



EN

MEAT MINCER

MM-01

Instruction manual





Thank you for purchasing the **ZEST by Zepter** Meat mincer. We designed this product with convenience, efficiency, and safety in mind, so you can enjoy perfect cooking results. Please read this manual carefully before use to ensure proper operation and long-lasting performance. Keep this manual for future reference. We hope that you will enjoy your appliance for a long time.



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01 SAFETY INSTRUCTIONS

General



WARNING!

Read these instructions carefully before first use. Keep them for future reference.



WARNING!

Use the appliance only as described in this manual. Misuse may cause cuts, electric shock, or other injury.



WARNING!

If you transfer the appliance to another person, include this manual.



WARNING!

Ensure the mains voltage on the rating plate matches your local supply.

NOTE: This appliance is intended for household and similar applications only.

Child Safety



WARNING!

This appliance shall not be used by children.



WARNING!

Keep the appliance and its cord out of reach of children.



WARNING!

Children shall not play with the appliance.



WARNING!

Keep small parts away from children to avoid choking hazards.



WARNING!

Cleaning and maintenance must not be performed by children.



WARNING!

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Electrical Safety



WARNING!

Do not use the appliance if the cord, plug, or appliance is damaged.



WARNING!

If the mains cord is damaged, it must be replaced by the manufacturer or authorized service center.



WARNING!

Do not let the cord contact hot surfaces, sharp edges, or hang over table edges.



WARNING!

Always unplug the appliance immediately after use.



WARNING!

To avoid hazardous situations, never connect this appliance to a timer switch or remote control system.

NOTE: When connected to the mains supply, the appliance automatically switches to OFF mode. Power consumption in OFF mode is less than 0.5 W.

Operational Safety



WARNING!

Repairs must only be carried out only by it the manufacturer or authorized service center.



WARNING!
Never touch sharp blades or edges with bare hands.



WARNING!
Serious cuts may occur from contact with moving or sharp parts.



WARNING!
Never reach into the cutter housing. Always use the pusher.



WARNING!
Never use fingers or objects to push food into the feed tube while running.



WARNING!
Wait until moving parts stop before removing accessories or cleaning.



WARNING!
Switch off and unplug before assembling, disassembling, cleaning, or changing accessories.



WARNING!
Place the appliance only on a flat, dry, and stable surface.



CAUTION!
Do not attempt to grind bones, nuts, or other hard items.



CAUTION!
Do not operate the appliance continuously for longer than recommended. Allow cooling between uses.



CAUTION!
After detaching accessories, avoid touching the moving shaft until it has cooled to room temperature.



CAUTION!
Handle sharp blades carefully during cleaning and emptying.

Hygiene & Food Safety



WARNING!

Thoroughly clean all parts that come into contact with food before first use and after each use.



WARNING!

Do not immerse the motor unit in water or other liquids. Clean only with a damp cloth.



WARNING!

Do not use abrasive cleaners or solvents on plastic parts.



WARNING!

Use only original manufacturer's accessories and spare parts.

Environment of Use



WARNING!

Do not use outdoors or in humid environments.

Environmental and Disposal

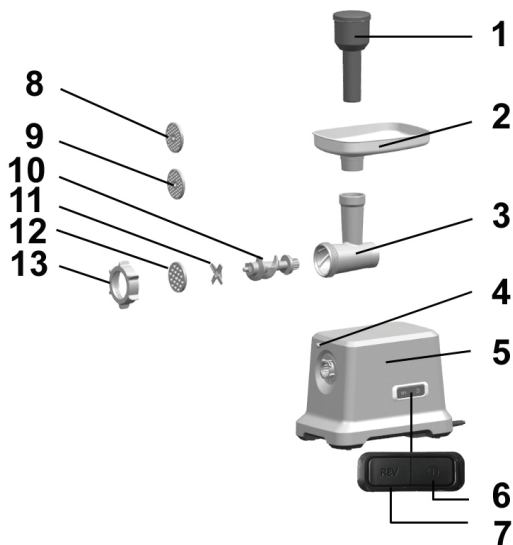


WARNING!

Dispose of packaging responsibly. Keep plastic bags away from children to prevent suffocation.

