

EUROXCHEF



Meat Grinder

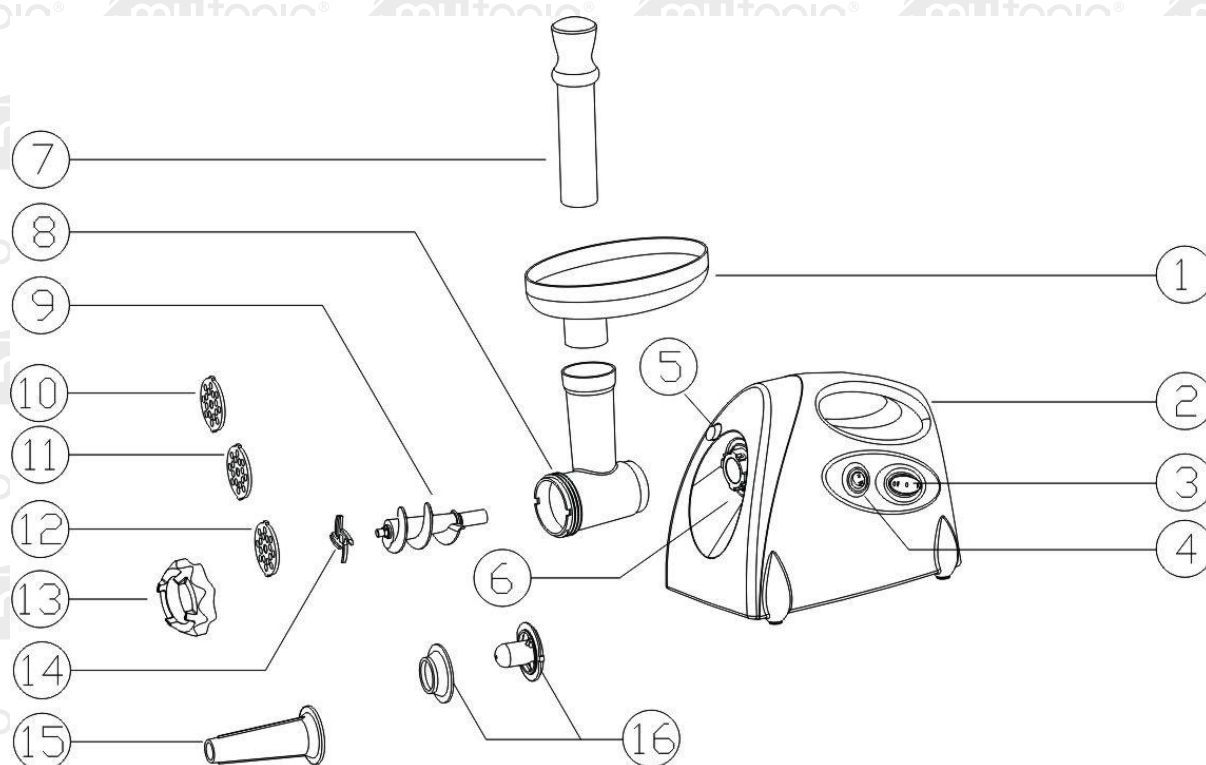
User Manual

RETAIN THIS MANUAL FOR FUTURE REFERENCE
PLEASE READ THIS MANUAL CAREFULLY BEFORE USE

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Parts List



1 Hopper plate

2 Motor housing

3 ON / 0 / R (ON / OFF / Reverse) switch

4 ON / R switch

5 Unlock button

6 Head inlet

7 Food pusher

8 Head

9 Feed screw

10 Cutting plate (fine)

11 Cutting plate (medium)

12 Cutting plate (coarse)

13 Fixing ring

14 Cutting blade

15 Sausage attachment

16 Kibbeh attachment

Important Safety Reminders

- For household use only. Do not use for industrial purposes.
- Unplug the unit from the outlet when assembling and disassembling it.
- Close supervision is necessary when the unit is used near children.
- When carrying the unit, be sure to hold the motor housing with both hands. Do not carry the unit by holding only the hopper plate or the head.
- Do not fix the cutting blade and cutting plate when using the kibbeh attachment.
- Never put in food items by hand. Always use the food pusher.
- Do not grind hard food items such as bones, nuts, etc.
- Do not grind ginger and other materials with tough fibres.
- Continuous running of meat grinder should be not more than 10 minutes with a 10-minute interval for motor cooling.
- Reverse function is disabled while the unit is operating (For example, switching the “ON” knob to the “R” knob or vice-versa); wait at least a minute until the meat grinder has come to a complete stop, otherwise it may cause an abnormal noise, vibration or a transitory electric spark in the unit. It could easily damage the unit and frighten the user.
- After use, there would be little food items left in the grinder head. This is normal. There might be a bit of black metallic powder adhering to the grinded food in the end. Please pick them out and throw them away, do not eat them.
- To avoid jamming, do not operate the unit with excessive pressure.
- When the circuit breaker activates, do not switch the unit on.
- Never try to replace the parts and repair the unit by yourself.
- If the supply cord is damaged, it must be replaced by the manufacturer, service agent or a similarly qualified person in order to avoid a possible hazard on the user.
- This appliance is not intended for use by persons (including children) with reduce physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instructions concerning the use of the unit by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the unit.

