

ITEM # MEGRINDUL

Commercial Duty Meat Grinder Assembly & Operating Instructions



READ ALL INSTRUCTIONS AND WARNINGS BEFORE USING THIS PRODUCT.

This manual provides important information on proper operation & maintenance. Every effort has been made to ensure the accuracy of this manual. These instructions are not meant to cover every possible condition and situation that may occur. We reserve the right to change this product at any time without prior notice.

IF THERE IS ANY QUESTION ABOUT A CONDITION BEING SAFE OR UNSAFE, DO NOT OPERATE THIS PRODUCT!

HAVE QUESTIONS OR PROBLEMS? CALL CUSTOMER SERVICE.

If you experience a problem or need parts for this product, visit our website <http://www.buffalotools.com> or call our customer help line at 1-636-532-9888, Monday-Friday, 8 AM - 4 PM Central Time. A copy of the sales receipt is required.

FOR CONSUMER USE ONLY – NOT FOR PROFESSIONAL USE.

KEEP THIS MANUAL, SALES RECEIPT & APPLICABLE WARRANTY FOR FUTURE REFERENCE.

TABLE OF CONTENTS

SAFETY ALERTS

RECOGNIZE SAFETY SYMBOLS, WORDS AND LABELS 2

GENERAL PRODUCT SPECIFICATIONS

FEATURES, CONTENTS AND SPECIFICATIONS..... 3
PRODUCT DIAGRAM..... 3

IMPORTANT SAFETY RULES 4

ASSEMBLY 6

OPERATION 6

MAINTENANCE 8

PARTS LIST 8

RECOGNIZE SAFETY SYMBOLS, WORDS & LABELS



This is a safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death. WARNING indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.



READ AND UNDERSTAND ALL INSTRUCTIONS. Failure to follow all instructions may result in electric shock, fire and/or serious personal injury.

WHAT YOU NEED TO KNOW ABOUT SAFETY INSTRUCTIONS

The warning and safety instructions appearing in this manual are not meant to cover all possible conditions and situations that may occur. Common sense, caution and care must be exercised when operating or cleaning tools and equipment. Always contact your dealer, distributor, service agent or manufacturer about problems or conditions you do not understand before operating the product.

GENERAL PRODUCT SPECIFICATIONS



FEATURES

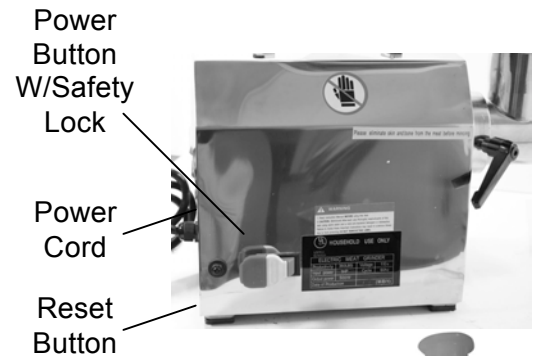
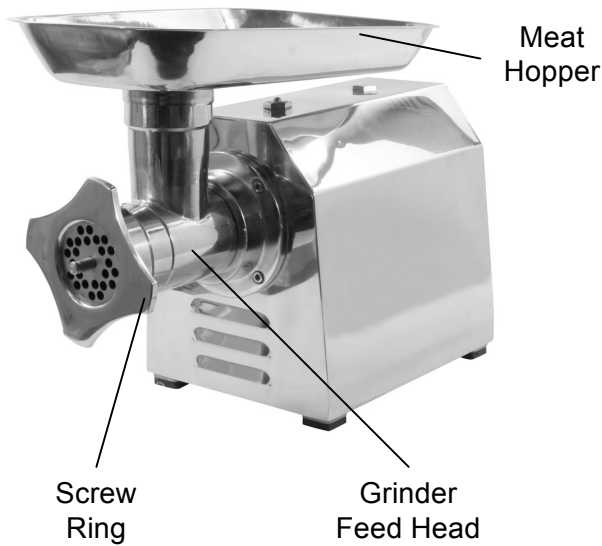
- Speeds up the process of making your own hamburger, sausage & bratwurst!
- Grinds over 6 lbs. of meat in a minute.
- Stainless steel design for easy cleanup.
- ETL approved.

