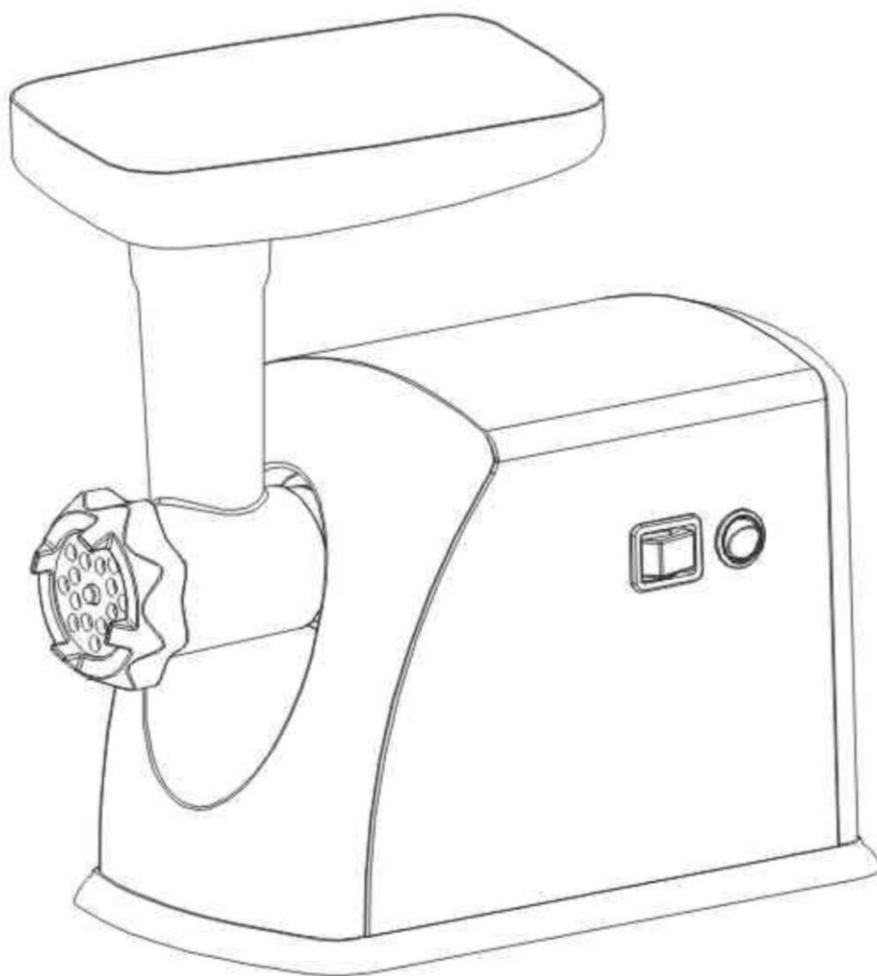


electric*Q*

INSTRUCTION MANUAL



MEAT GRINDER eiQMEATG

Thank you for choosing electricQ.
Please read the safety instructions thoroughly and keep this manual for future
reference

