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KALORIK



Meat Grinder
Máquina para picar la
carne

USK MGR 25959

www.KALORIK.com

120V~ 1000Wmax

↑
Front cover page (first page)

Assembly page 1/24



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(EN) OPERATING INSTRUCTIONS

IMPORTANT SAFEGUARDS

- ❑ Please read these instructions carefully before using the appliance and check that your mains voltage corresponds to that stated on the appliance.
- ❑ From time to time check the appliance for damages. Never use the appliance if it shows any signs of damage, but have it checked by a competent qualified electrician (*). Should the cord be damaged, it must be replaced by a qualified electrician(*).
- ❑ Never leave the appliance unsupervised when in use. Keep out of reach of children or incompetent persons.
- ❑ Only use the appliance for domestic purposes and in the way indicated in these instructions. Most of all, follow the instructions concerning the assembly of the accessories before starting the appliance.
- ❑ Switch off the meat grinder and unplug it when not using it or during assembly and disassembly, respectively.
- ❑ Never touch the worm or the blade without having removed the cord from the power outlet beforehand.
- ❑ Do not use meat grinder near sources of heat (cooking tops, grill, oven).
- ❑ Never immerse the appliance in water or any other liquid for any reason whatsoever.
- ❑ Never use the appliance outside and always place it in a dry environment.
- ❑ Never move the appliance by pulling the cord and never hang it by the cord. Make sure the cord cannot get caught in any way. Do not wind the cord around the appliance and do not bend it.
- ❑ Stand the appliance on a stable surface so that it cannot fall over.
- ❑ This kind of appliance cannot function continuously; it is not a professional type of appliance. It is necessary to make temporary stops. Check the section « Important information » in the instruction manual.



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- ❑ To push the meat to the worm, always make use of the pusher only. Never use your fingers or other accessories.
- ❑ You must keep this appliance clean, as it is in direct contact with food.

(*) Competent qualified electrician: after sales department of the producer or importer or any person who is qualified, approved and competent to perform this kind of repairs in order to avoid all danger. In any case you should return the appliance to this electrician.

SAVE THESE INSTRUCTIONS

POLARIZED PLUG INSTRUCTIONS

Some appliances are equipped with a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit into the polarized outlet only one way. If the plug does not properly fit into the outlet at first, reverse it. If it still does not fit, contact a competent qualified electrician. **Do not attempt to modify the plug in any way.**

For appliances equipped with a standard plug, simply insert the plug into the outlet without paying attention to the way you plug it.

SHORT CORD INSTRUCTIONS

A short detachable power supply cord is provided to reduce the hazards resulting from becoming entangled in, or tripping over a longer cord. Longer detachable power supply cords may be used if care is exercised in their use.

- The electrical rating of the longer cord should be at least that of the appliance. If the electrical rating of the extension cord is too low, it could overheat and burn.
- The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over. The extension cord should be a grounding-type 3-wire cord.

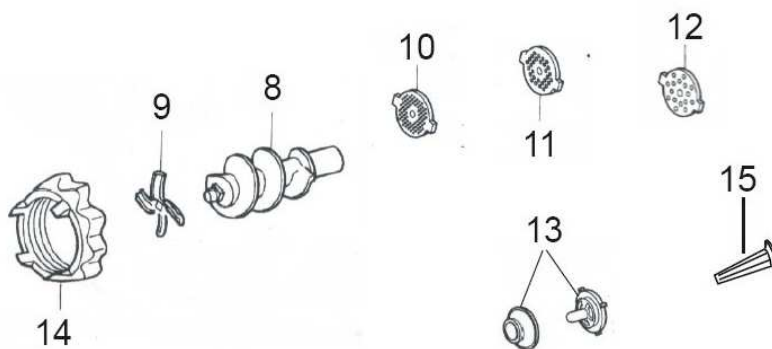
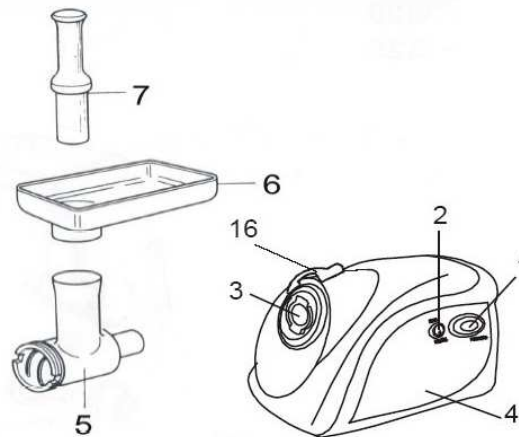


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PART DESCRIPTION

- | | | | |
|---|-----------------|----|------------------------|
| 1 | Reverse knob | 9 | Cutting blade |
| 2 | ON / OFF switch | 10 | Cutting plate (fine) |
| 3 | Head inlet | 11 | Cutting plate (medium) |
| 4 | Body | 12 | Cutting plate (large) |
| 5 | Head | 13 | Kebbe attachment |
| 6 | Filling tray | 14 | Sealing ring |
| 7 | Pusher | 15 | Sausage attachment |
| 8 | Worm | 16 | Head stopper |

