

FW 10



370.224

1. General Information	24
1.1 Information about the instruction manual	24
1.2 Key to symbols	24
1.3 Liability and Warrantees	25
1.4 Copyright protection	25
1.5 Declaration of conformity	25
2. Safety	26
2.1 General information	26
2.2 Safety instructions for use of the device	26-27
2.3 Intended use	27
3. Delivery, packaging and storage	28
3.1 Delivery check	28
3.2 Packaging	28
3.3 Storage	28
4. Technical data	29
4.1 Technical specification	29
4.2 Overview of parts	30-31
5. Installation and operation	31
5.1 Safety instructions	31-32
5.2 Installation and connection	33
5.3 Operating	33-41
6. Cleaning and maintenance	41
6.1 Safety advice	41
6.2 Cleaning	41-43
6.3 Safety instructions for maintenance	43
7. Possible Malfunctions	43-44
8. Waste disposal	44

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1. General information

1.1 Information about the instruction manual

This instruction manual contains information about the installation, operation and maintenance of the device and should be consulted as an important source of information and reference guide.

Awareness of the safety instructions and instructions for use in this manual will ensure the safe and correct use of the device.

In addition to the information given here, you should comply with any local Health and safety Controls and generally applicable safety regulations.

The instruction manual forms part of the product and should be kept near the device and easily accessible for anyone carrying out the installation, servicing, maintenance or cleaning.

1.2 Key to symbols

In this manual, symbols are used to highlight important safety instructions and any advice relating to the device. The instructions should be followed very carefully to avoid any risk of accident, personal injury or material damage.



WARNING!

This symbol highlights hazards, which could lead to injury.

Please follow the instructions very carefully and proceed with particular attention in these cases.



WARNING! Electrical hazard!

This symbol draws attention to potential electrical hazards. If you do not follow the safety instructions, you may risk injury or death.



CAUTION!

This symbol highlights instructions, which should be followed to avoid any risk of damage, malfunctioning and/or breakdown of the device.



NOTE!

This symbol highlights tips and information, which have to be followed for an efficient and trouble-free operation of the device.

1.3 Liability and Warrantees

All the information and instructions in this manual take into account standard safety regulations, current levels of technical engineering as well as the expertise and experience we have developed over the years.

The instruction manual was translated with all due care and attention. However, we do not accept liability for any translation errors. The German version of this instruction manual is definitive.

If the delivery consists of a special model, the actual scope of delivery may differ from the descriptions and illustrations in this manual. This is also the case for special orders or when the device has been modified in line with new technology. If you have any questions, you should contact the manufacturer.



NOTE!

Read the instruction manual carefully before using the device. The manufacturer does not accept liability for any damage or malfunction resulting from not following the instructions for use.

The instruction manual should be kept near the device, easily accessible for anyone wishing to work with or using it. We reserve the right to make technical changes for purposes of developing and improving the useful properties.

1.4 Copyright protection

The instruction manual including any texts, drawings, images or other illustrations is copyright. No part of this publication may be reproduced, transmitted or used in any form or by any means without permission in writing from the manufacturer. Any person who commits any unauthorized act in relation to this publication shall be liable to claims for damages. All rights reserved.



NOTE!

The contents, texts, drawings, pictures and any other illustrations are copyright and subject to other protection rights. Any person unlawfully using this publication is liable to criminal prosecution.

1.5 Declaration of conformity

The device complies with the current standards and directives of the EU.

We certify this in the EC declaration of conformity.

If required we will be glad to send you the according declaration of conformity.

2. Safety

This section provides an overview of all important safety aspects.

In addition every chapter provides precise safety advice for the prevention of dangers which are highlighted by the use of the above mentioned symbols.

Furthermore, attention should be paid to all pictograms, markers and labels on the device, which must be kept in a permanent state of legibility.

By following all the important safety advice you gain an optimal protection against all hazards as well as the assurance of a safe and trouble-free operation.

2.1 General Information

This device is designed in accordance with the presently applicable technological standards. However, the device can pose a danger if handled improperly and inappropriately.

Knowing the contents of the instruction manual as well as avoiding mistakes and thus operating this device safely and in a fault-free manner is very essential to protect yourselves from the hazards.

To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer may be undertaken.

This device may only be operated in technically proper and safe condition.

2.2 Safety instructions for use of the device

The specifications regarding the industrial safety are based on the Regulations of the European Union applicable at the time of manufacturing the device.

