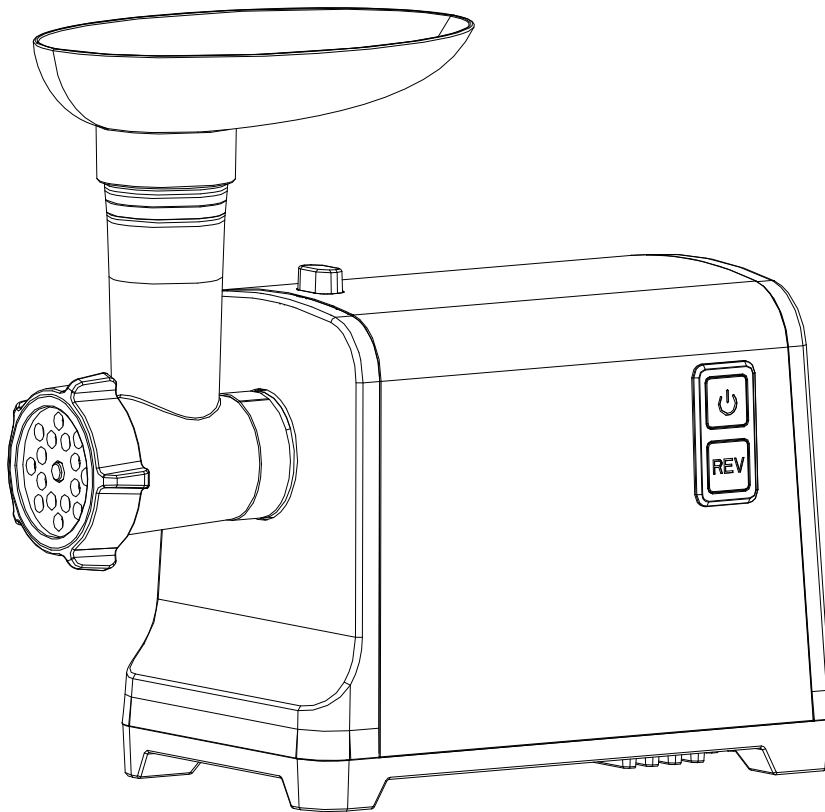
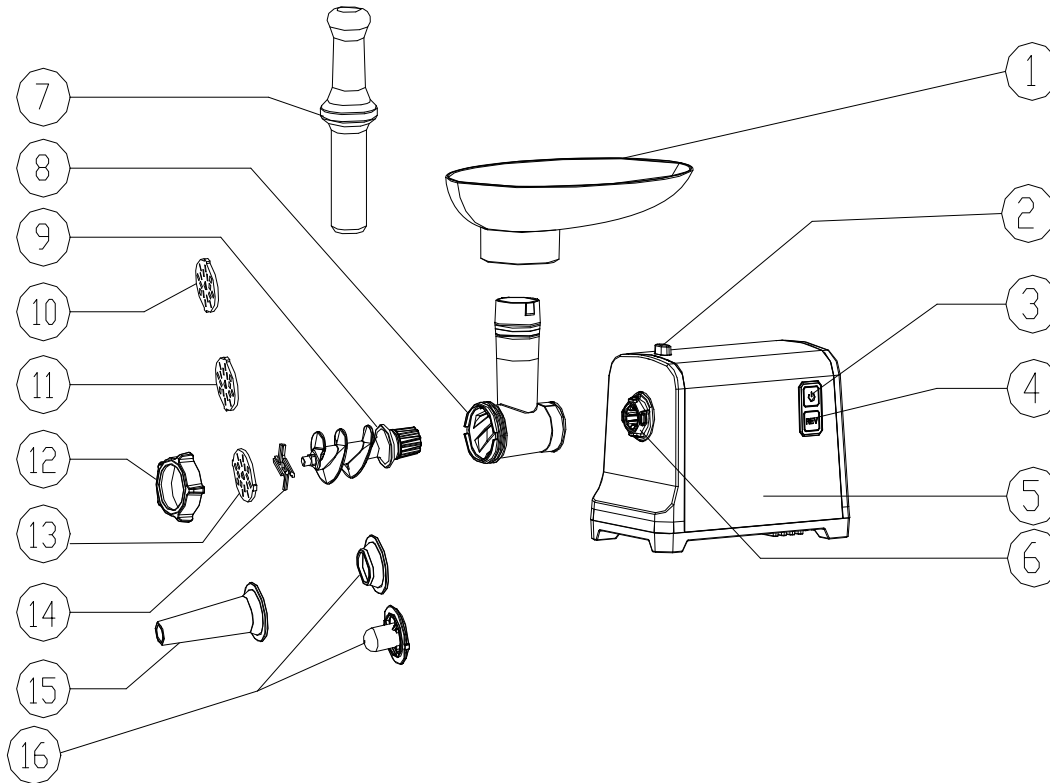


