

# **RIFFEL**

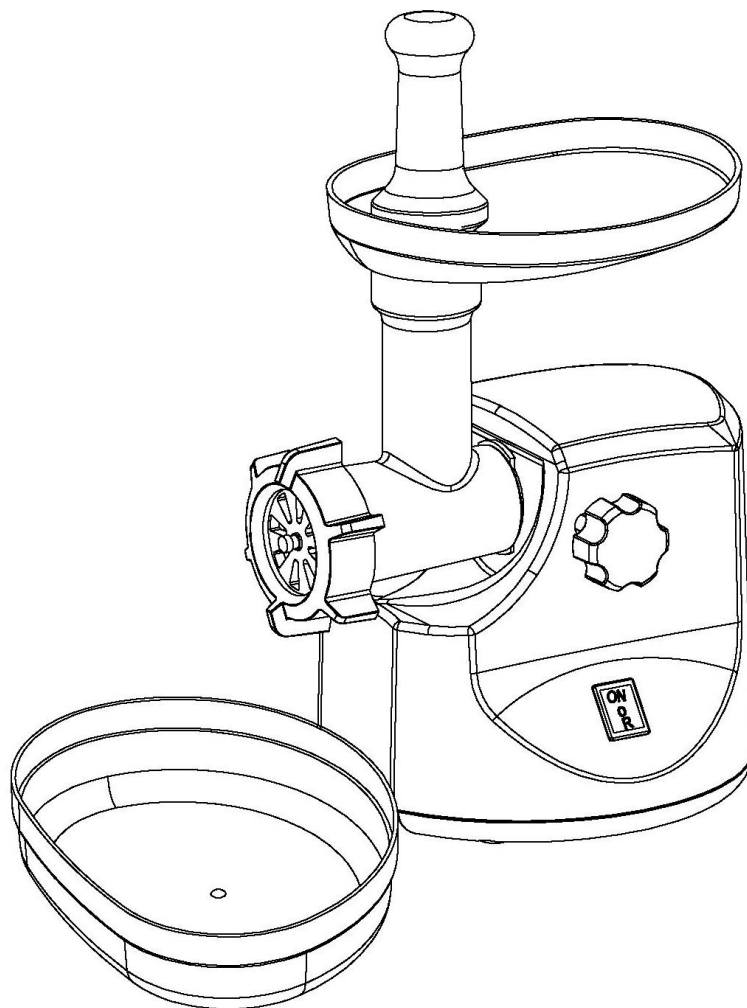
GIPFEL DES ERFOLGS

RIFFEL MEAT GRINDER

**RF198 H**

**INSTRUCTION MANUAL**

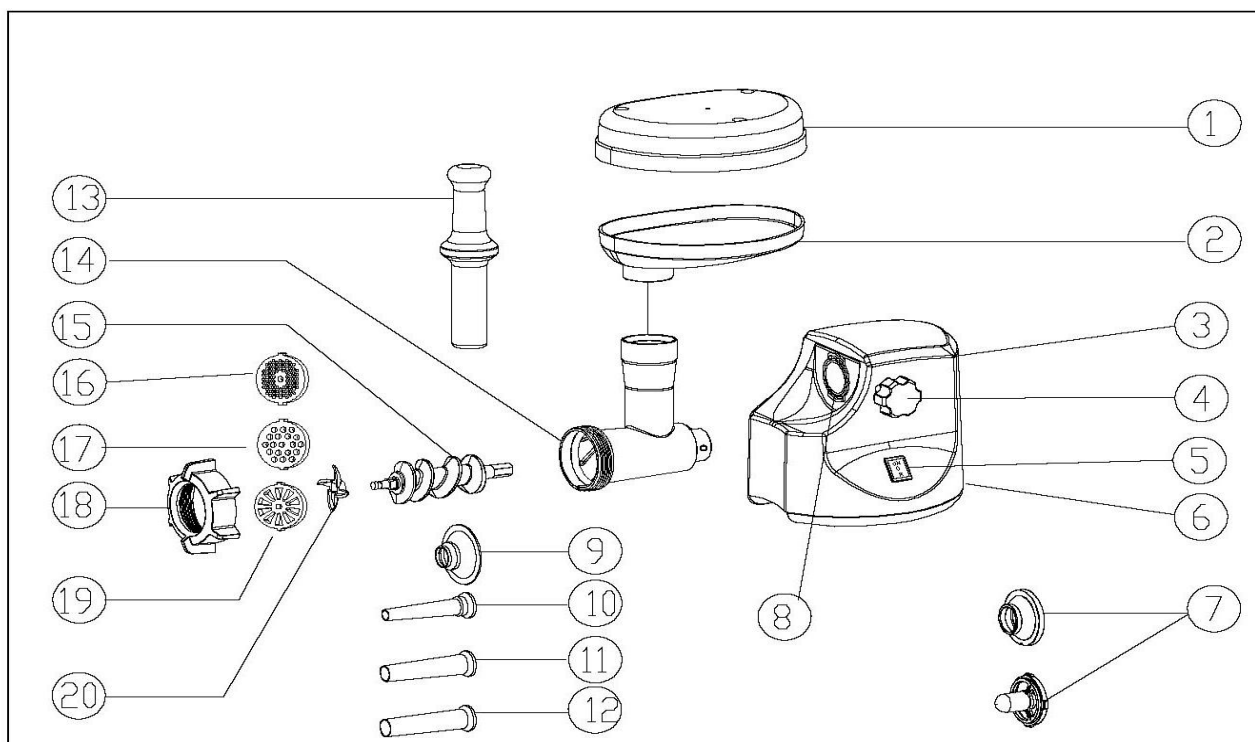
**Please read carefully and keep the instruction well**