If the device is used commercially, the user is obliged to ensure that the said industrial safety measures concur with the state of the rules and regulations applicable at the time in question for the entire period of use of the device and to comply with the new specifications.

Outside the European Union, the industrial safety laws applicable at the place of installation of the device and the regional territorial provisions must be complied with.

Besides the industrial safety instructions in the instruction manual, the general safety and accident prevention regulations as well as environment protection regulations applicable for area of application of the device must be followed and complied with.



CAUTION!

- The device is not intended for use by individuals (including children) with physical or mental disabilities, insufficient experience, and/or insufficient knowledge unless such persons are under the care of a person responsible for their safety or have received instructions regarding appropriate use of the device.
- Children should be observed to ensure that they are not playing with the device.
- Preserve this manual safely. When passing on/selling the device to a third party, the manuals must be handed over along with the device.
- Every person using the device must act in accordance to the manuals and under consideration of the safety advice.
- The device is to be used indoors only.

2.3 Intended use

Safe operation is only guaranteed when using the device for its intended purpose.

Any technical interventions, as well as assembly and maintenance are to be made by a qualified customer service only.

The **meat grinder** is intended for **grinding and mixing** appropriate food products (meat, vegetables), **stuffing sausages, pressing cookies and "kebbe"**.



CAUTION!

Any use going beyond the intended purpose and/or any different use of the device is forbidden and is not considered as conventional.

Any claims against the manufacturer or his authorized representative as a consequence of experiencing damages resulting from unconventional use are impossible.

The operator is liable for all damages resulting from inappropriate use.

3. Transport, packaging and storage

3.1 Delivery check

Please check the delivery upon completeness and transport damage immediately after receipt. In case of visible damage do not accept or accept the delivery with reservation only.

Note the extent of damage on the carrier's bill of delivery. Trigger off the complaint.

Hidden damages should be reclaimed immediately after notice, as claims for damages can only be asserted within the effective period for complaints.

3.2 Packaging

Please do not throw away the covering carton of your device as it might be useful for storage purposes, when moving or, in case of damages, when the device must be sent back to a repair center. The outer and inner packing material should be removed completely from the device before installation.



NOTE!

If you liked to dispose the packing, consider the regulations applicable in your country. Supply re-usable packing materials to the recycling.

Please inspect the device upon completeness. In case any part is missing please contact our customer service center immediately.

3.3 Storage

Keep the package closed until installation and under consideration of the outside indicated positioning- and storage markings.

Packages should be stored under consideration of the following:

- Do not store outdoors.
- Keep it dry and dust-free.
- Do not expose it to aggressive media.
- Do not expose it to direct sunlight.
- Avoid mechanical shocks and vibration.
- In case of longer storage (> 3 months) make sure you check the state of the packaging and the parts regularly.
If required refresh or renew.

4. Technical data

4.1 Technical specification

Name	Meat grinder FW10 with flow and return motion
Article no.:	370.224
Construction:	Body: plastic, grinding funnel: stainless steel
Power:	230 V ~ 50/60 Hz 0.85 kW
Dimensions:	W 350 x D 205 x W 340 mm
Plate diameter:	Ø 62 mm
Maximum capacity:	10 kg/h
Weight:	4.95 kg

We reserve the right to make technical changes!

Accessories

The following accessories are included:

1 four-bladed stainless steel knife

3 stainless steel perforated plates: 3 mm, 4.8 mm and 8 mm

→ for mincing and mixing ingredients

1 sausage stuffer

→ for stuffing sausage

1 attachment for kebbe

→ for processing kebbe

1 cookie press attachment

→ for pressing cookies

1 plunger

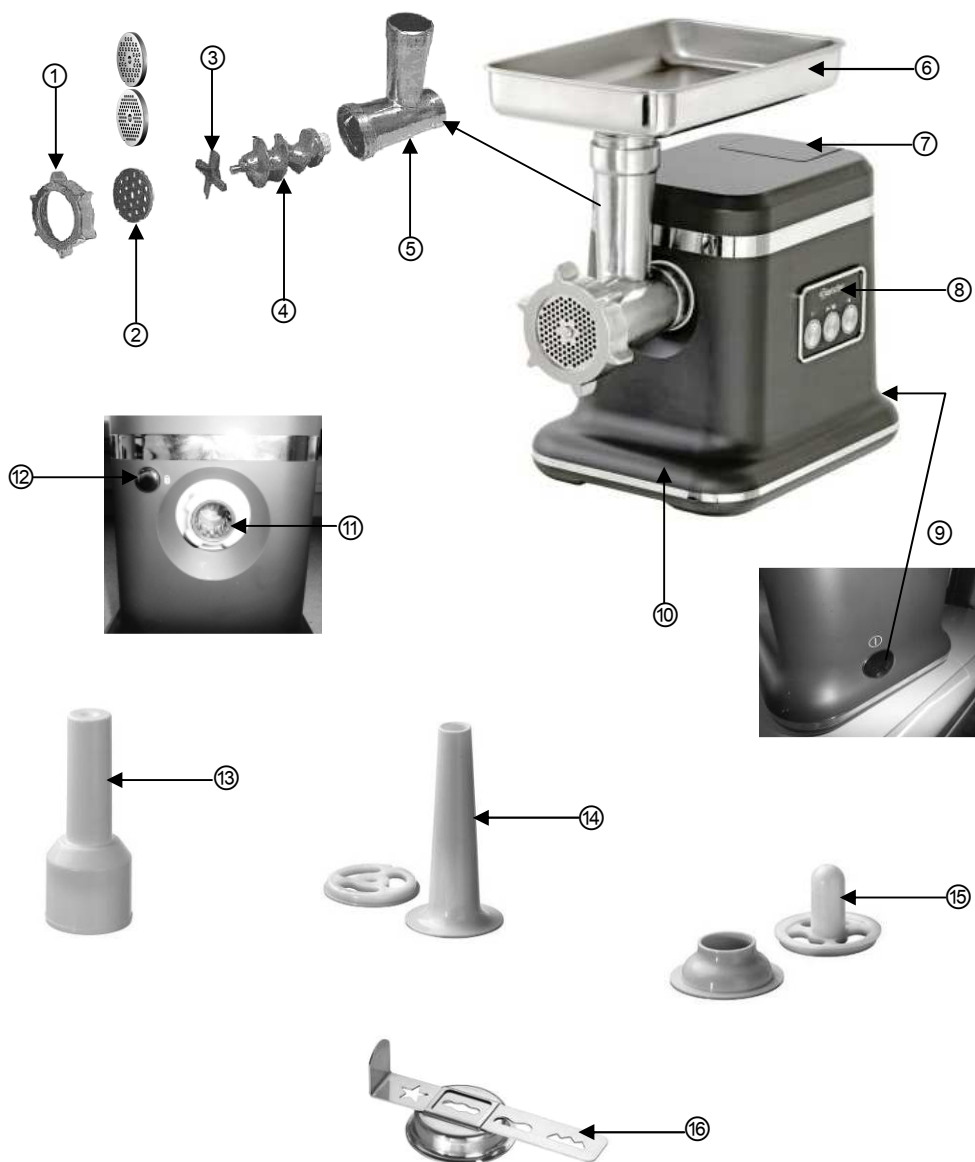
→ for pushing products through the grinding funnel



ATTENTION!

***Always use one accessory set appropriate for processing food products.
Follow the instructions contained in this document.***

4.2 Overview of parts



- | | |
|--|---------------------------|
| ① Closing ring | ⑨ Power ON/OFF |
| ② Perforated plates (large, medium, small) | ⑩ Housing |
| ③ Knife | ⑪ Motor |
| ④ Screw shaft | ⑫ Release button |
| ⑤ Screw housing | ⑬ Plunger |
| ⑥ Tray | ⑭ Sausage stuffer |
| ⑦ Integrated tray for perforated plate storage | ⑮ Kebbe attachment |
| ⑧ Control panel | ⑯ Cookie press attachment |

5. Installation and operation

5.1 Safety instructions



WARNING! Risk of electric shock!

The device must only be connected to a properly installed single socket with protective contact.

Never remove the power cable by pulling the cable itself; always grab the plug housing.

- Never allow the power cable to come into contact with heat sources or sharp edges. The power cable should not hang over the side of the working surface. Ensure that no one can step on or trip over the cable.
- Do not place the power cable on a carpet or other material that retains heat. Do not cover the power cord. The power cable must not be near the working area and must not be immersed in any liquids.
- Do not use the unit if it is malfunctioning, damaged or after it has fallen.
- Do not use accessories and spare parts not recommended by the manufacturer. They may pose a danger to the user and others or may damage the unit, and may also invalidate the warranty.



