



OPERATING INSTRUCTIONS

1400w Meat Grinder



MODEL: E5692SV

thank you

Thank you for the purchase of this quality **LLOYTRON** product. Used carefully and in accordance with the instructions enclosed, it should give you trouble free service over a long period of time. Please keep these instructions for future reference.

FEATURES

- Max 1400 Watts Power
- 220-240v ~ 50Hz
- Aluminium Food Basin
- Reverse Function
- Fine, Medium & Coarse Stainless Steel Cutting Plates
- Kibbe Attachment
- Sausage Attachment (28mm minimum)
- Meat Pusher

SPECIFICATIONS

Operating Voltage: 220-240v~ 50Hz

Wattage: 1400w



IMPORTANT SAFEGUARDS AND PRECAUTIONS



SAVE THESE INSTRUCTIONS

- Read all instructions carefully
- For Household Use only. Not intended for commercial use.
- Only for use indoors.
- Do not use outside or in damp conditions.
- Before plugging into mains socket, check whether supply line voltage and current rating are in compliance with the rated electrical parameters shown on the rating label.
- Keep away from hot surfaces, such as gas or electric hobs and ovens etc
- Do not use for any purposes other than the appliances intended use.
- This appliance is not intended to be operated by means of an external timer or separate remote control system.
- To prevent damage to the mains cord, do not let it pass over sharp corners, edges or hot surfaces.
- If the supply cord is damaged, do not use. Check before each use!
- If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
- Do not use if any part of this appliance is damaged in any way.
- Always unplug when not in use.
- To prevent against the risk of electric shock, do not submerge any part of this appliance in water, unless advised in this manual.
- This appliance should only be used on a flat surface.

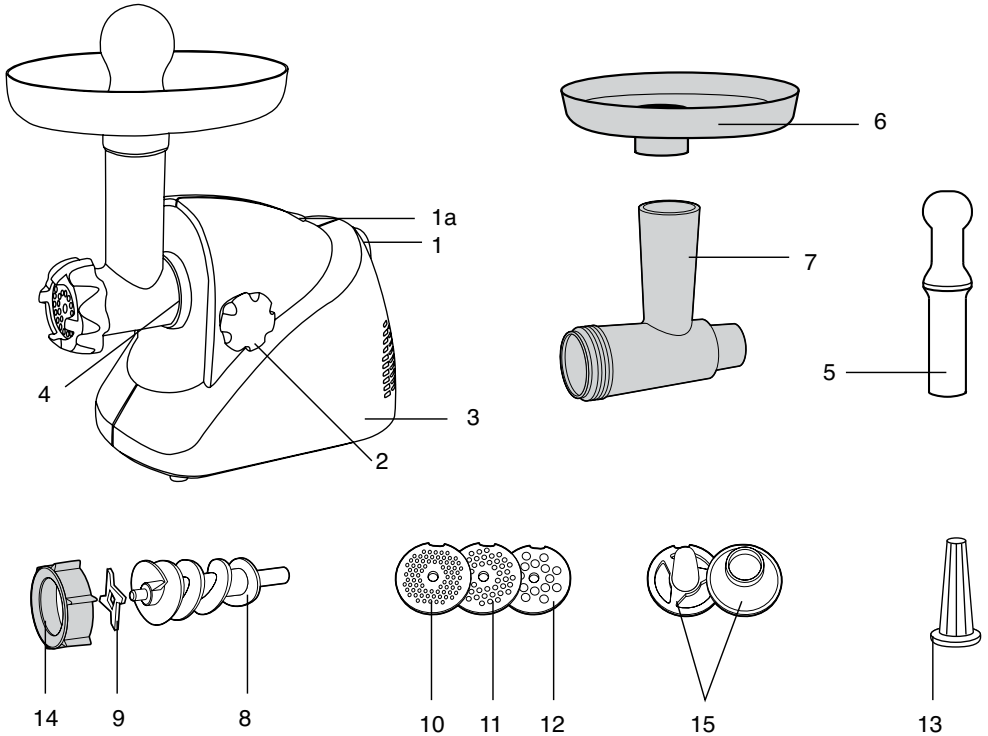
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with this appliance.
- Cleaning and user maintenance shall not be made by children without supervision.

- Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
- Blades are very sharp, even when not in use. Caution should be taken when cleaning or handling blades.
- Ensure correct assembly of all parts before use.
- Blades should be checked regularly for any damage or cracks.
- Do not use when empty or below the minimum mark.
- Do not operate in the presence of flammable fumes or mix flammable materials.
- Do not allow children to use this appliance without supervision.
- 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 kibbe 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 fibre.
- 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, 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.
- There are no serviceable parts on this unit

LOCATION OF CONTROLS

- 1) On/Off/Reverse Switch (I/O/II)
- 1a) Reverse Button (R)
- 2) Locking Knob
- 3) Motor Housing
- 4) Attachment Opening
- 5) Food Pusher
- 6) Hopper
- 7) Grinder/Feed Head

- 8) Feed Screw
- 9) Cutting Blade
- 10) Cutting Plate (Fine)
- 11) Cutting Plate (Medium)
- 12) Cutting Plate (Coarse)
- 13) Sausage Attachment
- 14) Screwing Ring
- 15) Kibbe Attachment



OPERATION

BEFORE USE

1. Check that voltage indicated on the rating label corresponds the mains voltage in your home.
2. Wash all parts (except body) in warm soapy water.
3. Before plugging in, ensure the "I / O / II" switch is turned to "0" position.

ASSEMBLY

Note: Cabinet may vary from that of actual unit.

1. Holding the head, insert it in the inlet (fig.1). Tighten the Locking Knob to Hold in place. Try to rock the head slightly to ensure it is placed well.

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.2).

3. Place the cutting blade onto the feed screw shaft with the blade facing the front as illustrated (fig.3). If it is not fitted properly, meat will not be ground.

4. Place the desired cutting plate next to the cutting blade, fitting protrusions in the slots (fig.4).

5. Support or press the centre of the cutting plate with one finger then screw the fixing ring until tight with another hand (fig.5). Do not over tighten.

6. Place the hopper plate on the head and fix into position.

7. Locate the unit on a firm place.

8. The air passage at the bottom and the side of the motor housing should be kept free and not blocked.

Fig 1

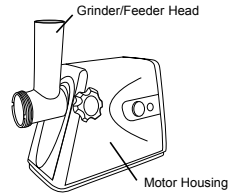


Fig 2

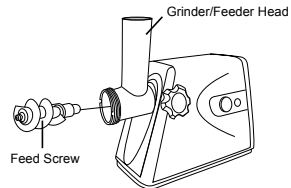


Fig 3

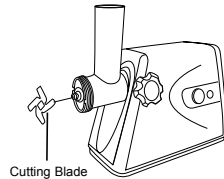


Fig 4

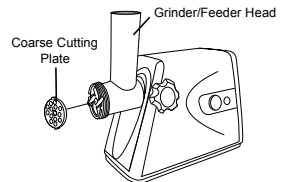
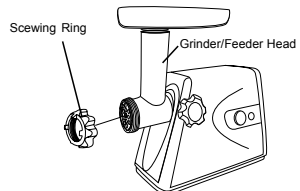


Fig 5



MINCING MEAT

1. Cut all foods into pieces (Sineless, 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.
2. Plug in and turn the "I/O/II" switch to "I" position.
3. Feed foods into the hopper plate. Use only the food pusher.
NEVER USE YOUR HANDS TO PUSH FOOD INTO GRINDER
4. After use switch the unit off and unplug it from the power supply.

REVERSE FUNCTION

1. In case of jamming switch the appliance off by turning the "I/O/II" switch to "II" position and press "R" Reverse button.
2. Feed screw will be rotating in the opposite direction, and the head will get empty.
3. If it doesn't work, switch the unit off and clean it.