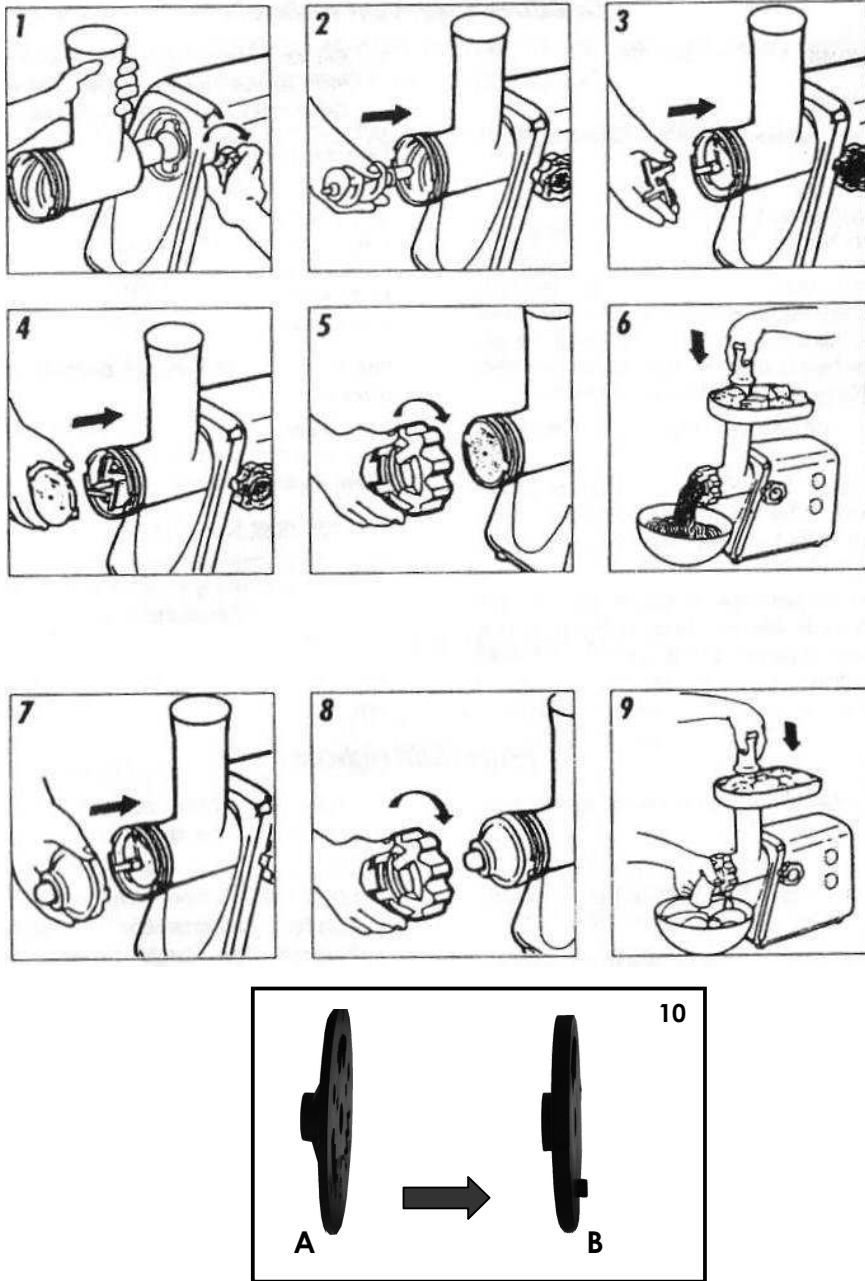


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USK MGR 25959 - 080630



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IMPORTANT INFORMATION

This appliance is not for professional use. You should follow the requested breaks. Failure to follow this instruction carefully may result in damage to the motor. Please refer to the rating label for the maximum continuous usage time (KB xx min where xx is the maximum usage time). The breaks should last at least 10 minutes.

BEFORE FIRST USE

It is necessary to clean all accessories (see paragraph "cleaning and care") and to dry them.

ASSEMBLY OF THE ACCESSORIES AND OPERATION

Make sure the power cord is unplugged and the ON/OFF switch is in OFF position before assembling the accessories. This instruction should be observed each time you assemble or replace accessories.

Unscrew the locking screw by turning it anti-clockwise and insert the filling neck in the motor block.

Once the filling neck is positioned correctly, tighten the locking screw by turning it clockwise (Fig. 1) and make sure it is tightly connected to the motor block.

Put the worm on the motor shaft (Fig. 2) that you can see at the end of the filling neck (to check if it is positioned correctly, it should not be possible to turn it with the hand).

A) Discs

- These accessories allow mincing meat. According to the disc you choose, you can obtain more or less finely minced meat.
- Place the blade upon the worm with its rounded side facing the worm. (Fig. 3)
- Assemble one of the 3 discs upon the blade, making sure that its two arresting pins lock precisely into the corresponding recesses. (Fig. 4).