WARNING! Risk of electric shock!

An improperly installed unit may cause injury!

Prior to installation, compare the parameters of the electrical network with the technical specifications of the unit (see specification plate).

Only connect the unit when all parameters match! Follow all safety rules!

- Do not slide or tilt the unit when in use.
- To avoid injury to people and damage to the unit due to fire, electric shock or heat, **never** place towels, paper napkins or other objects on the unit.
- **Never** leave the unit unattended when in use. First, press the **Start/Stop** ►/■ button to turn off the motor. Next, turn off the unit by using the power **ON/OFF** switch at the rear of the unit. Lastly, remove the unit's plug from its socket. Before cleaning the unit, removing it to a different place or disassembly, wait until the motor has completely stopped. To move the unit, grab it at both sides under the motor housing.
- **Never** use force to install accessories or assemble parts of the unit; all elements should easily be assembled. If this is not possible, check that they have not been damaged and that they are properly assembled. Activate the unit only when it is fully and properly assembled. Familiarize yourself with the recommendations contained in **5.3 "Usage"**.
- The motor should **never** remain in continual operation for **longer than 3 minutes**. Turn the unit off for approx. 15 minutes between each operation to avoid overheating.
- **Never** use sharp or hard tools (e.g. knives, forks, etc.) for working with the unit. To push food through the grinding funnel of the screw housing, use only the plunger (included).



WARNING! Risk of injury!

Moving parts of the unit may cause injury. If the unit is connected to a power source, never reach into the grinding funnel nor place any objects in the screw housing exit.

- **Never** allow hair, clothing or kitchen utensils to get close to the unit's grinding funnel.
- When the motor is active, **never** put your face near the unit's grinding funnel. If scraps of food containing bones or other hard elements (seeds, pits, etc.) remain during processing, fragments of them may be ejected from the unit and cause injury.
- Always keep the unit and work area clean and tidy. Remove all liquids that may be in the area.
- **Never** wash the unit or accessories in a dishwasher.
- **Never** allow leftover food to dry on the unit. Clean the unit immediately after use according to the instructions contained in **6.2 "Cleaning"**

5.2 Installation and connection

- Unpack the unit and remove all packing material.
- The working surface must be level, dry, resistant to moisture, easily accessible and sufficiently spacious.
- **Never** place the unit on a flammable surface.
- Do not place the unit near sources of open flame, electric ovens, heaters or other sources of heat.
- Never cover the ventilation ducts. Ensure sufficient air circulation around the unit.
- To allow for comfortable operation, keep other objects from the unit at a minimum distance of 10 cm at the sides and rear and 50 cm over and in front of it.
- The electrical circuit to which the unit is connected must be secured to a minimum of 16A. Connect the unit directly to a wall socket; do not use splitters or extension cords.
- Place the unit so that the plug is easily accessible in case it is necessary to quickly disconnect the unit.

5.3 Operating

Before first use

- Unpack the unit and remove all packing material.
- Ensure that all parts and equipment are present.

Tip: The plunger is hollow on the inside. Some accessories (sausage stuffer, kebbe accessory and divider) are located inside it.

Open the cover of the plunger and remove the accessories.



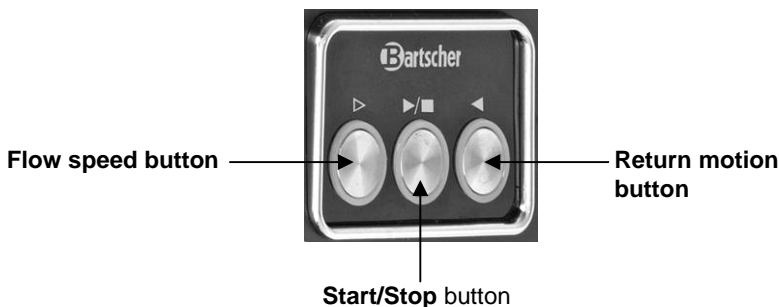
Tip: The tray at the rear is intended for storing perforated plates. Remove plates as desired from here.



NOTE!

To ensure accessories are always at hand, store them in the plunger or integrated tray when not in use.

- Before starting to use the unit, clean it thoroughly in accordance with the instructions contained in **6.2 "Cleaning"**.
- Select and assemble the appropriate accessories for processing food products.

