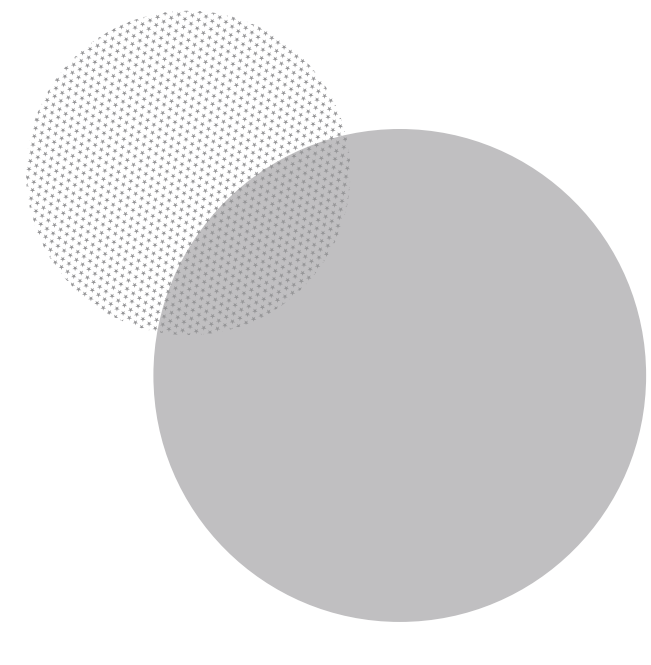


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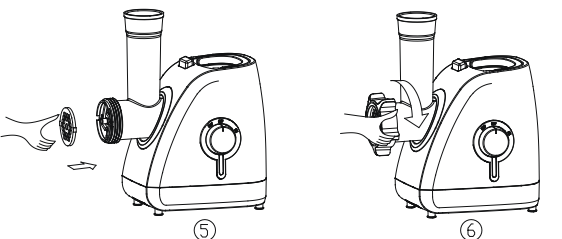
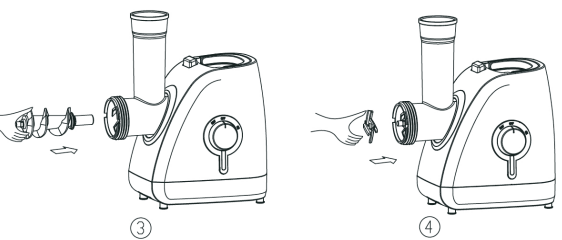
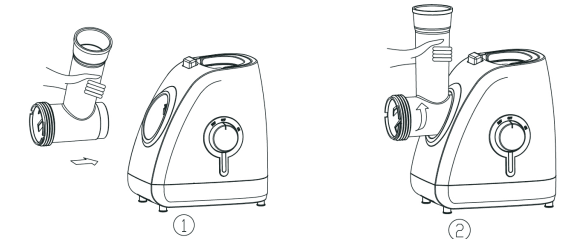
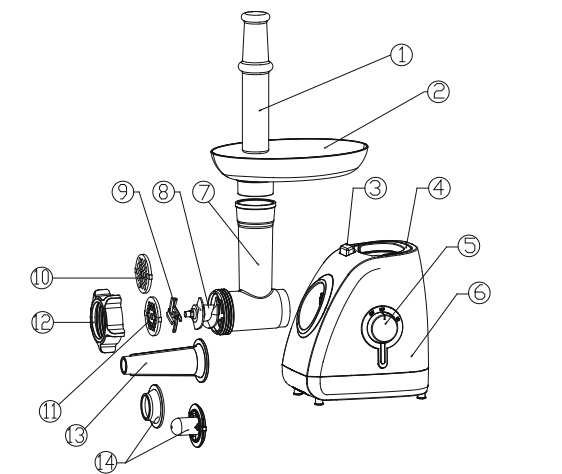
MEAT GRINDER MG-264
М'ЯСОРУБКА MG-264
МЯСОРУБКА MG-264



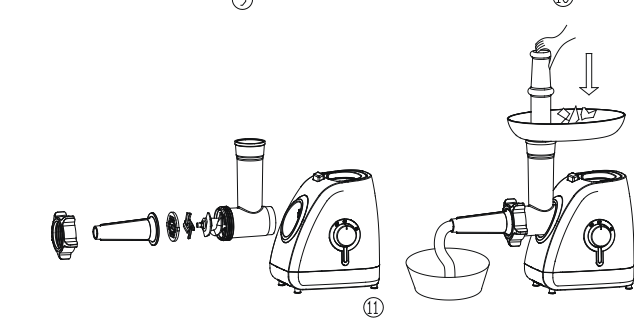
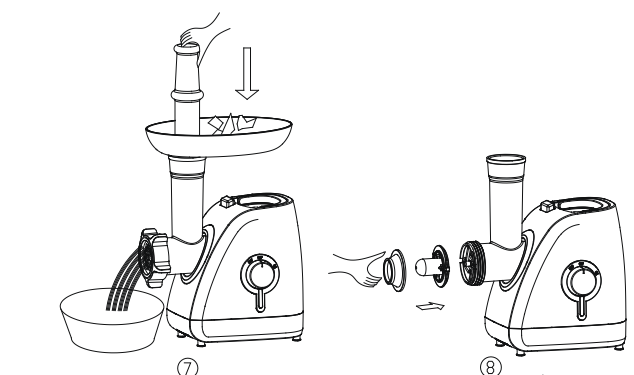
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ENGLISH:



DEAR CUSTOMER!

