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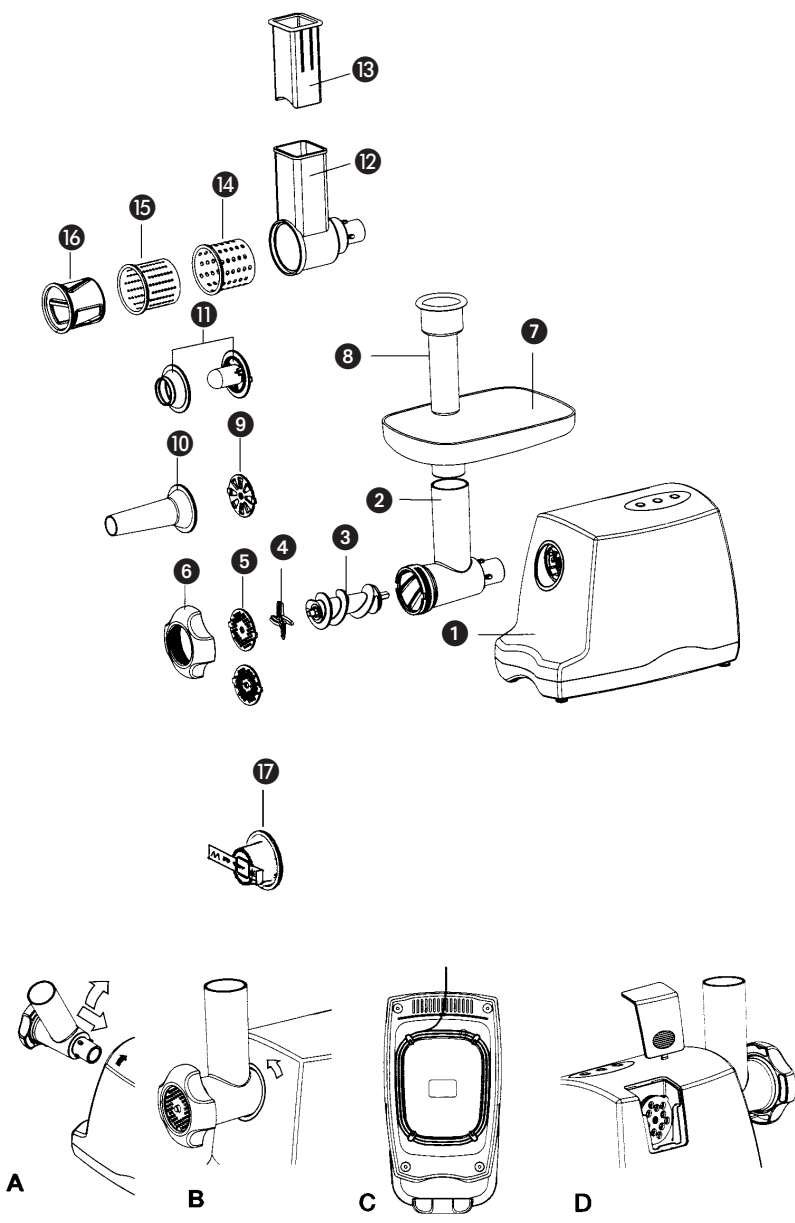
**ID-Nr. KH3460/07-04V2**

# bifinett



Ⓒ Operating Instructions





# Professional Meat Grinder

## Bifinett KH 3460

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### 1. Intended use

This appliance is **meant to be used** for processing foods in small quantities, enough for private households.

- Mincing fresh meat,
- Making sausages with natural or artificial sausage skin,
- Grating vegetables
- Crushing fruit with seeds as well as seedless fruits.
- Making shortbread cookies

This appliance is **not meant to be used** for processing frozen foods or other hard foodstuffs, e.g. bones or nuts. It is not to be used for commercial or industrial purposes.

