

EURO~~O~~CHEF



Electric Meat Mincer / Grinder

User Manual

[Revision 6.0 March 2019]

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

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

- **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 center 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.

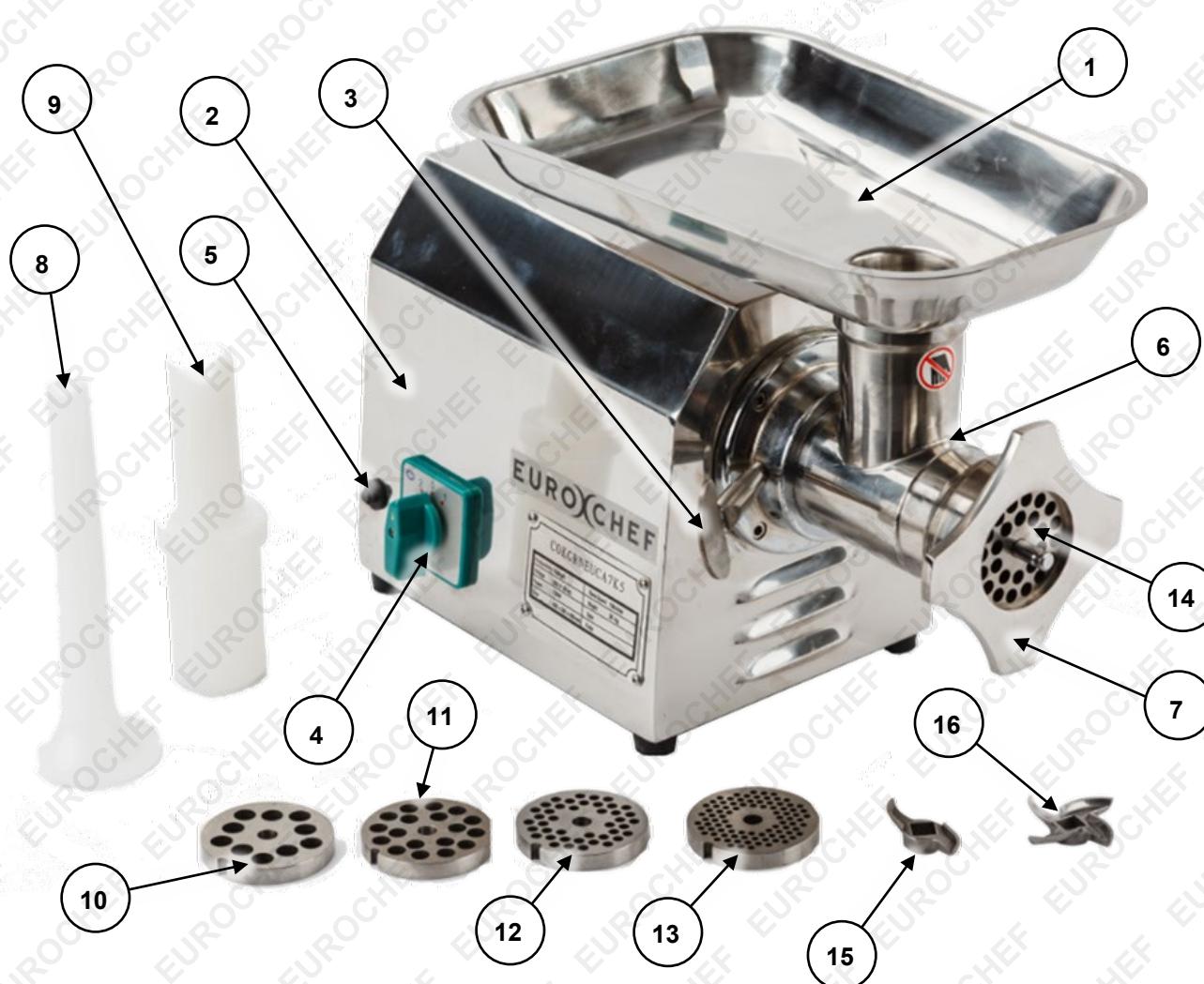
Before First use

- 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 appliance control switch is in the OFF ("0") position.

