



MF Profi Plus Meat Mincer Instruction Manual

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MF Profi Plus Meat Mincer



Product Information

- **Product Name:** Profi Plus Meat Mincer
- **Model Number:** Not specified
- **Power:** 350 Watts (max. block power 2,200 Watts)
- **Voltage:** 220-240 V~ 50-60 Hz
- **Safety Class:** Not specified

Frequently Asked Questions

- **Problem:** The screw ring (6) has become loose.
 - **Solution:** The screw ring (6) may not have been properly mounted. Make sure it is securely tightened onto the meat mincer attachment (2).
- **Problem:** The ingredients are coming out from the side of the screw ring (6).
 - **Solution:** The screw ring (6) may not have been properly mounted. Make sure it is securely tightened onto the meat mincer attachment (2).

- **Problem:** The screw ring (6) is not properly mounted. It is loose on the meat mincer attachment (2).
 - **Solution:** Make sure the screw ring (6) is securely tightened onto the meat mincer attachment (2).

Product Usage Instructions

Before First Use

Before using the meat mincer for the first time, please take note of the following:

- The cross blade (17) is very sharp. Handle with caution to avoid injury.
- Do not clean the aluminum parts (meat mincer attachment (2), screw ring (6), and hopper (7)) in the dishwasher.

Important Safety Instructions

Please read and follow these important safety instructions:

- Caution! The cross blade (17) is very sharp. Handle with caution to avoid injury.
- Do not immerse the motor housing in water or any other liquid.
- Always unplug the appliance from the power source before cleaning or disassembling.
- Keep out of reach of children.

Operation

To operate the meat mincer, follow these steps:

1. Set the rotary knob (7) to "0" to turn off the motor.
2. Set the rotary knob (7) to "I" to activate the motor by pressing the touch button (e).
3. Set the rotary knob (7) to "REV" to activate the reverse function.

Display Functions

The display (5) shows the four different speed levels (soft, 1, 2, and 3). The current speed setting is indicated by symbols from "S" (slow) to "III" (fast).

- **Speed 1:** Suitable for delicate foods or when grinding soft ingredients.
- **Speed 2:** Suitable for regular grinding tasks.
- **Speed 3:** Suitable for tougher ingredients or when faster grinding is desired.

Using the Grinding Discs

To use the grinding discs, follow these steps:

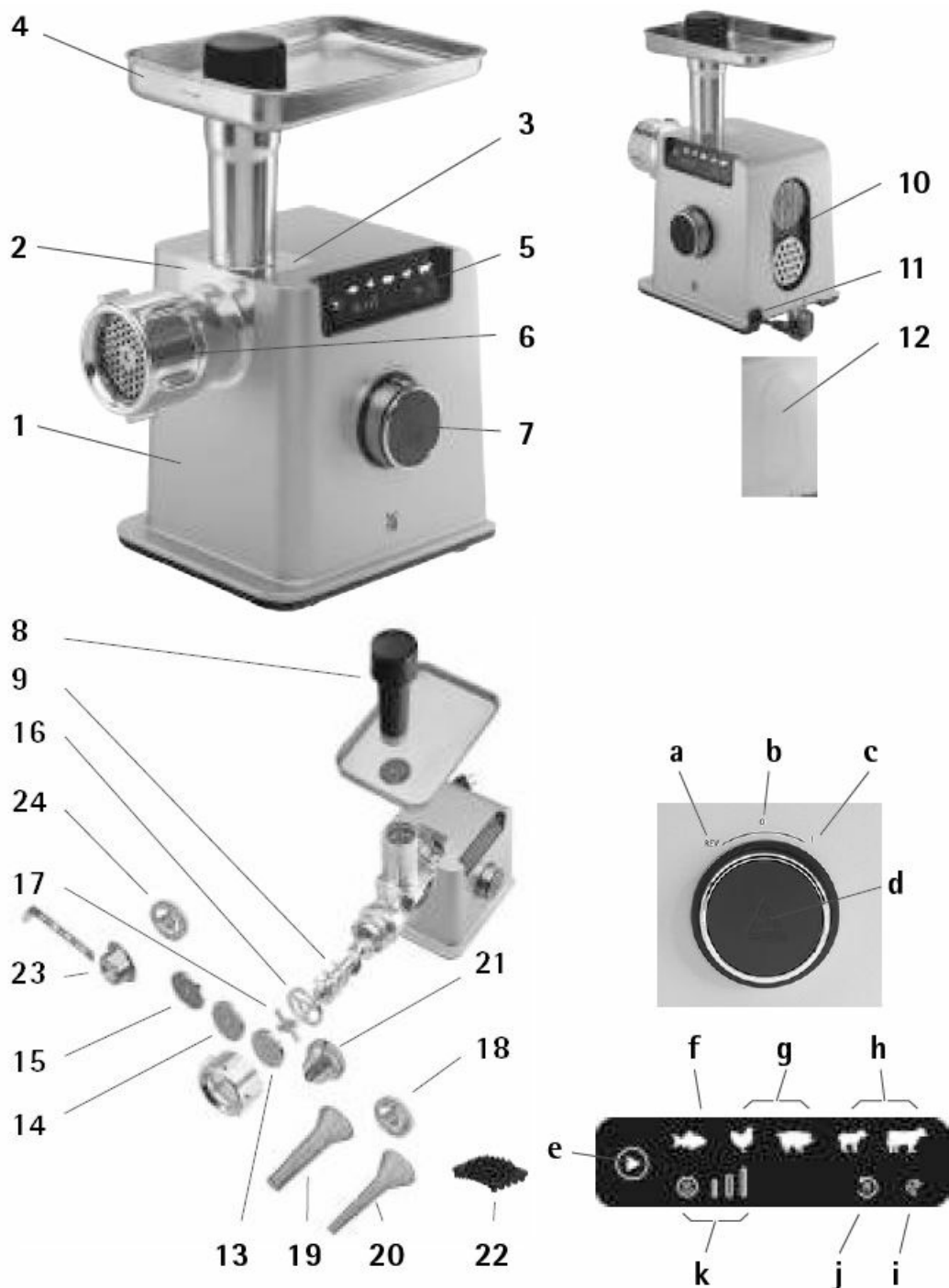
1. Assemble the meat mincer as described in the assembly section.
2. Choose the appropriate grinding disc based on the desired texture.

