

AIRMSEN MGR-080

AIRMSEN Electric Meat Grinder MGR-080

Instruction Manual

1. IMPORTANT SAFETY INFORMATION

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

- **Hand Wash Only:** All detachable components, including blades, grinding plates, and the hopper, are **NOT dishwasher safe**. Hand wash with warm water and mild detergent.
- **Meat Preparation:** Chill meat slightly before grinding for optimal results. Ensure all bones, thick tendons, and large pieces are removed to prevent damage to the appliance.
- **Intended Use:** This appliance is designed for home kitchen use only, not for commercial or business applications.
- **Overheating Protection:** The unit features an intelligent chip with an auto shut-off function to prevent motor overheating. If the unit stops during operation, allow it to cool down before resuming use.
- **Stability:** The non-slip rubber feet provide stability during operation. Ensure the grinder is placed on a flat, stable surface.

2. PRODUCT OVERVIEW AND COMPONENTS

The AIRMSEN Electric Meat Grinder is a versatile 3-in-1 appliance designed for efficient meat grinding, sausage making, and Kubbe preparation. It features a pure copper motor and triple spiral extrusion technology for high-efficiency processing.

Included Accessories:

- 1 x Meat Pusher

- 2 x Stainless Steel Blades (one extra for replacement)
- 3 x Grinding Plates (Fine: 5mm/0.20", Medium: 7mm/0.28", Coarse: 12mm/0.47")
- 1 x Sausage Stuffer Kit
- 1 x Kubbe Kit
- 1 x Meat Grinder Head
- 1 x Meat Grinder Tray

Key Features:

- **High-Efficiency Grinding:** Pure copper motor and triple spiral extrusion technology process approximately 2kg of ingredients per minute.
- **3-in-1 Multi-Function:** Combines meat grinding, sausage making, and Kubbe preparation.
- **Reverse Function:** Easily clears stuck ingredients to prevent jams.
- **Safety Lock Design:** Prevents accidental loosening during operation.
- **Efficient Cooling System:** Multi-hole design dissipates heat quickly, ensuring long-lasting performance.
- **Durable Construction:** Three-layer premium structure with strong steel safety base, thick steel inner layer, and rust-resistant metal outer layer.



Figure 1: AIRMSEN Electric Meat Grinder with various attachments for grinding meat, making sausages, and preparing Kubbe.



Figure 2: Three interchangeable grinding plates (fine, medium, coarse) and examples of ground meat textures.

(Peak 2500W) Powerful & Efficient

Pure Copper Motor and Spiral
Technology for Faster Grinding and
Better Meat Preservation



Powerful Electric Motor



Overheat Protection



Low Noise

Figure 3: Internal view of the grinder highlighting the pure copper motor, spiral technology, overheat protection, and low noise design.

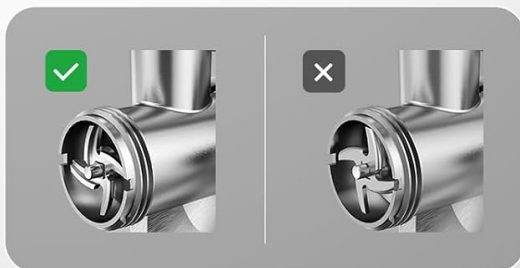
3. SETUP INSTRUCTIONS

1. **Clean Components:** Before first use, wash all detachable parts (grinding head, auger, blades, plates, attachments, tray, food pusher) in warm, soapy water. Rinse thoroughly and dry immediately.
2. **Assemble Grinding Head:**
 - a. Insert the auger into the grinding head.
 - b. Place the cutting blade onto the auger shaft, ensuring the sharp edge faces outwards (towards the grinding plate).
 - c. Select your desired grinding plate (fine, medium, or coarse) and fit it over the blade, aligning the notches.
 - d. Screw the fixing ring onto the grinding head until tight to secure all components.

3. **Attach Grinding Head to Motor Unit:** Insert the assembled grinding head into the motor housing. Turn it counter-clockwise until it locks securely into place. Press the safety lock button if available to ensure it's firmly attached.
4. **Place Hopper Tray:** Position the meat hopper tray on top of the grinding head.
5. **Connect Power:** Ensure the ON/OFF switch is in the 'OFF' position before plugging the appliance into a 120V power outlet.

Easy to Operate

Perfect for homemakers, beginners, and kitchen enthusiasts



Note: Correct blade installation direction



Figure 4: Step-by-step visual guide for assembling the grinding head and correctly installing the blade.

