

EURO~~X~~CHEF

Meat Grinder

MG900



User Manual

[Revision 1.0 February 2020]

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.

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.

It is vital that you read and understand this user manual before using the product, including safety warnings, and any assembly and operating instructions. Keep the manual for future reference.

Safety precautions and recommendations detailed here must be fully understood and followed to reduce the risk of injury, fire, explosion, electrical hazard, and/or property damage.

Safety information presented here is generic in nature – some advice may not be applicable to every product. The term "equipment" refers to the product, be it electrical mains powered, battery powered or combustion engine powered.

- Before Use** - If you are not familiar with the safe operation/handling of the equipment or are in any way unsure of any aspect of suitability or correct use 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.

- Do NOT operate the equipment in flammable or explosive environments, such as in the presence of flammable liquids, gases or dust. The equipment may create sparks or heat that may ignite flammable substances.
- Keep clear of moving parts.
- Equipment may be a potential source of electric shock or injury 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.
- 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.

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.
- If devices are provided for connecting dust extraction / collection facilities, ensure these are connected and used properly. Dust collection can reduce dust-related hazards.

General Personal Safety

- Wear appropriate protective equipment when operating, servicing, or when in the operating area of the equipment to help protect from eye and ear injury, poisoning, burns, cutting and crush injuries. Protective equipment such as safety goggles, respirators, non-slip safety footwear, hard hat, hearing protection etc should be used for appropriate equipment / 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.
- Stay alert and use common sense when operating the equipment. Do not over-reach. Always maintain secure footing and balance.
- Do not use the equipment if 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.

General Fuel Safety

- Petrol/fuel/gasoline is extremely flammable – keep clear of naked flames or other ignition sources.
- Do not spill fuel. If you spill fuel, wipe it off the equipment immediately – if fuel gets on your clothing, change clothing.
- Do NOT smoke near fuel or when refuelling.
- Always shut off the engine before refuelling.
- Do NOT refuel a hot engine.
- Open the fuel cap carefully to allow any pressure build-up in the tank to release slowly.
- Always refuel in well ventilated areas.
- Always check for fuel leakage. If fuel leakage is found, do not start or run the engine until all leaks are fixed.

General Carbon-Monoxide Safety

- Using a combustion engine indoors **CAN KILL IN MINUTES**. Engine exhaust contains carbon-monoxide – a poison you cannot smell or see.
- Use combustion engines **OUTSIDE** only, and far away from windows, doors and vents.

General Equipment Use and Care

- The equipment is designed for domestic use only.
- Handle the equipment safely and carefully.
- 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 authorised service centre or technician before use.
- Prevent unintentional starting of the equipment - ensure equipment and power switches are in the OFF position before connecting or moving equipment. Do not carry equipment with hands or 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.
- Do not force the equipment. Use the correct equipment for your application. Equipment will perform better and be safer when used within its design and usage parameters.
- 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.
- Always keep equipment components (engines, hoses, handles, controls, frames, housings, guards etc) and accessories (cutting tools, nozzles, bits etc) properly maintained. Keep the equipment clean and, where applicable, properly lubricated.
- 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 or store the equipment near flammable materials, combustible gases or 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 humid.
- Do not clean equipment with solvents, flammable liquids or harsh abrasives.
- For specific equipment safety use and care, see Equipment Safety.

General Electrical Safety

- Inspect electrical equipment, extension cords, power bars, and electrical fittings for damage or wear before each use. Repair or replace damaged equipment immediately.
- Ensure all power sources conform to equipment voltage requirements and are disconnected before connecting or disconnecting equipment.
- When wiring electrically powered equipment, follow all electrical and safety codes.
- Wherever possible, use a residual current device (RCD).
- High voltage / high current power lines may be present. Use extreme caution to avoid contact or interference with power lines. Electrical shock can be fatal.

General Electrical Safety

- Electrically grounded equipment must have an approved cord and plug and be connected to a grounded electrical outlet.
- Do NOT bypass the ON/OFF switch and operate equipment by connecting and disconnecting the electrical cord.
- Do NOT use equipment that has exposed wiring, damaged switches, covers or guards.
- Do NOT use electrical equipment in wet conditions or in damp locations.
- Do NOT use electrical cords to lift, move or carry equipment.
- Do NOT coil or knot electrical cords, and ensure electrical cords are not trip hazards.

