

# DAVIS & WADDELL

## essentials

2 in 1 Electric Meat Mincer  
and Vegetable Slicer



DNA0030  
INSTRUCTION MANUAL

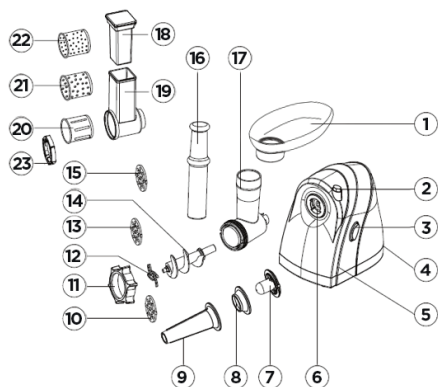
## essentials

2 in 1 Meat Mincer & Vegetable Slicer  
DNA0030  
davisandwaddell.com.au

Thank you for choosing the Davis & Waddell 2 in 1 Meat Mincer & Vegetable Slicer. To ensure proper operation and to maintain the lifespan of your appliance, please read these instructions carefully before use.

## FEATURES

- Grinds up to 1.2kg meat per minute
- 3 x mincing plates (coarse, medium, fine)
- 3 x grating blades (slice, medium, fine)
- Sausage maker attachment
- Kibbeh maker attachment
- Reverse operation for easy cleaning
- Easy to assemble and disassemble



1. Metal feeder plate
2. Lock button
3. ON/O/R switch ('O' = off/ 'R' = reverse)
4. Direction control switch
5. Body
6. Head cavity
7. Black plastic kibbeh attachment A
8. Black plastic kibbeh attachment B
9. Black plastic sausage attachment
10. Metal mincing plate (course - largest sized holes)
11. Metal mincing fixing ring
12. Metal blade
13. Metal mincing plate (medium - mid sized holes)
14. Metal snake
15. Metal mincing plate (fine - smallest sized holes)
16. Black plastic mincing food pusher
17. Metal mincing head
18. White plastic grating food pusher
19. White plastic grating head

20. Metal grating blade (slice)
21. Metal grating blade (medium - largest sized holes)
22. Metal grating blade (fine - smallest sized holes)
23. White plastic grating fixing ring

## SAFETY FIRST

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure they do not play with the appliance.

- Read all the instructions before operating appliance and retain for future use.
- This appliance is intended for indoor household use only.
- The supply cord should be regularly examined for signs of damage, and if the cord is damaged, the appliance must not be used.
- If the supply cord is damaged, it must be replaced by qualified persons in order to avoid a hazard.
- Pull out from power outlet by grasping the plug - do not pull the cord.
- Do not use an extension cord. Do not immerse appliance, plug or cord in water or any other liquid.
- Do not allow cord to touch hot surfaces.
- This appliance is not to be operated by means of an external timer or separate remote-control system.
- Do not use a damaged appliance.
- Unplug appliance when not in use or when being cleaned.
- Allow to cool before cleaning and storing.
- The appliance should always be used on a hard and stable surface, such as a table or benchtop.
- The appliance is a long-time running unit, place where children cannot reach.
- Do not run the appliance continuously for more than 10 minutes.
- If running the appliance for extended periods of time allow appliance to cool for 10 minutes. Then run the appliance alternating between 'On', 'O' and 'R' for 30 seconds (10 seconds each). This will ensure good upkeep of the appliance.
- Do not use with accessory attachments other than those included with this product.
- Do not use mincing plates or grating blades while using kibbeh attachment.
- Never push food through appliance by hand. Always use mincing food pusher or grating food pusher provided.
- Do not grind hard foods, or foods with hard fibres such as nuts or ginger.
- Ensure the switch (3) is in 'O' position before plugging in. This will ensure it is switched off.
- Warning: Avoid spillage on the connector.
- Caution: To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.

## PACKAGING AND RECYCLING

The materials used for this product's packaging can be reused, recycled and disposed of through specific waste streams.

- **REUSE:** Keep packaging to safely store or transport your appliance, preventing damage.
- **RECYCLE:** Look for recycling symbols on packaging components to identify if they are recyclable. Check with your local authority to find out what materials are accepted for recycling in your area.
- **DISPOSE:** Look for symbols on packaging components and dispose of materials accordingly.

## Operating Your 2 in 1 Meat Mincer & Vegetable Slicer Before First Use

### TO MINCE FOOD - ASSEMBLY

- Hold down the lock button (2) and insert the mincing head (17). Turn head anti-clockwise to lock into place. Long opening should be facing upwards.
- Insert the long end of the snake (14) into the head, twisting until it locks into place.
- Place the blade (12) onto the snake (14), ensuring the sharp blade faces the front.
- Place the desired mincing plate (10, 13 or 15) in place against the blade.
- Screw the mincing fixing ring (11) clockwise into place to secure.
- Attach the food plate (1) to the top of the head (17).

