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

elpine®
A NAME YOU CAN TRUST!

# 1200 WATT

# MEAT MINCER

Black 31302c
5 038673 313023

Silver 31303c
5 038673 313030

Red 31318c
5 038673 313184

White 31352c
5 038673 313528

RoHS COMPLIANT

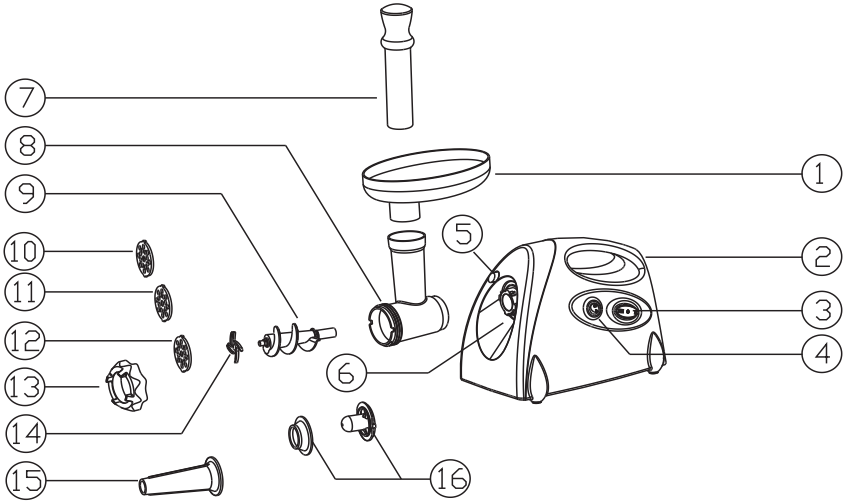
Images are for illustrative purposes only, actual product may vary.

## INTRODUCTION

Thank you for the purchase of this quality Elpine product. Used carefully and in accordance with the instructions set out below, it should give you trouble free service over a long period of time. Please keep these instructions for future reference.

## FEATURES

- Max 1200 watts power • 220-240v- 50Hz • Aluminium Food Basin
- Reverse Function • Fine, Medium & Coarse Stainless Steel Cutting Plates
- Kibbe Attachment • Sausage Attachment • Meat Pusher




## DESCRIPTION

| | |
|---|---|
| 01. Hopper plate | 09. Feed screw |
| 02. Motor housing | 10. Cutting plate (fine) |
| 03. ON/O/R (ON/OFF/ Reverse) | 11. Cutting plate (medium) switch |
| 04. ON / R switch | 12. Cutting plate (coarse) |
| 05. Unlock button | 13. Fixing ring |
| 06. Head inlet | 14. Cutting blade |
| 07. Food pusher | 15. Sausage attachment |
| 08. Head | 16. Kibbe attachment |

## IMPORTANT SAFEGUARDS

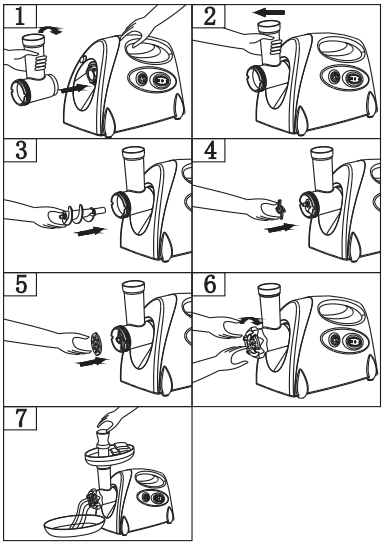
- Household use only. Do not use for industrial purpose.
- Unplug from outlet when assembling and disassembling the unit.
- Keep away from children.
- Close supervision is necessary when any appliance is used near children.
- When carrying the unit be sure to hold the motor housing with both hands. Do not carry the unit by holding only the hopper plate or head.
- Do not fix the cutting blade and cutting plate when using kibbe attachment.
- Never feed food by hand. Always use food pusher (No.7).
- Do not grind hard food such as bones, nuts, etc.
- Do not grind ginger and other materials with hard fiber.
- Continuous running of meat grinder should not be more than 10. Then allow to stand for 10 minute intervals for the motor to cool down.
- 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 cause concern to user.
- After use, there could be a little food left in the grinder head. This is normal. Remove any food resides and disguard. Do not eat.
- To avoid jamming, do not use force or apply any additional pressure to operate the unit.
- When the circuit breaker activates, do not switch on.
- Never try to replace the parts and repair the unit by yourself.
- This appliance is not intended for use by persons 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.
- 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.
- Children should not be allowed to play with the appliance, it is not a Toy.

## FOR THE FIRST TIME

- Check that voltage indicated on the rating label corresponds the mains voltage in your home.
- Wash all parts (except body) in warm soapy water.
- Before plugging in, ensure the “ON/0/ R” switch is turned to “O” position.

## INSTRUCTION FOR USE

### ASSEMBLING




- Holding the head, insert it in the inlet (fig.1). Rotate the head in the same direction as fig.2 until a small sound can be heard. The head has been placed in the inlet. Try to rock the head slightly to ensure it is placed well.
- 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.

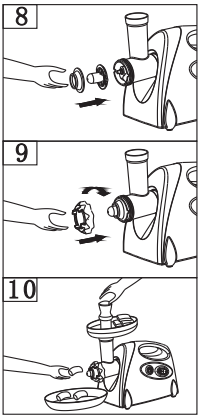
### MINCING MEAT

- Cut all foods into pieces (Sinewless, boneless and fatfree 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/0/ 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.

### REVERSE FUNCTION

- In case of jamming switch the appliance off by turning the “ON / R ” switch to the “R” position and “ON/0/ R” switch to “R” position..
- Feed screw will be rotating in the opposite direction, and the head will empty.
- If it doesn’t work, switch the unit off and clean it.

