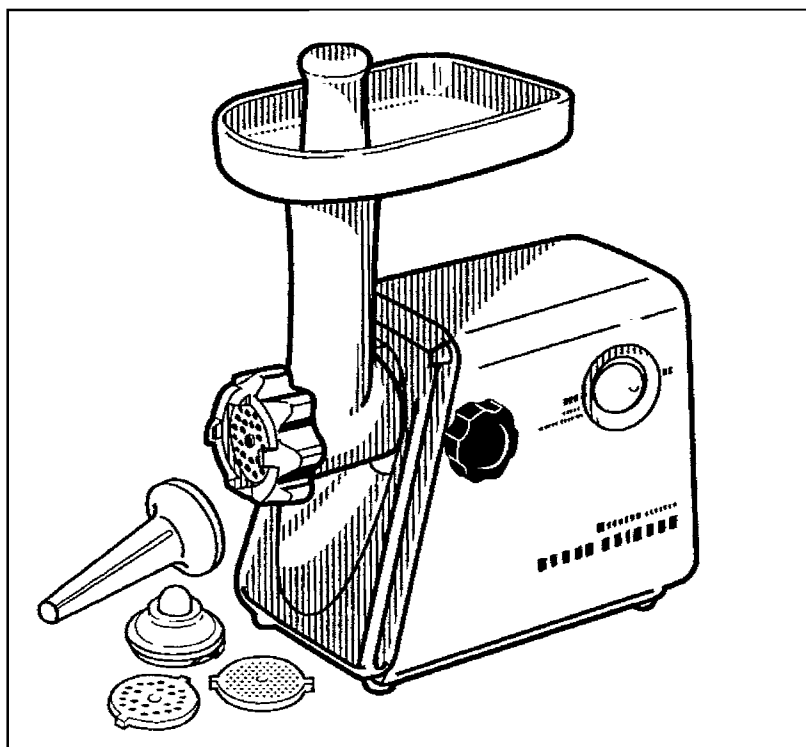


Operating Instructions

Meat Grinder
MK-G20NR



 **National**

Before using this unit, please read these instructions completely.

Thank you for purchasing National Meat Grinder.
For optimum performance and safety, please read these instructions carefully.
This unit is household use only.

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

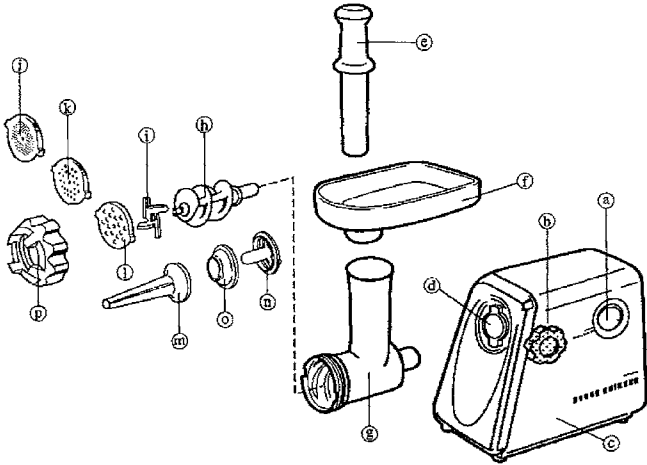
1. READ ALL INSTRUCTIONS BEFORE USE.
2. To protect against risk of electrical shock, do not immerse the motor housing in water or in other liquids.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning.
5. Avoid contacting moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not overload motor with extra heavy loads.
11. Never feed food by hand. Always use food pusher.
12. Do not use finger to scrape food away from discharge disc while appliance is operating. Cut type injury may result.
13. Always place a bowl under the meat grinder head.
14. This appliance is intended for home use only and not for commercial or industrial use.
15. Do not place appliance on or near hot gas or electric range.
16. To disconnect, grip plug and pull from wall outlet. Never pull on cord.
17. Never leave room while appliance is running.
18. This appliance should be used only for its intended use as described in the instruction manual.

