

Electric Meat Grinder

Instruction Manual

EN



SENCOR®

SMG 4381

Prior to using this appliance, please read the user's manual thoroughly, even in cases, when one has already familiarised with previous use of similar types of appliances. Use the appliance only as described in this user's manual. Store the instruction manual in a safe place for future reference.

We recommend saving the original shipping cardboard box, packaging material, receipt and warranty for the period of the warranty at minimum. In case of transportation, pack the product using the original packaging materials only.

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IMPORTANT SAFETY INSTRUCTIONS READ THOROUGHLY AND STORE FOR FUTURE USE

- Prior to using this appliance please read the user's manual.
- Electric meat grinder is intended for grinding meat, fish, mushrooms, for getting juice from soft fruit (citrus fruits and berries) and vegetables and making sausages.
- Meat grinder is equipped with special "Reverse" function. That enables to turn the worm in the opposite direction.
- In case of transport the device at temperature below 0°C, it is necessary to have the device rested for at least 3 hours at temperature range from 1°C to 40°C before using.
- 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.
- Children should be supervised to ensure that they will not play with the appliance.
- Packaging materials such as plastic bags should be kept out of reach of children. Risk of suffocation. Do not allow children to play with the device.
- Plug the electric meat grinder only to 220 – 230 V power outlet.
- The appliance has been designed only for household use and for preparation common quantity of food. Do not use the appliance for commercial use.
- Do not use the appliance outdoors.
- Keep the appliance out of extreme heat and moisture. In no cases immerse the motor unit into water or any other liquid, nor rinse it under the tap.
- In case of immersing the motor unit in water, remove immediately the plug from socket.
- Always unplug the appliance when leaving unattended, before assembling, disassembling or cleaning. When replacing the accessories or other parts that move while using or before disassembling the appliance wait until the movable parts stop.

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WARNING:

- Do not use this appliance with programmer, timer or any other similar part that turn on the appliance automatically in order to avoid the risk of dangerous situation. Never use other accessories from other manufactures.
- Before you use the appliance for the first time clean thoroughly the appliance and the accessories that will come into contact with food.
- Never use your fingers or other objects to push ingredients down the food chute while the appliance is running. Only the pusher is to be used for this purpose.
- Do not attempt to grind bones, nuts or other hard items.
- Never clean the attachments while the motor unit is working.
- Never use the appliance continuously for more than 15 minutes.
- If food begins to remain for example on the blade, grinding disc or sieve, turn off the device and clean the required part.
- Do not use the meat grinder to other purposes, except those described in this instruction manual.
- Do not place the electric cable of the appliance near hot surfaces, or over sharp objects. Do not place heavy objects on the cable, position the cable so that it is not stepped on, or tripped over. Make sure the power cable does not hang over the edge of a table, or that it does not touch a hot surface.
- Do not disconnect the appliance from the power point by pulling the electric cable - it may damage the electric cable/power point. Disconnect the cable from the power point by gently pulling the plug of the electric cable.
- Never use the damaged device, device with damaged power cord or cradle of power cord. .
- In case the device electric, have it repaired by an expert service. In case the power cord or its plug are damaged, have them replaced by an expert service or qualified personnel to reduce risk of dangerous situation.
- In no case do the repairs or make alternations on the device by yourselves – risk of electric shock!
- Manufacturer does not hold any responsibility for damages caused by incorrect usage of the device and its accessories.

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DESCRIPTION

- | | |
|---------------------------------|---|
| ① Motor unit | ⑭ Screw ring |
| ② ON/O/R button | ⑮ Extension for squeezing fruit and making sausages |
| ③ Release button | ⑯ Distance spacer |
| ④ Power cord (at the back) | ⑰ Fine sieve |
| ⑤ Motor shaft | ⑱ Coarse sieve |
| ⑥ Grinder head | ⑲ Cover |
| ⑦ Worm shaft A | ⑳ Worm shaft B |
| ⑧ Safety cap of worm shaft | ㉑ Regulation squeezer screw |
| ⑨ Plastic washer | ㉒ Outlet groove |
| ⑩ Cutting blade | ㉓ Food chute |
| ⑪ Fine (4,2 mm) grinding disc | ㉔ Tray |
| ⑫ Coarse (7,4 mm) grinding disc | ㉕ Pusher |
| ⑬ Grinding disc with big holes | |

