

MASTERPRO
PREMIUM QUALITY

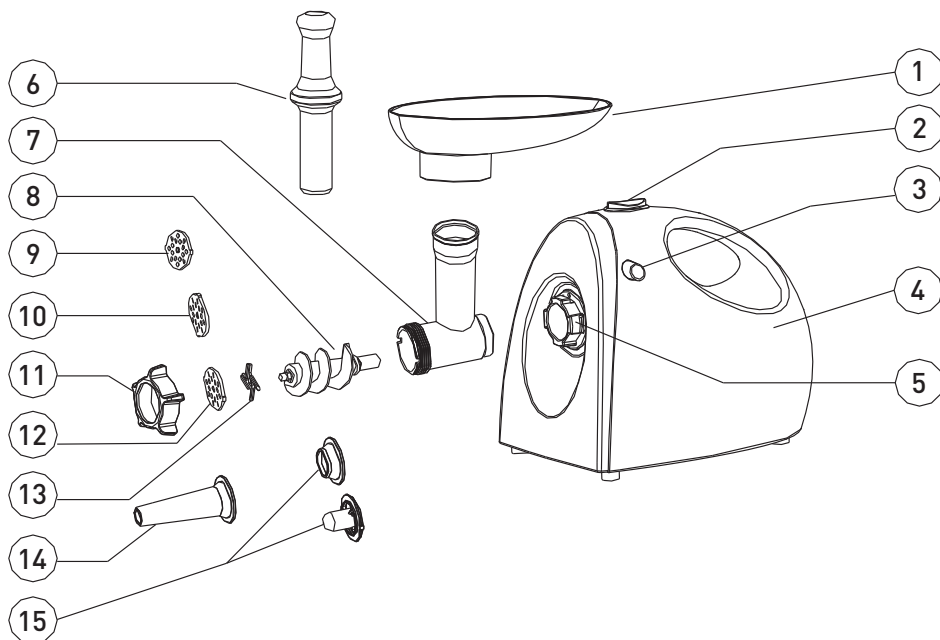
ELECTRIC MEAT MINCER

MPECO1

Thank you for choosing the MasterPro Electric 2 in 1 Meat Mincer & Veg Slicer. To ensure proper operation and to maintain the lifespan of your appliance, please read these instructions carefully before use.

FEATURES AND PARTS

1. Food Tray (for meat)
2. On/Off/Reverse Knob
3. Lock Button
4. Body
5. Gearbox Head
6. Meat Pusher
7. Meat Mincer Head
8. Screw
9. Mince Plate (Fine)
10. Mince Plate (Coarse)
11. Locking Ring
12. Mince Plate (Medium)
13. Mincing Blade
14. Sausage Piping Attachment
15. Kibbeh Piping Attachments



SAFETY FIRST

- This appliance is intended for home use only. Do not use for industrial purposes.
- Read all the instructions before operating
- appliance and retain for future reference.
- Always keep the appliance unplugged when assembling and disassembling the unit.
- Small parts are a choking hazard and should be kept out of reach of children.
- Children should be closely supervised and should not play with the appliance.
- This appliance is not intended for use by children and persons with reduced physical, sensory or mental capabilities, unless they have been given prior supervision and experience with using the appliance.
- When carrying the appliance, always hold the body with both hands. Do not carry it by the food tray or cutter head.
- Do not affix the mincing plates or blade when using the kibbeh piping attachments.
- Never push food into the appliance by hand. Use the provided food pushers.
- Do not grind hard foods such as bones, nuts etc.
- Do not grind ginger and other foods with hard fibre.
- Do not use the appliance continuously for more than 10 minutes. Allow the motor to cool down for 10 minutes before subsequent use.
- If the mincer or cutter stops for more than 30 seconds, switch the knob from ON to REVERSE (or REVERSE to ON if the setting was in reverse) to remove any food that may be jammed. Attempting to operate the appliance further when jammed may damage it.
- Do not use excessive force when pushing food into the cutter or it may get jammed.
- Do not switch on the appliance if the circuit breaker is activated.
- Never attempt to repair the appliance by yourself. Consult professional technicians and only use original parts to replace or repair the appliance.
- Do not operate the appliance if the power cord or plug is damaged. Consult professional technicians or return it to an authorised service centre.
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- This appliance is intended for indoor use household use only
- Do not use an extension cord. Do not immerse appliance, plug or cord in water or any other liquid
- Do not allow cord to touch hot surfaces.
- This appliance is not to be operated by means of an external timer or separate remote-control system.
- Pull out from power outlet by grasping the plug - do not pull the cord.
- Do not use a damaged appliance.
- Unplug appliance when not in use or when being cleaned.
- Allow to cool before cleaning and storing.
- The appliance should always be used on a hard and stable surface, such as a table or benchtop.
- Do not use with accessory attachments other than those included with this product.
- Caution: To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent

PACKAGING AND RECYCLING

The materials used for this product's packaging can be reused, recycled and disposed of through specific waste streams.

