

ELECTRIC MEAT GRINDER

Instruction manual



Dear consumer, Please read these instructions carefully before use in order to avoid damage due to incorrect use and to better understand the functions of this product. Please pay particular attention to the safety guide.

If you pass the device on to a third party, these Operating Instructions must also be handed over.

Please keep them for future references.

IMPORTANT SAFEGUARDS

- Please read these instructions carefully before use.
- Keep present instructions for future references.
- Check that your mains voltage corresponds to that stated on the appliance.
- Only use the appliance for domestic purposes and household or similar applications such as:
 - staff kitchen areas, in shops, offices and other working environments;
 - By clients in hotels, motels and other residential type environments;
 - Environment type like :
 - Farm Houses • Bed and Breakfast.
- Only use the appliance in the way indicated in these instructions.
- Never use this unit near bathtub, shower, wash-hand basins or other containers with water.
- Never use this apparatus near water projections.
- Never use this apparatus with the wet hands.
- If, unfortunately the apparatus is wet, immediately withdraw the cord of the socket-outlet.
- Inform potential users of these instructions.
- Never leave the appliance unsupervised when in use.
- The appliance must be used only for its intended purpose. No responsibility can be taken for any possible damage caused by incorrect use or improper handling.
- Children and persons with disabilities are not always aware of the danger posed by the use of appliances.
- This appliance shall not be used by children.
- Keep the appliance and its cord out of reach of children.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and

knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.

- ❑ Children shall not play with the appliance
- ❑ In order to ensure your children's safety, please keep all packaging (plastic bags, boxes, polystyrene etc.) out of their reach.
- ❑ Caution ! Do not allow small children to play with the foil :
THERE IS A DANGER OF SUFFOCATION !
- ❑ From time to time check the cord for damages. Never use the appliance if cord or appliance shows any signs of damage.
- ❑ Never immerse the appliance in water or any other liquid for any reason whatsoever.
- ❑ Never place it into the dishwasher.
- ❑ Never use the appliance near hot surfaces.
- ❑ Do not operate the appliance with a damaged cord or plug, or after the appliance has been damaged in any manner.
- ❑ If the supply cord or appliance is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- ❑ Disconnect the power source cable before any operation of cleaning of maintenance and accessories assembly.
- ❑ Never use the appliance outside and always place it in a dry environment.
- ❑ Never use accessories, which are not recommended by the producer. They could constitute a danger to the user and risk to damage the appliance.
- ❑ Never use any other connector than the one provided.
- ❑ Never move the appliance by pulling the cord. Make sure the cord cannot get caught in any way.
- ❑ Never wind the cord around the appliance and do not bend it
- ❑ Ensure that the power cord does not come into contact with hot parts of this unit.

- ❑ Make sure the appliance has cooled down before cleaning and storing it.
- ❑ The temperature of accessible surfaces may be very high when the appliance is operating. Never touch these parts, of apparatus, to avoid burning itself.
- ❑ Make sure the appliance never comes into contact with flammable materials, such as curtains, cloth, etc...& the power cord and plug do not come in contact with water.
- ❑ Before cleaning, always unplug the appliance from the power supply and let it cool down.
- ❑ This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- ❑ Always place the unit on a flat surface. Ensure, also, not to cover the device and not to put anything on it.
- ❑ Always remove the plug from the wall socket when the appliance is not in use.
- ❑ When using an extension lead always make sure that the entire cable is unwound from the reel. Use solely CE approved extension leads. Input power must be at least 16A, 250V, 3000W.
- ❑ Incorrect operation and improper use can damage the appliance and cause injury to the user.
- ❑ This device, designed for home use, complies with standards relating to this type of product.
- ❑ The appliance must be used and rested on a table or flat & stable surface.
- ❑ The item must not be left unattended when it is connected to main supply.
- ❑ The item is not to be used, if it has been dropped or if there are visible signs of damage or if it is leaking.
- ❑ Regarding the instructions for cleaning, thanks to refer to the below paragraph of the manual.
- ❑ This appliance is only intended for household use.

