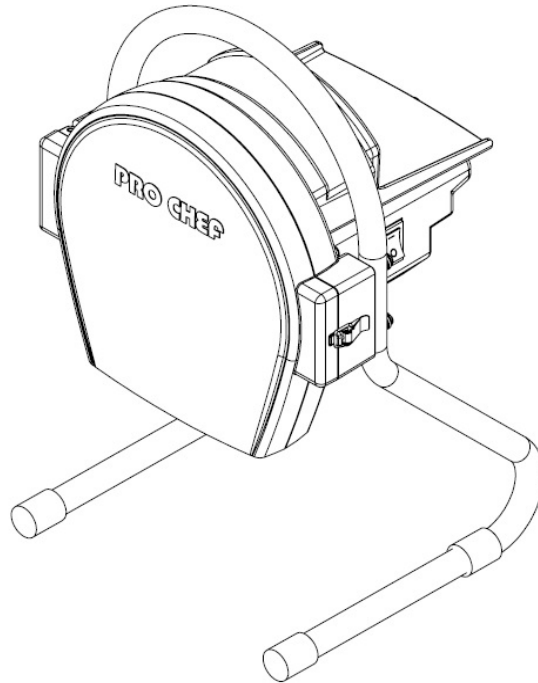


USER'S MANUAL



FOOD SLICER

MODEL SS-250F

Manufactured by:

CHUBU CORPORATION

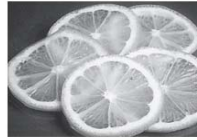
1533-1 Dogamine, Hagasaki, Kuwana, Mie, Japan.

SS-250F FOOD SLICER

■ Our PROCHEF SS-250F is an Electric Food Preparation equipment especially for slicing cabbage, carrots and many other vegetables.