## MAKING KIBBE




### RECIPE STUFFING

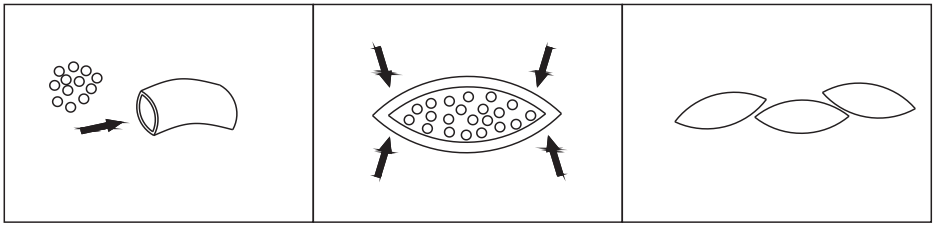
| | |
|---|---|
| Mutton | 100g |
| Olive oil | 1 1/2 tablespoons |
| Onion (cut finely) | 1 1/2 tablespoons |
| Spices | to your taste |
| Salt | to your taste |
| Flour | 1 1/2 tablespoons |

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

### OUTLET COVER

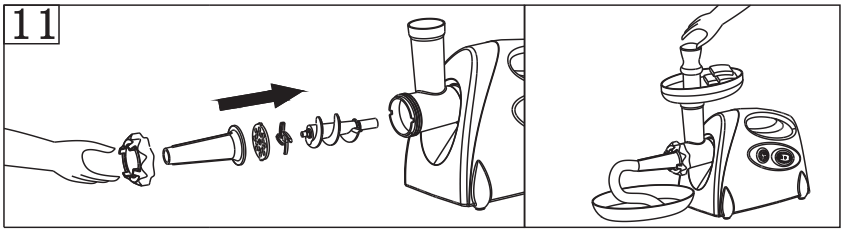
| | |
|---|---|
| Lean meat | 450g |
| Flour | 150-200g |
| Spices | to your taste |
| Nutmeg (cut finely) | 1 |
| Powdered red pepper | to your taste |
| Pepper | to your taste |

- 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 reversing the steps from (fig.5-3) to remove the cutting plate and cutting blade.
- Place kibbe attachments onto the feed screw shaft together, fitting protrusions in the slots (fig.8).
- Secure by screw fixing ring into place until tight. Do not over tighten (fig.9).
- Make the cylindrical outlet cover (fig.10).
- Form kibbe as illustrated below and deep fry.



## MAKING SAUSAGE

• Before starting please assemble sausage attachment as per following (fig.11)




## CLEANING AND MAINTENANCE

### DISASSEMBLING

• Make sure that the motor has stopped completely.

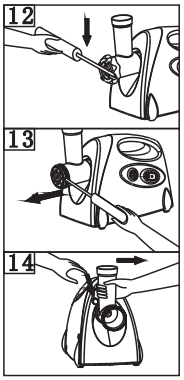
• Disconnect the plug from the power outlet.

• Disassemble by reversing the steps from 6-1 pictures.

• If the fixing ring is not easily removed by hands, please use tools (fig.12).

• To remove the cutting plate easily, place a screwdriver between the cutting plate and the head as illustrated and lift it up (fig.13).

• Press the unlock button before removing the head. Holding the head, rotate it in the same direction as fig.14. Then the head can be removed easily.




### CLEANING

• Remove meat, etc. Wash each part in warm soapy water.

• A bleaching solution containing chlorine will discolour aluminium 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 colour of the unit.

• Wipe all the cutting parts by vegetable oil -wet cloth.

• Wash all the metal parts in water below 50℃ and dry, in case the unit is left unused for a long period of time, wipe them by vegetable oil -wet cloth.

# UK PLUG REWIRING

Your appliance operates on 220-240V- 50Hz AC Mains and comes fitted with a 3-pin BSI Approved plug, so that it is ready for use by simply plugging into AC Mains. Should you need to change or refit a plug, proceed as follows:

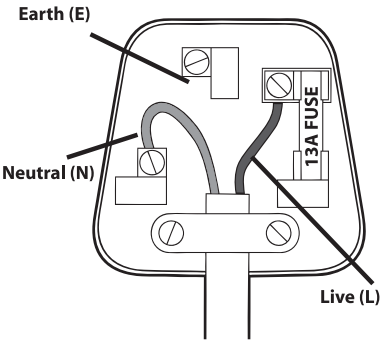
**IMPORTANT:**

The wires in the mains lead are coloured in accordance with the following code:

BLUE : NEUTRAL (N)

BROWN : LIVE (L)

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in you plug, proceed as follows:




The wire which is coloured BLUE must be connected to the terminal which is marked with the letter “N” or coloured BLACK.

The wire which is coloured BROWN must be connected to the terminal which is marked with the letter “L or coloured RED.

Always ensure that the Mains Cord is located into the Plug through the Cord Guard or Cable Clamp, and that the Cord Guard screws are lightened to clamp the Cord (outer sheath and inner coloured wires) in position in the Plug. Make sure the Plug top is also fitted securely.

This appliance must be protected by a 13-amp fuse in a 13-amp type (BS1363) plug. Should you need to replace the fuse, use only an ASTA approved BS 1362 fuse.

**CORRECT DISPOSAL OF THIS PRODUCT**

This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

elpine®
A NAME YOU CAN TRUST!

# MEAT MINCER

RoHS COMPLIANT

Black 31302c
5 038673 313023

Silver 31303c
5 038673 313030

Red 31318c
5 038673 313184

White 31352c
5 038673 313528