MAKING KIBBE

RECIPE STUFFING

Mutton	100g
Olive oil	1 1/2tablespoons
Onion (cut finely)	1 1/2tablespoons
Spices	to your taste
Salt	to your taste
Flour	1 1/2tablespoons

1. Mince mutton once or twice.
2. 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

Do not fix the cutting blade and cutting plate when using kibbe attachment.

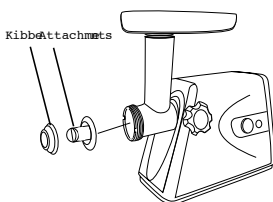


Fig 6

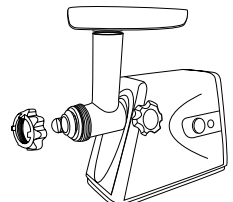
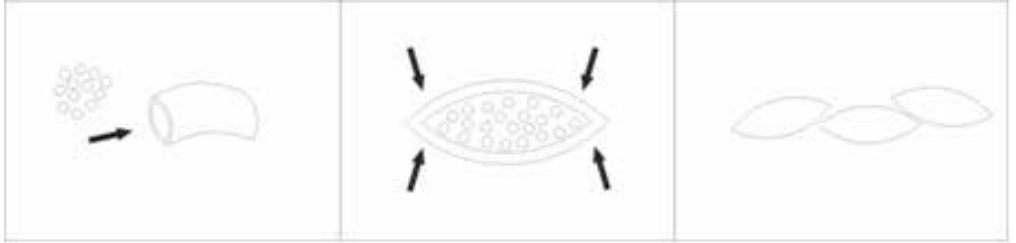


Fig 7

1. 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.
2. Grind the mixture three times.
3. Disassemble by reversing the steps from 5-3 to remove the cutting plate and cutting blade.
4. Place kibbe attachments onto the feed screw shaft together, fitting protrusions in the slots (fig.6).
5. Screw fixing ring into place until tight. Do not over tighten (fig.7).
6. Make the cylindrical outlet cover.
7. Form kibbe as illustrated below and deep fry.



MAKING SAUSAGE

Before starting please assemble sausage attachment as per following (fig. 8)

Ensure the cutting blade and a cutting plate is also used.

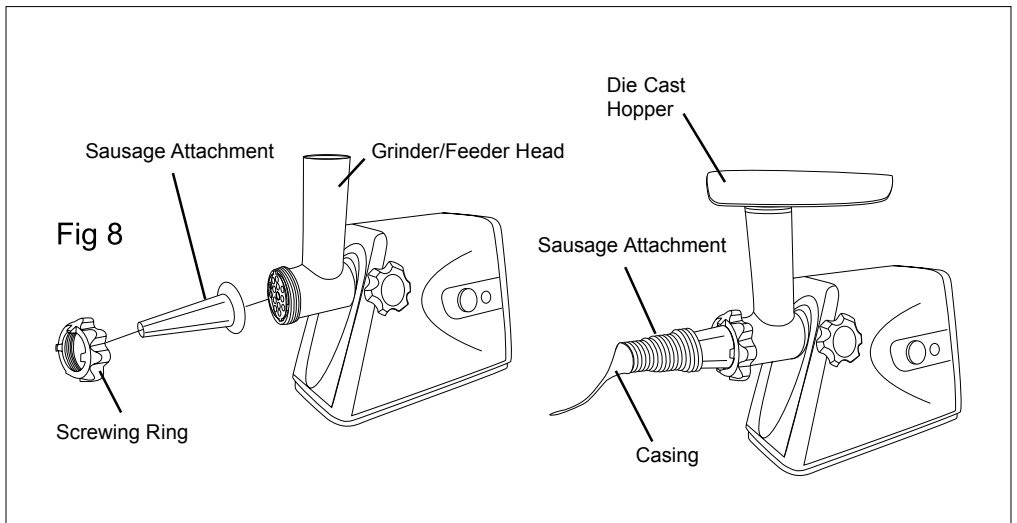
The nozzle is designed to use a 28mm minimum size sausage casing.

