

3-in-1 Commercial Electric Vegetable Chopper

Generic 3-in-1 Commercial Electric Vegetable Chopper User Manual

Model: 3-in-1 Commercial Electric Vegetable Chopper

1. INTRODUCTION

Thank you for purchasing the Generic 3-in-1 Commercial Electric Vegetable Chopper. This versatile appliance is designed to simplify food preparation by offering dicing, slicing, and shredding functions for various vegetables and fruits. Please read this manual thoroughly before operating the machine to ensure safe and efficient use. Keep this manual for future reference.

2. IMPORTANT SAFEGUARDS

- Always ensure the top cover is securely in place before starting the machine. The machine will not operate if the cover is not properly seated.
- When using the dicing function, ensure the dicing blade plate is correctly installed.
- Blades are extremely sharp. Handle all blade disks and accessories with extreme care to prevent injury.
- This appliance is not suitable for cutting soft vegetables and fruits such as tomatoes, beans, or spinach. Use only with firm produce.
- To prevent overheating and ensure longevity, it is recommended to stop the machine every 30 minutes during prolonged use to check the blades and allow for brief cooling.
- Keep hands and utensils away from moving parts during operation.
- Unplug the appliance from the power outlet before cleaning, assembling, or disassembling parts.
- Do not immerse the main motor unit in water or other liquids.
- Ensure the appliance is placed on a stable, flat, and dry surface during operation. The base is equipped with suction cups for stability.

3. PACKAGE CONTENTS

Carefully unpack all items and check against the list below. If any items are missing or damaged, contact customer support.

- 1 × Commercial Vegetable Chopper (Main Unit)
- 1 × Slicing Accessory (2.5mm)

- 1 × Shredding Accessory (2.5mm)
- 1 × Dicing Mold (9x9mm)
- 1 × Blade (General purpose or spare)
- 1 × User Manual
- 1 × Cleaning Brush
- 1 × Grid Cleaner
- 1 × Scraper



Figure 3.1: All components included in the package. Note: Blades are sharp, use with care.

4. PRODUCT OVERVIEW AND FEATURES

The Generic 3-in-1 Commercial Electric Vegetable Chopper is a powerful 100W appliance designed for efficiency and durability. It features a thickened body, a transparent PC top cover for visibility, and non-slip suction cups on the base for stable operation.

4.1 Key Features:

- **3-in-1 Functionality:** Dicing (9x9x9mm), Shredding (2.5mm), Slicing (2.5mm).

- **High Power:** 100W motor for efficient processing.
- **Durable Construction:** Thickened body, stainless steel blades, PC cover, ABS shell.
- **Safety Features:** Interlock mechanism for the top cover and dicing blade plate.
- **Easy Operation:** Independent ON/OFF switch and large feed opening.
- **Stable Design:** Suction cups on the base prevent movement during use.



Figure 4.1: The 3-in-1 functionality of the electric food processor, showing dicing, shredding, and slicing capabilities.



Figure 4.2: Overview of the powerful performance features, including durable construction and safety elements.

5. SETUP AND ASSEMBLY

Before first use, ensure all packaging materials are removed and the unit is clean. Place the main unit on a stable, flat, and dry surface.

5.1 Installing Blade Disks:

1. Ensure the appliance is unplugged.
2. Lift the top cover of the main unit.
3. Select the desired blade disk (slicing, shredding, or dicing).
4. Carefully align the blade disk with the central shaft and lower it into position. For the dicing function, ensure the dicing blade plate is also correctly seated.
5. Close the top cover securely. The machine has a safety interlock and will not operate if the cover is not properly closed.

SAFETY PROTECTION



The top cover must be in place to start the machine



The dicing blade plate must also be in place when using the dicing function



Figure 5.1: Safety mechanisms require the top cover and dicing blade plate to be correctly installed for operation.

LARGE FEED OPENING

Convenient and Safe



Figure 5.2: The large feed opening for convenient and safe ingredient input.

