

FW10



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Original instruction manual

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Read this instruction manual before using and keep it available at all times!

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance. Additionally, accident prevention, occupational health and safety, and legal regulations in force in the area the appliance is used apply.

Before you start using the appliance, especially before turning it on, read this instruction manual in order to avoid personal injuries and property damages. Improper use may cause damage.

This instruction manual forms an integral part of the product and must be stored in an immediate vicinity of the appliance and be available at all times. The instruction manual should be transferred together with the appliance.

1 Safety

This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.



DANGER!

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.



WARNING!

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.



CAUTION!

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

IMPORTANT!

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

NOTE!

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

1.2 Safety instructions

Electrical Current

- Too high a mains voltage or incorrect installation may cause electric shock.
- The appliance may be connected only if data on the rating plate correspond with the mains voltage.
- To avoid short-circuit, the appliance should be kept dry.
- If there are malfunctions during operation, disconnect the appliance from the power supply.
- Do not touch the appliance's plug with wet hands.
- Never take hold of the appliance if it has fallen into water. Immediately disconnect the appliance from the power supply.
- Any repairs or housing opening may be carried out by professionals and relevant workshops only.
- Do not transport the appliance, holding it by the power cord.
- Do not allow the power cord to come into contact with heat sources or sharp edges.
- Do not bend, pinch nor knot the power cord.
- Always completely unwind the power cord.
- Never place the appliance or other objects on the power cord.
- Always take hold of the plug to disconnect the appliance from the power supply.

- Check the power cord regularly for damage. Do not use the appliance if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.

Safety of Meat Grinder Operation

- Never place any cloths, napkins nor any other objects on or under the appliance during operation to avoid injuries and material damages in the event of fire, electric shock or excessive heat.
- Prior to disassembly/assembly of components, cleaning or moving the appliance into other location, switch it off (turn the ON/OFF switch to "OFF" position) and disconnect it from electric power supply (pull the plug out).
- When assembling the appliance never use force.
- Switch the appliance on only after its complete and correct assembly. To this end, read indications in section 5.2 "Operation".
- Never reach into the filling shaft, neither insert any objects in the outlet of the worm housing when the appliance is connected to mains supply.
- Never put hair, clothing nor kitchen utensils into the filling shaft of the appliance.
- Prior to switching on, make sure that the filling shaft of the appliance is free of any foreign bodies.
- Never keep your face over the filling shaft of the running appliance. During operation, chips of bone scraps or hard ingredients (fruit stones, leaf stalks etc.) may be projected.

Safety

Operating Personnel

- The appliance may only be operated by qualified personnel and trained specialist personnel.
- This appliance may not be operated by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.
- Children should be supervised to ensure that they are not playing with or switching on the appliance.

Supervised Usage only

- Only supervised appliance may be used.
- Always remain in an immediate vicinity of the appliance.

Improper Use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used when its technical condition is flawless and allows for safe operation.
- The appliance may only be used when all connections are executed according to rules of law in force.
- The appliance may only be used when it is clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not introduce any changes in the appliance nor modify it.

1.3 Intended Use

As described below, every use of the appliance for a purpose differing and/or diverging from its intended standard use, is prohibited and considered to be an unintended use.

The following is an intended use:

- grinding and mixing suitable food products (meat, vegetables),
- stuffing sausages,
- preparing shortcrust cookies
- preparation of kebbe dish.

1.4 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

The following is an unintended use:

- Grinding of frozen meat.
- Processing of bones.

2 General information

2.1 Liability and Warranty

All information and instructions in this instruction manual account for legal regulations in force, current level of technical engineering knowledge as well as our expertise and experience, developed over the years. If special models or additional options are ordered, or state-of-the-art technical solutions were implemented, the actual scope of delivery of the appliance may, in some circumstances, differ from descriptions and numerous drawings in this instruction manual.

