

## Moulinex ME623127

# Moulinex HV8 Meat Mincer ME623127 - Instruction Manual

Model: ME623127 | Model Number: 2724627864064

## 1. INTRODUCTION

Thank you for choosing the Moulinex HV8 Meat Mincer ME623127. This manual provides essential information for the safe and efficient operation, maintenance, and care of your appliance. Please read these instructions thoroughly before first use and keep them for future reference.

The Moulinex HV8 Meat Mincer is designed for household use to process various types of meat. Its 2000W motor ensures efficient performance, and its robust construction, combining plastic and aluminum, provides durability.

## 2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions before operating the appliance.
- Do not immerse the motor unit in water or any other liquid.
- Always unplug the appliance from the power outlet when not in use, before assembling or disassembling parts, and before cleaning.
- Avoid contact with moving parts. Keep hands, hair, clothing, and other utensils away from the feeding opening and discharge chute 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 operation.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- 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 use attachments not recommended or sold by the manufacturer.

### 3. PRODUCT COMPONENTS

Familiarize yourself with the parts of your Moulinex HV8 Meat Mincer:



**Figure 1:** Moulinex HV8 Meat Mincer ME623127. The image displays the complete appliance, including the white main motor unit, the silver grinding head with a star-shaped locking ring, a clear plastic feeding hopper, and grey control buttons on the side of the motor unit. A red circular sticker on the side indicates "including 3 grids for different mincing needs."

- 1. Motor Unit:** The main body housing the motor and control buttons.
- 2. Grinding Head:** The metal assembly where meat is processed.
- 3. Feeding Hopper:** A clear plastic tray for holding meat before feeding into the grinding head.
- 4. Food Pusher:** Used to guide meat into the grinding head safely.
- 5. Cutting Blade:** Sharp blade inside the grinding head.
- 6. Grinding Plates (3 types):** Discs with different hole sizes (fine, medium, coarse) for varying textures.
- 7. Locking Ring:** Secures the grinding head components.

8. **On/Off/Reverse Buttons:** Controls for operation.

## 4. SETUP AND ASSEMBLY

Before first use, wash all parts that will come into contact with food in warm soapy water, rinse thoroughly, and dry completely. Ensure the motor unit is unplugged from the power supply.

1. **Attach the Grinding Head:** Insert the grinding head into the motor unit opening. Rotate it counter-clockwise until it locks securely into place.
2. **Assemble Internal Components:**
  - Insert the feeding screw into the grinding head.
  - Place the cutting blade onto the shaft of the feeding screw, ensuring the sharp edges face outwards towards the grinding plate.
  - Select the desired grinding plate (fine, medium, or coarse) and place it over the cutting blade.
  - Screw the locking ring onto the grinding head clockwise until it is hand-tight. Do not overtighten.
3. **Attach the Feeding Hopper:** Place the clear plastic feeding hopper onto the top of the grinding head.
4. **Position the Appliance:** Place the assembled meat mincer on a stable, flat, and dry countertop. Ensure there is adequate ventilation around the unit.

## 5. OPERATING INSTRUCTIONS

Follow these steps for safe and effective meat mincing:

1. **Prepare the Meat:** Cut meat into small pieces (approximately 2-3 cm cubes) that can easily fit into the feeding tube. Remove all bones, gristle, and excessive fat.
2. **Place a Container:** Position a suitable container under the grinding head to collect the minced meat.
3. **Connect Power:** Plug the appliance into a grounded electrical outlet.
4. **Start Mincing:** Press the 'ON' button to start the motor.
5. **Feed Meat:** Place prepared meat into the feeding hopper. Use the food pusher to gently guide the meat down the feeding tube. **Never use your fingers or other utensils to push meat.**
6. **Reverse Function:** If the appliance becomes clogged, press the 'R' (Reverse) button to clear the blockage. Once cleared, press 'ON' to resume mincing.
7. **Stop Operation:** After mincing is complete, press the 'OFF' button and unplug the appliance from the power outlet.

**Note:** Do not operate the appliance continuously for more than 10 minutes. Allow it to cool down for at least 30 minutes before resuming operation to prevent overheating.

## 6. CLEANING AND MAINTENANCE

Proper cleaning and maintenance ensure the longevity and hygienic operation of your meat mincer.

1. **Unplug:** Always unplug the appliance before cleaning.
2. **Disassemble:** Disassemble the grinding head components (locking ring, grinding plate, cutting blade, feeding screw, feeding hopper).
3. **Wash Parts:** Wash all disassembled parts (except the motor unit) in warm soapy water. Use a brush

to remove any meat residue from the grinding plates and blade. Rinse thoroughly under running water.

