

Luvele

Luv life. Luv health.

LUVELE ULTIMATE MEAT GRINDER



Instruction
Booklet
LUMG700UK



Luvele.co.uk

Safety

Please read all instructions before using the Luvele Meat Grinder. Keep these instructions for future reference.

- Remove all packaging before using your meat grinder for the first time.
- Do not place grinder near the edge of a bench or table during operation.
- Ensure the surface is level, free of liquids or other substances.
- Do not place your meat grinder on or near a hot stove or oven.
- Always use extreme care when handling the blade and cutting plates.
- Unplug from power outlet when not in use, before putting on or taking off attachments, and before cleaning.
- Only use the pusher that is supplied with this meat grinder.
- Do not put your fingers or any utensil into the head.
- Do not put hot meat into the meat grinder.
- All attachments should be removed with care before cleaning.
- Only use the accessories provided and recommended by Luvele.
- Do not overload the meat grinder.
- Do not place any parts of the grinder in a dishwasher or microwave oven.
- Do not immerse the body of the meat grinder in water or other liquids.
- Never operate damaged appliance (incl. mains cable).
- Operate appliance only through a professionally installed socket supplying the correct voltage and do not use extension cables.
- Never remove main cable with wet hands, or lay cable on hot surface, or let cable come into contact with oil.
- Unplug the appliance after each use, when the appliance is not in use and before changing accessories or cleaning appliance.
- Do not try and perform any maintenance, other than cleaning. For any maintenance issues please contact Luvele Australia/UK/EU.
- Do not operate outdoors.
- This appliance is not intended for use by young children or infirm persons without supervision.
- Use a fire blanket only to extinguish fires on appliance.
- The appliance is not designed for commercial or industrial use; it is for household use only.

Congratulations

on the purchase of your new Luvele Ultimate Meat Grinder

Safety

This appliance is intended to be used in household and similar applications such as:

- Staff kitchen areas in shops, offices and other working environments;
- Farm houses;
- By clients in hotels, motels and other residential type environments;
- Bed and breakfast type environments

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 8 years and above can use this appliance, however, they should be supervised to ensure that they do not play with the appliance. Children should not play with the appliance.

Cleaning and user maintenance shall not be made by children unless they are older than 8 years old and supervised.

Keep the appliance and its cord out of reach of children less than 8 years.

Check the power supply cord for damage from time to time. If the power supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

Use only designated accessories enclosed. This appliance is not intended to be operated by means of external timer or separated remote-control system.

Introduction

LUVELE ULTIMATE MEAT GRINDER:

The Luvele Ultimate Meat Grinder combines superior performance with professional design features & premium metal gearing. With a new quieter 1800w (700w rated) pure copper motor, & sturdy die-cast aluminum body, it provides a balance of strength, flexibility & elegance.

The two speed controls, plus reverse mode, provide added control and flexibility. The Luvele Ultimate also has a full suite of accessories available. Including the unique 'Luvele designed' stainless steel sausage nozzles, featuring the extra-large 32mm nozzle for extra-thick sausages, plus a 22mm and a 16mm nozzle. While the Luvele designed Sausage Plate and Two Blade sausage blade, allows for smooth and easy sausage making.

We include a 5mm, 8mm stainless steel cutting plate. Our full range of cutting plates can be purchased separately at www.luvele.co.uk, allowing you to create a variety of different textures and mince types. Also included are the Kibbe accessories.

SPECIFICATIONS:

Model Number: LUMG700UK

Weight: 7KG

Watts: 1800W pure copper motor (700W rated)

Electrical Rating: 220-240V, 50-60 Hz

Dimensions: 29cm x 20cm x 36cm - (L x W x H)

Use: Household

Features

IMPORTANT: PLEASE READ BEFORE USE

A word from the Ultimate Grinder; If you take care of me I'll take care of you. I have been designed for home use only.

I am not suitable for grinding bones or any hard foods.

Please only use me for grinding meat flesh. If you decide to grind harder foods, do so at your own risk.

Like all homestyle Meat Grinders, I can run continuously for 10 minutes and then I'll need to rest for 20 minutes.

Please think of me like a blender, I do make noise and I am designed for short bursts of power to turn your fresh cuts of meat, fish etc. into healthy mince, sausages and burgers.

