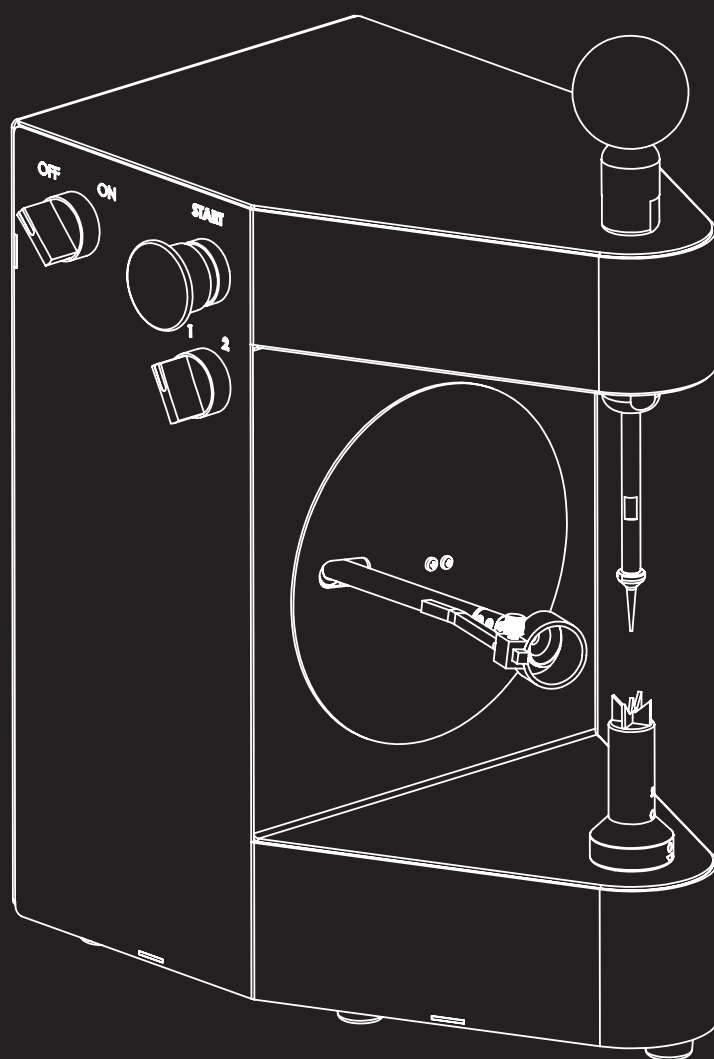


VEGETABLE & FRUIT PEELER

USER GUIDE



L2G

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1. INTRODUCTION

The Vegetable & Fruit Peeler; ensures time-saving and the most efficient way of peeling off the skins of vegetables and its primary intended use of fruits in places such as hotels, restaurants, fast food and catering companies etc. without using human force.

