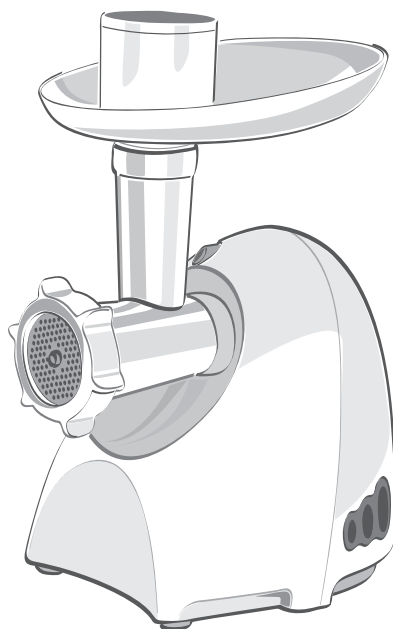


Meat Grinder

Instruction Manual

EN



SENCOR®

SMG 4380

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.

CONTENTS

IMPORTANT SAFETY INSTRUCTIONS	2
DESCRIPTION	4
ASSEMBLING AND OPERATION	5
MEAT MINCING	5
MAKING SAUSAGES	5
GRATING VEGETABLES AND MAKING BREADCRUMB	6
MAKING CHRISTMAS CONFECTIONARY	6
DISASSEMBLE AND CLEANING	6
THERMAL PROTECTION SYSTEM	7
TECHNICAL SPECIFICATION	7
DISPOSAL OF USED ELECTRICAL & ELECTRONIC EQUIPMENT	8

IMPORTANT SAFETY INSTRUCTIONS READ THOROUGHLY AND STORE FOR FUTURE USE

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.

Make sure that the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.

The appliance has been designed only for household use and for preparation of common quantity of food. Do not use the appliance for commercial use.

Do not use the appliance outdoors.

Do not use the appliance with your wet hands.

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.

Use only original accessories with the appliance. 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 tube while the appliance is running. Only the pusher is to be used for this purpose.

Meat Grinder

SMG 4380

EN

Do not attempt to grind bones, nuts or other hard items.

Never use the appliance continuously for more than 3 minutes.

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 try to use the appliance when empty. Incorrect usage of the appliance can have a bad impact on the durability.

Do not use the appliance if it is damaged, appliance with damaged supply cord or plug.

In case the electric cable is damaged, have it replaced by an expert service.

In no case do the repairs or make alternations on the appliance by yourselves – risk of electric shock!

All repairs and settings have to be done by a professional authorised service or agent. Doing so during the validity of warranty you risk lost of the warranty.

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.

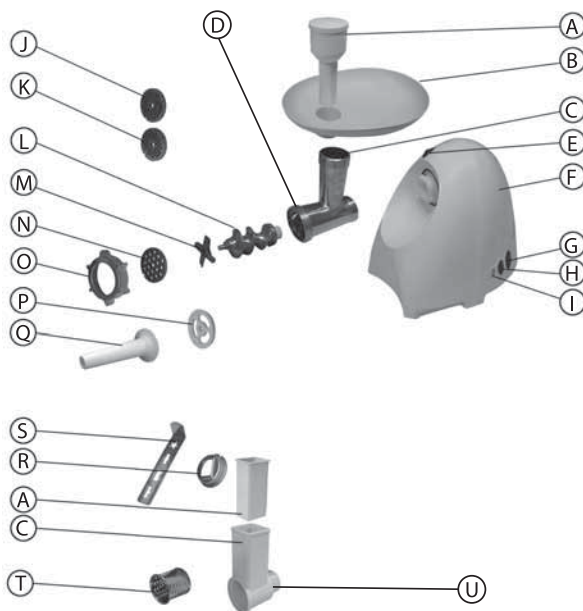
Do not disconnect the appliance from the power point by pulling the electric cable - it may damage the electric cable/power point. Disconnect the cable from the power point by gently pulling the plug of the electric cable.

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DESCRIPTION

- A. Pusher
- B. Tray
- C. Food chute
- D. Mincer head
- E. Release button
- F. Motor unit
- G. ON/OFF button
- H. Reverse button
- I. Indicator light – Indicates connecting the appliance to the mains
- J. Fine (3 mm) grinding disc
- K. Medium (4,8 mm) grinding disc
- L. Worm shaft
- M. Cutting blade
- N. Coarse (8 mm) grinding disc
- O. Screw ring
- P. Separator
- Q. Sausage horn
- R. Extention for making for Christmas confectionary
- S. Extention for shaping Christmas confectionary
- T. Grater
- U. Grater case



ASSEMBLING AND OPERATION

MEAT MINCING

Insert the worm shaft into the food chute (the plastic end first).

Place the cutting blade onto the worm shaft (cutting edges outwards from mincer head) and place one of the grinding disc (depends on the consistence you prefer) on the worm shaft. While placing the cutting blade pay high attention in order not to get hurt by the edges.

