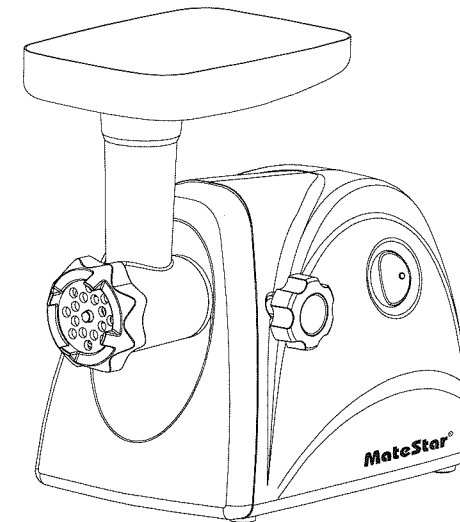


# MateStar®

## CHEESE & MEAT GRINDER MAT-180W INSTRUCTION MANUAL



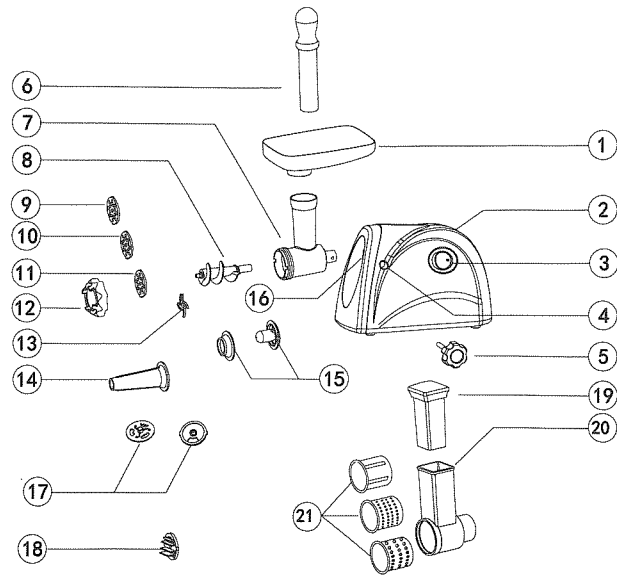
**Please read thoroughly for important safety  
and save these instructions**

Made in PRC

**IMPORTE BY:**

**ROMICO J.T. TRADERS LTD  
11 DIOS STR., 1056 NICOSIA-CYPRUS  
TEL:22430310  
WWW.MATESTAR.EU**

## DESCRIPTION



- |                            |  |
|----------------------------|--|
| 1. Hopper plate            | 15. Kibbe attachment-1                 |
| 2. Motor housing           | 16. Head inlet                         |
| 3. ON/OFF/ REV Switch      | 17. Kibbe attachment-2                 |
| 4. Locking knob hole       | 18. Pasta                              |
| 5. Locking knob            | 19. Vegetable pusher                   |
| 6. Food pusher             | 20. Vegetable cutting head             |
| 7. Head                    | 21. (Strip 、 Shredded 、 Slice ) cutter |
| 8. Feed screw              |  |
| 9. Cutting plate (fine)    |  |
| 10. Cutting plate (medium) |  |
| 11. Cutting plate (coarse) |  |
| 12. Fixing ring            |  |
| 13. Cutting blade          |  |
| 14. Sausage attachment     |  |

## IMPORTANT SAFEGUARDS

- ◆ Household use only. Do not use for industrial purpose.
- ◆ Unplug from outlet when assembling and disassembling the unit.
- ◆ Close supervision is necessary when any appliance is used near children.
- ◆ When carrying the unit be sure to hold the motor housing with both hands. Do not carry the unit by holding only the hopper plate or head.
- ◆ Do not fix the cutting blade and cutting plate when using kibbe attachment.
- ◆ Never feed food by hand. Always use food pusher.
- ◆ Do not grind hard food such as bones, nuts, etc.
- ◆ Do not grind ginger and other materials with hard fiber.
- ◆ Continuous running of meat grinder should be not more than 10 minutes with the following 10 minutes interval for motor cooling.
- ◆ Reverse function is prohibited while the appliance is operating (For example switch "ON" knob to "REV" knob or on the contrary), wait at least 5 seconds until grinder has come to a complete stop, otherwise it may cause an abnormal noise, vibration or a transitory electric spark in the appliance. It could result easily damage to appliance and make a user frightened.
- ◆ After use, there would be a little food left in the grinder head. This is normal. There might be a bit of black metal powder adhering to the food ground in the end. Please pick them out and throw away, do not eat them.
- ◆ To avoid jamming, do not force to operate the unit with excessive pressure.
- ◆ When the circuit breaker activates, do not switch on.
- ◆ Never try to replace the parts and repair the unit by yourself.

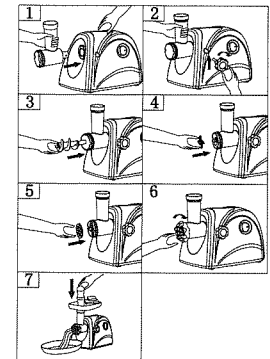
## FOR THE FIRST TIME

- ◆ Check that voltage indicated on the rating label corresponds the mains voltage in your home.
- ◆ Wash all parts (except body) in warm soapy water.
- ◆ Before plugging in, ensure the "ON/OFF/ REV" switch is turned to "OFF" position.

## INSTRUCTION FOR USE

### ASSEMBLING

- ◆ Holding the head and insert it in the inlet with one hand, place the locking knob into the hole on the side of the motor housing, tighten it clockwise to secure the head .(fig.2)
- ◆ Place the feed screw into the head, long end first, by turning the feed screw slightly until it is set into the motor housing (fig.3).



