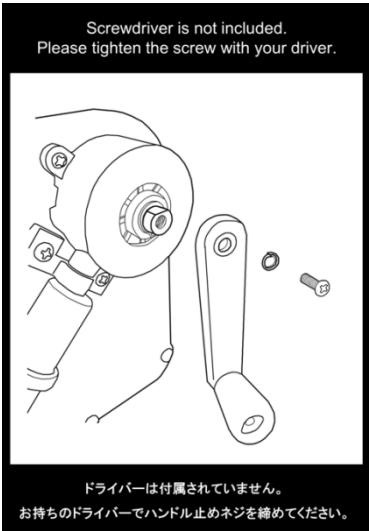


Operating Instructions

Please read these instructions before use.
Keep these instructions in a safe place for future reference.

TSUMATARO

Made in **Japan**



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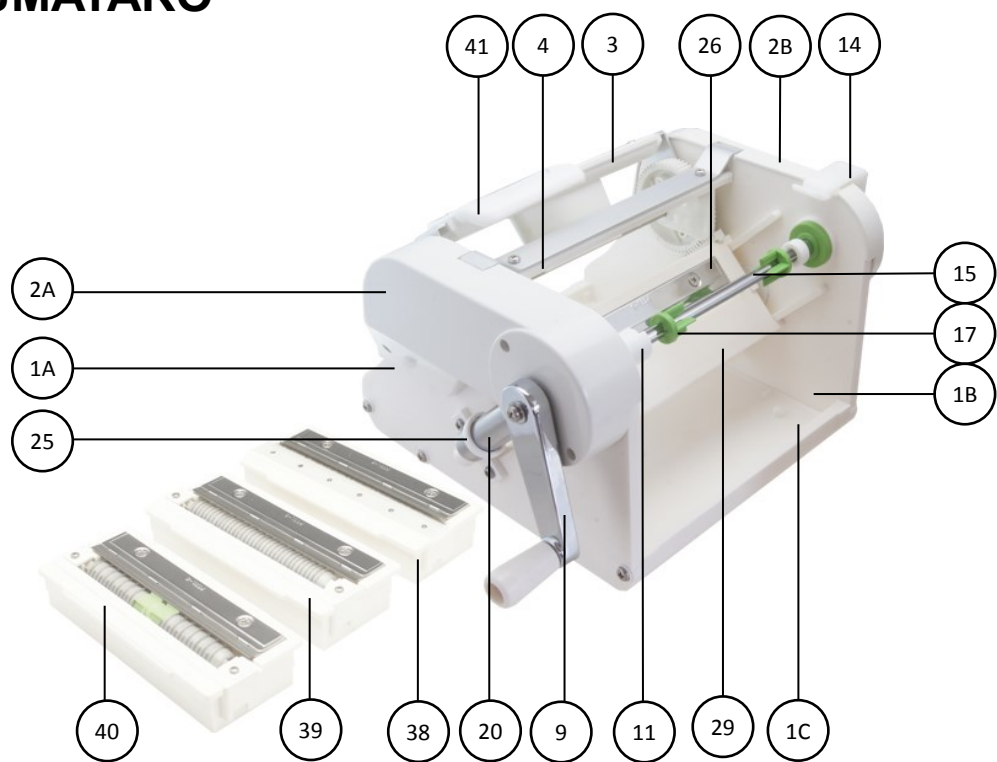
Specifications



Jan code	4963451 15000 6	4963451 15002 0	4963451 16000 5	4963451 17000 4
Description	Peel S Katsuramuki	Peel S Garnish & Katsuramuki	Nii Tsumasan	Tsumataro
				
Unit size	300x240x165mm	300x240x165mm	260x240x165mm	300x250x170mm
Weight	1.7kg	1.7kg	1.0kg	1.9kg
Maximum diameter 	100mm	100mm	100mm	100mm
Maximum width 	120mm	120mm	80mm	120mm
Thickness of Katsuramuki *1	about 0.5mm	about 0.5mm	The thickness can be changed in 4 levels. 0.8 1.0 1.2 1.4	about 0.5mm
Garnish size	-	about 0.8mm	about 0.8mm	about 0.8mm
Thickness of adjustment sheet *2	0.3mm	0.3mm	0.3mm	0.3mm
Method of fitting the materials	Pipe *3	Cross shaft	Cross shaft	Cross shaft
Sliding blade mechanism *4 	✓	✓	✓	✓
Adapter contained	Katsuramuki 	Katsuramuki 	Katsuramuki 	Katsuramuki 
		Garnish 	Garnish 	Garnish 
				Nageami *web cutting 
				Odoriami *web cutting with fish 
Daikon radish	✓	✓	✓	✓
Carrot	✓	✓	✓	✓
Potato	✓	✓	✓	✓
Cucumber	-	-	-	-

- *1 with out thickness adjustment sheet
- *2 you can use it up to 2 sheets.
- *3 Pipe stabilizer can not hold heavy load of the garnish. If you want to cut the garnish, you have to purchase 'Garnish cutting adapter set' and exchange the parts.
- *4 When you rotate the handle, the blade will slide left and right. It makes the surface shining.