(*) **Competent qualified person** : after sales department of the producer or importer or any person who is qualified, approved and competent to perform this kind of repairs.

SPECIAL WARNING FORGREADER

Caution !

- Always disconnect from power supply if it is left unattended and before assembling, disassembling or during cleaning.
- Switch off the appliance and disconnect from supply before changing accessories approaching parts that move in use.
- Potential injuries can occur with misuse. Care shall be taken when handling the sharp cutting blades, emptying the bowl and during cleaning, as they are extremely sharp.
- Regarding the instructions for cleaning surfaces in contact with food or oil, thanks to refer to the below paragraph "cleaning & maintenance" in manual.
- Regarding the instructions for the use of accessories, operation times and speed settings, refer to the below paragraphs.

GENERAL INFORMATION

The symbol "OPEN BOOK" means a recommendation to read important things contained in the record.



The symbol "BIN" crossed out, abbreviation WEEE (Waste of Electrical and Electronic Equipment) means that at the end of life, it should not be discarded with household waste, but filed to the sorting of the locality. Waste recovery can help preserve our environment.



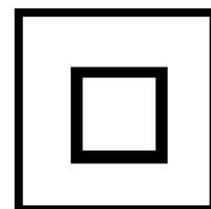
The symbol "CE" is the guarantee of compliance with harmonized European standards, voluntary, reflecting the essential requirements into technical specifications. These standards are not mandatory but are guarantees of compliance with essential requirements.



The symbol ROHS (Restriction of use of some Hazardous Substances) on the Environmental Protection, certifies that for each of the five hazardous substances • Lead • Mercury • (hexavalent) chromium • products for protection against flames PBB and PBDE, the peak concentration is equal to or less than 0.1% of the weight of homogeneous material, and 0.01% for the 6th • cadmium.



The symbol "DOUBLE SQUARE" means a double insulated. A basic insulation and supplementary insulation. This device requires no connection to the mass of a protective conductor grounded. The materials are said : double insulation class II.



The symbol "GLASS / FORK" means that the device is compatible and can come into contact with foodstuffs.

