



PL 1. Szatkownica – zdrowe salátky 2. Wyciskarka do owoców – domowe przetwory 3. Młynek żarnowy 4. Nasadka do napełniania kielbas i formowania krokietów

CZ 1. Sada struhadel pro zdravé saláty 2. Odšťavňovač ovoce – domácí zavařeniny 3. Mlýnek na mák a kávu 4. Nástavec na plnění klobás a výrobu krokiet

SK 1. Strúhadlo – zdravé šaláty 2. Odšťavovač ovocia – domáce zavařaniny 3. Trecí mlynček 4. Nadstavec na plnenie klobás a formovania krokiet

RO 1. Răzătoare – salate sănătoase 2. Storcător de fructe – produse de casă 3. Aparat de măcinat 4. Accesoriu pentru umplut carnatii și accesoriu crochete

EN 1. Shredder – healthy salads 2. Citrus juicer – homemade juice preserves 3. Burr grinder 4. Sausage stuffer and croquettes former attachment

ZMM12...

MASZYŃKA DO MIELENIA
meat mincer

zelmer



MM1200

PL INSTRUKCJA UŻYTKOWANIA
MASZYŃKA DO MIELENIA 7–13

CZ NÁVOD K POUŽITÍ
MLECÍ STROJEK 14–19

SK NÁVOD NA OBSLUHU
MLYNČEK NA MÄSO 20–26

RO INSTRUCȚIUNI DE UTILIZARE
DISPOZITIV PENTRU TOCAT 27–33

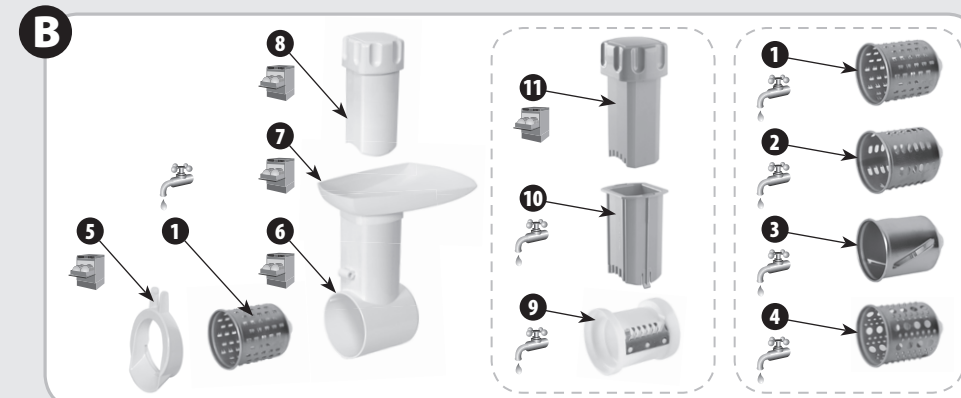
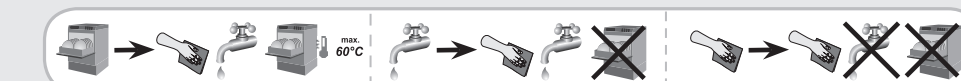
EN USER MANUAL
MEAT MINCER 34–39

ZMM12...

MASZYŃKA DO MIELENIA
meat mincer

zelmer

Niezawodna maszynka wielofunkcyjna
Reliable multi-function meat mincer



Zelmer dba o środowisko. Ta instrukcja użytkowania została wydrukowana na papierze pochodzącym w 100% z recyklingu.
Zelmer takes care of the environment. This user manual has been printed on 100% recycled paper.

