

USER'S MANUAL



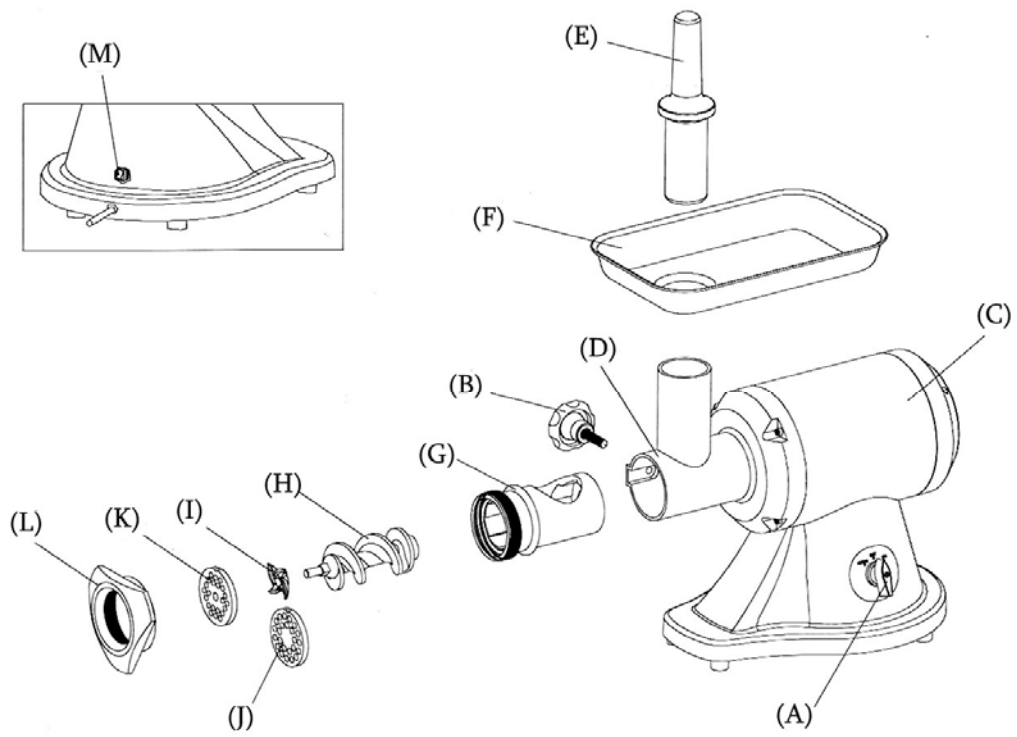
Please review and understand this manual before operating this machine.