The manufacturer is not liable for any damages nor faults stemming from:

- failure to observe instructions,
- unintended use,
- technical alterations introduced by the user,
- usage of unapproved spare parts.

We reserve the right to introduce technical modifications to the product, intended for improvement of the appliance and its performance.

2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

3 Transport, Packaging and Storage

3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint.

Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

4 Technical Data

4.1 Technical Specifications

Name:	Meat grinder FW10
Art. No.:	370224
Material:	plastic
Material of hopper funnel:	stainless steel, cast aluminium
Diameter of disks, in mm:	62
Max. output, in kg/h:	10
Connected load:	0,85 kW 230 V 50/60 Hz
Dimensions (W x D x H), in mm:	350 x 205 x 340
Weight, in kg:	5,0

We reserve the right to implement technical modifications.

Version / Characteristics

- Colour: grey
- Appliance connection: ready to plug in
- Reverse run
- Removable hopper funnel
- Removable mincer
- Removable grinder
- ON/OFF switch
- Overheating protection
- Integrated storage compartment for perforated disks
- The set includes:
 - 1 stainless steel knife, 4-wing
 - 1 attachment for preparing kebbe (oriental dish)
 - 1 attachment for shortcrust cookies
 - 1 pusher
 - 1 sausage stuffing attachment
 - 3 perforated disks (3 mm, 4.8 mm, 8 mm)

