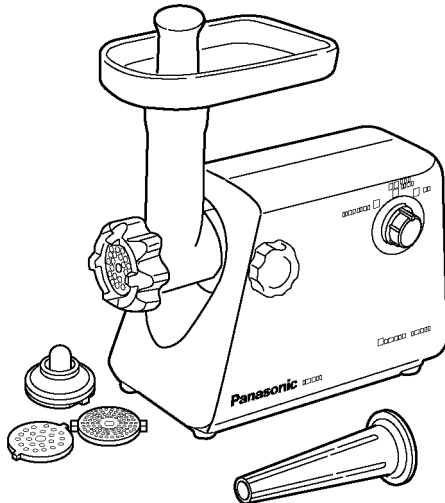


Service Manual

Meat Grinder

Model No. **MK-ZG1500BTN**

Destination United Arab Emirates / Sultanate of
Oman / State of Qatar / Republic of Leb-
anon / PGF



⚠ WARNING

This service information is designed for experienced repair technicians only and is not designed for use by the general public. It does not contain warnings or cautions to advise non-technical individuals of potential dangers in attempting to service a product. Products powered by electricity should be serviced or repaired only by experienced professional technicians. Any attempt to service or repair the product or products dealt with in this service information by anyone else could result in serious injury or death.

IMPORTANT SAFETY NOTICE

There are special components used in this equipment which are important for safety. These parts are marked by **⚠** in the Schematic Diagrams, Circuit Board Diagrams, Exploded Views and Replacement Parts List. It is essential that these critical parts should be replaced with manufacturer's specified parts to prevent shock, fire or other hazards. Do not modify the original design without permission of manufacturer.




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1 Safety Precautions

The precautions listed below must be followed in order to prevent accidents during repair and ensure the safety of the product after repair.




■ The following labels describe the degree of danger and damage that might result through non-compliance with these precautions.

	Danger	This section warns of the urgent danger of death or serious injury.
	Warning	This section warns of the risk of death or serious injury.
	Caution	This section warns of the risk of injury or damage to property.

■ The following labels describe the types of rules that need to be followed.
(These labels are examples.)

	This label shows a "reminder" action to be paid attention to.
	This label shows a "prohibited" action.
	This label shows a "compulsory" action to be followed without fail.

Warning

<p>After repair, return wiring to its original condition.</p> <p> Rotary parts or part extremities that contact lead may cause failure, electrical shock, or fire.</p>	<p>Before repair.</p> <div style="border: 1px solid black; padding: 2px; display: inline-block; margin-bottom: 5px;"> CUT A.C. POWER LINE </div> <p>Make sure to cut off the power line before disassembly, parts replacement, and assembly. Otherwise, electrical shock or injury may occur.</p>
<p>Use a designated part</p> <p> Make sure to use a designated part when the part is marked in circuit diagrams and parts lists. Otherwise, smoke, fire, or failure may occur.</p>	<p>Wait until the rotary part has stopped completely.</p> <p> You may injure your hands even when the part is rotating slowly.</p> <p>Do not touch</p>

Caution

<p> Wear gloves for disassembly, replacement and assembly.</p> <p>Make sure to wear gloves in order to prevent injuries by metal edges and electric shock when the power is turned on.</p>
--

2 Specifications

	MK-ZG1500
Power supply	220 – 240 V ~ 50 – 60 Hz
Power consumption	240 – 260 W
Dimensions (H×W×D) (approx.)	39.1 × 16.4 × 32.7 cm
Weight (approx.)	3.8 kg
Attachments	Cutting plates, Kubbe attachments, Sausage attachment

<Caution>

- Do not grind too hard meat. If the grinder gets stuck, do not force meat into it.
- You may feel the feed screw vibrating during use. It is not a trouble. Do not over tighten the locking knob.
- Keep in mind that some parts of the grinder cannot be washed in a dishwasher.
- This meat grinder is for home use only.

Note

You can identify the date of manufacturing by production number which is marked on back side of the unit.

Production number X XX xxx

Second and third digits : month (in number) 01--January, 02--February, ...12--December

First digit: year (last digit of the year in number) 1--2011, 2--2012, 3--2013

This operating instructions shall be kept as they contain important information.