Thank you for your cooperation in advance.

Cutting Plate Sizes

Our range of cutting plates allow you to create a variety of different textures and mince types.

Included are the 5mm & 8mm plates:



5mm



8mm

Available for separate purchase from luvele.co.uk:



3mm

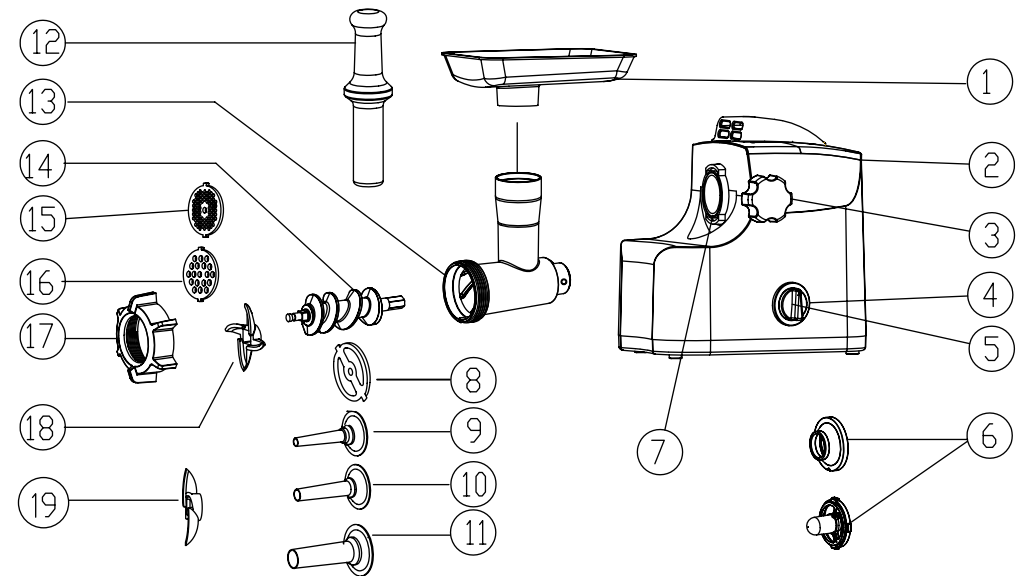


12mm

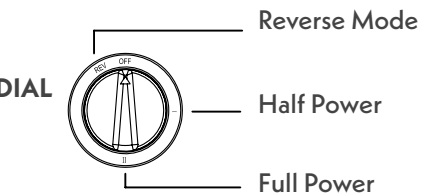
Scan this QR code to view our available accessories



Features



1. Hopper Plate (Aluminium)
2. Body / Power Base
3. Fasten Button
4. Control Dial
5. Reverse Option
6. Kibbe Attachment
7. Head Inlet
8. Coarse/Sausage Plate (Stainless Steel)
9. Sausage Nozzle 16mm (Stainless Steel)
10. Sausage Nozzle 22mm (Stainless Steel)
11. Sausage Nozzle 32mm (Stainless Steel)
12. Food Pusher
13. Head (Aluminium)
14. Grind Screw (Aluminium)
15. Cutting Plate 5mm (Stainless Steel)



16. Cutting Plate 8mm (Stainless Steel)
17. Fixing Ring (Aluminium)
18. Four Blade - Cutting Blade
19. Two Blade Coarse/Sausage Blade (Stainless Steel)

WARNING: Do not wash any aluminium parts in the dishwasher. Stainless steel parts are dishwasher safe.



Features

BEFORE USING YOUR LUVELE MEAT GRINDER

Wash all attachments in warm soapy water using a mild detergent and dry thoroughly, do not soak parts. Before you assemble the Meat Grinder ensure that the power cord is unplugged.

NOTE: All attachments must be firmly in place before using the appliance.



WARNING:

Do not place any aluminium parts of the Grinder in a dishwasher, this includes the hopper plate, grind screw, fixing ring and head.



WARNING:

Do not soak any aluminium parts of the Grinder. Wash by hand in warm soapy water and thoroughly dry immediately.



WARNING:

Do not place any parts of the Grinder in a microwave oven.

Reverse Mode

Use the reverse mode if there is a blockage. If the Meat Grinder is in operation then turn control dial to the stop position, wait for 30 seconds, then turn the control dial to 'Reverse' setting to clear blocked food.

