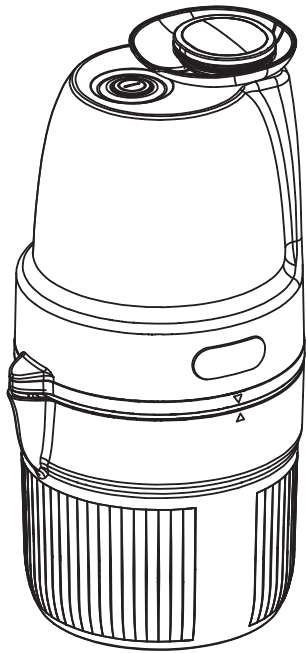


210mm

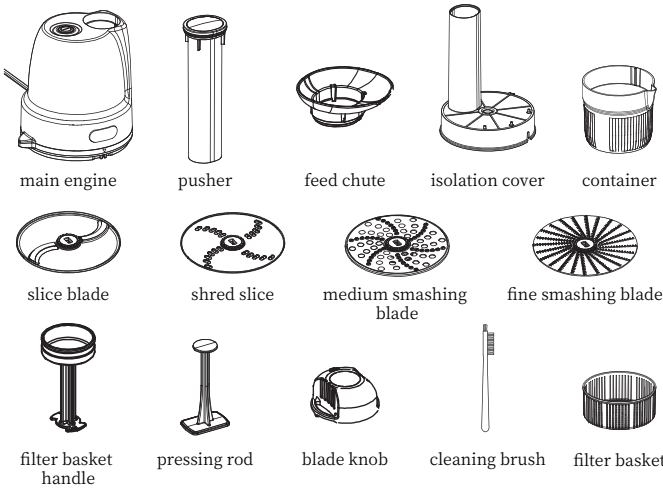
# Electric Smasher Instruction Manual



⚠ Do not wash the main engine with water

Please read the instructions carefully before use

## Product list



## Initial Use and Maintenance

### Open and Inspection:

1. Open the box, check whether all parts are complete, according to the above product list.
2. Check all parts if damage or defects to ensure safe use.

### Cleaning method:

1. Before initial use, remove all detachable parts, wash with warm water and a little neutral detergent. (Do not wash the main engine with water, wipe with soft cloth.)
2. After using the product, it should be cleaned in time.
3. Each blade can be cleaned with brush to ensure that the holes unobstructed, preventing any blockage that may affect the cutting performance.

### Assembling the product:

1. Follow the instructions to assemble all above product list.
2. Ensured that all parts are securely installed:
  - (a) Put the blade and blade knob on the center axis in turn. Rotate the blade knob from unlock to lock.
  - (b) Align the triangle marks on the main engine and the container.

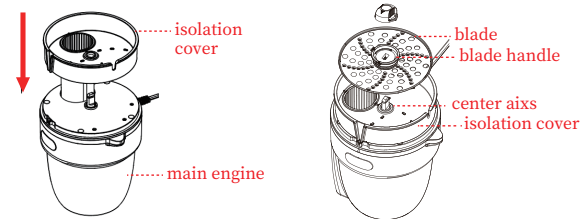
### Check the power supply:

1. Plug in the power supply and make sure that the power supply voltage is the same as the voltage labeled on the product.
2. Turn on the product and test it to make sure that it operates normally without abnormal noise or vibration.
3. Avoid prolonged continuous use to prevent the motor from overheating. After each use, it is recommended to let the machine rest for 10-15 minutes.
4. Regularly check the power cord and plug, if found damaged, replace or repair in time.

### First time cutting ingredients:

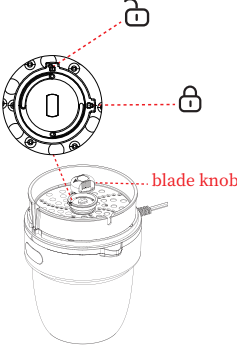
1. Prepare the required ingredients, wash and cut them into appropriate sizes; Make sure the size of ingredients is suitable for the feed port to avoid getting stuck.
2. Select the appropriate blade and start the product.
3. Observe the operation of the product, if any abnormality is found, stop using it immediately and check it.