4.2 List of Components of the Appliance

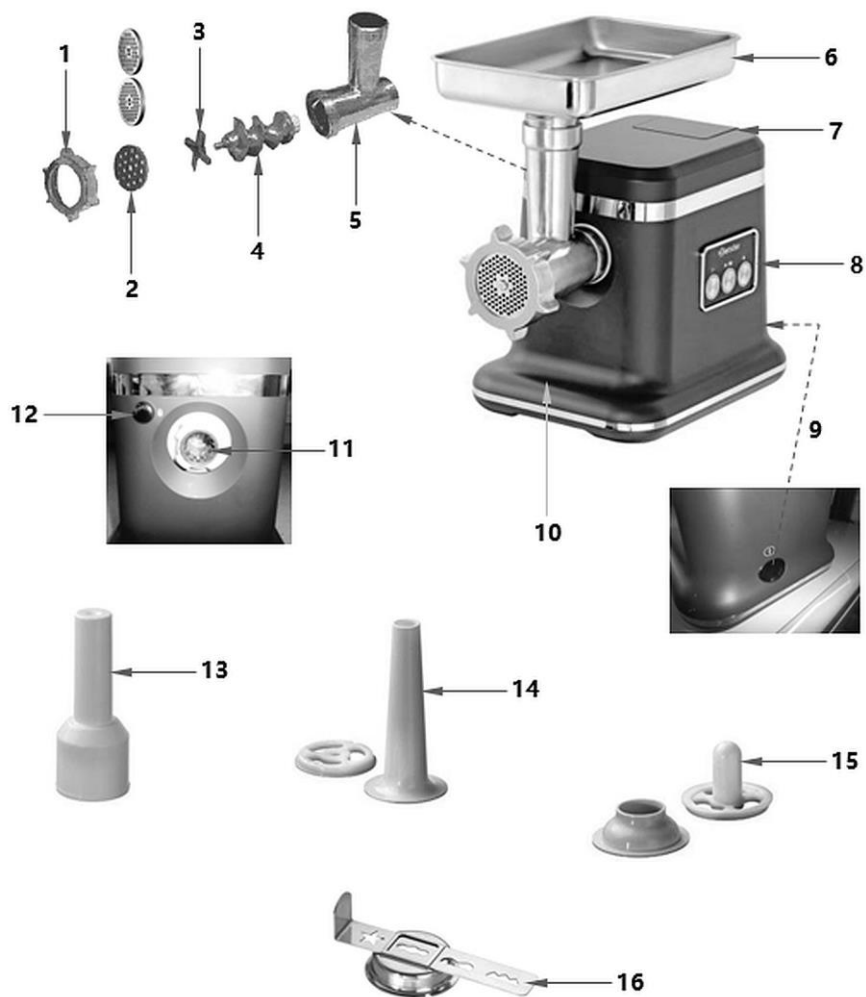


Fig. 1

Description for Fig. 1

1. Safety nut
2. Perforated disks (coarse, medium, fine)
3. Cross-knife
4. Worm shaft
5. Worm housing
6. Tray
7. Storage compartment for perforated disks
8. Control panel
9. ON/OFF mains switch
10. Housing
11. Motor drive
12. Unblocking button
13. Pusher
14. Sausage stuffing attachment
15. Attachment for preparing kebbe
16. Attachment for shortcrust cookies

4.3 Functions of the Appliance

Food products (meat, vegetables, dough, etc.) are processed in the meat grinder using appropriate accessories.

5 Installation and operation

5.1 Installation

Unpacking / Positioning

- Unpack the appliance, remove all external and internal packaging elements and shipment safeguards.



CAUTION!

Choking hazard!

Prevent children from accessing package materials, for instance: plastic bags and EPS.

- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels fixed on the appliance.
- **Never** place the appliance in humid or wet environment.

- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- The appliance should be placed on surfaces that are:
 - even, with sufficient bearing capacity, resistant to water, dry and resistant to high temperatures;
 - sufficiently large, and thus enabling usage of the appliance with no problems;
 - easily accessible;
 - well ventilated.
- Maintain sufficient clearance from table edges. The appliance might turn over and fall down.
- In order to work without interruptions, keep at least 10 cm of free space from left and right side, as well as from the rear, and 50 cm over the appliance.

Power supply connection

- Verify if technical data of the appliance (see rating plate) correspond with the local electric power grid specification.
- Connect the appliance to a single, properly grounded mains socket with protective contact. Do not connect the appliance to a multi-socket.
- The power cord should be laid in a way preventing anyone from threading on it or tripping against it.
- Do not use the appliance with an external timer or remote control.

5.2 Operation

Indications and Tips

- Always process only fresh food products. Especially in the case of meat, make sure it is processed directly prior to heat treatment or consumption: minced meat, even if stored in a refrigerator, features a short due date of consumption. Observe provisions of acts of law and regulations in force.
- Before processing, food products must be cut into sufficiently small pieces or strips so that they fit into the appliance's hopper funnel and can be easily processed. Cut meat into strips about 10 cm long and 2 cm thick; dice harder food products into cubes of about 1 cm.
- When processing larger quantities of food products, divide them into portions, and then process them within 2–3 minutes. Switch the appliance off between

Installation and operation

processing of subsequent portions, so that the appliance does not overheat. Prepare another portion during the break.

- Never use the appliance for processing of too hard and too fibrous food products (e.g. fruit stones, shells, nuts, bones, cartilage, thick tendons, etc.). Remove them prior to processing. Parboil hard vegetables prior to grinding.
- Already at the process of meat grinding add necessary seasoning, herbs, onion (e.g. in the case of minced meat or tartar steak) in order to obtain a better blend. Mill hard seasoning, e.g. grains of pepper, nutmeg, etc. prior to adding them.
- Select a slower motor speed when processing soft food products.

NOTE!

Remove leftover meat from the worm housing by inserting a slice of bread into the meat grinder.

Before First Use

1. Make sure that all components of the appliance and accessories are available and in sound condition.

Note: The pusher has an empty space inside, some accessories (sausage stuffing attachment, attachment for preparing kebbe dish and cutting disk) are stored in the pusher.

2. Open the pusher cover and remove the accessories.



Fig. 2

Note: The compartment at the rear side of the appliance housing is for storing perforated disks.

3. Remove perforated disks as required.



Fig. 3

NOTE!

To keep the accessories always at hand when not in use, store them in the pusher or in the storage compartment for perforated disks.

