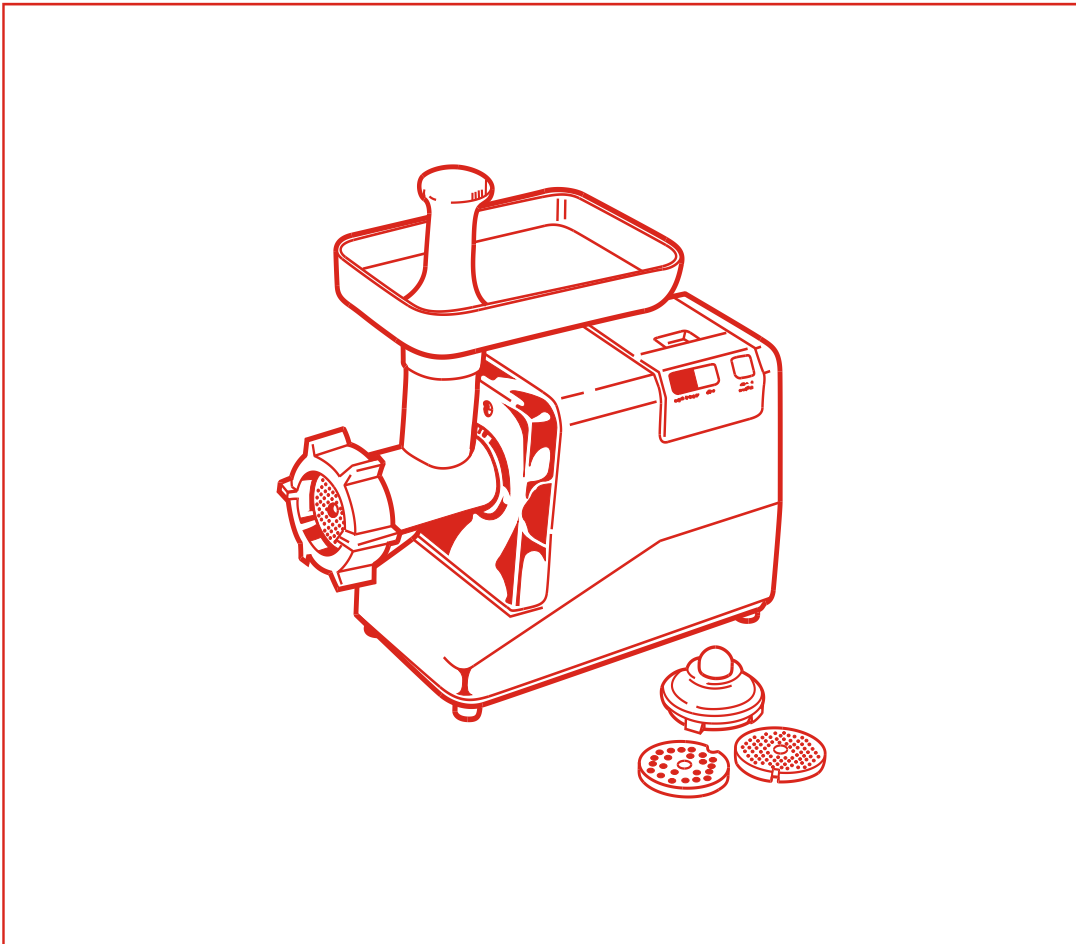


Operating Instructions

SM-G50

Meat Grinder

