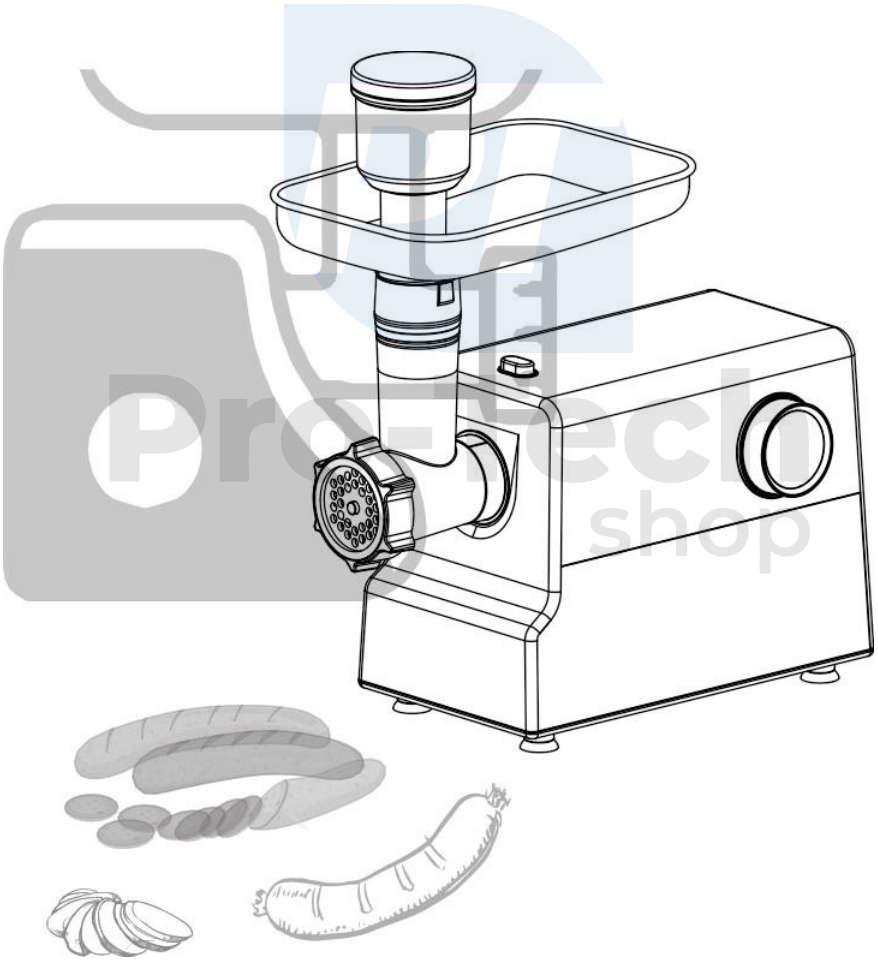
Pro-Tech CHEF

Pro-Tech CHEF 1800W Electric Meat Mincer



Instructions for use

Translation of the original instructions

General safety instructions

Before using the appliance, please read the user manual carefully and keep it in a safe place. If you give this appliance to someone else, please also pass on the user manual to them.

1) The appliance is intended solely for domestic use and for its intended purpose. This appliance is not suitable for commercial use. Do not use it outdoors (unless it is designed for outdoor use). Protect it from heat sources, direct sunlight, sharp edges and moisture (never immerse it in any liquid). Do not use the appliance with wet hands. If the appliance is damp or wet, unplug it immediately.
2) When cleaning or storing the appliance, switch it off and always unplug it from the socket (pull on the plug, not the cable) when it is not in use, and remove any attached accessories.
3) Do not leave the appliance unattended. If you leave the work area, always switch off the appliance or unplug it from the socket (pull on the plug itself, not the cable).
4) Check the appliance and cable regularly for damage. If the appliance is damaged, do not use it. Do not attempt to repair the appliance yourself. Always contact an authorised technician. If the power cable is damaged, it must be replaced by the manufacturer, their service technician, or a similarly qualified person to avoid any danger.
5) Use only original spare parts.
6) Please pay attention to the following 'Special Safety Instructions'.

Children and vulnerable persons

To ensure the safety of your children, keep all packaging out of their reach (plastic bags, boxes, polystyrene, etc.). Warning! Do not

allow small children to play with the plastic film, as there is a risk of suffocation!