4. Prior to the first use clean the appliance and its components thoroughly observing instructions in section 6 'Cleaning'.
5. Select and assemble accessories suitable for the food to be processed.

Control Panel



Fig. 4

17. Speed selection button
18. START/STOP button
19. Reverse run button

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Button Functions

Speed selection button	Use this button to change the motor speed: press once — slow motor operation
START/STOP button	Use this button to start or stop/pause the processing of food products in the meat grinder.
Reverse run button	This button is only used for possible release by briefly reversing food products that may have become stuck in the worm housing.

Food Products Processing

Grinding and Mixing

1. Select the perforated disk for grinding depending on the type of food products:
 - coarse perforated disk for solid ingredients and coarse sausage filling;
 - medium perforated disk for soft ingredients;
 - finely perforated disk for fine processing (e.g. meat pockets / kebbe dish).

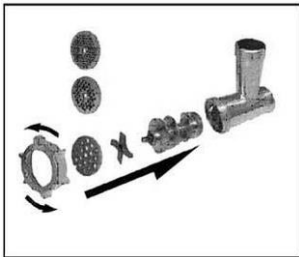


Fig. 5

2. Start with placing the worm shaft with plastic seal in the worm housing.
3. Place the cross-knife on the worm shaft so that the blades are on top.

WARNING! Injury hazard!

The cross-knife is very sharp.

Special care must be taken during assembly!

4. Then place the selected perforated disk on the worm shaft (**always use only one perforated disk!**).
5. Ensure that the cut-out on the perforated disk is aligned with the pin of the worm housing.
6. Secure the lock nut to the worm housing.



7. Fit the worm housing onto the motor drive by rotating it counter-clockwise until you hear a 'click' sound.
8. Place the tray onto the hopper funnel of the worm housing.

The appliance is now ready to grind food products.



9. Cut meat into strips about 10 cm long and 2 cm thick. Remove as many bones, pieces of cartilage and tendons as possible. **Never use frozen meat!**

10. Place the prepared meat on the tray.
11. Plug the appliance into a suitable single socket.



12. Switch the appliance on (first, the ON/OFF mains switch, then press the START/STOP ►/■ button). If necessary, select a slower motor operation (press the ► button on the control panel once).
13. As soon as the motor starts, move the pieces of meat gradually into the hopper funnel. Always use the enclosed pusher in order to carefully push meat into the hopper funnel and worm housing.

Fig. 6

14. After processing, switch the appliance off (press the START/STOP ►/■ button and the ON/OFF mains switch).
15. Disconnect the appliance from the socket (pull the plug out).

NOTE!

Meat for tartar steak, and minced meat should be passed twice through the meat grinder using a medium perforated disk.

Stuffing Sausage

1. Grind the meat as described in section '**Grinding and Mixing**'.
2. After processing, first press the START/STOP ►/■ button to switch the motor off.
3. Then switch the appliance off using the ON/OFF mains switch and unplug it from the mains socket (pull the plug out).
4. Press the unlock button and remove the worm housing from the appliance by rotating it clockwise.
5. Loosen the lock nut. Remove the perforated disk and cross-knife from the worm housing.

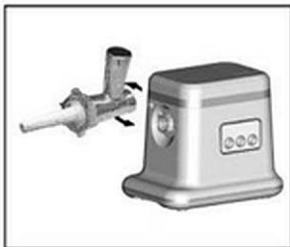







Fig. 7

6. Arrange the cutting disk so that the notch on the cutting disk is aligned with the pin of the worm housing. Fit the sausage stuffing attachment and tighten it securely with the lock nut on the worm housing.
7. Fit the assembled attachment onto the motor drive by rotating it counter-clockwise until you hear a 'click' sound.



