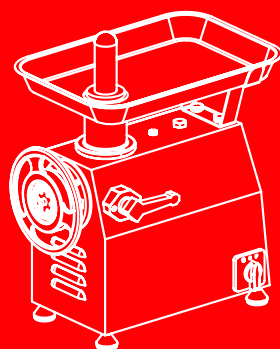


CONTENDER

STEP UP TO THE PLATE



CONTENDER HEAVY DUTY MEAT MINCER

VGM009 | VGM010



CONTENTS

1. SAFETY INFORMATION	3
2. EXPLODED DIAGRAM	5
3. TECHNICAL DATA	5
4. ASSEMBLY INSTRUCTIONS	6
5. OPERATION	6
6. BLOCKAGES	6
7. CLEANING	7
8. TECHNICAL SPECIFICATIONS.....	7
9. ENVIRONMENTAL POLICY	7
10. EXPLODED PARTS DIAGRAMS	8

I. SAFETY INFORMATION

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS MUST ALWAYS BE FOLLOWED ,INCLUDING THE FOLLOWING:

1. READ ALL INSTRUCTIONS, AND SAVE FOR FUTURE REFERENCE.
2. BEFORE USE, CHECK THAT THE VOLTAGE OF WALL OUTLET CORRESPONDS TO THE ONE SHOWN ON THE RATING PLATE.
3. UNPLUG FROM THE WALL SOCKET WHEN NOT IN USE, BEFORE PUTTING ON OR TAKING OFF PARTS, AND BEFORE CLEANING. CLEAN MOTOR HOUSING WITH WET CLOTH, AND WIPE DRY. DON'T DIP IN WATER FOR RINSE.
4. THIS UNIT IS ONLY TO BE USED BY COMPETENT PERSONS WHO HAVE READ AND UNDERSTOOD THE MANUAL. THE PERSON USING THE MACHINE MUST BE COMFORTABLE AND IS RESPONSIBLE FOR THEIR SAFETY.
5. CLOSE SUPERVISION IS NECESSARY FOR ANY APPLIANCE BEING USED NEAR CHILDREN.
6. DO NOT OPERATE ANY APPLIANCE WITH A DAMAGED SUPPLY CORD, PLUG OR DAMAGED IN ANY MANNER. RETURN THE APPLIANCE TO THE NEAREST AUTHORISED SERVICE FACILITY FOR EXAMINATION, REPAIR, OR ELECTRICAL OR MECHANICAL ADJUSTMENT.
7. NEVER REACH INTO THE FEEDING TUBE WITH YOUR FINGERS OR AN OBJECT WHILE THE APPLIANCE IS RUNNING. ONLY USE THE PUSHER FOR THIS PURPOSE.
8. DON'T LET SUPPLY CORD HANG OVER EDGE OF TABLE OR WORKTOP, OR TOUCH HOT SURFACE.
9. IF THE SUPPLY CORD IS DAMAGED, IT MUST BE REPLACED BY THE MANUFACTURER OR ITS SERVICE AGENT OR A SIMILARLY QUALIFIED PERSON IN ORDER TO AVOID HAZARD.
10. MAKE SURE ALL PARTS ARE CORRECTLY ASSEMBLED AND THE LOCKING KNOB HAS BEEN LOCKED BEFORE YOU SWITCH ON THE APPLIANCE.
