

oursson®

bon appétit

Instruction manual

with a warranty card



Meat grinder MG1310/GA MG1310/DC
MG2010/OR MG2010/RD



Congratulation on buying your new Meat grinder!

Introduction

- 4** Safety Instructions
- 6** Recommendations for the installation, operation, maintenance and storage
- 6** Features
- 7** Purpose
- 7** Preparing the meat grinder
- 8** Product set MG2010/MG1310
- 11** Elements of Design

Operation

- 12** Assembling the meat grinder
- 16** Operation
- 16** Reverse
- 16** Automatic engine protection

Possible problems and solutions

- 17** Possible problems and solutions

Other

- 18** Specifications
- 19** Cleaning and maintenance
- 22** Servicing

INTRODUCTION

SAFETY INSTRUCTIONS



Danger symbol

A reminder to user about high voltage.

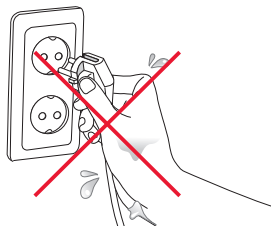
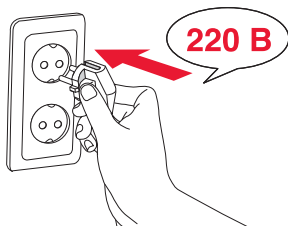


Warning symbol

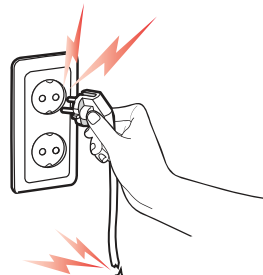
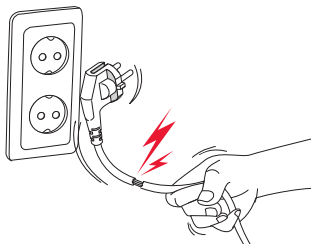
A reminder to user about the necessity of operating exactly according to the instructions.

When using electrical appliances should take the following precautions:

- Use the device according to the following instructions manual.
- Install the device on a stable surface.
- Use only the tools, which are included in the product set.
- To protect against risk of electrical shock do not put the cord in water or other liquid. If for some reason the water got into the unit, contact an authorized service center (ASC) OURSSON AG.
- For power supply, use a power grid with proper characteristics.
- Do not use the device in areas where the air can contain vapors of flammable substances.
- Never attempt to open the device by yourself – it could possibly be the reason of an electrical shock can lead to product malfunction and will invalidate the manufacturer's warranty. For repair and maintenance, contact only authorized service centers meant for repair of products under the trademark OURSSON.
- When moved from a cool to a warm place and vice versa unpack it before use and wait 1-2 hours without turning it on.
- In order to prevent electrical shock do not immerse the electric engine or the wires into the water.
- Be particularly careful and cautious when using the device near children.
- Do not touch any moving parts, as this may cause injury.
- The power cord is specially made relatively short in order to avoid the risk of injury.
- Do not allow the cord to hang over the sharp edge of the table or touch hot surfaces.
- Do not connect this device to a grid which is overloaded with other appliances: it can lead to the fact that the device will not function properly.



- After use, make sure to disconnect the device from the power grid.
- Keep the device from bumps, falls, vibration and other mechanical influences.
- Make sure to disconnect the device from the power grid before cleaning or changing accessories.
- Do not use the device outdoors.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge. They can only use the device under the supervision of the person responsible for their safety, or after instruction on the safe use of the device. Do not allow children to play with the product.
- Use the product for its intended purpose.
- This product is intended only for use in the home.
- If the power cord is damaged, it must be replaced by a specialist from the authorized service center (ASC) OURSSON AG to avoid danger.
- Use only the tools, which are included in the product set.
- When cleaning the appliance do not use abrasives and organic cleaners (alcohol, gasoline, etc.).
- When cleaning the device it is allowed to use a small amount of neutral detergent.
- Do not use the device for processing solid products as blades and nozzles can blunt.
- To avoid injuries, before assembly, place the device on a flat, clean surface.
- When moving the device, keep both hands on the body. Do not hold the device by the neck or tray.