The staff of the company "Magio" thanks you for the choice you have made in favor of the products of our brand and guarantees a high quality of working of the purchased items if you follow the manual.

INSTRUCTION MANUAL

When using electrical appliances, basic precautions should always be followed, which include the following:

- Before using the unit for the first time, make sure that the voltage in your mains corresponds to unit operating voltage.
- Use only the accessories supplied with the unit.
- To avoid electric shock, never immerse the unit, the power cord and the power plug into water or any other liquids.

- Use a slightly damp cloth to clean the meat grinder body and then wipe the unit body dry.
- Never leave the operating meat grinder unattended.
- After using the meat grinder switch it off and unplug it.
- Always switch the meat grinder off and unplug it before assembling, disassembling and cleaning.
- Place the unit on a flat steady surface away from heat sources, open flame, moisture and direct sunlight.
- Do not set the unit on a heated surface or next to it (for instance, near gas or electric stove, near a heated oven or a cooking surface).
- Do not use the unit outdoors.
- Before using the unit, make sure that all parts are set properly.
- Never push products into the neck of meat grinder head body by your fingers or other objects during operation. For this purpose use the pusher only. Do not push the food products with excessive effort.
- Before using the meat grinder for the first time, wash all removable parts that will contact processed foods thoroughly.
- The meat grinder is not intended for chopping nuts, food with hard fiber (for example, ginger or horseradish), processing meat with bones and meat with excess fat.
- Wait until the moving parts of the meat grinder stop and only then you can disassemble the unit.
- Continuous operation time of the unit should not exceed 10 minutes, and then you should let the unit cool down for approximately 30 minutes.
- Before switching the meat grinder from «ON» mode to «REV» mode and back switch it off and make sure that all the rotating parts of the meat grinder stopped or wait at least one minute.
- Handle the power cord with care, prevent it from multiple twisting and straighten the power cord periodically.
- Do not use the power cord for carrying the meat grinder. When carrying the meat grinder take it by the body with both hands.
- Do not install the cutting plates and the crossed blade when using the kebbe attachment.
- Do not let the power cord hang from the edge of a table, and make sure the cord does not touch sharp furniture edges and hot surfaces.
- When unplugging the unit from the mains, hold the power plug but not the cord.
- Do not connect or disconnect the power cord from the mains and do not touch it with wet hands, this may cause electric shock.
- Do not allow children to touch the unit body and the power cord during the unit operation.
- Do not allow children to use the unit as a toy.
- During the unit's operation and breaks between operation cycles, place the unit out of reach of children.
- The unit is not intended for usage by physically or mentally disabled persons (including children) or by persons lacking experience or knowledge if they are not under supervision of a person who is responsible for their safety or if they are not instructed by this person on the usage of the unit.
- For children safety reasons do not leave polyethylene bags used as a packaging unattended.
- Check the power cord and plug periodically. Do not use the unit if its body, power plug or power cord is damaged.
- To avoid damages, transport the unit in the original package only.
- Do not use the unit if the power cord or plug is damaged, if the unit malfunctions, after the unit was dropped or damaged in any other way.
- Do not attempt to repair the unit. Do not disassemble the unit by yourself, if any malfunction is detected or after it was dropped, unplug the unit and apply to any authorized service center from the contact address list given in the warranty card and on the website www.magio.ua.
- Keep the unit out of reach of children.
- This unit is intended for household usage only.

DESCRIPTION

1. Food pusher
2. Food tray
3. Meat grinder head lock button
4. Carrying handle
5. Operation mode switch «Switched on/Switched off/Reverse» (ON/OFF/REV)
6. Unit body
7. Meat grinder head body
8. Feed screw
9. Cutting crossed blade
10. Cutting plate (coarse)
11. Cutting plate (medium)
12. Fixing ring
13. Sausage filling attachment
14. Kebbe attachments

BEFORE FIRST USE

- After unit transportation or storage at low temperature keep it for at least three hours at room temperature before switching on.
- Unpack the unit and remove any stickers that can prevent unit operation.
 - Check the unit for damages; do not use it in case of damages.
 - Before switching the unit on, make sure that voltage of the mains corresponds to unit operating voltage and the switch is set to the position «OFF» (switched off).
 - Clean the unit body with a damp cloth and then wipe it dry.
 - Wash all removable parts with warm water and neutral detergent, then rinse and dry thoroughly before assembling.