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- Firmly screw on the sealing ring by turning it clockwise to tighten the worm, blade and disc together. (Fig. 5). When screwing the sealing ring, we advise you to press the disc to make sure that its arresting pins stay in the right position.
- Put the filling tray on the filling neck.
- Cut the meat into pieces of approximately 30 to 40 mm and put these pieces on the filling tray.
- Plug in the appliance and switch it on with the ON/OFF switch.
- Put a tray or a plate under the filling neck to collect the minced meat.
- Drop the pieces of meat in the filling neck and press with the pusher. Do not press too strongly, as you might block the appliance. If this happens, do not try to use any accessory to release the blocking pieces but stop the appliance, remove the power cord from the mains and disassemble the part leading to the blocked pieces.
- The pusher allows you to press the pieces of meat towards the worm in order to lead them to the blade (Fig. 6). Note: during use, tighten the sealing ring regularly if necessary.
- Depending on the kind of meat, we advise you to insert a break of approximately 30 minutes after each continuous operation of 15 minutes. The meat grinder minces 5 kg of raw meat within a maximum of 10 minutes.

B) Sausage filling funnel

- Place the blade on the shaft of the worm, with the rounded side facing the disc (contrary to previously).
- Assemble the perforated disc (7 mm, the biggest one) on the shaft of the worm and insert the two arresting pins precisely into the corresponding recesses on the edge of the filling neck (fig. 4).
- Lead the narrow end of the sausage-filling funnel through the sealing ring and screw on the sealing ring. When screwing we advise you to press the sausage filling funnel against the disc so that its arresting pins stay in the right position.
- Place the filling tray on the filling neck.
- Steep the sausage skin in lukewarm water for 30 minutes to make it smooth.



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- Then slip the sausage skin over the sausage-filling funnel.
- The pusher will allow you to push the sausage preparation towards the worm. (fig. 6)

C) "Kebbe" attachment

- Place the "Kebbe" attachment, which you will have assembled beforehand, on the shaft of the worm and insert the two arresting pins precisely into the corresponding recesses on the edge of the filling neck.
- Screw on the sealing ring by turning it clockwise in order to block the unit formed by the worm and the "Kebbe" attachment (fig. 8). We advise you to press the rounded part of the "Kebbe" attachment to make sure that its arresting pins stay in the right position.
- Place the filling tray on the filling neck.
- The pusher will allow you to push the sausage preparation towards the worm. (fig. 6)

"Kebbe" recipes

Wrap for "Kebbe"

450 g	lean mutton, veal or beef *
150-200 g	flour *
1 teaspoon	allspice
1 teaspoon	nutmeg
1 pinch	chili powder
1 pinch	pepper

* Using more meat and less flour for the wrap improves the consistency and taste of the wrap.

Broil the meat and then mince it three successive times in the meat grinder: first using the medium (5 mm), then the finely (3 mm) perforated disc and once with the 3 mm disc after mixing with the other ingredients. Then use the "Kebbe" accessory to shape the wraps that you will cut to the desired length (fig. 9).



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Meat filling

100 g	mutton
1 ½ soup spoon	olive oil
1 ½ soup spoon	fine chopped onion
1/3 teaspoon	allspice
½ teaspoon	salt
1 ½ soup spoon	flour

Fry the onions and mix all other ingredients with the minced mutton. Fill the "Kebbe" wraps with this mixture and fry the whole. Serve hot.

Vegetable or rice filling

250 g stewed broccoli – or 250 g stewed zucchini – or
250 g boiled rice.
Fill "Kebbe" wraps and fry them.

D) Cookie dough attachment

- Assemble the attachment. To do so, place part A on part B so that one of the shapes on part A matches the opening on part B and that the pin on part B enters one of the holes of part A. (fig. 10).
- Place the assembled attachment on the worm. Do not use the blade nor the discs.
- Put the dough in the filling tray and switch on the appliance.
- Press the dough down the filling funnel with the pusher. Never use your fingers!
- The dough comes through the attachment and you now give it the desired shape.

IN CASE THE MOTOR IS BLOCKED

In case the motor slows down or stops it is possible that the meat blocks the grinder. In this case, use the reverse switch. To do so, first switch off the meat grinder (0 position), then press the reverse switch. The worm will start rotating in the other direction and the meat will move in the other direction as well in order to release the funnel. To



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stop the reverse function, simply release the reverse switch. You can now press the on/off switch again.

Be very careful when handling the blade, as it is very sharp. Should the motor still be blocked, unplug the appliance and disassemble its attachments.

CLEANING AND CARE

- Always switch off the appliance and let it cool down before cleaning it.
- Clean the plastic parts of the appliance with a soft cloth.
- Never use abrasive products.
- Never immerse the motor block into water or any other liquid.
- Clean the accessories with lukewarm water and some mild detergent, rinse and dry.
- Never put any part of your appliance in the dishwasher.



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WARRANTY

We suggest that you complete and return the enclosed Product Registration Card promptly to facilitate verification of the date of original purchase. However, return of the Product Registration Card is not a condition of these warranties. You can also fill this warranty card online, at the following address: www.KALORIK.com

This KALORIK product is warranted for 1 year from the date of purchase against defects in material and workmanship. This warranty is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance.

During this period, the KALORIK product that, upon inspection by KALORIK, is proved defective, will be repaired or replaced, at KALORIK's option, without charge to the customer. If a replacement product is sent, it will carry the remaining warranty of the original product.

This warranty does not apply to any defect arising from a buyer's or user's misuse of the product, negligence, failure to follow KALORIK instructions noted in the user's manual, use on current or voltage other than that stamped on the product, wear and tear, alteration or repair not authorized by KALORIK, or use for commercial purposes. There is no warranty for glass parts, glass containers, filter basket, blades and agitators, and accessories in general. There is also no warranty for parts lost by the user.