IMPORTANT: Do not select the reverse button while the Meat Grinder is in operation. The motor must have completely stopped. Once the blockage has been cleared, unplug the appliance and clean out remaining food from the head of the Meat Grinder.

Half Mode

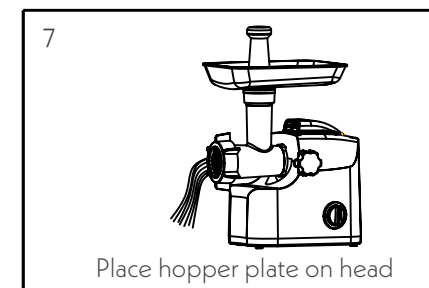
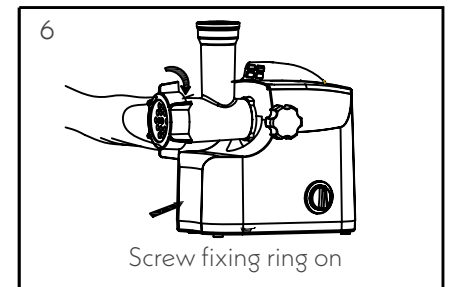
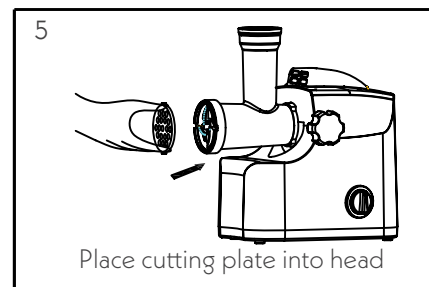
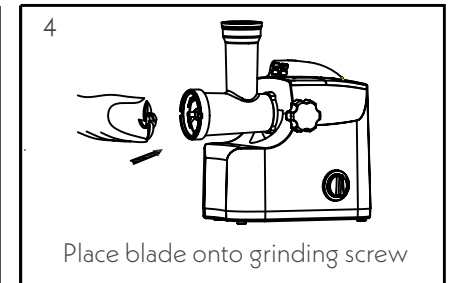
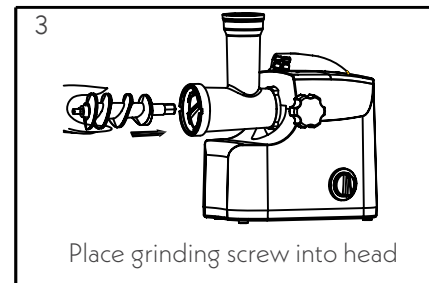
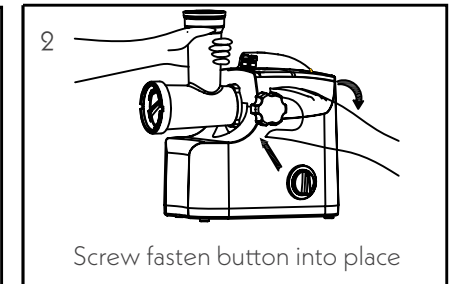
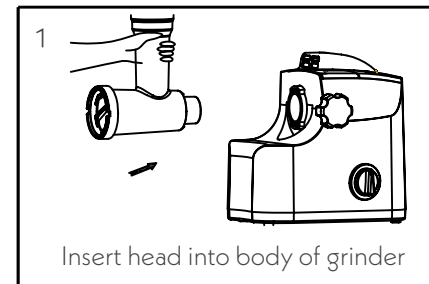
Half mode is used when a slower grinding speed is required. Recommended for sausage and kibbe making.

IMPORTANT: Do not operate Meat Grinder for more than 10 minutes at a time. Allow motor to cool for 20 minutes after 10 minutes of operation.

The appliance is not designed for commercial or industrial use; it is for household use only.

Operation

BASIC ASSEMBLY STEPS



Operation

MINCING MEAT

- STEP 1** Place the Meat Grinder body, facing you on a level, dry surface.
- STEP 2** Fit the grinding screw inside the head.
- STEP 3** Fit the blade over the grinding screw ensuring that the flat side of the blade faces the cutting plate, away from the grinding screw.
- STEP 4** Fit the cutting plate (depending on the type of mince you require).
- STEP 5** The fixing ring then fits over the cutting plate and screws into place.
- STEP 6** Align the head into the grinder body. Screw the fasten button into place.



