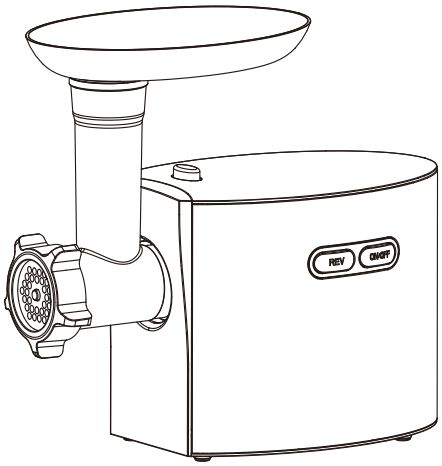
CHEFFANO



MODEL: AZ-MG091

Meat Grinder
Instruction Manual

SAFETY PRECAUTIONS:

Disclaimer: MEAT GRINDER 120V 60Hz 350W

* This appliance can be used by children age from 8 or above and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge only when they have been given supervision or instruction, concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be done by children without supervision.
* For children's safety, please keep the appliance and its cord out of reach of children.
* Always disconnect the appliance from the supply if it is left unattended or before assembling, disassembling or cleaning.

When using electrical appliances, basic safety precautions should always be followed, including the following:

IMPORTANT SAFEGUARDS

1. READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE.
2. Keep children away from the machine when in use.
3. Do not run the machine unattended.
4. Do not use accessories which were not approved by manufacturer.
5. Never operate the appliance with a damaged cord or plug or one that has malfunctioned or been damaged in any way. If necessary, please contact Customer Service for assistance immediately.
6. Never use your fingers or other objects to push food through the feed tube. Please use the food pusher.
7. Never try to replace the parts or repair the unit by yourself.
8. To avoid injury or accident from electrical shock, do not operate the machine with wet hands, while standing on a wet surface or while standing in water. Also, do not use the machine outdoors or in wet conditions.
9. Do not immerse the machine directly in water to clean.
10. Unplug cord from outlet when not in use, before assembling the machine or disassembling the machine, and before cleaning.
11. When carrying the unit, please be sure to hold the motor housing with both hands. Do not carry the unit by holding only the hopper plate or head.
12. You cannot grind bones, nuts or other hard objects with the machine.
13. You cannot grind ginger and other hard fiber objects with the machine.
14. Do not fix the cutting blade and cutting plate when using kubbe attachment.
15. Operate the appliance on a level surface well away from any hot gas or electrical burner, heat source, combustible spray cans or pressurized items.
16. This machine is for household use only. Do not use for industrial purpose. Any other use will void the warranty.

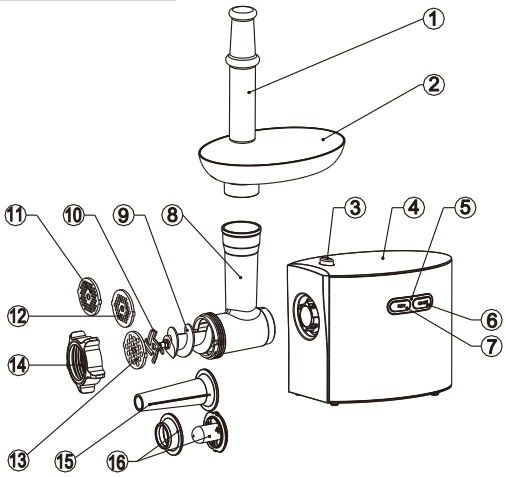
17. Continuous running of meat grinder should be not more than 10 minutes.
18. Reverse function is prohibited while the appliance is operating (For example switch “REV”), wait at least one minute until grinder has come to a complete stop, otherwise it may cause an abnormal noise, vibration or a transitory electric spark in the appliance. It could result easily damage to appliance.
19. 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.
20. To avoid jamming, do not force to operate the unit with excessive pressure.
21. Children or handicapped should be supervised to ensure that they do not play with the appliance.
22. WARNING: This product may contain a chemical(s) known to the State of California to cause, birth defects or other reproductive harm.
23. Avoid contacting moving parts. Never feed food by hand. Always use food pusher. Do not use fingers to scrape food away from discharge disc while appliance is operating. Cut type injury may result.
24. Do not let cord hang over edge of table or counter.
25. To protect against risk of electrical shock do not put this unit in water or other liquid.

SAVE THESE INSTRUCTIONS!

FOR HOUSEHOLD USE ONLY.

WARNING! This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electrical shock, the plug is intended to be used by inserting it into the electrical outlet only one way. If the plug does not fit securely into the outlet, turn the plug and re-insert. Do not modify this plug. If the plug does not fit the outlet securely, call a qualified electrician for assistance. DO NOT use this plug with any kinds of extension cords.