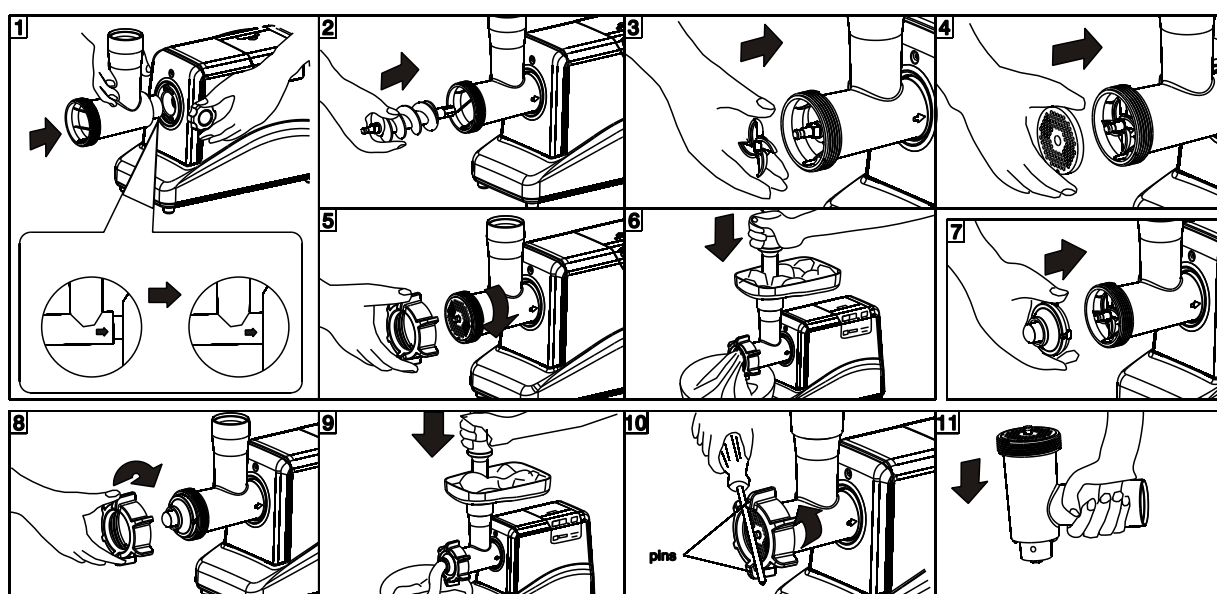
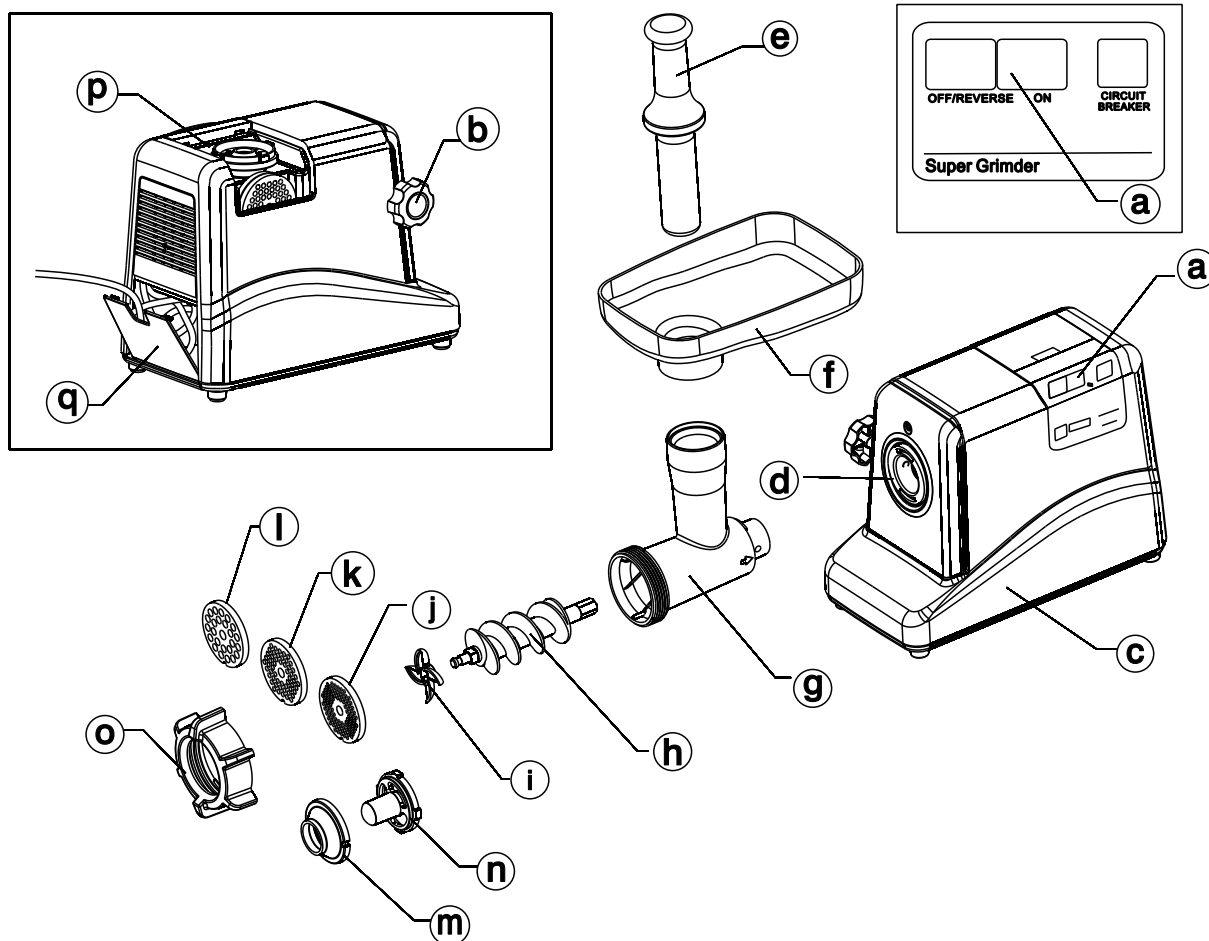


