



Meat Grinders

Models: 177MG12, 177MG22

03/2020

Please read and keep these instructions. Indoor use only.

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⚠ General Safety Warnings

NEVER operate Grinder without the Tray secured in place.

To avoid serious or fatal injury, NEVER reach into any Grinder inlet.

ALWAYS use the Stomper to push meat into the Grinder Head.

ALWAYS disconnect the Grinder from the power source before any disassembly for cleaning or any other reason.

1. ALWAYS disconnect the Grinder from power source or outlet before any cleaning/maintenance.
2. Plug the Grinder into a standard 120 Volt, 60 Hz wall outlet.
3. DO NOT USE the Grinder if the Power Cord, Plug or any other parts are damaged.
4. Do not allow the Power Cord to drape into your work area.
5. NEVER use any accessories or parts from other manufacturers. Doing so will VOID YOUR WARRANTY and may cause fire, electrical shock or injury.
6. DO NOT SUBMERGE THE GRINDER MOTOR INTO LIQUID OR WATER. BE SURE THE GRINDER IS DISCONNECTED FROM THE POWER SOURCE BEFORE CLEANING.
7. KEEP FINGERS CLEAR of the Auger and Cutting Blades AT ALL TIMES. NEVER REACH INTO THE GRINDER, doing so may cause serious injury. ALWAYS USE THE PROVIDED STOMPER, NEVER FEED FOOD BY HAND.
8. NEVER use fingers to scrape food away from the Grinding Plate while the Grinder is in operation. SEVERE INJURY MAY RESULT.
9. NEVER OPERATE THE GRINDER UNATTENDED.
10. Tie back loose hair and clothing, and roll up long sleeves before operating the Grinder. REMOVE ties, rings, watches, bracelets, or other jewelry before operating the Grinder.
11. SAVE THESE INSTRUCTIONS

NOTE!

DO NOT FORCE TOO MUCH PRODUCT INTO THE GRINDER CHAMBER. IT CAN OVERLOAD THE GRINDER CAUSING IT TO STOP.

NEVER OPERATE THE GRINDER WITHOUT MEAT. THE MEAT AND FAT HELP TO LUBRICATE THE BLADE AND PLATE.

THE FINENESS TO WHICH THE MEAT IS GROUND IS GOVERNED BY THE SIZE OF THE PERFORATED PLATE AND NOT BY THE TENSION PUT ON THE RETAINING RING. DO NOT TIGHTEN THE RETAINING RING MORE THAN HAND TIGHT.

CLEANING INSTRUCTIONS

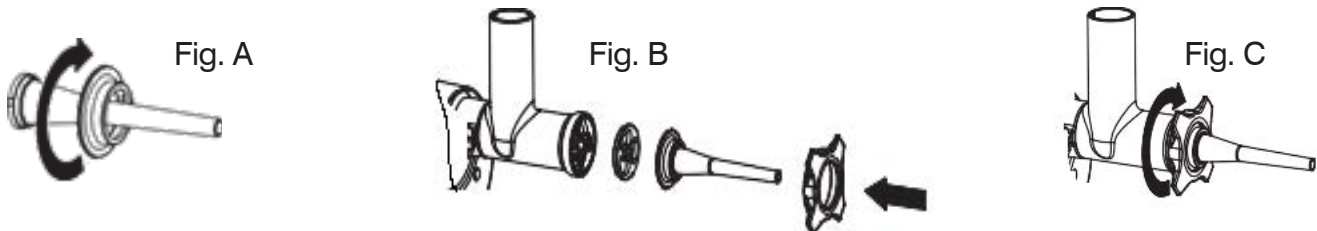
1. See above warnings and ensure the unit is removed from the power source.
2. Separate the head from the body using the thumbscrew located on top of the body.
3. Remove the tray and unscrew the front guard. The grinding plate, auger and knife may now be removed.
4. Wash all parts that have come in contact with meat in hot soapy water. Cleaning should be done immediately after use. DO NOT immerse the motor body in water.
5. Rinse the Grinder parts with clean hot water, then dry them using a cloth. DO NOT place them in the dishwasher.
6. Fully lubricate the Head, Plates and the Knife with a food grade silicone spray before and after each use.
7. Clean the Motor Cover and Gear Housing with a damp towel and wipe dry. quickly.
8. Make sure the grinder and all components are completely dry before assembling or storing.