SAVE THESE INSTRUCTIONS

Note:

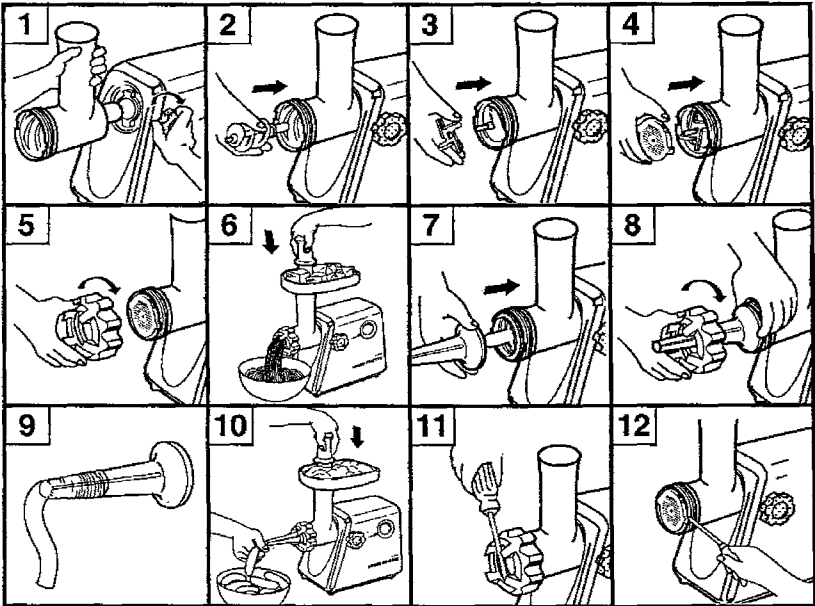
- A. A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- B. Extension cords are available and may be used if care is exercised in their use.
- C. If extension cord is used,
 - (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and
 - (2) the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
- D. This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

Parts Identification



Illustrations for How to Use and Clean

Refer to these illustrations for the instructions headed by the same number in the box.



Parts Identification

- a) Switch
- b) Locking knob
- c) Motor housing
- d) Opening
- e) Food pusher
- f) Hopper plate
- g) Head
- h) Feed screw
- i) Cutting blade
- j)-n) Attachments
 - j) Cutting plate (fine)
 - k) Cutting plate (medium)
 - l) Cutting plate (coarse)
 - m) Sausage attachment A
 - n) Sausage attachment B
 - o) Kubbe attachment
(to be used with n)
- p) Cap

How to Use

Before Use

Make sure that the voltage and frequency indicated on the bottom plate are the same as your local supply.

Wash all the parts (except those that do not touch foods a, b, c and d) in warm soapy water.

Before plugging in, ensure the switch is off.

To mince meat

Follow the illustration of P.2, the same number as in the box.

(Assembling)

- 1 Place the head tightly onto opening of the motor housing. Holding the head with one hand, place the locking knob into the hole on the side of the motor housing and tighten it clockwise.
- 2 Place the feed screw into the head, long end first, by turning the feed screw slightly until it is set into the motor housing.
- 3 Place the cutting blade onto the feed screw shaft with the blade facing the front as illustrated.
• If it is not fitted properly, meat will not be ground.
- 4 Place desired the cutting plate next to the cutting blade, fitting protrusions in the slots.
- 5 Screw cap into place until tight.
• Do not over tighten.

Place the hopper plate on the head and fix into position.

Locate the unit on a firm place.

• The air passage at the bottom and the side of the motor housing should be kept free and not blocked.

(mincing meat)

Cut all foods into pieces so that they fit easily into the hopper opening.

Plug in, then switch on.

- 6 Feed foods into the hopper plate.
• Use the food pusher.

After use, switch off and unplug.

To use the sausage attachment

—Recipe—

| | |
|---|------------------------------------|
| 5 pounds | fresh pork (cubed with 20-25% fat) |
| 1-2 tablespoons | salt |
| 1/2-1 tablespoon | of freshly ground pepper |
| 1/2-1 tablespoon | sage |
| 1-1 1/2 teaspoon | thyme |
| 1/3-1/2 teaspoon | crushed red pepper |
| 1/16-1/8 teaspoon | finely ground red pepper |
| Sausage casing (enough for 5 pounds of sausage) | |

Meat should be minced following the same steps as in [1] - [6] and seasoned before making sausage links. Assemble grinder using the selected cutting plate. (If you prefer a very fine texture, use the cutting plate (fine)).

