

# *Grizzly* **Industrial, Inc.**®

## **MEAT GRINDER**

**MODEL H6247**

## **INSTRUCTION MANUAL**



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#PC6582 PRINTED IN CHINA



# SAFETY

## **WARNING**

### **For Your Own Safety Read Instruction Manual Before Operating This Equipment**

The purpose of safety symbols is to attract your attention to possible hazardous conditions. This manual uses a series of symbols and signal words which are intended to convey the level of importance of the safety messages. The progression of symbols is described below. Remember that safety messages by themselves do not eliminate danger and are not a substitute for proper accident prevention measures.



Indicates an imminently hazardous situation which, if not avoided, WILL result in death or serious injury.



Indicates a potentially hazardous situation which, if not avoided, COULD result in death or serious injury.



Indicates a potentially hazardous situation which, if not avoided, MAY result in minor or moderate injury. It may also be used to alert against unsafe practices.

**NOTICE**

This symbol is used to alert the user to useful information about proper operation of the equipment.

## **WARNING**

### **Safety Instructions for Machinery**

- 1. READ THROUGH THE ENTIRE MANUAL BEFORE STARTING MACHINERY.** Machinery presents serious injury hazards to untrained users.
- 2. MAKE SURE ALL GUARDS ARE IN THEIR CORRECT PLACE AND WORK CORRECTLY BEFORE USING MACHINERY. NEVER OPERATE MACHINE WITHOUT GUARDS.**
- 3. ALWAYS USE ANSI APPROVED SAFETY GLASSES WHEN OPERATING MACHINERY.**
- 4. WEAR PROPER APPAREL. DO NOT** wear loose clothing, gloves, neckties, rings, or jewelry which may get caught in moving parts. Wear protective hair covering to contain long hair and wear non-slip footwear.
- 5. NEVER OPERATE MACHINERY WHEN TIRED, OR UNDER THE INFLUENCE OF DRUGS OR ALCOHOL.** Be mentally alert at all times when running machinery.

6. **ONLY ALLOW TRAINED AND PROPERLY SUPERVISED PERSONNEL TO OPERATE MACHINERY.** Make sure operation instructions are safe and clearly understood.
7. **KEEP CHILDREN AND VISITORS AWAY.** Keep all children and visitors a safe distance from the work area.
8. **MAKE WORKSHOP CHILD PROOF.** Use padlocks, master switches, and remove start switch keys.
9. **NEVER LEAVE WHEN MACHINE IS RUNNING.** Turn power *OFF* and allow all moving parts to come to a complete stop before leaving machine unattended.
10. **DO NOT USE IN DANGEROUS ENVIRONMENTS.** DO NOT use machinery in damp, wet locations, or where any flammable or noxious fumes may exist.
11. **KEEP WORK AREA CLEAN AND WELL LIT.** Clutter and dark shadows may cause accidents.
12. **USE A GROUNDED EXTENSION CORD RATED FOR THE MACHINE AMPERAGE.** Undersized cords overheat and reduce voltage. Replace extension cords if they become damaged. DO NOT use extension cords for 220V machinery.
13. **ALWAYS DISCONNECT FROM POWER SOURCE BEFORE SERVICING MACHINERY.** Make sure switch is in *OFF* position before reconnecting.
14. **MAINTAIN MACHINERY WITH CARE.** Keep blades sharp and clean for best and safest performance. Follow instructions for lubricating and changing accessories.
15. **REMOVE ADJUSTING KEYS AND WRENCHES.** Make a habit of checking for keys and adjusting wrenches before turning *ON* machinery.
16. **CHECK FOR DAMAGED PARTS BEFORE USING MACHINERY.** Check for binding and alignment of parts, broken parts, part mounting, loose bolts, and any other conditions that may affect machine operation. Repair or replace damaged parts.
17. **USE RECOMMENDED ACCESSORIES.** Refer to the instruction manual for recommended accessories. The use of improper accessories may cause risk of injury.
18. **DO NOT FORCE MACHINERY.** Work at the speed for which the machine or accessory was designed.

