

# Samurai

ELECTRIC MEAT GRINDER

## INSTRUCTION MANUAL






ELECTRIC MEAT GRINDER  
**TT-MG10**





Thank you for purchasing **Samurai** – Electric Meat Grinder by **TurboTronic®**.

The **TT-MG10** meat grinder is fast and functional, allowing you to chop meat instantly, making it much more convenient and quicker than hand chopping. It features a contemporary, sleek, and modern design with a reinforced frame for enhanced stability. The grinder comes equipped with three types of stainless-steel blades (fine, medium, and coarse), a convenient pusher, a kubbe attachment, and three nozzles for stuffing sausages, as well as a cookie accessory.

	Please read and review the instructions to understand the operation and use of the product.
	This symbol indicates the presence of a hazard that can cause personal injury, death, or substantial property damage if ignored.
	For indoor and household use only.



## TECHNICAL DATA

<b>ITEM NUMBER:</b>	<b>TT-MG10</b>	<b>BRAND</b>	<b>TurboTronic</b>
<b>PRODUCT SIZE:</b>	356*145*327mm	<b>QTY.:</b>	1 PCS/CTN
<b>GB PACKAGE SIZE:</b>	380*258*230mm	<b>N.W:</b>	4.8kg
<b>MC PACKAGING SIZE:</b>	395*273*245mm	<b>G.W:</b>	5.7kg
<b>DESCRIPTION:</b>	Electric Meat Grinder	<b>POWER CORD:</b>	Out 0.9m VDE
<b>POWER &amp; VOLTAGE:</b>	220-240V, 50/60Hz, 600W Max locked power: 2600W	<b>COLOR:</b>	Silver
<b>MATERIALS:</b>	Full metal connector and gears. Die-casting aluminium filling pan.	<b>EAN:</b>	4260563038339



# IMPORTANT SAFEGUARDS

When using electrical appliances, it's crucial to always follow basic safety precautions to minimize the risk of fire, electric shock, and injury to individuals. These precautions include:

1. Read all instructions carefully before use.
2. This appliance is not intended for use by individuals (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are supervised and instructed on its safe use by a responsible person.
3. Always supervise children closely when the appliance is in use to prevent them from playing with it.
4. To prevent electrical shock, do not immerse the cord, plug, or base in water or any other liquid.
5. Unplug the appliance when not in use and before cleaning. Allow it to cool before handling or cleaning.
6. Using accessory attachments not recommended by the manufacturer may cause injuries.
7. Do not operate the appliance with a damaged cord or plug, or if it malfunctions or has been dropped or damaged. Contact the manufacturer or authorized service personnel for repairs.
8. Use the appliance indoors only; do not use it outdoors.
9. Ensure the cord does not hang over the edge of a table or counter, or touch hot surfaces.
10. Use the appliance only for its intended purpose.
11.  **CAUTION:** Risk of electric shock.
12. Intended for use on countertops only.
13. Do not place the unit directly under cabinets during operation avoid reaching over the appliance during operation.
14.  **WARNING:** Keep the appliance and power cord away from children. Do not drape the power cord over the edge of a counter, use an outlet below the counter, or use with an extension cord.