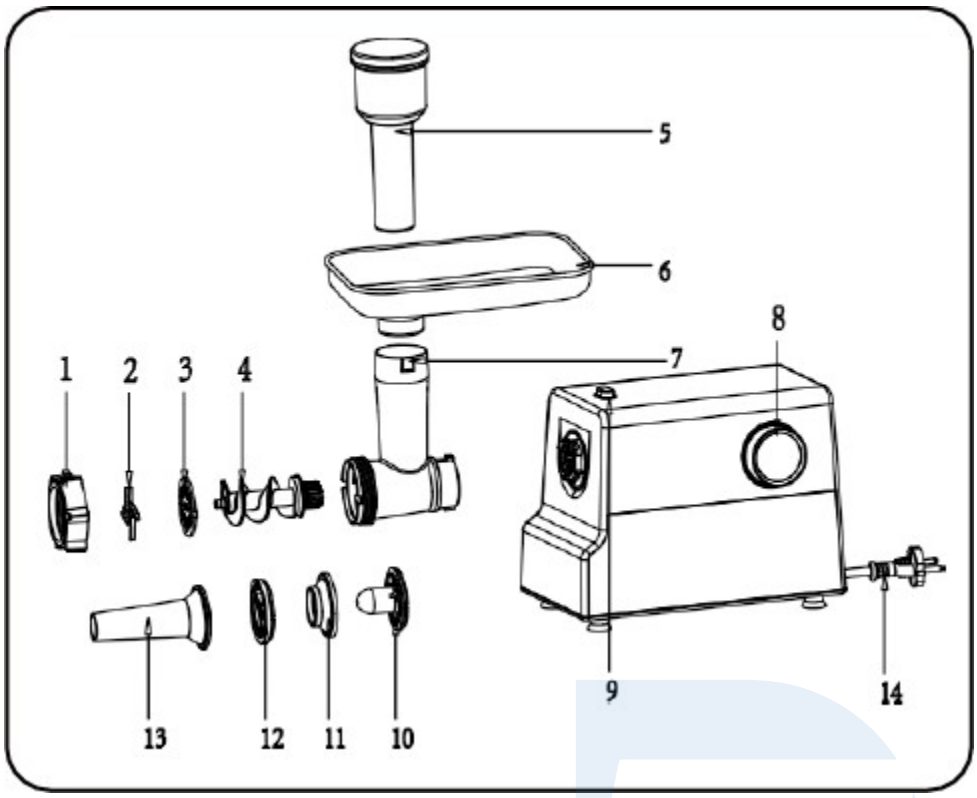
1) Children must not use the appliance whilst the food processor is in operation. Keep the appliance and its cable out of children's reach.
2) This appliance is not a toy. Children must not play with the appliance.
3) The appliance may be used by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, provided they are supervised or have been given instructions on how to use the appliance safely and understand the associated risks.

Safety instructions

1) Always disconnect the appliance from the mains when it is left unattended and before assembly, disassembly or cleaning.
2) Switch off the appliance and disconnect it from the mains before replacing accessories or approaching parts that move during operation. Do not use the appliance for any purpose other than that for which it is intended.
3) WARNING: To avoid the risk of accidental resetting of the thermal cut-out, this appliance must not be powered via an external switching device, such as a timer, nor connected to a circuit that is regularly switched on and off by the electricity supplier.
4) Operate this machine only under supervision.
5) Do not tamper with any safety switches.
6) Do not insert any objects into the rotating parts whilst the machine is in operation.
7) Place the machine on a smooth, level and stable work surface.
8) Do not plug the appliance's mains plug into a socket without first installing all the necessary accessories.
9) This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or who lack experience and knowledge, unless they are supervised by a person responsible for their safety or have been instructed on how to use the appliance.
10) Children should be supervised to ensure that they do not play with the appliance.
11) If the power cord is damaged, it must be replaced by the manufacturer, its authorised service agent or similarly qualified persons to avoid any risk.
12) This appliance is intended for use in domestic households and similar environments, such as: – staff kitchens in shops, offices and other workplaces; – farmhouses.

