

Rohinson®

INSTRUCTION MANUAL

Meat grinder

R-5412



Rated voltage: 220–240 V ~ 50/60Hz

Rated power: 250-350W / 1000W max locked power

Please read thoroughly for important safety and save these instructions

IMPORTANT SAFEGUARDS

Read this instruction manual carefully before using the unit and keep it for the whole operation period. Mishandling the unit can lead to its breakage and cause harm to the user or damage to his/her property. To reduce the risk of fire, electric shock or other injuries, it is necessary to observe the following safety measures when using the electric meat grinder:

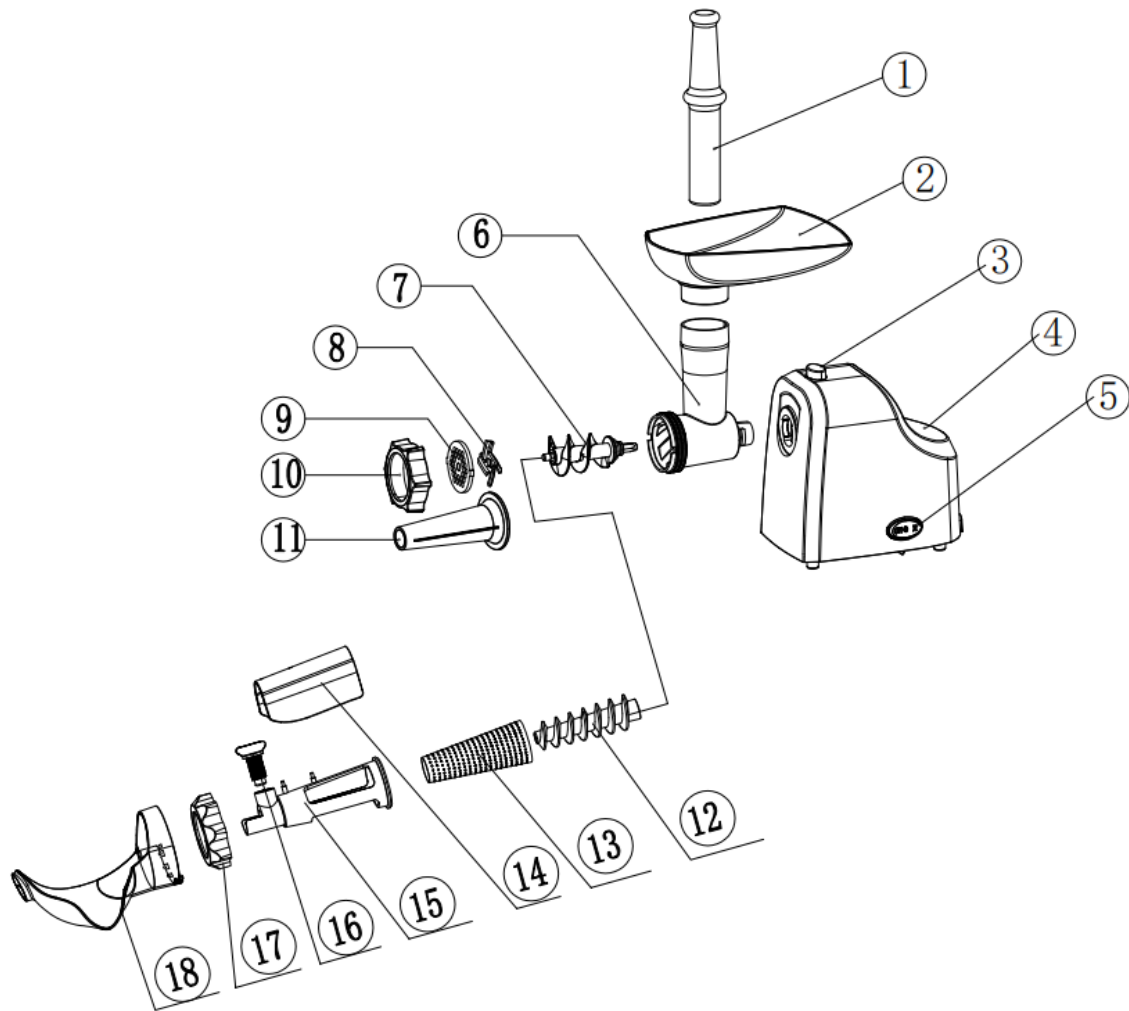
- Before using the unit for the first time, make sure that voltage in your mains corresponds to unit operating voltage.
- Use only the attachments supplied.
- To avoid electric shock, NEVER IMMERSE the unit, the power cord and the power plug into water or any other liquids.
- Use a slightly damp cloth to clean the meat grinder body and then wipe the unit body dry.
- Never leave the operating meat grinder unattended.
- Always switch the meat grinder off and unplug it before assembling, disassembling and cleaning.
- Place the unit on a flat steady surface away from heat sources, open flame, moisture and direct sunlight.
- Do not set the unit on a heated surface or next to it (for instance, near gas or electric stove, near heated oven or cooking surface).
- Handle the power cord with care, prevent it from multiple twisting and regularly straighten the power cord.
- Do not use the power cord for carrying the meat grinder.
- Do not let the power cord hang from the edge of a table, and make sure it does not touch sharp furniture edges and hot surfaces.
- When unplugging the unit from the mains, hold the power plug but not the cord.
- Do not connect or disconnect the power cord from the mains and do not touch it with wet hands, this may cause electric shock.
- This unit is not intended for usage by children under 8 years of age.
- Do not allow children to use the unit as a toy and do not allow them to touch the unit body and the power cord during operation.
- The unit should be placed out of reach of children under 8 years of age during operation and breaks between operation cycles.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years old.
- That appliances are not intended to be operated by means of an external timer or separate remote-control system.
- For children safety reasons do not leave polyethylene bags, used as a packaging, unattended.