3. Attach the grinding disc to the meat mincer attachment (2) by aligning the notches and twisting it into place.

Our tips below will help you get the best possible use out of your mincer and achieve optimum results:

- To prepare minced meat for special recipes, you can add ingredients, such as pre-sautéed onions, spices and herbs, before you process the pieces of meat. This allows all the ingredients to be mixed together even better. Grind hard spices like pepper finely in advance.
- The mincer cannot process hard, solid or fibrous food components (e.g. bones, nuts, ginger root, hard kernels, thick tendons and cartilage).
- Do not process food that has been stored for too long or is spoiled. Always prepare all food just before eating or just before cooking, so it is as fresh as possible.

STRUCTURE OF THE APPLIANCE



1. Mincer casing
2. Mincer attachment
3. Drive
4. Filling bowl
5. Display
6. Threaded ring
7. Control knob
 - **a.** Reverse
 - **b.** 0 (Off)
 - **c.** I (On)
 - **d.** Eject button
8. Stopper
9. Feeding screw
10. Grate storage
11. Inlet for the mains switch
12. Cover for grate storage
13. Coarse grate 7 mm
14. Medium grate 4 mm
15. Fine grate 3 mm
16. Roll blade
17. Cross blade
 - **ACCESSORIES**
 - **Accessories for filling sausages:**
18. Cutting disc
19. Large sausage attachment
20. Narrow sausage attachment
 - **Accessory for making meat pies (kibbeh):**
21. Kibbeh attachment (plastic fi nger including cone)
 - **Cleaning accessory**
22. Cleaning aid for grates
 - **Accessory for making shortbread:**
23. Shortbread biscuit attachment (2 parts: shortbread biscuit attachment and moulded tray)
24. Cutting disc for shortbread
 - **Overview of symbols on display**
 - **e.** Touch button for speed adjustment
 - **f.** Speed setting 1 symbol: fi sh
 - **g.** Speed setting 2 symbol: poultry and pork
 - **h.** Speed setting 3 symbol: lamb and beef
 - **i.** Cleaning symbol
 - **j.** Reverse symbol
 - **k.** Display of the four different speed settings (soft, 1, 2 and 3)

TECHNICAL DATA AND INFORMATION

TECHNICAL DATA

- **Rated voltage:** 220–240 V ~ 50–60 Hz
- **Power consumption:** 350 Watts (max. locked motor power 2200 Watts)
- **Protection class:** 1

INFORMATION BEFORE USE

The appliance may be used only for the intended purpose and in accordance with this instruction manual. No claims of any kind may be made for damage resulting from improper use. You are therefore advised to read the instruction manual carefully before use. It contains instructions for using, cleaning and looking after the appliance. We accept no liability for any damage resulting from non-observance. Keep this instruction manual in a safe place and pass it on to any subsequent user together with the appliance. Please also note the warranty information, which is enclosed separately. The safety precautions must be observed during use.