The casing end should be pushed evenly over the end of the nozzle by at least 1-2cm. The end of the casing attached to the nozzle must be held firmly in place at all times during the operation.

Operate as previously mentioned for Mincing Meat.

This will then allow the meat to transfer through the nozzle directly into the casing.

At selected intervals, the casing should be twisted 360 degrees to close the casing and create the individual sausages.



Lamb Meat Recipe

Ingredients:

1 lb finely chopped spring onion	4 tbsp olive oil
heart, liver and kidneys of a spring lamb	½ cup finely chopped fresh parsley mixed with dill
salt and pepper	½ cup finely chopped walnuts

Fry the liver and heart together in oil for a few minutes and pass them through a meat grinder. Heat olive oil in a frying pan and saute the onions in it. Put the meat in the frying pan, add salt and pepper and saute gently for 15 minutes more. Cook until the meat becomes soft and tender. Remove the pan from the heat and sprinkle the meat with chopped walnuts. This dish can be served either warm or cold.

Chicken Balls With Curry

Ingredients:

2 tbsp curry powder	4 tbsp. mayonnaise
8 oz. cream cheese	cooked chicken
½ cup chopped almonds	

Pass the cooked chicken through a meat grinder. Then put the chicken, mayonnaise, chopped almonds, cream cheese, and curry powder in a bowl, and mix them properly. Roll the mixture into teaspoon-sized balls and sprinkle them with curry before serving.

Ravioli With Savory Stuffing

Ingredients:

2 chopped onions	½ cup grated Parmesan cheese
1 lb. pork	8 eggs
1 lb. veal	1½ tbsp salt
4 boxes frozen leaf spinach	2 tbsp chopped mushrooms ½ tbsp pepper
1½ cup fresh cracker meal (crumbs)	¼ tbsp garlic salt
2 packets of cream cheese, each of 3 oz.	

Grind the meat and veal in a grinder and cook the meat in 1 cup of water, for about 30 minutes. Cook spinach in a separate pan and finely chop it. Put chopped onions, pork, spinach, fresh cracker meal (crumbs), cream cheese, Parmesan cheese, eggs, chopped mushrooms and garlic salt, in a bowl and mix them well. Add salt and pepper to the mixture, and cover the bowl with a piece of wax paper. This stuffing can also be frozen for future use. For the preparation of dough, put flour on a board and add 1 tbsp salt, 2 eggs, 2 tbsp olive oil, and 1 cup water in a well in its center. Mix the ingredients to form a stiff dough, and knead it for 20 minutes. Prepare a ball of dough and divide it into 3 or 4 pieces. Roll one piece and when it becomes thin enough, crease in center. Flip back the top half of the piece and fill the stuffing into the crease. Leave a slight margin on the top ends, flip the top piece back, and the press edges firmly. Repeat the procedure with each piece and your stuffed ravioli is ready to be served.

Tasty Veal Dumplings

Ingredients:

finely chopped onions	1 tsp. parsley (fresh or dried)
1 lb. fresh veal	salt
2 eggs	pepper
2 buns	lemon rind

Grind veal in a meat grinder and beat the eggs in a bowl. Soak the buns in water, squeeze them and run them through the meat grinder. Saute onions and parsley in a pan and add to the ground veal and bread. Put in the beaten eggs, salt and pepper as per taste and lemon rind. Prepare the mixture and make dumplings with a teaspoon or soup spoon on side of the bowl. Then smoothen the dumplings and put them into chicken or beef broth. Wait for about 15 to 20 minutes before serving.

CLEANING AND CARE

MAINTENANCE:

This appliance has been designed to operate over a long period of time with a minimum of maintenance. Continuous satisfactory operation depends upon proper care and regular cleaning.

