

User Manual



Model: 177SMG400

Before operating this unit, please read manual completely.

Important Safety Instructions

1. This appliance is not intended for use by anyone under the age of 18.
2. To avoid electrical hazards, do not place the meat grinder in or near water or other liquid.
3. Never push product into the hopper using your hands or any other object except the provided plastic pusher.
4. Always make sure the meat grinder is unplugged before cleaning or removing any parts.
5. Do not use outdoors.
6. Power cord should be tucked away safely and not touching any hot surfaces.
7. Never immerse your meat grinder into water or other liquids.
8. Use caution when assembling/disassembling the meat grinder. The knife has very sharp edges.
9. **THIS IS NOT A COMMERCIAL MEAT GRINDER AND SHOULD NEVER BE USED IN A COMMERCIAL SETTING!**

Features

1. Powerful 400W motor
2. 3 Stainless steel grinding plates for versatility and convenience
3. 3 Sausage stuffing tubes
4. 120 lbs. of meat per hour output

Assembly/Disassembly

1. Turn the ring on the front of the unit counter clockwise and remove it from the front hub.
2. Remove the plate from the inside of the hub.
3. Remove the knife and gear shaft.
4. Remove the pan from the hub by pulling up on it.
5. Turn the knob on the side of the motor casing counter clockwise to dislodge it.
6. Reverse these instructions for assembly. Option 2 you can choose which plate you would like to use.

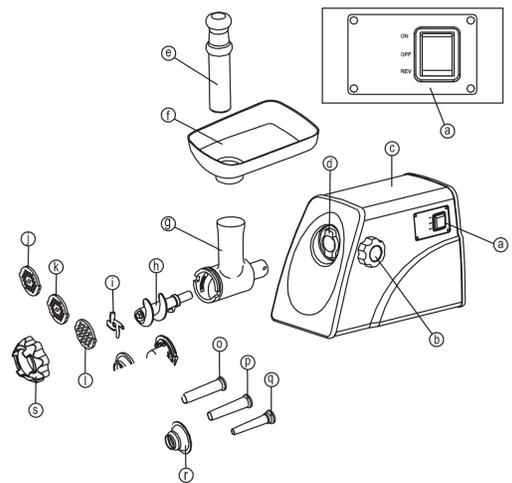
Using Your New Meat Grinder

1. Make sure you are using a 120V outlet that will accept a NEMA 5-15P plug.
2. Remove the meat grinder from the packaging. Inspect the unit and plug for any damage. **DO NOT USE IF DAMAGED.**
3. The meat grinder will come assembled. Disassemble and clean before using. See cleaning instructions.
4. After your meat grinder is clean and dry, prepare the meat you will be grinding. Ensure the meat is cut into small enough pieces that they can be fed into the hopper with minimal force from the plastic pusher.
5. Plug the meat grinder in and turn the switch to ON.
6. Place a bowl underneath the hub to catch all ground meat.
7. Slowly add meat to the hopper, feeding it through using the plastic pusher. Minimal force should be used in this process. Pushing down too hard will cause undue stress to the motor and the potential for damaged parts.

Cleaning Instructions

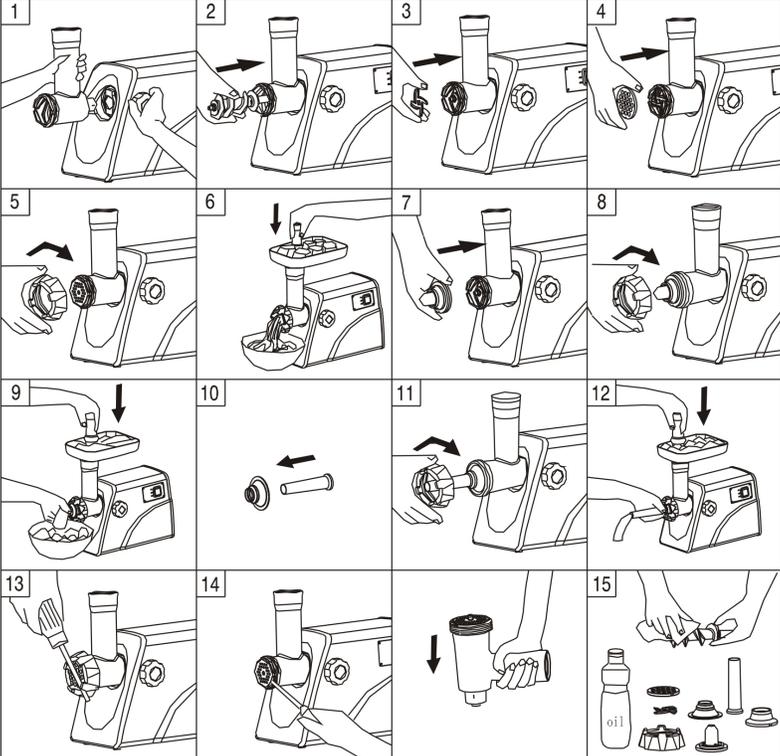
1. Thoroughly clean the machine body regularly using a damp cloth and sanitizer, such as Noble Chemical's Ready to Use QuikSan Sanitizer and Disinfectant (#147QUIKSAN).
2. Follow disassembly instructions after every use. Grinding plates, the knife and gear are all dishwasher safe.
3. Allow all parts to dry before reassembling the meat grinder.

Meat Grinder Diagram



PARTS IDENTIFICATION

- a) Switch
- b) Locking Button
- c) Motor Housing
- d) Opening
- e) Food Pusher
- f) Hopper Plate
- g) Head
- h) Feed Screw
- i) Cutting Blade
- j)- r) Attachments
 - j) Cutting Plate (fine)
 - k) Cutting Plate (medium)
 - l) Cutting Plate (coarse)
 - o) Sausage Maker Tie-In
 - p) Sausage Maker (large)
 - q) Sausage Maker (medium)
 - r) Sausage Maker (small)
- s) Cap





Equipment Limited Warranty

Galaxy warrants its equipment to be free from defects in material and workmanship for a period of 90 days. This is the sole and exclusive warranty made by Galaxy covering your Galaxy brand equipment. A claim under this warranty must be made within **90 days** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Galaxy reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. Galaxy 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.

Galaxy 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)
- Galaxy has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- 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 90 days 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. Galaxy shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.