

**Cabela's**<sup>®</sup>

**ATTENTION**

If any components of this unit are broken or the unit does not operate properly, please contact Cabela's Customer Service.

Retail Store Purchases: 1-800-905-2731 (U.S. & Canada)  
Catalog and Internet Purchases: 1-800-237-8888  
All International: 1-308-234-5555

**DO NOT RETURN THE UNIT TO THE STORE  
WHERE IT WAS PURCHASED!**

**Cabela's**<sup>®</sup>

**HEAVY DUTY  
MEAT GRINDER**

**MODEL NO. 33-0101-C**



Listed  
20FG  
E233086

FOR  
HOUSEHOLD  
USE ONLY.

REV0504/10



## WARNING!

# IMPORTANT SAFEGUARDS

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

1. READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE.
2. To protect against risk of electrical shock, do not submerge or use this appliance near water or other liquid.
3. Unplug this appliance from the electrical outlet when not in use or before putting on or taking off parts and before cleaning.
4. Close adult supervision is necessary when any appliance is used near children. This appliance is NOT to be used by children.
5. NEVER use any accessories or parts from other manufacturers. Doing so will VOID YOUR WARRANTY and may cause fire, electrical shock or injury.
6. DO NOT operate any appliance with a damaged cord, plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for repair or adjustment.
7. Keep these instructions for use for future reference.
8. Check if the voltage indicated on the appliance corresponds to the local voltage before you connect the appliance.
9. Thoroughly clean the parts that will come into contact with food before you use the appliance for the first time.
10. DO NOT use outdoors.
11. DO NOT let cord hang over edge of table or counter.
12. DO NOT let cord come in contact with a hot surface. DO NOT use on an oven or stove.
13. DO NOT use fingers to scrape food away from the output chute while the appliance is operating. Never feed food into the appliance by hand. NEVER reach into the appliance. ALWAYS use the provided Stomper.
14. DO NOT operate the Grinder without the Tray in place.
15. Avoid contacting moving parts. Wait until moving parts have stopped running before you remove the parts of the appliance.
16. NEVER let the appliance run unattended.
17. Switch the appliance off before detaching or attaching any accessory.
18. DO NOT attempt to grind bones, nuts or other hard items.
19. DO NOT operate the appliance for more than 15 minutes at one time. After 15 minutes of continuous use, allow a few minutes for the appliance to rest before next use.
20. This appliance has a polarized plug (one blade of the plug 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.
21. CAUTION: In order to avoid a hazardous situation, this appliance must never be connected to a timer switch.

## SAVE THESE INSTRUCTIONS!

*Refer to them often and use them to instruct others.*

### BAVARIAN PATTIES WITH SAUERKRAUT

1 ½ lb beef	1 egg	½ cup applesauce
1 tsp salt	1/3 cup dry bread crumbs	½ tsp allspice
¼ cup chopped onion	16 oz sauerkraut	

- Grind the beef through the grinder plate of your choice using the grinding instructions
- Combine the ground beef, egg, applesauce, salt, bread crumbs, allspice and onion
- Shape the mixture into patties about 3/4" (1.9 cm) thick
- Brown in a large skillet over medium heat, turning once, then drain
- Spoon sauerkraut over the patties
- Cover and simmer for 15 minutes

### BAYOU BURGERS

1 lb beef	½ tsp garlic powder	½ tsp dried thyme
¼ cup sliced green onion	¾ tsp crushed dried basil	1 tsp season salt
½ tsp hot pepper sauce		

- Grind the beef through the grinder plate of your choice using the grinding instructions
- Preheat grill
- Combine all the ingredients
- Shape the mixture into 4 patties about 3/4" (1.9 cm) thick
- Grill 4" (10.2 cm) from heat, turning once 10-15 minutes, or until done

### SPICY TURKEY BURGERS

2 lb turkey	2 tbsp minced garlic	3 Tbsp paprika
1 tsp minced ginger root	2 fresh green chile pepper, diced	
1 medium red onion, diced	½ cup finely chopped cilantro	
1 tsp salt	¼ cup low sodium soy sauce	
1 Tbsp ground dry mustard	1 Tbsp freshly ground black pepper	
1 Tbsp ground cumin	1 dash Worcestershire sauce	

- Grind the turkey through the grinder plate of your choice using the grinding instructions
- Preheat grill
- Combine all the ingredients
- Shape the mixture into 4 patties about 3/4" (1.9 cm) thick
- Grill 4" (10.2 cm) from heat, turning once 10-15 minutes, or until done

### EASY MEATLOAF

1 lb beef	1 lb ground pork sausage
8 oz package French onion dip	2 eggs
10 oz package saltine crackers, crushed	

- Grind the beef through the grinder plate of your choice using the grinding instructions
- Preheat oven to 375°F (190°C)
- Combine all the ingredients
- Mix well and shape into a loaf
- Bake in a 5" x 9"(13 x 23 cm) loaf pan for 1 hour

## RECIPES

U.S. VOLUME CONVERSIONS	
1 tsp	5 ml
1 Tbsp	15 ml
1/8 cup or 1 fl oz	30 ml
1/4 cup or 2 fl oz	60 ml
1/3 cup	80 ml
1/2 cup or 4 fl oz	120 ml
2/3 cup	160 ml
3/4 cup or 6 fl oz	180 ml
1 cup or 8 fl oz or 1/2 pint	240 ml
1 1/2 cup or 12 fl oz	350 ml
2 cups or 16 fl oz or 1 pint	475 ml
3 cups or 1 1/2 pints	700 ml
4 cups or 2 pints or 1 qt	950 ml
4 quarts or 1 gal	3.8 L