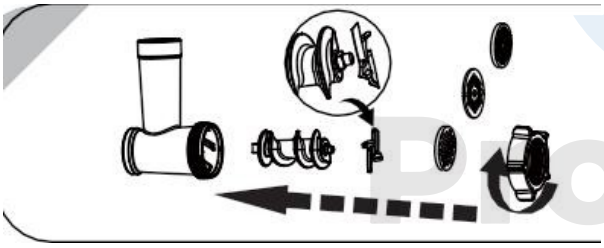
Pro-Tech shop

Product description

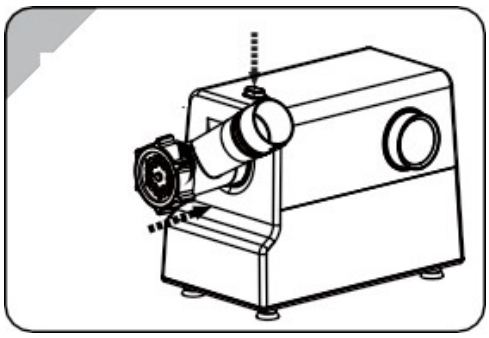


1. Meat mincer nut
2. Cutting blade
3. Grinding disc
4. Screw shaft
5. Meat mincing press
6. Filling bowl
7. Grinder cover
8. Control panel
9. Locking clip
10. Kebbe mould
11. Kebbe holder
12. Sausage holder
13. Sausage mould
14. Power cable

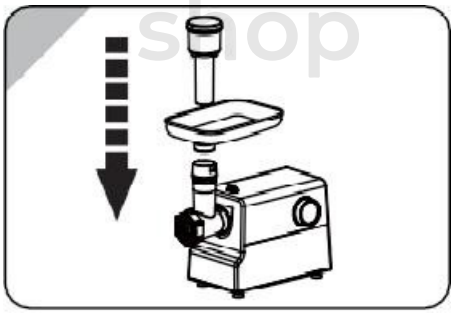
Components of the meat mincer



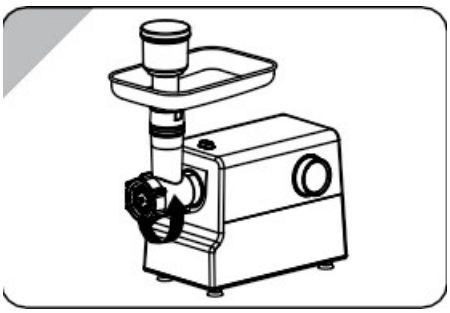
Insert the auger shaft into the mincer housing, starting with the plastic end. Fit the cutting blade onto the auger shaft. (The cutting edges should face forwards.) Fit the medium or coarse mincing disc (depending on your preferred consistency) onto the auger shaft. Make sure the notch in the grinding disc fits into the protrusions on the grinder head. Turn the screw ring in the direction of the arrow on the grinder housing until it is securely fastened.



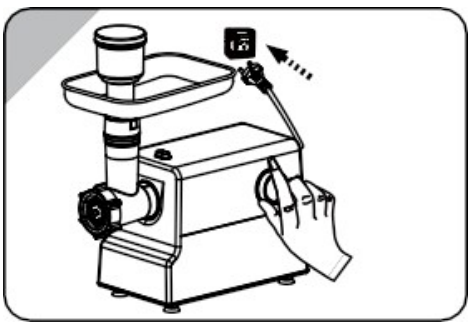
Attach the mincer cover to the motor unit



Place the tray on the vertical part of the grinder housing.



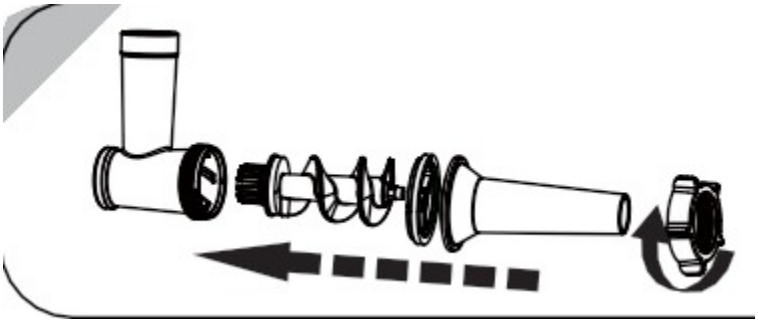
The appliance is now ready for mincing



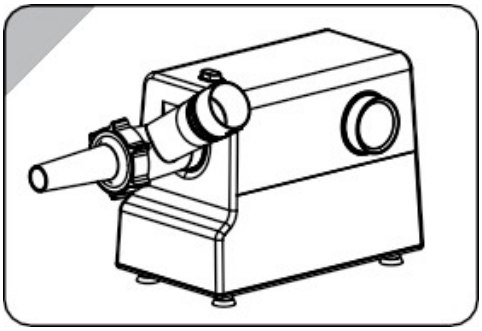
Plug the power cable into a socket, switch on the machine, press the power button, and the appliance is ready for use

Important notice
Remove as many bones, cartilage and tendons as possible. (Never use frozen meat!) Cut the meat into strips and place on a plate. Gently press the meat into the chamber using the pusher. (For steaks, mince the meat twice using the medium-coarse mincing disc).

