

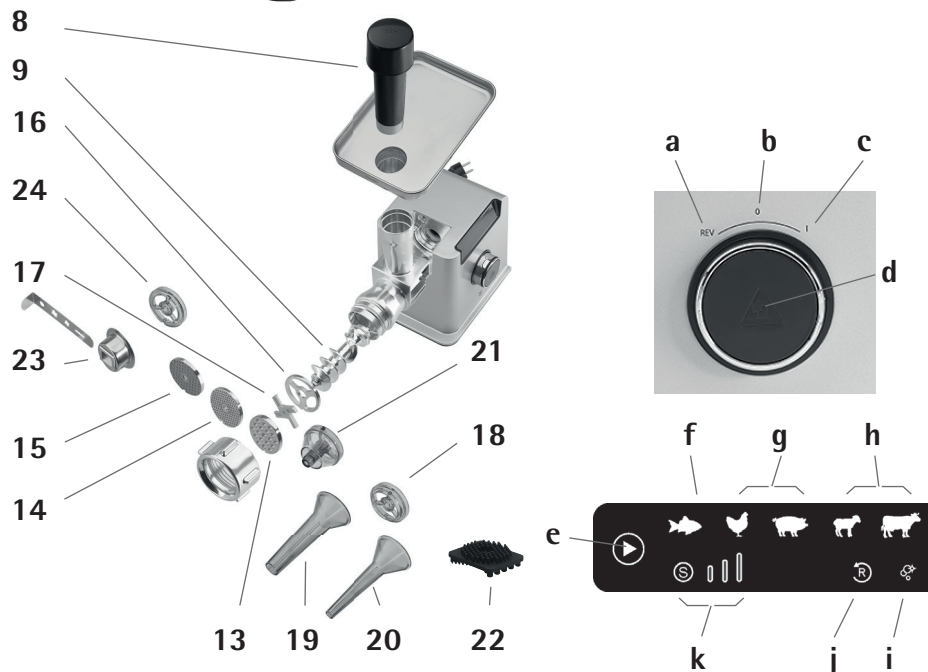
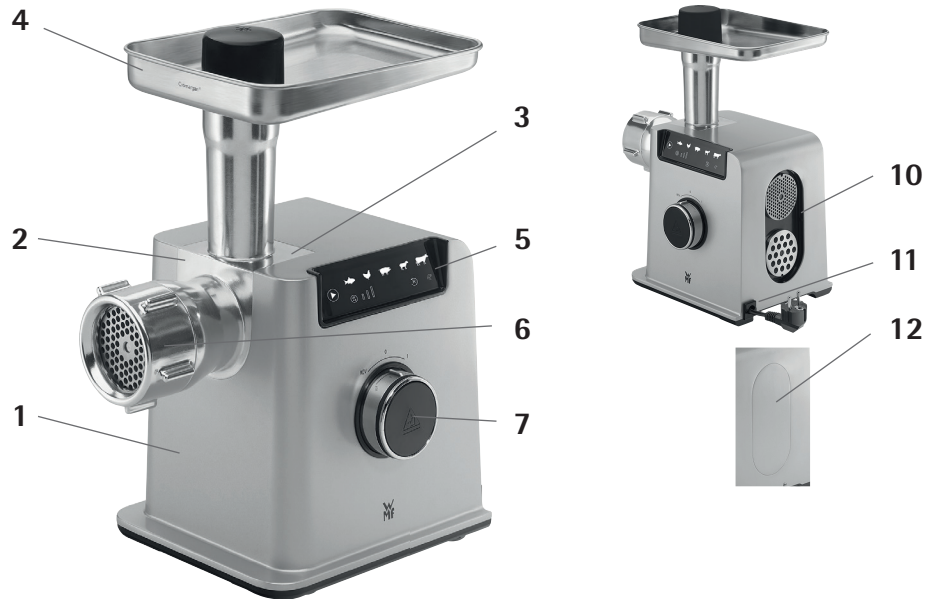
WMF Profi Plus



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Gebrauchsanweisung Fleischwolf



Mit den folgenden Tipps möchten wir Ihnen helfen, Ihren neuen Fleischwolf bestmöglich zu verwenden und optimale Ergebnisse zu erzielen:

- Um Hackfleisch für spezielle Rezepte herzustellen, können Sie die Zutaten wie vorgedünstete Zwiebeln, Gewürze und Kräuter auch bereits vor der Verarbeitung zu den Fleischstücken geben. Dadurch werden alle Zutaten noch besser miteinander vermengt. Harte Gewürze, wie beispielsweise Pfeffer, bitte vorab fein mahlen.
- Der Fleischwolf kann keine harten, festen oder faserigen Nahrungsmittelbestandteile (zum Beispiel Knochen, Nüsse, Ingwerwurzeln, harte Kerne, dicke Sehnen, Knorpel) verarbeiten.
- Verarbeiten Sie bitte keine zu lange gelagerten oder verdorbenen Lebensmittel. Bereiten Sie die Nahrungsmittel kurz vor dem Verzehr oder direkt vor dem Garen vor, damit sie so frisch wie möglich sind.

1 | GERÄTEAUFBAU

1. Fleischwolfgehäuse
2. Fleischwolf-Aufsatz
3. Antrieb
4. Einfüllschale
5. Display
6. Schraubring
7. Drehknopf
 - a. Rücklauf (REVERSE)
 - b. 0 (Aus)
 - c. I (Ein)
 - d. Auswurfaste
8. Stopfer
9. Förderschnecke
10. Lochscheibenaufbewahrung
11. Einfuhr für den Netzschalter
12. Deckel für Lochscheibenaufbewahrung
13. Grobe Lochscheibe 7 mm
14. Mittlere Lochscheibe 4 mm
15. Feine Lochscheibe 3 mm
16. Vorschneider
17. Kreuzmesser

ZUBEHÖR

Zubehör für das Füllen von Würsten:

18. Trennscheibe
19. Wurst-Aufsatz groß
20. Wurst-Aufsatz schmal

Zubehör für das Herstellen von Fleischtaschen (Kebbe):

21. Kebbe-Aufsatz (Kunststofffinger inklusive Konus)

Reinigungszubehör

22. Reinigungshilfe für Lochscheiben

Zubehör für das Herstellen von Spritzgebäck:

23. Spritzgebäck-Aufsatz (2-teilig: Spritzgebäck-Aufsatz und Formblech)
24. Trennscheibe für Spritzgebäck

Übersicht Symbole Display

- e. Touch-Taste zur Geschwindigkeitseinstellung
- f. Symbol Geschwindigkeitsstufe 1: Fisch
- g. Symbol Geschwindigkeitsstufe 2: Geflügel und Schwein
- h. Symbol Geschwindigkeitsstufe 3: Lamm und Rind
- i. Reinigungssymbol
- j. Reverse Symbol
- k. Anzeige, der vier verschiedenen Geschwindigkeitsstufen (soft, 1, 2 und 3)

2 | TECHNISCHE DATEN UND HINWEISE

TECHNISCHE DATEN

Nennspannung: 220-240 V~ 50-60 Hz
 Leistungsaufnahme: 350 Watt (max. Blockierleistung 2.200 Watt)
 Schutzklasse: 1

HINWEIS: VOR DEM BENUTZEN

Das Gerät darf nur für den vorgesehenen Zweck gemäß dieser Gebrauchsanweisung verwendet werden. Ansprüche jeglicher Art wegen Schäden aus nicht bestimmungsgemäßer Verwendung sind ausgeschlossen. Lesen Sie deshalb die Gebrauchsanweisung vor der Inbetriebnahme sorgfältig durch. Sie gibt Anweisungen für den Gebrauch, die Reinigung und die Pflege des Gerätes. Bei Nichtbeachtung wird keine Haftung für eventuelle Schäden übernommen. Bewahren Sie die Gebrauchsanweisung sorgfältig auf und geben Sie diese gemeinsam mit dem Gerät an Nachbenutzer weiter. Beachten Sie auch die separat beigefügten Garantiemhinweise. Beim Gebrauch die Sicherheitshinweise beachten.

HINWEIS: VOR DEM ERSTEN GEBRAUCH

- Nehmen Sie das Gerät sowie alle Zubehörteile vorsichtig aus dem Karton und vergewissern Sie sich, dass alle Bauteile und Zubehörteile vollständig und unbeschädigt sind.
- Entfernen Sie vor der Verwendung unbedingt alle Verpackungsmaterialien und vergewissern Sie sich, dass keine Verpackungsreste im Gerät stecken.
- Reinigen Sie das Gerät, die Bauteile sowie das Zubehör vor der ersten Verwendung und nach jeder längeren Lagerung wie im Bereich „Reinigung und Pflege“ beschrieben.

3 | WICHTIGE SICHERHEITSHINWEISE

- Das Gerät und seine Anschlussleitung sind von Kindern fernzuhalten.
- Dieses Gerät darf nicht von Kindern benutzt werden. Das Gerät und seine Anschlussleitung sind von Kindern fernzuhalten.
- Geräte können von Personen mit reduzierten physischen, sensorischen oder mentalen Fähigkeiten oder Mangel an Erfahrung und/oder Wissen benutzt werden, wenn sie beaufsichtigt oder bezüglich des sicheren Gebrauchs des Gerätes unterwiesen wurden und die daraus resultierenden Gefahren verstanden haben.
- Kinder dürfen nicht mit dem Gerät spielen.
- **Für Nicht-EU Märkte:** Dieses Gerät ist nicht dafür bestimmt, durch Personen (einschließlich Kinder) mit eingeschränkten physischen, sensorischen oder geistigen Fähigkeiten oder mangels Erfahrung und/oder mangels Wissen benutzt zu werden, es sei denn, sie werden durch eine für ihre Sicherheit zuständige Person beaufsichtigt oder erhielten von ihr Anweisungen, wie das Gerät zu benutzen ist.

- **Für Nicht-EU Märkte:** Kinder müssen beaufsichtigt werden, um sicher zu gehen, dass sie nicht mit dem Gerät spielen.
- Das Gerät nur gemäß dieser Anleitung verwenden. Unsachgemäßer Gebrauch kann Stromschlag oder andere Gefahrenmomente zur Folge haben.
- Unsachgemäßer Gebrauch kann zu Verletzungen führen. Nach Gebrauch alle Teile mit Lebensmittelkontakt reinigen, wie im Kapitel „Reinigung und Pflege“ beschrieben.
- Wenn die Netzanschlussleitung dieses Gerätes beschädigt wird, muss sie durch den Hersteller oder seinen Kundendienst oder eine ähnlich qualifizierte Person ersetzt werden, um Gefährdungen zu vermeiden.
- Dieses Gerät ist dazu bestimmt, im Haushalt und ähnlichen Anwendungen verwendet zu werden, wie beispielsweise:
 - in Küchen für Mitarbeiter in Läden, Büros und anderen gewerblichen Bereichen;
 - in landwirtschaftlichen Anwesen;
 - von Kunden in Hotels, Motels und anderen Wohneinrichtungen; in Frühstückspensionen.
- Das Gerät ist nicht für den rein gewerblichen Gebrauch bestimmt.
- Lesen Sie bitte diese Bedienungsanleitung und alle Anweisungen vollständig durch, bevor Sie mit dem Fleischwolf arbeiten. Eine unsachgemäße Benutzung kann zu Schäden führen.
- **Vorsicht!** Verwenden Sie den Fleischwolf zum Zerkleinern von Fleisch, Fisch und Gemüse. Keine harten und festen Lebensmittel (Beispiel: Knochen; Nüsse oder gefrorene Lebensmittel) zerkleinern. Keine faserigen oder sehr wässrigen Lebensmittel (Beispiel: Ingwer; bestimmte Obstsorten, die einen hohen Wasseranteil haben) zerkleinern. Der Saft könnte in das Motorgehäuse gelangen. Hartes Gemüse, wie Karotten, vor der Verarbeitung in kleine Stücke schneiden.
- Mit dem Spritzgebäck-Aufsatz für den Fleischwolf können Sie Spritzgebäckteig verschieden ausformen.
- **Vorsicht!** Der Schraubring (6) darf nie fest angezogen sein: Dies könnte einen raschen Verschleiß des Messers und der Lochscheibe verursachen.
- **Vorsicht!** Während der Motor in Betrieb ist, halten Sie bitte ihr Gesicht bitte vom Einfüllstutzen fern. Es besteht Verletzungsgefahr, sollten Sie Knochenreste oder Reste von anderen harten Gegenständen bei der Vorbereitung übersehen haben. Es könnten Splitter und andere harte Gegenstände aus dem Einfüllstutzen geschleudert werden.
- **Hinweis:** Um das Gerät zu transportieren, halten Sie den Fleischwolf mit beiden Händen am Fleischwolfgehäuse (1). Halten Sie es nicht an der Einfüllschale (4) oder am Fleischwolf-Aufsatz (2).

- **Vorsicht!** Greifen Sie nie mit Ihren Fingern in den Einfüllstutzen des Fleischwolf-Aufsatzes (2) oder von vorne in das Schneckengehäuse oder in den Antrieb (3). Es besteht Verletzungsgefahr!
- **Hinweis:** Drücken Sie den Stopfer (8) nicht zu stark in den Einfüllstutzen, um eine Verstopfung oder eine Blockade zu vermeiden.
- **Vorsicht!** Verwenden Sie auf keinen Fall scharfkantige oder harte Gegenstände (Beispiel: Messer; Gabel; Löffel) für die Arbeit mit dem Fleischwolf! Verwenden Sie hierfür ausschließlich den mitgelieferten Stopfer (8).
- **Vorsicht!** Greifen Sie niemals in die Antriebsöffnung (3), wenn das Gerät an den Strom angeschlossen ist oder während Sie den Netzstecker in die Steckdose stecken.
- **Vorsicht!** Das Kreuzmesser (17) ist sehr scharf. Es besteht Verletzungsgefahr beim Hantieren!
- **Vorsicht!** Reinigen Sie niemals die Aluminiumteile (Fleischwolf-Aufsatz (2), Schraubring (6) und Förderschnecke (9)) in der Spülmaschine. Die Teile verfärben sich in der Spülmaschine schwarz. Bitte befolgen Sie die Hinweise im Kapitel „Reinigung und Pflege“.
- Schalten Sie das Gerät aus und ziehen Sie immer den Netzstecker bevor Sie Zubehörteile wechseln oder sich Teilen nähern, die sich beim Gebrauch bewegen.
- Das Gerät ist bei nicht vorhandener Aufsicht und vor dem Zusammenbau, dem Auseinandernehmen oder Reinigen stets vom Netz zu trennen.
- Reinigen Sie nach Verwendung des Zubehöres und des Gerätes alle Flächen/Teile, die mit Nahrungsmitteln in Berührung gekommen sind. Bitte befolgen Sie die Hinweise im Kapitel „Reinigung und Pflege“.
- Greifen Sie nicht in das Zubehör, wenn es in Betrieb ist.
- Achten Sie darauf, dass sich z. B. Haare, lose Kleidungsstücke, Tücher oder andere Fremdkörper (Beispiel: Kochbesteck; Knochen; Stiele von Gemüse) nicht in die Einfüllschale gelangen.
- Das Gerät nur an eine vorschriftsmäßig installierte Schutzkontaktsteckdose anschließen. Zuleitung und Stecker müssen trocken sein.
- Die Anschlussleitung nicht über scharfe Kanten ziehen oder einklemmen, nicht herunterhängen lassen sowie vor Hitze, Öl und Wasser schützen.
- Das Gerät darf nicht über eine externe Zeitschaltuhr oder Fernbedienung betrieben werden.
- Den Netzstecker nicht am Netzkabel oder mit nassen Händen aus der Steckdose ziehen.
- Das Gerät nicht an der Zuleitung tragen.
- Das Gerät nicht auf heiße Oberflächen z.B. Herdplatten o. Ä. oder in der Nähe der offenen Gasflamme abstellen, das Gehäuse könnte dabei an schmelzen.
- Gerät nicht im Freien und in feuchten Räumen sowie in Reichweite von Kindern verwenden oder aufbewahren.
- Das Gerät nur unter Aufsicht betreiben.
- Wenn das Gerät nicht benutzt wird, den Netzstecker ziehen.
- Das Gerät und den Netzstecker niemals in die Spülmaschine stellen oder im oder unter Wasser reinigen. Beachten Sie die Reinigungshinweise, wie im Bereich „Reinigung und Pflege“ beschrieben.
- Sie dürfen keines der Sicherheitssysteme, außerhalb der in der Gebrauchsanweisung angegebenen Wartungs- und Reinigungsanweisungen, manipulieren.
- Verwenden Sie nur WMF Originalersatzteile.
- Bei Zweckentfremdung, falscher Bedienung oder nicht fachgerechter Reparatur wird keine Haftung für eventuelle Schäden übernommen.
- Ebenso sind Garantieleistungen in solchen Fällen ausgeschlossen.

4 | BEDIENUNG

Bedienung des Drehknopfes (7)

- O:** Befindet sich der Drehknopf auf „0“, ist der Motor nicht im Betrieb.
- I:** Befindet sich der Drehknopf auf „I“, kann durch die Aktivierung der Touch-Taste (e) der Motor in den Vorwärtsbetrieb gestartet werden. Sie können den Drehknopf (7) während des Betriebs loslassen.
- REV:** Die Rücklaufftaste dient dazu, Blockaden zu lösen, sollten Lebensmittel in der Förderschnecke (9) hängen bleiben oder das Gerät blockieren. Hierbei müssen Sie den Drehknopf (7) gedreht halten.



Durch Drücken der Auswurfaste, löst sich der Fleischwolf-Aufsatz (2) aus dem Fleischwolfgehäuse (1).

Bedienung des Displays (5)



Touch-Taste zur Geschwindigkeitseinstellung (e): Touch-Taste zum Ändern der Geschwindigkeitseinstellung



Anzeige, der vier unterschiedlichen Geschwindigkeitsstufen (soft, 1, 2 und 3) (k): zeigt die aktuelle Geschwindigkeitseinstellung von „S“ (langsam) bis „III“ (schnell).






Die vier unterschiedlichen Geschwindigkeitsstufen ermöglichen die Auswahl einer spezifischen Geschwindigkeit für jede Fleischart.



Soft Function: zum Zubereiten von Keksen mit dem Spritzgebäck-Aufsatz (23) und zur einfachen Herstellung von Würsten



- 1. Geschwindigkeit:** Für die Zubereitung von Fisch
- 2. Geschwindigkeit:** Für die Zubereitung von Schweinefleisch und Geflügel
- 3. Geschwindigkeit:** Für die Zubereitung von Rind und Lamm

Hinweis: Symbole      (f, g und h) als zusätzlicher Hinweis, um anzuzeigen, für welche Art des Lebensmittels die jeweilige Geschwindigkeitsstufe geeignet ist.

Hinweise auf dem Display (5)



Reverse Symbol (j): Zeigt an, dass der Rückwärtsgang eingeschaltet ist



Reinigungssymbol (i): Zeigt an, wenn der Fleischwolf-Aufsatz oder die Schnecke verstopft sind und gereinigt werden müssen

5 | VERWENDUNG DER LOCHSCHEIBEN

Die drei Lochscheiben (13, 14, 15) dienen zum Zerkleinern von Fleisch, Fisch und Gemüse. Je nach Beschaffenheit der Lebensmittel, können Sie eine der Lochscheiben auswählen:

Hinweis: Das Messer zerkleinert die Lebensmittel. Die Lochscheiben bestimmen in welcher Konsistenz das zerkleinerte Lebensmittel austritt.

Hinweis: Es kann zu normalen Abnutzungs- und Verschleißerscheinungen der Lochscheiben (13, 14, 15) und des Kreuzmessers (17) kommen.



- Wählen Sie die grobe, 7 mm Lochscheibe (13) für feste Nahrungsmittel und zur Zubereitung von groben Würsten.



- Wählen Sie die mittlere, 4 mm Lochscheibe (14) für weiche Lebensmittel. Hinweis: Bei der Zubereitung von Tatar können Sie den Durchgang mit der mittleren Lochscheibe ein zweites Mal wiederholen, um eine optimale Konsistenz zu erhalten.



- Wählen Sie die feine, 3 mm Lochscheibe (15) für Lebensmittel, welche zu einer besonders feinen Beschaffenheit verarbeitet werden sollen. Hierfür sollten Sie die Zutaten mehrmals durch den Fleischwolf arbeiten. Beginnen Sie mit der groben Lochscheibe (13) und verwenden Sie beim zweiten Durchgang die feine Lochscheibe (15). Dadurch bekommen die Zutaten die gewünschte feine Beschaffenheit. Dies eignet sich besonders gut für Fleischtaschen (Kebbe).



A

Hinweis: Zwei beliebige Lochscheiben können in der Lochscheibenaufbewahrung (10), welche sich auf der Hinterseite des Gehäuses befindet, aufbewahrt werden (siehe Abbildung A). Die dritte Lochscheibe kann direkt im Fleischwolf-Aufsatz (2) verbleiben. Um die Abdeckung zu entfernen, drücken Sie auf den unteren Teil der Abdeckung und nehmen Sie sie ab. Setzen Sie die Abdeckung wieder ein, indem Sie sie in der Mitte der Halterung platzieren und mit leichtem Druck schließen.

6 | INBETRIEBNAHME

Inbetriebnahme

- Entfernen Sie alle Verpackungsteile vom Zubehör.
 - Reinigen Sie vor der Verwendung das Gerät wie im Kapitel „Reinigung und Pflege“ beschrieben.
 - Stellen Sie das Gerät auf eine feuchtigkeitsbeständige, feste und ebene Unterlage. Achten Sie zudem darauf, dass die Unterlage sauber und trocken ist.
- Wichtig!** Die Lüftungsöffnungen an der Unterseite des Gerätes dürfen nicht verdeckt werden.



B

- Setzen Sie die Förderschnecke (9) mit dem Zahnrad nach Innen in die untere Öffnung des Fleischwolf-Aufsatzes (2) ein (siehe Abbildung B).
- Setzen Sie nun die gewünschten Aufsätze ein, wie in den folgenden Kapiteln beschrieben.



C

- Danach setzen Sie den Fleischwolf-Aufsatz (2) an die Frontaufnahme des Gerätes an (siehe Abbildung C).
- Hinweis:** Für eine einfachere Montage bauen Sie zuerst die gewünschten Aufsätze in den Fleischwolf-Aufsatz (2) bevor es in die Frontaufnahme gesetzt wird. Sollten Sie die gewünschten Aufsätze montieren, wenn sich der Fleischwolf-Aufsatz (2) bereits in der Frontaufnahme des Gerätes befindet, wird die Förderschnecke (9) die Aufsätze etwas nach vorne schieben. Grund hierfür ist der eingebaute Sicherheitsmechanismus. Solange der Schraubring (6) nicht richtig montiert ist, drückt es die Förderschnecke (9) nach vorne. Somit können keine Verletzungen oder Quetschungen während dem Betrieb passieren!

Zusammenbau Fleischwolf

- Stecken Sie zuerst den Vorschneider (16) auf die Förderschnecke (9). Die Vertiefung (Abbildung D) zeigt in Richtung Förderschnecke (9):



D

Seite mit Vertiefung



E

Seite ohne Vertiefung



F

- Die Aussparung am Vorschneider (16) muss auf der passenden Rille im Gehäuse sitzen, (siehe Abbildung F).
- Stecken Sie danach das Kreuzmesser (17) auf den Vorschneider (16). Die Vertiefung (Abbildung G) zeigt in Richtung Vorschneider (16).
- Vorsicht!** Das Kreuzmesser (17) ist sehr scharf. Es besteht Verletzungsgefahr beim Hantieren!



G

Seite mit Vertiefung



H

Seite ohne Vertiefung



I

- Setzen Sie die gewünschte Lochscheibe (13, 14, 15) auf das Kreuzmesser (17).
- Hinweis:** Die Aussparung an der Lochscheibe muss auf der passenden Rille im Gehäuse sitzen (siehe Abbildung I).

- Schrauben Sie zum Verschließen den Schraubring (6) am Gehäuse auf. Verriegeln Sie den Schraubring (6) durch eine Drehung im Uhrzeigersinn. **Vorsicht!** Schraubring (6) nicht überdrehen bzw. zu fest anziehen! **Vorsicht!** Der Schraubring (6) darf nie fest angezogen sein: Dies könnte einen raschen Verschleiß des Messers und der Lochscheibe verursachen.
- Setzen Sie die Einfüllschale (4) auf den Fleischwolf-Aufsatz (2).

Zusammenbau Wurst-Aufsatz

Verwendung: Zum Befüllen von Kunst- und Naturdarm mit Wurstmasse.

Hinweis: Es werden die Teile des Fleischwolf-Aufsatzes (2) ohne Lochscheibe (13, 14, 15) und ohne Kreuzmesser (17) benötigt.

- Setzen Sie die Trennscheibe (18) auf den Vorschneider (16).
Hinweis: Die Aussparung an der Trennscheibe (18) muss auf der passenden Rille im Gehäuse sitzen.
- Setzen Sie auf die Trennscheibe den großen Wurst-Aufsatz (19) oder den schmalen Wurst-Aufsatz (20) auf.
- Schrauben Sie zum Verschließen den Schraubring (6) am Gehäuse auf.
Verriegeln Sie den Schraubring (6) durch eine Drehung im Uhrzeigersinn. Vorsicht! Schraubring (6) nicht überdrehen bzw. zu fest anziehen!
- Setzen Sie die Einfüllschale (4) auf den Fleischwolf-Aufsatz (2).

Zusammenbau Kebbe-Aufsatz

Verwendung: zum Formen von Teigrohren mit Fleischmasse.

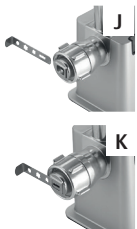
Hinweis: Es werden die Teile des Fleischwolf-Aufsatzes (4) ohne Lochscheibe (13, 14, 15) und ohne Kreuzmesser (17) benötigt.

- Setzen Sie den Kebbe-Aufsatz (21) auf den Vorschneider (16).
Hinweis: Die Aussparung an der Trennscheibe (18) muss auf der passenden Rille im Gehäuse sitzen.
- Schrauben Sie zum Verschließen den Schraubring (6) am Gehäuse auf.
Verriegeln Sie den Schraubring (6) durch eine Drehung im Uhrzeigersinn.
Vorsicht! Schraubring (6) nicht überdrehen bzw. zu fest anziehen!
- Setzen Sie die Einfüllschale (4) auf den Fleischwolf-Aufsatz (2).

Zusammenbau Spritzgebäck-Aufsatz

Hinweis: Es werden die Teile des Fleischwolf-Aufsatzes (2) ohne Lochscheibe (13, 14, 15) und ohne Kreuzmesser (17) benötigt.

- Stecken Sie die Trennscheibe für den Spritzgebäck-Aufsatz (24) auf den Vorschneider (16).
- Setzen Sie den Spritzgebäck-Aufsatz (23) auf.
- Schrauben Sie zum Verschließen die den Schraubring (6) am Gehäuse auf.
- Führen Sie nun das Formblech des Spritzgebäck-Aufsatz durch die dafür vorgesehenen Öffnung, siehe Abbildung J.



- Wählen Sie die gewünschte Form des Teiges aus, indem Sie das Formblech verschieben, siehe Abbildung K.
- Setzen Sie die Einfüllschale (4) auf den Fleischwolf-Aufsatz (2).

Verwendung Fleischwolf

Fleisch zerkleinern und mischen mit dem Fleischwolf

Bauen Sie den Fleischwolf zusammen, wie unter dem Punkt „Zusammenbau Fleischwolf“ beschrieben.

Weiteres Vorgehen:

- Schneiden Sie das Fleisch bzw. das jeweilige Lebensmittel in ca. 10 cm lange und 2 cm dicke Streifen, damit diese in die Einfüllöffnung passen und von der Förderschnecke (9) optimal verarbeitet werden können.
Hinweis: Entfernen Sie Knochen, Sehnen, Knorpel, etc. bevor Sie das Fleisch verarbeiten. Legen Sie die Lebensmittel in die Einfüllschale (siehe auch „Mit den folgenden Tipps möchten wir Ihnen helfen, Ihren neuen Fleischwolf bestmöglich zu verwenden und optimale Ergebnisse zu erzielen“).
- Stellen Sie einen geeigneten Behälter unter den Auslass des Fleischwolfes, um das Hackfleisch aufzufangen.
- Stecken Sie erst jetzt den Netzstecker in die Steckdose.
- Legen Sie die zu verarbeiteten Zutaten in die Einfüllschale (4).
- Drehen Sie den Drehknopf auf „I“.
- Wählen Sie die gewünschte Geschwindigkeitsstufe über das Display (5) aus, indem Sie die Touch-Taste zur Geschwindigkeitseinstellung (e) drücken --> . Siehe Kapitel „Bedienung des Bedienfelds“.
Vorsicht! Der Fleischwolf darf nie im Leerlauf, d. h. ohne Fleisch im Gerät betrieben werden! Dieses führt zu einer Überhitzung der Lochscheibe und des Messers und fördert somit den Verschleiß dieser Teile!
- Verwenden Sie zum Nachschieben der Lebensmittel ausschließlich den Stopfer (8).
Hinweis: Drücken Sie die Lebensmittel nur mit leichtem Druck nach unten in die Einfüllöffnung.
- **Hinweis:** Bei der Zubereitung von Tatar können Sie den Durchgang mit der mittleren Lochscheibe ein zweites Mal wiederholen, um eine optimale Konsistenz zu erhalten.
- Nach Gebrauch, schalten Sie den Drehknopf auf „0“.

Herstellung von Wurst mit dem Fleischwolf

Zerkleinern Sie die Fleischmasse zuerst wie unter „Fleisch zerkleinern und mischen mit dem Fleischwolf“ beschrieben.

Schrauben Sie den Schraubring (6) ab und entnehmen Sie die Lochscheibe (13, 14 oder 15) sowie das Kreuzmesser (17).

Vorsicht! Das Kreuzmesser (17) ist sehr scharf. Es besteht Verletzungsgefahr beim Hantieren! Bauen Sie den Wurst-Aufsatz (19 oder 20) zusammen, wie unter dem Punkt „Zusammenbau Wurst-Aufsatz“ beschrieben.

Hinweis: Für der Herstellung von Würsten benötigen Sie Naturdärme oder Kunstdärme, die Sie bei Metzgern und im Fachhandel erhalten.

Hinweis: Die Zutaten, insbesondere Fleisch, müssen immer gut gekühlt sein (ca. 4 °C).

Weiteres Vorgehen:

- Wurstmasse laut Rezept zubereiten.
- **Hinweis:** Weichen Sie den Wurst darm ca. 10 bis 15 Minuten in lauwarmes Wasser ein, damit er elastischer wird und sich besser auf den Wurst-Aufsatz (19, 20) führen lässt.
- Den Wurst darm über den Trichter vom Wurst-Aufsatz (19, 20) streifen und das Ende zusammenbinden, damit die Fleischmasse beim Befüllen nicht austreten kann.

- Stellen Sie einen geeigneten Behälter, wie beispielsweise ein befeuchtetes Backblech unter den Auslass des Fleischwolfes, um die Würste aufzufangen.
- Stecken Sie erst jetzt den Netzstecker in die Steckdose.
- Legen Sie die zu verarbeiteten Wurstmasse in die Einfüllschale (4).
- Drehen Sie den Drehknopf auf „I“.
- Wählen Sie die gewünschte Geschwindigkeitsstufe über das Display (5) aus, indem Sie die Touch-Taste zur Geschwindigkeitseinstellung (e) drücken --> . Siehe Kapitel „Bedienung des Bedienfelds“.
- **Hinweis:** Schalten Sie das Gerät kurz aus oder benutzen Sie die Soft Funktion , wenn die Wurstmasse zu schnell austritt.
- Verwenden Sie zum Nachschieben ausschließlich den Stopfer (8).
- **Hinweis:** Drücken Sie die Lebensmittel nur mit leichtem Druck nach unten in die Einfüllöffnung.
- Rollen Sie die Wurst schneckenförmig auf ein befeuchtetes Backblech / befeuchteten Behälter aus.
- Nach Gebrauch, schalten Sie den Drehknopf auf „0“.

Zubereitung von Fleischtaschen / Kebbe mit dem Fleischwolf

Zerkleinern Sie die Fleischmasse zuerst wie unter „Fleisch zerkleinern und mischen mit dem Fleischwolf“ beschrieben.

Hinweis: Für die Herstellung von Fleischtaschen sollten Sie am besten dreimal hintereinander die Fleischmasse mit dem Fleischwolf bearbeiten (zuerst mit der mittleren Lochscheibe (14) und dann zweimal mit der feinen Lochscheibe (15).

Schrauben Sie den Schraubring (6) ab und nehmen Sie die Lochscheibe (13, 14 oder 15) sowie das Kreuzmesser (17) heraus.

Vorsicht! Das Kreuzmesser (17) ist sehr scharf. Es besteht Verletzungsgefahr beim Hantieren! Bauen Sie den Kebbe-Aufsatz (21) zusammen, wie unter dem Punkt „Zusammenbau Kebbe-Aufsatz“ beschrieben.

Weiteres Vorgehen:

- Stellen Sie einen geeigneten Behälter, am besten einen größeren Teller, unter den Auslass des Fleischwolfes, um die Fleischtaschen aufzufangen.
- Stecken Sie erst jetzt den Netzstecker in die Steckdose.
- Legen Sie die zu verarbeiteten Wurstmasse in die Einfüllschale (4).
- Drehen Sie den Drehknopf auf „I“.
- Wählen Sie die gewünschte Geschwindigkeitsstufe über den Display (5) aus, indem Sie die Touch-Taste zur Geschwindigkeitseinstellung (e) drücken --> . Siehe Kapitel „Bedienung des Bedienfelds“.
- **Hinweis:** Schalten Sie das Gerät kurz aus oder benutzen Sie die Soft Funktion , wenn die Fleischmasse zu schnell austritt.
- Verwenden Sie zum Nachschieben ausschließlich den Stopfer (8).
- **Hinweis:** Drücken Sie die Lebensmittel nur mit leichtem Druck nach unten in die Einfüllöffnung.
- Schneiden Sie die Fleischtaschen in Stücke der gewünschten Länge.
- **Hinweis:** Frieren Sie die Fleischtaschen kurz an, damit sie besser befüllt werden können.
- Nach Gebrauch, schalten Sie den Drehknopf auf „0“.

Verwendung Spritzgebäck-Aufsatz

Bauen Sie den Spritzgebäck-Aufsatz (23) zusammen, wie unter dem Punkt „Zusammenbau Spritzgebäck-Aufsatz“ beschrieben.

Weiteres Vorgehen:

- Bereiten Sie den Spritzgebäckteig vor und legen Sie diesen in die Einfüllschale.
- Stellen Sie die gewünschte Ausformung am Spritzgebäck-Aufsatz ein.
- Stecken Sie erst jetzt den Netzstecker in die Steckdose.
- Drehen Sie den Drehknopf auf „I“.
- Wählen Sie die gewünschte Geschwindigkeitsstufe über das Display (5) aus, indem Sie die Touch-Taste zur Geschwindigkeitseinstellung (e) drücken --> . Siehe Kapitel „Bedienung des Bedienfelds“.
- Verwenden Sie zum Nachschieben ausschließlich den Stopfer (8).
- **Hinweis:** Drücken Sie die Lebensmittel nur mit leichtem Druck nach unten in die Einfüllöffnung.
- **Hinweis:** Schalten Sie das Gerät kurz aus oder benutzen Sie die Soft Funktion damit der Teig nicht zu schnell austritt.
- Verwenden Sie z. B. ein Küchenbrett, um den fertig geformten Teig aufzunehmen.
- Nach Gebrauch, schalten Sie den Drehknopf auf „0“.


Rezeptvorschlag:

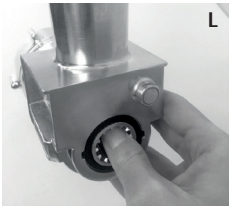
SCHOKO-STANGEN
ZUTATEN FÜR CA. 30-40 STÜCK

- 250 g weiche Butter
- 1 großzügige Prise Salz
- 250 g feiner Zucker
- 1 Ei (Größe M)
- 400 g Mehl
- 1 gestrichener TL Backpulver
- ca. 75 g Zartbitter-Kuvertüre
- ca. 75 g Vollmilch-Kuvertüre

Die Butter und Salz in eine Rührschüssel geben und mit der Küchenmaschine oder Handrührgerät mit Schneebesen hellcremig aufschlagen. Zucker nach und nach unterrühren und alles hellcremig rühren. Das Ei gründlich unterrühren. Mehl und Backpulver sieben. Alles kurz glatt verkneten. Den Teig in 2–3 Portionen teilen und in Folie bis zur weiteren Verwendung ca. 10 Minuten kühl stellen. Den Backofen auf 200 °C Ober-/Unterhitze vorheizen. 2–3 Backbleche mit Backpapier auslegen. Die Teigportionen nacheinander in den Spritzgebäckaufsatz geben und auf der **Soft-Geschwindigkeitsstufe** durchpressen. Dabei in etwa 6 - 7 cm lange, gleichmäßige Stücke teilen. Die Teigstreifen auf den Blechen verteilen. Nacheinander im heißen Backofen etwa 10 -12 Minuten goldbraun backen. Auf einem Kuchengitter auskühlen lassen. Die beiden Kuvertüren getrennt voneinander hacken und in Schüsseln über einem heißen Wasserbad schmelzen. Die Plätzchenstangen nach Belieben z. B. zur Hälfte in Kuvertüre tauchen oder mit der Kuvertüre in Streifen bespritzen. Auf einem Kuchengitter oder auf Backpapier fest werden lassen

7 | DAS GERÄT ZERLEGEN

- Nachdem Sie den Drehknopf auf „0“ gestellt haben, ziehen Sie den Netzstecker.
- Drücken Sie mit leichtem Druck die Netzleitung in die Einfuhr für den Netzschalter (11), damit das Gerät besser verstaut werden kann.
- Ziehen Sie den Stopfer (8) aus der Einfüllöffnung.
- Entnehmen Sie die Einfüllschale (4).
- Drücken Sie das Symbol Auswurf Fleisch-Aufsatz (k) , welches sich auf der Mitte des Drehknopfes (7) befindet, um den Fleischwolf-Aufsatz (2) vom Gehäuse zu lösen.
Hinweis: Wenn der Drehknopf (7) nicht auf „0“ zeigt, lässt sich der Fleischwolf-Aufsatz (2) aus Sicherheitsgründen nicht entnehmen.
- Demontieren Sie den zusammengesetzten Fleischwolf-Aufsatz (2) durch eine leichte Drehung entgegen dem Uhrzeigersinn.



Hinweis: Zur einfachen Entnahme der Lochscheiben (13, 14, 15) drücken Sie die Schnecke von hinten aus dem Fleischwolf-Aufsatz (2) heraus (siehe Abbildung L).

8 | REINIGUNG UND PFLEGE

Bitte verwenden Sie niemals scharfe und scheuernde Reinigungsmittel!

Wichtig! Stecken Sie niemals Ihre Finger bzw. Ihre Hand in die Einfüllöffnung oder Gegenstände in die Öffnungen der Lochscheiben (13, 14, 15), solange der Netzstecker nicht gezogen wurde.

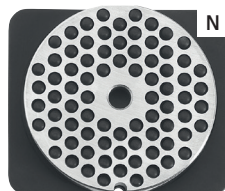
Lösen Sie den Schraubring (6) und bauen Sie das Zubehör auseinander. Spülen Sie alle Teile gründlich mit warmem Wasser aus.

Zur einfacheren und gründlicheren Reinigung der Lochscheiben (13, 14, 15) benutzen Sie die Reinigungshilfe für Lochscheiben (22).

Hinweis: Die Lochscheiben müssen passend auf die Reinigungshilfe platziert werden (siehe Abbildung M, N und O).



Reinigung kleine Lochscheibe
(13)

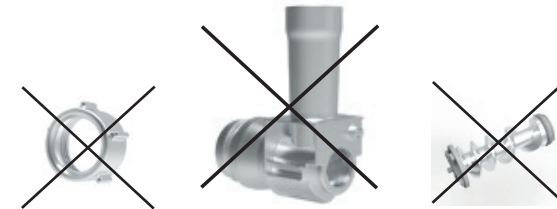
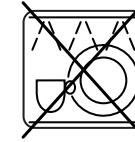


Reinigung mittlere Lochscheibe
(14)

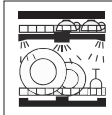



Reinigung große Lochscheibe
(15)

Wichtig! Reinigen Sie den Schraubring (6), den Fleischwolf-Aufsatz (2) und die Förderschnecke (9) niemals in der Spülmaschine! Spülmaschinenreiniger können zu Korrosion und Verfärbungen führen. Die betreffenden Teile sind zur Sicherheit mit folgendem Symbol gekennzeichnet:



Lassen Sie die Teile vollständig trocknen, bevor Sie diese wieder zusammen bauen.
Ölen Sie nach dem Trocknen die Lochscheiben (13, 14, 15), den Vorschneider (16), das Kreuzmesser (17) und die Förderschnecke (9) leicht mit Pflanzenöl zur Pflege ein.

TEILE REINIGEN	 spülmaschinen- geeignet	 unter laufendem Wasser abspülbar	 mit einem feuchten Tuch abwischen
Fleischwolfgehäuse (1)	—	—	✓
Fleischwolf-Aufsatz (2)	—	✓	✓
Einfüllschale (4)	✓	✓	✓
Display (5)	—	—	✓
Schraubring (6)	—	✓	✓
Drehknopf (7)	—	—	✓
Stopfer (8)	—	✓	✓
Förderschnecke (9)	—	✓	✓
Lochscheibenaufbewahrung (10)	—	—	✓
Deckel für Lochscheibenaufbewahrung (12)	—	—	✓
Lochscheiben (13, 14, 15)	✓	✓	✓
Vorschneider (16)	✓	✓	✓
Messerkreuz (17)	✓	✓	✓
Trennscheibe (18)	✓	✓	✓
Wurst-Aufsatz (19, 20)	✓	✓	✓
Kebbe-Aufsatz (21)	✓	✓	✓
Spritzgebäck-Aufsatz (23, 24)	✓	✓	✓
Reinigungshilfe für Lochscheiben (22)	✓	✓	✓

9 | HILFE BEI STÖRUNGEN

Wenn eines der in der Tabelle angeführten Probleme fortbesteht, wenden Sie sich an den WMF Kundendienst.

PROBLEM	MÖGLICHE URSACHE	LÖSUNG
Lebensmittel blockieren die Förderschnecke	Lebensmittel wurden mit zu viel Druck in den Einfüllstutzen nachgeschoben	Bitte kurz die Rücklauffaste (a) anwenden, damit sich die Blockierung löst und dann mit dem Zerkleinern fortfahren
Wiederholtes Blockieren der Förderschnecke	Lebensmittel wurden mit zu viel Druck in den Einfüllstutzen nachgeschoben	Das Gerät ausschalten und den Netzstecker aus der Steckdose ziehen. Den Fleischwolf-Aufsatz (2) und die Förderschnecke (9) entnehmen und die Blockierung entnehmen. Dann das Gerät wieder nach Vorschrift zusammenbauen und das Gerät wieder in Betrieb nehmen
Die Fleischmasse ist nicht fein genug	Lochscheibe ist zu groß und / oder die Zutaten wurden nicht oft genug verarbeitet	Verwenden Sie eine feinere Lochscheibe und/ oder verarbeiten Sie die Fleischmasse mehrmals hintereinander
Der Motor bleibt während des Betriebs stehen	Möglicherweise hat der Überlastungsschutz den Motor abgeschaltet	Schalten Sie das Gerät aus, indem Sie den Drehknopf (7) auf „0“ drehen. Ziehen Sie den Netzstecker aus der Steckdose und zerlegen und reinigen Sie das Gerät nach der Anleitung „Reinigung und Pflege“. Lassen Sie das Gerät für ca. 30 Minuten abkühlen
Die Förderschnecke wackelt während des Betriebs	Der Schraubring (6) hat sich gelockert	Schalten Sie das Gerät aus und schrauben Sie dann den Schraubring (6) im Uhrzeigersinn fest. Vorsicht! Schraubring (6) nicht überdrehen bzw. zu fest anziehen!
Der Motor schaltet automatisch für ca. 5 Sekunden in die Rückwärtsfunktion	Möglicherweise ist der Motor überlastet	Wenn dies drei Mal hintereinander passiert, dann stoppt der Motor und das Reinigungssymbol leuchtet auf. Ziehen Sie den Netzstecker aus der Steckdose und zerlegen und reinigen Sie das Gerät nach der Anleitung „Reinigung und Pflege“
Die Zutaten treten an der Seite des Schraubbrings (6) heraus	Der Schraubring (6) ist nicht richtig montiert. Er sitzt zu locker auf dem Fleischwolf-Aufsatz (2)	Schalten Sie das Gerät aus und schrauben Sie dann den Schraubring (6) im Uhrzeigersinn fest. Vorsicht! Schraubring (6) nicht überdrehen bzw. zu fest anziehen! Wenn sich das Problem dadurch nicht beseitigen lässt, dann zerlegen und reinigen Sie das Gerät nach der Anleitung „Reinigung und Pflege“

PROBLEM	MÖGLICHE URSACHE	LÖSUNG
Rascher Verschleiß des Messers und der Lochscheiben. Hinweis: Es kann zu normalen Abnutzungs- und Verschleißerscheinungen der Lochscheiben (13, 14, 15) und des Kreuzmessers (17) kommen	Der Schraubring (6) ist zu fest angezogen und / oder der Fleischwolf ist im Leerlauf betrieben worden	Der Schraubring (6) darf nie fest angezogen sein. Und der Fleischwolf darf nie im Leerlauf, d. h. ohne Fleisch im Gerät betrieben werden! Dieses führt zu einer Überhitzung der Lochscheibe und des Messers und fördert somit den Verschleiß dieser Teile! Pflegetipp: Ölen Sie nach dem Trocknen die Lochscheiben (13, 14, 15), den Vorschneider (16), das Kreuzmesser (17) und die Förderschnecke (9) leicht mit Pflanzenöl zur Pflege ein



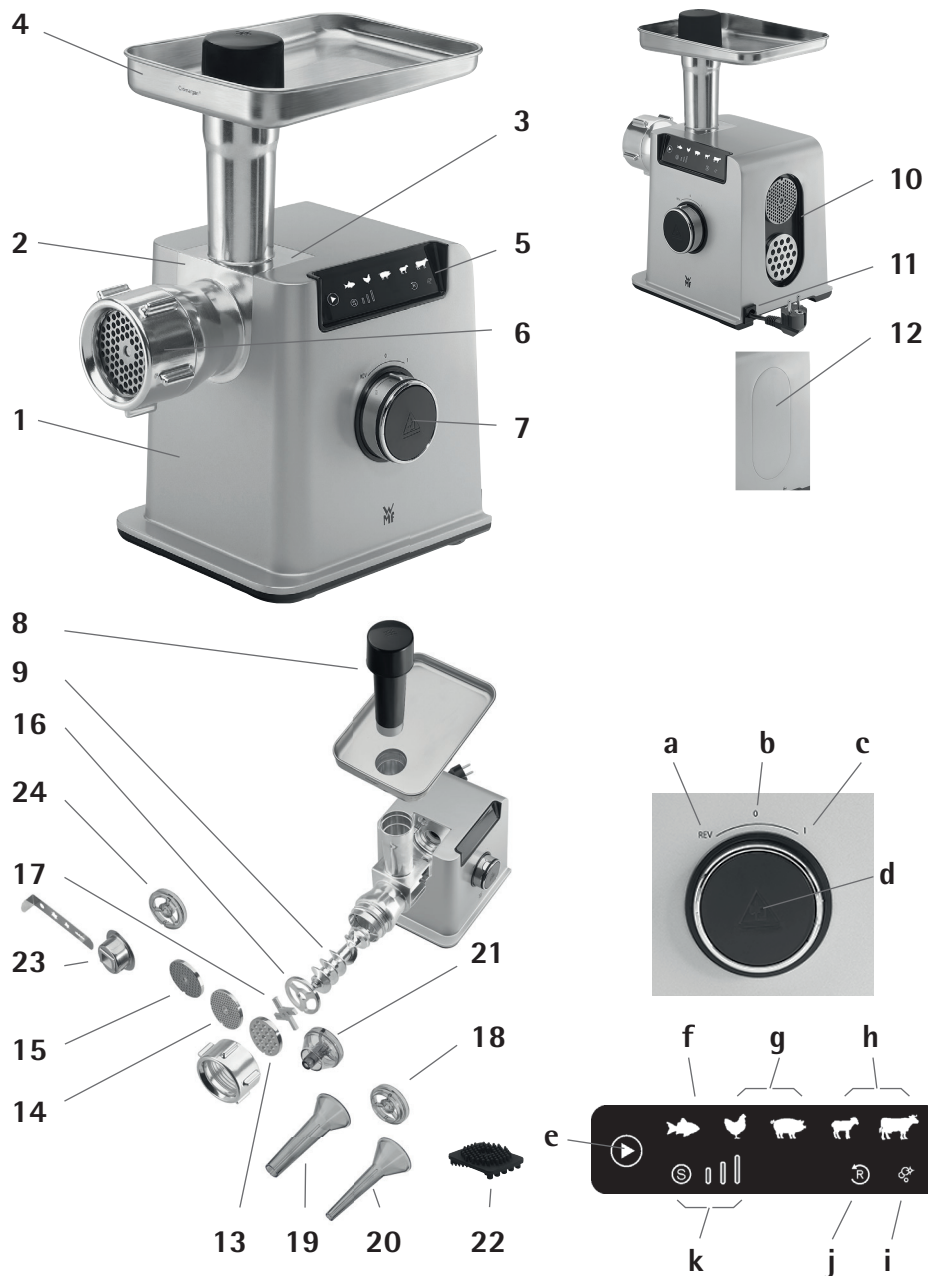
Das Gerät entspricht den Europäischen Richtlinien 2014/35/EU, 2014/30/EU und 2009/125/EU.