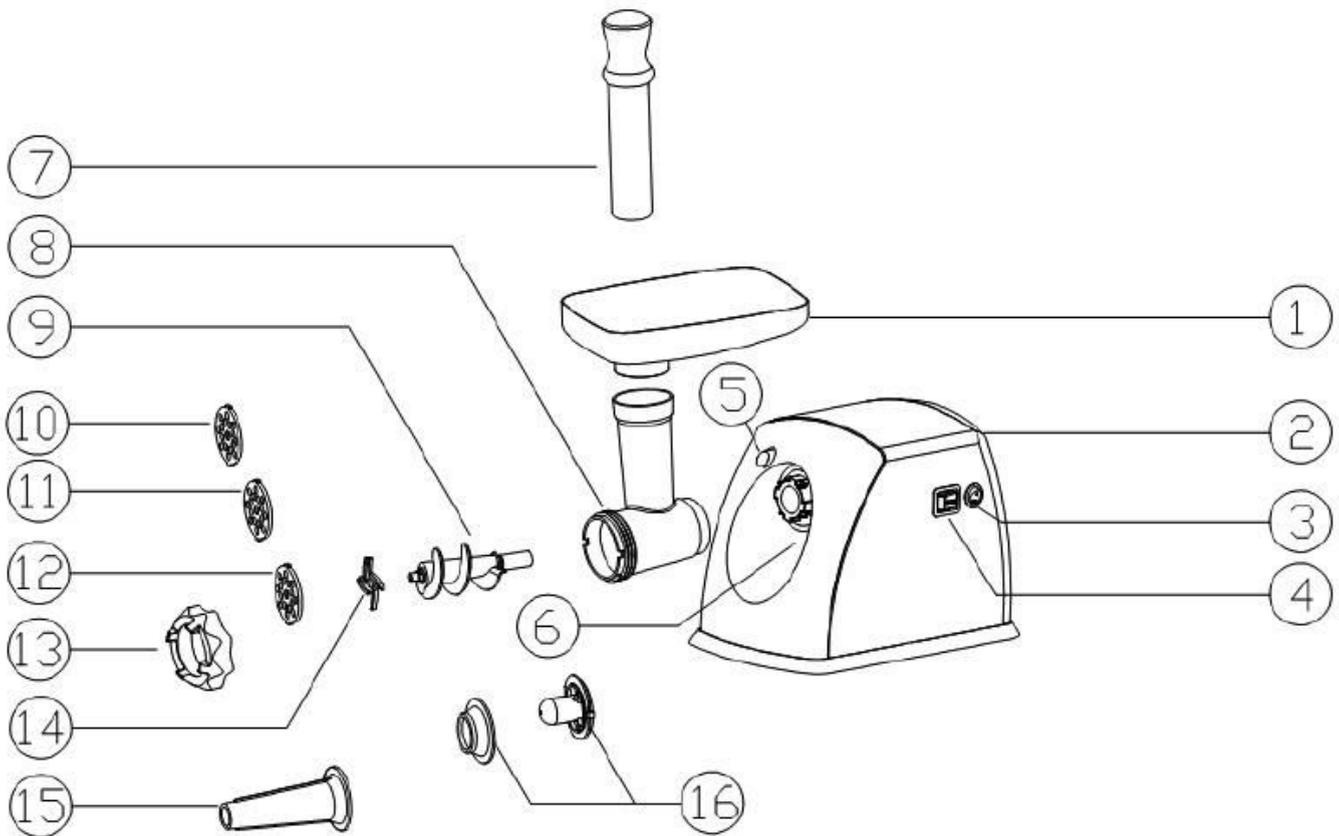


The symbol "TRIMAN" indicates that the consumer is invited to dispose the product as part of a separate collection (eg recycling bin, waste, voluntary intake point).



For more information : <http://www.quefairedemesdechets.fr>

TO KNOW ITS UNIT



- | | |
|--------------------------------------|---|
| 1. Hopper tray | 9. Alimentation Screw |
| 2. Base of the device + Motor | 10/11/12 grids (thin - medium - large) |
| 3. On / Stand By switch | 13. Fixing ring |
| 4. Forward / Stop / Reverse Selector | 14. Cutting blade |
| 5. Button to unlock the head | 15. Sausage tube |
| 6. Training Axe | 16. Attachment for dumplings and Kibbeh |
| 7. Pusher for Ingredient | |
| 8. Grinding tube | |

BEFORE THE FIRST USE

Before first use, remove the device and all accessories and being careful with sharp accessories.

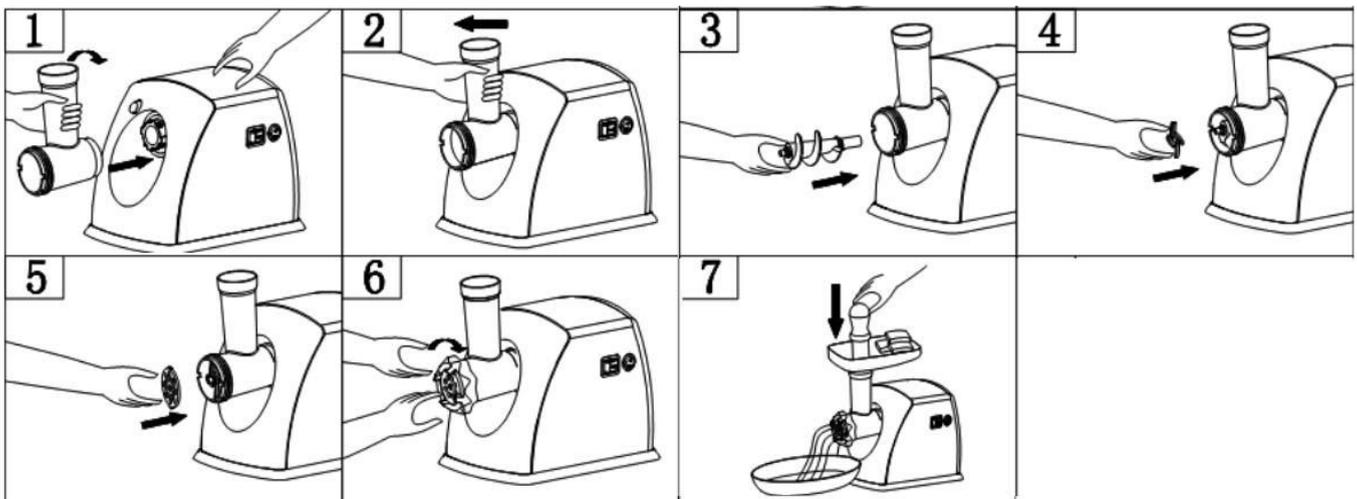
- Clean the apparatus according to the instructions in "Cleaning & maintenance" paragraph.
- Place the machine on a suitable flat, stable surface.