Before operating this unit, please read instructions completely.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

- a) Read all instructions.
- b) Portable - To protect against risk of electrical shock do not put meat grinder in water or other liquid.
- c) Close supervision is necessary when any appliance is used by or near children.
- d) Portable - Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- e) Avoid contacting moving parts. Never feed food by hand. Always use food pusher.
- f) Portable - Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
- g) The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- h) Do not use outdoors, household use only.
- i) Portable - Do not let cord hang over edge of table or counter.
- j) Hand-held, other than cordless types Do not let cord contact hot surface, including the stove.
- k) Do not use fingers to scrape food away from discharge disc while appliance is operating. Cut type injury may result.
- l) **SAVE THESE INSTRUCTIONS.**



Parts identification

- Ⓐ Switches
- Ⓑ Locking Knob
- Ⓒ Motor housing
- Ⓓ Opening
- Ⓔ Food pusher
- Ⓕ Hopper plate
- Ⓖ Head
- Ⓗ Feed screw
- Ⓘ Cutting blade
- Ⓢ ~ Ⓤ Attachments
 - ① Cutting plate(fine)
 - Ⓚ Cutting plate(medium)
 - ① Cutting plate(coarse)
 - Ⓜ Kubbe attachment A
 - Ⓝ Kubbe attachment B
- Ⓒ Cap
- Ⓟ Cutters compartment
- Ⓖ Cord compartment

Cautions

Unplug when assembling or disassembling the unit.

Close supervision is necessary when any appliance is used near children.

When carrying the unit, be sure to hold Motor Housing with both hands, not to hold only Hopper Plate.

Do not fix Cutting Blade and Cutting Plate when using Kubbe Attachments.

Never feed food with hand. Use Food Pusher.

Do not grind hard foods such as bones and nuts.

Do not grind ginger and other materials with hard fiber.

To avoid jamming, do not force to operate the unit with excessive pressure.

If the unit jams due to hard materials lodged on to Feed Screw or Cutting Blade, switch off immediately and clean the unit.
(See "Jamming")

When the circuit breaker activates, do not switch on.

When switching from ON to OFF/REVERSE or vice versa, wait about 6 seconds to assure that the motor has stopped completely.

Never try to undo the parts or to repair the unit by yourself.

This product is intended for household use only.

If the supply cord is damaged, it must be ☐ replaced by the manufacturer or its service ☐ agent or a similarly qualified person in order to ☐ avoid a hazard.

Motor cannot continuous work more than 15 minutes.

Before use

Make sure that the voltage and frequency indicated on the bottom plate are the same as your local supply.

Wash all the parts (except those that do not touch foods Ⓐ, Ⓑ, Ⓒ, Ⓓ, Ⓟ and Ⓖ) in warm soapy water.

Before plugging in, ensure Switch is off.

To mince meat

(Assembling)

- 1** Place Head tightly onto Opening of Motor Housing. Holding Head with one hand, place Locking Knob into the hole on the side of Motor Housing and tighten it clockwise.
- 2** Place Feed Screw into Head, long end first, by turning Feed Screw slightly until it is set into Motor Housing.
- 3** Place Cutting Blade onto Feed Screw shaft with the blade facing the front as illustrated.
 - If it is not fitted properly, meat will not be ground.
- 4** Place desired Cutting plate next to Cutting Blade, fitting protrusions in the slots.
- 5** Screw Cap into place until tight.
 - Do not over tighten.

Place Hopper Plate on Head and fix into position.

Locate the unit on a firm place.

- The air passage at the bottom and the side of Motor Housing should be kept free and not blocked.

(Mincing meat)

Cut all foods into pieces so that they fit easily into Hopper opening.

Plug in, then switch on.

- 6** Feed foods into Hopper Plate.
 - Use Food Pusher.

After use, switch off and unplug.