INFORMATION BEFORE USING FOR THE FIRST TIME

- Take the appliance and all accessories out of the box carefully and make sure that all components and accessories are complete and undamaged.
- Ensure that all packaging material is removed before use and there is no packaging left.
- Clean the appliance, components and accessories before the first use and after any long storage, as described in the “Cleaning and care” section.

IMPORTANT SAFETY INFORMATION


- Keep the appliance and its cord out of reach of children.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- For non-EU markets: This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- For non-EU markets: Children should be supervised to ensure that they do not play with the appliance.
- Always use the appliance in accordance with these instructions.
- Improper use may result in electric shocks or other hazards.
- Improper use may cause injury. After use, clean all parts that come into contact with food, as described in the section on “Cleaning and care”.
- If the appliance’s power cord is damaged, it must be replaced by the manufacturer, its after-sales service or a similarly qualified person if hazards are to be avoided.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments

- The appliance is not intended for purely commercial use.
- **Caution:** Use the mincer to mince meat, fish and vegetables. Do not use it to mince hard and solid food (such as bones, nuts or frozen food). Do not use it to mince fibrous or very watery foods (such as ginger or certain types of fruit that have a high water content). The juice could get into the motor casing. Cut hard vegetables such as carrots into small pieces before processing.
- Using the shortbread biscuit attachment on the mincer, you can mould the shortbread dough into different shapes.
- **Caution:** While the motor is running, keep your face away from the filler neck. There is a risk of injury if bone remains or the remains of any other hard ingredients have been overlooked during preparation. Bone splinters and other hard objects could be catapulted out of the filler neck.
- **Note:** To transport the appliance, hold the mincer with both hands on the mincer casing (1). Do not hold it by the filling bowl (4) or the mincer attachment (2).
- **Caution:** The threaded ring (6) must never be tightened: This could cause rapid wear of the knife and the grate.
- **Caution:** Never reach with your fingers into the filler neck of the mincer attachment (2) or from the front into the screw casing or the drive (3). Risk of injury!
- **Note:** To avoid blockages or clogging, do not press the stopper (8) too hard into the filler neck.
- Never use sharp-edged or hard objects (e.g. knife, fork or spoon) when working with the mincer! Only use the stopper supplied for this (8).
- Never reach into the drive opening (3) when the appliance is connected to the power supply or while the mains plug is inserted in the socket.
- The cross blade (17) is very sharp. There is a risk of injury when handling it!
- Never clean the aluminium parts (mincer attachment (2), threaded ring (6) and feeding screw (9)) in the dishwasher. The parts turn black in the dishwasher. Follow the instructions in the "Cleaning and care" section.
- Switch the appliance off and always disconnect it from the mains supply before changing accessories or getting close to parts that move during use.
- The appliance must always be disconnected from the mains supply when not in use and before assembly, disassembly or cleaning.
- After using the appliance and accessories, clean all surfaces/parts that have come into contact with food. Follow the instructions in the "Cleaning and care" section.
- Do not reach into the attachment while it is in operation. Make sure that hair, loose clothing and cloths, for example, or other foreign objects (such as cooking utensils, bones and vegetable stalks) do not get into the filling bowl.
- Only connect the appliance to earthed wall sockets that have been installed in accordance with the regulations. The power cable and plug must be dry.
- Do not pull or clamp the connection cable over sharp edges. Do not leave it dangling. Protect it from heat, oil and water.
- The appliance is not intended to be operated by means of an external timer or a separate remotecontrol system.
- Never pull the mains plug out of the socket by the power cord or with wet hands.
- Do not carry the appliance by the cable.
- Do not place the appliance on hot surfaces such as hotplates or near open gas flames because this could melt the casing.







- Only set the appliance up on smooth, dry, heat-resistant surfaces that are dust-free.
- Do not place the appliance on water-sensitive surfaces. Splashes of water may damage such surfaces.
- Do not use or store the appliance outside, in damp rooms or within reach of children.
- The appliance must be supervised when in use.
- When the appliance is not being used, pull the mains plug out of the socket.
- Never put the appliance and mains plug in a dishwasher or clean with water. Follow the cleaning instructions in the “Cleaning and care” section.
- Do not tamper with the safety systems, apart from in line with the maintenance and cleaning instructions provided.
- Only use WMF original spare parts.
- No liability shall be accepted for any damage resulting from misuse, incorrect operation or improper repairs. Warranty claims shall likewise be excluded in such cases.