USE

- Unroll the power cord completely.

- Check that the tension in force in the country where you are, corresponds to that indicated on the apparatus.
- Connect the apparatus in a correct socket-outlet, (and connected to the ground if the unit is Class I), to avoid any danger.
- Disconnect the power source cable before any operation of cleaning of maintenance and accessories assembly.
- Never modify the appliance in anyway.
- The device should not be left unattended when connected to the main power supply.

ASSEMBLY



1. Hold the chopper tube by the head and insert it into the machine (fig.1).
 2. Turn the head to the left (fig.2) until you hear the click of attachment.
Note :Try to tilt the head of tube grinder slightly to the left and right (without forcing) to make sure the tube is in place.
 4. Place the feed screw in the tube, (long end first), turning it slightly until it is correctly placed in the motor housing (fig.3).
 5. Place the cutting blade on the feed screw shaft with the blade facing forward. (Fig.4).
- NOTES: If the cutting blade is installed upside down, the meat will not be ground. Choose the metal plate with holes, depending on the desired hash: Fine, Medium, Large. Place the desired plate in front of the cutting blade, adjusting the lugs in the slots (fig.5).
6. Hold or press the centre of the cutting plate with your finger and remove it quickly when tighten the fixing ring until it is tight. (Fig.6). Do not over tighten.
 7. Place the hopper plate on the head in the correct position.
 8. Place the unit on a firm, flat, horizontal surface.

SAFETY

This unit has a safety switch. (Right button)



The AV position is for using the chopper in normal "forward" mode.

The AR position is used to use the "Reverse" function to unlock ingredients that are filling inside the hash tube. (for example !)

The second button is the function selector. (Left button)



M = Walk forward

A = Stop

R = Reverse

MEAT GRINDING

Cut all the food into pieces (it is recommended to use meat without tendons, bone and fat) of 20 mm x 20 mm x 60 mm so that they fit easily into the opening of the hopper.

Connect the unit and set the AV-AR switch to "AV".

When the M / A / R function switch is set to "M" The unit starts up, moving forward.

Place the pieces of meat on the hopper plate and insert them into the tube in the centre of the plate.

NOTE: Use only the supplied pusher (fig.7).

After use, stop the unit by setting the M / A / R switch to "A" (Off).

Disconnect the unit from the power supply.

REVERSE FUNCTION

In case of a jam,

1. Stop the unit by setting the M / A / R function switch to position A.

2. Toggle the AV-AR switch to AR.

3. Set the M / A / R function switch to the "R" position.

=> The feed screw will turn in the opposite direction and the meat will move backwards into the tube.

To resume the hash process:

1. Return the M / A / R switch to A to stop reverse gear.

2. Toggle the AV-AR switch to AV.

3. Set the M / A / R function switch to the "M" position

If this does not work, stop the unit by setting the M / A / R function switch to the "A" position. Unplug the unit and disassemble the tube to empty it manually.

