



Upgrade · The Home Creator Way

PIZZA DOUGH PRESSER

MODEL:APD24-B

VEVOR Support Center



APD24-B

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This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.



Warning-To reduce the risk of injury, user must read instructions manual carefully.

IMPORTANT SAFEGUARDS

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1. The product complies with relevant standards and regulations. Installation of this device must comply with all applicable regulations, and it should only be operated in well-ventilated areas. Please read the user manual before installing and using this equipment.
2. This product is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
3. Children shall not play with the product
4. This product shall not be used by children. For safety reasons, keep children away from hot cookware and stovetops.
5. This product is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
6. Please properly keep product. Check whether the product is abnormal before use. If it is abnormal, please stop using it.
7. Please use the product according to the intended use, warn of potential injury from misuse.

Always follow basic safety precautions when using these devices.

These include:

1. The device should not be used with children. Children may encounter injury accidents. Therefore, this product should be placed in a position not touched by children.
2. For optimal operation and service life of the device, please follow the instructions.
3. Food acids will corrode the metal. Always clean this food preparation

equipment immediately after every use. To maintain the appearance and increase the service life, clean it daily.

4. Do not put these devices in a dishwasher or other automatic cleaning device for cleaning.

5. The use of accessories or modifications not provided by the manufacturer may cause hazards.

7. Before using this equipment for the first time, please remove all packaging and fixing materials according to the illustration and use them after installation.

6. These devices require regular lubrication. Wipe the guide rod with mineral oil, food-grade lubricant, or a towel when lubrication is needed. Do not lubricate with cooking oil or another grease. Otherwise, it will become viscous and affect the use.

SAVE THESE INSTRUCTIONS

I .Use

2. 1. The initial stroke of the pressure plate is 35mm. If the dough is too thick, please pre press the dough with your palm to less than 35mm before pressing the dough.

2. 2. Put the dough on the pulling plate (C), push it directly below the indenter and press down the handle.

2. 3. The prepared dough should be soft enough for pressing. Proof it for a long time and apply some edible oil to its surface, then it would be much easier to press. It is also recommended that wrap the pressure plate with a plastic bag or brush the back of the pressure head with oil.

II . Adjust the Thickness of the Product

At the top of the fuselage, there are two set screws on both sides of the spring, which can be adjusted up and down to limit the thickness of the product.

III. Precautions

It is not recommended to use in humid environment.

IV.Other

Frequently Asked Questions and Solutions

5.1. Dough cakes being uneven in thickness: You can change the thicker side to another position and press it again.

5.2. Dough cakes being not large enough: Enough time should be given to ferment the dough in place, and then you can press it effortlessly. Or you can brush the dough surface with edible oil, the lubrication of which will make it easier to press.