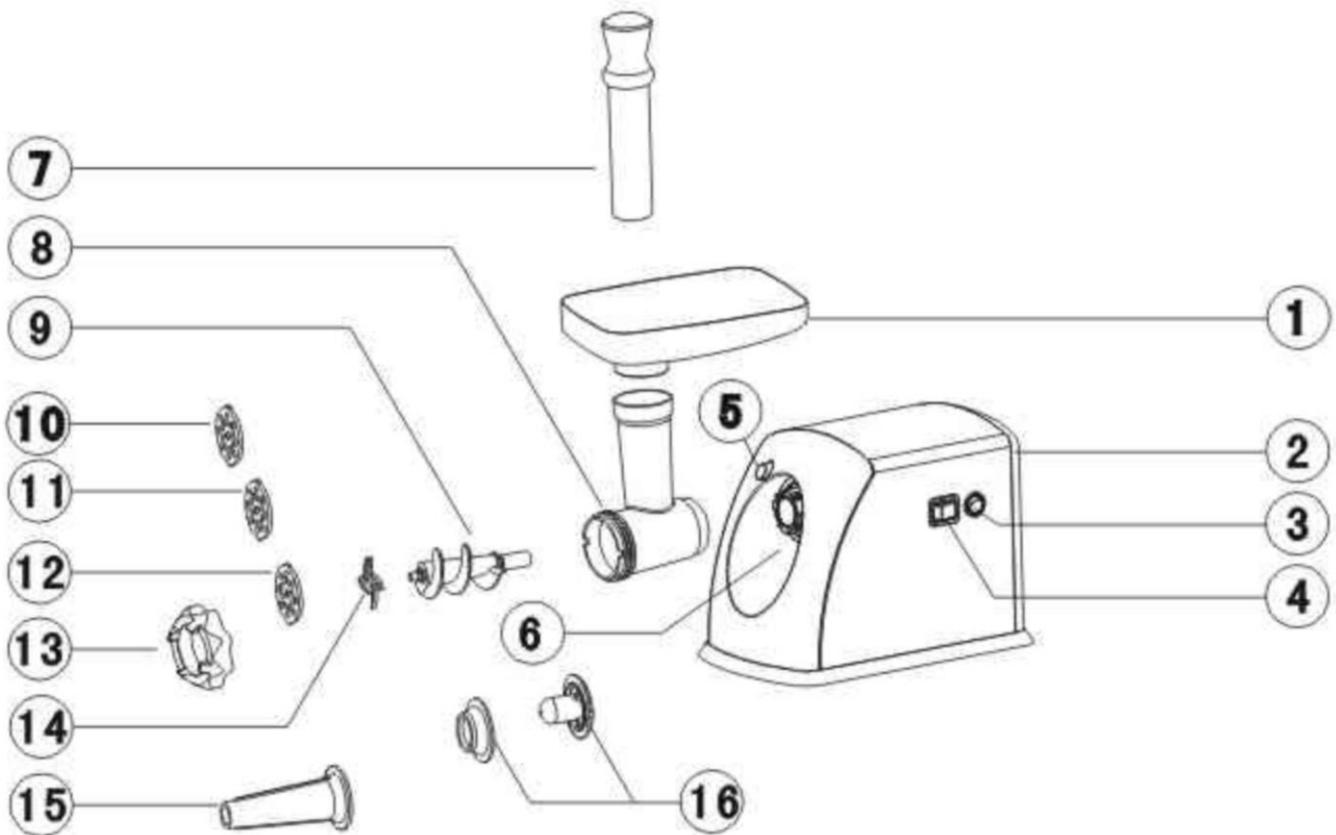
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IMPORTANT SAFEGUARDS

- For domestic household use only. Do not use for an industrial or commercial purpose.
- Check that voltage indicated on the rating label corresponds the mains voltage in your home.
- Unplug the unit from the socket before assembling or disassembling the unit.
- 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 attach the cutting blade or cutting plate when using the kubbe attachment.
- Never feed food by hand. Always use the supplied pusher.
- Do not grind hard food such as bones, nuts, etc.
- Do not grind ginger and other materials with hard fiber.
- Do not allow the grinder to continually run for more than 10 minutes. Allow the unit to rest for at least 10 minutes after each 10 minutes of operation.
- Do not change the unit immediately from “ON” to “R”. Before using the reverse function the unit must be left in the off position for at least 1 minute to allow the grinder to come to a complete stop. Failure to adhere to this may cause abnormal noises, vibration or an electric spark within the appliance. It could easily result in damage.
- After use, a small amount of food may be left in the grinder head. This is normal.
- To avoid jamming, do not exert excessive pressure on the pusher.
- Never try to replace the parts or repair the unit by yourself.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities. It is also not intended for use by those with a lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, it's service agent or a similarly qualified person in order to avoid a hazard
- Do not wash the accessories in a dishwasher.

DIAGRAM



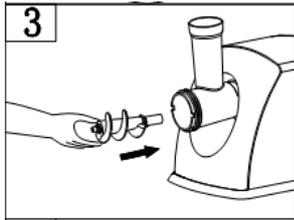
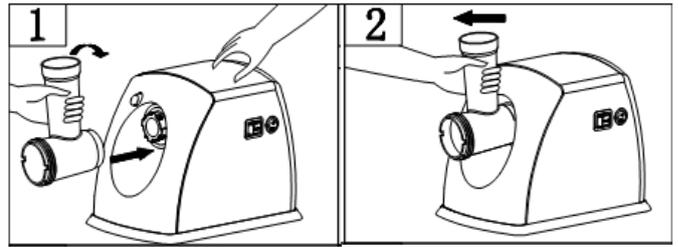
- | | | | |
|----|---------------------|-----|------------------------|
| 1. | Hopper plate | 9. | Auger |
| 2. | Motor housing | 10. | Cutting plate (fine) |
| 3. | ON/R switch | 11. | Cutting plate (medium) |
| 4. | ON/O/REVERSE switch | 12. | Cutting plate (coarse) |
| 5. | Unlock button | 13. | Fixing ring |
| 6. | Motor shaft | 14. | Cutting blade |
| 7. | Food pusher | 15. | Sausage attachment |
| 8. | Head | 16. | Kubbe attachment |

BEFORE FIRST USE

- Wash all parts (except body) in warm soapy water.
- Before plugging in, ensure the "ON/O/R" switch is turned to "O" position.

