

EURO~~C~~CHEF



Meat Grinder MG500 and MG550

User Manual

[Revision 4.0 November 2018]

READ THIS MANUAL CAREFULLY BEFORE USE – FAILURE TO DO SO MAY RESULT IN INJURY, PROPERTY DAMAGE AND MAY VOID WARRANTY. • KEEP THIS MANUAL FOR FUTURE REFERENCE. • Products covered by this manual may vary in appearance, assembly, inclusions, specifications, description and packaging • **Components are not suitable for dishwasher use.**

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Safety

Safety messages are designed to alert you to possible dangers or hazards that could cause death, injury or equipment or property damage if not understood or followed. Safety messages have the following symbols:

 You WILL be KILLED or SERIOUSLY INJURED if you do not follow instructions.	 You CAN be KILLED or SERIOUSLY INJURED if you do not follow instructions.	 You CAN be INJURED if you do not follow instructions or equipment damage may occur.
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It is important that you read and understand the instruction manual before use and keep the manual in a safe place for future reference. Safety information presented here is generic in nature – some advice may not be applicable to every piece of equipment.

All safety precautions must be observed to reduce the risk of personal injury when operating the equipment.

The term "equipment" refers to your product, be it electrical mains, battery or petrol engine powered.

IMPORTANT – Handle the equipment safely and carefully.

BEFORE USE - If you are not familiar with the safe operation/handling of this equipment, or are in any way unsure of any aspect of suitability or correct use it for your application, you should complete training conducted by a person or organization qualified in safe use and operation of this equipment, including fuel/electrical handling and safety.

WARNINGS

- Read all safety warnings and all instructions. Failure to follow warnings and instructions may result in electric shock, fire and/or serious injury.
- Never run a combustion engine in confined areas.
- Do not operate the equipment in flammable or explosive environments, such as in the presence of flammable liquids, gases or dust. Engine and equipment may create sparks or heat that may ignite vapours, dust etc
- Keep clear of moving parts.
- This equipment may be a potential source of electric shock if misused.
- Do not operate the equipment if it is damaged, malfunctioning or is in an excessively worn state.
- Do not allow others to use the equipment unless they have read this manual and are adequately trained.
- When using the equipment, basic safety precautions detailed here must always be followed to reduce the risk of fire, electric shock, personal injury and material damage.
- When wiring electrically powered equipment, follow all electrical and safety codes.
- Ensure all power sources conform to equipment voltage requirements and are disconnected before connecting equipment.

General Work Area Safety

Work areas should be clean and well lit. Do not operate the equipment if bystanders, animals etc are within operating range of the equipment or the general work area.

Personal Safety

Keep packaging away from children - risk of suffocation! Operators must use the equipment correctly. When using the equipment, consider conditions and pay due care to persons and property. Prevent unintentional starting of the equipment - ensure equipment and power source switches are in the OFF position before connecting or moving the equipment. Do not carry equipment with hands/fingers touching any controls. Remove any tools or other items that are not a part of the equipment from it before starting or switching on.

Stay alert and use common sense when operating equipment. Do not overreach. Keep proper footing and balance at all times. Do not use equipment when tired or under the influence of drugs, alcohol or medication. This equipment is not intended for use by persons with reduced physical, sensory or mental capabilities.

You must wear appropriate protective equipment when operating, servicing, or when in the operating area of the equipment to help protect from serious injury, including eye injury, inhalation of toxic fumes, burns, and hearing loss. Always wear eye protection. Protective equipment such as respirators, non-skid safety shoes, hard hat, hearing protection etc should be used for appropriate conditions. Other people nearby should also wear appropriate personal protective equipment. Do not wear loose clothing or jewellery, which can be caught in moving parts. Keep hair and clothing away from the equipment.

If devices are provided for the connection of dust extraction and collection facilities, ensure these are connected and properly used. Use of dust collection can reduce dust-related hazards.

General Equipment Use and Care

Do not force the equipment. Use the correct equipment for your application. The correct equipment will perform better and be safer within its design parameters. Do not use the equipment if the ON/OFF switch malfunctions – any equipment that cannot be controlled with the ON/OFF switch is dangerous and must be repaired.