11. DISCONNECT THE ELECTRICAL SUPPLY OF THE APPLIANCE BEFORE CHANGING ACCESSORIES OR APPROACHING PARTS WHICH MOVE IN USE.
12. KEEP HANDS, HAIR, CLOTHING, AS WELL AS SCRAPER AND OTHER UTENSILS AWAY FROM MINCER DURING OPERATION TO REDUCE THE RISK OF INJURY TO PERSONS, AND DAMAGE TO THE EQUIPMENT.
13. SHOULD THE REVERSE FUNCTION BE REQUIRED ENSURE THAT THE FORWARD MOTION HAS COMPLETELY STOPPED BEFORE SWITCHING THE SWITCH TO REVERSE. IF THE SWITCH IS CHANGED TO REVERSE IMMEDIATELY THIS COULD DAMAGE THE MACHINE WHICH WILL INVALIDATE THE WARRANTY.
14. ENSURE THAT THE MINCER IS COMPLETELY SWITCHED OFF AND THE PLUG REMOVED FROM THE SOCKET BEFORE MAINTENANCE, CHANGING PARTS OR EVEN WHEN FINISHED USE.
15. THIS APPLIANCE USES PARTS WHICH ARE SHARP. WHENEVER THE MACHINE IS CLEANED OR THE SCREW OR BLADE IS REMOVED, ENSURE YOU USE SAFETY GLOVES TO REDUCE THE RISK OF CUTS OR INJURY.
16. THIS MACHINE IS ONLY TO BE USED WITH FOODS WHICH IT HAS BEEN DESIGNED FOR. ONLY USE WITH SOFT MEATS, DO NOT USE WITH BONES, FROZEN FOOD OR HARD FOODS.
17. DO NOT IMMERSE THE MOTOR HOUSING IN WATER OR ANY OTHER LIQUID, NOR RINSE IT UNDER THE TAP.
18. KEEP ALL PARTS OF THE UNIT AND ACCESSORIES CLEAN AS THEY COME INTO CONTACT WITH FOOD . THOROUGHLY CLEAN ALL PARTS OF THE UNIT BEFORE EACH USE.
18. WHEN CLEANING THE APPLIANCE BE SURE NOT TO USE ABRASIVE OR ACIDIC PRODUCTS, ONLY USE WARM WATER WITH A LIGHT DETERGENT.
19. PLEASE NOTE THE MAXIMUM OPERATING TIME (WITHOUT INTERRUPTION) OF 15 MINUTES. ALLOW THE UNIT TO COOL DOWN FOR 5 MINUTES BEFORE FURTHER USE.
20. THIS APPLIANCE IS FITTED WITH A SAFETY FEATURE WHICH SAFEGUARDS AGAINST EXCESSIVE LOADS. IN CASE EXCESSIVE LOADS, THE APPLIANCE AUTOMATICALLY ACTIVATES THE OVERLOAD PROTECTION AND SWITCHES ITSELF OFF. IF THIS OCCURS, SET SWITCH TO "OFF" POSITION, UNPLUG THE APPLIANCE AND ALLOW IT TO COOL DOWN FOR 30 MINUTES. THEN PRESS THE OVERLOAD PROTECTION BUTTON ON THE BOTTOM OF THE MOTOR HOUSING.

