

BLITZ

ELECTRIC MEAT GRINDER

SQprofessional®

INSTRUCTION MANUAL



PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE USE

SQIM 5673-5674-5675 10-08-2022 V7 | © 2022 SQ Professional Ltd

Due to sharp parts and potential hazards, this appliance should not be used by children under 16 years old unless supervised by an adult.

Please keep the appliance and mains cable out of the reach of children. This is not a toy!

If used by persons with reduced physical, sensory or mental capabilities, instruction and supervision must be given to understand the use of the appliance and the hazards involved.

Always disconnect the appliance from the power socket if it is left unattended and before assembling, disassembling or cleaning.

If the mains cable is damaged, it must be replaced by qualified persons in order to avoid any hazards.

FEATURES

- 1 Food pusher
- 2 Hopper plate
- 3 Release button
- 4 Motor unit
- 5 Safety button - ON/R
- 6 Operation button - ON/0/R
- 7 Grinding head with feeder tube
- 8 Feed screw
- 9 Cutting blade
- 10a Fine cutting plate 3 mm
- 10b Medium cutting plate 5 mm
- 10c Coarse cutting plate 7 mm
- 11 Fixing ring
- 12 Sausage nozzle
- 13 Kibbe attachment
- 14 Gear Box

SAFETY BUTTON

OPERATION BUTTON



START OPERATION



SWITCHED OFF



REVERSE FUNCTION



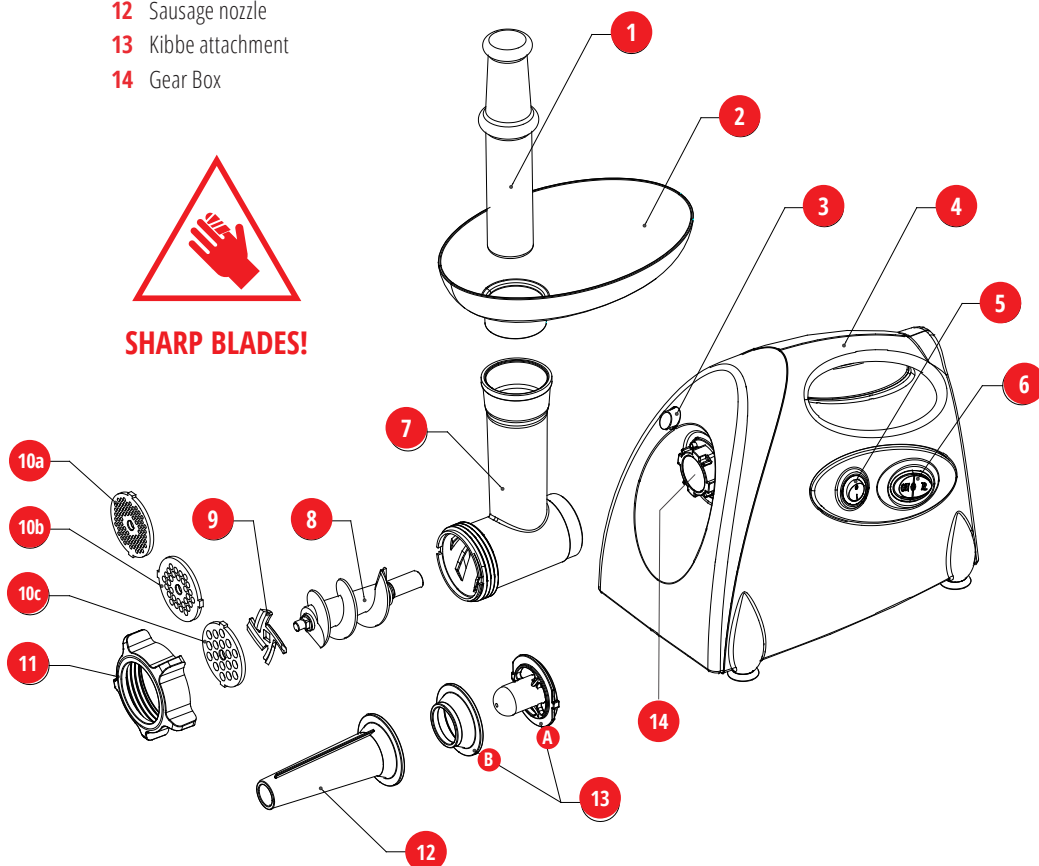
NO OPERATION



NO OPERATION



SHARP BLADES!



IMPORTANT SAFEGUARDS

Do not use the appliance in a bathroom, near water, or outdoors. Do not operate the appliance with wet hands or bare feet.

Do not immerse any of the parts (appliance, mains cable, plug) in water or other liquids during use to protect from fire, electric shock and personal injury.

Do not use the appliance if it is damaged or malfunctioning.

