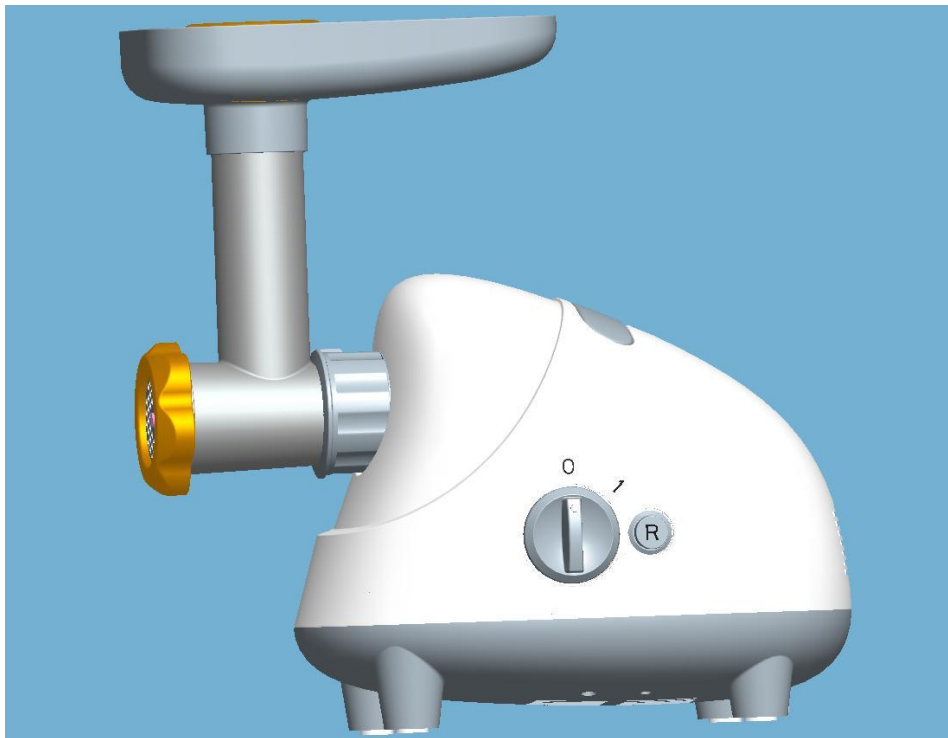
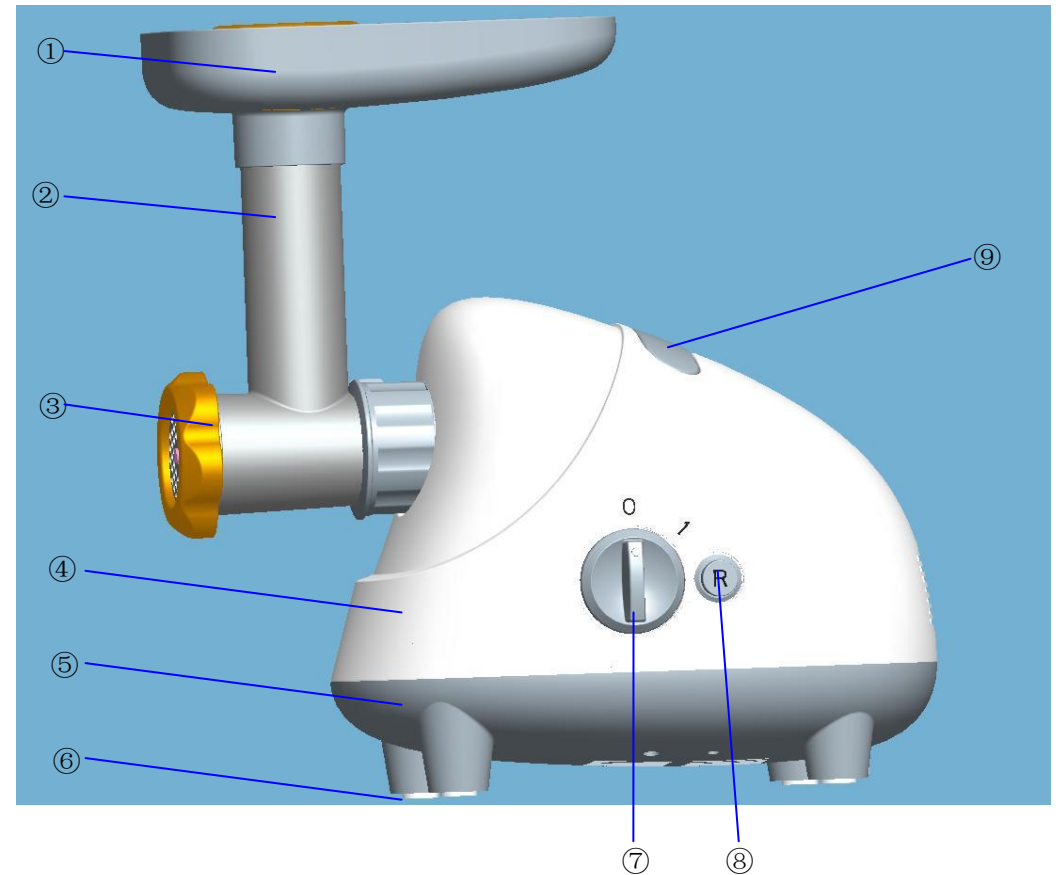