To make Kubbe

—Recipe—

(Stuffing)

100 g	mutton
1½ tablespoons	olive oil
1½ tablespoons	onion(cut finely)
¼ teaspoon	all spice
½ teaspoon	salt
1½ tablespoons	flour

Mince mutton once or twice.

Fry onion until brown and add minced mutton, all spice, salt and flour.

(Outer cover)

450g	lean meat
150 – 200 g	flour
1 teaspoon	all spice
1	nutmeg
a pinch	powdered red pepper
dash	pepper

Mince meat three times and mix all ingredients together in a bowl.

- More meat and less flour for outer cover creates better consistency and taste.

Grind the mixture three times.

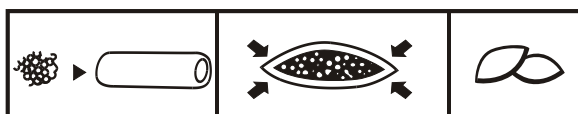
Disassemble by reversing the steps from [5]-[3] to remove Cutting Plate and Cutting Blade.

- [7] Place Kubbe Attachments A and B onto Feed Screw shaft together, fitting protrusions in the slots.

- [8] Screw Cap into place until tight.
• Do not over tighten.

- [9] Following the same steps as in [5]-[6], make the cylindrical outer cover.

Form kubbe as illustrated below and deep fry.



Jamming

When the circuit breaker automatically stops the motor, or when the motor continues to function but no meat comes out of Cutting Plate, due to jamming of bone or other materials, switch off.

- Do not switch on.

Press CIRCUIT BREAKER to reset.

Press OFF/REVERSE to clear jamming of bone or other materials.

- Reverse operation will continue for as long as OFF/REVERSE is pressed.

Clean the unit. (See “To clean ”below.)

To clean

(Disassembling)

Make sure that the motor has stopped completely. Disconnect the plug from the power outlet .

Disassemble by reversing the steps from [5] - [1].

- [10] Cap has pins for easy unscrewing.

- [11] To remove Cutting Plate easily, knock Head on the table with Cutting Plate face up.

(Cleaning)

Remove meat, etc.

Wash each part in warm soapy water.

- A bleaching solution containing chlorine will discolor aluminum surfaces.
- Do not immerse Motor Housing in water, but only wipe it with a damp cloth.
- Thinners and benzines will crack or change the color of the unit.


A little salad oil on ① ~ ④ after washing and drying will keep them lubricated.

Specifications

Power supply	220-240V~. 50Hz. 350 W. class II
Dimensions (H x W x D)	43.0 x 18.0 x 41.8 cm
Weight	6.0kg
Attachments	Cutting plates, Kubbe attachment

Guangzhou Sunmile Electric Appliance Manufacture Co., Ltd.