NOTE:

The head can be fixed into the grinder body prior to the accessories being attached if desired and as shown on page 9.

- STEP 7** Before use, ensure all elements are securely in place.

- STEP 8** Place a bowl underneath the fixing ring for mince collection and the hopper plate on top of the head.

Operation

- STEP 9** Place prepared meat into the hopper plate. Plug the power cord into a 230-240V AC power outlet and turn control dial to the ON position.
- STEP 10** Using the food pusher, gently push meat through the head.



NOTE:

Do not use excessive force to push meat through the head as it could damage the appliance.



IMPORTANT:

Do not turn on the grinder without having meat ready to process in the hopper plate. When minced meat stops flowing out of the cutting plate, switch off the grinder immediately. The grinder should never be running without meat being processed through it.

- STEP 11** When grinding is complete, turn the dial to the off position to stop grinder.

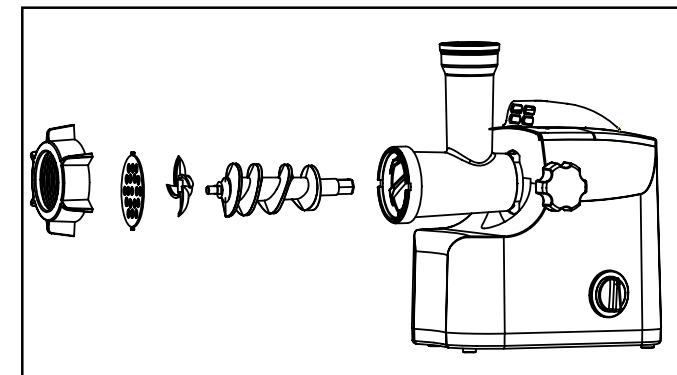


Fig.1

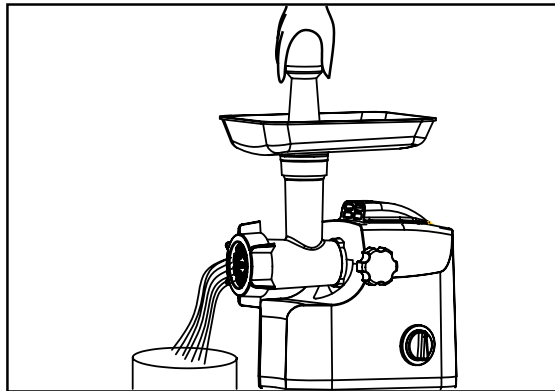
Operation



CAUTION:

Do not use anything else apart from the food pusher supplied with this meat grinder to push meat through the head. NEVER use your hands or fingers to push meat through the head. (Fig.2)

Fig. 2



IMPORTANT:

The flat side of the blade should be facing the cutting plate.

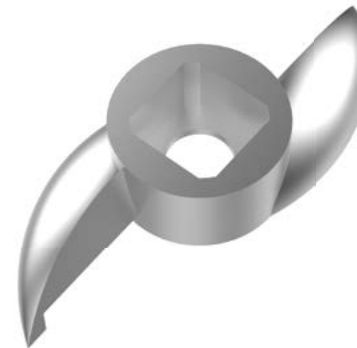
COARSE GRINDING FOR CHUNKY MEAT AND PET FOOD:

We have developed our Two Blade cutting blade and our Coarse/Sausage Plate for two purposes.

Firstly, using the Two Blade and the Coarse/Sausage Plate to process meat, helps to create even & chunky meat pieces, perfect for pet food.

The Two Blade and the Coarse/Sausage Plate is also used for sausages to create an effortless flow when making homemade sausages (see page 14).