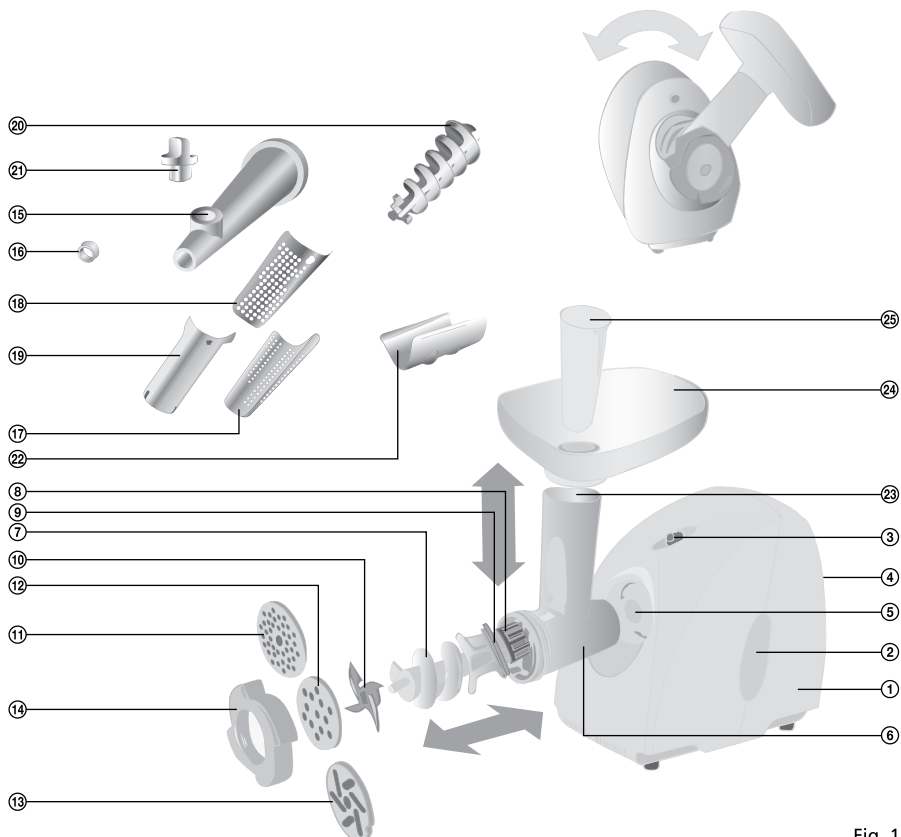


Fig. 1

Electric Meat Grinder

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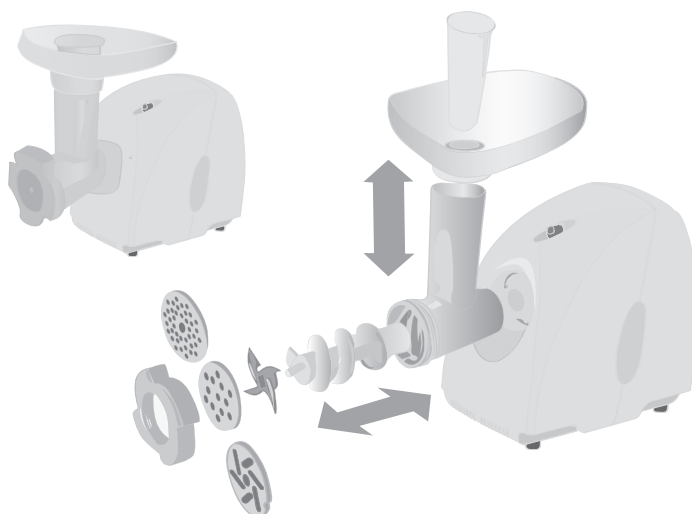
PREPARATION FOR USING

Before using the device for the first time it is necessary to wash all removable parts which goes to contact with food in hot water using a detergent for washing dishes. These parts should be roughly rinsed under running water and dried.