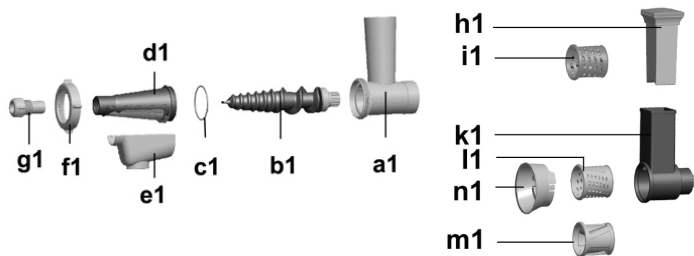
NOTE: Follow local recycling regulations for packaging and appliance disposal.

02 KNOW YOUR MEAT MINCER



Part name:

- | | |
|--------------------------|--------------------------|
| 1. Pusher | 8. Fine grinding disc |
| 2. Tray | 9. Medium grinding disc |
| 3. Cutter housing | 10. Worm shaft |
| 4. Release button | 11. Cutter blade |
| 5. Motor unit | 12. Coarse grinding disc |
| 6. "On/Off" button | 13. Screw ring |
| 7. Reversal button (REV) | |



Part name:

a1. Cutter housing
 b1. Worm shaft
 c1. Seal ring
 d1. Cone with sieve
 e1. Cover for the cone
 f1. Screw ring
 g1. Screw ring

h1. Pusher
 i1. Coarse bar cutter
 k1. Cutter housing B
 l1. Fine bar cutter
 m1. Slice cutter
 n1. Protective cover

Specifications:

Rated Power: 800W AC motor, max locking power 2200W
 Rated Voltage: 220 – 240 V ~ 50/60Hz
 Buttons: ON, OFF and REV (reverse)
 Standard Accessories: 3PCs cutting disc/tray/pusher
 Optional Accessories: Sausage stuffer and kibbeh/cookies maker/slicer/pasta/tomato juicer

03 BEFORE FIRST USE

Unpack the appliance:

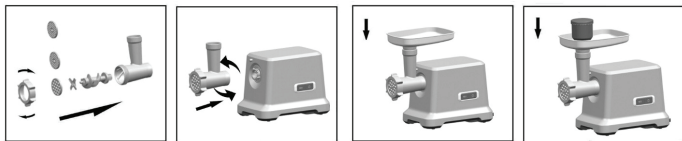
- Remove all packaging materials, plastic films, and protective covers.
- Check that all parts and accessories are included (grinding head, auger, blade, plates, tray, food pusher, attachments).

Clean before use:

- Wash all detachable parts (grinding head, auger, blade, plates, tray, sausage/kibbeh attachments) in warm soapy water.
- Rinse thoroughly and dry immediately with soft cloth.
- Wipe the motor housing with a damp cloth – never immerse it in water.

Assemble the mincer:

1. Insert the worm shaft (10) inside the cutter housing (3), the cutting edges should be at the front.
2. Place the cutter blade (11) and then a medium grinding disc (9) or coarse grinding disc (8) (depending on the consistency of meat you prefer) onto the worm shaft (10).
3. Turn the screw ring (13) in the direction of the arrow (clockwise) on the cutter housing until it is properly fastened.
4. Attach the cutter housing (3) to the motor in the direction of the arrow (counterclockwise).
5. Place the tray (2) on the upright part of the cutter housing (3). Now the appliance is ready for mincing.



Check power supply:

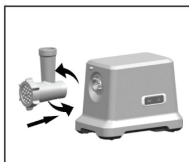
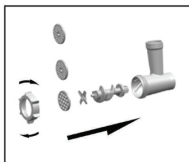
- Ensure the switch is in the OFF position.
- Plug the appliance into a suitable power outlet.

Test run (without meat):

- Press the ON button and let the grinder run empty for a few seconds.
- This ensures the assembly is correct and the motor runs smoothly.
- Switch OFF and unplug.

04 INSTRUCTIONS FOR USE

Always clean surfaces which come in contact with food before use.
Never operate the appliance for more than 10 minutes without stopping, switch off the appliance and allow it to cool down to room temperature.



4.1 Assemble the mincer:

1. Insert the worm shaft (10) inside the cutter housing (3), the cutting edges should be at the front.
2. Place the cutter blade (11) and then a medium grinding disc (9) or coarse grinding disc (8) (depending on the consistency of meat you prefer) on the worm shaft (10).
3. Turn the screw ring (13) in the direction of the arrow (clockwise) on the cutter housing until it is properly fastened.
4. Attach the cutter housing (3) to the motor in the direction of the arrow (counterclockwise).
5. Place the tray (2) on the upright part of the cutter housing (3). Now the appliance is ready for mincing.

