



LINKchef

INSTRUCTION MANUAL

MEAT GRINDER

MODEL: MG-4130

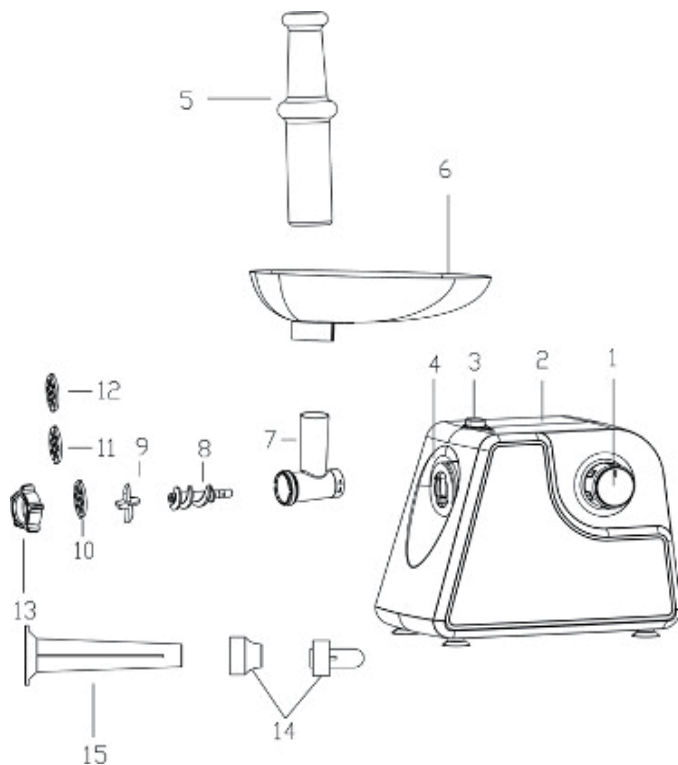


MADE IN CHINA

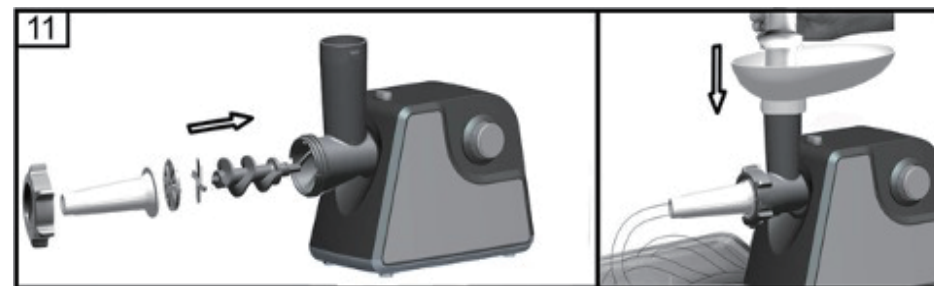
120v 60Hz Rate Power 300W Max Power 2400W

Please Read Carefully and Keep the Instruction Well

DESCRIPTION



1、ON/OFF Switch	9、Cutting Blade
2、Body	10、Cutting Plate (Fine)
3、Fasten Button	11、Cutting Plate (Medium)
4、Tube Inlet	12、Cutting Plate (Coarse)
5、Food Pusher	13、Fixing Ring
6、Hopper Plate	14、Kibbe
7、Head Tube	15、Sausage
8、Snake	



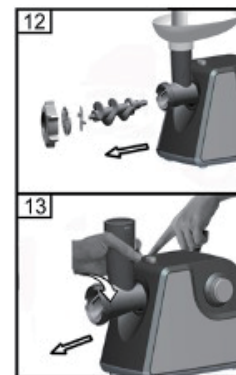
Making Noodles

1. Operation time shall NOT exceed 3 minutes.
2. Use cutting plate 10 or 11.
3. Fill the tray with flour continuously.

HOW TO CLEAN YOUR APPLIANCES

Meat left behind in the cutter housing may be removed from the inside of the appliance by passing a slice of bread through the cutter housing.