General Service Information

- The equipment must be serviced or repaired at authorised service centres by qualified personnel only.
- Replacement parts must be original equipment manufacturer (OEM) to ensure equipment safety is maintained.
- Do NOT attempt any maintenance or repair work not described in this 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 adjusting, changing accessories or performing repair or maintenance.
- Do NOT adjust while the equipment is running.
- Perform service related activities in suitable conditions, such as a workshop.
- Replace worn, damaged or missing warning/safety labels immediately.

Meat Grinder Safety

When using electrical appliances, basic safety precautions should always be followed including the following:

- Read all instructions.
- To protect against risk of electrical shock do not put house body in water or other liquid.
- Close supervision is necessary when any appliance is used near children.
- Unplug from outlet while not in use, before putting on or taking off parts, and before cleaning.
- Avoid contacting moving parts. Never feed food by hand. Always use food pusher.
- Do not operate the appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- Do not use outdoors, household use only.
- Do not let cord hang over edge of table or counter.
- Do not use fingers to scrape food away from discharge disc while appliance is operating. Cut type injuries may result.
- This appliance has a polarized plug (one blade is wider than the other) to reduce the risk of electric shock. This plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.
- SAVE THESE INSTRUCTIONS.**

Safety Symbols

The product may have safety warning labels attached to it, explained below. Understand the symbols on your product and their meanings. If any stickers become unreadable, unattached etc., replace them.