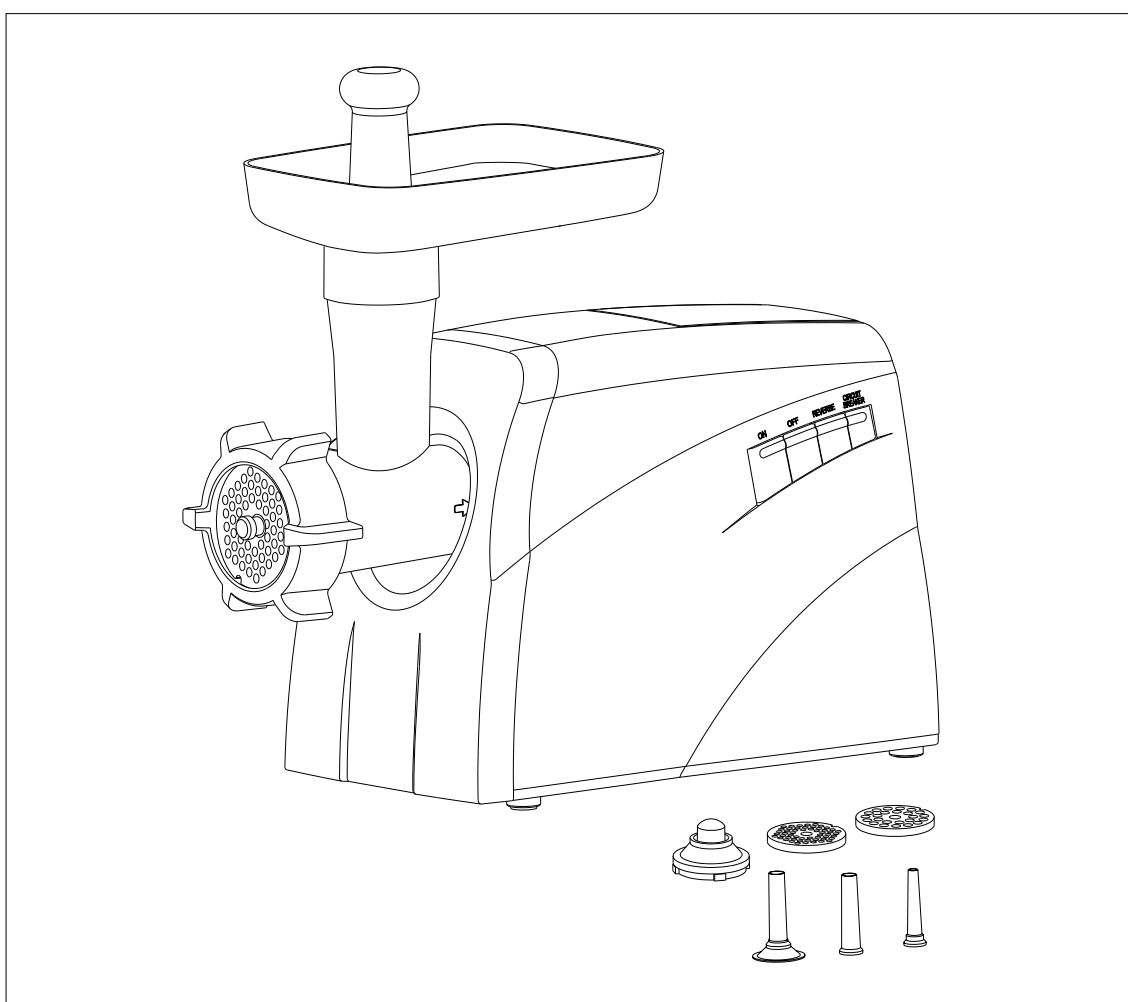
Shuangsha Industrial Park, Huangpu District, Guangzhou City, Guangdong, China

Correct Disposal of this product	
	<p>This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.</p>