Dieses Produkt darf am Ende seiner Lebensdauer nicht über den normalen Haushaltsabfall entsorgt werden, sondern muss an einem Sammelpunkt für das Recycling von elektrischen und elektronischen Geräten abgegeben werden. Die Werkstoffe sind gemäß ihrer Kennzeichnung wiederverwertbar. Mit der Wiederverwendung, der stofflichen Verwertung oder anderen Formen der Verwertung von Altgeräten leisten Sie einen wichtigen Beitrag zum Schutze unserer Umwelt.

Bitte erfragen Sie bei der Gemeindeverwaltung die zuständige Entsorgungsstelle. Die Löschung von eventuell vorhandenen personenbezogener Daten auf den zu entsorgenden Altgeräten muss vom Endnutzer eigenverantwortlich vorgenommen werden.

Änderungen vorbehalten.

Instrukcje obsługi Meat Mincer



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00-189 Warszawa

WMF

PL

Our tips below will help you get the best possible use out of your mincer and achieve optimum results:

- To prepare minced meat for special recipes, you can add ingredients, such as pre-sautéed onions, spices and herbs, before you process the pieces of meat. This allows all the ingredients to be mixed together even better. Grind hard spices like pepper finely in advance.
- The mincer cannot process hard, solid or fibrous food components (e.g. bones, nuts, ginger root, hard kernels, thick tendons and cartilage).
- Do not process food that has been stored for too long or is spoiled. Always prepare all food just before eating or just before cooking, so it is as fresh as possible.

1 | STRUCTURE OF THE APPLIANCE

1. Mincer casing
2. Mincer attachment
3. Drive
4. Filling bowl
5. Display
6. Threaded ring
7. Control knob
 - a. Reverse
 - b. 0 (Off)
 - c. I (On)
 - d. Eject button
8. Stopper
9. Feeding screw
10. Grate storage
11. Inlet for the mains switch
12. Cover for grate storage
13. Coarse grate 7 mm
14. Medium grate 4 mm
15. Fine grate 3 mm
16. Roll blade
17. Cross blade

ACCESSORIES

Accessories for filling sausages:

18. Cutting disc
19. Large sausage attachment
20. Narrow sausage attachment

Accessory for making meat pies (kibbeh):

21. Kibbeh attachment (plastic finger including cone)

Cleaning accessory

22. Cleaning aid for grates

Accessory for making shortbread:

23. Shortbread biscuit attachment (2 parts: shortbread biscuit attachment and moulded tray)
24. Cutting disc for shortbread

Overview of symbols on display

- e. Touch button for speed adjustment
- f. Speed setting 1 symbol: fish
- g. Speed setting 2 symbol: poultry and pork
- h. Speed setting 3 symbol: lamb and beef
- i. Cleaning symbol
- j. Reverse symbol
- k. Display of the four different speed settings (soft, 1, 2 and 3)

2 | TECHNICAL DATA AND INFORMATION

TECHNICAL DATA

Rated voltage: 220–240 V ~ 50–60 Hz

Power consumption: 350 Watts (max. locked motor power 2200 Watts)

Protection class: 1

INFORMATION BEFORE USE

The appliance may be used only for the intended purpose and in accordance with this instruction manual. No claims of any kind may be made for damage resulting from improper use. You are therefore advised to read the instruction manual carefully before use. It contains instructions for using, cleaning and looking after the appliance. We accept no liability for any damage resulting from non-observance.

Keep this instruction manual in a safe place and pass it on to any subsequent user together with the appliance. Please also note the warranty information, which is enclosed separately. The safety precautions must be observed during use.

INFORMATION BEFORE USING FOR THE FIRST TIME

- Take the appliance and all accessories out of the box carefully and make sure that all components and accessories are complete and undamaged.
- Ensure that all packaging material is removed before use and there is no packaging left.
- Clean the appliance, components and accessories before the first use and after any long storage, as described in the "Cleaning and care" section.

3 | IMPORTANT SAFETY INFORMATION

- Keep the appliance and its cord out of reach of children.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- 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 in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- **For non-EU markets:** 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.
- **For non-EU markets:** Children should be supervised to ensure that they do not play with the appliance.
- Always use the appliance in accordance with these instructions.

- Improper use may result in electric shocks or other hazards.
- Improper use may cause injury. After use, clean all parts that come into contact with food, as described in the section on "Cleaning and care".
- If the appliance's power cord is damaged, it must be replaced by the manufacturer, its after-sales service or a similarly qualified person if hazards are to be avoided.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments
- The appliance is not intended for purely commercial use.
- **Caution!** Use the mincer to mince meat, fish and vegetables. Do not use it to mince hard and solid food (such as bones, nuts or frozen food). Do not use it to mince fibrous or very watery foods (such as ginger or certain types of fruit that have a high water content). The juice could get into the motor casing. Cut hard vegetables such as carrots into small pieces before processing.
- Using the shortbread biscuit attachment on the mincer, you can mould the shortbread dough into different shapes.
- **Caution!** While the motor is running, keep your face away from the filler neck. There is a risk of injury if bone remains or the remains of any other hard ingredients have been overlooked during preparation. Bone splinters and other hard objects could be catapulted out of the filler neck.
- **Note:** To transport the appliance, hold the mincer with both hands on the mincer casing (1). Do not hold it by the filling bowl (4) or the mincer attachment (2).
- **Caution!** The threaded ring (6) must never be tightened: This could cause rapid wear of the knife and the grate.
- **Caution!** Never reach with your fingers into the filler neck of the mincer attachment (2) or from the front into the screw casing or the drive (3). Risk of injury!
- **Note:** To avoid blockages or clogging, do not press the stopper (8) too hard into the filler neck.
- **Caution!** Never use sharp-edged or hard objects (e.g. knife, fork or spoon) when working with the mincer! Only use the stopper supplied for this (8).
- **Caution!** Never reach into the drive opening (3) when the appliance is connected to the power supply or while the mains plug is inserted in the socket.
- **Caution!** The cross blade (17) is very sharp. There is a risk of injury when handling it!
- **Caution!** Never clean the aluminium parts (mincer attachment (2), threaded ring (6) and feeding screw (9)) in the dishwasher. The parts turn black in the dishwasher. Follow the instructions in the "Cleaning and care" section.

- Switch the appliance off and always disconnect it from the mains supply before changing accessories or getting close to parts that move during use.
- The appliance must always be disconnected from the mains supply when not in use and before assembly, disassembly or cleaning.
- After using the appliance and accessories, clean all surfaces/parts that have come into contact with food. Follow the instructions in the "Cleaning and care" section.
- Do not reach into the attachment while it is in operation.
Make sure that hair, loose clothing and cloths, for example, or other foreign objects (such as cooking utensils, bones and vegetable stalks) do not get into the filling bowl .
- Only connect the appliance to earthed wall sockets that have been installed in accordance with the regulations. The power cable and plug must be dry.
- Do not pull or clamp the connection cable over sharp edges. Do not leave it dangling. Protect it from heat, oil and water.
- The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- Never pull the mains plug out of the socket by the power cord or with wet hands.
- Do not carry the appliance by the cable.
- Do not place the appliance on hot surfaces such as hotplates or near open gas flames because this could melt the casing.
- Only set the appliance up on smooth, dry, heat-resistant surfaces that are dust-free.
- Do not place the appliance on water-sensitive surfaces. Splashes of water may damage such surfaces.
- Do not use or store the appliance outside, in damp rooms or within reach of children.
- The appliance must be supervised when in use.
- When the appliance is not being used, pull the mains plug out of the socket.
- Never put the appliance and mains plug in a dishwasher or clean with water. Follow the cleaning instructions in the "Cleaning and care" section.
- Do not tamper with the safety systems, apart from in line with the maintenance and cleaning instructions provided.
- Only use WMF original spare parts.
- No liability shall be accepted for any damage resulting from misuse, incorrect operation or improper repairs. Warranty claims shall likewise be excluded in such cases.

4 | OPERATION

Operating the control knob (7)

- 0:** If the control knob is set to "0", the motor is not in operation.
- I:** If the control knob is set to "I", the motor can be started in forward mode by activating the touch button (e). You can release the control knob (7) during operation.
- REV:** The reverse button is used to release blockages when food gets stuck in the feeding screw (9) or if the appliance is blocked. In this case, you must keep the control knob (7) turned.



By pressing the eject button, the mincer attachment (2) is released from the mincer casing (1).

Operating the display (5)



Touch button for speed adjustment (e): Touch button for changing the speed setting



Display of the four different speed settings (soft, 1, 2 and 3) (k): Shows the current speed setting from "S" (slow) to "III" (fast).

The four different speed settings allow a specific speed to be selected for each type of meat.



Soft Function: For preparing biscuits using the shortbread biscuit attachment (23) and for easily creating sausages








1st speed setting: For preparing fish



2nd speed setting: For preparing pork and poultry



3rd speed setting: For preparing beef and lamb

Note: Symbols      (f, g and h) provide additional information to indicate which type of food each speed setting is typically suitable for.

Notes on the display (5)



Reverse symbol (j): Indicates that reverse mode is switched on



Cleaning symbol (i): Indicates when the mincer insert and screw are clogged and need to be cleaned

5 | USING THE GRATE

The three grates (13, 14, 15) are used for mincing meat, fish and vegetables. Depending on the properties of the food, you can choose one of the grates:

Note: The knife cuts the food. The grates determine the consistency of the cut food.

Note: Normal wear and tear may occur on the grates (13, 14, 15) and the cross blade (17).



- Select the coarse 7 mm grate (13) for solid food and for preparing coarse sausages.



- Select the medium 4 mm grate (14) for soft foods. **Note:** When preparing tartar, you can repeat the mincing process a second time with the medium grate to obtain the ideal consistency.



- Select the fine 3 mm grate (15) for food that needs to be processed to a particularly fine texture. To do this, you should pass the ingredients through the mincer several times. Start with the coarse grate (13) and then use the fine grate (15) for the second time. This gives the ingredients the desired fine consistency. This is suitable in particular for meat pies (kibbeh).



Note: Any two grates can be stored in the grate storage (10), which is located on the rear side of the casing (see figure A). The third grate can remain directly in the mincer attachment (2). To remove the cover, press the lower part of the cover and remove it. Re-insert the cover by placing it in the center of the holder and closing it with light pressure.

6 | USING THE APPLIANCE FOR THE FIRST TIME

Using the appliance for the first time

- Remove all packaging from the accessories.
- Before using the appliance for the first time, clean it as described in the "Cleaning and care" section.
- Place the appliance on a moisture-resistant, firm and level surface. Also make sure the surface is clean and dry.

Important! The ventilation openings on the underside of the appliance must not be covered.



- Insert the feeding screw (9) into the lower opening of the mincer attachment (2) with the gear wheel facing inwards – see figure B.
- Now position the desired attachments as described in the following sections.



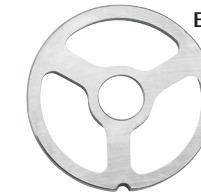
- Attach the mincer attachment (2) to the front attachment hub on the appliance (see figure C).
- **Note:** For easier assembly, first install the desired attachments in the mincer attachment (2) before placing it in the front housing. If you mount the desired attachments when the mincer attachment (2) is already in the front housing of the appliance, the feeding screw (9) will push the attachments slightly forward. The reason for this is the built-in safety mechanism. As long as the threaded ring (6) is not properly fitted, it will push the feeding screw (9) forward. Thus, no injuries or squeezing can happen during operation!

Assembling the mincer

- First place the roll blade (16) on the feeding screw (9). The recess (figure D) points in the direction of the feeding screw (9):



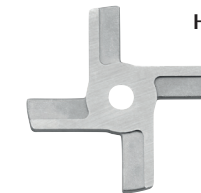
Side with recess



Side without recess



Side with recess



Side without recess



- The recess on the roll blade (16) must sit in the designated notch in the casing (see figure F).
- Then place the cross blade (17) on the roll blade (16). The recess (figure G) points in the direction of the roll blade (16).
- **Caution!** The cross blade (17) is very sharp. There is a risk of injury when handling it!
- Place the desired grate (13, 14 or 15) on the cross blade (17).
- **Note:** The recess on the grate must sit in the designated notch in the casing (see figure I).
- To lock it in place, tighten the threaded ring (6) on the casing. Lock the threaded ring (6) by turning it clockwise.
- **Caution!** Do not overturn or overtighten the threaded ring (6)!
- **Caution!** The threaded ring (6) must never be tightened: This could cause rapid wear of the cross blade and the grates.
- Place the filling bowl (4) on the mincer attachment (2).

Assembling the sausage attachment

Use: For filling artificial and natural casings with sausage meat.

Note: The parts of the mincer attachment (2) without grate (13, 14, 15) and without cross blade (17) are required.

- Place the cutting disc (18) on the roll blade (16).
Note: The recess on the cutting disc (18) must sit in the designated notch on the casing.
- Place the large sausage attachment (19) or the narrow sausage attachment (20) on the cutting disc.
- To lock it in place, tighten the threaded ring (6) on the casing.
Lock the threaded ring (6) by turning it clockwise.
Caution! Do not overturn or overtighten the threaded ring (6)!
- Place the filling bowl (4) on the mincer attachment (2).

Kibbeh attachment assembly

Use: For forming dough tubes with meat filling.

Note: The parts of the mincer attachment (4) without grate (13, 14, 15) and without cross blade (17) are required.

- Place the kibbeh attachment (21) on the mincer attachment (16).
Note: The recess on the cutting disc (18) must sit in the designated notch on the casing.
- To lock it in place, tighten the threaded ring (6) on the casing.
Lock the threaded ring (6) by turning it clockwise. **Caution!** Do not overturn or overtighten the threaded ring (6)!
- Place the filling bowl (4) on the mincer attachment (2).

Assembling the shortbread biscuit attachment

Note: The parts of the mincer attachment (2) without grate (13, 14, 15) and without cross blade (17) are required.

- First place the cutting disc for shortbread (24) on the roll blade (16).
- Attach the shortbread biscuit attachment (23).
- To lock it in place, tighten the threaded ring (6) on the casing.
- Now insert the moulded tray from the shortbread biscuit attachment through the opening provided: see figure J.



- Select the desired shape of the dough by moving the moulded tray; see figure K.




- Place the filling bowl (4) on the mincer attachment (2).

Using the mincer

Mincing and mixing meat with the mincer

Assemble the mincer as described in the section "Assembling the mincer".

Next steps:

- Cut the meat or the respective food into strips measuring approx. 10 cm long and 2 cm thick so that they fit into the filling opening and can be optimally processed by the feeding screw.
Note: Remove any bones, tendons or cartilage etc. before mincing the meat.
Place the food in the filling bowl (see also "Our tips below will help you get the best possible use out of your mincer and achieve optimum results").
- Place a suitable container below the mincer outlet to catch the minced meat.
- Now insert the mains plug into the socket.
- Add the processed ingredients to the filling bowl (4).
- Turn the control knob to "I".
- Select the desired speed setting via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
Caution! The mincer must never be operated in empty mode, i.e. without meat in the unit!
This leads to overheating of the grate and the cross blade and thus promotes wear of these parts!
- Only use the stopper (8) for replenishing food.
Note: Do not apply excessive force to push the food down.
- Note:** When preparing tartar, you can repeat the mincing process a second time with the medium grate to obtain the ideal consistency.
- After use, set the control knob to "0".

Using the mincer to make sausages

First mince the meat as described under "Mincing and mixing meat with the mincer".

Unscrew the threaded ring (6) and remove the grate (13, 14 or 15) and the cross blade (17).

Caution! The cross blade (17) is very sharp. There is a risk of injury when handling it!

Assemble the sausage attachment (19 or 20) as described under "Assembling the sausage attachment".

Note: To make sausages you will need natural or artificial casings, which you can obtain from butchers and specialist shops.

Note: The ingredients, especially meat, must always be kept well chilled (approx. 4°C).

Next steps:

- Prepare the sausage mixture according to the recipe.
- Note:** Soak the sausage casing in lukewarm water for approx. 10 to 15 minutes to make it more elastic and to make it easier to guide it onto the sausage attachment (19, 20).
- Slide the sausage casing over the funnel of the sausage attachment (19, 20) and tie the end together so that the meat mass cannot escape during filling.
- Place a suitable container, such as a moistened baking tray below the mincer outlet to catch the minced meat.
- Now insert the mains plug into the socket.
- Add the processed sausage mass to the filling bowl (4).
- Turn the control knob to "I".

- Select the desired speed setting via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
- **Note:** Switch off the appliance briefly or use the soft function (S), if the sausage mass comes out too quickly.
- Only use the stopper (8) for replenishing.
Note: Do not apply excessive force to push the food down.
- Roll out the sausage in a spiral shape onto a moistened baking tray/into a moistened container.
- After use, set the control knob to "0".

Preparing meat pies/kibbeh with the mincer

First mince the meat as described under "Mincing and mixing meat with the mincer". Note: To make meat pies, it is best to mince the meat three times in succession (first with the medium grate (14) and then twice with the fine grate (15)).

Unscrew the threaded ring (6) and remove the grate (13, 14 or 15) and the cross blade (17).

Caution! The cross blade (17) is very sharp. There is a risk of injury when handling it!

Assemble the kibbeh attachment (21) as described under "Assembling the kibbeh attachment".

Next steps:

- Place a suitable container (ideally a large plate) below the mincer outlet to catch the sausages.
- Now insert the mains plug into the socket.
- Add the processed sausage mass to the filling bowl (4).
- Turn the control knob to "1".
- Select the desired speed level via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
Note: Switch off the appliance briefly or use the soft function (S), if the meat mass comes out too quickly.
- Only use the stopper (8) for replenishing.
Note: Do not apply excessive force to push the food down.
- Cut the meat into pieces of the desired length.
- **Note:** Freeze the meat briefly so that the meat pies can be filled more easily.
- After use, turn the control knob to "0".

Using the shortbread biscuit attachment

Assemble the shortbread biscuit attachment (23) as described under "Assembling the shortbread biscuit attachment".

Next steps:

- Prepare the shortbread dough and place it in the filling bowl .
- Select the required shape on the shortbread biscuit attachment.
- Now insert the mains plug into the socket.
- Turn the control knob to "1".
- Select the desired speed setting via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
- Only use the stopper (8) for replenishing.
Note: Do not apply excessive force to push the food down.
Note: Switch off the appliance briefly or use the soft function (S) so that the meat mass does not come out too quickly.
- Use a chopping board, for example, to catch the shaped dough.
- After use, turn the control knob to "0".


Recipe

Chocolate Sticks
Ingredients for 30-40 pieces

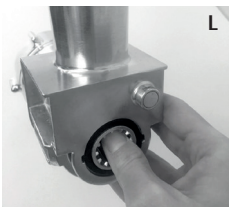
- 250 g soft butter
- 1 generous pinch of salt
- 250 g fine sugar
- 1 egg (size M)
- 400 g flour
- 1 level tsp. baking powder
- Approx. 75 g dark chocolate couverture
- Approx. 75 g milk chocolate couverture

Place the butter and salt in a mixing bowl and whip until a pale cream colour using a food processor or hand mixer with whisk. Gradually stir in the sugar and stir everything until pale cream. Thoroughly stir in the egg. Sift the flour and baking powder. Knead everything briefly until smooth. Divide the dough into 2 to 3 portions and place in foil in a cool place for about 10 minutes until needed again. Preheat the oven to 200°C top/bottom heat. Line 2 to 3 baking sheets with baking parchment. Insert the dough portions one after another into the biscuit attachment and press them through on the **soft speed setting**. Divide the mixture into even pieces about 6 -7 cm long. Place the strips of dough on the trays. Bake the trays one after another in the hot oven for around 10 -12 minutes until golden brown. Leave to cool on a cake rack. Break up the two chocolate couvertures separately and melt them in bowls over a hot bain-marie. Dip half of each biscuit stick into the couverture or pipe the couverture into stripes. Allow to set on a cake rack or on baking parchment.

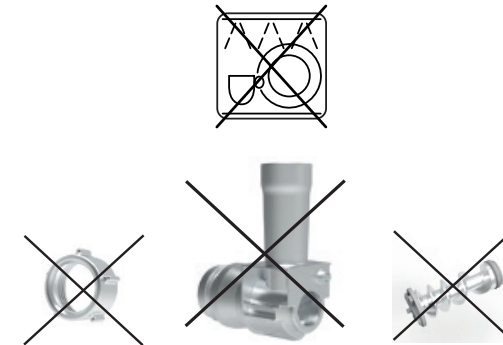
7 | DISASSEMBLING THE APPLIANCE

- After you have turned the control knob to "0", pull out the mains plug.
- Gently press the mains plug cable into the inlet for the mains switch (11) so that the appliance can be stowed away more easily.
- Pull the stopper (8) out of the filling opening.
- Remove the filling bowl (4).
- Press the meat attachment ejection symbol (k)  which is located in the centre of the control knob (7), to release the mincer attachment (2) from the casing.
Note: If the control knob (7) does not point to "0", the mincer attachment (2) cannot be removed for safety reasons.
- Remove the assembled mincer attachment (2) by turning it slightly anticlockwise.

Important! Never clean the threaded ring (6), the mincer attachment (2) or the feeding screw (9) in a dishwasher! Dishwasher detergents can cause corrosion and discolouration. The parts concerned are marked with the following symbol for safety purposes:



Note: For easy removal of the grates (13, 14, 15), push the feeding screw out of the mincer attachment (2) from behind (see figure L).



8 | CLEANING AND CARE

Never use abrasive or harsh cleaning agents!

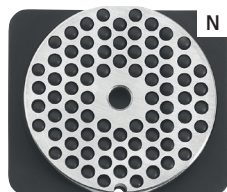
Important! Never insert your fingers or your hand into the filling opening or insert objects into the openings of the grates (13, 14, 15) as long as the mains plug has not been pulled out. Loosen the threaded ring (6) and disassemble the attachment. Rinse all parts thoroughly in warm water.

For easier and more thorough cleaning of the grates (13, 14, 15) use the cleaning aid for grates (22).

Note: The grates must be positioned appropriately on the cleaning aid (see figures M, N and O).



Cleaning the small grates (13)



Cleaning the medium grates (14)



Cleaning the coarse grates (15)

Allow the parts to dry completely before reassembling them.

After drying, lightly oil the grates (13, 14, 15), the roll blade (16), the cross blade (17) and the feeding screw (9) with vegetable oil.

CLEANING THE PARTS	 dishwasher safe	 rinse under running water	 wipe with a damp cloth
Mincer casing (1)	—	—	✓
Mincer attachment (2)	—	✓	✓
Filling bowl (4)	✓	✓	✓
Display (5)	—	—	✓
Threaded ring (6)	—	✓	✓
Control knob (7)	—	—	✓
Stopper (8)	—	✓	✓
Feeding screw (9)	—	✓	✓
Grates storage (10)	—	—	✓
Cover for grates storage (12)	—	—	✓
Grates (13, 14, 15)	✓	✓	✓
Roll blade (16)	✓	✓	✓
Cross blade (17)	✓	✓	✓
Cutting disc (18)	✓	✓	✓
Sausage attachment (19, 20)	✓	✓	✓
Kibbeh attachment (21)	✓	✓	✓
Shortbread biscuit attachment (23,24)	✓	✓	✓
Cleaning aid for grates (22)	✓	✓	✓

9 | TROUBLESHOOTING

If any of the problems listed in the table persist, contact WMF Customer Service.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Food gets stuck in the feeding screw	Food was pushed into the filler neck with too much pressure	Briefly press the reverse button (a) to release the blockage and then continue with the mincing process
The feeding screw is blocked repeatedly	Food was pushed into the filler neck with too much pressure	Switch off the appliance and pull the mains plug out of the socket. Remove the mincer attachment (2) and the feeding screw (9) and remove the blockage. Then reassemble the appliance according to the instructions and restart it.
The meat mass is not fine enough	The grate is too big and/or the ingredients have not been minced a sufficient number of times	Use a finer grate and/or mince the meat mass several times in a row
The motor stops during operation	The overload protection has possibly switched off the motor	Switch the appliance off by turning the control knob (7) to "0". Pull the mains plug out of the socket, disassemble and clean the appliance according to the "Cleaning and care" instructions. Let the appliance cool down for approx. 30 minutes
The feeding screw wobbles during operation	The threaded ring (6) has come loose	Switch off the appliance and then screw the threaded ring (6) clockwise. Caution! Do not overturn or overtighten the threaded ring (6)!
The motor automatically switches to the reverse function for about 5 seconds	Possibly the motor is overloaded	If this happens three times in a row, the motor stops and the cleaning symbol lights up. Disconnect the power plug from the socket. Disassemble and clean the appliance according to the "Cleaning and care" instructions
The ingredients are leaking out on the side of the threaded ring (6)	The threaded ring (6) is not fitted correctly. It is sitting too loosely on the mincer attachment (2)	Switch off the appliance and then screw the threaded ring (6) clockwise. Caution! Do not overturn or overtighten the threaded ring (6)! If this does not solve the problem, disassemble and clean the appliance according to the "Cleaning and care" instructions
Rapid wear of the cross blade and the grates. Note: Normal wear and tear of the grates (13, 14, 15) and the cross blade (17) may occur.	The threaded ring (6) has been tightened too much and / or the mincer has been operated in empty mode.	The threaded ring (6) must never be tightened. And the mincer must never be operated in empty mode, i.e. without meat in the appliance! This leads to overheating of the grate and the blade and thus promotes wear of these parts! Care instructions: After drying, lightly oil the grates (13, 14, 15), the roll blade (16), the cross blade (17) and the feeding screw (9) with vegetable oil for care.



Niniejsze urządzenie spełnia wymagania dyrektyw 2014/35/WE, 2014/30/WE oraz 2009/125/WE.



Po zakończeniu okresu użytkowania nie wolno usuwać niniejszego produktu w normalnych odpadach komunalnych, lecz należy go oddać do punktu zbiórki i recyklingu urządzeń elektrycznych i elektronicznych.

Materiały nadają się do powtórnego wykorzystania, zgodnie z ich odpowiednim oznaczeniem. Ponowne używanie starych urządzeń, przekazywanie ich do recyklingu lub wykorzystanie w inny sposób stanowi istotny wkład w ochronę środowiska naturalnego.

Informację o lokalizacji najbliższego punktu zbiórki urządzeń można uzyskać w odpowiednim urzędzie gminy.

Zastrzega się możliwość wprowadzenia zmian.

2 | TECHNICAL DATA AND INFORMATION

TECHNICAL DATA

Rated voltage: 220–240 V ~ 50–60 Hz

Power consumption: 350 Watts (max. locked motor power 2200 Watts)

Protection class: 1

INFORMATION BEFORE USE

The appliance may be used only for the intended purpose and in accordance with this instruction manual. No claims of any kind may be made for damage resulting from improper use. You are therefore advised to read the instruction manual carefully before use. It contains instructions for using, cleaning and looking after the appliance. We accept no liability for any damage resulting from non-observance.

Keep this instruction manual in a safe place and pass it on to any subsequent user together with the appliance. Please also note the warranty information, which is enclosed separately. The safety precautions must be observed during use.

INFORMATION BEFORE USING FOR THE FIRST TIME

- Take the appliance and all accessories out of the box carefully and make sure that all components and accessories are complete and undamaged.
- Ensure that all packaging material is removed before use and there is no packaging left.
- Clean the appliance, components and accessories before the first use and after any long storage, as described in the "Cleaning and care" section.

3 | IMPORTANT SAFETY INFORMATION

- Keep the appliance and its cord out of reach of children.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- 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 in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- **For non-EU markets:** 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.
- **For non-EU markets:** Children should be supervised to ensure that they do not play with the appliance.
- Always use the appliance in accordance with these instructions.

- Improper use may result in electric shocks or other hazards.
- Improper use may cause injury. After use, clean all parts that come into contact with food, as described in the section on "Cleaning and care".
- If the appliance's power cord is damaged, it must be replaced by the manufacturer, its after-sales service or a similarly qualified person if hazards are to be avoided.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments
- The appliance is not intended for purely commercial use.
 - **Caution!** Use the mincer to mince meat, fish and vegetables. Do not use it to mince hard and solid food (such as bones, nuts or frozen food). Do not use it to mince fibrous or very watery foods (such as ginger or certain types of fruit that have a high water content). The juice could get into the motor casing. Cut hard vegetables such as carrots into small pieces before processing.
 - Using the shortbread biscuit attachment on the mincer, you can mould the shortbread dough into different shapes.
 - **Caution!** While the motor is running, keep your face away from the filler neck. There is a risk of injury if bone remains or the remains of any other hard ingredients have been overlooked during preparation. Bone splinters and other hard objects could be catapulted out of the filler neck.
 - **Note:** To transport the appliance, hold the mincer with both hands on the mincer casing (1). Do not hold it by the filling bowl (4) or the mincer attachment (2).
 - **Caution!** The threaded ring (6) must never be tightened: This could cause rapid wear of the knife and the grate.
 - **Caution!** Never reach with your fingers into the filler neck of the mincer attachment (2) or from the front into the screw casing or the drive (3). Risk of injury!
 - **Note:** To avoid blockages or clogging, do not press the stopper (8) too hard into the filler neck.
 - **Caution!** Never use sharp-edged or hard objects (e.g. knife, fork or spoon) when working with the mincer! Only use the stopper supplied for this (8).
 - **Caution!** Never reach into the drive opening (3) when the appliance is connected to the power supply or while the mains plug is inserted in the socket.
 - **Caution!** The cross blade (17) is very sharp. There is a risk of injury when handling it!
 - **Caution!** Never clean the aluminium parts (mincer attachment (2), threaded ring (6) and feeding screw (9)) in the dishwasher. The parts turn black in the dishwasher. Follow the instructions in the "Cleaning and care" section.

- Switch the appliance off and always disconnect it from the mains supply before changing accessories or getting close to parts that move during use.
- The appliance must always be disconnected from the mains supply when not in use and before assembly, disassembly or cleaning.
- After using the appliance and accessories, clean all surfaces/parts that have come into contact with food. Follow the instructions in the "Cleaning and care" section.
- Do not reach into the attachment while it is in operation.
Make sure that hair, loose clothing and cloths, for example, or other foreign objects (such as cooking utensils, bones and vegetable stalks) do not get into the filling bowl .
- Only connect the appliance to earthed wall sockets that have been installed in accordance with the regulations. The power cable and plug must be dry.
- Do not pull or clamp the connection cable over sharp edges. Do not leave it dangling. Protect it from heat, oil and water.
- The appliance is not intended to be operated by means of an external timer or a separate remotecontrol system.
- Never pull the mains plug out of the socket by the power cord or with wet hands.
- Do not carry the appliance by the cable.
- Do not place the appliance on hot surfaces such as hotplates or near open gas flames because this could melt the casing.
- Only set the appliance up on smooth, dry, heat-resistant surfaces that are dust-free.
- Do not place the appliance on water-sensitive surfaces. Splashes of water may damage such surfaces.
- Do not use or store the appliance outside, in damp rooms or within reach of children.
- The appliance must be supervised when in use.
- When the appliance is not being used, pull the mains plug out of the socket.
- Never put the appliance and mains plug in a dishwasher or clean with water. Follow the cleaning instructions in the "Cleaning and care" section.
- Do not tamper with the safety systems, apart from in line with the maintenance and cleaning instructions provided.
- Only use WMF original spare parts.
- No liability shall be accepted for any damage resulting from misuse, incorrect operation or improper repairs. Warranty claims shall likewise be excluded in such cases.

4 | OPERATION

Operating the control knob (7)

- 0:** If the control knob is set to "0", the motor is not in operation.
- I:** If the control knob is set to "I", the motor can be started in forward mode by activating the touch button (e). You can release the control knob (7) during operation.
- REV:** The reverse button is used to release blockages when food gets stuck in the feeding screw (9) or if the appliance is blocked. In this case, you must keep the control knob (7) turned.



By pressing the eject button, the mincer attachment (2) is released from the mincer casing (1).

Operating the display (5)



Touch button for speed adjustment (e): Touch button for changing the speed setting



Display of the four different speed settings (soft, 1, 2 and 3) (k): Shows the current speed setting from "S" (slow) to "III" (fast).

The four different speed settings allow a specific speed to be selected for each type of meat.



Soft Function: For preparing biscuits using the shortbread biscuit attachment (23) and for easily creating sausages








1st speed setting: For preparing fish



2nd speed setting: For preparing pork and poultry



3rd speed setting: For preparing beef and lamb

Note: Symbols      (f, g and h) provide additional information to indicate which type of food each speed setting is typically suitable for.

Notes on the display (5)



Reverse symbol (j): Indicates that reverse mode is switched on



Cleaning symbol (i): Indicates when the mincer insert and screw are clogged and need to be cleaned

5 | USING THE GRATE

The three grates (13, 14, 15) are used for mincing meat, fish and vegetables. Depending on the properties of the food, you can choose one of the grates:

Note: The knife cuts the food. The grates determine the consistency of the cut food.

Note: Normal wear and tear may occur on the grates (13, 14, 15) and the cross blade (17).



- Select the coarse 7 mm grate (13) for solid food and for preparing coarse sausages.



- Select the medium 4 mm grate (14) for soft foods. **Note:** When preparing tartar, you can repeat the mincing process a second time with the medium grate to obtain the ideal consistency.



- Select the fine 3 mm grate (15) for food that needs to be processed to a particularly fine texture. To do this, you should pass the ingredients through the mincer several times. Start with the coarse grate (13) and then use the fine grate (15) for the second time. This gives the ingredients the desired fine consistency. This is suitable in particular for meat pies (kibbeh).



Note: Any two grates can be stored in the grate storage (10), which is located on the rear side of the casing (see figure A). The third grate can remain directly in the mincer attachment (2). To remove the cover, press the lower part of the cover and remove it. Re-insert the cover by placing it in the center of the holder and closing it with light pressure.

6 | USING THE APPLIANCE FOR THE FIRST TIME

Using the appliance for the first time

- Remove all packaging from the accessories.
- Before using the appliance for the first time, clean it as described in the "Cleaning and care" section.
- Place the appliance on a moisture-resistant, firm and level surface. Also make sure the surface is clean and dry.

Important! The ventilation openings on the underside of the appliance must not be covered.



- Insert the feeding screw (9) into the lower opening of the mincer attachment (2) with the gear wheel facing inwards – see figure B.
- Now position the desired attachments as described in the following sections.



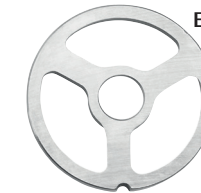
- Attach the mincer attachment (2) to the front attachment hub on the appliance (see figure C).
- **Note:** For easier assembly, first install the desired attachments in the mincer attachment (2) before placing it in the front housing. If you mount the desired attachments when the mincer attachment (2) is already in the front housing of the appliance, the feeding screw (9) will push the attachments slightly forward. The reason for this is the built-in safety mechanism. As long as the threaded ring (6) is not properly fitted, it will push the feeding screw (9) forward. Thus, no injuries or squeezing can happen during operation!

Assembling the mincer

- First place the roll blade (16) on the feeding screw (9). The recess (figure D) points in the direction of the feeding screw (9):



Side with recess



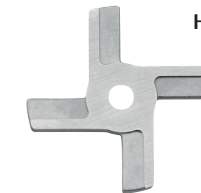
Side without recess



- The recess on the roll blade (16) must sit in the designated notch in the casing (see figure F).
- Then place the cross blade (17) on the roll blade (16). The recess (figure G) points in the direction of the roll blade (16).
- **Caution!** The cross blade (17) is very sharp. There is a risk of injury when handling it!



Side with recess



Side without recess



- Place the desired grate (13, 14 or 15) on the cross blade (17).
- **Note:** The recess on the grate must sit in the designated notch in the casing (see figure I).

- To lock it in place, tighten the threaded ring (6) on the casing. Lock the threaded ring (6) by turning it clockwise.
 - **Caution!** Do not overturn or overtighten the threaded ring (6)!
 - **Caution!** The threaded ring (6) must never be tightened: This could cause rapid wear of the cross blade and the grates.
- Place the filling bowl (4) on the mincer attachment (2).

Assembling the sausage attachment

Use: For filling artificial and natural casings with sausage meat.

Note: The parts of the mincer attachment (2) without grate (13, 14, 15) and without cross blade (17) are required.

- Place the cutting disc (18) on the roll blade (16).
 - Note:** The recess on the cutting disc (18) must sit in the designated notch on the casing.
- Place the large sausage attachment (19) or the narrow sausage attachment (20) on the cutting disc.
- To lock it in place, tighten the threaded ring (6) on the casing. Lock the threaded ring (6) by turning it clockwise.
 - Caution!** Do not overturn or overtighten the threaded ring (6)!
- Place the filling bowl (4) on the mincer attachment (2).

Kibbeh attachment assembly

Use: For forming dough tubes with meat filling.

Note: The parts of the mincer attachment (4) without grate (13, 14, 15) and without cross blade (17) are required.

- Place the kibbeh attachment (21) on the mincer attachment (16).
 - Note:** The recess on the cutting disc (18) must sit in the designated notch on the casing.
- To lock it in place, tighten the threaded ring (6) on the casing. Lock the threaded ring (6) by turning it clockwise. **Caution!** Do not overturn or overtighten the threaded ring (6)!
- Place the filling bowl (4) on the mincer attachment (2).

Assembling the shortbread biscuit attachment

Note: The parts of the mincer attachment (2) without grate (13, 14, 15) and without cross blade (17) are required.

- First place the cutting disc for shortbread (24) on the roll blade (16).
- Attach the shortbread biscuit attachment (23).
- To lock it in place, tighten the threaded ring (6) on the casing.
- Now insert the moulded tray from the shortbread biscuit attachment through the opening provided: see figure J.



- Select the desired shape of the dough by moving the moulded tray; see figure K.




- Place the filling bowl (4) on the mincer attachment (2).

Using the mincer

Mincing and mixing meat with the mincer

Assemble the mincer as described in the section "Assembling the mincer".

Next steps:

- Cut the meat or the respective food into strips measuring approx. 10 cm long and 2 cm thick so that they fit into the filling opening and can be optimally processed by the feeding screw.
 - Note:** Remove any bones, tendons or cartilage etc. before mincing the meat. Place the food in the filling bowl (see also "Our tips below will help you get the best possible use out of your mincer and achieve optimum results").
- Place a suitable container below the mincer outlet to catch the minced meat.
- Now insert the mains plug into the socket.
- Add the processed ingredients to the filling bowl (4).
- Turn the control knob to "I".
- Select the desired speed setting via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
 - Caution!** The mincer must never be operated in empty mode, i.e. without meat in the unit! This leads to overheating of the grate and the cross blade and thus promotes wear of these parts!
- Only use the stopper (8) for replenishing food.
 - Note:** Do not apply excessive force to push the food down.
- Note:** When preparing tartar, you can repeat the mincing process a second time with the medium grate to obtain the ideal consistency.
- After use, set the control knob to "0".

Using the mincer to make sausages

First mince the meat as described under "Mincing and mixing meat with the mincer".

Unscrew the threaded ring (6) and remove the grate (13, 14 or 15) and the cross blade (17).

Caution! The cross blade (17) is very sharp. There is a risk of injury when handling it!



Assemble the sausage attachment (19 or 20) as described under "Assembling the sausage attachment".

Note: To make sausages you will need natural or artificial casings, which you can obtain from butchers and specialist shops.

Note: The ingredients, especially meat, must always be kept well chilled (approx. 4°C).

Next steps:

- Prepare the sausage mixture according to the recipe.
- Note:** Soak the sausage casing in lukewarm water for approx. 10 to 15 minutes to make it more elastic and to make it easier to guide it onto the sausage attachment (19, 20).
- Slide the sausage casing over the funnel of the sausage attachment (19, 20) and tie the end together so that the meat mass cannot escape during filling.
- Place a suitable container, such as a moistened baking tray below the mincer outlet to catch the minced meat.
- Now insert the mains plug into the socket.
- Add the processed sausage mass to the filling bowl (4).
- Turn the control knob to "I".

- Select the desired speed setting via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
- **Note:** Switch off the appliance briefly or use the soft function , if the sausage mass comes out too quickly.
- Only use the stopper (8) for replenishing.
Note: Do not apply excessive force to push the food down.
- Roll out the sausage in a spiral shape onto a moistened baking tray/into a moistened container.
- After use, set the control knob to "0".

Preparing meat pies/kibbeh with the mincer



First mince the meat as described under "Mincing and mixing meat with the mincer". Note: To make meat pies, it is best to mince the meat three times in succession (first with the medium grate (14) and then twice with the fine grate (15)).

Unscrew the threaded ring (6) and remove the grate (13, 14 or 15) and the cross blade (17).

Caution! The cross blade (17) is very sharp. There is a risk of injury when handling it!

Assemble the kibbeh attachment (21) as described under "Assembling the kibbeh attachment".



Next steps:

- Place a suitable container (ideally a large plate) below the mincer outlet to catch the sausages.
- Now insert the mains plug into the socket.
- Add the processed sausage mass to the filling bowl (4).
- Turn the control knob to "1".
- Select the desired speed level via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
Note: Switch off the appliance briefly or use the soft function , if the meat mass comes out too quickly.
- Only use the stopper (8) for replenishing.
Note: Do not apply excessive force to push the food down.
- Cut the meat into pieces of the desired length.
- **Note:** Freeze the meat briefly so that the meat pies can be filled more easily.
- After use, turn the control knob to "0".

Using the shortbread biscuit attachment

Assemble the shortbread biscuit attachment (23) as described under "Assembling the shortbread biscuit attachment".

Next steps:

- Prepare the shortbread dough and place it in the filling bowl .
- Select the required shape on the shortbread biscuit attachment.
- Now insert the mains plug into the socket.
- Turn the control knob to "1".
- Select the desired speed setting via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
- Only use the stopper (8) for replenishing.
Note: Do not apply excessive force to push the food down.
Note: Switch off the appliance briefly or use the soft function  so that the meat mass does not come out too quickly.
- Use a chopping board, for example, to catch the shaped dough.
- After use, turn the control knob to "0".


Recipe

Chocolate Sticks
Ingredients for 30-40 pieces

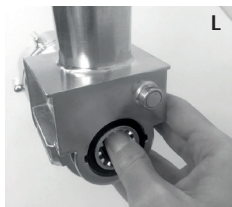
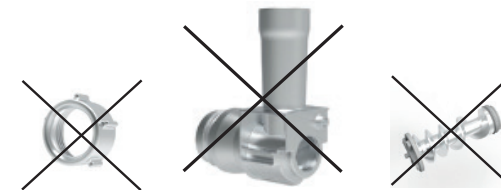
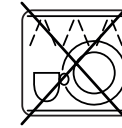
- 250 g soft butter
- 1 generous pinch of salt
- 250 g fine sugar
- 1 egg (size M)
- 400 g flour
- 1 level tsp. baking powder
- Approx. 75 g dark chocolate couverture
- Approx. 75 g milk chocolate couverture

Place the butter and salt in a mixing bowl and whip until a pale cream colour using a food processor or hand mixer with whisk. Gradually stir in the sugar and stir everything until pale cream. Thoroughly stir in the egg. Sift the flour and baking powder. Knead everything briefly until smooth. Divide the dough into 2 to 3 portions and place in foil in a cool place for about 10 minutes until needed again. Preheat the oven to 200°C top/bottom heat. Line 2 to 3 baking sheets with baking parchment. Insert the dough portions one after another into the biscuit attachment and press them through on the **soft speed setting**. Divide the mixture into even pieces about 6 -7 cm long. Place the strips of dough on the trays. Bake the trays one after another in the hot oven for around 10 -12 minutes until golden brown. Leave to cool on a cake rack. Break up the two chocolate couvertures separately and melt them in bowls over a hot bain-marie. Dip half of each biscuit stick into the couverture or pipe the couverture into stripes. Allow to set on a cake rack or on baking parchment.

7 | DISASSEMBLING THE APPLIANCE

- After you have turned the control knob to "0", pull out the mains plug.
 - Gently press the mains plug cable into the inlet for the mains switch (11) so that the appliance can be stowed away more easily.
 - Pull the stopper (8) out of the filling opening.
 - Remove the filling bowl (4).
 - Press the meat attachment ejection symbol (k)  which is located in the centre of the control knob (7), to release the mincer attachment (2) from the casing.
- Note:** If the control knob (7) does not point to "0", the mincer attachment (2) cannot be removed for safety reasons.
- Remove the assembled mincer attachment (2) by turning it slightly anticlockwise.

Important! Never clean the threaded ring (6), the mincer attachment (2) or the feeding screw (9) in a dishwasher! Dishwasher detergents can cause corrosion and discolouration. The parts concerned are marked with the following symbol for safety purposes:



Note: For easy removal of the grates (13, 14, 15), push the feeding screw out of the mincer attachment (2) from behind (see figure L).

8 | CLEANING AND CARE

Never use abrasive or harsh cleaning agents!

