

ELECTRIC MEAT GRINDER

Model 99598

HEAVY-DUTY ELECTRIC MEAT GRINDER

Model 99599

CLEANING, ASSEMBLY, AND OPERATION INSTRUCTIONS



MODEL 99598



MODEL 99599

Visit our website at: <http://www.harborfreight.com>



**Read this material before using this product.
Failure to do so can result in serious injury.
SAVE THIS MANUAL.**

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For technical questions or replacement parts, please call 1-800-444-3353.

Revised Manual 09j

IMPORTANT SAFEGUARDS

1. When using electrical appliances, basic safety precautions should always be followed, including the following:
2. Read all instructions.
3. To protect against risk of electrical shock, do not put Motor, Fan, or Gearbox in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
6. Avoid contacting moving parts. Feed food by hand. Always use food pusher.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
8. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
9. Do not use outdoors. For Household Use Only.
10. Do not let cord hang over edge of table or counter.
11. Do not let cord contact hot surface, including stove.
12. Do not use fingers to scrape food away from discharge disc while appli-

ance is operating. Cut type injury may result.



SAVE THESE INSTRUCTIONS.

SAVE THIS MANUAL

Keep this manual for the safety warnings and precautions, assembly, operating, inspection, maintenance and cleaning procedures. Write the product's serial number in the back of the manual near the assembly diagram (or month and year of purchase if product has no number). Keep this manual and the receipt in a safe and dry place for future reference.

IMPORTANT SAFETY INSTRUCTIONS

In this manual, on the labeling, and all other information provided with this product:



This is the 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.

⚠ DANGER

DANGER indicates a hazardous

situation which, if not avoided, will result in death or serious injury.

⚠️ WARNING

WARNING indicates a

hazardous situation which, if not avoided, could result in death or serious injury.

⚠️ CAUTION

CAUTION, used with the safety

alert symbol, indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.

NOTICE

NOTICE is used to address practices not related to personal injury.

CAUTION

CAUTION, without the safety alert symbol, is used to address practices not related to personal injury.

READ AND UNDERSTAND ALL INSTRUCTIONS

When using electrical appliances, safety precautions should always be followed including the following:

Work Area Safety

1. Do not use outdoors.
2. Do not place on or near a hot gas or electric burner, or in a heated oven.
3. Extreme caution must be used when moving appliance.
4. Keep the work area well lit. Make sure there is adequate surrounding workspace. Keep the work area free of obstructions and other debris.

Electrical Safety

1.



To protect against electrical shock do not immerse cord, plugs, or the main unit in water or other liquid. Only the removable non-electrical parts of the unit may be immersed for cleaning. Thoroughly clean and dry these parts prior to first use and before every subsequent use.

2.

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not change the plug in any way.

3.

Do not use this product in a damp or wet location.

4.

Do not clean with metal scouring pads. Metal pieces can break off the pads and touch electrical parts involving risk of shock.

Power Cord Safety

1.

A short power supply cord is to be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.

2.

Do not use with any type of extension cord.

Hot Surface Safety

1.

Do not operate the appliance near draperies, curtains, and walls. These flammable materials may catch fire from this electric appliance.

2. Provide adequate ventilation space on all sides of the appliance, especially near vents. Inadequate ventilation may cause fire or damage to the appliance.
3. Keep multiple ABC class fire extinguishers nearby. Monitor the appliance while in use.

Foodborne Illness Safety

1. Before every use, thoroughly clean the appliance (see “Cleaning” section for instructions) EXCEPT for those parts that do not touch foods. Then wash your hands.
2. Follow Food and Drug Administration (FDA) food safety recommendations for cooking and food handling (www.fda.gov). Also, refer to the following safety information, taken from FDA’s website:
 - a. Cooking times (if provided) are estimated. Verify that all food is properly cooked. Steam, roast, or otherwise heat all pieces of meat and eggs to an internal temperature of at least 160° F¹.
 - b. Keep hot food hot (above 140° F) and cold food cold (below 40° F). Do not let perishable food sit out longer than 2 hours (1 hour in temperatures above 90° F).

General Safety

1. Attach plug to appliance first, then plug cord into the wall outlet. To dis-

connect, turn any control to “off”, then remove plug from wall outlet.

