

LAKELAND

INSTRUCTION BOOKLET

MEAT MINCER



Model: 15863

LAKELAND MEAT MINCER

Thank you for choosing the Lakeland Meat Mincer.

Please take a little time to read this booklet before getting started and keep it in a safe place for future reference.

This Meat Mincer lets you turn those Sunday roast leftovers into mince for shepherd's pie, or make your own sausages for the barbeque. This easy to use Meat Mincer lets you do all this with minimum effort. Simply load your meat of choice into the wide chute, turn on the mincer and use the included pusher to help it into the blades.

Here at Lakeland, our award-winning family-owned business still offers the same excellent quality, value for money and exceptional customer service as when we founded the company back in the 1960s.

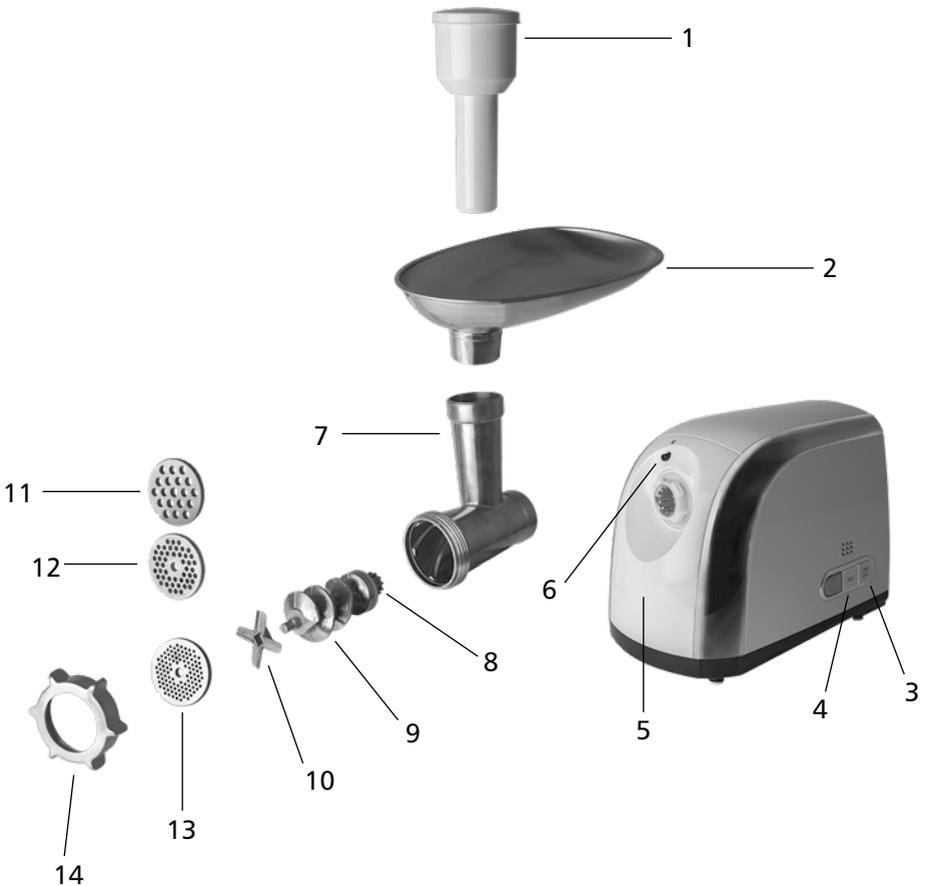
Our products are hand-picked and thoroughly tested so you can be sure that everything you purchase will be a pleasure to use for many years to come.

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PRODUCT FEATURES

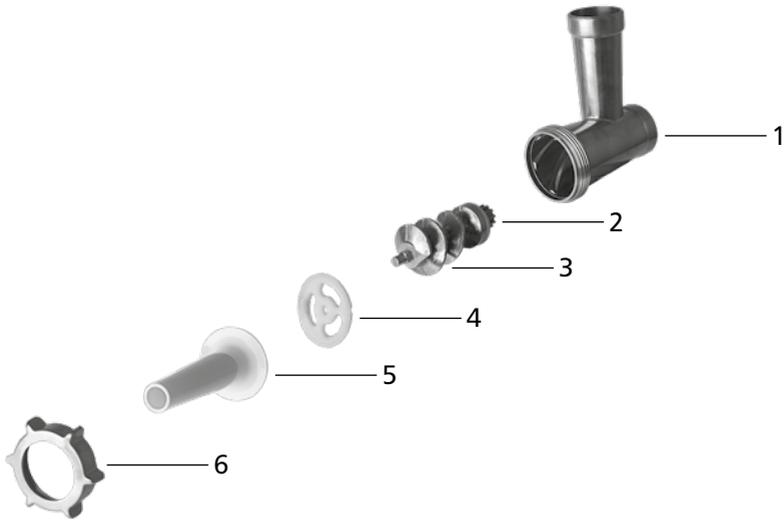
1. Pusher
2. Food tray
3. On/off button
4. Reverse button
5. Base unit
6. Safety lock button
7. Mincing chamber
8. Coupling
9. Feed screw
10. Stainless steel cutting blade
11. Coarse mincer screen
12. Medium mincer screen
13. Fine mincer screen
14. Ring collar