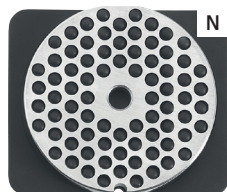
Important! Never insert your fingers or your hand into the filling opening or insert objects into the openings of the grates (13, 14, 15) as long as the mains plug has not been pulled out. Loosen the threaded ring (6) and disassemble the attachment. Rinse all parts thoroughly in warm water.

For easier and more thorough cleaning of the grates (13, 14, 15) use the cleaning aid for grates (22).

Note: The grates must be positioned appropriately on the cleaning aid (see figures M, N and O).



Cleaning the small grates (13)

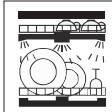



Cleaning the medium grates (14)



Cleaning the coarse grates (15)

Allow the parts to dry completely before reassembling them.
After drying, lightly oil the grates (13, 14, 15), the roll blade (16), the cross blade (17) and the feeding screw (9) with vegetable oil.

CLEANING THE PARTS	 dishwasher safe	 rinse under running water	 wipe with a damp cloth
Mincer casing (1)	—	—	✓
Mincer attachment (2)	—	✓	✓
Filling bowl (4)	✓	✓	✓
Display (5)	—	—	✓
Threaded ring (6)	—	✓	✓
Control knob (7)	—	—	✓
Stopper (8)	—	✓	✓
Feeding screw (9)	—	✓	✓
Grates storage (10)	—	—	✓
Cover for grates storage (12)	—	—	✓
Grates (13, 14, 15)	✓	✓	✓
Roll blade (16)	✓	✓	✓
Cross blade (17)	✓	✓	✓
Cutting disc (18)	✓	✓	✓
Sausage attachment (19, 20)	✓	✓	✓
Kibbeh attachment (21)	✓	✓	✓
Shortbread biscuit attachment (23,24)	✓	✓	✓
Cleaning aid for grates (22)	✓	✓	✓

9 | TROUBLESHOOTING

If any of the problems listed in the table persist, contact WMF Customer Service.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Food gets stuck in the feeding screw	Food was pushed into the filler neck with too much pressure	Briefly press the reverse button (a) to release the blockage and then continue with the mincing process
The feeding screw is blocked repeatedly	Food was pushed into the filler neck with too much pressure	Switch off the appliance and pull the mains plug out of the socket. Remove the mincer attachment (2) and the feeding screw (9) and remove the blockage. Then reassemble the appliance according to the instructions and restart it.
The meat mass is not fine enough	The grate is too big and/or the ingredients have not been minced a sufficient number of times	Use a finer grate and/or mince the meat mass several times in a row
The motor stops during operation	The overload protection has possibly switched off the motor	Switch the appliance off by turning the control knob (7) to "0". Pull the mains plug out of the socket, disassemble and clean the appliance according to the "Cleaning and care" instructions. Let the appliance cool down for approx. 30 minutes
The feeding screw wobbles during operation	The threaded ring (6) has come loose	Switch off the appliance and then screw the threaded ring (6) clockwise. Caution! Do not overturn or overtighten the threaded ring (6)!
The motor automatically switches to the reverse function for about 5 seconds	Possibly the motor is overloaded	If this happens three times in a row, the motor stops and the cleaning symbol lights up. Disconnect the power plug from the socket. Disassemble and clean the appliance according to the "Cleaning and care" instructions
The ingredients are leaking out on the side of the threaded ring (6)	The threaded ring (6) is not fitted correctly. It is sitting too loosely on the mincer attachment (2)	Switch off the appliance and then screw the threaded ring (6) clockwise. Caution! Do not overturn or overtighten the threaded ring (6)! If this does not solve the problem, disassemble and clean the appliance according to the "Cleaning and care" instructions
Rapid wear of the cross blade and the grates. Note: Normal wear and tear of the grates (13, 14, 15) and the cross blade (17) may occur.	The threaded ring (6) has been tightened too much and / or the mincer has been operated in empty mode.	The threaded ring (6) must never be tightened. And the mincer must never be operated in empty mode, i.e. without meat in the appliance! This leads to overheating of the grate and the blade and thus promotes wear of these parts! Care instructions: After drying, lightly oil the grates (13, 14, 15), the roll blade (16), the cross blade (17) and the feeding screw (9) with vegetable oil for care.



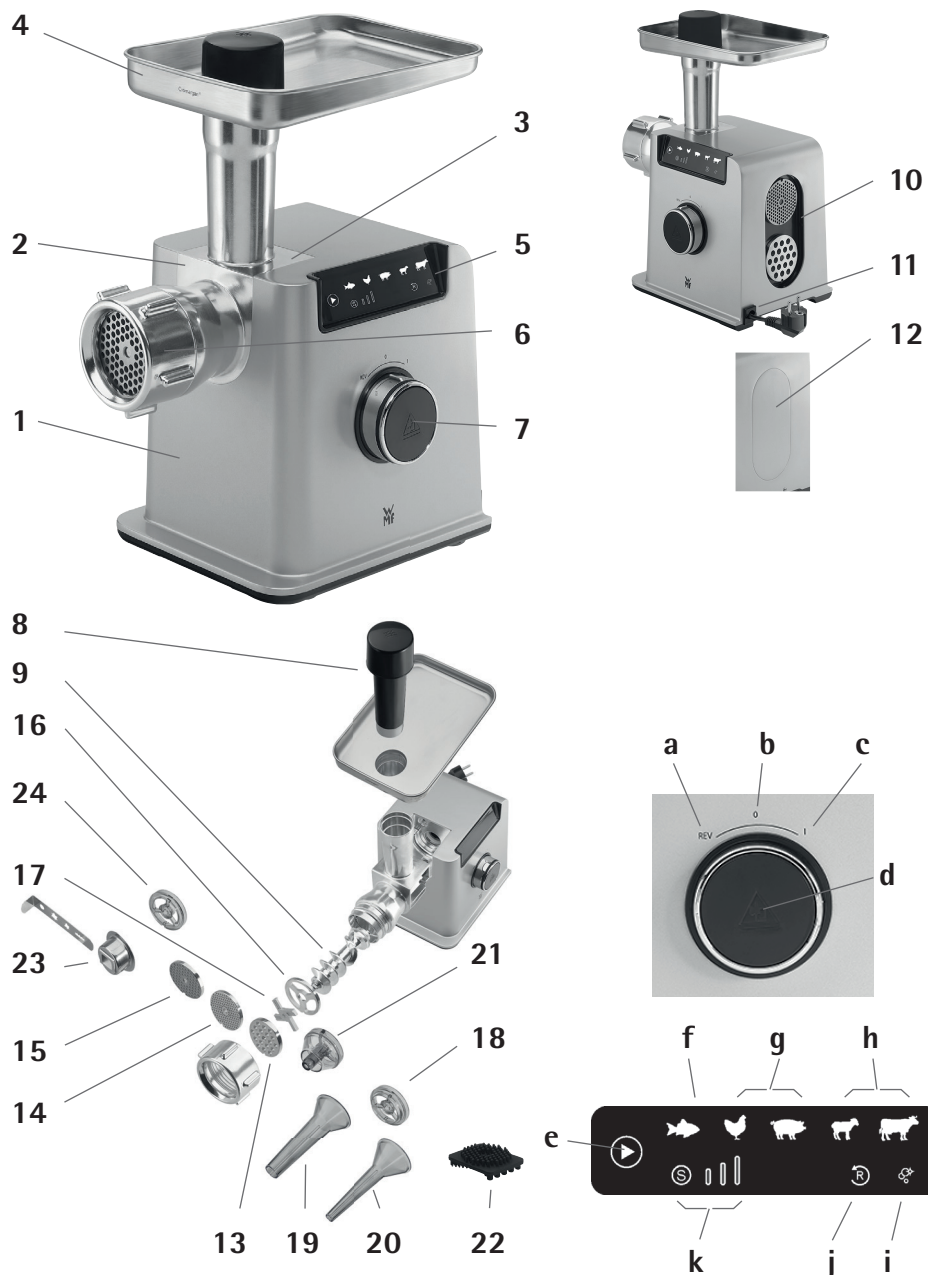
Zařízení odpovídá evropským směnicím 2014/35/EC, 2014/30/EC a 2009/125/EC.

Tento výrobek nesmí být na konci životnosti likvidován jako běžný domácí odpad, ale musí být umístěn do sběrného místa pro recyklaci elektrických a elektronických zařízení.

Materiály jsou recyklovatelné podle jejich označení. Opětné použití, recyklace a další využití starých zařízení je důležitým příspěvkem k ochraně našeho životního prostředí. O vhodném sběrném místě se, prosím, informujte u místních správních úřadů.

Dokument podléhá změnám.

Návod na používanie Meat Mincer



SLOVENSKO
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GROUPE SEB Slovensko, spol. s r.o.
Cesta na Senec 2/A
821 04 Bratislava

WMF

SK

Our tips below will help you get the best possible use out of your mincer and achieve optimum results:

- To prepare minced meat for special recipes, you can add ingredients, such as pre-sautéed onions, spices and herbs, before you process the pieces of meat. This allows all the ingredients to be mixed together even better. Grind hard spices like pepper finely in advance.
- The mincer cannot process hard, solid or fibrous food components (e.g. bones, nuts, ginger root, hard kernels, thick tendons and cartilage).
- Do not process food that has been stored for too long or is spoiled. Always prepare all food just before eating or just before cooking, so it is as fresh as possible.

1 | STRUCTURE OF THE APPLIANCE

1. Mincer casing
2. Mincer attachment
3. Drive
4. Filling bowl
5. Display
6. Threaded ring
7. Control knob
 - a. Reverse
 - b. 0 (Off)
 - c. I (On)
 - d. Eject button
8. Stopper
9. Feeding screw
10. Grate storage
11. Inlet for the mains switch
12. Cover for grate storage
13. Coarse grate 7 mm
14. Medium grate 4 mm
15. Fine grate 3 mm
16. Roll blade
17. Cross blade

ACCESSORIES

Accessories for filling sausages:

18. Cutting disc
19. Large sausage attachment
20. Narrow sausage attachment

Accessory for making meat pies (kibbeh):

21. Kibbeh attachment (plastic finger including cone)

Cleaning accessory

22. Cleaning aid for grates

Accessory for making shortbread:

23. Shortbread biscuit attachment (2 parts: shortbread biscuit attachment and moulded tray)
24. Cutting disc for shortbread

Overview of symbols on display

- e. Touch button for speed adjustment
- f. Speed setting 1 symbol: fish
- g. Speed setting 2 symbol: poultry and pork
- h. Speed setting 3 symbol: lamb and beef
- i. Cleaning symbol
- j. Reverse symbol
- k. Display of the four different speed settings (soft, 1, 2 and 3)

2 | TECHNICAL DATA AND INFORMATION

TECHNICAL DATA

Rated voltage: 220–240 V ~ 50–60 Hz

Power consumption: 350 Watts (max. locked motor power 2200 Watts)

Protection class: 1

INFORMATION BEFORE USE

The appliance may be used only for the intended purpose and in accordance with this instruction manual. No claims of any kind may be made for damage resulting from improper use. You are therefore advised to read the instruction manual carefully before use. It contains instructions for using, cleaning and looking after the appliance. We accept no liability for any damage resulting from non-observance.

Keep this instruction manual in a safe place and pass it on to any subsequent user together with the appliance. Please also note the warranty information, which is enclosed separately. The safety precautions must be observed during use.

INFORMATION BEFORE USING FOR THE FIRST TIME

- Take the appliance and all accessories out of the box carefully and make sure that all components and accessories are complete and undamaged.
- Ensure that all packaging material is removed before use and there is no packaging left.
- Clean the appliance, components and accessories before the first use and after any long storage, as described in the "Cleaning and care" section.

3 | IMPORTANT SAFETY INFORMATION

- Keep the appliance and its cord out of reach of children.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- 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 in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- **For non-EU markets:** 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.
- **For non-EU markets:** Children should be supervised to ensure that they do not play with the appliance.
- Always use the appliance in accordance with these instructions.

- Improper use may result in electric shocks or other hazards.
- Improper use may cause injury. After use, clean all parts that come into contact with food, as described in the section on "Cleaning and care".
- If the appliance's power cord is damaged, it must be replaced by the manufacturer, its after-sales service or a similarly qualified person if hazards are to be avoided.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments
- The appliance is not intended for purely commercial use.
 - **Caution!** Use the mincer to mince meat, fish and vegetables. Do not use it to mince hard and solid food (such as bones, nuts or frozen food). Do not use it to mince fibrous or very watery foods (such as ginger or certain types of fruit that have a high water content). The juice could get into the motor casing. Cut hard vegetables such as carrots into small pieces before processing.
 - Using the shortbread biscuit attachment on the mincer, you can mould the shortbread dough into different shapes.
 - **Caution!** While the motor is running, keep your face away from the filler neck. There is a risk of injury if bone remains or the remains of any other hard ingredients have been overlooked during preparation. Bone splinters and other hard objects could be catapulted out of the filler neck.
 - **Note:** To transport the appliance, hold the mincer with both hands on the mincer casing (1). Do not hold it by the filling bowl (4) or the mincer attachment (2).
 - **Caution!** The threaded ring (6) must never be tightened: This could cause rapid wear of the knife and the grate.
 - **Caution!** Never reach with your fingers into the filler neck of the mincer attachment (2) or from the front into the screw casing or the drive (3). Risk of injury!
 - **Note:** To avoid blockages or clogging, do not press the stopper (8) too hard into the filler neck.
 - **Caution!** Never use sharp-edged or hard objects (e.g. knife, fork or spoon) when working with the mincer! Only use the stopper supplied for this (8).
 - **Caution!** Never reach into the drive opening (3) when the appliance is connected to the power supply or while the mains plug is inserted in the socket.
 - **Caution!** The cross blade (17) is very sharp. There is a risk of injury when handling it!
 - **Caution!** Never clean the aluminium parts (mincer attachment (2), threaded ring (6) and feeding screw (9)) in the dishwasher. The parts turn black in the dishwasher. Follow the instructions in the "Cleaning and care" section.

- Switch the appliance off and always disconnect it from the mains supply before changing accessories or getting close to parts that move during use.
- The appliance must always be disconnected from the mains supply when not in use and before assembly, disassembly or cleaning.
- After using the appliance and accessories, clean all surfaces/parts that have come into contact with food. Follow the instructions in the "Cleaning and care" section.
- Do not reach into the attachment while it is in operation.
Make sure that hair, loose clothing and cloths, for example, or other foreign objects (such as cooking utensils, bones and vegetable stalks) do not get into the filling bowl .
- Only connect the appliance to earthed wall sockets that have been installed in accordance with the regulations. The power cable and plug must be dry.
- Do not pull or clamp the connection cable over sharp edges. Do not leave it dangling. Protect it from heat, oil and water.
- The appliance is not intended to be operated by means of an external timer or a separate remotecontrol system.
- Never pull the mains plug out of the socket by the power cord or with wet hands.
- Do not carry the appliance by the cable.
- Do not place the appliance on hot surfaces such as hotplates or near open gas flames because this could melt the casing.
- Only set the appliance up on smooth, dry, heat-resistant surfaces that are dust-free.
- Do not place the appliance on water-sensitive surfaces. Splashes of water may damage such surfaces.
- Do not use or store the appliance outside, in damp rooms or within reach of children.
- The appliance must be supervised when in use.
- When the appliance is not being used, pull the mains plug out of the socket.
- Never put the appliance and mains plug in a dishwasher or clean with water. Follow the cleaning instructions in the "Cleaning and care" section.
- Do not tamper with the safety systems, apart from in line with the maintenance and cleaning instructions provided.
- Only use WMF original spare parts.
- No liability shall be accepted for any damage resulting from misuse, incorrect operation or improper repairs. Warranty claims shall likewise be excluded in such cases.

4 | OPERATION

Operating the control knob (7)

- 0:** If the control knob is set to "0", the motor is not in operation.
- I:** If the control knob is set to "I", the motor can be started in forward mode by activating the touch button (e). You can release the control knob (7) during operation.
- REV:** The reverse button is used to release blockages when food gets stuck in the feeding screw (9) or if the appliance is blocked. In this case, you must keep the control knob (7) turned.



By pressing the eject button, the mincer attachment (2) is released from the mincer casing (1).

Operating the display (5)



Touch button for speed adjustment (e): Touch button for changing the speed setting



Display of the four different speed settings (soft, 1, 2 and 3) (k): Shows the current speed setting from "S" (slow) to "III" (fast).

The four different speed settings allow a specific speed to be selected for each type of meat.



Soft Function: For preparing biscuits using the shortbread biscuit attachment (23) and for easily creating sausages








1st speed setting: For preparing fish



2nd speed setting: For preparing pork and poultry



3rd speed setting: For preparing beef and lamb

Note: Symbols      (f, g and h) provide additional information to indicate which type of food each speed setting is typically suitable for.

Notes on the display (5)



Reverse symbol (j): Indicates that reverse mode is switched on



Cleaning symbol (i): Indicates when the mincer insert and screw are clogged and need to be cleaned

5 | USING THE GRATE

The three grates (13, 14, 15) are used for mincing meat, fish and vegetables. Depending on the properties of the food, you can choose one of the grates:

Note: The knife cuts the food. The grates determine the consistency of the cut food.

Note: Normal wear and tear may occur on the grates (13, 14, 15) and the cross blade (17).



- Select the coarse 7 mm grate (13) for solid food and for preparing coarse sausages.



- Select the medium 4 mm grate (14) for soft foods. **Note:** When preparing tartar, you can repeat the mincing process a second time with the medium grate to obtain the ideal consistency.



- Select the fine 3 mm grate (15) for food that needs to be processed to a particularly fine texture. To do this, you should pass the ingredients through the mincer several times. Start with the coarse grate (13) and then use the fine grate (15) for the second time. This gives the ingredients the desired fine consistency. This is suitable in particular for meat pies (kibbeh).



A

Note: Any two grates can be stored in the grate storage (10), which is located on the rear side of the casing (see figure A). The third grate can remain directly in the mincer attachment (2). To remove the cover, press the lower part of the cover and remove it. Re-insert the cover by placing it in the center of the holder and closing it with light pressure.

6 | USING THE APPLIANCE FOR THE FIRST TIME

Using the appliance for the first time

- Remove all packaging from the accessories.
- Before using the appliance for the first time, clean it as described in the "Cleaning and care" section.
- Place the appliance on a moisture-resistant, firm and level surface. Also make sure the surface is clean and dry.

Important! The ventilation openings on the underside of the appliance must not be covered.



B

- Insert the feeding screw (9) into the lower opening of the mincer attachment (2) with the gear wheel facing inwards – see figure B.
- Now position the desired attachments as described in the following sections.



C

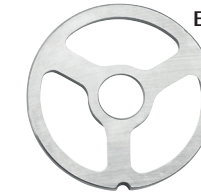
- Attach the mincer attachment (2) to the front attachment hub on the appliance (see figure C).
- **Note:** For easier assembly, first install the desired attachments in the mincer attachment (2) before placing it in the front housing. If you mount the desired attachments when the mincer attachment (2) is already in the front housing of the appliance, the feeding screw (9) will push the attachments slightly forward. The reason for this is the built-in safety mechanism. As long as the threaded ring (6) is not properly fitted, it will push the feeding screw (9) forward. Thus, no injuries or squeezing can happen during operation!

Assembling the mincer

- First place the roll blade (16) on the feeding screw (9). The recess (figure D) points in the direction of the feeding screw (9):



D



E

Side with recess

Side without recess

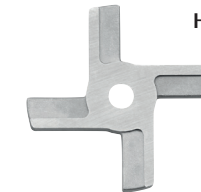


F

- The recess on the roll blade (16) must sit in the designated notch in the casing (see figure F).
- Then place the cross blade (17) on the roll blade (16). The recess (figure G) points in the direction of the roll blade (16).
- **Caution!** The cross blade (17) is very sharp. There is a risk of injury when handling it!



G



H

Side with recess

Side without recess



I

- Place the desired grate (13, 14 or 15) on the cross blade (17).
- **Note:** The recess on the grate must sit in the designated notch in the casing (see figure I).

- To lock it in place, tighten the threaded ring (6) on the casing. Lock the threaded ring (6) by turning it clockwise.

Caution! Do not overturn or overtighten the threaded ring (6)!

Caution! The threaded ring (6) must never be tightened: This could cause rapid wear of the cross blade and the grates.

- Place the filling bowl (4) on the mincer attachment (2).

Assembling the sausage attachment

Use: For filling artificial and natural casings with sausage meat.

Note: The parts of the mincer attachment (2) without grate (13, 14, 15) and without cross blade (17) are required.

- Place the cutting disc (18) on the roll blade (16).
Note: The recess on the cutting disc (18) must sit in the designated notch on the casing.
- Place the large sausage attachment (19) or the narrow sausage attachment (20) on the cutting disc.
- To lock it in place, tighten the threaded ring (6) on the casing.
Lock the threaded ring (6) by turning it clockwise.
Caution! Do not overturn or overtighten the threaded ring (6)!
- Place the filling bowl (4) on the mincer attachment (2).

Kibbeh attachment assembly

Use: For forming dough tubes with meat filling.

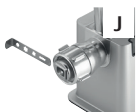
Note: The parts of the mincer attachment (4) without grate (13, 14, 15) and without cross blade (17) are required.

- Place the kibbeh attachment (21) on the mincer attachment (16).
Note: The recess on the cutting disc (18) must sit in the designated notch on the casing.
- To lock it in place, tighten the threaded ring (6) on the casing.
Lock the threaded ring (6) by turning it clockwise. **Caution!** Do not overturn or overtighten the threaded ring (6)!
- Place the filling bowl (4) on the mincer attachment (2).

Assembling the shortbread biscuit attachment

Note: The parts of the mincer attachment (2) without grate (13, 14, 15) and without cross blade (17) are required.

- First place the cutting disc for shortbread (24) on the roll blade (16).
- Attach the shortbread biscuit attachment (23).
- To lock it in place, tighten the threaded ring (6) on the casing.
- Now insert the moulded tray from the shortbread biscuit attachment through the opening provided: see figure J.



- Select the desired shape of the dough by moving the moulded tray; see figure K.




- Place the filling bowl (4) on the mincer attachment (2).

Using the mincer

Mincing and mixing meat with the mincer

Assemble the mincer as described in the section "Assembling the mincer".

Next steps:

- Cut the meat or the respective food into strips measuring approx. 10 cm long and 2 cm thick so that they fit into the filling opening and can be optimally processed by the feeding screw.
Note: Remove any bones, tendons or cartilage etc. before mincing the meat.
Place the food in the filling bowl (see also "Our tips below will help you get the best possible use out of your mincer and achieve optimum results").
- Place a suitable container below the mincer outlet to catch the minced meat.
- Now insert the mains plug into the socket.
- Add the processed ingredients to the filling bowl (4).
- Turn the control knob to "I".
- Select the desired speed setting via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
Caution! The mincer must never be operated in empty mode, i.e. without meat in the unit!
This leads to overheating of the grate and the cross blade and thus promotes wear of these parts!
- Only use the stopper (8) for replenishing food.
Note: Do not apply excessive force to push the food down.
- Note:** When preparing tartar, you can repeat the mincing process a second time with the medium grate to obtain the ideal consistency.
- After use, set the control knob to "0".

Using the mincer to make sausages

First mince the meat as described under "Mincing and mixing meat with the mincer".

Unscrew the threaded ring (6) and remove the grate (13, 14 or 15) and the cross blade (17).

Caution! The cross blade (17) is very sharp. There is a risk of injury when handling it!



Assemble the sausage attachment (19 or 20) as described under "Assembling the sausage attachment".

Note: To make sausages you will need natural or artificial casings, which you can obtain from butchers and specialist shops.

Note: The ingredients, especially meat, must always be kept well chilled (approx. 4°C).

Next steps:

- Prepare the sausage mixture according to the recipe.
- Note:** Soak the sausage casing in lukewarm water for approx. 10 to 15 minutes to make it more elastic and to make it easier to guide it onto the sausage attachment (19, 20).
- Slide the sausage casing over the funnel of the sausage attachment (19, 20) and tie the end together so that the meat mass cannot escape during filling.
- Place a suitable container, such as a moistened baking tray below the mincer outlet to catch the minced meat.
- Now insert the mains plug into the socket.
- Add the processed sausage mass to the filling bowl (4).
- Turn the control knob to "I".

- Select the desired speed setting via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
- **Note:** Switch off the appliance briefly or use the soft function , if the sausage mass comes out too quickly.
- Only use the stopper (8) for replenishing.
Note: Do not apply excessive force to push the food down.
- Roll out the sausage in a spiral shape onto a moistened baking tray/into a moistened container.
- After use, set the control knob to "0".

Preparing meat pies/kibbeh with the mincer



First mince the meat as described under "Mincing and mixing meat with the mincer". Note: To make meat pies, it is best to mince the meat three times in succession (first with the medium grate (14) and then twice with the fine grate (15)).

Unscrew the threaded ring (6) and remove the grate (13, 14 or 15) and the cross blade (17).

Caution! The cross blade (17) is very sharp. There is a risk of injury when handling it!

Assemble the kibbeh attachment (21) as described under "Assembling the kibbeh attachment".



Next steps:

- Place a suitable container (ideally a large plate) below the mincer outlet to catch the sausages.
- Now insert the mains plug into the socket.
- Add the processed sausage mass to the filling bowl (4).
- Turn the control knob to "1".
- Select the desired speed level via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
Note: Switch off the appliance briefly or use the soft function , if the meat mass comes out too quickly.
- Only use the stopper (8) for replenishing.
Note: Do not apply excessive force to push the food down.
- Cut the meat into pieces of the desired length.
- **Note:** Freeze the meat briefly so that the meat pies can be filled more easily.
- After use, turn the control knob to "0".

Using the shortbread biscuit attachment

Assemble the shortbread biscuit attachment (23) as described under "Assembling the shortbread biscuit attachment".

Next steps:

- Prepare the shortbread dough and place it in the filling bowl .
- Select the required shape on the shortbread biscuit attachment.
- Now insert the mains plug into the socket.
- Turn the control knob to "1".
- Select the desired speed setting via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
- Only use the stopper (8) for replenishing.
Note: Do not apply excessive force to push the food down.
Note: Switch off the appliance briefly or use the soft function  so that the meat mass does not come out too quickly.
- Use a chopping board, for example, to catch the shaped dough.
- After use, turn the control knob to "0".


Recipe

Chocolate Sticks
Ingredients for 30-40 pieces

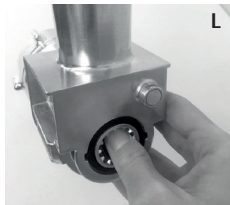
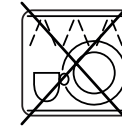
- 250 g soft butter
- 1 generous pinch of salt
- 250 g fine sugar
- 1 egg (size M)
- 400 g flour
- 1 level tsp. baking powder
- Approx. 75 g dark chocolate couverture
- Approx. 75 g milk chocolate couverture

Place the butter and salt in a mixing bowl and whip until a pale cream colour using a food processor or hand mixer with whisk. Gradually stir in the sugar and stir everything until pale cream. Thoroughly stir in the egg. Sift the flour and baking powder. Knead everything briefly until smooth. Divide the dough into 2 to 3 portions and place in foil in a cool place for about 10 minutes until needed again. Preheat the oven to 200°C top/bottom heat. Line 2 to 3 baking sheets with baking parchment. Insert the dough portions one after another into the biscuit attachment and press them through on the **soft speed setting**. Divide the mixture into even pieces about 6 -7 cm long. Place the strips of dough on the trays. Bake the trays one after another in the hot oven for around 10 -12 minutes until golden brown. Leave to cool on a cake rack. Break up the two chocolate couvertures separately and melt them in bowls over a hot bain-marie. Dip half of each biscuit stick into the couverture or pipe the couverture into stripes. Allow to set on a cake rack or on baking parchment.

7 | DISASSEMBLING THE APPLIANCE

- After you have turned the control knob to "0", pull out the mains plug.
 - Gently press the mains plug cable into the inlet for the mains switch (11) so that the appliance can be stowed away more easily.
 - Pull the stopper (8) out of the filling opening.
 - Remove the filling bowl (4).
 - Press the meat attachment ejection symbol (k)  which is located in the centre of the control knob (7), to release the mincer attachment (2) from the casing.
- Note:** If the control knob (7) does not point to "0", the mincer attachment (2) cannot be removed for safety reasons.
- Remove the assembled mincer attachment (2) by turning it slightly anticlockwise.

Important! Never clean the threaded ring (6), the mincer attachment (2) or the feeding screw (9) in a dishwasher! Dishwasher detergents can cause corrosion and discolouration. The parts concerned are marked with the following symbol for safety purposes:



Note: For easy removal of the grates (13, 14, 15), push the feeding screw out of the mincer attachment (2) from behind (see figure L).

8 | CLEANING AND CARE

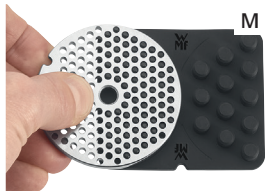
Never use abrasive or harsh cleaning agents!

Important! Never insert your fingers or your hand into the filling opening or insert objects into the openings of the grates (13, 14, 15) as long as the mains plug has not been pulled out.

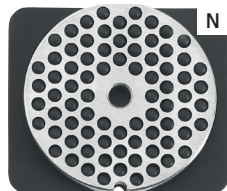
Loosen the threaded ring (6) and disassemble the attachment. Rinse all parts thoroughly in warm water.

For easier and more thorough cleaning of the grates (13, 14, 15) use the cleaning aid for grates (22).

Note: The grates must be positioned appropriately on the cleaning aid (see figures M, N and O).



Cleaning the small grates (13)




Cleaning the medium grates (14)



Cleaning the coarse grates (15)

Allow the parts to dry completely before reassembling them.

After drying, lightly oil the grates (13, 14, 15), the roll blade (16), the cross blade (17) and the feeding screw (9) with vegetable oil.

CLEANING THE PARTS	 dishwasher safe	 rinse under running water	 wipe with a damp cloth
Mincer casing (1)	—	—	✓
Mincer attachment (2)	—	✓	✓
Filling bowl (4)	✓	✓	✓
Display (5)	—	—	✓
Threaded ring (6)	—	✓	✓
Control knob (7)	—	—	✓
Stopper (8)	—	✓	✓
Feeding screw (9)	—	✓	✓
Grates storage (10)	—	—	✓
Cover for grates storage (12)	—	—	✓
Grates (13, 14, 15)	✓	✓	✓
Roll blade (16)	✓	✓	✓
Cross blade (17)	✓	✓	✓
Cutting disc (18)	✓	✓	✓
Sausage attachment (19, 20)	✓	✓	✓
Kibbeh attachment (21)	✓	✓	✓
Shortbread biscuit attachment (23,24)	✓	✓	✓
Cleaning aid for grates (22)	✓	✓	✓

9 | TROUBLESHOOTING

If any of the problems listed in the table persist, contact WMF Customer Service.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Food gets stuck in the feeding screw	Food was pushed into the filler neck with too much pressure	Briefly press the reverse button (a) to release the blockage and then continue with the mincing process
The feeding screw is blocked repeatedly	Food was pushed into the filler neck with too much pressure	Switch off the appliance and pull the mains plug out of the socket. Remove the mincer attachment (2) and the feeding screw (9) and remove the blockage. Then reassemble the appliance according to the instructions and restart it.
The meat mass is not fine enough	The grate is too big and/or the ingredients have not been minced a sufficient number of times	Use a finer grate and/or mince the meat mass several times in a row
The motor stops during operation	The overload protection has possibly switched off the motor	Switch the appliance off by turning the control knob (7) to "0". Pull the mains plug out of the socket, disassemble and clean the appliance according to the "Cleaning and care" instructions. Let the appliance cool down for approx. 30 minutes
The feeding screw wobbles during operation	The threaded ring (6) has come loose	Switch off the appliance and then screw the threaded ring (6) clockwise. Caution! Do not overturn or overtighten the threaded ring (6)!
The motor automatically switches to the reverse function for about 5 seconds	Possibly the motor is overloaded	If this happens three times in a row, the motor stops and the cleaning symbol lights up. Disconnect the power plug from the socket. Disassemble and clean the appliance according to the "Cleaning and care" instructions
The ingredients are leaking out on the side of the threaded ring (6)	The threaded ring (6) is not fitted correctly. It is sitting too loosely on the mincer attachment (2)	Switch off the appliance and then screw the threaded ring (6) clockwise. Caution! Do not overturn or overtighten the threaded ring (6)! If this does not solve the problem, disassemble and clean the appliance according to the "Cleaning and care" instructions
Rapid wear of the cross blade and the grates. Note: Normal wear and tear of the grates (13, 14, 15) and the cross blade (17) may occur.	The threaded ring (6) has been tightened too much and / or the mincer has been operated in empty mode.	The threaded ring (6) must never be tightened. And the mincer must never be operated in empty mode, i.e. without meat in the appliance! This leads to overheating of the grate and the blade and thus promotes wear of these parts! Care instructions: After drying, lightly oil the grates (13, 14, 15), the roll blade (16), the cross blade (17) and the feeding screw (9) with vegetable oil for care.



Zariadenie zodpovedá európskym smerniciam 2014/35/EC, 2014/30/EC a 2009/125/EC.

Tento výrobok nesmie byť na konci životnosti likvidovaný ako bežný domáci odpad, ale musí byť umiestnený do zberného miesta na recykláciu elektrických a elektronických zariadení.

Materiály sú recyklovateľné podľa ich označení. Opätovné použitie, recyklácia a ďalšie využitie starých zariadení je dôležitým príspevkom k ochrane životného prostredia.

O vhodnom zbernom mieste sa informujte na miestnych úradoch.

Dokument podlieha zmenám.

2 | TECHNICAL DATA AND INFORMATION

TECHNICAL DATA

Rated voltage: 220–240 V ~ 50–60 Hz

Power consumption: 350 Watts (max. locked motor power 2200 Watts)

Protection class: 1

INFORMATION BEFORE USE

The appliance may be used only for the intended purpose and in accordance with this instruction manual. No claims of any kind may be made for damage resulting from improper use. You are therefore advised to read the instruction manual carefully before use. It contains instructions for using, cleaning and looking after the appliance. We accept no liability for any damage resulting from non-observance.

Keep this instruction manual in a safe place and pass it on to any subsequent user together with the appliance. Please also note the warranty information, which is enclosed separately. The safety precautions must be observed during use.

INFORMATION BEFORE USING FOR THE FIRST TIME

- Take the appliance and all accessories out of the box carefully and make sure that all components and accessories are complete and undamaged.
- Ensure that all packaging material is removed before use and there is no packaging left.
- Clean the appliance, components and accessories before the first use and after any long storage, as described in the "Cleaning and care" section.

3 | IMPORTANT SAFETY INFORMATION

- Keep the appliance and its cord out of reach of children.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- 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 in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- **For non-EU markets:** 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.
- **For non-EU markets:** Children should be supervised to ensure that they do not play with the appliance.
- Always use the appliance in accordance with these instructions.

- Improper use may result in electric shocks or other hazards.
- Improper use may cause injury. After use, clean all parts that come into contact with food, as described in the section on "Cleaning and care".
- If the appliance's power cord is damaged, it must be replaced by the manufacturer, its after-sales service or a similarly qualified person if hazards are to be avoided.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments
- The appliance is not intended for purely commercial use.
- **Caution!** Use the mincer to mince meat, fish and vegetables. Do not use it to mince hard and solid food (such as bones, nuts or frozen food). Do not use it to mince fibrous or very watery foods (such as ginger or certain types of fruit that have a high water content). The juice could get into the motor casing. Cut hard vegetables such as carrots into small pieces before processing.
- Using the shortbread biscuit attachment on the mincer, you can mould the shortbread dough into different shapes.
- **Caution!** While the motor is running, keep your face away from the filler neck. There is a risk of injury if bone remains or the remains of any other hard ingredients have been overlooked during preparation. Bone splinters and other hard objects could be catapulted out of the filler neck.
- **Note:** To transport the appliance, hold the mincer with both hands on the mincer casing (1). Do not hold it by the filling bowl (4) or the mincer attachment (2).
- **Caution!** The threaded ring (6) must never be tightened: This could cause rapid wear of the knife and the grate.
- **Caution!** Never reach with your fingers into the filler neck of the mincer attachment (2) or from the front into the screw casing or the drive (3). Risk of injury!
- **Note:** To avoid blockages or clogging, do not press the stopper (8) too hard into the filler neck.
- **Caution!** Never use sharp-edged or hard objects (e.g. knife, fork or spoon) when working with the mincer! Only use the stopper supplied for this (8).
- **Caution!** Never reach into the drive opening (3) when the appliance is connected to the power supply or while the mains plug is inserted in the socket.
- **Caution!** The cross blade (17) is very sharp. There is a risk of injury when handling it!
- **Caution!** Never clean the aluminium parts (mincer attachment (2), threaded ring (6) and feeding screw (9)) in the dishwasher. The parts turn black in the dishwasher. Follow the instructions in the "Cleaning and care" section.

- Switch the appliance off and always disconnect it from the mains supply before changing accessories or getting close to parts that move during use.
- The appliance must always be disconnected from the mains supply when not in use and before assembly, disassembly or cleaning.
- After using the appliance and accessories, clean all surfaces/parts that have come into contact with food. Follow the instructions in the "Cleaning and care" section.
- Do not reach into the attachment while it is in operation.
Make sure that hair, loose clothing and cloths, for example, or other foreign objects (such as cooking utensils, bones and vegetable stalks) do not get into the filling bowl .
- Only connect the appliance to earthed wall sockets that have been installed in accordance with the regulations. The power cable and plug must be dry.
- Do not pull or clamp the connection cable over sharp edges. Do not leave it dangling. Protect it from heat, oil and water.
- The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- Never pull the mains plug out of the socket by the power cord or with wet hands.
- Do not carry the appliance by the cable.
- Do not place the appliance on hot surfaces such as hotplates or near open gas flames because this could melt the casing.
- Only set the appliance up on smooth, dry, heat-resistant surfaces that are dust-free.
- Do not place the appliance on water-sensitive surfaces. Splashes of water may damage such surfaces.
- Do not use or store the appliance outside, in damp rooms or within reach of children.
- The appliance must be supervised when in use.
- When the appliance is not being used, pull the mains plug out of the socket.
- Never put the appliance and mains plug in a dishwasher or clean with water. Follow the cleaning instructions in the "Cleaning and care" section.
- Do not tamper with the safety systems, apart from in line with the maintenance and cleaning instructions provided.
- Only use WMF original spare parts.
- No liability shall be accepted for any damage resulting from misuse, incorrect operation or improper repairs. Warranty claims shall likewise be excluded in such cases.

4 | OPERATION

Operating the control knob (7)

- 0:** If the control knob is set to "0", the motor is not in operation.
- I:** If the control knob is set to "I", the motor can be started in forward mode by activating the touch button (e). You can release the control knob (7) during operation.
- REV:** The reverse button is used to release blockages when food gets stuck in the feeding screw (9) or if the appliance is blocked. In this case, you must keep the control knob (7) turned.



By pressing the eject button, the mincer attachment (2) is released from the mincer casing (1).

Operating the display (5)



Touch button for speed adjustment (e): Touch button for changing the speed setting



Display of the four different speed settings (soft, 1, 2 and 3) (k): Shows the current speed setting from "S" (slow) to "III" (fast).

The four different speed settings allow a specific speed to be selected for each type of meat.



Soft Function: For preparing biscuits using the shortbread biscuit attachment (23) and for easily creating sausages








1st speed setting: For preparing fish



2nd speed setting: For preparing pork and poultry



3rd speed setting: For preparing beef and lamb

Note: Symbols      (f, g and h) provide additional information to indicate which type of food each speed setting is typically suitable for.

Notes on the display (5)



Reverse symbol (j): Indicates that reverse mode is switched on



Cleaning symbol (i): Indicates when the mincer insert and screw are clogged and need to be cleaned

5 | USING THE GRATE

The three grates (13, 14, 15) are used for mincing meat, fish and vegetables. Depending on the properties of the food, you can choose one of the grates:

Note: The knife cuts the food. The grates determine the consistency of the cut food.

Note: Normal wear and tear may occur on the grates (13, 14, 15) and the cross blade (17).



- Select the coarse 7 mm grate (13) for solid food and for preparing coarse sausages.



- Select the medium 4 mm grate (14) for soft foods. Note: When preparing tartar, you can repeat the mincing process a second time with the medium grate to obtain the ideal consistency.



- Select the fine 3 mm grate (15) for food that needs to be processed to a particularly fine texture. To do this, you should pass the ingredients through the mincer several times. Start with the coarse grate (13) and then use the fine grate (15) for the second time. This gives the ingredients the desired fine consistency. This is suitable in particular for meat pies (kibbeh).



Note: Any two grates can be stored in the grate storage (10), which is located on the rear side of the casing (see figure A). The third grate can remain directly in the mincer attachment (2). To remove the cover, press the lower part of the cover and remove it. Re-insert the cover by placing it in the center of the holder and closing it with light pressure.

6 | USING THE APPLIANCE FOR THE FIRST TIME

Using the appliance for the first time

- Remove all packaging from the accessories.
- Before using the appliance for the first time, clean it as described in the "Cleaning and care" section.
- Place the appliance on a moisture-resistant, firm and level surface. Also make sure the surface is clean and dry.

Important! The ventilation openings on the underside of the appliance must not be covered.



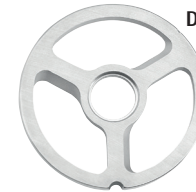
- Insert the feeding screw (9) into the lower opening of the mincer attachment (2) with the gear wheel facing inwards – see figure B.
- Now position the desired attachments as described in the following sections.



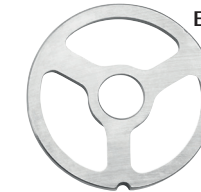
- Attach the mincer attachment (2) to the front attachment hub on the appliance (see figure C).
- **Note:** For easier assembly, first install the desired attachments in the mincer attachment (2) before placing it in the front housing. If you mount the desired attachments when the mincer attachment (2) is already in the front housing of the appliance, the feeding screw (9) will push the attachments slightly forward. The reason for this is the built-in safety mechanism. As long as the threaded ring (6) is not properly fitted, it will push the feeding screw (9) forward. Thus, no injuries or squeezing can happen during operation!

Assembling the mincer

- First place the roll blade (16) on the feeding screw (9). The recess (figure D) points in the direction of the feeding screw (9):



Side with recess



Side without recess



Side with recess



Side without recess



- Place the desired grate (13, 14 or 15) on the cross blade (17).
- **Note:** The recess on the grate must sit in the designated notch in the casing (see figure I).

- To lock it in place, tighten the threaded ring (6) on the casing. Lock the threaded ring (6) by turning it clockwise.
 - Caution!** Do not overturn or overtighten the threaded ring (6)!
 - Caution!** The threaded ring (6) must never be tightened: This could cause rapid wear of the cross blade and the grates.
- Place the filling bowl (4) on the mincer attachment (2).

Assembling the sausage attachment

Use: For filling artificial and natural casings with sausage meat.

Note: The parts of the mincer attachment (2) without grate (13, 14, 15) and without cross blade (17) are required.

- Place the cutting disc (18) on the roll blade (16).
Note: The recess on the cutting disc (18) must sit in the designated notch on the casing.
- Place the large sausage attachment (19) or the narrow sausage attachment (20) on the cutting disc.
- To lock it in place, tighten the threaded ring (6) on the casing.
Lock the threaded ring (6) by turning it clockwise.
Caution! Do not overturn or overtighten the threaded ring (6)!
- Place the filling bowl (4) on the mincer attachment (2).

Kibbeh attachment assembly

Use: For forming dough tubes with meat filling.

Note: The parts of the mincer attachment (4) without grate (13, 14, 15) and without cross blade (17) are required.

- Place the kibbeh attachment (21) on the mincer attachment (16).
Note: The recess on the cutting disc (18) must sit in the designated notch on the casing.
- To lock it in place, tighten the threaded ring (6) on the casing.
Lock the threaded ring (6) by turning it clockwise. **Caution!** Do not overturn or overtighten the threaded ring (6)!
- Place the filling bowl (4) on the mincer attachment (2).

Assembling the shortbread biscuit attachment

Note: The parts of the mincer attachment (2) without grate (13, 14, 15) and without cross blade (17) are required.

- First place the cutting disc for shortbread (24) on the roll blade (16).
- Attach the shortbread biscuit attachment (23).
- To lock it in place, tighten the threaded ring (6) on the casing.
- Now insert the moulded tray from the shortbread biscuit attachment through the opening provided: see figure J.



- Select the desired shape of the dough by moving the moulded tray; see figure K.




- Place the filling bowl (4) on the mincer attachment (2).

Using the mincer

Mincing and mixing meat with the mincer

Assemble the mincer as described in the section "Assembling the mincer".

Next steps:

- Cut the meat or the respective food into strips measuring approx. 10 cm long and 2 cm thick so that they fit into the filling opening and can be optimally processed by the feeding screw.
Note: Remove any bones, tendons or cartilage etc. before mincing the meat.
Place the food in the filling bowl (see also "Our tips below will help you get the best possible use out of your mincer and achieve optimum results").
- Place a suitable container below the mincer outlet to catch the minced meat.
- Now insert the mains plug into the socket.
- Add the processed ingredients to the filling bowl (4).
- Turn the control knob to "I".
- Select the desired speed setting via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
Caution! The mincer must never be operated in empty mode, i.e. without meat in the unit!
This leads to overheating of the grate and the cross blade and thus promotes wear of these parts!
- Only use the stopper (8) for replenishing food.
Note: Do not apply excessive force to push the food down.
- Note:** When preparing tartar, you can repeat the mincing process a second time with the medium grate to obtain the ideal consistency.
- After use, set the control knob to "0".

Using the mincer to make sausages

First mince the meat as described under "Mincing and mixing meat with the mincer".

Unscrew the threaded ring (6) and remove the grate (13, 14 or 15) and the cross blade (17).

Caution! The cross blade (17) is very sharp. There is a risk of injury when handling it!



Assemble the sausage attachment (19 or 20) as described under "Assembling the sausage attachment".

Note: To make sausages you will need natural or artificial casings, which you can obtain from butchers and specialist shops.

Note: The ingredients, especially meat, must always be kept well chilled (approx. 4°C).

Next steps:

- Prepare the sausage mixture according to the recipe.
- Note:** Soak the sausage casing in lukewarm water for approx. 10 to 15 minutes to make it more elastic and to make it easier to guide it onto the sausage attachment (19, 20).
- Slide the sausage casing over the funnel of the sausage attachment (19, 20) and tie the end together so that the meat mass cannot escape during filling.
- Place a suitable container, such as a moistened baking tray below the mincer outlet to catch the minced meat.
- Now insert the mains plug into the socket.
- Add the processed sausage mass to the filling bowl (4).
- Turn the control knob to "I".

- Select the desired speed setting via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
- **Note:** Switch off the appliance briefly or use the soft function , if the sausage mass comes out too quickly.
- Only use the stopper (8) for replenishing.
Note: Do not apply excessive force to push the food down.
- Roll out the sausage in a spiral shape onto a moistened baking tray/into a moistened container.
- After use, set the control knob to "0".

Preparing meat pies/kibbeh with the mincer



First mince the meat as described under "Mincing and mixing meat with the mincer". Note: To make meat pies, it is best to mince the meat three times in succession (first with the medium grate (14) and then twice with the fine grate (15)).

Unscrew the threaded ring (6) and remove the grate (13, 14 or 15) and the cross blade (17).