U.S. WEIGHT CONVERSIONS	
1 oz	28 g
1/4 lb or 4 oz	113 g
1/3 lb	150 g
1/2 lb or 8 oz	230 g
2/3 lb	300 g
3/4 lb or 12 oz	340 g
1 lb or 16 oz	450 g
2 lb	900 g

### VENISON SAUSAGE

6 lb venison  
 1/2 tsp cayenne pepper  
 2 tsp pepper  
 6 lb lean pork  
 2 tsp salt  
 Sausage Casings (optional)  
 1/2 tsp sage  
 1/2 cup honey

- Grind the venison and pork through the coarse grinder plate using the grinding instructions
- Add all the ingredients to the meat and mix well
- Regrind the mixed meat through the fine grinding plate using the grinding instructions
- Stuff the sausage into casings or shape into patties

### CHORIZO (MEXICAN) SAUSAGE

2 lb lean pork trimming  
 1 tbsp ground oregano  
 1/4 cup ground red chili (mild or hot)  
 8 cloves garlic, pressed  
 2 medium onions, minced  
 8 oz beef/pork fat  
 1/2 cup cider vinegar  
 Sausage casings  
 1 tsp ground cinnamon

- Grind the meat and fat through coarse grinder plate using the grinding instructions
- Add the onions, garlic, vinegar and seasonings (use chili to taste)
- Mix the ground meat and the seasonings, then place in a covered bowl and refrigerate for at least one hour
- Stuff the sausage into casings to make 4" (10.2 cm) links

### FRESH ITALIAN SAUSAGE - MILD/HOT

5 tsp salt  
 3 tsp crushed hot peppers  
 2 tsp coarse ground black pepper  
 10 lb boneless pork butts  
 1 tsp sugar  
 1 tsp cracked fennel seed (omit if making mild sausage)  
 1 tsp coriander  
 2 tsp caraway seeds  
 1 pint cold water  
 Sausage casings

- Grind the pork butts through the grinder plate of your choice using the grinding instructions
- Add all the ingredients to the meat and mix well
- Stuff the sausage into casings to make 4" (10.2 cm) links

## IMPORTANT SAFETY RULES



### WARNING!

READ AND FULLY UNDERSTAND ALL INSTRUCTIONS AND WARNINGS PRIOR TO USING THIS UNIT. YOUR SAFETY IS MOST IMPORTANT! FAILURE TO COMPLY WITH PROCEDURES AND SAFEGUARDS MAY RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE. **REMEMBER: YOUR PERSONAL SAFETY IS YOUR RESPONSIBILITY!**

1. **DO NOT** use the **Grinder** without the **Tray** secured into place.
2. **ALWAYS DISCONNECT** **Grinder** from power source before servicing, changing accessories or cleaning the unit.
3. Plug the **Grinder** into a standard 120 Volt, 60 Hz wall outlet.
4. **DO NOT USE** the **Grinder** if the **Power Cord**, **Plug** or any other parts are damaged. If the **Power Cord** or the **Grinder** is damaged, call Customer Service. **DO NOT ATTEMPT TO REPLACE THE CORD.** Be sure to not allow the **Power Cord** to drape into your work area. Check that all parts are operating properly, and perform the intended functions. Check for alignment of moving parts or any other conditions that may affect the operation.
5. **NEVER** use any accessories or parts from other manufacturers. Doing so will VOID YOUR WARRANTY and may cause fire, electrical shock or injury.
6. TO PROTECT AGAINST RISK OF ELECTRICAL SHOCK; **DO NOT SUBMERGE THE MAIN GRINDER BODY INTO WATER OR LIQUID. BE SURE THE GRINDER IS DISCONNECTED FROM THE POWER SOURCE BEFORE CLEANING.** Wash all parts by hand and thoroughly dry. Thoroughly clean all parts that will come in contact with food before using the appliance. **NEVER** rinse appliance **Grinder Motor** under tap, only use a moist cloth to clean the **Grinder Motor Unit**.
7. Reduce risk of unintentional starting. Make sure the **Power Switch** is in the "OFF" position before attaching to the power source.
8. **KEEP FINGERS CLEAR** of the **Auger** and **Cutting Blades AT ALL TIMES. NEVER REACH INTO THE GRINDER**, doing so may cause serious injury. **ALWAYS USE THE PROVIDED STOMPER, NEVER FEED FOOD BY HAND.**
9. **NEVER** use fingers to scrape food away from the **Grinding Plate** while the **Grinder** is in operation. **SEVERE INJURY MAY RESULT.**
10. **NEVER LEAVE THE GRINDER UNATTENDED.** Be safe, **DISCONNECT** the **Grinder** from power source before leaving the work area. Close supervision is necessary when any appliance is used near children. This appliance is **NOT** to be used by children.
11. Wait until all moving parts have stopped before you remove any part of the **Grinder**, or before switching the **Grinder** in reverse.
12. **TIE BACK** loose hair and clothing, and roll up long sleeves before operating the **Grinder**. **REMOVE** ties, rings, watches, bracelets, or other jewelry before operating the **Grinder**.
13. Be sure the **Grinder** is on a stable work surface. Be sure all the **Grinder Feet** are stable.
14. **DO NOT** attempt to grind bones, nuts or other hard items.
15. **DO NOT** run **Grinder** without meat in the **Head**. Severe damage to the **Head** and **Auger** may occur.
16. **WEAR EYE PROTECTION.** Wear safety glasses. Everyday eye glasses are not safety glasses. Safety glasses conform to ANSI Z87.1 requirements. Note: approved safety glasses have Z87 printed or stamped on them.
17. **DO NOT** use outdoors.
18. **DO NOT** use the **Grinder** while under the influence of drugs, medications or alcohol.
19. **DO NOT** let the **Power Cord** hang over edge of work surface.
20. **DO NOT** attempt to operate the **Grinder** if the **Grinder** itself is cold. The **Grinder** temperature should be at least 45°F (7°C) before beginning.
21. The **Gear Housing** and the **Motor Cover** may become **HOT** during operation. This is normal. **DO NOT** touch these parts during operation or until they cool after use.