SAUSAGE MAKER ATTACHMENTS

1. Mincing chamber
2. Coupling
3. Feed screw
4. Separator
5. Sausage nozzle
6. Ring collar

PLEASE NOTE: The sausage maker uses the same mincing chamber, coupling/feed screw and ring collar as the mincer.



SAFETY CAUTIONS

Carefully read all the instructions before using the appliance and keep in a safe place for future reference. Always follow these safety cautions when using the appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described in this instruction book.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised.
- Make sure your electricity supply matches the voltage shown on the appliance.
- Ensure all packaging materials and any promotional labels or stickers are removed from the appliance before the first use.
- Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged or has been dropped. In the event of damage, or if the appliance develops a fault contact the Lakeland customer care team on 015394 88100.
- Do not use this appliance if the lead is damaged. If the lead is damaged it must be replaced with a special lead. Contact the Lakeland customer care team on 015394 88100.
- Always use the appliance on a dry, level, heat resistant surface.
- Unplug from the mains when not in use and before cleaning. To disconnect, turn the socket to "off" and remove the plug from the mains socket.
- Do not use any accessories or attachments with this appliance other than those recommended by Lakeland.
- To protect against fire, electric shock or personal injury, do not immerse cord, plug or lid in water or other liquids.
- Do not leave the lead hanging over the edge of a kitchen table or worktop. Avoid contact between the lead and hot surfaces.
- For indoor use only.
- For domestic use only.
- This appliance should be used for preparation of food as described within the instructions for use that accompany it.

- Always ensure that your hands are dry before removing the plug from the mains socket. Never pull the plug out of the mains socket by its lead.
- To avoid injury or possible fire, do not cover the appliance when in use.
- Do not connect this appliance to an external timer or remote control system.
- An extension cable may be used with care. The electrical rating of the cable should be at least as great as the appliance. Do not allow the cable to hang over the edge of the worktop or touch any hot surfaces.
- This appliance complies with the basic requirements of Directives 2014/30/EU (Electromagnetic Compatibility) and 2014/35/EU (Low Voltage Directive).
- **WARNING:** A cut off plug inserted into a 13 amp socket is a serious safety (shock) hazard. Ensure the cut off plug is disposed of safely.
-  **CAUTION:** The plastic bags used to wrap this appliance or the packaging may be dangerous. To avoid risk of suffocation, keep these bags out of reach of babies and children. These bags are not toys.
- Always remove bones etc. from meat before mincing. Cut large pieces of meat into smaller chunks, and also try to remove large sections of fat from the meat before mincing.
- Meat should be thawed before mincing.
- The cutting blade is very sharp; please handle with care when assembling and cleaning.
- Keep hands, hair, clothing and utensils away from moving parts. Never insert spoons, knives or other tools into the attachments. Always use the food pusher provided.
- Always switch off the appliance and unplug from the socket before adding or removing attachments, after use and before cleaning.
- Do not operate with wet hands and never allow the plug or cord to get wet.

USING YOUR MEAT MINCER FOR THE FIRST TIME

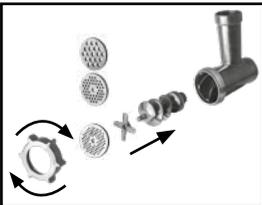
- Unpack the Meat Mincer and remove all the packaging materials.
- Before first use, wipe the base unit with a clean damp cloth.
- Wash the attachments in warm soapy water, rinse and dry thoroughly. Wipe the mincer screens with a light coating of vegetable oil to prevent rust developing. Place in a sealed plastic bag or airtight box until needed then rinse before use.
- Make sure that all parts are clean and dry before assembling the product.
- Do not place any parts of the mincer in your dishwasher.

WARNING: Do not insert the plug into an electrical outlet, or turn on the appliance before you have fully assembled it.