PRODUCT DESCRIPTION



1. Food pusher
2. Hopper plate
3. Locking knob
4. Body
5. Switch panel
6. ON/OFF switch
7. REV switch
8. Head tube
9. Feed screw
10. Cutting blade
11. Cutting plate (fine)
12. Cutting plate (medium)
13. Cutting plate (coarse)
14. Fixing ring
15. Sausage attachment
16. Kubbe attachment

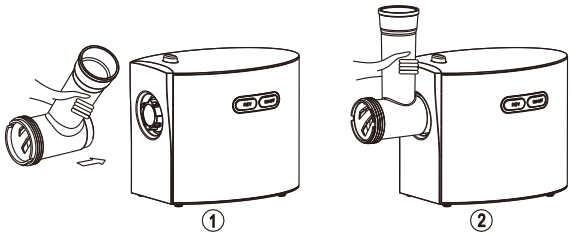
BEFORE FIRST USE

- Check that voltage indicated on the rating label corresponds to the mains voltage in your home.
- Wash all parts (except the body) in warm soapy water and dry thoroughly with a dry towel immediately. Do not place parts in the dishwasher or soak them for a long time.
- Before plugging in, ensure the “ON/OFF” switch is turned to “**OFF**” position.

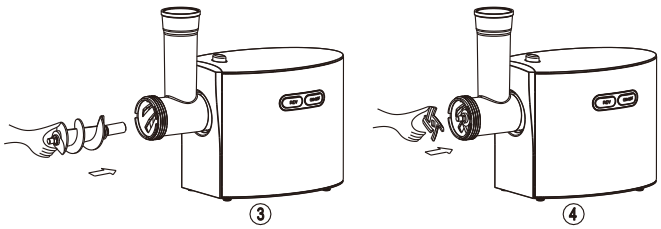
INSTRUCTION FOR USE

ASSEMBLING

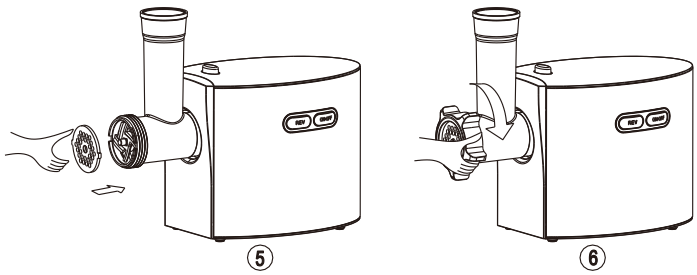
- Holding the head and insert it into the inlet with one hand, revolves toward left. (fig.2)



- 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.



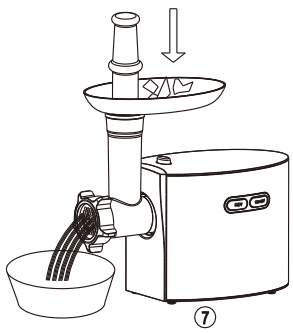
- Place the desired cutting plate next to the cutting blade, fitting protrusions in the slots. (fig.5)
- Support or press the centre of the cutting plate with one finger then screw the fixing ring until tight with another hand. (fig.6) Do not over tighten.



- Place the hopper plate on the top of 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 that are no larger than 4 inches long or 1/2 inch thick. (Sinewless, boneless and fatless meat is recommended, approximate size: 0.75 x 0.75 x 2.35 inches) So that they fit easily into the hopper.
- Put the meat on the hopper tray and slowly guide the meat into the head, using the pusher only. (fig.7)
- Place a bowl under the head to collect the minced meat.
- Plug in and turn the “ON/OFF” switch to “**ON**” position.
- After use, turn off the unit and unplug it from the power supply.


⑦

REVERSE FUNCTION

- Firstly, please make sure the machine is off .
- In case of jamming, you can turn the “REV” switch. The feed screw will rotate in opposite direction, and the head will get empty. When you release the “REV” button, the appliance will stop easily.
- When you finish, please turn off the machine and clean it.

MAKING KUBBE

- Feed the prepared kubbe mixture into the head, gently guiding it with the pusher.
- Plug in and turn on the machine. The mixture is extracted in one continuous supply.
- Cut the mixture into equal parts as it is extruded.