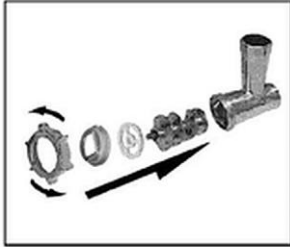
Fig. 8

8. Place the tray onto the hopper funnel of the worm housing.
9. Soak sausage casing in lukewarm water for approx. 10 minutes.
10. Prepare sausage filling to your liking and then place it on the appliance tray. Thread the sausage casing onto the sausage stuffing attachment. Tie up one end.
11. Switch the appliance on with the ON/OFF mains switch.
12. To start, press the START/STOP /  button. If necessary, select a slower motor operation (press the  button on the control panel once).
13. Use the pusher to slowly move the stuffing into the hopper funnel.
14. Use the pusher to push the stuffing into the hopper funnel of the worm housing. The sausage casing automatically fills with stuffing and slides off the sausage stuffing attachment.
15. If the sausage casing gets blocked on the sausage stuffing attachment, moisten it with a small amount of water, loosen it and continue the process.
16. Once the sausage is ready, switch the appliance off (press the START/STOP /  button and the ON/OFF mains switch). Disconnect the appliance from the socket (pull the plug out).

Installation and operation

Preparing Shortcrust Cookies

1. Prepare the dough for shortcrust cookies according to a selected recipe. Place it in the refrigerator for some time before processing.



2. Prepare the meat grinder for the production of shortcrust cookies.
3. Assemble the attachment for shortcrust cookie according to the following instructions.
4. Start with placing the worm shaft with plastic seal in the worm housing.
5. Arrange the cutting disk so that the notch on the cutting disk is aligned with the pin of the worm housing.
6. Fit the moulding plate retainer and tighten it securely with the lock nut on the worm housing.
7. Fit the assembled attachment onto the motor drive by rotating it counter-clockwise until you hear a 'click' sound.
8. Place the tray onto the hopper funnel of the worm housing.
9. Slide the moulding plat through the tray attachment and select the desired cookie shape.






10. Place the prepared dough on the tray.
11. Plug the appliance into a suitable single socket.
12. Switch the appliance on with the ON/OFF mains switch.
13. To start, press the START/STOP  button.

Fig. 9

- If necessary, select a slower motor operation (press the  button on the control panel once).
- Use the pusher to push the dough into the hopper funnel.
- Remove the cookies formed to the desired length from the attachment for shortcrust cookies and place them on a baking tray lined with baking paper.
- After processing the dough, switch the appliance off (press the START/STOP  button and the ON/OFF mains switch). Disconnect the appliance from the socket (pull the plug out).
- Bake cookies in the oven.

Preparing Meat Pockets / Kebbe Dish

- Prepare the meat grinder as described in section 'Grinding and Mixing' and process the meat separately according to the recipe for the stuffing and for the outer crust (sample recipe below).

Sample recipe

Stuffing for kebbe dish		Outer crust for kebbe dish	
100 g	Mutton	450 g	Lean mutton
1 1/2 tablespoon	Olive oil	150–200 g	Flour
1–2 pcs	Finely chopped onion	1 teaspoon	Spices
1/3 teaspoon	Spices	1 teaspoon	Grated nutmeg
1/2 teaspoon	Salt	1 pinch	Paprika or chilli powder
1 1/2 tablespoon	Flour	1 tip of knife	Pepper


- Pass the mutton for the stuffing through the meat grinder 1 or 2 times, as described in section 'Grinding and Mixing'. Fry onions until lightly browned. Combine all ingredients for the stuffing.

Installation and operation

3. Grind meat for the outer crust in the meat grinder 3 times as described in section 'Grinding and Mixing' (first with a medium, then 2 times with a fine perforated disk). Combine the ground meat in a bowl with the remaining ingredients for the outer crust. Pass the resulting mixture back through the meat grinder 3 times.

NOTE!

More meat and less flour give the outer crust a better texture and taste.

