



# #8 300 WATT STAINLESS STEEL ELECTRIC MEAT GRINDER

INSTRUCTION MANUAL ITEM:1A-EG409

½ HP #8



**NEVER OPERATE THE GRINDER WITHOUT THE FRONT RING NUT  
AND MEAT TRAY IN PLACE!**

To avoid serious or fatal injury, NEVER reach into any  
Grinder inlet. ALWAYS use the Stamper provided to push  
meat into the Grinder Head.

# INTRODUCTION

- Thank you for purchasing and using this stainless steel meat grinder. This appliance can be operated easier and safer after reading this instruction manual.
- This instruction manual gives the customer all the necessary information about the appliance and the manufacturing standards applied, as well as all instructions for use and maintenance so the appliance can be used correctly, maintaining its efficiency over time.
- This instruction manual is for the end user and for service personnel.
- In order to ensure the stability and safety of the production, the appliance has passed through dielectric voltage withstand test, earth resistance test, power leakage test and normal temperature test before leaving factory.

# IMPORTANT SAFEGUARDS

When using electrical appliances, always follow basic safety precautions including the following:

1. **READ ALL OPERATING INSTRUCTIONS AND PRODUCT SAFETY LABELS!**
2. **CHECK FOR DAMAGED PARTS:** Before using the Grinder, check that all parts are operating properly and performing the intended functions. Check for alignment of moving parts, binding of moving parts, mounting and any other conditions that may affect the operation. If any parts, such as Power Cord or the Grinder are damaged, call the Customer Service number shown in this manual.
3. **Always** unplug power cord from outlet when not in use, before putting on or taking off parts or accessories, and before cleaning. **After unplugging the unit, turn power switch ON, then OFF to ensure that all power has been discharged from the grinder.**
4. This appliance is NOT intended for use by children or by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge. This appliance is not to be used by children!
5. **NEVER LEAVE GRINDER UNATTENDED WHILE IT IS RUNNING!**
6. **ALWAYS USE THE PROVIDED STOMPER, NEVER FEED FOOD BY HAND. KEEP FINGERS CLEAR OF THE AUGER AND CUTTING BLADES AT ALL TIMES. NEVER REACH INTO THE GRINDER,** doing so may cause serious injury.
7. **Always keep the tray guard in place while operating.**
8. **AVOID** contact with moving parts. **NEVER USE YOUR FINGERS TO SCRAPE FOOD AWAY FROM THE CUTTING BLADE WHILE IT IS IN OPERATION.**
9. **Wait until all moving parts have stopped and turn off power before removing any part from the grinder or before switching the grinder in reverse.**
10. **TIE BACK** loose hair, clothing, or any loose object and roll up long sleeves before operating the Grinder.
11. **REMOVE** ties, rings, watches, bracelets, or other jewelry before operating the Grinder.
12. **DO NOT** operate Grinder, or any other electrical equipment, with a damaged cord or plug or after the unit malfunctions. **DO NOT ATTEMPT TO REPLACE THE CORD.**
13. **DO NOT** use outdoors, this product is intended for INDOOR USE ONLY
14. **DO NOT** let cord hang over the edge of a table or counter, come into contact with sharp edges, or touch hot surfaces.
15. **DO NOT** let cord become kinked, trapped under unit or let it wind around the grinder
16. **DO NOT** pull the power cord to disconnect
17. **DO NOT USE WITH EXTENSION CORD.** Always plug directly into a grounded wall receptacle.