PACKAGE CONTENTS

- Commercial Duty 1 HP Meat Grinder
- Meat Hopper
- Two Grinding Knives
- Two Grinding Plates (1/4" and 3/16")
- 4-Piece Asst. Sausage Attachments
- Locking Latch
- Push Tube

SPECIFICATIONS

- Rated Watts 750 Watts
- Rated Current 8.3 Amps
- Rated Voltage 110V / 60Hz



IMPORTANT SAFETY RULES

COMMON SENSE AND CAUTION ARE FACTORS WHICH CANNOT BE BUILT INTO ANY PRODUCT. THESE FACTORS MUST BE SUPPLIED BY THE OPERATOR.

WARNING

Keep the work area clean and well lit. A cluttered work area may cause accidents.

Never use this product near flammable liquids or gasses.

Never allow children to use this product without responsible adult supervision. When operating this product, keep children at a safe distance from the work area.

WARNING

Wear suitable clothing. Do not wear loose clothing or jewelry. They may get caught in moving parts.

Never wear rings with protruding parts. Wear a hat over long hair. Wear rubber footwear.

Always wear safety goggles and ear protection when using the product. Wear a dust mask when the work is dusty.

WARNING: Always disconnect the Grinder from its electrical power supply source before performing any cleaning, inspection or maintenance.

WARNING: DO NOT WASH ANY PARTS OF THIS GRINDER IN THE DISHWASHER!!

WARNING

Prevent electrical shock. Keep the power cord away from heat, oil, sharp edges and rough surfaces. Do not operate if power cord is frayed or damaged.

Never move the product while it is plugged into an electrical outlet. Make sure the switch is in the "OFF" position when the power cord is plugged-in.

Never carry the product by the power cord. Do not pull the power cord to remove the plug from sockets. Keep the power cord away from heat, oil and sharp edges.

Never use product in damp or wet conditions.

Never carry a plugged-in product with your finger on the switch. Always switch off the product and allow it to stop moving before putting it down.

This appliance has a polarized plug (one blade is wider than the other). This plug will fit in a polarized outlet only one way. If the plug does not fit the outlet perfectly, reverse the plug. If it should still not fit, contact a qualified electrician. To reduce the risk of electric shock, do not modify the plug in any way.

IMPORTANT SAFETY RULES (Continued)

WARNING

When not in use, store product in a secure, dry and safe place. The storage area should be lockable and out of the reach of children.

Use a product designed for the job being performed. Do not use low-powered products for heavy-duty operations. Never use the machine for other than its intended purpose.

Maintain this product with care. This product works best and safest if it is kept clean. Observe the instructions for maintenance and changing accessories. Keep dry and free of oil and grease.

WARNING

If working outdoors, use extension cords marked and rated for outdoor use. When using machines with a ground connection, an extension cord with a grounded connection should be used and connected to a grounded outlet.

Stay alert. Do not use this product when impaired by medicine, drugs, or alcohol. Watch what you are doing and use common sense for your safety.

Before starting the machine check that all safety devices and parts operate smoothly and efficiently. Make sure that all moving parts are in good working order. Check the machine for any broken parts. Make sure all parts are fitted properly and any other conditions that might affect the proper functioning of the machine are correct. Do not use the machine when it cannot be switched on or off.

WARNING

For your own safety, use only accessories recommended in this manual.

Service must be performed by qualified repair personnel. Service or maintenance performed by unqualified personnel could result in a risk or injury.

When servicing a tool, use only identical replacement parts. Use of unauthorized parts or failure to follow maintenance instructions may create a risk of electric shock or injury

SAVE THE RECEIPT, WARRANTY AND THIS MANUAL. READ THE ENTIRE MANUAL TO BECOME FAMILIAR WITH THIS PRODUCT BEFORE YOU BEGIN USING IT.

When unpacking, check to make sure all parts listed on page 2 are included. If any parts are missing or broken, please call Customer Service at 1-636-532-9888.