**DESIGNED IN GERMANY**

MADE IN CHINA

## DESCRIPTION



- |                               |                                 |
|-------------------------------|---------------------------------|
| 1. Anti dust cover            | 11. Sausage attachment (medium) |
| 2. Food tray                  | 12. Sausage attachment (coarse) |
| 3. Housing                    | 13. Pusher                      |
| 4. Locked knob                | 14. Grinding head               |
| 5. Switch (ON/O/R)            | 15. Feeding screw               |
| 6. Direction button (ON/R)    | 16. Cutting plates (fine)       |
| 7. Kibbe attachment           | 17. Cutting plates (medium)     |
| 8. Head inlet                 | 18. Fixing ring                 |
| 9. Sausage attachment (block) | 19. Cutting plates (coarse)     |
| 10. Sausage attachment (fine) | 20. Blade                       |

## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

- It is for household use, do not use outdoors.
- Unplug from outlet while not in use, before putting on or taking off parts, and before cleaning.
- Unplug when assembling and disassembling the unit.
- Close supervision is necessary when any appliance is used near children.
- When carrying the unit be sure to hold the body with both hands. Do not carry the unit by the food tray or grinding head.
- Do not fix the blade and cutting plates when using kibbe attachment.
- Never push products by hand. Use food pusher.
- Do not grind hard food such as bones, nuts, etc.
- Do not grind ginger and other materials with hard fiber.

- Continuous running of meat grinder should be not more than 10 minutes with the following 10minutes interval for motor cooling.
- Operate the unit from "ON" to "R" or from "R" to "ON" after the previous working condition stops more than 30 seconds, or it may cause some unnormal case such as moving up and down and easily destroy the unit.
- To avoid jamming, do not force to operate the unit with excessive pressure.
- When the circuit breaker activates, do not switch on.
- Never try to replace the parts and repair the unit by yourself.
- Do not immerse cord or the body of mixer into water as this would give rise to electric shock.
- This appliance is not intended for use by persons(including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety
- Children should be supervised to ensure that they do not play with the appliance.
- Do not operate this appliance if the cord or plug is damaged. Return it to the store of service or repair by professional serviceman.