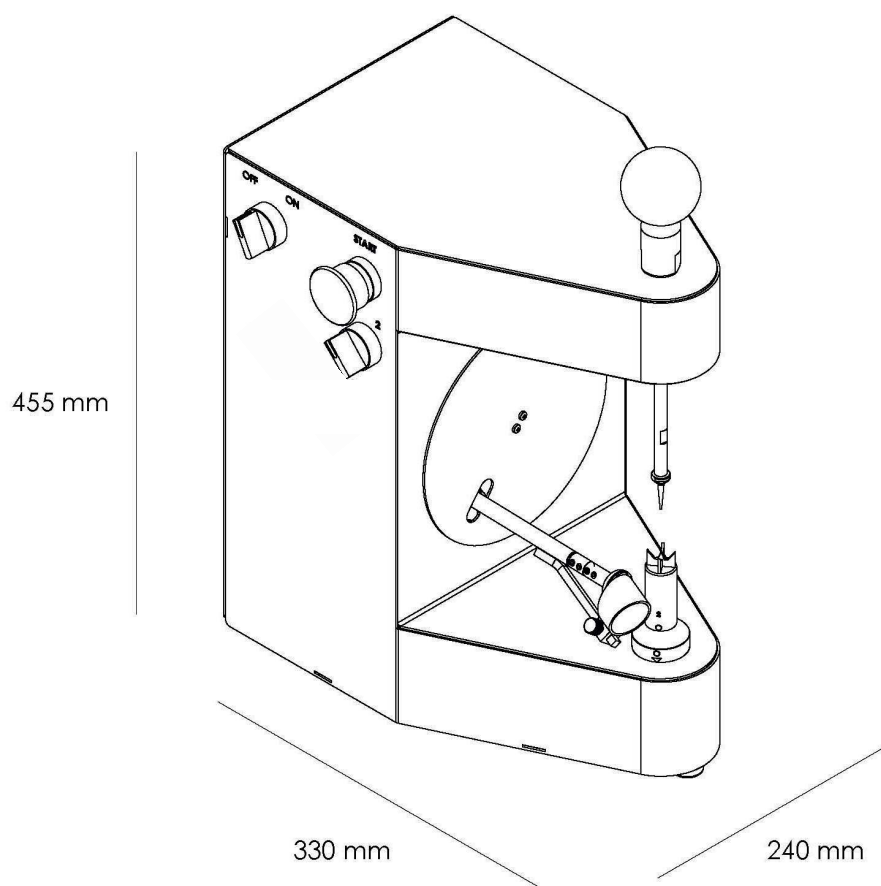
2. GENERAL INFORMATION

- First of all, thank you for choosing our company and your interest and trust in our products.
- Please read the instructions in this Manual carefully to get the best performance from your Product.
- Make sure those who will be using your Product know what's included in this Manual well before setting up your Product.
- Do not clean or perform any maintenance on the Product you bought before reading the Manual.
- Keep your Manual nearby your product to refer to it easily in any situation.
- The product box that you purchased includes;
 - 1 Peeler Machine,
 - 1 Plug-In Power Cable,
 - 1 User Manual,
 - 1 SM Bottom Holder.

NOTE: If any part is damaged or missing, please notify the supplier of the situation within 3 days.

Please do not hesitate to consult us for any problem regarding the use of your product. Our company greatly cares your comments, suggestions and criticism on our products.

3. TECHNICAL SPECIFICATIONS



Voltage	220-240V / 50-60 Hz
Ampere	2,9 A
Power	35 Watt
Protection Rating	IP X4
Dimensions	24x33x45,5 cm
Weight	11,3 kg
Peeling Thickness	1 – 5 mm
Capacity	8 pieces/min

4. INSTRUCTIONS FOR USE

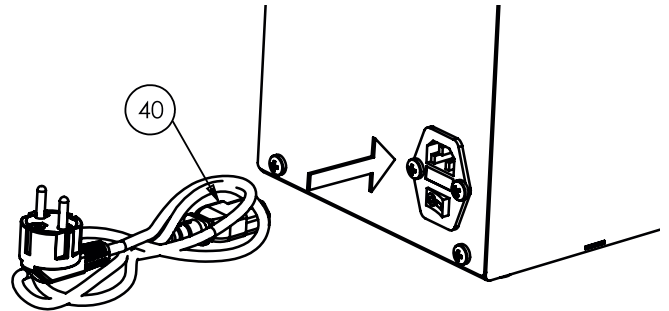
4.1 Preparation

Your Product will be delivered ready for use. Product is put and secured in a box tailored for the product. Open the box. You don't need to use any sharp object or knife. Take your Product out of the box and place it on the area you will use.