Operation

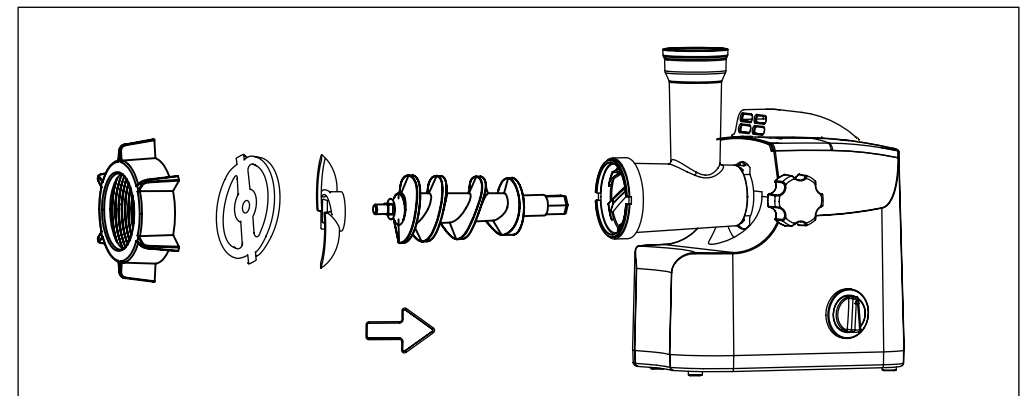


Two Blade



Coarse/Sausage Plate

ASSEMBLY FOR COARSE GRINDING

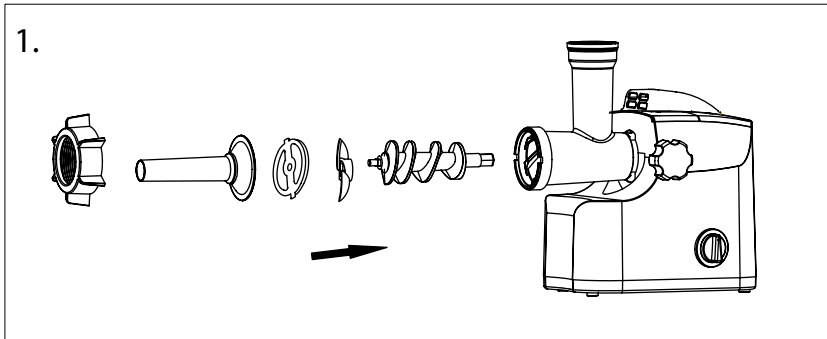


IMPORTANT:

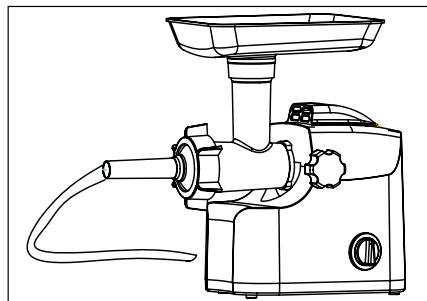
The flat side of the blade should be facing the cutting plate.

Operation

MAKING SAUSAGES



Using the Two Blade and the Coarse/Sausage Plate help to create an effortless flow when making homemade sausages.



Two Blade



Coarse/Sausage Plate

TIP: Place the head, hopper plate, fixing ring and sausage making accessories in the freezer for 2 hours before making your sausages. This will prevent these parts from overheating during the sausage making process.

PLEASE NOTE:

Do not use excessive force to push meat through the head as it could damage the appliance.

CAUTION:

Do not use anything else apart from the food pusher supplied with this meat grinder to push meat through the head. NEVER use your hands or fingers to push meat through the head.

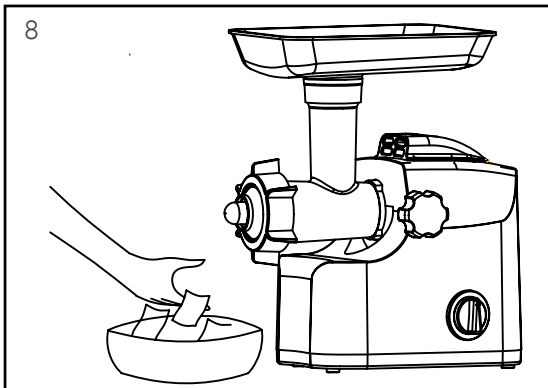
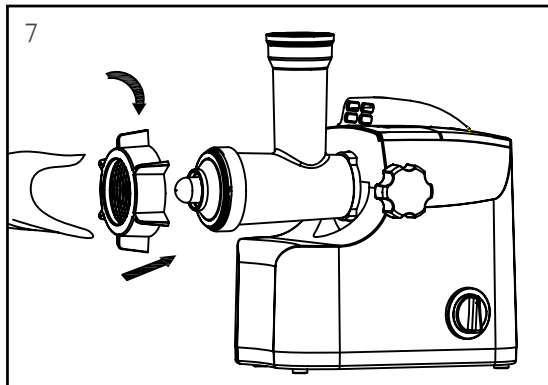
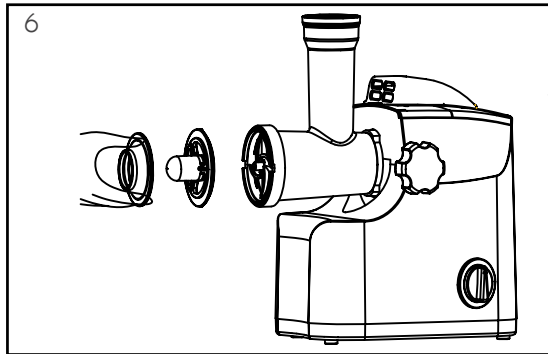
Operation