OPERATION

Operating the control knob (7)



- **0:** If the control knob is set to “0”, the motor is not in operation.
- **I:** If the control knob is set to “I”, the motor can be started in forward mode by activating the touch button (e). You can release the control knob (7) during operation.
- **REV:** The reverse button is used to release blockages when food gets stuck in the feeding screw (9) or if the appliance is blocked. In this case, you must keep the control knob (7) turned.
-  By pressing the eject button, the mincer attachment (2) is released from the mincer casing (1).

Operating the display (5)

-  **Touch button for speed adjustment (e):** Touch button for changing the speed setting
-  **Display of the four different speed settings (soft, 1, 2 and 3) (k):** Shows the current speed setting from “S” (slow) to “III” (fast).
 - The four different speed settings allow a specific speed to be selected for each type of meat.
-  **Soft Function:** For preparing biscuits using the shortbread biscuit attachment (23) and for easily creating sausages
-  **1st speed setting:** For preparing fish
-  **2nd speed setting:** For preparing pork and poultry
-  **3rd speed setting:** For preparing beef and lamb

Note: Symbols      (f, g and h) provide additional information to indicate which type of food each speed setting is typically suitable for.

Notes on the display (5)

-  **Reverse symbol (j):** Indicates that reverse mode is switched on
-  **Cleaning symbol (i):** Indicates when the mincer insert and screw are clogged and need to be cleaned

USING THE GRATE

The three grates (13, 14, 15) are used for mincing meat, fish and vegetables. Depending on the properties of the food, you can choose one of the grates:

Note: The knife cuts the food. The grates determine the consistency of the cut food.

Note: Normal wear and tear may occur on the grates (13, 14, 15) and the cross blade (17).



- Select the coarse 7 mm grate (13) for solid food and for preparing coarse sausages.



- Select the medium 4 mm grate (14) for soft foods. Note: When preparing tartar, you can repeat the mincing process a second time with the medium grate to obtain the ideal consistency.



- Select the fine 3 mm grate (15) for food that needs to be processed to a particularly fine texture. To do this, you should pass the ingredients through the mincer several times. Start with the coarse grate (13) and then use the fine grate (15) for the second time. This gives the ingredients the desired fine consistency. This is suitable in particular for meat pies (kibbeh).



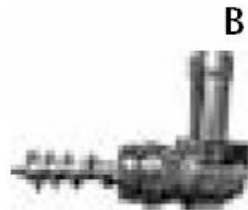
- **Note:** Any two grates can be stored in the grate storage (10), which is located on the rear side of the casing (see Figure A). The third grate can remain directly in the mincer attachment (2). To remove the cover, press the lower part of the cover and remove it. Re-insert the cover by placing it in the center of the holder and closing it with light pressure.

USING THE APPLIANCE FOR THE FIRST TIME

Using the appliance for the first time

- Remove all packaging from the accessories.
- Before using the appliance for the first time, clean it as described in the “Cleaning and care” section.
- Place the appliance on a moisture-resistant, firm and level surface. Also make sure the surface is clean and dry.

Important: The ventilation openings on the underside of the appliance must not be covered.



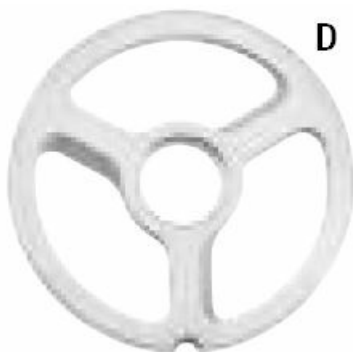
- Insert the feeding screw (9) into the lower opening of the mincer attachment (2) with the gear wheel facing inwards – see Figure B.
- Now position the desired attachments as described in the following sections.



- Attach the mincer attachment (2) to the front attachment hub on the appliance (see figure C).
- **Note:** For easier assembly, first install the desired attachments in the mincer attachment (2) before placing it in the front housing. If you mount the desired attachments when the mincer attachment (2) is already in the front housing of the appliance, the feeding screw (9) will push the attachments slightly forward. The reason for this is the built-in safety mechanism. As long as the threaded ring (6) is not properly fitted, it will push the feeding screw (9) forward. Thus, no injuries or squeezing can happen during operation!

Assembling the mincer

- First place the roll blade (16) on the feeding screw (9). The recess (figure D) points in the direction of the feeding screw (9):



Side with recess



Side without recess

- The recess on the roll blade (16) must sit in the designated notch in the casing (see figure F).



- Then place the cross blade (17) on the roll blade (16). The recess (figure G) points in the direction of the roll blade (16).

