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TERUISI MY-15

TERUISI Commercial Vegetable Chopper

MODEL: MY-15 INSTRUCTION MANUAL

For optimal performance and safety, please read this manual thoroughly before operation.

1. Product Overview

The TERUISI MY-15 Commercial Electric Vegetable Chopper is a versatile appliance designed for efficient slicing, shredding, and dicing of various fruits and vegetables. Featuring a 200W copper motor and 420 stainless steel blades, it offers adjustable cutting thickness and dual-speed controls for precise results.

MULTI-FUNCTIONAL VEGETABLE CHOPPER



First Put in Slicing



Second Put in Shredding



Third Put in Dicing



Image 1.1: Overview of the TERUISI Commercial Vegetable Chopper MY-15.

2. Safety Instructions

- Always ensure the machine is unplugged before cleaning, maintenance, or when not in use.
- Keep hands and foreign objects away from moving blades and the conveyor belt during operation.
- Do not rinse the motor part with water; it contains electrical components.
- Ensure the grounding wire is properly connected before use.
- Use only as intended for cutting vegetables and fruits.

3. Setup

3.1 Installing Support Feet

The support feet are pre-installed on the machine base. Remove the screws, attach the support feet, and then re-tighten the screws securely.

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Video 3.1: Installation of support feet for the vegetable chopper. The video demonstrates removing pre-installed screws, positioning the support feet, and securing them with screws.

3.2 Initial Inspection

Before first use, inspect the machine for any visible damage. Ensure all components are securely in place and the power cord is intact. Clean all food-contact surfaces as described in the Maintenance section.

4. Operating Instructions

4.1 Adjusting Speed and Cutting Length

The machine features two control knobs: one for blade speed and one for conveyor belt speed. The blade speed is generally recommended to be set to the fastest for efficient cutting. Cutting length is adjusted by controlling the conveyor belt speed. Slower conveyor speed results in shorter cuts, while faster speed results in longer cuts.

Dual knobs to Control Cutting Effect



Conveyor Belt Speed Control

The smaller the value, the shorter the cut, The larger the value, the longer the cut



Blade Speed Control

The smaller the value, the thicker the cut, The larger the value, the thinner the cut

Image 4.1: Dual control knobs for adjusting blade speed and conveyor belt speed.

4.2 Slicing Vegetables (e.g., Carrots, Potatoes)

1. Adjust the blade and conveyor belt speed as desired for your preferred slice thickness.
2. Place the vegetable onto the conveyor belt.
3. The machine will automatically slice the vegetable.

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Video 4.2: Demonstration of slicing carrots and potatoes. The video shows how to adjust speeds and feed vegetables for slicing.

4.3 Chopping Green Onions

1. For chopping green onions, set the blade speed to maximum and adjust the conveyor belt speed to 60.
2. Feed the green onions into the machine.

4.4 Cutting Potatoes into Shreds

1. First, slice the potatoes as described in section 4.2.
2. Turn on the blade and set to maximum speed. Activate the conveyor belt speed and adjust to 25.
3. Place the previously sliced potatoes back onto the conveyor belt to cut them into strips.

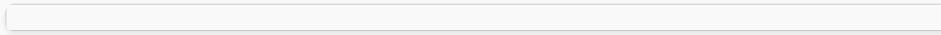


Image 4.4: Examples of slicing, shredding, and dicing various vegetables using the chopper.

5. Maintenance

5.1 Cleaning the Blade

1. Ensure the machine is unplugged.
2. Open the blade compartment cover.
3. Brush residual ingredients from the blade.
4. Rinse the blade with water using a spray bottle.
5. Wipe the blade clean with a cloth.

Easy To Clean

Easy and fast cleaning of food residues



Step 1

Clean the residual ingredient with the brush



Step 2

Clean the blade with water and wipe

Note: When cleaning with water, you need to be careful not to wet the internal and electric component part of the machine.

Image 5.1: Step-by-step guide for cleaning the machine's blade.

5.2 Cleaning the Conveyor Belt

To clean the conveyor belt, turn on the conveyor belt (without the blade running) and wipe it with a wet towel and a brush while it is running. This allows for easy removal of residual ingredients.

5.3 General Cleaning and Care

- The machine body is made of stainless steel and can be wiped clean with a damp cloth.
- **Important:** The motor part with electric components must not come into contact with water.
- Regularly check for any loose screws or parts and tighten them as needed.

6. Troubleshooting

6.1 Uneven Cutting

If you observe uneven cuts, especially larger pieces at the end of a vegetable, this is often due to a gap between the blade and the conveyor belt. To address this, implement continuous feeding by connecting the head and tail of vegetables as you feed them into the machine. This effectively resolves the problem.

6.2 Blade Stuttering

If the blade stutters during operation, open the blade compartment cover and check if the conveyor belt screws are loose. Tighten them securely with a Phillips-head screwdriver.

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Video 6.2: Troubleshooting guide for blade stuttering, demonstrating how to check and tighten conveyor belt screws.

7. Specifications

Feature	Specification
Brand	TERUISI
Model Number	YY-MY15
Product Dimensions	16.5"L x 12.6"W x 15.7"H
Material	Stainless Steel
Color	Silver
Special Feature	Conveyor Belt Operation, Dual Variable Speed Adjustable, Heavy Duty
Recommended Uses	Vegetable
Product Care Instructions	Hand Wash Only (for non-electrical parts)
Blade Material	Stainless Steel
Item Weight	30.2 Pounds (16 KG)
Operation Mode	Automatic



Product Model	MY15	Cut Type	Sliced / Shredded / Diced / Chopped
Body Material	Stainless Steel	Feed Port Size	2.4 x 3.15in / 60 x 80mm
Blade Material	420 Stainless Steel	Net Weight	35.3lbs / 16kg
Motor Power	200W	Product Size	16.5x 12.6 x 15.7in / 420x320x400mm
Production Capacity	350LBS/H	Adjustable Thickness	2~20mm/0.08~0.8in

Image 7.1: Visual representation of product dimensions and key specifications.

8. Warranty and Support

8.1 Worry-Free Warranty

This product comes with a worry-free warranty. For specific details regarding the warranty period and coverage, please refer to your purchase documentation.

8.2 Customer Support

If you have any questions, concerns, or require assistance with your TERUISI Commercial Vegetable Chopper, please feel free to contact us by email. We are committed to providing quality after-sales service.

For further assistance, please visit the [TERUISI Store](#).

