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## Nictemaw 2000W

# Nictemaw Electric Meat Grinder 2000W Multifunction Food Processor

Model: B09FHN63GS

Instruction Manual

## 1. IMPORTANT SAFETY INSTRUCTIONS

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Please read all instructions carefully before using the appliance and retain them for future reference. Incorrect operation can cause damage to the appliance and injury to the user.

- **Electrical Safety:** Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting. 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.
- **General Use:** This appliance is intended for household use only. Do not use outdoors. Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- **Handling Blades:** Blades are sharp. Handle with extreme care during assembly, disassembly, and cleaning to avoid injury.
- **Food Pusher:** Always use the food pusher provided to feed ingredients into the appliance. Never use your fingers or other utensils to push food.
- **Overload Protection:** If the motor overheats, the appliance may automatically shut off. Unplug the unit, allow it to cool down for at least 30 minutes, then restart. Do not overload the appliance.
- **Child Safety:** Keep the appliance and its cord out of reach of children. Close supervision is necessary when any appliance is used by or near children.
- **Food Contact Materials:** All parts that come into contact with food are made from food-safe materials.

## 2. PRODUCT OVERVIEW & COMPONENTS

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

grinding, sausage making, Kubbe preparation, vegetable slicing, and pastry making. Familiarize yourself with all components before use.

### Main Unit and Attachments:

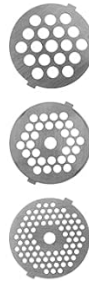
- **Motor Unit:** The main body housing the motor and control buttons (ON/OFF/R).
- **Food Tray:** For holding ingredients before processing.
- **Food Pusher:** Essential for safely guiding food into the grinder/slicer.
- **Grinding Head Assembly:** Includes the grinding worm, cutting blade, and fixing ring.
- **Grinding Plates:** Three stainless steel plates (3mm fine, 5mm medium, 8mm coarse) for different textures of ground meat.
- **Sausage Stuffer Attachments:** Various sizes for making different types of sausages.
- **Kubbe Kit:** Specialized attachments for forming Kubbe.
- **Vegetable Slicer/Shredder Attachment:** Separate unit for processing vegetables.
- **Cone Blades:** Four stainless steel drum blades for slicing, fine shredding, coarse shredding, and grating vegetables.
- **Pastry Attachment:** For shaping dough into various pastry forms.



Image: All components of the Nictemaw Electric Meat Grinder, including the main unit, grinding plates, sausage stuffer, Kubbe kit,

and vegetable slicer attachments.

## MULTI ATTACHMENTS FOR DIFFERENT NEEDS



### 3 Cutting Plates

Meatball , Burger ,  
Meat Paste



### All Kinds of Sausage

Beef, Pork, Fish



### Kubbe Kit

Kubbe Cooking

Image: Close-up of the three cutting plates for meat, sausage stuffer, and Kubbe kit.



Image: The four cone blades for the vegetable slicer, demonstrating their use for various cuts like slices, fine shreds, and coarse shreds.

### 3. SETUP AND ASSEMBLY

Follow these steps to correctly assemble your Nictemaw Food Processor for its various functions.

#### 3.1 Meat Grinder Assembly

1. **Attach Grinding Tube:** Release the button on the motor unit and connect the grinding tube. Ensure it is securely locked into place.
2. **Insert Grinding Worm:** Insert the grinding worm (auger) into the grinding tube.
3. **Place Cutting Blade:** Position the cutting blade onto the square shaft of the grinding worm. Ensure the sharp edges of the blade face **outward**, towards the grinding plate.
4. **Attach Cutting Plate:** Select the desired cutting plate (3mm, 5mm, or 8mm) and place it over the cutting blade and grinding worm.
5. **Secure Fixing Ring:** Screw the fixing ring onto the grinding tube until it is tight, securing all internal

components.

6. **Install Food Tray:** Place the food tray on top of the grinding head assembly.



Image: Detailed six-step guide illustrating the assembly process for the meat grinding attachment.

# INSTALLATION



Image: Visual comparison showing the correct (knife blade outward) and incorrect (knife blade inward) installation of the cutting blade.

## 3.2 Vegetable Slicer Assembly

1. **Attach Slicer Unit:** Release the button on the motor unit and connect the vegetable slicer attachment to the motor unit. Ensure it is securely locked.
2. **Insert Cone Blade:** Select the desired cone blade (for slicing, fine shredding, coarse shredding, or grating) and insert it into the slicer unit.
3. **Secure Cover:** Close the cover of the slicer unit.

## 4. OPERATING INSTRUCTIONS

Before operating, ensure the appliance is correctly assembled and plugged into a suitable power outlet.

### 4.1 General Operation

- **Power ON:** Press the "ON" button to start the appliance.

- **Power OFF:** Press the "OFF" button to stop the appliance.
- **Reverse Function (R):** If food becomes jammed, press the "R" (Reverse) button to clear the blockage. This reverses the grinding worm's direction. Do not use the reverse function for more than a few seconds at a time.

## 4.2 Meat Grinding

1. Assemble the meat grinder attachment as described in Section 3.1.
2. Cut meat into small pieces (approximately 2-3 cm cubes), removing any bones, gristle, or tough tendons.
3. Place the prepared meat onto the food tray.
4. Place a bowl or container under the outlet of the grinding head.
5. Press "ON" to start the motor.
6. Feed the meat into the feeding tube using the food pusher. Do not force the meat.
7. After grinding, press "OFF" and unplug the appliance.