## SAVE THESE INSTRUCTIONS!

Refer to them often and use them to instruct others.

## TYPES OF SAUSAGE

Most sausages fall into one of four categories: Fresh, Smoked, Cooked or Dried. All sausages, except dried, require refrigerated storage. There is also a sub-category of uncooked smoked sausages.

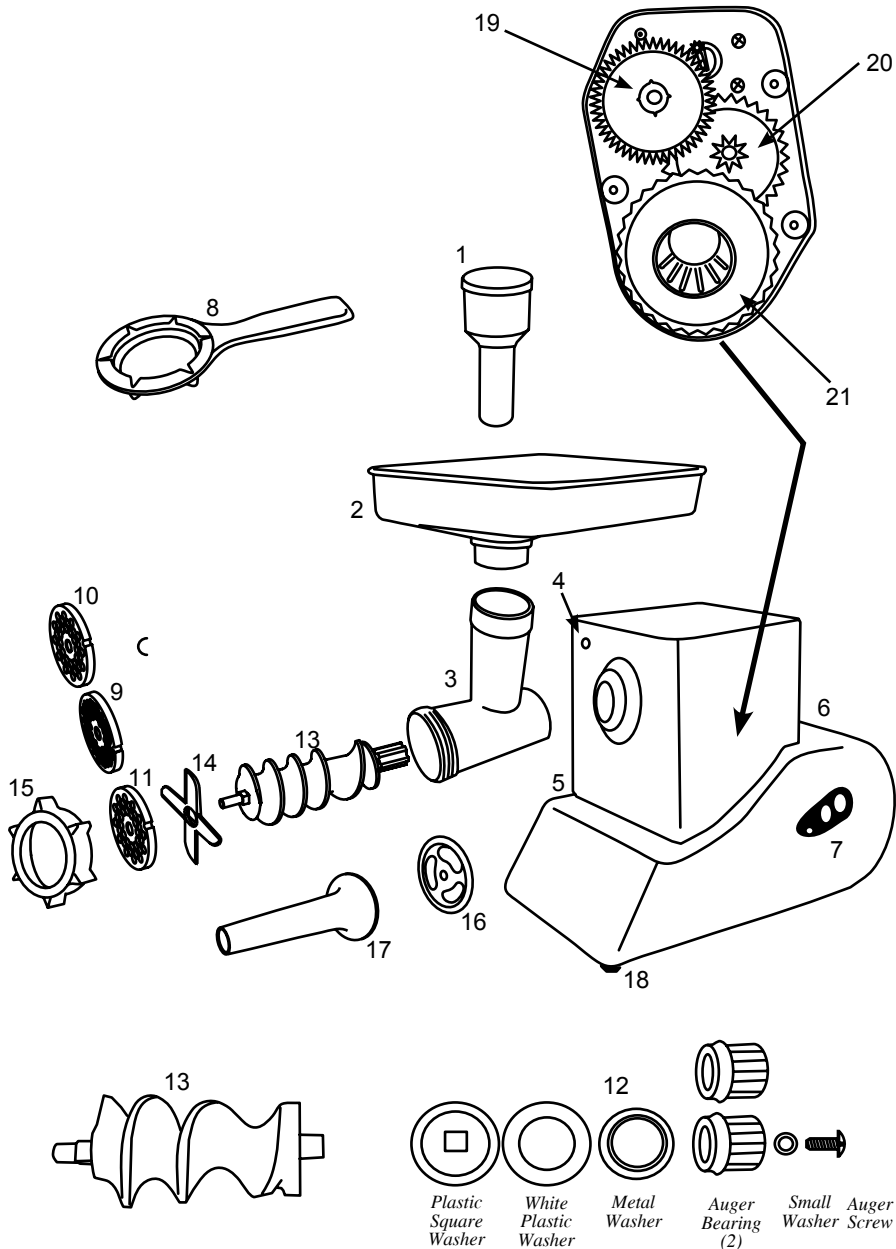
Among the fresh and uncooked smoked sausages, you will find such flavors as kielbasa or Polish sausage, Italian sausage, breakfast sausage and many others. Both fresh and uncooked smoked sausages require cooking before eating and also require refrigerated storage.

Smoked and cooked sausages include salami, bologna, the ever-popular hot dogs and many others. Proper smoking requires a smokehouse or smoker. These can be simple home-built structures made from metal drums or even old refrigerators or they can be elaborate manufactured units. Most smoked sausages are warmed before serving. Many people think that a smoked sausage will last much longer without spoilage, but this is not true. Smoked sausages should be treated the same as fresh sausage in terms of storage.

Dried sausages require the longest processing time, as they are air dried over a long period of time. Some types of dry sausages are pepperoni, prosciutto and a variety of ham products, just to name a few. The conditions under which the meat is dried are very exacting; temperature, time and humidity must all be carefully monitored for a safe and delicious product.

## STORAGE

It is important to remember that sausage will lose its flavor the longer that it is stored. It is recommended that you only make as much sausage as you will need for 4-6 weeks. Even frozen sausage will begin to lose flavor noticeably after 6 weeks. Frozen sausage should be thawed slowly in the refrigerator before cooking or serving. Quick thawing of the product will degrade the taste as well.



