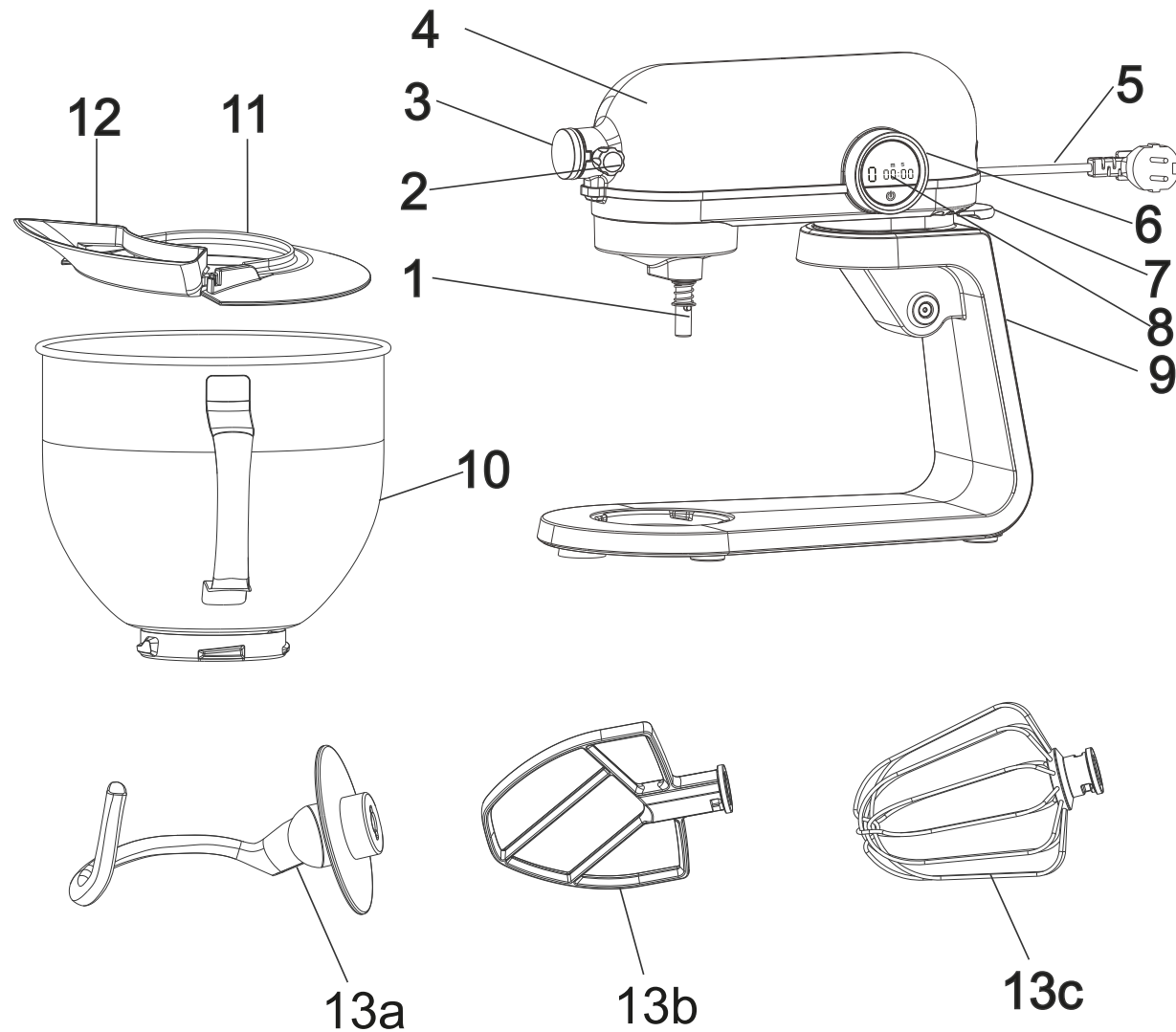