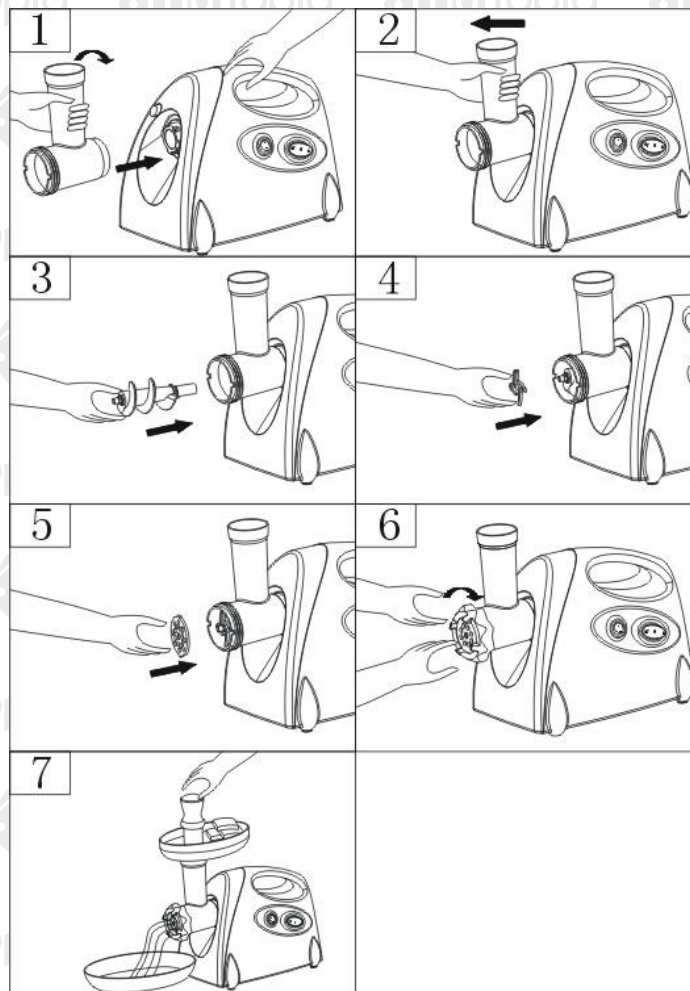
Reminders for First-Time Usage

- Check that the voltage indicated on the rating label corresponds the mains voltage in your home.
- Wash all parts (except for the body) in warm soapy water.
- Before plugging in the unit, ensure that the "ON/O/ R" switch is turned to the "O" position.

Instructions for Use

Assembling the Unit

- Holding the head, insert it in the inlet (Fig. 1). Rotate the head in the same direction as Fig.2 until a small sound can be heard. The head has been placed in the inlet. Try to shake the head slightly to ensure it is placed well.
- Place the feed screw into the head, long end first, by turning the feed screw slightly until it is set into the motor housing (Fig. 3).
- Place the cutting blade into the feed 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 the protrusions in the slots (Fig. 5).
- Support or press the centre of the cutting plate with one finger, then screw the fixing ring until tight with another hand (Fig. 6). Do not over-tighten.
- Place the hopper plate on the head and fix it into position.
- Place the unit on a firm, sturdy location.
- The air passage at the bottom and the side of the motor housing should be kept free and should not be blocked.



Mincing Meat

- Cut all food items into small pieces (Sinew-less, boneless and fatless meat is recommended, approximate size: 20 mm x 20 mm x 60 mm) so that they can fit easily into the hopper opening.
- Plug in the unit and turn the “ON / R” switch to “**ON**” position, then turn the “ON/O/ R” switch to “**ON**” position.
- Feed food items into the hopper plate. Use only the food pusher (Fig. 7).
- After using the unit, switch it off and unplug it from the power supply.

Reverse Function

- In case of jamming, switch the appliance off by turning the “ON / R” switch to the “**R**” position and the “ON/O/ R” switch to “**R**” position.
- Feed screw will be rotating in the opposite direction, and the head will become empty.
- If this doesn't work, switch the unit off and clean it.