## Installation for Use

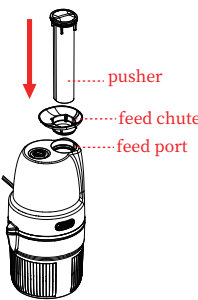


1. Invert the main engine and place the isolation cover over it.

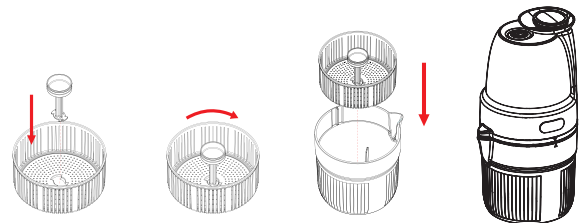
2. Install the required blade onto the central axis above the isolation cover. (The blade handle should face upwards)



3. Then align the center axis and install the blade knob, turning the triangular mark on the blade knob from the "unlock" to the "lock".



4. Place the assembled main engine upright and position it onto the container, aligning the triangle marks on both the main engine and container. Install the feed chute into the feed port and press it gently into place. Press the switch to start the machine. Put in the prepared ingredients and press them down with the pusher. (Note: Ensure that the ingredients are suitable for the feed port)



Using the filter basket  
If drier ingredients are desired, the filter basket can be used.

1. Before using the filter basket, attach the filter basket handle to the filter basket.
2. Place the assembled filter basket into the container.
3. After the machine processes the ingredients, the ingredients will fall into the filter basket, allowing excess water to drain and resulting in drier ingredients.
4. If the ingredients are not dry enough, you can further press them using the pressing rod.

(Note: Align the filter basket handle the slot at the bottom of the filter basket and rotate it clockwise until it locks in place.)

正面

285mm

The introduction of blade function



1.Shred blade:Suitable for shredding potatoes, carrots, into shreds.



2.Slice blade: Suitable for slicing green onions, peeled garlic,ginger, and cucumbers into slices.



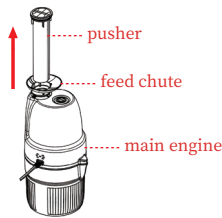
3.Fine smashing blade: Suitable for grinding potatoes/white radishes/ carrots/peeled garlic into fine paste.



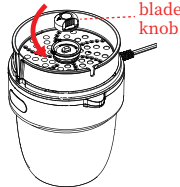
4.Medium smashing blade:Suitable for grinding potatoes/white radishes/ carrots/peeled garlic into coarse paste.

Disassembly and replacing blade method

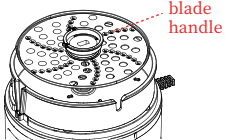
1.Disassembly Method



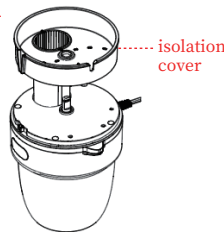
1.Remove the feed chute and pusher upward.



2.Remove the main engine and place it upside down on the table. Turn the blade knob to the "⌘"position and remove the blade knob.



3.Hold the blade handle and lift it upwards to remove the blade (be careful with your fingers, as the blade is sharp).



4.Take out the isolation cover upwards.

2.Replacing blade:

Place the main engine upside down on the table and rotate the blade knob to the unlocked position. Remove the blade knob, take out the blade, replace it with other blades, and then tighten it with the blade knob. (Be careful with your fingers and pay attention to the sharpness of the blade.)