Do not leave the appliance unattended whilst in use. Use and store it out of reach of children.

Before attaching or removing any parts, make sure the mains cable is unplugged from the electric socket and operation button ⑥ is on '0'.

- This appliance is intended for household use only.
- Ensure that the appliance is always placed on a firm and flat surface, away from any edges of the worktop. Do not place the appliance onto a metal tray or metal surface whilst in use. Do not place the appliance on, or near, a hot gas or electric burner or in a heated oven.
- Keep the appliance and mains cable away from the edges of worktops and out of reach of children. Route the mains cable so it does not overhang, and cannot be tripped over or caught.
- Do not let the mains cable run across an open space, such as between a low power socket and a table, or across any hot area, such as a cooker. Heat may damage the mains cable.
- The connections on both sides of the mains cable (the appliance and the power socket) should never be strained. If the mains cable is damaged it must be replaced by a qualified person or service to avoid any hazards.
- Switch off the appliance and unplug from the socket before changing attachments, or approaching parts that move while in use. Only remove the attachments when the appliance has come to a complete stop. Unplug the appliance when not in use.
- Ensure that the appliance has come to a complete stop before cleaning and storing away. Keep the attachments, motor unit ④, cable, and plug away from sources of heat. Store in a dry place.
- Do not use the meat grinder for any purpose aside from its intended use.
- The cutting blade ⑨ has very sharp edges. Take extreme care when handling or cleaning it.
- The use of attachments not recommended by the manufacturer may carry a risk of injury to persons.
- When carrying the unit be sure to hold the motor unit ④ with both hands. Do not carry the appliance by holding only the hopper plate ② or grinder head ⑦.
- Do not place your fingers into the feeder tube of the grinding head ⑦ while the meat grinder is in operation.
- Ensure that there is ample space around the appliance and that the air passage at the bottom of the motor unit ④ is kept free of any blockages.
- Never attempt to grind bones, nuts or other hard foods. Do not grind ginger or other foods with hard fibres.
- Do not operate the meat grinder without meat inside the grinding head ⑦ as this can result in a severe damage to the appliance.
- Always use the supplied food pusher ① to push food down the feeder tube on the grinding head ⑦. Never use your fingers, a fork, a spoon, a knife or other utensils.
- Before using the kibbe attachment ⑬ remove the cutting blade ⑨ and cutting plate ⑩.
- The use of excessive pressure to push the meat into the feeder tube on the grinding head ⑦ may cause jamming.
- Reverse function is prohibited while the appliance is operating. Wait at least one minute until grinder has come to a complete stop to change function.
- Do not use any meat debris left in the grinding head ⑦ for consumption after you have finished using the appliance. Clean the grinding head ⑦ and throw any meat debris away.
- Do not operate the appliance continuously with heavy loads for more than 10 minutes. Allow the motor to rest for 15 minutes between each use.
- Read all operating instructions before using the appliance.

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE

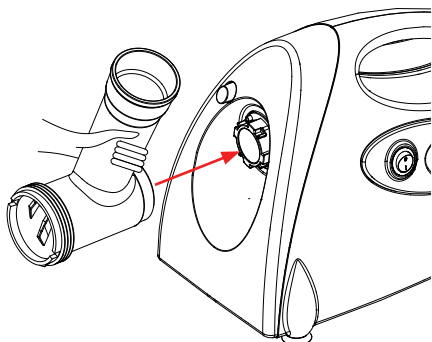
BEFORE FIRST USE

Wipe the motor unit ④ with a damp cloth and dry with a soft cloth. All parts that come in touch with food are to be thoroughly cleaned before being used for the first time (see section on Cleaning).

When operating the meat grinder for the first time, there may be a slight smell of burning. This presents no danger to the user and does not indicate a defect in your meat grinder. The odour will soon disappear.

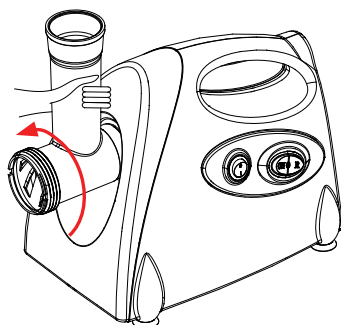
ASSEMBLY DIAGRAMS

A



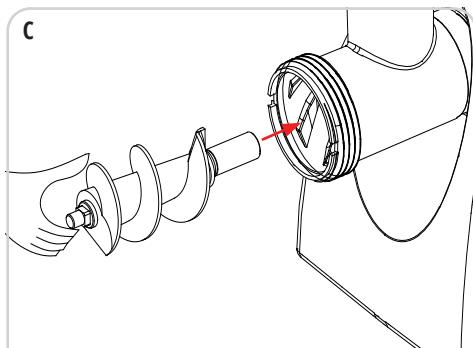
Holding the feeder tube insert the grinding head **7** into the gear box **14**, under a slight angle (clock-wise).