Clean, reassemble and resume the operation.

KIBBEH RECIPE (for one person)

STUFFING

100g of mutton or lamb

1.5 tablespoon olive oil

1.5 tablespoon finely chopped onion

1.5 tablespoons flour

20g of pine nuts

Spices and pepper according to your taste

Salt to your taste

Chop the sheep or lamb once or twice.

Brown the sheep or lamb for 5 minutes without water to remove the excess water. Fry the onion with olive oil until brown and add the minced mutton, salt and flour for 5 minutes.

Let simmer for 1 hour.

Add spices, roasted pine nuts, mix well and let cooling.

KIBBEH DOUGH

100g of lean meat - Lamb or veal

150g of boughrol (crushed wheat)

Spices to your taste (fresh mint, cinnamon cumin) according to your taste.

10g grated nutmeg

Red pepper according to your taste

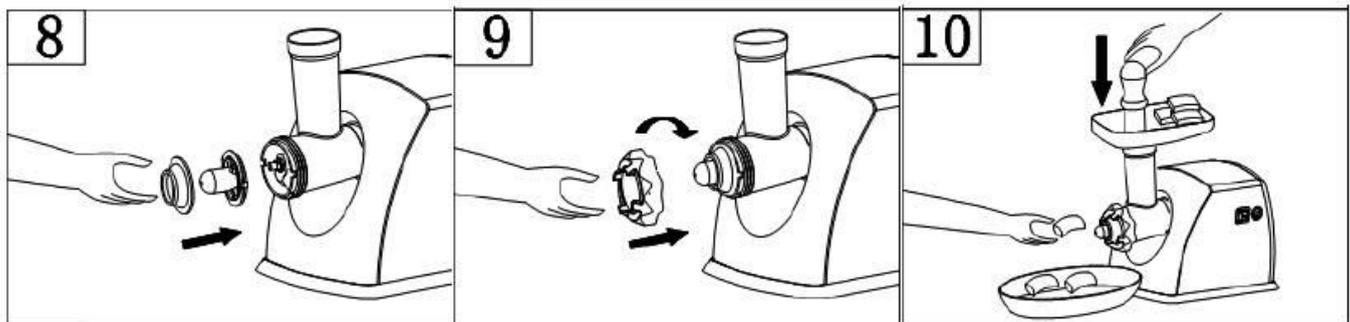
Salt and pepper

Allow the boughrol to swell in cold water for 1 hour and drain.

Chop the meat three times and add to all ingredients in a bowl.

Mix and grind the mixture once.

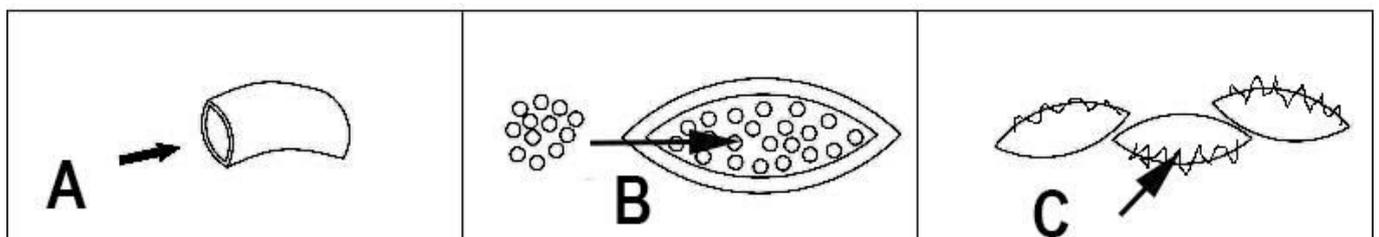
Remove the grid of the grinder by reversing steps 5 to 3. Remove the cutting plate and the cutting blade.



Place the accessories for the meatballs on the shaft of the feed screw, adjust by turning to insert the pins into the slots (fig.8).