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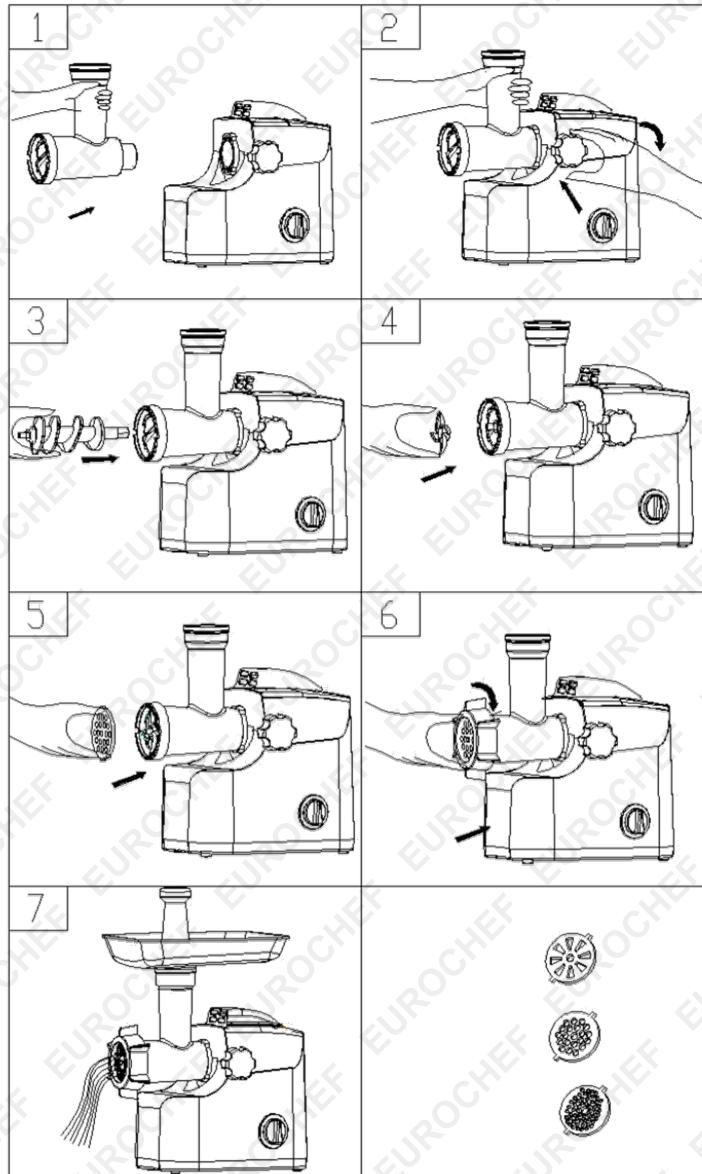
Parts Identification



No.	Name	No.	Name
1	Hopper	9	Mandrel / Food Pusher
2	Body	10	Mincing Plate (Extra Coarse)
3	Mincing Head Locking Screw	11	Mincing Plate (Coarse)
4	Control Switch	12	Mincing Plate (Fine)
5	Reverse Button	13	Mincing Plate (Extra Fine)
6	Mincing Head (Feed Screw inside)	14	Mincing Plate (Medium)
7	Locking Ring	15	Cutter – 2 Blade
8	Sausage Tube	16	Cutter – 4 Blade

Assembly

1. Insert the mincing head into the appliance body. Align the arrows on the body and mincing head, then insert the mincing head into the body.
2. When fully inserted, rotate the mincing head so it is straight, then tighten (rotate right) the mincing head locking screw.
3. Insert the feed screw into the head, long end first, and ensure it engages with the motor shaft (you may need to rotate it slightly until it engages).
4. Place the required cutter on to the end of the feed screw, with the cutting edges facing the front. If the cutter is not fitted properly, meat will not be minced/ground.
5. Place the required attachments (mincing plate, sausage tube etc) against the cutter.
6. Hold the attachments in place, then screw on (rotate right) the locking ring firmly by hand. Do not over tighten.
7. Place the hopper on top of the mincing head and push it down so it is firmly attached.