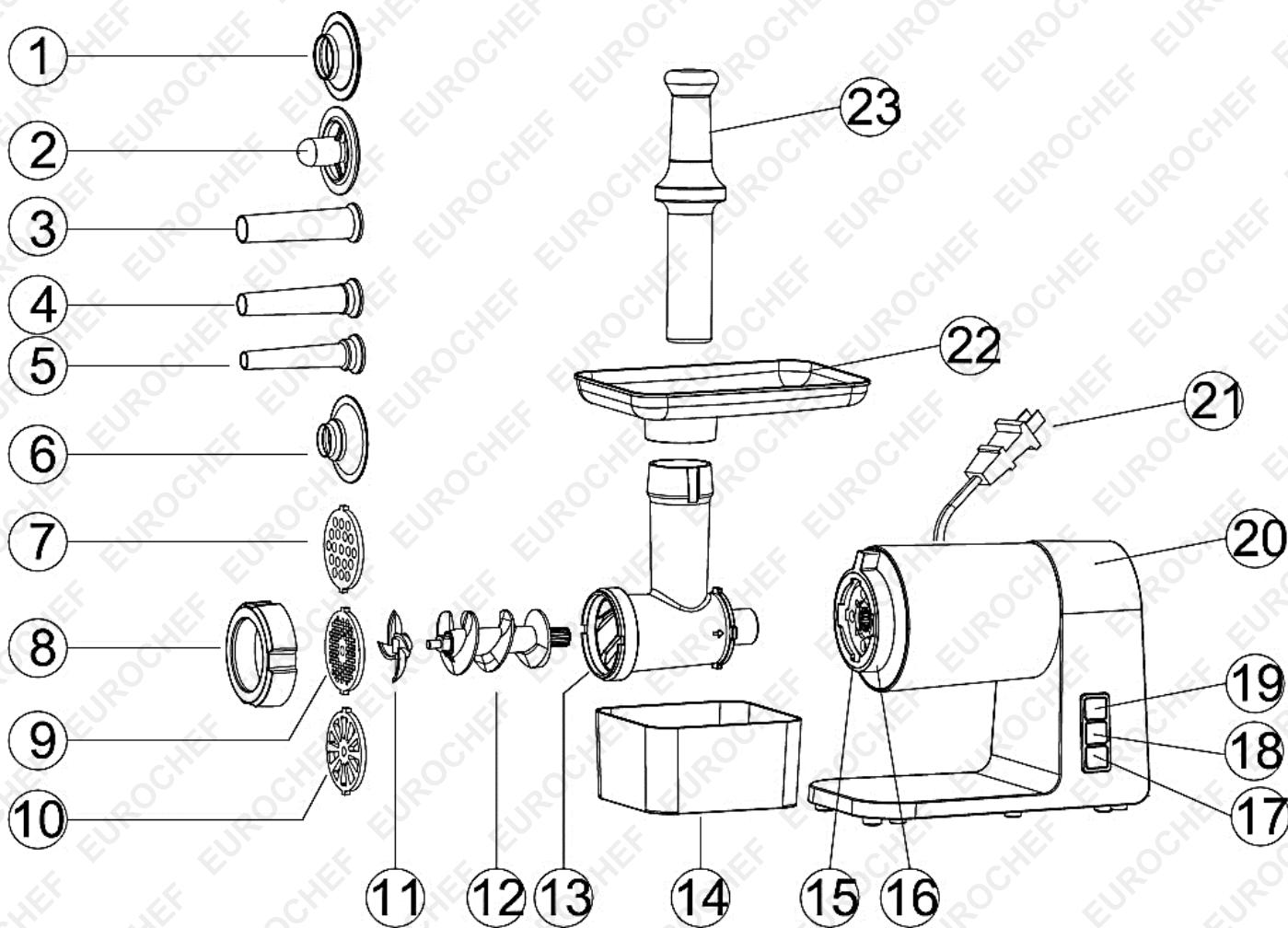
			 WARNING EXHAUST FUMES
			
			
			
			

			
Carbon-Monoxide Hazard Do not use the product in confined areas or without adequate ventilation. Carbon-monoxide poisoning can be fatal.	Pull Hazard Be aware that the product contains or uses mechanical devices that can pull in objects and can cause severe injury to fingers, limbs etc. Take due care when handling and using the product.	Slope / Fall Injury Hazard Be aware that using the product on sloping surfaces or in slippery conditions may present additional dangers from falls and contact with blades, moving parts, hot surfaces etc.	"Slam Dunk" Warning Do NOT attempt "slam dunk" manoeuvres as this may result in severe injury due to falling, product breakage or collapse etc.
			
Electrocution / Electrical Shock Hazard - Outdoor High voltage or high current electricity may be present or required by the product. Do NOT use in rain, damp or wet conditions. Electrical shock can be fatal.	Electrocution / Electrical Shock Hazard - Disconnect High voltage or high current electricity may be present or required by the product. Always disconnect the product from the electrical supply before handling the product, adjusting, maintenance etc.	Power Line Electrocution Hazard High voltage / high current power lines may be present. Use extreme caution to avoid contact or interference with power lines. Electrical shock can be fatal.	"Kick-Back" Hazard High level of "kick-back" hazard that can cause the machine to suddenly rotate towards operator. Kick-back injury can be fatal.
			
Winch Operator Position Hazard Do NOT stand between winch and load. Do NOT use winch to move people.	Winch Lift Hazard Do NOT LIFT load vertically. Use machine to PULL only.	Cable Hazard Ensure that load bearing cable is not kinked or knotted.	Winch Cable Hazard Ensure that there is a minimum number of cable coils on winching mechanism.
			
Winch Hook Hazard Carry hook to load – do NOT throw or run.	Flash / Blinding Hazard Wear appropriate eye protection for welding. Direct exposure to weld arcs may cause permanent eye injury.	Laser Hazard Laser may be in use – do NOT look directly at laser or allow others to.	

