



# MEAT GRINDER

Instructions for use  
MEAT GRINDER



MG 800

**MEAT GRINDER**

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00:00   *Reverse*  
 *Mincer*  
 *Stand by*



# Congratulations

for purchasing your new meat grinder MG 800.

## CATLER RECOMMENDS SAFETY FIRST

We understand the importance of safety and so from the initial design concept to production itself we focus primarily on your safety. Nevertheless, we ask that you please be careful and follow the following instructions when using electrical appliances:

### **IMPORTANT SAFETY INSTRUCTIONS FOR USING YOUR MG 800 MEAT GRINDER**

- This appliance must not be used by children. Keep the appliance and its power cord out of reach of children.
- This appliance may be used by persons with physical, sensory, or mental impairments or lack of inexperience and knowledge only if they are properly supervised or have been informed about how to use of the product in a safe manner and understand the potential dangers.
- Children must not play with the appliance.
- If the power cord is damaged, have it replaced in a professional service centre in order to prevent a dangerous situation. It is forbidden to use the appliance with the power cord damaged.
- Misuse may cause injury.
- Be careful when manipulating with the grinder knife. Blades of the grinder knife are very sharp and there is a risk of a serious injury.

- The parts of the appliance and the accessories that get in contact with food, clean according to the instructions provided in this manual.
- Always unplug the appliance from the power outlet if you leave it unattended and before assembling, disassembling, or cleaning.
- Switch the appliance off and unplug it from the power supply before changing the accessories or accessible parts that move when in operation. Always wait till the accessories or rotating parts completely have stopped. Use the appliance only with the supplied accessories.
- Use the appliance according to the instructions provided in this user's manual. Otherwise, there is a risk of injury.
- This appliance is designed for household use only. The appliance is not designed for commercial use. Do not use this appliance in moving vehicles or on boats, outdoors, or for any purpose other than intended. Otherwise, there is a risk of personal injury.
- Before first use, make sure that the voltage in your power socket matches the nameplate voltage on the unit bottom. In case of any doubt, please contact a qualified electrician.
- Put the appliance on a stable, heat-resistant, flat and dry surface away from the countertop edge.
- Avoid placing the appliance on or in the vicinity of heat sources, such as hot plates, ovens or gas burners. Vibrations during operation may cause the appliance to move.
- Do not use this appliance with a programmable switch, timer switch or any other device that automatically switches the appliance on.
- Before turning the appliance on, check that it is correctly assembled. Ensure the screw ring is correctly tightened.
- Do not attempt to grind bones, nut shells or other hard ingredients.
- Do not leave the appliance in continuous operation under a heavy load for a period longer than 5 minutes. Before turning it on again, allow it to cool down for at least 10 minutes.
- Never use your fingers or other objects to push food through the feed chute. Always use the supplied pusher.
- If food gets stuck inside the grinding chamber, use the REV button for a reverse move of the worm shaft to remove the stuck food.
- Never run the appliance empty. There is a risk of damage.

- Always switch the appliance off and unplug it from the power supply once food processing has been completed.
- To prevent potential electric shock, do not submerge this appliance, its base or power cord in water or any other liquid.
- Regularly check the appliance status. Never use a damaged appliance or appliance with a damaged accessory, power cord or plug.
- Do not disconnect the appliance from the power socket by pulling the power cord. This could damage the power cord or the power socket. Disconnect the cord from the power socket by gently pulling the plug of the power cord.