# **WARNING**

## **Additional Safety Instructions For Meat Grinders**

- 1. READ THIS MANUAL:** This manual contains proper operating instructions for this machine.
- 2. ALWAYS CLEAN AND SANITIZE ALL PARTS THAT COME IN CONTACT WITH MEAT DURING PROCESSING.**
- 3. DISCONNECT POWER:** Always disconnect the machine from the power source before cleaning, changing attachments or when performing maintenance of any kind on this tool.
- 4. MATERIAL FEED:** Always feed material evenly and smoothly. **DO NOT** put any utensil other than meat pusher into grinder.
- 5. LOOSE CLOTHING:** **DO NOT** wear loose clothing while operating this machine. Tie back long hair.
- 6. SHARP SURFACES:** **DO NOT** place hands near, or in contact with, cutting surfaces during operation.
- 7. MACHINE INSPECTIONS:** Perform machine inspections and maintenance service promptly as required.
- 8. ATTEND TO YOUR MACHINE:** Never walk away and leave the machine running.
- 9. KEEP BLADES SHARP:** Replace or sharpen blade as needed.
- 10. TEST RUN:** Always test run the machine before starting any work.

# **WARNING**

Bacteria from raw meat has been frequently linked to illness and even death! Describing proper meat handling techniques outside of cleaning the meat grinder is beyond the scope of this manual. If you are unclear about sanitary meat handling practices, contact your local Board of Health or the USDA to research the proper methods of meat handling.

# **CAUTION**

No list of safety guidelines can be complete. Every shop environment is different. Always consider safety first, as it applies to your individual working conditions. Use this and other machinery with caution and respect. Failure to do so could result in serious personal injury, damage to equipment or poor work results.

# INTRODUCTION

## Foreword

We are proud to offer the Grizzly Model H6247 Meat Grinder. This model is part of a growing Grizzly family of fine power tools. When used according to the guidelines set forth in this manual, you can expect years of trouble-free, enjoyable operation and proof of Grizzly's commitment to customer satisfaction.

The Model H6247 features a powerful 1 horsepower motor and various sized cutting plates.

It is our pleasure to provide this manual with the Model H6247. It was written to encourage safety considerations and guide you through general operating procedures and maintenance. This manual represents our effort to produce the best documentation possible.

The specifications, details, and photographs in this manual represent the Model H6247 as supplied when the manual was prepared. However, owing to Grizzly's policy of continuous improvement, changes may be made at any time with no obligation on the part of Grizzly.

## Machine Data

|                   |  |
|-------------------|--|
| Motor .....       | 110V, 1HP                                    |
| Blade Speed ..... | 200 RPM                                      |
| Dimensions .....  | 16 $\frac{1}{2}$ " x 8 $\frac{1}{2}$ " x 15" |
| Production .....  | 485 lbs/hour                                 |
| Net Weight.....   | 55 lbs.                                      |

## Contact Info

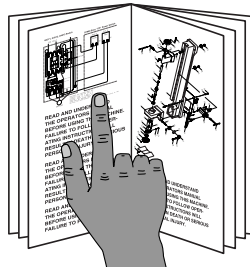
If you have any comments regarding this manual, please write to us at the following address:

Grizzly Industrial, Inc.  
C/O Technical Documentation  
P.O. Box 2069  
Bellingham, WA 98227-2069

Most importantly, we stand behind our tools. If you have any service questions or parts requests, please call or write us at the location listed below.

Grizzly Industrial, Inc.  
1203 Lycoming Mall Circle  
Muncy, PA 17756  
Phone: (570) 546-9663  
Fax: (800) 438-5901  
E-Mail: [techsupport@grizzly.com](mailto:techsupport@grizzly.com)  
Web Site: <http://www.grizzly.com>

## WARNING



**Read the manual before operation. Become familiar with this machine, its safety instructions, and its operation before beginning any work. Serious personal injury may result if safety or operational information is not understood or followed.**

# SET UP

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## Unpacking

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Your machine left our warehouse in a carefully packed crate or box. If you discover the machine is damaged after you have signed for delivery, *please immediately call Customer Service at (570) 546-9663 for advice.*

Save the containers and all packing materials for possible inspection by the carrier or its agent. *Otherwise, filing a freight claim can be difficult.*

When you are completely satisfied with the condition of the shipment, you should inventory the equipment.

