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Introduction.
For your safety and continued enjoyment for this product, always read the instruction book carefully before using.
When using electrical appliances, basic safety precautions should always be followed including the following:

**Basic safety precautions**

1. **READ ALL INSTRUCTIONS BEFORE USING YOUR MEAT GRINDER.**

2. To avoid any risk of electrical shock, do not immerse cord or plug in water.

3. This appliance should not be used by or near children, or individuals with certain disabilities.

4. Unplug main power cord from outlet while not in use and before cleaning. Allow it to cool, clean and cover the unit and store in a dry and safe place if not being used for a long time.

5. Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any matter, send it to the nearest supplier or authorized technician for repair or adjustment. **ONLY AUTHORIZED TECHNICIANS** should open up the unit.

6. The use of any accessories or attachments not recommended by the manufacturer/supplier or authorized technician may cause injury.

7. Do not let power cord hang over edge of table or counter or touch any hot surfaces.

8. Turn ALL switches to OFF position before disconnecting power plug from the wall supply outlet.

9. Do not use the machine in outdoors or in wet areas.

10. Do not use appliance for other than indicated usage. Make sure the machine is onto a levelled surface prior and during operation.

11. Wash the mincer after each use and wipe dry, coating it with a few drops of edible oil to prevent rusting.

12. Do not place the unit on or near a hot gas or electric burner or in a heated oven or near inflammable source.

13. Never place hands, hair or utensils with the device or in the presence of moving mechanism while in use.

14. It is advised to plug the machine power cord into the wall outlet directly, however you can use the extension cord where necessary, but make sure the machine amperage is not greater that extension cord amperage.

15. **TO PREVENT ELECTRIC SHOCK DO NOT IMMERSE THE MACHINE, CORD OR PLUG IN LIQUIDS.**

16. **DO NOT CLEAN USING ANY ABRASIVE MATERIAL.**

17. **NEVER FORCE ANY PARTS OR BRACKETS INTO POSITION.**
**Model:** The model and machine can differ depending on its kind. For example NIKAI NMG 744

**Input Power:** The power that is actually going into the machine may differ with the power that is being consumed by the machine, however if you select the machine with higher input power then the electricity consumption will also be high.

**Amps/Volts vs. Watts:** In some cases, you may find power requirements listed in amps and volts instead of watts. For these situations, there’s a simple formula that can help you calculate electricity requirements: just multiply the number of amps by the number of volts - the resulting number equals to appliance’s wattage.

**Example:** If a device uses 5 amps at 110 volts, which translates into 550 watts (5 x 110 = 550).

The power requirements for some devices are listed in watts (i.e 1200W), rather than amps. Use this formula to convert the rating to amps: Amps = watts/110.

**Extension Cord:** It is advised to plug the machine power cord into the wall outlet directly; however you can use the extension cord where necessary. Each extension cord has maximum amperage — the limit on the current it can conduct safely. Connecting devices with a higher current may cause overheating. The appliance amperage should always be less or equal to the maximum amperage of electrical cords.

**Example:** If your meat grinder has 10Amp, your extension cord must be 10Amp or above.

*Please read this user manual carefully before assembling and using*
PARTS LIST

- Sausage attachment (large)
- Push pole
- Meat tray
- Head
- Locking knob
- Motor housing
- Feed screw
- Cutting plate (Coarse)
- Cutting plate (Medium)
- Cap
- Cutting blade
- ON/OFF/REVERSE Switch
- Power cord
ASSEMBLING

NOTE: Make sure the Meat Grinder is unplugged before you assemble it. Before mincing follow the illustrations below to assemble your machine:

1. Insert the FEED SCREW into the HEAD (cutter housing) and fit the cutter blade unit onto the other end of the feed screw. (The cutting edge should be placed at the front side). Fit the coarse/medium/fine cutting disc as well; make sure the notch of the cutting disc fits into the projection on the opening of the cutter house. Fit the nut on the cutter housing by turning the fixation nut clockwise until it is properly fastened.

2. Fit the cutter housing onto the motor unit. The lugs on the motor unit must fit precisely into the slots on the cutter housing. Insert the locking screw to the motor unit’s hole and turn it clockwise until tight. The cutter unit is then locked into position.

3. Place the tray on the upright part of the cutter housing.

4. The machine is ready for mincing.
OPERATING PROCEDURE

Please Note: If you are using your machine for the first time, clean the interior part and wipe the inside of your machine with a clean damp sponge before switching it on. Please follow these procedures for the best operating results and long machine life.

NOTE: TRAINED PERSONNEL SHOULD OPERATE ALL FOOD SERVICE EQUIPMENT

MINCING

1. Cut the meat into 10cm long, 2cm thick strips. Remove bones, pieces of gristle and sinews as much as possible.

   NOTE: NEVER USE FROZEN MEAT!

2. Turn switch on (I). Always have the unit running before adding meat.

3. Place the meat onto the tray. Use the pusher to gently push the meat into the cutter housing.

   For steak tartar, mince the meat twice with the medium grinding disc. When you have finished mincing, turn the switch to OFF (O) and unplug from electrical outlet.

SAUSAGE MAKING

Before starting sausage making process, you are supposed to reassemble the machine by adding sausage attachment as illustrated in the figures below;
1. First of all mince the meat as shown in the mincing section.

2. Switch the appliance off.

3. Turn the locking screw counter clockwise several turns to loosen and remove the cutter housing from the motor unit.

   NOTE: Make sure the machine is switched off and stops running before you remove the cutter housing.

4. Remove the fixation nut by turning it counter clockwise.

5. Remove the grinding disc.

6. Fit the separator and sausage horn onto the metal end of the feed screw. Then fit the screw ring onto the cutter housing by turning the screw ring clockwise until it is properly fastened. Make sure the notch of separator fits into the projection on the opening of the cutter house.

