

# DAVIS & WADDELL

## napoli

2 in 1 Electric Meat Mincer  
and Vegetable Slicer



DNA0030  
INSTRUCTION MANUAL

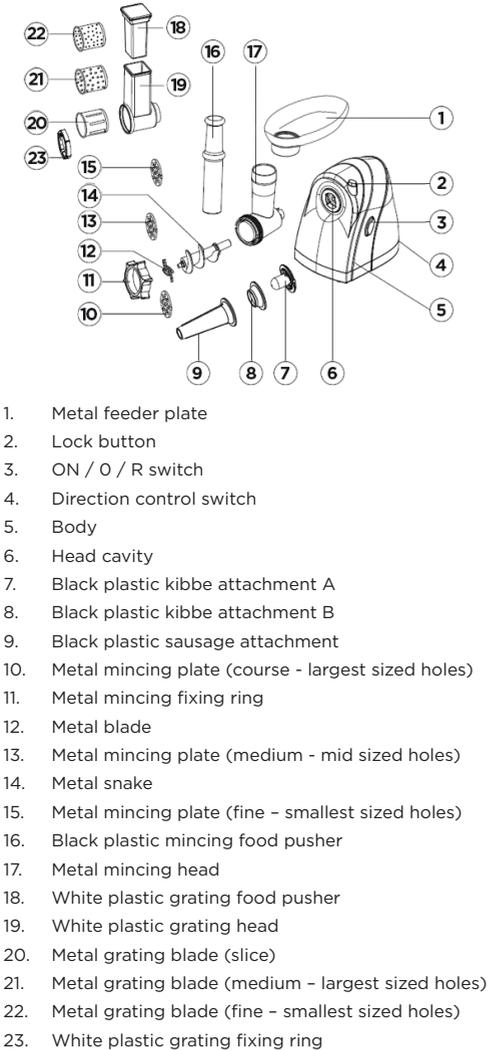
## FEATURES

- Grinds 1.2kg per minute
- 3 different sized mincing plates
- 3 different sized grating blades
- Sausage maker attachment
- Kibbe maker attachment
- Reversible function for easy cleaning
- Easy to assemble and disassemble
- 220-240V / 50/60Hz
- 300W
- 12 month warranty

## IMPORTANT SAFETY INSTRUCTIONS

When using electric appliances, especially when children are present, basic safety precautions should always be followed, including:

- Read all the instructions before operating appliance.
- The appliance is not to be used 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.
- Do not immerse appliance, plug or cord in water or any other liquid.
- Do not allow cord to hang over the edge of table or benchtop. Do not allow cord to touch hot surfaces.
- Unplug appliance when not in use or when being cleaned.
- Pull out from power outlet by grasping the plug do not pull the cord.
- Always check the integrity of cord before use. If the supply cord is damaged, do not use.
- Switch off the appliance and disconnect from power outlet before changing parts that move in use or changing accessories.
- The appliance should always be used on a hard and stable surface, such as a table or benchtop.
- Do not place appliance near a hot stovetop or oven.
- Do not use appliance for anything other than its intended use.
- Appliance is intended for household use only.
- Do not use with accessory attachments other than those included with this product.
- Do not use mincing plates or grating blades while using kibbe attachment.
- Never push food through appliance by hand. Always use mincing food pusher or grating food pusher provided.
- Do not grind hard foods such as nuts, or foods with hard fibres such as ginger.
- Do not run the appliance continuously for more than 10 minutes.
- If running the appliance for extended periods of time, allow a 10 minute 'off period', 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 excessive pressure/force to push food through appliance - this will cause jamming.
- Do not use an extension chord.
- Warning: Avoid spillage on the connector.
- CAUTION: To prevent damage to the appliance parts do not use alkaline cleaning agents when cleaning. Use a soft cloth and a mild detergent.
- Store these instructions for future reference.



## OPERATING INSTRUCTIONS

### Notes:

- On the switch (3), 'O' stands for 'off', 'R' stands for 'reverse'. The other setting on the switch (3) is 'On'.
- Before first use, wash all attachments with warm soapy water.
- Appliance is packaged with some parts already assembled. We strongly recommend fully disassembling product and laying out each part separately on a benchtop to familiarise yourself with all parts.

- Ensure the switch (3) is in 'O' position before plugging in. This will ensure it is switched off.

#### 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 AS ABOVE

- Cut food into pieces to ensure they fit easily into opening of grating head (19) or mincing head (17).
- 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 kibbe, use mincing head (17) and mincing pusher (16). Then, remove both the blade (12) and mincing plate, and secure the kibbe 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 thoroughly.
- Do not immerse appliance in water or other liquids. Warning: this could lead to electrical shocks.
- Unplug and wipe exterior of appliance with a damp cloth when unplugged.
- Not dishwasher safe.

#### 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  
 1tbsp 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 food 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 hopper 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.

## **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 for the period of time listed on the Product's packaging. The 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**

Susskind & Danziger Pty Ltd T/as Albi Imports  
87 Chifley Drive, Preston, Victoria 3072  
E: albi@albi.com.au P: +61 (03) 9474 1300 F: +61 (03) 9474 1334