



4.2 Gallons (20LB) Meat Mixer



WARNING

Read carefully and understand all **ASSEMBLY AND OPERATION INSTRUCTIONS** before operating. Failure to follow the safety rules and other basic safety precautions may result in serious personal injury

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WARNINGS



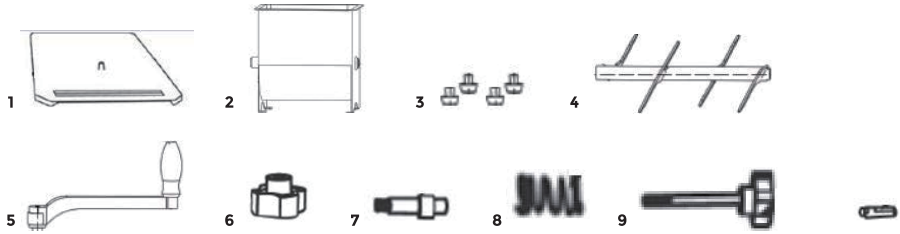
WARNING! Read and understand all safety instructions and warnings prior to use. Your safety is the most important consideration. Failure to comply with procedures and safeguards may result in serious injury or property damage. Your personal safety is your responsibility!

- **KEEP FINGERS AND HANDS AWAY** from the Mixing Shaft and Paddles during use.
- **NEVER** use the Meat Mixer without the Clear Lid in place.
- This appliance is not intended for use by persons (including children) with reduced physical sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- **ALWAYS REMOVE THE HANDLE** from the Meat Mixer when not in use.
- Thoroughly inspect the Meat Mixer before each use. If any parts are missing, damaged or do not function properly, contact customer service.
- **DO NOT** mix bones or other hard objects that could damage the Mixing Shaft.
- The manufacturer declines responsibility for any improper use of the Meat Mixer.
- Only use the Meat Mixer on a stable, level surface. The Meat Mixer should not move or shift during use.
- **TIE BACK** loose hair and loose clothing. Roll up long sleeves and remove ties and jewelry (including watches, rings, and bracelets) before operating. Thoroughly wash all Meat Mixre parts that come into contact with food in warm soapy water before and after each use. Rinse with clean water. Dry all parts before re-assembly and storage. **THIS UNIT IS NOT DISHWASHER SAFE.** It is best to use a food-grade silicone spray to coat all metal parts.
- **DO NOT** use while under the influence of drugs or alcohol.
- **KEEP OUT OF REACH OF CHILDREN!** Never leave the mixer unattended.
- The mixer is not a toy.

SAVE THESE INSTRUCTIONS!

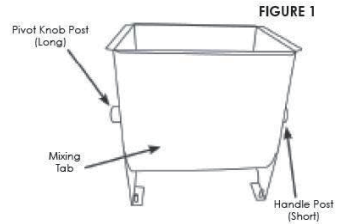
PARTS LIST

PART #	DESCRIPTION	Qty
1	CLEAR LID	1
2	MIXING TUB	1
3	RUBBER FEET	4
4	MIXING SHAFT/PADDLES	1
5	HANDLE	1
6	PIVOT KNOB	1
7	PIVOT PIN	1
8	PIVOT SPRING	1
9	HANDLE RETAINING KNOB	1
10	HANDLE PIVOT PIN	1



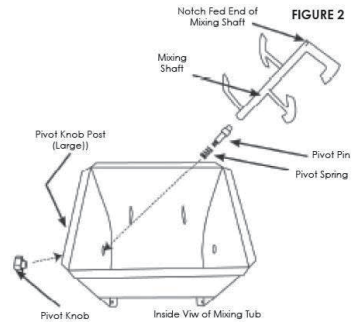
ASSEMBLING YOUR MEAT MIXER

1 Place the **Mixing Tub(2)** on a stable, level surface with the **Pivot Knob Post**(longer post) on your left and the **Handle Post** (shorter post) on your right(**figure 1**).