Attention! Do not allow children to play with polyethylene bags or packaging film. **Danger of suffocation!**

- Do not disassemble the unit by yourself, if any malfunction is detected or after the unit was dropped, apply to the nearest authorized service center.
- Transport the unit in the original package only.
- Keep the unit out of reach of children and disabled persons.

THE UNIT IS INTENDED FOR HOUSEHOLD USAGE ONLY

PRODUCT DESCRIPTION



- | | |
|---------------------------|------------------------|
| 1. Pusher | 11. Sausage attachment |
| 2. Food tray | 12. Screw B |
| 3. Lock button | 13. Wire frame |
| 4. Meat grinder body | 14. Covering plate |
| 5. Switch | 15. Feed screw bracket |
| 6. Meat grinder tube | 16. Standard level |
| 7. Screw A | 17. Mincer head nut |
| 8. Cutting blade | 18. Tray |
| 9. Cutting plate(5/7mm) | |
| 10. Meat grinder head nut | |

FEATURES

Screw reverse function

«REV» (reverse) – this function is used for removing obstructions that appear during processing of products.

Food tray provides convenient food layout during processing.

Two plates with openings of different size are intended for different degrees of product grinding.

ATTENTION!

- Before connecting the unit to the mains, make sure that the unit is switched off.
- Before grinding meat make sure that all bones and excess fat are removed.
- Do not push the products with any foreign objects or with your fingers, use only the pusher supplied with the unit.
- Do not immerse the meat grinder body into water or other liquids.
- Do not try to process food with hard fiber (for example, ginger or horseradish) in the meat grinder.
- To avoid obstructions do not apply excessive force while pushing meat.
- If any hard piece of food stops the screw and blade rotation, immediately switch the unit off and use the screw reverse function (REV) to remove the obstruction before starting again.

BEFORE USING THE MEAT GRINDER

After unit transportation or storage under winter (cold) conditions, it is necessary to keep it for at least two hours at room temperature before switching on.

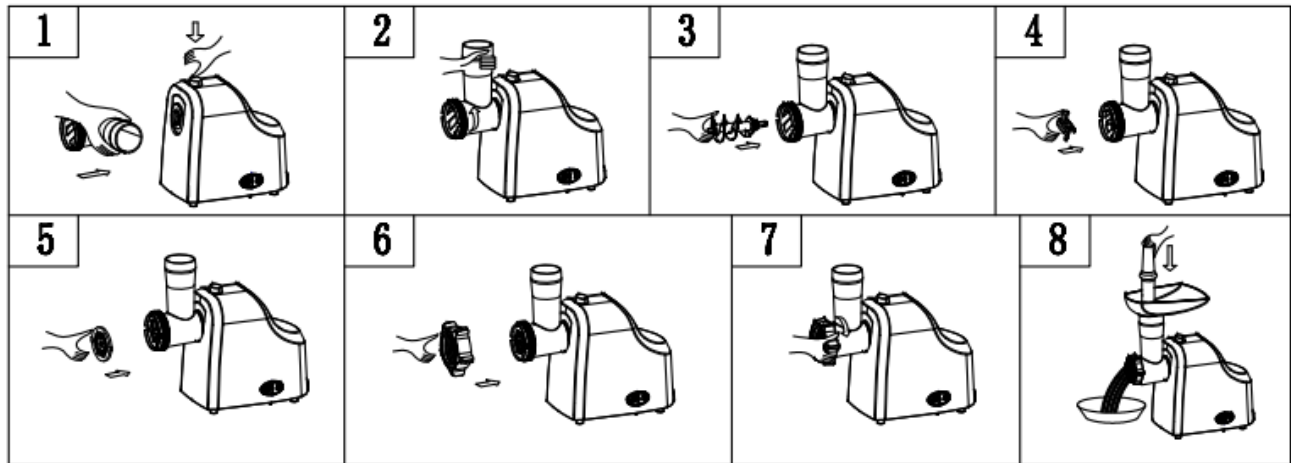
- Unpack the meat grinder and remove all package materials, wipe the unit body with a damp cloth.
- Wash all removable parts with warm water and neutral detergent, then rinse and dry thoroughly before assembling.
- Before using the unit for the first time, make sure that voltage in your mains corresponds to unit operating voltage.