ANY WARRANTY OF MERCHANTABILITY OR FITNESS WITH RESPECT TO THIS PRODUCT IS ALSO LIMITED TO THE ONE YEAR LIMITED WARRANTY PERIOD

Some states do not allow limitation on how long an implied warranty lasts or do not allow the exclusion of incidental or consequential damages, so the above limitations may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.



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If the appliance should become defective within the warranty period and more than 30 days after date of purchase, do not return the appliance to the store: often, our Consumer Service Representatives can help solve the problem without having the product serviced. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

If this is the case, bring the product (or send it, postage prepaid), along **with proof of purchase** and indicating a **return authorization number** given by our Consumer Service Representatives, to the nearest authorized KALORIK Service Center (please visit our website at www.KALORIK.com or call our Customer Service Department for the address of the nearest authorized KALORIK Service Center). If you send the product, please include a letter explaining the nature of the claimed defect.

If you have additional questions, please call our Consumer Service Department (please see below for complete contact information), Monday through Friday from 9:00am - 6:00pm (EST). Please note hours are subject to change.

If you would like to write, please send your letter to:

KALORIK Consumer Service department
Team International Group of America Inc
1400 N.W 159th Street, Suite 102
Miami Gardens, FL 33169 USA

Or call :

Toll Free: +1 888-521-TEAM

Only letters can be accepted at this address above. Shipments and packages that do not have a return authorization number will be refused.



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(SP) MANUAL DE INSTRUCCIONES

CONSEJOS DE SEGURIDAD

- ❑ Antes de utilizar el aparato, lea detenidamente el modo de empleo, y compruebe que el voltaje de la red eléctrica coincide con el indicado en la placa de características del aparato.
- ❑ Compruebe de vez en cuando que el aparato no esté dañado y no utilice su aparato si el cable o el aparato están dañados por el motivo que sea. Cualquier reparación debe ser realizada por un servicio cualificado competente(*). Si el cable está dañado, debe ser reemplazado por un servicio cualificado competente(*)
- ❑ No deje nunca su aparato sin vigilancia cuando esté en marcha. No lo deje al alcance de los niños ni al de personas no responsables.
- ❑ Utilice el aparato sólo para usos domésticos y de la manera indicada en el modo de empleo. Respete sobre todo las instrucciones de montaje antes de poner el motor en marcha.
- ❑ Desenchufe siempre su aparato antes de limpiarlo o de montar / quitar accesorios.
- ❑ Asegúrese de no meter los dedos o objetos en el espiral o en la cuchilla hasta que el aparato esté apagado y desenchufado.
- ❑ No utilice la máquina para picar carne cerca de fuentes de calor (placas calentadoras, parrillas, hornos).
- ❑ No sumerja nunca el bloque motor en el agua o en cualquier otro líquido ni para su limpieza ni por cualquier otra razón (véase párrafo "Limpieza").
- ❑ Procure no utilizar el aparato en el exterior y colóquelo en un sitio seco.
- ❑ No mueva nunca el aparato estirando del cable. Procure que el cable no se enganche en alguna parte, a fin de evitar posibles caídas del mismo. Evite enrollar el cable alrededor del aparato y no lo tuerza.
- ❑ Coloque el aparato sobre una mesa o un soporte estable para evitar su caída.
- ❑ Este aparato no puede funcionar de manera continuada, no es un aparato profesional. Es necesario efectuar pausas a intervalos



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regulares. Consulte el punto "Tiempo de utilización" en el modo de empleo.

- Utilice sólo el mortero para empujar la carne hacia el espiral. No utilice los dedos ni otros accesorios en ningún caso.
- Es indispensable guardar el aparato limpio, ya que está en contacto directo con los alimentos.

(*) Servicio técnico cualificado: Servicio técnico del fabricante o del importador o una persona cualificada, reconocida y habilitada a fin de evitar cualquier peligro. En cualquier caso devuelva el aparato al servicio técnico.

GUARDE ESTAS INSTRUCCIONES.

INFORMACIÓN SOBRE EL ENCHUFE POLARIZADO

Algunos aparatos están provistos con un enchufe polarizado (una pata es más ancha que la otra). Para reducir el riesgo de choque eléctrico, este enchufe calza en el tomacorriente polarizado de una sola manera. Si el enchufe no cabe totalmente en el tomacorriente, gire el enchufe. Si aún así no calza, consulte a un servicio técnico cualificado. **No intente anular esta característica de seguridad.**

Para los aparatos provistos con un enchufe clásico, basta con insertar el enchufe en la toma de corriente.

INSTRUCCIONES DEL CABLE

El cable de alimentación del aparato es un cable corto separable, a fin de disminuir el riesgo de accidentes (caídas al tropezar con él, etc.) Sin embargo, puede utilizar un cable separable más largo si es necesario.

- Asegúrese de que el nivel eléctrico del cable más largo sea igual o mayor al indicado. Un cable más largo con un bajo nivel eléctrico correría el riesgo de sobrecalentarse y de estropearse.
- Para evitar riesgos colocar de forma tal que los niños no puedan jalarlo o tropezar con él. Que no arrastre nunca por el suelo. El cable debe ser un cable de tres hilos con toma de tierra.