Making Kibbeh

Recipes

Stuffing

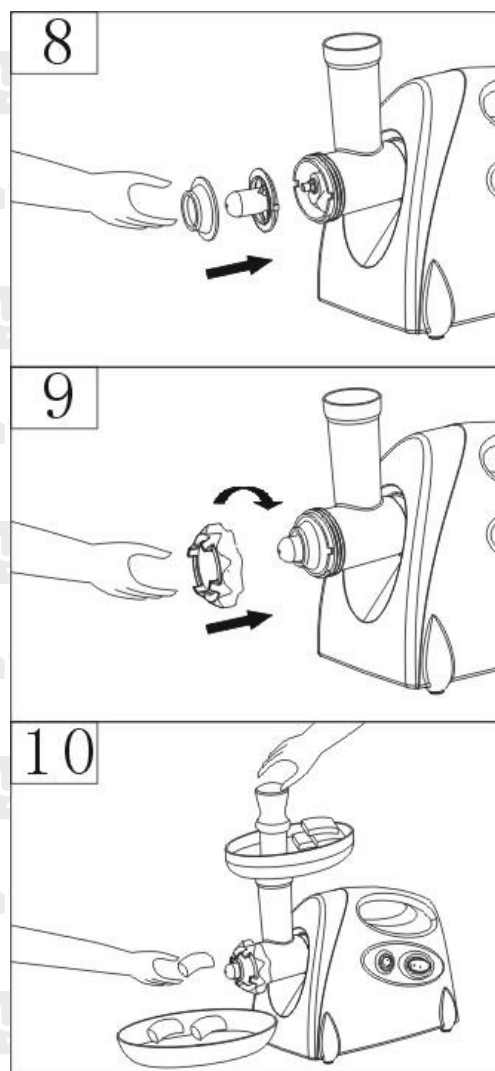
Mutton	100g
Olive oil	1 ½ tablespoons
Onion (cut finely)	1 ½ tablespoons
Spices	adjust according to taste
Salt	adjust according to taste
Flour	1 ½ tablespoons

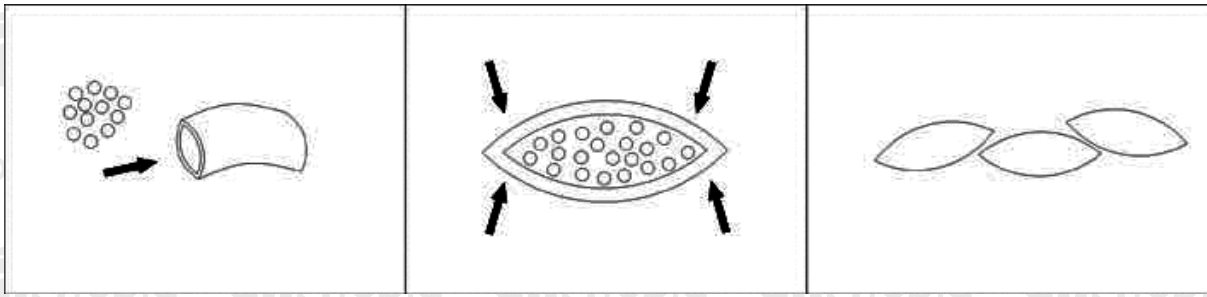
- Mince the mutton once or twice.
- Fry the onion until brown and add minced mutton, spices, salt and flour.

Outer Breading

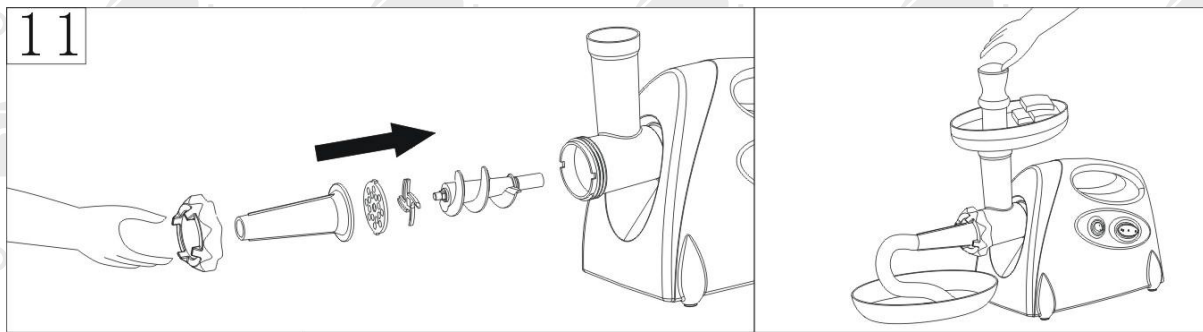
Lean meat	450g
Flour	150 – 200g
Spices	adjust according to taste
Nutmeg (cut finely)	1
Powdered red pepper	adjust according to taste
Pepper	adjust according to taste

