

 LAKELAND

My Kitchen

USER MANUAL MEAT MINCER

Model: 15863

Helpline No: 015394 88100



The Lakeland Guarantee....

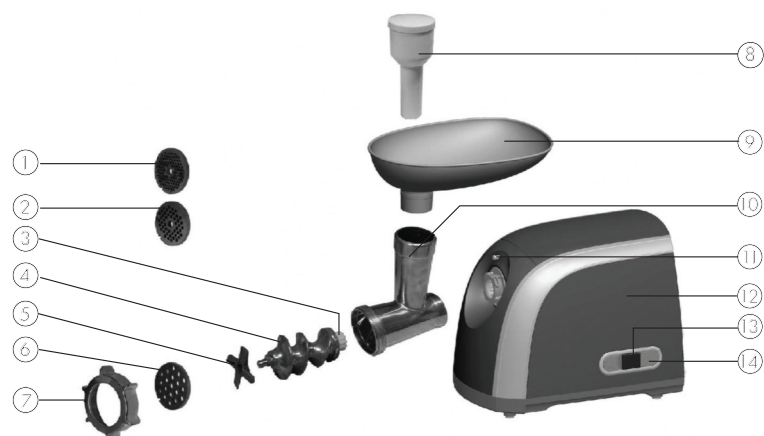
is probably the simplest guarantee in the world!
If you are not satisfied at any time, you receive your money back!
This is our promise.

Lakeland

Alexandra Buildings, Windermere, Cumbria LA23 1BQ
Tel: 015394 88100 Web: www.lakeland.co.uk

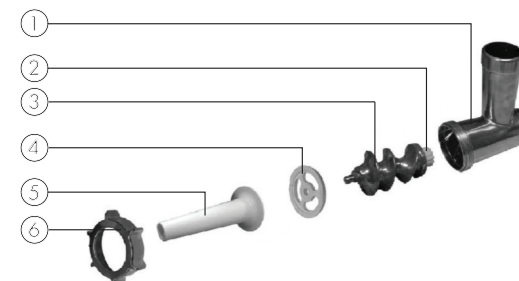
INTRODUCTION

Thank you for choosing this meat mincer from My Kitchen, a hard working range of everyday cooks' essentials by Lakeland. As well as mincing this machine comes with attachments for filling home made sausages. Please take a few moments to read these instructions before using the machine for the first time, and keep them in a safe place for future reference.



MINCER FEATURES

1. Fine mincer screen
2. Medium mincer screen
3. Coupling
4. Feed screw
5. Stainless steel cutting blades
6. Coarse mincer screen
7. Ring collar
8. Pusher
9. Food tray
10. Mincing chamber
11. Safety-lock button
12. Motor housing
13. Reverse button
14. On/off button



SAUSAGE STUFFER FEATURES

1. Mincing chamber
2. Coupling
3. Feed screw
4. Separator
5. Sausage nozzle
6. Ring collar

Please note: the sausage stuffer uses the same mincing chamber, coupling/feed screw and ring collar as the mincer.
220-240V - 50Hz 600W

IMPORTANT SAFEGUARDS

When using this meat mincer please follow these basic safety precautions

1. Please read all instructions before using.
2. Make sure that your electricity supply matches the voltage shown on the appliance.
3. The mincer is for household use only. It is not suitable for commercial use, or for use outdoors. It must only be used for its intended purpose.
4. Do not let the power cord hang over the edge of your table or worktop, where a child could grab it or people could trip over it. The power cord must not become tangled or touch any hot surfaces.
5. Place the appliance on a sturdy, level surface well away from any hot surfaces.
6. Always remove bones etc from meat before mincing. Cut large pieces of meat into smaller chunks, and also try to remove large sections of fat from the meat before mincing. Meat should be thawed before mincing.

7. The cutting blade is very sharp; please handle with care when assembling and cleaning.
8. To protect against electric shock, do not immerse the power unit, power cord or plug in water. Do not operate with wet hands and never allow the plug or cord to get wet.
9. Keep hands, hair, clothing or utensils away from moving parts. Never insert spoons, knives or other tools into the attachments. Always use food pusher provided.
10. Always switch off the appliance and unplug from the socket before adding or removing attachments, after use and before cleaning.
11. Using attachments not supplied by the manufacturer may lead to electric shock, fire or injury.
12. The appliance is not intended for use by children or infirm people unless they have been adequately supervised by a responsible person to ensure that they can use it safely. Children should be supervised to ensure that they do not play with the appliance. It must not be left unattended during use.
13. Do not use the appliance if the power cord or plug show any signs of damage, or if the appliance is dropped, damaged or working incorrectly. Call the helpline on 015394 88100 to arrange a repair by an authorised repairer, or a replacement. Never try to repair the appliance yourself as this may cause electric shock.