INTRODUCTION

RECOMMENDATIONS FOR THE INSTALLATION, OPERATION, MAINTENANCE AND STORAGE

- Please read the instruction manual before using the device. Keep the manual after reading for further use.
- All illustrations in this manual are schematic representations of real objects, which may differ from the actual images.
- To avoid injuries, be careful when assembling the cutting parts of the meat grinder.

NOTE! Do not apply physical force to the device, as this may damage the device due to the user's fault.

NOTE! Do not allow bones or other solid objects to fall into the meat grinder. Before grinding, make sure that the product is completely defrosted. Before grinding meat or vegetables, make sure that they are cut in pieces that easily slip through the filling tray's opening.

FEATURES

- High performance:
 - 60 kg/h for MG1310;
 - 85 kg/h for MG2010;
- Automatic engine overheat protection;
- Reverse;
- Low noise level;
- Preparing mince;
- Preparing sausages and meatballs;
- Fruit and vegetables attachments;
- Hard cheese(Parmesan) attachment*;
- Perforated discs made of cast stainless steel;
- Anticorrosion coating of the screw;
- Stainless steel knife;
- Various colors:
 - MG1310/GA – green apple;
 - MG1310/DC – dark cherry;
 - MG2010/OR – orange;
 - MG2010/RD – red;

* Only for MG2010

PURPOSE

OURSSON electric meat grinder is purposed for:

- Preparing mince;
- Preparing sausages;
- Preparing meatballs;
- Grating and slicing fruits and vegetables;
- Grating hard cheese (Parmesan).

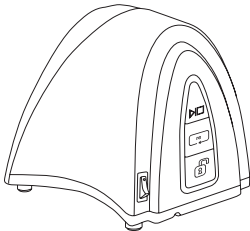
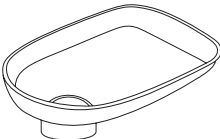

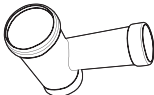



PREPARING THE MEAT GRINDER








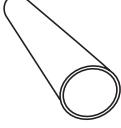
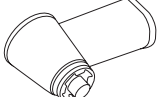
Before using the meat grinder, follow safety precautions and follow these steps:

- Unpack the meat grinder;
- Remove all packing material and stickers;
- Preserve the original packaging
- Check the product set
- Read the precautions
- Check the device for defects and deformities
- Wash the screw, knife, grating, attachments, pusher and filling tray under running water and let them dry.
- Assemble the device the way you need it.
- Set the device on a solid, stable, flat, non-metallic surface away from heat sources. Make sure that the stand doesn't slip on the surface
- Plug in the device.
- Make sure there are no sparks or burning smell in the joints of the plug and socket. If there are sparks and a burning smell, unplug the device, contact an organization serving your electrical network, and authorized OURSSON AG service center.

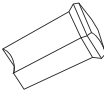





INTRODUCTION

PRODUCT SET MG2010/MG1310

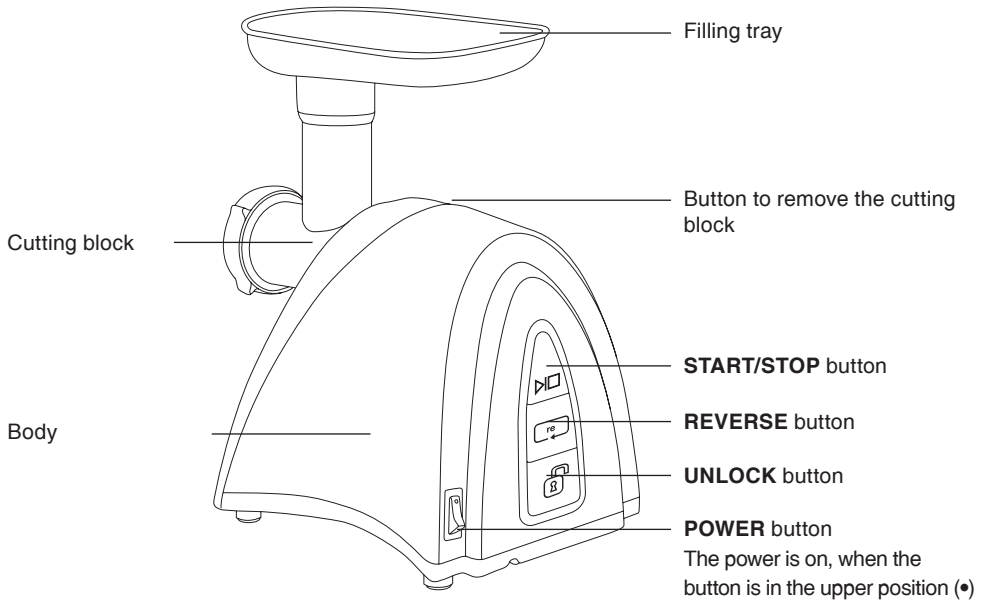
Name	Schematic sketch	Qty (pcs.) in MG2010	Qty (pcs.) in MG1310
Body		1	1
Filling tray		1	1
Pusher		1	1
Meat cutting block		1	1
Screw		1	1
Locking ring		1	1
Blade		1	1