- REUSE: Keep packaging to safely store or transport your appliance, preventing damage.
- RECYCLE: Look for recycling symbols on packaging components to identify if they are recyclable. Check with your local authority to find out what materials are

accepted for recycling in your area.

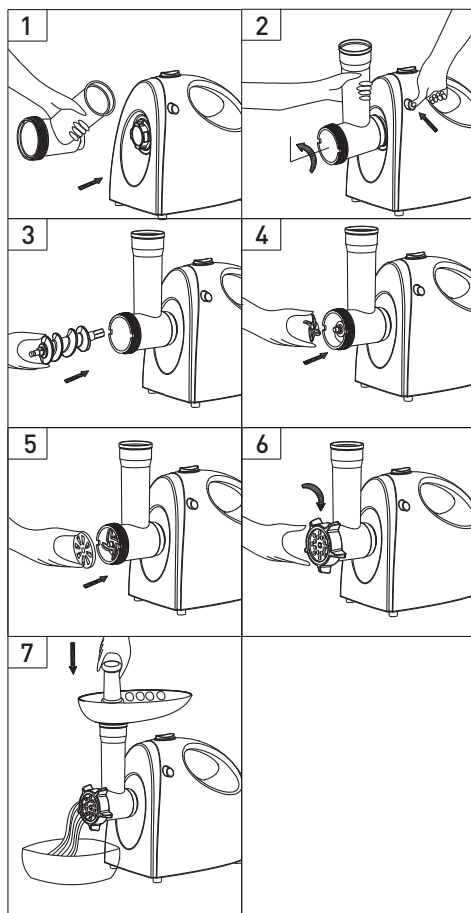
- **DISPOSE:** Look for symbols on packaging components and dispose of materials accordingly.

BEFORE FIRST USE

- Check that the voltage indicated on the rating label corresponds to your home's mains voltage.
- Wash all parts (except the body of the appliance) in warm soapy water and dry thoroughly with a clean cloth or tea towel.
- Before plugging in, ensure the On/Off/Reverse knob is in the OFF position.

ASSEMBLY INSTRUCTIONS

- Before assembly, ensure the appliance is placed on a flat, dry surface. Make sure the air passage at the bottom of the casing for the motor is not blocked.
- Press the lock button and keep it pressed down while inserting the meat mincer head into the main motor cavity. As you insert the head, ensure it is kept slanted in the direction indicated (fig. 1). Turn the head anticlockwise so it is fastened tightly (fig. 2). Release the lock button once the head is fixed into place.
- Insert the screw into the cutter head long end first. Turn the screw slowly until it is set into the motor (fig. 3).
- Place the mincing blade onto the screw shaft, with the blade facing front as illustrated (fig. 4). Ensure it is fitted properly or the meat will not be minced.
- Place the desired mincing plate (fine, medium or coarse) over the blade, making sure the blade aligns with the protrusions in the plate (fig. 5).
- Hold the middle of the mincing plate in place using one finger, then use the other hand to screw on the locking ring (fig. 6). Do not screw the components on too tightly.
- Place the food tray on top of the cutter head and screw it into position.



MINCING MEAT

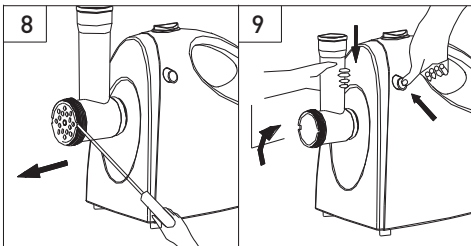
- Cut all the meat into smaller pieces (approximately 2cm cubes) so they can easily fit through the cutter. It is recommended to use lean meat with no sinew, bone, or fat mixed in.
- Plug in the mincer and turn the knob from OFF to ON.
- Place the meat in the food tray and slowly feed it into the cutter. Push it down using the meat pusher only, and collect the mincemeat as it emerges from the cutter head (fig. 7).
- After use, switch off the mincer and unplug it from the power. This will allow the motor to cool down before the next use.

REVERSE MODE

- In case the mincer or vegetable cutter appears to be jammed, switch the knob from ON to REVERSE. The food will be extracted from the cutter head in the reverse direction.
- If this also fails, switch off the appliance and take out the cutter head to clean it.

CLEANING AND MAINTENANCE DISASSEMBLING

- Switch the knob to OFF. Make sure the motor has completely stopped running before disconnecting the mincer from the power outlet.
- Follow the steps described in figures 1-6 in reverse till all the components are separated.
- To easily lift the mincing plate, place a screwdriver between the plate and the cutting head as illustrated (fig. 8) and carefully lift it off.
- Press down the lock button and move the head in the clockwise direction (fig. 9) to remove it from the body.