Use the equipment and accessories etc. in accordance with these instructions, considering working conditions and the work to be performed. Using the equipment for operations different from those intended could result in hazardous situations.

Before use, inspect the equipment for misalignment or binding of moving parts, loose components, damage or any other condition that may affect its operation. If damaged, have the equipment repaired by an authorized service centre or technician before use.

Always keep the equipment and accessories (cutting tools, nozzles, bits etc) properly maintained. Keep the equipment, controls and handles dry and free from dirt, oil and grease.

Store the equipment out of reach of children or untrained persons. To avoid burns or fire hazards, let the equipment cool completely before transporting or storing. Never place the equipment in places where there are flammable materials, combustible gases or combustible liquids etc.

The equipment is not weather proof, and should not be stored in direct sunlight, at high ambient temperatures or locations that are damp or very humid.

Product Use and Care

WARNINGS

- Electric shock/electrocution hazard - NEVER immerse the electrical cord or appliance body in water.
- Indoor use only - do not use outdoors.
- Unplug from the electrical supply while not in use, when assembling or changing accessories, and before cleaning.
- Supervision is necessary when using the appliance near children.
- Do not allow children to operate or play with the appliance.
- Lift/carry the unit by holding the body with both hands. Do not carry the unit by the hopper or mincing head.
- Do not insert food into the appliance using fingers - always use the supplied mandrel.
- Do not mince hard foods, such as bones, nuts, etc or fibrous foods, such as ginger.
- Do not run the appliance continuously for more than 10 minutes. Always allow sufficient time for the motor to cool between uses.

- Allow the unit to stop completely for at least 30 seconds before changing motor speed or direction of rotation of the feed screw.
- To avoid jamming the unit and damaging it, do not force the unit or use excessive pressure when inserting food into the mincer.
- Do not use the unit if it causes a circuit breaker to trip – have it inspected and repaired at an authorized service centre or by a qualified technician. Never try to replace parts or 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. All users should have adequate training in safely operating the product or be under supervision of a person responsible for their safety.
- Do not operate the appliance if the cord or plug is damaged.

Before First Use

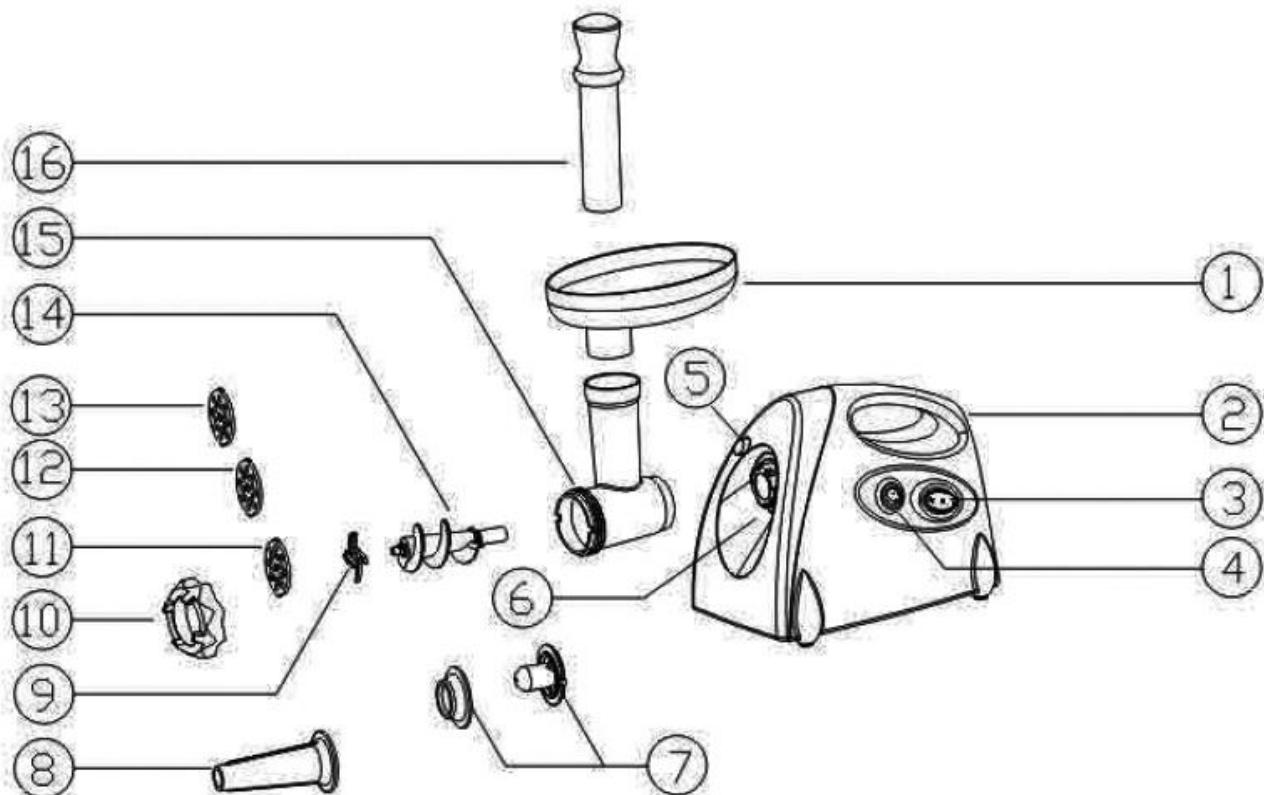
- Check that the voltage indicated on the rating label corresponds to the mains voltage.
- Thoroughly clean all parts except the body in warm soapy water, then rinse and dry.
- Before use, ensure the ON/OFF switch is in the "OFF" position.