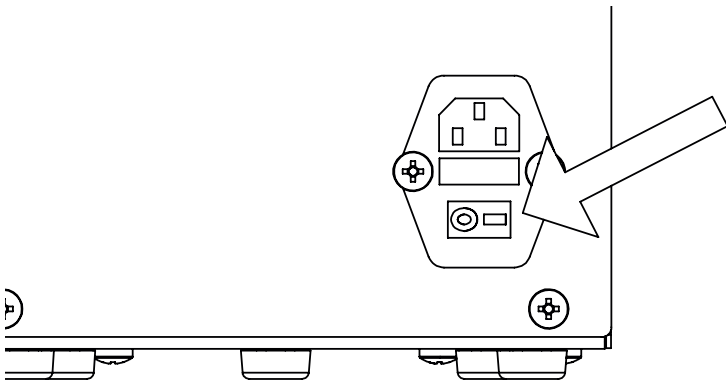
4.2 Operation

- Setup and first operation can be performed by the user.
- Place the Product on a flat and non-slippery surface.
- Make sure especially the parts of the Product which are SM Blade (17), SM Top Holder Edge (31), SM Thickness (Assembled) (97) and SM Bottom Holder (Assembled) (98) are clean as they will be in contact with fruit and vegetable, wipe them with a moist cloth if necessary.

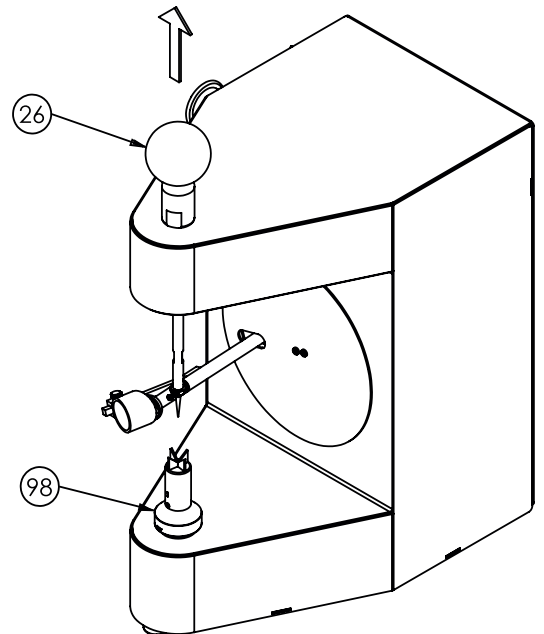
1. First, plug the Power Cable (40) to the Power Socket on the back of the machine in the arrow direction.



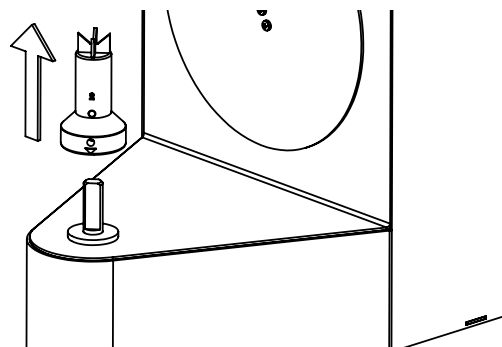
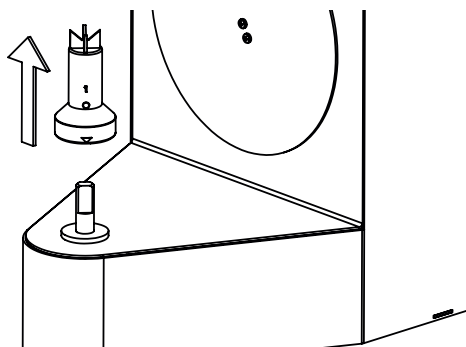
2. Take the switch on the back of the machine from "0" to "1".



