

INSTRUCIUNI DE UTILIZARE MASINA ORIZONTALA UMPLUT CARNATI

Parti componente / Components



1. Surub fixare / Fastening screw
2. Maner actionare / Handle
3. Ax roata actionare / Gear wheel axis
4. Saiba / Washer
5. Surub / Screw
6. Disc cu garnitura siliconica / Silicone force disk
7. Rezervor / Barrel
8. Palnie umplere / Stuffing funnel
9. Clema / Clamp

Informatii / Informations

Capacitate / Capacity	3 Kg / 4 Kg
Material	Otel inox / Stainless steel 18/10
Diametru palnie umplere / Stuffing funnel diameters	15 / 19 / 22 / 25 mm
Termen garantie / Warranty period	5 ani / 5 years

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Stimate client,

Va multumim pentru achizitionarea acestui produs EVOTOOLS, fabricat conform celor mai inalte standarde de siguranta si de functionare.

Ati intrat in posesia unei masini de umplut carnati cu un aspect deosebit, eficienta ridicata si usor de exploatat.

Domeniu de utilizare

Aceasta masina permite umplerea rapida a carnatilor in conditii de igiena si siguranta. **NU ESTE PROIECTATA PENTRU UZ INDUSTRIAL.**

Pregatirea pentru punerea in functiune

Deschideti ambalajul si montati masina pe un blat de lucru plan prin strangerea suruburilor (1) din partea inferioara. Apoi montati manerul curbat (2) pe axul rotii dintate (4) , introduceti saiba si strangeti ansamblul cu surubul (3).

Alegeti palnia de umplere (7) cu diametrul dorit dintre cele 4 optiuni si montati-o prin insurubare in partea de jos a masinii.

Utilizare

Invertiti manerul curbat in sens invers acelor de ceasornic pana la ridicarea completa a discului din rezervorul (5), dupa care extrageti stiftul de siguranta si basculati rezervorul.

Introduceti in rezervor amestecul pentru umplut carnati, readuceti-l in pozitie orizontala si asigurati-l cu stiftul.

Masina este gata pentru utilizare si prin simpla rotire a manerului curbat in sensul acelor de ceasornic si carnatii dvs preferati sunt gata in cateva minute.

Curatare si intretinere

Curatare

Dupa utilizare spalati masina si palnia de umplere cu apa calda si detergent, apoi lasati-o la uscat pentru urmatoarea utilizare.

Intretinere

Produsul nostru a fost proiectat astfel incat sa poata fi utilizat pentru o perioada indelungata cu un minimum de intretinere.

Veti putea obtine intotdeauna o satisfactie maxima in timpul utilizarii respectand indicatiile de mai sus.

Garantie

Garantia acopera toate materialele componente si vicile de fabricatie cu exceptia, fara insa a fi limitate la:

- Componente sau accesorii uzate ca urmare a unei exploatari normale.
- Defecte cauzate de o exploatare intretinere, depozitare necorespunzatoare, modificari neautorizate asupra echipamentului, costul transportului.
- Pagube materiale si leziuni corporale rezultate in urma exploatarii necorespunzatoare a echipamentului.
- Deteriorari cauzate de lichide, patrundere excesiva de praf, distrugere intentionata , utilizare inadecvata (pentru scopuri in care acest echipament nu este proiectat), etc..

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Dear customer,

Thank you for buying this EVOTOOS product, manufactured according to the highest safety and performance standards.

You are in possession of an easy operating, practical home –use sausage stuffer with beautiful appearance and high efficiency.

Application

This home appliance is intended for personal use for stuffing sausages under health and safety conditions. IT IS NOT DESIGNED FOR PROFESSIONAL USE.

Assembly

Open package, find a suitable bench or table plate and put the machine on by clamping the plate. Twist the two screw (1) till the machine is fixed on table. Install the curve handle (2) onto the gear wheel axis (4), insert the washer then fix it by screwing on (3). Choose the stuffing funnel (7) with the suitable diameter from 4 options and install it onto the outlet at the bottom by turning right.

Operation

Turn the curve handle counter-clockwise to rewind the force disk out of barrel (5) and then remove the safety pin and lift the barrel. Input the marinated mince into the cask, move force disk back to the position of the cask. Lower the barrel into the horizontal position and finally insert the safety pin. The machine is now ready for use and simply by turning the curve handle clockwise, your lovely sausages are ready just in few minutes.

Cleaning and maintenance

Cleaning

Washing the machine and stuffing funnel with warm water and detergent and then dry it for the next use.

Maintenance

Our machines have been designed to operate over a long period of time with a minimum of maintenance. Continuous satisfactory operation depends upon proper machine care and regular cleaning.

Warranty

This warranty covers all material or production flaws excluding:

- Damage or defects resulting from maltreatment, accidents or alterations; nor the cost of transportation.
- We also disclaim all liability for any bodily injury resulting from inappropriate use of the tool.
- Definitely excluded from the warranty is damage resulting from fluid permeation, excessive dust penetration, intentional damage (on purpose or by gross carelessness), inappropriate usage (use for purposes for which the device is not suitable), incompetent usage (e.g. not following the instructions given in the manual), inexpert assembly,. This list is not exhaustive.