Zelmer Pro Sp. z o.o.
ul. Hoffmanowej 19, 35-016 Rzeszów, POLAND

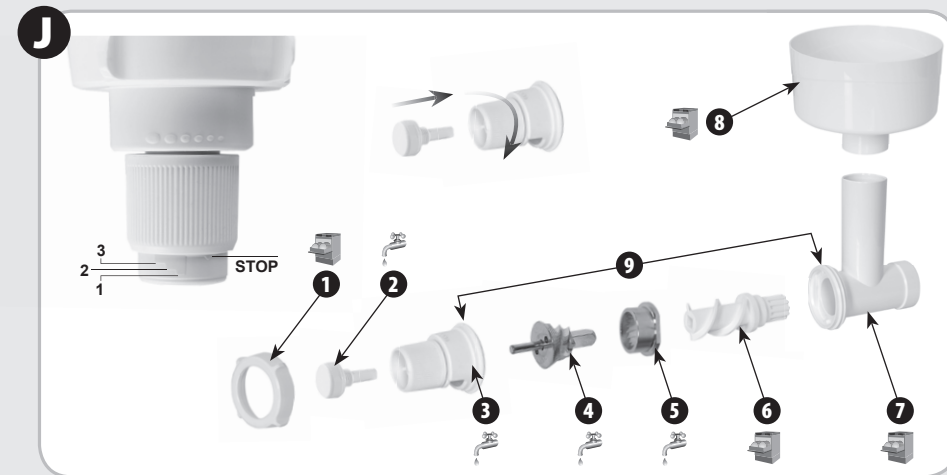
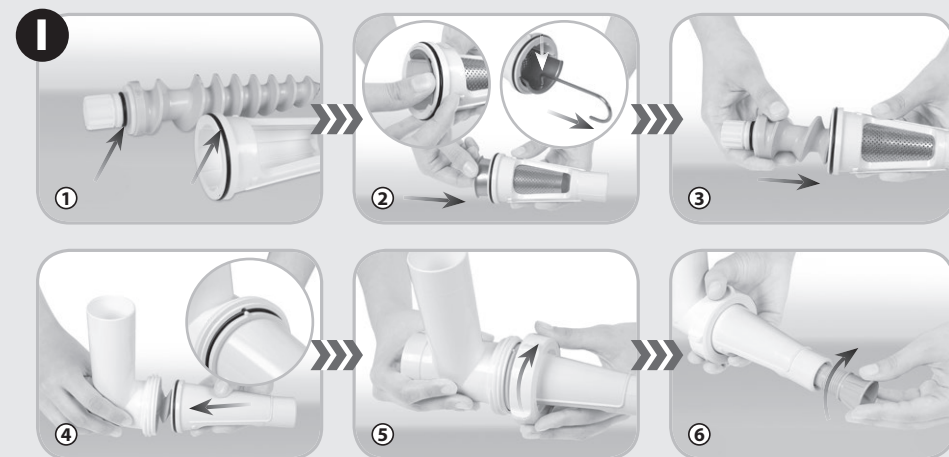
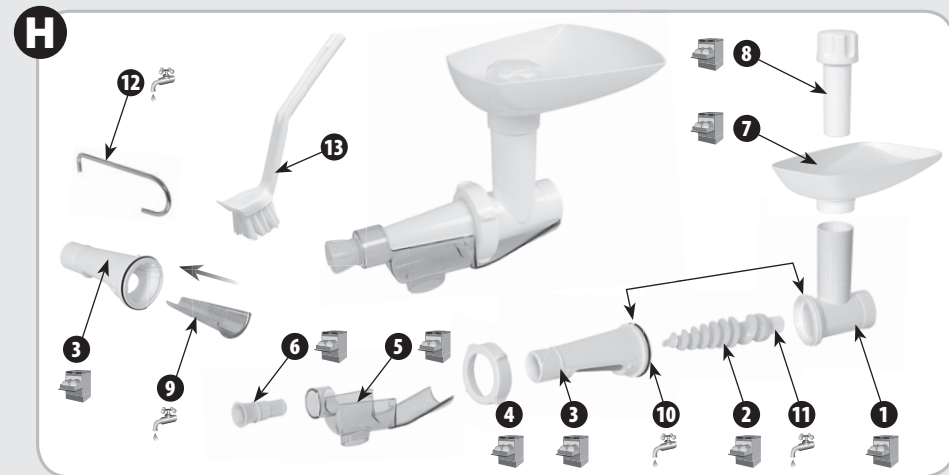
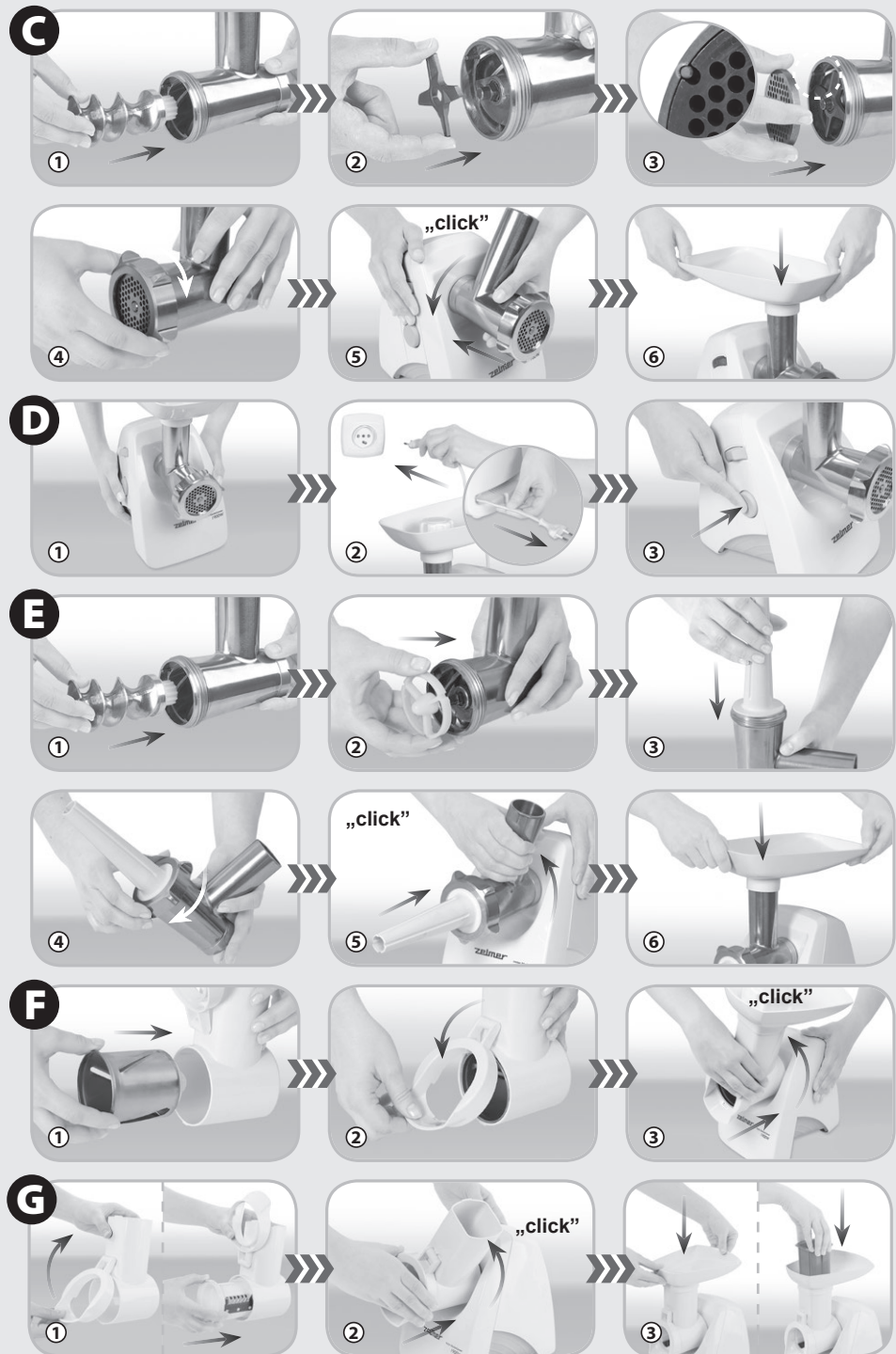
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MM1200-005_V02



