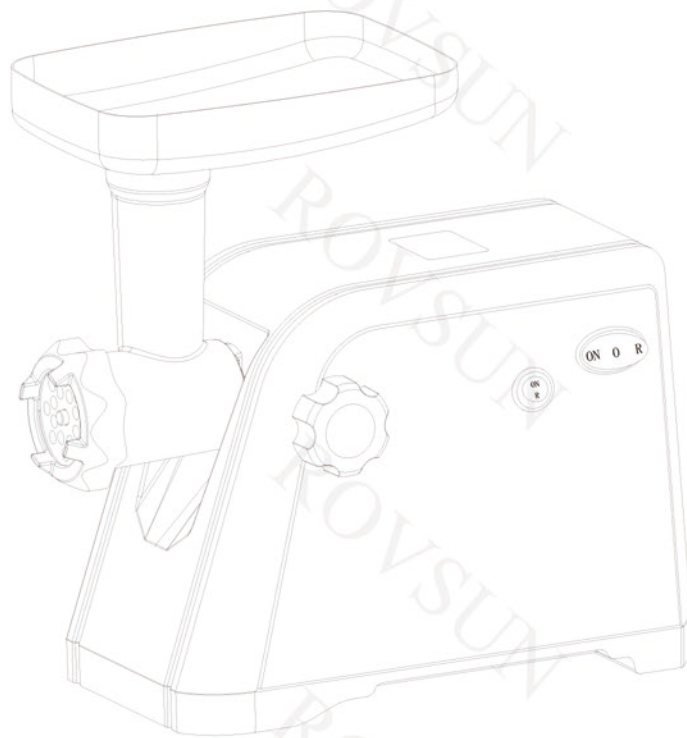


MEAT GRINDER

EMG-8002

INSTRUCTION MANUAL

**Please read thoroughly for important safety
and save these instructions**



**Thank you for your purchase. Any problem please don't hesitate to contact
with us, we will resolve all your problem ASAP. Customers are always the
best teachers for us to keep growing!**

DESCRIPTION



- | | |
|---------------------------|----------------------------|
| 1. Hopper plate | 9. Feed screw |
| 2. Motor housing | 10. Cutting plate (fine) |
| 3. ON/OFF/ Reverse switch | 11. Cutting plate (medium) |
| 4. R / ON switch | 12. Cutting plate (coarse) |
| 5. Locking knob hole | 13. Fixing ring |
| 6. Locking knob | 14. Cutting blade |
| 7. Food pusher | 15. Sausage attachment |
| 8. Head | 16. Kibbe attachment |
| | 17. Head inlet |

SPECIFICATION

Certification	ETL
Power supply	120V/60Hz
Rated power/Max locked power	250W/800W
Net/Gross weight	3.5kg(7.72lbs) /4.1kg(9.04lbs)
Product dimension(L×W×H)	11.8x6.2x8.3inches/300x157x210mm
Continuous running time	≤10 min
Working volume	≤85dB
Output meat	4lbs(1.8kg)/min

PACKING LIST

Meat Grinder Electric	1
Stainless Steel Cutting Plates	4(Fine 3mm, Medium 5mm, Coarse 7mm, Fan-shaped 13mm)
Sausage Attachments	3(Small 13mm, Medium 23mm, Large 32mm)
Stainless Steel Cutting Blades	2(420 Grade)
Kibbe Attachment	1
Food Pusher	1
Brush	1
User Manual	1

<Note> Fan-shaped cutting plate recommended ingredients: Partial hard, partial tough ingredients, like beef, mutton, venison and so on, it can also base on what you like.



FOR THE FIRST TIME

- ◆ Check that voltage indicated on the rating label corresponds the mains voltage in your home.
- ◆ Every cutting accessories (cutting plate , screw and cutting blade) will have protective oil, please set up to grind without meet for about 5 minutes.
- ◆ Before plugging in, ensure the “ON/O/ R” switch is turned to "O" position.
- ◆ Wash all parts (except body) in warm soapy water.
- ◆ Set up again for normal use. Please do remember make the cutting blade toward the outside.