## 4.3 Sausage Making

1. Assemble the meat grinder, replacing the cutting blade and grinding plate with the appropriate sausage stuffer attachment.
2. Prepare your sausage mixture.
3. Slide a sausage casing onto the stuffer tube.
4. Press "ON" and feed the sausage mixture into the feeding tube using the food pusher. Guide the casing as it fills to form sausages.
5. After use, press "OFF" and unplug the appliance.



**Kubbe Kit**

Kubbe Cooking

Image: The appliance in use for making sausages, demonstrating the sausage stuffer attachment.

#### 4.4 Kubbe Preparation

1. Assemble the meat grinder, replacing the cutting blade and grinding plate with the Kubbe attachments.
2. Prepare your Kubbe dough mixture.
3. Press "ON" and feed the mixture into the feeding tube using the food pusher. The Kubbe attachments will form hollow tubes.
4. Cut the formed Kubbe to the desired length and fill as needed.
5. After use, press "OFF" and unplug the appliance.



Image: The Kubbe kit attachments and an example of Kubbe cooking.

#### 4.5 Vegetable Slicing/Shredding

1. Assemble the vegetable slicer attachment as described in Section 3.2, with the desired cone blade inserted.
2. Cut vegetables into pieces that fit comfortably into the feeding tube.
3. Place a bowl or container under the outlet of the slicer.
4. Press "ON" to start the motor.
5. Feed the vegetables into the feeding tube using the food pusher.
6. After processing, press "OFF" and unplug the appliance.



Image: The vegetable slicer attachment actively shredding carrots, with examples of various cuts like cucumber slices and ginger shreds.

## 4.6 Pastry Making

1. Assemble the meat grinder, replacing the cutting blade and grinding plate with the pastry attachment.
2. Prepare your pastry dough.
3. Press "ON" and feed the dough into the feeding tube using the food pusher. The pastry attachment will extrude dough in various shapes.
4. After use, press "OFF" and unplug the appliance.

# CLEAN AND MAINTENANCE

— Please don't use the dishwasher —

- ☑ Wash all parts by water with little detergent .
- ☑ Use a soft brush to remove the meat on the parts .
- ☑ Dry the parts thoroughly with soft cloth .
- ☑ Put a little vegetable oil on the cutting knife and grinding plate .



Image: The appliance demonstrating the pastry attachment, extruding dough for cookies or biscuits.

## 5. CLEANING AND MAINTENANCE

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

- **Always Unplug:** Before cleaning, always ensure the appliance is unplugged from the power outlet.
- **Disassembly:** Disassemble all removable parts (grinding head, plates, blades, attachments, food tray) from the motor unit.
- **Hand Wash Only:** Wash all removable parts with warm water and a mild dish detergent. Use a soft brush to remove any food residue, especially from the grinding plates and blades.
- **DO NOT Use Dishwasher:** The removable parts are NOT dishwasher safe. Washing them in a dishwasher may cause discoloration or damage.
- **Wipe Motor Unit:** Clean the motor unit with a damp cloth. Never immerse the motor unit in water or rinse it under running water.
- **Dry Thoroughly:** Dry all parts thoroughly with a soft cloth immediately after washing to prevent rust, especially on metal components.

- **Lubrication:** For metal cutting blades and grinding plates, apply a small amount of vegetable oil after drying to prevent rust and ensure smooth operation for future use.
- **Storage:** Store the assembled or disassembled parts in a dry, safe place.



Image: Instructions for cleaning, including washing parts with water and detergent, drying, and applying oil, with a clear warning against dishwasher use.

## 6. TROUBLESHOOTING

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If you encounter any issues with your Nictemaw Food Processor, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outage; motor overheated.	Check power connection. Verify power outlet. Unplug and allow motor to cool for 30 minutes before restarting.
Food is not processing or motor struggles.	Food blockage; incorrect assembly of blade/plate; too much food at once.	Press "R" (Reverse) button to clear blockage. Disassemble and check blade orientation (sharp edge outward). Reduce the amount of food fed at one time. Ensure food is cut into appropriate sizes.
Noisy operation or unusual sounds.	Loose parts; foreign object inside; motor issue.	Ensure all attachments are securely fastened. Disassemble and check for any foreign objects. If the noise persists, discontinue use and contact support.
Rust spots on metal parts after washing.	Parts not dried thoroughly; not lubricated.	Ensure all metal parts are dried immediately and thoroughly after washing. Apply a thin layer of vegetable oil to cutting blades and grinding plates before storage.

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

## 7. SPECIFICATIONS

Feature	Specification
Brand	Nictemaw
Model	B09FHN63GS
Power	2000W
Material	Stainless Steel (for blades, plates, cones)
Weight	4.4 Kilograms
Functions	Meat Grinding, Sausage Making, Kubbe Preparation, Vegetable Slicing/Shredding, Pastry Making
Grinding Plates	3mm (Fine), 5mm (Medium), 8mm (Coarse)
Cone Blades	4 types (Slicing, Fine Shredding, Coarse Shredding, Grating)
Power Source	Mains powered (AC adapter)
Color	Black

## 8. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation provided with your purchase or contact the retailer where the product was acquired. Keep your proof of purchase for any warranty claims.

For further assistance or inquiries, please visit the official Nictemaw website or contact their customer service

department.

