Royalty Line JSMG301-060

Royalty Line MG5 Meat Grinder Instruction Manual

Model: JSMG301-060

1. Introduction

This manual provides essential information for the safe and efficient operation, maintenance, and care of your Royalty Line MG5 Meat Grinder. Please read these instructions thoroughly before first use and keep them for future reference. This appliance is designed for grinding meat and preparing sausages and Kubbe in a domestic setting.

2. Important Safety Instructions

To reduce the risk of fire, electric shock, or injury, always follow basic safety precautions when using electrical appliances:

- Read all instructions before operating the appliance.
- Do not immerse the motor unit in water or other liquids. Clean only with a damp cloth.
- Always unplug the appliance from the power outlet before assembling, disassembling, or cleaning.
- Keep hands and utensils away from moving parts during operation to prevent injury. Never feed food by hand. Always use the food pusher provided.
- Ensure the appliance is placed on a stable, flat, and dry surface during use.
- 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.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact customer support for examination, repair, or adjustment.
- Do not use attachments not recommended or sold by the manufacturer.
- Do not use outdoors.
- Avoid contact with moving parts.
- Do not overload the motor. If the motor stalls, switch off immediately and clear the obstruction.
- Ensure all parts are correctly assembled before connecting to power and operating.

3. Package Contents

Upon unpacking, please verify that all the following components are present:

- Motor Unit
- Aluminum Grinder Head
- Aluminum Hopper Bowl
- Stainless Steel Blade
- 3 Stainless Steel Grinding Plates (Fine, Medium, Coarse)
- Sausage Stuffer Attachment
- Kubbe Attachment
- Food Pusher
- Instruction Manual

4. Product Components

Familiarize yourself with the parts of your Royalty Line MG5 Meat Grinder:



Figure 1: Royalty Line MG5 Meat Grinder (Black model). This image displays the assembled meat grinder, including the main motor unit, the aluminum grinder head with its various components, and the aluminum hopper bowl where meat is placed before grinding. The control switch for ON/OFF/REVERSE is visible on the side of the motor unit.

1. **Motor Unit:** The main body containing the motor and control switch.
2. **Grinder Head:** The assembly where meat is processed, including the auger, blade, and grinding plate.
3. **Hopper Bowl:** A tray placed on top of the grinder head to hold meat before feeding it into the grinder.
4. **Food Pusher:** Used to safely push meat into the grinder head.
5. **Control Switch:** Located on the motor unit, with positions for "ON", "OFF", and "REVERSE".
6. **Grinding Plates:** Interchangeable plates for different grinding consistencies (fine, medium, coarse).
7. **Sausage Stuffer/Kubbe Attachments:** Specialized nozzles for preparing sausages and Kubbe.

5. Setup and Assembly

Before first use, wash all detachable parts (grinder head, hopper bowl, blade, grinding plates, attachments, food pusher) in warm soapy water, rinse thoroughly, and dry completely. The motor unit should only be wiped with a damp cloth.

1. Place the motor unit on a stable, flat, and dry surface. Ensure the ventilation openings are not blocked.
2. Insert the grinder head into the opening on the front of the motor unit. Turn it clockwise until it locks securely into place.
3. Insert the auger (spiral shaft) into the grinder head.
4. Place the stainless steel blade onto the square shaft of the auger, ensuring the sharp edges face outwards towards the grinding plate.
5. Select the desired grinding plate (fine, medium, or coarse) and place it over the blade and auger shaft.
6. Screw the locking ring onto the grinder head clockwise until it is hand-tight. Do not overtighten.
7. Place the aluminum hopper bowl onto the top of the grinder head.
8. Ensure the control switch is in the "OFF" position before plugging the appliance into a power outlet.

6. Operating Instructions

6.1. Preparing Meat for Grinding

- Trim all bones, gristle, and excessive fat from the meat.
- Cut the meat into pieces approximately 2-3 cm (1 inch) thick, ensuring they fit easily into the hopper opening.
- For best results, chill the meat and grinder head components in the refrigerator for about 30 minutes before grinding. This helps prevent smearing and ensures cleaner cuts.