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Parts Identification



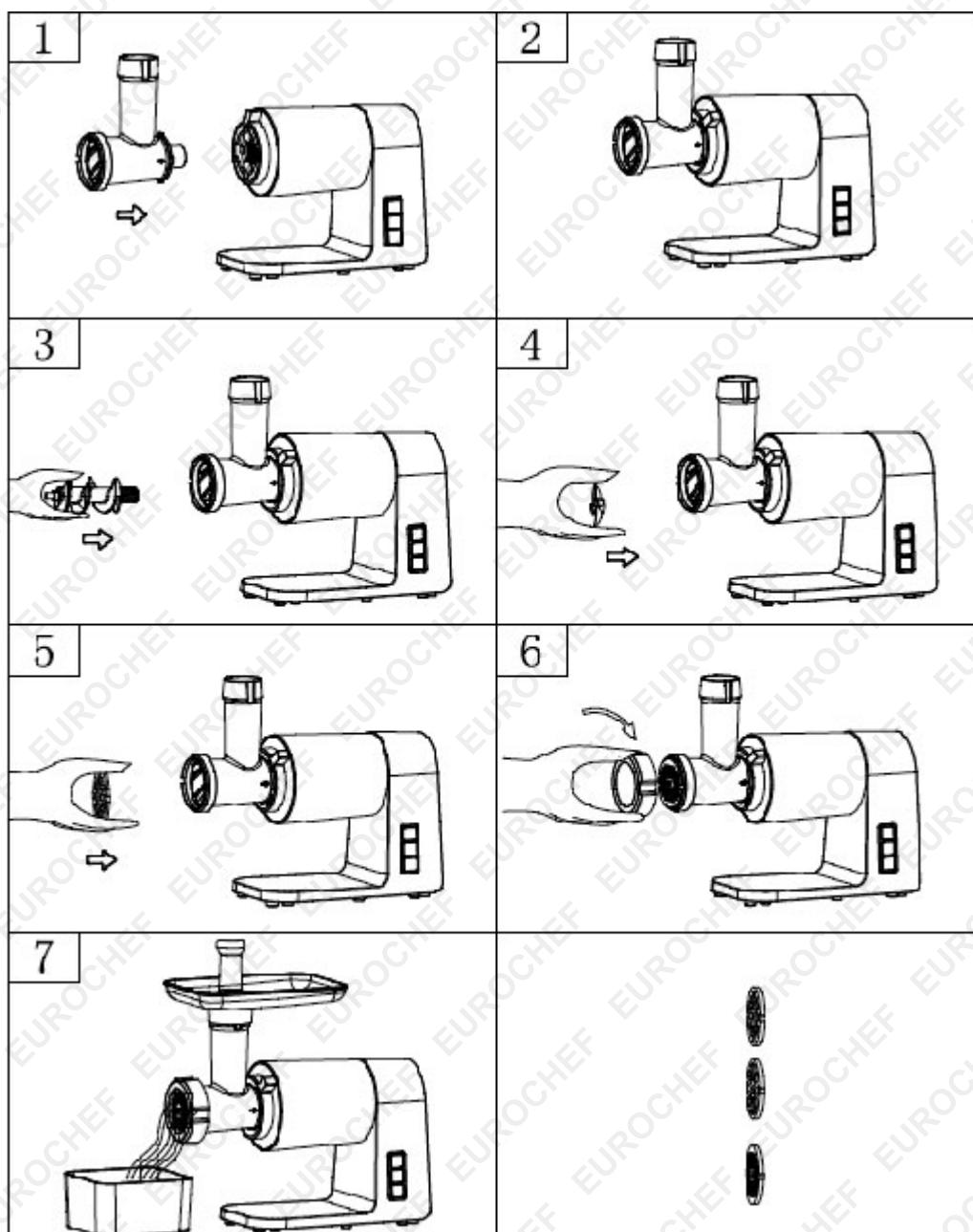
No.	Name	No.	Name
1	Kibbe set	13	Mincing head
2	Kibbe plate	14	Food dish
3	Sausage attachment set	15	Mincing head attachment hole
4	Sausage attachment (large)	16	Locker
5	Sausage attachment (medium)	17	Reverse button
6	Sausage attachment (fine)	18	OFF button
7	Mincing plate (medium)	19	ON button
8	Locking ring	20	Main body
9	Mincing plate (fine)	21	Plug and cord
10	Mincing plate (large)	22	Hopper plate
11	Cutting blade	23	Mandrel / Food pusher
12	Shaft		

Assembly



BEFORE FIRST USE: • Check if the voltage indicated on the rating label corresponds to the mains voltage in your home. • Wash other parts except for the body (motor housing) in warm soapy water. • Before plugging in, ensure the rotary button is in the OFF position.

1. Hold the mincing head and insert it into the housing as shown (fig. 1), then press the locker. Next, move the mincing head anti-clockwise to fasten it tightly to the main body (fig. 2).
2. Insert the shaft into the mincing head, long end first, and turn to feed the shaft slightly until it's set firmly in the mincing head (fig. 3).
3. Place the cutting blade onto the mincing head with the blade facing the front, as shown (fig. 4). If it's not fitted properly, meat will not be grinded.
4. Place the required attachments (mincing plate, sausage tube, etc.) against the cutting blade (fig. 5).
5. Hold the attachments in place, then screw on (rotate right) the locking ring firmly by hand. Do not overtighten (fig. 6).
6. Insert the hopper plate on top of the mincing head and push it down so it's firmly attached (fig. 7).



After assembling the meat grinder, place the unit on a flat, stable surface. Air passage around the motor housing should be kept clear and unblocked.

Operation

Mincing / Grinding



Always use the appliance on a firm work surface. • Ensure that all appliance vents are not blocked. • Always use the mandrel / food pusher to insert food into the appliance – never use your fingers or other implements in place of the mandrel.

1. Before mincing, cut all food into pieces that will easily fit through the hopper feed tube (approximately 20 x 20 x 60mm is a recommended maximum). For best result, meats should be free of bone, sinew and fat.
2. Connect the appliance to the electrical supply and press the ON button to start the motor.
3. Place the food pieces into the hopper plate and use the mandrel to push it down through the feed tube. When inserting food, try and be consistent with your feed rate and do not overload the machine.
4. After use, press the OFF button, then disconnect it from the electrical supply before disassembling, cleaning and storing.