4. OPERATING INSTRUCTIONS

4.1. Meat Grinding

1. **Prepare Meat:** Cut meat into small pieces (approx. 20mm x 20mm x 60mm) that fit easily into the hopper opening. Ensure meat is boneless and free of thick tendons. For best results, chill the meat before grinding.

2. **Select Grinding Plate:** Choose the desired grinding plate (fine, medium, or coarse) based on your recipe requirements.
3. **Start Grinding:** Place a bowl under the grinding head. Turn the ON/OFF switch to the 'ON' position.
4. **Feed Meat:** Place meat pieces into the hopper tray and use the food pusher to gently guide them into the grinder. **Never use your fingers or utensils other than the provided food pusher.**
5. **Reverse Function:** If the grinder jams or stops, switch to the 'R' (Reverse) position for a few seconds to clear the auger. Then switch back to 'ON' to resume grinding.

Video 1: Demonstration of the AIRMSEN Electric Meat Grinder in action, showing meat grinding and sausage making processes.

4.2. Sausage Making

1. **Assemble Sausage Kit:** Disassemble the grinding head. Attach the appropriate sausage stuffing tube to the grinding head according to the instructions in the manual.
2. **Prepare Mixture:** Prepare your seasoned meat mixture for sausages.
3. **Stuff Sausages:** Place the sausage casing onto the stuffing tube. Turn the grinder to 'ON' and feed the meat mixture into the hopper, guiding it into the casing.



Figure 5: The AIRMSEN Electric Meat Grinder with the sausage attachment in use, extruding homemade sausages.

4.3. Kubbe Making

1. **Assemble Kubbe Kit:** Disassemble the grinding head. Attach the Kubbe kit components to the grinding head as per the manual's instructions.
2. **Prepare Mixture:** Prepare your Kubbe dough mixture.
3. **Form Kubbe:** Turn the grinder to 'ON' and feed the Kubbe mixture into the hopper. The attachment will form hollow tubes, which can then be filled and shaped.

Video 2: This video illustrates the 3-in-1 functionality of the AIRMSEN Electric Meat Grinder, demonstrating meat grinding and Kubbe preparation.

5. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will ensure the longevity and hygienic operation of your AIRMSEN Electric Meat Grinder.

1. **Disassembly:** After each use, turn off and unplug the unit. Disassemble all detachable components.
2. **Hand Washing:** Wash all detachable parts (grinding head, auger, blades, plates, attachments, tray, food pusher) immediately after use in warm water with a mild detergent.

3. **Rinsing and Drying:** Rinse all parts thoroughly to remove any soap residue. Dry all parts completely with a soft cloth to prevent water spots and rust.
4. **Rust Prevention:** For stainless steel blades and grinding plates, apply a small amount of vegetable oil after drying to prevent rust. Re-clean before next use.
5. **Motor Unit:** Wipe the motor housing with a damp cloth. **Never immerse the motor unit in water or any other liquid.**
6. **Storage:** Ensure all parts are completely dry before reassembling or storing. Store the grinder and its accessories in a clean, dry place.



Figure 6: Detachable components of the grinder being hand-washed, illustrating proper cleaning techniques.

6. TROUBLESHOOTING

- **Unit Stops During Operation:** The appliance may have overheated. The intelligent chip will automatically shut off the motor. Unplug the unit and allow it to cool down for at least 10-15 minutes before resuming use.

- **Meat Jams or Does Not Grind Properly:**

- a. Ensure meat is cut into small, manageable pieces and is free of bones or thick tendons.
- b. Use the 'R' (Reverse) function to clear any blockages. If the issue persists, disassemble and clean the grinding head components.
- c. Verify that the cutting blade is installed correctly with the sharp edge facing outwards towards the grinding plate.

- **Excessive Noise:** Ensure all components are correctly assembled and securely tightened. Check that no foreign objects are inside the grinding head.

7. SPECIFICATIONS

Specification	Detail
Model Number	MGR-080
Brand	AIRMOSEN
Voltage	120 Volts
Material	Aluminum, Plastic, Stainless Steel
Product Dimensions	13.18"L x 5.2"W x 13.37"H
Item Weight	6.54 Pounds
Color	Silver

8. WARRANTY AND SUPPORT

For warranty information, technical support, or any inquiries regarding your AIRMOSEN Electric Meat Grinder, please refer to the contact details provided on the product packaging or visit the official AIRMOSEN website.