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## Inventory

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After you have unpacked the carton you should find the following.

### Model H6247 Inventory (Figure 1)

- A. Grinder Motor Housing (Not Shown) ... 1
- B. Meat Pusher..... 1
- C. Hopper ..... 1
- D. Barrel ..... 1
- E. Feed Screw ..... 1
- F. Cutting Blade..... 1
- G. Cutting Plate Fine ..... 1
- H. Cutting Plate Course..... 1
- I. Locking Ring..... 1
- J. Locking Knob..... 1



Figure 1. Model H6247 inventory

# Assembling Grinding Head

1. Loosen the locking ring, and remove the barrel from the grinding motor housing.
2. Unscrew the lock ring and remove the cutting plate, cutting blade, and feed screw. Thoroughly sanitize the grinder head and throat, barrel, cutting plates, cutting blade, feed screw, lock ring, locking knob and hopper (refer to *Proper Sanitization* on page 9).
3. Before proceeding with assembly, wipe down the outside surface of grinder motor housing with a sanitized cloth.
4. After cleaning, assemble the grinder head by inserting the feed screw into the barrel with the vertical slot on the shaft projecting through the back of the barrel (Figure 2).

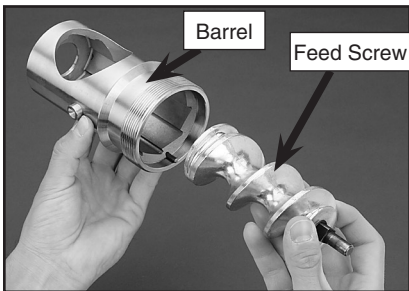


Figure 2. Feed screw installation

5. Carefully slide the cutting blade on the square shaft on the front of the feed screw (Figure 3).

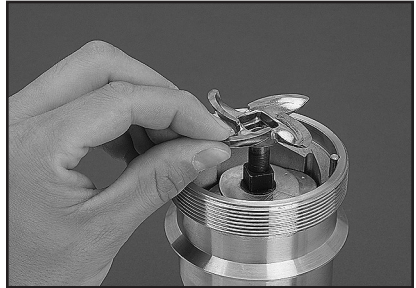


Figure 3. Cutting blade installation

6. Choose one of the two cutting plates.
7. Slide the cutting plate over the shaft and the locking pin located at the bottom the barrel (Figure 4).

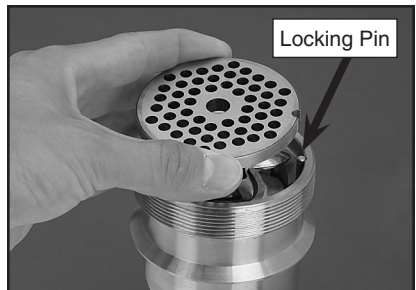


Figure 4. Cutting plate installation

8. Screw the locking ring on the barrel clockwise to secure the assembly. Note—Use mild pressure to tighten. Overtightening can cause the cutting blade to bind against the cutting plate.



9. Twist the feed screw so the vertical slot on the feed screw aligns with the vertical shaft on the inside of the grinder head.
10. Slide the assembly into the grinder head. Use the pin on the side of the barrel as a guide into the slot. *Note— The vertical slot on the back of the feed screw must align with the vertical shank inside the grinder head (Figure 5).*



**Figure 5.** Inserting assembly

11. Tighten the locking knob to secure the assembly to the grinding head.
12. Set the hopper into the throat of the grinder head (**Figure 6**).



**Figure 6.** Inserting hopper

## Controls

**ON/OFF and REVERSE Switch (Figure 6):**



**Figure 6.** Switch location

1. Turn the switch to the right to turn the motor *ON*.
2. Turn the switch to the center position to turn the motor *OFF*.
3. The *REVERSE* feature is handy for clearing the cutting blade and cutting plate of meat. Turn the switch to the *REVERSE* position to *REVERSE* the direction of the cutting blade. *WAIT UNTIL GRINDER HAS COME TO A COMPLETE STOP BEFORE REVERSING.* The motor will only turn in reverse as long as the *REVERSE* switch is held in position.