Product Parameter

Product name: Electric smasher      Rated voltage: 220~240V  
Product model: MDN1                      Rated power: 200W  
Product size: 150X139X287mm      Rated frequency: 50Hz~60Hz  
Product weight: 1900g  
Fujian Meizhikou Technology Co., Ltd.  
Add: #7 plant, #28 nanjingxi Road, Nanyu Town, Minhou County, Fuzhou, Fujian, China. Website: <http://www.meizhikou.com>

Attention

- Do not place the product in a microwave for heating or in a refrigerator for freezing, as it may cause the product to crack.
- While the product is operating, strictly prohibit touching removable parts such as the blade and main engine to avoid injury or damage to the product.
- Do not wash the main engine with water.Other parts can be cleaned with water up to a maximum of 70°C.
- This product is not suitable for the following individuals: those with sensory or psychological impairments, those lacking relevant experience or knowledge (including children), etc., unless they use this product under the supervision and guidance of a professional. Keep children supervised and ensure they do not play with this product.
- The product is strictly prohibited from being laid down or inverted, and do not scratch the product with sharp objects.
- It is strictly prohibited to dismantle the product shell without authorization to avoid possible damage or other hazards.
- It is strictly prohibited to dismantle, squeeze, puncture, or short-circuit this product arbitrarily, or to put it into water, fire, or expose it to temperatures above 60°C.
- Overloading the prodcut is strictly prohibited. It is recommended that the continuous working time of this product should not exceed 3 minutes. After 3 minutes of continuous work, allow a 5-minute rest before reuse. A cycle consists of 3 minutes of work followed by 5 minutes of rest. After 3 cycles of continuous work, let the product cool for 30 minutes before reusing it to ensure product longevity. Do not use steel wool, abrasive cleaners, or corrosive liquids (such as gasoline or acetone) to clean the product.
- It is strictly prohibited to perform high-temperature sterilization on any part of this product.
- After using the product or before cleaning,promptly unplug the power plug from the socket to prevent electric shock.
- If the power cord is damaged, to avoid danger, must be manufactured or other maintenance department or similar professionals to replace, do not disassemble for maintenance to avoid danger.
- This product cannot be used to process excessively hard ingredients ( such as frozen ingredients and similar materials ) or meat, etc.
- Do not use steel wool, abrasive cleaners or corrosive liquids (such as gasoline or acetone) to clean the product.
- This product is only suitable for personal or household use.

Warm tips

- Please do not operate product with wet hands, and ensure that the operating environment is dry.
- When the product is working, do not shake or pick up the product, in order to avoid shaking or dumping the product which may cause potential safety hazards.
- The blade is very sharp, when remove the blade, do not contact with the blade directly to avoid injury.
- Please pay attention to the status of the machine at any time during operation, if there is any abnormal sound or vibration, immediately stop using and check the reason.
- When the product is working, please place the product on a smooth countertop, to ensure stability and prevent accidental dumping .
- For larger ingredients, such as potatoes and white radishes, please cut them into sizes suitable for the feed port to avoid getting stuck. Do not exceed the maximum limit on the container. When the ingredients are close to the limit, please turn off the machine in time and clean the ingredients.
- When using the product, the pusher should be used to press and fix the ingredients. Each pressing should control the force to prevent the main engine from overloading and the blade from deforming.

Fault and Treatment

| If you experience any of the following fault during the use of the product,please check and deal with them according to the following table. |                                                            |                                                                                                                                                                                                                                                 |
|----------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Problems                                                                                                                                     | Cause                                                      | Treatment                                                                                                                                                                                                                                       |
| Power on, does not work after starting                                                                                                       | Poor contact between power plug and socket                 | 1. Re-plug the power cord<br>2. Replace the power socket and try again.                                                                                                                                                                         |
| Suddenly stopped in operation                                                                                                                | Excessive amount of ingredients/too long use time          | Disconnect the power to take out the excess and try again/or stop using the product, and let the product cool down for 20-30 minutes before using it again.                                                                                     |
| abnormal noise                                                                                                                               | The motor or reduction gear inside the machine is damaged. | Contact the after-sales service department of our company.                                                                                                                                                                                      |
| Press the switch button and the product won't start                                                                                          | The accessories are not installed in place.                | Ensure that all accessories on the machine are properly, clean the food residue on the blade and on the container assembled and clean the food residue in the container to avoid the safety switch from being unable to trigger due to residue. |
| abnormal vibration during machine operation                                                                                                  | Food residue stuck on the blade                            | Press the switch to stop the machine, disconnect the power supply, take out the blade, and clean the food residue on the blade and container.                                                                                                   |