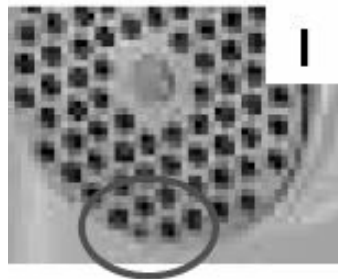


Side with recess



Side without recess

- **Caution:** The cross blade (17) is very sharp. There is a risk of injury when handling it!
- Place the desired grate (13, 14 or 15) on the cross blade (17).



- **Note:** The recess on the grate must sit in the designated notch in the casing (see Figure I).
- To lock it in place, tighten the threaded ring (6) on the casing.
- Lock the threaded ring (6) by turning it clockwise.
- **Caution!** Do not overturn or overtighten the threaded ring (6)!
- **Caution!** The threaded ring (6) must never be tightened: This could cause rapid wear of the cross blade and the grates.
- Place the filling bowl (4) on the mincer attachment (2).

Assembling the sausage attachment

Use: For filling artificial and natural casings with sausage meat.

Note: The parts of the mincer attachment (2) without grate (13, 14, 15) and without cross blade (17) are required.

- Place the cutting disc (18) on the roll blade (16).
 - **Note:** The recess on the cutting disc (18) must sit in the designated notch on the casing.
- Place the large sausage attachment (19) or the narrow sausage attachment (20) on the cutting disc.
- To lock it in place, tighten the threaded ring (6) on the casing. Lock the threaded ring (6) by turning it clockwise.
 - **Caution:** Do not overturn or overtighten the threaded ring (6)!

- Place the filling bowl (4) on the mincer attachment (2).

Kibbeh attachment assembly

Use: For forming dough tubes with meat filling.

Note: The parts of the mincer attachment (4) without grate (13, 14, 15) and without cross blade (17) are required.

- Place the kibbeh attachment (21) on the mincer attachment (16).
- **Note:** The recess on the cutting disc (18) must sit in the designated notch on the casing.
- To lock it in place, tighten the threaded ring (6) on the casing. Lock the threaded ring (6) by turning it clockwise.
Caution! Do not overturn or overtighten the threaded ring (6)!
- Place the filling bowl (4) on the mincer attachment (2).

Assembling the shortbread biscuit attachment

Note: The parts of the mincer attachment (2) without grate (13, 14, 15) and without cross blade (17) are required.

- First place the cutting disc for shortbread (24) on the roll blade (16).
- Attach the shortbread biscuit attachment (23).
- To lock it in place, tighten the threaded ring (6) on the casing.



- Now insert the moulded tray from the shortbread biscuit attachment through the opening provided: see figure J.
- Select the desired shape of the dough by moving the moulded tray; see figure K.
- Place the filling bowl (4) on the mincer attachment (2).

Using the mincer

Mincing and mixing meat with the mincer

- Assemble the mincer as described in the section “Assembling the mincer”.

Next steps

- Cut the meat or the respective food into strips measuring approx. 10 cm long and 2 cm thick so that they fit into the filling opening and can be optimally processed by the feeding screw.
- **Note:** Remove any bones, tendons or cartilage etc. before mincing the meat.
- Place the food in the filling bowl (see also “Our tips below will help you get the best possible use out of your

mincer and achieve optimum results”).

- Place a suitable container below the mincer outlet to catch the minced meat.
- Now insert the mains plug into the socket.
- Add the processed ingredients to the filling bowl (4).
- Turn the control knob to “I”.
- Select the desired speed setting via the display (5) by pressing the touch button for speed adjustment (e) →



. See the section “Operating the control panel”.

- **Caution:** The mincer must never be operated in empty mode, i.e. without meat in the unit! This leads to overheating of the grate and the cross blade and thus promotes wear of these parts!
- Only use the stopper (8) for replenishing food.
- **Note:** Do not apply excessive force to push the food down.
- **Note:** When preparing tartar, you can repeat the mincing process a second time with the medium grate to obtain the ideal consistency.
- After use, set the control knob to “0”.

Using the mincer to make sausages

- First mince the meat as described under “Mincing and mixing meat with the mincer”.
- Unscrew the threaded ring (6) and remove the grate (13, 14 or 15) and the cross blade (17).


Caution: The cross blade (17) is very sharp. There is a risk of injury when handling it!


Assemble the sausage attachment (19 or 20) as described under “Assembling the sausage attachment”.

Note

- To make sausages you will need natural or artificial casings, which you can obtain from butchers and specialist shops.
- The ingredients, especially meat, must always be kept well chilled (approx. 4°C).