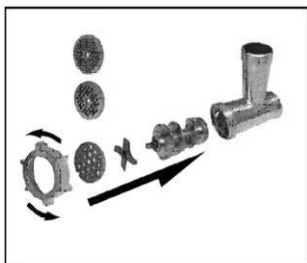


Button functions

Flow speed button	Use this button to adjust the speed of the motor: 1 x press – slower motor speed
Start/Stop button	Use this button to activate/stop processing food products in the meat grinder
Return motion button	Use this button to free products lodged in case they become stuck in the screw housing

Mincing and mixing

- Select the perforated plate appropriate for the food product to be processed:
 - **large perforations** for hard ingredients and thick sausage stuffing;
 - **medium perforations** for softer ingredients;
 - **small perforations** for small mincing (e.g. meat pockets//kebbe).



1. First, place the screw shaft with plastic seal inside the screw housing. Place the knife on the screw shaft with the flat surface facing out.



WARNING!

The knife is very sharp, be careful when assembling it.

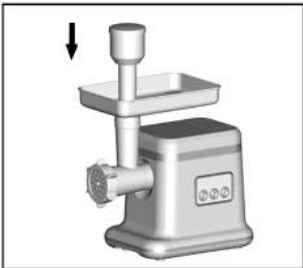
Next, attach the selected plate to the screw shaft (**never use more than one plate**). Ensure that the notch in the plate securely fits with the projection in the screw housing. Screw the closing ring on the screw housing.



2. Attach the screw housing to the motor by turning it counter-clockwise until a "click" is heard. Place the tray onto the screw housing. The unit is now ready to grind food products.
3. Slice meat into pieces of approx. 10 cm long and approx. 2 cm thick. Remove bones and as much gristle and other hard elements as possible. **Never process frozen meat!**



4. Place the prepared meat on the tray.
5. Connect the unit to a single grounded outlet and turn it on (first by the power **ON/OFF** switch, then press **Start/Stop** ►/■ button). Select a slower motor speed as needed (press ► on the control panel).



6. After activating the motor, insert the pieces of meat into the grinding funnel of the screw housing. **Carefully push the meat through the grinding funnel of the screw housing using only the supplied plunger.**
7. After processing is finished, turn the unit off (press **Start/Stop** ►/■ button and power **ON/OFF** switch). Disconnect the unit from its power source by removing the plug from its socket.

Tip: To make tartar, run ground meat through the machine twice using the plate with medium perforations.

Stuffing sausage

1. Mince meat following the instructions in "**Mincing and mixing**".
2. After processing, first press the button labeled **Start/Stop** ►/■ button to turn off the motor. Then, disconnect the unit using the power **ON/OFF** switch and remove the plug from its socket.
3. Press the release button and remove the screw housing from the unit by turning it clockwise. Unscrew the closing ring. Remove the perforated plate and knife from the screw housing.



4. Attach the divider so that its notch securely fits with the projection in the screw housing. Attach the sausage stuffer to the screw housing using the closing ring.



5. Mount the complete screw housing to the motor, turning it counter-clockwise until a "click" sound is heard.

6. Place the tray on the grinding funnel of the screw housing.

7. Soak the casing for approx. 10 min. in lukewarm water.

8. Prepare the sausage stuffing according to taste, then place it on the tray. Pull the casing over the sausage stuffer. Tie off the end.

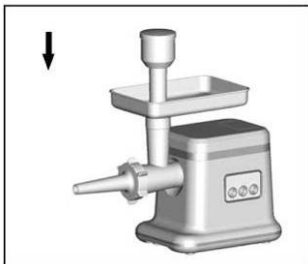
9. Turn the unit on using the power **ON/OFF** switch and press the **Start/Stop** button. Reduce the motor's speed as necessary (press the speed button once on the control panel).

10. Use the plunger to slowly insert the stuffing into the grinding funnel.

11. Use the plunger to press the stuffing through the entrance of the screw housing. The casing will fill with stuffing and slide along the sausage stuffer.

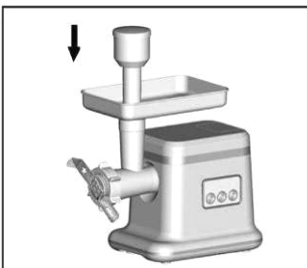
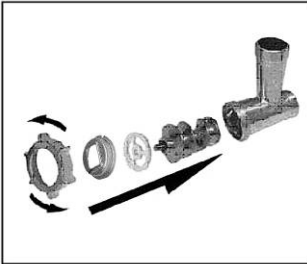
12. If the casing fails to slide along the sausage stuffer, moisten it with water, loosen and continue stuffing.