Warning! Before performing any maintenance or cleaning of this appliance, disconnect the appliance from the electrical supply.

CLEANING:

1. Remove meat, etc. Wash each part in warm soapy water.
2. A bleaching solution containing chlorine will discolor aluminum surfaces.
3. Do not immerse the motor housing in water, but only wipe it with a damp cloth.
4. Thinners and petrol will crack or change the color of the unit. **DO NOT USE!**
5. Wipe all the cutting parts by vegetable oil -wet cloth.

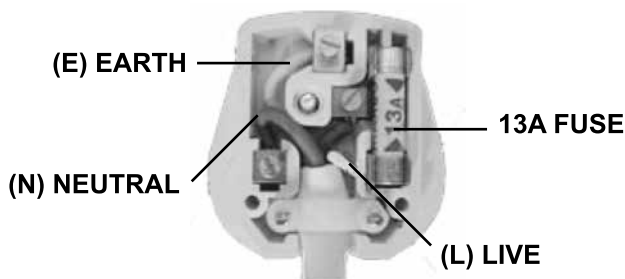
The exterior surface of the appliance and the soleplate should be cleaned with a clean damp cloth only.

DO NOT USE ABRASIVE CLEANERS ON ANY PART OF THIS APPLIANCE.

DISASSEMBLING:

- 1) Make sure that the motor has stopped completely.
- 2) Disconnect the plug from the power outlet.
- 3) Disassemble by reversing how you put the appliance together.
- 4) If the fixing ring is not easily removed by hands, please use tools.
- 5) To remove the cutting plate easily, place a screwdriver between the cutting plate and the head and lift up.
- 6) Press the unlock button before removing the head. Holding the head, rotate it in the same direction. Then the head can be removed easily.

UK PLUG REWIRING




Your appliance operates on 220-240V~50Hz AC Mains and comes fitted with a 3-pin BSI Approved plug, so that it is ready for use by simply plugging into AC Mains. Should you need to change or refit a plug, proceed as follows: -

IMPORTANT:

The wires in the mains lead are coloured in accordance with the following code:

BLUE:	NEUTRAL (N)
BROWN:	LIVE (L)
GREEN AND YELLOW:	EARTH (E)

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The BLUE wire must be connected to the terminal which is marked with the letter "N" or coloured BLACK.
The BROWN wire must be connected to the terminal which is marked with the letter "L" or coloured RED.
The GREEN AND YELLOW wire must be connected to the terminal which is marked with the letter "E", the symbol  or coloured GREEN.

DO NOT CONNECT EITHER WIRE TO THE EARTH TERMINAL OF A 3-PIN PLUG

Always ensure that the Mains Cord is located into the Plug through the Cord Guard or Cable Clamp, and that the Cord Guard screws are tightened to clamp the Cord (outer sheath and inner coloured wires) in position in the Plug. Make sure the Plug top is also fitted securely.

The supply cord cannot be replaced. If the supply cord is damaged, the appliance should be scrapped.

This appliance must be protected by a 13 Amp fuse in a 13 Amp type (BS1363) plug. Should you need to replace the fuse, use only an ASTA approved BS1362 fuse.

WEEE/ENVIRONMENTAL PROTECTION



Disposal of Electrical and Electronic Equipment

Do not dispose of this product with household waste. For the proper treatment, recovery and recycling please take this product to the appropriate waste collection point. If you are unsure where this may be, please contact your local authority. Improper disposal may be harmful to the environment.



LLOYTRON® CUSTOMER SERVICES

If you have any queries about this product, there are three ways to contact our customer service department:

call: 08454 81 8808

email: customerservice@lloytron.com

web: www.lloytronhelpdesk.com

To find more details on a wide range of Lloytron products please visit our website at **www.lloytron.com**
Lloytron plc, Laltex House, Leigh Commerce Park, Greenfold Way, Leigh, Lancashire, WN7 3XH. England, U.K