Next steps



- Prepare the sausage mixture according to the recipe.
 - **Note:** Soak the sausage casing in lukewarm water for approx. 10 to 15 minutes to make it more elastic and to make it easier to guide it onto the sausage attachment (19, 20).
 - Slide the sausage casing over the funnel of the sausage attachment (19, 20) and tie the end together so that the meat mass cannot escape during filling.
 - Place a suitable container, such as a moistened baking tray below the mincer outlet to catch the minced meat.
 - Now insert the mains plug into the socket.
 - Add the processed sausage mass to the filling bowl (4).
 - Turn the control knob to “I”.
 - Select the desired speed setting via the display (5) by pressing the touch button for speed adjustment (e) → .
- See the section “Operating the control panel”.

- **Note:** Switch off the appliance briefly or use the soft function , if the sausage mass comes out too quickly.
- Only use the stopper (8) for replenishing.
- **Note:** Do not apply excessive force to push the food down.
- Roll out the sausage in a spiral shape onto a moistened baking tray/into a moistened container.
- After use, set the control knob to "0".

Preparing meat pies/kibbeh with the mincer

- First mince the meat as described under "Mincing and mixing meat with the mincer". Note: To make meat pies, it is best to mince the meat three times in succession (first with the medium grate (14) and then twice with the fine grate (15).
- Unscrew the threaded ring (6) and remove the grate (13, 14 or 15) and the cross blade (17).
- **Caution:** The cross blade (17) is very sharp. There is a risk of injury when handling it!
- Assemble the kibbeh attachment (21) as described under "Assembling the kibbeh attachment".


Next steps

- Place a suitable container (ideally a large plate) below the mincer outlet to catch the sausages.
- Now insert the mains plug into the socket.
- Add the processed sausage mass to the filling bowl (4).
- Turn the control knob to "I".
- Select the desired speed level via the display (5) by pressing the touch button for speed adjustment (e) → . See the section "Operating the control panel".
- **Note:** Switch off the appliance briefly or use the soft function , if the meat mass comes out too quickly.
- Only use the stopper (8) for replenishing.
- **Note:** Do not apply excessive force to push the food down.
- Cut the meat into pieces of the desired length.
- **Note:** Freeze the meat briefly so that the meat pies can be filled more easily.
- After use, turn the control knob to "0".


Using the shortbread biscuit attachment

- Assemble the shortbread biscuit attachment (23) as described under "Assembling the shortbread biscuit attachment".

Next steps


- Prepare the shortbread dough and place it in the filling bowl.
- Select the required shape on the shortbread biscuit attachment.
- Now insert the mains plug into the socket.
- Turn the control knob to "I".
- Select the desired speed setting via the display (5) by pressing the touch button for speed adjustment (e) → .

See the section “Operating the control panel”.

- Only use the stopper (8) for replenishing.
- **Note:** Do not apply excessive force to push the food down.
- **Note:** Switch off the appliance briefly or use the soft function  so that the meat mass does not come out too quickly.
- Use a chopping board, for example, to catch the shaped dough.
- After use, turn the control knob to “0”.

Recipe Chocolate Sticks Ingredients for 30-40 pieces <ul style="list-style-type: none">▪ 250 g soft butter▪ 1 generous pinch of salt▪ 250 g fine sugar▪ 1 egg (size M)▪ 400 g flour▪ 1 level tsp. baking powder▪ Approx. 75 g dark chocolate couverture▪ Approx. 75 g milk chocolate couverture	<p>Place the butter and salt in a mixing bowl and whip until a pale cream colour using a food processor or hand mixer with whisk. Gradually stir in the sugar and stir everything until pale cream. Thoroughly stir in the egg. Sift the flour and baking powder. Knead everything briefly until smooth. Divide the dough into 2 to 3 portions and place in foil in a cool place for about 10 minutes until needed again.</p> <p>Preheat the oven to 200°C top/bottom heat. Line 2 to 3 baking sheets with baking parchment. Insert the dough portions one after another into the biscuit attachment and press them through on the soft speed setting.</p> <p>Divide the mixture into even pieces about 6 -7 cm long. Place the strips of dough on the trays. Bake the trays one after another in the hot oven for around 10 -12 minutes until golden brown. Leave to cool on a cake rack.</p> <p>Break up the two chocolate couvertures separately and melt them in bowls over a hot bain-marie. Dip half of each biscuit stick into the couverture or pipe the couverture into stripes. Allow to set on a cake rack or on baking parchment.</p>
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DISASSEMBLING THE APPLIANCE

- After you have turned the control knob to “0”, pull out the mains plug.
- Gently press the mains plug cable into the inlet for the mains switch (11) so that the appliance can be stowed away more easily.
- Pull the stopper (8) out of the filling opening.
- Remove the filling bowl (4).
- Press the meat attachment ejection symbol (k) , which is located in the centre of the control knob (7), to release the mincer attachment (2) from the casing.
- **Note:** If the control knob (7) does not point to “0”, the mincer attachment (2) cannot be removed for safety reasons.
- Remove the assembled mincer attachment (2) by turning it slightly anticlockwise.