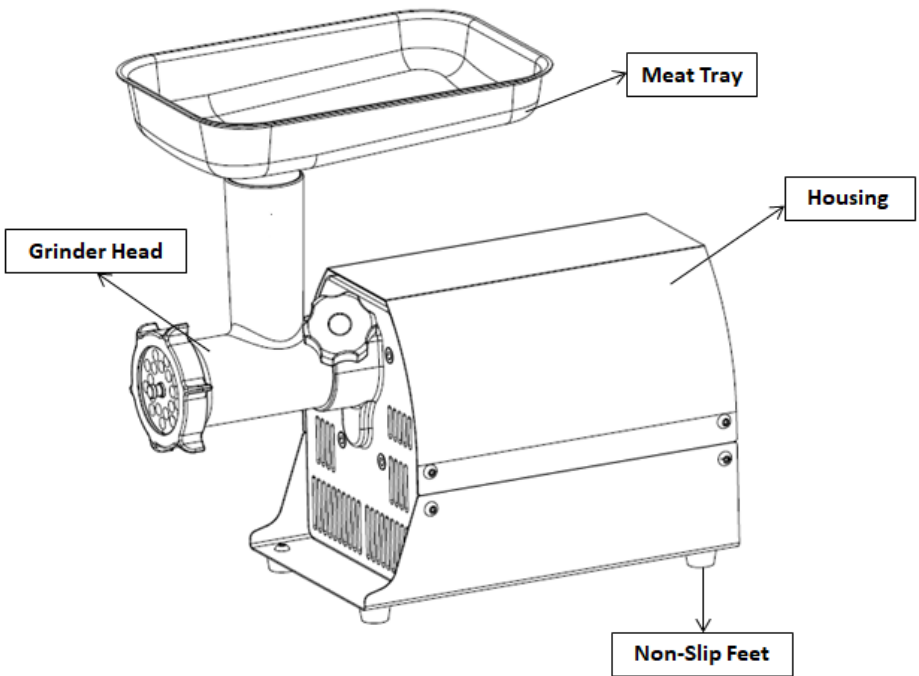


18. This grinder uses a grounded, three prong plug (hot, neutral and ground), that should be connected directly to a grounded 120 Volt, 60 Hz three prong grounded wall outlet receptacle. Grounded plugs are used on metal---encased electric appliances in order to provide protection from an electric shock. **DO NOT** change or alter the plug in any way. **NEVER** break off a grounding prong from a three prong conductor plug. Doing so voids the warranty and can result in electric shock.
19. Place the grinder on a firm and stable surface. Ensure that the grinder is not placed near the edge of the worktop, where it can be easily pushed off or fall.
20. **The Gear Housing and the Motor Cover may become HOT during operation.** This is normal. DO NOT TOUCH these parts while operating.
21. **DO NOT** attempt to operate the Grinder if the **Grinder, Motor and Gear Box are cold.** **Grinder, Motor and Gear Box** temperature should be at least 45 °F (7 °C) before beginning.
22. To reduce the risk of unintentional starting, check that the control is OFF before plugging the cord into wall outlet. To disconnect, turn the control to OFF, then remove plug from wall outlet.
23. **DO NOT** operate your grinder under a wall cabinet. When storing, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
24. **NEVER** plug the grinder in where water may flood the area.
25. To protect against risk of electrical shock, DO NOT submerge the grinder in water or other liquids. Be sure the grinder is disconnected from the power source before cleaning. **NEVER** rinse the Grinder Motor under running water, only use a moist cloth to clean the Grinder Motor Unit.
26. **DO NOT** operate grinder with wet hands or while standing on a wet floor.
27. The use of attachments or parts not specifically recommended or sold by the manufacturer for this grinder will void the warranty and may cause fire, electric shock or injury.
28. **HAND WASH ALL PARTS! DO NOT USE DISHWASHER** Never put the unit near a hot burner, in an oven, or in a dishwasher.
29. **NEVER** use abrasive cleaning agents or abrasive cloths when cleaning the grinder.
30. **DO NOT** use the grinder for other than intended use.
31. **DO NOT RUN Grinder without meat in the Grinder Head.** Severe damage to the **Head and Auger** may occur.
32. Never turn on and run the meat grinder for more than 10 seconds dry with no meat inside the machine. The friction between the auger and grinder head will result with high heat causing the meat to stick to the inside of the grinder assembly. **NEVER OPERATE DRY.** Damage from dry operation will void the warranty.
33. Be sure the **Grinder** is on a stable work surface. Be sure all the **Grinder Feet** are stable.
34. **DO NOT** attempt to grind bones, nuts or other hard items.
35. **WEAR EYE PROTECTION.** Wear safety glasses. Everyday eye glasses are not safety glasses. Safety glasses conform to ANSI Z87.1 requirements. Note: approved safety glasses have Z87 printed or stamped on them.
36. The Manufacturer disclaims any responsibility in the case of improper use of Grinder. Improper use of the Grinder voids the warranty.
37. **DO NOT** use Grinder while under influence of drugs or alcohol.

## SAVE THESE INSTRUCTIONS

Refer to them every time you operate or disassemble this product.

# IMPORTANT PRODUCT FEATURES YOU SHOULD KNOW



**IMPORTANT NOTICE: DO NOT REMOVE WARNING LABELS FROM THE GRINDER!**

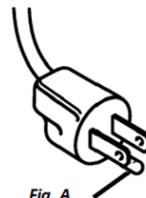
Doing so will void the product warranty and may result in serious personal injury.