CLEANING

- Remove any excess meat or vegetables from the cutter by hand as you disassemble the mincer.
- Wash each part (except the main body) in warm soapy water to get rid of any oils and residue left behind by the meat or vegetables.
- Do not immerse the main body housing the motor in water. Clean it only by wiping with a damp cloth.
- Do not use any bleaching solution

containing chlorine as this can discolour the aluminium surfaces.

- Do not use any thinners to clean the appliance as this can discolour it or cause it to crack.
- The mincing blade is dishwasher safe. However, the other compartments are not dishwasher safe, as they are made of aluminum, which may corrode if washed in the dishwasher.

RECIPES

LAMB & FETA BURGERS

(SERVES 4)

INGREDIENTS:

- 2 slices day old bread, crust removed
- 500g lean lamb, diced
- 1 small onion, chopped
- ¼ tsp. allspice
- 3 tbsp. flat-leaf parsley, chopped
- 200g feta cheese, crumbled
- 1 tbsp. olive oil
- Sea salt
- Turkish bread (to serve)
- Mint leaves (to serve)
- Spicy tomato relish (to serve)

METHOD:

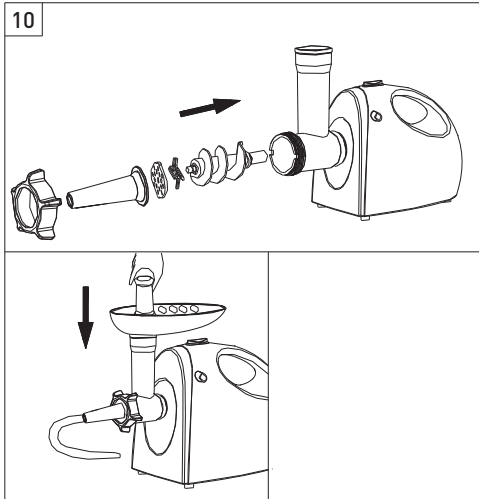
1. Set up your appliance with the medium mincing plate.
2. Cut bread into cubes, soak in a small amount of water for 2 minutes, then squeeze out excess water.
3. Combine bread, lamb, onion, and feta. Place the mixture on the food tray and feed through the cutter head using the meat pusher.
4. Transfer the mince mixture to a bowl and use your hands to mix in parsley, seasoning and olive oil.
5. With damp hands, form mixture into oval shapes.
6. Cover with cling-wrap and refrigerate for at least 1 hour.

7. Cook on grill for 5-7 minutes depending on thickness until cooked through.
8. Serve on Turkish bread with mint leaves and spicy tomato relish.

BEEF, PORK & PEPPER SAUSAGES

(MAKES 6 SAUSAGES)

Before starting, please assemble the sausage attachment as follows (fig.10).



INGREDIENTS:

- 600g good quality beef, diced
- 200g fat pork belly, diced
- 15-20g seasoning (salt, pepper, chopped fresh rosemary)
- ½ lemon rind
- Sausage casings

METHOD:

1. Combine ingredients (excluding casings) and set aside.
2. Set up your appliance with the fine mincing plate and the sausage attachments.
3. Wrap the entire length of the sausage casing over the nozzle. Tie the end so the meat does not leak out.
4. Place the mixture on the food tray and feed it slowly through the cutter head using the meat pusher.

5. Ease the mince into the casings gently using fingers if required. Twist them into individual sausages as you go. Tie off each end when finished.
6. Refrigerate the sausages for several hours before cooking.
7. Cook and serve as desired.

SHEPHERD'S PIE

(MAKES 6 SERVINGS)

Use the coarse mincing plate to mince the lamb or beef beforehand for this recipe.

INGREDIENTS:

FOR THE FILLING:

- 750g lamb or beef, minced
- 1½ tbsp. olive oil
- 2 garlic cloves, minced
- 1 onion, finely chopped
- 1 carrot, finely chopped
- 1 rib celery, finely chopped
- ¾ tsp. each dried thyme and rosemary (or 2 sprigs fresh thyme + 1 sprig rosemary)
- ¼ cup (35g) flour, plain/all-purpose
- ¼ cup (55g) tomato paste
- 2 cups (500ml) beef stock/broth
- ½ cup (125ml) red wine (or water)
- 1 beef bouillon cube, crumbled
- 1 tbsp. Worcestershire sauce
- 2 dried bay leaves
- ¾ tsp. cooking/kosher salt
- ½ tsp. black pepper
- 1 cup frozen peas

FOR THE MASHED POTATO TOPPING:

- 1.2kg potatoes, peeled and cut into 2.5cm/1" cubes
- 2/3 cup (165 ml) milk (whole or low fat)
- 2 tbsp. (30g) butter
- 2-3 tbsp. grated parmesan, optional
- 2 tbsp. (30g) butter, melted
- Fresh thyme leaves, optional garnish

METHOD:

1. Heat oil in a large skillet over medium high heat. Add onion and garlic, cook for 1 minute. Then add carrots, celery, thyme, and rosemary. Cook for 3 minutes or until softened and sweet.
2. Turn heat up to high. Add the meat mince and cook until browned.
3. Add flour and mix in. Add tomato paste, broth, red wine, bouillon cube, Worcestershire sauce and bay leaves. Stir well.
4. Bring to simmer, then turn down heat to medium so it is simmering rapidly. Cook for 30 minutes, stirring occasionally, until it reduces down to a thick gravy consistency.
5. Add salt and pepper, taste, then add more if you like. Transfer filling to a 1.5 litre pie baking dish. Stir through peas. Cover, then refrigerate to cool for 1-2 hours or overnight (optional).

ASSEMBLY:

1. Preheat oven to 180°C/350°F.
2. Cook potatoes in boiling water for 15 minutes or until soft. Drain then return to pot on turned off stove. Allow to steam dry for 30 seconds or so.
3. Add butter and mash until melted, then add milk, salt, and pepper. Mash until it is soft and smooth, adjusting with a little more milk if required.
4. Spread mash onto pie, use a fork to draw squiggles over the surface. Sprinkle with parmesan, drizzle with butter.
5. Bake for 30-40 minutes or until deep golden on top and bubbling on the edges. Stick a knife into the middle to ensure it is piping hot.
6. Stand for 5 minutes before serving, garnished with fresh thyme leaves if desired.

KIBBEH

FOR THE STUFFING:

- 100g lamb
- 1 tbsp. olive oil
- 1 tbsp. finely chopped onion
- Spice mix (see below for blend) to taste
- Salt to taste
- 2 tbsp. flour

FOR THE SPICE MIX:

- Garam masala or allspice
- Turmeric
- Black pepper
- Cinnamon
- Paprika
- Coriander
- Cumin
- Cayenne pepper

FOR THE CASING:

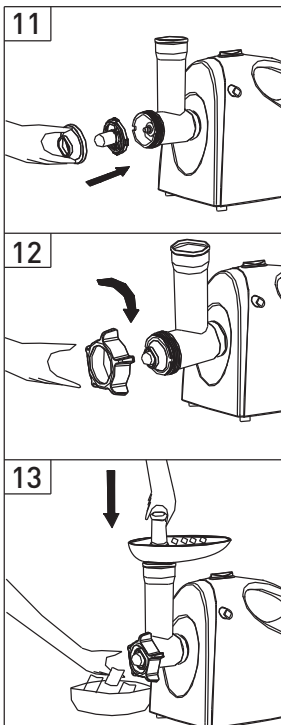
- 450g lean meat
- 150-200g flour
- Spice mix to taste
- 1 finely chopped nutmeg
- Powdered red pepper to taste
- Black pepper to taste

METHOD (STUFFING):

1. Mince lamb with the desired mincing plate depending on consistency.
2. Fry onion until brown and add mince, spices, salt and flour.

CASING (FIGURES 11 -13)

1. Mince the meat finely and mix all ingredients together in a bowl. More meat and less flour will create casings with better consistency and taste.
2. Grind the mixture three times.
3. Disassemble the mincer by removing the mincing plate and cutting blade.
4. Place kibbeh attachments onto the screw shaft together in the order shown, fitting them properly in the slots (fig. 11).
5. Screw cap into place until tight. Do not over tighten (fig.12).
6. Make each cylindrical casing as illustrated (fig.13).
7. Form the casings into kibbeh shapes and deep fry.



OUR 12 MONTH GUARANTEE

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

We stand by this product. Therefore we offer a 12 month guarantee on this Waffle Maker. The benefits of this guarantee are in addition to any rights and remedies imposed by Australian Consumer Law. Our guarantee excludes normal wear and tear and instances where care and use instructions have not been followed.

What IsAlbi will do: During this guarantee period IsAlbi will repair, replace or refund any defective product. If identical product is not available for replacement, a similar product may be offered. IsAlbi asks you to cover the cost of postage/transit if the product needs to be sent back to us for inspection. If IsAlbi deems the product is defective, we will reimburse your postage/transit expenses. IsAlbi will be responsible for the postage/transit of the repaired/replacement product back to you.

What to do: If a fault/defect is identified cease using the product immediately. To make a claim on this guarantee, take the product, proof of purchase and full details of the alleged defect to the retailer from whom the product was purchased. If you cannot access the retailer or are unsatisfied with the solution offered by the retailer contact IsAlbi via the details below.

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