Unblocking the Appliance

If the mincing head becomes blocked:

1. Stop the appliance – press the OFF button and allow at least 30 seconds for the motor to cool.
2. Press the reverse button as required – food pieces may be pushed out through the hopper feed tube. Release the button to stop the reverse function.
3. Disconnect the appliance from the electrical supply, then disassemble the mincing attachments and feed screw, and clean/unblock them as required before using the appliance again.

Making Kibbe

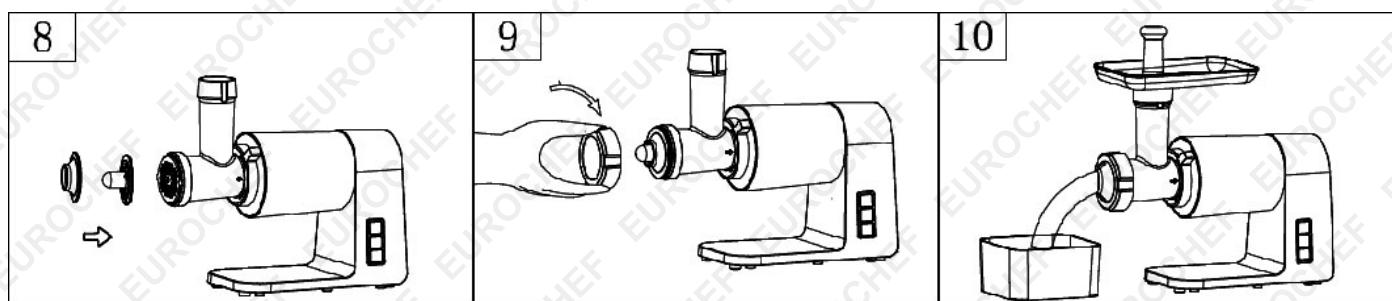
Stuffing Recipe

Mutton	100g
Olive oil	1 ½ tbsp.
Onion (cut finely)	1 ½ tbsp.
Spices	to your taste
Salt	to your taste
Flour	1 ½ tbsp.

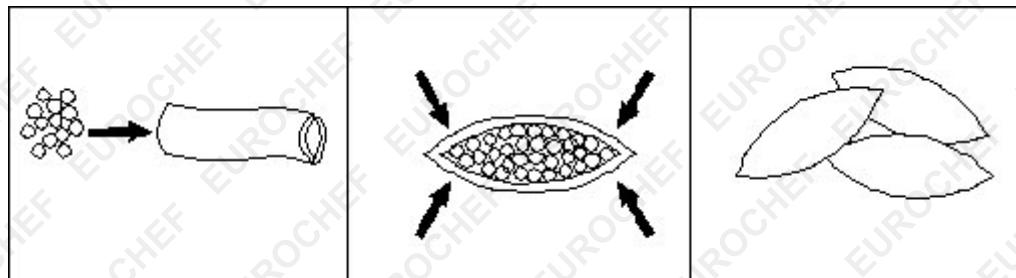
1. Mince mutton once or twice.
2. Fry onion until brown and add minces mutton, all spice, salt and flour.

