



Green Lion

**6 IN 1 SALAD MAKER SLICING |
SHERDDING | CHOPPING**

SKU: GN6N1SLMKRBK

Model No: GL-SM41

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Product Overview

The Green Lion food processor is designed for quick and efficient food preparation, promoting a healthier lifestyle. It features stainless steel blades and food-grade materials, ensuring durability and safety. The processor offers multiple cutting options, including shredding, slicing, and dicing, making it versatile for various vegetables and ingredients. It is easy to clean and assemble with one-knob control for simple operation. Additionally, it has a safety-locked lid, a food pusher, and a one-meter power cord. The anti-slip base ensures stability during use, while the powerful 200W motor handles large prep volumes up to 900 ml.

Specifications

Model No	GL-SM41
Material	ABS
Blade Material	SUS430+SUS420
Rated Power	200W
Rated Voltage	220-240V
Rated Frequency	50/60Hz
RPM Range	480 RPM
Cutting Blade	6 Blades
Capacity	900 ml
Noise Level	<80 dB
Power Plug	BS Plug
Cord Length	1 m
Product Weight	1.62 kg
Product Dimensions	200*165*329 mm

Safety Precautions

Before using the appliance, please read the following instructions carefully to avoid injury or damage, and to ensure the best results. Keep this manual in a safe place for future reference. If you transfer this appliance to someone else, be sure to include this manual as well.

Warranty Disclaimer:

The warranty is void if damage occurs due to failure to follow the instructions in this manual. The manufacturer/importer is not responsible for any damage caused by failure to follow these instructions, negligence, or misuse.

General Instructions:

- 1. Keep the Manual Safe:** Always retain this manual for future reference.
- 2. Power Supply:** Ensure that the power supply used during operation matches the rated voltage and frequency indicated on the appliance.
- 3. Use the Correct Power Socket:** Only use a socket that matches the appliance's power requirements. Do not immerse the body of the appliance or its power cord in water.
- 4. Proper Handling:** This appliance is designed for home use and may not be suitable for commercial use. Follow the manufacturer's instructions carefully to ensure safe usage.
- 5. Condition of the Appliance:** If the appliance is damaged, do not use it. Instead, send it to an authorized service center for inspection or repair.
- 6. Power Cord Safety:** Ensure the power cord is not damaged. If the cord is damaged, replace it with one from a qualified professional.
- 7. Children's Safety:** Keep the appliance out of reach of children, as it can present electrical hazards. Children should never handle or be near the appliance when it is in operation.
- 8. Environmental Conditions:** Do not expose the appliance to direct sunlight, moisture, or extreme temperatures. Always store the appliance in a cool, dry place.

9. Ensure the Appliance is Turned Off: Before disassembling or cleaning, ensure that the appliance is turned off and unplugged from the power source.

10. Proper Handling of Components: Avoid overloading the appliance. Only use it as intended to prevent overheating or motor damage.

Safety Precautions During Operation:

11. Correct Power Cord Usage: Never allow the power cord to drag across a table or come into contact with sharp objects or hot surfaces.

12. Avoid Overheating: The appliance should not be used for extended periods of time without breaks. Allow it to cool before reusing it to avoid overheating.

13. Supervision Required: When children or inexperienced users are involved, ensure that they are supervised by an adult who understands the proper operation and safety protocols.

14. Avoid Overloading the Appliance: Do not overfill or force the appliance to operate beyond its intended capacity.

15. Turning Off the Appliance: Always disconnect the appliance from the power source when not in use to avoid unnecessary power consumption and potential safety risks.

16. Feeding and Cleaning: When using the appliance for feeding purposes or cleaning, do not place your hands or other objects in the feeding part unless the appliance is turned off.

17. Proper Cleaning: Always ensure the appliance is clean and free of food residue before reassembling and using it again.

Maintenance and Cleaning Instructions:

18. Routine Cleaning: Regularly clean the appliance to maintain its functionality and prevent food residue buildup. Follow the cleaning instructions provided in the manual.

19. Disconnecting Power: Always disconnect the appliance from the power supply before performing any disassembly, cleaning, or maintenance.

20. Post-Cleaning Inspection:

After cleaning, ensure that all parts are dry and correctly reassembled before use.

Safety Features and Additional Considerations:

21. Motor Maintenance: Before disassembling or cleaning, make sure the appliance is powered off and the motor is completely stopped.

22. Safety of Accessories: When changing accessories or parts of the appliance, follow the manufacturer's instructions carefully to avoid accidents or damage.