Name	Schematic sketch	Qty (pcs.) in MG2010	Qty (pcs.) in MG1310
Perforated disk 8 mm holes		1	-
Perforated disk 5 mm holes		1	1
Perforated disk 3,2 mm holes		1	1
Separator		1	1
Locking attachment		1	1
Sausage attachment (Sml)		1	1
Sausage attachment (Midl)		1	1
Sausage attachment (Big)		1	-
Vegetables cutting block		1	1

INTRODUCTION

Name	Schematic sketch	Qty (pcs.) in MG2010	Qty (pcs.) in MG1310
Grater and slicer pusher		1	1
Parmesan grater attachment		1	-
Grater attachment (Sml)		1	1
Grater attachment (Big)		1	1
Slicer attachment (Big)		1	1
Slicer attachment (Sml)		1	-
Recipe book		1	1
Warranty card		1	1
Instructions manual		1	1

ELEMENTS OF DESIGN



START/STOP button. Press START/STOP button to start the meat grinder engine. Press the button again to stop the engine.

REVERSE button. If something got stuck in the meat grinder, turn it off by pressing START/STOP button. Press and hold REVERSE button, so that the cutting screw begin to rotate into the opposite direction, pushing the stuck product out.

Button to remove the cutting block. Hold this button and remove the cutting block by turning it clockwise.

UNLOCK button. This button automatically protects the engine from overheating. After it worked, press UNLOCK button for meat grinder to work properly again.

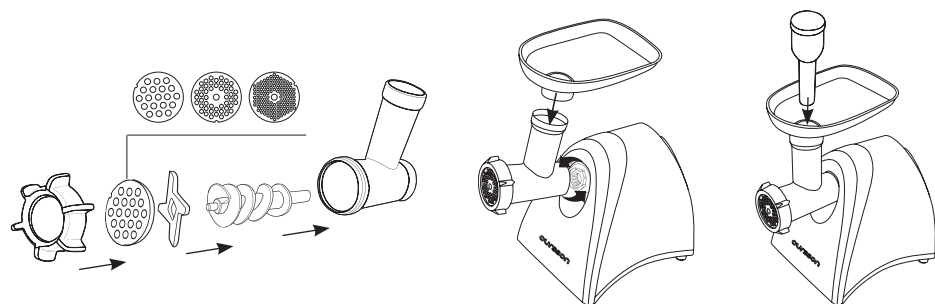
POWER button. To turn on the meat grinder, move the POWER button into the upper position (●). To turn off, move the button into the lower position.

OPERATION

ASSEMBLING THE MEAT GRINDER

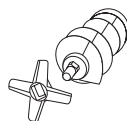
NOTE! The product set may differ depending on the model. All assembling schemes are presented for the MG2010 model.

FOR MINCE

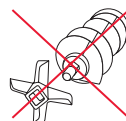


1. Insert the screw into the cutting block.
2. Place the blade with the cutting side onto the screw, as shown on the picture.
3. Place the selected perforated disk on the screw with a blade.
4. Tighten the assembled cutting block with the locking ring by turning it clockwise.
5. Insert the cutting block into the meat grinder, turn it counterclockwise and secure it until you hear a click.
6. Attach the filling tray to the cutting block.
7. Place the pusher into the filling block's opening.

NOTE! Follow the instructions when placing the blade on the screw.