ASSEMBLY

1. Unit should be unplugged while assembling (Figure 1).
2. Place Grinder Feeder Head tightly into Attachment Opening (Figure 2).
3. Place Feed Screw into Grinder Feed Head, long end spindle first. (Figure 3). Turn slightly until it is set into Motor Housing.
4. Place Cutting Knife onto Feed Screw shaft with the flat cutting surface facing out from the Feed screw. If it is not fitted properly, meat will not be ground and the cutting plate may be permanently damaged. (Figure 4)
5. Position the desired Cutting Plate onto the flat sides of the Cutting Knife. Ensure that the notch of the Cutting Plate fit into the tab of the Grinder Feed Head. (Figure 5)
6. Secure Screw Ring to the end of the Grinder Feed Head by turning clockwise. (Figure 6)
7. Tighten Locking Latch onto Meat Grinder to secure the Grinder Feed Head. (Figure 7)
8. Place Meat Hopper onto the Grinder Feed Head. Use the Food Pusher to gently feed food, one piece at a time. (Figure 8)

OPERATION

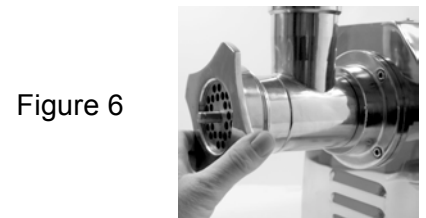
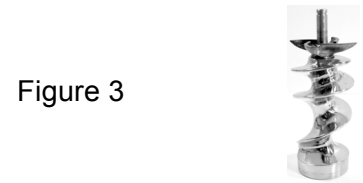
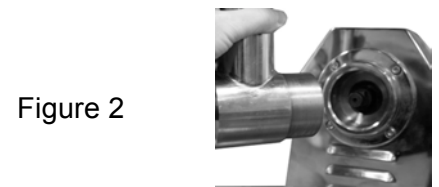
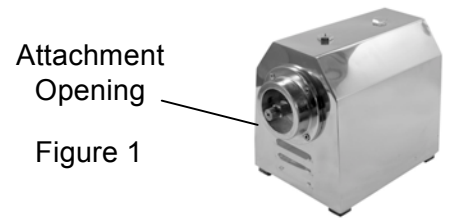
⚠ WARNING

Before and after use, wash all parts with warm soapy water.

Do not feed food by hand – use the Food Pusher!

Cutting knives are sharp! Use care when using the product and when cleaning the product to prevent injury.

1. Before first use, wash all parts of the Meat Grinder with warm soapy water.
2. Position the Meat Grinder on a stable work surface.
3. Be certain the On/Off/Reverse Switch is in the “Off” position.
4. Insert plug into wall outlet.
5. Position a bowl or plate beneath the grinder tube to catch food.
6. Turn to “On” position. Meat Grinder must always be “On” before adding food.
7. Put food into the Meat Hopper, then use the Food Pusher to feed food through opening. **DO NOT FORCE FOOD INTO THE GRINDER FEED HEAD**



MAINTENANCE

⚠ WARNING

If the motor slows or stops, this may be due to jammed food. Switch the Meat Grinder “Off” and unplug from power source. Remove the Meat Hopper to access the Grinder Feed Head, and use a small spatula to clear the Feed Screw. Then plug the Meat Grinder into the power source and turn the Meat Grinder “On”. If the Meat Grinder gets jammed again, switch it “Off” again, unplug then disassemble the Grinder/Feeder Head and clean the internal parts.

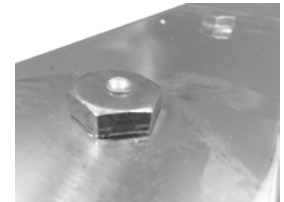
⚠ WARNING

Prevent children from using the Meat Grinder without adult supervision. Remove the yellow Safety Lock on the Power Button. The Meat Grinder will not turn on without the Safety Lock installed.



LUBRICATION

You may find it necessary to lubricate the meat grinder. Open the #22 Oil Stopper and add up to 5.75 ounces of Meropa 680 gear oil.