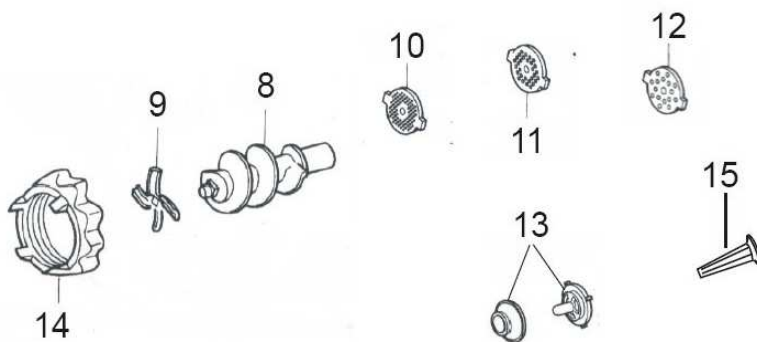
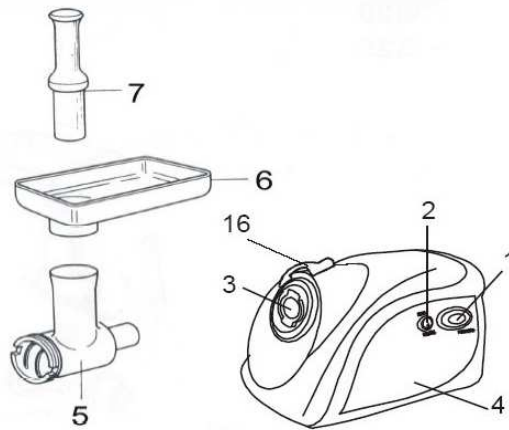


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PARTES

- | | | | |
|---|--|----|-----------------------------|
| 1 | Botón inversor | 9 | Cuchilla |
| 2 | Interruptor ON / OFF | 10 | Disco perforado (fino) |
| 3 | Orificio de conexión del tubo de entrada | 11 | Disco perforado (medio) |
| 4 | Bloque motor | 12 | Disco perforado (largo) |
| 5 | Tubo de entrada | 13 | Accesorios para kebbe |
| 6 | Bandeja de relleno | 14 | Anillo de cierre |
| 7 | Mortero | 15 | Accesorio para salchichones |
| 8 | Espiral | 16 | Bloqueo del tubo de entrada |

