

Product description

This product is a kind of manual tool designed by using lever principle. When using, it needs to fix the machine on the worktable or other materials (a certain length of convenient moving board). If it is not fixed, it is necessary to stabilize the fuselage during use, otherwise the fuselage will tilt forward.

The machine is divided into: main body (A), short pulling plate (B), long supporting plate (C). As shown in Figure 1.

一、 Assembly (as shown in Figure 2)

Step 1: insert the handle into the black groove and tighten the side fixing screws. **NO.1**

Step 2: push the handle forward and the elbow fixing rod can be taken out. **NO.2**

Step 3: screw the fixing rod on the fuselage. When it can't be screwed, adjust the elbow to face forward, and then tighten the root nut. **NO.3**

Step 4: put the machine at a low place, hold the spring in hand, pull up, and hang the elbow. **NO.4&5**

Step 5: glue the machine base platform (d), place the long support plate (C) on the machine base platform according to the figure, press the handle down, let the pressure head press the long support plate (C), pause for a while, and wait for the glue to solidify. Pull the plate (B) and clamp it on the long carriage (C). **NO.6**

二、Use

1. Anti sticking treatment: put a plastic bag on the pressure head cover or put edible liquid oil on the back of the pressure head.

2. The prepared food materials need to be soft and have a sense of lubrication to be easy to press.

3. Put the ingredients on the pull plate (B), push them under the pressure head, press down the handle, and press them to the desired size.

三、 Adjust product thickness

There are two positioning screws on both sides of the spring. Adjust down to make the product thicker.

四. Precautions Reduce use in wet environment.

五. Other Frequently asked questions and answers .

1. The thickness of the dough is uneven: you can change the thicker side to another position and press it again.

2. The size of the dough is too small.: enough time is needed for the dough to be fermented in place, and then pressed. Or the dough surface should be smeared with edible liquid oil, which has a sense of lubrication and is easier to press.