B



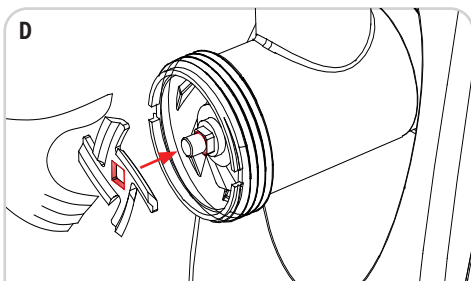
Rotate the grinding head **7** counter-clockwise until it clicks into place.

C



Insert the feed screw **8** into the grinding head **7**, long end first. Turn it slightly until it sets into place.

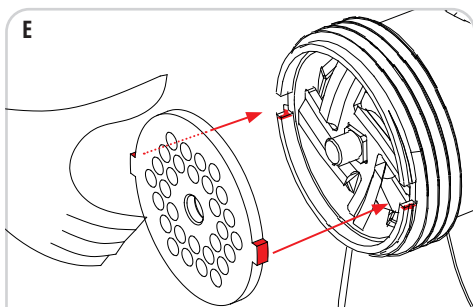
D



Position the square hole on the cutting blade **9** onto the square end of the feed screw **8**. The sharpened side of the cutting blade **9** must face outwards (away from the feed screw **8**).

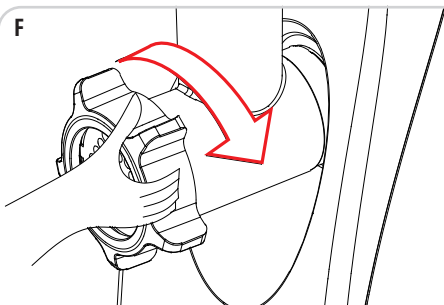
Handle carefully, the blades are very sharp!

E



Position the desired cutting plate **10** onto the shaft of the feed screw **8**. Fit the protrusions on either side of the cutting plate **10** into the two slots on each side on the rim of the grinding head **7**.

F



Screw the fixing ring **11** firmly onto the grinding head **7**. Do not overtighten. Slot the hopper plate **2** onto the feeder tube of the grinding head **7** and insert the food pusher **1**.

OPERATING INSTRUCTIONS

MEAT MINCING

Always ensure that the meat is fully thawed and remove any bones, tendons and fat before mincing.

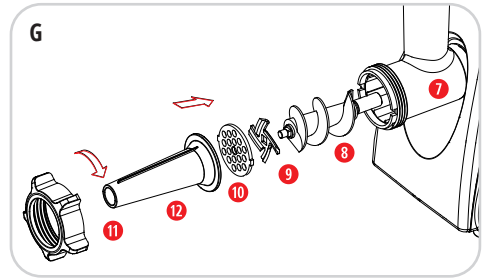
- Fit the grinding head **7** with the desired cutting plate **10** as described in **ASSEMBLY DIAGRAMS** on page 5.
- Cut the meat into pieces, approximately 2 x 2 x 6 cm so that they fit easily into the feeder tube on the grinding head **7**.
- Plug the mains cable into the electric socket, ensure that the safety button **5** is switched to **ON**, then switch the operation button **6** to **ON** to start mincing.
- Place a suitable clean container under the grinding head **7** to catch the minced meat.
- Place the diced meat onto the hopper plate **2** and use the food pusher **1** to gently feed the meat into the grinding head **7**. Do not force the meat down the feeder tube of the grinding head **7** as this may cause jamming.
- Once the mincing is finished, switch the appliance off by switching the operation button **6** to **0**. Unplug from the electric socket and clean all the attachments.

MAKING KIBBE

- Prepare your preferred kibbe stuffing in advance.
- Mince the meat and season before mixing to incorporate all the ingredients and grinding the mixture again. Repeat mincing to achieve your desired consistency.
- Remove the cutting plate **10** and the cutting blade **9** by following steps **F** to **C** in reverse as shown in **ASSEMBLY DIAGRAMS**.
- Attach the kibbe attachment **13** part **A** and align the protrusions with the slots on the rim of the grinder head **7** as shown in **ASSEMBLY DIAGRAM E**, then attach part **B**.
- Screw on the fixing ring **11** as in **ASSEMBLY DIAGRAM F**, but do not overtighten.
- Place a clean container under the grinding head **7** before putting the mixture on the hopper plate **2** and switching the appliance on. Using the food pusher **1** gently feed the mixture into the grinding head **7** through the feeder tube.
- When a sufficient length is pushed out, switch the operation button to **0** and detach the kibbe with a knife.
- Press together one end of the kibbe to close it and carefully fill it with the stuffing from the other side, then close the open end.