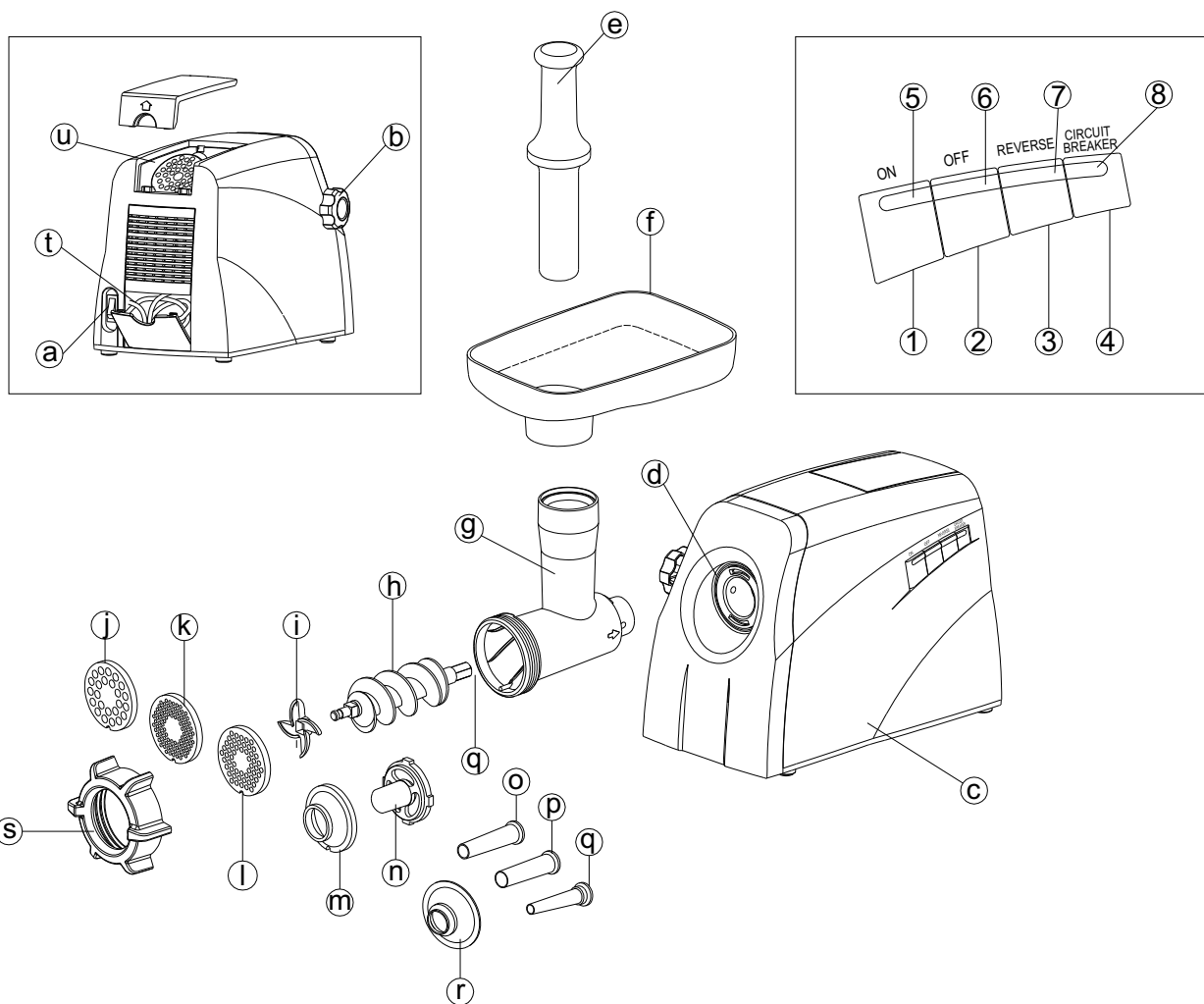
Operating Instructions

SM-G53

Meat Grinder



Before operating this unit, please read instructions completely.