Wipe the outside of motor unit with a slightly dampened soft cloth and dry.

ASSEMBLING

Extension for grinding meat



Electric meat grinder consists of two basic parts: motor unit and accessories. Motor unit ensures motion of the worm shaft. At the back cover of the motor unit is located a power cord storage compartment and grinding disc compartment.

According to fig. 1 place a plastic washer ⑨ and a safety cap ⑧ onto a worm shaft A ⑦.

When installing the plastic washer make sure the shaped side faced to safety cap. Place a cutting blade ⑩ onto the worm shaft A ⑦ (cutting edge towards grinding disc). Put on one of the grinding disc you require. Assembled shaft insert into the grinder head ⑥ (make sure that the notch of the grinding disc fits onto the projections of the grinder head) and fix with the screw ring. The worse meat quality, the more tightened should be the screw ring. Due to increased load on the motor unit, do not tighten screw ring so firmly.

Assembled extension for grinding meat place onto the motor shaft ⑤ so that shaped sides fit together. Turn the extension anti-clockwise to fix the extension. Make sure the extension is correctly fixed in its working position.

Tray ⑳ fits onto a food chute ㉑. Pull out the power cord from the storage compartment placed at the back of the device.

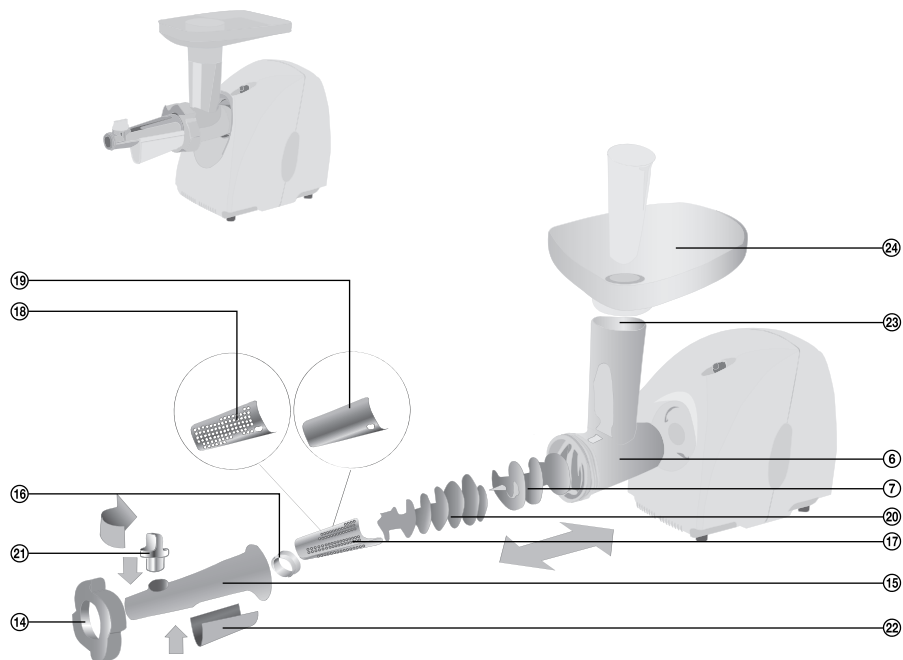
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When disassembling follow the instruction in the opposite direction.

Note: Release button serves to fix the extension for meat grinding to the motor unit. To take out the extension from the motor unit you should press the release button and turn the extension clockwise.

Fruit & vegetables squeezer and extension for making sausages



Place a plastic washer ⑨ and a safety cap ⑨ to a worm shaft A ⑦.