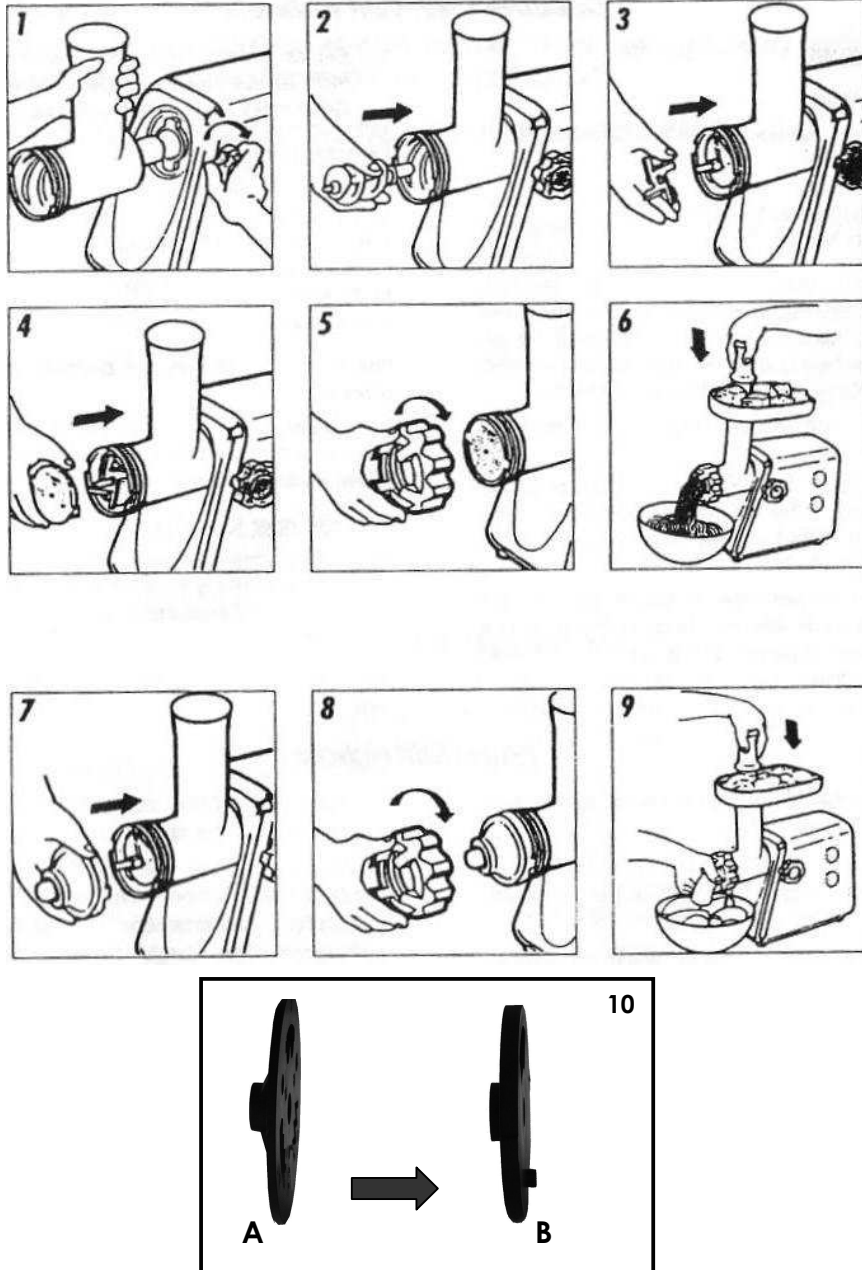


15

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TIEMPO DE UTILIZACIÓN

Este aparato no es para usos profesionales. Es necesario realizar paradas a intervalos regulares. Para una utilización óptima de su aparato y evitar el deterioro de su motor, controle el tiempo de utilización continuada máximo indicado en la placa de características (KB xx min. donde xx es la duración máxima). Las pausas de utilización tienen que durar por los menos 10 minutos.

ANTES DE LA PRIMERA UTILIZACIÓN

Limpie los accesorios (véase párrafo limpieza) y séquelos.

MONTAJE Y USO DE LOS ACCESORIOS

Antes que nada, asegúrese que el aparato no está conectado y que el interruptor ON/OFF esté en posición OFF antes de ensamblar el aparato. Este aviso es válido para cada montaje o desmontaje de accesorios

Destornille el tornillo de bloqueo girándolo en el sentido contrario de las agujas del reloj e insiera el tubo de entrada en el bloque motor. Una vez correctamente colocada la entrada del tubo, apriete el tornillo de bloqueo girándolo en el sentido de las agujas del reloj (Imagen 1) y compruebe que esté bien atado al bloque motor. Coloque el espiral en el eje del motor (Imagen 2) que puede ver en la extremidad del tubo de entrada (si está posicionado correctamente, no debería ser posible girarlo con la mano).

A) Discos

- Estos accesorios permiten picar las carnes. La elección del disco permite obtener carne más o menos fina.
- Coloque la cuchilla en el espiral con el lado redondo frente al espiral (Imagen 3).
- Asemble uno de los 3 discos en la cuchilla, asegurándose que ambas uñas de bloqueo coinciden precisamente con las ranuras correspondientes (Imagen 4).



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- Entornille firmemente en el anillo de cierre girándolo en el sentido de las agujas del reloj para apretar el espiral, la cuchilla y el disco juntos (Imagen 5). Al entornillar el anillo de cierre, les recomendamos presionen el disco para asegurarse que las uñas de bloqueo queden en una buena posición.
- Coloque la bandeja de entrada en el tubo de entrada.
- Corte la carne en pedazos de aproximadamente 30 a 40 mm y vierte estos pedazos en la bandeja de entrada.
- Enchufe el aparato y enciéndelo con el interruptor ON/OFF.
- Ponga una bandeja o un plato bajo el tubo de entrada para coleccionar la carne picada.
- Vierte los pedazos de carne en el tubo de entrada y empuje con el mortero. No empuje con demasiada fuerza, porque podría bloquear el aparato. Si ocurre, no utilice ningún accesorio para remover los pedazos que bloquean. Apague el aparato, desenchúfelo y desmonte las partes hasta alcanzar la parte bloqueada.
- El mortero le permite empujar los pedazos de carne hasta el espiral para llevarlas hasta la cuchilla (Imagen 6). Nota : durante el uso, apriete regularmente el anillo de cierre si es necesario.
- Dependiendo del tipo de carne, le aconsejamos que respete una pausa de unos 30 minutos después de un uso ininterrumpido de 15 minutos. El aparato es capaz de picar 5 Kg de carne cruda en 10 minutos.

B) Accesorios para salchichones

- Coloque la cuchilla en el eje del espiral, con el lado redondo frente al disco (contrariamente a lo mencionado antes)
- Asemble el disco perforado (7mm, el más grande) en el eje del espiral e insierte ambas uñas de bloqueo precisamente en las ranuras correspondientes en la extremidad del tubo de entrada (Imagen 4)
- lleve la extremidad estrecha del accesorio para salchichones a través del anillo de cierre y entornille el anillo de cierre. al entornillar el anillo, les recomendamos presionen el accesorio para salchichones contra el disco para que las uñas de bloqueo queden en la buena posición.
- Ponga la bandeja de entrada en el tubo.



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- Estire la tripa de la salchicha durante 30 minutos en agua tibia.
- Pase esta tripa por arriba del accesorio para salchichones.
- El mortero le ayudará a llevar la preparación para salchichones que haya picada previamente hacia el espiral (Imagen 6).

C) Accesorios para "Kebbe"

- Ponga el accesorio para kebbe que haya acoplado previamente en el eje del espiral e insierte ambas uñas de bloqueado precisamente en las ranuras correspondientes en la extremidad del tubo de entrada.
- Atornille el anillo de cierre en el tubo girándola en el sentido de las agujas del reloj para bloquear el conjunto del accesorio para kebbe y el espiral (Imagen 8). Les recomendamos presionen el accesorio para salchichones contra el disco para que las uñas de bloqueo queden en la buena posición.
- Ponga la bandeja de entrada en el tubo.
- El mortero le ayudará a llevar la carne que haya picada previamente hacia el espiral (Imagen 6)

Receta de kebbe

Sobre

450 g	Carne magra de cordero, de ternero*
150-200 g	Harina *
1 cucharadita	Pimiento
1 cucharadita	Nuez moscada
1 pizca	Polvo de chile
1 pizca	Pimienta

* Utilizando más carne y menos harina, la consistencia y el sabor serán mejorados.