# INSTRUCTION MANUAL

## Meat Grinder GR-188X

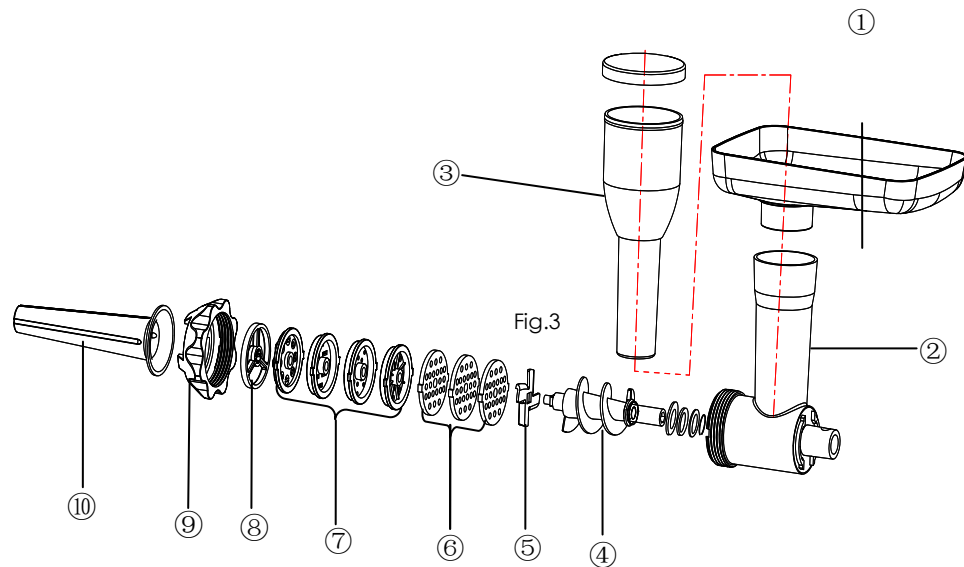


**Herdsking Europa GmbH**



**Fig. 1 Configuration**

- |                      |                     |
|----------------------|---------------------|
| ① Filler tray        | ⑥ Suction foot      |
| ② Worm casing filler | ⑦ Switch            |
| ③ Lock ring          | ⑧ Reversible button |
| ④ Housing            | ⑨ Handle            |
| ⑤ Base plate         |                     |



**Fig. 2 Assembling Meat Grinder**

1	Filler tray	5	SUS blade	8	Sausage adapter
2	Worm casing filler	6	3 x drilled discs	9	Lock ring
3	Plunger	7	4 x pasta attachments	10	Meat funnel
4	Worm				

