



Meat Grinders

Models: _____

#177MG12R	#12 • 110V • 1 HP
#177MG22R	#22 • 110V • 1 1/2 HP

Warning:

Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

For Your Safety:

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

Note:

Please read and keep these instructions. Indoor use only.

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Intertek
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NEMA
5-15P

CONFORMS TO NSF STD NSF-8
CONFORMS TO UL STD UL-763

Safety Precautions



WARNING FIRE, ELECTRICAL SHOCK, OR SERIOUS INJURY CAN OCCUR

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 that cannot be built into this product, but must be supplied by the operator.

- NEVER operate the grinder if the power cord, plug, or any other parts are damaged.
- ALWAYS keep fingers clear of the auger and cutting blades.
- NEVER reach into the grinder.
- NEVER operate grinder without tray securely in place.
- NEVER reach into any grinder inlet.
- NEVER operate the grinder with loose hair, clothing, bracelets, jewelry, etc. Tie back or remove any loose articles.
- ALWAYS use the stomper to push meat into the grinder head.
- NEVER use fingers to scrape food away from the grinding plate while the grinder is in operation.
- NEVER use any accessories or parts from other manufacturers.
- ALWAYS disconnect the grinder from the power source before any disassembly for cleaning or any other reason.
- DO NOT submerge the grinder motor into liquid or water.



CAUTION

Please operate according to operation method and read the proper operation procedures before using. Please assemble and operate carefully. To avoid any possible injuries, please do not put your hands in or near the grinder head while unit is plugged in.

- Keep all loose clothing away from moving parts while 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. This can cause severe damage to the head and auger as a result.
- Turn the grinder off before unplugging it from the outlet.
- Always unplug the grinder when changing a part (head, plates, blades, stuffing tubes, etc.) on the grinder.
- Remove all tendons, bone, and skin from meat before grinding.
- Unplug when assembling or disassembling the unit.
- Provide supervision when this 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 while the motor is running.

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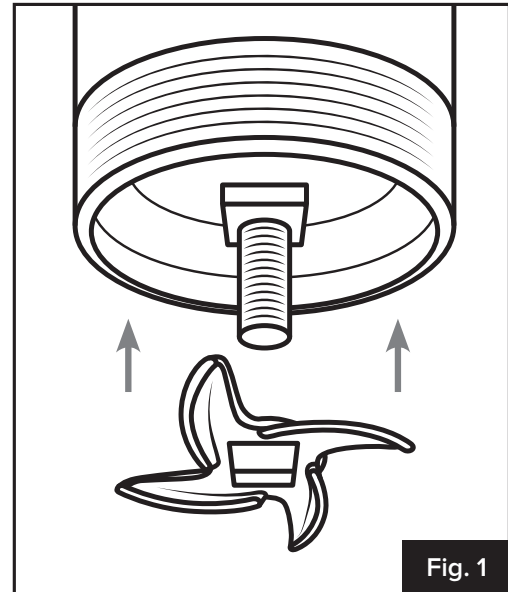


CAUTION

- DO NOT disassemble the grinder during operation.
- Avoid contact with moving parts. Never feed meat by hand. Always use the meat stomper.
- DO NOT use the grinder if the power cord is broken. Please return the unit to the place of purchase or contact customer service.
- To protect against risk of electrical shock, DO NOT put electrical parts (motor, power cord, etc.) in water or other liquid.
- Unplug from the outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts. Never feed food by hand. Always use a food pusher. DO NOT use fingers to scrape food away from the grinder plate while the appliance is operating.
- DO NOT operate any appliance with a damaged cord or plug, after the appliance malfunctions, or if the appliance is dropped or damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or mechanical adjustment.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injuries.
- DO NOT use outdoors.
- DO NOT let cord hang over edge of table or counter.
- DO NOT force too much product into the grinding 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.
- DO NOT tighten the retaining ring more than hand tight.
- DO NOT operate unit without the white thrust washer in place.
- DO NOT operate with incorrect knife orientation. See Assembly Instructions for correct orientation. Wrong orientation may damage unit.
- SAVE THESE INSTRUCTIONS.

Assembly

1. Make sure power cord is disconnected.
2. Place housing into enclosure and make sure pin is aligned with hole in enclosure.
3. Hand tighten the thumbscrew to hold housing in place.
4. Place white washer onto back of auger.
5. Insert auger into housing, rotate back and forth to align square end of auger with drive bushing of grinder, and ensure the auger is all of the way against the white washer.
6. Insert 4 leaf blade/knife onto square end of auger. The precisely ground, flat side of blades should face you. (Fig. 1)
7. Insert the selected perforated plate/round knife (start with larger perforations and grind progressively smaller holes in perforated plates) with the raised nose facing out/towards you. The flat side of blade should be against the perforations when 4 blade knife orientation is correct.
8. Confirm the outer edge of round knife is flush with the end of the housing. Lifting the round knife can ease engagement of the alignment pin with the notch at the bottom of the housing.
9. Thread the retaining ring onto the housing. Tighten the retaining ring securely. Tightening the retaining ring applies pressure between the cutting surfaces and produces a better grind.