Ase la carne y después píquela tres veces consecutivamente: primero con el disco de perforaciones medias (5 mm) y después con el de perforaciones finas (3 mm), y, cuando haya mezclado la carne con los demás ingredientes, repita la operación con el disco para perforaciones finas. Luego, utilice el accesorio para kebbe para darles forma a los sobres que cortará a su gusto (Imagen 9).



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Relleno

100 g	Carne de cordero
1 ½ cucharada sopera	Aceite de oliva
1 ½ cucharada sopera	Cebolla picada
1/3 cucharadita	Pimiento
½ cucharadita	Sal
1 ½ cucharada sopera	Harina

Sancoche la cebolla y revuelva todos los ingredientes con la carne de cordero (la carne debe ser asada y picada previamente). Rellene los sobres de kebbe y ase el conjunto. Sírvalos calientes.

Relleno de arroz y verduras

250 g de brócolis cocidos al vapor – o 250 g de calabacines cocidos al vapor – o 250 g de arroz cocido

Llene y fría los sobres de kebbe.

D) Accesorios de masa para cookies

- Asemble el accesorio. Para esto, coloque la parte A en la parte B de manera que una de las formas de la parte A coincida con la abertura en la parte B y que la uña en la parte B entre dentro uno de los agujeros de la parte A (Imagen 10).
- Coloque el conjunto en el espiral. No utilice la cuchilla ni tampoco los discos.
- Ponga la masa en el tubo de entrada y encienda el aparato.
- Empuja la masa hacia abajo con el mortero. ¡Nunca utilice sus dedos!
- La masa sale del accesorio y puede darle la forma deseada.

EN CASO DE BLOQUEO DEL MOTOR

Si el motor funciona demasiado despacio o se para, es posible que la carne bloquee el aparato. En tal caso, utilice el inversor: pulse el interruptor ON/OFF para apagar el aparato y luego pulse el inversor REV. El espiral girará entonces en el sentido contrario y traerá consigo la carne para desbloquear el tubo. Para parar esta función,



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deje de pulsar el inversor. Puede volver a pulsar el interruptor ON/OFF.

Sea muy prudente cuando manipule la cuchilla ya que es muy cortante. Si el aparato sigue bloqueado, apáguelo, desenchúfelo y desmóntelo.

LIMPIEZA Y MANTENIMIENTO

- Apague el aparato, desenchufe la clavija eléctrica y dejar enfriar el aparato antes de limpiarlo.
- Limpie las partes de plástico con un paño húmedo suave.
- No utilice nunca productos abrasivos.
- No sumerja nunca el bloque motor en el agua o en cualquier otro líquido.
- Limpie los accesorios con agua caliente y detergente. Páselos por agua y séquelos.
- No ponga ninguna parte de su aparato en el lavavajillas.



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GARANTÍA

Le sugerimos rellenen y nos envíen rápidamente la Tarjeta adjunta de Registro de Producto adjunto para facilitar la verificación de la fecha de compra. Por lo tanto, la devolución de esa Tarjeta de Registro de Producto no es una condición imprescindible para la aplicación de esa garantía. Puede también rellenar esa carta de garantía en línea en la dirección siguiente : www.KALORIK.com

A partir de la fecha de compra, este producto KALORIK está garantizado un año contra los defectos materiales y de fabricación. Esta garantía no es transferable. Conserve la prueba de compra original. Se exige una prueba de compra para obtener la aplicación de la garantía.

Durante este período, si el producto KALORIK que, después de una inspección por parte de KALORIK, se manifiesta defectuoso, será reparado o reemplazado, según lo que decida KALORIK, sin gastos para el consumidor. Si se envía un producto de reemplazamiento, se aplicará la garantía que queda del producto original.

Esta garantía no se aplica a los defectos causados por una mala utilización por parte del comprador o del utilizador, a una negligencia, al no respeto del manual de instrucciones KALORIK, a una utilización en un circuito eléctrico cuyo voltaje es diferente al que figura en el producto, a un desgaste normal, a modificaciones o reparaciones no autorizadas por KALORIK, o por un uso con fines comerciales. No existe garantía por las partes de cristal, jarras de cristal, filtros, cestos, hojas y accesorios en general. No existe tampoco garantía por las piezas perdidas por el utilizador.

Toda garantía de valor comercial o de adaptabilidad a este producto está limitada a un año también.

Algunos estados no ponen límites a la duración de la garantía tácita o no autorizan la exclusión de daños y perjuicios accesorios o indirectos, por lo que puede que las restricciones anteriormente mencionadas no le sean aplicables a Usted. Esta garantía le otorga derechos legales particulares, pero usted puede tener también otros



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derechos que varían de un estado a otro y algunos derechos pueden variar de un estado a otro.

Si el aparato tuviera un defecto durante el periodo de garantía y más de 30 días después de que se compró, no devuelva el aparato en la tienda donde le compró : a menudo, nuestro Servicio al Consumidor puede ayudar a resolver el problema sin que el producto tenga que ser reparado. Si hace falta una reparación, uno de nuestros representantes puede confirmar si el producto está bajo garantía y dirigirle al servicio post-venta lo más próximo.

