



#12 Professional Meat Grinders

MG-203100 (52021040)



Manual Instruction

Thank you, and congratulations on purchasing the Non-corrosive electric meat grinder. Your grinder comes complete with everything you need to grind meat and stuff sausage safely and easily. Please take a few minutes to read through this instruction to learn more about this grinder. The grinder is made of the finest materials to ensure extended use for all of your meat processing needs.



WARNING:

Read carefully and understand all INSTRUCTIONS before operating. Failure to follow the safety rules and other basic safety precautions may result in serious personal injury.

Save these instructions in a safe place and on hand so that they can be read when required.

Technical Details

Power Supply : AC120V, 60HZ

Power : 350 W

Safety Precautions

General Safety Rules



WARNING: Read and understand all instructions.



WARNING: The warnings, cautions, and instructions discussed in this instruction manual cannot cover all possible conditions or situations that could occur. It must be understood by the operator that common sense and caution are factors which cannot be built into this product, but must be supplied by the operator.



WARNING: Please operate according to Operation Method and remain the proper operation procedures before using. Please assemble and operate carefully, taking care not to scratch skin. Please do not to put hands around the paddles to avoid any possible hurt.

- Please read instruction manual.
- Keep all loose clothing, away from moving parts when grinder is in use.
- Keep fingers and hair away from moving parts when grinder is in use.
- DO NOT run grinder without meat in the grinder head. **Severe damage to the head and auger may be a result.**
- Turn grinder off before unplugging from outlet
- Always unplug grinder when changing part (head, plates, blades stuffing tubes, etc) on the grinder.
- Remove all tendons, bone and shot from meat before grinding.
- Unplug when assembling or disassembling the unit.
- To keep supervision is necessary when any appliance is used near children.
- When carrying the unit, be sure to hold the motor housing with both hands.
- Never remove or attach hopper plate, head or cap when motor is running.
- Do not disassemble the grinder or place anything (especially finger, spoon, fork, etc.) in the grinder during operation.
- Avoid contact with moving parts. Never feed meat by hand, always use meat stomper.

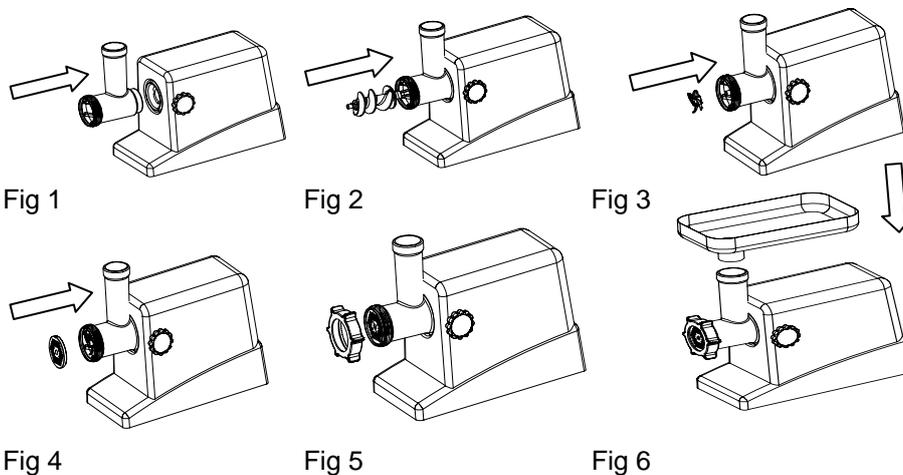
Assembly and Operation Instructions

Before Use

- Disassemble the grinder head and wash each part thoroughly in warm soapy water;
- Remove all packing grease and oil from the surfaces;
- Dry all parts before re-assembly;
- Keep packing material for future storage of grinder and grinder parts.

Assembly Instructions

- Insert grinder head into gear housing; be sure that the pan throat is facing upward.
- Hold grinder head with one hand, place locking knob into the hole on the side of Motor housing and tighten it clockwise (1).



- Insert auger into the grinder head. You may need to turn the auger to align it with the drive shaft of the motor (2).
- Place cutting knife onto Feed Screw shaft of the auger with the Flat edge of blade facing the front (3).
- If it is not seated properly, meat will not be ground.
- Place desired cutting plate next to cutting Blade. The notch in the plate should align with the protrusion on the grinder head (4).
- Firmly screw CAP onto grinder head. Do not over tighten (5).
- Insert the Hopper meat tray onto the throat of the head (6).

Grinding Instructions

- For best results, trim all excess tendons, cords and blood clots and remove meat from bones.
- Optimal results occur when meat is chilled to 32-34 degrees before grinding.
- Cut meat into pieces that will easily fit in the throat of grinder head. Approximately 1 inch squares.
- Place cubed meat into tray. Be sure not to over fill the tray so that the throat area remains open.
- Be sure to place a dish or bowl under grinder head to catch ground meat.
- Switch grinder to on position. Carefully begin to feed meat down throat. Use plunger to push meat. **DO NOT use fingers or utensils other than the plunger provided.** Damage to your grinder can occur.