### 2. Technical Data

Voltage .....: 230 V / ~50 Hz  
Power consumption : 550 W max.  
Weight .....: 4,57 kg approx.  
Dimensions (mm) ....: 325x160x317

### 3. Delivery Contents

- 1 Motor block
- 2 Meat grinder casing
- 3 Transport screw
- 4 Cross blade
- 5 cutting discs for coarse and fine grinds
- 6 Ring clamp
- 7 Feeding tray
- 8 Round stodger
- 9 Sausage disc
- 10 Sausage attachment
- 11 Kubbe attachment
- 12 Grater funnel
- 13 Square stodger
- 14 Coarse grater attachment
- 15 Fine grater attachment
- 16 Cutter attachment
- 17 Shortbread cookies attachment

## 4. Safety Instructions

To avoid life-threatening electric shocks:

- **Make sure that the cable is not damaged.** Protect the cable from heat and make sure that it does not get stuck or clamped.
- **If the cable or the electric plug is damaged,** get it replaced by customer service, before you continue using the appliance.
- **Use the appliance only in a dry areas,** and not outdoors.
- **Never immerse the motor in water or other liquids!** You might suffer from a life-threatening electric shock.

### Warning!

**Never use the appliance for any other purposes other than those listed here.** There is a major possibility of accidents if you mistakenly happen to turn off the safety device of the appliance!

To avoid the risk of accidents and injuries:

- **Never put your hand into the openings of the appliance. Do not insert any objects through the openings** – except for the appropriate stodger and the food-stuff to be processed. Otherwise, there are chances of a serious risk of accidents!
- **Unplug the appliance,** before attaching or removing the accessories.
- **Do not leave the appliance unsupervised,** when it is ready for use. Always unplug the appliance after use or during breaks in order to avoid it from being turned on accidentally.
- **Only use original accessories, which are meant for this appliance.** Other parts may probably not meet the safety requirements.
- **Do not allow children and elderly people to handle the appliance without supervision,** since they may not always be able to assess potential hazards.

## 5. Assembly

All accessories are coated with a thin oil film to protect them from corrosion. Therefore clean all the parts carefully before using the appliance for the first time, in accordance with the detailed instructions found under "8 Cleaning".

### a) Assembling the meat grinder

Unfold the fold out. There you will find the step-by-step illustrations for assembling the appliance.

- Place the transport screw ③ with the hexagonal axle in the mincer casing ②.  
Ensure that the metal washer remains on the hexagonal axle. Without the washer, the screw would close too fast.
- Now place the cross blade ④ so that the sharp side is facing the cutting disc ⑤. **Warning** - the blade is very sharp!  
**Attention:** the device can get damaged if the cross blade is wrongly inserted in the opposite direction!
- Choose the appropriate cutting disc – You can find the discs in the small recess at the top of the device (Fig. D).  
For this push the cover upwards and take out the required disc.
- Insert both the edges of the chosen disc ⑤ into the slots in the mincer casing ②.
- After everything has been assembled correctly, screw on the ring clamp ⑥ tightly.

- The assembled meat grinder is connected by a bayonet joint to the motor block ①:
  - Insert the meat grinder into the motor block. The arrow on the mincer casing should be on the symbol "offen" (open) (Fig. A).
  - Press in the meat grinder lightly. Turn the stuffing funnel of the meat grinder upwards till it is vertical (Fig. B).
  - To take it out, once again press down the meat grinder lightly and turn the stuffing funnel in the direction of the symbol "offen" (Fig. A). Now you can pull out the meat grinder.
- Finally place the feed tray ⑦ on top on the stuffing funnel.

### b) Fixing the sausage stuffer attachment

Once the meat grinder has been assembled as described under a):

- Turn open the ring clamp ⑥ and ...
- Replace the cutting disc ⑤ with the sausage disc ⑨. This can be found in the small recess (Fig. D) on the top of the device. Fix this in as described in a).
- Now place the sausage stuffer attachment ⑩ in front of the sausage disc, ...
- before screwing on the ring clamp ⑥ tightly.

### c) Fixing the kubbe attachment

Once the meat grinder has been assembled as described under a):

- Turn open the ring clamp ⑥ and ...
- Replace the cutting disc ⑤ with the two plastic parts of the kubbe attachment ⑪. Fix these as described in a).
- When everything has been attached correctly, screw on the ring clamp ⑥ tightly.