Si fuera el caso, traiga el producto (o envíalo, correctamente franqueado) con la **prueba de compra** que mencione **el número de autorización de devolución** indicado por nuestro Servicio al Consumidor, al servicio post-venta KALORIK lo más próximo. (Visite nuestra web www.KALORIK.com o llame al Servicio al Consumidor para obtener la dirección del Servicio post-venta KALORIK exclusivo lo más próximo).

Si envía el producto, le rogamos añadan una carta explicando la naturaleza del defecto.

Si tiene preguntas adicionales, por favor llame al Servicio al Consumidor (véase abajo para los datos completos), de lunes a viernes, de las 9 a las 18 (EST). Note que las horas pueden ser modificadas.

Si quiere escribirnos, puede hacerlo a la dirección siguiente :

KALORIK Servicio al Consumidor

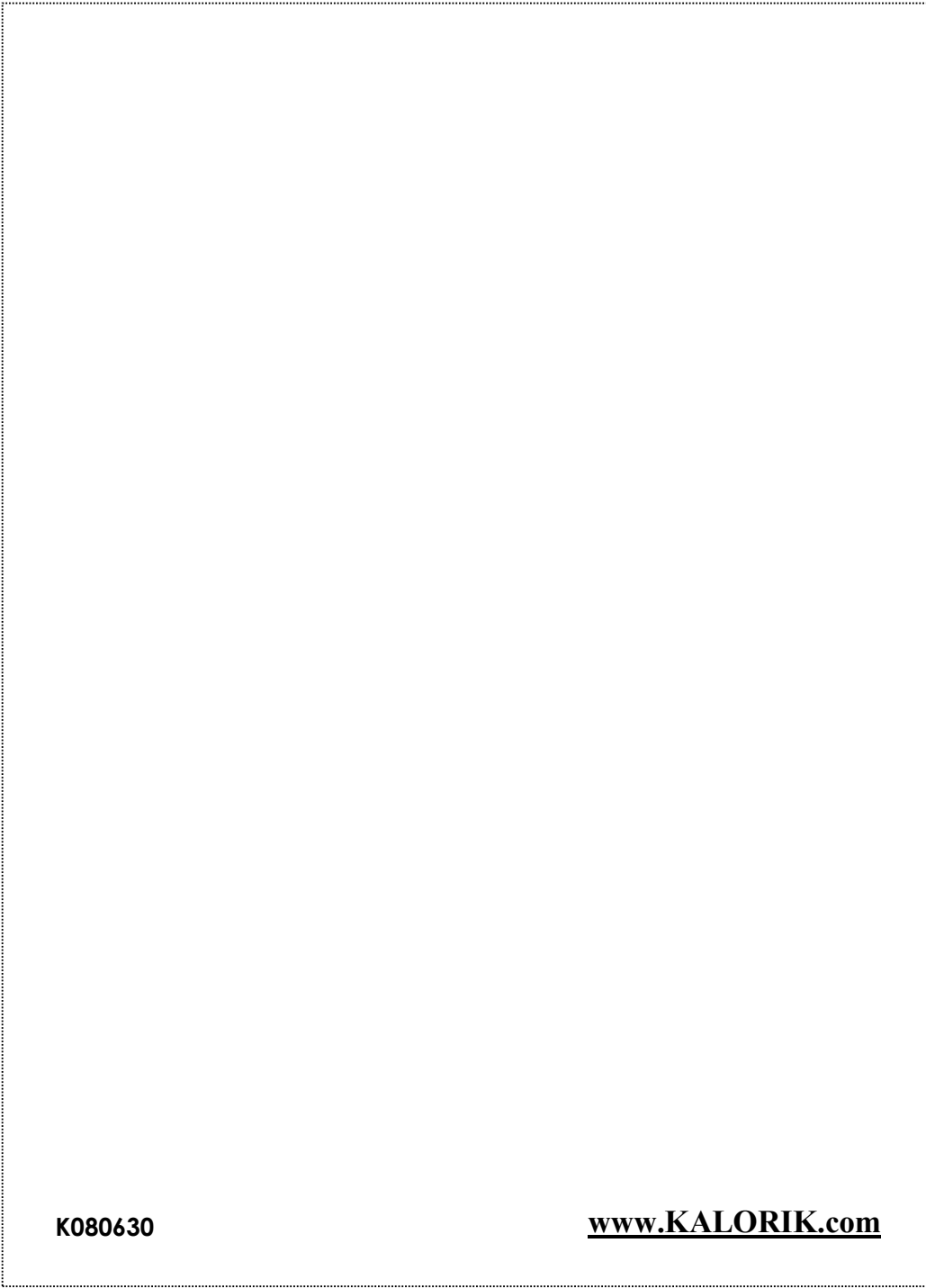
Team International Group of America Inc
1400 N.W 159th Street, Suite 102
Miami Gardens, FL 33169 USA

O llame gratuitamente al +1 888-521-TEAM

las cartas se aceptan solamente en la dirección anteriormente mencionada. Los envíos y paquetes que no tengan número de autorización de devolución serán rechazados.



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Back cover page (last page)