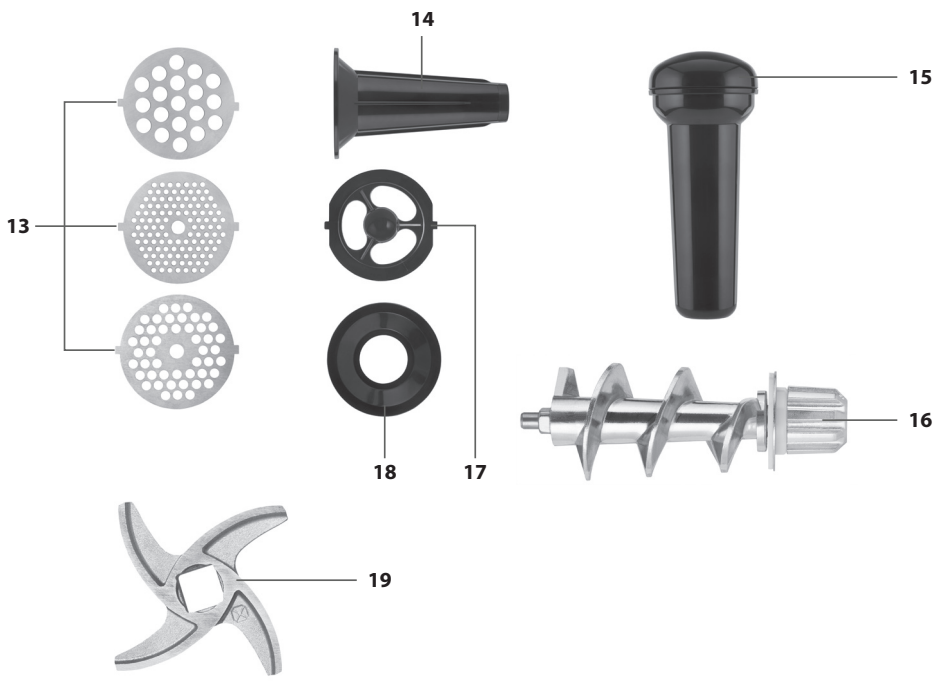
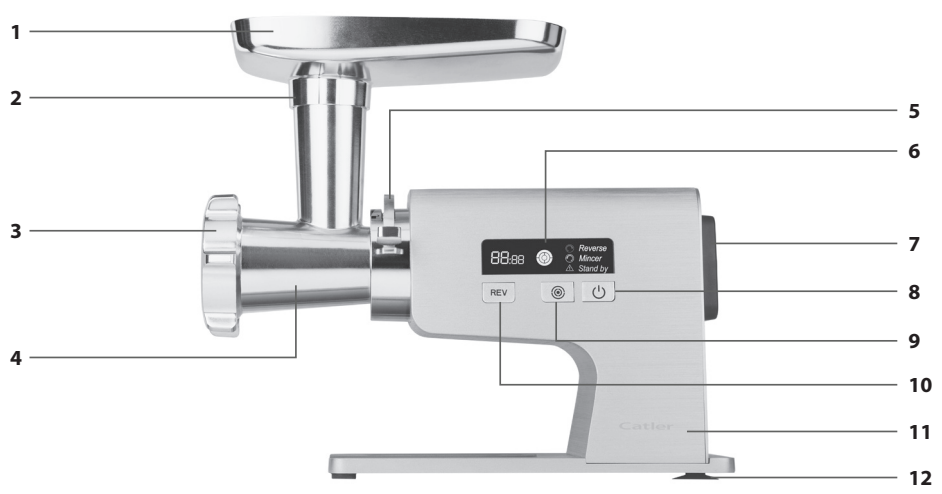
**IMPORTANT SAFETY INSTRUCTIONS FOR USING ELECTRICAL EQUIPMENT**

- Fully unwind the power cord before use.
- Do not leave the power cord hanging over the edge of a table or countertop or allow it to touch a hot surface or to become tangled up. Do not put heavy objects on the power cord.
- For safety reasons, we recommend connecting the appliance in an independent electrical circuit separated from other appliances. Do not use adapter plugs or extension cords to connect the appliance to a power outlet.
- We recommend that you inspect the appliance regularly. Do not use the appliance if it is damaged in any way or if the power cord or plug are defective. All repairs or adjustments must be performed at the nearest Catler authorised service centre.
- Any maintenance other than standard cleaning must be performed at authorised Catler service centre.
- We recommend installing a residual current device (standard safety switches in your power outlet) to provide a higher level of protection when using the appliance. We recommend installing a residual current device (with a nominal residual operating current of no more than 30 mA) in the electric circuit in which your appliance is to be connected. For further expert advice, please contact your electrician.



The user's manual is also available at [www.catler.eu](http://www.catler.eu).

