

# User Manual

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Meat Grinder  
MGP-2000

**DEXP**

# Contents

- Intended Use.....3**
- Safety Precautions .....3**
- Device Diagram .....4**
- Assembly .....5**
- Operating Instructions .....6**
  - Making Minced Meat ..... 6
  - Making Kibbeh ..... 7
  - Making Sausages ..... 8
  - Reverse..... 8
  - Assembling the Grater ..... 9
- Specifications .....9**
- Package Contents.....9**
- Cleaning and Maintenance..... 10**
- Rules and Conditions for Installation, Storage, Transportation, Sale  
(Distribution), and Disposal..... 11**
- Warranty Information ..... 11**
- Additional Information..... 12**

## Dear Customer,

Thank you for choosing our products.

We are pleased to offer you appliances and devices designed and manufactured to the highest standards of quality, functionality, and design. Before using the device, please read this manual carefully. It contains important information regarding your safety, as well as recommendations for the proper use and care of the product. Please keep this manual in a safe place and use it as a reference guide during future operation of the product.

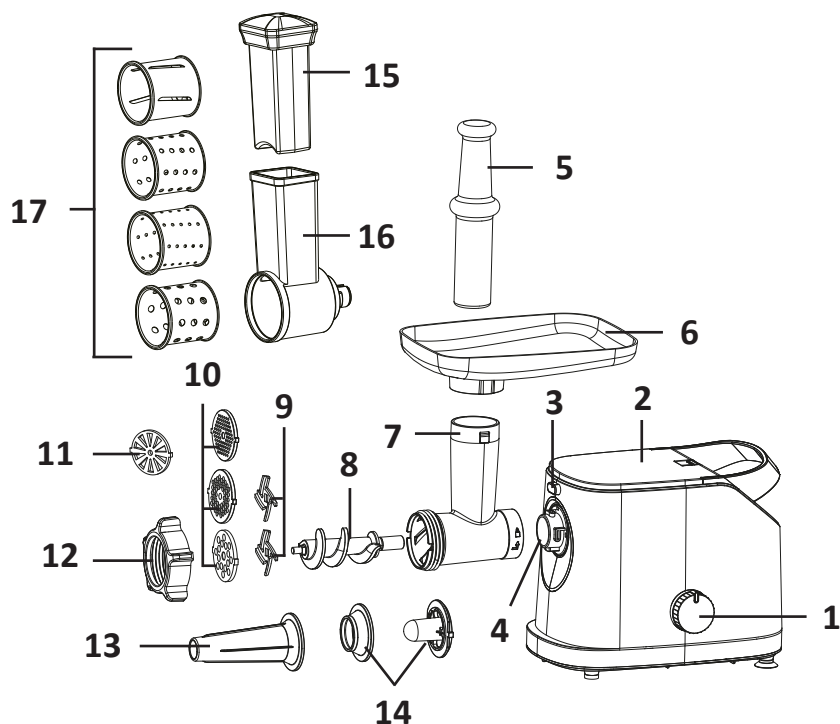
## Intended Use

The meat grinder is intended for grinding meat and various products.

## Safety Precautions

- Before plug in, make sure that the voltage of your home power source corresponds to the devices specifications.
- To avoid electric shock, do not immerse the motor unit in water or other liquids.
- Be careful when using the device near children; always keep it out of reach of children.
- Do not use the device if the power cord, plug, or other parts are damaged. Ensure the power cord and plug are kept away from hot surfaces.
- Do not use the device if visible damage is detected. Unplug it immediately and contact an authorized service center.
- Always unplug the device when not in use and before assembling, disassembling, replacing accessories or cleaning.
- Before disassembling, wait for all moving parts to come to a complete stop.
- Never push food into the feed tube with your fingers or other objects - use the food pusher only.
- Exercise caution when handling the blades, especially when removing or cleaning them - the cutting edges are extremely sharp.
- Use only the accessories supplied with the device. Using of any other accessories may pose a risk to life and health and will void your warranty.
- Ensure that the power cord does not hang over the edge of a surface (e.g., a table).
- Do not use the device outdoors.
- Do not insert your fingers into the metal drum while the device is turned on. Do not operate the device without food (run empty).
- This device 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 appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the device.
- Never leave the device unattended while in use.
- To avoid overheating, do not run the device continuously for more than 5 minute. Allow the device to cool down for 10 minute between uses.