Sliced Cabbage



*Thick-slicing
(Lemon)*



*Thin-slicing
(Potatoes)*

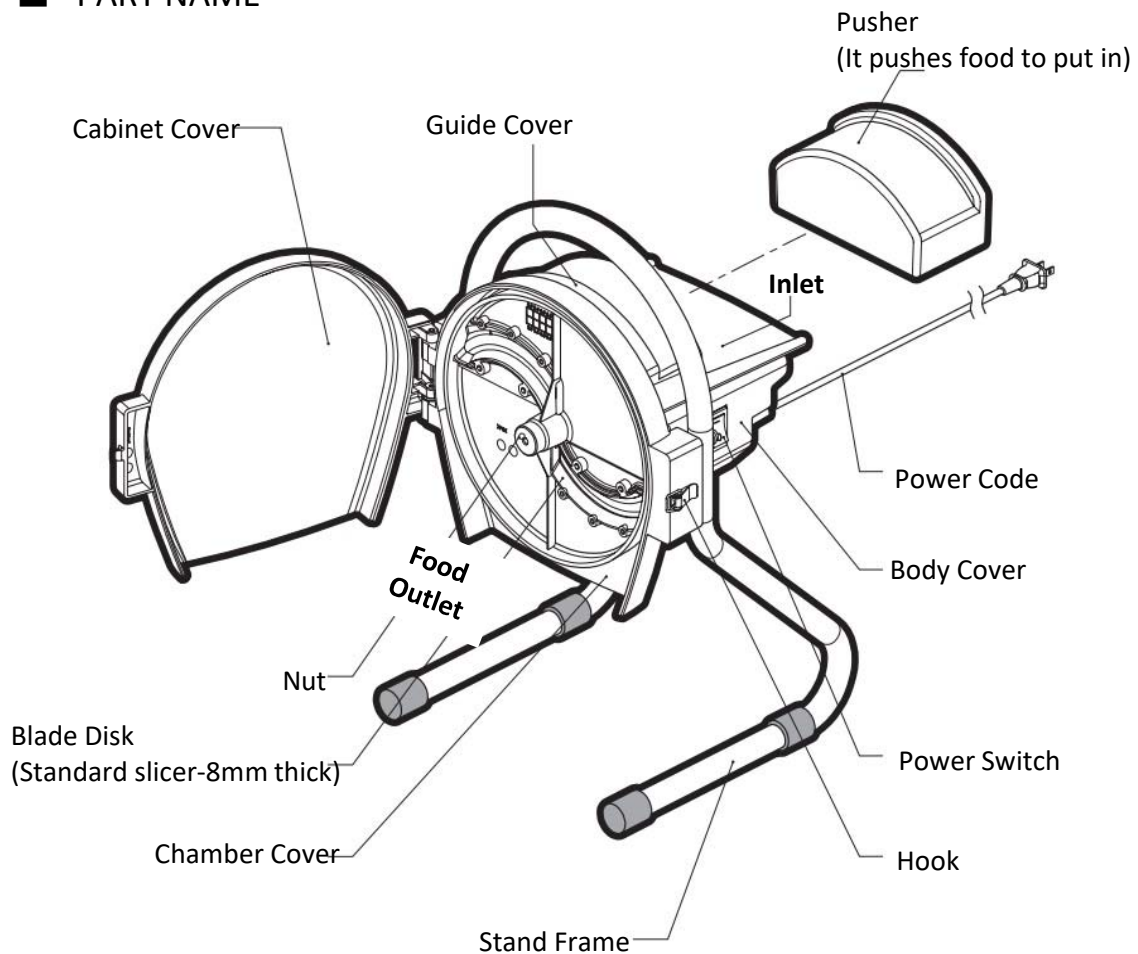


*Shredding
(Carrot)*






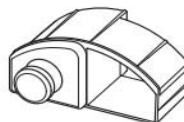


*Grating
(Japanese
Radish)*

■ PART NAME



■ Information of disc blade(optional goods)

	Slicer disc blades(2 blades) SS-0.5F(0.5mm thick)•SS-0.8F(0.8mm) SS-1.2F(1.2mm)•SS-1.5F(1.5mm)		Shredder disc blades SS-C1F(1.2 × 3.0mm)•SS-C2F(1.5 × 3.0mm) SS-C3F(2.0 × 4.0mm)
	Slicer disc blades(3 blades) SS-3B(0.8mm)		Grater disc blade SS-D1B
	For medium-thick cutting SS-2.0F(2.0mm)•SS-2.5F(2.5mm) SS-3.0F(3.0mm)		

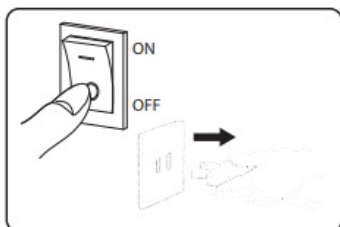
■ Attachment for grater
(with pusher)

● Required when using the grating disc.

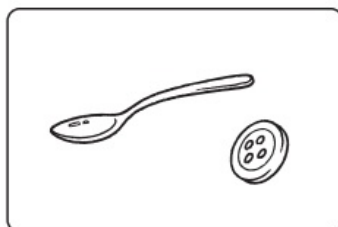
● Attach to Guide Cover.

■ Remarks: Protector

This machine is equipped with a Protector. When the motor is overloaded, the protector automatically stops operation to protect the motor. When the protector is activated(when the machine stops its operation), follow the instructions below.



1. Turn off the power switch and pull out the plug.



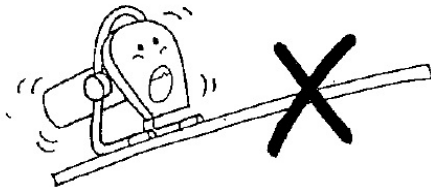
2. Remove the cause of the overload.



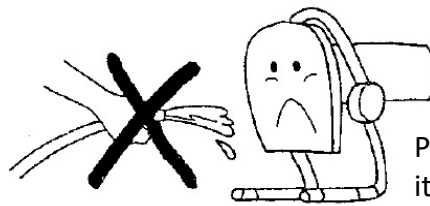
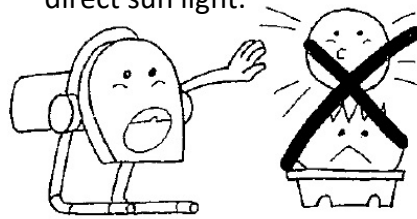
3. The protector will automatically restores its working in about 1 hour.

■ CAUTION

Please install the machine on a stable and horizontal place.



Please keep the machine away from high temperature and direct sun light.



