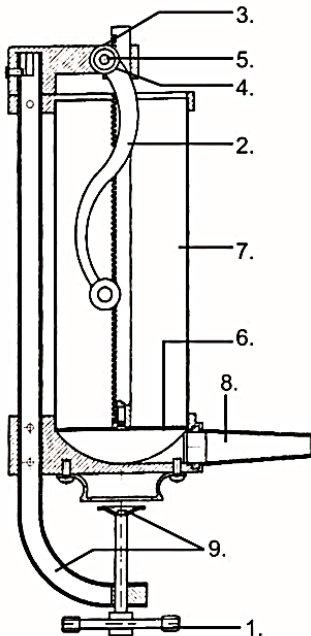


# INSTRUCTIUNI DE UTILIZARE MASINA VERTICALA UMPLUT CARNATI



## 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 / Force disk
7. Rezervor / Barrel
8. Palnie umplere / Stuffing funnel
9. Clema / Clamp

## Informatii / Informations

Capacitate / Capacity	2kg / 3 Kg
Material	Otel inox / Stainless steel 18/10
Diametru palnii 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 surubului (1) din partea inferioara. Apoi montati manerul curbat (2) pe axul rotii dintate (3) , introduceti saiba (4) si strangeti ansamblul cu surubul (5).

Alegeti palnia de umplere (8) 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 (6) din rezervorul (7), dupa care rotiti discul spre dreapta cu 90 grade.

Introduceti in rezervor amestecul pentru umplut carnati si rotiti inapoi discul.

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 screw (1) till the machine is fixed on table. Install the curve handle (2) onto the gear wheel axis (3), insert the washer (4) then fix it by screwing on (5). Choose the stuffing funnel (8) 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 (6) out of barrel (7) and then move towards right side for 90 degrees. Input the marinated mince into the barrel, move force disk back to the position of the cask. 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.