MEAT GRINDER INSTRUCTION MANUAL

Please read carefully and keep the instruction well



DESCRIPTION



- | | |
|------------------|----------------------------|
| 1. Food tray | 9. Screw |
| 2. Fasten button | 10. Cutting plate (coarse) |
| 3. ON/OFF switch | 11. Cutting plate (fine) |
| 4. REV switch | 12. Fixing ring |
| 5. Body | 13. Cutting plate (medium) |
| 6. Gear box head | 14. Cutting blade |
| 7. Food pusher | 15. Sausage attachment |
| 8. Head | 16. Kibbe attachment |

IMPORTANT SAFEGUARDS

- ◆ Home use only. Do not use for industrial purpose.
- ◆ Unplug when assembling and disassembling the unit.
- ◆ Close supervision is necessary when any appliance is used near children.
- ◆ When carrying the unit be sure to hold the body with both hands. Do not carry the unit by the Food tray or head.
- ◆ Do not fix the cutting blade and cutting plate when using kibbe attachment.
- ◆ Never push products by hand. Use food pusher.
- ◆ Do not grind hard food such as bones, nuts, etc.
- ◆ Do not grind ginger and other materials with hard fiber.
- ◆ Continuous running of meat grinder should be not more than 10 minutes with the following 10 minutes interval for motor cooling.

- ◆ Operate the unit from “ON/OFF” to “REV” or from “REV” to “ON/OFF” after the previous working condition stops more than 30 seconds, or it may cause some abnormal case such as moving up and down and easily destroy the unit.
- ◆ To avoid jamming, do not force to operate the unit with excessive pressure.
- ◆ When the circuit breaker activates, do not switch on.
- ◆ Never try to replace the parts and repair the unit by yourself.
- ◆ This appliance 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.
- ◆ Children should be supervised to ensure that they do not play with the appliance.
- ◆ Do not operate this appliance if the cord or plug is damaged. Return it to the store of service or repair by professional serviceman.

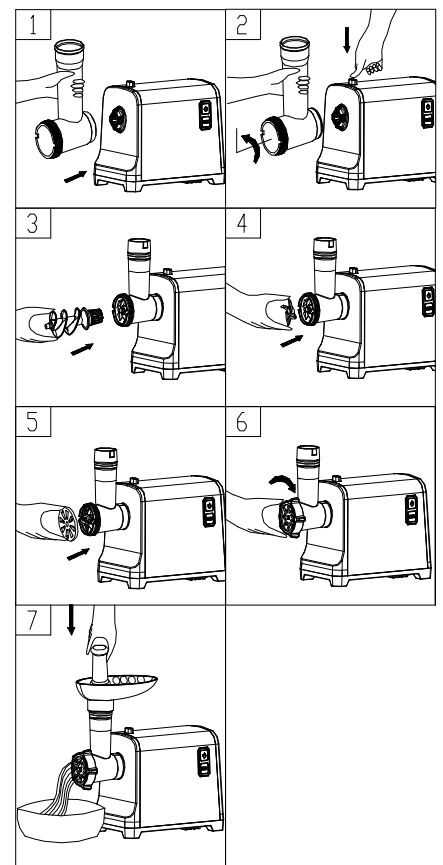
FOR THE FIRST TIME

- ◆ Check that voltage indicated on the rating label corresponds the mains voltage in your home.
- ◆ Wash all parts (except body) in warm soapy water.
- ◆ Before plug in, ensure the ON/OFF switch is in "OFF" position.

INSTRUCTION FOR USE

ASSEMBLING

- ◆ Press the fasten button, hold the head and insert it into the inlet(when inserting pls pay attention the head must be slanted as per arrow indicated on the top,see (fig.1),then move the head anticlockwise so that the head being fastened tightly (fig.2).
- ◆ Place the screw into the head, long end first, and turn to feed the screw slightly until it is set into the motor housing (fig.3)..
- ◆ Place the cutting blade onto the screw shaft with the blade facing the front as illustrated (fig.4).If it is not fitted properly, meat will not be grinded.
- ◆ Place the desired cutting plate next to the cutting blade, fitting protrusions in the slot (fig.5).
- ◆ Support or press the centre of the cutting plate with one finger then screw the fixing ring tight with another hand (fig.6). Do not over tighten..
- ◆ Place the Food tray on the head and fix it into position.
- ◆ Locate the unit on a firm place.
- ◆ The air passage at the bottom of the motor housing should be kept free and not blocked.



MINCING MEAT

- ◆ Cut all foods into pieces (Sinewless, boneless and fatless meat is recommended, approximate size :20 mm x 20 mm x 60 mm) so that they fit easily into the hopper opening.
- ◆ Plug the unit on and push the **ON/OFF** switch on.
- ◆ Feed foods into the Food tray. Use for it only the food pusher (fig.7).
- ◆ After use switch the unit off and unplug it from the power supply.