TSUMATARO



	DESCRIPTION		DESCRIPTION
1	Body A B C	22	Bevel gear large
2	Cover A B	23	Bevel gear small
3	Sliding lever	25	Cam ring
4	Bar support	26	Flat blade
9	Handle	29	Katsuramuki adapter without flat blade
11	Spindle with shaft holder	38	Garnish adapter 0.8mm
14	Lock	39	Nageami adapter *web
15	Shaft with 2 pawls	40	Odoriami adapter *web and fish
17	Pawl	41	Grip of sliding lever
20	Cam		

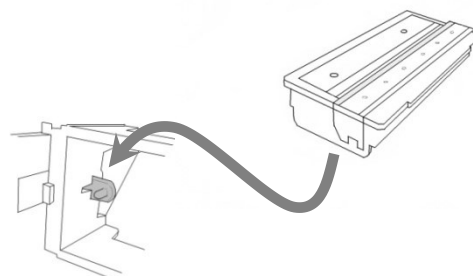
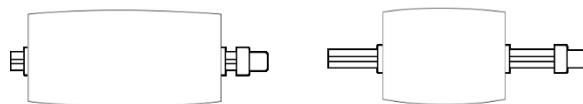
*Flat blade, Comb blade and Web blade are available to purchase separately

OPERATIONS

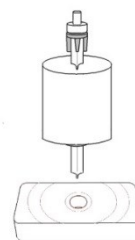
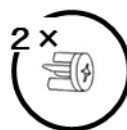
Please make the width of the radish rather short, until you get accustomed to using the machine.

1. Fit the adaptor in the sliding frame by joining the tip of the cam ring into the hole at the back of the adaptor.

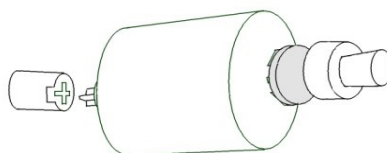
Please rotate the handle to check the adaptor move side to side smoothly.
The cum ring will be broke if you rotate the handle by force.



2. Insert the shaft and two pawls into the center of pre-cut daikon.



3. Set the tip of the shaft into the shaft holder at first, and slide the lock to hold the shaft.



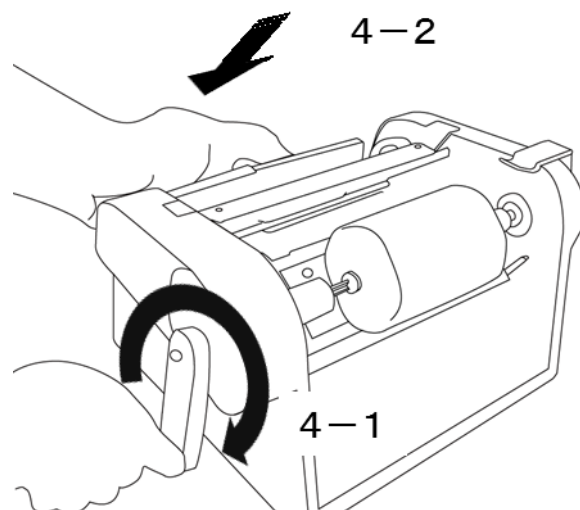
- 4-1. Rotate the handle clockwise.

Do not make contact with the surface of the daikon at this point.
The resistance can be increased.

2. Move the slide lever down and move the blade near to the daikon while rotating the handle.

3. Make contact lightly and cut without stopping the rotation of the handle.

Please make contact with the surface more or less stronger than Katsuramuki when using the Garnish or Web cutting adaptor.
Katsuramuki < Web < Garnish



5. Continue rotating the handle while you move the blade away from the surface of the daikon.

Cautions



Do not use for slicing meat.

Keep hands and arms away from the tip of the blade.

Do not use vegetable oil to lubricate. Vegetable oil will damage the plastics.

Please wash the slicer with water(or warm water) and dish liquid immediately after use.

Using the dishwasher would be the cause of changing the shape.