SAUSAGE STUFFING ASSEMBLY

1. Be sure the grinder is unplugged.
2. Attach grinder head to motor and install auger as previously described in General Assembly instructions.
3. Slide the stuffing plate onto auger. The grinding blade is not used when stuffing.
4. Slide one of the stuffing tubes through the funnel flange and place in the grinder ring cap (stuffing tube faces out). The stuffing tube size used depends on the type of casing you have chosen to use. (See Fig. A)
5. Firmly screw the grinder ring onto the grinder head. (See Fig. B)

SAUSAGE STUFFING DIRECTIONS

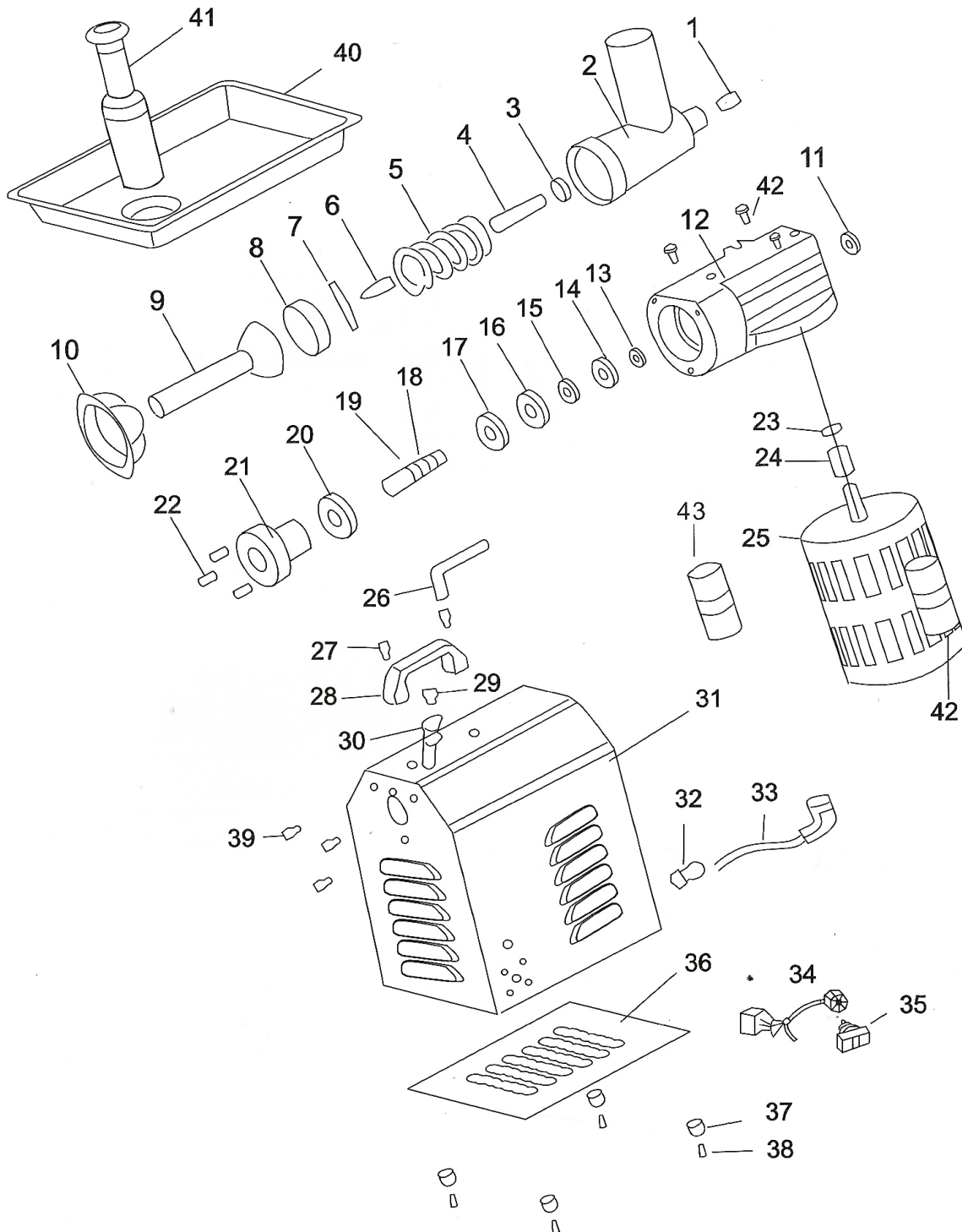
- It is recommended that 2 people perform sausage stuffing.
 - Do not operate the grinder without meat in the grinder head. Damage to auger and/or motor can occur.
1. Properly prepare casings as directed on the casing packaging.
 2. Place artificial or natural intestines onto the sausage funnel.
 3. Load the hopper with prepared meat and feed meat into the grinder head opening before operating unit.
 4. Plug in and turn the switch to the on position when ready to start.
 5. Begin to feed the sausage mixture into the hopper opening. (See Fig. C)
 6. Hold the casing on the sausage tube in one hand and slowly let the meat output pull the casing from the tube. Fill casing as desired by holding casing back on tube.
 7. Twist or tie the sausage into links as desired. Tie end of casing into a knot.
 8. Add small amounts of water to your ground meat when stuffing sausage to improve output of meat through sausage stuffing tube.