**FOR HOUSEHOLD USE ONLY**  
**SAVE THESE INSTRUCTIONS**



## **ADDITIONAL IMPORTANT SAFEGUARDS**

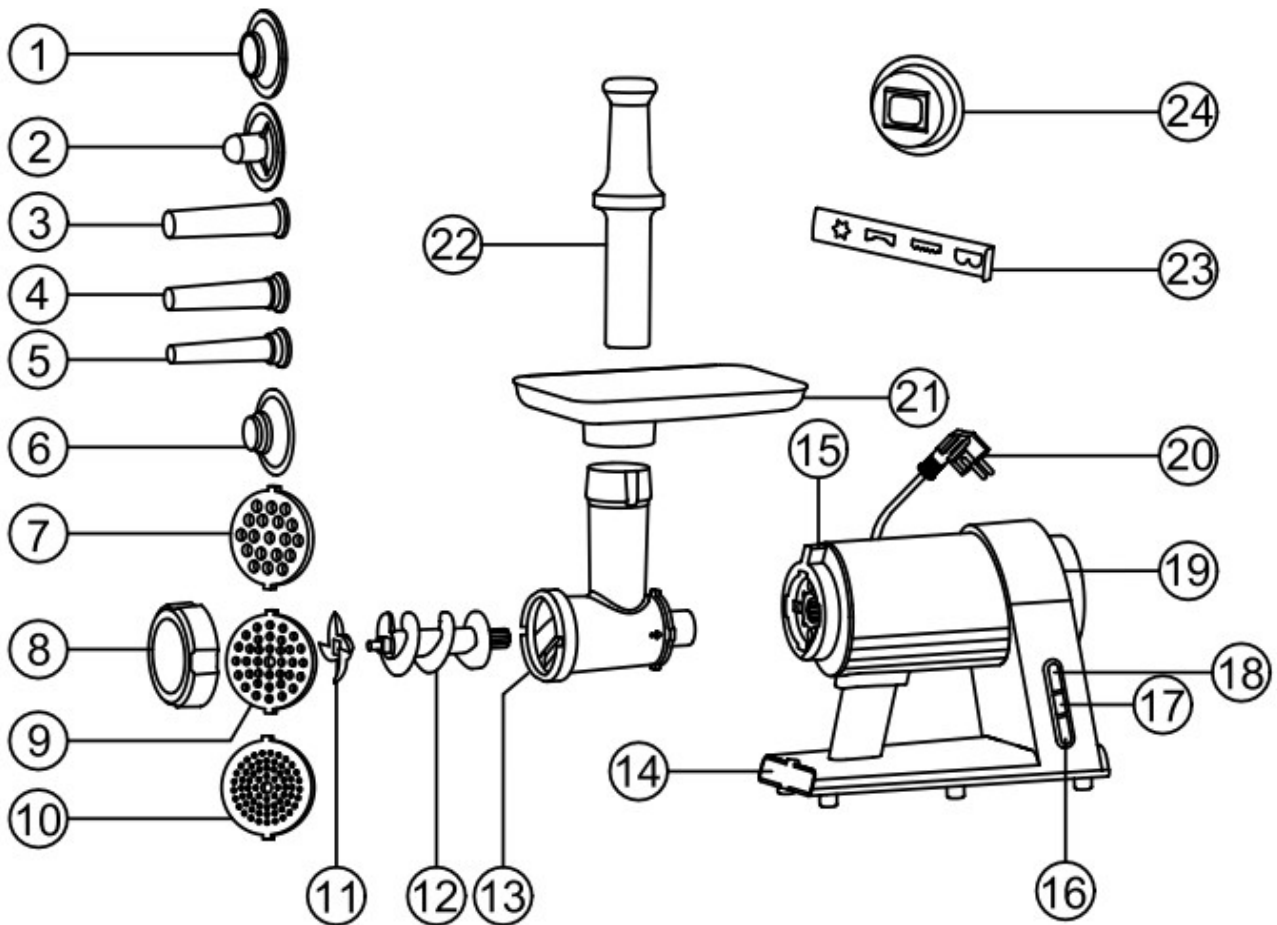
When using electrical appliances, basic safety precautions should always be followed, including the following:

- Unplug from the outlet when not in use, before fitting or removing parts, and before cleaning.
- Unplug when assembling and disassembling the unit.
- Close supervision is necessary when any appliance is used near children.
- When carrying the unit, ensure you hold the body with both hands. Do not carry the unit by the hopper plate or head.
- Do not fix the cutting blade and cutting plate when using the kubbe attachment.
- Never push products by hand; use the food pusher.
- Do not grind hard foods such as bones, nuts, etc.
- Do not grind ginger and other materials with hard fibres.
- Continuous operation of the meat grinder should not exceed 10 minutes, followed by a 10-minute interval for motor cooling.
- Operate the unit from " I " to "R" or from "R" to " I " only after the previous working condition has stopped for more than 30 seconds, or it may cause issues such as moving up and down, potentially damaging the unit.
- To avoid jamming, do not apply excessive pressure when operating the unit.
- If the circuit breaker activates, do not switch the unit on.
- Never attempt to replace parts or repair the unit yourself.
- Do not immerse the cord or the body of the mixer in water, as this could lead to electric shock.

## **FOR THE FIRST TIME**

- Check Ensure that the voltage indicated on the rating label corresponds to the mains voltage in your home.
- Wash all parts, except the body (motor housing), in warm soapy water.
- Before plugging in, make sure the rotary switch is in the "O" position.

