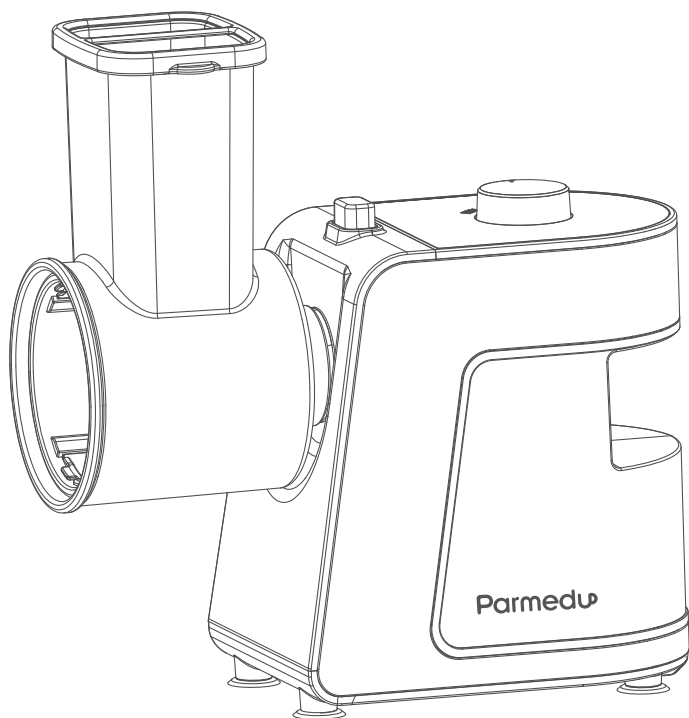


ELECTRIC GRATER & MEAT GRINDER



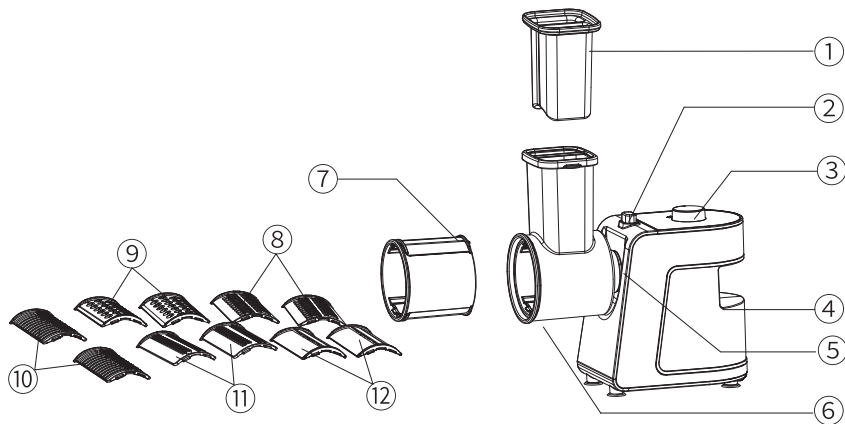
IMPORTANT SAFEGUARDS

- For home use only. Do not use for industrial purposes.
- When assembling and disassembling the unit, remember to unplug it.
- Close supervision is necessary when using any appliance near children.
- When carrying the unit, be sure to hold the body with both hands. Do not carry the unit by the accessories such as the vegetable cutting head, the food tray or the Aluminum head.
- Never push items by hand. Use the vegetable pusher instead.
- Do not secure the cutting blade and cutting plate when using the kibbe attachment.
- Do not grind hard food such as bones or nuts.
- Avoid grinding ginger and other materials with tough fibers.
- The electric grater should not run continuously for more than 10 minutes. Allow for a 10-minute interval for motor cooling.
- To avoid jamming, do not apply excessive pressure when operating the unit.
- If the circuit breaker is activated, do not attempt to switch it back on.
- Do not attempt to replace parts or repair the unit yourself.
- This appliance is not intended for use by individuals (including children) with reduced physical, sensory, or mental capabilities unless they are supervised or instructed on its proper use by a person responsible for their safety.
- Ensure children are supervised to prevent them from playing with the appliance.
- Do not operate this appliance if the cord or plug is damaged. Contact the seller for service or have it repaired by a professional.

PRECAUTIONS FOR FIRST-TIME USE

- Ensure that the voltage indicated on the rating label matches the mains voltage in your home.
 - Wash all parts (except body) in warm soapy water.
- Before plugging in, make sure the ON/OFF switch is in the "OFF" position.

