

Clatronic FW 3803

Clatronic FW 3803 Meat Grinder Instruction Manual

Model: FW 3803 | Brand: Clatronic

Safety	Overview	Setup	Operation	Maintenance	Troubleshooting	Specifications	Warrant
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1. SAFETY INSTRUCTIONS

Please read these safety instructions carefully before using the appliance. Keep this manual for future reference.

- Always ensure the appliance is unplugged before assembly, disassembly, or cleaning.
- Keep hands and utensils away from moving parts during operation to prevent injury.
- Do not use the appliance for grinding bones, nuts, or other hard foods that could damage the motor or blades.
- Ensure the appliance is placed on a stable, flat surface during use.
- Do not immerse the motor unit in water or other liquids. Clean with a damp cloth.
- This appliance is for household use only. Do not use outdoors.
- Supervise children to ensure they do not play with the appliance.
- If the power cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons to avoid a hazard.

2. PRODUCT OVERVIEW

The Clatronic FW 3803 Meat Grinder is designed for versatile food preparation, including grinding meat, making sausages, and preparing pastries.

Components:

- Motor Unit
- Metal Neck
- Metal Screw (Auger)
- 4-Blade Stainless Steel Knife
- 3 Perforated Metal Discs (3mm, 5mm, 7mm)

- Fixing Ring
- Rotating Filling Tray
- Pusher
- Sausage Stuffer Attachment
- Kebbe Attachment
- Cookie/Pastry Attachment



Figure 2.1: Exploded view of the Clatronic FW 3803 Meat Grinder showing its various attachments for different food preparations.



Figure 2.2: Detailed view of key features such as the carrying handle for easy transport, the robust metal neck and screw, the convenient rotating filling tray, and the quick-change mechanism for attachments.

3. SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for storage or disposal.
2. **Cleaning:** Before first use, wash all detachable parts (metal neck, screw, knife, discs, attachments, tray) in warm soapy water. Rinse thoroughly and dry completely. Wipe the motor unit with a damp cloth.
3. **Assembly:**
 - a. Insert the metal screw (auger) into the metal neck.
 - b. Place the 4-blade stainless steel knife onto the end of the screw, ensuring the sharp edges face outwards.
 - c. Select the desired perforated metal disc (3mm, 5mm, or 7mm) and place it over the knife.
 - d. Secure these parts with the fixing ring, tightening it firmly but not excessively.
 - e. Attach the assembled grinding head to the motor unit by aligning the grooves and turning until it locks into place.
 - f. Place the rotating filling tray on top of the metal neck.
4. **Placement:** Position the meat grinder on a stable, dry, and level surface. Ensure there is adequate ventilation around the motor unit.

4. OPERATING INSTRUCTIONS

4.1. Meat Grinding

1. Prepare meat by cutting it into small pieces (approx. 2-3 cm) that fit easily into the feeding tube. Remove any bones, gristle, or tough tendons.
2. Place a bowl or container under the grinding head to collect the ground meat.
3. Plug the appliance into a suitable power outlet.
4. Turn the appliance ON.
5. Feed the meat into the filling tray and gently push it down the feeding tube using the pusher.
Never use your fingers or other utensils to push meat into the grinder.
6. After grinding, turn the appliance OFF and unplug it.



Figure 4.1: The meat grinder efficiently processing meat, demonstrating its capability to produce finely ground meat suitable for various dishes.

4.2. Reverse Function

The appliance features a reverse function to clear any blockages. If the grinder becomes jammed:

1. Turn the appliance OFF immediately.

2. Press and hold the reverse (R) button. This will rotate the screw in the opposite direction, pushing the blockage back up.
3. Release the R button once the blockage is cleared.
4. You can then resume normal operation.



Figure 4.2: Demonstrating the reverse function, which is crucial for easily resolving any food blockages during the grinding process.

4.3. Sausage Making

1. Disassemble the grinding head and remove the knife and perforated disc.
2. Attach the sausage stuffer attachment to the metal neck and secure it with the fixing ring.
3. Slide the sausage casing onto the stuffer nozzle.
4. Prepare your seasoned meat mixture.
5. Turn the appliance ON and feed the mixture into the tray, guiding the casing as it fills.

4.4. Pastry/Cookie Making

1. Disassemble the grinding head and remove the knife and perforated disc.
2. Attach the cookie/pastry attachment to the metal neck and secure it with the fixing ring.
3. Prepare your cookie dough.
4. Turn the appliance ON and feed the dough into the tray. The dough will be extruded in various shapes.



Figure 4.3: The meat grinder equipped with the pastry adapter, demonstrating its capability to create various cookie shapes directly onto a baking sheet.

5. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the life of your appliance.

1. **Always unplug the appliance** from the power outlet before cleaning.
2. Disassemble all removable parts: fixing ring, perforated disc, knife, screw, metal neck, and filling tray.
3. Wash all metal and plastic attachments in warm, soapy water. Use a brush to remove any food residue from the perforated discs and knife.
4. Rinse all parts thoroughly under running water.
5. Dry all parts completely before reassembling or storing. **Do not** put metal parts in a dishwasher as this may cause discoloration.
6. Wipe the motor unit with a soft, damp cloth. **Never immerse the motor unit in water.**
7. Store the appliance and its accessories in a dry, safe place.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not start	Not plugged in correctly; Power outage; ON/OFF switch not engaged.	Check power connection; Verify power supply; Ensure switch is in ON position.
Meat is not grinding or is grinding slowly	Meat pieces are too large; Grinding head is blocked; Knife or disc incorrectly assembled.	Cut meat into smaller pieces; Use reverse function to clear blockage; Disassemble and reassemble parts correctly.
Unusual noise or vibration	Loose parts; Foreign object inside; Overload.	Check all parts are securely fastened; Unplug and inspect for foreign objects; Reduce load and restart.
Motor stops during operation	Overheating due to prolonged use or overload.	Turn OFF and unplug. Allow to cool down for at least 30 minutes before restarting. Reduce load.

7. SPECIFICATIONS

Feature	Detail
Brand	Clatronic
Model	FW 3803
Power	1000W
Voltage	230 Volt
Dimensions	29.9 x 13.9 x 29.6 cm
Weight	1.92 Kilograms
Material	Plastic (body), Metal (neck, screw, discs)
Features	Forward/Reverse function, 3 metal perforated discs (3mm, 5mm, 7mm), Sausage stuffer, Kebbe attachment, Cookie/Pastry attachment, Rotating filling tray, Metal neck and screw, 4-blade stainless steel knife.

8. WARRANTY AND SUPPORT

This product comes with a standard manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions.

For technical support, spare parts, or service inquiries, please contact Clatronic customer service through their official website or the contact information provided in your product documentation.

Keep your purchase receipt as proof of purchase for warranty claims.