ASSEMBLING

- Holding the head and insert it in the inlet with one hand, revolves toward left (fig. 1 and fig. 2).
- Place the feed screw into the head, long end first, by turning the feed screw slightly until it is set into the unit body (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 food tray 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.

GRINDING 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 food tray opening.
- Frozen meat must be completely thawed.
- Plug in and turn the "ON/OFF/REV" switch to "ON" position.
- Put foods into the food tray. Use only the food pusher (fig. 7). Never push meat by hands or foreign objects.
- Do not grind ginger in a meat grinder, and other products that have tough fibers. They are not ground in a meat grinder. Dried fruits and roots need to be presoak.
- After use switch the unit off and unplug it from the power supply.

REVERSE FUNCTION

- Food obstructions can appear during meat grinding, immediately switch the unit off by setting the switch to the "OFF" position (switched off) and use the screw reverse mode «REV» (reverse) to remove the obstruction before starting again. To do this press and

- hold the switch in the position "REV" for several seconds.
 - 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.
- Before switching the meat grinder from «ON» mode to «REV» mode and back, switch it off and make sure that all the rotating parts of the meat grinder stopped or wait at least 1 minute.**

MAKING KEBBE

Kebbe is a traditional Middle East dish cooked of lamb meat, wheat flour and spices chopped together to prepare the base for hollow rolls. The rolls are filled and deep fried. You can make different delicacies trying various fillings.

FILLING

- Lamb meat 100 g
- Olive oil 1,5 table spoon
- Onion (minced) 1,5 table spoon
- Spice to taste
- Salt 1/4 tea spoon
- Flour 1 table spoon or 1/2 table spoon
- Mince the mutton meat once or twice in the meat grinder.
- Fry onion in oil until it turns gold-yellow, and then add minced lamb meat, all spice, salt and flour.

CASING

- Lean meat 450 g
- Flour 150-200 g
- Spice 1 tea spoon (to taste)
- Nutmeg 1 pc.
- Ground chilli pepper (to taste)
- Pepper (to taste)

- Mince meat three times and mix all ingredients together in a bowl. More meat and less flour for outlet cover create better consistency and taste.
- Remove the cutting plate and cutting crossed blade.
- Place kebbe 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 kebbe and deep fry.
- After you finish operating, switch the meat grinder off, setting the switch to the position «OFF» and unplug the unit; after that you can disassemble it.

MAKING SAUSAGES

- Holding the head and insert it in the inlet with one hand, revolves toward left (fig. 1 and fig. 2).
- Place the feed screw into the head, long end first, by turning the feed screw slightly until it is set into the unit body (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).
 - Place the sausage filling attachment.
 - Screw fixing ring into place until tight. Do not over tighten (fig. 11).
 - Now the appliance is ready for making sausages. Put the ingredients in the tray (fig. 11).
 - Use natural sausage casing for sausage making, having put it beforehand into a bowl with warm water for 10 minutes.
 - Pull softened casing on the sausage filling attachment and make a knot on the tip.
 - Insert the power plug into the mains socket. Switch the meat grinder on by setting the switch to the position «ON».

- Use the food pusher to push down the minced meat, as the casing is filled, slide it off the sausage filling attachment, and wet it as the casing dries.
- After you finish operating, switch the meat grinder off, setting the switch to the position «OFF» and unplug the unit; after that you can disassemble it.

DISASSEMBLING, CLEANING AND CARE

- After you finish operating, switch the meat grinder off, setting the switch to the position «OFF» and unplug the unit; after that you can disassemble it.
- Press the meat grinder head lock button, turn the meat grinder head body clockwise and remove it.
- Unscrew the fixing ring and remove the installed attachments, cutting plate, the crossed blade from the screw.
- Remove the screw from the meat grinder head.
- Remove remains of the food products from the screw.
- Wash all the used parts and attachments of the meat grinder with warm soapy water and a neutral detergent, then rinse and dry thoroughly before assembling. Do not wash the meat grinder parts and attachments in a dishwashing machine.
- Clean the meat grinder body with a slightly damp cloth and then wipe dry.
- Do not use solvents or abrasives to clean the meat grinder body.
- Provide that no liquid gets inside the meat grinder body.
- Before you put the accessories away for storage, make sure that they are dry; smear the cutting plate and the cutting crossed blade with vegetable oil – this will protect them from oxidation.
- Keep the unit away from children in a dry cool place.

TECHNICAL SPECIFICATIONS

Voltage: 220-240 V, 50/60 Hz
Maximum power: 2000 W

Recommended usage period - 3 years

More info: www.magio.ua
Questions regarding exploitation of MAGIO appliances: support@magio.ua
Manufacturer reserves the right to change design and specifications, complete set, color scheme of the item, warranty period, etc. without prior notice.