DESCRIPTION OF GRATER



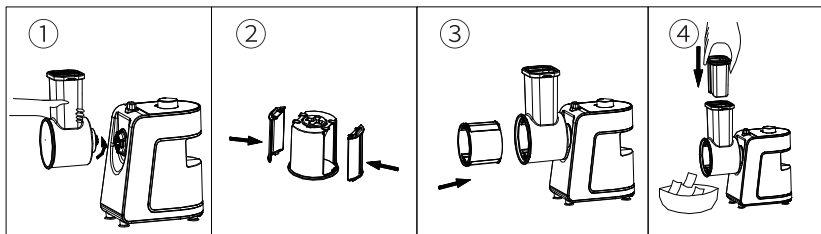
1. Vegetable pusher
2. Fasten button
3. ON/OFF switch
4. Body
5. Gear box head
6. Vegetable cutting head

7. Cutter tube
8. Strip cutter (coarse)
9. Reticular cutter
10. Waved cutter
11. Strip cutter (fine)
12. Slicing cutter

USE INSTRUCTION FOR GRATER

ASSEMBLING

- Press the fasten button, hold the head and insert it into the inlet. When inserting, please pay attention to slant the head as indicated by the arrow on top (refer to fig.1). Then move the head anticlockwise to securely fasten it. The fasten button will lock in place and won't move!
- Insert the cutter into the cutter tube. Align the two buckle positions in the downward direction, then press down on the top position of the cutter (refer to fig.2).
- Place the cutter tube attachments into the cutting head. Note: They must be properly aligned (refer to fig.3).
- Switch ON/OFF to the "ON" position. Push the foods into the feeder, and then push down on the food (refer to fig.4).



MINCING VEGETABLES

- Cut all vegetables into chunks that are smaller than the vegetable cutting head, so they can be easily inserted into the vegetable cutting head.
- Plug in the unit and switch the ON/OFF button to the "ON" position.
- Feed the foods into the vegetable cutting head by using only the vegetable pusher.
- After use, switch the unit off and unplug it from the power supply.

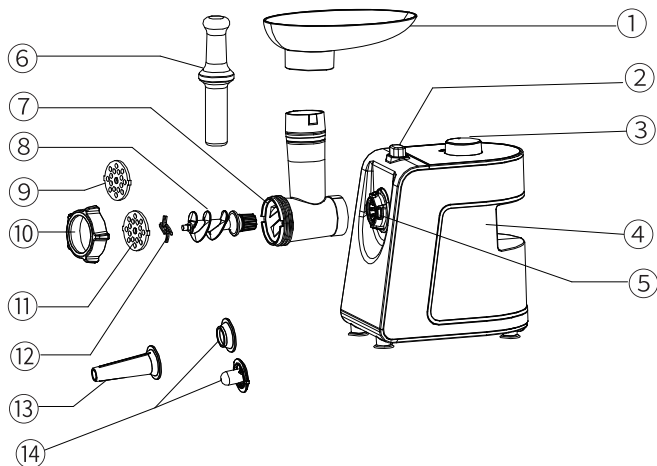
DISASSEMBLING

- Ensure that the motor is completely stationary.
- Unplug the power plug.
- Follow the disassembly steps as shown in Figure 1-4 in reverse order.
- Press the fasten button and turn the vegetable cutting head clockwise to dismantle it.

CLEANING

- Remove vegetable residue and any other debris, and clean all the parts (except the main body) with warm water.
- The main body should not be submerged in water; it can only be wiped with a damp cloth.
- Do not use thinner or gasoline to clean the machine.
- All vegetable cutting parts are not suitable for dishwashers.

DESCRIPTION OF MEAT GRINDER



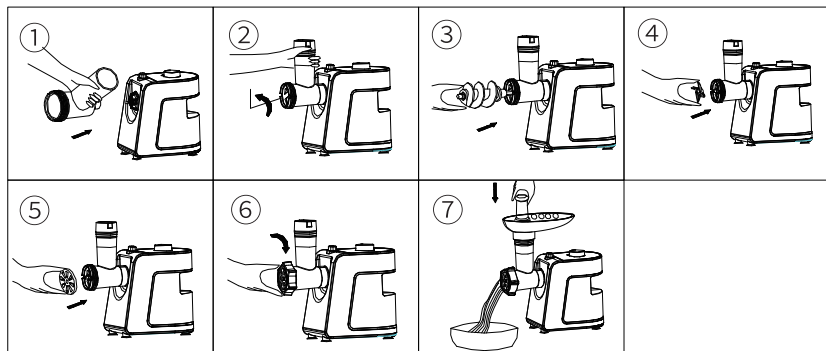
- | | |
|------------------|----------------------------|
| 1. Food tray | 8. Screw |
| 2. Fasten button | 9. Cutting plate (coarse) |
| 3. ON/OFF switch | 10. Fixing ring |
| 4. Body | 11. Cutting plate (medium) |
| 5. Gear box head | 12. Cutting blade |
| 6. Food pusher | 13. Sausage attachment |
| 7. Head | 14. Kibbe attachment |

USE INSTRUCTION FOR MEAT GRINDER

ASSEMBLING

- Hold the aluminum head and insert it into the inlet. When inserting, please pay attention to slant the aluminum head as indicated by the arrow on top (refer to fig.1). Then, move the aluminum head anticlockwise to tightly fasten it (refer to fig.2).
- Insert the screw into the aluminum head, with the long end first, and turn to feed the screw slightly until it is set into the motor housing (refer to fig.3).
- Place the cutting blade onto the screw shaft with the blade facing the front as illustrated (refer to fig.4). If not fitted properly, meat will not be ground.