General Service Information

- Have the equipment serviced or repaired at authorized service centres by qualified personnel only.
- Replacement parts must be original equipment manufacturer (OEM) to help ensure that equipment safety is maintained.
- Do not attempt any maintenance or repair work not described in this instruction manual.
- After use, the equipment and components may still be hot – allow the equipment to cool and disconnect spark plugs and/or electrical power sources and/or batteries from it before making adjustments, changing accessories or performing repair or maintenance.
- Do not make adjustments while the equipment is running.
- Perform all service related activities under suitable conditions, such as a workshop etc.
- Replace any worn, damaged or missing warning labels immediately.
- Do not clean equipment with solvents, flammable liquids or harsh abrasives.

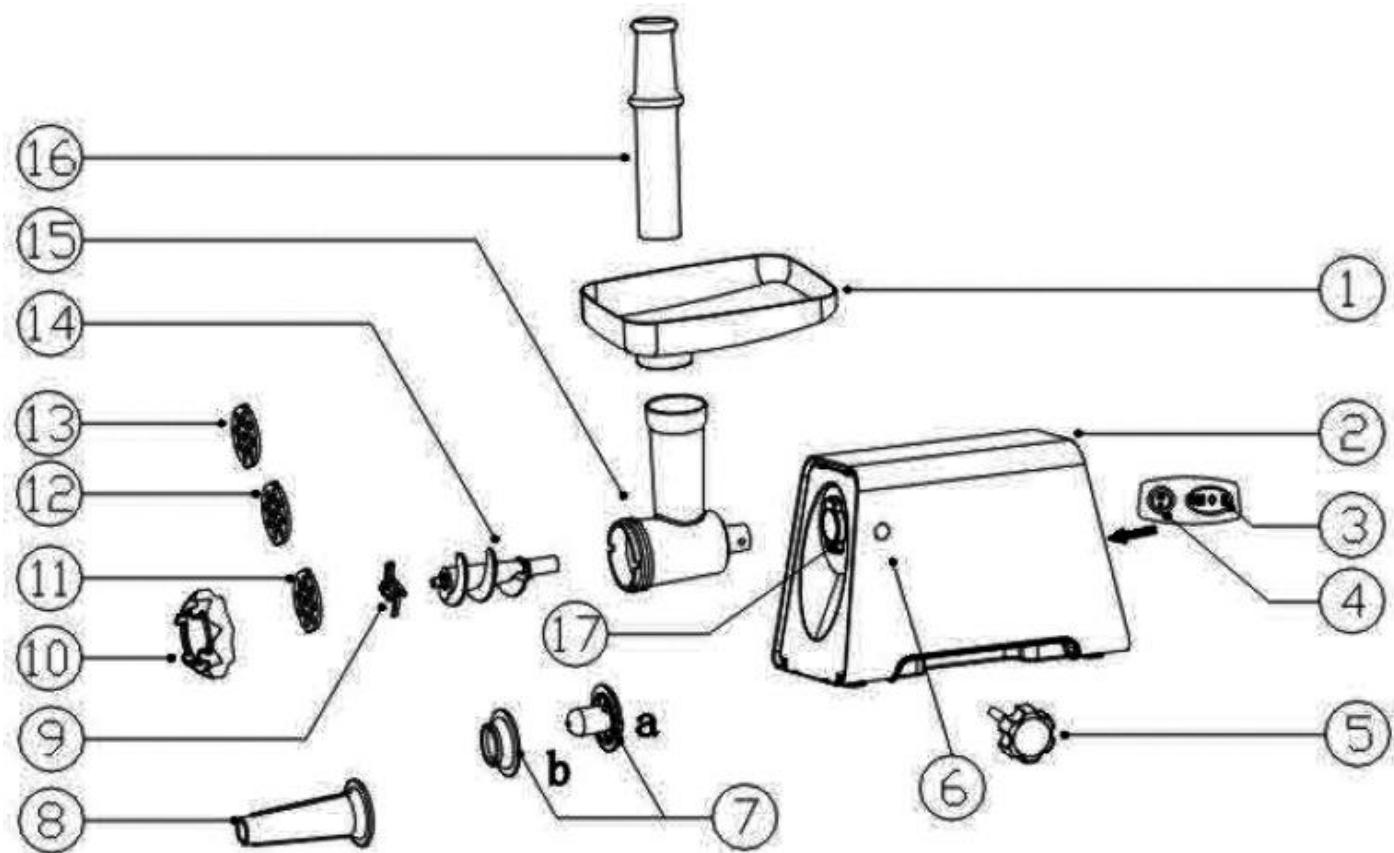
Parts Identification

MG500



No.	Name	No.	Name
1	Food tray	9	Knife
2	Motor housing	10	Fixing ring
3	ON/OFF/Reverse switch	11	Cutting plate
4	Safety switch	12	Cutting plate
5	Unlock button	13	Cutting plate
6	Threaded hole	14	Scroll
7	Kibbe attachments	15	Scroll housing
8	Sausage attachment	16	Food pusher

MG550



No.	Name	No.	Name
1	Food tray	9	Knife
2	Motor housing	10	Fixing ring
3	ON/OFF/Reverse switch	11	Cutting plate
4	Safety switch	12	Cutting plate
5	Unlock button	13	Cutting plate
6	Threaded hole	14	Scroll
7	Kibbe attachments (a and b)	15	Scroll housing
8	Sausage attachment	16	Food pusher

