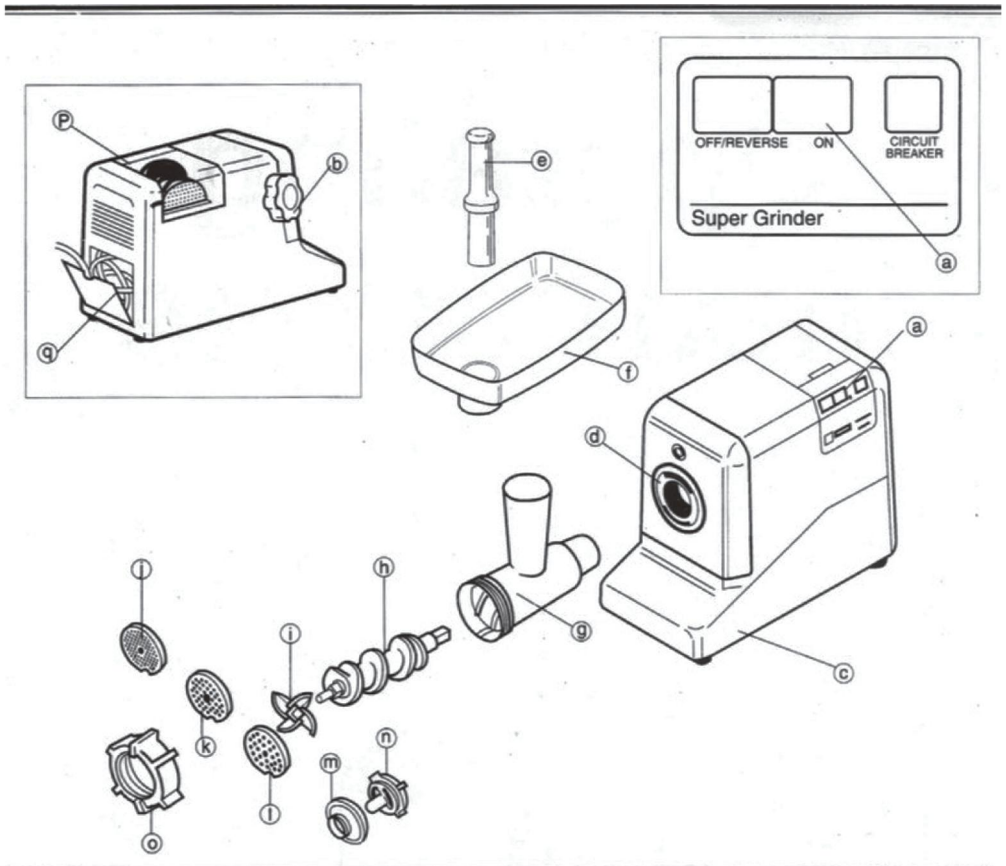
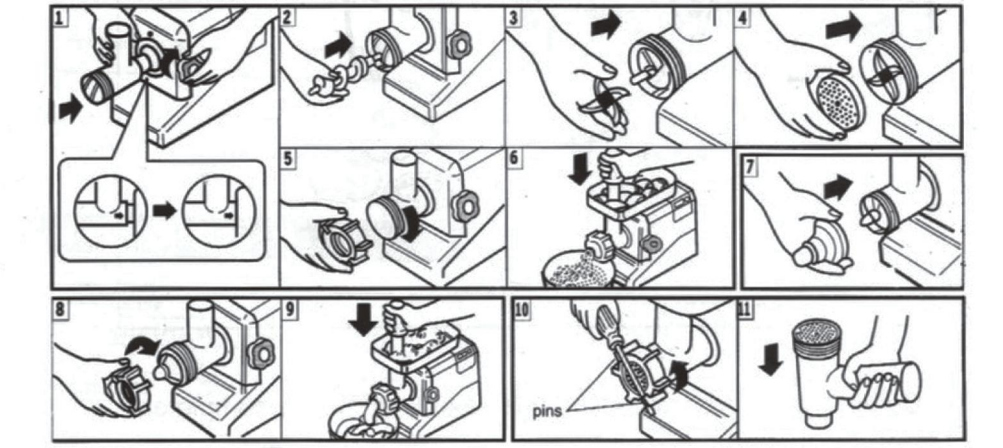




Instruction Manual

MEAT GRINDER

MODEL.: MG-50



Before operating,Please read the operating instructions completely

Parts identification

ⓐ Switches
ⓑ Locking Knob
ⓒ Motor housing
ⓓ Opening
ⓔ Food pusher
ⓕ Hopper plate
ⓖ Head
ⓗ Feed screw
ⓘ Cutting blade
ⓙ~ⓝ Attachments
  ⓙ Cutting plate(fine)
  ⓚ Cutting plate(medium)
  ⓛ Cutting plate(coarse)
  ⓜ Kubbe attachment A
  ⓝ Kubbe attachment B
ⓞ Cap
ⓟ Cutters compartment
ⓠ Cord compartment

Cautions

Unplug when assembling or disassembling the unit.