### **Important safety advice**

- Please read through the information and safety advice contained in these operating instructions carefully and thoroughly before you use the meat grinder.
- To avoid electric shocks, do not use this device in the vicinity of water. Do not immerse the mains leads in water or other liquid.
- Do not kink or clamp the mains lead. To avoid any risk of stumbling, do not allow the mains leads to hang over the edge of a table or a counter.
- Make sure that the voltage shown on the rating label corresponds with that of the mains supply. The rating label can be found on the bottom of the motor block. The device is only to be connected to an AC supply (~). The motor must always be switching off before the device is connected with the mains supply. (Speed control button 7 and lever knob in the "0" setting)..
- Do not use outdoors. Only suitable for use indoors.
- This device should not be set up in close proximity to a naked flame, easily flammable materials (curtains, textiles, etc.), a radiator, an oven or some other heat source.
- Before use, place the device on a horizontal and flat surface.
- Place this device as close as possible to the power source so that you can disconnect the plug quickly and easily.
- The device must be operated with the type of power specified on the rating plate. If you are unsure about the details of the available power supply, ask your dealer or the local power supply company.
- Do not attempt to repair the device yourself, since you will be exposed to hazardous live components or other hazards by opening and removing the covers.
- Repairs should only be carried out in a qualified workshop.
- This is not a toy! Keep away from children. The device should be used and stored out of the reach of children.
- Careful supervision is required when the device is used by or in the vicinity of children.
- The device should only be used for its intended purpose.
- Never operate empty and without supervision.
- During use, do not touch moving parts with your fingers.
- Please note that by passing the device on to a third party the instruction manual must be included.
- No liability is accepted for damage due to improper use or failure to observe our operating instructions / safety notes.
- Unplug the appliance when it is not in use or before cleaning.

- 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.
- The blades are very sharp. Be careful while clean the jar.
- Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
- This appliance is not intended for use of 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.
- Children should be supervised to ensure that they do not play with the appliance.

### **Technical information**

Voltage.....220—240V~  
 Frequency.....50/60Hz  
 Power.....600W

### **EC Direction of Conformity**

The manufacturer hereby declares that the kitchen machine SM-2019BG complies with all current relevant European directives such as

- 2004/108/EG - Electromagnetic Compatibility Directives
- 2006/98/EG - Low Voltage Equipment Directive
- 2002/72/EG - LFGB The European Commission Directives and BfR Recommendation
- 2002/95/EG - EG-Directive The Restriction of the Use of certain hazardous Substances in Electrical Equipment Directives (RoHS)
- 2004 GPSG - Equipment and Product Safety Law
- 2002/96/EC - The Waste Electrical and Electronic Equipment (WEEE) and is manufactured according to the latest safety regulations

### **Before first use**

1. All parts of the meat grinder are to be thoroughly cleaned before being used for the first time. (See section: Cleaning).
2. Take out the required length of cable from the cable and keep the rest part of cable on the base of the device and connect the device to the mains supply.

### **Trial use**

1. Put the worm casing filler (2) into the housing connection and lock it as the close denotes.
  2. Fix the filler tray onto the main body
  3. Plug-in the cord and adjusted the I/R button to Level „I“, then try to run it for a few seconds.
  4. After the trial adjust the switch (7) to Level“0“
  5. Turn the lock ring to the direction “OPEN” and take off the worm casing filler and disconnect the device to the mains supply.
1. Cut the meat into pieces (Sinewless, boneless and fatless beef or pork is recommended, approximately size :20 mm x 20 mm x 60 mm) so that they fit easily into the hopper opening.
  2. Move the mincer cover, Then put the mincing tube ” ② ” into the socket and locked; put the spiral reamer ” ④ ” into mincing tube ” ② ” , assembly the cross blade ” ⑤ ” and meat blade accessories ” ⑥ ” , then spin the mincing tube cover ” ⑨ ” on to the mincing tube ” ② ” , Plug the device on and adjust switch(Fig1 ” ⑦ ” ) to ” 1 ” section ,
  3. Feed the meat into the hopper plate ” ① ” . Use for it only the food pusher ” ③ ”

### **Make sausage:**

1. Make the dough into piece (No more than the mincing tube socket),so that they it can easily fit into the hopper opening.
2. Put the mincing tube ” ② ” into the socked and locked ,put the spiral reamer ” ④ ” into mincing tube ” ② ” ,assembly the cross blade ” ⑤ ” and sausage stick bracket ” ⑧ ” ,then assembly sausage stick ” ⑩ ” and spin the mincing tube cover ” ⑨ ” to the mincing tube, Plug the device on and operate it.

### **Operation Guide**

#### **Make Mincemeat**

1. Cut meat into pieces (Sinewless, boneless and fatless beef or pork is recommended, approximately size :20 mm x 20 mm x 60 mm) so that they fit easily into the hopper opening.
2. Move the mincer cover, then put the worm casing filler (2) into the socket and lock it; put the worm (4) into the worm casing filler, assemble the blade (5) and the blade drilled discs (6), then spin the lock ring (9) on to the worm casing filler.. Plug the device on and adjust switch (Fig1 No. 7) to Level ”1”.
3. Put the meat into the filler tray (1) with the help of plunger (3).