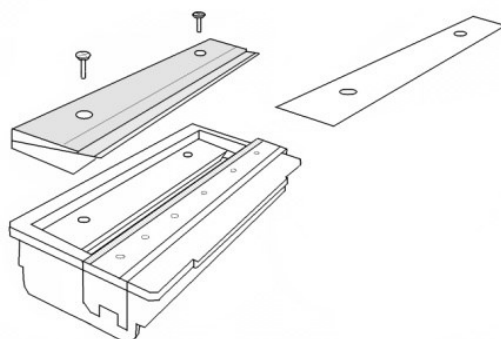
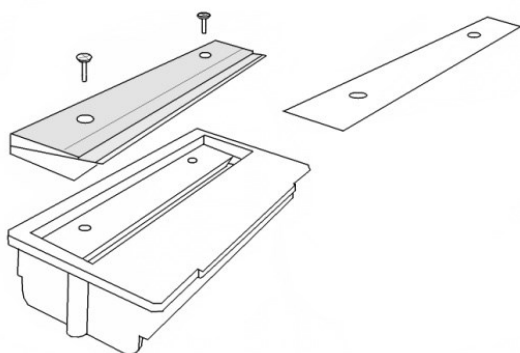
Please dispose all of sliced-vegetable if you found the chip of the blade.

Do not use a dull blade. Using dull blade would be the cause of shortening the life of the machine.

Maintenance

1. After use, Please wash the slicer with water and dish liquid immediately.
2. Dry it well in a airy place after washing. Please do not put it in the box while it is wet.
3. Keeping the sharpness of the blade can lead to extending the life of the machine.

We recommend you to have a new blade as a reserve.



1.KATSURAMUKI cannot be accomplished; the slice of radish is cut short.

In the middle of the cutting, if you stop the handle and separate the blade from the radish, there will be a ridge on the surface of the radish.

Please turn the handle throughout the cutting without pausing.

2.KATSURAMUKI produces “thick” slices of radish.

As vegetables have elasticity, the thickness of the slices depends on the quality of the vegetables and

the pressure put on the blade by the piece of vegetables. Please change the pressure or reduce the Thickness Adjusting Sheet.

3.The piece of radish has been split

(1)Please ease the pressure on the blade from the piece. If the pressure is too strong at the beginning

and at the end, the piece of radish may split.

(2)If the blade cannot slide due to the damage on the cam ring or the bevel gear, the resistance increases and the piece of vegetable may be easily split. Please make sure that the pawl (green) is installed in each end of the shaft.

4.The handle runs idly.

The handle, bevel gear or other parts are damaged or broken. Please request their repair.

5.The blade cannot slide.

This is due to the damages on the cam ring or the bevel gear.

Please request the change or repair of such parts.

6.Turning the handle becomes difficult because of heavier weight, when the blade is put on the material.

(1)If the material is hard, the resistance increases. Please reduce the width of the radish.

(2)Ease the pressure on the blade. Too much pressure induces the resistance.

7.After a change of the flat-blade, cutting becomes impossible.

This is due to the abrasion of Sliding Frame. Please request its repair.

8.Movement of Sliding Frame is not smooth.

This is due to the abrasion of Sliding Frame. Please request its repair.

9.Shaft cannot be inserted straight into the radish.

For a new user, it is better to start with a shorter piece of radish.

If the cross section of the radish is extremely bent it is difficult to insert the shaft smoothly into the radish.

10.Thick Cut Garnish

As vegetables have elasticity, the thickness of the cut may vary slightly depending on the quality of the vegetable and the pressure put on the blade by the vegetable.

Please change the pressure or use the Thickness Adjusting Sheet.

11.Garnish cannot be clearly cut.

Change the blade and try again. Radish with cavities in it may not be cut into Garnish.

Adjust by using the Thickness Adjusting Sheet (0.3mm/ 1sheet).

If the blade cannot slide due to the damages on the cam ring or bevel gear, clean cutting is difficult.

12.The blade touches the pawl (green) or shaft holder.

It indicates that part of the blade has risen from the correct position.

The reason for such a rise may be any of the following.

- (1) Too much cut material heaps up and makes the garnish adapter rise.
- (2) Too much pressure is put on the radish by the blade.
- (3) Continue rotating the handle, while the blade and the radish are separated.
- (4) Turning the handle too vigorously at the end of the cutting.

13.Web cutting comes Tagliatelle shapes (like a thick noodle)

This is due to pressure of making contact with vegetable.

If making contact is too lightly, the web blade do not eat into the vegetable enough.

Please try again after brushing the chips between the blades.



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