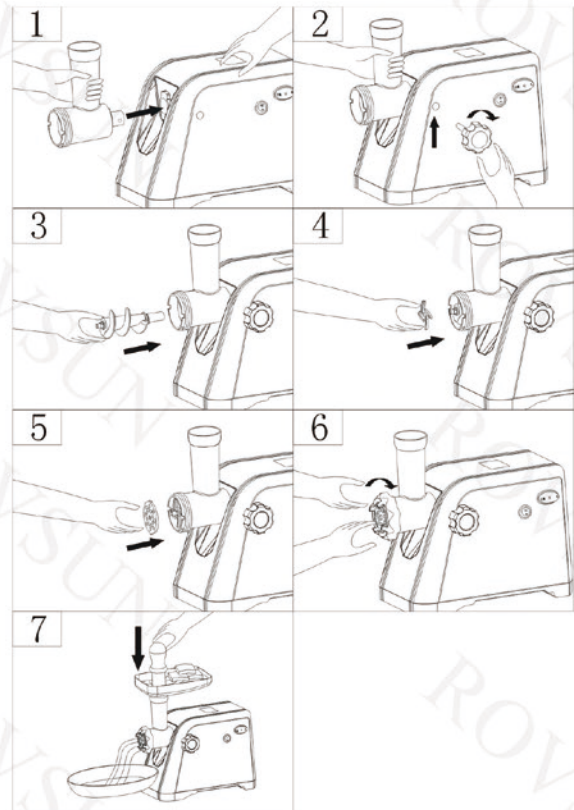
IMPORTANT SAFEGUARDS

- ◆ Household use only. Do not use for industrial purpose.
- ◆ Please kindly know that this meat grinder does not support dishwasher!
- ◆ Continuous running of meat grinder should be not more than 10 minutes with the following 10 minutes interval for motor cooling.
- ◆ Remove the skin, tendon, fat and bone, cut the meat into pieces, approximate size :20 mm x 20 mm x 60 mm,so that they fit easily into the hopper opening.
- ◆ Do not grind hard food such as bones, nuts, etc.
- ◆ Do not grind ginger and other materials with hard fiber.
- ◆ Close supervision is necessary when any appliance is used near children.
- ◆ Unplug from outlet when assembling and disassembling the unit.
- ◆ When carrying the unit be sure to hold the motor housing with both hands. Do not carry the unit by holding only the hopper plate or head.
- ◆ Please do not put meat into the grinder before you turn the grinder on, or it may caused current impulse by jamming.
- ◆ Never feed food by hand. Always use food pusher.
- ◆ Reverse function is prohibited while the appliance is operating (For example switch“ON” knob to “R” knob or on the contrary), wait at least one minute until grinder has come to a complete stop, otherwise it may cause an abnormal noise, vibration or a transitory electric spark in the appliance. It could result easily damage to appliance and make a user frightened.
- ◆ Do not fix the cutting blade and cutting plate when using kibbe attachment.
- ◆ After use, there would be a little food left in the grinder head. This is normal. There might be a bit of black metal powder adhering to the food ground in the end. Please pick them out and throw away, do not eat them.
- ◆ To avoid jamming, do not force to operate the unit with excessive pressure.
- ◆ When the circuit breaker activates, do not switch on.
- ◆ Never try to replace the parts and repair the unit by yourself.
- ◆ If the supply cord is damaged,it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- ◆ This appliance is not intended for use by persons(including children) with reduce 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.

INSTRUCTION FOR USE

1)ASSEMBLING

- ◆ Holding the head and insert it in the inlet with one hand, place the locking knob into the hole on the side of the motor housing, tighten it clockwise to secure the head .(fig.2)
- ◆ Place the feed screw into the head, long end first, by turning the feed screw slightly until it is set into the motor housing (fig.3).
- ◆ Place the cutting blade onto the feed screw shaft with the blade facing the front as illustrated (fig.4). If it is not fitted properly, meat will not be ground.



- ◆ Place the desired cutting plate next to the cutting blade, fitting protrusions in the slots (fig.5).
- ◆ Support or press the centre of the cutting plate with one finger then screw the fixing ring until tight with another hand (fig.6). Do not over tighten.
- ◆ Place the hopper plate on the head and fix into position.
- ◆ Locate the unit on a firm place.
- ◆ The air passage at the bottom and the side of the motor housing should be kept free and not blocked.

2)MINCING MEAT

- ◆ Cut all foods into pieces (Sinewless, skinless,boneless and fatless meat is recommended, approximate size :20 mm x 20 mm x 60 mm) so that they fit easily into the hopper opening.
- ◆ Plug in and turn the "ON / R " switch to " ON" position, then turn the "ON/O/ R" switch to "ON" position.
- ◆ Feed foods into the hopper plate. Use only the food pusher (fig.7).
- ◆ After use switch the unit off and unplug it from the power supply.

3) REVERSE FUNCTION

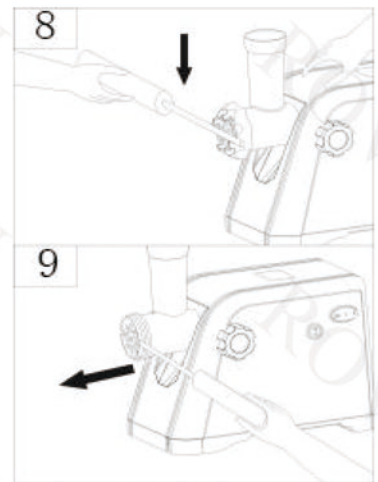
- ◆ In case of jamming switch the appliance off by turning the "ON / R" switch to "R" position and "ON/O/ R" switch to "R" position.
- ◆ Feed screw will be rotating in the opposite direction, and the head will get empty.
- ◆ If it doesn't work, switch the unit off and clean it.



CLEANING AND MAINTENANCE

4) DISASSEMBLING

- ◆ Make sure that the motor has stopped completely.
- ◆ Disconnect the plug from the power outlet.
- ◆ Disassemble by the steps from 6-1 pictures.
- ◆ If the fixing ring is not easily removed by hands, please use tools (fig.8) .
- ◆ To remove the cutting plate easily, place a screwdriver between the cutting plate and the head as illustrated and lift it up (fig.9).