#### **Make sausage:**

1. Make the dough into piece (No more than the mincing tube socket), so that they can easily

into the worm opening.

- Put the worm casing filler into the socket and lock it. Put the worm into worm casing filler, assemble the blade, sausage adapter (8) and then meat funnel (10) and then spin the lock ring (9) on to the worm casing filler. Spin the lock ring (9) to the worm casing filler. Plug the device on and operate it.

#### **Make noodle:**

- The process of noodle making is the same as the meat mincing with the difference to change meat blade drilled disc (6) into pasta attachments..

After use please switch the device off and unplug it from the power supply.

Use the machine no more than 15 minutes continuously at a time.

#### **Reverse Function**

- Adjust the switch to Level "0" and press the button R (Reversion).
- The device then worms in the opposite direction and the head will get empty.
- If it still doesn't work, plug off the device and clean it.

#### **Cleaning**

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- Before cleaning please ensure that the switch on "0" and that the plug has been disconnected from the socket.
- After use keep the device cooling down, before you start to clean it.
- To clean the exterior of the device, use a moist cloth and a mild detergent.
- When cleaning the interior and exterior parts, do not use any abrasive detergents or alcohol.
- never submerge it in water while cleaning
- The filler tray, worm, lock ring and worm casing filler cannot be washed in dishwasher, The plastic accessories and blades can be cleaned in warm water and washing-up liquid or in the dishwasher. Do not use any abrasive detergents..

#### **Packing list**

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- Main body 1 set
- Mincing tube 1 pcs
- Noodle accessories 1 pcs

- Sausage accessories 1pcs
- Instruction manual 1 pcs

#### **Manufacturer Warranty**

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##### **1 Coverage of Warranty**

We grant a warranty of 36 months beginning from the purchasing date of Norma end users. Prerequisite of this warranty claim is the purchase of the appliance offered by Norma as well as sending a copy of the purchasing voucher and warranty sheet to the customer service. Within the warranty period the appliance will be repaired by our customer service. The bidirectional transport is also for the customer / end user free of charge. The warranty period cannot be prolonged due to warranty reparation. There is no right to claim for a new warranty period.

##### **2 Exclusions and Limitations**

The warranty does not extend to:

- Any product that is not manufactured for Norma or the product that is originally not sold from any of Norma's foreign subsidiary with its warranty to an end-user outside Germany.
- Defects incurred due to the non-compliance with our instructions for use, improper handling or normal abrasion of the device,
- For fragile parts, such as glass or plastic part, warranty claims are excluded. Finally warranty claims are excluded, when the repairing work for the appliance is not done by our authorized customer service.

##### **3 Warranty Claim Procedure**

- For all complaints and / or warranty claims please contact the Customer Service by e-mail at [kontakt@herdsking.de](mailto:kontakt@herdsking.de) or by phone under **+49 (0) 2152 555 6399, +49 (0) 2152 892 5571** or take the defect appliance to the Norma shop, where you bought it.
- According to your warranty claim we will send you a RMA form per e-mail. Please fill out this RMA form with your name, domicile (street, house number, postcode and place), telephone number and e-mail address. In addition, we need a copy of your purchase proof (receipt or invoice) and a brief and clear description of the defect reasons with the model number, purchasing date, Norma shop where you brought the appliance,. Without the warranty proof your complaint cannot be processed free of charge.
- Upon your information we will issue a RMA-Number for the return of the defect appliance and arrange the forwarder to pick it up. What you need to do now is only to get prepared for your well packed product with your original purchase proof, ideally in the original package, to pass

to our appointed forwarder.

3.4 RMA Retour-Adresse:

**Herdsking Europe GmbH.**

**Von-Ketteler-Straße 13**

**D-47906 Kempen**

**Germany**

**E-mail: [kontakt@herdsking.de](mailto:kontakt@herdsking.de)**

**Tel.-No.: 0049 2152 555 6399 oder 0049 2152 892 5571**

**Environmental Protection: Disposal – Meaning of the “Wheelie Bin” Symbol**

Information for (private householders) the environmentally responsible disposal of Waste Electrical and Electronic Equipment (WEEE)

1. Take care of our environment, do not dispose of electrical appliances via the household waste.
2. Dispose of obsolete or defective electrical appliances via municipal collection points.
3. Please help to avoid potential environmental and health impacts through improper waste disposal.
4. You contribute to recycling and other forms of utilization of old electric and electronic appliances.
5. Your municipality provides you with information about collecting points.

