

Commercial Meat Grinder

Operating Manual Rev. 1.0

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Contact And Acknowledgement

Thank you for purchasing this heavy duty, stainless steel, commercial meat grinder machine.

To offer you the best prices on liquidation inventory, we do not currently offer phone support. We offer a 30 day money back satisfaction guarantee on all products we sell. See our website for more details.

Check the following was included: Motor Unit, Grab Handle, Feed Pan, T-Chamber, Tightening Ring, Auger, Teflon Washer, Thumbscrew, Knife, 1/4"(6mm) Plate, Meat Pusher, Allen Key

If you have questions about the machine, or you need help, please email
info@etradeliquidations.com

To order parts and find more liquidation and overstock deals, visit our website at
www.etradeliquidations.com

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Safety and Maintenance Precautions

- Install equipment on level, and non-slip surfaces. Ensure the area is well lit and clean.
- Ensure the power outlet supplies the correct power specifications as noted on the nameplate.
- **DO NOT** damage, rewire, alter or remove any safety features of the machine.
- **DO NOT overtighten the grinder head ring (see assembly instruction details)**
- **DO NOT run the machine without a teflon washer**
- **DO NOT** use the machine outdoors, in wet environments, or in extreme temperature conditions. Keep the machine between 45°F and 95°F (7.2°C to 35°C).
- **DO NOT** put items or appendages into the machine that are not intended to be processed.
- Only use included pusher to push material into the machine to be processed.
- Unplug machine when not in use, cleaning, servicing, or repairing.
- **DO NOT** move the machine alone. Machine is very heavy and could become a hazard.
- **DO NOT** run the machine dry or without material in the T-chamber for long periods of time.
- **DO NOT** process frozen or high temperature materials in the machine as this may cause damage.
- **DO NOT** process hard materials in the machine, such as bones or tough cartilage.
- **DO NOT** use harsh chemicals or cleaners.
- **NOTE: Contact a qualified service technician if any transmission or motor parts require replacement. Do not attempt to service the machine if you do not have relevant experience.**
- **NOTE: If reassembly of transmission is required to replace a worn gear or part in the gearbox, use only NLGI 2 rated lithium complex grease to refill the gearbox. Do not mix old and new lithium grease, only refill with new grease after cleaning old grease off parts completely with solvent.**
- **NOTE: The gearbox is filled completely with grease and sealed. It does not need regular service unless a component or part has worn down. The metal gears should last a long time.**

Assembly Instructions

Note: The grease inside the transmission may have some slight separation from storage. When assembling or during the first few uses, you may see some grease liquid flow out from a pinhole on the large bolt mounted on the top of the motor unit. This is normal. Simply wipe the liquid off and continue using the machine until the grease settles and break in period finishes.

1. Remove the two black screws, two loose nuts, and two washers, located on top of the motor with the allen wrench. The nuts and washers are only used to help secure the transmission housing and outer cover together during shipping. Only the two top black screws are used again with the handle. The nuts and washers can be stored safely elsewhere if needed later.

2. Place the handle grip on the top of the motor and align with the holes at the top of the motor.

3. Screw back in the two black screws (without the nuts and washers) to attach the handle to the motor securely. **Hand Tighten Only!**
4. Ensure rubber feet are properly attached to the bottom of the motor.
5. Screw in Provided thumb screw to slot on top of motor halfway.
6. Disassemble the grinder head, and clean attachment parts thoroughly.
7. Place only the T-Chamber to the motor and ensure it is flush against the motor (Figure 1).



Figure 1



Figure 2

8. Tighten the thumb screw **by hand** so T-Chamber does not move during operation (Figure 2).
10. **Ensure Teflon washer is present at end of auger assembly.**



11. Insert Auger into T-Chamber, taking care not to damage any parts. (Fig 4).
12. Rotate auger by hand slowly until square auger pin slots into the motor's square hub (Fig 5).



Figure 4

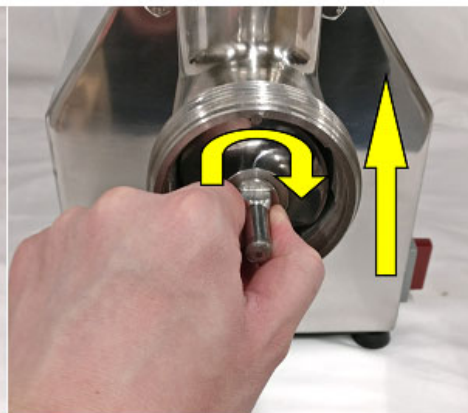


Figure 5

13. Place knife onto auger. Ensure the knife is slotted into position, with the flat edges facing out (Figure 6).



Figure 6



Figure 7

14. Slide grinder plate onto auger assembly. Align Grinder Plate notch to the pin on the grinder chamber (Figure 7). Additional grinder plates and knives are available for purchase separately. Pairing one knife to use with one plate is recommended. Over time, the knife and plate form a wear pattern to provide the best quality grind.

15. **Hand tighten coupling ring** on to grinder chamber (Figure 8). Once tightened completely, reverse the ring slightly to relieve pressure (Figure 9). Do not loosen the ring more than 1/8"

- **DO NOT** over tighten the ring. This can cause damage to the machine.



Figure 8



Figure 9



Figure 10

18. Place the feeder pan onto the top of the feed chamber. Ensure the pan is fully inserted into the chamber (Figure 10).