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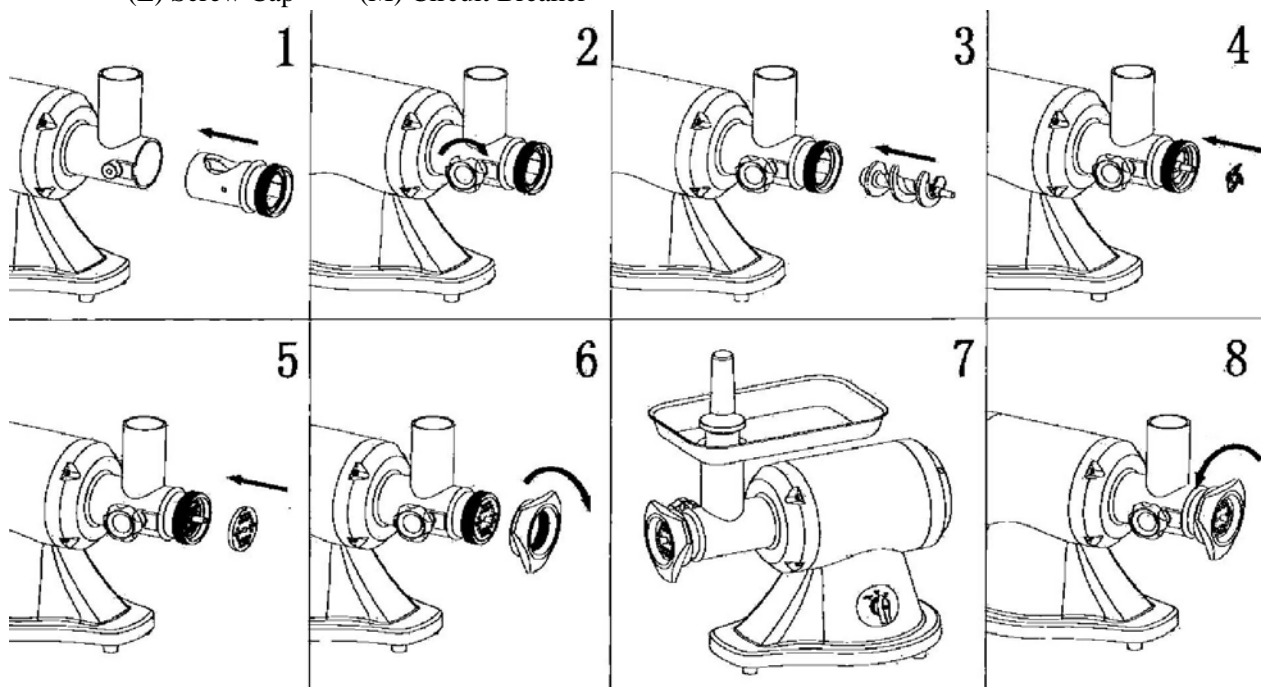
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1. PARTS IDENTIFICATION (COMPONENTS)



- (A) Switch (B) Locking Knob (C) Motor Housing (D) Opening (E) Meat Pusher
 (F) Stuff Hopper (G) Head (H) Feed Screw (I) Cutting Blade
 (J) Cutting Plate (SS 5/32") (K) Cutting Plate (SS 3/10")
 (L) Screw Cap (M) Circuit Breaker



2. IMPORTANT SAFEGUARDS

- 1) When using any electrical appliances, basic safety precautions should always be followed. For your convenience we ask that you please review and understand this entire manual before operating this machine. Also please retain this manual for future reference regarding further maintenance and information needs.
- 2) Always make sure that the machine is switched to the “OFF” position before you plug it in.
- 3) Never place or immerse this machine in or around water or liquids of any kind except for the parts that regularly come into contact with the food products.
- 4) This product is not intended for outdoor use.
- 5) Always provide close supervision when children are present during the use of any appliance.
- 6) Always make sure to unplug this machine by the plug (not the cord) from the outlet before applying or removing parts, before cleaning, and when it is not in use.
- 7) Never make contact with any moving parts. Always use the provided meat pusher. Never feed by hand or any other body part.
- 8) Remember to never operate any machine with a damaged plug and/or cord, after any malfunction, or after any damage is made. Return the machine to your nearest authorized service dealer for inspection and/or any necessary repairs or adjustments immediately. Only use additional attachments or extra parts that are provided by the manufacturer of this appliance.
- 9) Always plug into the correct power source.
- 10) Do not leave the electric cord hanging over any counter edge or table top. Only operate this machine on a sturdy and even surface.
- 11) Do not use this appliance near any warm surfaces (including cooking and baking appliances).
- 12) Do not grind hard foods such as bones, nuts or foods with hard fibers. Avoid jamming by not using any force while feeding food products or operating this appliance. If this unit gets jammed in any way switch the unit to “OFF” immediately and clean properly.
- 13) Be sure to use caution when carrying this unit. Use both hands and hold the motor housing. Please keep in mind that this is a large and heavy appliance.
- 14) Bull Grinder is not responsible for any loss due to injury, misuse, neglect, alteration, or for any visible or concealed damage caused by transportation, flooding, fire, etc.