When installing the plastic washer make sure the shaped side faced to safety cap. Assembled worm shaft A ⑦ insert into the food chute ⑥. Put a worm shaft B ⑳ onto the worm shaft A ⑦. Insert a distance spacer ⑲, fine ⑰ or coarse sieve ⑱ into the extension for squeezing fruit and making sausages ⑮. Slide the extension ⑮ onto the worm shaft B ⑳ and ⑮ put on the screw ring ⑭. Screwing the ring in the clockwise direction you will fix the extension ⑮ to grinder head ⑥. Such prepared extension place onto the motor shaft ⑤ so that shaped sides fit together. Turn the extension anti-clockwise to fix the extension. Make sure the extension is correctly fixed in its working position. Fix regulation squeezer screw ㉑ to the extension. Do not tighten so firmly. Slide an outlet groove ㉒ into the bottom part of the extension. Place a tray ㉔ onto the food chute ㉓.

When disassembling follow the instruction in the opposite direction.

When assembling extension for making sausages follow the below mentioned instructions for assembling fruit & vegetable squeezer, except instead of a sieve, use a cover ⑲ and do not slide the outlet groove ㉒.

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INSTRUCTION FOR OPERATION


To turn on the motor unit switch the button into ON firm position. To turn off switch the button into 0 firm position.

To activate the „Reverse“ function press shortly (no longer than 5 seconds) towards the side marked R.

Never switch from ON position to R position and inverse, without a pause in 0 position and fully stopped turning parts of the motor unit.

EXTENSION FOR GRINDING MEAT

Make sure the meat grinder is correctly assembled. Place a bowl under the extension for meat grinding. Plug the power cord into power outlet. The power switch set into ON position. Insert the pieces of meat gradually into the food chute and push down using a pusher.

WARNING: For pushing down the meat always use the delivered pusher . In no case use other object for pushing down.

Minced meat will fall into the prepared bowl. Using piece of bread or roll you can easily remove the meat remains that will stay inside the food chute after the grinding.

To turn off the device switch the button into 0 position.

Follow these instruction to ensure longterm and reliable usage:

- assemble the device only according to instructions stated in this user's manual.
- before grinding let the meat fully defrost, properly unbone, remove sinews and cut into small pieces that fit into the food chute. The recommended size of a meat piece is 2 x 2 x 4 cm. It is necessary to ensure that no bones, gristles or other hard objects enter the meat grinder. Never mince frozen meat.
- never block the food chute by a big quantity of food. Meat should be added evenly and pushed down the food chute without big effort.

If operating intension is decreased or in case of winded sinews on the blade, you should:

- switch the button into 0 position to turn off the device, wait until the motor unit stops (at least 5 seconds);
- switch the button into R position (shortly press no longer than 5 seconds) whereas the worm shaft will turn in the opposite direction;
- release the switch button;
- wait until the motor unit stops (at least 5 seconds);
- switch the button into ON position to turn on the device.

Warning! To avoid the excessive load of motor unit, it is not recommended to change the moving direction of motor unit without a time pause that should follow after you turn off the device until the motor unit stops moving totally.

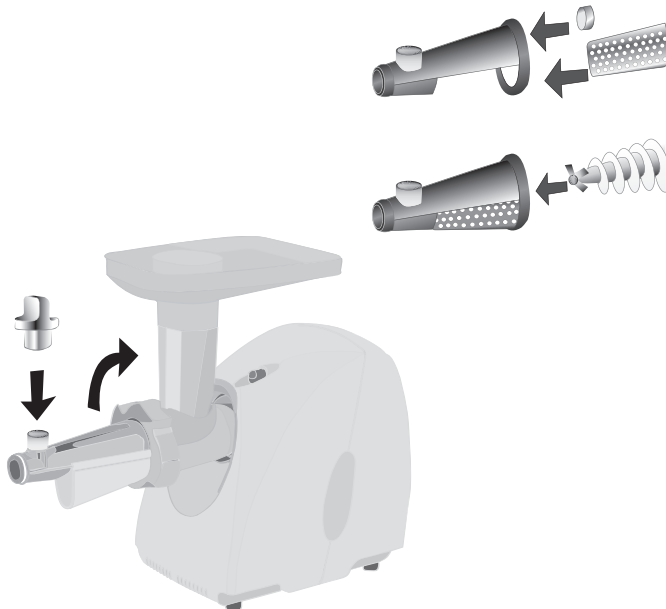
If bones or hard object accidently fall into the device or if the device is not used correctly (overloaded), a safety cap of worm shaft could be damaged, worm shaft stops moving and motor unit will work no-load. In case the safety cap is damaged, replace it for a new cap. Spare caps are included in accessories or you can buy them at your seller or authorised service centre.