6. OPERATION

This appliance is designed for efficient processing of firm vegetables and fruits. Ensure ingredients are prepared appropriately before feeding them into the machine.

6.1 Preparing Ingredients:

- Wash and peel vegetables/fruits as required.
- Cut larger items into pieces that fit comfortably into the 3.5 x 2.3 inch food inlet.
- Avoid overfilling the feed opening.

6.2 Using the Appliance:

1. Ensure the correct blade disk is installed and the top cover is securely closed.
2. Plug the appliance into a 110V power outlet.
3. Press the independent ON/OFF switch to start the machine.
4. Carefully feed the prepared ingredients into the food inlet. Use the food pusher if necessary, but never

your hands.

5. Processed food will exit through the 4.68 x 4.68 inch food outlet. Place a container beneath the outlet to collect the processed food.
6. Once finished, press the ON/OFF switch to turn off the machine and unplug it from the power outlet.

Note: The transparent PC cover allows you to monitor the processing. The large food inlet and outlet are designed for quick entry and exit of ingredients, preventing accumulation inside the machine.

7. CLEANING AND MAINTENANCE

Regular cleaning is essential for hygiene and to maintain the performance and longevity of your vegetable chopper. The detachable parts make cleaning easy.

7.1 Disassembly for Cleaning:

1. Always unplug the appliance before disassembling.
2. Unbuckle the buckles around the top cover to remove the cover and access the blade disks.
3. Carefully remove the installed blade disk.

7.2 Cleaning Instructions:

- All blade disks and removable accessories are directly washable with water. Use mild dish soap and a soft brush if necessary.
- Use the provided cleaning brush and grid cleaner for dicing grids, which may be difficult to clean manually.
- The main body of the machine (motor unit) should **not** be immersed in water. Wipe it clean with a damp cloth, then dry thoroughly.
- Ensure all parts are completely dry before reassembling or storing the appliance.

EASY TO CLEAN

Simple disassembly, can be cleaned directly with water



Figure 7.1: Easy cleaning process, showing direct rinsing of the host and use of cleaning tools for the cutting mold.

8. TROUBLESHOOTING

If you encounter any issues with your vegetable chopper, refer to the following common problems and solutions:

- **Machine does not start:**

- Check if the power cord is securely plugged into a 110V outlet.
- Ensure the top cover is correctly and securely closed. The safety interlock prevents operation if not properly seated.
- For dicing, verify that the dicing blade plate is correctly installed.

- **Food is not processed efficiently or gets stuck:**

- Ensure ingredients are firm and cut to an appropriate size for the feed opening.
- Do not overload the machine. Feed ingredients gradually.
- Check if the blade disk is clean and free from obstructions.
- Verify that the correct blade disk is installed for the desired function.

• **Unusual noise or vibration:**

- Turn off and unplug the machine immediately.
- Check for any foreign objects or loose parts inside the processing area.
- Ensure the blade disk is properly seated and secured.

If the problem persists after attempting these solutions, please contact customer support.

9. SPECIFICATIONS

Attribute	Specification
Product Name	Commercial Vegetable Cutter
Voltage	110V
Power	100W
Function	3-in-1 Dicing, Shredding, Slicing
Blade Types	Thin 2.5mm (Slicing), Shred 2.5mm (Shredding), Grid 9x9mm (Dicing)
Main Material	PC Cover + ABS Shell + Stainless Steel Blade
Product Size (LxWxH)	250 × 207 × 350 mm (9.8 × 8.1 × 13.8 inches)
Product Weight	3.8 kg (8.37 lbs)
Manufacturer	Generic

10. WARRANTY AND SUPPORT

This product is covered by a standard manufacturer's warranty. For specific warranty details, please refer to the documentation provided at the time of purchase or contact your retailer.

For technical support, troubleshooting assistance, or to inquire about replacement parts, please contact the seller or manufacturer directly. Keep your purchase receipt and product model information handy when contacting support.