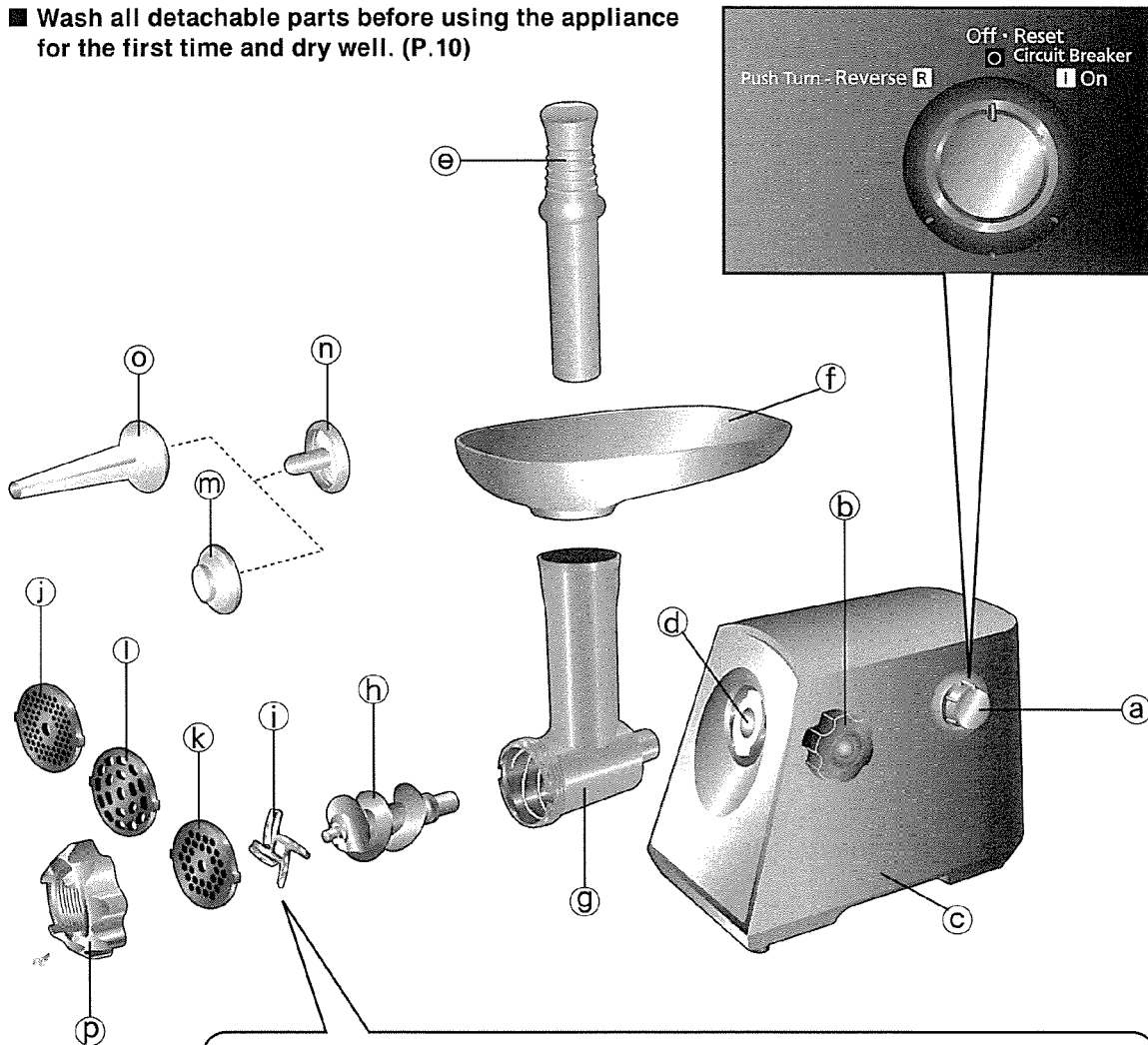
In case of failure or damage

Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.

3 Location of Controls and Components

Parts Names

■ Wash all detachable parts before using the appliance for the first time and dry well. (P.10)



Cutting surface
Cutting surface should be faced to Cutting plate when being set, otherwise meat will not be ground.

- | | | |
|-------------------|----------------------------|----------------------------|
| (a) Switch | (g) Head | (l) Cutting plate (coarse) |
| (b) Locking knob | (h) Feed screw | (m) Kubbe attachment A |
| (c) Motor housing | (i) Cutting blade | (n) Kubbe attachment B |
| (d) Opening | (j~o) Attachments | (o) Sausage attachment |
| (e) Food pusher | (j) Cutting plate (fine) | (p) Cap |
| (f) Hopper plate | (k) Cutting plate (medium) | |

English

4 Operating Instructions

4.1. How to Use (Caution, Before use, ... How to Clean etc.)

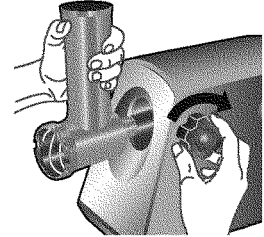
How to Use

To Grind Meat

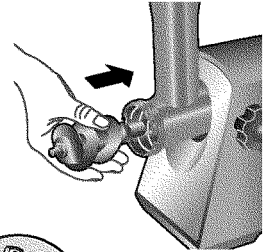
Unplug when assembling the unit. Before plugging in, ensure the switch is off.

(Attaching)

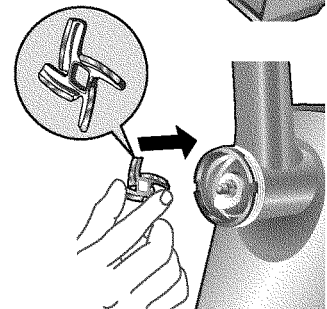
- 1** Place the head onto the opening of the motor housing.
Holding the head with one hand and tighten the locking knob clockwise.



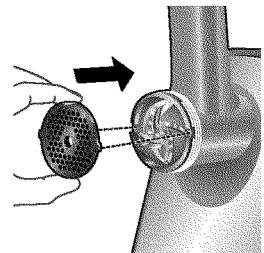
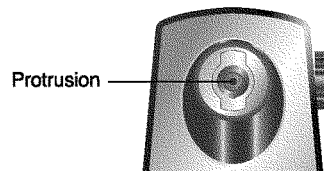
- 2** Place the feed screw into the head, long end first, by turning the feed screw slightly until it is set into the slot of the head.
•If the feed screw is set properly, it does not turn.



- 3** Place the cutting blade onto the feed screw shaft with the blade facing the front as illustrated.
•Cutting surface should be faced to the cutting plate when being set, otherwise meat will not be ground.