BEFORE USING FOR THE FIRST TIME

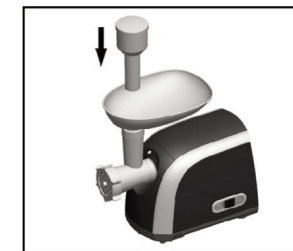
Carefully unpack the mincer and remove any attachments. Please note that the sausage stuffer parts may be packed inside the pusher. Wipe the power unit with a damp cloth, then dry. Do not immerse in water.

Wash all other parts in warm, soapy water and take care when handling the cutter blade. Rinse then dry and wipe the mincer screens with a light coating of vegetable oil to prevent rust developing. Place them in a sealed plastic bag or airtight tub until needed, and then rinse before use.

Do not place any parts of the mincer in your dishwasher

USING THE MINCER

1. Fit the feed screw inside the mincing chamber. The white plastic coupling goes in first.
2. Carefully slot the cutting blade onto the screw, sharp edges facing out, please handle with care.
3. Next, fit one of the mincer screens – fine, medium or coarse. The notch in the screen fits the pin on the edge of the mincer chamber.
4. Screw on the ring collar, turning clockwise.
5. Slot the mincing chamber onto the power unit. Twist it anticlockwise and you will hear the safety lock click into place.
6. Fit the food tray onto the mincing chamber. Plug in the machine. Place a dish beneath the mincer to catch the food.
7. Press the on/off switch. Using the round food pusher, gently guide small pieces of meat into the mincing chamber. Add small quantities at a time to avoid overloading the motor. When you have finished mincing, switch off and unplug.

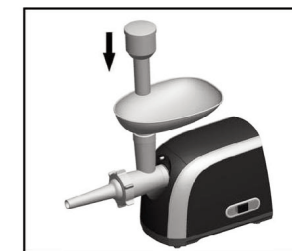
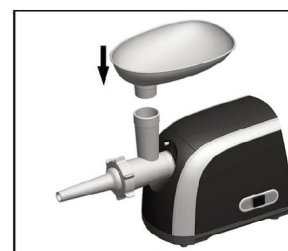
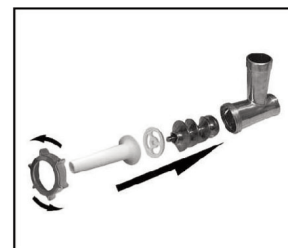


TAKING THE MINCER APART

1. Make sure the machine is switched off and unplugged.
2. Lift off the food tray. Press the safety-lock button and turn the mincing chamber clockwise to remove it.
3. Unscrew the ring collar and carefully remove the mincer screen, cutting blades and feed screw.
4. See care and cleaning.

USING THE SAUSAGE STUFFER

1. First, make sure the machine is unplugged.
2. Fit the feed screw into the mincing chamber. The white plastic coupling goes in first.
3. Place the white plastic separator onto the screw.
4. Hold the sausage nozzle onto the mincing chamber, then screw on the ring collar, turning clockwise.
5. Slot the mincing chamber onto the power unit. Twist it anti-clockwise and you will hear the safety lock click into place.
6. Fit the food tray onto the mincing chamber.
7. If you are using sausage skins, soak in warm water for around 10 minutes.
8. Pull the sausage skin onto the end of the nozzle. Plug in the machine and press the on/off switch.
9. Using the round food pusher, gently guide the sausage filling into the mincing chamber. As the sausage fills, gently ease it off the nozzle and twist into sausages. PLEASE NOTE: the sausage filling should not be too 'wet', otherwise liquid may leak into the machine,

**TAKING THE SAUSAGE STUFFER APART**

1. Make sure the machine is switched off and unplugged.
2. Lift off the food tray. Press the safety-lock button and turn the mincing chamber clockwise to remove it.
3. Unscrew the ring collar and remove the sausage nozzle, separator and feed screw.
4. See Care and Cleaning.

CARE AND CLEANING

Always ensure the machine is switched off and unplugged from the socket before cleaning. Wipe the power unit with a soft cloth moistened in warm, soapy water. Do not immerse in water.

Wash the plastic parts in warm, soapy water. Wash the metal parts in hot, soapy water with a washing-up brush. Handle the cutting blade with great care. Carefully dry all parts. Wipe the cutting blade and mincer blade with a light coating of vegetable oil to prevent rust developing. Place them in a sealed plastic bag or airtight tub until needed, and then rinse before next use.

Please do not place any of the parts in your dishwasher.

Please also avoid abrasive cleaners and metal scourers as they may damage the machine.

HELPFUL HINTS

- After 3 minutes' use, let the machine rest for 30 minutes to allow the motor to cool down.
- Please avoid forcing ingredients down the chute with the food pusher as this may damage the machine. Also ensure that all bones and any large fatty areas on the meat are removed before mincing.
- Please assemble the mincing chamber carefully. If the pieces are not properly fitted, the meat will not mince well, and the cutting blades and mincer screens may become blunt.