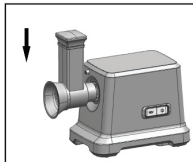
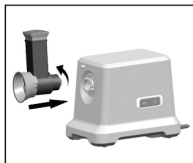
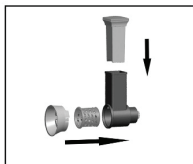
Mincing:

- Cut the meat into 10 cm-long, 2 cm-thick strips.
- Remove bones, gristle, and sinews as much as possible. Never use frozen meat!
- Put the meat in the tray.
- Turn ON the appliance and hold ON button.
- Use the pusher to gently push the meat into the cutter housing.
- For steak tartare, mince the meat twice using the medium grinding disc.



DANGER!

Never reach into the cutter housing. Always use the pusher.



4.2 Assemble the mincer for slicing or grating vegetables:

- Insert the slice cutter (m1) or the fine bar cutter (l1) or the coarse bar cutter (i1) into the cutter housing.
- Insert pusher (h1) into cutter housing B (k1).
- Attach a protective cover (n1) to cutter housing B (k1) until it is properly fastened.
- Attach the cutter housing B (k1) to the motor in the direction of the arrow (counterclockwise).

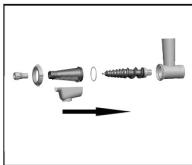
Slicing or grating vegetables:

- Cut the vegetables into pieces that fit into the cutter housing.
- Choose the slice cutter, the fine bar cutter, or the coarse bar cutter depending on the desired result.
- Turn ON the appliance and hold ON button.
- Put the pieces into the cutter housing and press lightly with the pusher.



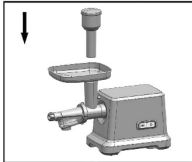
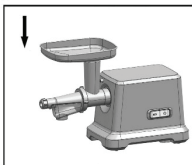
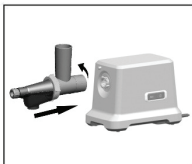
DANGER!

Never reach into the cutter housing. Always use the pusher.



4.3 Assemble the mincer for making tomato juice.

- Insert the worm shaft (b1) inside the cutter housing (a1), the cutting edges should be at the front.
- Assemble the cone with sieve (d1) and the cover for the cone (e1) together.
- Place the seal ring (c1), the assembled cone (d1 and e1), and then screw cone into cutter housing (a1)
- Turn the screw ring (f1) on the cutter housing until it is properly fastened and attach the screw ring (g1) .
- Attach the cutter housing (a1) to the motor in the direction of the arrow (counterclockwise).
- Place the tray (2) on the upright part of the cutter housing (3). Now the appliance is ready for making tomato juice.



Making Tomato juice:

- Put tomatoes in the tray.
- Turn ON the appliance and hold ON button.
- Use the pusher to gently push tomatoes onto the cutter housing.

Note: If you have large tomatoes, cut them into pieces that fit into the cutter housing.



DANGER!

Never reach into the cutter housing. Always use the pusher.

05 CLEANING AND MAINTENANCE



DANGER!

Before you clean the appliance, switch the appliance off and remove the plug from the socket.

1. Press the release button (4) and then turn the whole cutter housing (3) in the direction of the arrow. Remove the pusher (1) and the tray (2).
2. Unscrew the screw ring (13) and remove all parts of the cutter housing (3).
3. Wash all parts that have come into contact with meat in warm soapy water. **Do not place the parts in the dishwasher!**
4. Rinse these parts with clear hot water and dry them immediately with soft cloth.
5. Lubricate the cutter unit (3,10,11,13) and the grinding discs (8) and (9) with vegetable oil.

Tip: Meat left behind in the cutter housing can be removed from the inside of the appliance by passing a slice of bread through the cutter housing.

