

BACKYARD

PRO

BUTCHER SERIES

STAINLESS STEEL TILTING MEAT MIXERS

INSTRUCTION MANUAL



554BSMM20T
20 LB. (4.2 GAL.) MEAT MIXER

554BSMM44T
44 LB. (7 GAL.) MEAT MIXER

#554BSMM20T, #554BSMM44T

07/2019



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. Keep these instructions to assist in future servicing.

General Information and Instructions

INTRODUCTION

The Stainless Steel Meat Mixer provides a quick, easy way to mix meat and your favorite seasoning. It is easy to assemble and transport and it can be used in commercial or home applications. Before using the Stainless Steel Meat Mixer, please read the following instructions carefully. When making sausage it is important that you add water to the mixture. Water will: 1) Help the seasoning blend better with the meat. 2) Make mixing easier. 3) Make stuffing easier. It will not weaken the flavor of the sausage.

TECHNICAL DETAILS

Item No.	Tank Capacity	Working Capability
554BSMM20T	4.2 gallons	Up to 20 lbs.
554BSMM44T	7 gallons	Up to 44 lbs.

ASSEMBLY

Step 1: Remove all the parts from inside the meat tank.

Step 2: Place the spring over the threaded end of the brass bolt.

Step 3: From the inside of the meat tank, slide the spring and brass bolt through the hole with the long aperture.

Step 4: Thread the axle-adjusting knob onto the brass bolt and tighten.

Step 5: Insert the circular end of the axle with paddles over the end of the brass bolt.

Step 6: Push the handle through the other opening in the meat tank so that it aligns the axle with the paddles.

Step 7: Slide the handle bolt through the end of the handle and tighten it to the axle with the paddles.

Step 8: Turn the axle-adjusting knob counter-clockwise to increase the spring tension on the axle with the paddles.

FOLLOW INSTRUCTIONS BELOW TO MIX MEAT

Step 1: Mix seasoning (and cure if used) with a minimum of 1oz. of water per pound of meat used, mix thoroughly until seasoning is dissolved.

Step 2: Put meat in mixer and pour water/seasoning mixture over meat.

Step 3: Place the cover on the meat tank. (For safety, do not operate the unit without the cover in place.)

Step 4: Mix meat until it starts to become tacky--DO NOT OVER MIX.

Step 5: Remove sausage from mixer and put immediately into stuffer for stuffing. Do not allow sausage to sit for a while before stuffing.

Step 6: If mixture becomes stiff and difficult to stuff, you can add additional water to soften it. This will not affect the flavor of the finished product.

General Information and Instructions

AFTER USE

- Step 1:** To detach Meat Tank from Stand. Remove the bolt for non-rotating operation. Take the meat tank from the stand.
- Step 2:** Unscrew the axle-adjusting knob clockwise until the paddle disengages, and then remove the paddles
- Step 3:** Wash the meat tank and the paddles with warm soapy water, rinse and dry thoroughly.
- Step 4:** Spray the unit with a food grade silicone spray. This will prevent oxidation and keep the mixer in like new condition.

WARNING & PRECAUTION

Please operate according to the Operation Instructions.



WARNING: Please assemble and operate carefully.