If Jamming occurs or Performance slows

- Shut grinder off immediately.
- Remove power cord from outlet.
- Remove Grinder head ring CAP nut, plate and cutting knife.
- Clean grinder plate holes thoroughly and remove any tendons from around cutting knife.
- Replace cutting knife, grinder plate and screw head ring back onto grinder head.
- Continue grinding
- Repeat steps as necessary to enhance grinder performance.

For grinders with the Reverse function

- Switch off the machine.
- Place CIRCUIT BREAKER to reset.
- Press OFF/REVERSE to clear the bone or other materials that are jamming the machine.
- Reverse operation will continue as long as OFF/REVERSE is pressed.
- Extended use of Reverse is not recommended and will cause damage to motor.
- If performance remains slow or there is still a jam go to steps under “If jamming occurs or Performance slows” above and repeat as needed.

Sausage Stuffing Assembly

- Be sure grinder is unplugged.
- Attach grinder head to motor and install auger as described above in General Assembly.
- Slide the stuffing plate onto auger (grinding knife is **NOT** used when stuffing).
- Slide one of the stuffing tubes through the funnel flange and place in Grinder CAP Head nut (stuffing tube faces out). Stuffing tube size depends on the type of casing you have chosen to use (7).
- Firmly screw Grinder Head nut onto Grinder head (8).

Sausage Stuffing Directions

- Place artificial or natural intestines onto sausage funnel. Properly prepare casings as directed on casing packaging.
- Load hopper with prepared meat and feed meat into Grinder Head opening before operating. Reminder: Do not operate grinder without meat in the Grinder Head. Damage to auger and motor can occur.
- Plug in and turn switch on when ready to start.
- Begin to feed sausage mixture into grinder head (9).
- Hold the casing on the sausage tube in one hand and slowly let meat output pull casing from tube. Fill casing as desired by holding casing back on tube.
- Twist or Tie the sausage into links as desired. Tie the end of the casing into a knot.

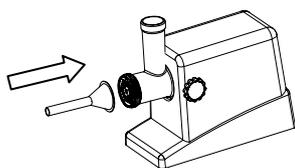


Fig 7

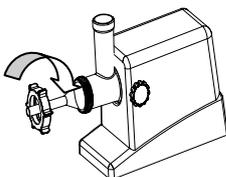


Fig 8

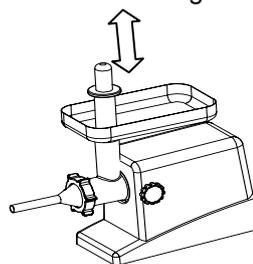


Fig 9

Helpful hints

- It is recommended that two people perform sausage stuffing.

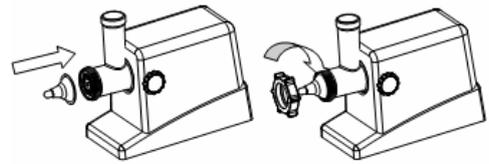
- Add small amounts of water to your ground meat when stuffing sausage to improve output of meat through sausage stuffing tube.

What is Kubbe

Kubbe is a traditional Middle Eastern appetizer comprised of a torpedo shaped shell made from meat and (usually lamb and blughur wheat). The center section is often stuffed with a spiced minced lamb filling and the ends are sealed to form a sausage. Kubbe is usually deep fried resulting in a crispy outside with a delicious filling. Kubbe is time consuming to make, but well worth the effort. This delicious treat can be frozen raw and fried straight from the freezer.

Using Your Kubbe Attachment

- Be sure grinder is unplugged.
- Attach grinder head to motor and install auger as previously described in the general assembly instructions.
- Place Kubbe flange over the Kubbe attachment and slide them directly onto auger. **Grinding blade is not used when stuffing.**
- Place the Grinder ring onto grinder head and tighten grinder ring onto. Grinder head firmly seating Kubbe attachment into place.
- Load hopper tray with prepared Kubbe dough.
- Plug in grinder and turn on switch.
- Feed dough into grinder throat and let the dough extrude.
- Once finished cut the dough to desired lengths.
- You now have the finished outer shell for Kubbe.
- By sealing one end you can now stuff the interior of the outer shell with your choice of fillings.



Tip By using your jerky shooter, you can much more easily stuff the outer shell of the Kubbe with your favorite filling.

Maintenance

- Disassemble all parts and wash thoroughly in soapy water.
- Dry all surfaces.
- Do not use bleaches or chlorine based chemicals to clean. Discoloration of plastic parts can occur.
- Wipe down all non stainless steel parts with FOOD GRADE spray. Or, wipe down with a salad oil to keep from rusting.
- Do not immerse motor housing in water. Damage to motor can occur.



WARNING: Always be as thorough as possible when cleaning and sanitizing components. Any parts exposed to raw meat may harbor or develop bacteria causes illness or death.