# WARNING!

**NEVER** operate Grinder without the Tray secured in place.  
**To avoid serious or fatal injury, NEVER reach into any Grinder inlet.**  
**ALWAYS use the Stomper to push food into the Grinder Head.**  
**Read & fully understand all instructions & warnings prior to use.**

## SAUSAGE INFORMATION

### MEAT SELECTION FOR SAUSAGE MAKING

Sausage making has evolved over many years and generations, and as a result there are countless types of sausage you can make using the basic ingredients of meat, fat and a few carefully blended spices. Following are a few simple guidelines that will help you make the best tasting sausage possible.

Any type of meat can be used for making sausage: pork, beef, bison, moose and caribou, even antelope make great sausage. It is important when preparing venison or other red game meats to trim all the fat from the meat, as red game tallow will turn rancid in as few as five days. Replace the fat with either pork or beef fat, depending on the type of product you are making, at a ratio of 1 pound (0.5 kg) of fat for every 4 pounds (1.8 kg) of game meat.

The fat content of your sausage will affect the taste, texture, cooking characteristics and shelf life of your product. Most commercially made sausage has a fat content of about 20%. Using less than 12% fat will result in a very dry tasting sausage, while using more than 20% may result in a sticky flavorless sausage that will be difficult to cook.

### CURING

It is important to properly cure meats to preserve meat and poultry, and to destroy undesirable microorganisms on the meat surfaces that cause spoilage and food born illnesses. There are many steps that help in this process, including smoking, cooking, drying, chilling and the addition of cure ingredients. The oldest means of accomplishing this is by introducing salt into the meat. The resistance of bacteria to salt varies widely among different types of bacteria. The growth of some bacteria is inhibited by salt concentrations as low as 3%, e.g., Salmonella, whereas other types are able to survive in much higher salt concentrations, e.g., Staphylococcus. Fortunately, the growth of many undesirable organisms normally found in cured meat and poultry products is inhibited at low concentrations of salt.

Modern curing is based on Nitrates and is very scientific. The best way to ensure proper curing is to purchase one of the many commercially available curing agents from either a grocery store or your local butcher. A very common cure is Prague Powder, which is available in two types (#1 and #2).

### CASING

There are many different types of casings available, the right choice depends on personal preference as well as the type of sausage you wish to make. For most sausages, your choices are natural or collagen. Don't let the names fool you; collagen casings are not a synthetic product. They are made from beef skin and other tissues. Collagen casings are uniform in size and texture and require almost no preparation. "Natural" casings are the intestines of lamb, sheep, hogs or beef. They are less uniform in size and require substantial preparation. For those reasons, more than 75% of commercially made sausage in the U.S. is made with collagen casing. There are also fibrous non-edible casings that are used for some varieties of smoked sausages and bolognas.

## COMPONENT LIST

DIAGRAM NUMBER	PART DESCRIPTION	PART NUMBER
1	Stomper with Lid	33-0877-C
2	Aluminum Tray	33-0824
3	Grinder Head	33-0809
4	Head Release Button	33-0808
5	Main Body -Front Piece	33-0834-C
6	Main Body -Rear Piece	33-0835-C
7	Power Switch Button	33-0825
8	Head Loosening Wrench	33-0828-C
9	3mm Stainless Steel Fine Grinding Plate	33-0803
10	4.5mm Stainless Steel Medium Grinding Plate	33-0804
11	8mm Stainless Steel Coarse Grinding Plate	33-0810
12	Auger Driver (7 Piece Set)	33-0894-N
13	Auger	33-0802-N
14	Grinder Knife	33-0845
15	Ring Nut	33-0842
16	Stuffing Spacer	33-0876
17	Stuffing Funnel	33-0820
18	Rubber Foot (4)	33-0102
19	Gear One	33-0813
20	Gear Two	33-0814
21	Gear Three	33-0815-4

Before beginning the assembly, check the package contents for all of the parts.

If you are missing any parts, or if any parts are damaged, contact Cabela's Customer Service- Retail Store Purchases 1-800-905-2731 (U.S. & Canada) / Catalog & Internet Purchases: 1-800-237-8888 / All International: 1-308-234-5555

## OUTLET INSTRUCTIONS

This appliance is equipped with a polarized plug (one blade is wider than the other) to reduce the risk of electric shock. The plug must fully fit into an electrical outlet. If the plug does not fit, reverse it and try again. If it still does not fit, contact a qualified electrician to inspect and/or update the electrical outlets in your home. Do not modify the plug in any way to fit an incompatible outlet.



## CLEANING

**WARNING!** Before cleaning, assembling or disassembling the Grinder, make sure the **PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!** **ALWAYS** unplug the Grinder when not in use.

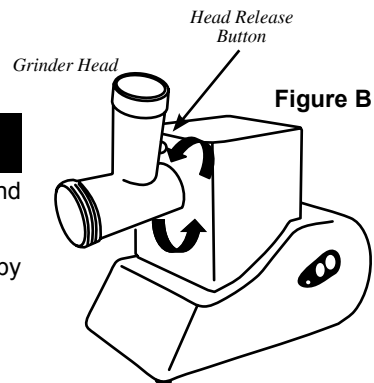
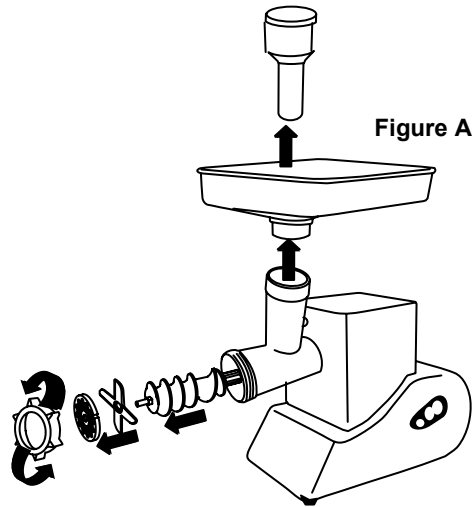
1. Unscrew the **Ring Nut** and remove all parts from the **Grinder Head** (Figure A).