BEFORE USE:

MAKE SURE THAT THE VOLTAGE AND FREQUENCY INDICATED ON THE BOTTOM PLATE ARE THE SAME AS YOUR LOCAL SUPPLY, AND THAT THE EXTERNAL EARTHED WIRE IS SECURELY CONNECTED. WASH ALL THE PARTS (EXCEPT THOSE THAT DO NOT TOUCH FOODS) IN WARM SOAPY WATER.BEFORE PLUGGING IN, ENSURE SWITCH IS OFF.



AVOID CONTACT WITH MOVING PARTS. TO PREVENT PERSONAL INJURY AND PROPERTY DAMAGE, MAKE SURE THAT: HANDS, HAIR, CLOTHING AND COOKING ACCESSORIES DO NOT COME INTO THE ROTATING AREA OF THE APPLIANCE DURING USE.



THE MINCER IS INTENDED EXCLUSIVELY FOR MINCING MEAT, UNDER NO CIRCUMSTANCES FOR OTHER PURPOSES.



ONLY PUSH THE FOOD TO BE PROCESSED INTO THE FILLING OPENING WITH THE STUFFER. UNDER NO CIRCUMSTANCES USE FINGERS OR OTHER OBJECTS SUCH AS CUTLERY. FAILURE TO OBSERVE THIS INFORMATION CAN CAUSE ACCIDENTS AND INJURIES AS WELL AS DAMAGE TO THE DEVICE.



TO AVOID CLOGGING THE FILLING OPENING, DO NOT PROCESS TOO LARGE QUANTITIES AT ONCE. THE MINCER IS NOT SUITABLE FOR PROCESSING FROZEN MEAT OR DOUGH. DEFROST FROZEN FOOD BEFORE USING THE ATTACHMENT.