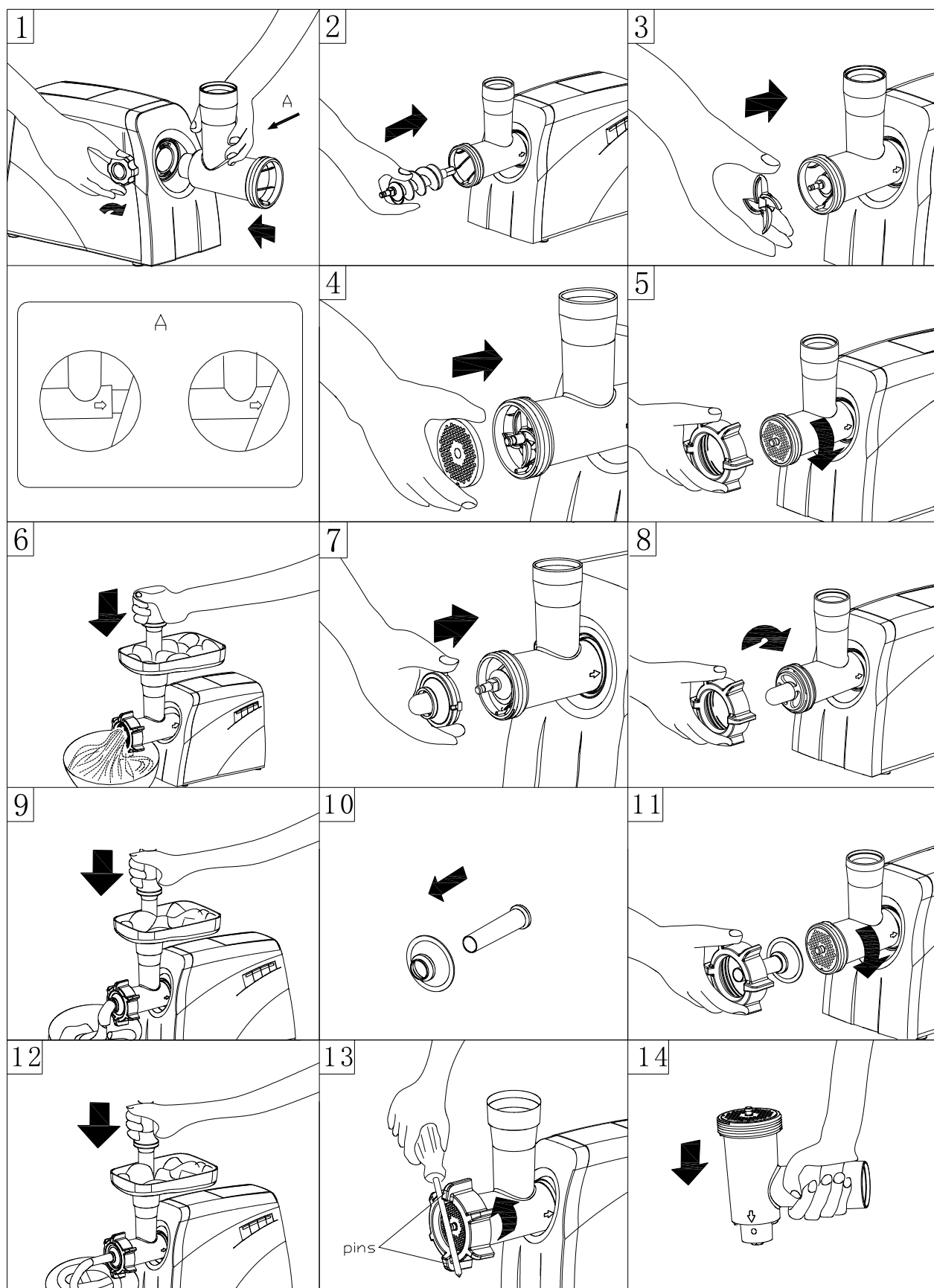
PARTS IDENTIFICATION

- (a) Power switch
 (b) Locking knob
 (c) Motor housing
 (d) Opening
 (e) Food pusher
 (f) Hopper plate
 (g) Head
 (h) Feed screw
 (i) Cutting blade
 (j) ~ (n) attachment
 (j) Cutting plate(fine)
 (k) Cutting blade(medium)
 (l) Cutting plate (coarse)
 (m) Kubbe attachment A
 (n) Kubbe attachment B
 (o) Sausage maker (large)
 (p) Sausage maker (medium)
 (q) Sausage maker (small)
 (r) Sausage maker tie-in
 (s) Cap
 (t) Cord compartment
 (u) Cutters compartment

BUTTON INSTRUCTION

Button No.	Button name	Function
(1)	ON	obverse rotate machine for mince meat, pressing the button will accompany "di"
(2)	OFF	stop running the machine, pressing the button will accompany "di"
(3)	REVERSE	When blocked ,rotate machine reversely, and only react under stop, pressing the button will accompany "di"
(4)	CIRCUIT BREAKER	manual button.Reset the circuit breaker after open circuit
(5)	ON LIGHT	green light on during working
(6)	POWER LIGHT	Red light on when power is on and machines no working
(7)	REVERSE LIGHT	Green light on during reverse
(8)	OVERLOAD LIGHT	the light will blink when circuit breaker stop the machine autommatically,and accompany alarm "Di-Di"

DETACHING SKETCH MAP



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

- a) Read all instructions.
- b) Portable - To protect against risk of electrical shock do not put meat grinder in water or other liquid.
- c) Close supervision is necessary when any appliance is used by or near children.
- d) Portable - Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- e) Avoid contacting moving parts. Never feed food by hand. Always use food pusher.
- f) Portable - Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
- g) The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- h) Do not use outdoors, household use only.
- i) Portable - Do not let cord hang over edge of table or counter.
- j) Hand-held, other than cordless types Do not let cord contact hot surface, including the stove.
- k) Do not use fingers to scrape food away from discharge disc while appliance is operating. Cut type injury may result.

l) SAVE THESE INSTRUCTIONS.

CAUTIONS

When carrying the unit, be sure to hold Motor Housing with both hands, not to hold only Hopper Plate.

Do not fix Cutting Blade and Cutting Plate when using kubbe Attachments.

If the supply cord is damaged, it must be replaced □ by the manufacturer or its service agent or a □ similarly qualified person in order to avoid a hazard.

Do not grind hard foods such as bones and nuts.

Do not grind ginger and other materials with hard fiber.

To avoid jamming, do not force to operate the unit with excessive pressure.

If the unit jams due to hard materials lodged on to Feed Screw or Cutting Blade, power switch off immediately and clean the unit.

Never try to undo the parts or to repair the unit by yourself.

This product is intended for household use only.

Motor can not continuous work more than 15 minutes

PRODUCT TRAIT

1. pressing each igh-touch button will let its Corresponding light on, accompany “di” to remind user this operation is at work.

2. For safety purpose, when power cut occurred during the machine working, After the power supply resume machine is off so that it is safe.

3. Press “REVERSE” during the machine wrking normally, or push “ on” when reversing both will not change its rotate orientation, it can only be changed after the moto is stop by pressing “ OFF” for 3 seconds . This design avoids the damage cause by motor is sudden turning.