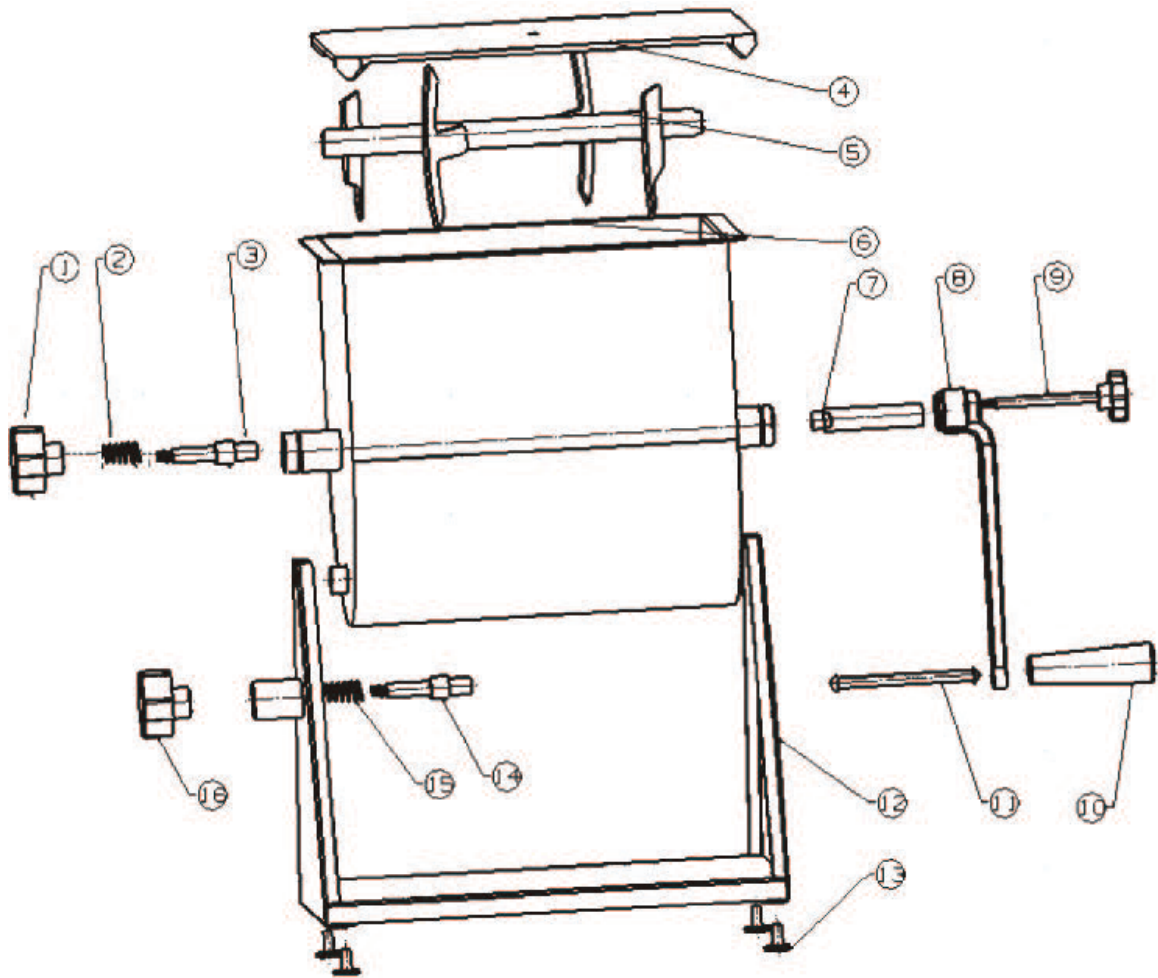
WARNING: The function of the Meat Mixer is to mix the meat and seasonings. To avoid possible injury, do not put your hands inside the mixer while unit is in operation, and do not operate unit without placing the lid on the meat tank!

Use soap and water to hand clean the mixer. Do not put in dishwasher.

TROUBLE-SHOOTING

Problem(s)	Solutions
The mixer is hard to crank.	Meat mixture has become too stiff. Add water to mix.
The paddle is loose and shakes a little.	Bolts to fasten the paddle are not well assembled.