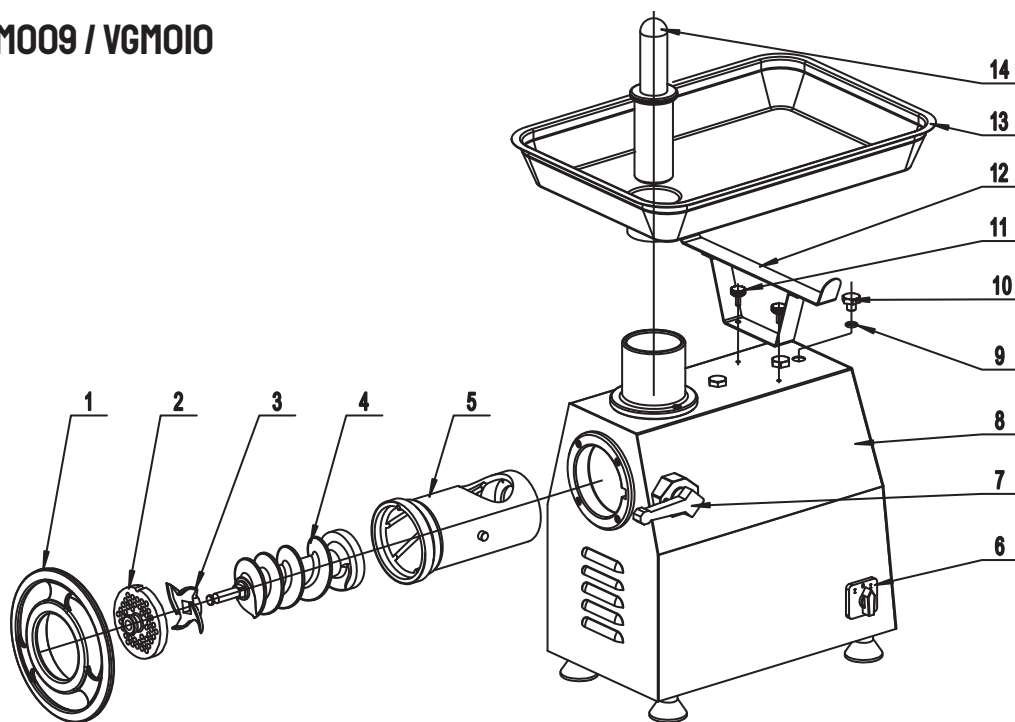
FAILURE TO OBSERVE THESE INSTRUCTIONS AND THE RESULTING DAMAGE TO THE EQUIPMENT WILL VOID ALL WARRANTY CLAIMS.



IMPORTANT: THE MINCER IS DELIVERED IN A TRANSPORT SAFE CONDITION. BEFORE USE REMOVE THE IMPORTANT SMALL BLANKING SCREW (WITH A SCREWDRIVER) AND REPLACE WITH THE SMALL VENTED SCREW PROVIDED. IT IS IMPORTANT THAT THE UNIT IS NOT USED IN THE TRANSPORT CONDITION AS IT WILL DAMAGE THE PRODUCT. IF THE SCREW IS NOT REMOVED AND REPLACED THE WARRANTY WILL BE VOID.

2. EXPLODED DIAGRAM

VGM009 / VGM010



1 Front Cap	2 Plate	3 Knife	4 Feed Screw
5 T-Tube	6 Switch	7 Lock Pin	8 Main Body
9 O Ring	10 Oil seal screw	11 Fixed Screw	12 Support Set
13 Meat Plate	14 Pusher		

3. TECHNICAL DATA

MODEL	VGM009	VGM010
CAPACITY (KG/H)	250	320
MOTOR POWER (W)	850	1500
SPEED (R/MIN)	180/218	165/90
DIMENSIONS (W X H X D, MM)	440 X 270 X 385	540 X 350 X 560
RATED VOLTAGE (V)	110/220/380	110/220/380
RATED FREQUENCY (HZ)	50/60	50/60
GROSS WEIGHT (KG)	31.00	53.00

4. ASSEMBLY INSTRUCTIONS



IMPORTANT: SOME PARTS CAN BE SHARP. FOR YOUR OWN SAFETY YOU MUST WEAR SAFETY GLOVES TO ASSEMBLE THE UNIT.