4. After processing the meat, switch the appliance off (press the START/STOP  button and the ON/OFF mains switch). Disconnect the appliance from the power supply (pull the plug out).
5. Press the unlock button and remove the worm housing from the appliance. Loosen the lock nut and remove the perforated disk and cross-knife from the worm shaft.
6. Prepare the meat grinder for making the outer crust of kebbe dish spherules.



7. Fix the plastic attachment so that the notch is aligned with the worm housing stick. Fit the cone and secure it with the lock nut on the worm housing.
8. Fit the assembled attachment onto the motor drive by rotating it counter-clockwise until you hear a 'click' sound.
9. Place the tray onto the hopper funnel of the worm housing.
10. Place the mixture for the kebbe dish outer crust on the tray.
11. Plug the appliance into a suitable single socket and switch it on using the ON/OFF mains switch. To start, press the START/STOP ►/■ button. If necessary, select a slower motor operation (press the ► button on the control panel once).
12. Use the pusher to slowly move the mixture into the hopper funnel.

The meat grinder with the attachment for preparing kebbe dish forms a long hose.

13. Cut it into pieces of a desired length (approx. 7–8 cm).
14. Once the process is complete, switch the appliance off (press the START/STOP ►/■ button and the ON/OFF mains switch). Disconnect the appliance from the power supply (pull the plug out).
15. Then fill the pieces with the prepared meat filling and press together the ends of the kebbe dish spherules' outer crusts (picture below).

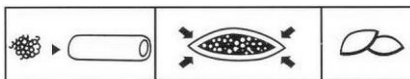


Fig. 10

Removing Stuck Ingredients — Reverse Run Function

1. Using the reverse run function of the appliance, you can possibly remove ingredients that have stuck in the worm housing.
2. If there are any stuck food products in the worm housing, the reverse run function must be activated as follows:
 - First, with the appliance running, press the START/STOP ▶/■ button to switch the motor off.
 - **Note:** The reverse run ◀ button works only with the motor switched off and the ON/OFF mains switch on.
 - On the control panel, press the reverse run ◀ button briefly.

ATTENTION!

Never allow the motor to run in reverse for longer period (by pressing the reverse run ◀ button). When the reverse run function is activated, food products are pushed against the motor housing and could get into the motor housing.

- If food products do not peel off after the motor has run for a short time in reverse, the appliance must be switched off (press the ON/OFF mains switch) and disconnected (pull the plug out). Clean the appliance observing indications in section 6 'Cleaning'.

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Overheating Protection

The appliance is equipped with an overheating protection which automatically switches the appliance off when the motor overheats.

1. If the motor stops during operation, immediately pull the mains plug out and switch the appliance off (press the START/STOP ▶/■ button and the ON/OFF mains switch).
2. Leave the appliance to cool completely and clean it observing recommendations in section 6 'Cleaning'.

3. Press the 'Z' button on the bottom of the appliance to switch the appliance ready for operation on (pictured right).
4. Plug it in to the socket.
5. Switch the appliance on again (press the ON/OFF mains switch and the START/STOP ►/■ button).
6. If the overheating protection activates again, contact the service company or the dealer.

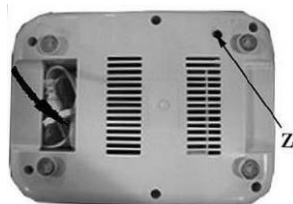


Fig. 11

6 Cleaning

6.1 Safety Instructions for Cleaning

- Before cleaning, disconnect the appliance from the power supply.
- Leave the appliance to cool down completely.
- Make sure water does not enter the appliance. Do not immerse the appliance in water or other liquids during cleaning. Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed implements may damage the appliance, and when in contact with live parts, they may cause electric shock.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

6.2 Cleaning



WARNING!

Cut wounds hazard!

The cross-knife is very sharp.

Be very careful when disassembling the machine and cleaning the cross-knife.

ATTENTION!

Irregular cleaning can lead to damage to the surface of the appliance.

Clean the appliance directly after each use and do not let the residues of food products to dry up on the housing nor any other component of the appliance.