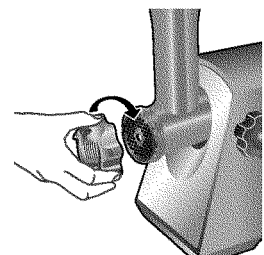
- 4** Place the desired cutting plate over the cutting blade, fitting protrusion in the slots.
•If the cutting plate is not set properly, meat may leak out around protrusion of motor housing. When meat leak out, clean around the protrusion of motor housing.
Wipe with a well-wrung cloth.



- 5** Screw the cap into the head firmly.
Place the hopper plate on the head and fix it into position.

Set the unit on a firm surface.

- The air vents at the bottom and the side of the motor housing should be kept free and not blocked.



(Grinding Meat)

- 6** Cut all foods into pieces so that they fit easily into the hopper opening. Plug in, then switch on.

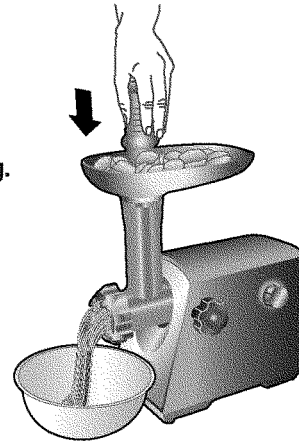
Place foods on the hopper plate and feed foods into the hopper opening.

- Use the food pusher.

After use, switch off and unplug.

Note:

- The grinder head may wobble slightly during use, but it is normal. Do not over tighten the locking knob to stop this movement. It may cause damage.



English

Circuit Breaker Protection

When the circuit breaker automatically stops motor due to overloading, follow the below steps.

- 1** Switch off to reset the circuit breaker.
- 2** Unplug and detach the parts by reversing steps on “To Grind Meat” from 3-5 to remove ingredients in the head.
- 3** Attach the parts again and continue grinding meat.

Caution on Jamming

When meat does not come out from the cutting plate due to the jam of bones or other hard ingredient, follow the below steps to release it.

- 1** Switch off and wait until the motor has stopped completely.
- 2** Hold on to the motor housing then push in and turn the switch to “Reverse” for a few seconds. (Do not turn it more than 5 seconds.) Then turn the switch back to “Off”.
- 3** Unplug and detach the parts by reversing steps on “To Grind Meat” from 3-5 to remove ingredients in the head.
- 4** Attach the parts again and continue grinding meat.

7

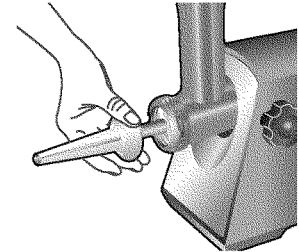
How to Use

To Use the Sausage Attachment

Meat should be ground and seasoned before making sausage links. (See P.6 "To Grind Meat".)
Attach the coarse cutting plate to the grinder. For finer textured sausages, use the fine cutting plate.

Detach by reversing steps on "To Grind Meat" from 3-5 to remove the cutting plate and the cutting blade.

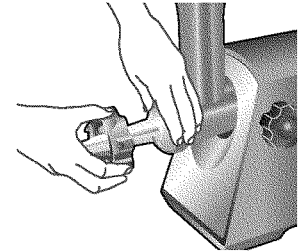
- 1** Place the Kubbe attachment B and the sausage attachment onto the feed screw shaft together, fitting protrusions in the slots.



- 2** Screw the cap into the head firmly.
Place the hopper plate on the head and fix it into position.

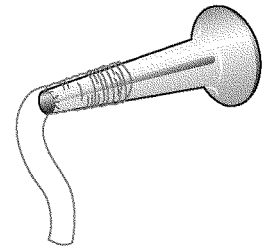
Set the unit on a firm surface.

- The air vents at the bottom and the side of the motor housing should be kept free and not blocked.



- 3** Cut casing into 60 or 90 cm lengths.
Put and gather all of casing over the sausage attachment except the last 10-15 cm as shown in the illustration.

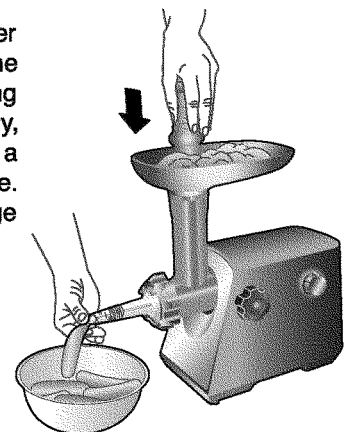
Plug in, then switch on.



- 4** Place seasoned meat into the hopper plate and press it through grinder with food pusher. Stuff casing naturally with little resistance as the sausage comes out of the spout. If the meat is forced into the casing too tightly, the sausage is likely to break immediately. If necessary, prick tiny holes at the end of the casings to let air escape. To make a link, pinch at desired length and press the sausage meat back a little. Then twist 3-4 times. Pinch the next sausage and twist the sausage in the opposite direction 3-4 times to secure the link.
When the casing is filled, tie securely at the end with a string.

- Never push the food mixture into the grinder with your fingers. Always use the food pusher.

After use, switch off and unplug.



To Make Kubbe

— Recipe —

(Stuffing)

100 g	mutton
1 1/2 tablespoons	olive oil
1 1/2 tablespoons	onion (cut finely)
1/3 teaspoon	all spice
1/2 teaspoon	salt
1 1/2 tablespoons	flour

Grind mutton once or twice.

Fry onion until brown and add minced mutton, all spice, salt and flour.

Grind the mixture three times.