REVERSE FUNCTION

- ◆ In case of jamming switch off the appliance by pressing the **ON/OFF** Switch to "REV" position
- ◆ Screw will be rotating in the opposite direction, and the head will get empty.
- ◆ If it doesn't work, switch off the unit and clean it.

MAKING KIBBE

RECIPE

STUFFING

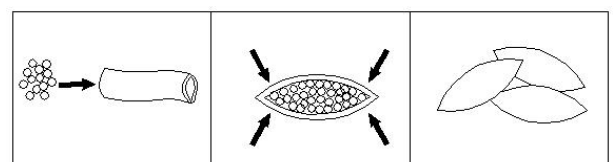
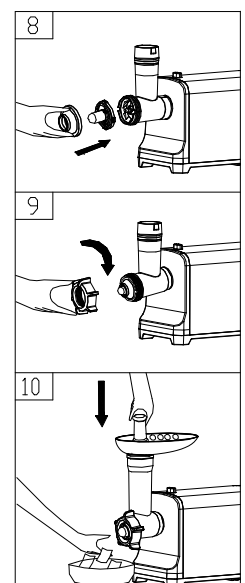
Mutton	100g
Olive oil	1 1/2 tablespoons
Onion (cut finely)	1 1/2 tablespoons
Spices	to your taste
Salt	to your taste
Flour	1 1/2 tablespoons

- ◆ Mince mutton once or twice.
- ◆ Fry onion until brown and add minces mutton, all spice, salt and flour.

OUTLET COVER

Lean meat	450g
Flour	150-200g
Spices	to your taste
Nutmeg (cut finely)	1
Powdered red pepper	to your taste
Pepper	to your taste

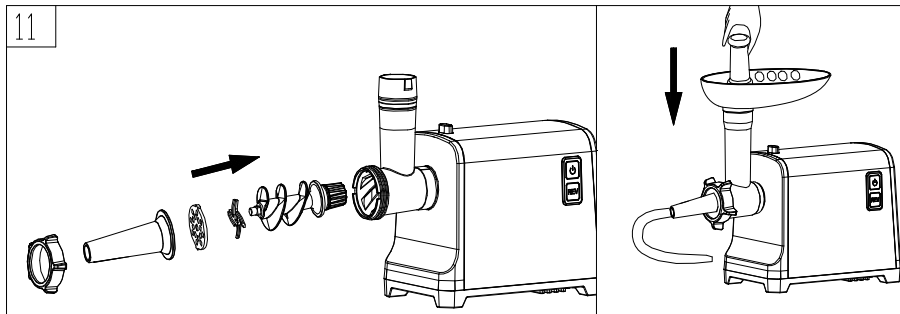
- ◆ Mince meat three times and mix all ingredients together in a bowl. More meat and less flour for outlet cover create better consistency and taste.
- ◆ Grind the mixture three times.
- ◆ Disassemble by reversing the steps from 5-3 to remove the cutting plate and cutting blade.
- ◆ Place kibbe attachments A and B onto the feed screw shaft together, fitting protrusions in the slots (fig.8).
- ◆ Screw cap into place until tight. Do not over tighten (fig.9).
- ◆ Make the cylindrical outlet cover (fig.10).



- ◆ Form kibbe ad illustrated below and deep fry.

MAKING SAUSAGE

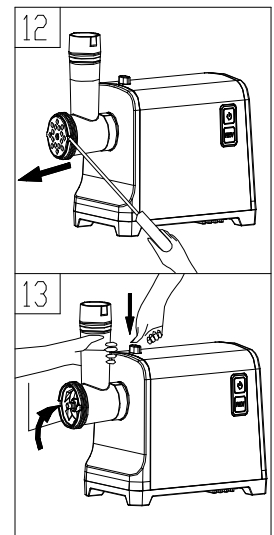
- ◆ Before starting please assemble sausage attachment as per following (fig.11)



CLEANING AND MAINTENANCE

DISASSEMBLING

- ◆ Make sure that the motor has stopped completely.
- ◆ Disconnect the plug from the power outlet.
- ◆ Disassemble by reversing the steps from 1-6 pictures
- ◆ To remove the cutting plate easily, place a screwdriver between the cutting plate and the head as illustrated and lift it up (fig.12).
- ◆ Press the fasten button, move the head as per direction illustrated on(fig 13),then you can take out the head.



CLEANING

- ◆ Remove meat, etc. Wash each part in warm soapy water.
- ◆ A bleaching solution containing chlorine will discolor aluminum surfaces.
- ◆ Do not immerse the motor housing in water, but only wipe it with a damp cloth.
- ◆ Thinners and petrol will crack or change the color of the unit.
- ◆ Wipe all the cutting parts by vegetable oil -wet cloth.