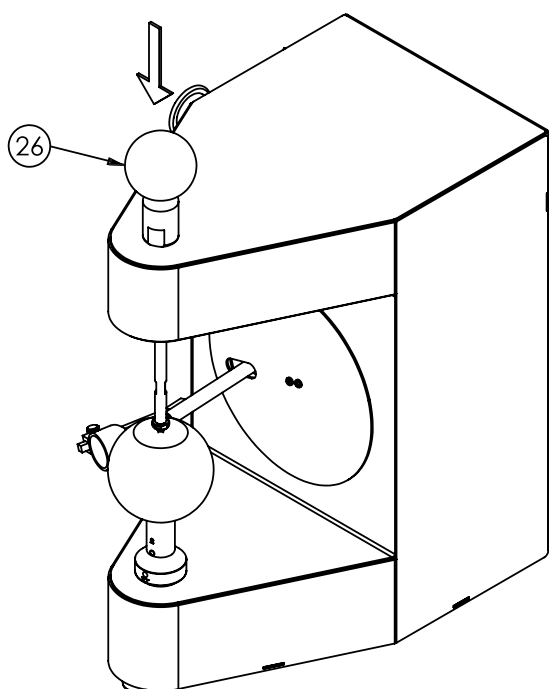
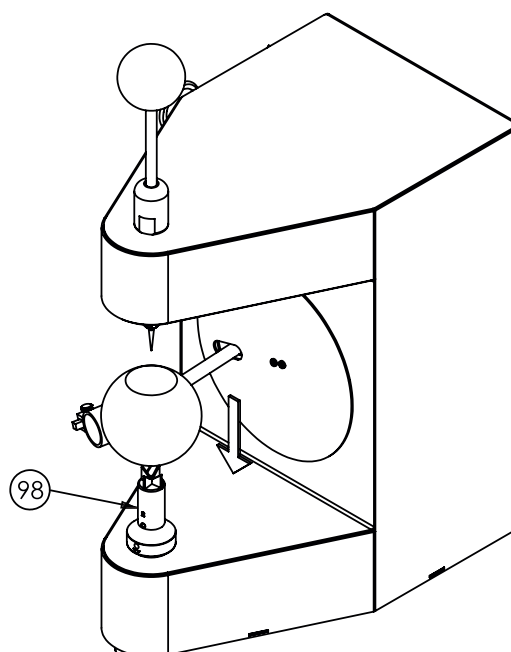
3. Lift the Arm Ball Knob (26) upwards in the arrow direction.



4. Position the SM Bottom Holder (98) on 1 or 2 according to the thickness of the peel of the fruit.

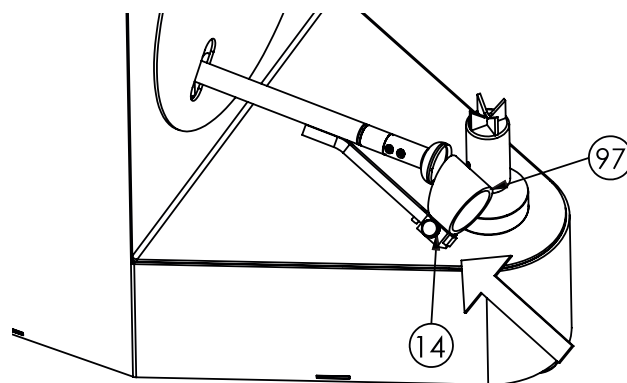


5. Settle the fruit you want to peel to the SM Bottom Holder (98) in the arrow direction.

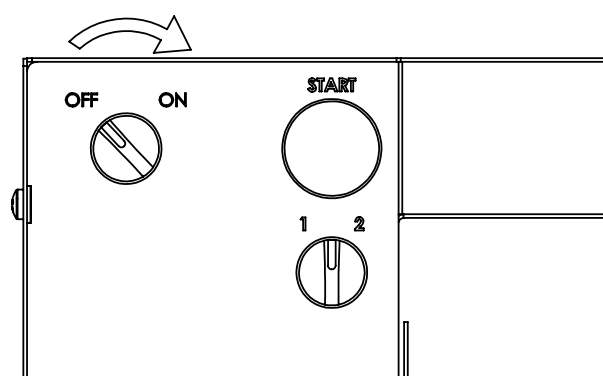


6. Lower the Arm Sphere Knob (26) downwards in the arrow direction and stab it to the fruit.

7. Adjust the SM Thickness (97) according to the peeling thickness you want, by moving it forward and backward then tighten the SM Thickness Bolt (14).



