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# AUTOMATIC VEGETABLE SLICER



**USER MANUAL**

Model no.: KC20

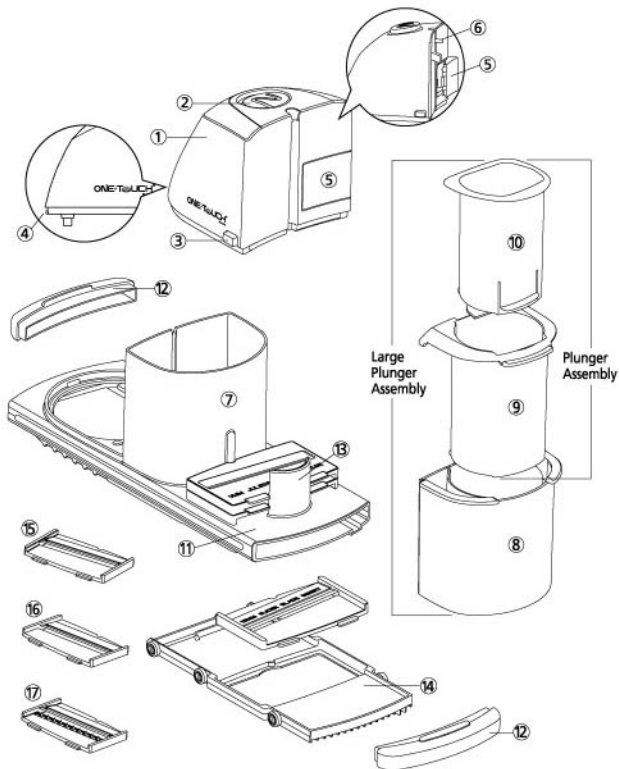
## **IMPORTANT SAFETY INSTRUCTIONS**

- Read all instructions carefully before using your Vegetable Slicer.
- Close supervision is necessary when used by or near children.
- Do not operate while under the influence of alcohol or other substances that affect your reaction time or perception.
- This Vegetable Slicer is intended for household use only. Do not use the Vegetable Slicer for other than intended use.
- This Vegetable Slicer can be used for vegetables only. Do not use for other foods like meat, ham, sausage, cheese, ice, dry, frozen or hard foods.
- This Vegetable Slicer is not suitable for cutting vegetables / fruits with hard seeds and soft vegetables / fruits like tomatoes.
- Keep hands and utensils out of Hopper while slicing to reduce the risk of severe injury to persons or damage to the product.
- Never put your hand inside the Hopper with the Power Head in place. Always use Plungers to press the vegetables through the Hopper.
- Avoid contact with moving parts. Keep hands, hair, jewelry, clothing etc away from moving parts during operation to prevent injury, and/or damage to the Vegetable Slicer.
- There is functional sharp edge on the blade, and should be handled carefully especially when inserting on or removing the blades, clearing trapped food and cleaning.
- The Vegetable Slicer should always be attended all times when the unit is in operation.
- Always operate the Vegetable Slicer on a bowl or container.
- Do not operate the product after malfunctions, or after a fall or other damage occurs.
- Do not attempt to press the Plunger Detect Switch with any item other than the Plunger Assembly. Breakdown or serious personal injury may occur.
- Do not move unit during operation. Injury and/or damage may occur.
- Do not operate the product with wet hands.
- Always remove the Power Head from the Chassis before changing blade, clearing trapping foods or cleaning the product.
- Do not use abrasive materials for cleaning.
- Always replace all batteries at once and never mix old and new batteries or batteries of different types.
- Do not use outdoors.

## **SAVE THESE INSTRUCTIONS**

Read the following instructions before using for the first time.

## Parts



- 1. Power Head
- 2. Start Button
- 3. Power Head Release Button
- 4. Power Head Locking Tab
- 5. Battery Door
- 6. Plunger Detect Switch

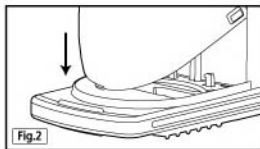
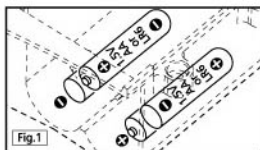
- 7. Hopper
- 8. Large Plunger
- 9. Small Plunger
- 10. Stock Plunger
- 11. Chasis
- 12. End Cap

- 13. Blade Holder
- 14. Cutter Plate
- 15. 3mm Blade
- 16. 1.5mm Blade
- 17. 3mm Julienne Blade

## Getting Started

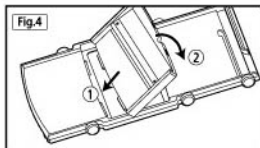
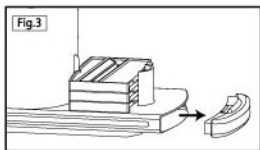
### BATTERY INSTALLATION

1. Remove all Plungers.
2. Press the Power Head Release Button and remove the Power Head.
3. Slide open the battery door, remove and install 4 AA alkaline or rechargeable batteries into the battery compartment according to polarity (+/-) instruction (Fig.1).
4. Replace the battery door.
5. To lock the Power Head back onto the chassis, introduce the round end first and engage the Locking Tab first (Fig.2).
6. Press the Power Head down and make sure that the Power Head is attached properly.