RECIPES

MINCED PORK BURGERS

Makes 8

INGREDIENTS

60g stale bread
50g sliced onion
oil for frying
20g butter
500g pork meat
1 egg, beaten
freshly milled salt and pepper
40g fresh or dried breadcrumbs

METHOD

1. Soak the bread in water, then drain.
2. Fry the sliced onion in oil and butter until golden.
3. Cut the pork into pieces for mincing. Put the bread, fried onion and pork through the mincer twice, using the fine mincer screen.
4. Place the pork mixture into a bowl. Add the beaten egg. Season, and combine all the ingredients.
5. Divide the mixture into 8 oval-shaped burgers, around 1.5cm thick. Coat in breadcrumbs and fry in hot oil on both sides until golden and completely cooked through. Serve in soft white rolls with apple sauce.

THREE-MUSTARD BURGERS

Makes 6-8

INGREDIENTS

500g beef (rump, chuck or blade steak would be best)

1 egg, beaten

a handful of breadcrumbs

½ teaspoon French mustard

½ teaspoon English mustard

½ teaspoon Dijon mustard

oil for frying

METHOD

1. Put the beef through the mincer once, using the fine mincer screen.
2. Place the minced beef into a bowl. Add all the ingredients and mix together.
3. Divide the mixture into 6-8 burgers, around 1.5cm thick. Fry in hot oil on both sides until completely cooked through. Serve in sesame seed baps with cheese, lettuce, tomato and your favourite relish.

TIP: try swapping one of the mustards for a wholegrain variety.

HOME-MADE PORK SAUSAGES

The quantity of sausages made depends entirely on the size and type you choose to make, whether individual link sausages or a Cumberland-style swirl, coiled from a length of sausage.

INGREDIENTS

sausage skins

4 teaspoons salt

1 teaspoon black pepper

1 teaspoon paprika

1 teaspoon cumin

½ teaspoon celery salt

1 tablespoon dried mixed herbs or sage/thyme

2 teaspoons ground ginger

1 teaspoon nutmeg, freshly grated

1.2kg lean pork

600g belly pork

360ml iced water

170g dried, finely chopped breadcrumbs

METHOD

1. Firstly, set the sausage skins to soak in warm water for around 10 minutes.
2. Measure out all the seasonings and shake together in a screw-top jar.
3. Cut all the meat into pieces for mincing, then place in a large bowl.
4. Sprinkle with the seasoning mix, then mix well until the meat pieces are evenly coated.
5. Put the pork mixture through the mincer once, using the fine mincer screen. Return the mixture to the bowl and check the seasoning is evenly distributed.
6. Add some of the iced water to the mixture and mix well. Gradually add the remaining water.
7. Add the breadcrumbs and mix well. By now the mixture should be firming up.

Continued...

8. Put the mixture through the mincer again, this time using the coarse mincer screen. The mixture is now ready to fill the sausage skins, following the instructions in USING THE SAUSAGE STUFFER.
9. To cook the sausages, heat a small amount of oil in a frying pan over a low to medium heat and fry gently, turning occasionally until completely cooked through. These meaty, herby sausages are delicious served with mashed potatoes and a rich onion gravy.

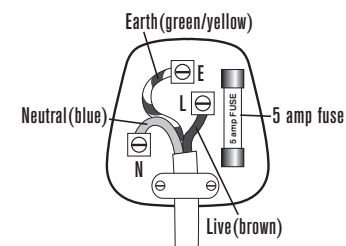
RECYCLING YOUR ELECTRICALS

Along with many other high street retailers, Lakeland has joined a scheme whereby customers can take their unwanted electricals to recycling points set up around the country. Visit www.recycle-more.co.uk to find your nearest recycling point.



ELECTRICAL CONNECTIONS THIS APPLIANCE MUST BE EARTHED

This appliance is fitted with a fused three-pin plug to BS1363 which is suitable for use in all homes fitted with sockets to current specifications. If the fitted plug is not suitable for your socket outlets, it should be cut off and carefully disposed of. To avoid an electric shock, do not insert the discarded plug into a socket.



Fitting a new plug

If for any reason you need to fit a new plug, the flexible mains lead must be connected as shown here. The wires in the mains lead fitted to this appliance are coloured in accordance with the following code:

Connect BLUE to Neutral (N)

Connect GREEN & YELLOW to Earth (E)

Connect BROWN to Live (L)

5 amp fuse to be used

If the colours of the wires in the mains lead of this appliance do not correspond with the coloured markings identifying the terminals in your plug, proceed as follows. The wire which is coloured blue MUST be connected to the terminal which is marked with the letter N (Neutral) or coloured black. The wire which is coloured brown MUST be connected to the terminal which is marked with the letter L (Live) or coloured red.

Before refitting the plug cover, check that there are no cut or stray strands of wire inside the plug. Use a 5 amp BS1362 fuse. Only BSI or ASTA approved fuses should be used. If you are at all unsure which plug or fuse to use, always refer to a qualified electrician.

Note: after replacing or changing a fuse on a moulded plug which has a fuse cover, the cover must be refitted to the plug; the appliance must not be used without a fuse cover. If lost, replacement fuse covers can be obtained from an electrical shop. This appliance complies with the following EEC Directives: 73/23 EEC (Low Voltage Directive) and 89/336 EEC (EMC Directive).