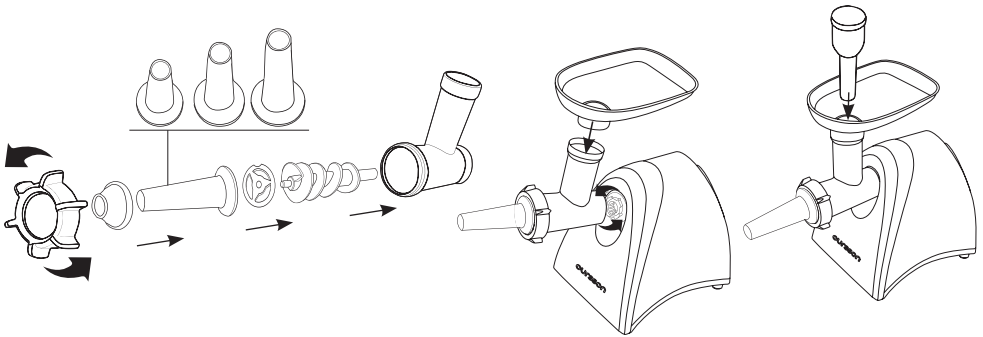


RIGHT



WRONG

FOR SAUSAGES

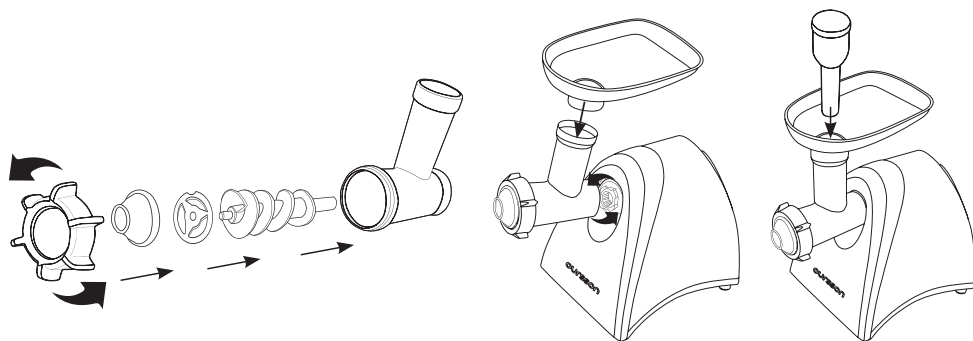


1. Insert the screw into the cutting block.
2. Place the separator onto the screw
3. Place the selected sausage attachment onto the separator.
4. Tighten the assembled cutting block with the locking ring by turning it clockwise.
5. Insert the cutting block into the meat grinder, turn it counterclockwise and secure it until you hear a click.
6. Attach the filling tray to the cutting block.
7. Place the pusher into the filling block's opening.

TIP! If necessary, you may place instead of the separator the blade and a necessary perforated disk. At the same time, the filling ingredient will not be mince but whole pieces of meat.

OPERATION

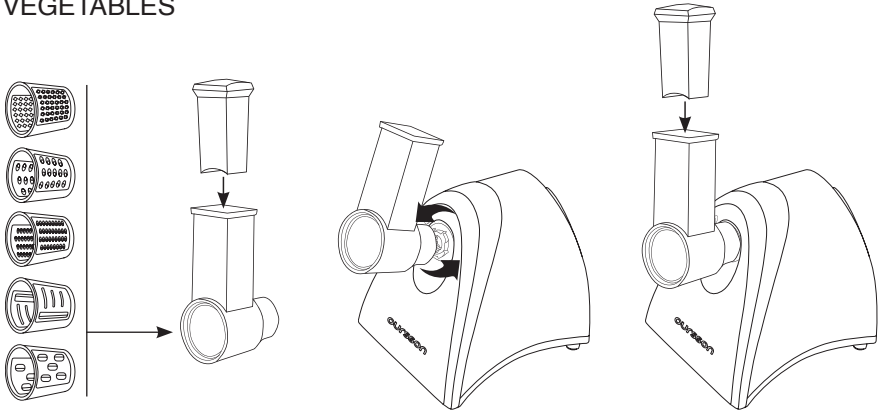
FOR MEATBALLS



1. Insert the screw into the cutting block.
2. Place the separator onto the screw
3. Place the locking attachment onto the separator. Tighten the assembled cutting block with the locking ring by turning it clockwise.
4. Insert the cutting block into the meat grinder, turn it counterclockwise and secure it until you hear a click.
5. Attach the filling tray to the cutting block.
6. Place the pusher into the filling block's opening.