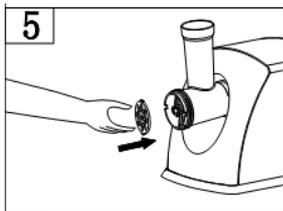
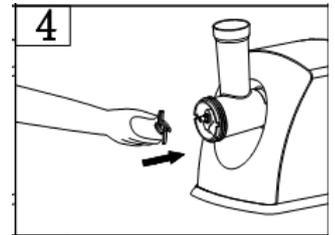
ASSEMBLY

- Insert the head onto the motor shaft, with the top leaning around 30° to the right. Rotate the head anticlockwise until it is upright and clicks into place. Try to move the head slightly to ensure it is secure.



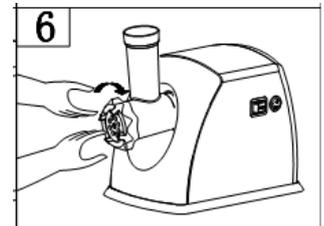
- Place the auger into the head, long end first. Turn the auger slightly until it slides onto the motor shaft.

- Place the cutting blade onto the auger with the blade facing outwards. If it is not fitted properly, the meat will not be ground.



- Place the desired cutting plate next to the cutting blade, fitting the protrusions on the plate into the slots on the head.

- While keeping the cutting plate in position screw the fixing ring clockwise until tight. Do not over tighten.



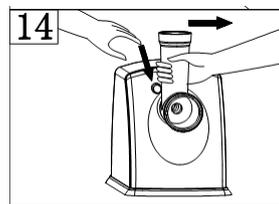
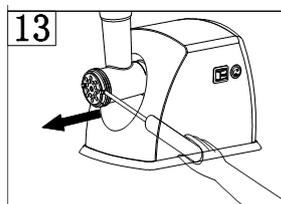
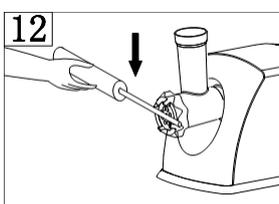
- Place the hopper plate onto the head and fix into position.

- Locate the unit on a flat solid surface.

- The sides and base of the motor housing should be kept clear and not blocked.

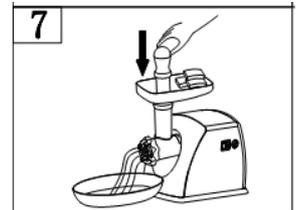
DISASSEMBLY

Before disassembling the unit, please ensure the motor has fully stopped and unplug the unit from the mains. Disassembly is the reverse of the steps above. Just press and hold the “UNLOCK” button before twisting the head clockwise to release from the base. If any of the parts do not come apart easily, a screwdriver can be used to aid disassembly.



MINCING MEAT

- Cut all foods into pieces (Skinless, boneless and fatless meat is recommended, approximate size: 20 mm x 20 mm x 60 mm) so that they fit easily through the hopper opening.
- Plug the unit in and press the “ON/R” switch to the "ON" position.
- Press the “ON/O/R” switch to "ON" position. The motor will start to work.
- Place the food onto the hopper plate and use only the food pusher to feed the food to the auger within the head.
- After use, press the “ON/O/R” switch to the “0” position and unplug the unit from the power supply.

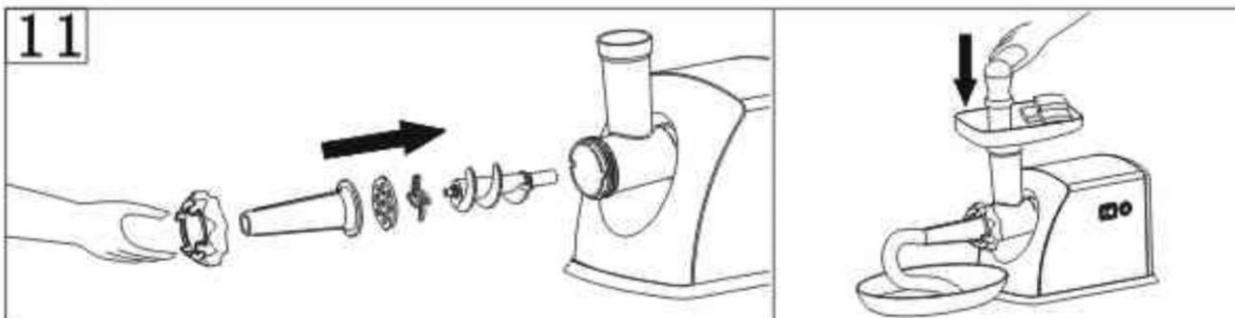


REVERSE FUNCTION

- If the unit becomes jammed during operation, switch the appliance off by pressing the “ON/O/R” switch to the “0” position and the “ON/R” switch to the "R" position.
- Leave the unit for around 1 minute to ensure that all moving parts within the unit have stopped.
- Hold the “ON/O/R” switch in the “R” position, and the auger will start to rotate in the opposite direction to move the food away from the cutting plate.
- If this fails to resolve the problem, unplug the unit and disassemble the head.