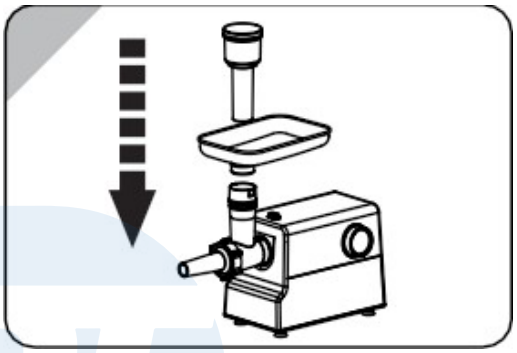
Preparing sausages



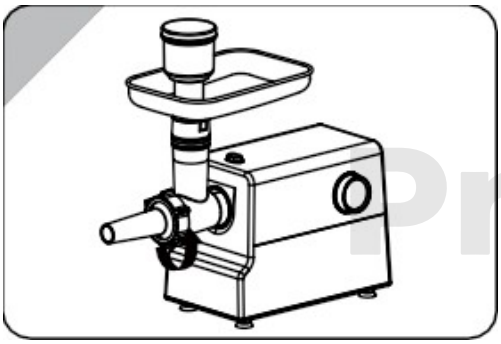
Mince the meat.
Insert the auger shaft into the mincer housing, starting with the plastic end. Place the holder into the mincer housing. Fit the sausage stuffer onto the mincer body and screw the nut onto the mincer body. (Make sure the notches on the holder engage with the protrusions on the mincer head.)



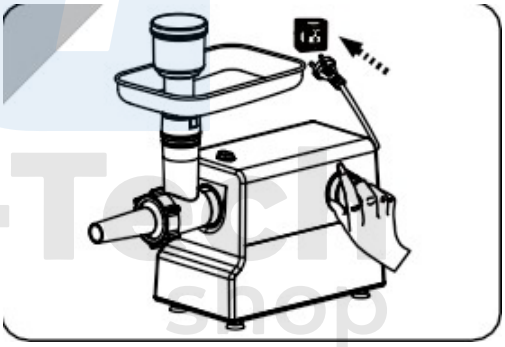
Attach the mincer body to the motor unit.



Place the tray on the vertical part of the mincer housing.



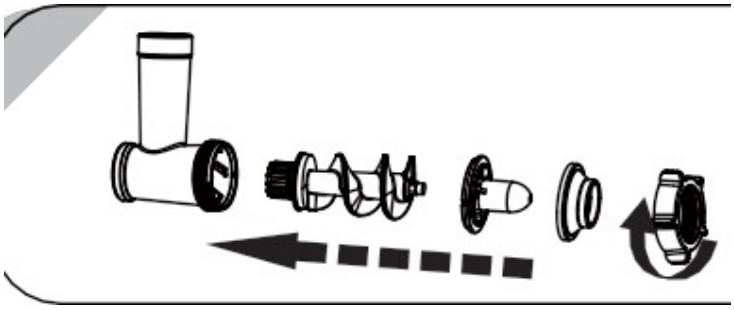
The appliance is now ready for making sausages.



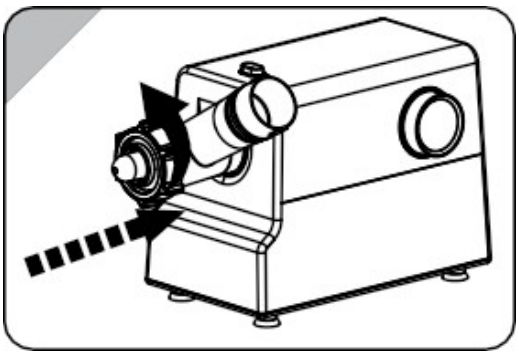
Plug the power cable into the socket, switch on the machine, press the power button, and the appliance is ready for use

Making sausages:
Place the ingredients in the hopper. Using the pusher, gently press the meat into the cutting cylinder. Soak the sausage casings in lukewarm water for 10 minutes. Then thread the soaked casings onto the sausage stuffer. Press the (seasoned) minced meat into the cutting cylinder. If the sausage casing sticks to the sausage stuffer, moisten it with a little water.