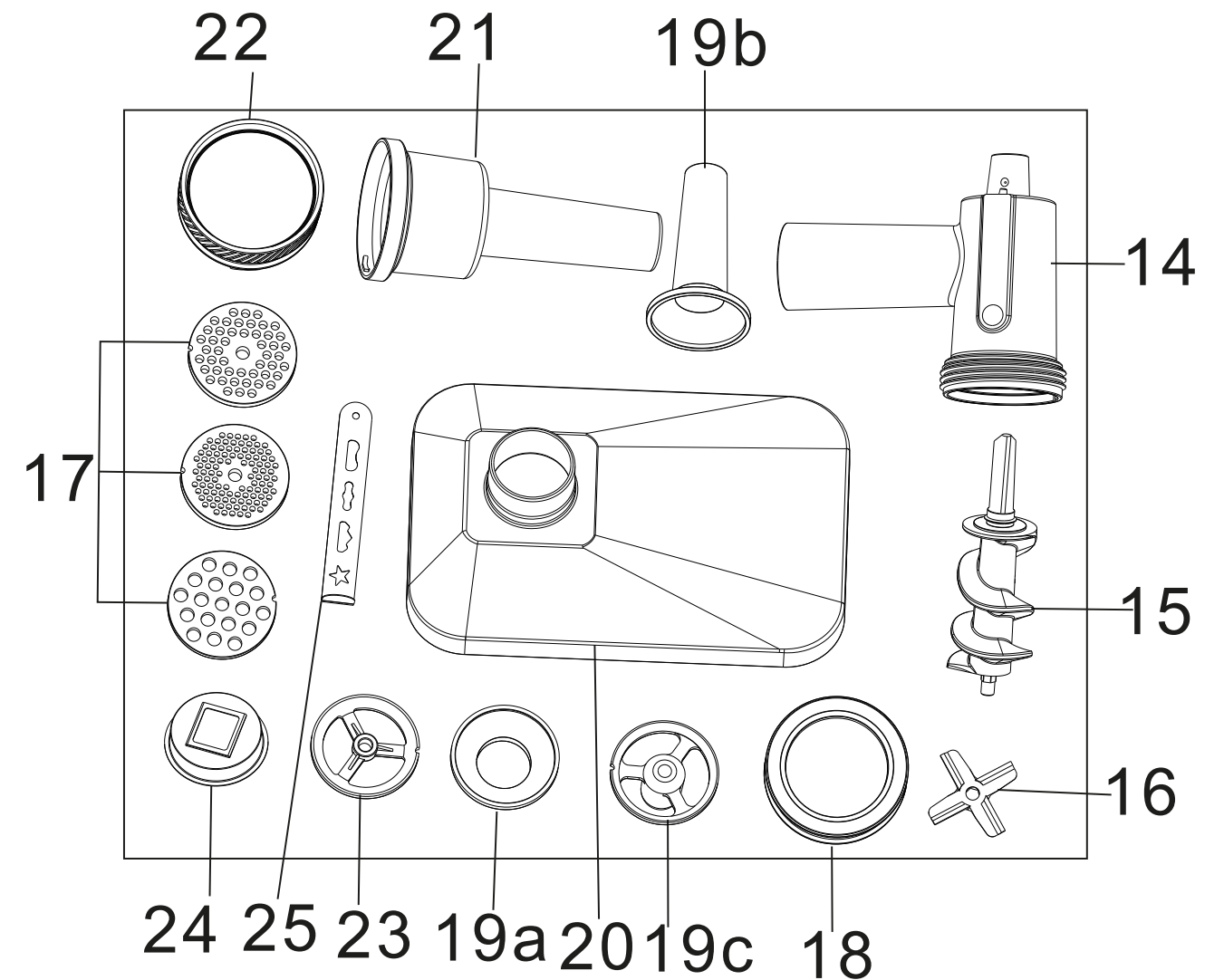