BASIC PRINCIPLES OF USING THE MEAT GRINDER

- The meat grinder is intended only for household processing of products and making homemade semi-finished products.
- Assemble the unit and place it on a flat dry surface. Make sure that ventilation openings on the body are not blocked.
- Insert the power plug into the mains socket.
- Place a suitable bowl under the grinder tube.
- Make sure that the meat is fully defrosted, remove excess fat and all bones, and cut the meat into cubes or strips fitting the opening of the food tray .
- Switch the unit on by pressing the button (5) «ON/OFF».
- Slowly feed the meat pieces into the grinder tube using the pusher.
- When operating, use only the pusher, supplied with the unit.
- Do not use any other objects to push products; do not push the meat with your hands.
- Do not apply excessive effort while pushing the meat or other foods.
- Food obstructions can appear during meat grinding, use the screw reverse mode (REV) to remove the obstruction. To select the screw reverse mode (REV), switch the meat grinder off by pressing the button «ON/OFF», wait till the screw stops rotating and then press and hold the button «REV», the screw will rotate backwards.
- Do not run the appliance for more than 5 minutes continuously.
- After 5 minutes of continuous use, switch the meat grinder off and let it cool down during 10-15 minutes before further operation.

- After you finish operating, switch the meat grinder off, pressing the button «ON/OFF», and unplug the unit; after that you can disassemble it.

MEAT PROCESSING



1. Secure the grinder tube into the setting place and turn it counterclockwise until it is fixed.[Pic 1,2]
2. Insert the screw into the grinder tube with the long end of the spindle .[Pic 3]
3. Position the crossed blade onto the feed screw with the flat cutting side facing out.[Pic 4]
4. Select one of the cutting plates and set it over the blade[Pic 5], matching the ledges on the plate with the grooves on the meat grinder head body, tighten the nut.[Pic 6,7]

Attention!

- **Face the blade cutting side to the plate. If the blade is installed improperly, it will not grind the food products.**
- **The Fine cutting plate suits for processing raw and cooked meat, fish, etc**
- **The Medium cutting plate suits for processing raw and cooked meat, fish, etc.**
- **Coarser plates suit for processing raw meat, vegetables, dried fruit, cheese, fish, etc.**

5. Install the food tray on the grinder tube.
6. Use the food pusher to push food gently, one piece at a time into the feeding tube[Pic 8]. Do not force the food into the tube if there is obstruction.
7. Insert the power plug into the mains socket.
8. Switch the unit on by pressing the button «ON/OFF».
9. During the operation use only the pusher.

Notes:

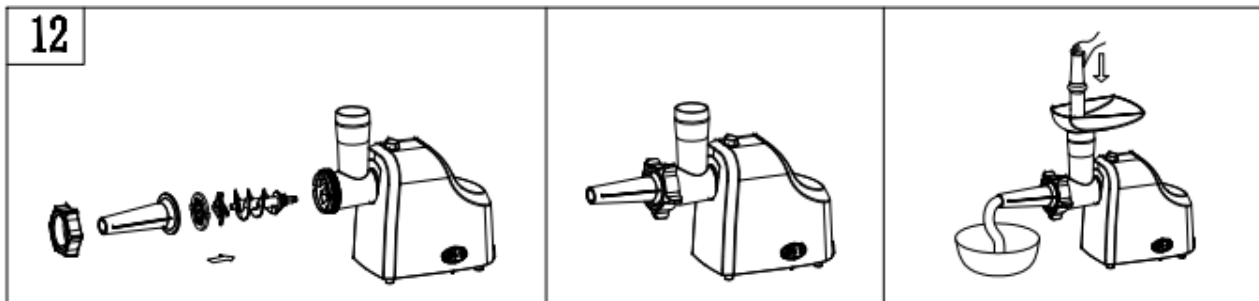
- **For better meat processing slice it in cubes or stripes. Defrost frozen meat thoroughly.**
 - **During the operation use only the pusher supplied with the unit; do not use any other objects, do not push meat with your hands.**
10. After you finish operating, switch the meat grinder off, pressing the button«ON/OFF» and unplug the unit; only after that you can disassemble it.
 11. To remove the meat grinder head, Loose the lock button, turn the grinder tube clockwise and remove it.
 12. To disassemble the meat grinder head, unscrew the nut and take out the installed plate, the crossed blade and the screw from the grinder tube.