### TO GRATE FOOD - ASSEMBLY

- Hold down the lock button (2) and insert the grating head (19). Turn head anti-clockwise to lock into place. Long opening should be facing upwards.
- Insert the desired grating blade (20, 21 or 22) into the grating head (19).
- Screw the grating fixing ring (23) into place to secure.

### TO OPERATE - ONCE ASSEMBLED

- Ensure the switch (3) is in 'O' position before plugging in. This will ensure it is switched off.
- Cut food into small pieces to ensure they fit easily into opening of grating head (19) or mincing head (17).
- Attach hopper plate if required.
- Switch appliance to 'On'.
- Feed food into your chosen head (17 or 19) and use the appropriate food pusher (16 or 18) to pass it through the appliance.
- To relieve jamming, alternate appliance between 'On', 'O' and 'R'. Remember, 'R' stands for 'reverse'. Do not switch directly between 'On' and 'R' without switching to 'O' in between.
- For homemade sausages, use mincing head (17) with mincing pusher (16) and secure the sausage attachment (9) between your chosen mincing plate (10, 13 or 15) and the fixing ring (11).
- For homemade kibbeh, use mincing head (17) and

mincing pusher (16). Then, remove both the blade (12) and mincing plate, and secure the kibbeh attachments A (7) and B (8) between the snake (14) and the mixing fixing ring (11).

## CARE INSTRUCTIONS

- Ensure motor has stopped completely before unplugging.
- Unplug appliance after each use.
- Disassemble appliance and wash attachments in warm soapy water. Dry immediately and thoroughly.
- Unplug and wipe exterior of appliance with a damp cloth when unplugged.
- Do not immerse appliance in water or other liquids.

## Albi Guarantee

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

The benefits of this warranty are in addition to any rights and remedies imposed by Australian State and Federal legislation that cannot be excluded. Nothing in this warranty excludes, restricts or modifies any State or Federal legislation applicable to the supply of goods which cannot be so excluded, restricted or modified.

## Guarantee

We warrant that, subject to the exclusions and limitations below, the Product will be free from defects in materials and workmanship under normal domestic household use. The 12-month warranty period commences on the date of sale by the original retailer to the original purchaser. The warranty applies only while the Product is owned by the original purchaser. Use of the Product in a commercial capacity will void this warranty. If a defect appears in the Product before the end of the warranty period and we find the Product to be defective in materials or workmanship, we will, in our sole discretion either:

(a) repair the Product using identical or similar components; or

(b) replace the Product with a product comparable in quality and value.

We reserve the right to change or discontinue our product ranges at any time without notice and without liability.

## Exclusions

This warranty does not apply if proper care and/or usage instructions are not followed. This warranty does not cover scratches, stains, discoloration or damage caused by misuse.

## How to Claim

Any claims for warranty should be made with proof of purchase and full details of the alleged defect, to the retailer from whom the Product was purchased. If the

retailer has closed its business, please contact us at the details below. You must make the Product available to us or our authorised repair agent for inspection. The cost of delivery of the Product to and from us for the purpose of assessment is your responsibility.

### Limitations

We make no express warranties or representations other than as set out in this Guarantee. The replacement of the product or the refund of the purchase price is the absolute limit of our liability under this Guarantee.

### Contact

Albi Imports  
P: +61 (03) 9474 1300  
E: albi@albi.com.au  
albi.com.au

### RECIPES

#### LAMB & FETA BURGERS (serves 4)

##### Ingredients:

2 slices day old bread, crust removed  
500g lean lamb, diced  
1 small onion, chopped  
¼ tsp. allspice  
3 tbsp. flat-leaf parsley, chopped  
200g feta cheese, crumbled  
1 tbsp. olive oil  
Sea salt  
Turkish bread (to serve)  
Mint leaves (to serve)  
Spicy tomato relish (to serve)

##### Method:

Set up your appliance with mincing attachments.  
Cut bread into cubes, soak in a small amount of water for 2 minutes, then squeeze out excess water.  
Combine bread, lamb, onion and feta. Place mixture on feeder plate and feed through appliance using food pusher.  
Transfer mixture to a bowl and use your hands to mix in parsley, seasoning and olive oil.  
With damp hands, form mixture into oval shapes.  
Cover with cling-wrap and refrigerate for at least 1 hour.  
Cook on grill plan for 5-7 minutes depending on thickness until cooked through.  
Serve on Turkish bread with mint leaves and spicy tomato relish.

#### BEEF, ROSEMARY & PEPPER SAUSAGES (makes 6)

##### Ingredients:

600g good quality beef, diced  
200g fat pork belly, diced  
15-20g seasoning (salt, pepper, chopped fresh rosemary)  
½ lemon rind  
Sausage casings

##### Method:

Combine ingredients (excluding casings) and set aside.  
Set up your appliance with mincing and sausage attachments.  
Wrinkle the entire length of the sausage casing over the nozzle. Tie the end so that meat does not come out.  
Place mixture on metal feeder plate and feed slowly through appliance using food pusher.  
Ease into casings gently using fingers if required. Twist into individual sausages as you go. Tie off end when finished.  
Refrigerate for several hours before cooking.  
Cook and serve as desired.