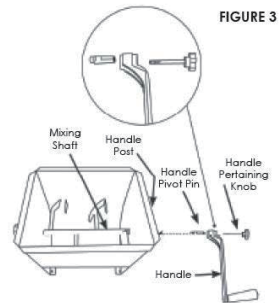
2 Place the **Pivot Spring(8)** over the longer, threaded end of the **Pivot Pin(7)**

3 Insert the **Pivot Pin & Spring** through the hole on the left of **Mixing Tub(2)**. Screw the **Pivot Knob** onto the **Pivot Pin(7)** from the outside of the **Mixing Tub** until secure (**figure 2**).



4 Pull out and hold the **Pivot Knob(6)** to retract the **Pivot Pin(7)**, making room for the **Mixing Shaft(4)**. Hold the **Mixing Shaft(4)** in the **Mixing Tub** with the flat end to the left and the notched end to the right. Align the **Mixing Shaft(4)** with the retracted **Pivot Pin(7)**. Slowly release the **Pivot Knob** to seat the **Pivot Pin(7)** into the end of the **Mixing Shaft(4)**.

5 Insert the short round end of the **Handle Pivot Pin** into the **Handle Post** on the right side of the **Mixing Tub**. Connect to **Handle Pivot Pin** to the notched end of the **Mixing Shaft**. Make sure the flats on the **Handle Pivot Pin** fully engage the notch (**figure 3**).

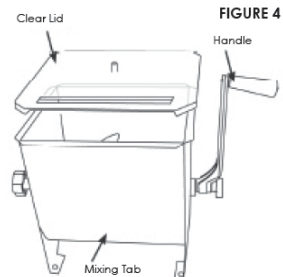


6 Place the **Handle** over the exposed, tapered end of the **Handle Pivot Pin**. Line up the flat on the outside of the **Handle Pivot Pin** with the flat on the inside of the **Handle** (**figure 3**)

7 Insert the **Handle Retaining Knob** through the **Handle** and **Handle Pivot Pin**. Tighten the **Handle Retaining Knob** to secure the **Handle**.

DO NOT over-tighten the **Handle Retaining Knob** to avoid excessive wear on the **Handle Pivot Pin**.

8 Install the **Clear Lid** (**figure 4**). **DO NOT** use the **Meat Mixer** without the **Clear Lid** in place. Severe injury may result!



OPERATING INSTRUCTIONS

Now that the Meat Mixer is fully assembled and ready to use, it is time to blend your favorite sausage or jerky meat mixture.

1. Be sure to read and fully understand the General Safety Rules at the beginning of this manual before you start.
2. Place the Meat Mixer on a stable, level work surface. Allow ample room for the Handle to rotate.
3. Place ground meat into the Mixing Tub. Add seasonings, cure and water as necessary at this time.
4. Place the Clear Lid onto the Mixing Tub. DO NOT operate the Meat Mixer without the Clear Lid in place. Serious injury may result.
5. Turn the Handle clockwise to mix.
6. Mix until the meat feels sticky to the touch. Do not over-mix the meat. Remove the Clear Lid to test the consistency of the meat. DO NOT turn the Handle and KEEP CLEAR of the Mixing Shaft Paddles during the step. Replace the Clear Lid before you continue mixing.
7. When mixing is complete, remove the Handle, Clear Lid and Mixing Shaft before removing the meat.
8. Cook or refrigerate meat as soon as possible after mixing. DO NOT let meat sit out for an extended period of time.

CLEANING INSTRUCTIONS

1. Completely disassemble the Meat Mixer.
2. Before and after each use, thoroughly wash all Meat Mixer parts that come in contact with food in warm soapy water.
3. Rinse with clean water.
4. Thoroughly dry all parts. Coat all metal parts with a food-grade silicone spray before re-assembly and storage.

NOTE: The Meat Mixer is **NOT** dishwasher safe.

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