Note

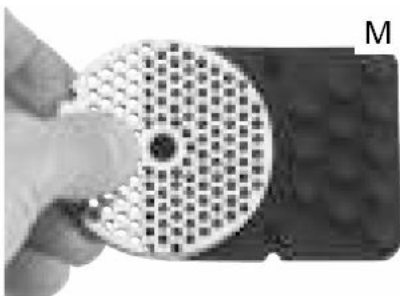


- For easy removal of the grates (13, 14, 15), push the feeding screw out of the mincer attachment (2) from behind (see Figure L).

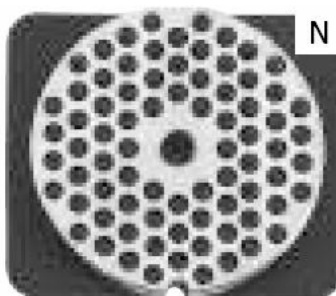
CLEANING AND CARE

- Never use abrasive or harsh cleaning agents!
- **Important:** Never insert your fingers or your hand into the filling opening or insert objects into the openings of the grates (13, 14, 15) as long as the mains plug has not been pulled out.
- Loosen the threaded ring (6) and disassemble the attachment. Rinse all parts thoroughly in warm water.
- For easier and more thorough cleaning of the grates (13, 14, 15) use the cleaning aid for grates (22).

Note



Cleaning the small grates (13)



Cleaning the medium grates (14)



Cleaning the coarse grates (15)

- The grates must be positioned appropriately on the cleaning aid (see figures M, N and O).

Important: Never clean the threaded ring (6), the mincer attachment (2) or the feeding screw (9) in a dishwasher! Dishwasher detergents can cause corrosion and discolouration. The parts concerned are marked with the following symbol for safety purposes:



Allow the parts to dry completely before reassembling them.

After drying, lightly oil the grates (13, 14, 15), the roll blade (16), the cross blade (17) and the feeding screw (9) with vegetable oil.

CLEANING THE PARTS

CLEANING THE PARTS	 dishwasher safe	 rinse under running water	 wipe with a damp cloth
Mincer casing (1)	—	—	✓
Mincer attachment (2)	—	✓	✓
Filling bowl (4)	✓	✓	✓
Display (5)	—	—	✓
Threaded ring (6)	—	✓	✓
Control knob (7)	—	—	✓
Stopper (8)	—	✓	✓
Feeding screw (9)	—	✓	✓
Grates storage (10)	—	—	✓
Cover for grates storage (12)	—	—	✓
Grates (13, 14, 15)	✓	✓	✓
Roll blade (16)	✓	✓	✓
Cross blade (17)	✓	✓	✓
Cutting disc (18)	✓	✓	✓
Sausage attachment (19, 20)	✓	✓	✓
Kibbeh attachment (21)	✓	✓	✓
Shortbread biscuit attachment (23,24)	✓	✓	✓
Cleaning aid for grates (22)	✓	✓	✓

TROUBLESHOOTING


If any of the problems listed in the table persist, contact WMF Customer Service.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Food gets stuck in the feeding screw	Food was pushed into the filler neck with too much pressure	Briefly press the reverse button (a) to release the blockage and then continue with the mincing process
The feeding screw is blocked repeatedly	Food was pushed into the filler neck with too much pressure	Switch off the appliance and pull the mains plug out of the socket. Remove the mincer attachment (2) and the feeding screw (9) and remove the blockage. Then reassemble the appliance according to the instructions and restart it.