### Parts and descriptions

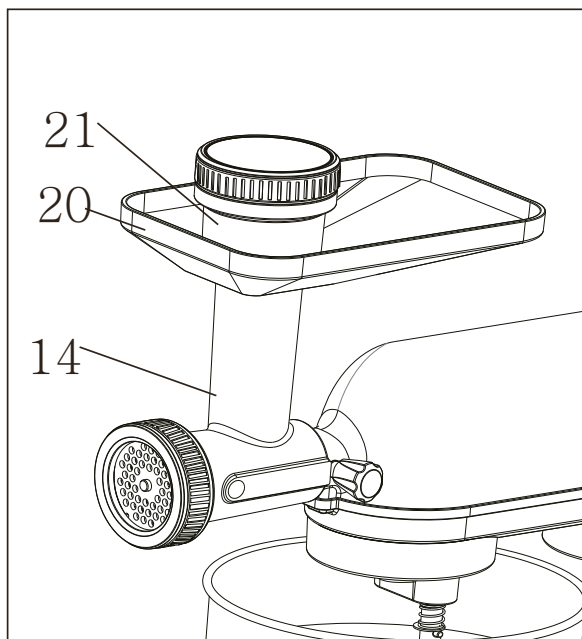
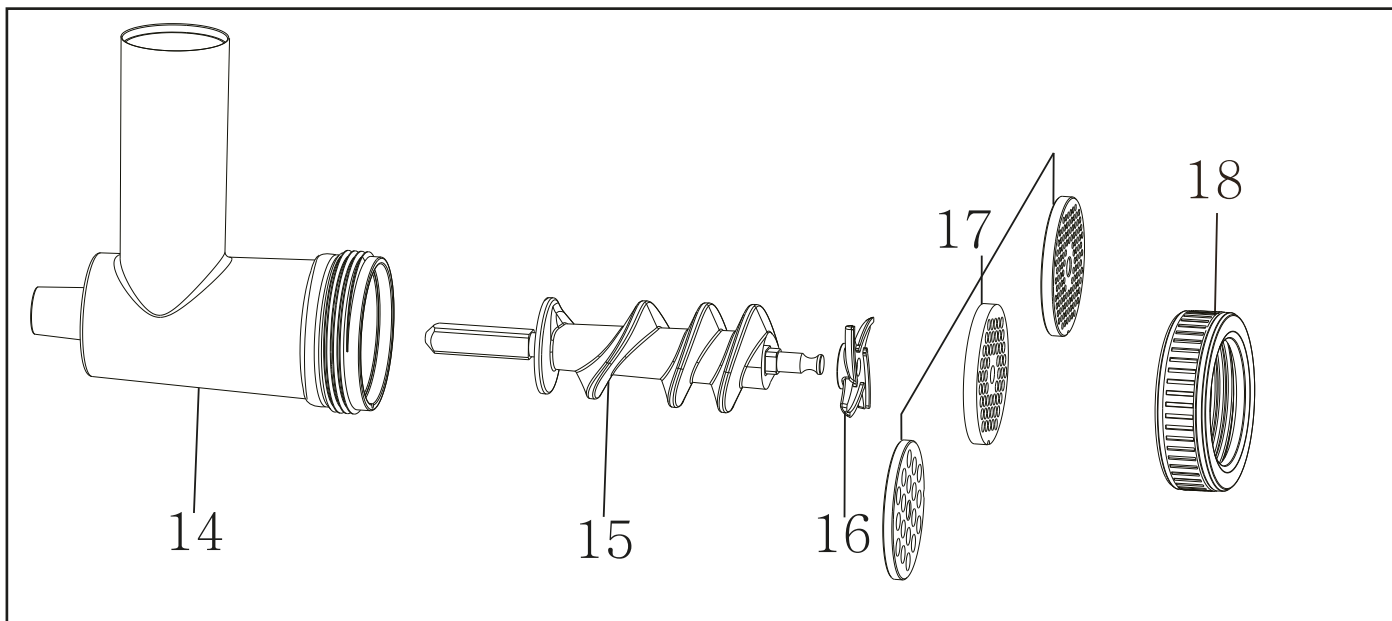
- 1) Drive shaft
- 2) Screw
- 3) Front cover
- 4) Function arm
- 5) Main cable
- 6) Speed regulator
- 7) Lever to move the arm up and down
- 8) Start / control panel
- 9) Stand
- 10) Mixing bowl
- 11) Splash guard
- 12) Funnel
- 13a) Dough hook
- 13b) Mixing hook
- 13c) Whisk



### Parts and descriptions

- 14) Housing
- 15) Spiral
- 16) Knife
- 17) Perforated discs
- 18) Circlip
- 19a) Sausage attachment large
- 19b) Sausage attachment small
- 19c) Spiral attachment
- 20) Filling tray
- 21) Press
- 22) Press cover
- 23) Pastry attachment 1
- 24) Pastry attachment 2
- 25) Shaping disc

- 1) Loosen the screw (2) and remove the front cover (3) from the Helix drive.
- 2) Insert the mincer attachment (14) into the Helix drive with the feed opening (21) facing upwards and secure it again with the screw (2).
- 3) Place the filler bowl (20) on the spigot so that the long part of the bowl is positioned over the arm.
- 4) Push the spiral (15) into the horizontal part of the spiral housing (14) until the axle engages.



5) Then place the knife (16) onto the end of the spiral and a perforated disc (17) of your choice. Pay attention to the disc and the recesses on the housing. Screw on the lock (18) until it is tight.