(Outer cover)

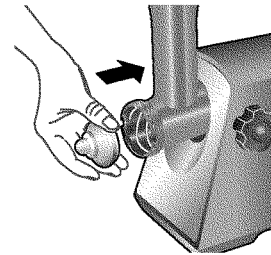
450 g	lean meat
150-200 g	flour
1 teaspoon	all spice
1	nutmeg
a pinch	powdered red pepper
dash	pepper

Grind meat three times and mix all ingredients together in a bowl.

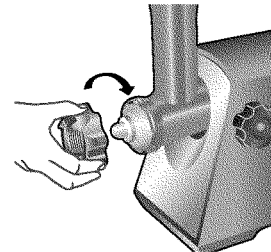
• More meat and less flour for outer cover creates better consistency and taste.

Detach by reversing steps on "To Grind Meat" from 3-5 to remove the cutting plate and the cutting blade.

- 1 Place the Kubbe attachments A and B onto the feed screw shaft together, fitting protrusions in the slots.

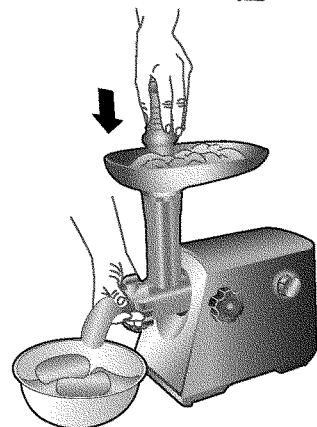
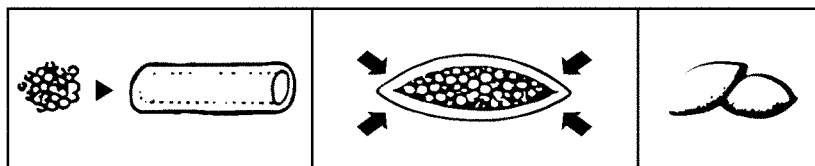


- 2 Screw the cap into the head firmly.



- 3 Following the same steps on "To Grind Meat" as in 5-6, make the cylindrical cutter cover.

Form kubbe as illustrated below and deep fry.



How to Clean

Before detaching parts, make sure that the motor has stopped completely, then disconnect the plug from the outlet.

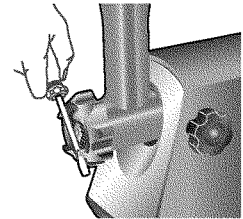
Note

- Do not use benzine, thinner, alcohol, bleach, polishing powder or metal brush otherwise the surface will be damaged.
- Do not use a dishwasher.

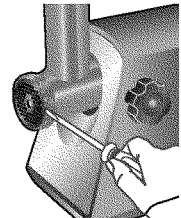
(Detaching)

Detach by reversing steps from 1 - 5 of P.6 (Attaching).

- When it is hard to remove the cap, place a screwdriver between the protrusions and unscrew.

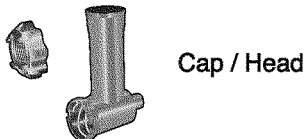


- When it is hard to remove the cutting plate, place a screwdriver between the cutting plate and the head as illustrated and lift up.



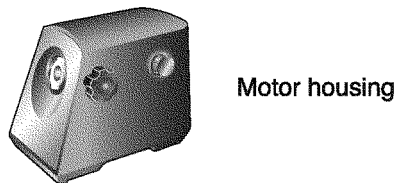
Cleaning

Remove meat and other foods.

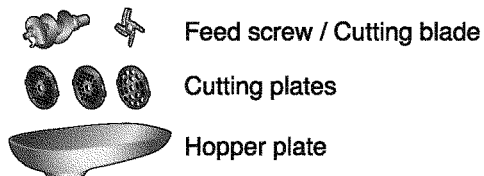


Wash with diluted dish soap (neutral) and a soft sponge, and dry well.

- Leaving the parts wet after cleaning may cause corrosion.



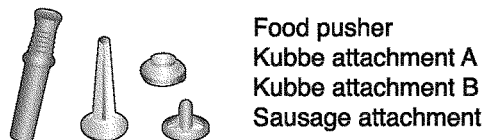
Wipe with a well-wrung cloth.



Wash with diluted dish soap (neutral) and a soft sponge, and dry well.

- Leaving the parts wet after cleaning may cause corrosion.

<For the feed screw, cutting blade and cutting plates>
Rubbing a little salad oil after washing and drying will help prevent them from rusting and keep them lubricated.



Wash with diluted dish soap (neutral) and a soft sponge, and dry well.

5 Troubleshooting Guide

5.1. SYMPTOM : A.C. motor interrupted when feeding meat (overloaded).

Causes	Remedy
Too hard meat being fed.	Take out the hard meat.
Too much meat being fed at once.	Reduce the meat feed rate.
Used for too long continuously.	Follow the specified operating time.
Circuit breaker activated.	Switch off and on again to reset the breaker.

5.2. SYMPTOM : Switch turned on, but A.C. motor failure to start.

Causes	Remedy
Power cord broken.	Replace the power cord.
Lead wire terminal in poor contact.	Repair or replace the lead wire terminal.
Switch in poor contact.	Replace the switch.
Carbon brush worn out.	Replace the carbon brush.
A.C. motor coil broken.	Replace the A.C. motor.

5.3. SYMPTOM : A.C. motor running, but feed screw failure to turn.

Causes	Remedy
Gears worn out.	Replace the gears.
Gears damaged.	Replace the gears.
Feed screw worn out.	Replace the feed screw.
Feed screw damaged.	Replace the feed screw.