Caution! The cross blade (17) is very sharp. There is a risk of injury when handling it!

Assemble the kibbeh attachment (21) as described under "Assembling the kibbeh attachment".



Next steps:

- Place a suitable container (ideally a large plate) below the mincer outlet to catch the sausages.
- Now insert the mains plug into the socket.
- Add the processed sausage mass to the filling bowl (4).
- Turn the control knob to "1".
- Select the desired speed level via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
Note: Switch off the appliance briefly or use the soft function , if the meat mass comes out too quickly.
- Only use the stopper (8) for replenishing.
Note: Do not apply excessive force to push the food down.
- Cut the meat into pieces of the desired length.
- **Note:** Freeze the meat briefly so that the meat pies can be filled more easily.
- After use, turn the control knob to "0".

Using the shortbread biscuit attachment

Assemble the shortbread biscuit attachment (23) as described under "Assembling the shortbread biscuit attachment".

Next steps:

- Prepare the shortbread dough and place it in the filling bowl .
- Select the required shape on the shortbread biscuit attachment.
- Now insert the mains plug into the socket.
- Turn the control knob to "1".
- Select the desired speed setting via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
- Only use the stopper (8) for replenishing.
Note: Do not apply excessive force to push the food down.
Note: Switch off the appliance briefly or use the soft function  so that the meat mass does not come out too quickly.
- Use a chopping board, for example, to catch the shaped dough.
- After use, turn the control knob to "0".


Recipe

Chocolate Sticks
Ingredients for 30-40 pieces

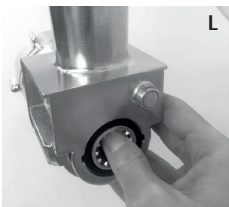
- 250 g soft butter
- 1 generous pinch of salt
- 250 g fine sugar
- 1 egg (size M)
- 400 g flour
- 1 level tsp. baking powder
- Approx. 75 g dark chocolate couverture
- Approx. 75 g milk chocolate couverture

Place the butter and salt in a mixing bowl and whip until a pale cream colour using a food processor or hand mixer with whisk. Gradually stir in the sugar and stir everything until pale cream. Thoroughly stir in the egg. Sift the flour and baking powder. Knead everything briefly until smooth. Divide the dough into 2 to 3 portions and place in foil in a cool place for about 10 minutes until needed again. Preheat the oven to 200°C top/bottom heat. Line 2 to 3 baking sheets with baking parchment. Insert the dough portions one after another into the biscuit attachment and press them through on the **soft speed setting**. Divide the mixture into even pieces about 6 -7 cm long. Place the strips of dough on the trays. Bake the trays one after another in the hot oven for around 10 -12 minutes until golden brown. Leave to cool on a cake rack. Break up the two chocolate couvertures separately and melt them in bowls over a hot bain-marie. Dip half of each biscuit stick into the couverture or pipe the couverture into stripes. Allow to set on a cake rack or on baking parchment.

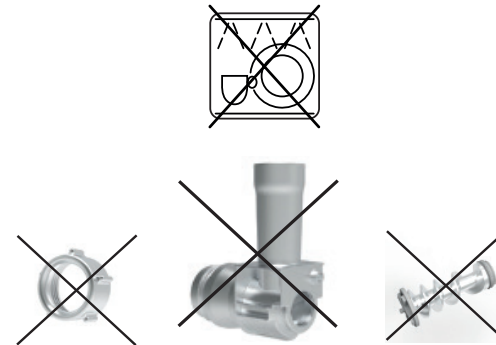
7 | DISASSEMBLING THE APPLIANCE

- After you have turned the control knob to "0", pull out the mains plug.
 - Gently press the mains plug cable into the inlet for the mains switch (11) so that the appliance can be stowed away more easily.
 - Pull the stopper (8) out of the filling opening.
 - Remove the filling bowl (4).
 - Press the meat attachment ejection symbol (k)  which is located in the centre of the control knob (7), to release the mincer attachment (2) from the casing.
- Note:** If the control knob (7) does not point to "0", the mincer attachment (2) cannot be removed for safety reasons.
- Remove the assembled mincer attachment (2) by turning it slightly anticlockwise.

Important! Never clean the threaded ring (6), the mincer attachment (2) or the feeding screw (9) in a dishwasher! Dishwasher detergents can cause corrosion and discolouration. The parts concerned are marked with the following symbol for safety purposes:



Note: For easy removal of the grates (13, 14, 15), push the feeding screw out of the mincer attachment (2) from behind (see figure L).



8 | CLEANING AND CARE

Never use abrasive or harsh cleaning agents!

Important! Never insert your fingers or your hand into the filling opening or insert objects into the openings of the grates (13, 14, 15) as long as the mains plug has not been pulled out.

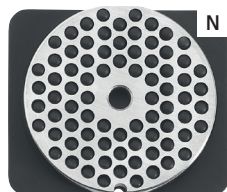
Loosen the threaded ring (6) and disassemble the attachment. Rinse all parts thoroughly in warm water.

For easier and more thorough cleaning of the grates (13, 14, 15) use the cleaning aid for grates (22).

Note: The grates must be positioned appropriately on the cleaning aid (see figures M, N and O).



Cleaning the small grates (13)



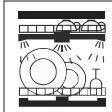

Cleaning the medium grates (14)



Cleaning the coarse grates (15)

Allow the parts to dry completely before reassembling them.

After drying, lightly oil the grates (13, 14, 15), the roll blade (16), the cross blade (17) and the feeding screw (9) with vegetable oil.

CLEANING THE PARTS	 dishwasher safe	 rinse under running water	 wipe with a damp cloth
Mincer casing (1)	—	—	✓
Mincer attachment (2)	—	✓	✓
Filling bowl (4)	✓	✓	✓
Display (5)	—	—	✓
Threaded ring (6)	—	✓	✓
Control knob (7)	—	—	✓
Stopper (8)	—	✓	✓
Feeding screw (9)	—	✓	✓
Grates storage (10)	—	—	✓
Cover for grates storage (12)	—	—	✓
Grates (13, 14, 15)	✓	✓	✓
Roll blade (16)	✓	✓	✓
Cross blade (17)	✓	✓	✓
Cutting disc (18)	✓	✓	✓
Sausage attachment (19, 20)	✓	✓	✓
Kibbeh attachment (21)	✓	✓	✓
Shortbread biscuit attachment (23,24)	✓	✓	✓
Cleaning aid for grates (22)	✓	✓	✓

9 | TROUBLESHOOTING

If any of the problems listed in the table persist, contact WMF Customer Service.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Food gets stuck in the feeding screw	Food was pushed into the filler neck with too much pressure	Briefly press the reverse button (a) to release the blockage and then continue with the mincing process
The feeding screw is blocked repeatedly	Food was pushed into the filler neck with too much pressure	Switch off the appliance and pull the mains plug out of the socket. Remove the mincer attachment (2) and the feeding screw (9) and remove the blockage. Then reassemble the appliance according to the instructions and restart it.
The meat mass is not fine enough	The grate is too big and/or the ingredients have not been minced a sufficient number of times	Use a finer grate and/or mince the meat mass several times in a row
The motor stops during operation	The overload protection has possibly switched off the motor	Switch the appliance off by turning the control knob (7) to "0". Pull the mains plug out of the socket, disassemble and clean the appliance according to the "Cleaning and care" instructions. Let the appliance cool down for approx. 30 minutes
The feeding screw wobbles during operation	The threaded ring (6) has come loose	Switch off the appliance and then screw the threaded ring (6) clockwise. Caution! Do not overturn or overtighten the threaded ring (6)!
The motor automatically switches to the reverse function for about 5 seconds	Possibly the motor is overloaded	If this happens three times in a row, the motor stops and the cleaning symbol lights up. Disconnect the power plug from the socket. Disassemble and clean the appliance according to the "Cleaning and care" instructions
The ingredients are leaking out on the side of the threaded ring (6)	The threaded ring (6) is not fitted correctly. It is sitting too loosely on the mincer attachment (2)	Switch off the appliance and then screw the threaded ring (6) clockwise. Caution! Do not overturn or overtighten the threaded ring (6)! If this does not solve the problem, disassemble and clean the appliance according to the "Cleaning and care" instructions
Rapid wear of the cross blade and the grates. Note: Normal wear and tear of the grates (13, 14, 15) and the cross blade (17) may occur.	The threaded ring (6) has been tightened too much and / or the mincer has been operated in empty mode.	The threaded ring (6) must never be tightened. And the mincer must never be operated in empty mode, i.e. without meat in the appliance! This leads to overheating of the grate and the blade and thus promotes wear of these parts! Care instructions: After drying, lightly oil the grates (13, 14, 15), the roll blade (16), the cross blade (17) and the feeding screw (9) with vegetable oil for care.



A készülék megfelel a 2014/35/EU, 2014/30/EU és a 2009/125/EU irányelveknek.

Élettartamának lejártát követően a készülék nem ártalmatlanítható a kommunális háztartási hulladékkal együtt, hanem az elektromos és elektronikai készülékeket gyűjtő udvarban kell leadni, újrahasznosítás céljából. Az anyagok a címkén szereplő információk szerint hasznosíthatók újra. Az újrahasznosítással jelentősen hozzájárul a környezet védelméhez.

A legközelebbi gyűjtőhely címéről érdeklődjön a helyi önkormányzatnál.

A szöveg módosításának jogát fenntartjuk.

2 | TECHNICAL DATA AND INFORMATION

TECHNICAL DATA

Rated voltage: 220–240 V ~ 50–60 Hz

Power consumption: 350 Watts (max. locked motor power 2200 Watts)

Protection class: 1

INFORMATION BEFORE USE

The appliance may be used only for the intended purpose and in accordance with this instruction manual. No claims of any kind may be made for damage resulting from improper use. You are therefore advised to read the instruction manual carefully before use. It contains instructions for using, cleaning and looking after the appliance. We accept no liability for any damage resulting from non-observance.

Keep this instruction manual in a safe place and pass it on to any subsequent user together with the appliance. Please also note the warranty information, which is enclosed separately. The safety precautions must be observed during use.

INFORMATION BEFORE USING FOR THE FIRST TIME

- Take the appliance and all accessories out of the box carefully and make sure that all components and accessories are complete and undamaged.
- Ensure that all packaging material is removed before use and there is no packaging left.
- Clean the appliance, components and accessories before the first use and after any long storage, as described in the "Cleaning and care" section.

3 | IMPORTANT SAFETY INFORMATION

- Keep the appliance and its cord out of reach of children.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- 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 in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- **For non-EU markets:** 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.
- **For non-EU markets:** Children should be supervised to ensure that they do not play with the appliance.
- Always use the appliance in accordance with these instructions.

- Improper use may result in electric shocks or other hazards.
- Improper use may cause injury. After use, clean all parts that come into contact with food, as described in the section on "Cleaning and care".
- If the appliance's power cord is damaged, it must be replaced by the manufacturer, its after-sales service or a similarly qualified person if hazards are to be avoided.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments
- The appliance is not intended for purely commercial use.
- **Caution!** Use the mincer to mince meat, fish and vegetables. Do not use it to mince hard and solid food (such as bones, nuts or frozen food). Do not use it to mince fibrous or very watery foods (such as ginger or certain types of fruit that have a high water content). The juice could get into the motor casing. Cut hard vegetables such as carrots into small pieces before processing.
- Using the shortbread biscuit attachment on the mincer, you can mould the shortbread dough into different shapes.
- **Caution!** While the motor is running, keep your face away from the filler neck. There is a risk of injury if bone remains or the remains of any other hard ingredients have been overlooked during preparation. Bone splinters and other hard objects could be catapulted out of the filler neck.
- **Note:** To transport the appliance, hold the mincer with both hands on the mincer casing (1). Do not hold it by the filling bowl (4) or the mincer attachment (2).
- **Caution!** The threaded ring (6) must never be tightened: This could cause rapid wear of the knife and the grate.
- **Caution!** Never reach with your fingers into the filler neck of the mincer attachment (2) or from the front into the screw casing or the drive (3). Risk of injury!
- **Note:** To avoid blockages or clogging, do not press the stopper (8) too hard into the filler neck.
- **Caution!** Never use sharp-edged or hard objects (e.g. knife, fork or spoon) when working with the mincer! Only use the stopper supplied for this (8).
- **Caution!** Never reach into the drive opening (3) when the appliance is connected to the power supply or while the mains plug is inserted in the socket.
- **Caution!** The cross blade (17) is very sharp. There is a risk of injury when handling it!
- **Caution!** Never clean the aluminium parts (mincer attachment (2), threaded ring (6) and feeding screw (9)) in the dishwasher. The parts turn black in the dishwasher. Follow the instructions in the "Cleaning and care" section.

- Switch the appliance off and always disconnect it from the mains supply before changing accessories or getting close to parts that move during use.
- The appliance must always be disconnected from the mains supply when not in use and before assembly, disassembly or cleaning.
- After using the appliance and accessories, clean all surfaces/parts that have come into contact with food. Follow the instructions in the "Cleaning and care" section.
- Do not reach into the attachment while it is in operation.
Make sure that hair, loose clothing and cloths, for example, or other foreign objects (such as cooking utensils, bones and vegetable stalks) do not get into the filling bowl .
- Only connect the appliance to earthed wall sockets that have been installed in accordance with the regulations. The power cable and plug must be dry.
- Do not pull or clamp the connection cable over sharp edges. Do not leave it dangling. Protect it from heat, oil and water.
- The appliance is not intended to be operated by means of an external timer or a separate remotecontrol system.
- Never pull the mains plug out of the socket by the power cord or with wet hands.
- Do not carry the appliance by the cable.
- Do not place the appliance on hot surfaces such as hotplates or near open gas flames because this could melt the casing.
- Only set the appliance up on smooth, dry, heat-resistant surfaces that are dust-free.
- Do not place the appliance on water-sensitive surfaces. Splashes of water may damage such surfaces.
- Do not use or store the appliance outside, in damp rooms or within reach of children.
- The appliance must be supervised when in use.
- When the appliance is not being used, pull the mains plug out of the socket.
- Never put the appliance and mains plug in a dishwasher or clean with water. Follow the cleaning instructions in the "Cleaning and care" section.
- Do not tamper with the safety systems, apart from in line with the maintenance and cleaning instructions provided.
- Only use WMF original spare parts.
- No liability shall be accepted for any damage resulting from misuse, incorrect operation or improper repairs. Warranty claims shall likewise be excluded in such cases.

4 | OPERATION

Operating the control knob (7)

- 0:** If the control knob is set to "0", the motor is not in operation.
- I:** If the control knob is set to "I", the motor can be started in forward mode by activating the touch button (e). You can release the control knob (7) during operation.
- REV:** The reverse button is used to release blockages when food gets stuck in the feeding screw (9) or if the appliance is blocked. In this case, you must keep the control knob (7) turned.



By pressing the eject button, the mincer attachment (2) is released from the mincer casing (1).

Operating the display (5)



Touch button for speed adjustment (e): Touch button for changing the speed setting



Display of the four different speed settings (soft, 1, 2 and 3) (k): Shows the current speed setting from "S" (slow) to "III" (fast).

The four different speed settings allow a specific speed to be selected for each type of meat.



Soft Function: For preparing biscuits using the shortbread biscuit attachment (23) and for easily creating sausages








1st speed setting: For preparing fish



2nd speed setting: For preparing pork and poultry



3rd speed setting: For preparing beef and lamb

Note: Symbols      (f, g and h) provide additional information to indicate which type of food each speed setting is typically suitable for.

Notes on the display (5)



Reverse symbol (j): Indicates that reverse mode is switched on



Cleaning symbol (i): Indicates when the mincer insert and screw are clogged and need to be cleaned

5 | USING THE GRATE

The three grates (13, 14, 15) are used for mincing meat, fish and vegetables. Depending on the properties of the food, you can choose one of the grates:

Note: The knife cuts the food. The grates determine the consistency of the cut food.

Note: Normal wear and tear may occur on the grates (13, 14, 15) and the cross blade (17).



- Select the coarse 7 mm grate (13) for solid food and for preparing coarse sausages.



- Select the medium 4 mm grate (14) for soft foods. Note: When preparing tartar, you can repeat the mincing process a second time with the medium grate to obtain the ideal consistency.



- Select the fine 3 mm grate (15) for food that needs to be processed to a particularly fine texture. To do this, you should pass the ingredients through the mincer several times. Start with the coarse grate (13) and then use the fine grate (15) for the second time. This gives the ingredients the desired fine consistency. This is suitable in particular for meat pies (kibbeh).



Note: Any two grates can be stored in the grate storage (10), which is located on the rear side of the casing (see figure A). The third grate can remain directly in the mincer attachment (2). To remove the cover, press the lower part of the cover and remove it. Re-insert the cover by placing it in the center of the holder and closing it with light pressure.

6 | USING THE APPLIANCE FOR THE FIRST TIME

Using the appliance for the first time

- Remove all packaging from the accessories.
- Before using the appliance for the first time, clean it as described in the "Cleaning and care" section.
- Place the appliance on a moisture-resistant, firm and level surface. Also make sure the surface is clean and dry.

Important! The ventilation openings on the underside of the appliance must not be covered.



- Insert the feeding screw (9) into the lower opening of the mincer attachment (2) with the gear wheel facing inwards – see figure B.
- Now position the desired attachments as described in the following sections.



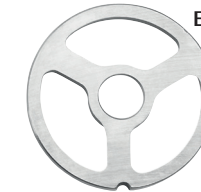
- Attach the mincer attachment (2) to the front attachment hub on the appliance (see figure C).
- **Note:** For easier assembly, first install the desired attachments in the mincer attachment (2) before placing it in the front housing. If you mount the desired attachments when the mincer attachment (2) is already in the front housing of the appliance, the feeding screw (9) will push the attachments slightly forward. The reason for this is the built-in safety mechanism. As long as the threaded ring (6) is not properly fitted, it will push the feeding screw (9) forward. Thus, no injuries or squeezing can happen during operation!

Assembling the mincer

- First place the roll blade (16) on the feeding screw (9). The recess (figure D) points in the direction of the feeding screw (9):



Side with recess



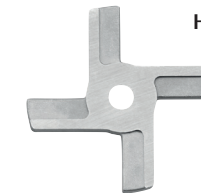
Side without recess



- The recess on the roll blade (16) must sit in the designated notch in the casing (see figure F).
- Then place the cross blade (17) on the roll blade (16). The recess (figure G) points in the direction of the roll blade (16).
- **Caution!** The cross blade (17) is very sharp. There is a risk of injury when handling it!



Side with recess



Side without recess



- Place the desired grate (13, 14 or 15) on the cross blade (17).
- **Note:** The recess on the grate must sit in the designated notch in the casing (see figure I).

- To lock it in place, tighten the threaded ring (6) on the casing. Lock the threaded ring (6) by turning it clockwise.

Caution! Do not overturn or overtighten the threaded ring (6)!

Caution! The threaded ring (6) must never be tightened: This could cause rapid wear of the cross blade and the grates.

- Place the filling bowl (4) on the mincer attachment (2).

Assembling the sausage attachment

Use: For filling artificial and natural casings with sausage meat.

Note: The parts of the mincer attachment (2) without grate (13, 14, 15) and without cross blade (17) are required.

- Place the cutting disc (18) on the roll blade (16).
 - Note:** The recess on the cutting disc (18) must sit in the designated notch on the casing.
- Place the large sausage attachment (19) or the narrow sausage attachment (20) on the cutting disc.
- To lock it in place, tighten the threaded ring (6) on the casing. Lock the threaded ring (6) by turning it clockwise.
 - Caution!** Do not overturn or overtighten the threaded ring (6)!
- Place the filling bowl (4) on the mincer attachment (2).

Kibbeh attachment assembly

Use: For forming dough tubes with meat filling.

Note: The parts of the mincer attachment (4) without grate (13, 14, 15) and without cross blade (17) are required.

- Place the kibbeh attachment (21) on the mincer attachment (16).
 - Note:** The recess on the cutting disc (18) must sit in the designated notch on the casing.
- To lock it in place, tighten the threaded ring (6) on the casing. Lock the threaded ring (6) by turning it clockwise. **Caution!** Do not overturn or overtighten the threaded ring (6)!
- Place the filling bowl (4) on the mincer attachment (2).

Assembling the shortbread biscuit attachment

Note: The parts of the mincer attachment (2) without grate (13, 14, 15) and without cross blade (17) are required.

- First place the cutting disc for shortbread (24) on the roll blade (16).
- Attach the shortbread biscuit attachment (23).
- To lock it in place, tighten the threaded ring (6) on the casing.
- Now insert the moulded tray from the shortbread biscuit attachment through the opening provided: see figure J.



- Select the desired shape of the dough by moving the moulded tray; see figure K.




- Place the filling bowl (4) on the mincer attachment (2).

Using the mincer

Mincing and mixing meat with the mincer

Assemble the mincer as described in the section "Assembling the mincer".

Next steps:

- Cut the meat or the respective food into strips measuring approx. 10 cm long and 2 cm thick so that they fit into the filling opening and can be optimally processed by the feeding screw.
 - Note:** Remove any bones, tendons or cartilage etc. before mincing the meat. Place the food in the filling bowl (see also "Our tips below will help you get the best possible use out of your mincer and achieve optimum results").
- Place a suitable container below the mincer outlet to catch the minced meat.
- Now insert the mains plug into the socket.
- Add the processed ingredients to the filling bowl (4).
- Turn the control knob to "I".
- Select the desired speed setting via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
 - Caution!** The mincer must never be operated in empty mode, i.e. without meat in the unit! This leads to overheating of the grate and the cross blade and thus promotes wear of these parts!
- Only use the stopper (8) for replenishing food.
 - Note:** Do not apply excessive force to push the food down.
- Note:** When preparing tartar, you can repeat the mincing process a second time with the medium grate to obtain the ideal consistency.
- After use, set the control knob to "0".

Using the mincer to make sausages

First mince the meat as described under "Mincing and mixing meat with the mincer".

Unscrew the threaded ring (6) and remove the grate (13, 14 or 15) and the cross blade (17).

Caution! The cross blade (17) is very sharp. There is a risk of injury when handling it!



Assemble the sausage attachment (19 or 20) as described under "Assembling the sausage attachment".

Note: To make sausages you will need natural or artificial casings, which you can obtain from butchers and specialist shops.

Note: The ingredients, especially meat, must always be kept well chilled (approx. 4°C).

Next steps:

- Prepare the sausage mixture according to the recipe.
- Note:** Soak the sausage casing in lukewarm water for approx. 10 to 15 minutes to make it more elastic and to make it easier to guide it onto the sausage attachment (19, 20).
- Slide the sausage casing over the funnel of the sausage attachment (19, 20) and tie the end together so that the meat mass cannot escape during filling.
- Place a suitable container, such as a moistened baking tray below the mincer outlet to catch the minced meat.
- Now insert the mains plug into the socket.
- Add the processed sausage mass to the filling bowl (4).
- Turn the control knob to "I".

- Select the desired speed setting via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
- **Note:** Switch off the appliance briefly or use the soft function , if the sausage mass comes out too quickly.
- Only use the stopper (8) for replenishing.
Note: Do not apply excessive force to push the food down.
- Roll out the sausage in a spiral shape onto a moistened baking tray/into a moistened container.
- After use, set the control knob to "0".

Preparing meat pies/kibbeh with the mincer



First mince the meat as described under "Mincing and mixing meat with the mincer". Note: To make meat pies, it is best to mince the meat three times in succession (first with the medium grate (14) and then twice with the fine grate (15)).

Unscrew the threaded ring (6) and remove the grate (13, 14 or 15) and the cross blade (17).

Caution! The cross blade (17) is very sharp. There is a risk of injury when handling it!

Assemble the kibbeh attachment (21) as described under "Assembling the kibbeh attachment".



Next steps:

- Place a suitable container (ideally a large plate) below the mincer outlet to catch the sausages.
- Now insert the mains plug into the socket.
- Add the processed sausage mass to the filling bowl (4).
- Turn the control knob to "1".
- Select the desired speed level via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
Note: Switch off the appliance briefly or use the soft function , if the meat mass comes out too quickly.
- Only use the stopper (8) for replenishing.
Note: Do not apply excessive force to push the food down.
- Cut the meat into pieces of the desired length.
- **Note:** Freeze the meat briefly so that the meat pies can be filled more easily.
- After use, turn the control knob to "0".

Using the shortbread biscuit attachment

Assemble the shortbread biscuit attachment (23) as described under "Assembling the shortbread biscuit attachment".

Next steps:

- Prepare the shortbread dough and place it in the filling bowl .
- Select the required shape on the shortbread biscuit attachment.
- Now insert the mains plug into the socket.
- Turn the control knob to "1".
- Select the desired speed setting via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
- Only use the stopper (8) for replenishing.
Note: Do not apply excessive force to push the food down.
Note: Switch off the appliance briefly or use the soft function  so that the meat mass does not come out too quickly.
- Use a chopping board, for example, to catch the shaped dough.
- After use, turn the control knob to "0".


Recipe

Chocolate Sticks
Ingredients for 30-40 pieces

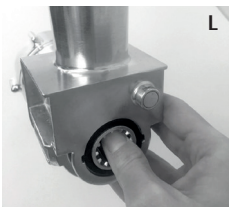
- 250 g soft butter
- 1 generous pinch of salt
- 250 g fine sugar
- 1 egg (size M)
- 400 g flour
- 1 level tsp. baking powder
- Approx. 75 g dark chocolate couverture
- Approx. 75 g milk chocolate couverture

Place the butter and salt in a mixing bowl and whip until a pale cream colour using a food processor or hand mixer with whisk. Gradually stir in the sugar and stir everything until pale cream. Thoroughly stir in the egg. Sift the flour and baking powder. Knead everything briefly until smooth. Divide the dough into 2 to 3 portions and place in foil in a cool place for about 10 minutes until needed again. Preheat the oven to 200°C top/bottom heat. Line 2 to 3 baking sheets with baking parchment. Insert the dough portions one after another into the biscuit attachment and press them through on the **soft speed setting**. Divide the mixture into even pieces about 6 -7 cm long. Place the strips of dough on the trays. Bake the trays one after another in the hot oven for around 10 -12 minutes until golden brown. Leave to cool on a cake rack. Break up the two chocolate couvertures separately and melt them in bowls over a hot bain-marie. Dip half of each biscuit stick into the couverture or pipe the couverture into stripes. Allow to set on a cake rack or on baking parchment.

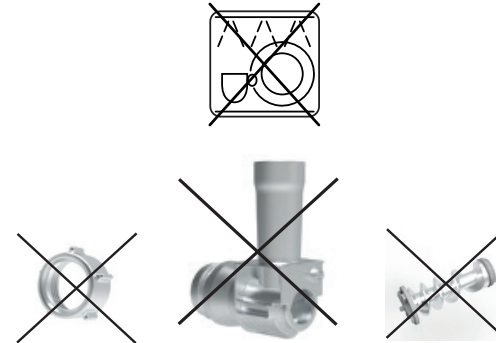
7 | DISASSEMBLING THE APPLIANCE

- After you have turned the control knob to "0", pull out the mains plug.
- Gently press the mains plug cable into the inlet for the mains switch (11) so that the appliance can be stowed away more easily.
- Pull the stopper (8) out of the filling opening.
- Remove the filling bowl (4).
- Press the meat attachment ejection symbol (k)  which is located in the centre of the control knob (7), to release the mincer attachment (2) from the casing.
Note: If the control knob (7) does not point to "0", the mincer attachment (2) cannot be removed for safety reasons.
- Remove the assembled mincer attachment (2) by turning it slightly anticlockwise.

Important! Never clean the threaded ring (6), the mincer attachment (2) or the feeding screw (9) in a dishwasher! Dishwasher detergents can cause corrosion and discolouration. The parts concerned are marked with the following symbol for safety purposes:



Note: For easy removal of the grates (13, 14, 15), push the feeding screw out of the mincer attachment (2) from behind (see figure L).



8 | CLEANING AND CARE

Never use abrasive or harsh cleaning agents!

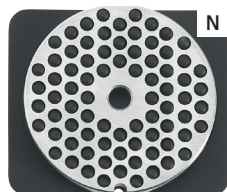
Important! Never insert your fingers or your hand into the filling opening or insert objects into the openings of the grates (13, 14, 15) as long as the mains plug has not been pulled out. Loosen the threaded ring (6) and disassemble the attachment. Rinse all parts thoroughly in warm water.

For easier and more thorough cleaning of the grates (13, 14, 15) use the cleaning aid for grates (22).

Note: The grates must be positioned appropriately on the cleaning aid (see figures M, N and O).



Cleaning the small grates (13)



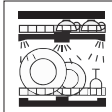

Cleaning the medium grates (14)



Cleaning the coarse grates (15)

Allow the parts to dry completely before reassembling them.

After drying, lightly oil the grates (13, 14, 15), the roll blade (16), the cross blade (17) and the feeding screw (9) with vegetable oil.

CLEANING THE PARTS	 dishwasher safe	 rinse under running water	 wipe with a damp cloth
Mincer casing (1)	—	—	✓
Mincer attachment (2)	—	✓	✓
Filling bowl (4)	✓	✓	✓
Display (5)	—	—	✓
Threaded ring (6)	—	✓	✓
Control knob (7)	—	—	✓
Stopper (8)	—	✓	✓
Feeding screw (9)	—	✓	✓
Grates storage (10)	—	—	✓
Cover for grates storage (12)	—	—	✓
Grates (13, 14, 15)	✓	✓	✓
Roll blade (16)	✓	✓	✓
Cross blade (17)	✓	✓	✓
Cutting disc (18)	✓	✓	✓
Sausage attachment (19, 20)	✓	✓	✓
Kibbeh attachment (21)	✓	✓	✓
Shortbread biscuit attachment (23,24)	✓	✓	✓
Cleaning aid for grates (22)	✓	✓	✓

9 | TROUBLESHOOTING

If any of the problems listed in the table persist, contact WMF Customer Service.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Food gets stuck in the feeding screw	Food was pushed into the filler neck with too much pressure	Briefly press the reverse button (a) to release the blockage and then continue with the mincing process
The feeding screw is blocked repeatedly	Food was pushed into the filler neck with too much pressure	Switch off the appliance and pull the mains plug out of the socket. Remove the mincer attachment (2) and the feeding screw (9) and remove the blockage. Then reassemble the appliance according to the instructions and restart it.
The meat mass is not fine enough	The grate is too big and/or the ingredients have not been minced a sufficient number of times	Use a finer grate and/or mince the meat mass several times in a row
The motor stops during operation	The overload protection has possibly switched off the motor	Switch the appliance off by turning the control knob (7) to "0". Pull the mains plug out of the socket, disassemble and clean the appliance according to the "Cleaning and care" instructions. Let the appliance cool down for approx. 30 minutes
The feeding screw wobbles during operation	The threaded ring (6) has come loose	Switch off the appliance and then screw the threaded ring (6) clockwise. Caution! Do not overturn or overtighten the threaded ring (6)!
The motor automatically switches to the reverse function for about 5 seconds	Possibly the motor is overloaded	If this happens three times in a row, the motor stops and the cleaning symbol lights up. Disconnect the power plug from the socket. Disassemble and clean the appliance according to the "Cleaning and care" instructions
The ingredients are leaking out on the side of the threaded ring (6)	The threaded ring (6) is not fitted correctly. It is sitting too loosely on the mincer attachment (2)	Switch off the appliance and then screw the threaded ring (6) clockwise. Caution! Do not overturn or overtighten the threaded ring (6)! If this does not solve the problem, disassemble and clean the appliance according to the "Cleaning and care" instructions
Rapid wear of the cross blade and the grates. Note: Normal wear and tear of the grates (13, 14, 15) and the cross blade (17) may occur.	The threaded ring (6) has been tightened too much and / or the mincer has been operated in empty mode.	The threaded ring (6) must never be tightened. And the mincer must never be operated in empty mode, i.e. without meat in the appliance! This leads to overheating of the grate and the blade and thus promotes wear of these parts! Care instructions: After drying, lightly oil the grates (13, 14, 15), the roll blade (16), the cross blade (17) and the feeding screw (9) with vegetable oil for care.



Aparatul respectă Directivele europene 2014/35/CE, 2014/30/CE și 2009/125/CE.

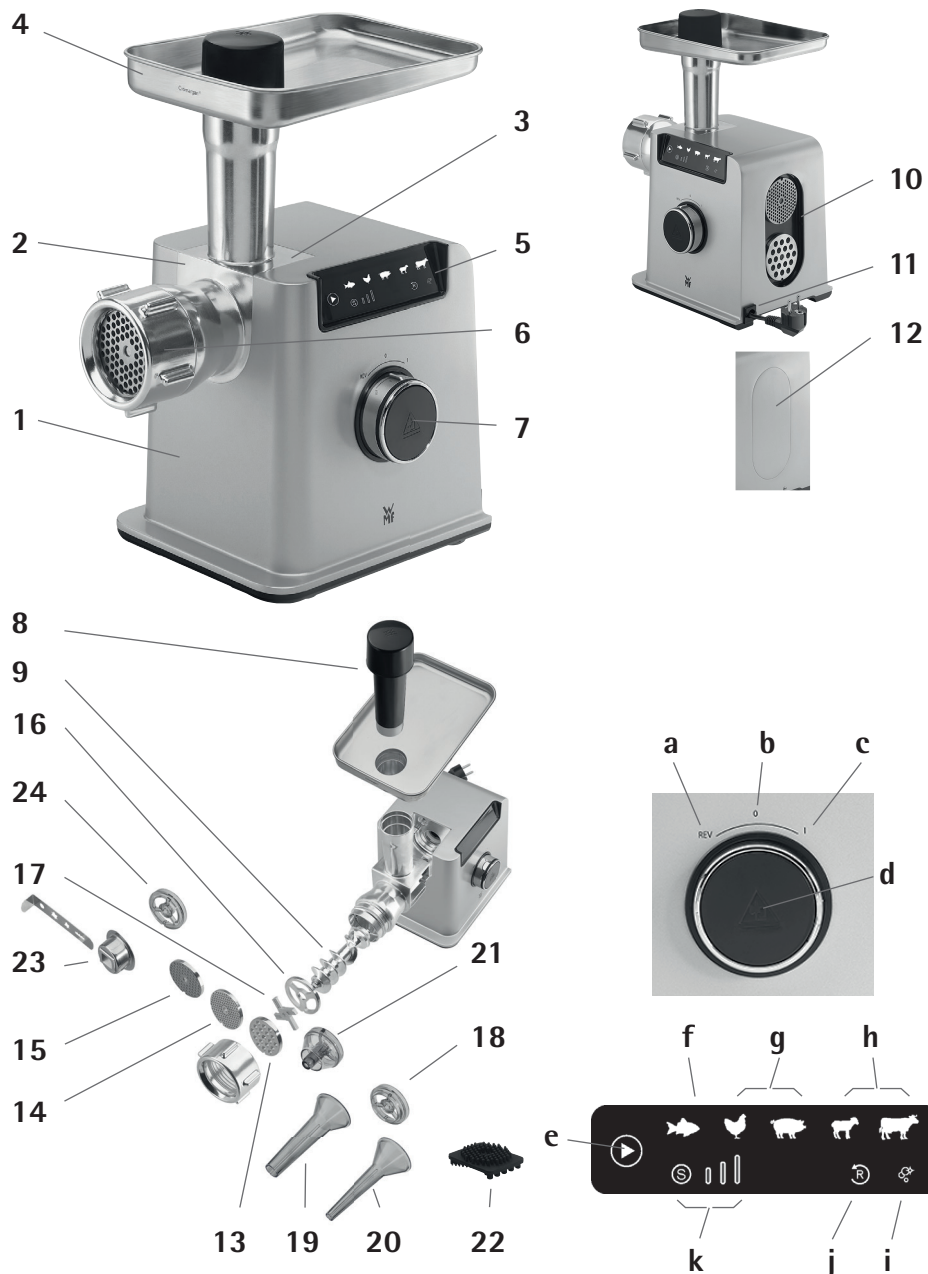
La sfârșitul duratei sale de viață, acest produs nu trebuie aruncat la coșul de gunoi menajer, ci trebuie adus la un punct de colectare pentru reciclarea aparatelor electrice și electronice.

Materialele sunt reciclabile în conformitate cu etichetarea lor. Reutilizarea, reciclarea și alte modalități de reutilizare a aparatelor vechi au o contribuție importantă pentru protejarea mediului înconjurător.

Vă rugăm să solicitați informații de la autoritățile dvs. locale cu privire la punctul corespunzător de eliminare.

Ne rezervăm dreptul de modificare.

Ръководство за употреба Meat Mincer



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BG

Our tips below will help you get the best possible use out of your mincer and achieve optimum results:

- To prepare minced meat for special recipes, you can add ingredients, such as pre-sautéed onions, spices and herbs, before you process the pieces of meat. This allows all the ingredients to be mixed together even better. Grind hard spices like pepper finely in advance.
- The mincer cannot process hard, solid or fibrous food components (e.g. bones, nuts, ginger root, hard kernels, thick tendons and cartilage).
- Do not process food that has been stored for too long or is spoiled. Always prepare all food just before eating or just before cooking, so it is as fresh as possible.

1 | STRUCTURE OF THE APPLIANCE

- Mincer casing
- Mincer attachment
- Drive
- Filling bowl
- Display
- Threaded ring
- Control knob
 - Reverse
 - 0 (Off)
 - I (On)
 - Eject button
- Stopper
- Feeding screw
- Grate storage
- Inlet for the mains switch
- Cover for grate storage
- Coarse grate 7 mm
- Medium grate 4 mm
- Fine grate 3 mm
- Roll blade
- Cross blade

ACCESSORIES

Accessories for filling sausages:

- Cutting disc
- Large sausage attachment
- Narrow sausage attachment

Accessory for making meat pies (kibbeh):

- Kibbeh attachment (plastic finger including cone)

Cleaning accessory

- Cleaning aid for grates

Accessory for making shortbread:

- Shortbread biscuit attachment (2 parts: shortbread biscuit attachment and moulded tray)
- Cutting disc for shortbread

Overview of symbols on display

- Touch button for speed adjustment
- Speed setting 1 symbol: fish
- Speed setting 2 symbol: poultry and pork
- Speed setting 3 symbol: lamb and beef
- Cleaning symbol
- Reverse symbol
- Display of the four different speed settings (soft, 1, 2 and 3)

2 | TECHNICAL DATA AND INFORMATION

TECHNICAL DATA

Rated voltage: 220–240 V ~ 50–60 Hz

Power consumption: 350 Watts (max. locked motor power 2200 Watts)

Protection class: 1

INFORMATION BEFORE USE

The appliance may be used only for the intended purpose and in accordance with this instruction manual. No claims of any kind may be made for damage resulting from improper use. You are therefore advised to read the instruction manual carefully before use. It contains instructions for using, cleaning and looking after the appliance. We accept no liability for any damage resulting from non-observance.

Keep this instruction manual in a safe place and pass it on to any subsequent user together with the appliance. Please also note the warranty information, which is enclosed separately. The safety precautions must be observed during use.

INFORMATION BEFORE USING FOR THE FIRST TIME

- Take the appliance and all accessories out of the box carefully and make sure that all components and accessories are complete and undamaged.
- Ensure that all packaging material is removed before use and there is no packaging left.
- Clean the appliance, components and accessories before the first use and after any long storage, as described in the "Cleaning and care" section.

3 | IMPORTANT SAFETY INFORMATION

- Keep the appliance and its cord out of reach of children.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- 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 in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- **For non-EU markets:** 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.
- **For non-EU markets:** Children should be supervised to ensure that they do not play with the appliance.
- Always use the appliance in accordance with these instructions.

Improper use may result in electric shocks or other hazards.

- Improper use may cause injury. After use, clean all parts that come into contact with food, as described in the section on "Cleaning and care".
- If the appliance's power cord is damaged, it must be replaced by the manufacturer, its after-sales service or a similarly qualified person if hazards are to be avoided.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments
- The appliance is not intended for purely commercial use.
 - **Caution!** Use the mincer to mince meat, fish and vegetables. Do not use it to mince hard and solid food (such as bones, nuts or frozen food). Do not use it to mince fibrous or very watery foods (such as ginger or certain types of fruit that have a high water content). The juice could get into the motor casing. Cut hard vegetables such as carrots into small pieces before processing.
 - Using the shortbread biscuit attachment on the mincer, you can mould the shortbread dough into different shapes.
 - **Caution!** While the motor is running, keep your face away from the filler neck. There is a risk of injury if bone remains or the remains of any other hard ingredients have been overlooked during preparation. Bone splinters and other hard objects could be catapulted out of the filler neck.
 - **Note:** To transport the appliance, hold the mincer with both hands on the mincer casing (1). Do not hold it by the filling bowl (4) or the mincer attachment (2).
 - **Caution!** The threaded ring (6) must never be tightened: This could cause rapid wear of the knife and the grate.
 - **Caution!** Never reach with your fingers into the filler neck of the mincer attachment (2) or from the front into the screw casing or the drive (3). Risk of injury!
 - **Note:** To avoid blockages or clogging, do not press the stopper (8) too hard into the filler neck.
 - **Caution!** Never use sharp-edged or hard objects (e.g. knife, fork or spoon) when working with the mincer! Only use the stopper supplied for this (8).
 - **Caution!** Never reach into the drive opening (3) when the appliance is connected to the power supply or while the mains plug is inserted in the socket.
 - **Caution!** The cross blade (17) is very sharp. There is a risk of injury when handling it!
 - **Caution!** Never clean the aluminium parts (mincer attachment (2), threaded ring (6) and feeding screw (9)) in the dishwasher. The parts turn black in the dishwasher. Follow the instructions in the "Cleaning and care" section.

- Switch the appliance off and always disconnect it from the mains supply before changing accessories or getting close to parts that move during use.
- The appliance must always be disconnected from the mains supply when not in use and before assembly, disassembly or cleaning.
- After using the appliance and accessories, clean all surfaces/parts that have come into contact with food. Follow the instructions in the "Cleaning and care" section.
- Do not reach into the attachment while it is in operation.
Make sure that hair, loose clothing and cloths, for example, or other foreign objects (such as cooking utensils, bones and vegetable stalks) do not get into the filling bowl .
- Only connect the appliance to earthed wall sockets that have been installed in accordance with the regulations. The power cable and plug must be dry.
- Do not pull or clamp the connection cable over sharp edges. Do not leave it dangling. Protect it from heat, oil and water.
- The appliance is not intended to be operated by means of an external timer or a separate remotecontrol system.
- Never pull the mains plug out of the socket by the power cord or with wet hands.
- Do not carry the appliance by the cable.
- Do not place the appliance on hot surfaces such as hotplates or near open gas flames because this could melt the casing.
- Only set the appliance up on smooth, dry, heat-resistant surfaces that are dust-free.
- Do not place the appliance on water-sensitive surfaces. Splashes of water may damage such surfaces.
- Do not use or store the appliance outside, in damp rooms or within reach of children.
- The appliance must be supervised when in use.
- When the appliance is not being used, pull the mains plug out of the socket.
- Never put the appliance and mains plug in a dishwasher or clean with water. Follow the cleaning instructions in the "Cleaning and care" section.
- Do not tamper with the safety systems, apart from in line with the maintenance and cleaning instructions provided.
- Only use WMF original spare parts.
- No liability shall be accepted for any damage resulting from misuse, incorrect operation or improper repairs. Warranty claims shall likewise be excluded in such cases.

4 | OPERATION

Operating the control knob (7)

- 0:** If the control knob is set to "0", the motor is not in operation.
- I:** If the control knob is set to "I", the motor can be started in forward mode by activating the touch button (e). You can release the control knob (7) during operation.
- REV:** The reverse button is used to release blockages when food gets stuck in the feeding screw (9) or if the appliance is blocked. In this case, you must keep the control knob (7) turned.



By pressing the eject button, the mincer attachment (2) is released from the mincer casing (1).

Operating the display (5)



Touch button for speed adjustment (e): Touch button for changing the speed setting



Display of the four different speed settings (soft, 1, 2 and 3) (k): Shows the current speed setting from "S" (slow) to "III" (fast).

The four different speed settings allow a specific speed to be selected for each type of meat.



Soft Function: For preparing biscuits using the shortbread biscuit attachment (23) and for easily creating sausages








1st speed setting: For preparing fish



2nd speed setting: For preparing pork and poultry



3rd speed setting: For preparing beef and lamb

Note: Symbols      (f, g and h) provide additional information to indicate which type of food each speed setting is typically suitable for.

Notes on the display (5)



Reverse symbol (j): Indicates that reverse mode is switched on



Cleaning symbol (i): Indicates when the mincer insert and screw are clogged and need to be cleaned

5 | USING THE GRATE

The three grates (13, 14, 15) are used for mincing meat, fish and vegetables. Depending on the properties of the food, you can choose one of the grates:

Note: The knife cuts the food. The grates determine the consistency of the cut food.

Note: Normal wear and tear may occur on the grates (13, 14, 15) and the cross blade (17).



- Select the coarse 7 mm grate (13) for solid food and for preparing coarse sausages.



- Select the medium 4 mm grate (14) for soft foods. Note: When preparing tartar, you can repeat the mincing process a second time with the medium grate to obtain the ideal consistency.



- Select the fine 3 mm grate (15) for food that needs to be processed to a particularly fine texture. To do this, you should pass the ingredients through the mincer several times. Start with the coarse grate (13) and then use the fine grate (15) for the second time. This gives the ingredients the desired fine consistency. This is suitable in particular for meat pies (kibbeh).



Note: Any two grates can be stored in the grate storage (10), which is located on the rear side of the casing (see figure A). The third grate can remain directly in the mincer attachment (2). To remove the cover, press the lower part of the cover and remove it. Re-insert the cover by placing it in the center of the holder and closing it with light pressure.

6 | USING THE APPLIANCE FOR THE FIRST TIME

Using the appliance for the first time

- Remove all packaging from the accessories.
- Before using the appliance for the first time, clean it as described in the "Cleaning and care" section.
- Place the appliance on a moisture-resistant, firm and level surface. Also make sure the surface is clean and dry.

Important! The ventilation openings on the underside of the appliance must not be covered.



- Insert the feeding screw (9) into the lower opening of the mincer attachment (2) with the gear wheel facing inwards – see figure B.
- Now position the desired attachments as described in the following sections.



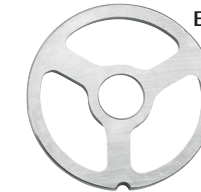
- Attach the mincer attachment (2) to the front attachment hub on the appliance (see figure C).
- **Note:** For easier assembly, first install the desired attachments in the mincer attachment (2) before placing it in the front housing. If you mount the desired attachments when the mincer attachment (2) is already in the front housing of the appliance, the feeding screw (9) will push the attachments slightly forward. The reason for this is the built-in safety mechanism. As long as the threaded ring (6) is not properly fitted, it will push the feeding screw (9) forward. Thus, no injuries or squeezing can happen during operation!

Assembling the mincer

- First place the roll blade (16) on the feeding screw (9). The recess (figure D) points in the direction of the feeding screw (9):



Side with recess



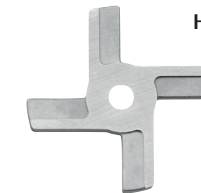
Side without recess



- The recess on the roll blade (16) must sit in the designated notch in the casing (see figure F).
- Then place the cross blade (17) on the roll blade (16). The recess (figure G) points in the direction of the roll blade (16).
- **Caution!** The cross blade (17) is very sharp. There is a risk of injury when handling it!