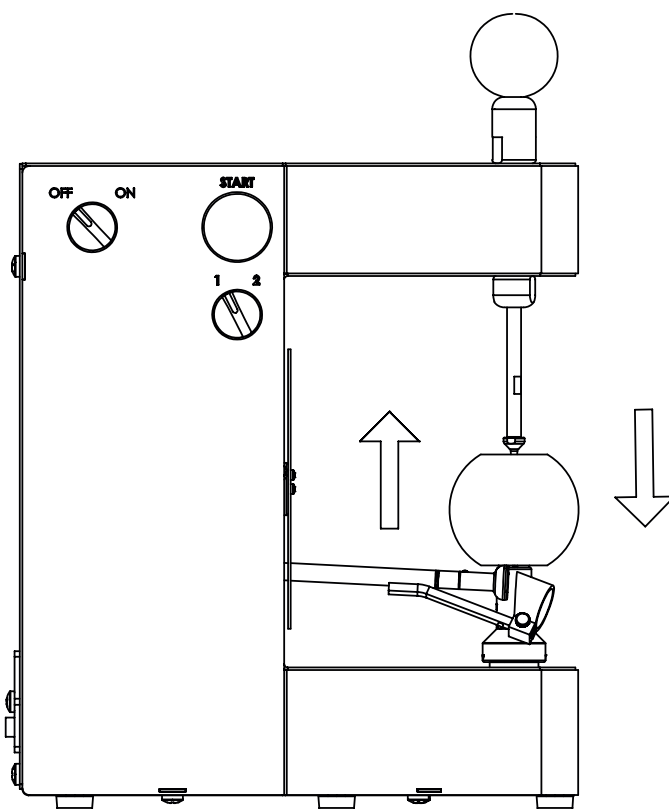
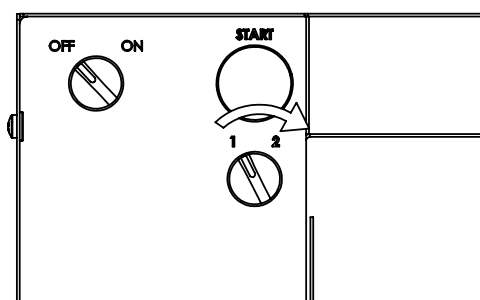
8. To operate the Peeler, turn the Switch in the arrow direction and take it from "Off" to "On" and make sure the green light on the Switch is lit up.



9. Positioning switch; Needs to be adjusted according to the peel thickness.

In position 1: Moves in one direction from bottom to top.

In position 2: Moves in two directions from bottom to top and top to bottom.



10. Press Start and perform peeling process.

4.3 Cleaning

- Make sure your Product is clean before first use.
 - In addition, follow the steps below to clean the machine during the day;
1. Take the Switch on the side of the Machine to "Off". **(Figure 1)**
 2. Take the Switch on the back of the Machine to "0". **(Figure 2)**
 3. Turn the Thickness Bearing Bolt (14) counter-clockwise and loosen it. **(Figure 3)**
 4. Pull the SM Thickness (97) in the arrow direction. **(Figure 3)**
 5. Pull the SM Bottom Holder (98) in the arrow direction. **(Figure 4)**
 6. Clean the machine's blade with a small brush.
- (Caution: Protect your hand from cuts because the blades are very sharp.)**
7. Wipe the machine body with a moist cloth.