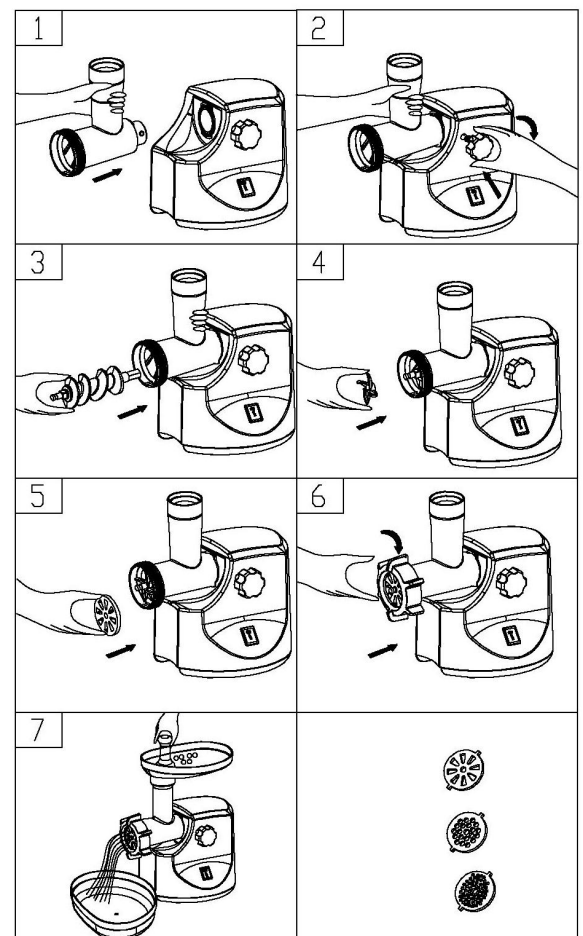
## FOR THE FIRST TIME

- Check that voltage indicated on the rating label corresponds the mains voltage in your home.
- Wash other parts except body(motor housing) in warm soapy water.
- Wash all parts (except body) in warm soapy water.
- Before plug in, Make sure the switch in the OFF "0" position, that is the natural state of all keys.

## INSTRUCTION FOR USE

### ASSEMBLING

- Hold the grinding head and insert it into the head inlet(when inserting please pay attention the grinding head must be slanted as per arrow indicated on the top,see fig.1),then move the locked knob anticlockwise so that the grinding head being fastened tightly . (fig.2)
- Place the feeding screw into the grinding head, and turn to feed the



screw slightly until it is connect into the head inlet (fig.3).

- Place the blade onto the shaft of feeding screw with the blade facing the front as illustrated (fig.4).If it is not fitted properly, meat will not be mincing.
- Place the desired cutting plates next to the blade, fitting protrusions in the slot (fig.5).
- Support or press the centre of the cutting plates with one finger then screw the fixing ring tight with another hand (fig.6). Do not over tighten.
- Place the food tray on the grinding head and fix it into position.
- Locate the unit on a flat place.
- The air passage at the bottom and the side of the motor housing should be kept free and not blocked.

## **MINCING MEAT**

- Cut all foods into pieces (Sinewless, boneless and fatless meat is recommended, approximate size :20 mm x 20 mm x 60 mm) so that they fit easily into the hopper opening.
- Plug the unit on and press direction button "ON" then ON/O/R switch "ON" position.
- Feed foods into the food tray. Use for it only the pusher (fig.7)
- After using, Press OFF"O"position to let appliance to stop, then pull plug out.

## **Reversal function**

- When the food is stuck,you can press the "reverse" function, but you should press the key "R" of the direction button first and then press the key "R" of the ON/O/R switch, then the machine can turn back the food and avoid sticking.
- After unblocking, release"R" ,and pull plug out, then clean food out from head of appliance.

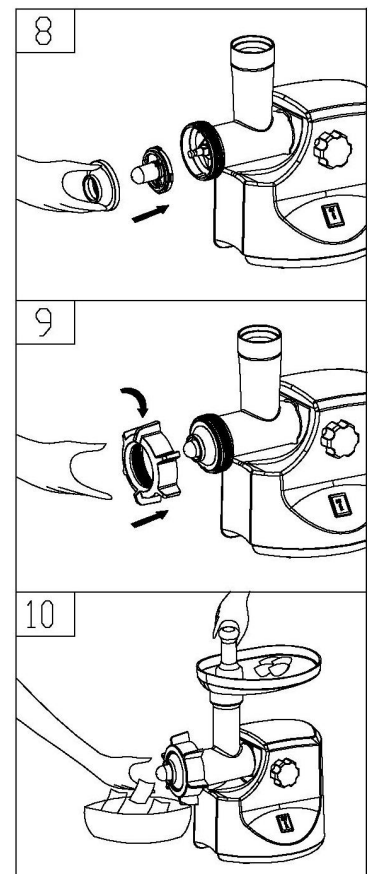
## **MAKING KIBBE**

### **RECIPE**

#### **STUFFING**

Mutton	100g
Olive oil	1 1/2tablespoons
Onion (cut finely)	1 1/2tablespoons
Spices	to your taste
Salt	to your taste
Flour	1 1/2tablespoons

- Mince mutton once or twice.