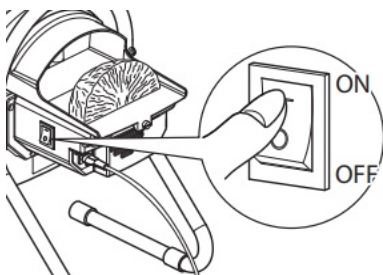
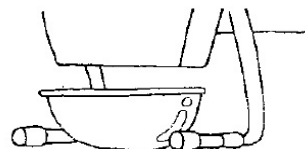
Please do never pour water over it or dip it in the water.

■ HOW TO USE

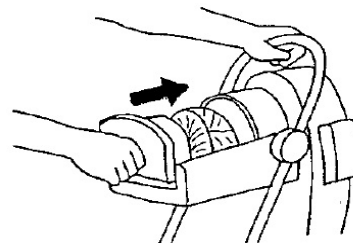
1. Prepare food. Cut the food in proper size so that it can be put into the inlet of the machine.



2. Prepare a bowl or tray beneath the outlet to receive the food.



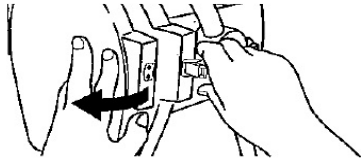
3. Wire the electricity and put on the power switch. It starts the motor and slicing.



4. Put the food into the inlet and push it inside to be proceeded.

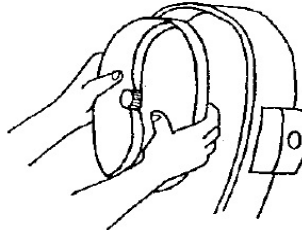
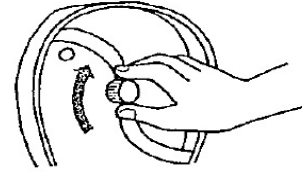
5. Put off the power switch after using.

■ HOW TO REPLACE THE BLADE DISCS



1. Pull out the plug, and unlock the hook and open the cover.

2. Turn the nut clockwise and take it off. And then remove the blade disc. Pay attention to the blade since it is sharp.



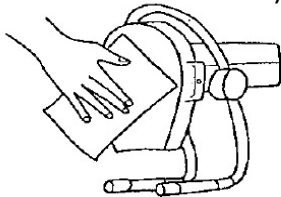
3. Install a new blade disc on to the machine in putting it through the shaft.

■ MAINTENANCE

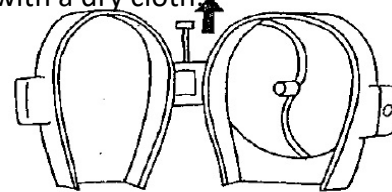
Pull out the plug before cleaning the machine or removal of blades, etc.



1. Clean the outside of the machine with a wet cloth. (The temperature of the cloth must be under 30°C)



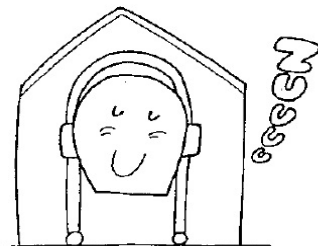
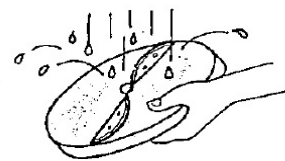
2. Pull out the pin at the hinge connecting the slicing cabinet and the cover. Then the cabinet cover can be taken off. Take out the stain on the cover with water. Wipe the water with a dry cloth.



3. Remove the guide cover by loosening a screw to fix it to the body. Clean the guide cover and wipe the water.



4. Remove the blade discs from the machine to wash and wipe the water.



5. Dry all the parts completely and assemble them again. Keep the machine away from the humidity.

■ SPECIFICATION

NAME	Electrical Vegetable Slicer
MODEL	SS250F
ELECTRICAL	220V, 1Ph., 50/60Hz.
RATED CONSUMPTION POWER	55/65W
RATED TIME	Continuous
NET WEIGHT	6 kgs
UNIT DIMENSIONS	316 x 297 x H515mm
SLICING CAPACITY	0.7/0.9kg/min (Cabbage 0.8mm 50/60Hz)
ACCESSORIES	Instruction manual and Pusher

CHUBU CORPORATION