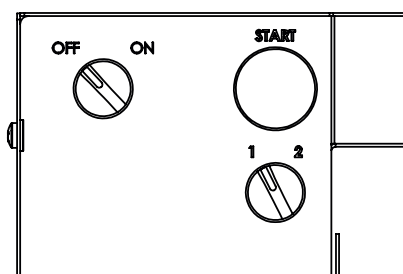


Figure 1

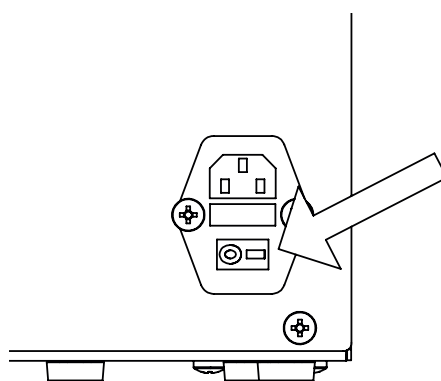


Figure 2

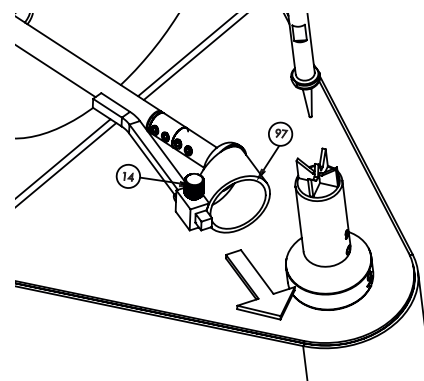


Figure 3

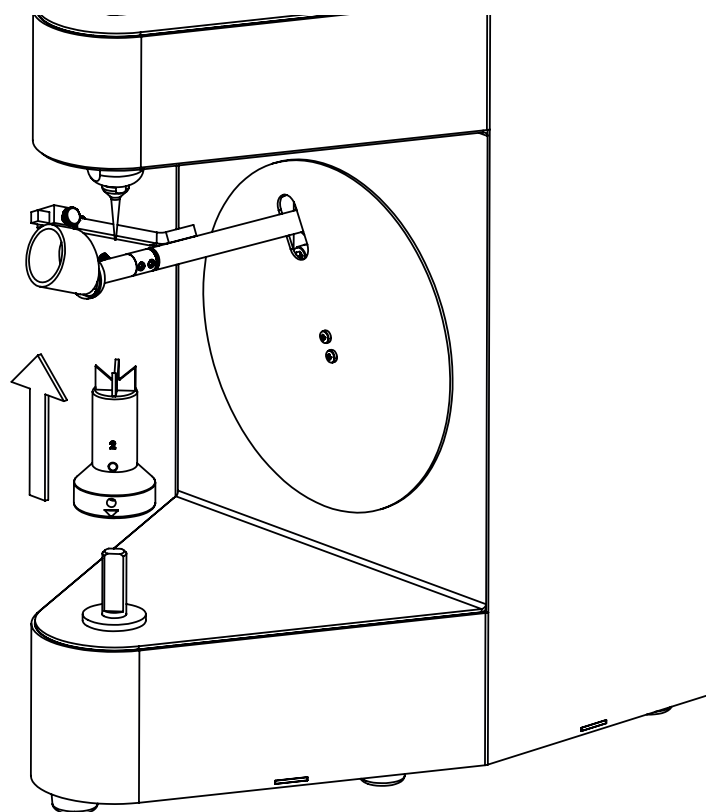


Figure 4

- Be sure to rinse the parts after washing with warm water or in the dishwasher.