4. **Dry Thoroughly:** Dry all metal parts immediately after washing to prevent rust. It is recommended to apply a small amount of cooking oil to the metal grinding plates and blade after drying for rust prevention before storage.
5. **Clean Motor Unit:** Wipe the exterior of the motor unit with a damp cloth. Never immerse the motor unit in water or place it under running water.
6. **Storage:** Store the clean and dry appliance in a cool, dry place, away from direct sunlight.

**Caution:** The cutting blade is very sharp. Handle with extreme care during cleaning and assembly.

## 7. TROUBLESHOOTING

If you encounter issues with your Moulinex HV8 Meat Mincer, refer to the following table for common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not start.	Not plugged in; power outage; faulty outlet.	Ensure plug is securely in a working outlet. Check household fuse/circuit breaker.
Meat is not mincing or appliance is jammed.	Too much meat fed at once; bones/gristle present; parts incorrectly assembled.	Press 'R' (Reverse) button to clear blockage. Unplug, disassemble, remove obstruction, reassemble correctly. Ensure meat is properly prepared.
Loud noise during operation.	Parts not assembled correctly; foreign object inside.	Unplug, check assembly of grinding head components. Disassemble and inspect for foreign objects.
Motor stops during operation.	Overheating due to prolonged use or overload.	Turn off, unplug, and allow the appliance to cool down for at least 30 minutes. Reduce load when restarting.

If the problem persists after attempting these solutions, please contact customer support.

## 8. SPECIFICATIONS

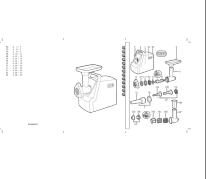
- **Brand:** Moulinex
- **Model:** HV8 Meat Mincer ME623127
- **Model Number:** 2724627864064
- **Power Consumption:** 2000W
- **Material:** Aluminum (grinding head components), Plastic (motor unit casing, hopper)
- **Number of Grinding Plates:** 3 (for different textures)
- **Product Dimensions:** 19.4 cm (L) x 35 cm (W) x 29.8 cm (H)
- **Item Weight:** 1.8 Kilograms

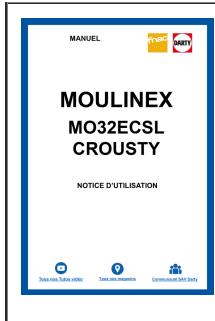
## 9. WARRANTY AND SUPPORT

This Moulinex appliance is covered by a manufacturer's warranty. Please refer to the warranty card included with your product for specific terms and conditions, including the warranty period and coverage details. Keep your proof of purchase for warranty claims.

For technical assistance, spare parts, or service inquiries, please contact Moulinex customer support in your region. Contact details can typically be found on the official Moulinex website or on your product's packaging.

## Related Documents - ME623127

	<p><a href="#"><b>Moulinex Meat Grinder LS-123456 User Manual and Safety Instructions</b></a></p> <p>Comprehensive user manual and safety instructions for the Moulinex Meat Grinder LS-123456. Includes detailed descriptions of parts, usage instructions for various accessories (sausage, kebbe, vegetable chopper), cleaning, and troubleshooting.</p>
	<p><a href="#"><b>Moulinex HV4 Meat Grinder Instruction Manual</b></a></p> <p>Comprehensive user manual for the Moulinex HV4 meat grinder, detailing its features, accessories, usage, and cleaning instructions for optimal performance and safety.</p>
	<p><a href="#"><b>Consignes de Sécurité Moulinex : Guide Essentiel pour une Utilisation Sûre</b></a></p> <p>Ce document fournit les consignes de sécurité essentielles pour l'utilisation de votre appareil Moulinex. Apprenez les bonnes pratiques et les précautions à prendre pour garantir une utilisation sûre et efficace de votre appareil électroménager.</p>
	<p><a href="#"><b>Moulinex MO32ECSL CROUSTY Microwave Oven User Manual</b></a></p> <p>Comprehensive user guide for the Moulinex MO32ECSL CROUSTY microwave oven. Covers safety, operation, features, cleaning, specifications, and troubleshooting. Visit Moulinex online for support.</p>
	<p><a href="#"><b>Moulinex MO28ESMIR2 Microwave Oven User Manual</b></a></p> <p>Comprehensive user manual for the Moulinex MO28ESMIR2 microwave oven, covering safety instructions, operation, cleaning, and troubleshooting.</p>



### [Moulinex MO32ECSL Crousty Microwave User Manual](#)

Comprehensive user manual for the Moulinex MO32ECSL Crousty microwave, covering safety instructions, operation, cleaning, and troubleshooting.