



CHEFWAVE™

MINÇA
Meat Grinder



MODEL CW-MG01
120V, 60HZ, 1800W

For household use only
Please read this manual carefully before use
Save these instructions



CHEFWAVE™

WELCOME!

Dear ChefWave™ Customer,

Congratulations on your purchase of the ChefWave™ Minça Electric Meat Grinder. To ensure your safety and many years of trouble-free operation, please read this manual carefully before using this appliance and keep it in a safe place for future reference.

This meat grinder is 1800W, FDA approved, and features multiple accessories and attachments, including a tomato juicer and vegetable slicer. We hope you enjoy your new ChefWave™ Minça Meat Grinder.

Sincerely,

The ChefWave™ Team

 @CHEFWAVEKITCHEN  @MYCHEFWAVE

For technical assistance or warranty service, please email us at cs@mychefwave.com.



TABLE OF CONTENTS

| | |
|-----------------------------|----|
| Safety Instructions | 3 |
| Parts & Accessories | 4 |
| Before First Use | 5 |
| Assembling the Appliance | 5 |
| Mincing Meat | 7 |
| Making Kibbeh | 7 |
| Assembly for Making Sausage | 8 |
| Shredding and Slicing | 9 |
| Pressing Tomatoes | 9 |
| Disassembling the Appliance | 10 |
| Cleaning the Appliance | 12 |
| Important Notice | 13 |

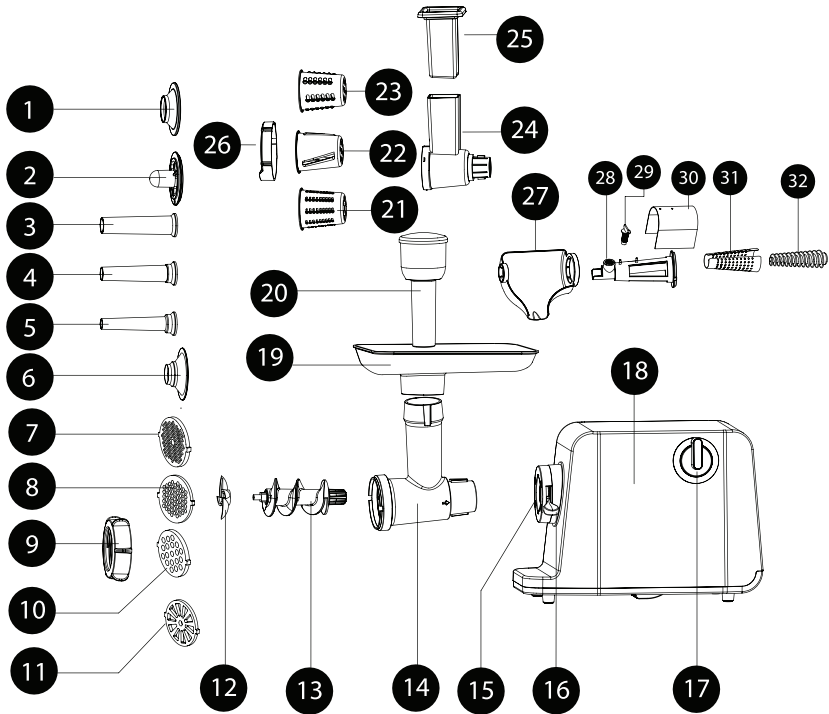


SAFETY INSTRUCTIONS

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

- Read all instructions.
- This appliance is for household use only. Do not use the appliance outdoors.
- Unplug the appliance from the outlet when it is not in use, before assembling or disassembling parts, and before cleaning.
- This appliance is not intended for use by adults with a physical, sensory, or mental disability or by children. Such persons should be supervised or properly instructed by someone responsible for their safety.
- Close supervision is necessary when any appliance is used near children. Children should not play with the appliance. Keep the appliance out of the reach of children.
- When carrying the appliance, be sure to hold the body with both hands. Do not carry the appliance by the hopper plate or the head.
- Do not attach the cutting blade and cutting plate when using the kibbeh attachments.
- Never insert food by hand. Always use the food pusher.
- Do not grind hard foods, bones, or nuts. Do not grind ginger or other fibrous foods.
- Do not allow the appliance to run continuously for more than 10 minutes at a time. After the appliance has run continuously for 10 minutes, turn off the appliance for 10 minutes to allow the motor to cool.
- Before switching from speed "1" to "REV" or vice versa, stop the machine and wait 30 seconds. Failing to do this could cause instability or damage to the appliance.
- To avoid jamming, do not apply excessive pressure when operating the appliance.
- If the circuit breaker activates, do not turn on the appliance.
- Never try to repair the appliance or replace its parts by yourself. Do not operate the appliance if the power cord or plug has been damaged. It must be replaced by a professional service technician in order to avoid hazard.
- To protect yourself from electric shock, do not immerse the power cord, plug, or appliance in water or other liquid.