4.4 PRACTICAL AND USEFUL INFORMATION

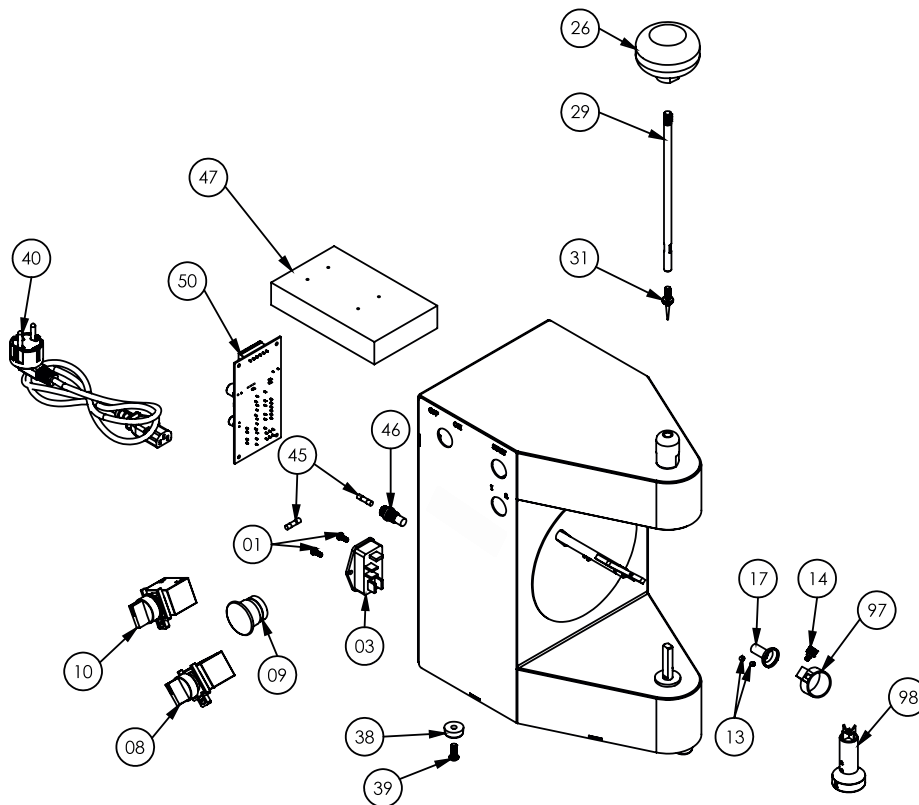
- Having fruits and vegetables with geometrically proper shapes will enhance the peeling quality.
- Be careful that the floor the machine will be put on is smooth and dry in order for the Machine's non-slip Rubber Feet hold on to the floor.

5. MAINTENANCE

Your device does not require any routine maintenance other than daily cleaning.