- Mince the meat three times and mix all of the ingredients together in a bowl. Adding more meat and less flour for the outer breading creates a better consistency and taste.
- Grind the mixture three times.
- Disassemble the unit by reversing the steps from 5 – 3 to remove the cutting plate and the cutting blade.
- Place the kibbeh attachments into the feed screw shaft together, fitting the protrusions in the slots (Fig. 8).
- Screw the fixing ring into place until it is tight. Do not over-tighten (Fig. 9).
- Make the outer breading (Fig. 10).
- Form the kibbeh as illustrated below and deep-fry.





Making Sausages

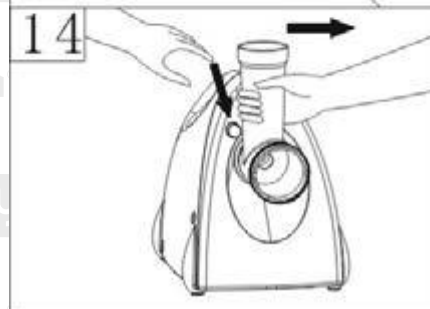
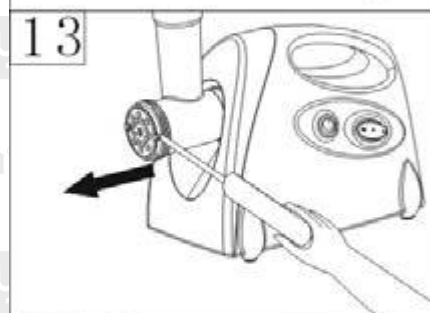
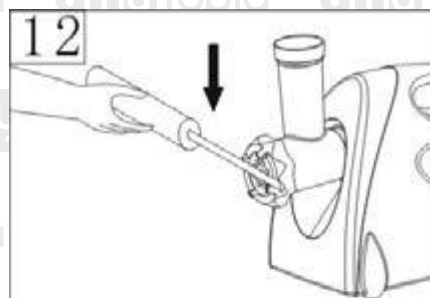


- Before starting, please assemble the sausage attachment as shown (Fig. 11).

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 Figures 6 – 1.
- If the fixing ring is not easily removed by hands, please use tools (Fig. 12).
- To remove the cutting plate easily, place a screwdriver between the cutting plate and the head as illustrated and lift it up (Fig. 13).
- Press the unlock button before removing the head. Holding the head, rotate it in the same direction as Fig. 14. Then the head can be removed easily.



Cleaning

- Never clean the unit by using a dishwasher.
- Remove meat, etc. and wash each part in warm soapy water.
- A bleaching solution containing chlorine will discolour aluminium 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 colour of the unit.
- Wash all of the metallic parts in water below 50°C and dry; in case the unit is left unused for a long period of time, wipe all the cutting parts with vegetable oil using a clean cloth.



Some experts believe the incorrect or prolonged use of almost any product could cause serious injury or death. For information that may reduce your risk of serious injury or death consult the points below and additionally, the information available at www.datastreamserver.com/safety

- Consult all documentation, packaging and product labelling before use. Note that some products feature online documentation which should be printed and kept with the product.
- Check product for loose / broken / damaged / missing parts, wear or leaks (if applicable) before each use. Never use a product with loose / broken / damaged / missing parts, wear or leaks (if applicable).
- Products must be inspected and serviced (if applicable) by a qualified specialist every 6 months assuming average residential use by a person of average weight and strength, above average technical aptitude, on a property matching average metropolitan specification. Intended use outside these guidelines could indicate the product is not suitable for intended use or may require more regular inspection or servicing.
- Ensure all possible users of the product have completed an industry recognised training course before being given access to the product.

- The product has been supplied by a general merchandise retailer that may not be familiar with your specific application or your description of the application. Be sure to attain third party approval for your application from a qualified specialist before use regardless of prior assurances by the retailer or its representatives.
- This product is not intended for use where fail-safe operation is required. As with any product (take an automobile, aircraft, computer or ball point pen for example) there is always a small chance of a technical issue that needs to be repaired or may require replacement of the product or a part. If the possibility of such failure and the associated time it takes to rectify could in any situation inconvenience the user, business or employee or could financially affect the user, business or employee then the product is not suitable for your requirements. This product is not for use where incorrect operation or a failure of any kind, including but not limited to a condition requiring product return, replacement, service by a technician or replacement of parts could cause a financial loss, loss of employee time or an inconvenience requiring compensation.
- If this item has been purchased in error considering the points above simply contact the retailer directly for details of their returns policies if required.