**FOR HOUSEHOLD USE ONLY.**

# KNOW YOUR MEAT GRINDER MG 800





1. **Food tray**
2. **Feed chute**
3. **Fixing ring**
4. **Grinding attachment**
5. **Locking handle for attaching the grinding attachment**
6. **Display**
7. **Ventilation vents**
8.  **button (turn on/off)**
9.  **button – speed setting (low or high)**
10. **REV button (reverse function)**
11. **Motor unit**
12. **Feed with suction cups** – provide better stability when operating the meat grinder
13. **Grinding discs**
14. **Sausage attachment**
15. **Food pusher**
16. **Worm shaft**
17. **Kubbe attachment**
18. **Cover**
19. **Grinding knife**

## OPERATING YOUR MEAT GRINDER MG 800

### BEFORE FIRST USE

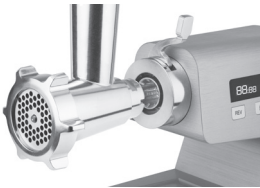
Before first use, remove all packaging and advertising labels / stickers from the appliance. Make sure you have removed all accessories from the package. Check the appliance or any accessory are not damaged. Wipe the outer surface of the motor unit with a soft sponge slightly moistened in warm water with a little washing-up liquid. Wipe dry using a clean wiping cloth.

Other accessories wash in warm water with a little washing-up liquid. Rinse with clean water and wipe dry.

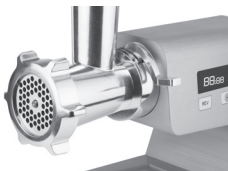
Before assembling the grinder ensure all parts are completely dry.

### ASSEMBLING THE MEAT GRINDER

1. Place the grinder on a dry, flat, and solid surface.
2. Push slightly the locking handle clockwise till it points the open lock symbol and keep it in this position.



3. Insert the grinding attachment vertically into the inlet hole in the grinder.
4. Push the locking handle clockwise until it is locked.



5. Insert the worm shaft into the grinding

chamber. If necessary, turn the worm shaft to fit easier into the axis of the motor unit.

6. Install the grinding knife to the worm shaft. It is important the blades are oriented out of the grinding chamber. If the grinding knife is placed properly, the grinder will not grind meat.
7. Attach one of the grinding discs on the grinding knife. Select a grinding disc depending on the preferred grinding roughness and intended meat use. Make sure that the tab in the grinding chamber is engaged with the notch in the grinding disc.





**WARNING!**  
**WHEN**  
**ATTACHING THE**  
**GRINDING KNIFE, BE**  
**VERY CAREFUL NOT**  
**TO GET INJURED**  
**WITH ITS EDGE.**

8. Now attach the screw cap and screw it properly by turning clockwise. Now attach the fixing ring and screw it properly by turning clockwise. Ensure the fixing ring is firmly tightened. However, do not use excessive force not to damage the thread.
9. Place the food tray on the feed chute and insert the food pusher into the feed chute.




The grinder is now ready to use.

## USING THE MEAT GRINDER

1. Ensure the meat grinder is properly assembled – according to the instructions above.
2. Place the assembled meat grinder on a dry, flat, and solid surface in a reach of a power socket.
3. Prepare meat you want to grind. It is recommended to cut meat into smaller pieces. Remove bones, tendons etc. Do not mince too stringy pieces of meat. Never mince frozen meat.
4. Place the prepared meat on the food tray.
5. Place a container for minced meat under the grinder outlet.
6. Insert the power cord plug into a power socket.
7. Press the  button and the grinder will start.
8. Press the  button to set the speed. You can set low or high speed.
9. Use the food pusher to gradually insert the food into the feed chute. Avoid overfilling of the feed chute with excessive amount of food. To remove meat residues from the grinding chamber, we recommend inserting a slice of bread or a white bread roll in the feed chute and grind them.




**WARNING!**  
**TO PUSH**  
**MEAT THROUGH**  
**THE FEED CHUTE,**  
**ALWAYS USE THE**  
**SUPPLIED PUSHER.**  
**NEVER USE YOUR**  
**FINGERS OR OTHER**  
**ITEMS.**

10. When all food is processed, press the  button to switch the grinder off. Then unplug the power cord plug from the power socket.
11. If food gets stuck in the grinder, switch the grinder off by pressing the  button and press the REV button to start the reverse function. Once the stuck food has been released from the grinding chamber, press the  button to start the grinder and continue in processing.
12. Remove the food tray from the feed chute and place aside the bowl with minced meat.
13. Clean the meat grinder according to the instructions in the chapter “Care and Cleaning”.