# Device Diagram

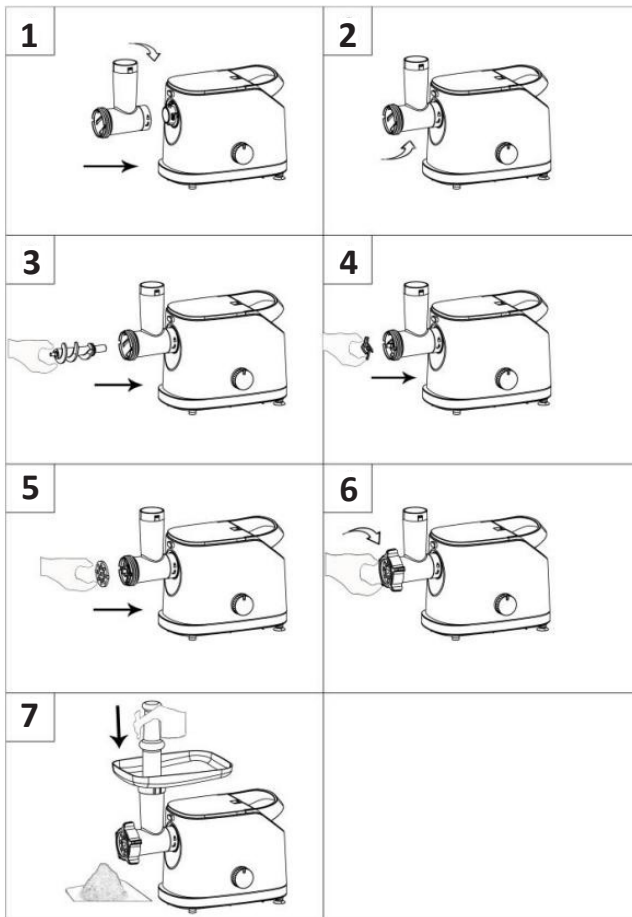


- |                                        |                                     |
|----------------------------------------|-------------------------------------|
| 1. Power switch (Off/On/Slow/Reverse). | 10. Grinding plates (3 / 5 / 7 mm). |
| 2. Motor unit.                         | 11. Barbecue plate.                 |
| 3. Feed tube locking button.           | 12. Fixing ring.                    |
| 4. Feed tube socket.                   | 13. Sausage stuffing attachment     |
| 5. Pusher.                             | 14. Kibbeh attachment               |
| 6. Filling tray.                       | 15. Grater food pusher              |
| 7. Feed tube.                          | 16. Grater housing                  |
| 8. Auger.                              | 17. Grater attachments              |
| 9. Blades.                             |                                     |

# Assembly

1. Lift the locking button, insert the metal feed tube into the corresponding socket on the motor unit (Fig. 1). Lower the latch (Fig. 2).
2. Insert the auger into the barrel of the metal feed tube with the long end facing forward. Gently turn it to make sure the auger engages with the motor unit coupling (Fig. 3).
3. Install the blade onto the auger shaft (Fig. 4).
4. After the blade, install the grinding plate, aligning the tabs with the grooves (Fig. 5).
5. While holding the plate with one hand, secure it with the fixing ring. Do not over-tighten it (Fig. 6).
6. Attach the filling tray (Fig. 7).
7. Place the meat grinder in a convenient location.

**CAUTION:** Make sure the ventilation openings on the underside of the motor unit are clear and unobstructed.



## Operating Instructions

Before first use, thoroughly clean all parts that come into contact with food.

The device is equipped with a thermostat that automatically turns off the meat grinder in case of overheating. If the thermostat activates and the device turns off during operation, follow these steps:

1. Unplug the device from the power source.
2. Turn the power switch to the "Off" position.
3. Allow the device to cool down (this will take at least 60 minutes).
4. Plug the device back into the power source. Turn the power switch to the "On" position.

## Making Minced Meat

### CAUTION:

- Do not use the device to grind bones, nuts, or other hard products.
- Do not grind frozen meat! The meat must be thawed before grinding.
- Do not try to push too much meat into the feed tube while the device is in operation.

1. Insert the auger into the feed tube with the plastic end facing forward. Install the blade onto the auger shaft.
2. Install the grinding plate onto the auger shaft. Secure everything with the fixing ring.
3. Attach the filling tray to the feed tube.
4. The meat grinder is ready for making minced meat.
5. Place the prepared pieces of meat onto the filling tray.

**Note:** Remove bones, tendons, and hard cartilage. Cut the meat into small cubes (20 × 20 × 60 mm) so they fit freely into the feed tube.

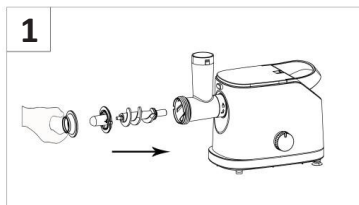
6. Turn on the device and select the desired speed.
7. Gently press the pusher to feed the meat into the feed tube.
8. If the feed tube gets clogged, turn off the device and clean it. If necessary, use the "R" (Reverse) function.