2. Always ensure Switch is off and all parts are dry before plugging in.
3. Do not continuously operate for longer than 20 minutes.
4. Do not use to grind hard foods such as bones and nuts.
5. Do not use to grind ginger and other materials with hard fiber.
6. Do not adjust Cutting Blade and Cutting Plate while using Kubbe (a meat-stuffed dumpling) Attachments.
7. Do not apply excessive pressure or force during operating. This may result in jamming.
8. If unit jams, turn off Meat Grinder immediately, unplug cord from outlet and clean the unit.
9. Do not disassemble individual parts or repair unit without help of trained service technician. If supply cord is damaged, it must be replaced by trained service technician to avoid injury or damage.
10. Do not use appliance for other than intended use.
11. Maintain labels and nameplates on the appliance. These carry important safety information. If unreadable or missing, contact Harbor Freight Tools for a replacement.
12. Do not store anything other than the manufacturer’s recommended accessories in this unit when not in use.

¹ Poultry should be cooked to an internal temperature of at least 165° F. For whole poultry, temperature measurement should be taken in the thigh. To gauge shellfish doneness, refer to FDA food safety guidelines.

13. This product is not a toy. Keep it out of reach of children when children are not being closely supervised.
14. **WARNING:** Handling the cord on this product will expose you to lead, a chemical known to the State of California to cause cancer, and birth defects or other reproductive harm. Wash hands after handling. (California Health & Safety Code § 25249.5, *et seq.*)
15. When carrying Meat Grinder, hold Motor Housing with both hands. Do not carry by holding Hopper Plate.
16. The warnings, precautions, and instructions discussed in this instruction manual cannot cover all possible conditions and situations that may occur. It must be understood by the operator that common sense and caution are factors which cannot be built into this product, but must be supplied by the operator.

 **SAVE THESE INSTRUCTIONS.**

SPECIFICATIONS (FOR MODEL 99598)

Electrical Requirements	120 V~ / 60 Hz / 250 W
Max. Capacity	2 lb. per minute / 1-1/2" cube meat pieces
Speed Setting	Single Speed
Power Cord	3' - 10" L
Accessories	1 Feed Stick 1 Stainless Steel Cutting Blade 3 Cutting Plates 1 4-Piece Sausage Stuffing Kit 1 2-Piece Kubbe Attachment

HOUSEHOLD USE ONLY

SPECIFICATIONS (FOR MODEL 99599)

Electrical Requirements	120 V~ / 60 Hz / 350 W
Max. Capacity	2 lb. per minute / 1-1/2" cube meat pieces
Speed Setting	Single Speed
Power Cord	3' - 10" L
Accessories	1 Feed Stick 1 Stainless Steel Cutting Blade 3 Cutting Plates 1 4-Piece Sausage Stuffing Kit 1 2-Piece Kubbe Attachment

HOUSEHOLD USE ONLY

UNPACKING

When unpacking, check to make sure that the item is intact and undamaged. If any parts are missing or broken, please call Harbor Freight Tools at the number shown on the cover of this manual as soon as possible.

CLEANING



Read the **ENTIRE IMPORTANT SAFEGUARDS** section at the beginning of this manual including all text under subheadings therein before set up or use of this product.

WARNING

**TO PREVENT
SERIOUS INJURY**



**FROM ACCIDENTAL
OPERATION OR ELECTRIC
SHOCK:**

Before cleaning appliance, make sure the appliance's switch is turned off, the cord is unplugged, and the unit has cooled completely.

Do not immerse motor/heating element, cord, or plug in water or any other liquid.

1. To prevent foodborne illness, wash the non-electrical parts of the unit before assembly in warm, soapy water, taking care to rinse completely.
2. Dry with a soft cloth. Wipe the motor/heating element housing with a soft clean cloth or sponge.
3. Allow unit to dry completely before assembly or use.
4. After washing and drying, apply a small amount of salad oil (not includ-

ed) to Cutting Plates to keep them lubricated.

5. **WARNING!** Do not use bleach, thinners or benzines during clean. These will damage or discolor Meat Grinder.

ASSEMBLY (FOR 99598 MEAT GRINDER)



Read the **ENTIRE IMPORTANT SAFEGUARDS** section at the beginning of this manual including all text under subheadings therein before set up or use of this product.

WARNING

**TO PREVENT
SERIOUS INJURY**

**FROM ACCIDENTAL
OPERATION OR ELECTRIC
SHOCK:**

Before appliance assembly or adjustment, make sure the appliance's switch is turned off, the cord is unplugged, and the unit has cooled completely.

