

YEKAI

MG01A-120



MEAT GRINDER

МЯСОРУБКА

لحوم مفرمة

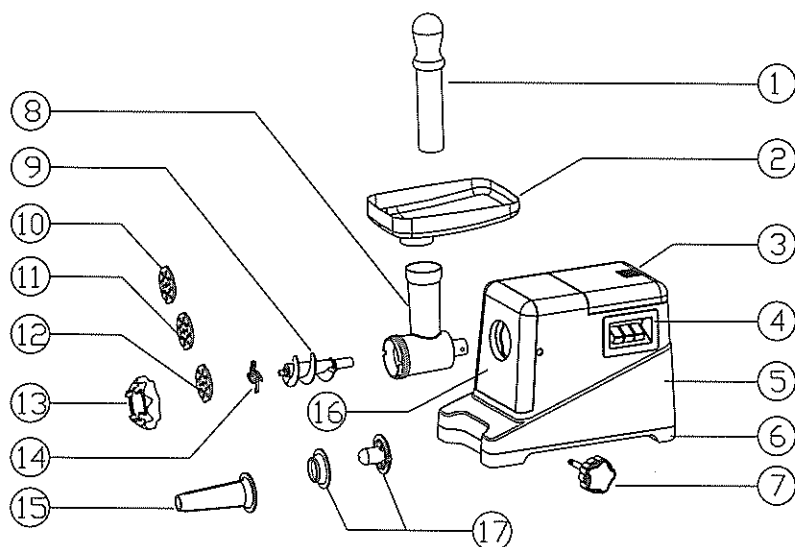
GB

Meat Grinder

Dear Buyer!

We congratulate you on having bought the device under trade name «YEEKAI». We are sure that our devices will become faithful and reliable assistance in your housekeeping.

DESCRIPTION



1. food pusher	10. cutting plate(fine)
2. hopper plate	11. cutting plate(medium)
3. cover	12. cutting plate(coarse)
4. ON/OFF/REV switch	13. fixing ring
5. motor housing	14. cutting blade
6. base	15. sausage attachment
7. Locking knob	16. head inlet
8. head	17. kebba attachment
9. feed screw	

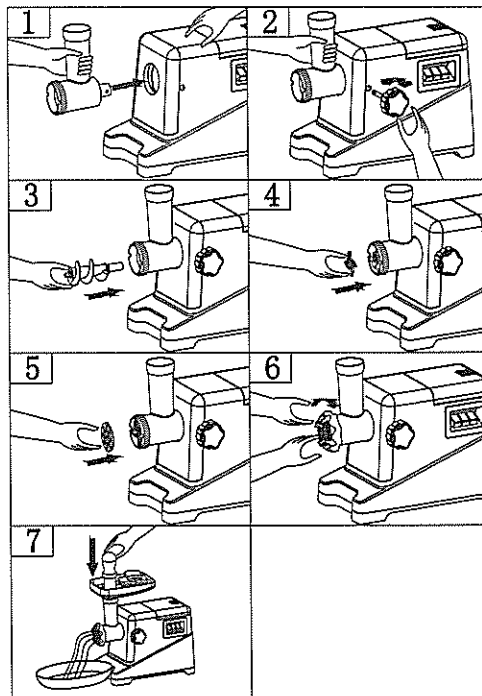
IMPORTANT SAFEGUARDS

- ◆ Household use only. Do not use for industrial purpose.
- ◆ Unplug from outlet when assembling and disassembling the unit.
- ◆ Close supervision is necessary when any appliance is used near children.
- ◆ Children should be supervised to ensure that they do not play with the appliance.
- ◆ 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 kebbe attachment.
- ◆ Never feed food by hand. Always use food pusher.
- ◆ 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 be not more than 10 minutes with the following 10 minutes interval for motor cooling.
- ◆ 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.
- ◆ 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.
- ◆ This appliance is not intended for use by persons (including children) with reduced 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.

FOR THE FIRST TIME

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



INSTRUCTION FOR USE

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.