TIP! If necessary, you may place instead of the separator the blade and a necessary perforated disk. At the same time, the filling ingredient will not be mince but whole pieces of meat.

FOR VEGETABLES



1. Place the selected attachment into the vegetables cutting block.
2. Insert the vegetables cutting block into the meat grinder, turn it counterclockwise and secure it until you hear a click.
3. Place the pusher into the vegetables cutting block.

OPERATION

OPERATION

Make sure that the meat grinder is assembled in one of the selected sets:

- Preparing mince
- Preparing sausages
- Preparing meatballs
- Cutting vegetables

Before assembling or disassembling the attachments, make sure that the device is unplugged.

Use the remove the cutting block button to assemble attachments.

1. Plug the device.
2. Power the device by pressing the **POWER** button.
3. Place a container under the cutting block, so that the grind products fall in it.
4. Start the engine by pressing **START/STOP** button.
5. Cut meat or vegetables in pieces that easily slip into the filling neck. Place the products onto the filling tray, and carefully put them into the meat grinder with the help of pusher, not applying force.
6. To finish the operation, press **START/STOP** button.
7. Unplug the device.
8. After that you can disassemble the device and begin cleaning. To remove the cutting block, press and hold the corresponding button and turn the block clockwise.

REVERSE

If something got stuck in the meat grinder, turn it off by pressing **START/STOP** button. Press and hold **REVERSE** button, so that the cutting screw begin to rotate into the opposite direction, pushing the stuck product out.

NOTE! In case when **REVERSE** button did not help, you must unplug the device, disassemble it and clean it by yourself.

AUTOMATIC ENGINE PROTECTION

Automatic protection works to protect the engine from overheating and to avoid breakage. In case when automatic protection turned on, press the **UNLOCK** button for meat grinder to work properly again.

POSSIBLE PROBLEMS AND SOLUTIONS

POSSIBLE PROBLEMS AND SOLUTIONS

Possible problems	Possible causes	Solutions
Meat grinder doesn't turn on.	There is no voltage in the socket.	Unplug the device and wait until the voltage normalizes.
Meat grinder stopped working	<ul style="list-style-type: none">• Fuse that protects the device from overheating tripped.• Maybe the automatic engine overheat protection turned on.	<ul style="list-style-type: none">• Unplug the device and contact OURSSON service center.• Press UNLOCK button for the device to work properly again.
There is a bad smell when the meat grinder is working.	<ul style="list-style-type: none">• Maybe the device is overheated.• When you turn it on for the first time there may be a bad smell due to the burn of the moving parts.	<ul style="list-style-type: none">• Reduce the working time with the device.• Bad smell during first use isn't a malfunction and will soon disappear.
Meat is badly grinded	<ul style="list-style-type: none">• Blade is set incorrectly• Blades are blunt.• Locking ring is not set correctly.	<ul style="list-style-type: none">• Set the blade correctly.• Blades must be sharpened.• Set the locking ring correctly.

NOTE! Only a specialist from the authorized OURSSON AG service center must do the repair of the meat grinder.

SPECIFICATIONS

MODEL	MG1310	MG2010
Power consumption, W	130	200
Rated voltage	~ 220V; 50 Hz	
Performance kg/h	60	85
Dimensions (HxWxL), mm	400x205x310	
Temperature requirements:	Operation	+15 to +35°C
	Storage and transportation	-40 to +55°C
Humidity Requirements:	Operation	15-75%
	Storage and transportation	15-75%
Weight, kg	3,5	3,75
Protection class	I	

CLEANING AND MAINTENANCE

NOTE! Clean all the parts of the meat grinder immediately after use.

1. To remove residual meat, grind some bread.
2. Unplug the device.
3. Disassemble the meat grinder.
4. Thoroughly wash all removable parts of the device in a warm water with non-abrasive detergents.
5. Wipe the body of the device with a damp cloth.