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.

- 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.
- Connect the appliance to the electrical supply and switch it ON, then set the set the appliance control switch to either position "1" or "2" to start the motor.
- Place the food pieces into the hopper 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.
- After use, place the appliance control switch in the OFF ("0") position, then disconnect it from the electrical supply before disassembling, cleaning and storing.

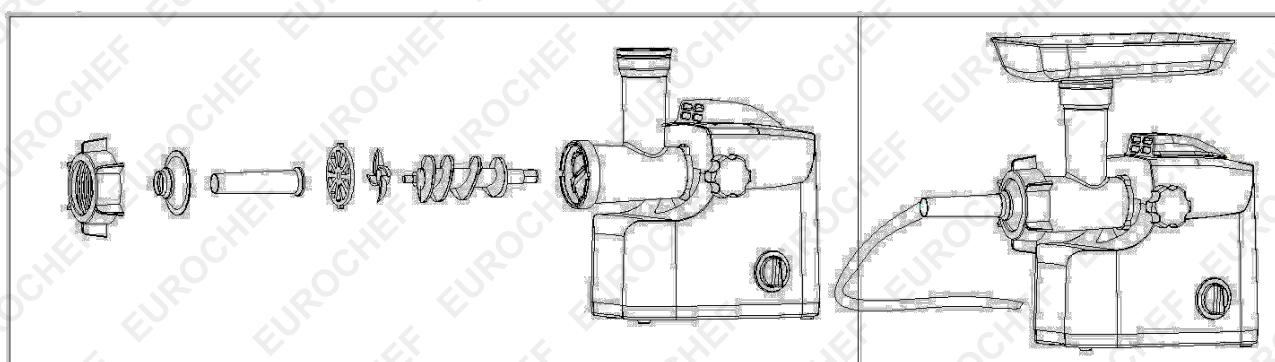
Unblocking the Appliance

If the mincing head becomes blocked:

1. Stop the appliance – place the appliance control switch in the OFF "0" position and allow at least 30 seconds for the motor to cool.
2. Use the reverse function (if required) to unload the feed screw. 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.

Tips for Making Sausages

- When assembling the mincing head, insert the sausage tube.
- Place the sausage skin on to the sausage tube and pinch or tie off the end of the skin.
- 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.