FITTING AND USING THE SAUSAGE ATTACHMENTS

- STEP 1** Place the meat grinder body, facing you on a level, dry surface.
- STEP 2** Fit the grinding screw inside the head.
- STEP 3** Fit the 'Two Blade' over the grinding screw ensuring that the flat side of the blade faces the cutting plate, away from the grinding screw.
- STEP 4** Fit the 'Coarse/Sausage Plate', followed by the small, medium or large stainless steel sausage nozzle. (Fig.1)
- STEP 5** The fixing ring then fits over the sausage nozzle and screws into place. Do not tighten the fixing ring yet as it will be harder to lock into the grinder body.
- STEP 6** Align the head into the grinder body. Screw the fasten button into place.
- STEP 7** Once the grinder body is in place, tighten the fixing ring and ensure all elements are securely in place.
- STEP 8** Place the hopper plate on top of the head.
- STEP 9** Place prepared sausage mix or unprocessed meat on to the hopper plate. Plug the power cord into a 230-240V AC power outlet and press the 'ON' button.
- STEP 10** Using the food pusher, gently push sausage mix or meat through the head.
- STEP 11** As the mixture comes through the nozzle, ease the skin off as it fills. Twist the skin at the desired length to form individual sausages once all of the casings are filled.

Operation

MAKING KIBBE



Operation

FITTING AND USING THE KIBBE ATTACHMENTS

- STEP 1** Place the meat grinder body, facing you on a level, dry surface.
- STEP 2** Fit the grinding screw inside the head.
- STEP 3** Fit the kibbe attachment. (Fig.6)
- STEP 4** Secure the kibbe attachments with the fixing ring. Loosely secure with fixing ring.
- STEP 5** Align head into the grinder body. Screw and tighten the fastening button, ensuring all elements are securely in place. (Fig.7)
- STEP 6** Place the hopper plate on top of the head.
- STEP 7** Plug the power cord into a 230-240V AC power outlet and press the 'ON' button.
- STEP 8** Using the food pusher, push the kibbe mixture into the head. (Fig.8)
- STEP 9** Cut kibbe into desired lengths.

Hints & Tips

HINTS FOR GRINDING MEAT

- Remove all large pieces of fat from meat before grinding.
- For fatty cuts of meat we recommend that you cut meat into 5cm cubes.
- We also recommend using the 8mm or 12mm cutting plate for fatty cuts of meat.
- If the 3mm or 5mm cutting plates are used and there is excess fat in the meat it can cause the fat to block the grinder head. This should be avoided.
- For lean cuts of meat; cut into strips approximately 15cm long and 5cm thick or into cubes.
- Remove any bones from meat as this may damage the grinder.
- If changing cutting plates or changing to another attachment, always ensure that any meat that is around the fixing ring or blade is removed. This will ensure that all parts will reassemble and operate correctly.
- Minced meat should be used within 1-2 days. Freeze uncooked mince that will not be used within this time frame. For the best storage solution, we recommend vacuum sealing your mince before freezing in a Luvele vacuum sealer.
- Mince can be frozen for 2-3 months.
- Thaw mince in refrigerator overnight, DO NOT refreeze uncooked meat.
- When cooking mince it needs to be cooked thoroughly. Mince that has been used for hamburgers or meat patties should be cooked until well done.