# TECHNICAL DATA

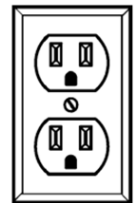
Model	1A-EG409
Voltage	120V/60Hz
Power	1/2HP
Holes in disk	4.5mm/10mm
Sausage plate	Yes
Production: Max.	220LBS/h
Weight	17.6 LBS
Measurement	15.6" x 7.9" x 13.6"

## GROUNDING

This appliance must be grounded while in use to protect the operator from electrical shock. This grinder uses a grounded, three prong plug (Figure A) that should be connected directly to a grounded 120 Volt, 60 Hz three prong grounded wall outlet receptacle (Figure B). Grounded plugs are used on metal-encased electric appliances in order to provide protection from an electric shock. **DO NOT** change or alter the plug in any way. **NEVER** break off a grounding prong from a 3-conductor plug. Doing so voids the warranty and may result in electric shock.

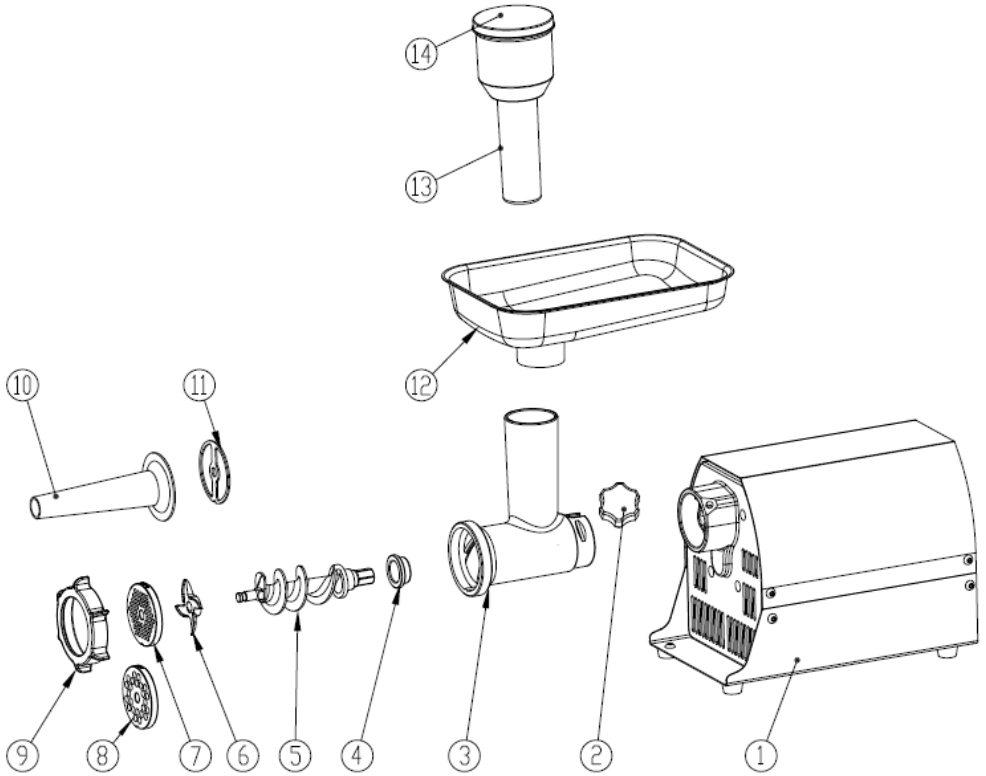


*Fig. A.*  
GROUNDED  
3-PRONG PLUG



*Fig. B.*  
GROUNDED  
WALL OUTLET  
RECEPTACLE

# GETTING TO KNOW YOUR MEAT GRINDER



## PART LIST

Part No.	Part Description	Part No.	Part Description
1	Housing	8	10 mm Grinder Plate
2	Locking Knob	9	Front Ring Nut
3	Grinder Head	10	Stuffing Tube
4	Auger Sleeve	11	Stuffing Knife
5	Auger	12	Meat Tray
6	Grinder Knife	13	Meat Stomper
7	4.5mm Grinder Plate	14	Meat Stomper Cover