Make sure that the notch of the grinding disc fits onto the projections of the mincer head.

The parts that you have inserted into to mincer head fix with the screw ring. Turn the screw ring clockwards until it is properly fastened.

Attach the mincer head to the motor unit.

Place the tray on the upright part of the mincer head.

Now the appliance is ready for mincing.

Mincing:

Cut the meat into 10cm-long and 2cm-thick stripes.

IMPORTANT! Remove all bones, pieces of gristle and sinews before mincing.

Never use frozen meat.

Place the meat on the plate. Using the pusher gently push the meat into the food chute.

For tartar steak, mince the meat using the medium grinding disc twice.

MAKING SAUSAGES

Prepare the minced meat.

Insert the worm shaft into the food chute (the plastic end first).

Place the separator onto the worm shaft. Make sure the projections of the mincer head fit into the notches of the separator. Place the sausage horn onto it and screw the ring on the mincer head.

Attach the mincer head to the motor unit.

Place the tray on the upright part of the mincer head.

Now the appliance is ready for making sausages.

Making sausages:

Insert the sausage skin in lukewarm water for 10 minutes. Then slide the wet skin onto the sausage horn. Place the seasoned minced mixture on the tray. Using the pusher gently push the meat into the food chute. If the skin gets stuck onto the sausage horn, wet it with water.

GRATING VEGETABLES AND MAKING BREADCRUMB

1. Place the appliance on flat and dry surface.
2. Insert the grater into the plastic case so that plastic end inside the case fits to the hole in the middle of the grater.
3. Fix the grater case to the motor unit. Make sure that the grater is fixed in the case well.
4. Now the appliance is ready for using.

Grating vegetables and making breadcrumb – process

Insert fresh vegetable or hard bread into the food chute using the pusher. In some cases it is necessary to cut the vegetables/bread to smaller pieces to fit the food chute before grating.

MAKING CHRISTMAS CONFECTIONARY

Insert the worm shaft into the food chute (the plastic end first). Place the separator onto the worm shaft and then the extension for Christmas confectionary. Screw the ring on the mincer head.

Attach the mincer head to the motor unit.

Place the tray on the upright part of the mincer head. Insert the extension for shaping Christmas confectionary into the extension for preparation. Shifting the shaping extension either to right or left you can choose the shape you desire.

Warning!

If the operation of worm shaft is blocked, press the reverse button (REV). Food stuffed in mincer head get loosened and you can continue in mincing.

If the problem still lasts, switch off the appliance and remove plug from the mains. Disassemble the appliance, wash thoroughly all the parts and accessories including the mincer head. Then assemble the appliance again and you can continue in the process.

DISASSEMBLE AND CLEANING

Meat that rests in the mincer head after finishing mincing can be released by mincing a slice of bread or roll.

Before cleaning, press the ON/OFF button to switch the appliance off and remove plug from the wall outlet. Remove the pusher from the food chute and remove the tray as well.

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SMG 4380

NE

Press the release button and using your second hand hold the food chute and turning clockwise remove the mincer head.

Unscrew the screw ring anti-clockwise and remove all content of mincer head. Parts that came in touch with meat wash immediately in hot water with a little of kitchen liquid and then rinse under the clean running water. Do not wash in dishwasher.

Dry thoroughly after cleaning.

It is recommended to lubricate the cutting blade as well as the grinding discs with vegetable oil.

Wipe the outside of motor unit with a slightly dampened cloth. In no case immerse the motor unit into water or other liquid or do not rinse under the running water.

Wind the supply cord up and keep it in the storage place at the bottom of the appliance. Parts P, Q can be stored in pusher.

When used extensions for Christmas confectionary, making sausages or grating, press the ON/OFF button to switch the appliance off and remove plug from the wall outlet before cleaning.

Wait until the movable parts stop and remove the extension. In order to separate the mincer head or grater case from motor unit, it is necessary to press the REV button. When cleaning the extensions, please follow the same instructions as for cleaning the mincer head.

THERMAL PROTECTION SYSTEM

The appliance is equipped by a thermal protection system. This system turn off the power supply into the appliance automatically in case of its overheating.

If the appliance stops suddenly:

Press the ON/OFF button to switch off the appliance.

Remove the plug from wall outlet.

Let the appliance to cool down for 60 minutes.

Plug it into the wall outlet. The power supply indicator lights up.

Switch on the appliance again. If the problem lasts, have it repaired at authorised service centre.

TECHNICAL SPECIFICATION

230 V ~ 50 Hz, 600 W

Class protection (with regards to protection from electric shock): II

Changes in text and technical parameters reserved.

Noise level: 86 dB (A)

The declared noise emission level for this appliance is 86 dB(A), which represents level A of the acoustic power relative to the reference acoustic power of 1 pW.

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.