RECIPES

For recipe inspiration please visit our recipe blog at www.luvele.co.uk or scan this QR code:



Hints & Tips

HINTS FOR SAUSAGE MAKING

- Salt is an important component of sausage making. It is responsible for the control of growth of micro-organisms. It also aids in dissolving the myosin (protein) out of the muscle fibres which then acts as a glue to bind the meat.
- Freshly made sausages are better when allowed to sit in the refrigerator for a minimum of 12 hours and for up to 24 hours.
- Fresh sausages are highly perishable products as they do not contain the preservatives that are present in most store-bought sausages. They should be cooked within 2-3 days of being made or frozen.
- Ideally, sausages should contain up to 30% fat content to provide a tender and moist product.
- Sausages should be thoroughly cooked to kill all microbes. Internal temperatures must reach 70-75°C.
- Intentional piercing of sausage skin releases much needed moisture but prevents the sausage from possibly splitting and being disfigured.

THINGS TO LOOK FOR WHEN MAKING SAUSAGES:

- Choose good quality ingredients - fat to meat ratio (30:70) - Spices and seasoning should be combined in amounts that compliment the meat type.
- Casings (skin) can be purchased from butchers that supply your fresh meat. If preserved in salt, it should be soaked in lukewarm water for up to 30 minutes before use. Flush skins with cold water to expel excess salt.
- Unused fresh casings must be drained, covered with salt and frozen.
- Sausages should be stored in an airtight container or sealed with cling film in the refrigerator.
- A good way to make sure that all the sausage mince has come through the mincer is to break up 1-2 slices of bread and push through mincer, this will force any remaining mixture into the casing.
- Gentle cooking over medium heat prevents interior from boiling which in turn bursts the skin, leaking out moisture and flavour. This then produces a hard textured product.

Cleaning

When you have completed grinding, unplug the meat grinder from the power outlet.

Ensure that all accessories and attachments are washed thoroughly with hot, soapy water. Stainless Steel parts can be washed in a dishwasher.



WARNING:

Do not place any aluminium parts of the Grinder in a dishwasher, this includes the hopper plate, grind screw, fixing ring and head.



WARNING:

Do not soak any aluminium parts of the Grinder. Wash by hand in warm soapy water and thoroughly dry immediately.

To remove meat that is stuck in the fine and medium cutting plates, use hot, soapy water and a scrubbing brush, clean thoroughly.

Ensure that all attachments are thoroughly cleaned and free of meat to prevent contamination. Then dry thoroughly before storing.



IMPORTANT:

Take care in washing all attachment components to ensure that there are no food particles left in/around the cutting plates, sausage/kebbe making attachments, blade and grinding screw.



NOTE:

Always unplug the grinder to clean. Do not wash/immerse the grinder body in water – clean the body by wiping down using a damp cloth.

Warranty

The Luvele Ultimate Meat Grinder is backed by our 1 Year Total Cover Warranty. Our warranty covers any manufacturing fault with the product and will also cover damage caused during transit.

Your warranty starts from the purchase date of your Luvele product.

Please visit www.luvele.co.uk/warranty to register your warranty. If your product was ordered through a separate retailer then please keep store invoice for warranty claims.

Warranty Process

We want to make any warranty claim as simple as possible for you. All you need to do is contact us at support@luvele.co.uk and provide us information about the problem you are having with your item. Firstly, we will suggest some troubleshooting ideas to establish whether or not the issue can be fixed without a return. Photos of the fault may be requested if and where appropriate, and if it will ensure a faster resolution.

Generally, if you have an issue with your item within 30 days of receiving it, we will email you a prepaid return label that can be printed out and used to send the item back with. We will then generally send you a brand new item. The new item will be shipped within 48 hours of receiving the faulty item back. A confirmation email will be sent when your faulty item is received back.

If you have an issue after the 30 day period we will consider repairing your item if suitable. If it cannot be repaired it will be replaced with a brand new item. Refunds will only be offered within the 30 day money back guarantee, if you choose this option over a new replacement. Outside of this 30 day period, your item will be repaired or replaced.

We are here to help, so please email us and the best solution to meet your needs will be offered. support@luvele.co.uk | luvele.co.uk

LUVELE ECLIPSE MEAT GRINDER
Instruction booklet LUMG700UK
Luv life. Luv health.

Luvele