ASSEMBLING THE MEAT MINCER



- Make sure the Meat Mincer is unplugged.
- Fit the feed screw inside the mincing chamber - the white plastic coupling goes in first.



- Carefully slot the cutting blade onto the screw with the sharp edges facing out - please handle with care.
- Fit one of the mincer screens (fine, medium or coarse). The notch in the screen fits the pin on the edge of the mincer chamber.
- Screw on the ring collar, turning clockwise.



- Slot the assembled mincing chamber onto the base unit. Twist it anti-clockwise and you will hear the safety lock click into place.



- Fit the food tray onto the mincing chamber and place a dish beneath the mincer to catch the food.
- Your Meat Mincer is now ready to use.

TAKING THE MEAT MINCER APART

- Make sure the Meat Mincer is switched off and unplugged.
- Lift off the food tray. Press the safety lock button and turn the mincing chamber clockwise to remove it.



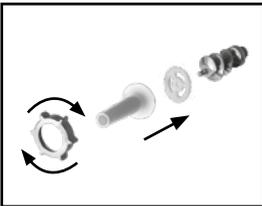
Safety lock button

- Unscrew the ring collar and carefully remove the mincer screen, cutting blade and feed screw.
- To clean, see the 'Care and Cleaning' instructions.

USING THE SAUSAGE MAKER ATTACHMENT



- Make sure the Meat Mincer is unplugged.
- Fit the feed screw inside the mincing chamber - the white plastic coupling goes in first.



- Place the white plastic separator onto the screw.
- Hold the sausage nozzle onto the mincing chamber, then screw on the ring collar, turning clockwise.



- Slot the assembled mincing chamber onto the base unit. Twist it anti-clockwise and you will hear the safety lock click into place.



- Fit the food tray onto the mincing chamber.

- If you are using sausage skins, soak in warm water for around 10 minutes.
- Pull the sausage skin onto the end of the nozzle. Plug in the machine and press the On/off switch.
- Using the food pusher, gently guide the sausage filling into the mincing chamber. As the sausage fills, gently ease it off the nozzle and twist into sausages.

TAKING THE SAUSAGE MAKER ATTACHMENT APART

- Make sure the machine is switched off and unplugged.
- Lift off the food tray. Press the safety lock button and turn the mincing chamber clockwise to remove it.



Safety lock button

- Unscrew the ring collar and remove the sausage nozzle, separator and feed screw.
- To clean, see the 'Care and Cleaning' instructions.

INSTRUCTIONS FOR USE

PLEASE NOTE: Always remove bones etc. from meat before mincing. Cut large pieces of meat into smaller chunks, and also try to remove large sections of fat from the meat before mincing.

- Plug in the appliance and switch on at the socket. Turn the appliance on by pressing the On/off switch.
- Using the food pusher, gently guide small pieces of meat into the mincing chamber. Add small quantities at a time to avoid overloading the motor.
- When you have finished mincing, switch off and unplug.
- To clean, see the 'Care and Cleaning' instructions.

PLEASE NOTE: The sausage filling should not be too 'wet', otherwise liquid may leak into the machine.

HINTS AND TIPS

- After 3 minutes' use, let the machine rest for 30 minutes to allow the motor to cool down.
- Please avoid forcing ingredients down the chute with the food pusher as this may damage the machine. Also ensure that all bones and any large fatty areas on the meat are removed before mincing.
- Please assemble the mincing chamber carefully. If the pieces are not properly fitted, the meat will not mince well and the cutting blades and mincer screens may become blunt.

RECIPES

Please note that all spoon measurements are standard metric, so 1 tsp is 5ml and 1 tbsp is 15ml. We recommend using a set of measuring spoons for accurate results.

MINCED PORK BURGERS – Makes 8

Ingredients	Quantity
Stale bread	60g
Onion	50g, sliced
Pork meat	500g
Fresh or dried breadcrumbs	40g
Butter	20g
Egg	1, beaten
Oil	
Salt and pepper	

WHAT YOU DO

Soak the stale bread in water, then drain.

Fry the sliced onion in oil and butter until golden.

Cut the pork into pieces for mincing. Put the bread, fried onion and pork through the mincer twice, using the fine mincer screen.

Place the pork mixture into a bowl. Add the beaten egg, season and combine all the ingredients.

Divide the mixture into 8 oval-shaped burgers, around 1.5cm thick. Coat in breadcrumbs and fry in hot oil on both sides until golden and completely cooked through. Serve in soft white rolls with apple sauce.