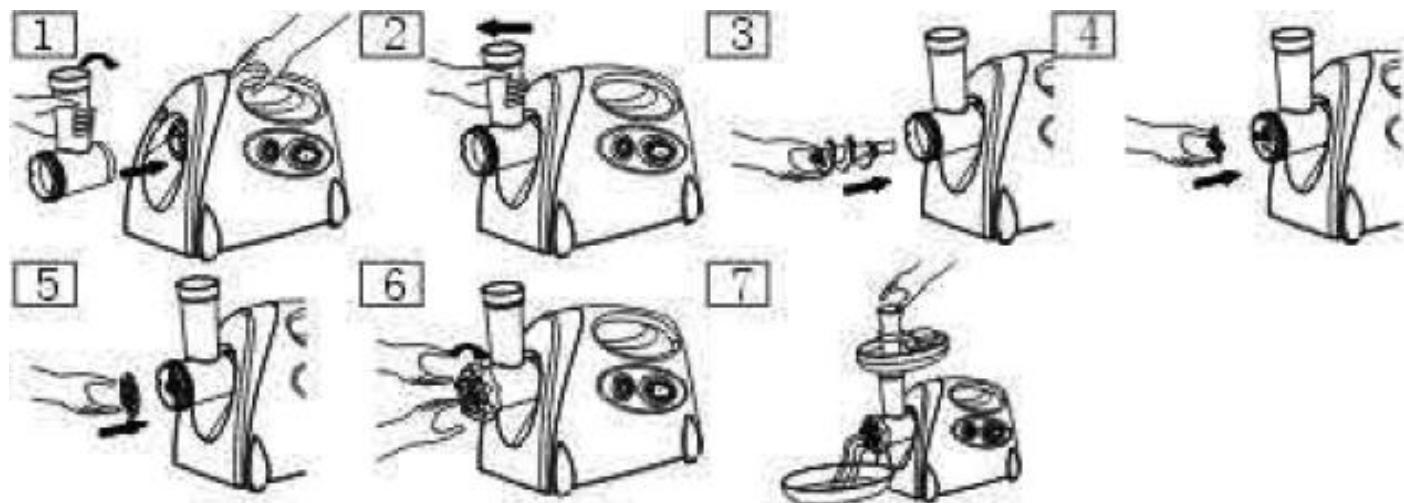
Assembly



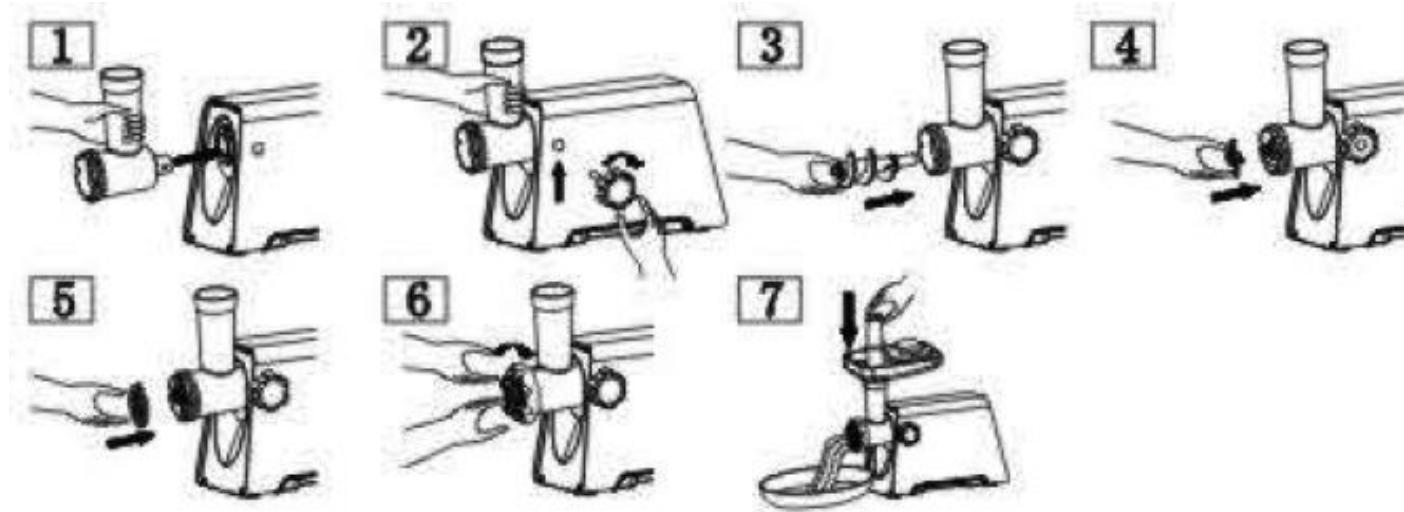
When using the meat grinder for the first time:

Check that voltage indicated on the rating label corresponds to the mains voltage in your home. To clean the appliance, wipe it with a cloth dampened with a dilute neutral detergent or water, then wipe clean with a dry cloth (except for the body). Before plugging it in, ensure that the ON/OFF/Reverse switch is turned to the OFF position.