MEAT GRINDER CARE

- After you finish operating, switch the meat grinder off, pressing the button «ON/OFF», and unplug it.
- Loose the lock button,turn the meat grinder head clockwise and remove it.
- Unscrew the nut, remove the installed the plates and the crossed blade from the screw.
- Remove the screw from the grinder tube.
- Remove remnants of food from the screw.
- Wash all the used parts of the meat grinder with warm water and a neutral detergent, then rinse and dry thoroughly before assembling.
- Clean the grinder tube with a slightly damp cloth and then wipe dry.
- Do not use solvents or abrasives to clean the grinder tube.
- Provide that no water gets inside the meat grinder body.

MAKING SAUSAGE

- ◆ Before starting please assemble sausage attachment as per following [Pic.12]



CLEANING AND MAINTENANCE

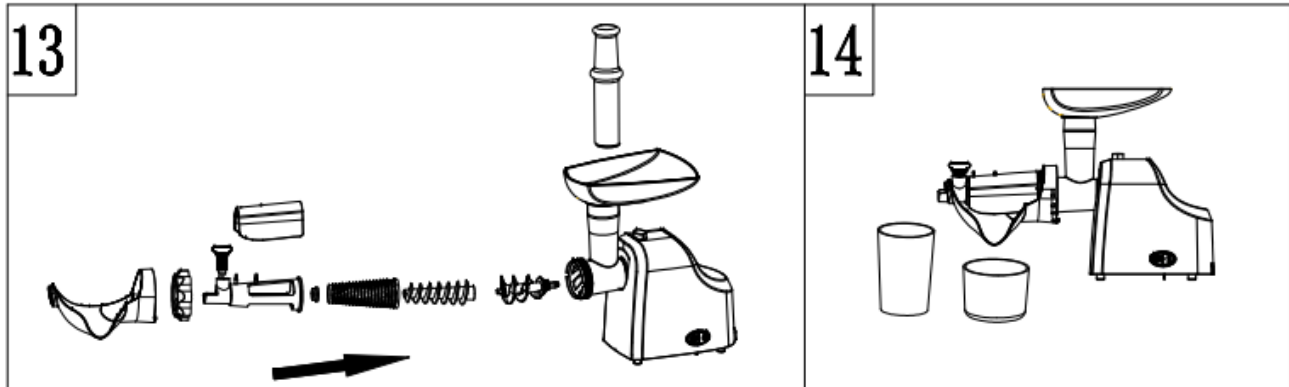
DISASSEMBLING

- ◆ Make sure that the motor has stopped completely.
- ◆ Disconnect the plug from the power outlet
- ◆ Disassemble by reversing the steps from 6-1 pictures.

CLEANING

- ◆ Remove meat,etc. Wash each part in warm soapy water.
- ◆ A bleaching solution containing chlorine will discolor aluminum surfaces.
- ◆ Do not immerse the motor housing in water, but only wipe it with a damp cloth and then dry it thoroughly.
- ◆ Thinners and petrol will crack or change the color of the unit.
- ◆ Wipe all the cutting parts by vegetable oil-wet cloth.

MAKING TOMATO JUICE



- Make sure the unit is OFF and the motor has stopped complete before disassembling the unit.
- Insert the feed screw into the mincer head body long end first.
- Position the wire frame (13) onto the feed screw (12) with the frew screw bracket (15) facing bulgy seat.
Note: If it is not fitted properly, juicer will not be assembling well.
- Securely attach the fixing ring to the end of the mincer head body Do not over tighten.
- Place the tray (18) on the mincer head body
- Position the standard level (16) onto the feed screw bracket (15). Be sure the notched on the standard level (16) fit into the feed screw bracket (15)
- When you are ready to operating, use the food pusher to push food gently, one piece at a time into the tube. and turn on the standard level (16) for the tomato juice and tomato push out without delay.

STORAGE

- Before taking the meat grinder away for storage, make sure that the unit body and all removable parts are clean and dry.
- Keep the unit away from children in a dry cool place.

WEEE

- ◆ This product bears the selective sorting symbol for waste electrical and electronic equipment (WEEE).
- ◆ This means that this product must be handled pursuant to European Directive 2002/96/EC in order to be recycled or dismantled to minimize its impact on the environment.
- ◆ For further information, please contact your local or regional authorities.
- ◆ Electronic products not included in the selective sorting process are potentially dangerous for the environment and human health due to the presence of hazardous substances.

The manufacturer preserves the right to change design and specifications of the unit without a preliminary notification.



IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection center or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health, deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.