7. Fit the cutter housing onto the motor unit. The lugs on the motor unit must fit precisely into the slots on the cutter housing. Insert the locking screw to the motor unit’s hole and turn it clockwise until tight. The cutter housing is locked into position. Place the tray on the upright part of the cutter housing.

8. The machine is ready for sausage preparation.

SAUSAGE MAKING PROCESS

1. Place the ingredients into the tray. Use the pusher to gently slide the meat into the cutter housing.

2. Put the sausage in lukewarm water for 10 minutes and slide the wet skin onto the sausage horn.

3. Push the (seasoned) minced meat into the cutter housing. If the skin gets stuck onto the sausage horn, wet it with some water.

REVERSING THE PROCESS

If the appliance is blocked, immediately press switch “OFF” (O) by pressing the “ON/OFF” switch to II position, then press “REV” for several seconds to clear the obstruction. Release the reverse switch and move ON/OFF to I position to allow the machine to proceed.

IMPORTANT TIPS

1. Cut meat into strips or cubes slightly smaller than the opening on the feeding tube.

2. Make sure the meat is free of bones, tough tendons, nutshell etc. before grinding.

3. Raw meat or fish should be thoroughly chilled (not frozen) before grinding to reduce the loss of juices in the process.

4. Freshly ground meat should be refrigerated and cooked within 24 hours.
CLEANING AND MAINTENANCE

1. **NEVER** clean any electrical unit by immersing it in water. Unplug the machine from its socket prior to cleaning or when not in use.

   **NOTE:** Dismantle all removable parts only when the device has stopped running and the plug is removed from its power source. Exercise caution when cleaning sharp blades.

2. Apart from the motor unit, all removable parts may be cleaned in hot, soapy water.

   **NEVER USE any corrosive or abrasive cleaning product or scorers.**

3. Clean motor unit daily by using warm soapy water by wiping it with a clean damp cloth and then let it dry thoroughly.

4. Wipe dry all machine parts thoroughly before storing it.

5. After washing cutting blades and disc wipe dry, coat it with a few drops of edible oil to prevent rusting.

6. Only mince meat without skin/bones to prevent product malfunction.

7. During extended grinding, fats from meats can build up inside the grinder tube, slowing down grinding efficiency and straining the motor. If this occurs, you should stop the grinder, wash parts in hot water, and reassemble, when possible alternate bread with meat. This helps to keep the feed screw clean.

**NOTE:** Never immerse the motor unit in water or other liquids. Unplug immediately if the motor comes into liquid contact and contact the authorised technicians for inspection and maintenance.

**WARNING:** Unit is not waterproof. **NEVER** clean any electrical unit by immersing it in water. Turn off unit before cleaning surface.

**WARNING:** **SHOCK HAZARD** - To avoid electrical shock; always de-energize all power to equipment before performing cleaning or maintenance.
Maintenance services

The appliance should be maintained by authorised technicians in your area. If you don’t know those technicians you are advised to contact the local operator or cluster manager in your area who will put you in touch with them.

You can also get in touch with the supplier of your machine through their contact details. You are therefore advised to request for their contact details when buying any electrical appliances.

Sample: Suppliers contact details:

Lionsroyal Group Limited

P.O.Box 79708

Dar es Salaam.

Tel: 022 2451915

Email: lionsroyal.group.tz@gmail.com

TIN: 118-066-618

Warranty

Warranty is a written guarantee, issued to the purchaser of the appliance (by its manufacturer) promising to repair or replace it if necessary within a specified period of time. Usually warranty is given for the period of one year (but may differ according to the type of machine and manufacturer). This guarantee normally goes hand in hand with the warranty card.

The card must be duly filled when after purchasing the appliance and give the supplier his copy.

This card normally comes with the terms and conditions and does not apply if;

a) The warranty period is expired.

b) The warranty label is broken or removed.

c) The serial number label is missing or unrecognizable.

d) The product has been modified or repaired by any unauthorized service centre or personnel.

e) The defect was subject to abuse, improper use not conforming to product manual instructions, or environment conditions more severe than those specified in the manual and specification.

f) The defect was subject to Force Majeure, such as acts of God, flood, lighting, earthquake, war, vandalism, theft, brownouts or sags (damage due to low voltage disturbances).
Difference between warranty and guarantee

A warranty is usually provided by the maker of the product and will be responsible to repair or replace a defective product or its parts while guarantee is a promise provided by the suppliers for assuming responsibility to perform, execute and offering security for that agreement.

Sample of Warranty Card

Send this copy to: Lionsroyal Group Limited
Address: P.O.Box 79708: Dar es Salaam
Tel: 022 2451915
Product model number/name: Meat Grinder NIKAI NMG 744 SN 0002877
Date of Purchase: 12th January 2018
Where purchased: Dar es Salaam
Name: Fredrick Mushii
Address: 266 Mwanza
Email: freddymushi@yahoo.com
My signature below acknowledge that I have read, fully understand and accept terms and condition of this this limited warranty agreement
Signature:
Date: 17th January 2018

IMPORTANT!
1. Always fill your warranty card and give a copy to your supplier.
2. Keep your warranty card to use it within the period (Months or Years) mentioned in the warrant card.
3. Supplier reserves the right to request the warrant card before accepting repair requests, however this does not affect or limit your mandatory statutory rights.

WARNING: This machine uses AC power from the mini-grid or national grid, so the warranty is void if appliance is used on Direct Current (D.C.) or other sources of power.
To share views, advise and for further information, contact us:

**Email:** info@energychangelab.org
**Phone:** +255 787 252 585
**Website:** www.energychangelab.org

facebook: @energychangelab