

# Maverick Deluxe Food Grinder Owner's Manual

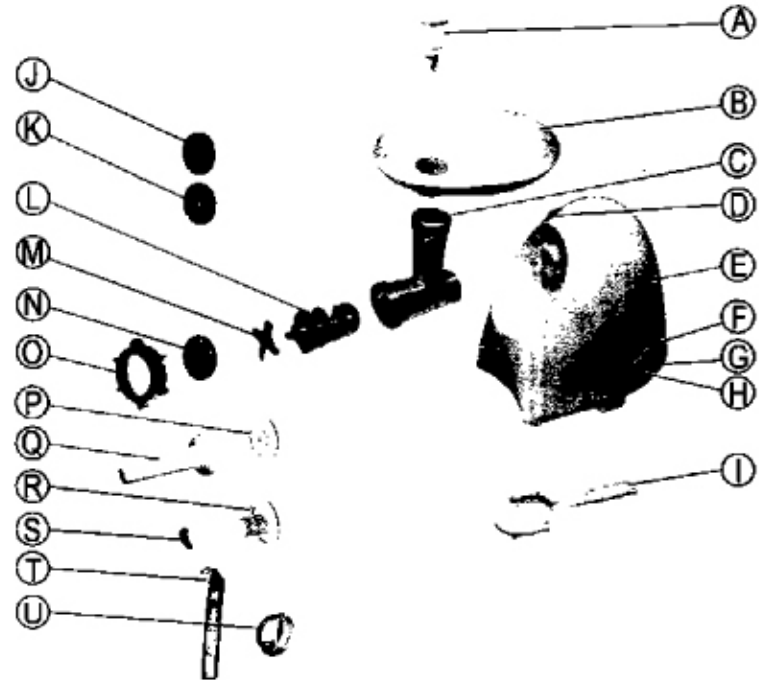


Model # MM-5501

**MAVERICK**<sup>®</sup>

## PARTS NAME:

- |                         |  |
|-------------------------|--|
| A. Pusher               | L. Feed screw (includes feed screw gear) |
| B. Tray                 | M. Cutter blade                          |
| C. Cutter housing       | N. Coarse grinding die                   |
| D. Release button       | O. Screw ring                            |
| E. Motor unit           | P. Separator                             |
| F. On-Off button        | Q. Sausage stuffer                       |
| G. Reverse button (REV) | R. Kebbe former                          |
| H. Indicator light      | S. Kebbe cone                            |
| I. Wrench               | T. Cookie die                            |
| J. Fine grinding die    | U. Cookie die holder                     |
| K. Medium grinding die  |  |



# INTRODUCTION

Thank you for purchasing the Maverick's Deluxe Food Grinder. The powerful motor will grind through the thickest meats. You'll be able to save money by buying wholesome foods in bulk and doing the grinding at home. The grinder is perfect for homemade sausage, fish, game, meat loaf, hamburger, baby food and many other items. It grinds cheese, nuts, fruits and vegetables. Enjoy processing your own food and eating healthier.

## Features:

- 3 - #8 size stainless steel dies
- stainless steel cutting blade
- sausage cone & separator
- kebbe maker
- cookie maker
- wrench for screw ring
- thermostat to prevent motor overheat damage
- power indicator light, ON-OFF button and REVERSE button
- 120 VAC, 60 Hz, 575 Watts

This appliance is equipped with a thermostat cut off. This system will automatically cut off the power supply to the appliance in case of overheating.

If you plug in, the indicator light will be on.

**CAUTION:** In order to avoid a hazardous situation, this appliance must never be connected to a timer switch.

# IMPORTANT SAFEGUARDS

1. Read all instructions for use carefully and look at the illustrations before using the appliance.
2. Keep these instructions for use for future reference.
3. Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
4. Never use any accessories or parts from other manufacturers. Your warranty will become invalid if such accessories or parts have been used.
5. Do not use the appliance if the mains cord, the plug or other parts are damaged.
6. If the mains cord of this appliance is damaged, it must always be replaced by manufacture or a service center authorized, In order to avoid hazardous situations
7. Thoroughly clean the parts that will come into contact with food before you use the appliance for the first time.
8. Unplug from outlet before putting on or taking off parts, and before cleaning.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter.
11. Do not use fingers to scrape food away from discharge die while appliance is operating. Cut type injury may result.
12. Never use you finger or an object to push ingredients down the feed tube while the appliance is running. Only the pusher is to be used for this purpose.
13. Keep the appliance out of the reach of children.
14. Never let the appliance run unattended.
15. Switch the appliance off before detaching any accessory.
16. Wait until moving parts have stopped running before you remove the parts of the appliance.
17. Never immerse the motor unit in water or any other liquid, nor rinse it

under the tap. Use only a moist cloth to clean the motor unit.