Side with recess



Side without recess



- Place the desired grate (13, 14 or 15) on the cross blade (17).
- **Note:** The recess on the grate must sit in the designated notch in the casing (see figure I).

- To lock it in place, tighten the threaded ring (6) on the casing. Lock the threaded ring (6) by turning it clockwise.

Caution! Do not overturn or overtighten the threaded ring (6)!

Caution! The threaded ring (6) must never be tightened: This could cause rapid wear of the cross blade and the grates.

- Place the filling bowl (4) on the mincer attachment (2).

Assembling the sausage attachment

Use: For filling artificial and natural casings with sausage meat.

Note: The parts of the mincer attachment (2) without grate (13, 14, 15) and without cross blade (17) are required.

- Place the cutting disc (18) on the roll blade (16).
Note: The recess on the cutting disc (18) must sit in the designated notch on the casing.
- Place the large sausage attachment (19) or the narrow sausage attachment (20) on the cutting disc.
- To lock it in place, tighten the threaded ring (6) on the casing.
Lock the threaded ring (6) by turning it clockwise.
Caution! Do not overturn or overtighten the threaded ring (6)!
- Place the filling bowl (4) on the mincer attachment (2).

Kibbeh attachment assembly

Use: For forming dough tubes with meat filling.

Note: The parts of the mincer attachment (4) without grate (13, 14, 15) and without cross blade (17) are required.

- Place the kibbeh attachment (21) on the mincer attachment (16).
Note: The recess on the cutting disc (18) must sit in the designated notch on the casing.
- To lock it in place, tighten the threaded ring (6) on the casing.
Lock the threaded ring (6) by turning it clockwise. **Caution!** Do not overturn or overtighten the threaded ring (6)!
- Place the filling bowl (4) on the mincer attachment (2).

Assembling the shortbread biscuit attachment

Note: The parts of the mincer attachment (2) without grate (13, 14, 15) and without cross blade (17) are required.

- First place the cutting disc for shortbread (24) on the roll blade (16).
- Attach the shortbread biscuit attachment (23).
- To lock it in place, tighten the threaded ring (6) on the casing.
- Now insert the moulded tray from the shortbread biscuit attachment through the opening provided: see figure J.



- Select the desired shape of the dough by moving the moulded tray; see figure K.




- Place the filling bowl (4) on the mincer attachment (2).

Using the mincer

Mincing and mixing meat with the mincer

Assemble the mincer as described in the section "Assembling the mincer".

Next steps:

- Cut the meat or the respective food into strips measuring approx. 10 cm long and 2 cm thick so that they fit into the filling opening and can be optimally processed by the feeding screw.
Note: Remove any bones, tendons or cartilage etc. before mincing the meat.
Place the food in the filling bowl (see also "Our tips below will help you get the best possible use out of your mincer and achieve optimum results").
- Place a suitable container below the mincer outlet to catch the minced meat.
- Now insert the mains plug into the socket.
- Add the processed ingredients to the filling bowl (4).
- Turn the control knob to "I".
- Select the desired speed setting via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
Caution! The mincer must never be operated in empty mode, i.e. without meat in the unit!
This leads to overheating of the grate and the cross blade and thus promotes wear of these parts!
- Only use the stopper (8) for replenishing food.
Note: Do not apply excessive force to push the food down.
- Note:** When preparing tartar, you can repeat the mincing process a second time with the medium grate to obtain the ideal consistency.
- After use, set the control knob to "0".

Using the mincer to make sausages

First mince the meat as described under "Mincing and mixing meat with the mincer".

Unscrew the threaded ring (6) and remove the grate (13, 14 or 15) and the cross blade (17).

Caution! The cross blade (17) is very sharp. There is a risk of injury when handling it!

Assemble the sausage attachment (19 or 20) as described under "Assembling the sausage attachment".

Note: To make sausages you will need natural or artificial casings, which you can obtain from butchers and specialist shops.

Note: The ingredients, especially meat, must always be kept well chilled (approx. 4°C).

Next steps:

- Prepare the sausage mixture according to the recipe.
- Note:** Soak the sausage casing in lukewarm water for approx. 10 to 15 minutes to make it more elastic and to make it easier to guide it onto the sausage attachment (19, 20).
- Slide the sausage casing over the funnel of the sausage attachment (19, 20) and tie the end together so that the meat mass cannot escape during filling.
- Place a suitable container, such as a moistened baking tray below the mincer outlet to catch the minced meat.
- Now insert the mains plug into the socket.
- Add the processed sausage mass to the filling bowl (4).
- Turn the control knob to "I".

- Select the desired speed setting via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
- **Note:** Switch off the appliance briefly or use the soft function if the sausage mass comes out too quickly.
- Only use the stopper (8) for replenishing.
Note: Do not apply excessive force to push the food down.
- Roll out the sausage in a spiral shape onto a moistened baking tray/into a moistened container.
- After use, set the control knob to "0".

Preparing meat pies/kibbeh with the mincer

First mince the meat as described under "Mincing and mixing meat with the mincer". Note: To make meat pies, it is best to mince the meat three times in succession (first with the medium grate (14) and then twice with the fine grate (15)).

Unscrew the threaded ring (6) and remove the grate (13, 14 or 15) and the cross blade (17).

Caution! The cross blade (17) is very sharp. There is a risk of injury when handling it!

Assemble the kibbeh attachment (21) as described under "Assembling the kibbeh attachment".

Next steps:

- Place a suitable container (ideally a large plate) below the mincer outlet to catch the sausages.
- Now insert the mains plug into the socket.
- Add the processed sausage mass to the filling bowl (4).
- Turn the control knob to "1".
- Select the desired speed level via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
Note: Switch off the appliance briefly or use the soft function if the meat mass comes out too quickly.
- Only use the stopper (8) for replenishing.
Note: Do not apply excessive force to push the food down.
- Cut the meat into pieces of the desired length.
- **Note:** Freeze the meat briefly so that the meat pies can be filled more easily.
- After use, turn the control knob to "0".

Using the shortbread biscuit attachment

Assemble the shortbread biscuit attachment (23) as described under "Assembling the shortbread biscuit attachment".

Next steps:

- Prepare the shortbread dough and place it in the filling bowl .
- Select the required shape on the shortbread biscuit attachment.
- Now insert the mains plug into the socket.
- Turn the control knob to "1".
- Select the desired speed setting via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
- Only use the stopper (8) for replenishing.
Note: Do not apply excessive force to push the food down.
Note: Switch off the appliance briefly or use the soft function so that the meat mass does not come out too quickly.
- Use a chopping board, for example, to catch the shaped dough.
- After use, turn the control knob to "0".


Recipe

Chocolate Sticks
Ingredients for 30-40 pieces

- 250 g soft butter
- 1 generous pinch of salt
- 250 g fine sugar
- 1 egg (size M)
- 400 g flour
- 1 level tsp. baking powder
- Approx. 75 g dark chocolate couverture
- Approx. 75 g milk chocolate couverture

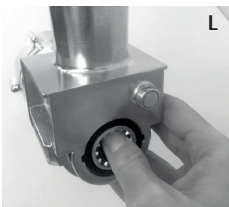
Place the butter and salt in a mixing bowl and whip until a pale cream colour using a food processor or hand mixer with whisk. Gradually stir in the sugar and stir everything until pale cream. Thoroughly stir in the egg. Sift the flour and baking powder. Knead everything briefly until smooth. Divide the dough into 2 to 3 portions and place in foil in a cool place for about 10 minutes until needed again. Preheat the oven to 200°C top/bottom heat. Line 2 to 3 baking sheets with baking parchment. Insert the dough portions one after another into the biscuit attachment and press them through on the **soft speed setting**. Divide the mixture into even pieces about 6 -7 cm long. Place the strips of dough on the trays. Bake the trays one after another in the hot oven for around 10 -12 minutes until golden brown. Leave to cool on a cake rack. Break up the two chocolate couvertures separately and melt them in bowls over a hot bain-marie. Dip half of each biscuit stick into the couverture or pipe the couverture into stripes. Allow to set on a cake rack or on baking parchment.

7 | DISASSEMBLING THE APPLIANCE

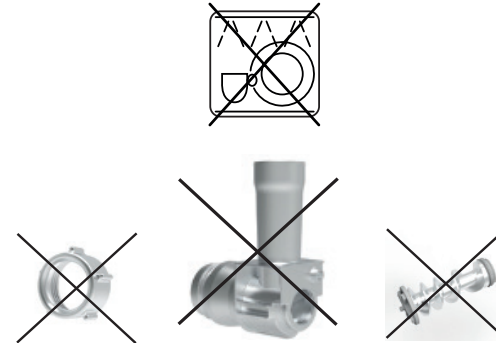
- After you have turned the control knob to "0", pull out the mains plug.
- Gently press the mains plug cable into the inlet for the mains switch (11) so that the appliance can be stowed away more easily.
- Pull the stopper (8) out of the filling opening.
- Remove the filling bowl (4).
- Press the meat attachment ejection symbol (k) , which is located in the centre of the control knob (7), to release the mincer attachment (2) from the casing.

Note: If the control knob (7) does not point to "0", the mincer attachment (2) cannot be removed for safety reasons.
- Remove the assembled mincer attachment (2) by turning it slightly anticlockwise.

Important! Never clean the threaded ring (6), the mincer attachment (2) or the feeding screw (9) in a dishwasher! Dishwasher detergents can cause corrosion and discolouration. The parts concerned are marked with the following symbol for safety purposes:



Note: For easy removal of the grates (13, 14, 15), push the feeding screw out of the mincer attachment (2) from behind (see figure L).



8 | CLEANING AND CARE

Never use abrasive or harsh cleaning agents!

Important! Never insert your fingers or your hand into the filling opening or insert objects into the openings of the grates (13, 14, 15) as long as the mains plug has not been pulled out.

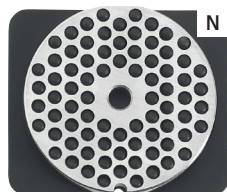
Loosen the threaded ring (6) and disassemble the attachment. Rinse all parts thoroughly in warm water.

For easier and more thorough cleaning of the grates (13, 14, 15) use the cleaning aid for grates (22).

Note: The grates must be positioned appropriately on the cleaning aid (see figures M, N and O).



Cleaning the small grates (13)



Cleaning the medium grates (14)



Cleaning the coarse grates (15)

Allow the parts to dry completely before reassembling them.

After drying, lightly oil the grates (13, 14, 15), the roll blade (16), the cross blade (17) and the feeding screw (9) with vegetable oil.

CLEANING THE PARTS	 dishwasher safe	 rinse under running water	 wipe with a damp cloth
Mincer casing (1)	—	—	✓
Mincer attachment (2)	—	✓	✓
Filling bowl (4)	✓	✓	✓
Display (5)	—	—	✓
Threaded ring (6)	—	✓	✓
Control knob (7)	—	—	✓
Stopper (8)	—	✓	✓
Feeding screw (9)	—	✓	✓
Grates storage (10)	—	—	✓
Cover for grates storage (12)	—	—	✓
Grates (13, 14, 15)	✓	✓	✓
Roll blade (16)	✓	✓	✓
Cross blade (17)	✓	✓	✓
Cutting disc (18)	✓	✓	✓
Sausage attachment (19, 20)	✓	✓	✓
Kibbeh attachment (21)	✓	✓	✓
Shortbread biscuit attachment (23,24)	✓	✓	✓
Cleaning aid for grates (22)	✓	✓	✓

9 | TROUBLESHOOTING

If any of the problems listed in the table persist, contact WMF Customer Service.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Food gets stuck in the feeding screw	Food was pushed into the filler neck with too much pressure	Briefly press the reverse button (a) to release the blockage and then continue with the mincing process
The feeding screw is blocked repeatedly	Food was pushed into the filler neck with too much pressure	Switch off the appliance and pull the mains plug out of the socket. Remove the mincer attachment (2) and the feeding screw (9) and remove the blockage. Then reassemble the appliance according to the instructions and restart it.
The meat mass is not fine enough	The grate is too big and/or the ingredients have not been minced a sufficient number of times	Use a finer grate and/or mince the meat mass several times in a row
The motor stops during operation	The overload protection has possibly switched off the motor	Switch the appliance off by turning the control knob (7) to "0". Pull the mains plug out of the socket, disassemble and clean the appliance according to the "Cleaning and care" instructions. Let the appliance cool down for approx. 30 minutes
The feeding screw wobbles during operation	The threaded ring (6) has come loose	Switch off the appliance and then screw the threaded ring (6) clockwise. Caution! Do not overturn or overtighten the threaded ring (6)!
The motor automatically switches to the reverse function for about 5 seconds	Possibly the motor is overloaded	If this happens three times in a row, the motor stops and the cleaning symbol lights up. Disconnect the power plug from the socket. Disassemble and clean the appliance according to the "Cleaning and care" instructions
The ingredients are leaking out on the side of the threaded ring (6)	The threaded ring (6) is not fitted correctly. It is sitting too loosely on the mincer attachment (2)	Switch off the appliance and then screw the threaded ring (6) clockwise. Caution! Do not overturn or overtighten the threaded ring (6)! If this does not solve the problem, disassemble and clean the appliance according to the "Cleaning and care" instructions
Rapid wear of the cross blade and the grates. Note: Normal wear and tear of the grates (13, 14, 15) and the cross blade (17) may occur.	The threaded ring (6) has been tightened too much and / or the mincer has been operated in empty mode.	The threaded ring (6) must never be tightened. And the mincer must never be operated in empty mode, i.e. without meat in the appliance! This leads to overheating of the grate and the blade and thus promotes wear of these parts! Care instructions: After drying, lightly oil the grates (13, 14, 15), the roll blade (16), the cross blade (17) and the feeding screw (9) with vegetable oil for care.



Този уред отговаря на европейски директиви 2014/35/ЕО, 2014/30/ЕО и 2009/125/ЕО.



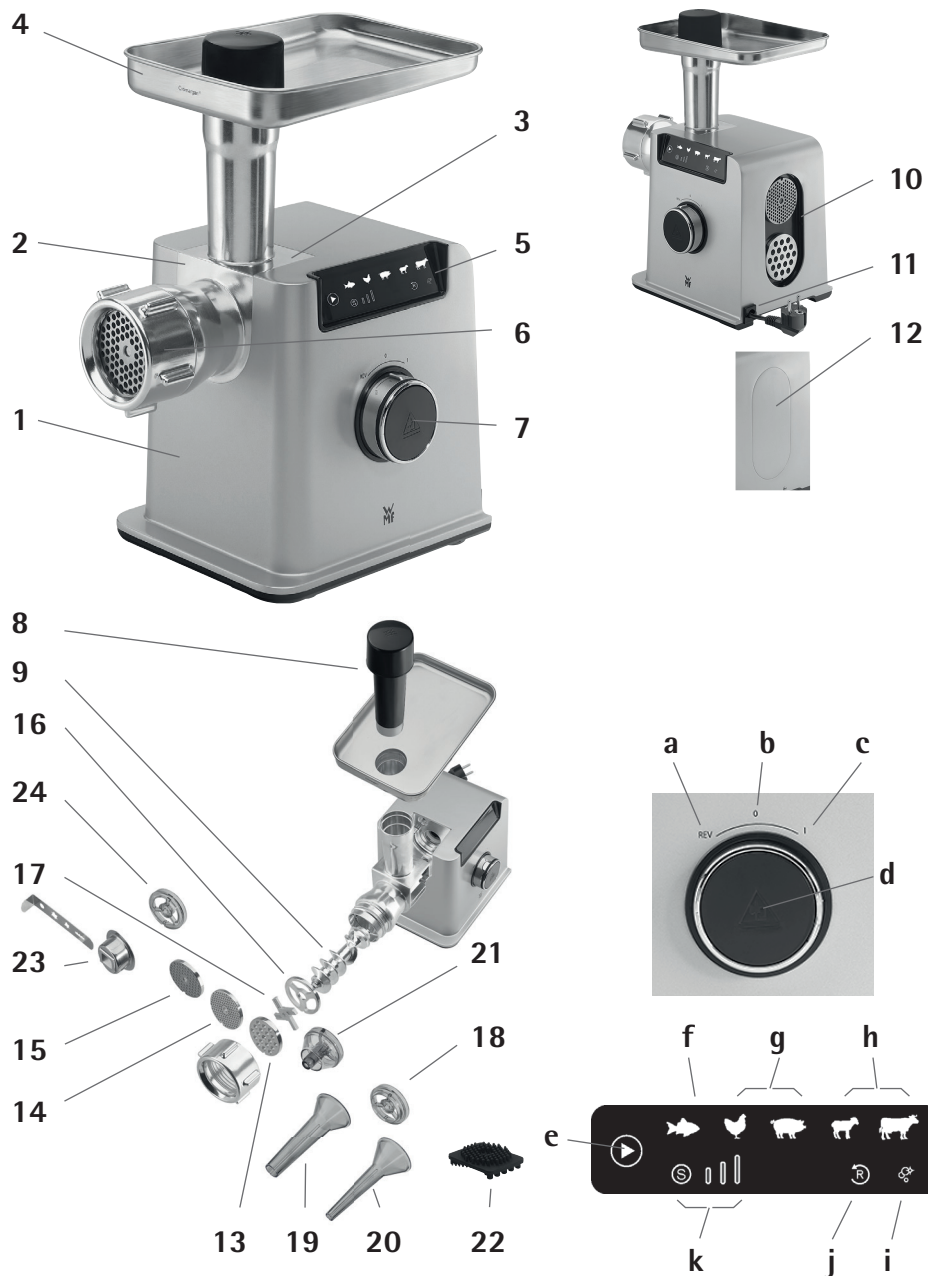
В края на живота си този продукт не трябва да се изхвърля заедно с обикновените битови отпадъци, а да се предаде в пункт за рециклиране на електрически и електронни уреди.


Материалите подлежат на рециклиране съгласно етикетите си. Повторната употреба, рециклирането и другата употреба на стари уреди е важен принос към опазването на околната среда.

Моля, обърнете се към местната администрация за подходящ пункт за предаване.

Подлежи на промени.

Uputa za uporabu Meat Mincer



HRVATSKACROATIA
contact-hr@wmf.com
 (01) 30 15 295

SEB mku Et p d.o.o.
Sarajevska 29,
10000 Zagreb

WMF

HR

Our tips below will help you get the best possible use out of your mincer and achieve optimum results:

- To prepare minced meat for special recipes, you can add ingredients, such as pre-sautéed onions, spices and herbs, before you process the pieces of meat. This allows all the ingredients to be mixed together even better. Grind hard spices like pepper finely in advance.
- The mincer cannot process hard, solid or fibrous food components (e.g. bones, nuts, ginger root, hard kernels, thick tendons and cartilage).
- Do not process food that has been stored for too long or is spoiled. Always prepare all food just before eating or just before cooking, so it is as fresh as possible.

1 | STRUCTURE OF THE APPLIANCE

1. Mincer casing
2. Mincer attachment
3. Drive
4. Filling bowl
5. Display
6. Threaded ring
7. Control knob
 - a. Reverse
 - b. 0 (Off)
 - c. I (On)
 - d. Eject button
8. Stopper
9. Feeding screw
10. Grate storage
11. Inlet for the mains switch
12. Cover for grate storage
13. Coarse grate 7 mm
14. Medium grate 4 mm
15. Fine grate 3 mm
16. Roll blade
17. Cross blade

ACCESSORIES

Accessories for filling sausages:

18. Cutting disc
19. Large sausage attachment
20. Narrow sausage attachment

Accessory for making meat pies (kibbeh):

21. Kibbeh attachment (plastic finger including cone)

Cleaning accessory

22. Cleaning aid for grates

Accessory for making shortbread:

23. Shortbread biscuit attachment (2 parts: shortbread biscuit attachment and moulded tray)
24. Cutting disc for shortbread

Overview of symbols on display

- e. Touch button for speed adjustment
- f. Speed setting 1 symbol: fish
- g. Speed setting 2 symbol: poultry and pork
- h. Speed setting 3 symbol: lamb and beef
- i. Cleaning symbol
- j. Reverse symbol
- k. Display of the four different speed settings (soft, 1, 2 and 3)

2 | TECHNICAL DATA AND INFORMATION

TECHNICAL DATA

Rated voltage: 220–240 V ~ 50–60 Hz

Power consumption: 350 Watts (max. locked motor power 2200 Watts)

Protection class: 1

INFORMATION BEFORE USE

The appliance may be used only for the intended purpose and in accordance with this instruction manual. No claims of any kind may be made for damage resulting from improper use. You are therefore advised to read the instruction manual carefully before use. It contains instructions for using, cleaning and looking after the appliance. We accept no liability for any damage resulting from non-observance.

Keep this instruction manual in a safe place and pass it on to any subsequent user together with the appliance. Please also note the warranty information, which is enclosed separately. The safety precautions must be observed during use.

INFORMATION BEFORE USING FOR THE FIRST TIME

- Take the appliance and all accessories out of the box carefully and make sure that all components and accessories are complete and undamaged.
- Ensure that all packaging material is removed before use and there is no packaging left.
- Clean the appliance, components and accessories before the first use and after any long storage, as described in the "Cleaning and care" section.

3 | IMPORTANT SAFETY INFORMATION

- Keep the appliance and its cord out of reach of children.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- 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 in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- **For non-EU markets:** 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.
- **For non-EU markets:** Children should be supervised to ensure that they do not play with the appliance.
- Always use the appliance in accordance with these instructions.

- Improper use may result in electric shocks or other hazards.
- Improper use may cause injury. After use, clean all parts that come into contact with food, as described in the section on "Cleaning and care".
- If the appliance's power cord is damaged, it must be replaced by the manufacturer, its after-sales service or a similarly qualified person if hazards are to be avoided.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments
- The appliance is not intended for purely commercial use.
- **Caution!** Use the mincer to mince meat, fish and vegetables. Do not use it to mince hard and solid food (such as bones, nuts or frozen food). Do not use it to mince fibrous or very watery foods (such as ginger or certain types of fruit that have a high water content). The juice could get into the motor casing. Cut hard vegetables such as carrots into small pieces before processing.
- Using the shortbread biscuit attachment on the mincer, you can mould the shortbread dough into different shapes.
- **Caution!** While the motor is running, keep your face away from the filler neck. There is a risk of injury if bone remains or the remains of any other hard ingredients have been overlooked during preparation. Bone splinters and other hard objects could be catapulted out of the filler neck.
- **Note:** To transport the appliance, hold the mincer with both hands on the mincer casing (1). Do not hold it by the filling bowl (4) or the mincer attachment (2).
- **Caution!** The threaded ring (6) must never be tightened: This could cause rapid wear of the knife and the grate.
- **Caution!** Never reach with your fingers into the filler neck of the mincer attachment (2) or from the front into the screw casing or the drive (3). Risk of injury!
- **Note:** To avoid blockages or clogging, do not press the stopper (8) too hard into the filler neck.
- **Caution!** Never use sharp-edged or hard objects (e.g. knife, fork or spoon) when working with the mincer! Only use the stopper supplied for this (8).
- **Caution!** Never reach into the drive opening (3) when the appliance is connected to the power supply or while the mains plug is inserted in the socket.
- **Caution!** The cross blade (17) is very sharp. There is a risk of injury when handling it!
- **Caution!** Never clean the aluminium parts (mincer attachment (2), threaded ring (6) and feeding screw (9)) in the dishwasher. The parts turn black in the dishwasher. Follow the instructions in the "Cleaning and care" section.

- Switch the appliance off and always disconnect it from the mains supply before changing accessories or getting close to parts that move during use.
- The appliance must always be disconnected from the mains supply when not in use and before assembly, disassembly or cleaning.
- After using the appliance and accessories, clean all surfaces/parts that have come into contact with food. Follow the instructions in the "Cleaning and care" section.
- Do not reach into the attachment while it is in operation.
Make sure that hair, loose clothing and cloths, for example, or other foreign objects (such as cooking utensils, bones and vegetable stalks) do not get into the filling bowl .
- Only connect the appliance to earthed wall sockets that have been installed in accordance with the regulations. The power cable and plug must be dry.
- Do not pull or clamp the connection cable over sharp edges. Do not leave it dangling. Protect it from heat, oil and water.
- The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- Never pull the mains plug out of the socket by the power cord or with wet hands.
- Do not carry the appliance by the cable.
- Do not place the appliance on hot surfaces such as hotplates or near open gas flames because this could melt the casing.
- Only set the appliance up on smooth, dry, heat-resistant surfaces that are dust-free.
- Do not place the appliance on water-sensitive surfaces. Splashes of water may damage such surfaces.
- Do not use or store the appliance outside, in damp rooms or within reach of children.
- The appliance must be supervised when in use.
- When the appliance is not being used, pull the mains plug out of the socket.
- Never put the appliance and mains plug in a dishwasher or clean with water. Follow the cleaning instructions in the "Cleaning and care" section.
- Do not tamper with the safety systems, apart from in line with the maintenance and cleaning instructions provided.
- Only use WMF original spare parts.
- No liability shall be accepted for any damage resulting from misuse, incorrect operation or improper repairs. Warranty claims shall likewise be excluded in such cases.

4 | OPERATION

Operating the control knob (7)

- 0:** If the control knob is set to "0", the motor is not in operation.
- I:** If the control knob is set to "I", the motor can be started in forward mode by activating the touch button (e). You can release the control knob (7) during operation.
- REV:** The reverse button is used to release blockages when food gets stuck in the feeding screw (9) or if the appliance is blocked. In this case, you must keep the control knob (7) turned.



By pressing the eject button, the mincer attachment (2) is released from the mincer casing (1).

Operating the display (5)



Touch button for speed adjustment (e): Touch button for changing the speed setting



Display of the four different speed settings (soft, 1, 2 and 3) (k): Shows the current speed setting from "S" (slow) to "III" (fast).

The four different speed settings allow a specific speed to be selected for each type of meat.



Soft Function: For preparing biscuits using the shortbread biscuit attachment (23) and for easily creating sausages








1st speed setting: For preparing fish



2nd speed setting: For preparing pork and poultry



3rd speed setting: For preparing beef and lamb

Note: Symbols      (f, g and h) provide additional information to indicate which type of food each speed setting is typically suitable for.

Notes on the display (5)



Reverse symbol (j): Indicates that reverse mode is switched on



Cleaning symbol (i): Indicates when the mincer insert and screw are clogged and need to be cleaned

5 | USING THE GRATE

The three grates (13, 14, 15) are used for mincing meat, fish and vegetables. Depending on the properties of the food, you can choose one of the grates:

Note: The knife cuts the food. The grates determine the consistency of the cut food.

Note: Normal wear and tear may occur on the grates (13, 14, 15) and the cross blade (17).



- Select the coarse 7 mm grate (13) for solid food and for preparing coarse sausages.



- Select the medium 4 mm grate (14) for soft foods. Note: When preparing tartar, you can repeat the mincing process a second time with the medium grate to obtain the ideal consistency.



- Select the fine 3 mm grate (15) for food that needs to be processed to a particularly fine texture. To do this, you should pass the ingredients through the mincer several times. Start with the coarse grate (13) and then use the fine grate (15) for the second time. This gives the ingredients the desired fine consistency. This is suitable in particular for meat pies (kibbeh).



Note: Any two grates can be stored in the grate storage (10), which is located on the rear side of the casing (see figure A). The third grate can remain directly in the mincer attachment (2). To remove the cover, press the lower part of the cover and remove it. Re-insert the cover by placing it in the center of the holder and closing it with light pressure.

6 | USING THE APPLIANCE FOR THE FIRST TIME

Using the appliance for the first time

- Remove all packaging from the accessories.
- Before using the appliance for the first time, clean it as described in the "Cleaning and care" section.
- Place the appliance on a moisture-resistant, firm and level surface. Also make sure the surface is clean and dry.

Important! The ventilation openings on the underside of the appliance must not be covered.



- Insert the feeding screw (9) into the lower opening of the mincer attachment (2) with the gear wheel facing inwards – see figure B.
- Now position the desired attachments as described in the following sections.



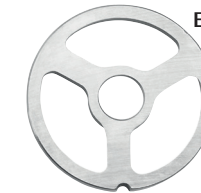
- Attach the mincer attachment (2) to the front attachment hub on the appliance (see figure C).
- **Note:** For easier assembly, first install the desired attachments in the mincer attachment (2) before placing it in the front housing. If you mount the desired attachments when the mincer attachment (2) is already in the front housing of the appliance, the feeding screw (9) will push the attachments slightly forward. The reason for this is the built-in safety mechanism. As long as the threaded ring (6) is not properly fitted, it will push the feeding screw (9) forward. Thus, no injuries or squeezing can happen during operation!

Assembling the mincer

- First place the roll blade (16) on the feeding screw (9). The recess (figure D) points in the direction of the feeding screw (9):



Side with recess



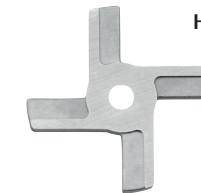
Side without recess



- The recess on the roll blade (16) must sit in the designated notch in the casing (see figure F).
- Then place the cross blade (17) on the roll blade (16). The recess (figure G) points in the direction of the roll blade (16).
- **Caution!** The cross blade (17) is very sharp. There is a risk of injury when handling it!



Side with recess



Side without recess



- Place the desired grate (13, 14 or 15) on the cross blade (17).
- **Note:** The recess on the grate must sit in the designated notch in the casing (see figure I).

- To lock it in place, tighten the threaded ring (6) on the casing. Lock the threaded ring (6) by turning it clockwise.

Caution! Do not overturn or overtighten the threaded ring (6)!

Caution! The threaded ring (6) must never be tightened: This could cause rapid wear of the cross blade and the grates.

- Place the filling bowl (4) on the mincer attachment (2).

Assembling the sausage attachment

Use: For filling artificial and natural casings with sausage meat.

Note: The parts of the mincer attachment (2) without grate (13, 14, 15) and without cross blade (17) are required.

- Place the cutting disc (18) on the roll blade (16).
Note: The recess on the cutting disc (18) must sit in the designated notch on the casing.
- Place the large sausage attachment (19) or the narrow sausage attachment (20) on the cutting disc.
- To lock it in place, tighten the threaded ring (6) on the casing.
Lock the threaded ring (6) by turning it clockwise.
Caution! Do not overturn or overtighten the threaded ring (6)!
- Place the filling bowl (4) on the mincer attachment (2).

Kibbeh attachment assembly

Use: For forming dough tubes with meat filling.

Note: The parts of the mincer attachment (4) without grate (13, 14, 15) and without cross blade (17) are required.

- Place the kibbeh attachment (21) on the mincer attachment (16).
Note: The recess on the cutting disc (18) must sit in the designated notch on the casing.
- To lock it in place, tighten the threaded ring (6) on the casing.
Lock the threaded ring (6) by turning it clockwise. **Caution!** Do not overturn or overtighten the threaded ring (6)!
- Place the filling bowl (4) on the mincer attachment (2).

Assembling the shortbread biscuit attachment

Note: The parts of the mincer attachment (2) without grate (13, 14, 15) and without cross blade (17) are required.

- First place the cutting disc for shortbread (24) on the roll blade (16).
- Attach the shortbread biscuit attachment (23).
- To lock it in place, tighten the threaded ring (6) on the casing.
- Now insert the moulded tray from the shortbread biscuit attachment through the opening provided: see figure J.



- Select the desired shape of the dough by moving the moulded tray; see figure K.




- Place the filling bowl (4) on the mincer attachment (2).

Using the mincer

Mincing and mixing meat with the mincer

Assemble the mincer as described in the section "Assembling the mincer".

Next steps:

- Cut the meat or the respective food into strips measuring approx. 10 cm long and 2 cm thick so that they fit into the filling opening and can be optimally processed by the feeding screw.
Note: Remove any bones, tendons or cartilage etc. before mincing the meat.
Place the food in the filling bowl (see also "Our tips below will help you get the best possible use out of your mincer and achieve optimum results").
- Place a suitable container below the mincer outlet to catch the minced meat.
- Now insert the mains plug into the socket.
- Add the processed ingredients to the filling bowl (4).
- Turn the control knob to "I".
- Select the desired speed setting via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
Caution! The mincer must never be operated in empty mode, i.e. without meat in the unit!
This leads to overheating of the grate and the cross blade and thus promotes wear of these parts!
- Only use the stopper (8) for replenishing food.
Note: Do not apply excessive force to push the food down.
- Note:** When preparing tartar, you can repeat the mincing process a second time with the medium grate to obtain the ideal consistency.
- After use, set the control knob to "0".

Using the mincer to make sausages

First mince the meat as described under "Mincing and mixing meat with the mincer".

Unscrew the threaded ring (6) and remove the grate (13, 14 or 15) and the cross blade (17).

Caution! The cross blade (17) is very sharp. There is a risk of injury when handling it!

Assemble the sausage attachment (19 or 20) as described under "Assembling the sausage attachment".

Note: To make sausages you will need natural or artificial casings, which you can obtain from butchers and specialist shops.

Note: The ingredients, especially meat, must always be kept well chilled (approx. 4°C).

Next steps:

- Prepare the sausage mixture according to the recipe.
- Note:** Soak the sausage casing in lukewarm water for approx. 10 to 15 minutes to make it more elastic and to make it easier to guide it onto the sausage attachment (19, 20).
- Slide the sausage casing over the funnel of the sausage attachment (19, 20) and tie the end together so that the meat mass cannot escape during filling.
- Place a suitable container, such as a moistened baking tray below the mincer outlet to catch the minced meat.
- Now insert the mains plug into the socket.
- Add the processed sausage mass to the filling bowl (4).
- Turn the control knob to "I".

- Select the desired speed setting via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
- **Note:** Switch off the appliance briefly or use the soft function (S), if the sausage mass comes out too quickly.
- Only use the stopper (8) for replenishing.
Note: Do not apply excessive force to push the food down.
- Roll out the sausage in a spiral shape onto a moistened baking tray/into a moistened container.
- After use, set the control knob to "0".

Preparing meat pies/kibbeh with the mincer

First mince the meat as described under "Mincing and mixing meat with the mincer". Note: To make meat pies, it is best to mince the meat three times in succession (first with the medium grate (14) and then twice with the fine grate (15)).

Unscrew the threaded ring (6) and remove the grate (13, 14 or 15) and the cross blade (17).

Caution! The cross blade (17) is very sharp. There is a risk of injury when handling it!

Assemble the kibbeh attachment (21) as described under "Assembling the kibbeh attachment".

Next steps:

- Place a suitable container (ideally a large plate) below the mincer outlet to catch the sausages.
- Now insert the mains plug into the socket.
- Add the processed sausage mass to the filling bowl (4).
- Turn the control knob to "1".
- Select the desired speed level via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
Note: Switch off the appliance briefly or use the soft function (S), if the meat mass comes out too quickly.
- Only use the stopper (8) for replenishing.
Note: Do not apply excessive force to push the food down.
- Cut the meat into pieces of the desired length.
- **Note:** Freeze the meat briefly so that the meat pies can be filled more easily.
- After use, turn the control knob to "0".

Using the shortbread biscuit attachment

Assemble the shortbread biscuit attachment (23) as described under "Assembling the shortbread biscuit attachment".

Next steps:

- Prepare the shortbread dough and place it in the filling bowl .
- Select the required shape on the shortbread biscuit attachment.
- Now insert the mains plug into the socket.
- Turn the control knob to "1".
- Select the desired speed setting via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
- Only use the stopper (8) for replenishing.
Note: Do not apply excessive force to push the food down.
Note: Switch off the appliance briefly or use the soft function (S) so that the meat mass does not come out too quickly.
- Use a chopping board, for example, to catch the shaped dough.
- After use, turn the control knob to "0".


Recipe

Chocolate Sticks
Ingredients for 30-40 pieces

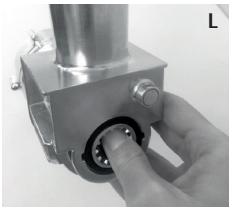
- 250 g soft butter
- 1 generous pinch of salt
- 250 g fine sugar
- 1 egg (size M)
- 400 g flour
- 1 level tsp. baking powder
- Approx. 75 g dark chocolate couverture
- Approx. 75 g milk chocolate couverture

Place the butter and salt in a mixing bowl and whip until a pale cream colour using a food processor or hand mixer with whisk. Gradually stir in the sugar and stir everything until pale cream. Thoroughly stir in the egg. Sift the flour and baking powder. Knead everything briefly until smooth. Divide the dough into 2 to 3 portions and place in foil in a cool place for about 10 minutes until needed again. Preheat the oven to 200°C top/bottom heat. Line 2 to 3 baking sheets with baking parchment. Insert the dough portions one after another into the biscuit attachment and press them through on the **soft speed setting**. Divide the mixture into even pieces about 6 -7 cm long. Place the strips of dough on the trays. Bake the trays one after another in the hot oven for around 10 -12 minutes until golden brown. Leave to cool on a cake rack. Break up the two chocolate couvertures separately and melt them in bowls over a hot bain-marie. Dip half of each biscuit stick into the couverture or pipe the couverture into stripes. Allow to set on a cake rack or on baking parchment.

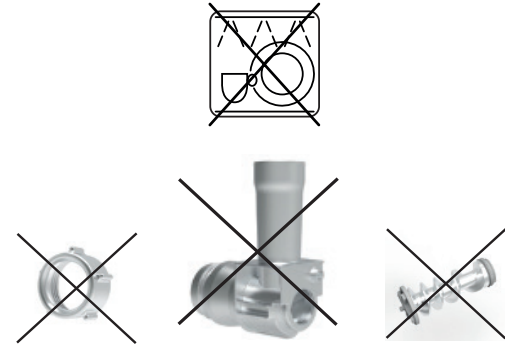
7 | DISASSEMBLING THE APPLIANCE

- After you have turned the control knob to "0", pull out the mains plug.
- Gently press the mains plug cable into the inlet for the mains switch (11) so that the appliance can be stowed away more easily.
- Pull the stopper (8) out of the filling opening.
- Remove the filling bowl (4).
- Press the meat attachment ejection symbol (k)  which is located in the centre of the control knob (7), to release the mincer attachment (2) from the casing.
Note: If the control knob (7) does not point to "0", the mincer attachment (2) cannot be removed for safety reasons.
- Remove the assembled mincer attachment (2) by turning it slightly anticlockwise.

Important! Never clean the threaded ring (6), the mincer attachment (2) or the feeding screw (9) in a dishwasher! Dishwasher detergents can cause corrosion and discolouration. The parts concerned are marked with the following symbol for safety purposes:



Note: For easy removal of the grates (13, 14, 15), push the feeding screw out of the mincer attachment (2) from behind (see figure L).



8 | CLEANING AND CARE

Never use abrasive or harsh cleaning agents!

Important! Never insert your fingers or your hand into the filling opening or insert objects into the openings of the grates (13, 14, 15) as long as the mains plug has not been pulled out.

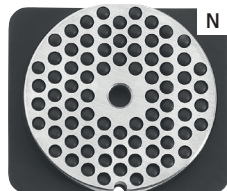
Loosen the threaded ring (6) and disassemble the attachment. Rinse all parts thoroughly in warm water.

For easier and more thorough cleaning of the grates (13, 14, 15) use the cleaning aid for grates (22).

Note: The grates must be positioned appropriately on the cleaning aid (see figures M, N and O).



Cleaning the small grates (13)



Cleaning the medium grates (14)



Cleaning the coarse grates (15)

Allow the parts to dry completely before reassembling them.
After drying, lightly oil the grates (13, 14, 15), the roll blade (16), the cross blade (17) and the feeding screw (9) with vegetable oil.

CLEANING THE PARTS	 dishwasher safe	 rinse under running water	 wipe with a damp cloth
Mincer casing (1)	—	—	✓
Mincer attachment (2)	—	✓	✓
Filling bowl (4)	✓	✓	✓
Display (5)	—	—	✓
Threaded ring (6)	—	✓	✓
Control knob (7)	—	—	✓
Stopper (8)	—	✓	✓
Feeding screw (9)	—	✓	✓
Grates storage (10)	—	—	✓
Cover for grates storage (12)	—	—	✓
Grates (13, 14, 15)	✓	✓	✓
Roll blade (16)	✓	✓	✓
Cross blade (17)	✓	✓	✓
Cutting disc (18)	✓	✓	✓
Sausage attachment (19, 20)	✓	✓	✓
Kibbeh attachment (21)	✓	✓	✓
Shortbread biscuit attachment (23,24)	✓	✓	✓
Cleaning aid for grates (22)	✓	✓	✓

9 | TROUBLESHOOTING

If any of the problems listed in the table persist, contact WMF Customer Service.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Food gets stuck in the feeding screw	Food was pushed into the filler neck with too much pressure	Briefly press the reverse button (a) to release the blockage and then continue with the mincing process
The feeding screw is blocked repeatedly	Food was pushed into the filler neck with too much pressure	Switch off the appliance and pull the mains plug out of the socket. Remove the mincer attachment (2) and the feeding screw (9) and remove the blockage. Then reassemble the appliance according to the instructions and restart it.
The meat mass is not fine enough	The grate is too big and/or the ingredients have not been minced a sufficient number of times	Use a finer grate and/or mince the meat mass several times in a row
The motor stops during operation	The overload protection has possibly switched off the motor	Switch the appliance off by turning the control knob (7) to "0". Pull the mains plug out of the socket, disassemble and clean the appliance according to the "Cleaning and care" instructions. Let the appliance cool down for approx. 30 minutes
The feeding screw wobbles during operation	The threaded ring (6) has come loose	Switch off the appliance and then screw the threaded ring (6) clockwise. Caution! Do not overturn or overtighten the threaded ring (6)!
The motor automatically switches to the reverse function for about 5 seconds	Possibly the motor is overloaded	If this happens three times in a row, the motor stops and the cleaning symbol lights up. Disconnect the power plug from the socket. Disassemble and clean the appliance according to the "Cleaning and care" instructions
The ingredients are leaking out on the side of the threaded ring (6)	The threaded ring (6) is not fitted correctly. It is sitting too loosely on the mincer attachment (2)	Switch off the appliance and then screw the threaded ring (6) clockwise. Caution! Do not overturn or overtighten the threaded ring (6)! If this does not solve the problem, disassemble and clean the appliance according to the "Cleaning and care" instructions
Rapid wear of the cross blade and the grates. Note: Normal wear and tear of the grates (13, 14, 15) and the cross blade (17) may occur.	The threaded ring (6) has been tightened too much and / or the mincer has been operated in empty mode.	The threaded ring (6) must never be tightened. And the mincer must never be operated in empty mode, i.e. without meat in the appliance! This leads to overheating of the grate and the blade and thus promotes wear of these parts! Care instructions: After drying, lightly oil the grates (13, 14, 15), the roll blade (16), the cross blade (17) and the feeding screw (9) with vegetable oil for care.



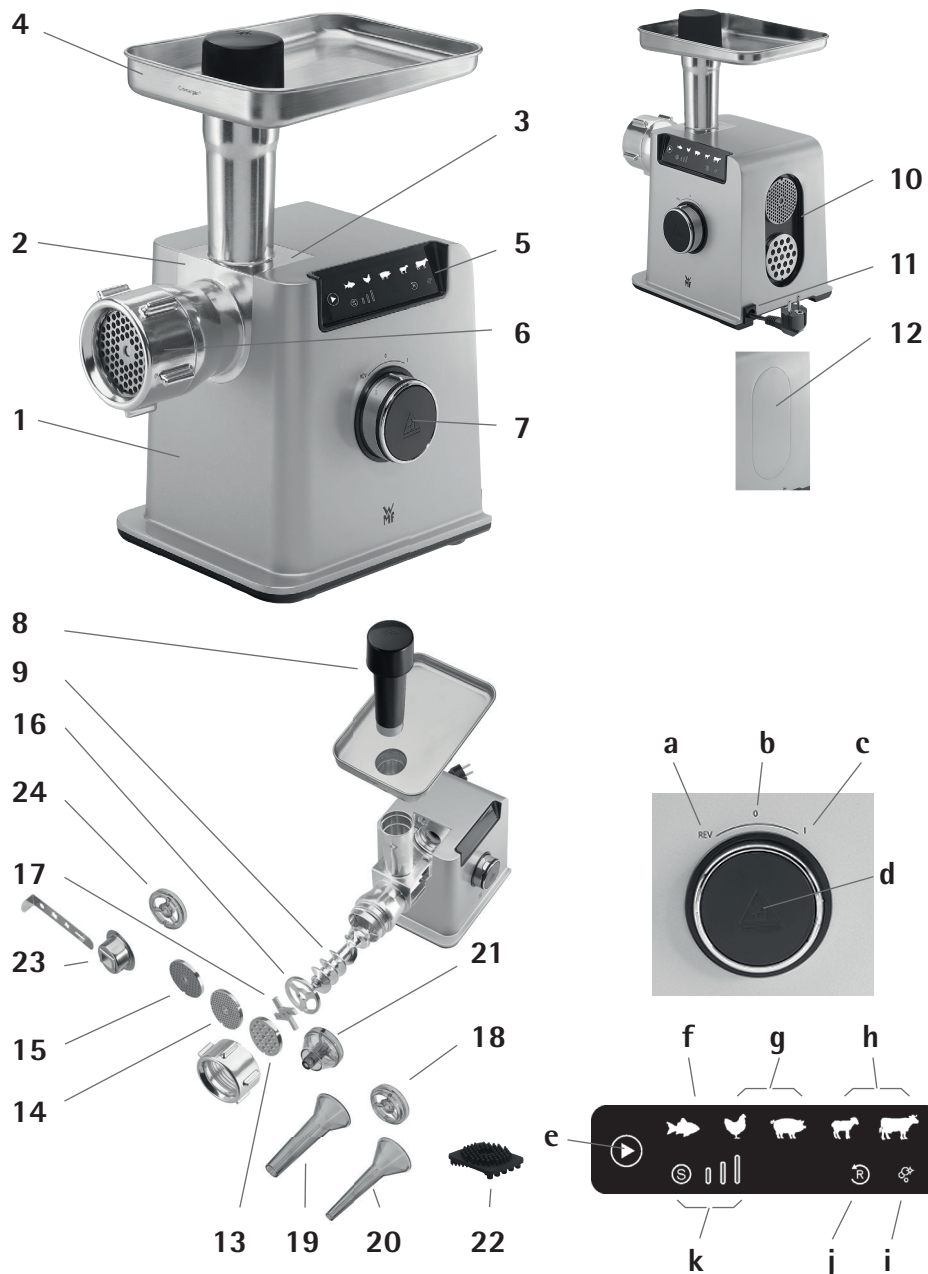
Uređaj udovoljava europskim direktivama 2014/35 / EC, 2014/30 / EC i 2009/125 / EC.



Ovaj proizvod ne smije se zbrinjavati s normalnim otpadom iz domaćinstva kraj njezina vijeka trajanja, ali se mora isporučiti na sabirno mjesto za recikliranje električnih i elektroničkih uređaja. Materijali se mogu ponovno upotrijebiti u skladu s njihovom identifikacijom. Bit će važan doprinos zaštiti našeg okoliša recikliranjem korištenih uređaja. Pitajte odgovorne u vašoj zajednici za odgovarajuće mjesto za zbrinjavanje.

Podložno promjenama.