Note: For additional information regarding the parts listed in the following pages, refer to the 99598 Assembly Diagram on pages 10 and 11 of this manual.

1. Slide Head (12) into Housing Opening (15). While holding Head, place Locking Knob (22) into slot on Left Motor Housing (21).
2. Turn Locking Knob clockwise until tight and Head is fastened securely to housing.
3. Twist Feed Screw (100) long-end first into Head. Continue twisting until Feed Screw fastened into housing.

4. Slide Cutting Blade (9) onto Feed Screw, making sure the edges of Cutting Blade face front of housing.
 5. **WARNING!** Cutting Blade has sharp blades. Wear gloves and use care when installing Cutting Blade.
 6. Slide selected Cutting Plate (6, 7, or 8) over Cutting Blade, using the slot along Plate edge as guide.
 7. Screw Cap (1) into place on housing until secure. **CAUTION!** Do not overtighten.
 8. Slide Hopper Plate (13) onto top of Head until secure.
 9. Set Grinder on flat and stable counter space that does not block vents along bottom of housing.
 10. Cut foods into small pieces that can easily fit into Hopper.
4. To make sausage, insert desired Sausage Maker (3, 4, or 5) into Sausage Adapter (2).
 5. Place wide end of Sausage Adapter against the Head and in front of Cutting Blade.
 6. Slide Cap over Sausage Maker and Adapter and turn clockwise until Sausage Adapter is fastened securely against housing. **CAUTION!** Do not overtighten.
 7. For making Kubbe, place Kubbe Attachments (10, 11) onto Feed Screw shaft. Slide down until the Attachment tabs fit into the slots.
 8. Slide Cap over Attachments and turn clockwise until fastened securely against housing. **CAUTION!** Do not overtighten.

OPERATION (FOR 99598 MEAT GRINDER)



Read the **ENTIRE IMPORTANT SAFEGUARDS** section at the beginning of this manual including all text under subheadings therein before set up or use of this product.

1. Once food is ready, plug in Power Cord (17) and press Switch (20) to activate.
2. Feed food into Hopper Plate. Use Food Pusher (14) to press food down Plate and into Head.
3. **WARNING! Do NOT use fingers to push food into Grinder.** Only use Food Pusher.



Read the **ENTIRE IMPORTANT SAFEGUARDS** section at the beginning of this manual including all text under subheadings therein before set up or use of this product.

WARNING

**TO PREVENT
SERIOUS INJURY**

**FROM ACCIDENTAL
OPERATION OR ELECTRIC
SHOCK:**

Before appliance assembly or adjustment, make sure the appliance's switch is turned off, the cord is unplugged, and the unit has cooled completely.

Note: For additional information regarding the parts listed in the following pages, refer to the 99599 Assembly Diagram on pages 12 and 13 of this manual.

1. Slide Head (12) into Housing Opening (15). While holding Head, place Locking Knob (16) into slot on Left side of Motor Housing (17).
2. Turn Locking Knob clockwise until tight and Head fastened securing to housing.
3. Twist Feed Screw (100) into Head. Continue twisting until Feed Screw Base (101) is fastened securely into housing.
4. Slide Cutting Blade (11) onto Feed Screw, making sure the edges of Cutting Blade face front of housing.
5. **WARNING!** Cutting Blade has sharp blades. Wear gloves and use care when installing Cutting Blade.
6. Slide selected Cutting Plate (6, 7, or 8) over Cutting Blade, using the slot along Plate edge as guide.
7. Screw Cap (1) into place on housing until secure. **CAUTION!** Do not overtighten.
8. Slide Hopper Plate (13) onto top of Head until secure.
9. Set Grinder on flat and stable counter space that does not block vents along bottom of housing.
10. Cut foods into small pieces that can easily fit into Hopper.

OPERATION

(FOR 99598 MEAT GRINDER)



Read the **ENTIRE IMPORTANT SAFEGUARDS** section at the beginning of this manual including all text under subheadings therein before set up or use of this product.

