

Warranty Card

Warranty Notes:

- Free of charge within the warranty period.
- Warranty is also available beyond the warranty period, accessories and other related fees will be charged.
- The fault caused by human or not according to the instruction manual is not within the scope of free warranty.
- Please fill in the following information for product return and maintenance.



Warranty Period

- Maimiao brand manual stainless steel meat mincer metal parts warranty for 3 years.
- Other non-metallic parts(without foot pad) are guaranteed for 1 year.

Product Name	
Purchasing Date	
Customer Name	
Customer Phone	
Customer Address	

If the described function is inconsistent with the product, the actual function shall prevail. Our company reserves the right to amend the instructions without prior notice.(The picture is for reference only, please refer to the real object.)

Scope of application

- Pork, beef, mutton, chicken and other meat.(Beef or mutton have tendons must be freezing before mincing them.)
- Spiny fish, chicken skeleton and duck skeleton will be ok.The solid fish spine will be harder to mince.
- Pepper, radish, mushroom, garlic, celery, etc.,can be mixed with meat minced.
- Shelled walnuts, peanuts, beans, nuts, etc.

Do not mince the following foods

- A soft food that is hard to cut off, such as the skin and sinews etc.
- Pig bones and other hard bones.
- If you wish to try other unlisted foods, you must bear the loss caused.



Hand-operated stainless steel sucker meat grinder

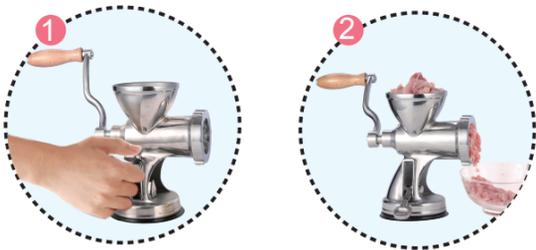
【operation instructions】

Creative New Life



Thank you for using meat grinder.For your correct use of this product, please read the instructions carefully.

Meat grinder is a household processing machine , Small in shape, healthy and durable inmaterial selection, it is used to make minced meat, ground nuts and vegetables, etc.Made of 304 stainless steel, easy to remove, easy to clean, easy to operate and durable.



Place the meat grinder on a clean, dry, flat surface,press down the control lever on the suction cup,Let the suction cup adsorbed on the table to play a fixed role.

Installation instructions

- Suction cup type fixation and steel clip type fixation two ways:
- 1.Place the meat grinder near the edge of the table,press down the sucker wrench,make the meat grinder stick tightly to the table.
 - 2.Use a steel clip to tighten the steel clip set screws on the body and bottom,so that the machine can clamp the table, fixed firmly.
- Assemble the worm, crossed knife, plate cutter and nut in sequence:
- 1.A crossed knife has a blade that faces outwards.
 - 2.Make the groove of the plate cutter and the protruding part of the body coincide.
 - 3.Don't tighten the nut too tightly.
 - 4.Install handle, handle outwards, aim at the end slot of worm.

How to use

- 1.Before using meat grinder, disassemble the machine and clean it.
- 2.Machine disassembly method:First disassemble the nut,remove the plate cutterand crossed knife in turn, then take out the worm.
- 3.and crossed knife in turn,then take out the worm.
- 4.First wash meat grinder with detergent and hot water, because the machine was smeared with oil during production. (Meat works better when refrigerated, remove skin, tendons, and bones before mincing meat. Then Cut the meat into long strips(about 2cm wide), add meat step by step from the inlet,turn the handle clockwise and begin to mince the meat.

Attention of mincing the meat and clyster

- The washed meat need dry the water,there is water on the surface of meat and it tends to slip.
- Meat will work better after frozen at 0-1degrees.Fat meat can only be frozen before mincing it.
- If meat grinder appears jam fault or handle rotation difficulty, turn the handle counterclockwiseto clear the blockage,loosen the nut and remove meat plate and blade for cleaning.
- There is no way to avoid meat storage in the machine after mincing meat,machine structure decision.
- The method of using meat grinder to make sausage:First assemble the plate cutter(recommend 3 bore diameter)and crossed knife then mince the meat.To pickle the minced meat with condiments for 1 to 2 hours.Install enema tube (don't install the plate cutter and crossed knife at this time), set on the casing,tie the sausage with cotton thread every 10cm.

Common problems of Meat grinder

Problems	Solution
The minced meat doesn't work well.	Check if the blade is mounted upside down, whether the meat tendons are too entangled with the blade, unscrew the nut and remove the meat tendons.Cut the meat into long strips (about 2cm wide),dry the moisture on the surface of the meat.
Grind hard	Check if the nut is too tight,check if meat take skin or bone,whether the meat tendons are too entangled with the blade.
Slow speed of making sausage.	Check if the plate cutter and crossed knife are taked out.Check if the casing is too thin.
The shaft sleeve is leaking	There is a gap between the shaft sleeve and the worm to ensure smooth rotation,water leakage cannot be avoided.Check whether the meat have excess moisture.

Scope of application

- 1.After using the meat grinder,disassemble the parts,rinse with warm water,Dry and assemble them.
- 2.If the plate cutter is not easy to clean, grind some carrots before cleaning.
- 3.Don't put the meat into the feed inlet with your hands,rress down with the stick.
- 4.Place the machine on a moderately high, smooth, flat table or surface to ensure the adsorption of suction cup is strong.
- 5.Do not allow children to use alone to avoid accidents.