



## **INSTRUCTION MANUAL**

#8 Meat Grinder

Model: 1A-PG508

120V~60Hz, 575W



**HOUSEHOLD USE ONLY**

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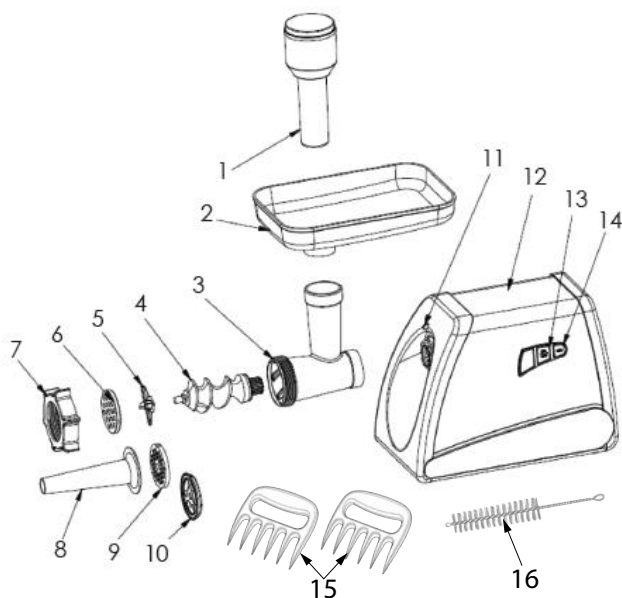
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**WARNING!** Never operate grinder without the tray/safety guard secured in place. Never reach into any grinder inlet. Always use the meat stomper to push the meat into the grinder head. Read and follow all instructions and warnings to avoid serious personal injury.

## PARTS LIST



1. MEAT STOMPER

2. MEAT PAN

3. GRINDER HEAD

4. AUGER STUD PIN

5. GRINDER KNIFE

6. COARSE GRINDING PLATE

7. RETAINING RING

8. STUFFING TUBE

9. 2 CUTTING PLATES

- Coarse 7 mm
- Fine 4.5mm

10. PLASTIC STUFFING PLATE

11. RELEASE BUTTON

12. MOTOR HOUSING

13. ON/OFF SWITCH

14. REVERSE BUTTON

15. MEAT CLAWS

16. MINCER CLEANING BRUSH

## IMPORTANT SAFEGUARDS



**Warning:** *Failure to read these warnings may result in personal injury.*

When using electrical appliances, important safeguards should always be followed including the following:

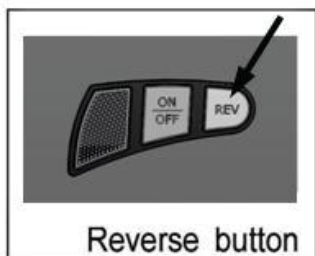
1. Read and follow all instructions before using the grinder.
2. Only use an approved grounded electrical outlet.
3. Do not use during an electrical storm.
4. Do not use outdoors, this product is for indoor household use only.
5. Do not expose to rain or water at anytime.
6. To protect against electrical shock do not immerse cord, plug, or housing in water or other liquids.
7. Do not attempt operate a damaged appliance. Have all damaged parts repaired for replaced before further use.
8. Do not let cord hang or touch hot surfaces.
9. Keep children and pets away from meat grinder at all times. Do not allow children to use meat grinder. Close supervision is necessary should children or pets be in area where meat grinder is being used.
10. Use meat grinder only on a level, stable surface to prevent tipping.
11. The use of alcohol, prescription or non-prescription drugs may impair the user's ability to properly assemble or safely operate meat grinder.
12. Avoid bumping or impacting meat grinder.
13. Never move meat grinder when in use.
14. Be careful when removing food from meat grinder.
15. To disconnect, turn meat grinder off, then remove plug from outlet.
16. Unplug from outlet when not in use and before cleaning.
17. Never use meat grinder for anything other than its intended purpose. This unit is not for commercial use.
18. Always use meat grinder in accordance with all applicable local, state, and federal fire codes.
19. Avoid touching moving parts with your hands.
20. Never use fingers to scrape food away from discharge disc while appliance is operating. Failure to do so may result in serious injury.
21. This appliance is designed for grinding meat only. Do not use this appliance for frozen food or non-food products.
22. Do not insert any metallic objects into the meat grinder.

