensions (D x W x H): 21.26" x 22.44" x 40.96"

Item Weight: 100 Pounds

Special Features: Safety Lock, Timer Control, Anti-jamming, Anti-overload protection, Power failure protection, Rotatable bowl, Wheels

Included Components: Chopping Blade

Product Care: Hand Wash (Not Dishwasher Safe)



Figure 8: Dimensional overview of the food processor, showing height, width, and depth measurements.

9. WARRANTY AND SUPPORT

For customer support or inquiries regarding your Koalalko Commercial Food Processor Cutter, please contact the seller, BSDKJM.

- **Returns:** This product is eligible for 30-day easy returns. Please refer to your purchase documentation for specific return policies.
- **Protection Plans:** Extended protection plans may be available for purchase separately. Refer to your retailer for details on 3-Year or 4-Year Protection Plans.
- **Contact Support:** For assistance, please reach out to the customer support provided by BSDKJM.