18. Do not attempt to grind bones, nuts or other hard items.
19. Never reach into the cutter housing. Always use the pusher.
20. Do not operate the appliance for more than 15 minutes at one time. After 15 minutes continuous use, allow a few minutes rest before next use.
21. Never operate (using cookie maker) the appliance continuously for more than 3 minutes at 575W.
22. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in 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 modify the plug in any way.

## SAVE THESE INSTRUCTIONS

## How to use you appliance.



### Grinder

1. Insert the feed screw into the cutter housing, the plastic end first.  
Place the cutter blade onto the feed screw. (The cutting edges should be at the front)  
Place fine, medium grinding die or coarse grinding die (depending on the consistency you prefer) onto the feed screw. (**Make sure the notch of the grinding die fits onto the projections of the cutter housing**)  
Turn the screw ring in the direction of the arrow on the cutter housing until it is properly fastened.
2. Attach the cutter housing to the motor unit.
3. Place the tray on the upright part of the cutter housing.
4. Now the appliance is ready for grinding

### GRINDING:

Cut the meat into 3"-long, 3"-thick strips. Remove bones, pieces of gristle and sinews as much as possible. (**Never use frozen meat!**)

Put the meat in the tray. Use the pusher to gently push the meat into the cutter housing. (For steak tartare, grind the meat with the medium grinding disc twice.)

**NOTE: DO NOT OVERTIGHTEN THE SCREW RING ONTO THE CUTTER HOUSING AS THE DIE WILL PUT EXCESSIVE PRESSURE ON THE CUTTER BLADE AND COULD CAUSE PREMATURE WEAR.**

## Making sausage

1. Grind the meat.  
Insert the feed screw into the cutter housing, the plastic end first.  
Place the separator in the cutter housing.  
Place the sausage stuffer on the cutter housing and screw the ring on the cutter housing. **(Make sure the notches of the separator fit onto the projections of the cutter housing.)**
2. Attach the cutter housing to the motor unit.
3. Place the tray on the upright part of the cutter housing.
4. Now the appliance is ready for making sausages.

### Making sausage:

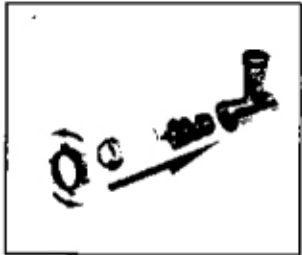
- Put the ingredients in the tray. Use the pusher to gently push the meat into the cutter housing.
- ◆ Put the sausage skin in lukewarm water for 10 minutes. Then slide the wet skin onto the sausage stuffer. Push the (seasoned) grinded meat into the cutter housing. If the skin gets stuck onto the sausage horn, wet it with some water.

## Making kebbe

1. Insert the feed screw into the cutter housing, the plastic end first.  
Place the kebbe cone in the cutter housing.  
Place the kebbe former on the cutter housing and screw the ring on the cutter housing. **(Make sure the notches of the separator fit onto the projections of the cutter housing.)**
2. Attach the cutter housing to the motor unit.
3. Place the tray on the upright part of the cutter housing.
4. Now the appliance is ready for making kebbe.

### Making Kebbe:

- Feed the prepared kebbe mixture through the kebbe maker. Cut the continuous hollow cylinder into the desired lengths and use as required.
- ◆ Kebbe is a traditional Middle Eastern dish made primarily of lamb and bulgur wheat which are grinded together to form a paste the mixture is extruded through the kebbe maker and cut into short lengths. The tubes can then be stuffed with a grinded meat mixture, the ends pinched together and then deep fried.



## Making cookies

1. Insert the feed screw into the cutter housing, the plastic end first.  
Place the cookie die holder in the cutter housing and screw the ring on the cutter housing.
2. Attach the cutter housing to the motor unit.
3. Place the tray on the upright part of the cutter housing, insert the shaper.
4. Now the appliance is ready for making cookies.



### Making cookies:

Choice of four cookie style

## Stuffed Kebbe

### Outer Casing

- 500g/1lb 2oz lamb, cut into strips
- 500g/1lb 2oz washed and drained bulgur wheat
- 1 small onion

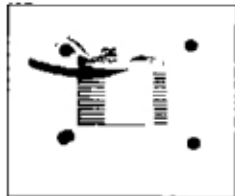
Pass alternate batches of lamb and bulgur wheat through the meat grinder fitted with the fine screen, adding the onion before all the lamb and wheat are grinded. Mix the grinded lamb, onion and wheat together then pass back through the meat grinder a second time. If an extra fine screen and grind the mixture for a third time, alternatively continue grinding using the fine screen. The mixture is now ready to extrude through the kebbe maker attachment.