13. After preparing the sausage, turn the unit off (press **Start/Stop** button and power **ON/OFF** switch). Remove the unit's plug from its socket.



Pressing cookies

1. Prepare cookie dough according to your own taste. Leave it in the refrigerator for a short time prior to processing.



2. Prepare the unit for pressing cookies. Mount the cookie press attachment according to the following instructions.
3. First, insert the screw shaft into the housing with the plastic ring.
4. Attach the divider so that its notch securely fits with the projection in the screw housing. Attach the cookie press form to the screw housing and fix it to the screw housing using the closing ring.
5. Fix the complete screw housing to the motor housing by turning it counter-clockwise until a "click" is heard.
6. Place the tray on the grinding funnel of the screw housing.
7. Insert the cookie press forms into the guide and select the desired shape.



8. Place the prepared dough on the tray.
9. Connect the unit to a single grounded outlet and turn on using the power **ON/OFF** switch. To activate the unit, press **Start/Stop** ►/■ button. Reduce the motor's speed as necessary (press ► once on the control panel).
10. Use the plunger to push the dough into the grinding funnel.
11. Cut off the desired length of formed cookie dough and arrange it on a baking tray covered in baking paper.
12. After preparing the cookies, turn the unit off (press **Start/Stop** ►/■ button and power **ON/OFF** switch). Remove the unit's plug from its socket.
13. Bake cookies according to your own recipe.

Preparing meat pockets/kebbe

1. Prepare the unit for processing meat according to the instructions in "**Mincing and mixing**" and prepare meat according to your own recipe for stuffing and casing (sample recipes below).

Sample recipe

Kebbe stuffing

100 g	lamb
1 1/2 tablespoon	olive oil
1-2	finely chopped onion
1/3 teaspoon	spices
1/2 teaspoon	salt
1 1/2 tablespoon	flour

Kebbe casing

450 g	light lamb
150-200 g	flour
1 teaspoon	spices
1 teaspoon	ground nutmeg
1 pinch	paprika or chili powder
1 pinch	pepper

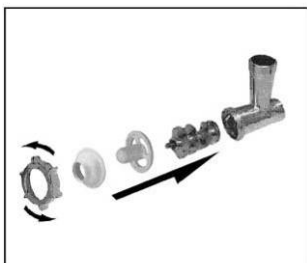
2. Run the lamb for stuffing through the meat grinder following the instructions in "**Mincing and mixing**". Fry the onions to a light brown. Mix all the ingredients together.
3. Grind the meat for the casing by running it three times through the grinder, following the instructions in "**Mixing and mincing**" (first through the medium perforated plate, then twice through the small perforated plate). Mix the ground meat in a bowl with the rest of the ingredients for the casing. Run the mixed ingredients through the meat grinder another three times.



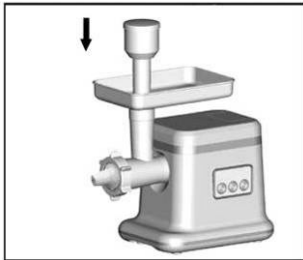
NOTE!

For best results and best taste, use more meat and less flour in the casing.

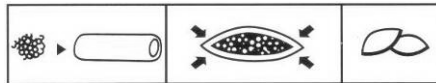
4. After preparing the meat, turn the unit off (press **Start/Stop** ►/■ button and power **ON/OFF** switch). Remove the unit's plug from its socket.
5. Press the release button and remove the screw housing from the unit. Unscrew the closing ring and remove the perforated plate and knife from the screw shaft.



6. Prepare the unit for making kebbe casings.
7. Attach the plastic finger so that its notch securely fits into the opening of the screw housing. Attach and mount the cone using the closing ring onto the screw housing.



8. Fix the complete screw housing to the motor housing by turning it counter-clockwise until a "click" is heard.
9. Place the tray on the grinding funnel of the screw housing.
10. Place the kebbe casing mix on the tray.
11. Connect the unit to a single grounded outlet and turn on using the power **ON/OFF** switch. To activate the unit, press **Start/Stop ▶/■** button. Reduce the motor's speed as necessary (press ▶ once on the control panel).
12. Use the plunger to push the mix into the grinding funnel.
13. The meat grinder with kebbe attachment will form a long tube. Cut it into segments of the desired length (approx. 7 – 8 cm).
14. After preparing the kebbe, turn the unit off (press **Start/Stop ▶/■** button and power **ON/OFF** switch). Remove the unit's plug from its socket.
15. Fill the tubes with stuffing and close their ends (see fig. below).