THREE-MUSTARD BURGERS – Makes 6-8

Ingredients	Quantity
Beef (rump, chuck or blade steak would be best)	500g
Egg	1, beaten
French mustard	½ teaspoon
English mustard	½ teaspoon
Dijon mustard	½ teaspoon
Breadcrumbs	Handful
Oil	

TIP: Try swapping one of the mustards for a wholegrain variety.

WHAT YOU DO

Put the beef through the mincer once, using the fine mincer screen.

Place the minced beef into a bowl, add the rest of the ingredients and mix together.

Divide the mixture into 6-8 burgers, around 1.5cm thick. Fry in hot oil on both sides until completely cooked through.

Serve in sesame seed baps with cheese, lettuce, tomato and your favourite relish.

HOME-MADE PORK SAUSAGES

The quantity of sausages made depends on the size and type you choose to make, whether individual link sausages or a Cumberland-style swirl, coiled from a length of sausage.

Ingredients	Quantity
Sausage skins	
Lean pork	1.2kg
Belly pork	600g
Iced water	360ml
Salt	4 tsp
Black pepper	1 tsp
Paprika	1 tsp
Cumin	1 tsp
Celery salt	½ tsp
Dried mixed herbs or sage/thyme	1 tbsp
Ground ginger	2 tsp
Nutmeg	1 tsp, freshly grated
Dried, finely chopped breadcrumbs	170g

WHAT YOU DO

Set the sausage skins to soak in warm water for around 10 minutes.

Measure out all the seasonings and shake together in a screw-top jar.

Cut all the meat into pieces for mincing and place in a large bowl.

Sprinkle the meat with the seasoning mix, then mix well until the meat pieces are evenly coated.

Put the pork mixture through the mincer once, using the fine mincer screen. Return the mixture to the bowl and check the seasoning is evenly distributed.

Add some of the iced water to the mixture and mix well. Gradually add the remaining water.

Add the breadcrumbs and mix well. By now the mixture should be firming up.

Put the mixture through the mincer again, this time using the coarse mincer screen. The mixture is now ready to fill the sausage skins, following the instructions for 'Using the Sausage Maker'.

To cook the sausages, heat a small amount of oil in a frying pan over a low to medium heat and fry gently, turning occasionally until completely cooked through. These meaty, herby sausages are delicious served with mashed potatoes and a rich onion gravy.

FREQUENTLY ASKED QUESTIONS

Question: The machine is assembled but when you press the control button it does not start.

Answer: All the parts are not correctly aligned and in place. Unplug the appliance, take the Meat Mincer apart and reassemble, following the instructions in 'Assembling the Meat Mincer'.

CARE AND CLEANING

- Always ensure the Meat Mincer is switched off and unplugged from the socket before cleaning.
- Clean thoroughly before using for the first time and after every use.
- Check the parts for wear or damage after every few uses.
- Do not use abrasive cleaners, or steel wool.
- Never immerse the base unit, cord and plug in water or any other liquid.
- Wipe the base unit with a soft, damp cloth. Do not immerse in water.
- Wash the plastic parts in warm, soapy water.
- Wash the metal parts in hot, soapy water with a washing-up brush. Handle the cutting blade with great care. Carefully dry all parts.
- Wipe the cutting blade and mincer screens with a light coating of vegetable oil to prevent rust developing. Place them in a sealed plastic bag or airtight box until needed, and then rinse before next use.
- Do not place any of the parts in your dishwasher.
- Avoid abrasive cleaners and metal scourers as they may damage the machine.
- Store the Meat Mincer with the power cable loosely coiled. Never wrap it tightly around the appliance.

ELECTRICAL CONNECTIONS

The appliance is fitted with a fused three-pin plug to BS1363 which is suitable for use in all homes fitted with sockets to current specifications.

CHANGING THE 5 AMP

Use a 5 amp BS1362 fuse. Only BSI or ASTA approved fuses should be used. If you are unsure which plug or fuse to use, always refer to a qualified electrician.

Note: after replacing or changing a fuse on a moulded plug which has a fuse cover, the cover must be refitted to the plug; the appliance must not be used without a fuse cover. If lost, replacement fuse covers can be obtained from an electrical shop. This appliance complies with the following EU Directives: 2014/35/EU (Low Voltage Directive) and 2014/30/EU (EMC Directive).

RECYCLING YOUR ELECTRICALS

Along with many other high street retailers, Lakeland has joined a scheme whereby customers can take their unwanted electrical products to recycling points set up around the country.

Visit www.recycle-more.co.uk to find your nearest recycling point.



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