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OSTBA MG2750R

OSTBA Electric Meat Grinder User Manual

Model: MG2750R | Brand: OSTBA

IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the OSTBA Electric Meat Grinder. Retain this manual for future reference.

- Always ensure the appliance is unplugged from the power outlet before assembling, disassembling, or cleaning.
- Keep hands and utensils out of the feed tube during operation to prevent injury. Use the food pusher provided.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- This appliance is for household use only. Do not use outdoors.
- Do not immerse the motor unit in water or any other liquid. Clean with a damp cloth only.
- Ensure all parts are correctly assembled before operation.
- The motor is equipped with an automatic built-in circuit breaker for protection against overheating. If the motor stops, allow it to cool down for at least 30 minutes before restarting.
- Keep away from children. This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities unless supervised.

PRODUCT OVERVIEW AND COMPONENTS

The OSTBA Electric Meat Grinder is a versatile 5-in-1 appliance designed for various kitchen tasks, including

meat mincing, sausage stuffing, kubbe making, vegetable slicing, shredding, and tomato juicing. It features a powerful 2000W MAX motor for efficient performance.



Image: The OSTBA Electric Meat Grinder main unit with various attachments including grinding plates, sausage stuffer, kubbe attachment, and vegetable slicer drums.

Key Features:

- **Powerful Motor:** 500W (2000W Max) motor capable of processing 3.3 pounds (1.5kg) of meat per minute.
- **5-in-1 Multifunctionality:** Functions as a Meat Mincer, Sausage Stuffer, Kubbe Maker, Vegetable Slicer/Shredder, and Tomato Juicer.
- **Premium Attachments:** Includes 3 stainless steel cutting plates, 1 sausage kit, 1 kubbe attachment, 1 tomato juicer, and 4 vegetable slicer kits.
- **Safety and Durability:** Made of food-grade materials with a thermostat system and automatic circuit breaker for motor protection.
- **Healthy Processing:** Utilizes a 3-spiral circle auger attachment to extrude meat without destroying fibers, preserving texture and flavor.
- **Easy to Use and Clean:** Features an ON/SLOW/REV switch for simple operation and easy-to-disassemble components for cleaning.

Multi Attachments for Different Needs



3 Different Cutting Plates



All Kinds of Sausage



Kubbe Kit



Tomato Juicer



Image: A visual representation of the multi-attachments included with the grinder, highlighting the three different cutting plates, sausage funnel, kubbe kit, and tomato juicer.

SETUP AND ASSEMBLY

Before first use, wash all non-electrical parts in warm, soapy water. Rinse thoroughly and dry. Ensure the motor unit is unplugged from the power outlet.

General Assembly Steps:

1. Place the motor unit on a stable, flat surface.
2. Attach the grinding head assembly to the motor unit by aligning the tab on the grinding head with the slot on the motor unit and twisting to lock it into place.
3. Insert the auger screw into the grinding head.
4. Place the desired cutting blade onto the auger screw, ensuring it faces the correct direction (sharp edges facing outwards).
5. Place the desired cutting plate over the cutting blade.

6. Secure the assembly with the locking ring, tightening it firmly but not excessively.
7. Place the food tray on top of the grinding head.



Image: Step-by-step visual guide for installing components for meat grinding, sausage making, and kubbe making, showing the correct orientation of blades and attachments.

Specific Attachment Assembly:

- **For Sausage Stuffing:** After the auger, attach the sausage funnel and then the locking ring.
- **For Kubbe Making:** After the auger, attach the kubbe attachment (two parts) and then the locking ring.
- **For Vegetable Slicing/Shredding:** Attach the vegetable shredder housing to the motor unit. Insert the desired drum blade into the housing.
- **For Tomato Juicing:** Attach the tomato juicer assembly to the motor unit.

OPERATION

Always ensure the appliance is properly assembled and plugged into a suitable power outlet before operation.

Control Switch:

- **ON:** Turns the grinder on for normal operation.
- **SLOW:** Provides a slower speed setting, useful for delicate ingredients or finer control.
- **REV (Reverse):** Reverses the direction of the auger screw. Use this function to clear blockages without disassembling the unit.



Image: An internal view highlighting the 2000W MAX powerful motor and the control panel with ON/SLOW/REV switch, demonstrating the machine's robust capabilities.

Meat Grinding:

1. Cut meat into pieces that fit easily into the feed tube (approx. 1-inch cubes). Remove bones, gristle, and excessive fat.
2. Select the desired cutting plate (fine, medium, or coarse) and assemble the grinding head.
3. Place a bowl or container under the grinding head to collect the ground meat.
4. Turn the unit to the "ON" or "SLOW" position.
5. Feed meat into the feed tube using the food pusher. **Never use your fingers or other utensils.**

6. After grinding, turn the unit off and unplug.

3 Stage Spiral Extrusion Technology

Squeeze the meat out without
destroying the meat fiber,
keep the meat fresh



Image: A cutaway view illustrating the 3-stage spiral extrusion technology, demonstrating how the auger processes meat to maintain its texture and freshness.