## Making Kibbeh

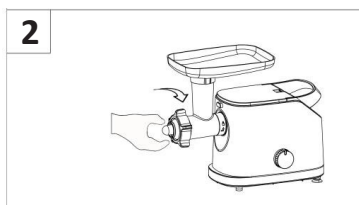
Kibbeh is a traditional meat dish in Middle Eastern cuisine. It is known as meat pies, sausages, or cutlets with filling. To prepare kibbeh, you need to make fine minced meat first, mixing it with onion, flour (or bulgur), and other ingredients for the patties.

1. Insert the auger with the plastic end facing forward. Attach the cone and the forming attachment (Fig. 1).
2. Secure everything with the fixing ring (Fig. 2).

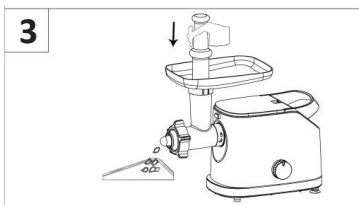
**Note:** This attachment is used without the grinding plate and blade.



3. Attach the filling tray to the feed tube. The device is now ready for making kibbeh (Fig. 3).

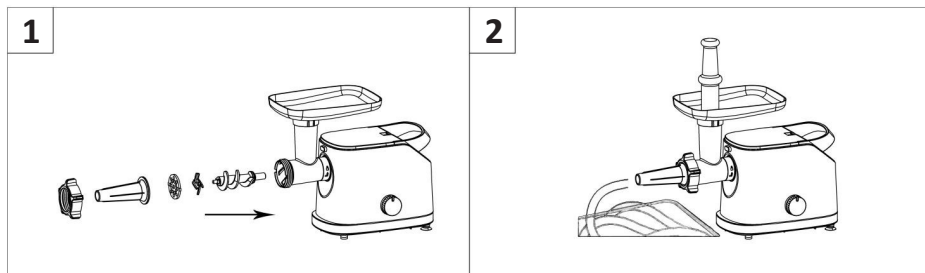


4. Prepare the kibbeh mixture and pass it through the meat grinder using the kibbeh attachment.



## Making Sausages

1. Prepare the meat.
2. Insert the auger, blade, grinding plate, and sausage attachment (Fig. 1). Secure everything with the fixing ring.
3. Attach the filling tray to the feed tube.
4. The device is now ready for making sausages.
5. Soak the sausage casing in warm water for 10 minutes.
6. Slide the wet casing onto the sausage attachment and tie a knot at the end (Fig. 2). Do not block the air release hole on the attachment.
7. Place the minced meat on the filling tray.
8. Turn on the device.
9. Gently press the pusher to feed the minced meat into the feed tube.
10. Slowly pull the casing off the sausage attachment to fill it completely.
11. Pinch and twist the casing at your chosen intervals.



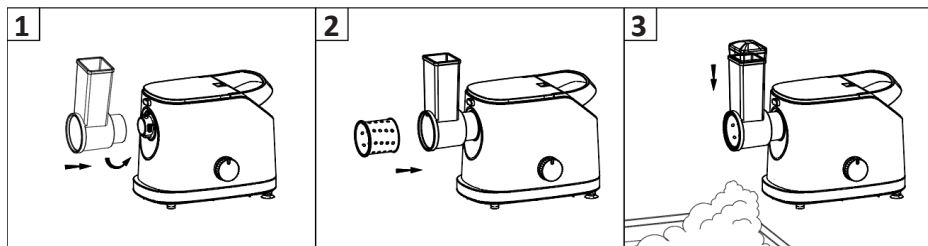
## Reverse

1. If the meat gets stuck during operation, set the switch to the “O” position and wait at least 1 minute for the auger to stop completely.
2. Set the switch to the “R” position. The auger will rotate in reverse to clear the stuck food. If this function does not help, set the switch to the “O” position, unplug the device, disassemble the working unit, and clean it manually.

**CAUTION:** The maximum operating time in the “R” position must not exceed 5 seconds.

## Assembling the Grater

1. Press the feed tube locking button and insert the grater body into the motor unit the same way as the metal feed tube (Fig. 1).
2. Insert the desired grater attachment into the barrel of the grater body. Gently turn it to make sure the attachment engages with the motor coupling (Fig. 2).
3. Place the ingredients into the grater body. Use the pusher (Fig. 3).



