

# **CHEFMASTER Veg Prep Machine Instruction Manual**

Home » ChefMaster » CHEFMASTER Veg Prep Machine Instruction Manual

#### Contents

- 1 CHEFMASTER Veg Prep
- Machine
- 2 Safety Tips
- 3 Operation
- 4 Cleaning & Maintenance
- 5 Troubleshooting
- **6 Technical Information**
- 7 Documents / Resources
- **8 Related Posts**



**CHEFMASTER Veg Prep Machine** 



# **Safety Tips**

- If you find any damage when the product is unpacked, contact your Chefmaster supplier within 24 hours of receipt of goods
- Always position on a flat stable surface · Repairs should always be carried out by a qualified technician ·
  Always ensure the safety guard is in place when using this product ·
- Do not try and put your hand within the hopper, always use the pusher supplied
- Do not use this product outside
- Do not leave unattended when in use
- · Always switch off and unplug the unit before cleaning
- · Always store flat and do no store products on top of it
- If the power cord becomes damaged it must be replaced by a qualified technician
- This product is not designed to be used by persons with reduced physical or mental capabilities, lack of experience or knowledge, unless they are given suitable supervision, this includes children.

# Operation

- Remove all packaging including all protective plastic, from your Chefmaster Veg Prep Machine
- Position on a flat surface · Insert the plastic base and then the desired blade within the unit
- Close the top of the machine and ensure the front of the unit is locked properly, if it is not the unit will not start
- Plug your Chefmaster Veg Prep Machine into the mains and turn it on and the blade will start turning
- Insert the vegetable into the desired hopper and the machine will start to cut
- Once you have finished cutting, turn off the unit using the power button on the side

• The cut vegetables will exit the unit from the front of the unit. Before use ensure there is a container in place.

## **Cleaning & Maintenance**

- Before cleaning disconnect the veg prep from the electricity supply
- Be very careful when touching the blades They are extremely sharp
- · Clean the product with warm soapy water
- DO NOT submerge the veg prep machine in water or use water sprays to clean it
- Always clean your Chefmaster Veg Prep Machine daily

#### **Troubleshooting**

Fault	Possible Cause	Solution
The power indicator light is not on	The unit is not switched on	Check the unit is plugged in and switc hed on
	The plug or lead are damaged	Contact your Chefmaster distributor
	The fuse has blown	Replace the fuse
The white light is on but	Safety switches	Ensure that the tip of the unit
the unit is not working		is locked in place

#### Transportation and Storage

Please handle your veg prep machine with care to prevent any damage to the unit and internal parts. The veg prep machine should be stored somewhere which is ventilation and non-corrosive gas. Do not store any flammable objects near the equipment.

#### **Technical Information**

HEB083 Vegetable Preparation Machine Voltage ~230v 50/60Hz Power 550watt Weight 22.5kg Dimensions 622 x 247 x 507mm

- Chefmaster Vegetable Preparation Machines are supplied with a 3 pin plug and lead with a 13 amp fuse
- · Appliance must be earthed
- If in doubt contact a qualified electrician or your Chefmaster distributor

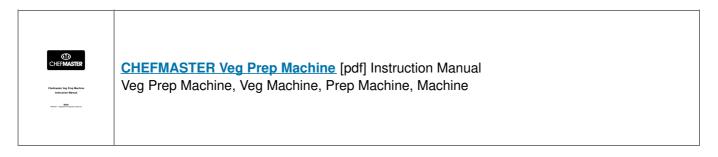
#### **Disposal**

Under WEEE regulations this product must not be disposed of as household waste. To prevent damage to the environment and humans this product must be disposed of in an approved and environmentally friendly recycling process. For more information on how to dispose of this correctly please contact your Chefmaster distributor or local authority responsible for waste disposal.

#### Compliance

All Chefmaster parts and products have under gone a stringent testing process to ensure that comply with all European standards and specifications. All Chefmaster products carry the CE approval symbol.

## **Documents / Resources**



Manuals+,