Image: The meat grinder actively processing meat into ground form, with a separate bowl of shredded vegetables, showcasing its dual functionality.

Sausage Stuffing:

1. Prepare your seasoned ground meat mixture.
2. Assemble the grinder with the sausage funnel attachment.
3. Slide the sausage casing onto the funnel, leaving a small overhang.
4. Turn the unit to "ON" or "SLOW".
5. Feed the meat mixture into the feed tube. Guide the casing as it fills, ensuring even distribution and avoiding air pockets.
6. Twist or tie the casing at desired intervals to form individual sausages.

Making Sausage at Home Easily

Easily Make Your Own Sausage at Home, Choose Your Favorite Meat and Seasonings and Enjoy the Process



Image: The meat grinder in action, demonstrating the process of easily making homemade sausages with the dedicated sausage stuffing attachment.

Kubbe Making:

1. Prepare your kubbe dough mixture.
2. Assemble the grinder with the kubbe attachment.
3. Turn the unit to "ON".
4. Feed the kubbe mixture into the feed tube. The attachment will form hollow tubes.
5. Cut the tubes to desired lengths and fill with your chosen stuffing.

Vegetable Slicing and Shredding:

1. Assemble the vegetable shredder housing and insert the desired drum blade (slicing, coarse shredding, fine shredding, or grinding).
2. Place a bowl under the output chute.
3. Cut vegetables into pieces that fit the feed tube.
4. Turn the unit to "ON" or "SLOW".
5. Feed vegetables into the feed tube using the food pusher.

Cut The Vegetables Into 4 Shapes That You Need

4 Interchangeable Stainless Steel Drum Blades
Make Delicious and Healthy Salad



Image: The meat grinder equipped with its vegetable slicing attachment, demonstrating its ability to cut vegetables into four different shapes for salads and other preparations.

Tomato Juicing:

1. Assemble the tomato juicer attachment. Ensure the pulp outlet and juice outlet are positioned correctly with collection bowls.
2. Wash and quarter tomatoes.
3. Turn the unit to "ON".
4. Feed tomatoes into the feed tube using the food pusher. The juicer will separate pulp and seeds from the juice.

CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your OSTBA Electric Meat Grinder.

- Always unplug the appliance before cleaning.
- Disassemble all removable parts immediately after use.
- **Important:** The motor unit should **never** be immersed in water. Wipe it clean with a damp cloth and mild detergent, then dry thoroughly.
- Wash all other parts (grinding head, auger, blades, plates, attachments) in warm, soapy water. Use a brush to remove any food residue.
- **Do not wash parts in a dishwasher.** High heat can damage the components.
- Rinse all parts thoroughly with clean water.
- Dry all parts completely before reassembling or storing to prevent rust and corrosion.
- For long-term storage, apply a small amount of food-grade mineral oil to metal parts to prevent oxidation.

Clean and Maintenance

Soak all parts into warm soapy water
Use a brush to clean parts
Rinse out and keep them dry



Image: Various components of the meat grinder, including the grinding head, auger, and cutting plates, submerged in warm soapy water for cleaning, emphasizing the ease of maintenance.

If you encounter issues with your meat grinder, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Motor stops during operation.	Overheating due to continuous use or excessive load.	Turn off the unit and unplug. Allow the motor to cool down for at least 30 minutes before restarting. Reduce load or processing time.
Meat/food gets jammed.	Too large pieces, bones, gristle, or hard ingredients.	Turn the switch to "REV" (Reverse) to clear the blockage. If still jammed, turn off, unplug, and carefully disassemble to clear. Ensure ingredients are properly prepared.
Grinder is noisy or vibrates excessively.	Improper assembly or loose parts.	Turn off and unplug. Check that all parts are correctly assembled and securely tightened, especially the locking ring.
Poor grinding performance.	Blades or plates are dull, or incorrect assembly.	Ensure the cutting blade is installed with the sharp edge facing outwards. Check for wear on blades and plates.

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

SPECIFICATIONS

- **Model:** MG2750R
- **Brand:** OSTBA
- **Power:** 500W (2000W Max)
- **Voltage:** 2.3E+2 Volts (AC)
- **Product Dimensions:** 11.57"L x 5.27"W x 8.11"H
- **Item Weight:** 3.3 pounds
- **Material:** Food-grade materials, Stainless Steel (for cutting plates and some attachments)
- **Functions:** Meat Grinding, Sausage Stuffing, Kubbe Making, Vegetable Slicing/Shredding, Tomato Juicing

WARRANTY AND SUPPORT

OSTBA products are manufactured to the highest quality standards. This product comes with a standard manufacturer's warranty against defects in materials and workmanship under normal household use.

For warranty claims, technical support, or any questions regarding your OSTBA Electric Meat Grinder, please contact OSTBA customer service. Please have your model number (MG2750R) and purchase information

ready when contacting support.

Contact information can typically be found on the official OSTBA website or through your retailer's customer service portal.

Note: Warranty terms and conditions may vary by region and retailer. Please refer to the specific warranty information provided at the time of purchase.