19. Ensure the machine's switch is in the **OFF** position. Plug in machine and begin operation instruction.

Operation

1. Remove any skin, bones, or hard cartilage from the material that will be processed. **DO NOT** process raw and cooked material at the same time. **Recommend chilling the meat to 32F-34F before processing.**
2. Cut material into small enough portions so that it can fall freely into the feed chamber.
3. Place material that is ready to process onto feeder pan
4. Place a container under attachment to catch the processed material.
5. Plug in the machine to a proper outlet.
6. Turn switch to **ON** position to turn on the machine. The **motor does not have a reverse function.**



Both **ON** positions on the switch will turn the machine on and the motor will turn in the same direction. Do not over-turn the switch! Proper position is shown in the photos above, do not turn past the positions shown above. **Check to make sure that the auger and knife should be turning counter-clockwise when the machine is on.**

7. Feed material into the feed chute. **If material needs a push to get into the auger use included pusher to push material down. DO NOT use appendages or other items to push meat down.**
8. Turn off the machine when material is processed by turning the switch back to the **OFF** position. Unplug Machine after operation is finished.

Sausage Stuffer

(Optional Accessories Not Included)

1. Ensure the machine is unplugged.
2. Unscrew Coupling Ring from chamber.
3. Remove grinder plate and knife from attachment. Place Knife in a safe place or storage.
4. Re-install a grinder plate with very large holes, or find a 3-hole or kidney shaped plate for easier pass-through (Figure 11). (extra optional plate not included)
5. Hold the sausage stuffer onto the chamber in front of the grinder plate (Figure 12).
6. Carefully attach the coupling ring back onto the chamber while holding the sausage stuffer on. **DO NOT** tighten the coupling ring too tight (Figure 13).



Figure 11



Figure 12



Figure 13

8. Plug the machine into the proper outlet.
9. Proceed to operate the machine.
10. Place a sausage casing onto the stuffing funnel. Stuffing funnel not included. Different funnel types can be purchased separately and used for different types of casings or sizes of sausage. All standard #12 size funnels will be compatible with the meat grinder.
11. Feed the ground meat through the machine for a second pass. **Recommend chilling meat to 32F-34F for best processing results.**

Cleaning

- **DO NOT** take apart the motor to clean. Only clean the grinder head attachment.
- **DO NOT** use heavy chemicals or abrasive materials such as scrubber pads and steel wool to clean the machine.
- **DO NOT** use cleaning solutions that are not designed for stainless steel products.
- **DO NOT** use bleach (sodium hypochlorite) to clean the machine.
- **DO NOT** pressure wash machine.

Cleaning Steps

1. Turn the switch to OFF position and wait for the motor to fully stop.
2. Unplug the machine.
3. Remove feed pan from feed chamber.
4. Unscrew coupling ring from chamber.
5. Carefully remove grinder plate, sausage stuffer (if used), knife, and auger from chamber.

DO NOT lose the teflon washer on the end of the auger.



6. Loosen thumb screw on motor. No need to remove all the way.
7. Take the attachment off of the motor.
8. Use cloth to wipe down the motor if necessary. **DO NOT** immerse the motor. Motor is not waterproof.
9. Clean and sanitize the parts of the attachment.
10. Use a tube brush to clean in between the grinder plate holes.
11. After cleaning and drying parts, apply a thin coat of mineral or cooking oil to the knife and grinder plate to help protect parts in storage. You can also simply soak the knife and grinder plate in a small container of cooking oil if you intend to use the grinder often. A food safe silicone spray designed to be used with meat grinder parts can also be used to protect the knife and grinder plate.

Troubleshooting

While in operation the Motor is straining, sounds abnormal, or does not feed normally.

- Ensure material being processed is not frozen or too hard.
- **Ensure the coupling ring is not too tight.** (See assembly instructions)
- Ensure Grinder Knife and/or Grinder plate is not damaged or dulled.



- **Ensure teflon washer is not broken or missing from the back of the auger assembly.**
- Transmission may require service because of worn down gear. Check with a service agent

While in operation Grinder is making metal scraping or squeaking noise.

- **Ensure the coupling ring is not too tight.** (See assembly instructions)
- Ensure teflon washer is not broken or missing from the back of the auger. See above picture
- Transmission may require service because of worn down gear. Check with a service agent

Motor suddenly stops during operation.

- Turn switch to off position. Let the unit cool down for 10-15 minutes. Press Reset button and continue operation. **DO NOT** run a machine for an extended period of time. Machine may overheat.
- Ensure the coupling ring is not too tight. (See assembly instructions)
- Ensure teflon washer is not broken or missing from the back of the auger assembly.
- If reset continually pops out, there may be an electrical fault, loose wire, or overload condition. Check with a qualified service technician to inspect the electrical parts and wiring in the motor unit.

While grinding, black material flows out of T-chamber into meat.

- **Ensure the coupling ring is not too tight.** (See assembly instructions)
- Ensure teflon washer is not broken or missing from the back of the auger assembly.
- Remove the grinder head. Turn the motor on to check for any grease leakage from the hub. If black material is coming from the hub without the grinder head, the oil seal in the transmission housing has failed and requires replacement by a qualified service technician. Check with a service agent.

While in operation material backs up in the T-chamber.

- Ensure Grinder Knife is installed correctly
- Ensure Grinder Knife and/or Grinder plate is not damaged or dulled. If it is dull, replacement knife and plate need to be purchased

While in operation material comes out mushy and is paste form.

- Ensure material is not too warm. **Recommend temperature of food is 32°F-34°F (0°C-1°C).**
- Ensure the coupling ring is not too tight. (See assembly instructions)
- Ensure Grinder Knife and/or Grinder plate is not damaged or dulled. Replace both as a set if any parts have dulled
- Try chilling the grinder head in a freezer to lower the temperature of the T-Chamber assembly.
- Ensure nothing is blocking or clogging the plate and feed chamber. Turn off the machine, unplug the machine, and attempt a cleaning process to clear jam.