- ◆ Place the cutting blade onto the feed screw shaft with the blade facing the front as illustrated (fig.4). If it is not fitted properly, meat will not be ground.
- ◆ Place the desired cutting plate next to the cutting blade, fitting protrusions in the slots (fig.5).
- ◆ Support or press the centre of the cutting plate with one finger then screw the fixing ring until tight with another hand (fig.6). Do not over tighten.
- ◆ Place the hopper plate on the head and fix into position.
- ◆ Locate the unit on a firm place.
- ◆ The air passage at the bottom and the side of the motor housing should be kept free and not blocked.

### MINCING MEAT

- ◆ 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.
- ◆ Plug in and turn the "ON/OFF/ REV" switch to "ON" position.
- ◆ Feed foods into the hopper plate. Use only the food pusher (fig.7).
- ◆ After use switch the unit off and unplug it from the power supply.

### REVERSE FUNCTION

- ◆ In case of jamming switch the appliance off by turning the "ON/OFF/ REV" switch to "REV" position..
- ◆ Feed screw will be rotating in the opposite direction, and the head will get empty.
- ◆ If it doesn't work, switch the unit off and clean it.

## **MAKING KIBBE**

### RECIPE

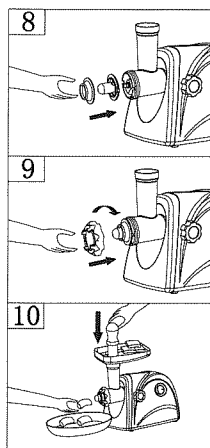
#### STUFFING

Mutton	100g
Olive oil	1 1/2 tablespoons
Onion (cut finely)	1 1/2 tablespoons
Spices	to your taste
Salt	to your taste
Flour	1 1/2 tablespoons

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

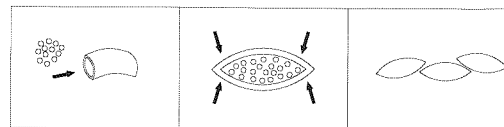
#### OUTLET COVER

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



Pepper to your taste

- ◆ Mince meat three times and mix all ingredients together in a bowl. More meat and less flour for outlet cover creates better consistency and taste.
- ◆ Grind the mixture three times.
- ◆ Disassemble by reversing the steps from 5-3 to remove the cutting plate and cutting blade.
- ◆ Place kibbe attachments onto the feed screw shaft together, fitting protrusions in the slots (fig.8).
- ◆ Screw fixing ring into place until tight. Do not over tighten (fig.9).
- ◆ Make the cylindrical outlet cover (fig.10).
- ◆ Form kibbe as illustrated below and deep fry.

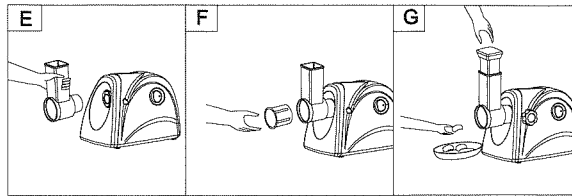


## **CUTTING SLICE/SHRED/STRIP**

- ◆ Press the fasten button, hold the head and insert it into the inlet (when inserting please pay attention the head must be slanted as per arrow indicated on the top, see fig.E), then move the head anticlockwise so that the head being fastened tightly. There will be locked when you heard a voice of "KA". (fig.2)
- ◆ Put the cutting attachments "slice cutter" or "Shredded cutter" or "strip cutter" into the cutting head. Note: Must be on place.(fig.F)

- ◆ The switch I/II knob to "I", the switch ON/O/R knob to "ON" position when you cutting. Put the vegetable into vegetable cutting head, and then push down the vegetable pusher with 5N power.(fig.G)

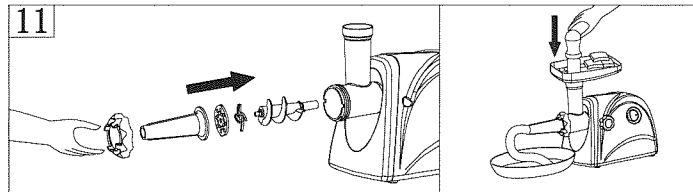
- ◆ After the unit unplug power



use switch off and it from the supply.

## MAKING SAUSAGE

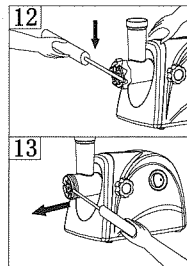
- ◆ Before starting please assemble sausage attachment as per following (fig.11)



## CLEANING AND MAINTENANCE

### DISASSEMBLING

- ◆ Make sure that the motor has stopped completely.
- ◆ Disconnect the plug from the power outlet.
- ◆ Disassemble by reversing the steps from 6-1 pictures.
- ◆ If the fixing ring is not easily removed by hands, please use tools (fig.12).
- ◆ To remove the cutting plate easily, place a screwdriver between the cutting plate and the head as illustrated and lift it up (fig.13).



### CLEANING

- ◆ Remove meat, etc. Wash each part in warm soapy water.
- ◆ A bleaching solution containing chlorine will discolor aluminum surfaces.
- ◆ Do not immerse the motor housing in water, but only wipe it with a damp cloth.
- ◆ Thinners and petrol will crack or change the color of the unit.
- ◆ Wipe all the cutting parts by vegetable oil -wet cloth.

## PLEASE FILL YOUR DETAILS FOR FUTURE USE

### GUARANTEE CARD

#### CUSTOMER'S DETAILS

NAME OF BUYER  
ADDRESS  
TELEPHONE


#### DETAILS OF SHOP

NAME OF SHOP  
RECEIPT VOUCHER NO.  
DATE OF PURCHASE


#### APPLIANCE DETAILS

TYPE OF APPLIANCE  
MODEL NO.  
SERIAL NO.