If water enters, the appliance may become damaged.

Never wash the appliance or its components in a dishwasher.

Never immerse the motor housing of the appliance in water or other liquids.

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Appliance Disassembly

For cleaning, disassemble the appliance in the following order:

- remove the pusher from the hopper funnel and remove the tray from the worm housing;
- loosen the lock nut on the worm housing, rotate it slightly counter-clockwise;
- press the unlock button at the front of the appliance and loosen the worm housing from the motor drive by rotating it clockwise;
- unscrew the lock nut and remove all tools (perforated disks, cross-knife, worm shaft, etc.) from the worm housing.
- remove residues of processed food products from the worm housing and hopper shaft. Use a wooden or plastic spoon to make it easier.

Cleaning of Appliance and Accessories

1. Clean the removed accessories in warm water with a detergent. For cleaning, use a soft sponge or dish-washing brush.
2. Residues of food products that dried up on the detachable accessories of the appliance may be easily removed after soaking them for a while in warm water.
3. To end with, rinse the cleaned parts with fresh water.
4. Wipe the housing and the power cord only with a soft, slightly damp cloth. Make sure that no liquids get into the appliance openings.
5. Leave all cleaned components to air dry for about half an hour or dry them thoroughly with a lint-free cloth.
6. Lubricate perforated disks and cross-knife with a minute amount of edible oil, to prevent them from rusting.

Storing the Appliance

1. If the appliance is not to be used for a longer period of time, clean it according to instructions in section **6 'Cleaning'**.
2. Store the appliance in a dry, clean place, not subject to frost nor direct sunlight, and away from the reach of children.
3. Do not place any heavy objects on the appliance.
4. All components should be stored together. Place the worm shaft, cross-knife and one of the perforated disks in the worm housing, tighten the lock nut on the worm housing well and secure it to the motor drive. This will avoid damage to the cross-knife and loss of the machine components. Place the tray onto the hopper funnel.
5. Store the perforated disks in the compartment at the rear of the appliance. Store the accessories (sausage stuffing attachment, attachment for preparing kebbe dish and cutting disk) in the pusher and place it in the hopper funnel.
6. Place the power cord in the appropriate storage compartment under the appliance.
7. Cover the appliance to protect it against dust and soiling.

7 Possible Malfunctions

The plug is plugged in, but the motor is not running	Electric power safety fuse tripped	Check the fuse, connect the appliance to another socket and check it
	ON/OFF mains switch is not switched on	Switch the appliance on with the ON/OFF mains switch.
	START/STOP ▶/■ button not engaged	Press the START/STOP ▶/■ button
Motor stops during operation	Overheating protection triggered	Restart the appliance following indication in section 'Overheating Protection'
Reverse run gear does not engage	The reverse run function can only be activated with the motor switched off and the ON/OFF mains switch switched on	Stop the motor with the START/STOP ▶/■ button and then press the reverse run gear ◀ button
Liquid is dripping from the outlet	Food products are too moist or too watery	Dry moist food products, do not process ingredients that are too watery
There are still ingredients in the hopper funnel, but nothing comes out of the outlet opening	The worm housing is clogged	Immediately press START/STOP ▶/■ button to switch the motor off Remove the blockage according to the instructions in section 'Removing Stuck Ingredients — Reverse Run Function'

Malfunction	Possible Cause	Solution
Motor runs too slowly	Worm housing is overfilled	Do not put too many food products into the hopper funnel
	Pressure on the pusher is too high	Do not push the pusher that hard
	Too hard items blocking the knife or worm shaft	Remove hard items (e.g. bones, tendons, cores, shells, etc.)

8 Disposal

Electrical Appliance



Electric appliances are marked with this symbol. Electrical appliances must be disposed of and recycled in a correct and environmentally friendly manner. You must not dispose of electric appliances with household waste. Disconnect the appliance from the power supply and remove power cord from the appliance.

Electrical appliances should be returned to designated collection points.