## KUBBE PREPARATION


Kubbe (also kubbeh or kibbeh) is a group of dishes from the Middle East, which is based on spiced ground meat, onion and usually wheat semolina with different fillings. Balls are formed and they are baked or fried.

1. Assemble the grinder according to the steps 1–5 in the part “**Assembling the meat grinder**”.
2. Install the kubbe attachment to the worm shaft and then install the cover.
3. Now attach the fixing ring and screw it properly by turning clockwise. Ensure the fixing ring is firmly tightened. However, do not use excessive force not to damage the thread.
4. Place the food tray on the feed chute and insert the food pusher into the feed chute.
5. Prepare the meat mixture according to the recipe and place it on the food tray.
6. Place a container for minced meat under the grinder outlet.
7. Insert the power cord plug into a power socket.
8. Press the  button and the grinder will start.

9. Use the food pusher to gradually insert the meat mixture into the feed chute.




**WARNING!**  
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**ITEMS.**

10. When all food is processed, press the  button to switch the grinder off. Then unplug the power cord plug from the power socket.
11. Remove the food tray from the feed chute and clean the meat grinder according to the instructions in the chapter "Care and Cleaning".

### SAUSAGE PREPARATION


1. Assemble the grinder according to the steps 1–7 in the part "**Assembling the meat grinder**".
2. Install the sausage attachment.
3. Now attach the fixing ring and screw it properly by turning clockwise. Ensure the fixing ring is firmly tightened. However, do not use excessive force not to damage the thread.
4. Place the food tray on the feed chute and insert the food pusher into the feed chute.
5. Prepare the mixture for sausage and place it on the food tray.
6. Soak the sausage skin in lukewarm water

and wait until it gets soften. Then place the full length of sausage skin on the attachment. Make a knot at the end of the sausage skin so that the sausage mixture does not spill out of the sausage skin.

7. Place a tray for sausages under the grinder outlet.
8. Insert the power cord plug into a power socket.
9. Press the  button and the grinder will start.
10. Hold the sausage skin on the attachment with one hand while pushing the mixture through the feed chute with the other hand using the pusher.




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**ITEMS.**

11. Once sausage has reached the desired length, press the  button to interrupt the process. Press the sausage skin right at the attachment outlet with your fingers and rotate the sausage several times around its axis. Then turn the grinder back on and proceed in the same manner until the entire mixture has been processed.

**NOTE:**

The natural sausage skin must be soaked in lukewarm water for about 10 minutes before use. If the sausage skin gets stuck on the attachment while being filled, wet it slightly with lukewarm water.

While filling, make sure that the mixture is loosely, yet evenly distributed in the casing. If there were excessive amount of mixture in the skin, it could break during cooking or frying.


12. When all food is processed, press the  button to switch the grinder off. Then unplug the power cord plug from the power socket.
13. Remove the food tray from the feed chute and clean the meat grinder according to the instructions in the chapter "Care and Cleaning".

**NOTE:**

You can select the fineness or coarseness of the sausage mixture by choosing the grinding disc. If you prefer coarser sausage mixture, use the grinding disc with the biggest holes and vice versa.

## **SPEED SELECTION**

The grinder is provided with two speeds – low and high – in the grinder mode (the display shows "Mincer").

The speed can be selected also before turning on the grinder by pressing the  button.

## **OVERHEAT PROTECTION**

The grinder is equipped with a thermal fuse that protects the motor from irreversible damage due to overheating. The thermal fuse is activated at the moment when the inner operation temperature reaches 85°C. In such case, the grinder is switched off, a warning light will flash on the display and an audible warning will sound. Unplug the power cord from the power socket and allow it to cool down for about 1 hour. Then insert the power cord plug into the power socket and switch the grinder on.

If the grinder does not start, contact an authorised service centre.

## CARE AND CLEANING

Clean the grinder after each use. Before cleaning the appliance, always disconnect the plug of the power cord from the mains socket.