5.4. SYMPTOM : A.C. motor running too noisy and meat grinding too slow.

Causes	Remedy
Carbon brush worn out.	Replace the carbon brush.
Gears worn out or damaged.	Replace the gears.
Cutting blade or cutting plate worn out.	Replace the cutting blade or cutting plate.

5.5. SYMPTOM : A.C. motor running noise unusual.

Causes	Remedy
Foreign mater caught in gears.	Take out the foreign matter.
Gears worn out or damaged.	Replace the gears.

5.6. SYMPTOM : Smell of burning from A.C. motor.

Causes	Remedy
A.C. motor insulation degraded.	Replace the A.C. motor.

6 Disassembly and Assembly Instructions

 Caution	
	Be careful not to injure yourself on the metal edge during disassembly, replacement, or assembly. Make sure to wear gloves.

 Warning	
	Pull the faston terminals straight out without twisting.

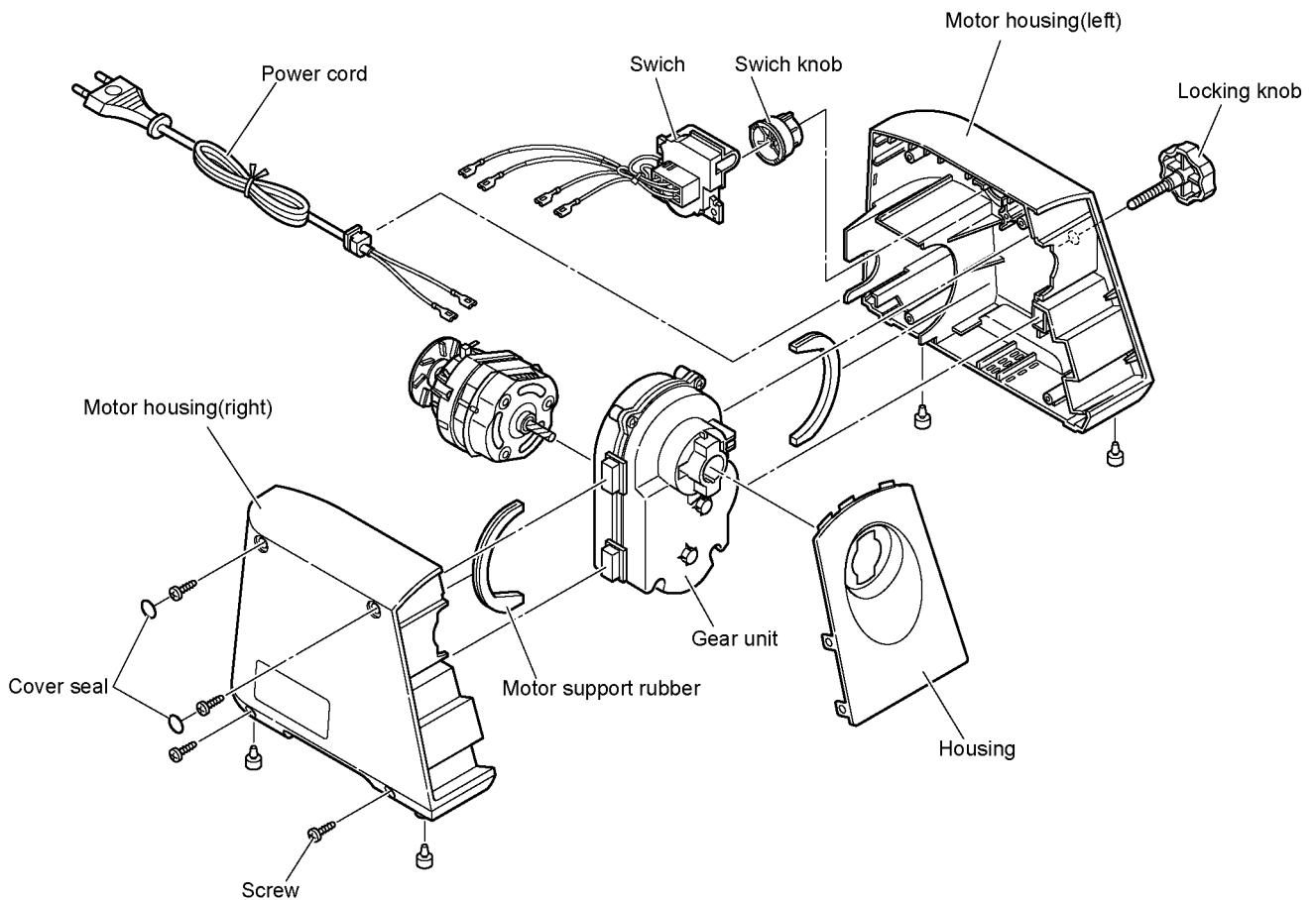
For assembly, refer to the Assembly Instructions, and perform the procedures in the opposite order of disassembly.

6.1. Detach motor housing(right)

1. Turn the locking knob counterclockwise to remove it.
2. Lay the grinder with its left side down.
3. Remove the four pan head tapping screws and detach motor housing (right) from motor housing (left).
4. Detach housing cover from the motor housing(left).

6.2. Disconnecting the power cord and switch

1. Lift the A.C. motor (with gear case and cover) and disconnect the lead wire terminal.
2. Pull and disconnect the power cord terminal out of the switch.
3. Disconnect the lead wire terminal from the switch.
4. Remove the two switch lock screws and take out the switch.