PARTS & ACCESSORIES



- | | |
|--------------------------------|--|
| 1. Kibbeh set | 17. On/Off/REV/I/II switch |
| 2. Kibbeh plate | 18. Body |
| 3. Sausage attachment (large) | 19. Hopper plate |
| 4. Sausage attachment (medium) | 20. Food pusher (includes storage compartment for blades/plates) |
| 5. Sausage attachment (fine) | 21. Fine shredding attachment |
| 6. Sausage attachment set | 22. Slicing attachment |
| 7. Cutting plate (3mm) | 23. Coarse shredding attachment |
| 8. Cutting plate (5mm) | 24. Vegetable hopper |
| 9. Locking ring | 25. Vegetable pusher |
| 10. Cutting plate (8mm) | 26. Locking ring |
| 11. Cutting plate (fan-shaped) | 27. Funnel |
| 12. Cutting blade | 28. Tomato stent |
| 13. Worm | 29. Adjustment knob |
| 14. Head | 30. Juice-blocking cover |
| 15. Head inlet | 31. Tomato strainer |
| 16. Locker | 32. Tomato stem |



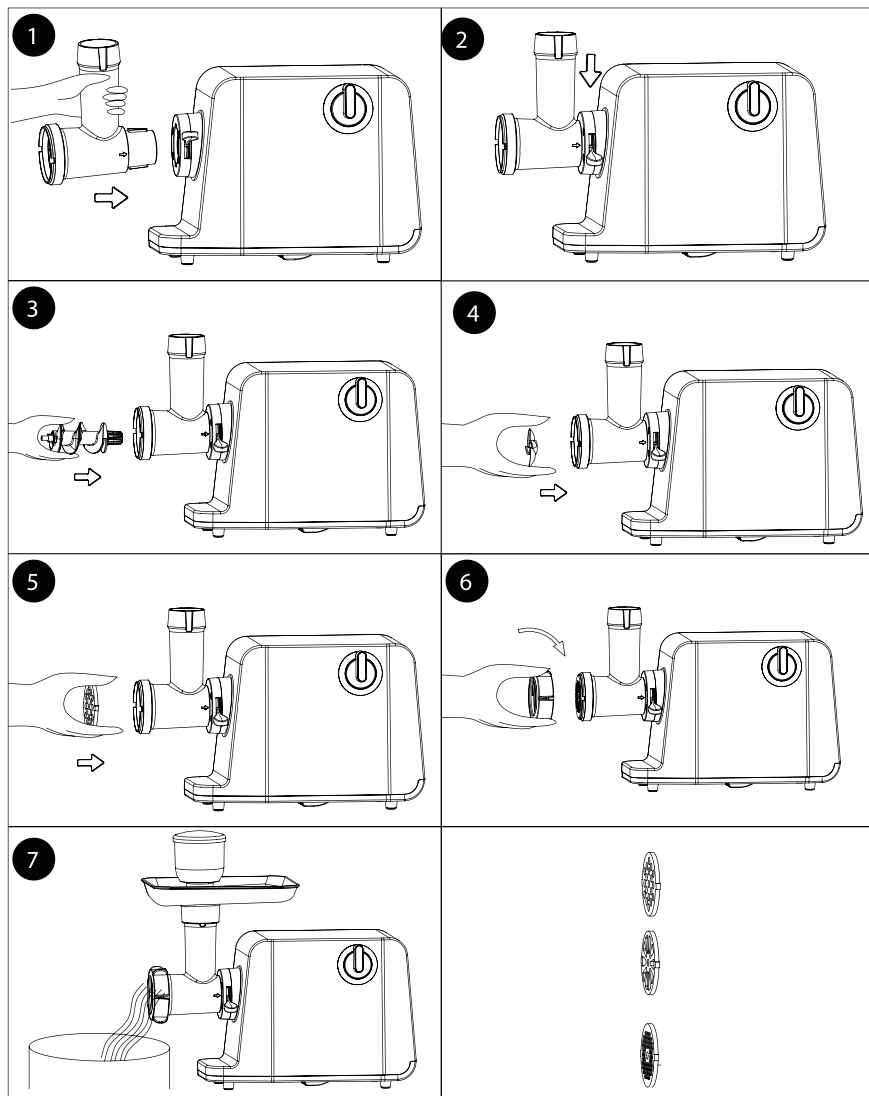
BEFORE FIRST USE

1. Remove all packing materials, stickers, and labels.
2. Make sure that your home's output voltage corresponds to the voltage stated on the rating label of the appliance.
3. Wash all parts and accessories (except for the body housing the motor) in warm, soapy water.
4. Before plugging in the appliance, make sure that the On/Off switch is in the Off position