1. Once food is ready, remove the Power Cord (19) from the Cord Compartment (20) and plug Cord into outlet. The red Power light will turn on. Press On Key (35) to activate.
2. Feed food into Hopper Plate. Use Food Pusher (14) to press food down Plate and into Head.
3. **WARNING! Do NOT use fingers to push food into Grinder.** Only use Food Pusher.
4. Please note: While On Key is pressed, a beeping will sound and the green ON light will activate.
5. To stop the Grinder, press the Off Key (33).
6. In case of a food blockage, press Off key and then Reverse Key (31). The green reverse light will activate.
7. **Please note:** To change from reverse to forward direction, first press Off for at least three seconds before pressing On again. This will help prevent damage to motor.
8. **CAUTION!** Machine should not be run for longer than 20 continuous minutes. The motor will deactivate automatically after 1 hour of continuous running.

9. If the Grinder gets jammed, the overload light will flash and the beep-beep alarm will sound.
10. When jammed, the Circuit Breaker (26) will trigger. Once jam is cleared (Inspection And Maintenance), reset Circuit Breaker switch.
11. To make sausage, insert desired Sausage Maker (3, 4, or 5) into Sausage Adapter (2).
12. Place wide end of Sausage Adapter against the Head and in front of Cutting Blade.
13. Slide Cap over Sausage Maker and Adapter and turn clockwise until Sausage Adapter is fastened securely against housing. **CAUTION!** Do not overtighten.
14. For making Kubbe, place Kubbe Attachments (9, 10) onto Feed Screw shaft. Slide down until the Attachment tabs fit into the slots.
15. Slide Cap over Attachments and turn clockwise until fastened securely against housing. **CAUTION!** Do not overtighten.

TO PREVENT SERIOUS INJURY FROM APPLIANCE FAILURE:

Do not use damaged appliances. If abnormal noise or vibration occurs, have the problem corrected before further use.

1. **BEFORE EACH USE**, inspect the general condition of the appliance. Check for loose screws, misalignment or binding of moving parts, cracked or broken parts, damaged electrical wiring, and any other condition that may affect its safe operation.
2. To clear jams, switch off Grinder and remove power cord from outlet.
3. Unscrew Cap and remove Cutting Plate. **CAUTION!** Use screwdriver (not included) to remove Cutting Plate from Head. Do not remove with fingers.
4. Remove clogged meat, wash parts in warm, soapy water, dry and reassemble.

PLEASE READ THE FOLLOWING CAREFULLY

THE MANUFACTURER AND/OR DISTRIBUTOR HAS PROVIDED THE PARTS LIST AND ASSEMBLY DIAGRAM IN THIS MANUAL AS A REFERENCE TOOL ONLY. NEITHER THE MANUFACTURER OR DISTRIBUTOR MAKES ANY REPRESENTATION OR WARRANTY OF ANY KIND TO THE BUYER THAT HE OR SHE IS QUALIFIED TO MAKE ANY REPAIRS TO THE PRODUCT, OR THAT HE OR SHE IS QUALIFIED TO REPLACE ANY PARTS OF THE PRODUCT. IN FACT, THE MANUFACTURER AND/OR DISTRIBUTOR EXPRESSLY STATES THAT ALL REPAIRS AND PARTS REPLACEMENTS SHOULD BE UNDERTAKEN BY CERTIFIED AND LICENSED TECHNICIANS, AND NOT BY THE BUYER. THE BUYER ASSUMES ALL RISK AND LIABILITY ARISING OUT OF HIS OR HER REPAIRS TO THE ORIGINAL PRODUCT OR REPLACEMENT PARTS THERETO, OR ARISING OUT OF HIS OR HER INSTALLATION OF REPLACEMENT PARTS THERETO.

INSPECTION AND MAINTENANCE

⚠ WARNING **TO PREVENT SERIOUS INJURY FROM ACCIDENTAL OPERATION OR ELECTRIC SHOCK:**
Before appliance inspection or maintenance, make sure the appliance's switch is turned off, the cord is unplugged, and the unit has cooled completely.