To replace the safety cap, turn off the device and unplug from the power outlet.

Remove the grinder head from the motor unit. You can change the safety cap only when all remains of damaged cap have been removed from the worm shaft and the motor unit case. Remains of damaged

cap that have not been removed, can cause a repeated damage of the safety cap. Change of the safety cap is not considered as a warranty repair.

FRUIT & VEGETABLE SQUEEZER



This extension will help you to make juice from soft fruits (berries and citrus fruit) and vegetables (for example tomatoes). Note: Before you start squeezing the citrus fruit it is necessary to peel the fruit. Make sure the device is correctly assembled. Place a bowl under the outlet groove for juice and a second bowl under the extension mouth for the waste (pulp). Plug the power cord into power outlet. The power switch set into ON position. Insert the soft fruit gradually into the food chute and push down using a pusher.

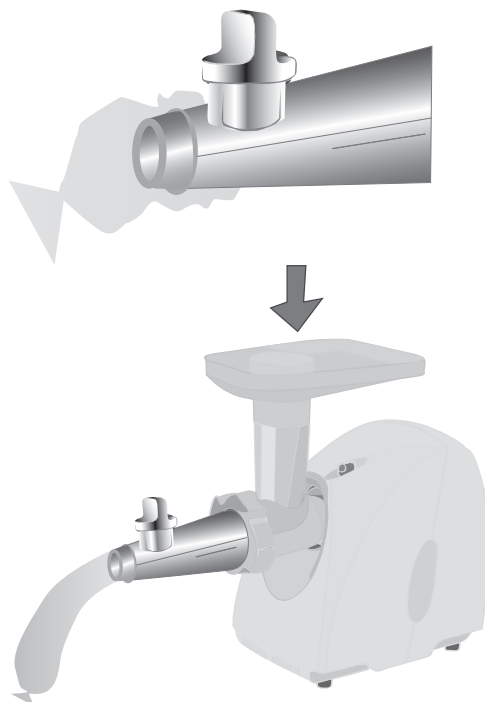
To turn off the device switch the button into 0 position.

When the extension mouth is block, you should:

- turn off the device and remove the plug from the power outlet;
- totally unscrew the regulation squeezer screw to release the squeezed food;
- disassemble and clean the extension.

Quantity of juice depends on the quality of food.

EXTENSION FOR MAKING SAUSAGES



Prepare the minced meat mixture. Insert the casings into the mild water. Slide the wet casing onto the extension. Make a stringy knot on the other side and fix by a wooden skewer. Place the minced meat mixture on the tray. Plug the power cord into power outlet. The power switch set into ON position. Using a pushed slightly push down the mixture into the good chute. Regulate the mixture quantity with the screw ②.

Note: If the casing attaches to the extension, moisture it.
To turn off the device switch the button into 0 position.

When the extension mouth is block, you should:

- turn off the device and remove the plug from the power outlet;
- totally unscrew the regulation squeezer screw;
- disassemble and clean the extension.

MAINTENANCE AND CLEANING

After finishing turn off the motor unit and remove the plug from the power outlet. Press the release button to loosen the extension and turn the extension clockwise. Remove all food remains from all parts of the extension, wash in hot water with detergent suitable for washing dishes and dry thoroughly and immediately. Do not use abrasive detergent, benzine etc.

After cleaning and drying it is recommended to oil the cutting blade and place with vegetables oil. Wipe the motor unit only with lightly wet cloth and dry thoroughly. Store the power cord in the storage compartment placed at the back.

Extensions and their parts are not dishwasher safe.