ASSEMBLING THE APPLIANCE

1. Hold the head and insert it into the head inlet. The head must be slanted, per the arrow indicated.
2. Push down the tab as shown. Turn the head counterclockwise to fasten it tightly.
3. Place the worm into the head (long end first) and turn it to feed the screw slightly until it is set in the housing.
4. Place the cutting blade onto the snake shaft with the blade facing toward the front. If it is not assembled properly, meat will not be grinded.
5. Place the desired cutting plate next to the cutting blade, fitting its protrusions into the slots.
6. Press the center of the cutting plate with one hand and then tightly screw the locking ring with the other hand. Do not overtighten.
7. Place the hopper plate onto the head and fix it into position.

NOTE: The air passages at the bottom and side of the body should not be blocked.





MINCING MEAT

1. Remove all bone, fat, and sinew from the meat.
2. Cut the meat into small pieces that will easily fit in the hopper opening.
3. Choose speed “II” first, then switch to “I” if desired or necessary to mince efficiently.
4. Feed the meat into the hopper plate using the food pusher.
5. When finished, turn the appliance off and unplug it from the wall.

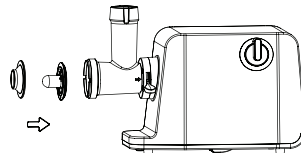
NOTE: If blockage has occurred, press and hold “REV” to activate the reverse function. After the blockage is cleared, release “REV”. Turn the appliance off and unplug it from the wall. Then, clean the meat out of the head of the appliance.

MAKING KIBBEH

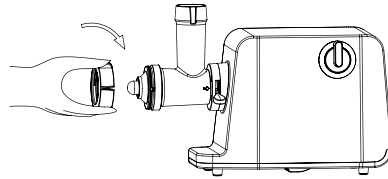
1. Mince the lamb once or twice.
2. Sauté the onion and add the minced lamb along with the rest of the ingredients.

For the kibbeh: Ingredients include lean meat, flour, nutmeg, red pepper, pepper, and other spices.

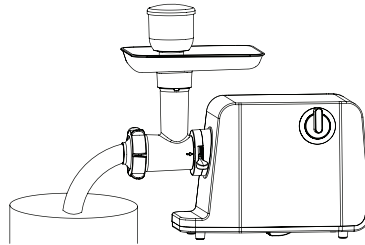
1. Mince the meat three times.
2. Mix all ingredients together in a bowl. (More meat and less flour creates a better consistency and taste.)
3. Grind the mixture three times.
4. Disassemble the appliance by removing the cutting plate, cutting blade, and the worm. (See the procedure for “Assembling the Appliance” on page 5 and follow steps 5 to 3 in reverse.)
5. Place the kibbeh set and kibbeh plate onto the feed screw shaft, fitting its protrusions into the slots, as shown:



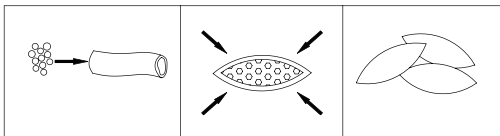
6. Tightly screw the locking ring into place, as shown. Do not overtighten.



7. Place the hopper plate onto the head and fix it into position, as shown.

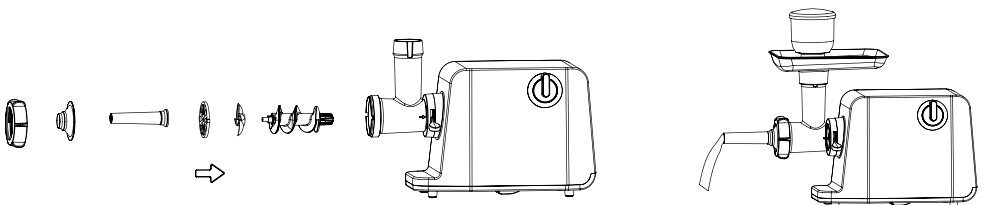


8. Form the kibbeh as shown and deep fry.



ASSEMBLY FOR MAKING SAUSAGE

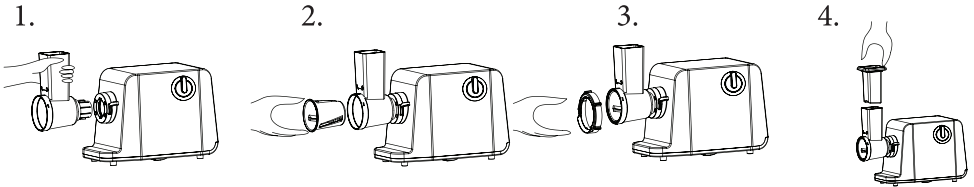
Before making sausage, assemble the attachments as shown.





