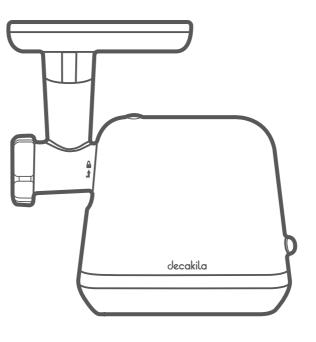
# decakila



### KUMG004W MEAT GRINDER



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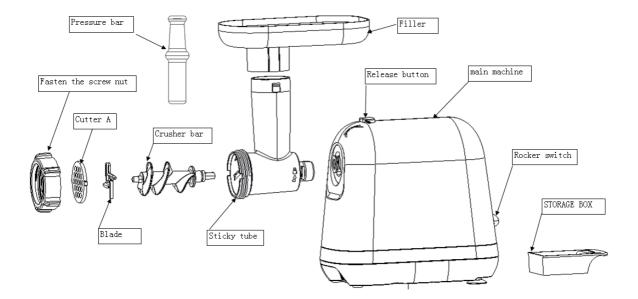
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### **IMPORTANT SAFEGUARDS**

When using the electrical appliance, the below basic safety precautions should be followed:

- Read all instructions.
- To protect against risk of electrical shock do not put the motor unit in water or other liquid.
- Before using, check that the voltage power corresponds to the rating label of the appliance.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Never feed food by hand. Always use food pusher.
- · Care shall be taken when handling the sharp cutting blades, emptying the bowl and during cleaning.
- The use of attachment, not recommended or sold by manufacture may cause fire, electric shock or injury.
- The appliance cannot be used for blending hard and dry substance, otherwise the blade could be blunted.
- Do not let cord hang over edge of table or counter.
- Do not use fingers to scrape food away from discharge disc while appliance is operating. Cut type injury may result.
- Do not use outdoors.
- Never run the appliance empty after assembling the blade and blade disk. Otherwise the blade and blade disk will be abraded seriously, and accelerate the unit aging.
- Appliances can be used by 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 if they understand the hazards involved. Children shall not play with the appliance.
- Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
- Save these instructions.

#### **KNOW YOUR MEAT GRINDER**



#### **OPERATION MANUAL**

Before the first use, please clean all the detachable parts such as Fasten the screw nut , Cutter, Blade,Crusher bar,Sticky tube,Pressure bar,Filler,. the blade is sharp, ensure that your hands do not be hurt.

#### **BLENDING**

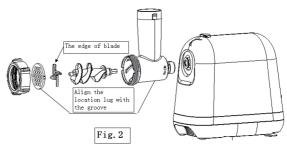
1. Assemble the ream meat tube into the main machine. Press the release button with thumb one hand (see arrow 1 of fig.1), and hold the ream meat tube with the other hand, insert it into the hole of the main machine and turn it anti-clockwise until it cannot move any longer (see arrow 2 of fig.1). Release the release button, the ream meat tube is fixed on the main machine.



2.Assemble the ream meat rod, blade, blade disk and lock nut as illustrated as figure (see fig.2) before ream meat tube.and the appliance can be used now.

Note: Make sure the edge of blade toward the blade disk when assembling. Never assemble the blade reversely.

Caution: Make sure the appliance is unplugged when assembling.



3. Put the funnel on the ream meat tube.

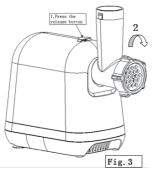
4. Ensure that the rocker switch is set at "O" position, then plug in power supply.

5. Press the rocker switch to "ON" position (the ream meat rod and the blade turns anti-clockwise), when the appliance operates normally, put the meat piece into funnel, then press the food pusher to the lowest position. Note: Cut all foods into pieces (Sinewless, boneless and fatless meat is recommended, approximate size :20 mm x 20 mm x 60 mm) so that they fit easily into the hopper opening.

6. The max operation time per time shall not exceed 7 minutes and minimum 10 minutes rest time must be maintained between two consecutive cycles.

7. Place a clean container with proper size under lock nut to receive meat powder come from the appliance.

8.When finish blending, unplug to the power source, Disassemble the ream meat tube assembly: press down release button properly with thumb of left hand (see arrow 1 of Fig.3), turn the ream meat tube assembly clockwise with right hand then remove them (see arrow 2 of fig.3).



Caution: Ensure that the main machine is unplugged when disassembling.

#### **REVERSE FUNCTION**

1.In case of jamming press the rocker switch to "O"position .wait at least one minute until ream meat rod has come to a complete stop.

2.Press the rocker switch to "R"position,Ream meat rod will be rotating anti-clockwise, and the ream meat tube will get empty. If the main machine doesn't work,press the rocker "O" and clean it.

Note: The"R"position max operation time shall not exceed 5S.

## **CLEANING AND MAINTENANCE**

- Unplug the power cord before cleaning.
- Remove blade, cutter head, lock nut, funnel, screw press support, connecting ring cookie disc, cookie cup, etc., then wash them in water.

Caution: The blade is sharp, so handle carefully when cleaning.

• Wipe the outside surface of the main machine with a damp cloth, then drying thoroughly.

Note: 1.Never immerse the main machine in the water for cleaning.

2.This appliance cannot be used in the dishwasher.

#### **ENVIRONMENT FRIENDLY DISPOSAL**

You can help protect the environment!

Please remember to respect the local regulations: hand in the non-working electrical equipments to an appropriate waste disposal center.





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