16. Bake the filled meat pockets in olive oil until browned.

Freeing chocked ingredients

- The return motion function enables you to free ingredients stuck inside the screw housing.
- When there are fragments of food products inside the screw housing, activate the return motion function as follows:
 - if the unit is in use, first press **Start/Stop ▶/■** button to turn off the motor.
 - **Tip:** The return motion button ◀ only works when the motor is off and the power **ON/OFF** switch is on.
 - Press the return motion button located on the control panel **for a brief moment**.



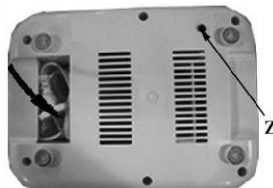
ATTENTION!

Do not allow the motor to work in return motion mode for a longer period (press the return motion button ◀). When this function is activated, food products travel in the direction of the motor housing and may get inside it.

→ If the food products fail to be released after a short time, turn the unit off (using the power **ON/OFF** switch) and remove the plug from its socket. Clean the unit following the instructions in **6.2 "Cleaning"**.


Preventing overheating

- The unit is equipped with a mechanism to prevent overheating, which automatically turns the unit off in case the motor begins to overheat..
- If the motor stops during use, immediately remove the plug from its socket and turn the unit off (press **Start/Stop ▶/■** button and the power **ON/OFF** switch).
- Leave the unit to cool and clean it following the instructions in **6.2 "Cleaning"**.
- To prepare the unit for further use, press the button marked **Z** at the bottom of the unit (see fig. right).
- Connect the unit to its socket, turn it on again (press power **ON/OFF** switch and then **Start/Stop ▶/■** button).
- If the overheating safety mechanism activates again, contact a service agent or sales agent.



Tips and advice

- Always process only fresh food products. Especially with meat, remember to process it immediately before cooking. Ground meat has a short shelf life, even when kept in cold storage.
- Before processing food products cut them into appropriately small pieces or strips that will fit into the grinding funnel and can be easily processed. Cut meat into pieces approx. 10 cm long and 2 cm thick; cut harder food products into cubes of 1 cm.
- When processing larger quantities of food products, divide them into portions that can be processed in 2 to 3 minutes. Turn the unit off between portions to avoid overheating; prepare the next portion for processing while waiting for the unit to cool.
- **Never** use the unit to process food products with very hard pieces (e.g. seeds, shells, nuts, bones, etc.). These parts should be removed before processing. Boil hard vegetables before processing.

- Do not use the meat grinder to process food products with large amounts of water or juices.
- For better mixing of ingredients, add spices, herbs and onion when mincing meat (e.g. ground meat, tartar). Grind hard spices (nutmeg, pepper) before adding.
- Use a lower motor speed for processing soft ingredients (press the button on the control panel marked  one time).



NOTE!

Leftover meat can easily be removed from the screw housing by running a slice of bread through the machine.

6. Cleaning and maintenance

6.1 Safety advice

- Before beginning with repair or cleaning works make sure the device has been disconnected from power socket (pull the power plug!) and has cooled down.
- Do not use any acid agents and make sure no water ingresses the device.
- To protect yourself from electric shock, **never** immerse the device, its cables and the plug in water or other liquids.



CAUTION!

The device is not suited for direct washing via water jets. Therefore, you must not use any kind of pressure water jet for cleaning the device!


6.2 Cleaning



ATTENTION!

Clean the unit immediately after finishing use, and never allow leftover food products to dry on the housing and other parts of the unit.

Disassembly of the unit

- After finishing using the unit, turn it off (press **Start/Stop**  button then power **ON/OFF** switch). Wait until the motor is completely still, then remove the unit's plug from its socket.
- Remove the plunger from the grinding funnel and remove the tray from the screw housing.
- Loosen the closing ring on the screw housing by turning it slightly counter-clockwise.

- Press the release button at the front of the unit and disconnect the screw housing from the motor by turning it clockwise.
- Unscrew the closing ring and remove all elements from the housing (plate, knife, screw shaft, etc.).



WARNING!