Screw on the retaining ring until it is tight. Do not overtighten (fig.9).

Insert the Kibbeh paste through the cylindrical opening (fig.10) and Train the Kibbeh as shown below.

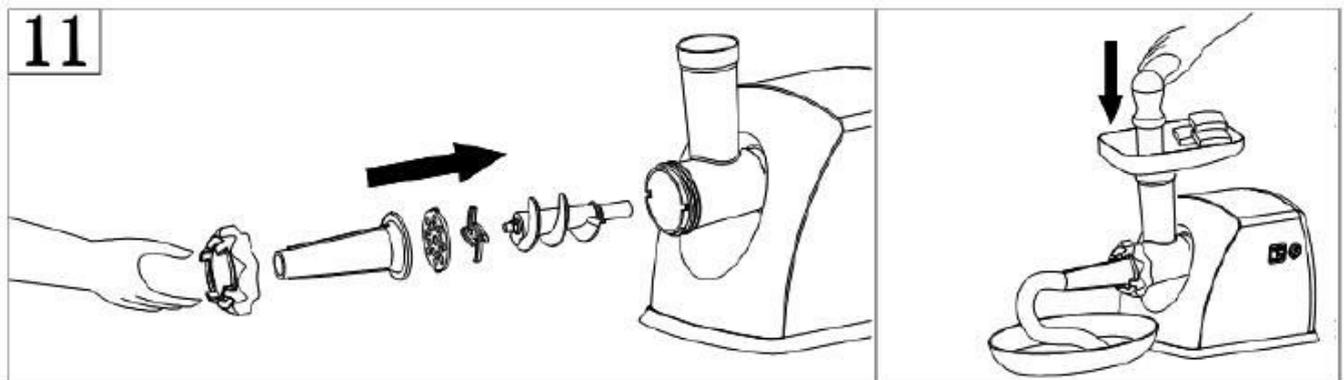


Divide the Kibbeh dough into small pieces (the size of a walnut).

Take a piece of dough and dig a small hole in the centre (Fig A).
 Dip your fingers in ice water and widen the hole, enough to fill with stuffing (Fig B).
 Close the dough on the stuffing.
 Thoroughly weld the edges and shape an elongated pellet at the sharp ends (Fig C).
 Heat the oil in a frying pan and fry the Kibbeh meatballs until they are golden brown and crispy.
 It is also possible to brush them with oil and bake them in the oven.

FILL A SAUSAGE

1. Assemble the accessory to make a sausage as shown below (fig.11)



2. Place the feed screw in the tube, (long end first), turning it slightly until it is placed correctly in the motor housing (fig.3).
 3. Place the cutting blade on the feed auger shaft with the blade facing forward. (Fig.4).

NOTES: If the cutting blade is installed upside down, the meat will not be crushed.

Choose the metal plate with holes, depending on the desired hash: Fine, Medium, Large.

4. Place the desired plate in front of the cutting blade, adjusting the lugs in the slots (fig.5).

5. Hold or press the centre of the cutting plate with a finger and remove it quickly to screw the fixing ring (inserting the sausage tube into the fixing ring before).