5) CLEANING

- ◆ Never clean the unit by a dishwasher.
- ◆ Remove meat, etc. Wash each part in warm soapy water.
- ◆ A bleaching solution containing chlorine will discolor aluminum surfaces.
- ◆ Do not immerse the motor housing in water, but only wipe it with a damp cloth.
- ◆ Thinners and petrol will crack or change the color of the unit.
- ◆ Wash all the metal parts in water below 50°C and dry, wipe all the cutting parts by vegetable oil -wet cloth.

MAKING KIBBE

6) RECIPE

STUFFING

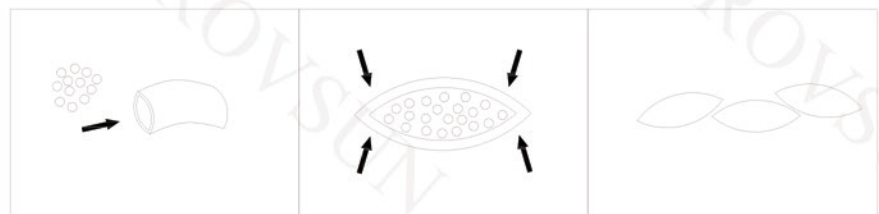
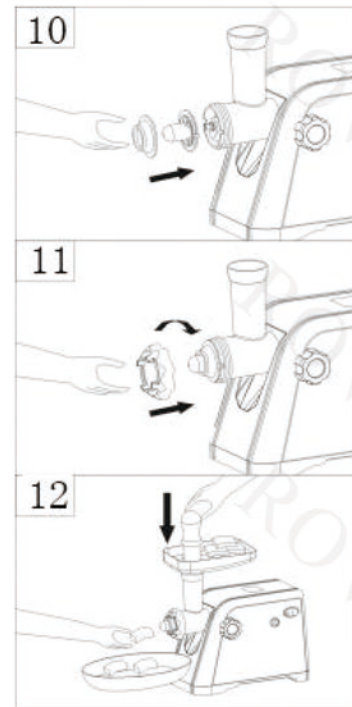
Mutton	100g
Olive oil	1 1/2 tablespoons
Onion (cut finely)	1 1/2 tablespoons
Spices	to your taste
Salt	to your taste
Flour	1 1/2 tablespoons

- ◆ Mince mutton once or twice.
- ◆ Fry onion until brown and add minced mutton, all spice, salt and flour.

OUTLET COVER

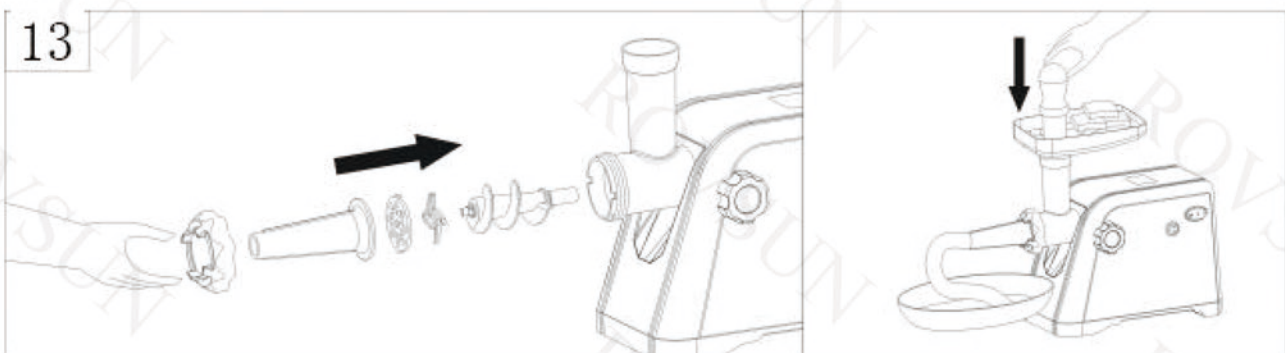
Lean meat	450g
Flour	150-200g
Spices	to your taste
Nutmeg (cut finely)	1
Powdered red pepper	to your taste
Pepper	to your taste

- ◆ Mince meat three times and mix all ingredients together in a bowl. More meat and less flour for outlet cover creates better consistency and taste.
- ◆ Grind the mixture three times.
- ◆ Disassemble by the steps from 5-4 to remove the cutting plate and cutting blade.
- ◆ Place kibbe attachments onto the feed screw shaft together, fitting protrusions in the slots (fig.10).
- ◆ Screw fixing ring into place until tight. Do not over tighten (fig.11).
- ◆ Make the cylindrical outlet cover (fig.12).
- ◆ Form kibbe as illustrated below and deep fry.



MAKING SAUSAGE

- ◆ Before starting please assemble sausage attachment as per following (fig.13)



Warranty Card

Maintenance Records

Date	Troubles	Replacements	Charge	Client signature	Staff signature

Remarks