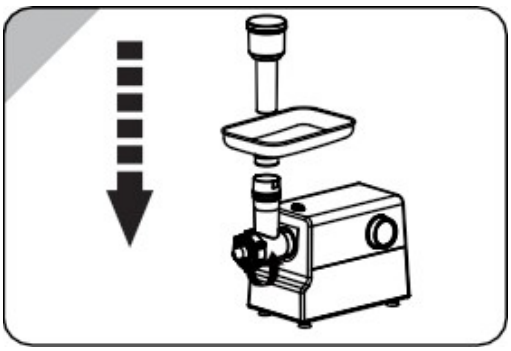
Preparing kebbe



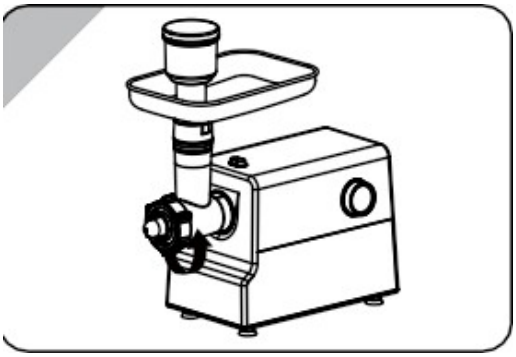
Insert the auger shaft into the mincer housing, starting with the plastic end. Place the holder into the mincer housing. Place the kebbe former onto the mincer body and screw the nut onto the mincer body. (Make sure the notches on the holder fit into the protrusions on the mincer head.)



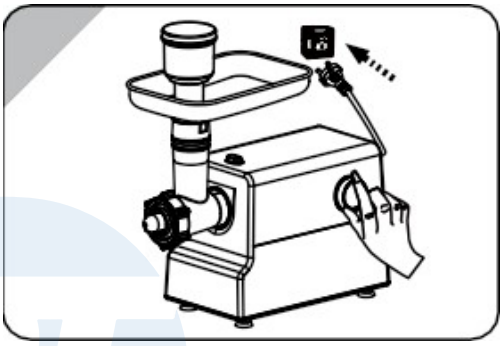
Attach the mincer body to the motor unit.



Place the tray on the vertical part of the mincer housing.



It is now ready to make kebbe.



Plug the power cable into a socket, switch on the machine, press the power button, and the appliance is ready for use

Preparing kebbe:
Place the prepared kebbe mixture into the kebbe-making machine. Cut the continuous hollow cylinder into the desired lengths and use as required. Kebbe is a traditional Middle Eastern dish made primarily from lamb and bulgur, which are ground together into a paste. The mixture is extruded through a kebbe machine and cut into short pieces. The tubes can then be filled with the minced meat mixture, the ends pressed together, and the kebbe fried.

Cleaning and precautions

Any meat remaining in the mincer's housing can be removed from the inside of the appliance by passing a slice of bread through the housing.

1. Before cleaning the appliance, switch it off and unplug it from the socket.
2. Press the release button and turn the entire cutter housing in the direction of the arrow. Remove the pusher and the tray.
3. Unscrew the nut and remove all parts of the mincer housing. Do not wash the parts in the dishwasher!
4. Wash all parts that have come into contact with meat in hot soapy water. Wash them IMMEDIATELY AFTER USE.
5. Rinse them with clean hot water and dry them IMMEDIATELY.
6. We recommend coating the cutting unit and grinding discs with a little vegetable oil.
7. Do not immerse the appliance in water. Unplug the appliance before cleaning. Ensure the appliance is dry before switching it on again.

Technical specifications

Product code: PT41989
Model: MG-3621
Power supply: 220–240 V, 50–60 Hz
Maximum power: 1800 W
Motor type: DC motor (low noise)
Grinding capacity: 1.0–1.5 kg/min
Body material: Plastic with stainless steel (SUS) cladding Functions: On/Off, Reverse
Gear system: Metal and plastic gears Grinding head size: 5#
Blades and discs: 1x stainless steel blade, 2x grinding discs