## Specifications

- Model: MGP-2000.
- Trademark: DEXP.
- Max. power: Up to 2000 W.
- Rated power: 800 W.
- Mains voltage: 220–230 V, 50~60 Hz.
- Number of speeds: 1.
- Housing material: Plastic.
- Gear material: Plastic.
- Protection class: II.
- Cord type: Y.
- IP code: IPX0.
- Scope of application: Domestic.

## Package Contents

- Meat grinder.
- Kibbeh attachment.
- Sausage stuffing attachment.
- Vegetables slicer attachment — 4 pcs.
- Blade — 2 pcs.
- Grinding plate — 4 pcs.
- User manual.

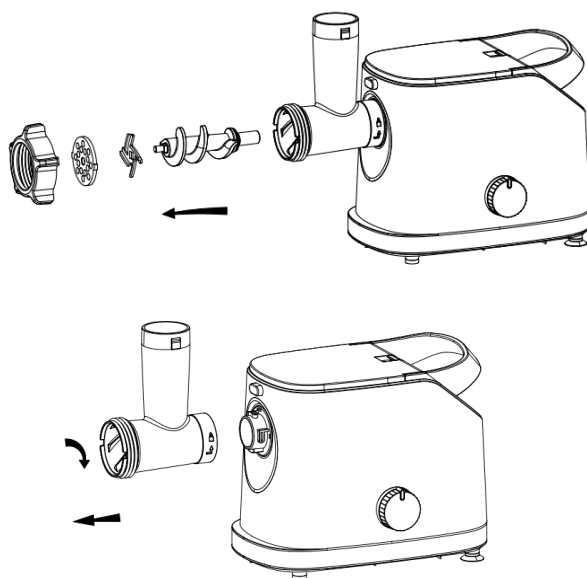
## Cleaning and Maintenance

Meat stuck in the holes of the grinding plate can be removed by passing a piece of bread through the meat grinder.

1. Before cleaning, turn off the meat grinder and unplug it from the power source.
2. Remove the pusher and take off the filling tray. Unscrew the fixing ring and remove all parts from the housing (see figure below).
3. Disconnect the feed tube from the motor unit by lifting the locking button as shown in the figure.
4. Wash the parts in soapy water. Clean the meat grinder immediately after each use.
5. Rinse the parts in clean warm water and dry them immediately.
6. It is recommended to lightly coat the blade and grinding plates with vegetable oil.
7. Wipe the device housing with a damp cloth.

**Note:** The device and its parts are not dishwasher safe.

**CAUTION:** If any malfunctions are detected, immediately stop using the device and contact an authorized service center.



# Rules and Conditions for Installation, Storage, Transportation, Sale (Distribution), and Disposal

- The installation and mounting conditions for the device are described in the “Assembly” section of this user manual.
- The device must be stored in its original packaging, on heated premises, both at the manufacturer’s and at the consumer’s sites. The ambient temperature should be between +5 °C and +40 °C, and the relative humidity should not exceed 80% (non-condensing). The storage area must be free from aggressive contaminants (e.g., acid or alkali vapors) that could cause corrosion.
- The device must be transported in a dry place.
- The device requires careful handling. Protect it from exposure to dust, dirt, impact, moisture, fire, and other hazards.
- Sale or distribution of the device must be carried out in accordance with local legislation.
- Upon expiration of the device’s service life, it must not be disposed of with unsorted household waste. Instead, it must be taken to an authorized collection point for electrical and electronic equipment for subsequent recycling and disposal in accordance with federal or local legislation. By ensuring proper disposal of this product, you help conserve natural resources and prevent potential harm to the environment and human health that may result from improper handling. For more detailed information about collection and disposal points for this product, please contact your local municipal authorities or your household waste disposal service.
- If a device malfunction is detected, immediately contact an authorized service center or dispose of the device.

## Warranty Information

The manufacturer guarantees the device will function properly throughout the warranty period and be free from defects in materials and assembly. The warranty period commences on the date of purchase and applies to new products only. Warranty service includes free repair or replacement of defective parts that fail during the warranty period, provided the failure is not caused by consumer misuse and the product is operated in accordance with the user manual. Repairs or part replacements shall be performed at authorized service centers.

**Warranty Period:** 24 months

**Service Life:** 36 months

**For the up-to-date list of authorized service centers, please visit:**

<https://www.dns-shop.ru/service-center/>

# Additional Information

**Manufacturer:** Guangdong Link Plus Technology Group Co.,Ltd.  
No.6 Peilong Road, Ronggui, Shunde, Foshan, Guangdong, China.

Made in China.

The product meets the requirements of the technical regulations of the TR CU (EAEU).

Product specifications, information and appearance are subject to change without prior notice, for quality improvement of our products.



Production date (mm.yyyy): \_\_\_\_\_ v.1