Navodila za uporabo Meat Mincer



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spol. s r.o. Cesta na Senec 2/A
821 04 Bratislava

WMF

SL

Our tips below will help you get the best possible use out of your mincer and achieve optimum results:

- To prepare minced meat for special recipes, you can add ingredients, such as pre-sautéed onions, spices and herbs, before you process the pieces of meat. This allows all the ingredients to be mixed together even better. Grind hard spices like pepper finely in advance.
- The mincer cannot process hard, solid or fibrous food components (e.g. bones, nuts, ginger root, hard kernels, thick tendons and cartilage).
- Do not process food that has been stored for too long or is spoiled. Always prepare all food just before eating or just before cooking, so it is as fresh as possible.

1 | STRUCTURE OF THE APPLIANCE

1. Mincer casing
2. Mincer attachment
3. Drive
4. Filling bowl
5. Display
6. Threaded ring
7. Control knob
 - a. Reverse
 - b. 0 (Off)
 - c. I (On)
 - d. Eject button
8. Stopper
9. Feeding screw
10. Grate storage
11. Inlet for the mains switch
12. Cover for grate storage
13. Coarse grate 7 mm
14. Medium grate 4 mm
15. Fine grate 3 mm
16. Roll blade
17. Cross blade

ACCESSORIES

Accessories for filling sausages:

18. Cutting disc
19. Large sausage attachment
20. Narrow sausage attachment

Accessory for making meat pies (kibbeh):

21. Kibbeh attachment (plastic finger including cone)

Cleaning accessory

22. Cleaning aid for grates

Accessory for making shortbread:

23. Shortbread biscuit attachment (2 parts: shortbread biscuit attachment and moulded tray)
24. Cutting disc for shortbread

Overview of symbols on display

- e. Touch button for speed adjustment
- f. Speed setting 1 symbol: fish
- g. Speed setting 2 symbol: poultry and pork
- h. Speed setting 3 symbol: lamb and beef
- i. Cleaning symbol
- j. Reverse symbol
- k. Display of the four different speed settings (soft, 1, 2 and 3)

2 | TECHNICAL DATA AND INFORMATION

TECHNICAL DATA

Rated voltage: 220–240 V ~ 50–60 Hz

Power consumption: 350 Watts (max. locked motor power 2200 Watts)

Protection class: 1

INFORMATION BEFORE USE

The appliance may be used only for the intended purpose and in accordance with this instruction manual. No claims of any kind may be made for damage resulting from improper use. You are therefore advised to read the instruction manual carefully before use. It contains instructions for using, cleaning and looking after the appliance. We accept no liability for any damage resulting from non-observance.

Keep this instruction manual in a safe place and pass it on to any subsequent user together with the appliance. Please also note the warranty information, which is enclosed separately. The safety precautions must be observed during use.

INFORMATION BEFORE USING FOR THE FIRST TIME

- Take the appliance and all accessories out of the box carefully and make sure that all components and accessories are complete and undamaged.
- Ensure that all packaging material is removed before use and there is no packaging left.
- Clean the appliance, components and accessories before the first use and after any long storage, as described in the "Cleaning and care" section.

3 | IMPORTANT SAFETY INFORMATION

- Keep the appliance and its cord out of reach of children.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- 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 in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- **For non-EU markets:** 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.
- **For non-EU markets:** Children should be supervised to ensure that they do not play with the appliance.
- Always use the appliance in accordance with these instructions.

- Improper use may result in electric shocks or other hazards.
- Improper use may cause injury. After use, clean all parts that come into contact with food, as described in the section on "Cleaning and care".
- If the appliance's power cord is damaged, it must be replaced by the manufacturer, its after-sales service or a similarly qualified person if hazards are to be avoided.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments
- The appliance is not intended for purely commercial use.
- **Caution!** Use the mincer to mince meat, fish and vegetables. Do not use it to mince hard and solid food (such as bones, nuts or frozen food). Do not use it to mince fibrous or very watery foods (such as ginger or certain types of fruit that have a high water content). The juice could get into the motor casing. Cut hard vegetables such as carrots into small pieces before processing.
- Using the shortbread biscuit attachment on the mincer, you can mould the shortbread dough into different shapes.
- **Caution!** While the motor is running, keep your face away from the filler neck. There is a risk of injury if bone remains or the remains of any other hard ingredients have been overlooked during preparation. Bone splinters and other hard objects could be catapulted out of the filler neck.
- **Note:** To transport the appliance, hold the mincer with both hands on the mincer casing (1). Do not hold it by the filling bowl (4) or the mincer attachment (2).
- **Caution!** The threaded ring (6) must never be tightened: This could cause rapid wear of the knife and the grate.
- **Caution!** Never reach with your fingers into the filler neck of the mincer attachment (2) or from the front into the screw casing or the drive (3). Risk of injury!
- **Note:** To avoid blockages or clogging, do not press the stopper (8) too hard into the filler neck.
- **Caution!** Never use sharp-edged or hard objects (e.g. knife, fork or spoon) when working with the mincer! Only use the stopper supplied for this (8).
- **Caution!** Never reach into the drive opening (3) when the appliance is connected to the power supply or while the mains plug is inserted in the socket.
- **Caution!** The cross blade (17) is very sharp. There is a risk of injury when handling it!
- **Caution!** Never clean the aluminium parts (mincer attachment (2), threaded ring (6) and feeding screw (9)) in the dishwasher. The parts turn black in the dishwasher. Follow the instructions in the "Cleaning and care" section.

- Switch the appliance off and always disconnect it from the mains supply before changing accessories or getting close to parts that move during use.
- The appliance must always be disconnected from the mains supply when not in use and before assembly, disassembly or cleaning.
- After using the appliance and accessories, clean all surfaces/parts that have come into contact with food. Follow the instructions in the "Cleaning and care" section.
- Do not reach into the attachment while it is in operation.
Make sure that hair, loose clothing and cloths, for example, or other foreign objects (such as cooking utensils, bones and vegetable stalks) do not get into the filling bowl .
- Only connect the appliance to earthed wall sockets that have been installed in accordance with the regulations. The power cable and plug must be dry.
- Do not pull or clamp the connection cable over sharp edges. Do not leave it dangling. Protect it from heat, oil and water.
- The appliance is not intended to be operated by means of an external timer or a separate remotecontrol system.
- Never pull the mains plug out of the socket by the power cord or with wet hands.
- Do not carry the appliance by the cable.
- Do not place the appliance on hot surfaces such as hotplates or near open gas flames because this could melt the casing.
- Only set the appliance up on smooth, dry, heat-resistant surfaces that are dust-free.
- Do not place the appliance on water-sensitive surfaces. Splashes of water may damage such surfaces.
- Do not use or store the appliance outside, in damp rooms or within reach of children.
- The appliance must be supervised when in use.
- When the appliance is not being used, pull the mains plug out of the socket.
- Never put the appliance and mains plug in a dishwasher or clean with water. Follow the cleaning instructions in the "Cleaning and care" section.
- Do not tamper with the safety systems, apart from in line with the maintenance and cleaning instructions provided.
- Only use WMF original spare parts.
- No liability shall be accepted for any damage resulting from misuse, incorrect operation or improper repairs. Warranty claims shall likewise be excluded in such cases.

4 | OPERATION

Operating the control knob (7)

- 0:** If the control knob is set to "0", the motor is not in operation.
- I:** If the control knob is set to "I", the motor can be started in forward mode by activating the touch button (e). You can release the control knob (7) during operation.
- REV:** The reverse button is used to release blockages when food gets stuck in the feeding screw (9) or if the appliance is blocked. In this case, you must keep the control knob (7) turned.



By pressing the eject button, the mincer attachment (2) is released from the mincer casing (1).

Operating the display (5)



Touch button for speed adjustment (e): Touch button for changing the speed setting



Display of the four different speed settings (soft, 1, 2 and 3) (k): Shows the current speed setting from "S" (slow) to "III" (fast).

The four different speed settings allow a specific speed to be selected for each type of meat.



Soft Function: For preparing biscuits using the shortbread biscuit attachment (23) and for easily creating sausages








1st speed setting: For preparing fish



2nd speed setting: For preparing pork and poultry



3rd speed setting: For preparing beef and lamb

Note: Symbols      (f, g and h) provide additional information to indicate which type of food each speed setting is typically suitable for.

Notes on the display (5)



Reverse symbol (j): Indicates that reverse mode is switched on



Cleaning symbol (i): Indicates when the mincer insert and screw are clogged and need to be cleaned

5 | USING THE GRATE

The three grates (13, 14, 15) are used for mincing meat, fish and vegetables. Depending on the properties of the food, you can choose one of the grates:

Note: The knife cuts the food. The grates determine the consistency of the cut food.

Note: Normal wear and tear may occur on the grates (13, 14, 15) and the cross blade (17).



- Select the coarse 7 mm grate (13) for solid food and for preparing coarse sausages.



- Select the medium 4 mm grate (14) for soft foods. Note: When preparing tartar, you can repeat the mincing process a second time with the medium grate to obtain the ideal consistency.



- Select the fine 3 mm grate (15) for food that needs to be processed to a particularly fine texture. To do this, you should pass the ingredients through the mincer several times. Start with the coarse grate (13) and then use the fine grate (15) for the second time. This gives the ingredients the desired fine consistency. This is suitable in particular for meat pies (kibbeh).



A

Note: Any two grates can be stored in the grate storage (10), which is located on the rear side of the casing (see figure A). The third grate can remain directly in the mincer attachment (2). To remove the cover, press the lower part of the cover and remove it. Re-insert the cover by placing it in the center of the holder and closing it with light pressure.

6 | USING THE APPLIANCE FOR THE FIRST TIME

Using the appliance for the first time

- Remove all packaging from the accessories.
- Before using the appliance for the first time, clean it as described in the "Cleaning and care" section.
- Place the appliance on a moisture-resistant, firm and level surface. Also make sure the surface is clean and dry.

Important! The ventilation openings on the underside of the appliance must not be covered.



B

- Insert the feeding screw (9) into the lower opening of the mincer attachment (2) with the gear wheel facing inwards – see figure B.
- Now position the desired attachments as described in the following sections.



C

- Attach the mincer attachment (2) to the front attachment hub on the appliance (see figure C).
- **Note:** For easier assembly, first install the desired attachments in the mincer attachment (2) before placing it in the front housing. If you mount the desired attachments when the mincer attachment (2) is already in the front housing of the appliance, the feeding screw (9) will push the attachments slightly forward. The reason for this is the built-in safety mechanism. As long as the threaded ring (6) is not properly fitted, it will push the feeding screw (9) forward. Thus, no injuries or squeezing can happen during operation!

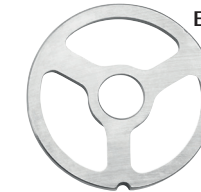
Assembling the mincer

- First place the roll blade (16) on the feeding screw (9). The recess (figure D) points in the direction of the feeding screw (9):



D

Side with recess



E

Side without recess



F

- The recess on the roll blade (16) must sit in the designated notch in the casing (see figure F).
- Then place the cross blade (17) on the roll blade (16). The recess (figure G) points in the direction of the roll blade (16).
- **Caution!** The cross blade (17) is very sharp. There is a risk of injury when handling it!



G

Side with recess



H

Side without recess



I

- Place the desired grate (13, 14 or 15) on the cross blade (17).
- **Note:** The recess on the grate must sit in the designated notch in the casing (see figure I).

- To lock it in place, tighten the threaded ring (6) on the casing. Lock the threaded ring (6) by turning it clockwise.

Caution! Do not overturn or overtighten the threaded ring (6)!

Caution! The threaded ring (6) must never be tightened: This could cause rapid wear of the cross blade and the grates.

- Place the filling bowl (4) on the mincer attachment (2).

Assembling the sausage attachment

Use: For filling artificial and natural casings with sausage meat.

Note: The parts of the mincer attachment (2) without grate (13, 14, 15) and without cross blade (17) are required.

- Place the cutting disc (18) on the roll blade (16).
Note: The recess on the cutting disc (18) must sit in the designated notch on the casing.
- Place the large sausage attachment (19) or the narrow sausage attachment (20) on the cutting disc.
- To lock it in place, tighten the threaded ring (6) on the casing.
Lock the threaded ring (6) by turning it clockwise.
Caution! Do not overturn or overtighten the threaded ring (6)!
- Place the filling bowl (4) on the mincer attachment (2).

Kibbeh attachment assembly

Use: For forming dough tubes with meat filling.

Note: The parts of the mincer attachment (4) without grate (13, 14, 15) and without cross blade (17) are required.

- Place the kibbeh attachment (21) on the mincer attachment (16).
Note: The recess on the cutting disc (18) must sit in the designated notch on the casing.
- To lock it in place, tighten the threaded ring (6) on the casing.
Lock the threaded ring (6) by turning it clockwise. **Caution!** Do not overturn or overtighten the threaded ring (6)!
- Place the filling bowl (4) on the mincer attachment (2).

Assembling the shortbread biscuit attachment

Note: The parts of the mincer attachment (2) without grate (13, 14, 15) and without cross blade (17) are required.

- First place the cutting disc for shortbread (24) on the roll blade (16).
- Attach the shortbread biscuit attachment (23).
- To lock it in place, tighten the threaded ring (6) on the casing.
- Now insert the moulded tray from the shortbread biscuit attachment through the opening provided: see figure J.



- Select the desired shape of the dough by moving the moulded tray; see figure K.




- Place the filling bowl (4) on the mincer attachment (2).

Using the mincer

Mincing and mixing meat with the mincer

Assemble the mincer as described in the section "Assembling the mincer".

Next steps:

- Cut the meat or the respective food into strips measuring approx. 10 cm long and 2 cm thick so that they fit into the filling opening and can be optimally processed by the feeding screw.
Note: Remove any bones, tendons or cartilage etc. before mincing the meat.
Place the food in the filling bowl (see also "Our tips below will help you get the best possible use out of your mincer and achieve optimum results").
- Place a suitable container below the mincer outlet to catch the minced meat.
- Now insert the mains plug into the socket.
- Add the processed ingredients to the filling bowl (4).
- Turn the control knob to "I".
- Select the desired speed setting via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
Caution! The mincer must never be operated in empty mode, i.e. without meat in the unit!
This leads to overheating of the grate and the cross blade and thus promotes wear of these parts!
- Only use the stopper (8) for replenishing food.
Note: Do not apply excessive force to push the food down.
- Note:** When preparing tartar, you can repeat the mincing process a second time with the medium grate to obtain the ideal consistency.
- After use, set the control knob to "0".

Using the mincer to make sausages

First mince the meat as described under "Mincing and mixing meat with the mincer".

Unscrew the threaded ring (6) and remove the grate (13, 14 or 15) and the cross blade (17).

Caution! The cross blade (17) is very sharp. There is a risk of injury when handling it!

Assemble the sausage attachment (19 or 20) as described under "Assembling the sausage attachment".

Note: To make sausages you will need natural or artificial casings, which you can obtain from butchers and specialist shops.

Note: The ingredients, especially meat, must always be kept well chilled (approx. 4°C).

Next steps:

- Prepare the sausage mixture according to the recipe.
- Note:** Soak the sausage casing in lukewarm water for approx. 10 to 15 minutes to make it more elastic and to make it easier to guide it onto the sausage attachment (19, 20).
- Slide the sausage casing over the funnel of the sausage attachment (19, 20) and tie the end together so that the meat mass cannot escape during filling.
- Place a suitable container, such as a moistened baking tray below the mincer outlet to catch the minced meat.
- Now insert the mains plug into the socket.
- Add the processed sausage mass to the filling bowl (4).
- Turn the control knob to "I".

- Select the desired speed setting via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
- **Note:** Switch off the appliance briefly or use the soft function (S), if the sausage mass comes out too quickly.
- Only use the stopper (8) for replenishing.
Note: Do not apply excessive force to push the food down.
- Roll out the sausage in a spiral shape onto a moistened baking tray/into a moistened container.
- After use, set the control knob to "0".

Preparing meat pies/kibbeh with the mincer

First mince the meat as described under "Mincing and mixing meat with the mincer". **Note:** To make meat pies, it is best to mince the meat three times in succession (first with the medium grate (14) and then twice with the fine grate (15)).

Unscrew the threaded ring (6) and remove the grate (13, 14 or 15) and the cross blade (17).

Caution! The cross blade (17) is very sharp. There is a risk of injury when handling it!

Assemble the kibbeh attachment (21) as described under "Assembling the kibbeh attachment".

Next steps:

- Place a suitable container (ideally a large plate) below the mincer outlet to catch the sausages.
- Now insert the mains plug into the socket.
- Add the processed sausage mass to the filling bowl (4).
- Turn the control knob to "1".
- Select the desired speed level via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
Note: Switch off the appliance briefly or use the soft function (S), if the meat mass comes out too quickly.
- Only use the stopper (8) for replenishing.
Note: Do not apply excessive force to push the food down.
- Cut the meat into pieces of the desired length.
- **Note:** Freeze the meat briefly so that the meat pies can be filled more easily.
- After use, turn the control knob to "0".

Using the shortbread biscuit attachment

Assemble the shortbread biscuit attachment (23) as described under "Assembling the shortbread biscuit attachment".

Next steps:

- Prepare the shortbread dough and place it in the filling bowl .
- Select the required shape on the shortbread biscuit attachment.
- Now insert the mains plug into the socket.
- Turn the control knob to "1".
- Select the desired speed setting via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
- Only use the stopper (8) for replenishing.
Note: Do not apply excessive force to push the food down.
Note: Switch off the appliance briefly or use the soft function (S) so that the meat mass does not come out too quickly.
- Use a chopping board, for example, to catch the shaped dough.
- After use, turn the control knob to "0".


Recipe

Chocolate Sticks
Ingredients for 30-40 pieces

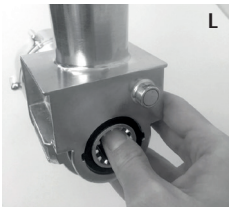
- 250 g soft butter
- 1 generous pinch of salt
- 250 g fine sugar
- 1 egg (size M)
- 400 g flour
- 1 level tsp. baking powder
- Approx. 75 g dark chocolate couverture
- Approx. 75 g milk chocolate couverture

Place the butter and salt in a mixing bowl and whip until a pale cream colour using a food processor or hand mixer with whisk. Gradually stir in the sugar and stir everything until pale cream. Thoroughly stir in the egg. Sift the flour and baking powder. Knead everything briefly until smooth. Divide the dough into 2 to 3 portions and place in foil in a cool place for about 10 minutes until needed again.
Preheat the oven to 200°C top/bottom heat. Line 2 to 3 baking sheets with baking parchment. Insert the dough portions one after another into the biscuit attachment and press them through on the **soft speed setting**.
Divide the mixture into even pieces about 6 -7 cm long. Place the strips of dough on the trays. Bake the trays one after another in the hot oven for around 10 -12 minutes until golden brown. Leave to cool on a cake rack.
Break up the two chocolate couvertures separately and melt them in bowls over a hot bain-marie. Dip half of each biscuit stick into the couverture or pipe the couverture into stripes. Allow to set on a cake rack or on baking parchment.

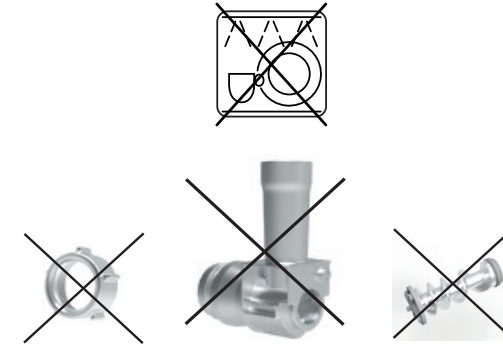
7 | DISASSEMBLING THE APPLIANCE

- After you have turned the control knob to "0", pull out the mains plug.
- Gently press the mains plug cable into the inlet for the mains switch (11) so that the appliance can be stowed away more easily.
- Pull the stopper (8) out of the filling opening.
- Remove the filling bowl (4).
- Press the meat attachment ejection symbol (k)  which is located in the centre of the control knob (7), to release the mincer attachment (2) from the casing.
Note: If the control knob (7) does not point to "0", the mincer attachment (2) cannot be removed for safety reasons.
- Remove the assembled mincer attachment (2) by turning it slightly anticlockwise.

Important! Never clean the threaded ring (6), the mincer attachment (2) or the feeding screw (9) in a dishwasher! Dishwasher detergents can cause corrosion and discolouration. The parts concerned are marked with the following symbol for safety purposes:



Note: For easy removal of the grates (13, 14, 15), push the feeding screw out of the mincer attachment (2) from behind (see figure L).



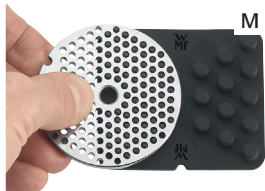
8 | CLEANING AND CARE

Never use abrasive or harsh cleaning agents!

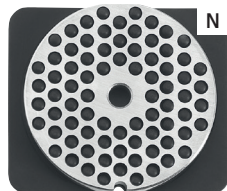
Important! Never insert your fingers or your hand into the filling opening or insert objects into the openings of the grates (13, 14, 15) as long as the mains plug has not been pulled out. Loosen the threaded ring (6) and disassemble the attachment. Rinse all parts thoroughly in warm water.

For easier and more thorough cleaning of the grates (13, 14, 15) use the cleaning aid for grates (22).

Note: The grates must be positioned appropriately on the cleaning aid (see figures M, N and O).



Cleaning the small grates (13)




Cleaning the medium grates (14)



Cleaning the coarse grates (15)

Allow the parts to dry completely before reassembling them.

After drying, lightly oil the grates (13, 14, 15), the roll blade (16), the cross blade (17) and the feeding screw (9) with vegetable oil.

CLEANING THE PARTS	 dishwasher safe	 rinse under running water	 wipe with a damp cloth
Mincer casing (1)	—	—	✓
Mincer attachment (2)	—	✓	✓
Filling bowl (4)	✓	✓	✓
Display (5)	—	—	✓
Threaded ring (6)	—	✓	✓
Control knob (7)	—	—	✓
Stopper (8)	—	✓	✓
Feeding screw (9)	—	✓	✓
Grates storage (10)	—	—	✓
Cover for grates storage (12)	—	—	✓
Grates (13, 14, 15)	✓	✓	✓
Roll blade (16)	✓	✓	✓
Cross blade (17)	✓	✓	✓
Cutting disc (18)	✓	✓	✓
Sausage attachment (19, 20)	✓	✓	✓
Kibbeh attachment (21)	✓	✓	✓
Shortbread biscuit attachment (23,24)	✓	✓	✓
Cleaning aid for grates (22)	✓	✓	✓

9 | TROUBLESHOOTING

If any of the problems listed in the table persist, contact WMF Customer Service.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Food gets stuck in the feeding screw	Food was pushed into the filler neck with too much pressure	Briefly press the reverse button (a) to release the blockage and then continue with the mincing process
The feeding screw is blocked repeatedly	Food was pushed into the filler neck with too much pressure	Switch off the appliance and pull the mains plug out of the socket. Remove the mincer attachment (2) and the feeding screw (9) and remove the blockage. Then reassemble the appliance according to the instructions and restart it.
The meat mass is not fine enough	The grate is too big and/or the ingredients have not been minced a sufficient number of times	Use a finer grate and/or mince the meat mass several times in a row
The motor stops during operation	The overload protection has possibly switched off the motor	Switch the appliance off by turning the control knob (7) to "0". Pull the mains plug out of the socket, disassemble and clean the appliance according to the "Cleaning and care" instructions. Let the appliance cool down for approx. 30 minutes
The feeding screw wobbles during operation	The threaded ring (6) has come loose	Switch off the appliance and then screw the threaded ring (6) clockwise. Caution! Do not overturn or overtighten the threaded ring (6)!
The motor automatically switches to the reverse function for about 5 seconds	Possibly the motor is overloaded	If this happens three times in a row, the motor stops and the cleaning symbol lights up. Disconnect the power plug from the socket. Disassemble and clean the appliance according to the "Cleaning and care" instructions
The ingredients are leaking out on the side of the threaded ring (6)	The threaded ring (6) is not fitted correctly. It is sitting too loosely on the mincer attachment (2)	Switch off the appliance and then screw the threaded ring (6) clockwise. Caution! Do not overturn or overtighten the threaded ring (6)! If this does not solve the problem, disassemble and clean the appliance according to the "Cleaning and care" instructions
Rapid wear of the cross blade and the grates. Note: Normal wear and tear of the grates (13, 14, 15) and the cross blade (17) may occur.	The threaded ring (6) has been tightened too much and / or the mincer has been operated in empty mode.	The threaded ring (6) must never be tightened. And the mincer must never be operated in empty mode, i.e. without meat in the appliance! This leads to overheating of the grate and the blade and thus promotes wear of these parts! Care instructions: After drying, lightly oil the grates (13, 14, 15), the roll blade (16), the cross blade (17) and the feeding screw (9) with vegetable oil for care.



Naprava izpolnjuje zahteve direktiv 2014/35/EU, 2014/30/EU in 2009/125/EU.

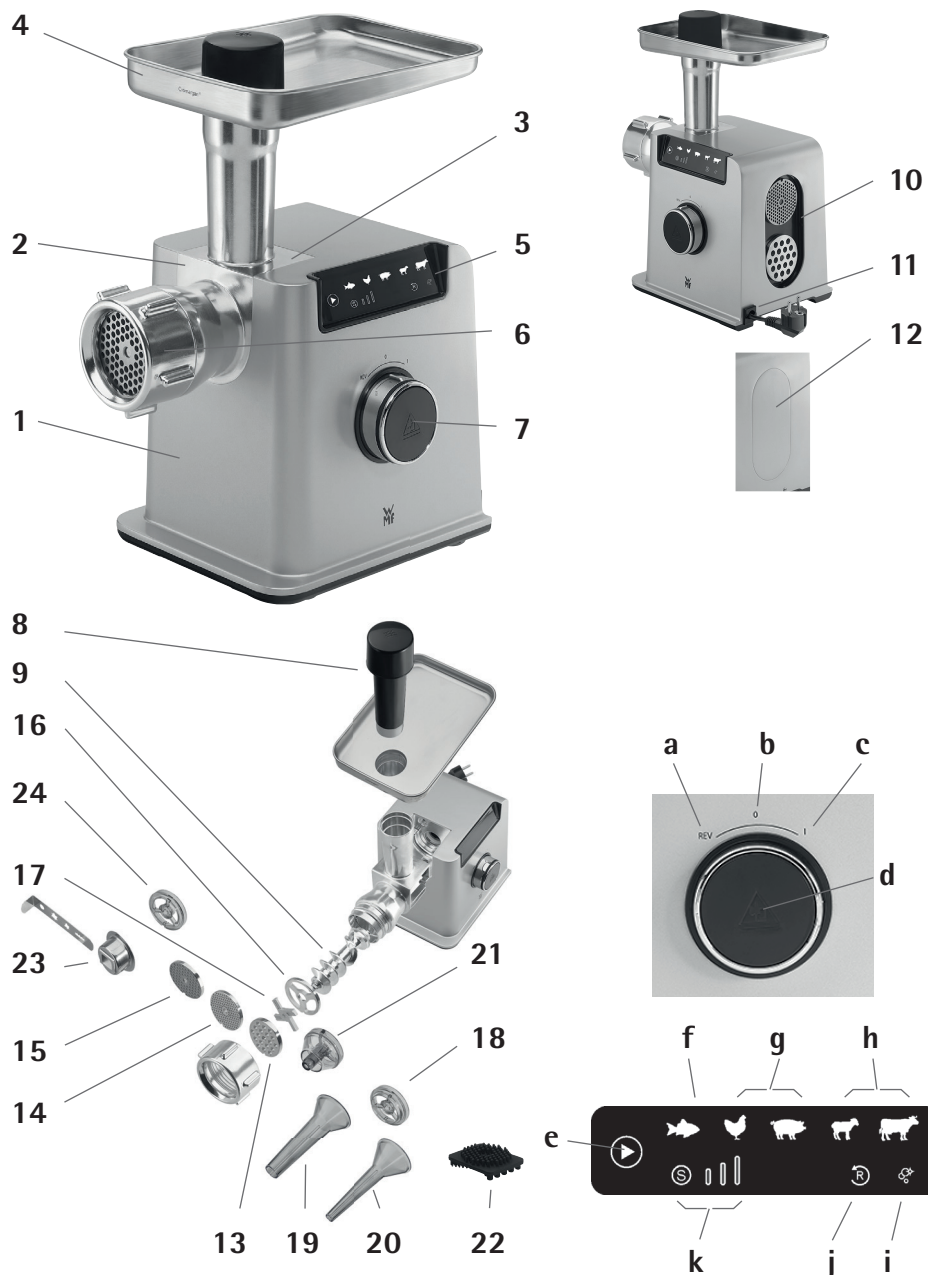
Tega izdelka po koncu uporabne življenjske dobe ni dovoljeno odlagati med običajne gospodinjske odpadke, temveč ga je treba oddati na zbirnem mestu za odpadno električno in elektronsko opremo.

Materialne je treba reciklirati v skladu z njihovo oznako. Ponovna uporaba, recikliranje ali drugačna uporaba starih naprav pomembno prispevajo k varovanju našega okolja.

Vprašajte predstavnika lokalne uprave glede ustreznih mest za odlaganje.

Pridružujemo si pravico do sprememb.

Посібник з експлуатації
Meat Mincer



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ТОВ «Груп СЕБ Україна»
02121, Харківське шосе, 201-203, 3
поверх, Київ,
Україна



UA

Our tips below will help you get the best possible use out of your mincer and achieve optimum results:

- To prepare minced meat for special recipes, you can add ingredients, such as pre-sautéed onions, spices and herbs, before you process the pieces of meat. This allows all the ingredients to be mixed together even better. Grind hard spices like pepper finely in advance.
- The mincer cannot process hard, solid or fibrous food components (e.g. bones, nuts, ginger root, hard kernels, thick tendons and cartilage).
- Do not process food that has been stored for too long or is spoiled. Always prepare all food just before eating or just before cooking, so it is as fresh as possible.

1 | STRUCTURE OF THE APPLIANCE

1. Mincer casing
2. Mincer attachment
3. Drive
4. Filling bowl
5. Display
6. Threaded ring
7. Control knob
 - a. Reverse
 - b. 0 (Off)
 - c. I (On)
 - d. Eject button
8. Stopper
9. Feeding screw
10. Grate storage
11. Inlet for the mains switch
12. Cover for grate storage
13. Coarse grate 7 mm
14. Medium grate 4 mm
15. Fine grate 3 mm
16. Roll blade
17. Cross blade

ACCESSORIES

Accessories for filling sausages:

18. Cutting disc
19. Large sausage attachment
20. Narrow sausage attachment

Accessory for making meat pies (kibbeh):

21. Kibbeh attachment (plastic finger including cone)

Cleaning accessory

22. Cleaning aid for grates

Accessory for making shortbread:

23. Shortbread biscuit attachment (2 parts: shortbread biscuit attachment and moulded tray)
24. Cutting disc for shortbread

Overview of symbols on display

- e. Touch button for speed adjustment
- f. Speed setting 1 symbol: fish
- g. Speed setting 2 symbol: poultry and pork
- h. Speed setting 3 symbol: lamb and beef
- i. Cleaning symbol
- j. Reverse symbol
- k. Display of the four different speed settings (soft, 1, 2 and 3)

2 | TECHNICAL DATA AND INFORMATION

TECHNICAL DATA

Rated voltage: 220–240 V ~ 50–60 Hz

Power consumption: 350 Watts (max. locked motor power 2200 Watts)

Protection class: 1

INFORMATION BEFORE USE

The appliance may be used only for the intended purpose and in accordance with this instruction manual. No claims of any kind may be made for damage resulting from improper use. You are therefore advised to read the instruction manual carefully before use. It contains instructions for using, cleaning and looking after the appliance. We accept no liability for any damage resulting from non-observance.

Keep this instruction manual in a safe place and pass it on to any subsequent user together with the appliance. Please also note the warranty information, which is enclosed separately. The safety precautions must be observed during use.

INFORMATION BEFORE USING FOR THE FIRST TIME

- Take the appliance and all accessories out of the box carefully and make sure that all components and accessories are complete and undamaged.
- Ensure that all packaging material is removed before use and there is no packaging left.
- Clean the appliance, components and accessories before the first use and after any long storage, as described in the "Cleaning and care" section.

3 | IMPORTANT SAFETY INFORMATION

- Keep the appliance and its cord out of reach of children.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- 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 in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- **For non-EU markets:** 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.
- **For non-EU markets:** Children should be supervised to ensure that they do not play with the appliance.
- Always use the appliance in accordance with these instructions.

Improper use may result in electric shocks or other hazards.

- Improper use may cause injury. After use, clean all parts that come into contact with food, as described in the section on "Cleaning and care".
- If the appliance's power cord is damaged, it must be replaced by the manufacturer, its after-sales service or a similarly qualified person if hazards are to be avoided.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments
- The appliance is not intended for purely commercial use.
 - **Caution!** Use the mincer to mince meat, fish and vegetables. Do not use it to mince hard and solid food (such as bones, nuts or frozen food). Do not use it to mince fibrous or very watery foods (such as ginger or certain types of fruit that have a high water content). The juice could get into the motor casing. Cut hard vegetables such as carrots into small pieces before processing.
 - Using the shortbread biscuit attachment on the mincer, you can mould the shortbread dough into different shapes.
 - **Caution!** While the motor is running, keep your face away from the filler neck. There is a risk of injury if bone remains or the remains of any other hard ingredients have been overlooked during preparation. Bone splinters and other hard objects could be catapulted out of the filler neck.
 - **Note:** To transport the appliance, hold the mincer with both hands on the mincer casing (1). Do not hold it by the filling bowl (4) or the mincer attachment (2).
 - **Caution!** The threaded ring (6) must never be tightened: This could cause rapid wear of the knife and the grate.
 - **Caution!** Never reach with your fingers into the filler neck of the mincer attachment (2) or from the front into the screw casing or the drive (3). Risk of injury!
 - **Note:** To avoid blockages or clogging, do not press the stopper (8) too hard into the filler neck.
 - **Caution!** Never use sharp-edged or hard objects (e.g. knife, fork or spoon) when working with the mincer! Only use the stopper supplied for this (8).
 - **Caution!** Never reach into the drive opening (3) when the appliance is connected to the power supply or while the mains plug is inserted in the socket.
 - **Caution!** The cross blade (17) is very sharp. There is a risk of injury when handling it!
 - **Caution!** Never clean the aluminium parts (mincer attachment (2), threaded ring (6) and feeding screw (9)) in the dishwasher. The parts turn black in the dishwasher. Follow the instructions in the "Cleaning and care" section.

- Switch the appliance off and always disconnect it from the mains supply before changing accessories or getting close to parts that move during use.
- The appliance must always be disconnected from the mains supply when not in use and before assembly, disassembly or cleaning.
- After using the appliance and accessories, clean all surfaces/parts that have come into contact with food. Follow the instructions in the "Cleaning and care" section.
- Do not reach into the attachment while it is in operation.
Make sure that hair, loose clothing and cloths, for example, or other foreign objects (such as cooking utensils, bones and vegetable stalks) do not get into the filling bowl .
- Only connect the appliance to earthed wall sockets that have been installed in accordance with the regulations. The power cable and plug must be dry.
- Do not pull or clamp the connection cable over sharp edges. Do not leave it dangling. Protect it from heat, oil and water.
- The appliance is not intended to be operated by means of an external timer or a separate remotecontrol system.
- Never pull the mains plug out of the socket by the power cord or with wet hands.
- Do not carry the appliance by the cable.
- Do not place the appliance on hot surfaces such as hotplates or near open gas flames because this could melt the casing.
- Only set the appliance up on smooth, dry, heat-resistant surfaces that are dust-free.
- Do not place the appliance on water-sensitive surfaces. Splashes of water may damage such surfaces.
- Do not use or store the appliance outside, in damp rooms or within reach of children.
- The appliance must be supervised when in use.
- When the appliance is not being used, pull the mains plug out of the socket.
- Never put the appliance and mains plug in a dishwasher or clean with water. Follow the cleaning instructions in the "Cleaning and care" section.
- Do not tamper with the safety systems, apart from in line with the maintenance and cleaning instructions provided.
- Only use WMF original spare parts.
- No liability shall be accepted for any damage resulting from misuse, incorrect operation or improper repairs. Warranty claims shall likewise be excluded in such cases.

4 | OPERATION

Operating the control knob (7)

- 0:** If the control knob is set to "0", the motor is not in operation.
- I:** If the control knob is set to "I", the motor can be started in forward mode by activating the touch button (e). You can release the control knob (7) during operation.
- REV:** The reverse button is used to release blockages when food gets stuck in the feeding screw (9) or if the appliance is blocked. In this case, you must keep the control knob (7) turned.



By pressing the eject button, the mincer attachment (2) is released from the mincer casing (1).

Operating the display (5)



Touch button for speed adjustment (e): Touch button for changing the speed setting



Display of the four different speed settings (soft, 1, 2 and 3) (k): Shows the current speed setting from "S" (slow) to "III" (fast).

The four different speed settings allow a specific speed to be selected for each type of meat.



Soft Function: For preparing biscuits using the shortbread biscuit attachment (23) and for easily creating sausages








1st speed setting: For preparing fish



2nd speed setting: For preparing pork and poultry



3rd speed setting: For preparing beef and lamb

Note: Symbols      (f, g and h) provide additional information to indicate which type of food each speed setting is typically suitable for.

Notes on the display (5)



Reverse symbol (j): Indicates that reverse mode is switched on



Cleaning symbol (i): Indicates when the mincer insert and screw are clogged and need to be cleaned

5 | USING THE GRATE

The three grates (13, 14, 15) are used for mincing meat, fish and vegetables. Depending on the properties of the food, you can choose one of the grates:

Note: The knife cuts the food. The grates determine the consistency of the cut food.

Note: Normal wear and tear may occur on the grates (13, 14, 15) and the cross blade (17).



- Select the coarse 7 mm grate (13) for solid food and for preparing coarse sausages.



- Select the medium 4 mm grate (14) for soft foods. Note: When preparing tartar, you can repeat the mincing process a second time with the medium grate to obtain the ideal consistency.



- Select the fine 3 mm grate (15) for food that needs to be processed to a particularly fine texture. To do this, you should pass the ingredients through the mincer several times. Start with the coarse grate (13) and then use the fine grate (15) for the second time. This gives the ingredients the desired fine consistency. This is suitable in particular for meat pies (kibbeh).



Note: Any two grates can be stored in the grate storage (10), which is located on the rear side of the casing (see figure A). The third grate can remain directly in the mincer attachment (2). To remove the cover, press the lower part of the cover and remove it. Re-insert the cover by placing it in the center of the holder and closing it with light pressure.

6 | USING THE APPLIANCE FOR THE FIRST TIME

Using the appliance for the first time

- Remove all packaging from the accessories.
- Before using the appliance for the first time, clean it as described in the "Cleaning and care" section.
- Place the appliance on a moisture-resistant, firm and level surface. Also make sure the surface is clean and dry.

Important! The ventilation openings on the underside of the appliance must not be covered.



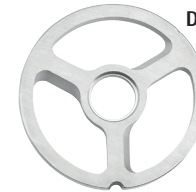
- Insert the feeding screw (9) into the lower opening of the mincer attachment (2) with the gear wheel facing inwards – see figure B.
- Now position the desired attachments as described in the following sections.



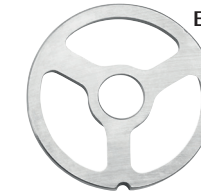
- Attach the mincer attachment (2) to the front attachment hub on the appliance (see figure C).
- **Note:** For easier assembly, first install the desired attachments in the mincer attachment (2) before placing it in the front housing. If you mount the desired attachments when the mincer attachment (2) is already in the front housing of the appliance, the feeding screw (9) will push the attachments slightly forward. The reason for this is the built-in safety mechanism. As long as the threaded ring (6) is not properly fitted, it will push the feeding screw (9) forward. Thus, no injuries or squeezing can happen during operation!

Assembling the mincer

- First place the roll blade (16) on the feeding screw (9). The recess (figure D) points in the direction of the feeding screw (9):



Side with recess



Side without recess



- The recess on the roll blade (16) must sit in the designated notch in the casing (see figure F).
- Then place the cross blade (17) on the roll blade (16). The recess (figure G) points in the direction of the roll blade (16).
- **Caution!** The cross blade (17) is very sharp. There is a risk of injury when handling it!



Side with recess



Side without recess



- Place the desired grate (13, 14 or 15) on the cross blade (17).
- **Note:** The recess on the grate must sit in the designated notch in the casing (see figure I).

- To lock it in place, tighten the threaded ring (6) on the casing. Lock the threaded ring (6) by turning it clockwise.
 - Caution!** Do not overturn or overtighten the threaded ring (6)!
 - Caution!** The threaded ring (6) must never be tightened: This could cause rapid wear of the cross blade and the grates.
- Place the filling bowl (4) on the mincer attachment (2).

Assembling the sausage attachment

Use: For filling artificial and natural casings with sausage meat.

Note: The parts of the mincer attachment (2) without grate (13, 14, 15) and without cross blade (17) are required.

- Place the cutting disc (18) on the roll blade (16).
Note: The recess on the cutting disc (18) must sit in the designated notch on the casing.
- Place the large sausage attachment (19) or the narrow sausage attachment (20) on the cutting disc.
- To lock it in place, tighten the threaded ring (6) on the casing.
Lock the threaded ring (6) by turning it clockwise.
Caution! Do not overturn or overtighten the threaded ring (6)!
- Place the filling bowl (4) on the mincer attachment (2).

Kibbeh attachment assembly

Use: For forming dough tubes with meat filling.

Note: The parts of the mincer attachment (4) without grate (13, 14, 15) and without cross blade (17) are required.

- Place the kibbeh attachment (21) on the mincer attachment (16).
Note: The recess on the cutting disc (18) must sit in the designated notch on the casing.
- To lock it in place, tighten the threaded ring (6) on the casing.
Lock the threaded ring (6) by turning it clockwise. **Caution!** Do not overturn or overtighten the threaded ring (6)!
- Place the filling bowl (4) on the mincer attachment (2).

Assembling the shortbread biscuit attachment

Note: The parts of the mincer attachment (2) without grate (13, 14, 15) and without cross blade (17) are required.

- First place the cutting disc for shortbread (24) on the roll blade (16).
- Attach the shortbread biscuit attachment (23).
- To lock it in place, tighten the threaded ring (6) on the casing.
- Now insert the moulded tray from the shortbread biscuit attachment through the opening provided: see figure J.



- Select the desired shape of the dough by moving the moulded tray; see figure K.




- Place the filling bowl (4) on the mincer attachment (2).

Using the mincer

Mincing and mixing meat with the mincer

Assemble the mincer as described in the section "Assembling the mincer".

Next steps:

- Cut the meat or the respective food into strips measuring approx. 10 cm long and 2 cm thick so that they fit into the filling opening and can be optimally processed by the feeding screw.
Note: Remove any bones, tendons or cartilage etc. before mincing the meat.
Place the food in the filling bowl (see also "Our tips below will help you get the best possible use out of your mincer and achieve optimum results").
- Place a suitable container below the mincer outlet to catch the minced meat.
- Now insert the mains plug into the socket.
- Add the processed ingredients to the filling bowl (4).
- Turn the control knob to "I".
- Select the desired speed setting via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
Caution! The mincer must never be operated in empty mode, i.e. without meat in the unit!
This leads to overheating of the grate and the cross blade and thus promotes wear of these parts!
- Only use the stopper (8) for replenishing food.
Note: Do not apply excessive force to push the food down.
- Note:** When preparing tartar, you can repeat the mincing process a second time with the medium grate to obtain the ideal consistency.
- After use, set the control knob to "0".

Using the mincer to make sausages

First mince the meat as described under "Mincing and mixing meat with the mincer".

Unscrew the threaded ring (6) and remove the grate (13, 14 or 15) and the cross blade (17).

Caution! The cross blade (17) is very sharp. There is a risk of injury when handling it!



Assemble the sausage attachment (19 or 20) as described under "Assembling the sausage attachment".

Note: To make sausages you will need natural or artificial casings, which you can obtain from butchers and specialist shops.

Note: The ingredients, especially meat, must always be kept well chilled (approx. 4°C).

Next steps:

- Prepare the sausage mixture according to the recipe.
- Note:** Soak the sausage casing in lukewarm water for approx. 10 to 15 minutes to make it more elastic and to make it easier to guide it onto the sausage attachment (19, 20).
- Slide the sausage casing over the funnel of the sausage attachment (19, 20) and tie the end together so that the meat mass cannot escape during filling.
- Place a suitable container, such as a moistened baking tray below the mincer outlet to catch the minced meat.
- Now insert the mains plug into the socket.
- Add the processed sausage mass to the filling bowl (4).
- Turn the control knob to "I".

- Select the desired speed setting via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
- **Note:** Switch off the appliance briefly or use the soft function , if the sausage mass comes out too quickly.
- Only use the stopper (8) for replenishing.
Note: Do not apply excessive force to push the food down.
- Roll out the sausage in a spiral shape onto a moistened baking tray/into a moistened container.
- After use, set the control knob to "0".

Preparing meat pies/kibbeh with the mincer



First mince the meat as described under "Mincing and mixing meat with the mincer". Note: To make meat pies, it is best to mince the meat three times in succession (first with the medium grate (14) and then twice with the fine grate (15)).

Unscrew the threaded ring (6) and remove the grate (13, 14 or 15) and the cross blade (17).

Caution! The cross blade (17) is very sharp. There is a risk of injury when handling it!

Assemble the kibbeh attachment (21) as described under "Assembling the kibbeh attachment".



Next steps:

- Place a suitable container (ideally a large plate) below the mincer outlet to catch the sausages.
- Now insert the mains plug into the socket.
- Add the processed sausage mass to the filling bowl (4).
- Turn the control knob to "1".
- Select the desired speed level via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
Note: Switch off the appliance briefly or use the soft function , if the meat mass comes out too quickly.
- Only use the stopper (8) for replenishing.
Note: Do not apply excessive force to push the food down.
- Cut the meat into pieces of the desired length.
- **Note:** Freeze the meat briefly so that the meat pies can be filled more easily.
- After use, turn the control knob to "0".

Using the shortbread biscuit attachment

Assemble the shortbread biscuit attachment (23) as described under "Assembling the shortbread biscuit attachment".

Next steps:

- Prepare the shortbread dough and place it in the filling bowl .
- Select the required shape on the shortbread biscuit attachment.
- Now insert the mains plug into the socket.
- Turn the control knob to "1".
- Select the desired speed setting via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
- Only use the stopper (8) for replenishing.
Note: Do not apply excessive force to push the food down.
Note: Switch off the appliance briefly or use the soft function  so that the meat mass does not come out too quickly.
- Use a chopping board, for example, to catch the shaped dough.
- After use, turn the control knob to "0".


Recipe

Chocolate Sticks
Ingredients for 30-40 pieces

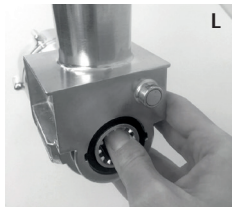
- 250 g soft butter
- 1 generous pinch of salt
- 250 g fine sugar
- 1 egg (size M)
- 400 g flour
- 1 level tsp. baking powder
- Approx. 75 g dark chocolate couverture
- Approx. 75 g milk chocolate couverture

Place the butter and salt in a mixing bowl and whip until a pale cream colour using a food processor or hand mixer with whisk. Gradually stir in the sugar and stir everything until pale cream. Thoroughly stir in the egg. Sift the flour and baking powder. Knead everything briefly until smooth. Divide the dough into 2 to 3 portions and place in foil in a cool place for about 10 minutes until needed again. Preheat the oven to 200°C top/bottom heat. Line 2 to 3 baking sheets with baking parchment. Insert the dough portions one after another into the biscuit attachment and press them through on the **soft speed setting**. Divide the mixture into even pieces about 6 -7 cm long. Place the strips of dough on the trays. Bake the trays one after another in the hot oven for around 10 -12 minutes until golden brown. Leave to cool on a cake rack. Break up the two chocolate couvertures separately and melt them in bowls over a hot bain-marie. Dip half of each biscuit stick into the couverture or pipe the couverture into stripes. Allow to set on a cake rack or on baking parchment.