# DESCRIPTION

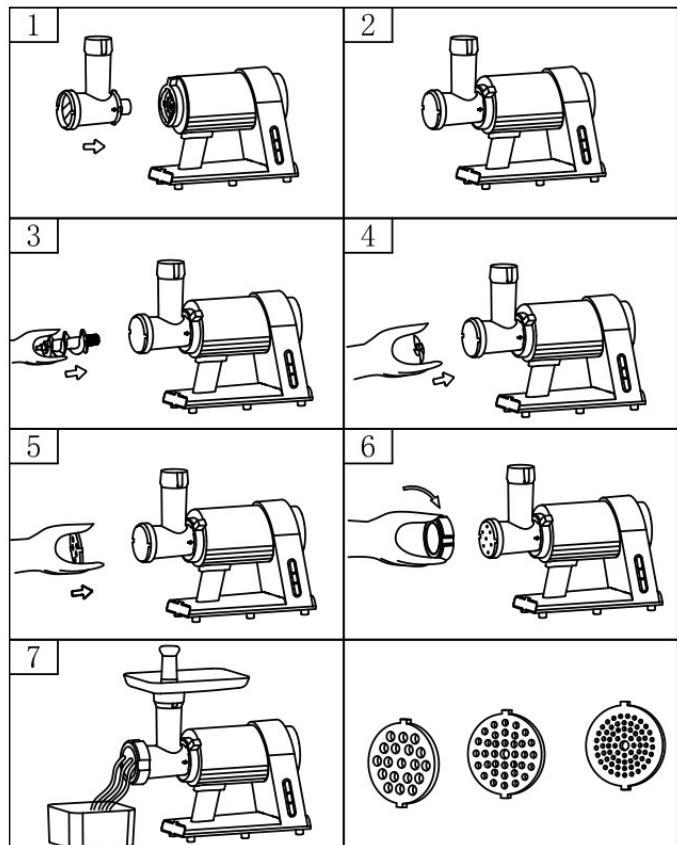


- |                                |                    |
|--------------------------------|--------------------|
| 1. Kibbe set                   | 17. O switch (Off) |
| 2. Kibbe plate                 | 18. I switch (On)  |
| 3. Sausage attachment (Large)  | 19. Body           |
| 4. Sausage attachment (Middle) | 20. Plug & cord    |
| 5. Sausage attachment (Small)  | 21. Hopper plate   |
| 6. Sausage attachment set      | 22. Food pusher    |
| 7. Cutting plate (Coarse)      | 23. Cookie board   |
| 8. Fixing ring                 | 24. Cookie cover   |
| 9. Cutting plate (Medium)      |                    |
| 10. Cutting plate (Fine)       |                    |
| 11. Cutting blade              |                    |
| 12. Snake                      |                    |
| 13. Head                       |                    |
| 14. Storage box                |                    |
| 15. Locker                     |                    |
| 16. R switch (Reverse)         |                    |

# INSTRUCTION FOR USE

## ASSEMBLING

- Hold the head and insert it into the head inlet (fig.1). Press the locker and then move the head anticlockwise until it is fastened tightly (fig.2).
- Place the snake into the head, with the long end first, and turn to feed the screw slightly until it is set into the motor housing (fig.3).
- Place the cutting blade onto the snake shaft with the blade facing the front, as illustrated (fig.4). If it is not fitted properly, the meat will not be ground.
- Place the desired cutting plate next to the cutting blade, fitting the protrusions into the slot (fig.5).
- Support or press the centre of the cutting plate with one finger, then screw the fixing ring tight with the other hand (fig.6). Do not overtighten.
- Place the hopper plate on the head and secure it into position.
- Position the unit on a firm surface.
- Ensure the air passage at the bottom and side of the motor housing is kept clear and not blocked.



## MINCING MEAT

- Cut all foods into pieces (sinewless, boneless, and fatless meat is recommended, approximate size: 20 mm x 20 mm x 60 mm) so that they fit easily into the hopper opening
- To mince meat, press the "I (ON)" button; the light will then come on.
- Feed foods into the hopper plate using only the food pusher (fig.7)
- After use, press "O (OFF)" to stop the appliance, then pull out the electrical plug.

## REVERSAL FUNCTION

- If a blockage occurs, press the "R" key directly.
- After unblocking, release the "R" key, pull out the plug, and then clean food from the head of the appliance.

