

Parmedu PD-BK008-NEW

Parmedu Electric Cheese Grater & Meat Grinder 2-in-1 Instruction Manual

Model: PD-BK008-NEW

1. INTRODUCTION

Thank you for choosing the Parmedu Electric Cheese Grater & Meat Grinder 2-in-1. This versatile kitchen appliance is designed to simplify your food preparation tasks, offering both vegetable/cheese grating and meat grinding functionalities. Please read this manual thoroughly before first use to ensure safe and efficient operation.



Image 1.1: The Parmedu Electric Cheese Grater and Meat Grinder with its primary components for both grating and grinding functions.

2. IMPORTANT SAFETY INSTRUCTIONS

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

- Read all instructions before operating the appliance.
- Do not immerse the motor unit in water or other liquids.
- Keep hands and utensils away from moving blades during operation to prevent injury. Always use the food pusher.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or 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.

- Avoid contact with moving parts.
- Do not use outdoors.
- Do not use attachments not recommended or sold by the manufacturer.
- Ensure all parts are correctly assembled and locked before operation.

3. PRODUCT COMPONENTS

The Parmedu Electric Cheese Grater & Meat Grinder comes with various attachments to perform its dual functions. Familiarize yourself with all parts before assembly.

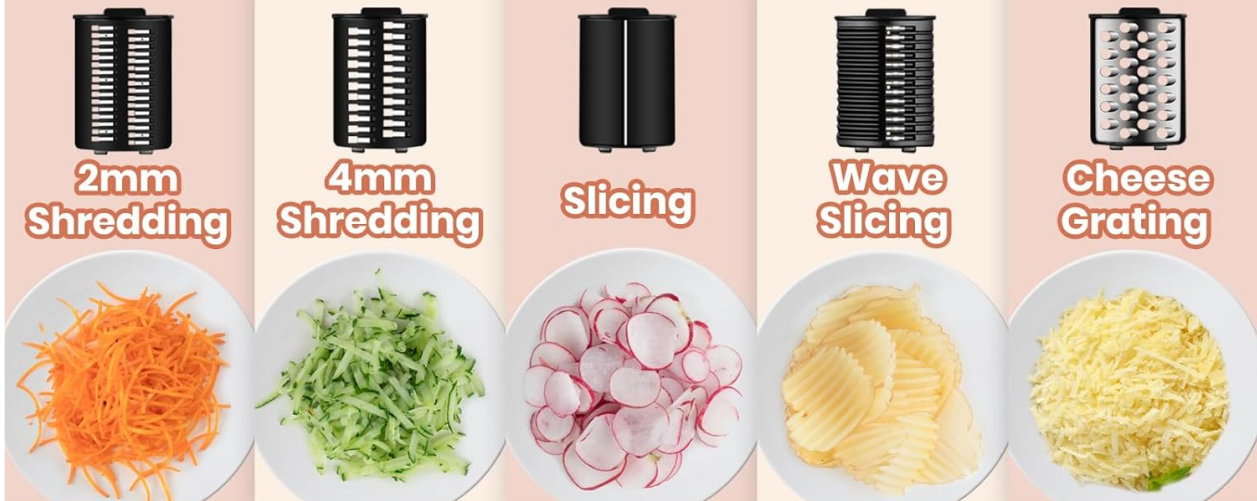
3.1. Grater/Slicer Attachments

- **2mm Shredding Blade:** For fine shredding of vegetables like carrots or zucchini.
- **4mm Shredding Blade:** For thicker shredding of vegetables or cheese.
- **Slicing Blade:** For uniform slices of vegetables such as cucumbers or radishes.
- **Wave Slicing Blade:** For decorative wavy slices, ideal for chips or garnishes.
- **Cheese Grating Blade:** Specifically designed for grating cheese (not recommended for very hard cheeses).

3.2. Meat Grinder Attachments

- **Thicker Meat Grinding Plate:** For coarse ground meat.
- **Fine Meat Grinding Plate:** For finely ground meat.
- **Kibbeh Making Kit:** For forming kibbeh.
- **Sausage Making Kit:** For preparing homemade sausages.

5 TYPES OF BLADES



SAUSAGE & KIBBEH MAKING KIT



Image 3.1: Detailed view of the five vegetable/cheese blades and the four components of the sausage and kibbeh making kit.

4. SETUP AND ASSEMBLY

4.1. Assembling the Grater/Slicer

1. Place the main motor unit on a stable, flat surface.
2. Insert the desired blade into the transparent drum. Ensure it clicks securely into place.
3. Attach the transparent drum assembly to the motor unit's front opening, twisting until it locks.
4. Place the food pusher into the feed inlet.