MG500



MG550



1. Insert the scroll housing into the mounting on the motor.
2. Lock the scroll housing into position with the Unlock button.
3. Insert the scroll.
4. Insert the knife with the sharpened edge outwards onto the shaft of the scroll.
5. Select a cutting plate.

Note: Slightly grease the cutting plate beforehand with vegetable fat. The guides on the cutting plates are located in the recesses on the scroll housing.

6. Support or press the centre of the cutting plate with one finger, then with the other hand, screw in the fixing ring until it is tight. Rotate the catch clockwise. Do not over tighten.
7. You can now attach the food tray with whatever food item you want to grind.

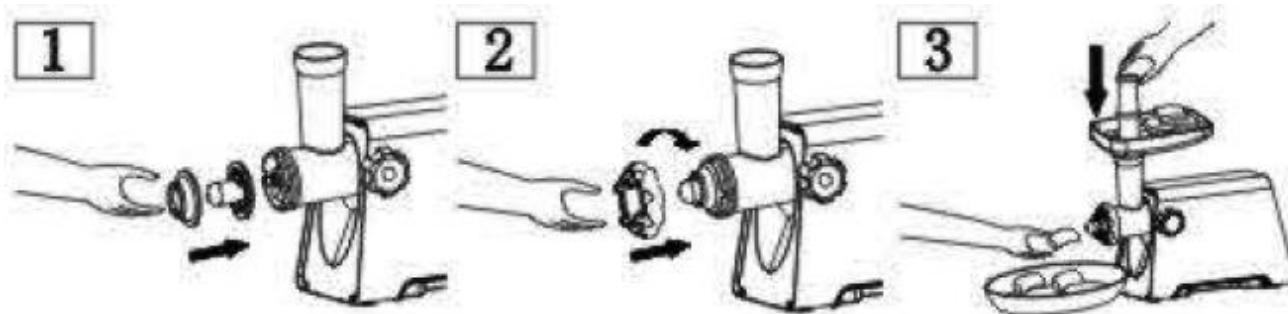
- The air passages at the bottom and side of the motor housing should be kept free and unblocked. Place the appliance on a firm, level surface.
- Cut all foods into pieces (sinewless, boneless and fatless meat is recommended, approximate size: 20mm x 20mm x 60mm) so that they can fit easily into the hopper opening.
- Plug in and turn the ON/OFF/Reverse switch to the ON position, then turn the Safety switch to the ON position.
- After each use, switch the appliance off and unplug it from the power supply.

Mounting the Kibbe Attachment

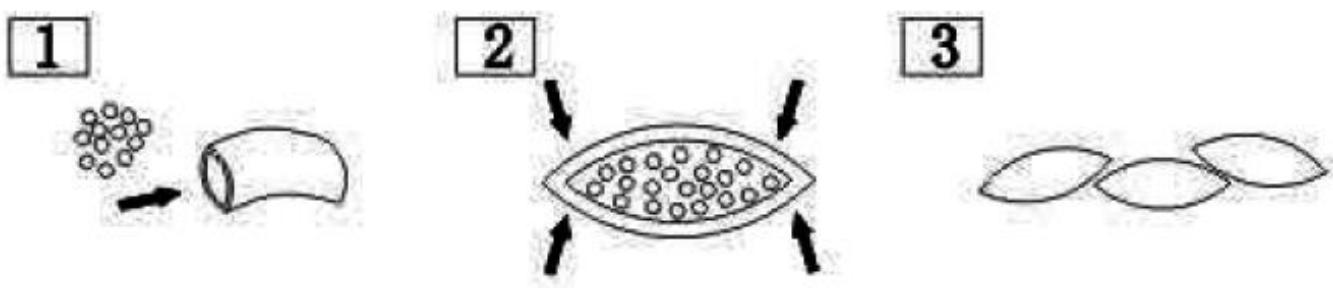
MG500



MG550



B



Note: Tubes of meat or dough paste can be made with the kibbe attachment.