RECIPE FOR STUFFING

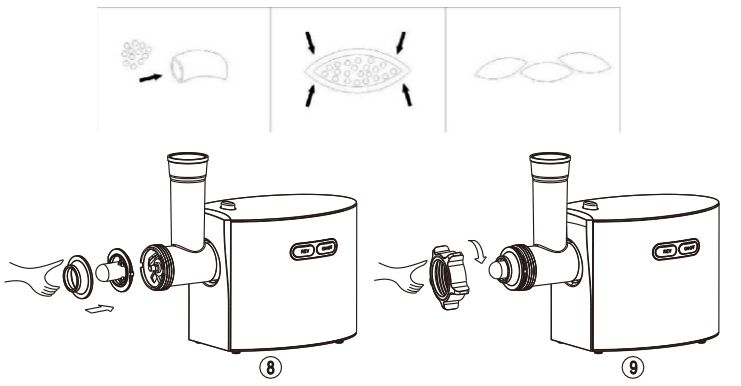
Mutton 100g / 3.5oz
Olive oil 1 1/tablespoons
Onion (cut finely) 1 1/tablespoons
Spices to your taste
Salt to your taste
Flour 1 1/tablespoons

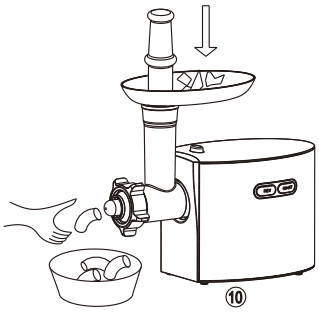
- Mince mutton once or twice.
- Fry onion until brown and add minced mutton, all spice, salt and flour.

RECIPE FOR OUTLET COVER

Lean meat 450g / 15oz
Flour 150-200g / 5-7oz
Spices to your taste
Nutmeg (cut finely) 1
Powdered red pepper to your taste
Pepper to your taste

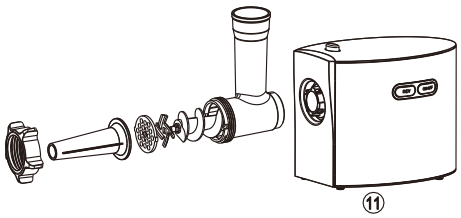
- Mince meat three times and mix all ingredients together in a bowl. Making cover with more meat and less flour creates better consistency and taste.
- Grind the mixture three times.
- Disassemble the components by reversing the steps from (fig.5) to (fig.3) to remove the cutting plate and cutting blade.
- Place kubbe attachments A and B onto the feed screw shaft together, fitting protrusions in the slots. (fig.8)
- Screw fixing ring into place until tight. Do not over tighten. (fig.9)
- Make the cylindrical outlet cover. (fig.10)
- Form kubbe as illustrated below and deep fry.

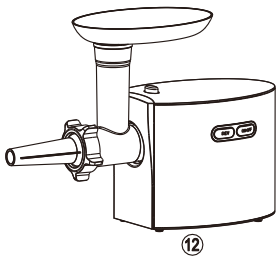




MAKING SAUSAGES

- Before starting, please assemble sausage attachments as following. (fig.11-12)
- Let the sausage casings in warm water for 10 minutes and then attach the casings to the sausage filling tube.
- Put the meat on the hopper tray and slowly guide the meat into the head by using the pusher.
- Place a bowl under the head to collect the sausages.
- Plug in and turn on the machine. The machine begins to extrude the meat into the sausage casings.
- After use, switch the unit off and unplug it from the power supply.



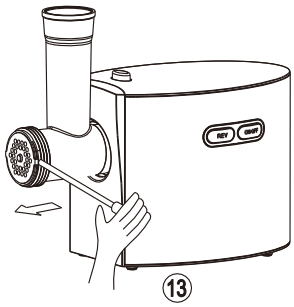


CLEANING AND MAINTENANCE

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.

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



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CLEANING

- Unplug the machine before cleaning.
- Remove meat and all components. Wash all parts in warm soapy water. Dry them thoroughly with a dry towel immediately.
- Do not place parts in the dishwasher or soak them for a long time.
- Do not immerse the body in water, please wipe it with a soft damp cloth instead.
- The bleaching solution containing chlorine will discolor aluminum surfaces.
- Thinners and petrol will crack or change the color of the unit.
- Wipe all the cutting parts by wet cloth with vegetable oil.

WARRANTY & SERVICE

This Limited Warranty is for one full year from the date of purchase. It's applicable to the original purchaser only and is not transferable to a third party user. Repair or replacement of defective parts is solely at the seller's discretion. In the event that repair isn't possible, the seller will replace the product/part. If product repair/replacement won't suffice, the seller has the option of refunding the cash value of the product or returned component.

Product defects not covered under the Warranty provisions include normal wear and damage incurred from use or accidental negligence, misuse of instruction specifications or repair by unauthorized parties. The manufacturing company is not liable for any incidental or consequential damages incurred by such circumstances.

HOUSEHOLD USE ONLY

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