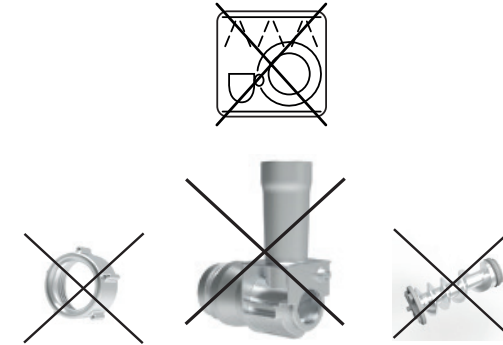
7 | DISASSEMBLING THE APPLIANCE

- After you have turned the control knob to "0", pull out the mains plug.
 - Gently press the mains plug cable into the inlet for the mains switch (11) so that the appliance can be stowed away more easily.
 - Pull the stopper (8) out of the filling opening.
 - Remove the filling bowl (4).
 - Press the meat attachment ejection symbol (k) , which is located in the centre of the control knob (7), to release the mincer attachment (2) from the casing.
- Note:** If the control knob (7) does not point to "0", the mincer attachment (2) cannot be removed for safety reasons.
- Remove the assembled mincer attachment (2) by turning it slightly anticlockwise.

Important! Never clean the threaded ring (6), the mincer attachment (2) or the feeding screw (9) in a dishwasher! Dishwasher detergents can cause corrosion and discolouration. The parts concerned are marked with the following symbol for safety purposes:



Note: For easy removal of the grates (13, 14, 15), push the feeding screw out of the mincer attachment (2) from behind (see figure L).



8 | CLEANING AND CARE

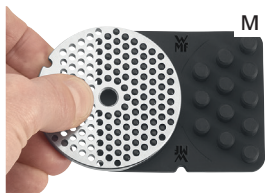
Never use abrasive or harsh cleaning agents!

Important! Never insert your fingers or your hand into the filling opening or insert objects into the openings of the grates (13, 14, 15) as long as the mains plug has not been pulled out.

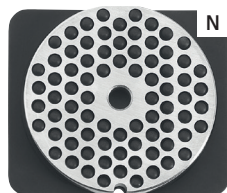
Loosen the threaded ring (6) and disassemble the attachment. Rinse all parts thoroughly in warm water.

For easier and more thorough cleaning of the grates (13, 14, 15) use the cleaning aid for grates (22).

Note: The grates must be positioned appropriately on the cleaning aid (see figures M, N and O).



Cleaning the small grates (13)



Cleaning the medium grates (14)



Cleaning the coarse grates (15)

Allow the parts to dry completely before reassembling them.

After drying, lightly oil the grates (13, 14, 15), the roll blade (16), the cross blade (17) and the feeding screw (9) with vegetable oil.

CLEANING THE PARTS	 dishwasher safe	 rinse under running water	 wipe with a damp cloth
Mincer casing (1)	—	—	✓
Mincer attachment (2)	—	✓	✓
Filling bowl (4)	✓	✓	✓
Display (5)	—	—	✓
Threaded ring (6)	—	✓	✓
Control knob (7)	—	—	✓
Stopper (8)	—	✓	✓
Feeding screw (9)	—	✓	✓
Grates storage (10)	—	—	✓
Cover for grates storage (12)	—	—	✓
Grates (13, 14, 15)	✓	✓	✓
Roll blade (16)	✓	✓	✓
Cross blade (17)	✓	✓	✓
Cutting disc (18)	✓	✓	✓
Sausage attachment (19, 20)	✓	✓	✓
Kibbeh attachment (21)	✓	✓	✓
Shortbread biscuit attachment (23,24)	✓	✓	✓
Cleaning aid for grates (22)	✓	✓	✓

9 | TROUBLESHOOTING

If any of the problems listed in the table persist, contact WMF Customer Service.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Food gets stuck in the feeding screw	Food was pushed into the filler neck with too much pressure	Briefly press the reverse button (a) to release the blockage and then continue with the mincing process
The feeding screw is blocked repeatedly	Food was pushed into the filler neck with too much pressure	Switch off the appliance and pull the mains plug out of the socket. Remove the mincer attachment (2) and the feeding screw (9) and remove the blockage. Then reassemble the appliance according to the instructions and restart it.
The meat mass is not fine enough	The grate is too big and/or the ingredients have not been minced a sufficient number of times	Use a finer grate and/or mince the meat mass several times in a row
The motor stops during operation	The overload protection has possibly switched off the motor	Switch the appliance off by turning the control knob (7) to "0". Pull the mains plug out of the socket, disassemble and clean the appliance according to the "Cleaning and care" instructions. Let the appliance cool down for approx. 30 minutes
The feeding screw wobbles during operation	The threaded ring (6) has come loose	Switch off the appliance and then screw the threaded ring (6) clockwise. Caution! Do not overturn or overtighten the threaded ring (6)!
The motor automatically switches to the reverse function for about 5 seconds	Possibly the motor is overloaded	If this happens three times in a row, the motor stops and the cleaning symbol lights up. Disconnect the power plug from the socket. Disassemble and clean the appliance according to the "Cleaning and care" instructions
The ingredients are leaking out on the side of the threaded ring (6)	The threaded ring (6) is not fitted correctly. It is sitting too loosely on the mincer attachment (2)	Switch off the appliance and then screw the threaded ring (6) clockwise. Caution! Do not overturn or overtighten the threaded ring (6)! If this does not solve the problem, disassemble and clean the appliance according to the "Cleaning and care" instructions
Rapid wear of the cross blade and the grates. Note: Normal wear and tear of the grates (13, 14, 15) and the cross blade (17) may occur.	The threaded ring (6) has been tightened too much and / or the mincer has been operated in empty mode.	The threaded ring (6) must never be tightened. And the mincer must never be operated in empty mode, i.e. without meat in the appliance! This leads to overheating of the grate and the blade and thus promotes wear of these parts! Care instructions: After drying, lightly oil the grates (13, 14, 15), the roll blade (16), the cross blade (17) and the feeding screw (9) with vegetable oil for care.



Прилад відповідає директивам Європейського Союзу 2014/35/ЄС, 2014/30/ЄС та 2009/125/ЄС.

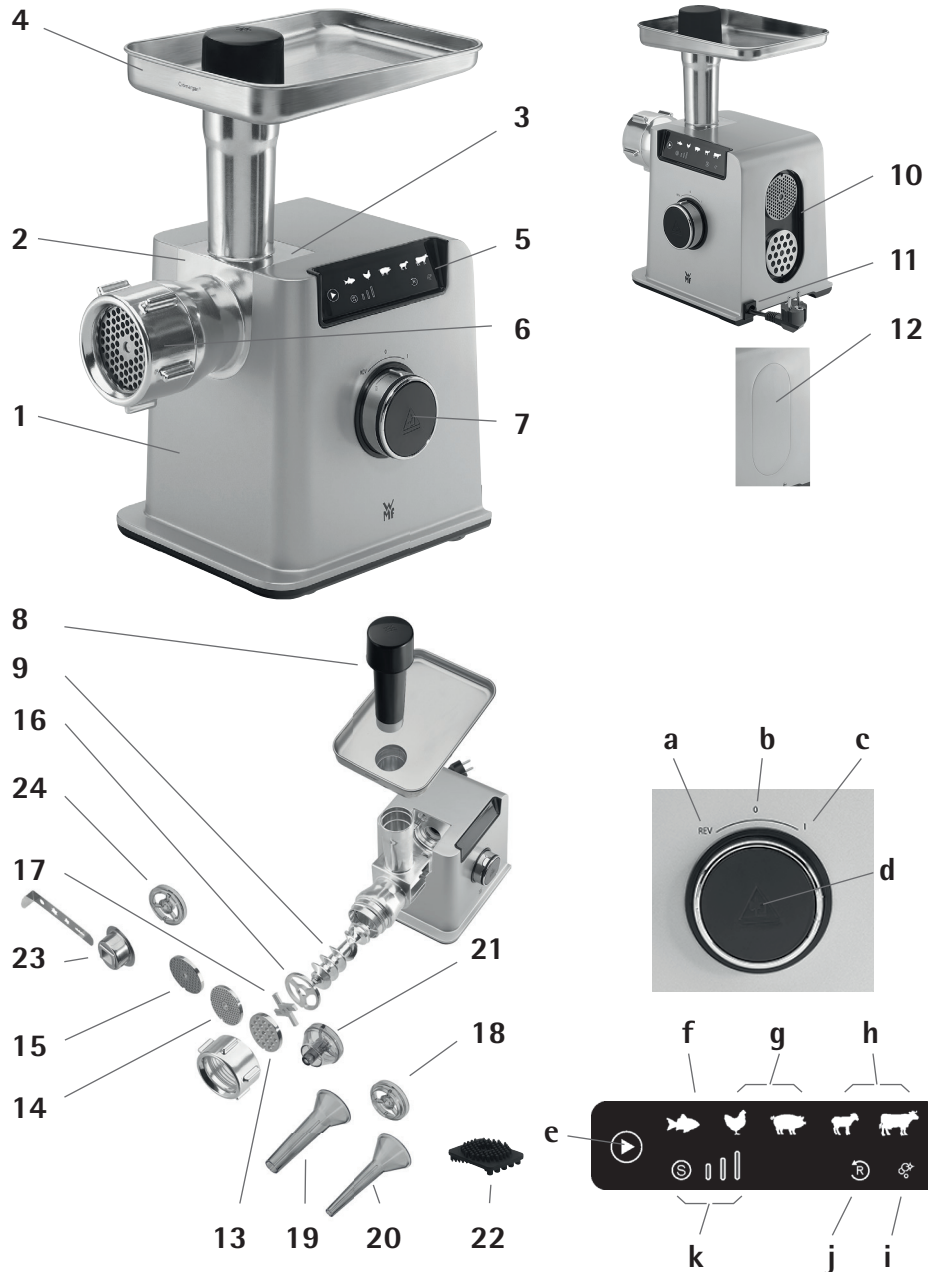


Після закінчення терміну експлуатації цей продукт не слід утилізувати у звичайних побутових відходах, він має бути доставлений в пункт збору для переробки електричних та електронних приладів. Матеріали підлягають вторинній переробці відповідно до їх маркування. Ви внесете важливий внесок у захист нашого навколишнього середовища завдяки переробці використаних побутових приладів.

Будь ласка, зверніться до місцевої адміністрації щодо інформації про відповідний пункт утилізації.

До цього керівництва можуть бути внесені зміни.

Naudojimo vadovas
Meat Mincer



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Inflancka 4C00-189
Warsawa



Our tips below will help you get the best possible use out of your mincer and achieve optimum results:

- To prepare minced meat for special recipes, you can add ingredients, such as pre-sautéed onions, spices and herbs, before you process the pieces of meat. This allows all the ingredients to be mixed together even better. Grind hard spices like pepper finely in advance.
- The mincer cannot process hard, solid or fibrous food components (e.g. bones, nuts, ginger root, hard kernels, thick tendons and cartilage).
- Do not process food that has been stored for too long or is spoiled. Always prepare all food just before eating or just before cooking, so it is as fresh as possible.

1 | STRUCTURE OF THE APPLIANCE

1. Mincer casing
2. Mincer attachment
3. Drive
4. Filling bowl
5. Display
6. Threaded ring
7. Control knob
 - a. Reverse
 - b. 0 (Off)
 - c. I (On)
 - d. Eject button
8. Stopper
9. Feeding screw
10. Grate storage
11. Inlet for the mains switch
12. Cover for grate storage
13. Coarse grate 7 mm
14. Medium grate 4 mm
15. Fine grate 3 mm
16. Roll blade
17. Cross blade

ACCESSORIES

Accessories for filling sausages:

18. Cutting disc
19. Large sausage attachment
20. Narrow sausage attachment

Accessory for making meat pies (kibbeh):

21. Kibbeh attachment (plastic finger including cone)

Cleaning accessory

22. Cleaning aid for grates

Accessory for making shortbread:

23. Shortbread biscuit attachment (2 parts: shortbread biscuit attachment and moulded tray)
24. Cutting disc for shortbread

Overview of symbols on display

- e. Touch button for speed adjustment
- f. Speed setting 1 symbol: fish
- g. Speed setting 2 symbol: poultry and pork
- h. Speed setting 3 symbol: lamb and beef
- i. Cleaning symbol
- j. Reverse symbol
- k. Display of the four different speed settings (soft, 1, 2 and 3)

2 | TECHNICAL DATA AND INFORMATION

TECHNICAL DATA

Rated voltage: 220–240 V ~ 50–60 Hz

Power consumption: 350 Watts (max. locked motor power 2200 Watts)

Protection class: 1

INFORMATION BEFORE USE

The appliance may be used only for the intended purpose and in accordance with this instruction manual. No claims of any kind may be made for damage resulting from improper use. You are therefore advised to read the instruction manual carefully before use. It contains instructions for using, cleaning and looking after the appliance. We accept no liability for any damage resulting from non-observance.

Keep this instruction manual in a safe place and pass it on to any subsequent user together with the appliance. Please also note the warranty information, which is enclosed separately. The safety precautions must be observed during use.

INFORMATION BEFORE USING FOR THE FIRST TIME

- Take the appliance and all accessories out of the box carefully and make sure that all components and accessories are complete and undamaged.
- Ensure that all packaging material is removed before use and there is no packaging left.
- Clean the appliance, components and accessories before the first use and after any long storage, as described in the "Cleaning and care" section.

3 | IMPORTANT SAFETY INFORMATION

- Keep the appliance and its cord out of reach of children.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- 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 in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- **For non-EU markets:** 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.
- **For non-EU markets:** Children should be supervised to ensure that they do not play with the appliance.
- Always use the appliance in accordance with these instructions.

- Improper use may result in electric shocks or other hazards.
- Improper use may cause injury. After use, clean all parts that come into contact with food, as described in the section on "Cleaning and care".
- If the appliance's power cord is damaged, it must be replaced by the manufacturer, its after-sales service or a similarly qualified person if hazards are to be avoided.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments
- The appliance is not intended for purely commercial use.
- **Caution!** Use the mincer to mince meat, fish and vegetables. Do not use it to mince hard and solid food (such as bones, nuts or frozen food). Do not use it to mince fibrous or very watery foods (such as ginger or certain types of fruit that have a high water content). The juice could get into the motor casing. Cut hard vegetables such as carrots into small pieces before processing.
- Using the shortbread biscuit attachment on the mincer, you can mould the shortbread dough into different shapes.
- **Caution!** While the motor is running, keep your face away from the filler neck. There is a risk of injury if bone remains or the remains of any other hard ingredients have been overlooked during preparation. Bone splinters and other hard objects could be catapulted out of the filler neck.
- **Note:** To transport the appliance, hold the mincer with both hands on the mincer casing (1). Do not hold it by the filling bowl (4) or the mincer attachment (2).
- **Caution!** The threaded ring (6) must never be tightened: This could cause rapid wear of the knife and the grate.
- **Caution!** Never reach with your fingers into the filler neck of the mincer attachment (2) or from the front into the screw casing or the drive (3). Risk of injury!
- **Note:** To avoid blockages or clogging, do not press the stopper (8) too hard into the filler neck.
- **Caution!** Never use sharp-edged or hard objects (e.g. knife, fork or spoon) when working with the mincer! Only use the stopper supplied for this (8).
- **Caution!** Never reach into the drive opening (3) when the appliance is connected to the power supply or while the mains plug is inserted in the socket.
- **Caution!** The cross blade (17) is very sharp. There is a risk of injury when handling it!
- **Caution!** Never clean the aluminium parts (mincer attachment (2), threaded ring (6) and feeding screw (9)) in the dishwasher. The parts turn black in the dishwasher. Follow the instructions in the "Cleaning and care" section.

- Switch the appliance off and always disconnect it from the mains supply before changing accessories or getting close to parts that move during use.
- The appliance must always be disconnected from the mains supply when not in use and before assembly, disassembly or cleaning.
- After using the appliance and accessories, clean all surfaces/parts that have come into contact with food. Follow the instructions in the "Cleaning and care" section.
- Do not reach into the attachment while it is in operation.
Make sure that hair, loose clothing and cloths, for example, or other foreign objects (such as cooking utensils, bones and vegetable stalks) do not get into the filling bowl .
- Only connect the appliance to earthed wall sockets that have been installed in accordance with the regulations. The power cable and plug must be dry.
- Do not pull or clamp the connection cable over sharp edges. Do not leave it dangling. Protect it from heat, oil and water.
- The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- Never pull the mains plug out of the socket by the power cord or with wet hands.
- Do not carry the appliance by the cable.
- Do not place the appliance on hot surfaces such as hotplates or near open gas flames because this could melt the casing.
- Only set the appliance up on smooth, dry, heat-resistant surfaces that are dust-free.
- Do not place the appliance on water-sensitive surfaces. Splashes of water may damage such surfaces.
- Do not use or store the appliance outside, in damp rooms or within reach of children.
- The appliance must be supervised when in use.
- When the appliance is not being used, pull the mains plug out of the socket.
- Never put the appliance and mains plug in a dishwasher or clean with water. Follow the cleaning instructions in the "Cleaning and care" section.
- Do not tamper with the safety systems, apart from in line with the maintenance and cleaning instructions provided.
- Only use WMF original spare parts.
- No liability shall be accepted for any damage resulting from misuse, incorrect operation or improper repairs. Warranty claims shall likewise be excluded in such cases.

4 | OPERATION

Operating the control knob (7)

- 0:** If the control knob is set to "0", the motor is not in operation.
- I:** If the control knob is set to "I", the motor can be started in forward mode by activating the touch button (e). You can release the control knob (7) during operation.
- REV:** The reverse button is used to release blockages when food gets stuck in the feeding screw (9) or if the appliance is blocked. In this case, you must keep the control knob (7) turned.



By pressing the eject button, the mincer attachment (2) is released from the mincer casing (1).

Operating the display (5)



Touch button for speed adjustment (e): Touch button for changing the speed setting



Display of the four different speed settings (soft, 1, 2 and 3) (k): Shows the current speed setting from "S" (slow) to "III" (fast).

The four different speed settings allow a specific speed to be selected for each type of meat.



Soft Function: For preparing biscuits using the shortbread biscuit attachment (23) and for easily creating sausages



1st speed setting: For preparing fish



2nd speed setting: For preparing pork and poultry



3rd speed setting: For preparing beef and lamb

Note: Symbols (f, g and h) provide additional information to indicate which type of food each speed setting is typically suitable for.

Notes on the display (5)



Reverse symbol (j): Indicates that reverse mode is switched on



Cleaning symbol (i): Indicates when the mincer insert and screw are clogged and need to be cleaned

5 | USING THE GRATE

The three grates (13, 14, 15) are used for mincing meat, fish and vegetables. Depending on the properties of the food, you can choose one of the grates:

Note: The knife cuts the food. The grates determine the consistency of the cut food.

Note: Normal wear and tear may occur on the grates (13, 14, 15) and the cross blade (17).



- Select the coarse 7 mm grate (13) for solid food and for preparing coarse sausages.



- Select the medium 4 mm grate (14) for soft foods. **Note:** When preparing tartar, you can repeat the mincing process a second time with the medium grate to obtain the ideal consistency.



- Select the fine 3 mm grate (15) for food that needs to be processed to a particularly fine texture. To do this, you should pass the ingredients through the mincer several times. Start with the coarse grate (13) and then use the fine grate (15) for the second time. This gives the ingredients the desired fine consistency. This is suitable in particular for meat pies (kibbeh).



Note: Any two grates can be stored in the grate storage (10), which is located on the rear side of the casing (see figure A). The third grate can remain directly in the mincer attachment (2). To remove the cover, press the lower part of the cover and remove it. Re-insert the cover by placing it in the center of the holder and closing it with light pressure.

6 | USING THE APPLIANCE FOR THE FIRST TIME

Using the appliance for the first time

- Remove all packaging from the accessories.
- Before using the appliance for the first time, clean it as described in the "Cleaning and care" section.
- Place the appliance on a moisture-resistant, firm and level surface. Also make sure the surface is clean and dry.

Important! The ventilation openings on the underside of the appliance must not be covered.



- Insert the feeding screw (9) into the lower opening of the mincer attachment (2) with the gear wheel facing inwards – see figure B.
- Now position the desired attachments as described in the following sections.



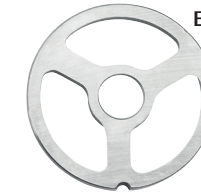
- Attach the mincer attachment (2) to the front attachment hub on the appliance (see figure C).
- **Note:** For easier assembly, first install the desired attachments in the mincer attachment (2) before placing it in the front housing. If you mount the desired attachments when the mincer attachment (2) is already in the front housing of the appliance, the feeding screw (9) will push the attachments slightly forward. The reason for this is the built-in safety mechanism. As long as the threaded ring (6) is not properly fitted, it will push the feeding screw (9) forward. Thus, no injuries or squeezing can happen during operation!

Assembling the mincer

- First place the roll blade (16) on the feeding screw (9). The recess (figure D) points in the direction of the feeding screw (9):



Side with recess



Side without recess



- The recess on the roll blade (16) must sit in the designated notch in the casing (see figure F).
- Then place the cross blade (17) on the roll blade (16). The recess (figure G) points in the direction of the roll blade (16).
- **Caution!** The cross blade (17) is very sharp. There is a risk of injury when handling it!



Side with recess



Side without recess



- Place the desired grate (13, 14 or 15) on the cross blade (17).
- **Note:** The recess on the grate must sit in the designated notch in the casing (see figure I).

- To lock it in place, tighten the threaded ring (6) on the casing. Lock the threaded ring (6) by turning it clockwise.

Caution! Do not overturn or overtighten the threaded ring (6)!

Caution! The threaded ring (6) must never be tightened: This could cause rapid wear of the cross blade and the grates.

- Place the filling bowl (4) on the mincer attachment (2).

Assembling the sausage attachment

Use: For filling artificial and natural casings with sausage meat.

Note: The parts of the mincer attachment (2) without grate (13, 14, 15) and without cross blade (17) are required.

- Place the cutting disc (18) on the roll blade (16).
 - Note:** The recess on the cutting disc (18) must sit in the designated notch on the casing.
- Place the large sausage attachment (19) or the narrow sausage attachment (20) on the cutting disc.
- To lock it in place, tighten the threaded ring (6) on the casing. Lock the threaded ring (6) by turning it clockwise.
 - Caution!** Do not overturn or overtighten the threaded ring (6)!
- Place the filling bowl (4) on the mincer attachment (2).

Kibbeh attachment assembly

Use: For forming dough tubes with meat filling.

Note: The parts of the mincer attachment (4) without grate (13, 14, 15) and without cross blade (17) are required.

- Place the kibbeh attachment (21) on the mincer attachment (16).
 - Note:** The recess on the cutting disc (18) must sit in the designated notch on the casing.
- To lock it in place, tighten the threaded ring (6) on the casing. Lock the threaded ring (6) by turning it clockwise. **Caution!** Do not overturn or overtighten the threaded ring (6)!
- Place the filling bowl (4) on the mincer attachment (2).

Assembling the shortbread biscuit attachment

Note: The parts of the mincer attachment (2) without grate (13, 14, 15) and without cross blade (17) are required.

- First place the cutting disc for shortbread (24) on the roll blade (16).
- Attach the shortbread biscuit attachment (23).
- To lock it in place, tighten the threaded ring (6) on the casing.
- Now insert the moulded tray from the shortbread biscuit attachment through the opening provided: see figure J.



- Select the desired shape of the dough by moving the moulded tray; see figure K.



- Place the filling bowl (4) on the mincer attachment (2).

Using the mincer

Mincing and mixing meat with the mincer

Assemble the mincer as described in the section "Assembling the mincer".

Next steps:

- Cut the meat or the respective food into strips measuring approx. 10 cm long and 2 cm thick so that they fit into the filling opening and can be optimally processed by the feeding screw.
 - Note:** Remove any bones, tendons or cartilage etc. before mincing the meat. Place the food in the filling bowl (see also "Our tips below will help you get the best possible use out of your mincer and achieve optimum results").
- Place a suitable container below the mincer outlet to catch the minced meat.
- Now insert the mains plug into the socket.
- Add the processed ingredients to the filling bowl (4).
- Turn the control knob to "I".
- Select the desired speed setting via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
 - Caution!** The mincer must never be operated in empty mode, i.e. without meat in the unit! This leads to overheating of the grate and the cross blade and thus promotes wear of these parts!
- Only use the stopper (8) for replenishing food.
 - Note:** Do not apply excessive force to push the food down.
- Note:** When preparing tartar, you can repeat the mincing process a second time with the medium grate to obtain the ideal consistency.
- After use, set the control knob to "0".

Using the mincer to make sausages

First mince the meat as described under "Mincing and mixing meat with the mincer".

Unscrew the threaded ring (6) and remove the grate (13, 14 or 15) and the cross blade (17).

Caution! The cross blade (17) is very sharp. There is a risk of injury when handling it!

Assemble the sausage attachment (19 or 20) as described under "Assembling the sausage attachment".

Note: To make sausages you will need natural or artificial casings, which you can obtain from butchers and specialist shops.

Note: The ingredients, especially meat, must always be kept well chilled (approx. 4°C).

Next steps:

- Prepare the sausage mixture according to the recipe.
- Note:** Soak the sausage casing in lukewarm water for approx. 10 to 15 minutes to make it more elastic and to make it easier to guide it onto the sausage attachment (19, 20).
- Slide the sausage casing over the funnel of the sausage attachment (19, 20) and tie the end together so that the meat mass cannot escape during filling.
- Place a suitable container, such as a moistened baking tray below the mincer outlet to catch the minced meat.
- Now insert the mains plug into the socket.
- Add the processed sausage mass to the filling bowl (4).
- Turn the control knob to "I".

- Select the desired speed setting via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
- **Note:** Switch off the appliance briefly or use the soft function if the sausage mass comes out too quickly.
- Only use the stopper (8) for replenishing.
Note: Do not apply excessive force to push the food down.
- Roll out the sausage in a spiral shape onto a moistened baking tray/into a moistened container.
- After use, set the control knob to "0".

Preparing meat pies/kibbeh with the mincer

First mince the meat as described under "Mincing and mixing meat with the mincer". Note: To make meat pies, it is best to mince the meat three times in succession (first with the medium grate (14) and then twice with the fine grate (15)).

Unscrew the threaded ring (6) and remove the grate (13, 14 or 15) and the cross blade (17).

Caution! The cross blade (17) is very sharp. There is a risk of injury when handling it!

Assemble the kibbeh attachment (21) as described under "Assembling the kibbeh attachment".

Next steps:

- Place a suitable container (ideally a large plate) below the mincer outlet to catch the sausages.
- Now insert the mains plug into the socket.
- Add the processed sausage mass to the filling bowl (4).
- Turn the control knob to "1".
- Select the desired speed level via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
Note: Switch off the appliance briefly or use the soft function if the meat mass comes out too quickly.
- Only use the stopper (8) for replenishing.
Note: Do not apply excessive force to push the food down.
- Cut the meat into pieces of the desired length.
- **Note:** Freeze the meat briefly so that the meat pies can be filled more easily.
- After use, turn the control knob to "0".

Using the shortbread biscuit attachment

Assemble the shortbread biscuit attachment (23) as described under "Assembling the shortbread biscuit attachment".

Next steps:

- Prepare the shortbread dough and place it in the filling bowl .
- Select the required shape on the shortbread biscuit attachment.
- Now insert the mains plug into the socket.
- Turn the control knob to "1".
- Select the desired speed setting via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
- Only use the stopper (8) for replenishing.
Note: Do not apply excessive force to push the food down.
Note: Switch off the appliance briefly or use the soft function so that the meat mass does not come out too quickly.
- Use a chopping board, for example, to catch the shaped dough.
- After use, turn the control knob to "0".


Recipe

Chocolate Sticks
Ingredients for 30-40 pieces

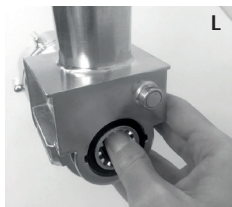
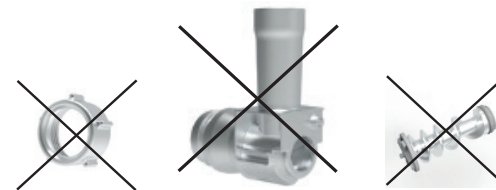
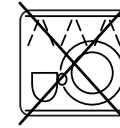
- 250 g soft butter
- 1 generous pinch of salt
- 250 g fine sugar
- 1 egg (size M)
- 400 g flour
- 1 level tsp. baking powder
- Approx. 75 g dark chocolate couverture
- Approx. 75 g milk chocolate couverture

Place the butter and salt in a mixing bowl and whip until a pale cream colour using a food processor or hand mixer with whisk. Gradually stir in the sugar and stir everything until pale cream. Thoroughly stir in the egg. Sift the flour and baking powder. Knead everything briefly until smooth. Divide the dough into 2 to 3 portions and place in foil in a cool place for about 10 minutes until needed again. Preheat the oven to 200°C top/bottom heat. Line 2 to 3 baking sheets with baking parchment. Insert the dough portions one after another into the biscuit attachment and press them through on the **soft speed setting**. Divide the mixture into even pieces about 6 -7 cm long. Place the strips of dough on the trays. Bake the trays one after another in the hot oven for around 10 -12 minutes until golden brown. Leave to cool on a cake rack. Break up the two chocolate couvertures separately and melt them in bowls over a hot bain-marie. Dip half of each biscuit stick into the couverture or pipe the couverture into stripes. Allow to set on a cake rack or on baking parchment.

7 | DISASSEMBLING THE APPLIANCE

- After you have turned the control knob to "0", pull out the mains plug.
 - Gently press the mains plug cable into the inlet for the mains switch (11) so that the appliance can be stowed away more easily.
 - Pull the stopper (8) out of the filling opening.
 - Remove the filling bowl (4).
 - Press the meat attachment ejection symbol (k)  which is located in the centre of the control knob (7), to release the mincer attachment (2) from the casing.
- Note:** If the control knob (7) does not point to "0", the mincer attachment (2) cannot be removed for safety reasons.
- Remove the assembled mincer attachment (2) by turning it slightly anticlockwise.

Important! Never clean the threaded ring (6), the mincer attachment (2) or the feeding screw (9) in a dishwasher! Dishwasher detergents can cause corrosion and discolouration. The parts concerned are marked with the following symbol for safety purposes:



Note: For easy removal of the grates (13, 14, 15), push the feeding screw out of the mincer attachment (2) from behind (see figure L).

8 | CLEANING AND CARE

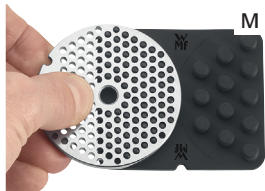
Never use abrasive or harsh cleaning agents!

Important! Never insert your fingers or your hand into the filling opening or insert objects into the openings of the grates (13, 14, 15) as long as the mains plug has not been pulled out.

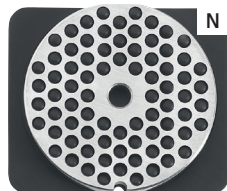
Loosen the threaded ring (6) and disassemble the attachment. Rinse all parts thoroughly in warm water.

For easier and more thorough cleaning of the grates (13, 14, 15) use the cleaning aid for grates (22).

Note: The grates must be positioned appropriately on the cleaning aid (see figures M, N and O).



Cleaning the small grates (13)



Cleaning the medium grates (14)



Cleaning the coarse grates (15)

Allow the parts to dry completely before reassembling them.
After drying, lightly oil the grates (13, 14, 15), the roll blade (16), the cross blade (17) and the feeding screw (9) with vegetable oil.

CLEANING THE PARTS	 dishwasher safe	 rinse under running water	 wipe with a damp cloth
Mincer casing (1)	—	—	✓
Mincer attachment (2)	—	✓	✓
Filling bowl (4)	✓	✓	✓
Display (5)	—	—	✓
Threaded ring (6)	—	✓	✓
Control knob (7)	—	—	✓
Stopper (8)	—	✓	✓
Feeding screw (9)	—	✓	✓
Grates storage (10)	—	—	✓
Cover for grates storage (12)	—	—	✓
Grates (13, 14, 15)	✓	✓	✓
Roll blade (16)	✓	✓	✓
Cross blade (17)	✓	✓	✓
Cutting disc (18)	✓	✓	✓
Sausage attachment (19, 20)	✓	✓	✓
Kibbeh attachment (21)	✓	✓	✓
Shortbread biscuit attachment (23,24)	✓	✓	✓
Cleaning aid for grates (22)	✓	✓	✓

9 | TROUBLESHOOTING

If any of the problems listed in the table persist, contact WMF Customer Service.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Food gets stuck in the feeding screw	Food was pushed into the filler neck with too much pressure	Briefly press the reverse button (a) to release the blockage and then continue with the mincing process
The feeding screw is blocked repeatedly	Food was pushed into the filler neck with too much pressure	Switch off the appliance and pull the mains plug out of the socket. Remove the mincer attachment (2) and the feeding screw (9) and remove the blockage. Then reassemble the appliance according to the instructions and restart it.
The meat mass is not fine enough	The grate is too big and/or the ingredients have not been minced a sufficient number of times	Use a finer grate and/or mince the meat mass several times in a row
The motor stops during operation	The overload protection has possibly switched off the motor	Switch the appliance off by turning the control knob (7) to "0". Pull the mains plug out of the socket, disassemble and clean the appliance according to the "Cleaning and care" instructions. Let the appliance cool down for approx. 30 minutes
The feeding screw wobbles during operation	The threaded ring (6) has come loose	Switch off the appliance and then screw the threaded ring (6) clockwise. Caution! Do not overturn or overtighten the threaded ring (6)!
The motor automatically switches to the reverse function for about 5 seconds	Possibly the motor is overloaded	If this happens three times in a row, the motor stops and the cleaning symbol lights up. Disconnect the power plug from the socket. Disassemble and clean the appliance according to the "Cleaning and care" instructions
The ingredients are leaking out on the side of the threaded ring (6)	The threaded ring (6) is not fitted correctly. It is sitting too loosely on the mincer attachment (2)	Switch off the appliance and then screw the threaded ring (6) clockwise. Caution! Do not overturn or overtighten the threaded ring (6)! If this does not solve the problem, disassemble and clean the appliance according to the "Cleaning and care" instructions
Rapid wear of the cross blade and the grates. Note: Normal wear and tear of the grates (13, 14, 15) and the cross blade (17) may occur.	The threaded ring (6) has been tightened too much and / or the mincer has been operated in empty mode.	The threaded ring (6) must never be tightened. And the mincer must never be operated in empty mode, i.e. without meat in the appliance! This leads to overheating of the grate and the blade and thus promotes wear of these parts! Care instructions: After drying, lightly oil the grates (13, 14, 15), the roll blade (16), the cross blade (17) and the feeding screw (9) with vegetable oil for care.



Prietaisas atitinka Europos direktyvas 2014/35/EB, 2014/30/EB ir 2009/125/EB.

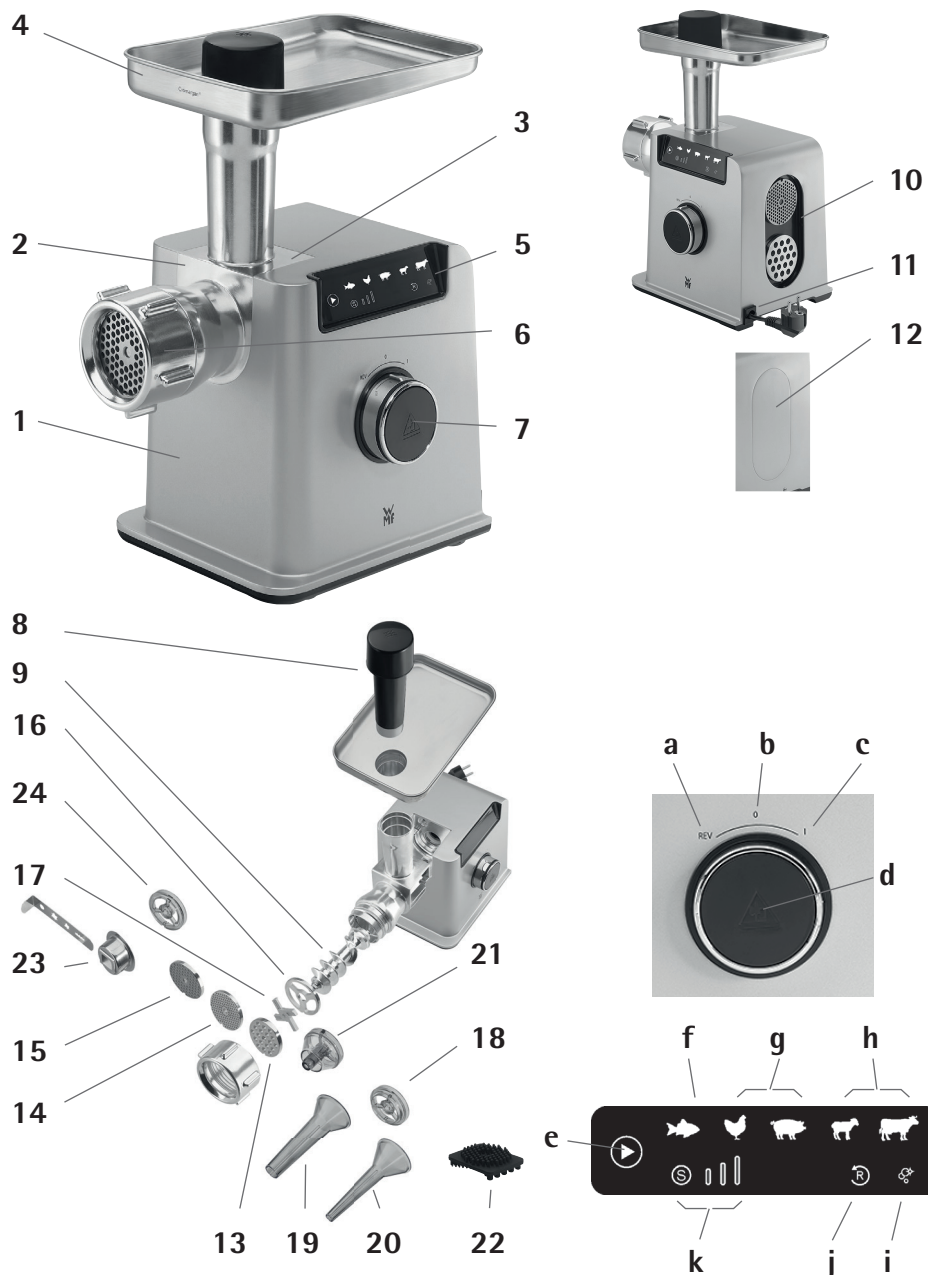
Pasibaigus naudojimo laikui šio gaminio negalima išmesti kartu su įprastomis buitinėmis atliekomis, jį reikia pristatyti į elektrinių ir elektroninių prietaisų surinkimo punktą, kad būtų perdirbtas.


Medžiagos yra perdirbamos pagal etiketėse nurodytą informaciją. Pakartotinai naudojant, perdirbant ir (arba) kitaip naudojant senus prietaisus galima labai prisidėti prie aplinkos apsaugos.

Kaip rasti tinkamą utilizavimo punktą, teiraukitės vietos administracijos.

Galimi pakeitimai.

Lietošanas instrukcija Meat Mincer



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Dul. Inflancka 4C00-189
Warsawa

WMF

LV

Our tips below will help you get the best possible use out of your mincer and achieve optimum results:

- To prepare minced meat for special recipes, you can add ingredients, such as pre-sautéed onions, spices and herbs, before you process the pieces of meat. This allows all the ingredients to be mixed together even better. Grind hard spices like pepper finely in advance.
- The mincer cannot process hard, solid or fibrous food components (e.g. bones, nuts, ginger root, hard kernels, thick tendons and cartilage).
- Do not process food that has been stored for too long or is spoiled. Always prepare all food just before eating or just before cooking, so it is as fresh as possible.

1 | STRUCTURE OF THE APPLIANCE

1. Mincer casing
2. Mincer attachment
3. Drive
4. Filling bowl
5. Display
6. Threaded ring
7. Control knob
 - a. Reverse
 - b. 0 (Off)
 - c. I (On)
 - d. Eject button
8. Stopper
9. Feeding screw
10. Grate storage
11. Inlet for the mains switch
12. Cover for grate storage
13. Coarse grate 7 mm
14. Medium grate 4 mm
15. Fine grate 3 mm
16. Roll blade
17. Cross blade

ACCESSORIES

Accessories for filling sausages:

18. Cutting disc
19. Large sausage attachment
20. Narrow sausage attachment

Accessory for making meat pies (kibbeh):

21. Kibbeh attachment (plastic finger including cone)

Cleaning accessory

22. Cleaning aid for grates

Accessory for making shortbread:

23. Shortbread biscuit attachment (2 parts: shortbread biscuit attachment and moulded tray)
24. Cutting disc for shortbread

Overview of symbols on display

- e. Touch button for speed adjustment
- f. Speed setting 1 symbol: fish
- g. Speed setting 2 symbol: poultry and pork
- h. Speed setting 3 symbol: lamb and beef
- i. Cleaning symbol
- j. Reverse symbol
- k. Display of the four different speed settings (soft, 1, 2 and 3)

2 | TECHNICAL DATA AND INFORMATION

TECHNICAL DATA

Rated voltage: 220–240 V ~ 50–60 Hz

Power consumption: 350 Watts (max. locked motor power 2200 Watts)

Protection class: 1

INFORMATION BEFORE USE

The appliance may be used only for the intended purpose and in accordance with this instruction manual. No claims of any kind may be made for damage resulting from improper use. You are therefore advised to read the instruction manual carefully before use. It contains instructions for using, cleaning and looking after the appliance. We accept no liability for any damage resulting from non-observance.

Keep this instruction manual in a safe place and pass it on to any subsequent user together with the appliance. Please also note the warranty information, which is enclosed separately. The safety precautions must be observed during use.

INFORMATION BEFORE USING FOR THE FIRST TIME

- Take the appliance and all accessories out of the box carefully and make sure that all components and accessories are complete and undamaged.
- Ensure that all packaging material is removed before use and there is no packaging left.
- Clean the appliance, components and accessories before the first use and after any long storage, as described in the "Cleaning and care" section.

3 | IMPORTANT SAFETY INFORMATION

- Keep the appliance and its cord out of reach of children.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- 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 in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- **For non-EU markets:** 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.
- **For non-EU markets:** Children should be supervised to ensure that they do not play with the appliance.
- Always use the appliance in accordance with these instructions.

- Improper use may result in electric shocks or other hazards.
- Improper use may cause injury. After use, clean all parts that come into contact with food, as described in the section on "Cleaning and care".
- If the appliance's power cord is damaged, it must be replaced by the manufacturer, its after-sales service or a similarly qualified person if hazards are to be avoided.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments
- The appliance is not intended for purely commercial use.
- **Caution!** Use the mincer to mince meat, fish and vegetables. Do not use it to mince hard and solid food (such as bones, nuts or frozen food). Do not use it to mince fibrous or very watery foods (such as ginger or certain types of fruit that have a high water content). The juice could get into the motor casing. Cut hard vegetables such as carrots into small pieces before processing.
- Using the shortbread biscuit attachment on the mincer, you can mould the shortbread dough into different shapes.
- **Caution!** While the motor is running, keep your face away from the filler neck. There is a risk of injury if bone remains or the remains of any other hard ingredients have been overlooked during preparation. Bone splinters and other hard objects could be catapulted out of the filler neck.
- **Note:** To transport the appliance, hold the mincer with both hands on the mincer casing (1). Do not hold it by the filling bowl (4) or the mincer attachment (2).
- **Caution!** The threaded ring (6) must never be tightened: This could cause rapid wear of the knife and the grate.
- **Caution!** Never reach with your fingers into the filler neck of the mincer attachment (2) or from the front into the screw casing or the drive (3). Risk of injury!
- **Note:** To avoid blockages or clogging, do not press the stopper (8) too hard into the filler neck.
- **Caution!** Never use sharp-edged or hard objects (e.g. knife, fork or spoon) when working with the mincer! Only use the stopper supplied for this (8).
- **Caution!** Never reach into the drive opening (3) when the appliance is connected to the power supply or while the mains plug is inserted in the socket.
- **Caution!** The cross blade (17) is very sharp. There is a risk of injury when handling it!
- **Caution!** Never clean the aluminium parts (mincer attachment (2), threaded ring (6) and feeding screw (9)) in the dishwasher. The parts turn black in the dishwasher. Follow the instructions in the "Cleaning and care" section.

- Switch the appliance off and always disconnect it from the mains supply before changing accessories or getting close to parts that move during use.
- The appliance must always be disconnected from the mains supply when not in use and before assembly, disassembly or cleaning.
- After using the appliance and accessories, clean all surfaces/parts that have come into contact with food. Follow the instructions in the "Cleaning and care" section.
- Do not reach into the attachment while it is in operation.
Make sure that hair, loose clothing and cloths, for example, or other foreign objects (such as cooking utensils, bones and vegetable stalks) do not get into the filling bowl .
- Only connect the appliance to earthed wall sockets that have been installed in accordance with the regulations. The power cable and plug must be dry.
- Do not pull or clamp the connection cable over sharp edges. Do not leave it dangling. Protect it from heat, oil and water.
- The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- Never pull the mains plug out of the socket by the power cord or with wet hands.
- Do not carry the appliance by the cable.
- Do not place the appliance on hot surfaces such as hotplates or near open gas flames because this could melt the casing.
- Only set the appliance up on smooth, dry, heat-resistant surfaces that are dust-free.
- Do not place the appliance on water-sensitive surfaces. Splashes of water may damage such surfaces.
- Do not use or store the appliance outside, in damp rooms or within reach of children.
- The appliance must be supervised when in use.
- When the appliance is not being used, pull the mains plug out of the socket.
- Never put the appliance and mains plug in a dishwasher or clean with water. Follow the cleaning instructions in the "Cleaning and care" section.
- Do not tamper with the safety systems, apart from in line with the maintenance and cleaning instructions provided.
- Only use WMF original spare parts.
- No liability shall be accepted for any damage resulting from misuse, incorrect operation or improper repairs. Warranty claims shall likewise be excluded in such cases.

4 | OPERATION

Operating the control knob (7)

- 0:** If the control knob is set to "0", the motor is not in operation.
- I:** If the control knob is set to "I", the motor can be started in forward mode by activating the touch button (e). You can release the control knob (7) during operation.
- REV:** The reverse button is used to release blockages when food gets stuck in the feeding screw (9) or if the appliance is blocked. In this case, you must keep the control knob (7) turned.



By pressing the eject button, the mincer attachment (2) is released from the mincer casing (1).

Operating the display (5)



Touch button for speed adjustment (e): Touch button for changing the speed setting



Display of the four different speed settings (soft, 1, 2 and 3) (k): Shows the current speed setting from "S" (slow) to "III" (fast).