- Place the desired cutting plate next to the cutting blade, aligning the protrusions in the slot (refer to fig.5).
- Support or press the center of the cutting plate with one finger, then tighten the fixing ring securely with the other hand (refer to fig.6). Do not overtighten.
- Place the food tray on the aluminum head and fix it into position.
- Position the unit on a firm surface.
- Ensure the air passage at the bottom of the motor housing is kept free and unblocked.



GRINDING MEAT

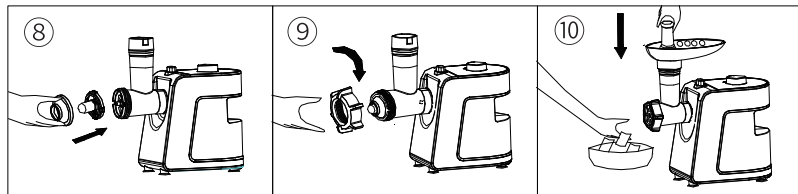
- Cut all meats into pieces (recommendation: sinewless, boneless and skinless meat) with an approximate size of 20 mm x 20 mm x 60 mm so that they can easily fit into the hopper opening.
- Plug in the unit and switch the ON/OFF knob to the "ON" position.
- Feed the meat into the food tray by using only the food pusher (refer to fig.7).
- After use, switch the unit off and unplug it from the power supply.

MAKING KIBBE

STUFFING:

Mutton	100g	Spices	to your taste
Olive oil	1 tablespoon	Salt	to your taste
Onion (cut finely)	1 tablespoon	Flour	1 tablespoon

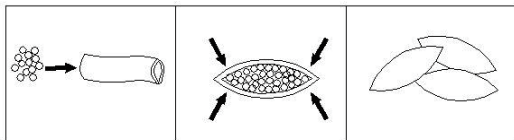
- Mince mutton once or twice.
- Fry onion until brown and add minced mutton, all spices, salt and flour.



COVER:

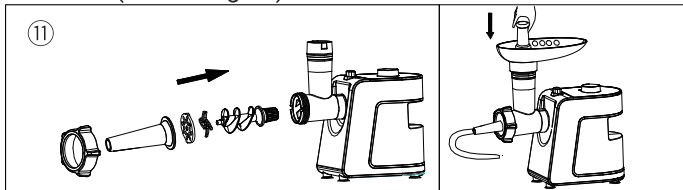
Lean meat	450g	Nutmeg (cut finely)	1
Flour	150-200g	Powdered red pepper	to your taste
Spices	to your taste	Pepper	to your taste

1. Grind the meat three times and mix all the ingredients together in a bowl. For a better consistency and taste, use more meat and less flour for the cover.
2. Grind the mixture three times.
3. To disassemble, reverse the steps from 5-3 to remove the cutting plate and cutting blade.
4. Place kibbe attachments A and B onto the feed screw shaft together, aligning the protrusions with the slots (refer to fig.8).
5. Screw the cap into place until tight. Avoid overtightening (refer to fig.9).
6. Make the cylindrical cover (refer to fig.10).
7. Shape the kibbe as illustrated below and deep fry them.



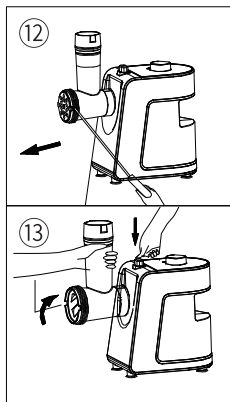
MAKING SAUSAGE

- Before starting please assemble sausage attachments as follows (refer to fig.11) :



DISASSEMBLING

- Ensure that the motor has completely stopped.
- Disconnect the plug from the power outlet.
- Disassemble by following the reverse steps shown in pictures 1-6.
- To easily remove the cutting plate, place a screwdriver between the cutting plate and the aluminum head as illustrated and pry it up (refer to fig.12).
- Press the fasten knob and move the aluminum head in the direction indicated in fig.13, then you can remove the head.



CLEANING

- Remove meat, etc., and wash each part in warm soapy water.
- Avoid using a bleaching solution containing chlorine, as it may discolor aluminum surfaces.
- Do not immerse the motor housing in water; instead, wipe it with a damp cloth.
- Except the cutting plates and the cutting blade, all parts are not suitable for dishwashers.
- Avoid using thinners and petrol as they can crack or change the color of the unit.
- Wipe all the cutting parts with a cloth dampened with vegetable oil.

SPECIFICATION

Power Supply (US)	110-130V 60Hz
Power Supply (EU/UK)	220-240V 50Hz
Rated Power	250W
Max. Power	900W

 www.parmedu.com

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