7 Place the sausage attachments A and B onto the feed screw shaft together, fitting protrusions in the slots.

8 Screw the cap into place until tight.
• Do not tighten too much.

Place the hopper plate on the head and fix into position.

Locate the unit on a firm place.
• The air passage at the bottom and the side of the motor housing should be kept free and not blocked.

Cut casing into 2 or 3 feet length.

9 Pull and gather all of casing over the sausage attachment A except the last 4 — 6 inches as shown the illustration.

Plug in, then switch on.

Place seasoned meat into the head. With the food pusher, press mixture through grinder. Stuff casing naturally with little resistance as the sausage comes out of the spout. If the meat is forced into the casing, packing it too tightly, the sausage is likely to break if not during cooking. Prevent air pockets from forming. Pierce at the end, if necessary, tiny holes in the casings to let the air escape. To make a link, pinch at desired length and press the sausage meat back a little. Then twist 3 — 4 times. Flip the sausage in the opposite motion to secure the link. When the casing is filled, tie securely at the end with a string.

• Never push the food mixture into the grinder with your fingers. Always use the food pusher.

Distribute meat through casing.

After use, switch off and unplug.

To use the Kubbe attachment

—Recipe—

(Stuffing)

| | |
|-------------------|--------------------|
| 100 g | meat |
| 1 1/2 tablespoons | olive oil |
| 1 1/2 tablespoons | onion (cut finely) |
| 1/3 teaspoon | all spice |
| 1/2 teaspoon | salt |
| 1 1/2 tablespoons | flour |

Mince meat once or twice.

Fry onion until brown and add minced meat, all spice, salt and flour.

(Outer cover)

| | |
|-------------|---------------------|
| 450 g | lean meat |
| 150 - 200 g | flour |
| 1 teaspoon | all spice |
| 1 | nutmeg |
| a pinch | powdered red pepper |
| dash | pepper |

Mince meat three times and mix all ingredients together in a bowl.

• More meat and less flour for outer cover creates better consistency and taste.

Grind the mixture three times.

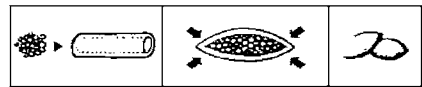
Disassemble by reversing the steps from [5] - [3] to remove the cutting plate and the cutting blade.

Place Kubbe attachment and sausage attachment B onto the feed screw shaft together, fitting protrusions in the slots.

Screw cap into place until tight.
• Do not over tighten.

Following the same steps as in [6], make the cylindrical outer cover.

Form kubbe as illustrated below and deep fry.



Caution

Unplug when assembling or disassembling the unit.

Close supervision is necessary when any appliance is used near children.

When carrying the unit, be sure to hold the motor housing with both hands, not to hold only the hopper plate.

Do not fix the cutting blade and the cutting plate when using the kubbe attachments.

Never place finger into the feeding tube.

Never place fork, knife or other utensils into the feeding tube.

Never feed food with hand. Use the food pusher.

Do not grind meat bones and other hard materials. (It may cause jamming)

Do not grind ginger and other materials with hard fiber. (It will not grind)

To avoid jamming, do not force to operate the unit with excessive pressure.

If the unit jams due to hard materials lodged on to the feed screw or the cutting blade, switch off immediately and clean the unit. (See "Caution on Jamming" below.)

When the circuit breaker activates, do not switch on.

Never try to undo the parts or to repair the unit by yourself.

Note: The grinder head may move slightly up and down during use. This is normal.

Caution on jamming

When the circuit breaker automatically stops the motor, or when the motor continues to function but no meat comes out of the cutting plate, due to jamming of small bones or other materials, switch off.

Do not switch on again until all the jammed materials are removed.

Clean the unit. (See "How to clean".)

How to Clean

(Disassembling)

Make sure that the motor has stopped completely. Disconnect the plug from the power outlet.