MINCING MEAT

- ◆ Cut all foods into pieces (Sinewless, 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 press the "ON" switch

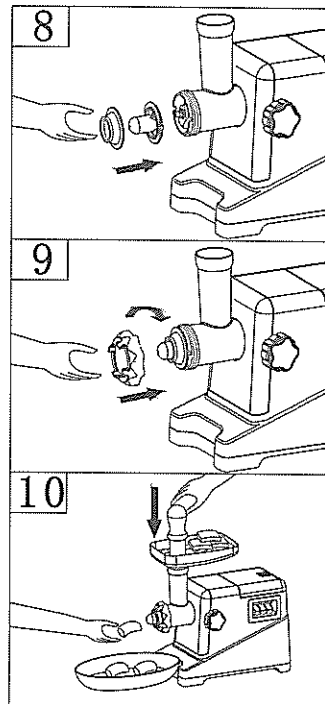
- ◆ Feed foods into the hopper plate. Use only the food pusher (fig.7).
- ◆ After use switch the unit off and unplug it from the power supply.

REVERSE FUNCTION

- ◆ In case of jamming switch the appliance off by pressing "Rev" switch.

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.



MAKING KEBBE

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.

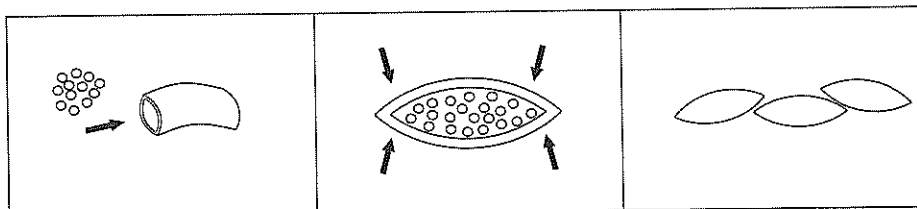
- ◆ Fry onion until brown and add minced mutton, all spice, salt and flour.

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

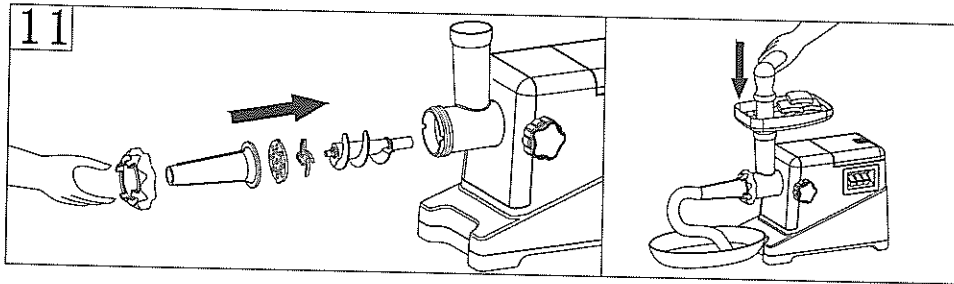
Mince meat three times and mix all ingredients together in a bowl.
More meat and less flour for outlet cover creates better consistency and taste

- ◆ Grind the mixture three times.
- ◆ Disassemble by reversing the steps from 5-3 to remove the cutting plate and cutting blade.
- ◆ Place kebba attachments 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 kibbe as illustrated below and deep fry.

MAKING SAUSAGE

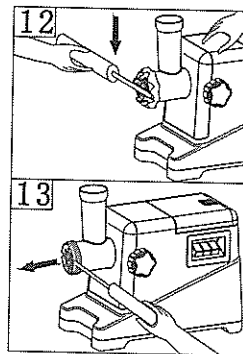


- ◆ Before starting please assemble sausage attachment as per following (fig.11)

CLEANING AND MAINTENANCE

DISASSEMBLING

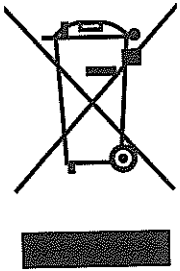
- ◆ Make sure that the motor has stopped completely.
- ◆ Disconnect the plug from the power outlet.
- ◆ Disassemble by reversing the steps from 6-1 pictures.
- ◆ If the fixing ring is not easily removed by hands, please use tools (fig.12) .
- ◆ To remove the cutting plate easily, place a screwdriver 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 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.
- ◆ Wipe all the cutting parts by vegetable oil -wet cloth.

You can help protect the environment!



Please remember to respect the local regulations: hand in the non-working electrical equipments to an appropriate waste disposal centre.

The manufacturer reserves the right to change the specification and design of goods.