# OPERATIONS

## Grinding

The Model H6247 is designed for meat processing. DO NOT attempt to grind bone or hard foods like nuts or fibrous foods like celery or ginger.

1. Make sure all meat grinding parts are properly sanitized before beginning. (Refer to the *Cleaning* section on **page 9**).
2. Install the fine or course cutting plate.
3. Cut all meats into sizes that will easily fit into the hopper throat.
4. Plug in the grinder and turn it *ON*.
5. Use meat pusher to push meat down to the feed screw. DO NOT use any other utensil or stick fingers down the hopper throat.
6. Feed the meat in the grinder steadily. Do not force it or cause the motor to labor.

If a jam occurs:

1. Rotate the *REVERSE* switch once or twice to attempt to free the jam.

If you cannot clear a jam by using the reverse switch:

1. UNPLUG THE GRINDER FROM THE POWER SOURCE!
2. Disassemble the grinding head and remove the material jamming the cutter or feed screw.
3. Assemble the grinder head and connect it to the power source.
4. Turn the motor *ON* and proceed with grinding.

### **WARNING**

Remove the grinder plug from the outlet before clearing any jams.



### **WARNING**

The meat grinder can easily grind your fingers. Never use your fingers to push meat into the grinder. Always use the provided meat pusher.

# CLEANING & LUBRICATION

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## Proper Sanitation

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All surfaces and working parts that have been exposed to meat must be properly sanitized before and after each use.

Dishwashers are a good option because they sanitize with heat. If a dishwasher is not available, there are chemical sanitizers on the market that serve the same function. When using chemical sanitizers, make sure they are designed to do the job, and strictly follow the manufacturer's recommendations for proper use.

### **NOTICE**

**Chlorine bleach can discolor aluminum parts. Study the ingredients of detergents and sanitizers before cleaning aluminum parts. We recommend using a chemical sanitizer specifically designed for sanitizing aluminum.**

Proper sanitation with chemical sanitizers requires a cleaning process before the actual sanitizer is applied.

**The following is an effective method to prepare an item for sanitation:**

1. Gather all the items that need to be cleaned. Remove the largest particles of meat. Rinse all items to remove as many of the leftover particles as possible. Set the items aside.
2. Prepare the sink. Wash and scrub all sink compartments with dish soap and hot water. Rinse these compartments thoroughly.
3. Fill a sink with soapy water, submerge the item and scrub the entire surface thoroughly.
4. Using hot water, rinse the newly cleaned item until all visible suds have been removed. Repeat this process for all of the items that need to be sanitized. If the soapy water starts to get hazy, drain and rinse the sink, then fill with more soapy water.

The items are now ready to be sanitized. Some sanitizers require direct applications, while others are designed to be diluted in water and used to soak the item for a specified period of time. The best method for choosing a chemical sanitizer is to do the research and determine which product is best for your particular situation.

One simple sanitizer that can be used for many applications is regular bleach. To use bleach as a sanitizer, wash, scrub, and rinse your sink. For all non-porous surfaces (except aluminum) fill the sink with one tablespoon of bleach per gallon of cool water. Do not use bleach that contains odor masking agents or surfactants. These have not been proven effective for this type of sanitation. Submerge each item for two minutes. For large items, submerge each side for the specified amount of time until you have covered the entire area. Allow to air dry. Do not rinse these items after sanitation!

### Cleaning the motor housing:

1. **UNPLUG THE MOTOR FROM THE POWER SOURCE!**
2. Wipe down the exterior surface of the motor with a cloth soaked in a sanitizing solution. DO NOT submerge the motor in water!
3. Pay particular attention to the throat and grinder head portion of the meat grinder. These areas are not easily removed from the machine and will need to be sanitized manually.
4. Flush or scrape out any large pieces of material left in the throat or grinder head. A 3" round brush may be useful for this procedure.
5. Jam a cloth soaked in sanitizing solution inside the grinder head and throat. Rinse and repeat this step until these areas are totally free of meat residue.