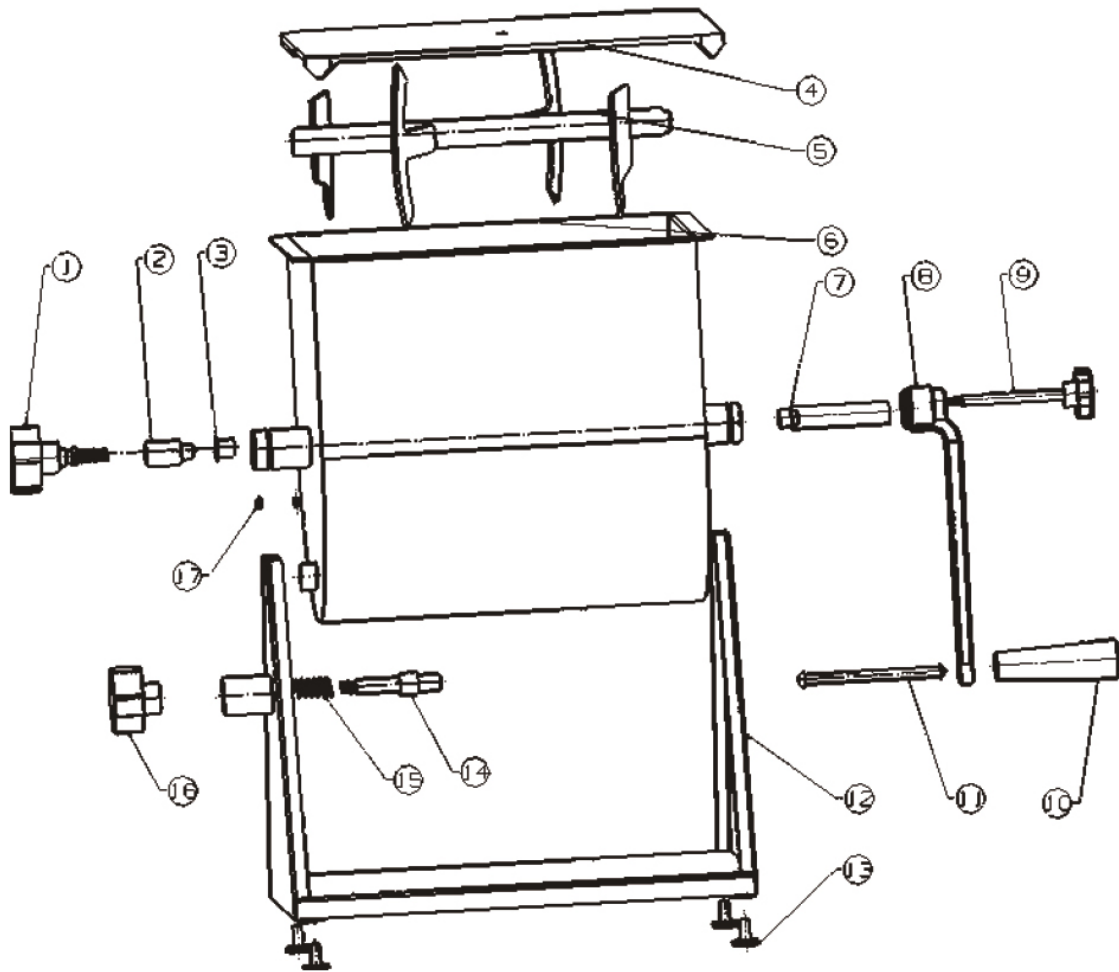
554BSMM20T Exploded View and Parts List



Part No.	Description	Qty.
1	Paddle Knob	1
2	Spring	2
3	Axle	1
4	Tank Cover	1
5	Axle with Paddles	1
6	Meat Tank	1
7	Gear Axle	1
8	Crank	1

Part No.	Description	Qty.
9	Handle Knob	1
10	Handle	1
11	Pin Shaft	1
12	Stand	1
13	Rubber Feet	4
14	Axle	1
15	Spring	1
16	Bolt for Non-Rotating Operation	1

554BSMM44T Exploded View and Parts List



Part No.	Description	Qty.
1	Paddle Knob	1
2	Gear Axle	1
3	Gear Sleeve	1
4	Tank Cover	1
5	Axle with Paddles	1
6	Meat Tank	1
7	Gear Axle	1
8	Crank	1
9	Handle Knob	1

Part No.	Description	Qty.
10	Handle	1
11	Pin Shaft	1
12	Stand	1
13	Rubber Feet	4
14	Axle	1
15	Spring	1
16	Bolt for Non-Rotating Operation	1
17	Bolt	1

6 Month Warranty

EQUIPMENT LIMITED WARRANTY

Backyard Pro Butcher Series warrants its equipment to be free from defects in material and workmanship for a period of **6 months**. This is the sole and exclusive warranty made by Backyard Pro Butcher Series covering your Backyard Pro Butcher Series brand equipment. A claim under this warranty must be made within **6 months** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Backyard Pro Butcher Series reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable.

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.

Backyard Pro Butcher Series 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
- Backyard Pro Butcher Series 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 **6 months** 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. Backyard Pro Butcher Series shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.