23. Supervision for Children: Always supervise children when they are near the appliance, especially during use or cleaning.

24. For Persons with Special Needs: If the user is a person with special needs, caregivers should supervise the use of the appliance to prevent misuse or injury.

25. End-of-Use Procedures: Turn Off the Appliance Before Storing: Always ensure the appliance is turned off and the power cord is disconnected before storing.

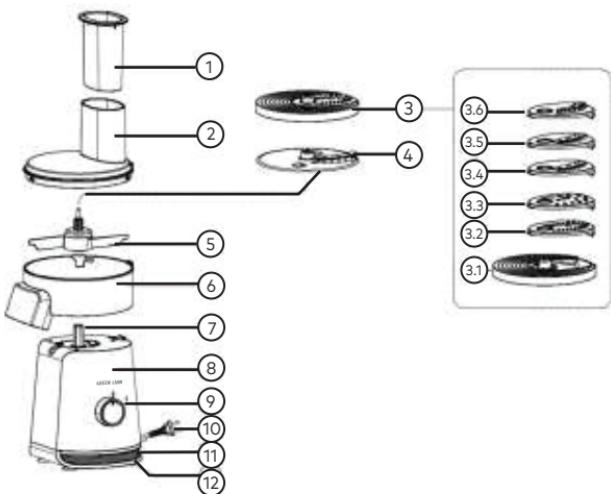
26. Disassemble Safely: When dismantling, ensure that all parts are removed in the proper order and handled with care to prevent damage or injury.

Final Safety Checks:

27. Check Before Reassembly: Before reassembling, verify that all parts are securely positioned and that the appliance is free from damage.

28. Regular Inspections: Periodically check the appliance and accessories for wear or damage to prevent malfunction or unsafe operation.

Product Design



1. Pusher

2. Lid

3. Cutting disc assembly

4. French fries disc (coarse)

5. Pusher blade

6. Processor bowl

7. Rotating shaft

8. Main body

9. Knob

10. Power cord

11. Bottom cover

12. Anti-slip feet

3.1 Disc holder

3.2 SS Shredder disc (fine)

3.3 SS Shredder disc (coarse)

SS Slicer disc (thin)

3.5 SS Slicer disc (thick)

3.6 SS Chipping disc (fine)

Vegetable Slicer Operation Instructions

1. Assembly of the Cutting Plate Assembly:

Depending on your needs, you can choose from a variety of cutting discs, including the fine shredder disc, coarse shredder disc, thin slicer disc, thick slicer disc, fine French fries disc, and grinding disc.

Step 1: Install the selected blade onto the blade holder by aligning it properly and inserting it at a 30-degree angle.

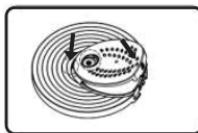
Step 2: Press the concave part of the knife down into the blade holder until it clicks into place.

Step 3: To remove the blade, simply turn the blade holder over and press on the positions indicated to release the blade.

Optional Cutting Discs: Additional discs can be used based on your slicing or shredding needs.

Important Safety Notes: Always be cautious of the sharp blades when inserting them into the blade holder.

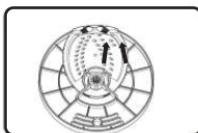
Handle sharp blades carefully when removing them from the blade holder.



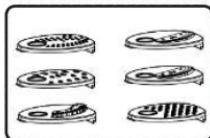
Install the selected blade onto the blade holder, insert it at a 30-degree angle and



Press the concave part of the knife down until it clicks.



To remove the blade, turn the blade holder over and press the above positions



Optional cutting disks

2. Assembly Steps for Accessories

Step 1: Attach the Processor Bowl

Place the processor bowl onto the main body and rotate it clockwise until it is firmly fixed.

Step 2: Insert the Pusher Blade

Align the pusher blade with the rotating shaft of the main body and carefully place it onto the shaft. Ensure it is properly seated.

Step 3: Secure the Lid

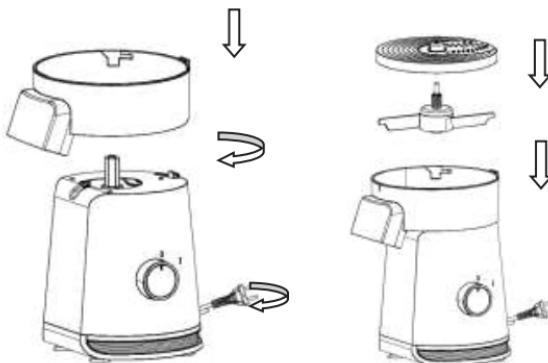
Position the lid on top of the processor bowl and rotate it clockwise until it locks securely into place.