6. Tighten the ring + sausage tube assembly in front of the grill. Do not over tighten.

7. Place the hopper tray on the head in the correct position.

8. Place the end of a sausage casing around the outlet tube.

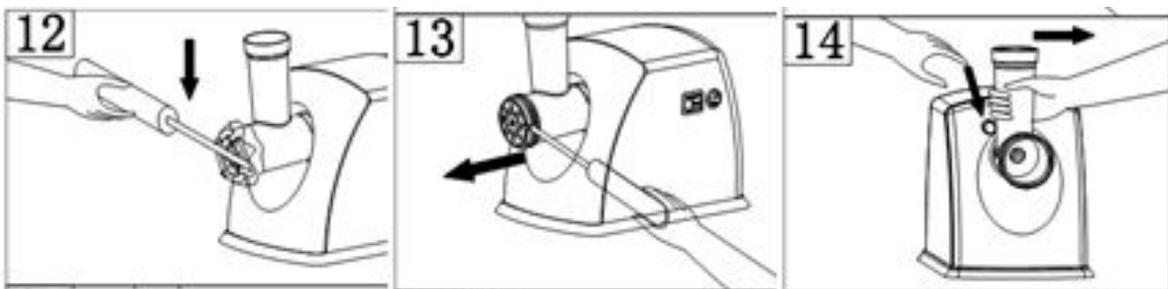
9. Pass the sausage meat ingredients into the chopper by inserting them into the hole in the centre of the tray. Push with the pusher if necessary.

10. When the sausage is filled, detach the hose from the tube and close the end by knotting.

11. Cook the sausage according to your habits.

CLEANING AND MAINTENANCE

- Before cleaning, always: switch off the appliance, disconnect the apparatus and let it cool.
- Clean the outside of the apparatus with a sponge or slightly wet linen.
- The parts (removable) in contact with food like plate, bowl, forks, Spatula etc. can be washed in hot water with sponge and soft detergent.
- Accessories should never be washed in a dishwasher !
- Never plunge the apparatus in water or all other liquid !
- Do not use abrasive cleaners, gritting, or metal brush or another cutting object.



- Disassemble by reversing steps 7 to 1 of the "Assembly" paragraph.
- If the fixing ring is not easily removed by hand, use a pliers or screwdriver to loosen it. (Fig.8).
- To easily remove the cutting plate, place a screwdriver between the cutting plate and the tube and push the plate forward. (Fig.9).
- To disconnect the tube from the unit, press the release button (before turning the head to the right (Fig.10).
- The head can be easily removed by pulling it forward.
- The blade and the plate can be cleaned under warm water and detergent liquid. Rinse and dry it.
- Caution: Take all necessary precautions when cleaning the blade because it is very sharp and can cause cuts!

STORAGE

- Ensure the unit is completely cool and dry.
- Do not wrap the cord around the appliance, as this will cause damage.
- Keep the appliance in a cool, dry place and out of reach from children.

GUARANTEE

Before being delivered, all our products are subjected to a rigorous control. This apparatus is guaranteed 24 months starting from the date of purchase by the consumer.

The documents in proof of guarantee are : • The invoice and • The filled and stamped warrantee plate (located on side or bottom of the gift box). Without these documents in proof, no free replacement, nor no free repair, can be carried out. During the warranty period, we deal for free, the defects of the apparatus or the accessories, rising from a defect of materials or manufacture by repair or, replacement. The services within the framework of the guarantee do not involve any extension of the warranty period and does not give right to a new guarantee ! In the event of recourse to the guarantee, bring back the complete apparatus to your retailer, in its original packing, accompanied by the proofs of purchase. The breakage of parts out of glass or plastic is, in all the cases, not warranted. Defects on the accessories or the wearing parts (for example: coals of engines, hooks, drive belts, remote control of replacement, teeth brushes of replacement, webs etc) as well as cleaning, maintenance or it replacement of wearing parts are not guaranteed and are thus to pay ! In the event of foreign intervention, the guarantee becomes null and void. After flow of the warranty period, repairs can be carried out, against payment, by a specialized trade or a repair service.

SPECIFICATIONS

Power supply	220-240V~ 50/60Hz
Power	500W
Locking power	1000W
Norm	Class II
Running time continuously	10 minutes
Rest time	10 minutes
	Made in PRC

The characteristics can change without prior notice.

CAUTION: In order to minimize the risks of electric shock, In the event of breakdown, not to open the case but to call upon a qualified technician for repairs.

This device complies with EC directives, it was controlled according to all current European directives, applicable such as: electromagnetic compatibility (EMC) and low voltage (LVD).

This device has been designed and manufactured in compliance with the latest regulations and technical requirements for safety.

**Imported by Sotech International
" LE PERIPOLE " N°A-107**

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