99598 PARTS LIST

Part	Description	Q'ty
1.	Cap	1
2.	Sausage Maker Adapter	1
3.	Small Sausage Maker	1
4.	Medium Sausage Maker	1
5.	Large Sausage Maker	1
6.	Medium Cutting Plate	1
7.	Fine Cutting Plate	1
8.	Coarse Cutting Plate	1
9.	Cutting Blade	1
10.	Kubbe Attachment A	1
11.	Kubbe Attachment B	1
12.	Head	1
13.	Hopper Plate	1
14.	Food Pusher	1
15.	Housing Opening	1
16.	Rubber Half-Ring	2
17.	Power Cord	1
18.	Self-Tap Bolt (M4×16)	2
19.	Switch Holder	1
20.	Switch	1
21.	Left Motor Housing	1
22.	Locking Knob	1
23.	Rubber Underlay	4
24.	Right Motor Housing	1
25.	Self-Tap Bolt (M4×20)	5

99598 PARTS LIST

Part	Description	Q'ty
100.	Feed Screw	1
101.	Wire Loop	1
102.	Washer (M14×0.8)	1
103.	POM Washer	1
104.	Washer (M14×0.2)	1
105.	Feed Screw Base	1
200.	Gearbox	1
201.	Fan	1
202.	Motor	1
203.	Rear Gearbox	1
204.	Washer (M5)	3
205.	Spring Washer (M5)	3
206.	Bolt (M5×12)	3
207.	Washer (M8×0.2)	5
208.	Gear C	1
209.	Rubber Shroud	6
210.	Small shaft	2
211.	Front Gearbox	1
212.	Nut (M8)	1
213.	Self-Tap Bolt (M4×18)	4
214.	Bushing A	1
215.	Gear A	1
216.	Washer (M12×0.2)	2
217.	Gear B	1
218.	Bushing B	1

Record Product's Serial Number Here: _____

Note: If product has no serial number, record month and year of purchase instead.

Note: Some parts are listed and shown for illustration purposes only, and are not available individually as replacement parts.

99599 PARTS LIST

Part	Description	Q'ty
1.	Cap	1
2.	Sausage Maker Adapter	1
3.	Large Sausage Maker	1
4.	Medium Sausage Maker	1
5.	Small Sausage Maker	1
6.	Coarse Cutting Plate	1
7.	Fine Cutting Plate	1
8.	Medium Cutting Plate	1
9.	Kubbe Attachment A	1
10.	Kubbe Attachment B	1
11.	Cutting Blade	1
12.	Head	1
13.	Hopper Plate	1
14.	Food Pusher	1
15.	Opening	1
16.	Locking Knob	1
17.	Motor Housing	1
18.	Coping	1
19.	Supply Cord	1
20.	Cord Compartment Cover	1
21.	Cord Connected Switch	1
22.	Power Switch	1
23.	Switch Seat	1
24.	Cord Connected Breaker	2
25.	Key Holder	1
26.	Circuit Breaker	1
27.	Breaker Fixer	1
28.	Spring	1
29.	Reset Key	1
30.	Reset Transducer	1
31.	Reverse Key	1
32.	Reverse Transducer	1
33.	Off Key	1
34.	Off Transducer	1
35.	On Key	1
36.	On Transducer	1
37.	Self-Tap Bolt (M3×8)	4
38.	PCB	1

99599 PARTS LIST

Part	Description	Q'ty
39.	Self-Tap Bolt (M4×12)	4
40.	Bolt Seat	6
41.	PCB Box	1
42.	PCB Cover	1
43.	Self-Tap Bolt (M4×20)	10
44.	Cord Compartment	1
45.	Bottom Board	1
46.	Rubber Underlay	4
100.	Feed Screw	1
101.	Feed Screw Base	1
102.	Washer (M16×0.2)	2
103.	POM Washer	1
104.	Washer (M16×1.5)	1
105.	Wire Loop	1
200.	Gearbox	1
201.	Fan	1
202.	Motor	1
203.	Quakeproof Washer	1
204.	Insulated Washer	3
205.	Bolt (M5×20)	3
206.	Rear Gearbox	1
207.	Washer (M10×0.5)	2
208.	Shaft	1
209.	Shaft Base	1
210.	Washer (M8×0.5)	1
211.	Bevel Wheel	1
212.	Sleeve	1
213.	Coupled Gear	1
214.	Spring Ring (M12)	1
215.	Gear Wheel	1
216.	Washer (M12×0.5)	1
217.	Washer (12×0.2)	2
218.	Front Gearbox	1
219.	Washer (M5)	3
220.	Spring Washer (M5)	3
221.	Bolt (M5×15)	3
222.	Bushing (M12)	1
223.	Shaft (M12)	1

Record Product's Serial Number Here: _____

Note: If product has no serial number, record month and year of purchase instead.

Note: Some parts are listed and shown for illustration purposes only, and are not available individually as replacement parts.

99599 ASSEMBLY DIAGRAM