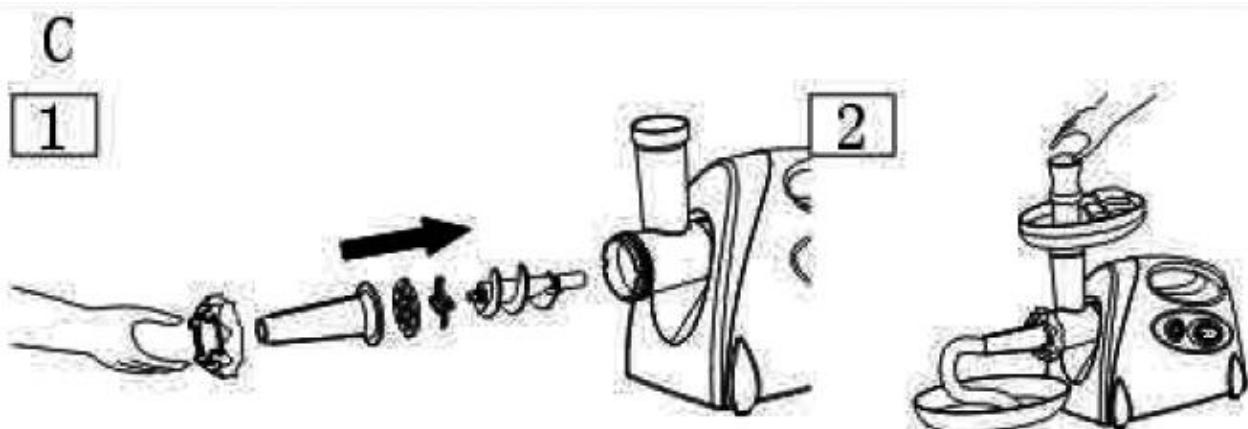
- First, proceed as described in [Assembly](#)'s 1 – 3.
- Insert the 2-piece kibbe attachment onto the shaft of the scroll.

Note: The guides on the attachment (A) are located in the recesses on the scroll housing.

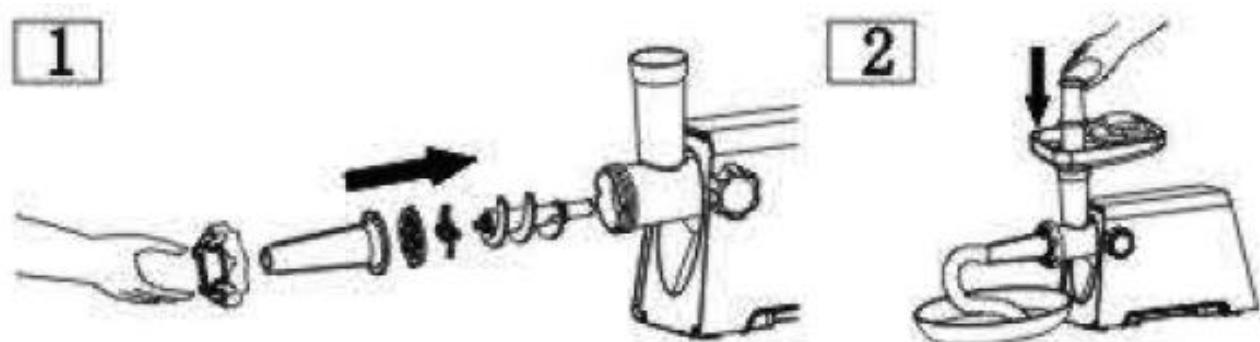
- Rotate the catch in a clockwise direction.
- You can now attach the food tray with your meat or dough mixture.

Mounting the Sausage Attachment

MG500



MG550



1. Insert the sausage attachment onto the scroll housing.
2. Rotate the catch in a clockwise direction.
3. You can now attach the food tray.

Operation

Forward and Reverse Functions

The appliance is equipped with forward and reverse functions. If the scroll becomes jammed, you can use the reverse function in order to unblock it.

For your safety, the forward and reverse functions have been combined with two switches.