SAUSAGE MAKER

To use the meat grinder as a sausage maker, assemble it in the same way as given in the assembly instructions, but place the sausage attachment in front of the cutting plate, before screwing the fixing ring into position. Do not overtighten.



KIBBE RECIPE

INGREDIENTS			
STUFFING		OUTER	
Mutton	100g	Lean Meat	100g
Olive Oil	1 ½ tablespoons	Flour	1 ½ tablespoons
Onion (Finely Cut)	1	Ground allspice	To taste
Ground allspice	To taste	Nutmeg (Cut finely)	1
Salt	To taste	Powdered red pepper	To taste
Flour	1 ½ tablespoons	Pepper	To Taste

STUFFING

Grind the mutton a couple of times. Fry the onion until brown and mix with the minced mutton, spices, salt and flour.

OUTER KIBBE

Grind the lean meat three times before mixing all the ingredients together in a bowl.

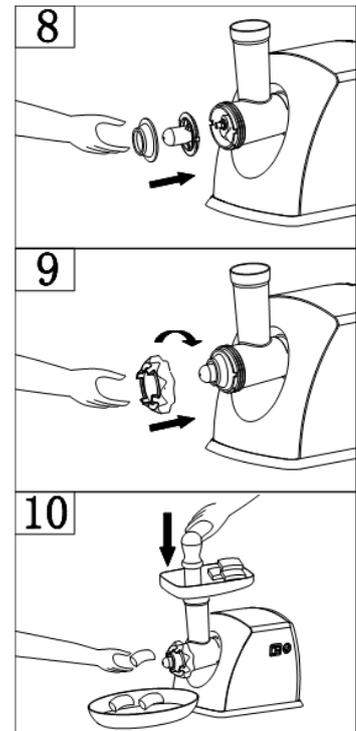
Grind the mixture a further three times.

Disassemble the grinder and remove the cutting plate and cutting blade.

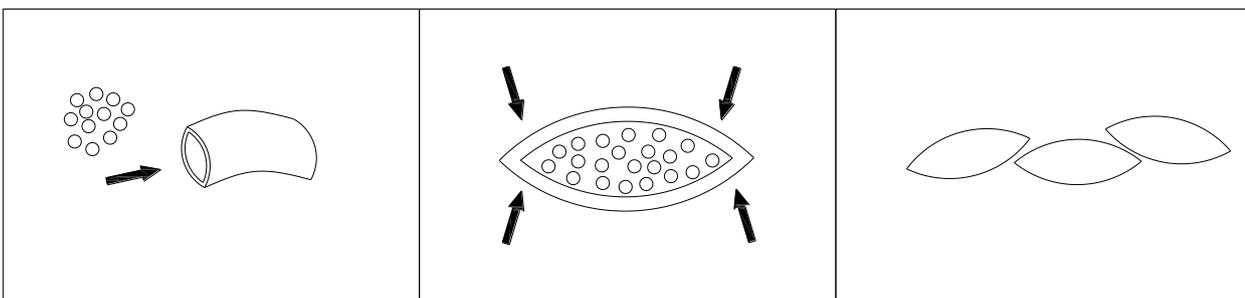
Place the kubbe attachments onto the end of the auger fitting the protrusions on the attachment in to the slots on the head (fig.8).

Screw the fixing ring clockwise onto the head until tight. Do not over tighten (fig.9).

Feed the Outer Kibbe mix through the unit to make the cylindrical outer kibbe (fig.10).



Form the kibbe by feeding the stuffing into the outer Kibbe, press the ends together to close, before deep frying.



CLEANING AND MAINTENANCE

- Before you clean the appliance, switch the appliance off and remove the plug from the socket.
- Never clean the accessories using a dishwasher with strong alkaline cleaner, a bleaching solution containing chlorine will discolor aluminum surfaces.
- Remove any remaining meat, etc. Wash each part in warm soapy water.
- Do not immerse the motor housing in water, but 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.
- In case the unit is left unused for a long period of time, wipe all the metal parts by vegetable oil cloth.



Disposal: Do not dispose this product as unsorted waste. Collection of such waste must be handled separately as special treatment is necessary.

Recycling facilities are now available for all customers at which you can deposit your old electrical products. Customers will be able to take any old electrical equipment to participating sites run by their local councils.

Please remember that this equipment will be further handled during the recycling process, so please be considerate when depositing your equipment. Please contact your local council for details of your local household waste recycling centre.

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