Knife Measurements

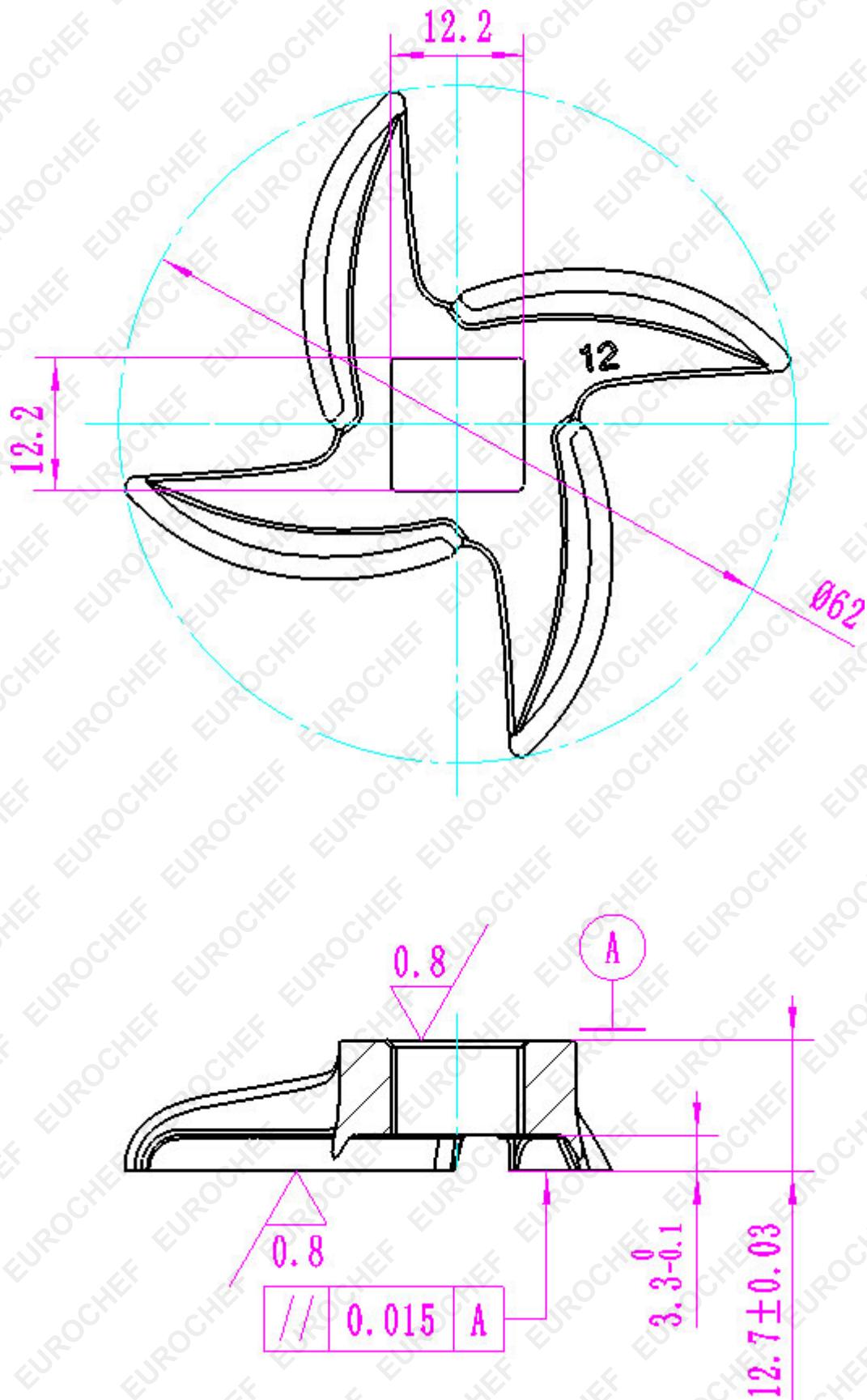
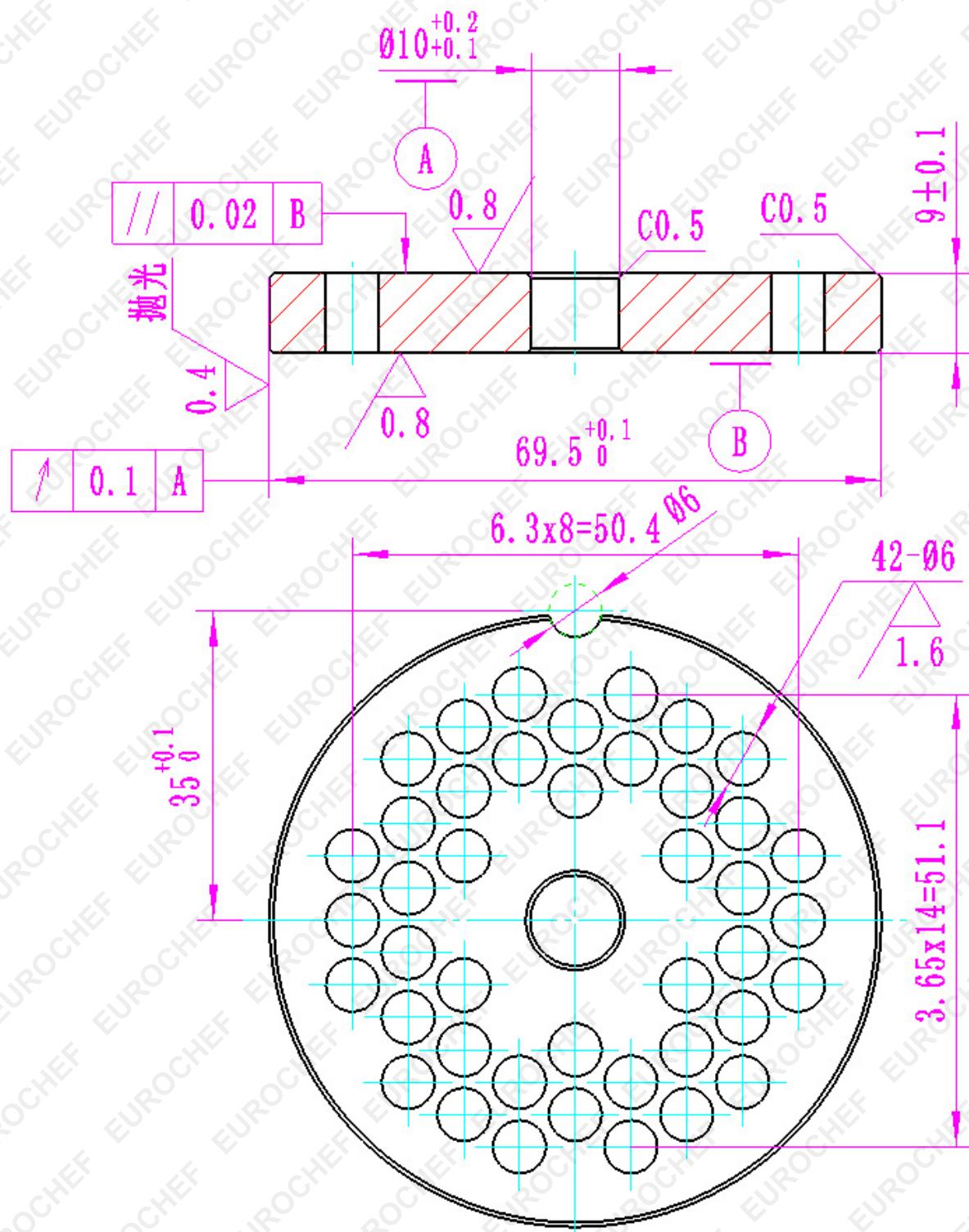
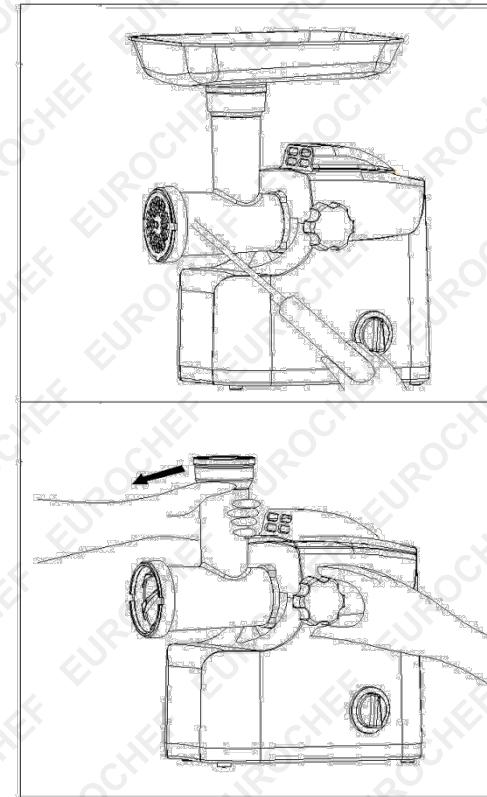


Plate Measurements



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

Power Requirements	220 to 240V / 50Hz
Weight	Approximately 26kg
Dimensions	450mm (L) x 295mm (W) x 405mm (H)



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 recognized 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 technical issues 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 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 after considering the points above, simply contact the retailer directly for details of their returns policy, if required.



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