AFTER USE

1. Disassemble all parts and wash thoroughly in soapy water.
2. You must remove all foreign material from all appliance parts.
3. Dry all surfaces.
4. Do not use bleach or chlorine based chemicals to clean. Discoloration of plastic parts can occur.
5. Wipe down all non stainless steel parts with a food-safe grade spray. Alternatively, wipe down with a salad oil to keep from rusting.
6. Do not immerse motor housing in water. Damage to motor can occur.

Parts Diagram



Parts Key

Parts Diagram #	Part Name	Replacement Part #
1	Bronze Bushing	
2	Grinder Housing	
3	Nylon Washer	177PMG123 (MG12), 177PMG223 (MG22)
4	Back Pin	
5	Auger	177PMG125 (MG12), 177PMG225 (MG22)
6	Auger Front Pin	177PMG126 (MG12), 177PMG226 (MG22)
7	Grinder Knife	177MG12KNIFE (MG12), 177MG22KNIFE (MG22)
8	Round Knife	
9	Funnel	
10	Retaining Ring	177PMG1210 (MG12), 177PMG2210 (MG22)
11	Oil Screw	
12	Gear Box	
13	Clamp Spring	
14	Bearing	
15	Bushing	
16	Worm Wheel Gear	177PMG16
17	Bearing	
18	Flat Key	
19	Worm Shaft	
20	Oil Seal	177PMG1211
21	Adapter Sleeve	
22	Socket Head Screw	
23	Nut	
24	Worm	
25	Motor	
26	Hex Wrench	

Parts Diagram #	Part Name	Replacement Part #
27	Socket Head Screw	
28	Handle	
29	Seal Screw	
30	Locking Thumbscrew	177PMG1230 (MG12), 177PMG2230 (MG22)
31	Enclosure	
32	Power Cord Bushing	
33	Power Cord	
34	Relay	
35	On / Off Switch	177PSL40
36	Bottom Plate	
37	Rubber Foot	177MGRFEET
38	M6 Screw	
39	Hex Head Bolt	
40	Stainless Steel Food Pan	177MG12PAN (MG12), 177MG22PAN (MG22)
41	Plastic Pusher	177MGSTOMP
42	Starting Capacitor	
43	Running Capacitor	
Not Shown	Grinder Plates	177MG1243 (MG12), 177MG1246 (MG12), 177MG1247 (MG12), 177MG2246 (MG22), 177MG2247 (MG22)
Not Shown	Sausage Stuffing Tubes	177MG12TUBE (MG12), 177MG12TUBE2 (MG12), 177MG12TUBE3 (MG12), 177MG22TUBE (MG22), 177MG22TUBE2 (MG22), 177MG22TUBE3 (MG22)
Not Shown	Sausage Stuffing Plate	177MG12PSTUF (MG12) 177MG22PSTUF (MG22)

Equipment Limited Warranty

Avantco warrants its equipment to be free from defects in material and workmanship for a period of 1 year. This is the sole and exclusive warranty made by Avantco covering your Avantco brand equipment. A claim under this warranty must be made within **1 year** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Avantco reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. Avantco Equipment installed in/on a food truck or trailer will be limited to a period of **30 days** from the original date of purchase.

To Make a Warranty Claim:

For Warranty Inquiries contact the location where you purchased the product:

- **WebstaurantStore.com:** Contact help@webstaurantstore.com. Please have your order number ready.
- **The Restaurant Store:** If you purchased this unit from your local store, please contact your store directly.
- **TheRestaurantStore.com:** Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

Avantco makes no other warranties, express or implied, statutory or otherwise, and **HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.**

This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Use of unfiltered water (if applicable)
- Avantco has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment used for residential or other non-commercial purposes
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 1 year of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. Avantco shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.