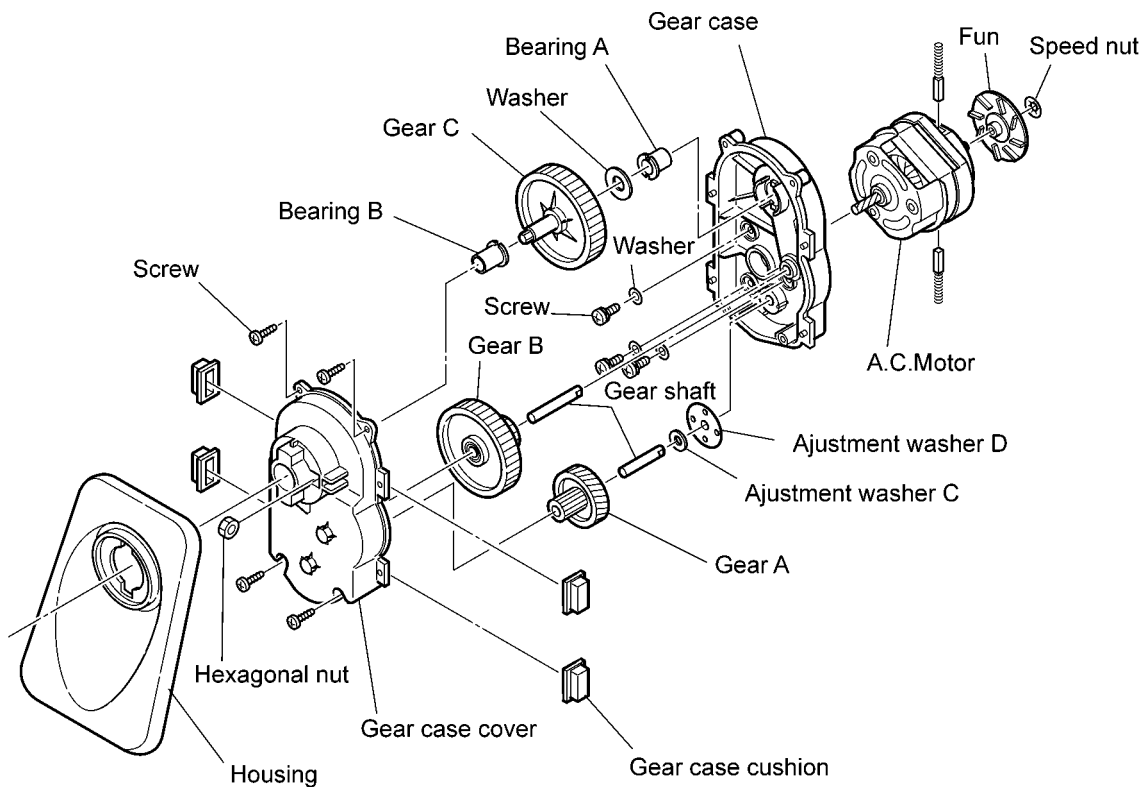


6.3. Removing the gear case cover, gears and gear case.

1. Remove the two gear case cushions.
2. Remove the four lock screws and detach the gear case cover.
3. Take out the bearing B from inside the gear case cover.
 - When reassembling, exactly fit the bearing B to gear case cover.
4. Take out the gears B, A and C in this order.
 - The bearing B, washers and other parts come out together, attached by grease on the gears. Remember their positions and assembling steps. Be also careful not to lose them.
5. Take out the bearing A, gear shaft and washers out of the gear case.
6. Remove the three gear case lock screws and detach the gear case from the motor.
 - To reassemble the gear case, take the reverse steps.

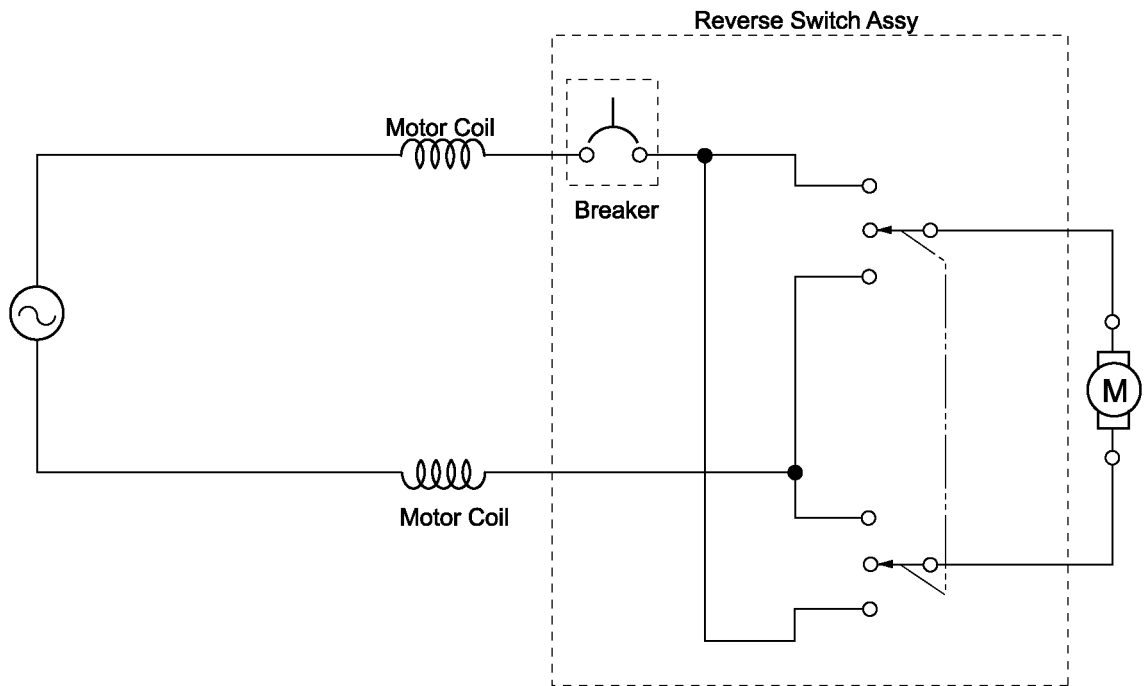
Be very careful to put all the parts (gears, washers, bearings A and B, and gear shaft) together in the correct procedure into right position and the right direction.