## MAKING KIBBE RECIPE STUFFING

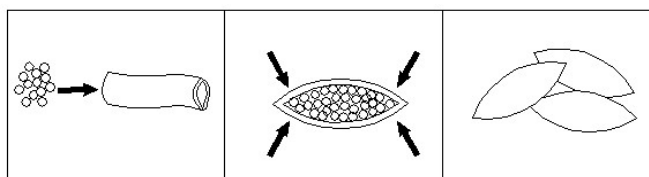
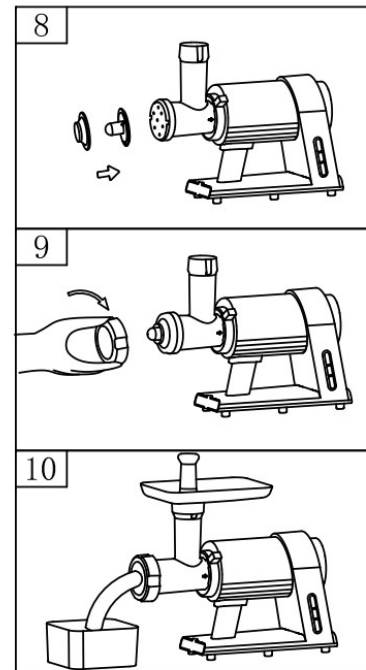
Mutton	100g
Olive oil	1 1/2tablespoons
Onion (cut finely)	1 1/2tablespoons
Spices	to your taste
Salt	to your taste
Flour	1 1/2tablespoons

- Mince the mutton once or twice.
- Fry the onion until brown, then add the minced mutton, all spices, salt, and flour.

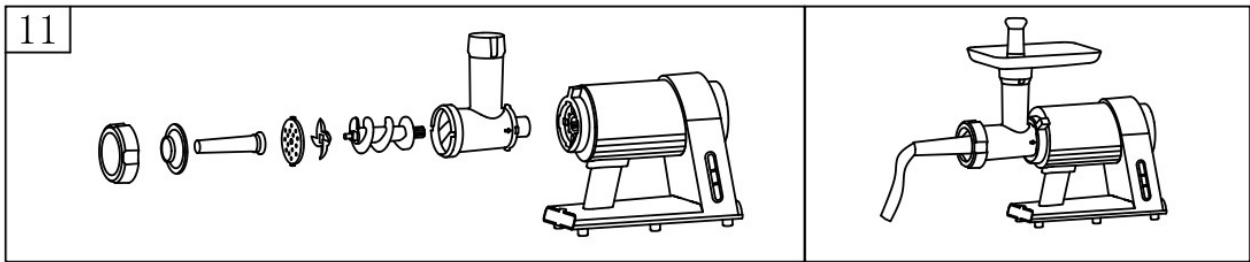
## OUTLET COVER

Lean meat	450g
Flour	150-200g
Spices	to your taste
Nutmeg (cut finely)	1
Powdered red pepper	to your taste
Pepper	to your taste

- Mince the meat three times and mix all ingredients together in a bowl. More meat and less flour for the outlet cover create a better consistency and taste.
- Grind the mixture three times.
- Disassemble by reversing the steps from 5-3 to remove the cutting plate and cutting blade.
- Place kibbe attachments A and B onto the feed screw shaft together, fitting the protrusions into the slots (fig.8).
- Screw the cap into place until tight. Do not overtighten (fig.9).
- Shape the cylindrical outlet cover (fig.10).
- Form kibbe as illustrated below and deep fry.



## MAKING SAUSAGE

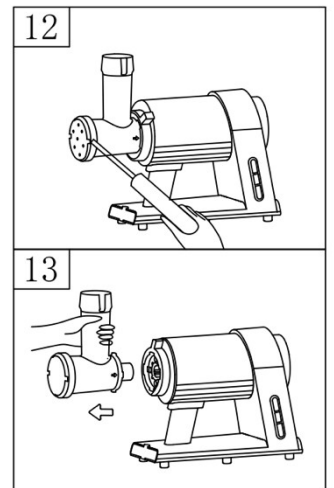


Before starting, please assemble the sausage attachment as follows: (fig.11)

## CLEANING AND MAINTENANCE

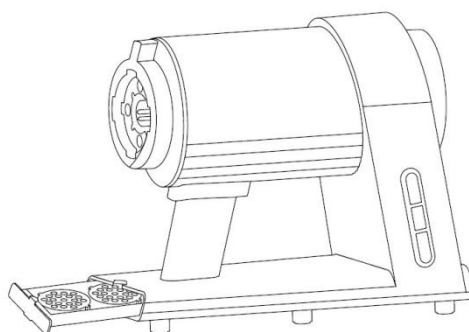
### DISASSEMBLING

- Ensure that the motor has completely stopped.
- Disconnect the plug from the power outlet.
- Disassemble by reversing the steps shown in pictures 1 to 6.
- To remove the cutting plate easily, place a screwdriver between the cutting plate and the head as illustrated, and lift it up (fig.12).
- Press the fasten knob and move the head as directed in fig. 13, then you can remove the head.