Disassemble by reversing the steps from 5 - 1. (See P.3.)

11 Cap has pins for easy unscrewing.

12 To remove the cutting plate easily, place a screwdriver between the cutting plate and the head as illustrated and lift up.

(Cleaning)

Remove meat, etc.

Wash each part in warm soapy water.

- A bleaching solution containing chlorine will discolor aluminum surfaces.
- Do not immerse the motor housing in water, but only wipe it with a damp cloth.
- Thinners and benzines will crack or change the color of the unit.
- Do not wash washable parts in a dishwasher.

A little salad oil on ④ - ① after washing and drying will keep them lubricated.

Recipes

Spicy Italian Sausage

| | |
|-----------|---|
| 2 1/2 lb. | lean pork butt or shoulder |
| 1/2 lb. | pork fat |
| 2-3 tsp. | salt, or to taste |
| 2 tsp. | freshly ground black pepper |
| 2 tsp. | minced fresh oregano |
| 1 tsp. | minced fresh rosemary |
| 1/2 tsp. | minced fresh thyme |
| 2 tsp. | coarsely ground fennel seeds |
| 1/2 tsp. | crushed red chili flakes |
| 1/4 tsp. | cayenne pepper |
| 2 | garlic cloves, minced |
| | Hog casings, available at specialty butcher shops and markets, if desired |

Cut pork meat and fat into 1-inch chunks. Grind meat and fat according to manufacturer's instructions into 1/4-inch pieces. In a large mixing bowl, combine the meat, fat, salt, black pepper, oregano, rosemary, thyme, fennel, chili flakes, cayenne pepper and garlic and mix together with your hands until blended and well seasoned.

Make sausages according to manufacturer's instructions.

Prepare a medium fire in a grill or preheat a broiler. Cook sausages, turning occasionally until golden and the juices run clear when pierced with a fork, 8-10 minutes.

Chicken Apple Sausage

| | |
|------------|--|
| 4 lb. | chicken thighs |
| 1/4 cup | apple cider |
| 2 Tbs. | brown sugar |
| 1/2 cup | finely chopped dried apples |
| 1 1/2 tsp. | dried sage |
| | Salt and freshly ground pepper, to taste |
| 1/2 tsp. | grated fresh ginger |
| 1/8 tsp. | ground allspice |
| 1/4 tsp. | grated fresh nutmeg |

Remove bones from chicken and discard. Remove skin and cut into 1-inch pieces. Cut meat into 1-inch chunks. Pass meat and skin through meat grinder, place in a large clean mixing bowl and keep chilled. In a small saucepan over low heat, combine the apple cider and sugar and stir until sugar dissolves. Add the apples and steep until softened, 1-2 minutes. Add the sage, salt, pepper, ginger, allspice, nutmeg and apple mixture to the ground chicken and mix with hands until blended.

Make sausages according to manufacturer's instructions.

Prepare a medium fire in a grill or preheat a broiler. Cook sausages, turning occasionally until golden and the juices run clear when pierced with a fork, 8-10 minutes.

Duck Sausage

| | |
|-----------|--|
| 1 Tbs. | olive oil |
| 1 | clove garlic, finely minced |
| 1 | shallot, finely minced and sauteed |
| 1/2 tsp. | ground juniper berries |
| 1/4 tsp. | ground mace |
| 1/2 tsp. | minced fresh thyme |
| 1 tsp. | minced fresh marjoram |
| 1 1/2 lb. | boneless duck legs, skin removed |
| 1 lb. | boneless lean pork shoulder or butt |
| 1/2 lb. | pork fat |
| | Salt and freshly ground pepper, to taste |
| 1 Tbs. | brandy |

In a sauté pan, warm the oil, add the garlic, shallot, juniper, mace, thyme and marjoram and sauté, stirring occasionally, until shallot is tender and mixture is fragrant, 1-2 minutes.

Remove from heat and cool, 10 minutes.

Cut duck, pork meat and fat into 1-inch chunks. Grind meat and fat according to manufacturer's instructions into 1/4-inch pieces. In a large mixing bowl, combine the duck, pork, fat, shallot-herb mixture, salt, pepper and brandy and mix together with your hands until blended and well seasoned.