1. PLACE MINCER T-TUBE (5) INTO MAIN ASSEMBLY.
2. TURN THE LOCK PIN (7) 180 DEGREES TO LOCK THE T-TUBE INTO PLACE.
3. SLIDE THE FEED SCREW (4) AND THE KNIFE (3) INTO THE T-TUBE
4. PLACE THE PLATE (2) INTO POSITION
5. PLACE THE FRONT CAP ONTO THE UNIT AND TWIST CLOCKWISE TO LOCK THE MINCING ASSEMBLY INTO POSITION.

5. OPERATION

6. ENSURE THAT THE MEAT TRAY (13) IS SECURELY FASTENED TO THE FEED TUBE AND SUPPORTED BY THE MAIN BRACKET (10)
7. TEST THE MACHINE WITH THE HAND HELD PUSHER (12) IN PLACE BUT WITHOUT ANY MEAT. ENSURE THAT THE UNIT IS RUNNING SMOOTHLY.
8. FEED THE MEAT ONTO THE MEAT TRAY (13) AND FEED THE MINCER USING THE PUSHER (12). DO NOT USE YOUR HANDS.
9. THE MINCER IS NOT MADE TO MINCE/GRIND BONES OR HARD FOODS, IF THESE ARE FED INTO THE MACHINE IT MAY JAM.

IMPORTANT NOTE:

IF THE MINCED MEAT IS NOT DISCHARGED SMOOTHLY OR IS IN THE FORM OF PASTE, THE CAUSES AND REMEDIES COULD BE:

- A. THE END SECURING CAP (1) IS NOT POSITIONED CORRECTLY. PLEASE REMOVE IT AND REATTACH, ENSURING IT IS FITTED SECURELY AND ALIGNED PROPERLY.
- B. THE CUTTING PLATE (2) IS BLOCKED. CLEAN THE PLATE FOLLOWING THE CLEANING INSTRUCTIONS.
- C. THE CUTTING BLADE IS BLUNT OR MISSHAPED. REMOVE THE FRONT CAP (1), THE CUTTING PLATE (2) AND THE CUTTING BLADE (3). CLEAN THE BLADE THOROUGHLY AND RESHARPEN. REFIT THE BLADE AS INSTALLATION INSTRUCTIONS.

6. BLOCKAGES

SHOULD THE OPERATOR PLACE BONES OR HARD FOODS INTO THE MINCER IT IS LIKELY TO BLOCK. SHOULD THE MOTOR STOP OR THE MINCE STOP COMING OUT OF THE MACHINE, THIS MAY BE DUE TO A BLOCKAGE.

- A. USE THE REVERSE FUNCTION TO TRY AND CLEAR THE BLOCKAGE. IF THIS DOES NOT SOLVE THE ISSUE YOU WILL HAVE TO GO THROUGH THE CLEANING PROCESS TO REMOVE ANY BONES OR FOREIGN OBJECTS.
- B. TO CLEAN DISCONNECT THE ELECTRICAL POWER SUPPLY FROM THE WALL SOCKET.

WARNING: NEVER REMOVE ANY PART FROM THE MACHINE WHILE THE ELECTRICAL POWER IS CONNECTED.

7. CLEANING

THE MINCER MUST BE THOROUGHLY CLEANED BEFORE FIRST USE. PAY PARTICULAR ATTENTION TO CLEANING THE PARTS THAT COME INTO DIRECT CONTACT WITH FOOD. AFTER USE, THE MINCER MUST BE THOROUGHLY CLEANED TO PREVENT THE FORMATION OF BACTERIA. WE RECOMMEND THAT THE GEARS, GASKET AND CYLINDER INTERIOR ARE LIGHTLY MOISTENED WITH COOKING OIL AFTER EACH CLEANING. **ALWAYS DISCONNECT THE MAINS PLUG BEFORE CLEANING.**