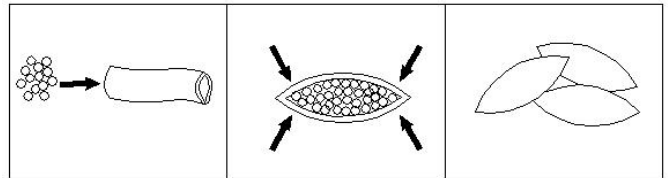


- Fry onion until brown and add minces mutton, all spice, salt and flour.

### OUTLET COUVER

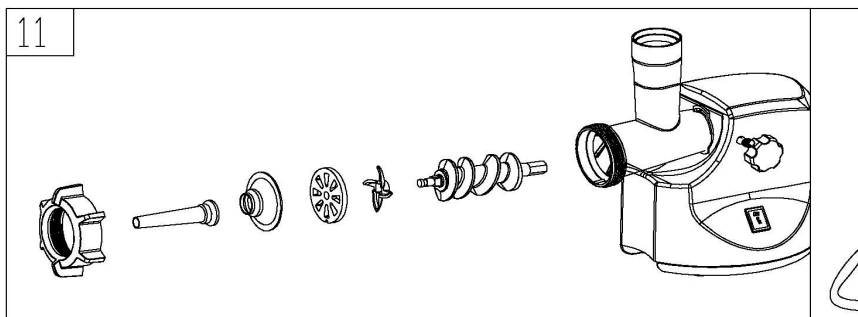
Lean meat	450g
Flour	150-200g
Spices	to your taste
Nutmeg (cut finely)	1
Powdered red pepper	to your taste
Pepper	to your taste

- Mince meat three times and mix all ingredients together in a bowl. More meat and less flour for outlet cover create better consistency and taste.
- Grind the mixture three times.
- Disassemble by reversing the steps from 5-3 to remove the cutting plate and cutting blade.
- Place kibbe attachments A and B onto the feed screw shaft together, fitting protrusions in the slots (fig.8).
- Screw cap into place until tight. Do not over tighten (fig.9).
- Make the cylindrical outlet cover (fig.10).
- Form kibbe as illustrated below and deep fry.



## MAKING SAUSAGE

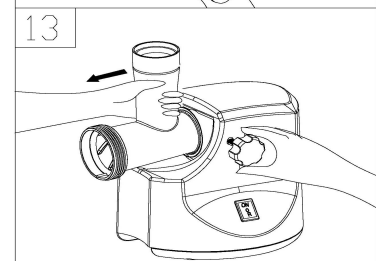
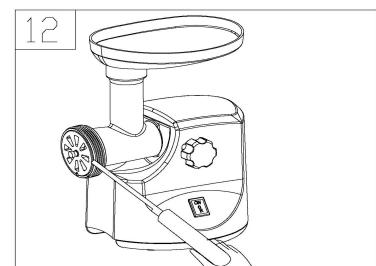
Before starting please assemble sausage attachment as per following (fig.11)



## CLEANING AND MAINTENANCE

### DISASSEMBLING

- Make sure that the motor has stopped completely.
- Disconnect the plug from the power outlet.



- Disassemble by reversing the steps from 1-6 pictures.
- To remove the cutting plate easily, place a screwdriver between the cutting plate and the head as illustrated and lift it up (fig.12).
- Press the fasten knob, move the head as per direction illustrated on fig 13, then you can take out the head.

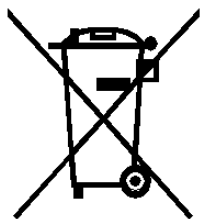
## CLEANING

- Remove meat, etc. Wash each part in warm soapy water.
- A bleaching solution containing chlorine will discolor aluminum surfaces.
- Do not immerse the motor housing in water, but only wipe it with a damp cloth.
- Thinners and petrol will crack or change the color of the unit.
- Wipe all the cutting parts by vegetable oil -wet cloth.

## **SPECIFICATION**

Power supply	220-240V,50/60Hz
Max. Locked motor approx. wattage	2000W
Net/Gross weight	5.2Kg/6.7Kg
Overall dimension(L×D×H)	275mm X 188mmX 430mm

## **Environment friendly disposal**



**You can help protect the environment!**  
 Please remember to respect the local regulations: hand in the non-working electrical equipment to an appropriate waste disposal center.



**RİFFEL**

GIPFEL DES ERFOLGS

[www.riffelappliances.de](http://www.riffelappliances.de)