i Remember to wash the grinder thoroughly before grinding different types of product. It will prevent mixing of odours.

! For soft grain such as oat or linseed it is necessary to select the coarse-graining setting.

! Do not look into the grinding chamber during operation, as the grains which pop out sometimes, can hurt you (e.g. your eye).

CLEANING AND MAINTENANCE

The grinder does not require cleaning after each operation (if one type of product is ground only), because the worm (6) prevents the grain residues from depositing in the grinder. Dry the steel burrs (4, 5) using a soft cloth after cleaning to prevent corrosion. In case of long-term storage, conserve the burrs by greasing them (you can use edible oil). Do not immerse the burr in boiling water. The plastic parts (without the graphic) can be washed in the dishwasher (max. 60°C).

After the work has been finished

- Turn off and unplug the appliance.
 - ① Remove the pusher and take out the tray from the mincer body.
 - ② Press the lock button, turn the mincer unit right and remove it.
 - ③ Disassemble the elements of the mincer unit, sausage stuffing tube.
- Place the power cord as well as the cleaned and dried parts in the storage compartment.
- ④ Place the screen in the recess.
 - ⑤ Put away the power cord.
 - ⑥ Store the tray.

Cleaning and maintenance

- Clean the drive with a wet cloth, with an addition of dishwashing liquid.
- Wash the plastic parts in warm water, with addition of the dishwashing liquid.
- Wash the metal parts in hot water, with addition of the dishwashing liquid.
- Carefully dry the washed elements.
- Grease the screens and the knife with edible oil in order to protect them against corrosion.
- Assemble the dry parts of the mincer unit or the shredder.

Ecology – Protect the environment

Each user can contribute to protecting the environment. It is neither difficult nor too expensive.

To this end: have the carton packaging recycled at the recycling centre, put the plastic bags into the plastic (PE) waste container. When worn out, bring the appliance to the appropriate waste collection centre as some of its components can be hazardous to the environment.

Do not dispose of it together with household wastes!!!

The manufacturer does not accept any liability for any damages resulting from unintended use or improper operation of the appliance. The manufacturer reserves the right to modify the product at any time, without prior notice, in order to adjust it to legal regulations, standards and directives or due to constructional, commercial, aesthetic and other reasons.