TO CLEAN AFTER USE:

10. RELEASE THE LOCKING PIN (7) AND REMOVE THE COMPLETE T-TUBE SECTION
11. USING PROTECTIVE GLOVES REMOVE THE FRONT CAP (1) AND PULL THE SECTION APART.
12. CLEAN ALL PARTS THOROUGHLY USING A SLIGHT CLEANSER WITH WARM SOAPY WATER. BE SURE TO CLEAN THOROUGHLY AS THIS IS THE OPPORTUNITY TO REMOVE ALL POSSIBLE BACTERIA AND RAW MEATS.
13. REASSEMBLE USING THE ASSEMBLY INSTRUCTIONS.

IMPORTANT: THE ELECTRICAL SUPPLY MUST BE DISCONNECTED ALL THROUGH THE CLEANING PROCESS.



IMPORTANT: LUBRICATE THE MACHINE, PREVENT RUST AND PREVENT MEAT FROM STICKING TO THE MACHINE AND ACCESSORIES, APPLY A THIN LAYER OF COOKING OIL TO THE CROSS KNIFE, PERFORATED DISCS, WORM AND DRIVE SHAFT BEFORE FIRST USE AND AFTER EACH SUBSEQUENT USE. MISTREATMENT OR LACK OF LUBRICANT CAN LEAD TO EXCESSIVE ABRASION AND WEAR OF THE MEAT-CRUSHING PARTS.

8. TECHNICAL SPECIFICATIONS

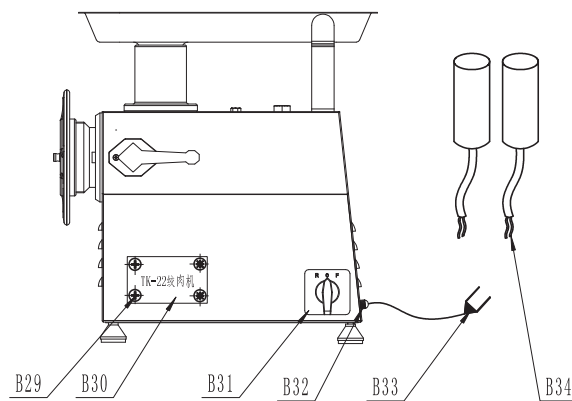
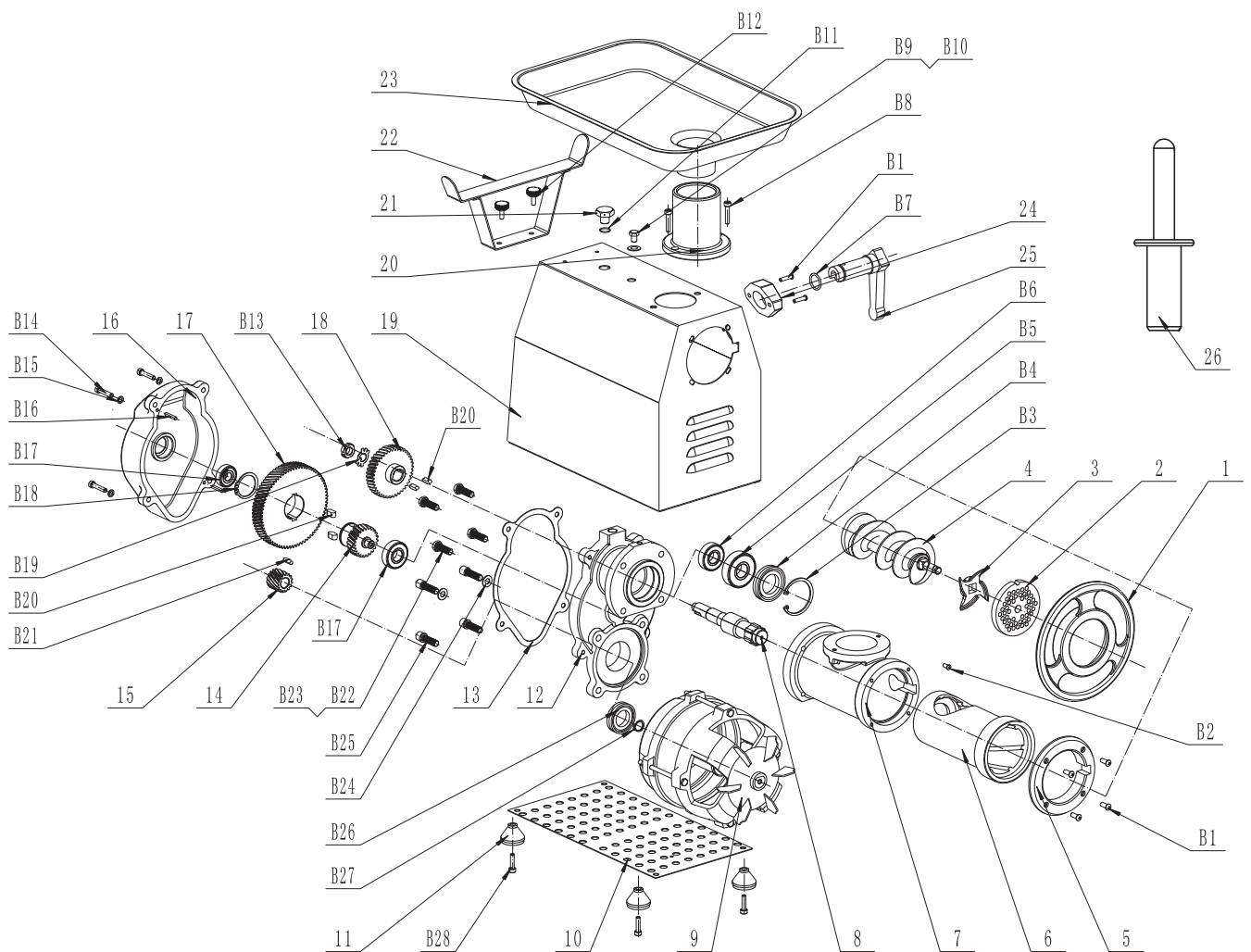
SPEED OF BLADE	140R/MIN
MOTOR INPUT POWER	550W
POWER SUPPLY	LOCAL SUPPLY 240V 50HZ
DIMENSIONS	520MM X 250MM X 320MM
GROSS WEIGHT	12.3KG