The meat mass is not fine enough	The grate is too big and/or the ingredients have not been minced a sufficient number of times	Use a finer grate and/or mince the meat mass several times in a row
The motor stops during operation	The overload protection has possibly switched off the motor	Switch the appliance off by turning the control knob (7) to "0". Pull the mains plug out of the socket, disassemble and clean the appliance according to the "Cleaning and care" instructions. Let the appliance cool down for approx. 30 minutes
The feeding screw wobbles during operation	The threaded ring (6) has come loose	Switch off the appliance and then screw the threaded ring (6) clockwise. Caution! Do not overturn or overtighten the threaded ring (6)!
The motor automatically switches to the reverse function for about 5 seconds	Possibly the motor is overloaded	If this happens three times in a row, the motor stops and the cleaning symbol lights up. Disconnect the power plug from the socket. Disassemble and clean the appliance according to the "Cleaning and care" instructions
The ingredients are leaking out on the side of the threaded ring (6)	The threaded ring (6) is not fitted correctly. It is sitting too loosely on the mincer attachment (2)	Switch off the appliance and then screw the threaded ring (6) clockwise. Caution! Do not overturn or overtighten the threaded ring (6)! If this does not solve the problem, disassemble and clean the appliance according to the "Cleaning and care" instructions
Rapid wear of the cross blade and the grates. Note: Normal wear and tear of the grates (13, 14, 15) and the cross blade (17) may occur.	The threaded ring (6) has been tightened too much and / or the mincer has been operated in empty mode.	The threaded ring (6) must never be tightened. And the mincer must never be operated in empty mode, i.e. without meat in the appliance! This leads to overheating of the grate and the blade and thus promotes wear of these parts! Care instructions: After drying, lightly oil the grates (13, 14, 15), the roll blade (16), the cross blade (17) and the feeding screw (9) with vegetable oil for care.

For UK use only

- This product is supplied with a 13 A plug conforming to BS 1363 fitted to the mains lead. If the plug is unsuitable for your socket outlets or needs to be replaced, please note the following. If the plug is a non-rewireable one, cut it from the mains lead and immediately dispose of it. Never insert it into a socket outlet as there is a very great risk of an electric shock.
- The replacement of the plug at the mains lead has to be done according to the following instructions:

- **Warning:** This appliance must be earthed
- **Important:** The wires in this mains lead are coloured in accordance with the following code:
 - **green/yellow:** Earth
 - **blue:** Neutral
 - **brown:** Live
- As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:
 - the wire which is coloured green and yellow must be connected to the terminal which is marked with the letter E or by the earth symbol , or coloured green or green and yellow,
 - the wire which is coloured blue must be connected to the terminal which is marked the letter N or coloured black,
 - the wire which is coloured brown must be connected to the terminal which is marked with the letter L or coloured red.
- If a 13 A (BS 1363) plug is used it must be fitted with a 13 A fuse conforming to BS 1362 and be ASTA-approved. If any other type of plug is used, the appliance must be protected by a 10 A fuse either in the plug or adapter or at the distribution board. If in doubt – consult a qualified electrician.
- Never use the plug without closing the fuse cover.

CE: The appliance complies with European directives 2014/35/EU, 2014/30/EU and 2009/125/EU.

At the end of its life, this product may not be disposed of in normal household waste, but must instead be taken to a collection point for recycling electrical and electronic appliances. The materials are recyclable in accordance with their labelling. Reuse, recycling and other ways of reutilising old appliances make an important contribution to protecting our environment. Please ask your local authorities for information about the appropriate disposal point. End users are personally responsible for deleting any personal data that may be stored on appliances they are disposing of.

Subject to change.

Contacts

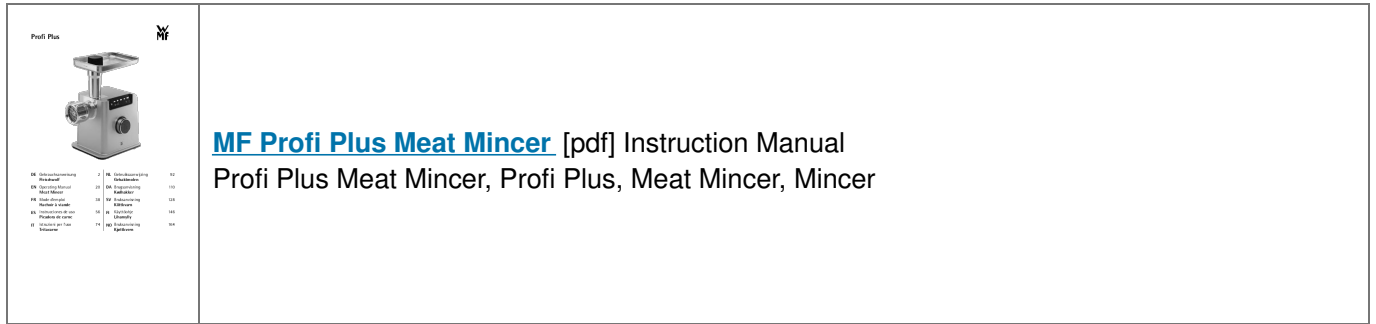
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Documents / Resources



References

- [WMF Onlineshop](#) | Tradition und Qualität seit 170 Jahren
- [User Manual](#)

[Manuals+](#), [Privacy Policy](#)