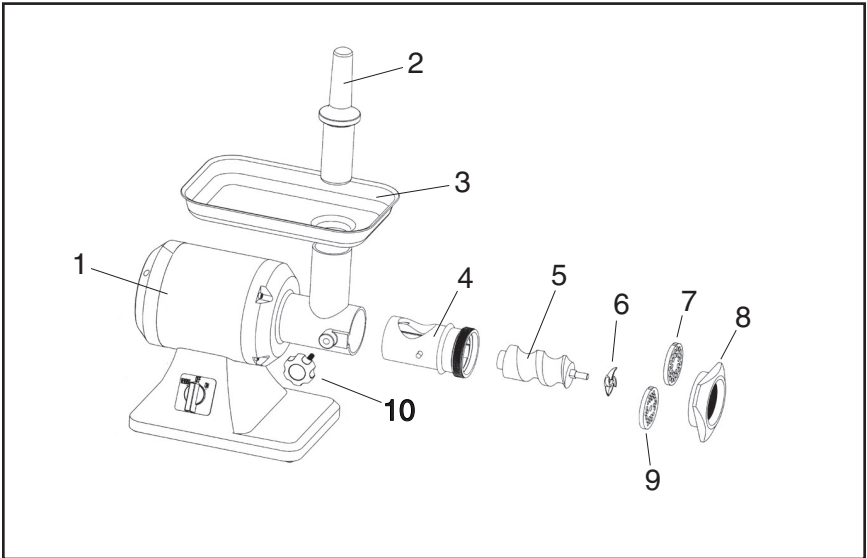
### Lubrication:

The Model H6247 requires very little lubrication. The following steps on the grinder head parts will keep them moving freely and keep them from oxidizing.

1. Be sure to use a non-vegetable base food service lubricant on this machine.
2. Place a small drop of lubricant on the front and rear shanks of the feed screw.
3. Apply a thin film of lubricant to the cutter dies to prevent them from rusting.



## Parts Breakdown



| REF | PART #    | DESCRIPTION               |
|-----|-----------|---------------------------|
| 1   | PH6247001 | GRINDER MOTOR HOUSING     |
| 2   | PH6247002 | MEAT PUSHER               |
| 3   | PH6242003 | HOPPER                    |
| 4   | PH6247004 | BARREL                    |
| 5   | PH6247005 | FEED SCREW                |
| 6   | PH6247006 | CUTTING BLADE             |
| 7   | PH6247007 | CUTTING PLATE FINE        |
| 8   | PH6247008 | LOCKING RING              |
| 9   | PH6247009 | CUTTING PLATE COURSE      |
| 10  | PH6247010 | LOCKING KNOB M8-1.25 X 48 |

# WARRANTY AND RETURNS

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Grizzly Industrial, Inc. warrants every product it sells for a period of **1 year** to the original purchaser from the date of purchase. This warranty does not apply to defects due directly or indirectly to misuse, abuse, negligence, accidents, repairs or alterations or lack of maintenance. This is Grizzly's sole written warranty and any and all warranties that may be implied by law, including any merchantability or fitness, for any particular purpose, are hereby limited to the duration of this written warranty. We do not warrant or represent that the merchandise complies with the provisions of any law or acts unless the manufacturer so warrants. In no event shall Grizzly's liability under this warranty exceed the purchase price paid for the product and any legal actions brought against Grizzly shall be tried in the State of Washington, County of Whatcom.

We shall in no event be liable for death, injuries to persons or property or for incidental, contingent, special, or consequential damages arising from the use of our products.

To take advantage of this warranty, contact us by mail or phone and give us all the details. We will then issue you a "Return Authorization Number," which must be clearly posted on the outside as well as the inside of the carton. We will not accept any item back without this number. Proof of purchase must accompany the merchandise.