Never dry the plastic parts over the heat sources (e.i. kitchen-stove, electric cooker).

STORAGE

Store the electric meat grinder on a dry, dust-free place.

TROUBLESHOOTING GUIDE

Problem	Cause	What to do
Motor does not work but worm shaft does not move.	Safety cap is damaged.	Remove the cap remains from the worm shaft and motor unit case. Place a new safety cap that is a part of accessory pack.
	Defect in the transmission housing.	Contact the authorised service centre.
Bad quality of mincing.	Razor-edge is blunt.	Sharpen the razor-edge.
	Screw ring is not tightened firmly.	Tighten the screw ring firmly.
Rotation speed of motor unit decreases.	Motor unit defect.	Contact the authorised service centre.
Motor unit does not work.	Device is not plugged in.	Plug the power cord into the power outlet. If the device is not still working, verify the plug function with another device.
	Defect on the switch, power cord or motor unit.	Contact the authorised service centre.

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TECHNICAL SPECIFICATION

Voltage.....	230 V
Frequency	50 Hz
Rated power input.....	230 W
Max. input	1500 W
Class protection (with regards to protection from electric shock):.....	II
Min. capacity	0,85 kg/min (51 kg/h)
Max. capacity:	
- fine grinding disc.....	1,0 kg/min (60 kg/h)
- coarse grinding disc.....	1,62 kg/min (99 kg/h)
Operating mode repeatedly short:	
- continuous operation.....	max. 15 min
- pause	min. 15 min
Weight	4,7 kg
Operating temperature	1–35 °C
Storage temperature	1–40 °C
Noise level.....	82 dB(A)

The declared noise emission level for this appliance is 82 dB(A), which represents level A of the acoustic power relative to the reference acoustic power of 1 pW.

RECIPE BOOK

Burgers

400 g minced meat, 75 g minced beef or pork grease, add 50 ml water, salt, grinded pepper and mix properly. Form burgers from the prepared mixture and fry on a pan.

Meat pate

400 g boiled meat (pork, mutton, veal), 100 g liver, 50 g speck, 50 g onion, grinded pepper. Cut liver into small pieces, fry on onion and a piece of speck. Mince twice the meat using the electric meat grinder. Mainly mince twice the boiled meat and then mix with lever and the rest of finely cut speck. Season as required.

Liver pate

400 g liver (beef, pork, mutton), 150 g butter, 100 g speck, 100 g onion, 50 g carrot, 1 egg, 50 ml milk or stock, herbs for garnish.

Cut liver into small pieces and together with cut vegetable fry on speck, then mince twice using the electric meat grinder. Add butter, milk or stock into the pate. Mix properly and garnish with cut egg and herbs.

Meat quenelles

400 g meat for soup (veal, pork), 2 eggs, 3 rolls, salt, grinded pepper, parsley, onion, milk.

Soak rolls in milk, wait till soaked and together with meat mince using the electric meat grinder. Add pepper, salt, parsley, onion, eggs and mix properly. Boil or fry the quenelles.

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of packaging material at a public waste disposal site.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC APPLIANCES



The meaning of the symbol on the product, its accessory or packaging indicates that this product shall not be treated as household waste. Please, dispose of this product at your applicable collection point for the recycling of electrical & electronic equipment waste. Alternatively in some states of the European Union or other European states you may return your products to your local retailer when buying an equivalent new product. The correct disposal of this product will help save valuable natural resources and help in preventing the potential negative impact on the environment and human health, which could be caused as a result of improper liquidation of waste. Please ask your local authorities or the nearest waste collection centre for further details. The improper disposal of this type of waste may fall subject to national regulations for fines.

For business entities in the European Union

If you wish to dispose of an electrical or electronic device, request the necessary information from your seller or supplier.

Disposal in other countries outside the European Union

If you wish to dispose of this product, request the necessary information about the correct disposal method from local government departments or from your seller.



This product meets all the basic EU regulation requirements that relate to it.

Changes to the text, design and technical specifications may occur without prior notice and we reserve the right to make these changes.