9. ENVIRONMENTAL PROTECTION

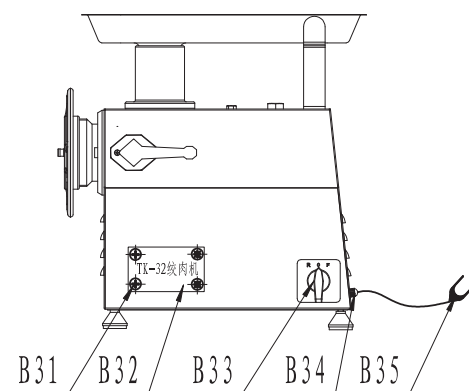
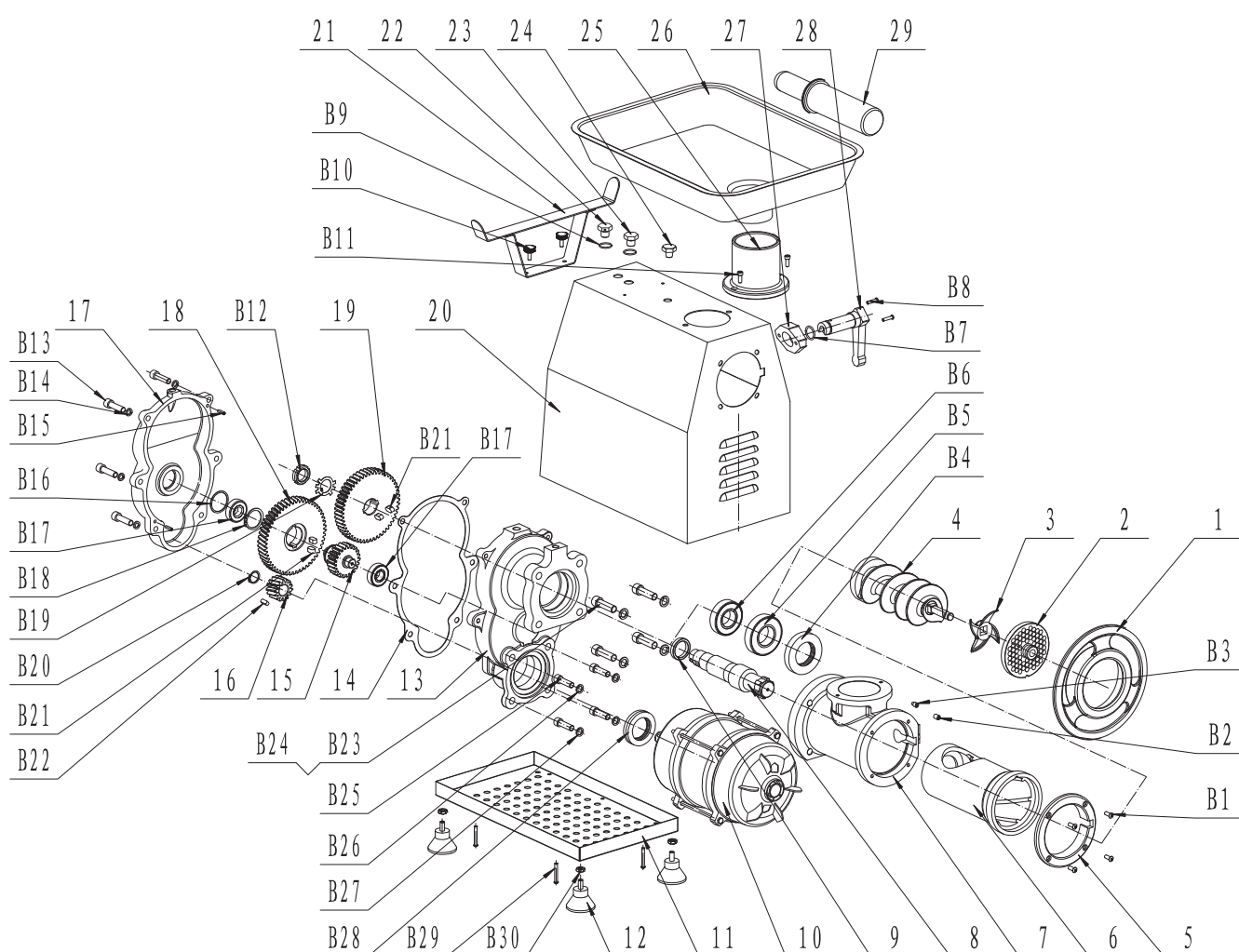
THE PACKAGING MATERIALS ARE RECYCLABLE. PLEASE DO NOT THROW THE PACKAGING INTO THE HOUSEHOLD WASTE BUT REUSE IT. OLD DEVICES CONTAIN VALUABLE RECYCLABLE MATERIALS WHICH SHOULD BE RECYCLED. FOR THIS REASON, PLEASE DISPOSE OF OLD DEVICES ONLY AT SUITABLE COLLECTION POINTS.

IO. EXPLODED PARTS DIAGRAMS

VGM009



VGMOIO





IMPORTANT: IF YOU FORGET TO TURN OFF THE UNIT BEFORE UNPLUGGING THE POWER CORD, WAIT AT LEAST 10 SECONDS BEFORE RESTORING POWER.



IMPORTANT: NEVER LEAVE THE UNIT UNATTENDED WHEN THE POWER PLUG IS PLUGGED IN. ALWAYS UNPLUG THE POWER CORD IF YOU DO NOT USE THE UNIT, MOVE THE UNIT, REMOVE INDIVIDUAL COMPONENTS OR CLEAN THE UNIT.



VGMO09 • CONTENDER HEAVY DUTY MEAT MINCER - GRINDER 220KG/H WITH REVERSE FUNCTION

VGMO10 • CONTENDER HEAVY DUTY MEAT MINCER - GRINDER 320KG/H WITH REVERSE FUNCTION



STEP UP TO THE PLATE