# ASSEMBLING YOUR MEAT GRINDER

**IMPORTANT: BEFORE ASSEMBLING, MAKE SURE THE GRINDER IS NOT PLUGGED IN.**

1. Loosen the **Black Grinder Head Locking Knob** until the threads are not exposed inside the **Motor Housing** opening and insert the **Grinder Head** into the **Motor Housing** with the **Feed Chute** facing straight up. Turn clockwise until the **slot** on the top of the **Grinder Head aligns with the Pin** inside the **Motor Housing**. Be sure the **Head** is seated fully into the **Motor Housing** (Figure 1). Tighten the **Grinder Head Locking Knob** to lock the **Grinder Head** into place. (Figure 2)
2. Insert the **Auger** by aligning the **Auger Spline** with the **Drive Shaft** of the **Grinder**. Slightly turn the auger clockwise until it seats into the gear housing. (Figure 3)
3. Place the **Cutting Knife** onto the square portion of the **Auger Pin**. (Figure 4). Note that the **Cutting Knife** is a **ONE-WAY-FIT** design that ensures the flat side of the blade edges will face outward.
4. Place the **Grinder Plate** onto the **Auger Pin** and align the slotted notch in the **Grinder Plate** with the bottom notch in the **Grinder Head** opening. **NOTE:** The cutting plate will only fit one way and will protrude approx. 1/8" out of the grinder head) **\*NOTE: IT IS RECOMMENDED TO ALWAYS USE THE COARSE(10 mm) PLATE FOR THE FIRST GRIND.** (Figure 5)
5. **Attach Front Head Ring Nut** and turn the **Front Ring Nut clockwise** until it is snug against the **Grinder Plate**. (Figure 6)
6. **Place the neck of the Meat Tray** into the **Grinder Feed Chute Opening** and press down until secure. (Figure 7)

Figure 1



Figure 2



Figure 3



Figure 4



Figure 5



Figure 6

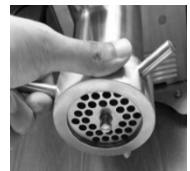


Figure 7



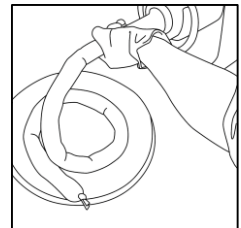
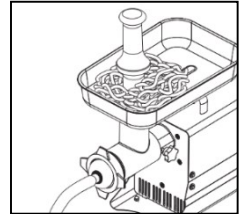
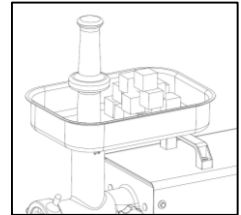
# SAUSAGE STUFFING INSTRUCTIONS

**WARNING!** Before cleaning, assembling or disassembling the Grinder, make sure the **PLUG IS REMOVED FROM THE OUTLET POWER SOURCE!** ALWAYS unplug the Grinder when not in use. After unplugging the unit, turn power switch ON, then OFF to ensure that all power has been discharged from the grinder.

**IMPORTANT:** While one person can stuff sausage with this Grinder, it is recommended that two people perform this operation. One person to operate the grinder and push meat into the chute with the Stomper while the other person manages the output into the sausage casing.

## TO BEGIN STUFFING:

1. Place seasoned ground meat into **the Meat Tray**. Do not overfill the **Tray**, place just enough meat to leave the **Feed Chute** area open. (Figure 1)
2. Slide a sausage casing over the **Stuffing Funnel**. (Figure 2)
3. Pull 4" - 6" (10 cm - 15 cm) of casing out at of the end of the **Stuffing Funnel Tube** and tie a knot in the end of the casing. (Figure 3).
4. Make sure the **Grinder** is in the "OFF" position. Attach the **Grinder** to the power supply.
5. Press Grinder "ON" button ( on models #8 and #12) or turn **Grinder** Switch the to the forward "FWD" position (Models #22, #32), . Carefully start feeding ground meat into the **Feed Chute**. ONLY USE THE STOMPER TO PUSH MEAT INTO THE HEAD, DO NOT USE YOUR FINGERS OR ANY OTHER OBJECT.
6. Hold the casing in place with one hand while feeding the sausage mixture through the **Grinder**. As the meat fills the casing, gently lay it on a clean, dry surface. (Figure 4)
7. Do not fill the last 4" - 6" (10 cm - 15.24 cm) of casing. After the entire length of casing has been stuffed, twist the open end to close, then tie off the ends of the casing tightly to close. Twist into links if desired.
8. Whenever stuffing sausage fill the casing slowly to avoid air pockets. If air pockets do appear in the sausage use a pin to prick the bubbles. The small holes will seal naturally.



**WARNING! NEVER RUN GRINDER DRY WITHOUT MEAT!** It can cause damage to the unit. Meat becomes a lubricant when passing through the grinder, if you run out of meat, turn the grinder off immediately.

# CLEANING, MAINTENANCE & STORAGE

## CLEANING INSTRUCTIONS

**IMPORTANT:** BEFORE CLEANING MAKE SURE THE POWER IS TURNED OFF AND THE UNIT IS UNPLUGGED. Disassemble the Grinder Head and wash parts that come in contact with meat thoroughly in hot soapy water, taking particular care to remove all grease and oil from surfaces. Rinse and dry all parts thoroughly before re-assembling.