- Before placing the gears in position, apply grease on them.

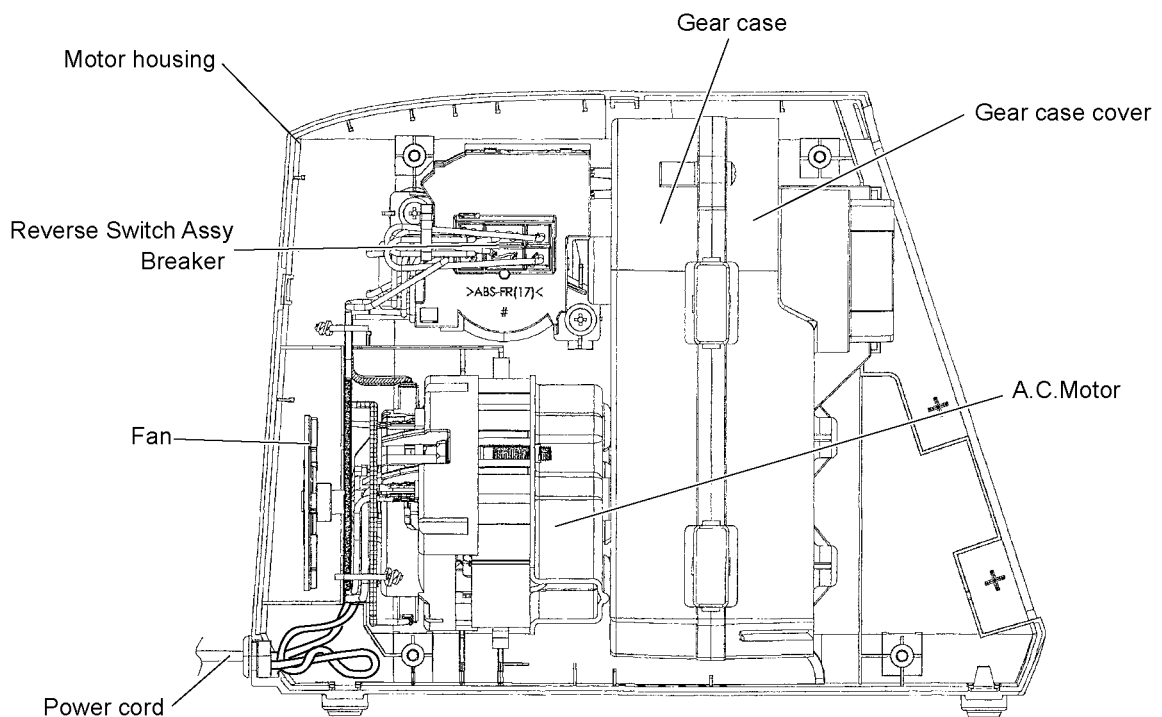


7 Wiring Connection Diagram

7.1. Schematic diagram

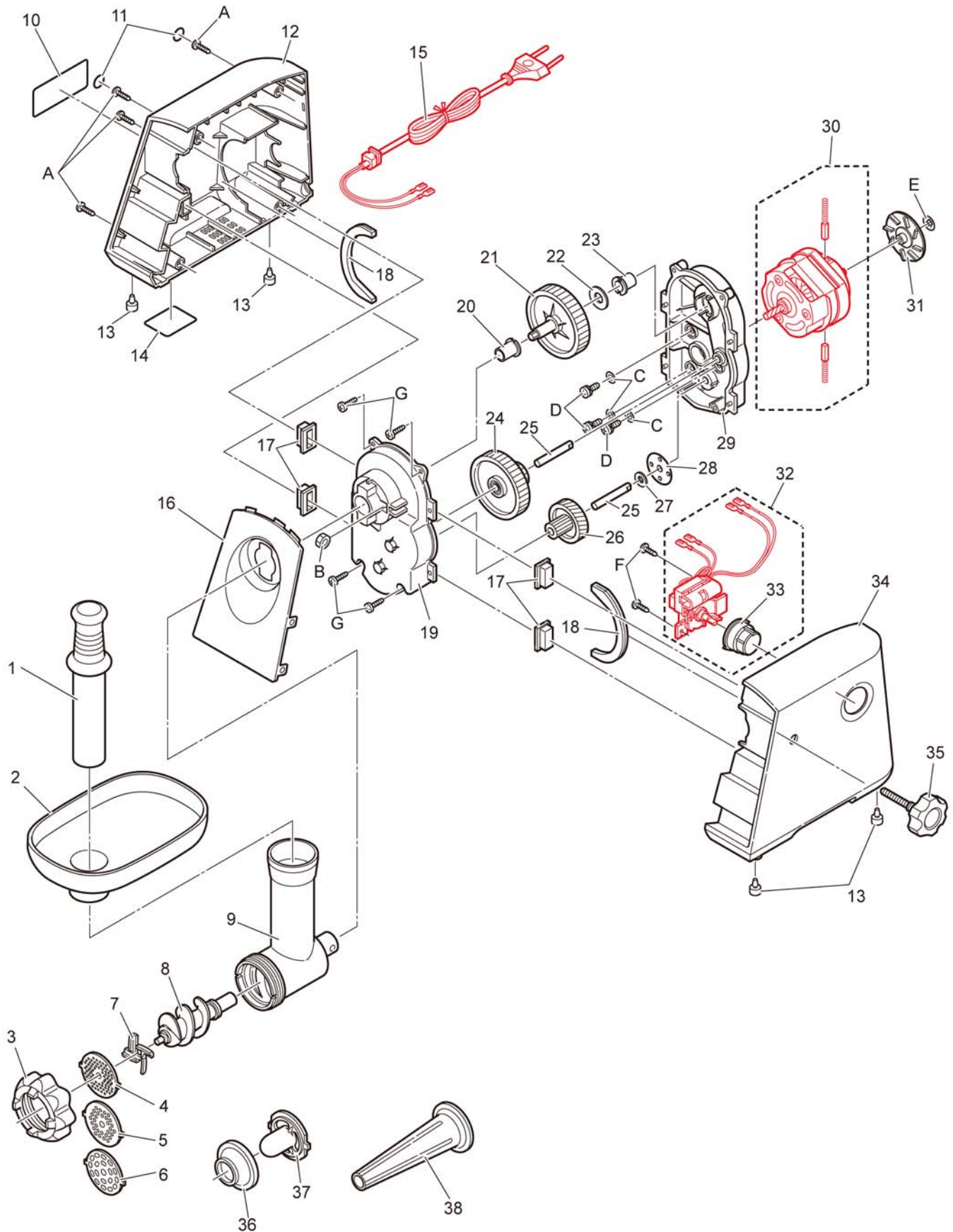


7.2. Basic Wiring diagram



8 Exploded View and Replacement Parts List

8.1. PARTS LOCATION



8.2. REPLACEMENT PARTS LIST

Notes: Important safety notice

- Components identified by Δ mark have special characteristics important for safety.
- " When replacing any of these components use only manufacturer's specified parts."

MODEL No.MK-ZG1500BTN

Safety	Ref. No.	Part No.	Part Name & Description	Pcs/Set	Remarks
				ZG1500BTN	
<PARTS LIST>					
	1	AME04-107-K0	Food pusher	1	
	2	AME03-131	Hopper	1	
	3	AME02-121	Grinder cap	1	
Δ	4	AME33-121	Cutting plate A	1	Fine 3mm
Δ	5	AMM10C-180	Cutting plate C	1	Medium 5mm
Δ	6	AME05-121	Cutting plate F	1	Coarse 7mm
Δ	7	AMM12C-180	Cutting blade	1	
Δ	8	AMA19-121	Feed screw	1	
Δ	9	AME01-121	Grinder cap	1	
Δ	10	AMY03Y131	Caution label	1	
	11	AMB29-131-K0	PET sheet	2	
	12	AMB19-131-K0	Motor housing (Right)	1	
	13	AJB05-108-H	Foot	4	
Δ	14	AMY10Y131	Rating plate	1	
Δ	15	AMP96Y131	Power cord	1	220V-240V C-3P
	16	AMB90-131	Housing cover	1	