The manufacturers reserve the right to change specifications at any time because they constantly strive to achieve better quality equipment. We make every effort to ensure that our products meet high quality and durability standards and we hope you never need to use this warranty.

Please feel free to write or call us if you have any questions about the machine or the manual.

**Grizzly Industrial, Inc.**  
**1203 Lycoming Mall Circle**  
**Muncy, PA 17756**  
**Phone: (570) 546-9663**  
**Fax: (800) 438-5901**

**E-Mail:**  
**techsupport@grizzly.com**

**Web Site: <http://www.grizzly.com>**

Thank you again for your business and continued support. We hope to serve you again soon!

# WARRANTY CARD

Name \_\_\_\_\_

Street \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Phone Number \_\_\_\_\_ E-Mail \_\_\_\_\_ FAX \_\_\_\_\_

Model # H6248 Meat Grinder Serial# \_\_\_\_\_ Order # \_\_\_\_\_

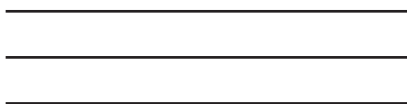
The following information is given on a voluntary basis. It will be used for marketing purposes to help us develop better products and services. Of course, all information is strictly confidential.

- How did you learn about us?  
 Advertisement  Friend  
 Catalog  Card Deck  
 World Wide Web  
 Other \_\_\_\_\_
- What is your annual household income?  
 \$20,000-\$29,999  \$60,000-\$69,999  
 \$30,000-\$39,999  \$70,000-\$79,999  
 \$40,000-\$49,999  \$80,000-\$89,999  
 \$50,000-\$59,999  \$90,000 +
- What is your age group?  
 20-29  50-59  
 30-39  60-69  
 40-49  70 +
- How long have you been a woodworker?  
 0 - 2 Years  8 - 20 Years  
 2 - 8 Years  20+ Years
- How would you rank your woodworking skills?  
 Simple  Advanced  
 Intermediate  Master Craftsman
- What stationary woodworking tools do you own?  
Check all that apply.  
 Air Compressor  Panel Saw  
 Band Saw  Planer  
 Drill Press  Power Feeder  
 Drum Sander  Radial Arm Saw  
 Dust Collector  Shaper  
 Spindle Sander  Jointer  
 Table Saw  Lathe  
 Mortiser  Wide Belt Sander  
 Horiz.Boring Machine  
 Vacuum Veneer Press  
 Other \_\_\_\_\_
- How many of your woodworking machines are Grizzly? \_\_\_\_\_
- Which benchtop tools do you own? Check all that apply.  
 1"x42" Belt Sander  6" - 8" Grinder  
 5" - 8" Drill Press  Mini Lathe  
 8" Table Saw  8" - 10" Bandsaw  
 Scroll Saw  Disc/Belt Sander  
 Spindle/Belt Sander  Mini Jointer  
 10"-12" Thickness Planer \_\_\_\_\_  
Other \_\_\_\_\_
- How many of the machines checked above are Grizzly? \_\_\_\_\_
- Which portable/hand held power tools do you own?  
Check all that apply.  
 Belt Sander  Orbital Sander  
 Biscuit Joiner  Palm Sander  
 Circular Saw  Portable Planer  
 Detail Sander  Saber Saw  
 Drill/Driver  Reciprocating Saw  
 Miter Saw  Router  
Other \_\_\_\_\_
- What machines/supplies would you like Grizzly Industrial to carry?  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
- What new accessories would you like Grizzly Industrial to carry?  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
- What other companies do you purchase your tools and supplies from?  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
- Do you think your purchase represents good value?  
 Yes  No
- Would you recommend Grizzly to a friend?  
 Yes  No
- Would you allow us to use your name as a reference for Grizzly customers in your area? **Note: We never use names more than three times.**  
 Yes  No
- Comments: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Send a Grizzly Catalog to a friend:

|                                  |
|----------------------------------|
| Name _____                       |
| Street _____                     |
| City _____ State _____ Zip _____ |

FOLD ALONG DOTTED LINE



Place  
Stamp  
Here



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P.O. BOX 2069  
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