CUTTING PLATES

ATTENTION: GRINDING PLATES & KNIVES ARE NOT DISHWASHER SAFE. HANDWASH ONLY!

Fine Cutting Plate- For spreads, baby food, hamburgers

Medium Cutting Plate- For ground meat used in soups or relishes

Coarse Cutting Plate- For ground meat used in chili or vegetables

SUGGESTIONS

Grind stale bread pieces to help remove food residue left in the Meat Grinder after use.

Cut food into strips or cubes slightly smaller than the opening on the large die-cast hopper.

Make sure food is free of bone, tough tendon, nutshells, etc. before grinding.

Raw meat and fish should be thoroughly chilled (not frozen) before grinding to reduce the loss of juices.

Freshly ground meat should be refrigerated and cooked within 24 hours.

During extended grinding, fats from meats can build up inside the grinder tube. This may slow down grinding and strain the motor. If this happens, stop the Meat Grinder, wash all parts in hot soapy water, and reassemble. Trim a handful of fat from meat. Process the fat through the hopper to lubricate grinding mechanism for better processing results.

USING THE RESET BUTTON

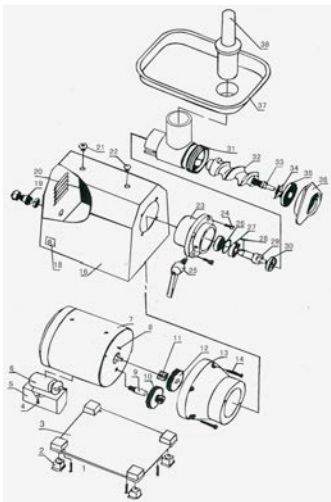
The motor may overheat when used for long periods of time. If the motor shuts off unexpectedly, turn the Power Switch off, then Reset the Reset Button. Turn the Power Switch “ON” and resume grinding.

⚠ WARNING

Before using, wash all parts with hot water and towel dry immediately. Cutting knives are sharp! Use care when handling and when cleaning the product to prevent injury. **NOT DISHWASHER SAFE!**

Do not use harsh or abrasive cleaners. Wipe unit with a damp cloth.

Cutting blade and cutting plate should be coated with cooking oil after washing. Then wrap in grease-proof paper to keep them lubricated and rust-free.



The 4 parts of the grinding head (head locking cap, auger, grinding head & meat hopper) are made from 100% Cast Aluminum. Wash these in sink with hot water, liquid dishwashing detergent, and towel dry immediately. DO NOT soak these parts in water for long periods of time as they will discolor. DO NOT wash and lay flat to air dry as they will discolor.

The cutting blades are made of Stainless Steel. After use wash these in dishwashing detergent and hot water, and towel dry immediately.

The Grinding Plates are made of tempered steel. Wash with hot water only and towel dry immediately. You may rub grinding plates with cooking oil or spray and store in plastic bag to prevent rusting.

You may choose to add up to 10.5 ounces of gear oil (80 or 90) every six months. (See Item #22 for location)

PARTS LIST

ITEM #	QTY	DESCRIPTION	ITEM #	QTY	DESCRIPTION
1	6	Screw	21	1	Motor Lock Screw
2	4	Stabilizer	22	1	Oil Stopper
3	1	Turning Board	23	1	Link Seat
4	1	Screw (4x8m)	24	1	Screw (6x20m)
5	1	Capacitor Support	25	1	Latch
6	1	Capacitor (20uF, 450V)	26	1	Retainer Ring
7	1	Motor	27	1	Ball Bearing 60203
8	1	Key 4x12	28	1	Key 5 x 10
9	1	Shaft	29	1	Shaft
10	1	Dual Gear	30	1	Seal Oil B25x40x7
11	1	Gear I (13T)	31	1	Grinder Feeder Head
12	1	Gear IV (40T)	32	1	Feed Screw
13	1	Gearbox Case	33	1	Arbor
14	4	Screw (6x40m)	34	2	Meat Cutter
16	1	Case	35	2	Discharge Plate
18	1	Combine Switch	36	1	Hand Wheel
19	1	Cable Clips	37	1	Meat Hopper
20	2	Sponge Pad	38	1	Push Tube