MAKING SAUSAGES

- Follow the steps **A** to **E** in **ASSEMBLY DIAGRAMS** to assemble the meat grinder. Attach the sausage nozzle **12** before screwing on the fixing ring **11**. **ASSEMBLY DIAGRAM G**
- Place a clean container under the grinder head **7**.
- Place the meat on the hopper plate **2** and use the food pusher **1** to push the meat gently down the feeder tube.
- When a sufficient length of sausage is pushed out, switch the the operation button **6** to **0** to stop the appliance and detach the sausage with a knife.



SAUSAGE CASINGS

- To stuff sausage casings, first cut them into approximately 60-120cm lengths and prick the casing with a pin to allow air to escape while stuffing. Gather all of the casing over the sausage nozzle **12** except for the last 10cm and tie it securely at the end. Place the minced meat onto the hopper plate **2**, then switch the safety button **5** and operation button **6** to **ON**. Gently push into the feeder tube using the food pusher **1**.
- Stuff the casing loosely as the sausages may expand during cooking. Distribute the meat through the casing and twist into links as it fills to obtain the desired size and shape.

REVERSE FUNCTION

If the meat grinder stops or slows down, this may be due to jammed food. In case of jamming, switch the appliance off immediately. Switch the safety button **5** to **R** then press and hold the operation button **6** on **R** to reverse the rotation of the feed screw **8**, which should empty the grinding head **7**. If this does not work, switch the appliance off and clean it.

USEFUL TIPS

- Raw meat and fish will preserve more moisture if thoroughly chilled before grinding. When grinding larger quantities, it is important to note that fats can build up inside the grinding head **7**, decreasing your grinder's efficiency. If this occurs, dismantle the appliance, wash all attachments in hot soapy water and reassemble.
- Handle meat lightly to prevent compacting.
- Refrigerate ground meat immediately and cook within 24 hours. If freezing, use within a maximum of 2 months.
- Always clean the meat grinder and the attachments thoroughly between consecutive uses and before storing.

CLEANING

Always unplug the appliance from the electric socket before cleaning. Never immerse the motor unit **4 in water or any other liquid.**

Exercise extreme care when handling the cutting blade **9 as it is very sharp.**

- Dismantle the appliance in reverse steps shown in the assembly diagrams **E** to **A**.
- If the cutting plate **10** is stuck, insert a flat screwdriver between its protrusions and the slot on rim of the grinding head **7**, and carefully detach.
- Press the release button **3** to release the grinding head **7** and remove it from the motor unit **4**.
- Wipe the motor unit **4** clean with a damp cloth and then dry immediately with a soft cloth to avoid scratches and water marks on the surface.
- Rinse used attachments with clean warm water to remove larger debris. Use a brush and warm soapy water (maximum 50°C) to clean thoroughly then rinse well with clean, warm water again. Leave to air dry. Ensure all the parts are completely dry before reassembling.
- Wipe all cutting plates **10** and the cutting blade **9** with a cloth moistened with vegetable oil after each use, and before use if the appliance was not used for long periods.
- Meat grinder attachments are not dishwasher safe.
- Do not use harsh detergents, bleach or bleach solutions.

ENVIRONMENTAL

To reduce environmental and health problems due to hazardous substances in electrical and electronic goods, appliances marked with the symbol below must not be disposed of with unsorted municipal waste. Please repair, reuse or recycle appropriately.



SPECIFICATIONS

Rated Voltage:	AC 220-240V~
Frequency:	50/60Hz
Rated Power:	500W

ELECTRICAL

The product must not be used without the fuse cover fitted.

Should the power cable or the power plug become damaged, arrange for these to be replaced by Customer Service or a qualified person before continuing to use the appliance. The appliance is fitted with a 13A fuse (BS1362) in a 13A plug (BS1363).

SERVICE

The product is not user-serviceable. If it is not working, read the instructions, check the plug fuse and main fuse/circuit breaker. If it is still not working, consult your retailer.

If that does not solve the problem ring Customer Service – they may be able to offer technical advice. Please have the Model Number to hand, as they will not be able to help you without it.

If you are advised to return the product to us, pack it carefully, include a note with your name, address, day phone number, and description of the problem. If under a guarantee, say where and when it was purchased and include a valid VAT receipt. Send it to SQ Professional Ltd.

GUARANTEE

The guarantee for this product is covered by SQ Professional Limited. Any faults with this product arising through a manufacturer defect will be covered for 1 year from the date of purchase, subject to a valid vat receipt being presented. This does not include faults or damage caused by misuse of general wear and tear. SQ Professional Ltd will not be held liable for general wear and tear, or eventual damages to persons, animals or objects caused by incorrect installation or deriving from improper, erroneous or unreasonable use.

Please contact customer services on 01992 716 070 or send an e-mail to info@sqprofessional.com, Monday to Friday from 09:30 - 17:30. This does not affect your statutory rights.





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