4.2. Assembling the Meat Grinder

1. Place the main motor unit on a stable, flat surface.
2. Insert the auger (spiral shaft) into the meat grinder head.
3. Place the cutting blade onto the auger shaft, ensuring the sharp edges face outwards.
4. Position the desired grinding plate (fine or coarse) over the cutting blade.
5. Screw the locking ring onto the meat grinder head to secure the plate and blade.

6. Attach the assembled meat grinder head to the motor unit's front opening, twisting until it locks.
7. Place the food tray on top of the meat grinder head.
8. For sausage or kibbeh making, replace the grinding plate and cutting blade with the appropriate kit components before securing with the locking ring.

5. OPERATING INSTRUCTIONS

5.1. Using the Grater/Slicer

1. Ensure the grater/slicer attachment is correctly assembled (refer to Section 4.1).
2. Place a bowl or plate beneath the output chute to collect processed food.
3. Cut ingredients into pieces that fit comfortably into the feed inlet. The wider feed inlet accommodates larger items.
4. Turn on the appliance.
5. Gently feed ingredients into the inlet using the food pusher. **Never use your fingers or other utensils.**
6. For cheese, ensure it is firm and chilled. Avoid very hard cheeses, as they may damage the blades or motor. If cheese has a rind, remove it first.
7. Once finished, turn off the appliance and unplug it before disassembling.

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Image 5.1: The wider feed inlet and hand protection device enhance safety and efficiency during operation.

5.2. Using the Meat Grinder

1. Ensure the meat grinder attachment is correctly assembled (refer to Section 4.2).
2. Cut meat into small chunks (approximately 1-inch cubes) and remove any bones, gristle, or tough tendons.
3. Place a bowl or plate beneath the output chute to collect ground meat.
4. Turn on the appliance.
5. Feed meat chunks into the feed inlet using the food pusher. **Never use your fingers or other utensils.**
6. For sausage or kibbeh making, follow specific recipe instructions for preparing the mixture and feeding it through the appropriate attachment.
7. Once finished, turn off the appliance and unplug it before disassembling.

MULTI-FUNCTION ALL-IN-1



Image 5.2: The appliance demonstrating its multi-functionality for grating, sausage making, and cheese preparation.

6. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your appliance.

1. Always unplug the appliance from the power outlet before cleaning.
2. Disassemble all removable parts.
3. **Hand wash all accessories in warm, soapy water.** Rinse thoroughly and dry immediately.
4. **Important: The accessories are NOT dishwasher-safe.** Washing them in a dishwasher may cause damage or discoloration.
5. Use caution when handling blades and sharp edges. It is recommended to use a brush for cleaning blades to avoid direct contact with hands.
6. Wipe the main motor unit with a damp cloth. Never immerse the motor unit in water or any other liquid.
7. Ensure all parts are completely dry before reassembling or storing.
8. Store the appliance and its attachments in a clean, dry place.



Image 6.1: Visual guide for proper cleaning, emphasizing hand washing and safe blade removal.

7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; incorrect assembly.	Ensure the power cord is securely plugged into a working outlet. Check if the appliance is correctly assembled and locked.
Food is not processing efficiently.	Blade/plate clogged; ingredients too large/hard; incorrect attachment.	Turn off and unplug. Clear any blockages. Cut ingredients to appropriate size. Ensure the correct blade/plate is used for the food type.

Problem	Possible Cause	Solution
Motor sounds strained or stops.	Overload; ingredients too hard; blockage.	Turn off and unplug immediately. Remove any hard or large ingredients. Allow the motor to cool down before restarting. Do not overload the appliance.

If the problem persists after attempting these solutions, please contact Parmedu customer service for further assistance.

8. SPECIFICATIONS

- **Model Number:** PD-BK008-NEW
- **Brand:** Parmedu
- **Product Dimensions:** 8.5"L x 4"W x 10"H
- **Item Weight:** 7 pounds
- **Voltage:** 230 Volts (AC)
- **Manufacturer:** Parmedu

9. WARRANTY AND CUSTOMER SUPPORT

The Parmedu Electric Cheese Grater & Meat Grinder (Model: PD-BK008-NEW) is covered by a **12-month guarantee** from the date of purchase.

This warranty covers manufacturing defects and issues arising from normal use. It does not cover damage caused by misuse, neglect, unauthorized repairs, or failure to follow the instructions in this manual.

For warranty claims, technical support, or any questions regarding your appliance, please contact Parmedu customer service. Please have your purchase information and model number ready when contacting support.