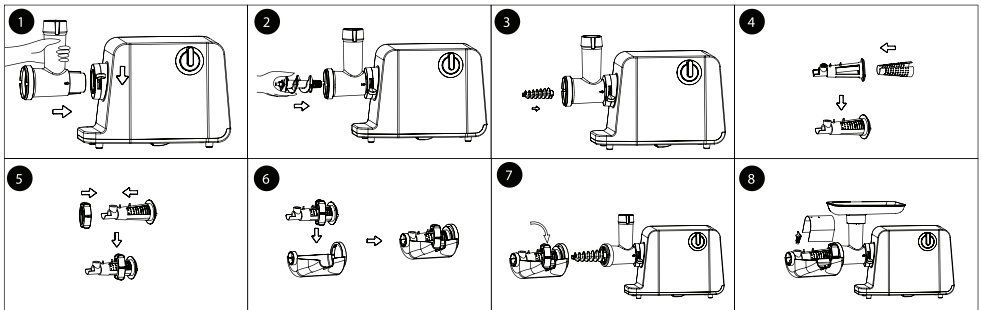
SHREDDING AND SLICING

1. Hold the head and insert it into the head inlet, as shown. The head must be inserted at a slant. Press the tab as shown under “Assembling the Appliance”, and then turn the head counterclockwise to secure it in place.
2. Attach the desired shredding or slicing tool (for slicing, fine shredding, or coarse shredding) to the head.
3. Attach the locking ring.
4. Turn the appliance on to speed “I” or “II”. Press down the vegetable pusher. Feed the vegetables into the hopper using the vegetable pusher.



PRESSING TOMATOES

1. Hold the head and insert it into the head inlet. The head must be inserted at a slant. Press the tab, and then turn the head counterclockwise to secure it in place.
2. Place the worm into the head (long end first) and turn it to feed the screw slightly until it is set in the housing.



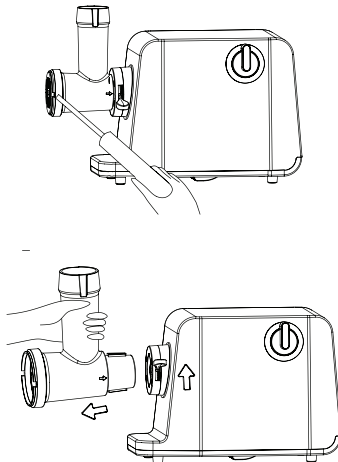
3. Insert the tomato stem.
4. Put the tomato strainer in the tomato stent.
5. Attach the locking ring to the tomato stent.
6. Put the tomato stent in the funnel.
7. Put the funnel onto the head and screw the locking ring tightly.
8. Place the adjustment knob lock on the tomato stent and affix the juice-blocking cover. Turn the knob right for pure juice; turn left for chunkier results.
9. Place the hopper plate onto the head and fix it into position, as shown in panel 8. Feed the tomatoes into the hopper using the vegetable pusher.

DISASSEMBLING THE APPLIANCE

1. After the motor has stopped completely and the appliance has been turned off, unplug the appliance from the wall.
2. See the procedure for “Assembling the Appliance” and follow the steps in reverse.

NOTE: To easily remove the cutting plate, place a screwdriver between the cutting plate and the head and lift it up, as shown in the top panel.

NOTE: Press the tab and turn the head to loosen it and remove it, as shown in the bottom panel.





CLEANING THE APPLIANCE

- Remove all food and food particles. Wash each part in warm, soapy water. Allow parts to dry thoroughly. Wipe all the cutting parts with vegetable oil or food-grade mineral oil.
- Do not immerse the appliance body in water. Wipe it with a damp cloth.
- Do not use a product containing chlorine, as this may discolor aluminum surfaces.
- After cleaning, put the cord into the cord box on the back of the appliance body.

NOTE: The 4-Part Grinding Head, 3 x Stainless Steel Cutting Blades and 4 x Grinding Plates are not dishwasher safe. They should be washed with a mild detergent (such as Dawn liquid detergent) and hot water, towel dried, and stored in a dry place.



IMPORTANT NOTICE

Do not dispose of this product with normal household waste. This product must be disposed of at an authorized facility for the recycling of electric appliances. By doing so, you help contribute to the protection of our environment.

Save the original box and packing materials in case service is required. For service, contact **cs@mychefwave.com**.



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