### CHANGING BLADE

1. Remove all Plungers.
2. Press the Power Head Release Button and remove the Power Head.
3. Remove the End Cap near the blade holder and take out the Cutter Plate (Fig.3).
4. Place the Blade on the Cutter Plate (Fig.4).
5. Insert the Cutter Plate back into the Chassis and close it by replacing the End Cap.
6. To lock the Power Head back onto the chassis, introduce the round end first and engage the Locking Tab first (Fig.2).
7. Press the Power Head down and make sure that the Power Head is attached properly.



**NOTE:** To prevent accidental cuts from spare blade, always put the blades not in use, sharp edge down, into the Blade Holder.

### PLUNGER ASSEMBLY

1. Insert the Stock Plunger into the Small Plunger to become a Plunger Assembly (Fig.5).
2. Insert the Plunger Assembly into the Larger Plunger to become a Larger Plunger Assembly.

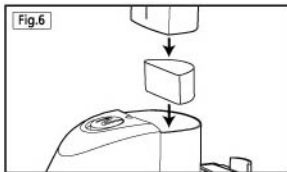
**NOTE:** Always engage the Stock Plunger into the Small Plunger during operation. Do not use them separately.



### OPERATING THE SLICER (For Large Vegetables like onion or bell peppers)

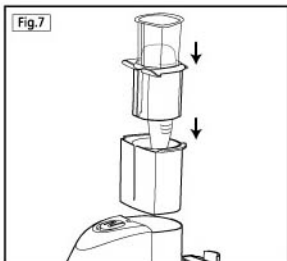
1. Remove Plungers and place the Vegetable Slicer on top of a bowl or other container.
2. Put the vegetables inside the Hopper.

3. Press the vegetables with the Large Plunger assembly (Fig.6).
4. Slide the Start Button to start.
5. When completed, slide the Start Button back to 'stop' position and remove the Plungers from the Hopper.



### **OPERATING THE SLICER** (For Narrow Vegetables like carrots or cucumbers)

1. Place the Vegetable Slicer on top of a bowl or other container.
2. With Start Button in OFF position, insert the Large Plunger into the Hopper.
3. Put the vegetables inside the Large Plunger (see Note 4).
4. Press the vegetables with the Plunger Assembly (Fig.7).
5. Slide the Start Button to start.
6. When completed, slide the Start Button back to 'stop' position and remove the Plungers from the Hopper.



#### **NOTE:**

1. Unit will only be activated by sliding the Start Button to 'on' position and at the same time inserting the Plunger Assembly.
2. Clean your Vegetable Slicer thoroughly before using for the first time and after each use.
3. All food slices better when it is fresh and firm.
4. If necessary, cut food so that it will fit easily and loosely into the plungers and within the maximum height of 150mm (6 inches).
5. Push food through the Hopper using even pressure on the Plunger.
6. Inspect the Hopper and Cutter Plate every 3 to 4 cycles and remove any trapped food from the Hopper and Cutter Plate before further use. Always remove the Power Head before inspecting and cleaning.


### **CLEANING AND STORAGE**

1. All parts, except the Power Head, are completely water and dishwasher safe.
2. Clean the Power Head by using a damp cloth. Never immerse the Power Head in water or any liquid.
3. For safety, remove blade from Cutter Plate during storage.
4. Store the unit with the plunger all the way down inside the Hopper.
5. Store the unit out of reach of children.
6. Always remove the batteries when storing the unit for a long period of time.

#### **NOTE:**

Plastic parts may become stained after processing certain foods such as carrots.  
Do not use abrasive materials for cleaning.

## Trouble Shooting

Problem	Solution
The Vegetable Slicer slows during cutting.	Reduce pressure on Plungers. <b>OR</b> Replace batteries.
The motor keeps running but the blade does not move.	Remove and reseal Power Head into Chassis <b>OR</b> Drive Peg is stuck (see below) - Clean the debris trapped around the drive peg.
	 <p>The diagram shows a top-down view of the vegetable slicer's chassis. A circular component, labeled 'Drive Peg', is located on the right side of the internal mechanism. A line points from the text 'Drive Peg' to this component.</p>

## Specification

Dimension: 280 x 100 x 109.5 mm (11 x 3.9 x 4.3 inches)

Storage Temperature: 10 to 40°C (50 to 104°F)

Battery: 4 x AA alkaline or rechargeable batteries

### Disposal

The packaging material can be recycled. Please dispose of it in an Environmentally friendly manner and take it to a recycling centre.



If you wish to dispose of this equipment at any point, please also do so in an environmentally friendly manner. It should not be disposed of alongside general household waste. Instead, please take it to recycling point for electrical goods. Your local council will be able to advise you further.

Batteries should not be thrown away in household waste. Please ensure that you always dispose of batteries and rechargeable batteries only when they are empty. Your local council will be able to advise you further.