6) Place the pieces of meat (approx. 2.5 cm) on the filling tray (20) and in the opening.

7) Place a container under the mincer.

8) Start the process with the switch (8) and adjust the speed between 1-8 (6).

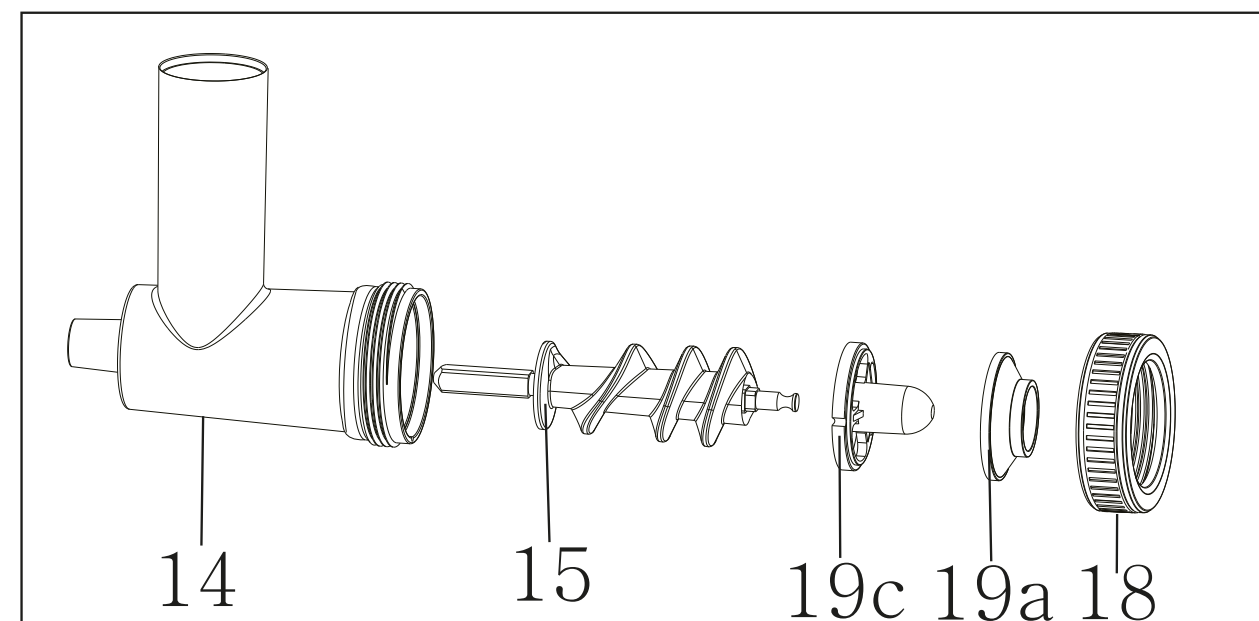
9) Press the meat in with the press (21).

**Please do not use your fingers!**

- 1) Place the spiral attachment (19c) and on the axis of the spiral.
- 2) Put the desired sausage attachment (19a or b) on the attachment.
- 3) Tighten the locking ring (18).
- 4) Slide the sausage skin (real or synthetic) over the outlet and knot the end.
- 5) Fill the filler tray (20) and the opening with the meat.
- 6) Start the process with the switch (8) and adjust the speed between 1-8 (6).
- 7) Press the meat in with the press (21). **Please do not use your fingers!**
- 8) When the first sausage has reached the desired length, press the open end of the sausage together with your fingers. Turn the sausage skin once or twice around its own axis.

### NOTES:

- Do not operate the appliance for more than 15 minutes and then allow it to cool down for about 10 minutes.  
cool down.
- You can switch off the appliance after each sausage until you are more experienced. Carry out step 8 as described and only then switch the mincer on again.
- If you decide to use real skin, soak it in water for a while before use.  
soak in water for a while before using.
- Make sure that the sausage skin is „loosely“ stuffed, as the sausage will expand during cooking or the sausage expands and the skin could tear.



- 1) Screw the desired pastry attachment (23/24) onto the desired mould (25).
- 2) Tighten the locking ring (18).
- 3) Fill the filling tray (20) and the opening with the dough.
- 4) Start the process with the switch (8) and adjust the speed between 1-8 (6).
- 5) Press the dough in with the press (21). **Please do not use your fingers!**
- 4) Hold the dough at the outlet and cut the shape to the desired length.