### d) Fixing the grater and cutter attachments

When the meat grinder has been removed from the motor block:

- First select the appropriate attachment. You can choose from...
  - a coarse grater ⑭,
  - a fine grater ⑮,
  - a cutter attachment ⑯.
- Fix the grater or cutter attachment in the provided round recesses in the grater funnel. ⑫.
- Place the grater funnel in the motor block in such a way that the arrow of the grater funnel points to the symbol "open".

Press in the grater funnel lightly and turn it upwards till it is in a vertical position.

- To remove once again press in the grater funnel lightly and turn it in the direction of the symbol "open" (Fig. A). Now you can take out the grater funnel.

### e) Fixing the shortbread cookie attachments

Once the meat grinder has been assembled as described under a):

- Turn open the ring clamp ⑥ and ...
- take out the cutting disc ⑤ and the cross blade ④.
- Remove the pattern strips from the shortbread cookie attachment ⑰ and ...
- place the shortbread cookie attachment in the mincer casing ⑫.

Insert both the edges of the shortbread cookie attachment ⑰ into the slots in the mincer casing ⑫.

- When everything has been attached correctly, screw on the ring clamp tightly ⑥ and ...
- once again attach the pattern strips to the front part of the shortbread cookie attachment.
- To remove you must again remove the pattern strip first, before turning open the ring clamp ⑥ and taking out the shortbread cookie attachment ⑰.



## 6. Operation

**Attention:** In the case of foods, which need to be processed at high speeds, the appliance should not be run for longer than 10 seconds (!) at a stretch. Let there be a break of 30 seconds before switching it on again, to prevent the motor from overheating. One can tell that the machine is being overused when the sound of the motor changes and slows down.

### a) Operating the appliance

Once the appropriate attachments have been fixed:

- Place the appliance in such a way that it is **absolutely stable** and cannot fall off the table or into water (due to vibrations or if it gets caught in the cable). . The machine will inevitably vibrate when it is running.

**Warning:** Never touch a machine, which is plugged in or is operational when it happens to fall or land in water – or in the case of other emergencies!

First unplug the appliance in all emergency situations! Otherwise one runs the risk of serious injury or loss of life!

- Place the food, which is to be processed in the feeding tray ⑦ and place a vessel to collect the processed food in front under the opening.

- First press the **OFF** button, to ensure that the appliance is **off**.

Then **plug in...**

and set it to **ON**, to **switch it on**.

- Now push in the food with the round ⑧ or square stodger ⑬ in the feeding tube - never with one's fingers, forks, spoons or similar objects. This could lead to injury and also damage the appliance.

**Attention:** Do not ever press so hard that the motor gets audibly slower. This could put the machine under pressure and damage it.

### b) Processing meat

- Only use meat pieces, which are not larger than 2 cm. Check that the meat does not have any bones and is not stringy.
- **Caution:** Mince meat is prone to decay. Therefore take care to maintain good hygiene when processing meat.
- When you have read all the instructions on the topic "Meat", you can use the appliance as described under 6.a).

### c) Processing sausage meat

- Put the meat through the meat grinder twice before using it as sausage stuffing.
- To make the sausage stuffing, add some chopped onions, spices and other ingredients to the mincemeat as per your recipe, and knead the mixture. Refrigerate this for 30 minutes before processing it further.
- Put the sausage skin (natural or artificial sausage skin) on the sausage stuffer attachment<sup>10</sup> and knot up the other end. For 1 kg of the filling, you will need approximately 1.60 m of sausage skin.

**Tip:** Soak the natural sausage skin in lukewarm water for about 3 hours before using it and then wring out. Natural sausage skin will thus get more elastic.

- The sausage mixture will be pressed into the sausage skin by the sausage stuffer. When it is long enough switch off the device and press together the sausage at the end and turn it around its longitudinal axis.

**Tip:** Sausage meat tends to expand when cooked or frozen. Therefore it is best not to overstuff the sausage to prevent it from splitting.

- After you have read all the instructions about the topic “Sausage“, you can use the machine as described under 6 a).