4. When the machine is blocked by bones or other materials, circuit breaker stop the machine automatically, overload light blinks accompany alarm “Di-Di ”, at this time press “ON” or “RECERSE ” both are of no effect. This design is for reminding user stop the machine and move away the Stem, and the protect machine to avoid damage cause by rotating with stem.

5. If the machine works incessantly until one hour ,it will automatically turns off.

BEFORE USE

Make sure that the voltage and frequency indicated on the bottom plate are the same as your local supply.

Wash all the parts (except those that do not touch foods **a**, **b**, **c**, **d**, **e** and **f**) in warm soapy water.

Before plugging in, ensure Switch is off.

TO MINCE MEAT

(Assembling)

- 1 Place Head tightly onto Opening of Motor Housing. Holding Head with one hand, place Locking Knob into the hole on the side of Motor Housing and tighten it clockwise.
- 2 Place Feed Screw into Head, long end first, by turning Feed Screw slightly until it is set into Motor Housing.
- 3 Place Cutting Blade onto Feed Screw shaft with the blade facing the front as illustrated.
 - If it is not fitted properly, meat will not be ground .
- 4 Place desired Cutting plate next to Cutting Blade, fitting protrusions in the slots.
- 5 Screw Cap into place until tight.
 - Do not over tighten.

Place Hopper Plate on Head and fix into position

Locate the unit on a firm place.

• The air passage at the bottom and the side of Motor Housing should be kept free and not blocked.

(Mincing meat)

Cut all foods into pieces so that they fit easily into Hopper opening.

Plug in, then power switch on.

- 6 Feed foods into Hopper Plate.

• Use Food Pusher.

After use, power switch off and unplug.

TO MAKE KUBBE

-Recipe-

(Stuffing)

100g	mutton
1½ tablespoons	olive oil
1½ tablespoons	onion (cut finely)
⅓ teaspoon	all spice
½ teaspoon	salt
1½ tablespoons	flour

Mince mutton once or twice.

Fry onion until brown and add minced mutton, all spice, salt and flour.

(Outer cover)

450g	lean meat
150-200g	flour
1 teaspoon	all spice
1	nutmeg
a pinch	powdered red pepper
dash	pepper

Mince meat three times and mix all ingredients together in a bowl.

• More meat and less flour for outer cover creates better consistency and taste,

Grind the mixture three times

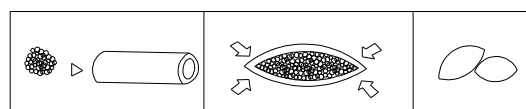
Disassemble by reversing the steps from **5** - **3** to remove Cutting Plate and Cutting Blade.

- 7** Place Kubbe Attachments A and B onto Feed Screw shaft together, fitting protrusions in the slots.

- 8** Screw Cap into place until tight.
 - Do not over tighten .

- 9** Following the same steps as in **5** - **6** , make the cylindrical outer cover.

Form Kubbe as illustrated below and deep fry.



Jamming

When the circuit breaker automatically stops the motor, or when the motor continues to function but no meat comes out of Cutting Plate, due to jamming of bone or other materials, light-tough button off.

- Do not light touch button on.

Press “ CIRCUIT BREAKER” to reset.
Press “ REVERSE ” to clear jamming of bone or other materials.

- Reverse operation will continue for as long as “REVERSE” is pressed.

Clean the unit. (See “to clean” below.)

To clean

(Disassembling)

Make sure that the motor has stopped completely and unplug

Disassemble by reversing the steps from ⑤-①

⑬ Cap has pins for easy unscrewing.

⑭ To remove Cutting Plate easily, knock Head on the table with Cutting Plate face up.

(Cleaning)

Remove meat, etc

Wash each part in warm soapy water.

- A bleaching solution containing chlorine will discolor aluminum surfaces.
- Do not immerse Motor Housing in water, but only wipe it with a damp cloth.
- Thinners and benzines will crack or change the color of the unit.

A little salad oil on ㊦ ~ ㊩ after washing and drying will keep them lubricated.

Specifications

Power supply: 220-240V~; 50Hz; 350 W; class II

Dimensions(HXWXD): 44.0X18.7X42.0cm

Weight: 6.6kg

Attachments: Cutting plates
Sausage maker
Kubbe attachment

Manufacturer:

Guangzhou sunmile Electric appliance
manufacture corp.,Ltd

Address:

Shuangsha Industrial Park,Huangpu district
Guangzhou City,Guangdong, P.R.China.



Correct Disposal of this product

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