6.2. Grinding Meat

1. Ensure the appliance is correctly assembled with the desired grinding plate.
2. Place a suitable container under the output of the grinder head to collect the ground meat.
3. Plug the appliance into a 240V power outlet.
4. Switch the control to the "ON" position. The motor will start.
5. Place the prepared meat into the hopper bowl.
6. Using the food pusher, gently feed the meat into the grinder head.**Never use your fingers or other utensils.**
7. If the grinder becomes clogged or the motor stalls, immediately switch the control to "OFF".

8. To clear a blockage, switch to the "REVERSE" position for a few seconds to push the meat back out. Then switch to "OFF", clear any visible obstruction, and resume grinding.
9. After grinding, switch the control to "OFF" and unplug the appliance.

6.3. Using Sausage Stuffer / Kubbe Attachments

To use these attachments, first grind the meat according to the instructions above. Then, disassemble the grinding plate and blade, and attach the appropriate nozzle.

1. After grinding, switch off and unplug the appliance.
2. Remove the locking ring, grinding plate, and blade.
3. Attach the desired sausage stuffer or Kubbe attachment directly onto the auger shaft.
4. Screw the locking ring back on to secure the attachment.
5. For sausage making, slide the casing onto the nozzle.
6. Plug in the appliance and switch to "ON".
7. Feed the prepared meat mixture into the hopper bowl using the food pusher. The mixture will be extruded through the attachment.
8. Guide the sausage casing or Kubbe mixture as it emerges.
9. When finished, switch to "OFF" and unplug the appliance.

7. Cleaning and Maintenance

Proper cleaning and maintenance will ensure the longevity and optimal performance of your meat grinder.

1. Always switch off and unplug the appliance before cleaning.
2. Disassemble all removable parts: hopper bowl, locking ring, grinding plate, blade, auger, and grinder head.
3. Wash all disassembled parts (except the motor unit) immediately after use in warm, soapy water. Use a brush to remove any meat residue from the grinding plates and auger.
4. Rinse all parts thoroughly with clean water.
5. Dry all parts completely with a soft cloth. **Do not wash parts in a dishwasher**, as this may cause discoloration or damage.
6. Wipe the motor unit with a damp cloth. Never immerse the motor unit in water or other liquids.
7. To prevent rust on metal parts (especially the blade and grinding plates), apply a small amount of cooking oil to them after drying before storage.
8. Store the assembled or disassembled parts in a dry place.

8. Troubleshooting

Problem	Possible Cause	Solution
Motor stops during operation.	Overload or blockage.	Switch to "OFF", then "REVERSE" for a few seconds. If still blocked, unplug, disassemble, and clear obstruction. Reduce load.
Meat is not grinding properly or is mushy.	Meat is too warm, blade is dull, or grinding plate is incorrect.	Ensure meat is chilled. Check blade for sharpness and correct placement. Use a coarser grinding plate if necessary.

Problem	Possible Cause	Solution
Loud noise or vibration.	Parts not assembled correctly or foreign object.	Switch off and unplug. Check assembly of grinder head, blade, and plate. Ensure no foreign objects are present.
Appliance does not turn on.	Not plugged in, power outage, or faulty switch.	Check power connection and outlet. Ensure switch is in "ON" position. If problem persists, contact customer support.

9. Specifications

Brand: Royalty Line

Model Number: JSMG301-060

Color: Black

Material: Steel (Grinder Head: Aluminum, Hopper Bowl: Aluminum)

Rated Power: 600 Watts

Peak Performance: 1200 Watts

Voltage: 240V

Dimensions (Package): 50 x 40 x 40 cm

Weight (Package): 13.33 kg

Recommended Use: Grinding meat, vegetables, and other foods.

10. Warranty and Support

Your Royalty Line MG5 Meat Grinder is covered by a manufacturer's warranty against defects in materials and workmanship. Please refer to the warranty card included with your purchase for specific terms and conditions, including the warranty period and how to make a claim.

For technical support, spare parts, or service inquiries, please contact your retailer or the Royalty Line customer service department. Keep your proof of purchase for warranty validation.

Contact Information: Please refer to the packaging or the official Royalty Line website for the most up-to-date customer support contact details.

© 2024 Royalty Line. All rights reserved.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question