NOTE! After cleaning, wipe dry the body of the meat grinder to avoid rust.

NOTE! Do not use dishwasher to wash metallic parts of the device, because this may lead to a rust. When cleaning non-metallic parts in a dishwasher, water temperature must not be higher than 60 °C.

[illegible]

This image shows a single page of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page, leaving small margins at the top and bottom. There is no handwriting or other markings on the page.

SERVICING

Company OURSSON AG expresses great appreciation to you for choosing our products. We have done everything possible so that this meets your needs, and the quality corresponds to the best world standards. If your OURSSON branded product will need maintenance, please contact one of the authorized service center (hereinafter - ASC). A complete list of ASC and their exact addresses can be found on the website www.oursson.ru, as well as by calling free hotline number OURSSON AG.

If you have questions or problems with OURSSON AG products, please contact in writing form the organization authorized to accept and meet the demands for the products of poor quality, - «BBK Service Center», 109202, Moscow, Fraser Highway, 17A , 1A or email info@oursson.ru.

Warranty obligations OURSSON AG:

- 1. Warranty obligations OURSSON AG, provided ASC OURSSON AG, apply only to models designed OURSSON AG for the production or supply and sale within the country where the warranty service is provided, purchased in this country, certified for compliance with the standards of this country, and also marked the with official marks of conformity.
- 2. Warranty obligations OURSSON AG operate within the law on protection of consumer rights and are regulated by the laws of the country in which they are provided, and only when the product is used exclusively for personal, family or household purposes. Warranty obligations OURSSON AG shall not apply to uses of goods for business purposes or in connection with the acquisition of goods to meet the needs of enterprises, institutions and organizations.
- 3. OURSSON AG sets for its products the following terms of use and warranty periods:

Product name	Terms of use	Warranty Period
Microwave ovens breadmakers, induction hobs	60	12
Multicookers, kitchen processors, electric kettles, electric grills, hand blenders, hand mixers, meat grinders, blenders, toasters, airpots, toasters, juicers, steamers, coffee makers, choppers	36	12
Kitchen scales	24	12

- 4. Warranty obligations OURSSON AG shall not apply to the following products, if their replacement is assumed and is not connected with disassembling products:
 - Batteries.
 - Cases, straps, cords for carrying, mounting accessories, tools, documentation that came with the product.
- 5. Warranty does not cover defects caused due to violations of the rules of consumer use, storage or transportation of the goods, actions of third parties or force majeure, including but not limited to the following cases:
 - If the defect was a result of careless handling, used for other purposes, violations of conditions and rules of

operation set forth in the instruction manual, including as a result of exposure to high or low temperatures, high humidity or dust, traces of opening the device independently and/ or self-repair, mismatch state standards for power grids, getting liquids, insects or other foreign objects, substances inside the device, as well as long-term use of the product in extreme operational modes.

- If the defect of the product was a result of unauthorized attempts to test the product or make any changes in its construction or software programs, including repair or maintenance in unauthorized service centers.
- If the defect of the product was a result of use of non-standard and/or low quality equipment, accessories, spare parts, batteries.
- If the defect of the product is associated with its use in conjunction with additional equipment (accessories), other than additional equipment recommended by OURSSON AG for use with this product.

OURSSON AG is not responsible for the quality of the additional equipment (accessories) manufactured by third parties, for the quality of its products together with such equipment, as well as the quality of the work of the additional equipment of OURSSON AG together with the products of other manufacturers.

6. Product defects detected during the lifetime of the product are eliminated by the authorized service centers (ASC). During the warranty period, elimination of defects is free of charge with the presentation of the original certificate of guarantee and documents that confirm the fact and date of the contract of retail purchase. In the absence of such documents, warranty period is calculated from the date of manufacture of goods. It should be taken into account:
 - Setup and Installation (assembly, the connection, etc.) of the product described in the documentation attached to it, does not enter the scope of warranty OURSSON AG and can be performed by the user as well as the specialists of most authorized service centers on a paid basis.
 - Work upon maintenance of products (cleaning and lubricating the moving parts, replacement of consumables and supplies, etc.) are made on a paid basis.
7. OURSSON AG is not responsible for any damage directly or indirectly caused by their products to people, pets, property, if it occurred as a result of non-observance of the rules and conditions of use, storage, transportation or installation of the product, intentional or negligent actions of consumer or third parties.
8. Under no circumstances, OURSSON AG is not responsible for any special, incidental, indirect or consequential loss or damage, including but not limited to: lost profits, damages caused by interruptions in the commercial, industrial or other activities, arising from the use of or inability to use the product.
9. Due to continuous product improvement, design elements and some technical specifications are subject to change without prior notice from the manufacturer.