### CLEANING

- Remove the meat, etc., and wash each part in warm soapy water.
- A bleaching solution containing chlorine will discolour aluminium surfaces.
- Do not immerse the motor housing in water; instead, wipe it with a damp cloth.
- Thinners and petrol will crack or change the colour of the unit.
- Wipe all the cutting parts with a vegetable oil-dampened cloth.
- Store the cutting plates in the machine's storage box after finishing cleaning.

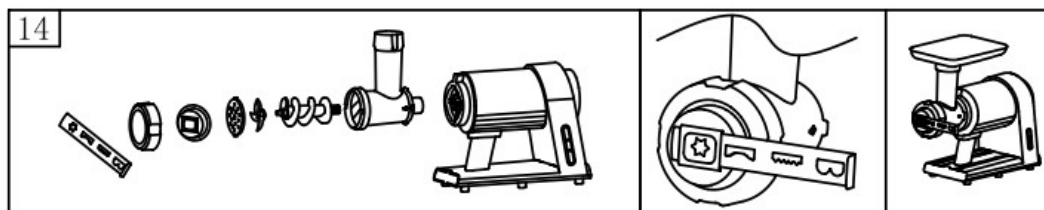


## MAKING COOKIES

Self-raising flour	500g
Warm water	250g
Cooking oil	20g
Sugar	50g

Or according to your own taste

Stir the above mixture well. Choose your favourite type of cookie, such as star-shaped. Place the cookie board in the middle of the cookie cover and install it as shown in the picture. Start the machine and then place the mixed ingredients into the top of the meat grinder's head. Push it with a food pusher. When long-shaped food comes out from the head, cut it with a knife. Finally, cut the long-shaped food material into small cookie shapes.



## ENVIRONMENT FRIENDLY DISPOSAL

### DISPOSAL OF OLD ELECTRICAL APPLIANCES:



The European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE) mandates that old household electrical appliances should not be discarded with regular municipal waste. They must be collected separately to enhance material recovery and recycling, thereby minimizing their impact on human health and the environment.

The crossed out "wheeled bin" symbol on the product serves as a reminder that when disposing of the appliance, it must be handled separately.

Consumers are advised to contact their local authority or retailer for guidance on the proper disposal of their old appliances.

### LIMITED WARRANTY:

Limited Warranty applies to purchases made from authorized retailers of **TurboTronic®**. **TurboTronic®** Warranty coverage applies to the original owner and to the original product only and is not transferable.

**TurboTronic®** warrants that the unit shall be free from defects in material and in workmanship. The Limited Warranty applies only when the unit is used under normal

household conditions and maintained according to the requirements stated in the Owner's Guide, subject to the following conditions and exclusions:

**ANY WARRANTY OR AFTER PURCHASE SERVICE, SHOULD BE WITH A THIRD-PARTY COMPANY, FROM WHICH YOU PURCHASED THE PRODUCT. TURBOTRONIC® PROVIDES THE WARRANTY ONLY TO OUR THIRD-PARTY SUPPLIERS. SINCE THIS PRODUCT IS NOT PURCHASED DIRECTLY FROM TURBOTRONIC® BUT THROUGH ONE OF OUR THIRD-PARTY SUPPLIERS, ANY ISSUE AFTER THE PURCHASE, CUSTOMER SERVICE OR RECEIVING THE WARRANTY, SHOULD BE ONLY / DIRECTLY DEALT WITH THROUGH THE THIRD-PARTY SUPPLIER FROM WHICH YOU PURCHASED THE PRODUCT.**

**What is covered by this warranty?**

1. The original unit and/or non-wearing parts deemed defective will be repaired or replaced, at **TurboTronic®** sole discretion,
2. **TurboTronic®** reserves the right to replace the unit with one of equal or greater value.

**What is not covered by this warranty?**

1. Normal wear and tear of wearing parts (such as blending vessels, lids, cups, blades, blender bases, removable pots, racks, pans, etc.), which require regular maintenance and/or replacement to ensure the proper functioning of your unit, are not covered by this warranty.
2. Any unit that has been tampered with or used for commercial purposes.
3. Damage caused by misuse, abuse, negligent handling, failure to perform required maintenance (e.g., failure to keep the well of the motor base clear of food spills and other debris), or damage due to mishandling in transit.
4. Consequential and incidental damages.
5. Defects caused by repair persons not authorized by **TurboTronic®**. These defects include damages caused in the process of shipping, alteration, or repair of the **TurboTronic®** product (or any of its parts) when the repair is performed by a repair person not authorized by **TurboTronic®**.
6. Products purchased, used, or operated outside Europe.

Illustrations may differ from actual product.

We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.

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