2. To remove the **Grinder Head**, press the **Head Release Button** and turn the **Grinder Head** clockwise (Figure B).

3. Wash all parts that come in contact with food in hot soapy water. Rinse with clear water. Dry immediately. The **Grinder** parts are not dishwasher safe. Do NOT use bleach.

4. Fully lubricate the **Grinder Head**, **Grinding Plates** and the **Knife** with food grade silicone spray before and after each use.

5. Clean the **Main Body** with a soft damp towel. Dry immediately. DO NOT immerse the **Main Body** of the **Grinder** in water or other liquids.



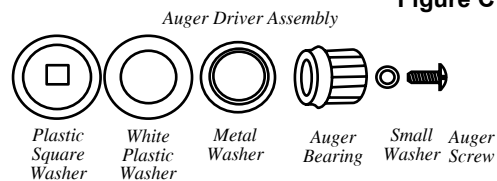
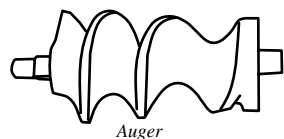
## AUGER ASSEMBLY

1. Place the **Plastic Square Washer** onto the end of the **Auger** (Figure C).

2. Place the **White Plastic Washer**, followed by the **Metal Washer**.

3. Place the **Auger Bearing\*** onto the assembly. *\*A spare **Auger Bearing** is included.*

4. Secure the assembly with the **Small Washer** and the **Auger Screw**.



**NOTE:** Special considerations must be made when using venison or other wild game, since it can become heavily contaminated during field dressing. Venison is often held at temperatures that could potentially allow bacteria to grow, such as when it is being transported. Refer to the USDA Meat and Poultry Department for further questions or information on meat and food safety.

## WARNING!

**NEVER** operate Grinder without the Tray secured in place.  
To avoid serious or fatal injury, **NEVER** reach into any Grinder inlet.  
**ALWAYS** use the Stomper to push food into the Grinder Head.  
Read & fully understand all instructions & warnings prior to use.



## FOOD SAFETY

There are basic rules to follow when handling food. They are **COOK, SEPARATE, CLEAN, and CHILL.**

### COOK

It's crucial to cook food to a safe internal temperature to destroy bacteria that is present. The safety of hamburgers and other foods made with ground meat has been receiving a lot of attention lately, and with good reason. When meat is ground, the bacteria present on the surface is mixed throughout the ground mixture. If this ground meat is not cooked to at least 160°F to 165°F (71°C to 74°C), bacteria will not be destroyed and there's a good chance you will get sick.

Solid pieces of meat like steaks and chops don't have dangerous bacteria like E. coli on the inside, so they can be served more rare. Still, any beef cut should be cooked to an internal temperature of at least 145°F (63°C) (medium rare). The safe temperature for poultry is 180°F (82°C) and solid cuts of pork should be cooked to 160°F (71°C). Eggs should be thoroughly cooked too. If you are making a meringue or other recipe that uses uncooked eggs, buy specially pasteurized eggs or use prepared meringue powder.

### SEPARATE

Foods that will be eaten uncooked and foods that will be cooked before eating MUST ALWAYS be separated. Cross-contamination occurs when raw meats or eggs come in contact with foods that will be eaten uncooked. This is a major source of food poisoning. Always double-wrap raw meats and place them on the lowest shelf in the refrigerator so there is no way juices can drip onto fresh produce. Then use the raw meats within 1-2 days of purchase, or freeze for longer storage. Defrost frozen meats in the refrigerator, not on the counter.

When grilling or cooking raw meats or fish, make sure to place the cooked meat on a clean platter. Don't use the same platter you used to carry the food out to the grill. Wash the utensils used in grilling after the food is turned for the last time on the grill, as well as spatulas and spoons used for stir-frying or turning meat as it cooks.

Make sure to wash your hands after handling raw meats or raw eggs. Washing hands with soap and water, or using a pre-moistened antibacterial towelette is absolutely necessary after you have touched raw meat or raw eggs. Not washing hands and surfaces while cooking is a major cause of cross-contamination.

### CLEAN

Wash your hands and work surfaces frequently when you are cooking. Washing with soap and warm water for at least 15 seconds, then dry with a paper towel.

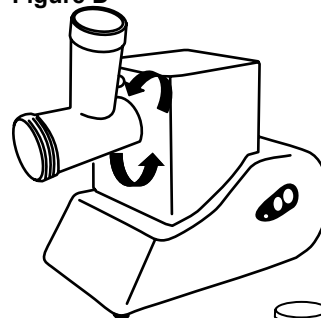
### CHILL

Chilling food is very important. The danger zone where bacteria multiply is between 40°F and 140°F (4°C and 6°C). Your refrigerator should be set to 40°F (4°C) or below; your freezer should be 0°F (-17°C) or below. Simple rule: serve hot foods hot, cold foods cold. Use chafing dishes or hot plates to keep food hot while serving. Use ice water baths to keep cold foods cold. Never let any food sit at room temperature for more than 2 hours - 1 hour if the ambient temperature is 90°F (32°C) or above. When packing for a picnic, make sure the foods are already chilled when they go into the insulated hamper. The hamper won't chill food - it just keeps food cold when properly packed with ice. Hot cooked foods should be placed in shallow containers and immediately refrigerated so they cool rapidly. Make sure to cover foods after they are cool.

