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You can read the recommendations in the user guide, the technical guide or the installation guide for SILVERCREST SFW 250 B1. You'll find the answers to all your questions on the SILVERCREST SFW 250 B1 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual SILVERCREST SFW 250 B1
User guide SILVERCREST SFW 250 B1
Operating instructions SILVERCREST SFW 250 B1
Instructions for use SILVERCREST SFW 250 B1
Instruction manual SILVERCREST SFW 250 B1

SILVERCREST®

KITCHEN TOOLS

Mincer SFW 250 B1



Mincer
Operating instructions

Köttkvarn
Bruksanvisning

Fleischwolf
Bedienungsanleitung

Lihamyllä
Käyttöohje

Kødhakker
Betjeningsvejledning

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ID-Nr.: SFW 250 B1 10/11-V2
IAN: 71981



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Manual abstract:

@@@ copyright This documentation is copyright protected. Any copying or reproduction of it, including as extracts, as well as the reproduction of images, also in an altered state, is only permitted with the written authorisation of the manufacturer. Limited liability All technical information, data and instructions for the installation, connection and operation contained in these operating instructions correspond to the latest available at the time of printing and, to the best of our knowledge, take into account our previous experience and know-how. No claims can be derived from the details, illustrations and descriptions in these instructions. The manufacturer assumes no responsibility for damage caused by failure to observe these instructions, improper use, incompetent repairs, making unauthorised modifications or for using unapproved replacement parts. Intended use This appliance is intended for use in the processing of exclusively foodstuffs in typically familial quantities in domestic households. Mincing fresh meat, Making sausages with natural or artificial sausage skin, Making biscuits This appliance is not intended for the processing of frozen foods or other hard foodstuffs, e. g. Bones or nuts, or for use in commercial or industrial environments. Time (Continuous Operation) details how long an appliance may be used without the motor overheating and being damaged.

After the appliance has run for this period it must be switched off until the motor has cooled itself down. 220 - 240 V , 50 Hz 250 W II / 15 minutes GB IE Items supplied 1 Biscuit attachment with pattern strips 2 Stodger 3 Feeding tray 4 Motor unit 5 Meat grinder casing made of metal 6 Transport screw 7 Spring 8 Cross blade 9 Cutting discs for coarse and fine mincing 0 Ring clamp q Sausage attachment w Sausage disc e Kubbe attachment SFW 250 B1 3 GB IE Safety instructions RISK OF ELECTRIC SHOCK Ensure that the power cable does not become damaged. Protect the cable from heat and ensure that it cannot be trapped or clamped. Arrange for damaged power cables and/or plugs to be replaced as soon as possible by a qualified specialist or by Customer Services. Use the appliance only in dry indoor areas, not outdoors.

Never immerse the motor block in water or any other liquid! If you do, then you could receive a potentially fatal electric shock. **wARNING!** Never use the appliance for purposes other than those listed here. There will be a major risk of serious accidents should you try to neutralise the safety fittings on the appliance! Never put your hand into the openings of the appliance. Do not insert any objects of any kind into the openings except for the appropriate stodger and the foodstuff to be processed. If you do, there will be a serious risk of accidents! **Do not leave the appliance unsupervised when it is ready for use.** **Only use the original accessory parts for this appliance.** Other accessories may not meet the safety requirements. **Children should be supervised to ensure that they do not play with the appliance.** Never operate the appliance in a no-load condition. This could irreparably damage the appliance. 4 SFW 250 B1 Assembly / Disassembly **CAUTION - PROPERTY DAMAGE!** All accessories are coated with a thin film of oil to protect them from corrosion. Therefore, carefully clean all of the parts before using the appliance for the first time, as described in detail in the chapter "Cleaning". After subsequent usage, always apply a light coating of cooking oil to the metallic components. GB IE Assembling the meat grinder Unfold the fold-out side. There you will find the step-by-step illustrations for assembling the appliance.

1) Place the transport screw 6 in the meat grinder casing 5. 2) Place the spring 7 onto the transport screw 6. 3) Then fit the cross blade 8 on so that the sharp side points away from the spring 7: **wARNING! rISK OF INJURY!** The cross blade 8 is very sharp! The appliance will be damaged if the cross blade 8 is inserted the other way around! 4) Select the appropriate cutting disc 8/sausage disc w. The cutting discs 8/ sausage disc w that you do not immediately need can be stored in the small compartment on the appliance (Fig.). To do this, slide the cover back to open the compartment. Place the two unused cutting discs into it and then close the compartment with the cover. **The locking button presses itself in. ()** so that the arrow on the feeding shaft points to the symbol . **Finally, place the feed tray 3 on top of the feeding funnel.**

() . You can now pull the meat grinder casing 5 out. **()** **If need be, remove them both from the meat grinder casing 5.** 3) Coat all metal parts with cooking oil. **()** .