Step 4: Add Ingredients

Place the desired ingredients into the feed port.

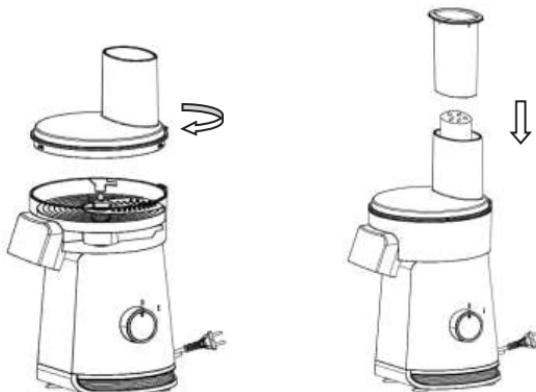
Step 5: Use the Pusher

Insert the pusher into the feed port and press the ingredients downward gently and evenly. Always use the pusher—never your hands.



Put the processor bowl on the main body and rotate it clockwise to fix it.

Put the pusher blade on the rotating shaft of the main body.



Put the lid on the processor bowl and rotate it clockwise until a click.

Put food into the feed port and push it down with the pusher.

Setup Guide note

Ensure the shaft protrudes from the top of the blade holder after insertion.

Never push food by hand while the machine is running; always use the pusher.

If the cutter becomes stuck, immediately turn off the power and unplug the machine. Avoid cleaning the material with your fingers; use a rubber scraper instead.

During blending, the material may splash out from the fine holes in the blender cover. In such cases, wipe with a dry cloth.

Do not exceed the rated run time (2 minutes on, 2 minutes off).

Before using salad maker

1. Before First Use:

Remove all packaging materials from the food processor and its accessories, including labels or stickers.

2. Food Processor Instructions:

Carefully unpack the food processor and its components, ensuring that all packaging and protective materials are removed.

Clean the appliance thoroughly, following the instructions in the "Cleaning and Maintenance" section of the user manual.

The blades of the food processor are sharp; handle them with caution to avoid injury.

This food processor is versatile and can be used for various tasks such as shredding, slicing, cutting into strips, and grating cheese. Different accessories are available for specific tasks, providing you with multiple options for food preparation.

Inspect the power cord for any signs of damage before use to ensure safety.

Confirm that the power supply used is consistent with the food processor's specifications, as indicated by the manufacturer's logo. When using the food processor, always place the food in the mixing cup. Be mindful not to exceed the maximum capacity limit, as indicated on the cup itself, to prevent overflow or damage to the appliance.

Standard operating time for food processing

Function	Ingredients	Speeds	Capacity	Operation Time (approx.)
Slicing	Cucumber	1	600g	60S
	Carrot	1	600g	60S
	Potato	1	600g	60S
Shredding	Cucumber	1	600g	60S
	Carrot	1	600g	60S
	Potato	1	600g	60S
French fries	Potato	1	600g	60S

Salad maker maintenance

Ensure the power is turned off and the power plug is unplugged before cleaning. Special care must be taken when cleaning, especially for children and elderly individuals. Disinfect the hand blender according to the manufacturer's guidelines, ensuring thorough disinfection.

Some foods, like eggs and carrots, can cause discoloration on the plastic. To prevent this, wipe the affected areas with a cloth lightly coated in cooking oil. Always remove accessories before cleaning.

Avoid touching the blades directly.

Warning: The blades are extremely sharp. Exercise caution when cleaning.

Note: Do not use a dishwasher to clean the main unit.

Never immerse the unit in water or other liquids. Do not clean with thinners, benzene, metal wire brushes, or polishing powders.

Disposal

This product must not be disposed of as unsorted household waste. It is important to separate such waste for proper treatment and recycling, in compliance with local waste management regulations.

Warranty

Products that you buy directly from our **Green Lion** website or shop come with a 24-month warranty.

When you buy **Green Lion** products from any of our approved sellers, you only get a 12-month warranty. If you want to extend this warranty, go to our website at <https://www.greenlion.net/warranty> and fill out the form with your information. Don't forget to upload a picture of the product too. After we've checked and accepted your request, we'll send you an email to confirm that your product's warranty has been extended.

For more info, please check:
<https://www.greenlion.net/warranty>

Contact Us

If you have any questions about this Privacy Policy, please contact us at:

Website: <https://www.greenlion.net/>

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