## GRINDER ASSEMBLY

**! WARNING! Before cleaning, assembling or disassembling the Grinder, make sure the PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE! ALWAYS unplug the Grinder when not in use.**

Figure D



1. Remove the **Ring Nut, Grinding Plate, Knife** and **Auger** from the **Grinder Head** before installing the **Grinder Head** to the **Main Body**.

2. Align the notches on the **Grinder Head** with the tabs on the **Main Body**.

3. Press the **Grinder Head** against the **Motor** and rotate it counterclockwise until it locks into place (Figure D).

4. Insert the **Auger** into the **Grinder Head, Auger Driver Assembly** end first (Figure E).

5. Place the **Grinder Knife** onto the square portion of the **Auger Pin**. The cutting edges (flat side) of the **Knife** should be facing out (Figure F).

6. Place the **Grinding Plate** of your choice onto the **Auger Pin**. Make sure the notch of the **Grinder Plate** fits into the positioning pin of the **Grinder Head** (Figure E).

7. Turn the **Ring Nut** clockwise onto the threaded end of the **Grinder Head** until it touches the **Grinder Plate** and is snug. **DO NOT over-tighten the Ring Nut.**

8. Place the **Tray** on the upright part of the **Grinder Head**. **NEVER use the Grinder without the Tray installed!**

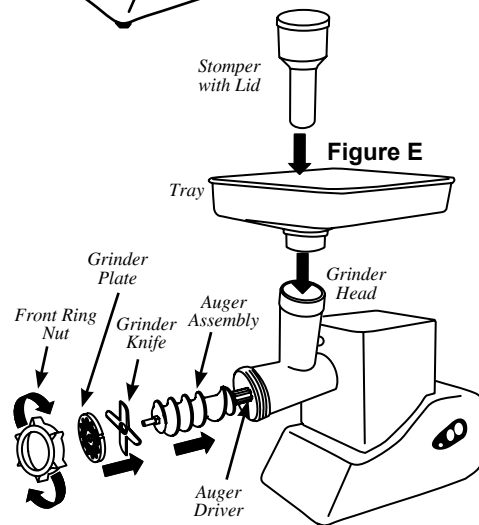
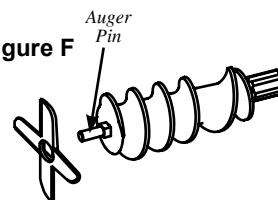


Figure F



*Cutting edges of the Knife facing out.*

## WARNING!

**NEVER** operate Grinder without the Tray secured in place. To avoid serious or fatal injury, **NEVER** reach into any Grinder inlet. **ALWAYS** use the Stomper to push food into the Grinder Head. Read & fully understand all instructions & warnings prior to use.

## GRINDING INSTRUCTIONS

**! WARNING!** Before cleaning, assembling or disassembling the Grinder, make sure the **PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!** **ALWAYS unplug the Grinder when not in use.**

1. Follow the “Grinder Assembly Instructions” to fully assemble the **Grinder** including the **Tray**.

**NOTE:** It is best to grind the meat using the coarse, **8 mm Grinding Plate** first. If a finer grind of meat is desired, run the coarse ground meat through the **Grinder** a second time using the fine, **4.5 mm** or **3 mm Grinding Plate**.

2. Trim the meat of all cords, tendons, bones, shot, etc.

3. For best results, be sure that all meat has been chilled to between 32-34°F (0-1°C) before grinding. **DO NOT ALLOW MEAT TO SIT OUT AT ROOM TEMPERATURE LONGER THAN ABSOLUTELY NEEDED.** Closely follow the “Food Safety” instructions as outlined by the USDA.

4. Cut meat into sizes small enough to fit into the **Feed Chute**. Approximately 1” (2.5 cm) cubes.

5. Place cubed meat to be ground into the **Tray**. Do not overfill the **Tray**, place just enough meat to leave the **Feed Chute** area open.

6. Place a dish or bowl to collect the ground meat at the end of the **Grinder Head** (Figure G).

7. Make sure the **Grinder** is in the “OFF” position. Attach the **Grinder** to the power supply.

8. Press “ON” the **Grinder Button**. Carefully start feeding cubes of meat into the **Feed Chute**. **ONLY USE THE STOMPER TO PUSH MEAT INTO THE HEAD, DO NOT USE YOUR FINGERS OR ANY OTHER OBJECT.**

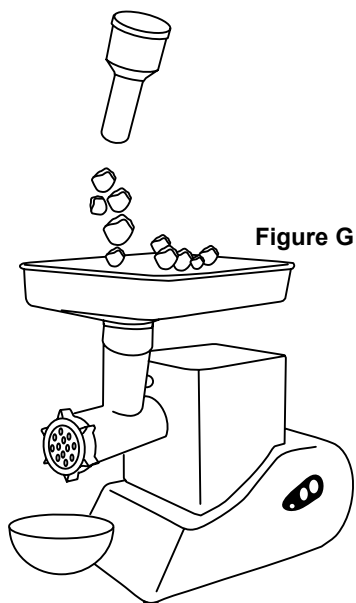


Figure G

**NOTE:**  
To prevent overheating, do not operate the **Grinder** for more than 15 minutes at a time. Allow the **Grinder** to cool periodically.

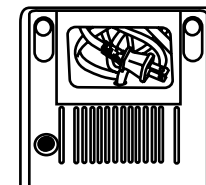
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**ALWAYS** use the Stomper to push food into the Grinder Head.  
Read & fully understand all instructions & warnings prior to use.