5) Insert the sausage disc w so that the indentation on the sausage disc w lies on the securing fitting in the meat grinder casing 5. 6) Then place the sausage stuffer attachment q before the sausage disc w. 7) Screw the ring clamp 0 on hand-tight. **6 SFW 250 B1 Assembling the kubbe attachment** Unfold the fold-out side. There you will find the step-by-step illustrations for assembling the appliance.

NOTICE For the kubbe attachment e, the cross blade 8 with the spring 7 is not required! If need be, remove them both from the meat grinder casing 5. 3) Coat all metal parts with cooking oil. 4) Insert the two plastic parts of the kubbe attachment e so that the indentation on the kubbe attachment e lies on the securing fitting in the meat grinder casing 5. 5) When everything has been attached correctly, screw the ring clamp 0 back on hand-tight. 6) Assemble the meat grinder casing 5 as described under "Assembling the meat grinder". GB IE Assembling the biscuit attachments Unfold the fold-out side. There you will find the step-by-step illustrations for assembling the appliance. **()** **If need be, remove them both from the meat grinder casing 5.** 3) Coat all metal parts with cooking oil. **()** **If the housing is opened, the warranty becomes void.**

cAUTION - PROPERTY DAMAGE! Do not use the appliance for longer than 15 minutes continuously. **30 minutes.** **This could damage the motor.** **vibration is unavoidable when it is working.** **Otherwise you run the risk of serious injury or loss of life!** **8 SFW 250 B1** 3) First press the button "0" to check that the appliance is still switched off. Otherwise there is a risk that the appliance could unintentionally start when the plug is inserted into the power socket. 4) Then insert the plug into a mains power socket. 5) Press the button "I" to start the appliance. Push the foodstuff into the feeding shaft **ONLY** with the round stodger 2 **NEVER** with one's fingers, forks, spoons or similar objects. That could lead to physical injury and also damage the appliance. **cAUTION - PROPERTY DAMAGE!** Do not ever press so hard that the motor gets audibly slower. This could overburden the machine and damage it. GB IE Processing meat 1) Use pieces of meat that fit easily into the feeding funnel. If necessary, cut the meat to size beforehand.



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Check that the meat does not have any bones and or tendons.

wARNING! Minced meat is very prone to bacterial contamination. Therefore take care to maintain good hygiene when processing meat. If you do not, it may cause serious health problems. 2) When you have read and understood all of the instructions on the topic "Meat", you can now use the appliance as described in the chapter "Operating the appliance". @@@@Refrig can be avoided.

@@Dry the appliance well before re-using it. @@@@ this could cause damage to them! Clean the accessories that could come in contact with foodstuffs, . by hand only, the accessories are not dishwasher safe. @@The cross blade 8 is very sharp! risk of injury! Dry all parts thoroughly, before re-using the appliance. After every cleaning, apply a light coating of cooking oil to all metallic components. Storage Push the power cable (but not the plug) into the cable storage shaft under the appliance base. There it is protected from damage. Store the two cutting discs plates 9 or the sausage disc w, which are presently not installed in the appliance, in the small compartment (Fig.) on the appliance. Store the appliance at a dry location.

After drying the metal attachments coat them lightly with a little cooking oil if you are not going to use the appliance immediately. This will protect them from corrosion. Store the appliance where it will be out of reach of children and people requiring supervision. They are not always able to correctly assess the potential risks involved with using electrical appliances. 12 SFW 250 B1 Disposal Do not dispose of the appliance in your normal domestic waste. This product is subject to the provisions of European Directive 2002/96/EC (Waste Electrical and Electronic Equipment). @@ observe the currently applicable regulations. In case of doubt, please contact your waste disposal centre. @@@@This appliance has been manufactured with care and meticulously examined before delivery. Please retain your receipt as proof of purchase.

In the case of a warranty claim, please make contact by telephone with our service department. Only in this way can a post-free despatch for your goods be assured. @@@@@Your statutory rights are not restricted in any way by this warranty. @@ this applies also to replaced and repaired parts. Damages or defects discovered after purchase are to be reported directly after unpacking, at the latest two days after the purchase date.

Repairs carried out after lapse of the warranty period are subject to charge. @@ this applies also to replaced and repaired parts. Damages or defects discovered after purchase are to be reported directly after unpacking, at the latest two days after the purchase date. Repairs carried out after lapse of the warranty period are subject to charge. Com 14 SFW 250 B1 Recipes Kubbe Ingredients for the wrapping 450 g of lean Lamb, Veal or Beef 150 g Flour 1 Tsp Pimento (type of pepper) 1 Tsp Nutmeg 1 Pinch Chili powder 1 Pinch Pepper Ingredients for the meat filling 700g Mutton 1 1/2 Tbsp. olive oil 1 1/2 Tbsp Onions , finely chopped 1/2 Tsp Pimento (type of pepper) 1/2 Tsp. Salt 1 1/2 Tbsp Flour Pass the m.



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