1. **IMPORTANT:** BEFORE CLEANING MAKE SURE THE POWER IS TURNED OFF AND THE UNIT IS UNPLUGGED. Disassemble the Grinder Head and wash parts that come in contact with meat thoroughly in hot soapy water, taking particular care to remove all grease and oil from surfaces. Rinse and dry all parts thoroughly before re-assembling.
2. Wash all parts that have come in contact with meat in hot soapy water. **BE SURE TO CLEAN IMMEDIATELY AFTER USE. DO NOT IMMERSE THE MOTOR IN WATER OR OTHER LIQUIDS!**
3. Rinse the Grinder parts with clear hot water, then dry them **IMMEDIATELY**.
4. Fully lubricate the Head, Auger, Plates and the Knife with a food-grade silicone spray before and after each use.
5. Clean the Motor Cover and Gear Housing with a damp towel and wipe dry. **DO NOT IMMERSE THE MOTOR IN WATER OR OTHER LIQUIDS!**

**IMPORTANT:** Any metal parts must be coated with a food-safe silicone spray to prevent rusting; if not properly protected, these parts will begin to rust very quickly. **DO NOT** use rusted parts.

# FOOD SAFETY

## WHEN HANDLING FOOD, THE BASIC RULES TO FOLLOW ARE: COOK, SEPARATE, CLEAN AND CHILL

### COOK

It's crucial to cook food to a safe internal temperature to destroy bacteria that is present. The safety of hamburgers and other foods made with ground meat has been receiving a lot of attention lately, and with good reason. When meat is ground, the bacteria present on the surface are mixed throughout the ground mixture. If this ground meat is not cooked to at least 160°F to 165°F (71°C to 74°C), bacteria will not be destroyed and there's a good chance you will get sick. Solid pieces of meat like steaks and chops don't have dangerous bacteria like E. coli on the inside, so they can be served more rare. Still, any beef cut should be cooked to an internal temperature of at least 145°F (63°C) (medium rare). The safe temperature for poultry is 180°F (82°C) and solid cuts of pork should be cooked to 160°F (71°C). Eggs should be thoroughly cooked too. If you are making a meringue or other recipe that uses uncooked eggs, buy specially pasteurized eggs or use prepared meringue powder.

### SEPARATE

Contamination occurs when raw meats or eggs come in contact with foods that will be eaten. This is a major source of food poisoning. Always double wrap raw meats and place them on the lowest shelf in the refrigerator so there is no way juices can drip onto fresh produce. Then use the raw meats within 1-2 days of purchase or freeze for longer storage. Defrost frozen meats in the refrigerator, not on the counter. When grilling or cooking raw meats or fish, make sure to place the cooked meat on a clean platter. Don't use the same platter you used to carry the food out to the grill. Wash the utensils used in grilling after the food is turned for the last time on the grill, as well as spatulas and spoons used for stir-frying or turning meat as it cooks. Make sure to wash your hands after handling raw meats or raw eggs. Washing hands with soap and water or using a pre-moistened antibacterial towelette is absolutely necessary after you have touched raw meat or raw eggs. Not washing hands and surfaces while cooking is a major cause of cross-contamination.

### CLEAN

Wash your hands and work surfaces frequently when you are cooking. Washing with soap and warm water for at least 20 seconds, then dry with a paper towel.

### CHILL

Chilling food is very important. The danger zone where bacteria multiply is between 40°F and 140°F (4°C and 6°C). Your refrigerator should be set to 40°F (4°C) or below; your freezer should be 0°F (-17°C) or below. Simple rule: serve hot foods hot, cold foods cold. Use chafing dishes or hot plates to keep food hot while serving. Use ice water baths to keep cold foods cold. Never let any food sit at room temperature for more than 2 hours - 1 hour if the ambient temperature is 90°F (32°C) or above. When packing for a picnic, make sure the foods are already chilled when they go into the insulated hamper. The hamper won't chill food - it just keeps food cold when properly packed with ice. Hot cooked foods should be placed in shallow containers and immediately refrigerated so they cool rapidly. Make sure to cover foods after they are cool.

**NOTE:** Special considerations must be made when using venison or other wild game, since it can become heavily contaminated during field dressing. Venison is often held at temperatures that could potentially allow bacteria to grow, such as when it is being transported. Refer to the USDA Meat and Poultry Department for further questions or information on meat and food safety.