The four different speed settings allow a specific speed to be selected for each type of meat.



Soft Function: For preparing biscuits using the shortbread biscuit attachment (23) and for easily creating sausages








1st speed setting: For preparing fish



2nd speed setting: For preparing pork and poultry



3rd speed setting: For preparing beef and lamb

Note: Symbols      (f, g and h) provide additional information to indicate which type of food each speed setting is typically suitable for.

Notes on the display (5)



Reverse symbol (j): Indicates that reverse mode is switched on



Cleaning symbol (i): Indicates when the mincer insert and screw are clogged and need to be cleaned

5 | USING THE GRATE

The three grates (13, 14, 15) are used for mincing meat, fish and vegetables. Depending on the properties of the food, you can choose one of the grates:

Note: The knife cuts the food. The grates determine the consistency of the cut food.

Note: Normal wear and tear may occur on the grates (13, 14, 15) and the cross blade (17).



- Select the coarse 7 mm grate (13) for solid food and for preparing coarse sausages.



- Select the medium 4 mm grate (14) for soft foods. **Note:** When preparing tartar, you can repeat the mincing process a second time with the medium grate to obtain the ideal consistency.



- Select the fine 3 mm grate (15) for food that needs to be processed to a particularly fine texture. To do this, you should pass the ingredients through the mincer several times. Start with the coarse grate (13) and then use the fine grate (15) for the second time. This gives the ingredients the desired fine consistency. This is suitable in particular for meat pies (kibbeh).



Note: Any two grates can be stored in the grate storage (10), which is located on the rear side of the casing (see figure A). The third grate can remain directly in the mincer attachment (2). To remove the cover, press the lower part of the cover and remove it. Re-insert the cover by placing it in the center of the holder and closing it with light pressure.

6 | USING THE APPLIANCE FOR THE FIRST TIME

Using the appliance for the first time

- Remove all packaging from the accessories.
- Before using the appliance for the first time, clean it as described in the "Cleaning and care" section.
- Place the appliance on a moisture-resistant, firm and level surface. Also make sure the surface is clean and dry.

Important! The ventilation openings on the underside of the appliance must not be covered.



- Insert the feeding screw (9) into the lower opening of the mincer attachment (2) with the gear wheel facing inwards – see figure B.
- Now position the desired attachments as described in the following sections.



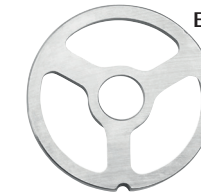
- Attach the mincer attachment (2) to the front attachment hub on the appliance (see figure C).
- **Note:** For easier assembly, first install the desired attachments in the mincer attachment (2) before placing it in the front housing. If you mount the desired attachments when the mincer attachment (2) is already in the front housing of the appliance, the feeding screw (9) will push the attachments slightly forward. The reason for this is the built-in safety mechanism. As long as the threaded ring (6) is not properly fitted, it will push the feeding screw (9) forward. Thus, no injuries or squeezing can happen during operation!

Assembling the mincer

- First place the roll blade (16) on the feeding screw (9). The recess (figure D) points in the direction of the feeding screw (9):



Side with recess



Side without recess



- The recess on the roll blade (16) must sit in the designated notch in the casing (see figure F).
- Then place the cross blade (17) on the roll blade (16). The recess (figure G) points in the direction of the roll blade (16).
- **Caution!** The cross blade (17) is very sharp. There is a risk of injury when handling it!



Side with recess



Side without recess



- Place the desired grate (13, 14 or 15) on the cross blade (17).
- **Note:** The recess on the grate must sit in the designated notch in the casing (see figure I).

- To lock it in place, tighten the threaded ring (6) on the casing. Lock the threaded ring (6) by turning it clockwise.
 - Caution!** Do not overturn or overtighten the threaded ring (6)!
 - Caution!** The threaded ring (6) must never be tightened: This could cause rapid wear of the cross blade and the grates.
- Place the filling bowl (4) on the mincer attachment (2).

Assembling the sausage attachment

Use: For filling artificial and natural casings with sausage meat.

Note: The parts of the mincer attachment (2) without grate (13, 14, 15) and without cross blade (17) are required.

- Place the cutting disc (18) on the roll blade (16).
Note: The recess on the cutting disc (18) must sit in the designated notch on the casing.
- Place the large sausage attachment (19) or the narrow sausage attachment (20) on the cutting disc.
- To lock it in place, tighten the threaded ring (6) on the casing.
Lock the threaded ring (6) by turning it clockwise.
Caution! Do not overturn or overtighten the threaded ring (6)!
- Place the filling bowl (4) on the mincer attachment (2).

Kibbeh attachment assembly

Use: For forming dough tubes with meat filling.

Note: The parts of the mincer attachment (4) without grate (13, 14, 15) and without cross blade (17) are required.

- Place the kibbeh attachment (21) on the mincer attachment (16).
Note: The recess on the cutting disc (18) must sit in the designated notch on the casing.
- To lock it in place, tighten the threaded ring (6) on the casing.
Lock the threaded ring (6) by turning it clockwise. **Caution!** Do not overturn or overtighten the threaded ring (6)!
- Place the filling bowl (4) on the mincer attachment (2).

Assembling the shortbread biscuit attachment

Note: The parts of the mincer attachment (2) without grate (13, 14, 15) and without cross blade (17) are required.

- First place the cutting disc for shortbread (24) on the roll blade (16).
- Attach the shortbread biscuit attachment (23).
- To lock it in place, tighten the threaded ring (6) on the casing.
- Now insert the moulded tray from the shortbread biscuit attachment through the opening provided: see figure J.



- Select the desired shape of the dough by moving the moulded tray; see figure K.




- Place the filling bowl (4) on the mincer attachment (2).

Using the mincer

Mincing and mixing meat with the mincer

Assemble the mincer as described in the section "Assembling the mincer".

Next steps:

- Cut the meat or the respective food into strips measuring approx. 10 cm long and 2 cm thick so that they fit into the filling opening and can be optimally processed by the feeding screw.
Note: Remove any bones, tendons or cartilage etc. before mincing the meat.
Place the food in the filling bowl (see also "Our tips below will help you get the best possible use out of your mincer and achieve optimum results").
- Place a suitable container below the mincer outlet to catch the minced meat.
- Now insert the mains plug into the socket.
- Add the processed ingredients to the filling bowl (4).
- Turn the control knob to "I".
- Select the desired speed setting via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
Caution! The mincer must never be operated in empty mode, i.e. without meat in the unit!
This leads to overheating of the grate and the cross blade and thus promotes wear of these parts!
- Only use the stopper (8) for replenishing food.
Note: Do not apply excessive force to push the food down.
- **Note:** When preparing tartar, you can repeat the mincing process a second time with the medium grate to obtain the ideal consistency.
- After use, set the control knob to "0".

Using the mincer to make sausages

First mince the meat as described under "Mincing and mixing meat with the mincer".

Unscrew the threaded ring (6) and remove the grate (13, 14 or 15) and the cross blade (17).

Caution! The cross blade (17) is very sharp. There is a risk of injury when handling it!

Assemble the sausage attachment (19 or 20) as described under "Assembling the sausage attachment".

Note: To make sausages you will need natural or artificial casings, which you can obtain from butchers and specialist shops.

Note: The ingredients, especially meat, must always be kept well chilled (approx. 4°C).

Next steps:

- Prepare the sausage mixture according to the recipe.
- **Note:** Soak the sausage casing in lukewarm water for approx. 10 to 15 minutes to make it more elastic and to make it easier to guide it onto the sausage attachment (19, 20).
- Slide the sausage casing over the funnel of the sausage attachment (19, 20) and tie the end together so that the meat mass cannot escape during filling.
- Place a suitable container, such as a moistened baking tray below the mincer outlet to catch the minced meat.
- Now insert the mains plug into the socket.
- Add the processed sausage mass to the filling bowl (4).
- Turn the control knob to "I".

- Select the desired speed setting via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
- **Note:** Switch off the appliance briefly or use the soft function (S), if the sausage mass comes out too quickly.
- Only use the stopper (8) for replenishing.
Note: Do not apply excessive force to push the food down.
- Roll out the sausage in a spiral shape onto a moistened baking tray/into a moistened container.
- After use, set the control knob to "0".

Preparing meat pies/kibbeh with the mincer

First mince the meat as described under "Mincing and mixing meat with the mincer". Note: To make meat pies, it is best to mince the meat three times in succession (first with the medium grate (14) and then twice with the fine grate (15)).

Unscrew the threaded ring (6) and remove the grate (13, 14 or 15) and the cross blade (17).

Caution! The cross blade (17) is very sharp. There is a risk of injury when handling it!

Assemble the kibbeh attachment (21) as described under "Assembling the kibbeh attachment".

Next steps:

- Place a suitable container (ideally a large plate) below the mincer outlet to catch the sausages.
- Now insert the mains plug into the socket.
- Add the processed sausage mass to the filling bowl (4).
- Turn the control knob to "1".
- Select the desired speed level via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
Note: Switch off the appliance briefly or use the soft function (S), if the meat mass comes out too quickly.
- Only use the stopper (8) for replenishing.
Note: Do not apply excessive force to push the food down.
- Cut the meat into pieces of the desired length.
- **Note:** Freeze the meat briefly so that the meat pies can be filled more easily.
- After use, turn the control knob to "0".

Using the shortbread biscuit attachment

Assemble the shortbread biscuit attachment (23) as described under "Assembling the shortbread biscuit attachment".

Next steps:

- Prepare the shortbread dough and place it in the filling bowl .
- Select the required shape on the shortbread biscuit attachment.
- Now insert the mains plug into the socket.
- Turn the control knob to "1".
- Select the desired speed setting via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
- Only use the stopper (8) for replenishing.
Note: Do not apply excessive force to push the food down.
Note: Switch off the appliance briefly or use the soft function (S) so that the meat mass does not come out too quickly.
- Use a chopping board, for example, to catch the shaped dough.
- After use, turn the control knob to "0".


Recipe

Chocolate Sticks
Ingredients for 30-40 pieces

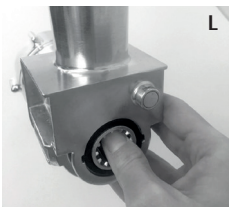
- 250 g soft butter
- 1 generous pinch of salt
- 250 g fine sugar
- 1 egg (size M)
- 400 g flour
- 1 level tsp. baking powder
- Approx. 75 g dark chocolate couverture
- Approx. 75 g milk chocolate couverture

Place the butter and salt in a mixing bowl and whip until a pale cream colour using a food processor or hand mixer with whisk. Gradually stir in the sugar and stir everything until pale cream. Thoroughly stir in the egg. Sift the flour and baking powder. Knead everything briefly until smooth. Divide the dough into 2 to 3 portions and place in foil in a cool place for about 10 minutes until needed again. Preheat the oven to 200°C top/bottom heat. Line 2 to 3 baking sheets with baking parchment. Insert the dough portions one after another into the biscuit attachment and press them through on the **soft speed setting**. Divide the mixture into even pieces about 6 -7 cm long. Place the strips of dough on the trays. Bake the trays one after another in the hot oven for around 10 -12 minutes until golden brown. Leave to cool on a cake rack. Break up the two chocolate couvertures separately and melt them in bowls over a hot bain-marie. Dip half of each biscuit stick into the couverture or pipe the couverture into stripes. Allow to set on a cake rack or on baking parchment.

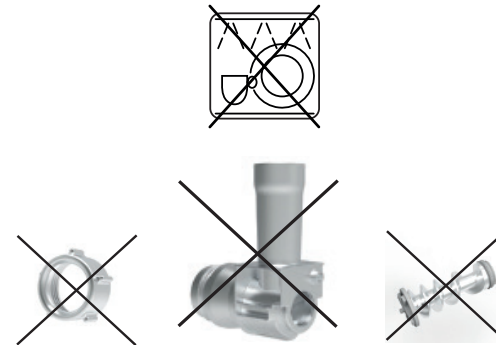
7 | DISASSEMBLING THE APPLIANCE

- After you have turned the control knob to "0", pull out the mains plug.
- Gently press the mains plug cable into the inlet for the mains switch (11) so that the appliance can be stowed away more easily.
- Pull the stopper (8) out of the filling opening.
- Remove the filling bowl (4).
- Press the meat attachment ejection symbol (k)  which is located in the centre of the control knob (7), to release the mincer attachment (2) from the casing.
Note: If the control knob (7) does not point to "0", the mincer attachment (2) cannot be removed for safety reasons.
- Remove the assembled mincer attachment (2) by turning it slightly anticlockwise.

Important! Never clean the threaded ring (6), the mincer attachment (2) or the feeding screw (9) in a dishwasher! Dishwasher detergents can cause corrosion and discolouration. The parts concerned are marked with the following symbol for safety purposes:



Note: For easy removal of the grates (13, 14, 15), push the feeding screw out of the mincer attachment (2) from behind (see figure L).



8 | CLEANING AND CARE

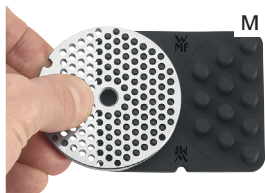
Never use abrasive or harsh cleaning agents!

Important! Never insert your fingers or your hand into the filling opening or insert objects into the openings of the grates (13, 14, 15) as long as the mains plug has not been pulled out.

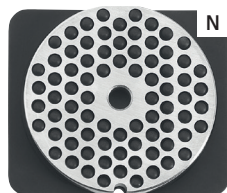
Loosen the threaded ring (6) and disassemble the attachment. Rinse all parts thoroughly in warm water.

For easier and more thorough cleaning of the grates (13, 14, 15) use the cleaning aid for grates (22).

Note: The grates must be positioned appropriately on the cleaning aid (see figures M, N and O).



Cleaning the small grates (13)



Cleaning the medium grates (14)



Cleaning the coarse grates (15)

Allow the parts to dry completely before reassembling them.
After drying, lightly oil the grates (13, 14, 15), the roll blade (16), the cross blade (17) and the feeding screw (9) with vegetable oil.

CLEANING THE PARTS	 dishwasher safe	 rinse under running water	 wipe with a damp cloth
Mincer casing (1)	—	—	✓
Mincer attachment (2)	—	✓	✓
Filling bowl (4)	✓	✓	✓
Display (5)	—	—	✓
Threaded ring (6)	—	✓	✓
Control knob (7)	—	—	✓
Stopper (8)	—	✓	✓
Feeding screw (9)	—	✓	✓
Grates storage (10)	—	—	✓
Cover for grates storage (12)	—	—	✓
Grates (13, 14, 15)	✓	✓	✓
Roll blade (16)	✓	✓	✓
Cross blade (17)	✓	✓	✓
Cutting disc (18)	✓	✓	✓
Sausage attachment (19, 20)	✓	✓	✓
Kibbeh attachment (21)	✓	✓	✓
Shortbread biscuit attachment (23,24)	✓	✓	✓
Cleaning aid for grates (22)	✓	✓	✓

9 | TROUBLESHOOTING

If any of the problems listed in the table persist, contact WMF Customer Service.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Food gets stuck in the feeding screw	Food was pushed into the filler neck with too much pressure	Briefly press the reverse button (a) to release the blockage and then continue with the mincing process
The feeding screw is blocked repeatedly	Food was pushed into the filler neck with too much pressure	Switch off the appliance and pull the mains plug out of the socket. Remove the mincer attachment (2) and the feeding screw (9) and remove the blockage. Then reassemble the appliance according to the instructions and restart it.
The meat mass is not fine enough	The grate is too big and/or the ingredients have not been minced a sufficient number of times	Use a finer grate and/or mince the meat mass several times in a row
The motor stops during operation	The overload protection has possibly switched off the motor	Switch the appliance off by turning the control knob (7) to "0". Pull the mains plug out of the socket, disassemble and clean the appliance according to the "Cleaning and care" instructions. Let the appliance cool down for approx. 30 minutes
The feeding screw wobbles during operation	The threaded ring (6) has come loose	Switch off the appliance and then screw the threaded ring (6) clockwise. Caution! Do not overturn or overtighten the threaded ring (6)!
The motor automatically switches to the reverse function for about 5 seconds	Possibly the motor is overloaded	If this happens three times in a row, the motor stops and the cleaning symbol lights up. Disconnect the power plug from the socket. Disassemble and clean the appliance according to the "Cleaning and care" instructions
The ingredients are leaking out on the side of the threaded ring (6)	The threaded ring (6) is not fitted correctly. It is sitting too loosely on the mincer attachment (2)	Switch off the appliance and then screw the threaded ring (6) clockwise. Caution! Do not overturn or overtighten the threaded ring (6)! If this does not solve the problem, disassemble and clean the appliance according to the "Cleaning and care" instructions
Rapid wear of the cross blade and the grates. Note: Normal wear and tear of the grates (13, 14, 15) and the cross blade (17) may occur.	The threaded ring (6) has been tightened too much and / or the mincer has been operated in empty mode.	The threaded ring (6) must never be tightened. And the mincer must never be operated in empty mode, i.e. without meat in the appliance! This leads to overheating of the grate and the blade and thus promotes wear of these parts! Care instructions: After drying, lightly oil the grates (13, 14, 15), the roll blade (16), the cross blade (17) and the feeding screw (9) with vegetable oil for care.



Šī ierīce atbilst ES direktīvām 2014/35/EK, 2014/30/EK un 2009/125/EK.



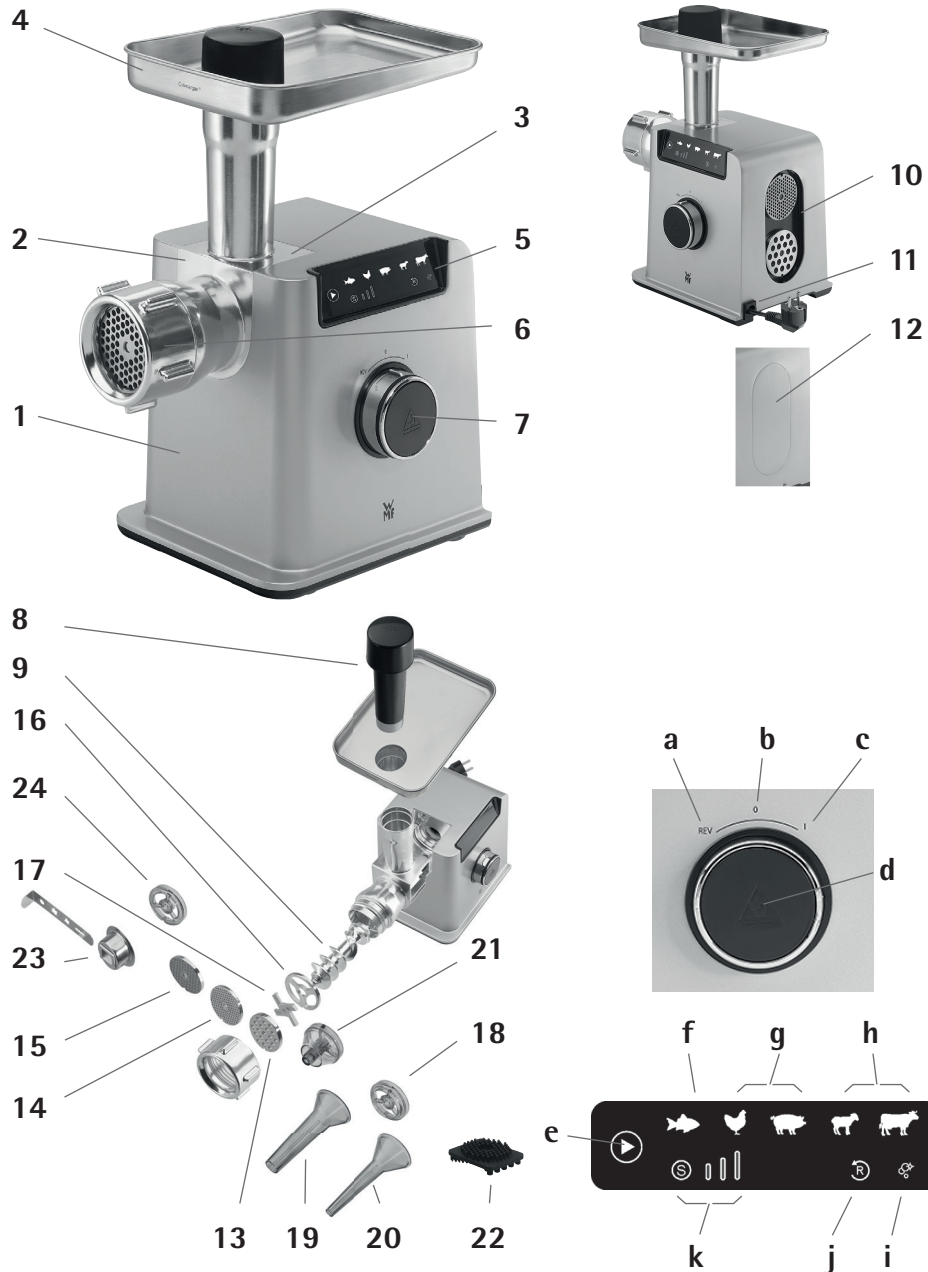
Beidzoties ierīces darbūžam, to nedrīkst izmest parastajos sadzīves atkritumos, bet jānodod elektrisko un elektronisko ierīču savākšanas punktā otrreizējai pārstrādei.

Saskaņā ar materiālu marķējumu tos var izmantot kā otrreizējās izejvielas. Atkārtoti izmantojot, nododot otrreizējai pārstrādei vai kā citādi utilizējot nolietotās ierīces, jūs sniežat nozīmīgu ieguldījumu apkārtējās vides aizsardzībā.

Ar jautājumu par attiecīgā savākšanas punkta atrašanās vietu vērsieties savā pašvaldībā.

Saturs var tikt mainīts.

Kasutusjuhend Meat Mincer



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WMF

ET

Our tips below will help you get the best possible use out of your mincer and achieve optimum results:

- To prepare minced meat for special recipes, you can add ingredients, such as pre-sautéed onions, spices and herbs, before you process the pieces of meat. This allows all the ingredients to be mixed together even better. Grind hard spices like pepper finely in advance.
- The mincer cannot process hard, solid or fibrous food components (e.g. bones, nuts, ginger root, hard kernels, thick tendons and cartilage).
- Do not process food that has been stored for too long or is spoiled. Always prepare all food just before eating or just before cooking, so it is as fresh as possible.

1 | STRUCTURE OF THE APPLIANCE

1. Mincer casing
2. Mincer attachment
3. Drive
4. Filling bowl
5. Display
6. Threaded ring
7. Control knob
 - a. Reverse
 - b. 0 (Off)
 - c. I (On)
 - d. Eject button
8. Stopper
9. Feeding screw
10. Grate storage
11. Inlet for the mains switch
12. Cover for grate storage
13. Coarse grate 7 mm
14. Medium grate 4 mm
15. Fine grate 3 mm
16. Roll blade
17. Cross blade

ACCESSORIES

Accessories for filling sausages:

18. Cutting disc
19. Large sausage attachment
20. Narrow sausage attachment

Accessory for making meat pies (kibbeh):

21. Kibbeh attachment (plastic finger including cone)

Cleaning accessory

22. Cleaning aid for grates

Accessory for making shortbread:

23. Shortbread biscuit attachment (2 parts: shortbread biscuit attachment and moulded tray)
24. Cutting disc for shortbread

Overview of symbols on display

- e. Touch button for speed adjustment
- f. Speed setting 1 symbol: fish
- g. Speed setting 2 symbol: poultry and pork
- h. Speed setting 3 symbol: lamb and beef
- i. Cleaning symbol
- j. Reverse symbol
- k. Display of the four different speed settings (soft, 1, 2 and 3)

2 | TECHNICAL DATA AND INFORMATION

TECHNICAL DATA

Rated voltage: 220–240 V ~ 50–60 Hz

Power consumption: 350 Watts (max. locked motor power 2200 Watts)

Protection class: 1

INFORMATION BEFORE USE

The appliance may be used only for the intended purpose and in accordance with this instruction manual. No claims of any kind may be made for damage resulting from improper use. You are therefore advised to read the instruction manual carefully before use. It contains instructions for using, cleaning and looking after the appliance. We accept no liability for any damage resulting from non-observance.

Keep this instruction manual in a safe place and pass it on to any subsequent user together with the appliance. Please also note the warranty information, which is enclosed separately. The safety precautions must be observed during use.

INFORMATION BEFORE USING FOR THE FIRST TIME

- Take the appliance and all accessories out of the box carefully and make sure that all components and accessories are complete and undamaged.
- Ensure that all packaging material is removed before use and there is no packaging left.
- Clean the appliance, components and accessories before the first use and after any long storage, as described in the "Cleaning and care" section.

3 | IMPORTANT SAFETY INFORMATION

- Keep the appliance and its cord out of reach of children.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- 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 in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- **For non-EU markets:** 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.
- **For non-EU markets:** Children should be supervised to ensure that they do not play with the appliance.
- Always use the appliance in accordance with these instructions.

Improper use may result in electric shocks or other hazards.

- Improper use may cause injury. After use, clean all parts that come into contact with food, as described in the section on "Cleaning and care".
- If the appliance's power cord is damaged, it must be replaced by the manufacturer, its after-sales service or a similarly qualified person if hazards are to be avoided.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments
- The appliance is not intended for purely commercial use.
 - **Caution!** Use the mincer to mince meat, fish and vegetables. Do not use it to mince hard and solid food (such as bones, nuts or frozen food). Do not use it to mince fibrous or very watery foods (such as ginger or certain types of fruit that have a high water content). The juice could get into the motor casing. Cut hard vegetables such as carrots into small pieces before processing.
 - Using the shortbread biscuit attachment on the mincer, you can mould the shortbread dough into different shapes.
 - **Caution!** While the motor is running, keep your face away from the filler neck. There is a risk of injury if bone remains or the remains of any other hard ingredients have been overlooked during preparation. Bone splinters and other hard objects could be catapulted out of the filler neck.
 - **Note:** To transport the appliance, hold the mincer with both hands on the mincer casing (1). Do not hold it by the filling bowl (4) or the mincer attachment (2).
 - **Caution!** The threaded ring (6) must never be tightened: This could cause rapid wear of the knife and the grate.
 - **Caution!** Never reach with your fingers into the filler neck of the mincer attachment (2) or from the front into the screw casing or the drive (3). Risk of injury!
 - **Note:** To avoid blockages or clogging, do not press the stopper (8) too hard into the filler neck.
 - **Caution!** Never use sharp-edged or hard objects (e.g. knife, fork or spoon) when working with the mincer! Only use the stopper supplied for this (8).
 - **Caution!** Never reach into the drive opening (3) when the appliance is connected to the power supply or while the mains plug is inserted in the socket.
 - **Caution!** The cross blade (17) is very sharp. There is a risk of injury when handling it!
 - **Caution!** Never clean the aluminium parts (mincer attachment (2), threaded ring (6) and feeding screw (9)) in the dishwasher. The parts turn black in the dishwasher. Follow the instructions in the "Cleaning and care" section.

- Switch the appliance off and always disconnect it from the mains supply before changing accessories or getting close to parts that move during use.
- The appliance must always be disconnected from the mains supply when not in use and before assembly, disassembly or cleaning.
- After using the appliance and accessories, clean all surfaces/parts that have come into contact with food. Follow the instructions in the "Cleaning and care" section.
- Do not reach into the attachment while it is in operation.
Make sure that hair, loose clothing and cloths, for example, or other foreign objects (such as cooking utensils, bones and vegetable stalks) do not get into the filling bowl .
- Only connect the appliance to earthed wall sockets that have been installed in accordance with the regulations. The power cable and plug must be dry.
- Do not pull or clamp the connection cable over sharp edges. Do not leave it dangling. Protect it from heat, oil and water.
- The appliance is not intended to be operated by means of an external timer or a separate remotecontrol system.
- Never pull the mains plug out of the socket by the power cord or with wet hands.
- Do not carry the appliance by the cable.
- Do not place the appliance on hot surfaces such as hotplates or near open gas flames because this could melt the casing.
- Only set the appliance up on smooth, dry, heat-resistant surfaces that are dust-free.
- Do not place the appliance on water-sensitive surfaces. Splashes of water may damage such surfaces.
- Do not use or store the appliance outside, in damp rooms or within reach of children.
- The appliance must be supervised when in use.
- When the appliance is not being used, pull the mains plug out of the socket.
- Never put the appliance and mains plug in a dishwasher or clean with water. Follow the cleaning instructions in the "Cleaning and care" section.
- Do not tamper with the safety systems, apart from in line with the maintenance and cleaning instructions provided.
- Only use WMF original spare parts.
- No liability shall be accepted for any damage resulting from misuse, incorrect operation or improper repairs. Warranty claims shall likewise be excluded in such cases.

4 | OPERATION

Operating the control knob (7)

- 0:** If the control knob is set to "0", the motor is not in operation.
- I:** If the control knob is set to "I", the motor can be started in forward mode by activating the touch button (e). You can release the control knob (7) during operation.
- REV:** The reverse button is used to release blockages when food gets stuck in the feeding screw (9) or if the appliance is blocked. In this case, you must keep the control knob (7) turned.



By pressing the eject button, the mincer attachment (2) is released from the mincer casing (1).

Operating the display (5)



Touch button for speed adjustment (e): Touch button for changing the speed setting



Display of the four different speed settings (soft, 1, 2 and 3) (k): Shows the current speed setting from "S" (slow) to "III" (fast).

The four different speed settings allow a specific speed to be selected for each type of meat.



Soft Function: For preparing biscuits using the shortbread biscuit attachment (23) and for easily creating sausages








1st speed setting: For preparing fish



2nd speed setting: For preparing pork and poultry



3rd speed setting: For preparing beef and lamb

Note: Symbols      (f, g and h) provide additional information to indicate which type of food each speed setting is typically suitable for.

Notes on the display (5)



Reverse symbol (j): Indicates that reverse mode is switched on



Cleaning symbol (i): Indicates when the mincer insert and screw are clogged and need to be cleaned

5 | USING THE GRATE

The three grates (13, 14, 15) are used for mincing meat, fish and vegetables. Depending on the properties of the food, you can choose one of the grates:

Note: The knife cuts the food. The grates determine the consistency of the cut food.

Note: Normal wear and tear may occur on the grates (13, 14, 15) and the cross blade (17).



- Select the coarse 7 mm grate (13) for solid food and for preparing coarse sausages.



- Select the medium 4 mm grate (14) for soft foods. **Note:** When preparing tartar, you can repeat the mincing process a second time with the medium grate to obtain the ideal consistency.



- Select the fine 3 mm grate (15) for food that needs to be processed to a particularly fine texture. To do this, you should pass the ingredients through the mincer several times. Start with the coarse grate (13) and then use the fine grate (15) for the second time. This gives the ingredients the desired fine consistency. This is suitable in particular for meat pies (kibbeh).



Note: Any two grates can be stored in the grate storage (10), which is located on the rear side of the casing (see figure A). The third grate can remain directly in the mincer attachment (2). To remove the cover, press the lower part of the cover and remove it. Re-insert the cover by placing it in the center of the holder and closing it with light pressure.

6 | USING THE APPLIANCE FOR THE FIRST TIME

Using the appliance for the first time

- Remove all packaging from the accessories.
- Before using the appliance for the first time, clean it as described in the "Cleaning and care" section.
- Place the appliance on a moisture-resistant, firm and level surface. Also make sure the surface is clean and dry.

Important! The ventilation openings on the underside of the appliance must not be covered.



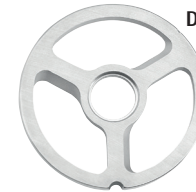
- Insert the feeding screw (9) into the lower opening of the mincer attachment (2) with the gear wheel facing inwards – see figure B.
- Now position the desired attachments as described in the following sections.



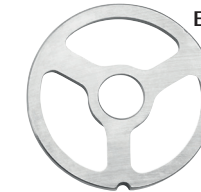
- Attach the mincer attachment (2) to the front attachment hub on the appliance (see figure C).
- **Note:** For easier assembly, first install the desired attachments in the mincer attachment (2) before placing it in the front housing. If you mount the desired attachments when the mincer attachment (2) is already in the front housing of the appliance, the feeding screw (9) will push the attachments slightly forward. The reason for this is the built-in safety mechanism. As long as the threaded ring (6) is not properly fitted, it will push the feeding screw (9) forward. Thus, no injuries or squeezing can happen during operation!

Assembling the mincer

- First place the roll blade (16) on the feeding screw (9). The recess (figure D) points in the direction of the feeding screw (9):



Side with recess



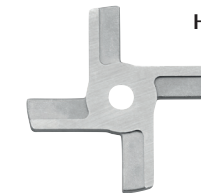
Side without recess



- The recess on the roll blade (16) must sit in the designated notch in the casing (see figure F).
- Then place the cross blade (17) on the roll blade (16). The recess (figure G) points in the direction of the roll blade (16).
- **Caution!** The cross blade (17) is very sharp. There is a risk of injury when handling it!



Side with recess



Side without recess



- Place the desired grate (13, 14 or 15) on the cross blade (17).
- **Note:** The recess on the grate must sit in the designated notch in the casing (see figure I).

- To lock it in place, tighten the threaded ring (6) on the casing. Lock the threaded ring (6) by turning it clockwise.
 - Caution!** Do not overturn or overtighten the threaded ring (6)!
 - Caution!** The threaded ring (6) must never be tightened: This could cause rapid wear of the cross blade and the grates.
- Place the filling bowl (4) on the mincer attachment (2).

Assembling the sausage attachment

Use: For filling artificial and natural casings with sausage meat.

Note: The parts of the mincer attachment (2) without grate (13, 14, 15) and without cross blade (17) are required.

- Place the cutting disc (18) on the roll blade (16).
Note: The recess on the cutting disc (18) must sit in the designated notch on the casing.
- Place the large sausage attachment (19) or the narrow sausage attachment (20) on the cutting disc.
- To lock it in place, tighten the threaded ring (6) on the casing.
Lock the threaded ring (6) by turning it clockwise.
Caution! Do not overturn or overtighten the threaded ring (6)!
- Place the filling bowl (4) on the mincer attachment (2).

Kibbeh attachment assembly

Use: For forming dough tubes with meat filling.

Note: The parts of the mincer attachment (4) without grate (13, 14, 15) and without cross blade (17) are required.

- Place the kibbeh attachment (21) on the mincer attachment (16).
Note: The recess on the cutting disc (18) must sit in the designated notch on the casing.
- To lock it in place, tighten the threaded ring (6) on the casing.
Lock the threaded ring (6) by turning it clockwise. **Caution!** Do not overturn or overtighten the threaded ring (6)!
- Place the filling bowl (4) on the mincer attachment (2).

Assembling the shortbread biscuit attachment

Note: The parts of the mincer attachment (2) without grate (13, 14, 15) and without cross blade (17) are required.

- First place the cutting disc for shortbread (24) on the roll blade (16).
- Attach the shortbread biscuit attachment (23).
- To lock it in place, tighten the threaded ring (6) on the casing.
- Now insert the moulded tray from the shortbread biscuit attachment through the opening provided: see figure J.



- Select the desired shape of the dough by moving the moulded tray; see figure K.




- Place the filling bowl (4) on the mincer attachment (2).

Using the mincer

Mincing and mixing meat with the mincer

Assemble the mincer as described in the section "Assembling the mincer".

Next steps:

- Cut the meat or the respective food into strips measuring approx. 10 cm long and 2 cm thick so that they fit into the filling opening and can be optimally processed by the feeding screw.
Note: Remove any bones, tendons or cartilage etc. before mincing the meat.
Place the food in the filling bowl (see also "Our tips below will help you get the best possible use out of your mincer and achieve optimum results").
- Place a suitable container below the mincer outlet to catch the minced meat.
- Now insert the mains plug into the socket.
- Add the processed ingredients to the filling bowl (4).
- Turn the control knob to "I".
- Select the desired speed setting via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
Caution! The mincer must never be operated in empty mode, i.e. without meat in the unit!
This leads to overheating of the grate and the cross blade and thus promotes wear of these parts!
- Only use the stopper (8) for replenishing food.
Note: Do not apply excessive force to push the food down.
- Note:** When preparing tartar, you can repeat the mincing process a second time with the medium grate to obtain the ideal consistency.
- After use, set the control knob to "0".

Using the mincer to make sausages

First mince the meat as described under "Mincing and mixing meat with the mincer".

Unscrew the threaded ring (6) and remove the grate (13, 14 or 15) and the cross blade (17).

Caution! The cross blade (17) is very sharp. There is a risk of injury when handling it!



Assemble the sausage attachment (19 or 20) as described under "Assembling the sausage attachment".

Note: To make sausages you will need natural or artificial casings, which you can obtain from butchers and specialist shops.

Note: The ingredients, especially meat, must always be kept well chilled (approx. 4°C).

Next steps:

- Prepare the sausage mixture according to the recipe.
- Note:** Soak the sausage casing in lukewarm water for approx. 10 to 15 minutes to make it more elastic and to make it easier to guide it onto the sausage attachment (19, 20).
- Slide the sausage casing over the funnel of the sausage attachment (19, 20) and tie the end together so that the meat mass cannot escape during filling.
- Place a suitable container, such as a moistened baking tray below the mincer outlet to catch the minced meat.
- Now insert the mains plug into the socket.
- Add the processed sausage mass to the filling bowl (4).
- Turn the control knob to "I".

- Select the desired speed setting via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
- **Note:** Switch off the appliance briefly or use the soft function , if the sausage mass comes out too quickly.
- Only use the stopper (8) for replenishing.
Note: Do not apply excessive force to push the food down.
- Roll out the sausage in a spiral shape onto a moistened baking tray/into a moistened container.
- After use, set the control knob to "0".

Preparing meat pies/kibbeh with the mincer



First mince the meat as described under "Mincing and mixing meat with the mincer". Note: To make meat pies, it is best to mince the meat three times in succession (first with the medium grate (14) and then twice with the fine grate (15)).

Unscrew the threaded ring (6) and remove the grate (13, 14 or 15) and the cross blade (17).

Caution! The cross blade (17) is very sharp. There is a risk of injury when handling it!

Assemble the kibbeh attachment (21) as described under "Assembling the kibbeh attachment".



Next steps:

- Place a suitable container (ideally a large plate) below the mincer outlet to catch the sausages.
- Now insert the mains plug into the socket.
- Add the processed sausage mass to the filling bowl (4).
- Turn the control knob to "1".
- Select the desired speed level via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
Note: Switch off the appliance briefly or use the soft function , if the meat mass comes out too quickly.
- Only use the stopper (8) for replenishing.
Note: Do not apply excessive force to push the food down.
- Cut the meat into pieces of the desired length.
- **Note:** Freeze the meat briefly so that the meat pies can be filled more easily.
- After use, turn the control knob to "0".

Using the shortbread biscuit attachment

Assemble the shortbread biscuit attachment (23) as described under "Assembling the shortbread biscuit attachment".

Next steps:

- Prepare the shortbread dough and place it in the filling bowl .
- Select the required shape on the shortbread biscuit attachment.
- Now insert the mains plug into the socket.
- Turn the control knob to "1".
- Select the desired speed setting via the display (5) by pressing the touch button for speed adjustment (e) --> . See the section "Operating the control panel".
- Only use the stopper (8) for replenishing.
Note: Do not apply excessive force to push the food down.
Note: Switch off the appliance briefly or use the soft function  so that the meat mass does not come out too quickly.
- Use a chopping board, for example, to catch the shaped dough.
- After use, turn the control knob to "0".


Recipe

Chocolate Sticks
Ingredients for 30-40 pieces

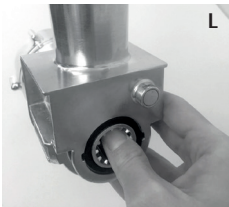
- 250 g soft butter
- 1 generous pinch of salt
- 250 g fine sugar
- 1 egg (size M)
- 400 g flour
- 1 level tsp. baking powder
- Approx. 75 g dark chocolate couverture
- Approx. 75 g milk chocolate couverture

Place the butter and salt in a mixing bowl and whip until a pale cream colour using a food processor or hand mixer with whisk. Gradually stir in the sugar and stir everything until pale cream. Thoroughly stir in the egg. Sift the flour and baking powder. Knead everything briefly until smooth. Divide the dough into 2 to 3 portions and place in foil in a cool place for about 10 minutes until needed again. Preheat the oven to 200°C top/bottom heat. Line 2 to 3 baking sheets with baking parchment. Insert the dough portions one after another into the biscuit attachment and press them through on the **soft speed setting**. Divide the mixture into even pieces about 6 -7 cm long. Place the strips of dough on the trays. Bake the trays one after another in the hot oven for around 10 -12 minutes until golden brown. Leave to cool on a cake rack. Break up the two chocolate couvertures separately and melt them in bowls over a hot bain-marie. Dip half of each biscuit stick into the couverture or pipe the couverture into stripes. Allow to set on a cake rack or on baking parchment.

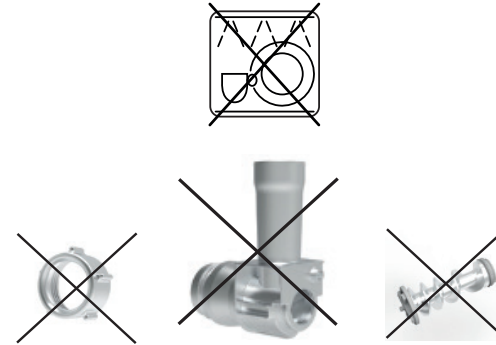
7 | DISASSEMBLING THE APPLIANCE

- After you have turned the control knob to "0", pull out the mains plug.
- Gently press the mains plug cable into the inlet for the mains switch (11) so that the appliance can be stowed away more easily.
- Pull the stopper (8) out of the filling opening.
- Remove the filling bowl (4).
- Press the meat attachment ejection symbol (k)  which is located in the centre of the control knob (7), to release the mincer attachment (2) from the casing.
Note: If the control knob (7) does not point to "0", the mincer attachment (2) cannot be removed for safety reasons.
- Remove the assembled mincer attachment (2) by turning it slightly anticlockwise.

Important! Never clean the threaded ring (6), the mincer attachment (2) or the feeding screw (9) in a dishwasher! Dishwasher detergents can cause corrosion and discolouration. The parts concerned are marked with the following symbol for safety purposes:



Note: For easy removal of the grates (13, 14, 15), push the feeding screw out of the mincer attachment (2) from behind (see figure L).



8 | CLEANING AND CARE

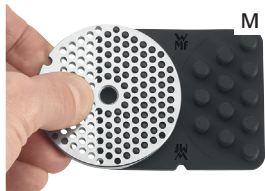
Never use abrasive or harsh cleaning agents!

Important! Never insert your fingers or your hand into the filling opening or insert objects into the openings of the grates (13, 14, 15) as long as the mains plug has not been pulled out.

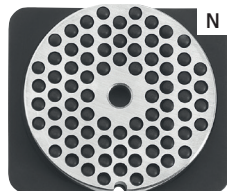
Loosen the threaded ring (6) and disassemble the attachment. Rinse all parts thoroughly in warm water.

For easier and more thorough cleaning of the grates (13, 14, 15) use the cleaning aid for grates (22).

Note: The grates must be positioned appropriately on the cleaning aid (see figures M, N and O).



Cleaning the small grates (13)



Cleaning the medium grates (14)



Cleaning the coarse grates (15)

Allow the parts to dry completely before reassembling them.
After drying, lightly oil the grates (13, 14, 15), the roll blade (16), the cross blade (17) and the feeding screw (9) with vegetable oil.

CLEANING THE PARTS	 dishwasher safe	 rinse under running water	 wipe with a damp cloth
Mincer casing (1)	—	—	✓
Mincer attachment (2)	—	✓	✓
Filling bowl (4)	✓	✓	✓
Display (5)	—	—	✓
Threaded ring (6)	—	✓	✓
Control knob (7)	—	—	✓
Stopper (8)	—	✓	✓
Feeding screw (9)	—	✓	✓
Grates storage (10)	—	—	✓
Cover for grates storage (12)	—	—	✓
Grates (13, 14, 15)	✓	✓	✓
Roll blade (16)	✓	✓	✓
Cross blade (17)	✓	✓	✓
Cutting disc (18)	✓	✓	✓
Sausage attachment (19, 20)	✓	✓	✓
Kibbeh attachment (21)	✓	✓	✓
Shortbread biscuit attachment (23,24)	✓	✓	✓
Cleaning aid for grates (22)	✓	✓	✓

9 | TROUBLESHOOTING

If any of the problems listed in the table persist, contact WMF Customer Service.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Food gets stuck in the feeding screw	Food was pushed into the filler neck with too much pressure	Briefly press the reverse button (a) to release the blockage and then continue with the mincing process
The feeding screw is blocked repeatedly	Food was pushed into the filler neck with too much pressure	Switch off the appliance and pull the mains plug out of the socket. Remove the mincer attachment (2) and the feeding screw (9) and remove the blockage. Then reassemble the appliance according to the instructions and restart it.
The meat mass is not fine enough	The grate is too big and/or the ingredients have not been minced a sufficient number of times	Use a finer grate and/or mince the meat mass several times in a row
The motor stops during operation	The overload protection has possibly switched off the motor	Switch the appliance off by turning the control knob (7) to "0". Pull the mains plug out of the socket, disassemble and clean the appliance according to the "Cleaning and care" instructions. Let the appliance cool down for approx. 30 minutes
The feeding screw wobbles during operation	The threaded ring (6) has come loose	Switch off the appliance and then screw the threaded ring (6) clockwise. Caution! Do not overturn or overtighten the threaded ring (6)!
The motor automatically switches to the reverse function for about 5 seconds	Possibly the motor is overloaded	If this happens three times in a row, the motor stops and the cleaning symbol lights up. Disconnect the power plug from the socket. Disassemble and clean the appliance according to the "Cleaning and care" instructions
The ingredients are leaking out on the side of the threaded ring (6)	The threaded ring (6) is not fitted correctly. It is sitting too loosely on the mincer attachment (2)	Switch off the appliance and then screw the threaded ring (6) clockwise. Caution! Do not overturn or overtighten the threaded ring (6)! If this does not solve the problem, disassemble and clean the appliance according to the "Cleaning and care" instructions
Rapid wear of the cross blade and the grates. Note: Normal wear and tear of the grates (13, 14, 15) and the cross blade (17) may occur.	The threaded ring (6) has been tightened too much and / or the mincer has been operated in empty mode.	The threaded ring (6) must never be tightened. And the mincer must never be operated in empty mode, i.e. without meat in the appliance! This leads to overheating of the grate and the blade and thus promotes wear of these parts! Care instructions: After drying, lightly oil the grates (13, 14, 15), the roll blade (16), the cross blade (17) and the feeding screw (9) with vegetable oil for care.



Seade vastab Euroopa direktiividele 2014/35/EL, 2014/30/EL ja 2009/125/EÜ.

Toodet ei tohi kasutusea lõppedes kõrvaldada koos tavapäraste olmejäätmetega, vaid see tuleb ringlussevõtuks viia elektri- ja elektroonikaseadmete kogumispunkti.

Materjalid on märgistuse kohaselt ringlussevõetavad. Kasutatud seadmete korduskasutamine, ringlussevõtt või muul viisil kasutamine aitab suurel määral keskkonda kaitsta.

Küsi kohalikust omavalitsusest, kus asub teile lähim sobiv kogumispunkt.

Võib muutuda.

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Änderungen vorbehalten

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