Using the product when after the terms of use (lifetime)

1. Lifetime set by OURSSON AG for this product applies only when the product is used exclusively for personal, family or household needs, as well as the consumer observes the correct operation, storage and transportation of products. Under the condition of careful handling of the product and compliance with the rules of operation the actual life may exceed the lifetime set by OURSSON AG.
2. At the end of the product lifetime, you should contact an authorized service center for to conduct a preventive maintenance of the product and determine the suitability for further use. Work on conducting a preventive maintenance of the products is also made in service centers on paid basis.
3. OURSSON AG does not recommend the use of this product after the end of its lifetime without its preventive maintenance by the authorized service center, since in this case, the product can be dangerous to the life, health or property of the consumer.

Product Recycling and Disposal

After the expiration of the lifetime, the product cannot be disposed with another household waste. Instead, it shall be deposited in the appropriate recycling collection point for electrical and electronic equipment for proper treatment and disposal in accordance with federal or local law. By disposing correctly this product, you will help to conserve natural resources and preventing the product from damaging the environment and human health. For more information on the collection point and recycling of this product, please contact your local municipal authorities or the enterprise for household waste disposal.



Date of manufacture

Each product has a unique serial number in the form of alphanumeric row and is duplicated with a barcode that contains the following information: name of the product group, date of manufacture, serial number of the product.

Serial number is located on the rear of the product, on the package and the warranty card.

- ❶ The first two letters-correspondence to the product group (meat grinder - MG).
- ❷ The first two digits – year of manufacture.
- ❸ The second two digits – week of manufacture.
- ❹ The last two digits – serial number of product.



Note! To avoid misunderstandings, we highly recommend you to read carefully the instruction manual and the warranty obligations. Check the correctness of the warranty card. Warranty card is valid only if the following are correctly and clearly stated: model, serial number, date of purchase, clear stamps, buyer's signature. The serial number and the model of the device must be the same as in the warranty card. If these conditions are not fulfilled or the data specified in the warranty card was changed, the warranty card is invalid.



OURSSON AG hotline provides complete information about the company's activity in Russia, CIS and Baltic countries. Professional operators quickly answer to any question. You can contact the unified center for service support, for recommendations about the setup and connection, to get information about local sales, with questions about the promotions and yearly drawings conducted by the company, as well as with any other questions about the company's activities on the territory of Russia, CIS and Baltic countries.

Any questions? Call us, we can help!

Hotline OURSSON AG (free calls from fixed phones)

8 800 100 8708.

The hotline work schedule is: Monday-Friday from 9:00 to 20:00 (Moscow time). Saturday, Sunday and public holidays are rest days.

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Contact information:

1. Manufacturer of goods - OURSSON AG (Orson AG) Utokvay 39, 8008 Zurich, Switzerland.
2. Organization authorized to accept and meet the demands for the goods of poor quality, – «Management Service Company», 109202, Moscow, Fraser Highway 17A, 1A. Ukraine LLC «Universal Distribution Company», 03065, Kyiv, blvd. I.Lepse / Academika Kablukova, 51/16.
3. Certification information product available on the website www.oursson.com.
4. Importers of products OURSSON AG: Russia: OOO "Orson", 125171, Russia, Moscow, Leningrad Highway 16A, 2. Republica Moldova: S.C. «PLAI VERDE» S.R.L. MD-2002, str. Muncești highway., 271/A, Chișinău. Ukraine: TOV "Universal Distribution Company", 03065, Kyiv, blvd. I.Lepse / Akademika Kablukova, 51/16.
5. Product Suppliers OURSSON AG:
Belarus: "Nikita plus", 220094, Minsk, 2nd Cycle lane., 30, office 603.

OURSSON AG
MADE IN CHINA



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