Make sausages according to manufacturer's instructions.

Prepare a medium fire in a grill or preheat a broiler. Cook sausages, turning occasionally until golden and the juices run clear when pierced with a fork, 8-10 minutes.

Pate Maison

| | |
|---------|---|
| 1/2 lb. | veal, chicken or turkey, cut into 1-inch pieces |
| 1/2 lb. | bacon, cut into 1-inch pieces |
| 1/4 lb. | smoked ham, cut into 1-inch pieces |
| 1 | clove garlic, minced |
| 1 | shallot, minced |
| | Salt and freshly ground pepper, to taste |
| 1 | egg |
| | Pinch of ground cinnamon |
| 1 | Tbs. Cognac |
| 1 | bay leaf |

Preheat oven to 400°F.

Using an electric meat grinder, pass the veal, chicken or turkey, bacon and ham through the machine out into a bowl. Add the garlic, shallot, salt, pepper, egg, cinnamon and cognac. Mix together with hands and pass mixture through the grinder once more.

Transfer mixture to a 2-cup capacity terrine mold or loaf pan, packing it firmly and spreading it evenly and smoothly with a rubber spatula. Press the bay leaf into the top of the terrine and bake, uncovered, until the pate has pulled away from the sides of the dish and the top is nicely browned, about 45 minutes.

Remove from the oven, let cool, cover and refrigerate for 1 day to allow the flavors to develop. Cut into slices to serve.

Meatloaf and Ketchup

A blend of freshly ground meats create tender and flavorful meat loaf.

| | |
|---------|--|
| 1 lb. | fresh beef chuck |
| 1/2 lb. | pork shoulder or butt |
| 1/2 lb. | veal shoulder or leg |
| 1 Tbs. | olive oil |
| 1 | yellow onion, chopped |
| 2 | celery stalks, finely diced |
| 1 | garlic clove, minced |
| 3-4 | slices white bread |
| 1/4 | cup milk |
| 8 | oz. tomato sauce |
| 1 | egg, lightly beaten |
| | Salt and freshly ground pepper, to taste |
| 1/4 cup | ketchup |

Cut the beef, pork and veal into 1-inch chunks. Using an electric meat grinder, process the beef, pork and veal according to the manufacturer's instructions. Keep chilled until ready to use.

Preheat oven to 350°F.

In a skillet over medium-high heat, warm oil. Add onion, celery and garlic, sauté, stirring, until tender, 6—8 minutes and set aside. Tear bread slices into small pieces and in the bowl of a food processor, pulverize the bread pieces into crumbs. In a large mixing bowl, combine bread slices and milk, stir to blend and let sit, 2-3 minutes. Add vegetable mixture and stir to blend. Add ground beef, pork and veal, tomato sauce, egg, salt and pepper and fold gently until blended. Transfer mixture to a 2-3 lb. loaf pan and using your hands shape the mixture into an oblong loaf. Spread ketchup over top and bake until fully cooked, about 1 hour and 30 minutes.

Note:

Some ingredients will remain inside the grinder and the attachments.

Remove them after use.

Be sure to switch off and unplug.

Specifications

| | MK-G20NR |
|------------------------|--|
| Power supply | 120 V 60 Hz. |
| Dimensions (H X W X D) | 38.6 X 16.6 X 31.0 cm |
| Weight | 3.3 kg |
| Attachments | Cutting plates, Sausage attachment, Kubbe attachment |

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MZ50A107
MU0500-0

FOR YOUR PROTECTION

Complete and mail Purchase Information Card immediately, so that we may contact you directly in the event a safety notification is issued in accordance with the 1972 Consumer Product Safety Act, or for other reasons Panasonic Company (West) of America may deem necessary.

WHEN YOU SHIP THE PRODUCT

Carefully pack and send it postage or freight charge prepaid, adequately insured and preferably in the original carton. Enclose return-postage affixed letter or note, specifying the problem, in the shipping carton.

Customer's Record

Model No. **MK-** Serial No. _____

Dealer's Name _____

Address _____

Date of Purchase _____

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