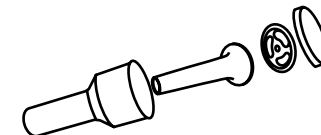
## HELPFUL HINTS

**! WARNING!** Before cleaning, assembling or disassembling the Grinder, make sure the **PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!** **ALWAYS unplug the Grinder when not in use.**

• When storing the **Grinder**, fold and place the **Power Cord** in the compartment on bottom. Insert the plug end of the Power Cord last.



• The provided Stomper also serves as a neat and compact way to store the **Stuffing Funnel** and the **Stuffing Spacer**.



• Any time that you change the **Grinding Plates**, the **Head** should be removed **COMPLETELY** to prevent pushing meat back into the **Motor Drive Shaft Housing**.

• To prevent overheating, do not operate the **Grinder** for more than 15 minutes at a time. Allow the **Grinder** to cool periodically.

• **DO NOT** over-tighten the **Front Ring Nut**. It should be firmly tight.

• Make sure the **Grinding Knife** blades lay flat on the **Grinder Plate**.

• **DO NOT** operate the **Grinder** without meat in the **Head**. Running the **Grinder** while dry could damage the **Head** and **Auger**.

• Always lubricate the **Head**, **Grinding Plate** and **Grinding Knife** with a food-grade silicone spray after cleaning.

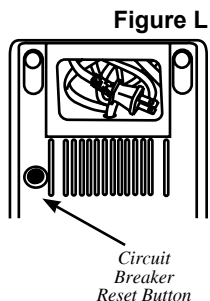
• **DO NOT** grind bones, nuts or other hard objects.



## THERMOSTAT CIRCUIT BREAKER RESET

If the **Grinder** suddenly stops during use, it either is overheating or has jammed. The following instructions will help get your **Grinder** up and running again.

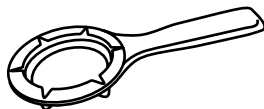
1. Firmly press the **Power Switch Button** so the **Grinder** is turned “off.”
2. Unplug the **Power Cord** from the electrical outlet.
3. Disconnect the **Aluminum Tray** from the **Grinder Head**.
4. Remove the **Grinder Head** from the **Main Body**.
5. Disassemble the **Grinder Head** to clear any obstruction which may have jammed the **Grinder**.
6. Carefully lay the **Grinder** onto its side with the bottom facing toward you.
7. Press the **Circuit Breaker Reset Button** (Figure L) located on the bottom of the **Grinder** near the **Power Cord** storage cavity.
8. Set the **Grinder** upright on its **Feet**.
9. Re-connect the **Power Cord** to the electrical outlet.
10. Press the **Power Switch Button** to turn “on” the **Grinder**.
11. If the **Grinder** still does not operate, it most likely stopped due to overheating. If this is the case, press the **Power Switch Button** to turn “off” the **Grinder**.
12. Let the **Grinder** to cool about 20 minutes or until it will operate again when turned “on.”



## RING NUT LOOSENING WRENCH

If the **Ring Nut** becomes hard to remove, you can use the **Ring Nut Loosening Wrench** to loosen it.

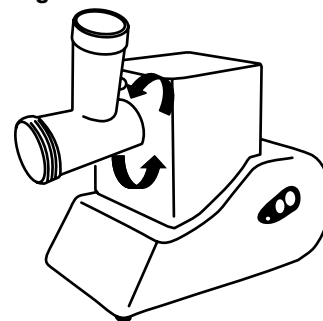
**DO NOT** use the **Ring Nut Loosening Wrench** to tighten the **Ring Nut**. **DO NOT over-tighten the Ring Nut**.



## STUFFER ASSEMBLY

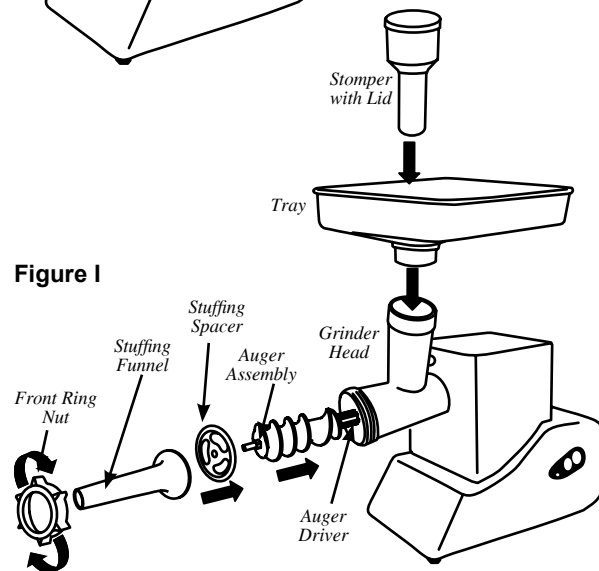
**! WARNING! Before cleaning, assembling or disassembling the Grinder, make sure the PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE! ALWAYS unplug the Grinder when not in use.**

Figure H



1. Remove the **Ring Nut, Grinding Plate, Knife** and **Auger** from the **Grinder Head** before installing the **Grinder Head** to the **Main Body**.
2. Align the notches in the **Grinder Head** with the tabs on the **Main Body**.
3. Press the **Grinder Head** against the **Motor** and rotate it counterclockwise until it locks into place (Figure H).

