



Model H6249 & H6250 Meat Grinders

Instructions

Cleaning—Hand wash all parts of the grinder in hot water with dish soap to remove the protective coating on the grinder and its parts.

Mounting—Clamp the grinder head to the side of a counter or workbench. Insert the square shaft to the head.

Assembly—Put the grinder knife on the square portion of the shaft on the end of the worm gear/ auger. Make sure the sharp edges of the knife are facing toward the grinder plate.

Grinding Plate Installation—Slide the plate onto the stud and push it against the grinder knife. Align the plate notch with the locator pin on the grinder head. Screw the large retaining ring on to the end of the grinder head.

Retaining Ring—Over-tightening the retaining ring will cause excessive wear on the knife and plate of the grinder. Under tightening will cause the meat to be mashed instead of cut. If mashing occurs, disassemble the grinder, clean out the meat from the grinder and plate. Reassemble the grinder and tighten the ring a little tighter than it was originally.

Sanitizing—Disassemble and wash the grinder in a sanitizing agent after every use. Rinse with hot water and wipe dry. Spray the head, worm gear, knife and plates with food grade lubricant.

Wild Game—When making burger from wild game, add a minimum of 10% pork fat to the meat. This will give the burger moisture, but not make it fatty. If pork fat is not available, use beef fat.

Sausage—When making sausage, add at least 20% fat with the meat and grind it like burger. Mix the seasoning with the meat after the first grind and then grind the mixture a second time. For a coarser grind, grind the meat through the $\frac{3}{16}$ " plate one time. Then mix the seasoning with the meat.



Figure 1. Model H6249 & H6250 Meat Grinders.



WARNING

When cleaning with sanitizers, always follow the manufacturer's recommendations. Never use products that cause exposed surfaces to render meat unsafe for consumption. Failure to follow this warning may lead to sickness or death!



WARNING

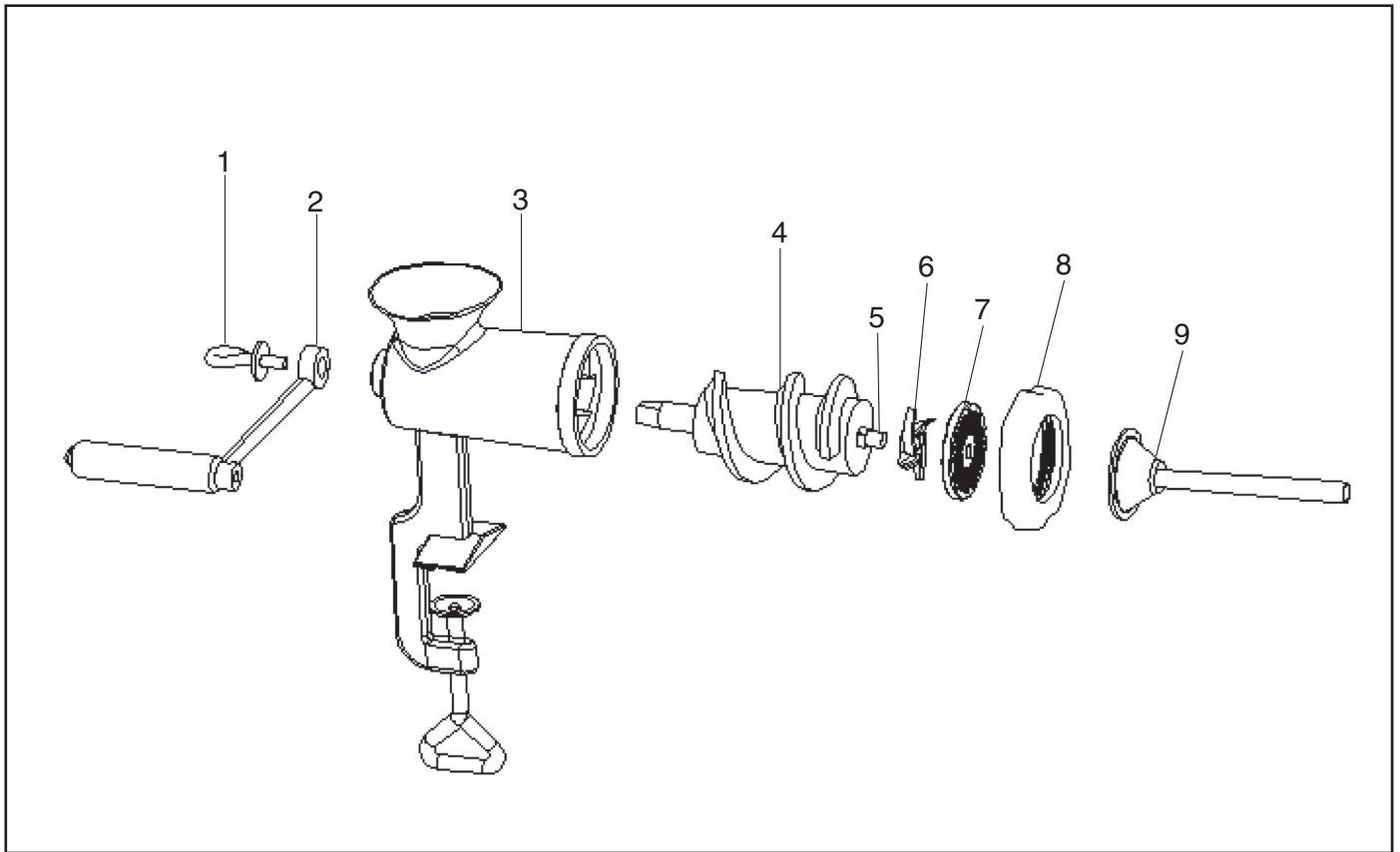
Always be as thorough as possible when cleaning and sanitizing components. Any parts exposed to raw meat may harbor or develop bacteria causes illness or death.

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#CA6636 PRINTED IN CHINA

H6249 & H6250 Parts Breakdown



Model H6249 Parts List

| REF | PART # | DESCRIPTION |
|-----|-----------|----------------|
| 1 | PH6249001 | HANDLE SCREW |
| 2 | PH6249002 | HANDLE |
| 3 | PH6249003 | GRINDER BODY |
| 4 | PH6249004 | AUGER |
| 5 | PH6249005 | SQUARE SHAFT |
| 6 | PH6249006 | CUTTING KNIFE |
| 7 | PH6249007 | GRINDING PLATE |
| 8 | PH6249008 | LOCK NUT |
| 9 | PH6249009 | MEAT STUFFER |

Model H6250 Parts List

| REF | PART # | DESCRIPTION |
|-----|-----------|----------------|
| 1 | PH6250001 | HANDLE SCREW |
| 2 | PH6250002 | HANDLE |
| 3 | PH6250003 | GRINDER BODY |
| 4 | PH6250004 | AUGER |
| 5 | PH6250005 | SQUARE SHAFT |
| 6 | PH6250006 | CUTTING KNIFE |
| 7 | PH6250007 | GRINDING PLATE |
| 8 | PH6250008 | LOCK NUT |
| 9 | PH6250009 | MEAT STUFFER |