06 TROUBLESHOOTING

Problem	Possible Cause	Solution
Mincer does not start.	• Power cord not plugged in. • Outlet has no power. • Motor overheated (thermal protection activated).	• Check the power connection. • Test your power outlet with another appliance. • Allow the motor to cool for 30–15 minutes before restarting.
Motor runs but no meat is coming out.	• Some parts were assembled incorrectly (e.g., the worm shaft installed backwards). • Meat is too sinewy or tough.	• Assemble the appliance correctly (the cutting edges of the worm shaft should face the front). • Trim sinews and gristle from the meat before grinding.
Mincer stops during use.	• Motor is overloaded. • Too much meat was fed at once. • Blockage inside the grinding head.	• Use smaller portions of meat and feed gradually. • Use smaller portions of meat and feed gradually. • Press the Reverse button (REV) to clear the blockage. Disassemble and clean the parts if necessary (refer to “5. Cleaning and Maintenance”).
Meat comes out smeared, not ground.	• Cutter blade is dull or misaligned. • Plate is clogged with fat or sinew. • Meat is too warm.	• Sharpen or replace the cutter blade. • Clean the grinder’s disc holes. • Use cold meat for cleaner cuts.
Mincer makes unusual noise or vibration.	• Loose parts or screws. • Foreign object in the grinder.	• Stop immediately and unplug the mincer. Inspect and tighten all parts. • Remove any foreign object.
Difficult to clean the mincer.	• Meat or fat has dried inside the parts. • Parts were assembled before drying.	• Clean the appliance immediately after each use. Soak parts in warm, soapy water for a few minutes. • Dry all parts thoroughly before assembly.

07 PRODUCT COMPLIANCE AND DISPOSAL INFORMATION



At the end of its service life, this product may not be disposed of in the normal household waste, but rather must be disposed of at a collection point for recycling electrical and electronic devices. The materials are recyclable according to their labelling. You make an important contribution to protecting our environment by reusing, recycling or utilising old devices in other ways. Please ask the municipal administration where the appropriate disposal facility is located.

08 CONTACT ZEPTER

Home Art & Sales Services AG
Sihleggstrasse 23,
CH-8832 Wollerau,
Switzerland

Zepter International Poland Sp. z o.o.
ul. Domaniewska 37,
PL-02-672 Warsaw,
Poland

quality@zepter.com
www.zestbyzepter.com

QR code to Zepter online store



09 WARRANTY STATEMENT

Thank you for choosing a ZEST by Zepter product. We take pride in providing high-quality appliances, where a design isn't just something you look at—it's something you feel.

Warranty Coverage:

This product is covered by a 2 Year Limited Warranty from the date of original retail purchase.

During the warranty period, the manufacturer will repair or replace (at its discretion) any part of the product that is found to be defective in materials or workmanship, under normal household use and in accordance with the operating instructions.

What Is Covered:

This warranty covers defects in materials or manufacturing, electrical or mechanical malfunctions under normal usage, and the replacement or repair of faulty components at no charge.

What Is Not Covered:

Damage caused by misuse, abuse, or neglect. Failure to follow the instructions in the user manual. Normal wear and tear (e.g., scratches, discoloration, or worn-out parts). Accidental damage, fire, flood, or other external causes. Unauthorized repairs or modifications.

Conditions for Warranty Service:

A valid proof of purchase (original receipt or invoice) is required. The warranty period is not extended by repair or replacement. All servicing must be performed by an authorized service center.

How to Obtain Warranty Service:

If you experience any issues with your product, refer to the Troubleshooting section of the user manual.

If the issue persists, contact our Customer Support team:

Email: _____

Phone: _____

Website: _____

Please have your item number, serial number, and proof of purchase ready when contacting us.

10 WARRANTY CARD

Customer Information:

Name _____

Address _____

Phone Number _____

Email _____

Date of Purchase ____ / ____ / ____

Place of Purchase _____

Item Number _____

Serial Number _____

Lot Number _____

To ensure long-lasting performance and safe operation, please follow all safety precautions, usage instructions, and maintenance guidelines provided in this manual.

ZEPTER OWNED COMPANIES

BELARUS , Minsk	ITALY , Milan	ROMANIA , Bucharest
BULGARIA , Sofia	JORDAN , Amman	RUSSIA , Moscow
CANADA , Toronto	KAZAKHSTAN , Almaty	SERBIA , Belgrade
CZECH REP. , Prague	LATVIA , Riga	SLOVAKIA , Bratislava
CROATIA , Zagreb	LITHUANIA , Vilnius	SPAIN , Madrid
EGYPT , Cairo	MOLDOVA , Chisinau	UKRAINE , Kiev
ESTONIA , Tallinn	POLAND , Warsaw	USA , North Bergen
HUNGARY , Budapest	PRINCIPALITY OF MONACO , Monte Carlo	

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Home Art & Sales Services AG
Sihleggstrasse 23,
CH-8832 Wollerau,
Switzerland