	17	AMM37A-180	Gear case cushion	4	
	18	AMM38A-491	Motor support rubber	2	
	19	AMB89-110	Gear case cover	1	
	20	AMM05B-180	Bearing B	1	
	21	AMH99-110	Gear C	1	
	22	AMM18B-180	Adjustment washer B	1	
	23	AMM04B-180	Bearing A	1	
	24	AMH02-110	Gear B	1	
	25	AMH61-110	Gear shaft A	2	
	26	AMH97-110	Gear A	1	
	27	AMM36B-180	Adjustment washer C	1	
	28	AMH53-110	Adjustment washer D	1	
	29	AMB26-110	Gear case	1	
Δ	30	TXM131Y	A.C. Motor	1	AC 220V-240V
	31	AMM31-110-K0	Fan	1	
Δ	32	AMN98Y131-S0	Switch	1	AC 220V-240V
	33	AMN99-131-S0	Rotary knob	1	
	34	AMB91Y131-K0	Motor housing (Left)	1	
	35	AMB85-131-K3	Locking knob	1	
	36	AMM24C-270W	Kubbe attachment B	1	
	37	AMM96C-270W	Kubbe attachment A	1	
	38	AME96A107	Sausage attachment	1	
		AMP09-131	Cable tie	2	
<SMALL STANDARDIZED METAL PARTS>					
	A	XTN4+20BFJ	Screw	4	
	B	XNG8BFJ	Screw	1	
	C	XWG5F14FJ	Screw	3	
	D	XYN5+C10FJ	Screw	3	
	E	SPN-9	Screw	1	
	F	XTT4+16BFJ	Screw	2	
	G	XTN4+20BFJ	Screw	4	
<PACKING SPECIFICATIONS>					
		AMZ01Y131	Outer carton	1	
Δ		AMZ50Y131	Operating instructions	1	
		AMZ03-131	Bottom plate	1	
		AMZ02-131	Top plate	1	
		XZB15X70A015	Polybag for cord	1	
		AMZ04-131	Protect sheet	2	

8.3. PACKING INSTRUCTION