Figure I



4. Insert the **Auger** into the **Grinder Head, Auger Driver** end first (Figure I).
5. Place the **Stuffing Spacer** into the **Grinder Head**. Make sure the notch of the **Stuffing Spacer** fits into the positioning pin of the **Grinder Head**.
6. Insert the **Stuffing Funnel** through the **Ring Nut** and then onto the **Grinder Head**.
7. Turn the **Ring Nut** clockwise onto the threaded end of the **Grinder Head** until it touches the **Stuffing Funnel**. **DO NOT over-tighten the Ring Nut**.
8. Place the **Tray** on the upright part of the **Grinder Head**. **NEVER use the Grinder without the Tray installed!**

## WARNING!

**NEVER** operate **Grinder** without the **Tray** secured in place. To avoid serious or fatal injury, **NEVER** reach into any **Grinder** inlet. **ALWAYS** use the **Stomper** to push food into the **Grinder Head**. Read & fully understand all instructions & warnings prior to use.

## STUFFING INSTRUCTIONS

**WARNING!** Before cleaning, assembling or disassembling the Grinder, make sure the **PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!** **ALWAYS unplug the Grinder when not in use.**

1. After grinding the meat following the “Grinding Instructions”, mix the ground meat with the sausage seasonings.

2. Follow the “Stuffer Assembly Instructions” to fully assemble the **Grinder** as a **Stuffer** including the **Tray**.

**NOTE:** While one person can stuff sausage with this **Grinder**, it is recommended that two people perform this operation.

3. Place seasoned ground meat into the **Tray**. Do not overfill the **Tray**, place just enough meat to leave the **Feed Chute** area open.

4. Slide a sausage casing over the **Stuffing Funnel**. See the “Sausage Information / Casing” section of this manual for more information.

5. Slide 4”-6” (10-15 cm) of casing from the end of the **Stuffing Funnel** and tie a knot in the end of the casing. If you are using large diameter fibrous casing, hold the closed end of the casing tightly against the end of the **Stuffing Funnel** (Figure J).

6. Make sure the **Grinder** is in the “OFF” position. Attach the **Grinder** to the power supply.

7. Press “ON” the **Grinder Button**. Carefully start feeding ground meat into the **Feed Chute**. **ONLY USE THE STOMPER TO PUSH MEAT INTO THE HEAD, DO NOT USE YOUR FINGERS OR ANY OTHER OBJECT.**

...INSTRUCTIONS CONTINUED ON NEXT PAGE

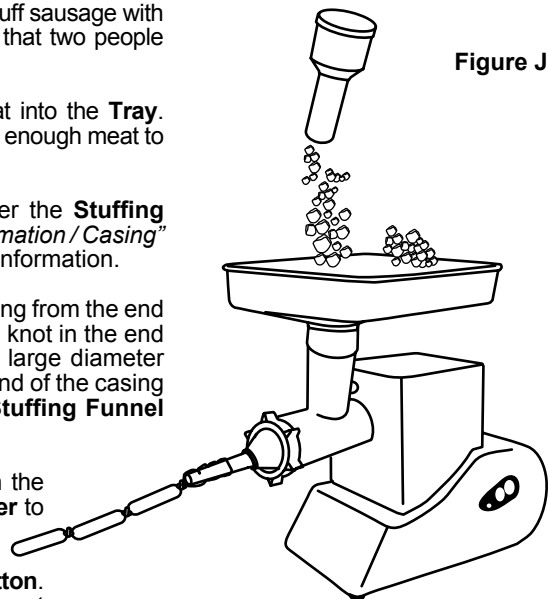


Figure J

**NOTE:**  
To prevent overheating, do not operate the **Grinder** for more than 15 minutes at a time. Allow the **Grinder** to cool periodically.

## WARNING!

**NEVER** operate Grinder without the Tray secured in place.  
To avoid serious or fatal injury, **NEVER** reach into any Grinder inlet.  
**ALWAYS** use the Stomper to push food into the Grinder Head.  
Read & fully understand all instructions & warnings prior to use.

8. Hold the casing in place with one hand while feeding the sausage mixture through the **Grinder**. As the meat fills the casing, gently lay it on a clean, dry surface.  
**NOTE:** When using natural casings, use a wet surface.

9. Do not fill the last 3”-4” (8-10 cm) of casing. After the entire length of casing has been stuffed, twist the open end to close, then tie off the ends of the casing tightly to close. Twist into links.

10. Whenever stuffing sausage, fill the casing slowly to avoid air pockets. If air pockets do appear in the sausage use a pin to prick the bubbles. The small holes will seal naturally.

## USING THE REVERSE FUNCTION

The reverse function only should be used for brief periods of time to help clear a jam.

1. Allow the **Grinder Motor** to come to a **COMPLETE STOP** before engaging in reverse “REV”.

2. Push the **Rev Button** (Figure K).

**NOTE:** NEVER operate the **Grinder** in reverse for more than 5 seconds.

3. If the **Grinder** remains jammed after using the reverse function, turn the **Grinder** “OFF”, disconnect the **Grinder** from the power source. Disassemble the **Grinder Head** and clean it according to the “Cleaning Instructions.” Re-assemble the **Grinder** and follow the “Grinding Instructions/ Stuffing Instructions.”

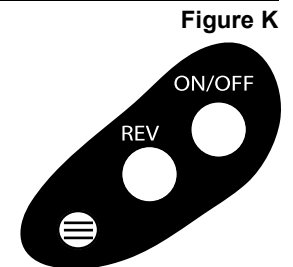


Figure K

## WARNING!

**NEVER** operate Grinder without the Tray secured in place.  
To avoid serious or fatal injury, **NEVER** reach into any Grinder inlet.  
**ALWAYS** use the Stomper to push food into the Grinder Head.  
Read & fully understand all instructions & warnings prior to use.