### d) Grating and cutting

After you have placed the food to be grated into the feeding tray<sup>7</sup>:

- Push them with the square stodger <sup>13</sup> into the feeding tube <sup>12</sup>.
- If some food is stuck on the grating attachments: **Switch off the device before removing the attachments or reaching in to clean them.** Otherwise there is the risk of getting injured.
- After you have read all the instructions about the topic “Grating and cutting“, you can use the machine as described under 6 a).

### e) Using the kubbe attachment

With the kubbe attachment foodstuffs can be processed to form hollow rolls of meat or vegetables, which can then be stuffed as desired.

- Put the meat through the meat grinder twice before pressing it through the kubbe attachment.
- After you have read all the instructions about the topic “Kubbe attachment“, you can use the machine as described under 6 a).

### f) Making shortbread cookies

After you have made the shortbread dough according to your recipe, and after having fixed the shortbread cookie attachment:

- Line a small baking tray with greaseproof paper and place or hold it directly under the opening in the front of the appliance.

- Press dough evenly into the feeding tube – the transport screw pushes it through the design on the pattern strip of the shortbread cookie attachment 17.
- After you have read all the instructions about the topic "shortbread cookie attachment", you can use the appliance as described under 6 a).

### Warning:

**Never open the casing of the motor block**– There are no operating parts to be found there. **If the casing is opened there exists the possibility of a life-threatening electric shock.**

## 7. Troubleshooting

If the smooth running of the appliance **is hampered** by excessive or stuck food:

- Keep the **(REV)** key pressed. The machine will now run in the reverse direction. This will enable you to dislodge the food, which has got stuck, and the machine will once again run smoothly.
- If you do not succeed by doing so, clean the machine as described under 8.

If the **motor stops suddenly**, it could be due to the internal overload warning device, which automatically turns off the machine when overloaded. This is supposed to protect the motor.

- Switch off the device and let it cool down for approximately 15 minutes before using it again.

- In case this does not work, wait for a further 15 minutes.
- If it still does not function at the end of this period, **this indicates a technical problem.** In this case, contact the service centre.

If the **mains cable** is damaged or **the accessories** are visibly damaged:

- Switch off the device by pressing the **(OFF)** button!
- if this is not safely possible **unplug the appliance.**
- Get the parts to be repaired by customer service, before reusing the appliance again.

## 8. Cleaning

**Pull out the plug from the socket**, before cleaning the appliance.

In this way accidents caused by the unexpected switching on of the machine and electric shocks can be prevented.

### a) Cleaning the Motor block

- Clean the external surfaces and the power cord with a slightly damp cloth. Always dry the device well before using it again.
- **Warning:** Never immerse the motor block in water or any other liquid! Otherwise one could get a life-threatening electric shock, if moisture, which has crept in, touches the electrical wiring.

- Never use any cleansers, abrasive substances or solvents. These could damage the device.

#### b) Cleaning accessories

- Wash all the accessories that can come in contact with food, ...
  - **by hand only**, the accessories are not dishwasher safe.
  - with hot water and a household cleaning liquid suitable for food-stuff surfaces
- **Caution:** The cross blade and the shredder attachments are very sharp!
- **Dry all parts thoroughly**, before reusing the appliance.

## 9. Storage

- Wind the **mains cable** under **the bottom part of the appliance**. In this way, it is protected from damage.
- Store the discs in the small recess (Fig. D) on top of the machine.
- Store the appliance in **a dry place**.
- After drying the metal attachments rub them lightly with a little cooking oil, if you are not going to use the device immediately. This will protect them **from corrosion**.

- Keep the machine **away** from children and elderly people. They may not always be able to assess potential dangers of the heating elements of such devices.

## 10. Disposal

**Tip:** Care for the environment.

If you wish to dispose of the device, dispose of it at a collection site for recycling of electronics.

Make the appliance unusable by removing the plug before disposing of the appliance, in order to prevent accidents caused by children playing with the appliance.

Ensure that sharp parts (cross blade, shredder attachments) are removed to protect children.

## 11. Warranty and service

The warranty conditions and service centre address can be found in the enclosed warranty slip.

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