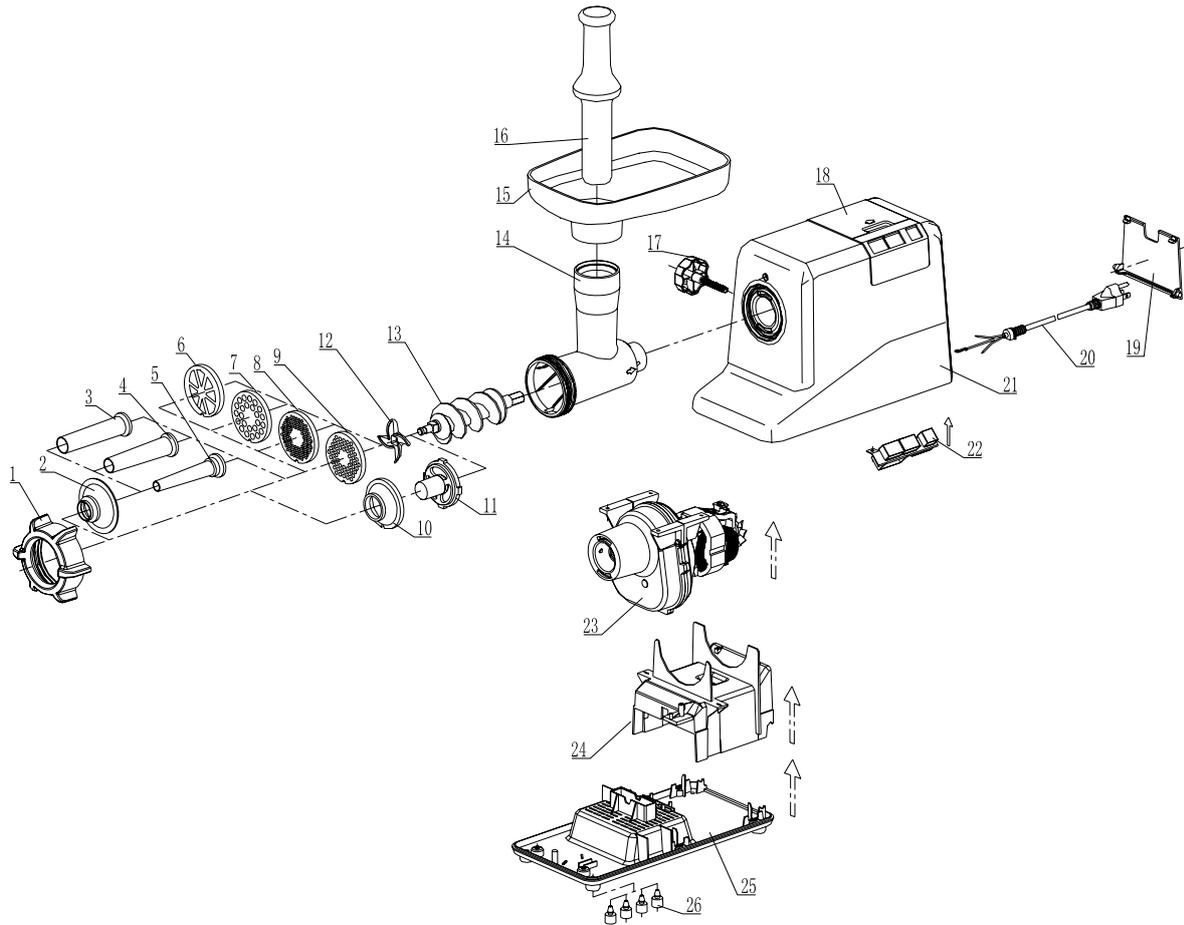


WARNING: When cleaning with sanitizers, always follow the manufacturer's recommendations. Never use products that cause exposed surfaces to render meat unsafe for consumption. Failure to follow this warning may lead to sickness or death!

Limited Warranty

One year

Diagram For #12 Professional Meat Grinders



Parts List For #12 Professional Meat Grinders

Part No.	Description	Qty.	Part No.	Description	Qty.
1	Hand wheel	1 each	14	Grinder head	1 each
2	Stuffing tube base	1 each	15	Feed pan	1 each
3	Stuffing tube (large)	1 each	16	Meat stomper	1 each
4	Stuffing tube (middle)	1 each	17	Locking knob	1 each
5	Stuffing tube (small)	1 each	18	Coping	1 each
6	Stuffing plate <small>(Selective)</small>	1 each	19	Cable compartment cover	1 each
7	Grinding plate ϕ 5/16"	1 each	20	Cable	1 each
8	Grinding plate ϕ 3/16"	1 each	21	Motor housing	1 each
9	Grinding plate ϕ 1/8"	1 each	22	Combo switch	1 each
10	Kubbe attachment A <small>(Selective)</small>	1 each	23	Gearbox assembly	1 each
11	Kubbe attachment B <small>(Selective)</small>	1 each	24	Cable compartment	1 each
12	Knife	1 each	25	Bottom board	1 each
13	Feed screw assembly	1 each	26	Rubber underlay	4 each