Forward: Move the safety switch and ON/OFF/Reverse switch to "ON". The meat grinder is now in "Forward" mode. Switching to Reverse mode will not be possible.

Reverse: Move the safety switch and ON/OFF/Reverse switch to "R" (Reverse). The meat grinder is now in "Return" mode. Switching to Forward mode will not be possible.

Switching Off: Move the safety switch to "O" and then pull the power plug.

Making Sausages

1. You can use either natural or artificial intestines.
2. If you go for natural intestines, soak them beforehand in water for some time.
3. Make a tight knot at the end of the intestine.
4. Push the intestine over the sausage attachment.
5. The sausage mass is pressed through the sausage attachment and the intestine is then filled up.
6. Ensure that the sausage intestine is filled "loosely" otherwise, the intestine could burst due to the sausage expanding when cooking and/or frying it.
7. After the first sausage has achieved the required length, press the sausage together at the end of the sausage attachment with your fingers.
8. Until you have acquired routine, switch the appliance OFF after each sausage section.
9. Twist the sausage once or twice around its own axis.

Making Kibbe Shells

1. Prepare your preferred ingredients into a dough like consistency.
2. Push the dough through the scroll housing.
3. The dough will come out of the kibbe attachment in a hollow shape.
4. Fill the hollow kibbe shell with your preferred stuffing.
5. Pinch the ends of the kibbe shell to seal your kibbe creation.
6. Fry or bake as desired.

Maintenance

- Always pull out the power supply plug first before cleaning and wait until the appliance has cooled down.
- Do not use a wire brush or other abrasive items.
- Never use sharp or rough cleaning materials.

WARNING! Never immerse the motor housing in water while cleaning to avoid electric shocks or starting fires.

Motor Housing: Wipe the motor housing with a damp cloth only and dry it with a clean, dry cloth afterwards.

 **Food tray, scroll, scroll housing and all accessories:** Do not clean these parts in the dishwasher. **Components are not suitable for dishwasher use.** The surfaces could become dull and lacklustre. These parts can be cleaned by hand in the wash basin in cold water that is under 50°C. Rinse with clear water and dry the parts. Wipe all cutting parts clean by using a wet cloth lightly soaked with vegetable oil. After washing the accessories, let them air-dry in a cool location.

Also, please note that the food tray is made of aluminium material. It should not be washed in very hot water above 50°C. If subjected to high heat, the food tray will oxidise and become dull.



Some experts believe that the incorrect or prolonged use of almost any product may cause serious injury or death. To help reduce your risk of serious injury or death, refer to the information below. For more information, see www.datastreamserver.com

- Consult all documentation, packaging and product labelling before use. Note that some products feature documentation available online. It is recommended to print and retain the documentation.
- Before each use, check the product for loose/broken/damaged/missing parts, wear or leaks (if applicable). Never use a product with loose/broken/damaged/missing parts, wear or leaks.
- Products must be inspected and serviced (if applicable) by a qualified technician every 6 months. This is based on average residential use by persons of average size and strength, and on a property of average metropolitan size. Use beyond these recommendations may require more frequent inspections/servicing.
- Ensure that all users of the product have completed a suitable industry recognised training course before being allowed access to the product.
- If this product has been purchased in error when considering the information presented here, contact the retailer directly for details of their returns policy, if required.
- The product has been supplied by a general merchandise retailer that may not be familiar with your specific application or description of application. Be sure to attain third-party approval from a qualified specialist for your application before use, regardless of any assurances from the retailer or its representatives.
- This product is not intended for use where fail-safe operation is required. As with any product (for example, automobile, computer, toaster), there is the possibility of technical issues that may require the repair or replacement of parts, or the product itself. If the possibility of such failure and the associated time it may take to rectify could in any way inconvenience the user, business or employee, or financially affect the user, business or employee, then the product is not suitable for your requirements. This product is not intended for use where incorrect operation or a failure of any kind, including but not limited to, a condition requiring product return, replacement, parts replacement or service by a technician may cause financial loss, loss of employee time or an inconvenience requiring compensation.



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