3. MINCING

- 1) Place the head tightly onto the opening of motor housing.
 - 2) While holding the head with one hand, tighten the Locking Knob clockwise.
 - 3) Place the Feed Screw into the head (long end first) by turning the feed screw slightly until it is set into the motor housing and cover the transmission shaft.
 - 4) Place Cutting Blade onto Feed Screw shaft with the blade facing the front as illustrated.
 - If it is not fitted properly, meat will not be ground.
 - 5) Place desired Cutting Plate next to Cutting Blade, align and tighten.
 - 6) Screw Cap into place until tight.
 - Do not over tighten.
 - Place Hopper Plate on Head and fix into position.
 - Place the unit on a firm surface
 - The air passage at the bottom and the side of Motor Housing should be kept free and not blocked.
- (Mincing meat)

- Cut all foods into pieces so that they fit easily into Hopper opening. Plug in, then switch to “on”.
- 7) Feed foods into Stuff Plate.
 - Use Meat Pusher.
 - After use, switch to “off” and unplug.

NOTE :

If the minced meat is not discharged smoothly or in the form of paste, the causes and remedies could be:

- 1) Screw Cap is tightened too much thus, the Cutting Blade does not contact properly with the Cutting Plate.
- 2) The Cutting Plate is blocked, clean it.
- 3) Cutting Blade edges are dull. grind or replace the Blade.

4. JAMMING

When the circuit breaker automatically stops the motor, or when the motor continues to function but no meat comes out of Cutting Plate due to jamming of bone or other materials, switch to “off”.

- Do not switch “on”. Press to “reset”.
Turn Switch to “reverse” to clear jamming of bone or other materials.
- Reverse operation will continue for as long as “reverse” is held.

5. CLEANING

(Disassembling)

Make sure that the motor has stopped completely. Disconnect the plug from the power outlet.

Screw Cap has 3 flat sides that are convenient for unscrewing. If Screw Cap is too tight, please knock at the flat sides with a soft-handle. The Screw Cap will unscrew easily.

Unscrew the Locking Knob, and take out Head (with Cutting Plate, Cutting Blade and Feed Screw), then put Head mouth downward in order to take out Cutting Plate, Cutting Blade and Feed Screw.

(Cleaning)

Remove meat, etc.

Wash each part in warm soapy water.

- A bleaching solution containing chlorine will discolor aluminum surfaces.
- Do not immerse Motor Housing in water. Only wipe it with a damp cloth
- Thinners and benzenes will crack or change the color of the unit.
- A little salad oil on parts (H)~(K) after washing and drying will keep them lubricated.

6. REQUESTS AND SPECIFICATIONS

Model	BMG - 480	
Type	Commercial Meat Grinder	
Size of Machine (WxLxH)	9" x 17" x 16"	22.8cm x 43cm x 41cm
Net Weight	51 lbs	23.13 Kg
Gross Weight	61 lbs	27.67 Kg
Motor	1HP, 0.735 Kw	
Power	110v / 60Hz	
Plate / Cutting Blade	Stainless Steel / Aluminum	

7. ACCESSORIES



Stainless Steel Plate
[BMT480-Plate 5/32"]
\$ 14.85



Stainless Steel Plate
[BMT480-Plate 1/5"]
\$ 14.85



Stainless Steel Plate
[BMT480-Plate 3/10"]
\$ 14.85



Cutting Blade
[BMT480-Cutter]
\$ 7.99



Feed Screw
[BMT480-Screw]
\$ 29.85



Meat Pusher
[BMT480-Pusher]
\$ 3.55



Stuff Hopper
[BMT480-Hopper]
\$ 24.35

To place an order call : Tel: 310-808-0102, 1-866-677-8500 Fax: 1-310-808-0242/0262
[Http://www.BLUEAIRinc.com](http://www.BLUEAIRinc.com)

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NOTES :