Close supervision is necessary when any appliance is used near children.

When carrying the unit,be sure to hold Motor Housing with both hands,not to hold only Hopper Plate.

Do not fix Cutting Blade and Cutting Plate when using Kubbe Attachments.

Never feed food with hand.Use Food Pusher.

Do not grind hard foods such as bones and nuts.

Do not grind ginger and other materials with hard fiber.

To avoid jamming ,do not force to operate the unit with excessive pressure.

If the unit jams due to hard materials lodged on to Feed Screw or Cutting Blade,switch off immediately and clean the unit.
(See "Jamming")

When the circuit breaker activates,do not switch on.

When switching from ON to OFF/REVERSE or vice versa, wait about 6 seconds to assure that the motor has stopped completely.

Never try to undo the parts or to repair the unit by yourself.

This product is intended for household use only.

Before use

Make sure that the voltage and frequency indicated on the bottom plate are the same as your local supply.

Wash all the parts (except those that do not touch foods ⓐ , ⓑ , ⓒ , ⓓ ,ⓟ and ⓠ) in warm soapy water.

Before plugging in,ensure Switch is off.

To mince meat

(Assembling)

1 Place Head tightly onto Opening of Motor Housing.Holding Head with one hand,place Locking Knob into the hole on the side of Motor Housing and tighten it clockwise.

2 Place Feed Screw into Head,long end first,by turning Feed Screw slightly until it is set into Motor Housing.

3 Place Cutting Blade onto Feed Screw shaft with the blade facing the front as illustrated.
• If it is not fitted properly,meat will not be ground.

4 Place desired Cutting plate next to Cutting Blade, fitting protrusions in the slots.

5 Screw Cap into place until tight.
• Do not over tighten.

Place Hopper Plate on Head and fix into position.

Locate the unit on a firm place.
• The air passage at the bottom and the side of Motor Housing should be kept free and not blocked.

(Mincing meat)

Cut all foods into pieces so that they fit easily into Hopper opening.

Plug in,then switch on.

6 Feed foods into Hopper Plate.
• Use Food Pusher.

After use, switch off and unplug.

To make Kubbe

—Recipe—
(Stuffing)

100 g	mutton
1½ tablespoons	olive oil
1½ tablespoons	onion(cut finely)
⅓ teaspoon	all spice
½ teaspoon	salt
1½ tablespoons	flour

Mince mutton once or twice.

Fry onion until brown and add minced mutton, all spice, salt and flour.

(Outer cover)

450g	lean meat
150 – 200 g	flour
1 teaspoon	all spice
1	nutmeg
a pinch	powdered red pepper
dash	pepper

Mince meat three times and mix all ingredients together in a bowl.
• More meat and less flour for outer cover creates better consisteney and taste.

Grind the mixture three times.

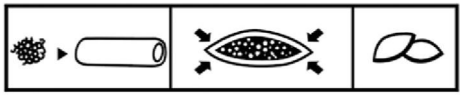
Disassemble by reversing the steps from 5 - 3 to remove Cutting Plate and Cutting Blade.

7 Place Kubbe Attachments A and B onto Feed Screw shaft together,fitting protrusions in the slots.

8 Screw Cap into place until tight.
• Do not over tighten.

9 Following the same steps as in 5 - 6 , make the cylindrcal outer cover.

Form kubbe as illustrated below and deep fry.



Specifications

Power supply	Local Supply 50/60Hz
Dimensions (H x W x D)	43.0 x 18.0 x 41.8 cm
Weight	6.0kg
Attachments	Cutting plates,Kubbe attachment

Jamming

When the circuit breaker automatically stops the motor, or when the motor continues to function but no meat comes out of Cutting Plate,due to jamming of bone or other materials,switch off.
• Do not switch on.

Press CIRCUIT BREAKER to reset.
Press OFF/REVERSE to clear jamming of bone or other materials.
• Reverse operation will continue for as long as OFF/REVERSE is pressed.
Clean the unit. (See "To clean "below.)

To clean

(Disassembling)
Make sure that the motor has stopped completely.
Disconnect the plug from the power outlet .

Disassemble by reversing the steps from 5 - 1 .

10 Cap has pins for easy unscrewing.

11 To remove Cutting Plate easily, knock Head on the table with Cutting Plate face up.

(Cleaning)

Remove meat,etc.

Wash each part in warm soapy water.

• A bleaching solution containing chlorine will discolor aluminum surfaces.
• Do not immerse Motor Housing in water,but only wipe it with a damp cloth.
• Thinners and benzines will crack of change the color of the unit.

A little salad oil on ⓗ~ⓘ after washing and drying will keep them lubricated.