1. Before you clean the appliance, switch the appliance off and remove the plug from the socket. (fig.12)
2. Press the release button and turn the whole cutter housing in the direction of the arrow. Remove the pusher and the tray. (fig.13)
3. Unscrew the screw ring and remove all parts of the cutter housing. Do not clean the parts in the dishwasher!
4. Wash all parts that have come into contact with meat in hot soapy water. Clean them immediately after use.
5. Rinse them with clear hot water and dry them soon.
6. Better to lubricate cutter units and grinding discs with vegetable oil.



Put the meat in the tray. Use the pusher to gently push the meat into the cutter housing.
(For steak tartare, mince the meat with the medium grinding disc twice.)

Making Kebbe

1. Insert the worm shaft into the cutter housing, the plastic end first. (fig.8)
Place the cone in the cutter housing.
Place the former on the cutter housing and screw the ring on the cutter housing. (fig.9)
2. Attach the cutter housing to the motor unit.
3. Place the tray on the upright part of the cutter housing.
4. Now the appliance is ready for making kebbe. (fig.10)

Feed the prepared kebbe mixture through the kebbe maker. Cut the continuous hollow cylinder into the desired lengths and use as required.

Kebbe is a traditional Middle Eastern dish made primarily of lamb and bulgur wheat which are minced together to form a paste the mixture is extruded through the kebbe maker and cut into short lengths. Then the tubes can be stuffed with a minced meat mixture, the ends pinched together and then deep fried.

Making Sausages

1. Mince the meat.
Insert the worm shaft into the cutter housing, the plastic end first. (fig.11)
Place the separator in the cutter housing.
Place the sausage horn on the cutter housing and screw the ring on the cutter housing.
(Make sure the notches of the separator fitting onto the projections of the mincer head.)
2. Attach the cutter housing to the motor unit.
3. Place the tray on the upright part of the cutter housing.
4. Now the appliance is ready for making sausages.

Put the ingredients in the tray. Use the pusher to gently push the meat into the cutter housing.

Put the sausage skin in lukewarm water for 10 minutes. Then slide the wet skin onto the sausage horn. Push the (seasoned) minced meat into the cutter housing. If the skin gets stuck onto the sausage horn, wet it with some water.

INTRODUCTION

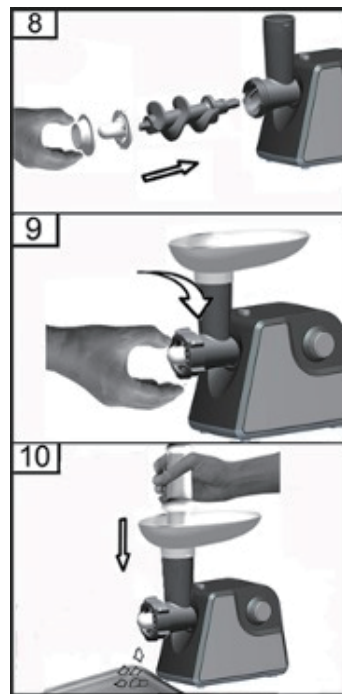
1. This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
2. Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance safely and if they learn the hazards involved.
3. Children shall not play with the appliance.
4. Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
5. If you plug in, the indicator light will be on.

CAUTION:

To avoid potential hazard, this appliance must never be connected to a time switch.

IMPORTANT

1. Read instructions carefully for use and look at illustrations before using the appliance.
2. Before use, tight the fixing ring by spanner, and make sure the ring not be detached by 4 Nm.
3. Keep these instructions for future reference.
4. Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
5. Never use any accessories or parts from another manufacturers. Otherwise, your guarantee will become invalid if such accessories or parts have been used.
6. Do not use the appliance if the mains cord, the plug or other parts are damaged.
7. If the power cord of this appliance is damaged, it must always be replaced by corresponding manufacturers or service centers authorized, to avoid hazards.
8. Thoroughly clean the parts that will come into contact with food before you use the appliance for the first time.
9. Unplug the appliance immediately after use.
10. Never use your finger or any objection to push ingredients down the feed tube while the appliance is running. Only the pusher is to be used for this purpose.
11. Keep the appliance out of the reach of children.
12. Never have the appliance run unattended.
13. Switch the appliance off before detaching or installing any accessory.
14. Wait until moving parts have stopped running before you remove the parts of the appliance.
15. Never immerse the motor unit in the water or any other liquid, nor rinse it under the tap. Use only a moist cloth to clean the motor unit.
16. Do not attempt to grind bones, nuts or other hard items.