### Filling

- 400 g/14 oz lamb, cut into strips
- 15 ml/1 tbsp oil
- 2 medium onions, finely chopped
- 5-10 ml/ 1-2 tsp allspice
- 15 ml/1 tbsp plain flour
- Salt and pepper

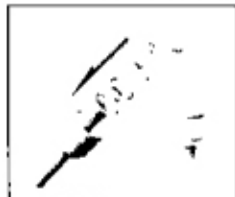
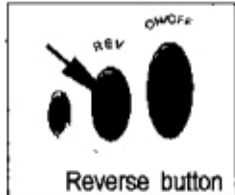
To make the filling, grind the lamb using the fine screen, fry the onion in the oil until golden brown, add the lamb and allow to brown and cook through. Add the remaining ingredients and cook for 1-2 minutes. Drain off any excess fat if necessary and allow to cool.

Extrude the casing mixture through the kebbe maker and cut into approximately 7 1/2cm/ 3in lengths. Pinch one end of the tube together, end which can be pinched together, then carefully fill with the stuffing mixture leaving a small gap at the open end which can be pinched together to seal. Deep fry the kebbe in batches in hot oil 190C/375F for approximately 6 minutes or until golden brown and the filling piping hot.



## Tips

- ◆ store power cord in bottom of unit
- ◆ If food gets clogged in the cutter housing or the screw ring is hard to loosen, use the reverse button to relieve the pressure inside the cutter housing
- ◆ The parts of “P”, “Q”, “R”, “S” can be stowed in the pusher.



## How to clean your appliance

Meat left behind in the cutter housing may be removed from the inside of the appliance by passing a slice of bread through the cutter housing.

1. Before you clean the appliance, switch the appliance off and remove the plug from the socket.
2. Press the release button and turn the whole cutter housing in the direction of the arrow. Remove the pusher and the tray.
3. Unscrew the screw ring and remove all parts of the cutter housing. Do not clean the parts in the dishwasher!
4. Wash all parts that have come into contact with meat in hot soapy water. **CLEAN THEM IMMEDIATELY AFTER USE.**
5. Rinse them with clear hot water and dry them **IMMEDIATELY.**
6. We advise you to lubricate the cutter unit and the grinding dies with some vegetable oil.

## MAVERICK LIMITED 90 DAY WARRANTY

Maverick Industries Inc. warrants this product to be free of defects in parts, materials and workmanship for a period of 90 days, from date of purchase. Should any repairs or servicing under this warranty be required, contact Maverick Customer Service by mail or phone for instructions on how to pack and ship the product to Maverick's National Service Center located as follows:

Maverick Customer Service  
94 Mayfield Ave.  
Edison NJ 08837

Telephone: (732) 417-9666

Hours: Weekdays 8:30 AM- 4:30 PM

Do not send any parts or product to Maverick without calling and obtaining a Return Authorization Number and instructions.

This warranty is VOID if instructions for use are not followed; for accidental damage; for commercial use; for damage incurred while in transit; or if the product has been tampered with.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

[www.maverickhousewares.com](http://www.maverickhousewares.com)

MM-5501 REPLACEMENT PARTS

Item	Part Number	Price	QTY
FOOD PUSHER	5501-PUSHER	\$6.00	
FOOD TRAY	5501-TRAY	\$8.00	
CUTTER HOUSING	5501-CUTTER HOUSING	\$12.00	
FEED SCREW	5501-FEED SCREW	\$7.50	
WRENCH	5501-WRENCH	\$5.00	
CUTTER KNIFE	5501-CUTTER BLADE	\$5.00	
FINE DIE	5501-FINE DIE	\$6.50	
MEDIUM DIE	5501-MEDIUM DIE	\$6.50	
COARSE DIE	5501-COARSE DIE	\$6.50	
SCREW RING	5501-SCREW RING	\$5.00	
SAUSAGE STUFFER	5501-SAUSAGE STUFFER	\$6.00	
SEPARATOR	5501-SEPARATOR	\$2.50	
KEBBE FORMER	5501-KEBBE FORMER	\$2.50	
KEBBE CONE	5501-KEBBE CONE	\$2.50	
COOKIE DIE	5501-COOKIE DIE	\$3.00	
COOKIE DIE HOLDER	5501-COOKIE DIE HOLDER	\$2.50	
FEED SCREW GEAR	5501-FEED SCREW GEAR	\$1.50	
	SHIPPING & HANDLING	\$6.25	
	TOTAL	\$	

NAME \_\_\_\_\_

ADDRESS \_\_\_\_\_

CITY/STATE/ZIP \_\_\_\_\_

Check or Money Order(Please, no cash) \_\_\_\_\_ Mastercard \_\_\_\_\_ Visa

Card Number: \_\_\_\_\_ Exp Date: \_\_\_\_\_

Daytime Weekday Phone(\_\_\_\_\_) \_\_\_\_\_