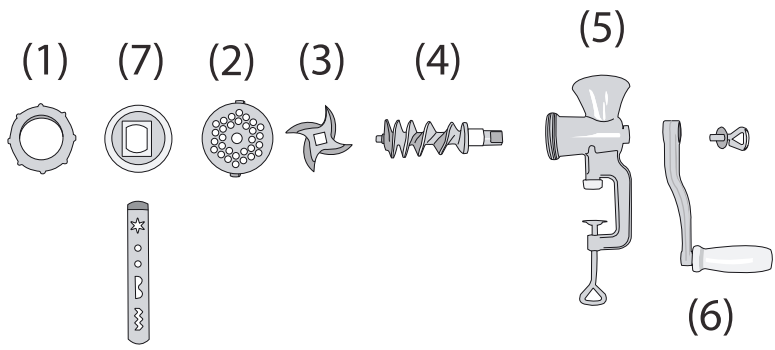




GB

1. Adjustable clamp fixes to work surfaces up to 6cm deep.

2. Put the feeding screw (4) into the main body (5) and screw the handle (6) into it (4).

3. Apply the cutting blade (3) to the bolt protruding feeding screw (4), then the extrusion plate (2) and fix it by screwing the cover (1) over it.

4. Mount the grinder onto a stable work surface. The grinder body should not move when the handle is turned and the handle should turn completely and freely.

5. Trim away excess fat, tendon and cartilage before cutting meat into pieces narrow enough to fit into the opening of your meat grinder.

6. Turn the hand crank on the side of your grinder in a slow steady motion, as you lower the first piece of meat into its mouth, using the pusher. Allow the grinder's blades to pull the meat in through the machine---never push it down or cram it into the cavity with your fingers.

7. Once the last of your meat has gone through the grinder, run a slice of moist bread through it, to clean out the last few bits.

8. To use the device as cookie press, do not use (3), instead put the round adapter (seen in 7), after having put the extrusion plate (2) on to the feeding screw (4). The further processing is similar to the above, but using cookie dough instead of meat. The shape are defined by the master plate (see lower part in 7), which has to be applied into the adapter.

Care Instruction

Wash your grinder in warm water with a small amount of dish soap, dry thoroughly after use, and apply a light coating of cooking oil to keep rust from forming. Store in a cloth or paper bag in a dry area.

This item is not dishwasher safe. Handwash only.

Storage and use:

Mineral oil keeps metal parts from rusting. Spray or wipe a thin layer of food-grade mineral oil onto the outside and inside of the metal parts, including the screw and pusher. Store the meat grinder disassembled, placing small parts in a plastic storage bag with a small handful or rice. The rice absorbs moisture and further prevents rusting. Meat grinders are used cold so the meat dosen't heat up and separate as you grind, so you can also store the meat grinder in the freezer between uses so it's always ready to use. Disinfect the grinder by spraying it with a solution of 1 tablespoon bleach in 1 gallon of water before using it.

How to Clean and Store a Meat Grinder - Please follow our webiste for the details

Website: http://www.ehow.com/how_4487645_clean-store-meat-grinder.html



WARNING:

DO NOT overtighten the G-clamp as you risk damaging the grinder by using tools to tighten the screw. It is strongly recommended not using excessive force to secure the grinder to the table. Please secure the grinder using hand force only.