## SAVE THESE INSTRUCTIONS!

## TIPS



- The cord storage is under motor housing.



- If the grinder is locked, reverse the operation to see if that clears the obstruction.

**NOTE:** Only switch from forward operation to reverse operation when the grinder is turned off. Reversing operation during use can damage the motor. If the grinder is still locked, turn grinder off, unplug the electrical cord from the outlet, disassemble the grinder head, and remove the obstruction. Reassemble and continue grinding.

## HOW TO CLEAN YOUR GRINDER

Meat left behind in the grinder head may be removed by passing a slice of bread through the grinder head.

1. Before cleaning the grinder, switch the appliance off and unplug from electrical outlet.
2. Remove the meat stomper and meat tray.
3. Press the release button and turn the grinder head in the direction of unlock.
4. Unscrew the retaining ring and remove all parts from the grinder head.

CLEAN IMMEDIATELY AFTER USE.

Hand wash in warm soapy water.

Grinder parts are not dishwasher safe.

Hand-dry IMMEDIATELY.

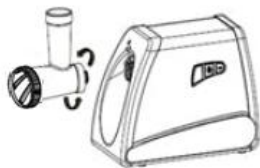
5. Sausage stuffing accessories and extra discs can all be stored in the plunger.

**NOTE:** Excalibur advises you to lubricate the knife and the grinding plates with food grade silicon spray.



## OPERATING INSTRUCTIONS / GRINDER ASSEMBLY

1. Clean all parts prior to first use.
2. Attach the grinder head to the motor housing.



3.
  - a. Insert the auger stud pin into the grinder head, the geared end first.
  - b. Place the grinder knife onto the auger stud pin. (The cutting edges should be facing out and flat against the grinder plate when properly installed.)
  - c. Place the medium or coarse grinding plate (depending on the consistency you prefer) onto the worm gear/auger. (Make sure the notches on the grinder plate match the locator pin in the grinder head.)
  - d. Screw the retaining ring onto the grinder head until it is hand tight.



4. Place the meat tray on the upright part of the grinder head.



5. Now the grinder is ready for grinding.

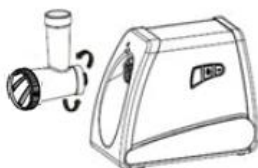


### GRINDING

Cut the meat into 4" x ¾" strips. Make sure to remove all bones, gristle, and sinew. Place the meat on the meat tray. Turn on the grinder. Use the meat stomper to gently push the meat into the grinder head. Do not force the meat too quickly- allow the grinder to do the job.

## OPERATING INSTRUCTIONS / STUFFING ASSEMBLY

1. Grind the meat.
2. Attach the grinder head to the motor housing.



3.
  - a. Insert the worm gear/auger into the grinder head, the geared end first.
  - b. Put the stuffing plate (or other plate depending on the consistency you are wanting) on the auger stud pin. (Make sure the notch in the grinder plate is matched to the locator pin in the grinder head.)
  - c. Place the stuffing tube in the retaining ring and screw the ring on the grinder head.



4. Place the meat tray on the upright part of the grinder head.



5. Now the grinder is ready for stuffing sausages.



### MAKING SAUSAGES

Slide casing of choice onto stuffing tube.

Mix the course ground meat with the seasonings and add to the meat tray. Turn on grinder. Use the meat stomper to gently push the meat into the grinder head. Do not force the meat too quickly - allow the grinder to do the job.

**NOTE:** Never operate the grinder without the grinder knife and one of the grinder plates in the head. Doing so may force meat back into the motor.