**WARNING!**  
**DO NOT**  
**IMMERSE THE**  
**APPLIANCE, POWER**  
**CORD OR POWER**  
**CORD PLUG IN**  
**WATER OR OTHER**  
**LIQUID.**



**WARNING!**  
**DO NOT USE**  
**SHARP OBJECTS,**  
**CHEMICALS,**  
**THINNERS, PETROL,**  
**OR OTHER SIMILAR**  
**SUBSTANCES.**  
**NEVER CLEAN THE**  
**MEAT GRINDER**  
**WITH A STEAM**  
**APPLIANCE.**

### DISASSEMBLING OF THE MEAT GRINDER

1. Remove the food tray from the feed chute.
2. Release the fixing ring and remove the grinding disc and knife, kubbe attachment with the cover or sausage attachment.
3. Carefully pull the worm shaft out of the grinding chamber. If necessary, turn it slightly to release it.
4. Turn the locking handle anti-clockwise till it points the open lock symbol.
5. Carefully remove the grinding attachment from the motor unit.

### CLEANING ACCESSORIES

Wash the fixing ring, grinding discs, grinding knife, worm shaft, grinding chamber, food tray, food pusher, kubbe attachment, cover, sausage attachment in warm water with a little washing-up liquid. Rinse with clean water and wipe dry.



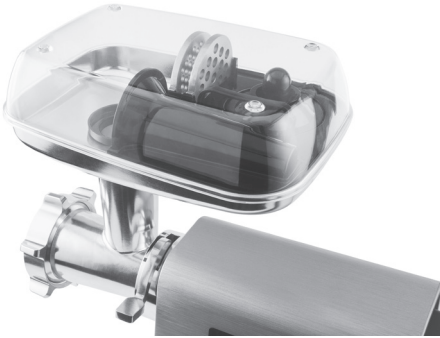
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### CLEANING THE GRINDER

Wipe the outer surface of the motor unit with a soft sponge slightly moistened in warm water with a little washing-up liquid. Wipe dry using a clean wiping cloth.

## **STORAGE**

Store the grinder in a horizontal position in a well-ventilated dry place out of reach of children and animals. It is recommended to lubricate the grinding knife, grinding discs and worm shaft with a little of vegetable oil. You can store the accessories on the food tray.



## INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of packaging material at a public waste disposal site.

### DISPOSAL OF USED ELECTRICAL AND ELECTRONIC APPLIANCES



The meaning of the symbol on the product, its accessory or packaging indicates that this product shall not be treated as household waste. Please, dispose of this product at your applicable collection point for the recycling of electrical & electronic equipment waste. Alternatively in some states of the European Union or other European states you may return your products to your local retailer when buying an equivalent new product. The correct disposal of this product will help save valuable natural resources and help in preventing the potential negative impact on the environment and human health, which could be caused as a result of improper liquidation of waste. Please ask your local authorities or the nearest waste collection centre for further details. The improper disposal of this type of waste may fall subject to national regulations for fines.

#### **For business entities in the European Union**

If you wish to dispose of an electrical or electronic device, request the necessary information from your seller or supplier.

#### **Disposal in other countries outside the European Union**

If you wish to dispose of this product, request the necessary information about the correct disposal method from local government departments or from your seller.



The product applies all regulations of EU.

Changes to the text, design and technical specifications may occur without prior notice and we reserve the right to make these changes.

The original version is in the Czech language.

Address of the manufacturer: FAST ČR, a.s., U Sanitasu 1621, Říčany CZ-251 01



Because of continuous improvement of design and other properties, your product may slightly differ from the one shown on the pictures in this manual.

Z dôvodu neustáleho zdokonaľovania dizajnu a ďalších vlastností sa môže vámi zakúpený výrobek mírně lišit od výrobku uvedeného na obrázcích v tomto návode.

Z dôvodu neustáleho zdokonaľovania dizajnu a ďalších vlastností sa môže vámi kúpený výrobok mierne lišit od výrobku uvedeného na obrázkoch v tomto návode.

A kivitel és más jellemzők állandó fejlesztése miatt a megvásárolt termék enyhén eltérhet az ezen útmutatóban található képeken mutatott terméktől.

Ze względu na ciągłe udoskonalanie designu i innych właściwości, zakupiony produkt może się nieznacznie różnić od produktu przedstawionego na rysunkach w niniejszej instrukcji.

Из-за постоянного улучшения дизайна и других свойств ваш продукт может немного отличаться от представленного на рисунках в данном руководстве.

**WWW.CATLER.EU**