17. Never reach into the cutter housing. Please always use the pusher.
 18. Mincers are fed with sinewless, boneless and fatless beef that have been cut into pieces approximately 20 mm x 20 mm x 60 mm. Pushers are pressed with a force of 5N against the meat. **Do not use the appliance for more than 5 minutes consecutively. Leave the appliance to cool down for 10 minutes before using again.**

19. Accessories shall include instructions for their safe use.

20. It shall warn of potential injury from misuse.

21. This appliance is not intended for being used 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.

22. Children should be supervised to ensure that they do not play with the appliance.

23. If the appliance is locked, please press Reversal button(REV), and then the appliance will renew its usual condition.

24. Cleaning and user maintenance shall not be made by children unless they are aged 8 (and above) and supervised. Keep the appliance and its cord out of reach of children aged less than 8.

25. This appliance is intended to be used in household and similar situations such as:

- Staff kitchen areas in shops, offices and other working environments;
- By clients in hotels, motels;
- Private or public residential;
- All kinds of restaurants;
- Farmhouses...

26. Disposal of appliance & batteries

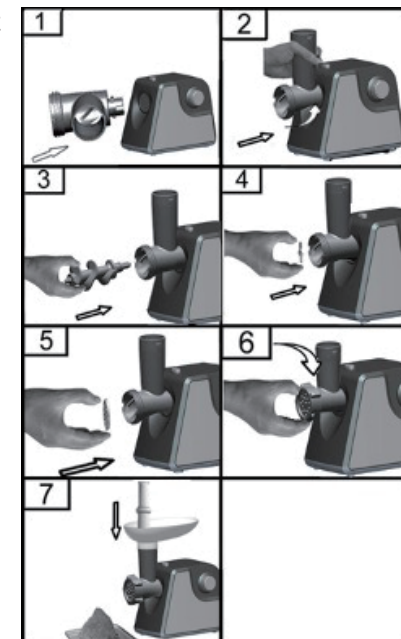
As what the implementation of the European Directive 2002/96/EU in the national legal system requires, electrical/electronic devices may not be disposed of with domestic waste. Consumers are obliged by law to return electrical and electronic devices at the end of their service lives to the public collecting points set up for this purpose or point of sale. Details are defined by the national law of respective countries. This symbol on the product, the instruction manual or the package indicates that a product is subject to these regulations. By recycling, reusing the materials or other forms of utilizing old devices, you are making an important contribution to protecting our environment.



INSTRUCTION FOR USE

ASSEMBLING

- Press the fasten button, hold the head and insert it into the inlet (when inserting, please pay attention to the head must be slanted as per arrow indicated on the top, as fig.1), then move the head anticlockwise so the head can be fastened tightly. (fig.2)
- Place the snake into the head, long end, and then turn to feed the screw slightly until it is set into the motor housing. (fig.3)
- Place the cutting blade onto the snake shaft with the blade facing the front as illustrated (fig.4). If it is not fitted properly, meat won't be grinded.
- Place the desired cutting plate next to the cutting blade, fitting protrusions in the slot. (fig.5)
- Support or press the center of the cutting plate with one finger then screw the fixing ring tight with another hand (fig.6). Do not over tighten.
- Place the hopper plate on the head and fix it 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, not blocked.



Mincer

1. Insert the worm shaft into the cutter housing, the plastic end first.
 Place the cutter unit onto the worm shaft (The cutting edges should be at the front). Place the medium grinding disc or coarse grinding disc (depending on the consistency you prefer) onto the worm shaft. (Make sure the notch of the grinding disc fit onto the projections of the mincer head.) Turn the screw ring in the direction of the arrow on the cutter housing until it is properly fastened.
2. Attach the cutter housing to the motor unit.
3. Place the tray on the upright part of the cutter housing.
4. Now the appliance is ready for mincing.
 Cut the meat into 10cm-long, 2cm-thick strips. Remove bones, pieces of gristle and sinews as much as possible. **(Never use frozen meat!)**