The knife is very sharp, be especially careful when removing it.

- Remove leftover food products from the screw housing and grinding funnel. If necessary, use a wood or plastic spoon.

Cleaning the unit and accessories



ATTENTION!

Never wash the unit or its parts in a dishwasher.

Do not hard or sharp instruments that may damage or scratch the unit.

When cleaning the unit, never use harsh or scouring cleaning products, as they will cause discoloration or corrosion of the unit's parts.

- Disassembled parts of the unit should be washed in a warm solution of water and washing-up liquid. Use a soft sponge or cloth.
- Dried food can be removed easily if left for a time in warm water. Rinse the cleaned parts in clean water and dry thoroughly.



ATTENTION!

Never immerse the motor housing and power cable in water or other liquids.

- Wipe the housing and power cable with a soft cloth. Ensure that no liquids get inside the unit's openings. Dry the motor housing thoroughly.
- Leave all cleaned parts out for ½ an hour to dry.
- Wipe the plates and knife with a small amount of cooking oil to prevent rust.

Storing the unit

- If the unit is to remain unused for a longer period, store it in a dry, clean place secure from frost, sun and children.
- Do not place any heavy objects on the unit.

- All parts should be stored together. The screw shaft, knife and one of the plates should be placed inside the screw housing and secured with the closing ring. Attach the complete screw housing to the motor housing. This will help in avoiding cuts and losing parts of the unit. Place the tray on the grinding funnel.
- Store the plates in the integrated tray at the rear of the unit's housing. Store other accessories (sausage stuffer, kebbe attachment and divider) inside the plunger.
- Store the power cable in the hold at the bottom of the unit.

6.3 Safety instructions for maintenance

- Check the mains connection cable for damage from time to time. Never operate the device when the cable is damaged. A damaged cable must immediately be replaced by customer service or a qualified electrician to avoid dangers.
- In case of damage or malfunction, please contact your stockist or our customer service centre. Pay attention to the troubleshooting tips in pt. 7.
- Only a qualified technician and using original spare parts and accessories should carry out repairs and maintenance of the device. **Do not attempt to repair the device yourself.**

7. Possible Malfunctions

Malfunction	Cause	Solution
Plug is in socket but motor does not function	<ul style="list-style-type: none"> • Safety fuse has been triggered. • The power ON/OFF switch is off. • The Start/Stop ▶/■ button has not been pressed. 	<ul style="list-style-type: none"> • Check the safety fuse, connect the unit to another socket. • Turn the unit on by the power ON/OFF switch. • Press Start/Stop ▶/■ button.
The motor suddenly stopped while in use	<ul style="list-style-type: none"> • Overheating protection has been triggered. 	<ul style="list-style-type: none"> • Activate the unit according to the instructions in "Protection against overheating".
Return motion can not be activated	<ul style="list-style-type: none"> • Return motion can only be activated when the motor is off and the power ON/OFF switch is turned on. 	<ul style="list-style-type: none"> • Turn off the motor using the Start/Stop ▶/■ button, then press the return motion button ◀.
Liquid is flowing from the outlet	<ul style="list-style-type: none"> • Food products are too wet or contain too much water. 	<ul style="list-style-type: none"> • Dry the wet products. Do not process products containing too much water.

Malfunction	Cause	Solution
Ingredients are located inside the grinding funnel, but nothing is coming out of the outlet	<ul style="list-style-type: none"> • The screw housing is blocked. 	<ul style="list-style-type: none"> • Immediately press the Start/ Stop ►/■ button to turn off the motor. Remove the blockage following the instructions in "Freeing chocked ingredients".
The motor is working too slowly	<ul style="list-style-type: none"> • Too much food in the screw housing. • Plunger pressed too hard. • Hard ingredients blocking the knife or screw shaft. 	<ul style="list-style-type: none"> • Do not place too much food inside the grinding funnel. • Press gently on the plunger. • Remove hard elements (bone, seeds, pits, etc.).

8. Waste disposal

Discarding old devices

At the end of its service life the discarded device has to be disposed in accordance with the national regulations. It is advisable to contact a company which is specialized in waste disposal, or just contact the local disposal service in your community.



WARNING!

To exclude any abuse and the dangers involved make the waste device unfit for use before disposal. For that purpose disconnect device from mains supply and remove mains connection cable from the device.



NOTE!



For the disposal of the device please consider and act according to the national and local rules and regulations.

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