Shell Recipe

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

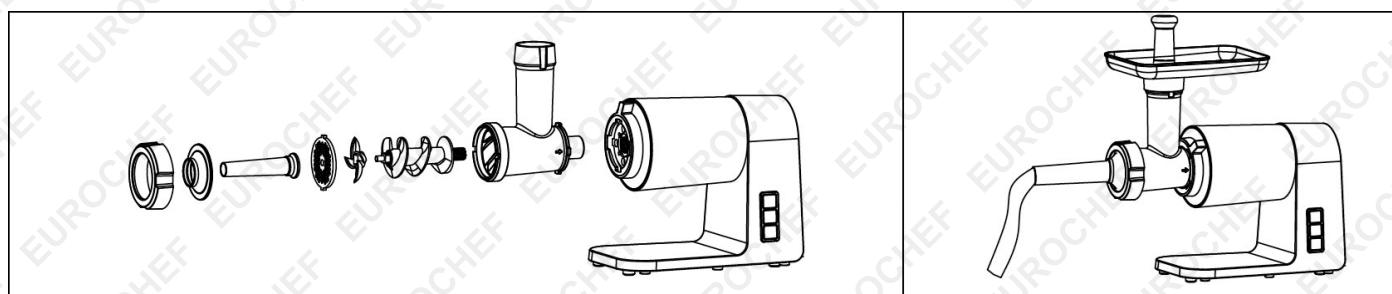


1. Mince the meat three times and mix all ingredients together in a bowl. Use more meat and less flour for outlet cover to create better consistency and taste.
2. Grind the mixture three times.
3. Disassemble the unit by reversing steps 5 – 3 above and remove the mincing plate and cutting blade.
4. Place kibbe attachments onto the mincing head together, fitting the protrusions into the slots (fig.8).
5. Screw locking ring into place until tight. Do not over tighten (fig.9).
6. You can now make the shells (fig.10).
7. Form the kibbe as illustrated below and deep fry.



Making Sausages

1. When assembling the mincing head, insert the sausage tube.
2. Place the sausage skin on to the sausage tube and pinch or tie off the end of the skin.
3. Begin mincing. Use your fingers to hold the sausage skin, feeding it out so that the skin is adequately filled but not to the point of bursting.

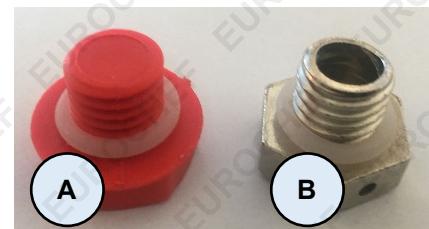
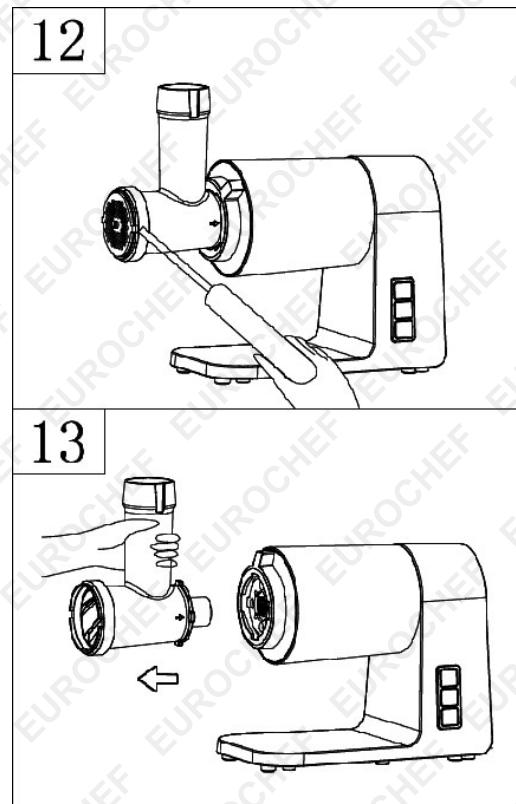


Disassembly and Cleaning

- Make sure that the motor has stopped completely.
- Disconnect the plug from the power outlet.
- Disassemble the machine:
 1. Pull the hopper off from the top of the mincing head.
 2. Unscrew the locking ring (rotate left) and remove it.
 3. Remove the attachments (sausage tube, mincing plate etc). Note that it may be necessary to use a lever (screwdriver etc) to pry the mincing plate from the end of the mincing head.
 4. Pull the cutter and feed screw from the mincing head tube.
 5. Loosen (rotate left) the mincing head locking screw and rotate the mincing head so that the arrows on it and the machine body are aligned, then pull the mincing head from the machine body.
- Remove all food particles from the parts.
- Thoroughly wash all parts (NOT the appliance body) in warm soapy water, rinse and dry. Do not use bleach, caustic or harsh solvents or abrasive as these may damage the surface finishes or present a poison hazard.
- Lubricate the feed screw and attachments lightly with vegetable oil.
- If required, clean the appliance body with a damp cloth. Do not use detergents or chemicals.



The appliance features a pressure relief valve for the motor on top of the body. Occasionally, a small amount of oil may be released through the valve – this is normal. Clean any oil from the valve area. Ensure that food does not come into contact with any oil from the appliance. When you receive the meat grinder, the relief valve comes in a red, plastic screw (**A**) to prevent oil leakage when the meat grinder is in transit. Please replace it with the metallic screw (**B**) provided in the packaging once you have received and set-up your meat grinder.



Specifications

Material	Brushed Aluminium body
Voltage	240V - 50/60Hz
Max. Power	2500W
Certifications	SAA, CE and GS
Power Plug	Australian Standard



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/safety

- 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.
- 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.
- 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.