Sausage Stuffing Assembly

1. Be sure the grinder is unplugged.
2. Attach grinder head to motor and install auger.
3. Slide the stuffing plate onto auger. (The grinding blade may or may not be 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).
5. Firmly screw the grinder ring onto the grinder head.



Operation

1. Place grinder on a stable and secure surface.
2. Install the sausage stuffing assembly (optional).
NOTE: It is recommended that 2 people perform sausage stuffing.
3. Plug the unit into an appropriate electrical socket (110V/60Hz).
4. Load meat into the food pan.
5. Place a receptacle under the front grinder plate/place prepared casings onto the sausage funnel.
6. Turn the unit on using the green switch.
7. Gently push the meat into the grinder using the stomper. **DO NOT USE HANDS.**
8. If stuffing sausage, 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.
NOTE: Adding small amounts of water to the ground meat can improve sausage output.
9. Twist or tie the sausage into links as desired. Knot the end of casing.

Cleaning & Maintenance

NOTE: Cleaning should be done IMMEDIATELY after use.

NOTE: DO NOT immerse the motor body in water.

NOTE: DO NOT place any pieces in a dishwasher.

1. Turn unit off and remove plug from 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.
5. Rinse the grinder parts with clean hot water, then dry using a cloth.
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 quickly wipe dry.
8. Make sure the grinder and all components are completely dry before assembling or storing.

Troubleshooting

Issue	Possible Problem	Solution
Grinder does not turn on.	Power cord damaged.	DO NOT attempt to repair on your own. Contact our customer service for assistance.
	No power to the outlet.	If circuit breaker is tripped, reset it. If unit continues to trip, then the short circuit needs to be repaired. DO NOT attempt to repair on your own. Contact our customer service for assistance.
	Thermal switch overheats.	Turn off the unit, wait for 5-10 minutes, then restart. If the unit still doesn't work, then it needs to be repaired. Contact our customer service for assistance.

Issue	Possible Problem	Solution
Not grinding properly.	Grinder head isn't securely attached.	Turn off grinder and unplug the unit. Find the Locking Bolt (or button) on grinder neck and disengage it, press the grinder head firm and reinsert the Locking Bolt (or button) until it is hand tightened and secured (subject to different model to use the locking bolt or button).
	Improper food being ground.	DO NOT slice frozen meat. Remove bones and tendons carefully before grinding.
	Lack of lubricant after using the grinder for a long time.	Use a food grade lubricant to lubricate the grinding plates, blade, and auger. We recommend doing this every 6 months.
	Wrong grinding plate is being used.	DO NOT try to start grinding the meat through the fine grind plate. Start to grind the meat with the coarse grind plate, then process once more by changing to the fine grind plate. Be sure the meat is still chilled to the proper temperature when doing the fine grind.
	Retaining ring is locked too tight.	Readjust the retaining ring until just right. If it is locked too tight, meat will mash instead of grind.
	Grinder plate is blocked.	Turn off the unit and remove the grinder plate. Clean the grinder plate and auger, then install it again properly and tighten the retaining ring by hand.
	Meat size is too big.	Cube into 2" x 2" and length below 4.5" for ideal grinding. Grind the meat with coarse grind plate then repeat again with fine grind plate.
Meat keeps mashing.	Installed improperly.	Make sure everything is in place. Make sure the washer behind the motor is installed correctly, and that the knives and blades are sharp.
Meat easily jams in grinder neck.	Improper loading of meat.	You may be feeding too much meat through the grinder, or trying to push it through too quickly. Feed the grinder only as fast as the auger will take it.
Not stuffing well.	Improper installation of stuffing parts.	When using the grinder as a stuffer, make sure you remove the grinding plate and the knife, then replaced them by stuffing plate and stuffing tube.
Machine is noisy.	Grinder not properly warmed up before use.	Let the unit run for 10 minutes, turn off for 5 minutes, then run again for 10 minutes. The noise should reach a normal level.
	Lack of lubricant after using the grinder for long time.	Use a food grade lubricant to lubricate the grinding plates, blade, and auger. We recommend doing this every 6 months.
Grinder is too hot to touch.	Grinding meat continuously for a long time.	Switch off the grinder for 5 minutes between every 20 minutes of operation for the grinder to cool down. If you have a lot of meat to grind, we recommend grinding the meat in smaller batches, so the grinder can cool down between batches.
	Over tightening the retaining ring.	To prevent overheating, retaining ring should be tightened by hand only.
Rust appearing on knife, grinder plate, or neck.	Improper cleaning or inadequate lubrication.	Washing by hand is recommended (See Cleaning & Maintenance on page 6). After washing, the stainless steel grinding plates, blade, and auger must be coated with vegetable oil or food grade lubricant.