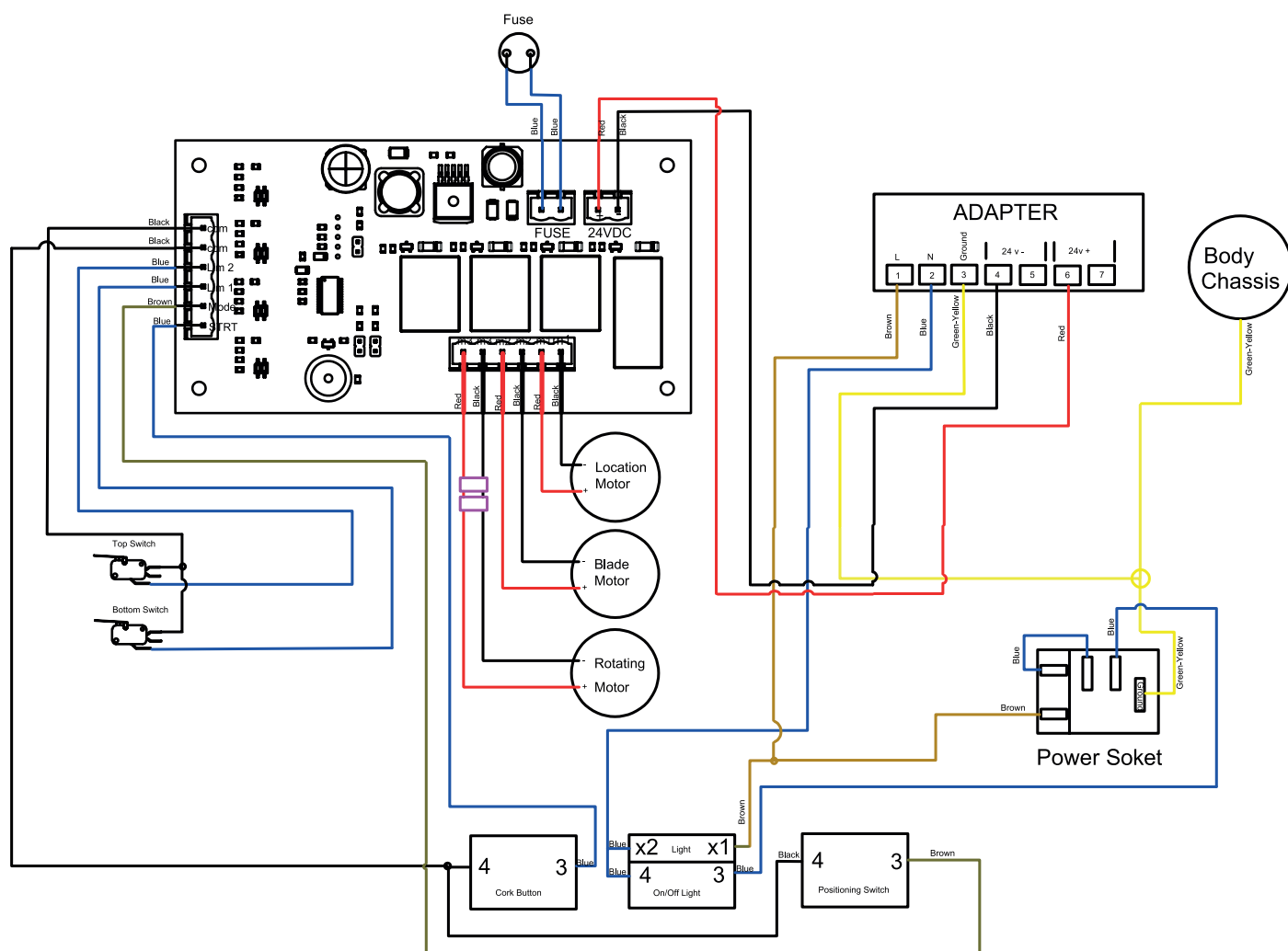
Warning: Our company recommends only the use of our company's spare parts for renewal and replacement purpose.

6. SPARE PARTS DRAWINGS AND LIST



Part No	Reference No	Part Name
01	60039	YSB M4x10 Bolt (Stainless)
03	55116	On-Off Power Socket
08	55151	SM 1-2 Positioning Switch
09	55153	SM Start Button
10	55152	SM On-Off Switch
13	60338	M4x4 Setscrew (Stainless)
14	70956	SM Thickness Bearing Bolt
17	70966	SM Blade
26	60058	SM Top Holder Handle
29	70963	SM Top Holder
31	70964	SM Top Holder Tip
38	72074	Rubber Foot (Small)
39	60200	Imbus Cambered M6x16 Bolt (Stainless)
40	55114	Power Cable with Plug
45	55161	5A Glass Fuse
46	55159	5x20 Fuse Holder
47	55160	220VAC-24VDC Transformer
50	55155	SM Electronic Card
97	76482	SM Thickness (Assembled)
98	76488	SM Bottom Holder (Assembled)

7. ELECTRICAL DIAGRAM



8. TROUBLE SHOOTING

Problem	Possible cause	Actions
Vegetable-Fruit not peeled appropriately.	SM Blade (17) may be deformed.	Call technical service.
	SM Thickness (97) may be deformed.	Call technical service.
	Fruit or vegetable may not be settled appropriately on the SM Bottom Holder.	Place the fruit or the vegetable by centering on the SM Bottom Holder.
Machine not working.	Machine is not on	Take it to on.
	No voltage	Check the Socket.
	Malfunction in On/off Button	Call technical service.
	Malfunction in circuits	
	Power Socket Fuse may be blown.	Change the Fuse.
	Power Socket Fuse may be blown.	
Peeling Blade not rotating	Motor may be broken.	Call technical service.
Fruit not rotating		
Blade not working up and down		