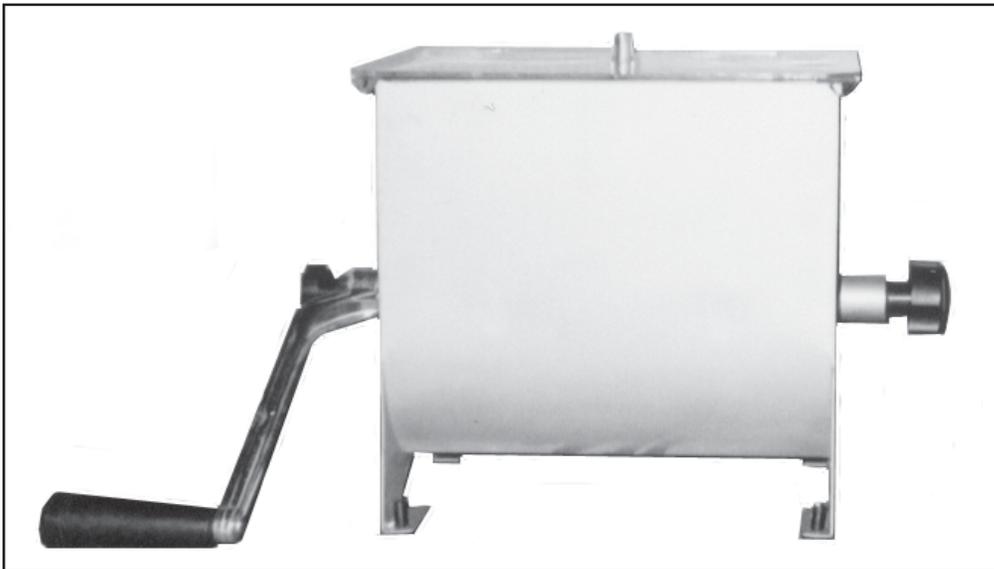


# MEAT MIXER

## 4.2 GALLON

Model 92390

### ASSEMBLY AND OPERATING INSTRUCTIONS



3491 Mission Oaks Blvd., Camarillo, CA 93011  
Visit our Web site at: <http://www.harborfreight.com>

**TO PREVENT SERIOUS INJURY,  
READ AND UNDERSTAND ALL WARNINGS  
AND INSTRUCTIONS BEFORE USE.**

Copyright©2004 by Harbor Freight Tools®. All rights reserved. No portion of this manual or any artwork contained herein may be reproduced in any shape or form without the express written consent of Harbor Freight Tools.

**For technical questions or replacement parts, please call 1-800-444-3353.**

## PRODUCT SPECIFICATIONS

Item	Description
Tank Capacity	4.2 Gallons.
Mixing Capacity	Up to 17.6 Pounds.
Overall Dimensions	21-3/16" L x 9-13/16" W x 12-1/2" H.
Mixer Blade Dimensions	10-15/16" L x 8-5/8" W.
Handle Length	10".
Inside Tank Dimensions	11" L x 8-5/8" W x 11" Deep.
Construction	Stainless Steel / Cast Aluminum / Plastic.
Additional Features	Four Mixing Blades.
Weight	14.50 Pounds.

## UNPACKING

When unpacking, check to make sure all the parts shown in the **Parts List on page 7** are included. If any parts are missing or broken, please call Harbor Freight Tools at the number shown on the cover of this manual as soon as possible.

## SAVE THIS MANUAL

You will need this manual for the safety warnings and precautions, assembly, operating, inspection, maintenance and cleaning procedures, parts list and assembly diagram. Keep your invoice with this manual. Write the invoice number on the inside of the front cover. Keep this manual and invoice in a safe and dry place for future reference.

## GENERAL SAFETY RULES

### IMPORTANT SAFETY INSTRUCTIONS



**WARNING!**

**READ AND UNDERSTAND ALL INSTRUCTIONS**

**Failure to follow all instructions listed below may result in serious injury.**

**SAVE THESE INSTRUCTIONS**

### WORK AREA

1. **Keep your work area clean and well lit.** Cluttered tables, counters, and dark areas invite accidents.

2. **Keep bystanders, children, and visitors away while operating this product.** Distractions can cause accidents.

### PERSONAL SAFETY

1. **Stay alert. Watch what you are doing, and use common sense when operating kitchen appliances. Do not use kitchen appliances while tired or under the influence of drugs, alcohol, or medication.** A moment of inattention while operating kitchen appliances may result in serious personal injury.
2. **Dress properly. Do not wear loose clothing or jewelry. Contain long hair. Keep your hair, clothing, and gloves away from moving parts.** Loose clothes, jewelry, or long hair can be caught in moving parts.
3. **Do not overreach. Keep proper footing and balance at all times.** Proper footing and balance enables better control of the appliance in unexpected situations.
4. **Use safety equipment.** Always wear ANSI approved safety impact glasses. Non-skid safety shoes or heavy duty gloves must be used for appropriate conditions.

### APPLIANCE USE AND CARE

1. **Do not force the kitchen appliance. Use the correct appliance for your application.** The correct appliance will do the job better and safer at the rate for which it is designed.
2. **Store idle kitchen appliances out of reach of children and other untrained persons.** Kitchen appliances are dangerous in the hands of untrained users.
3. **Maintain kitchen appliances with care.** Properly maintained appliances are less likely to malfunction and are easier to control. Do not use a damaged kitchen appliance. Tag damaged appliances “Do not use” until repaired.
4. **Check for misalignment or binding of moving parts, breakage of parts, and any other condition that may affect the kitchen appliance’s operation. If damaged, have the appliance serviced before using.** Many accidents are caused by poorly maintained kitchen appliances.
5. **Use only accessories that are recommended by the manufacturer for your model.** Accessories that may be suitable for one kitchen appliance may become hazardous when used on another appliance.

## SERVICE

1. **Appliance service must be performed only by qualified repair personnel.** Service or maintenance performed by unqualified personnel could result in a risk of injury.
2. **When servicing a kitchen appliance, use only identical replacement parts. Follow instructions in the “*Inspection, Maintenance, And Cleaning*” section of this manual.** Use of unauthorized parts or failure to follow maintenance instructions may create a risk of personal injury.

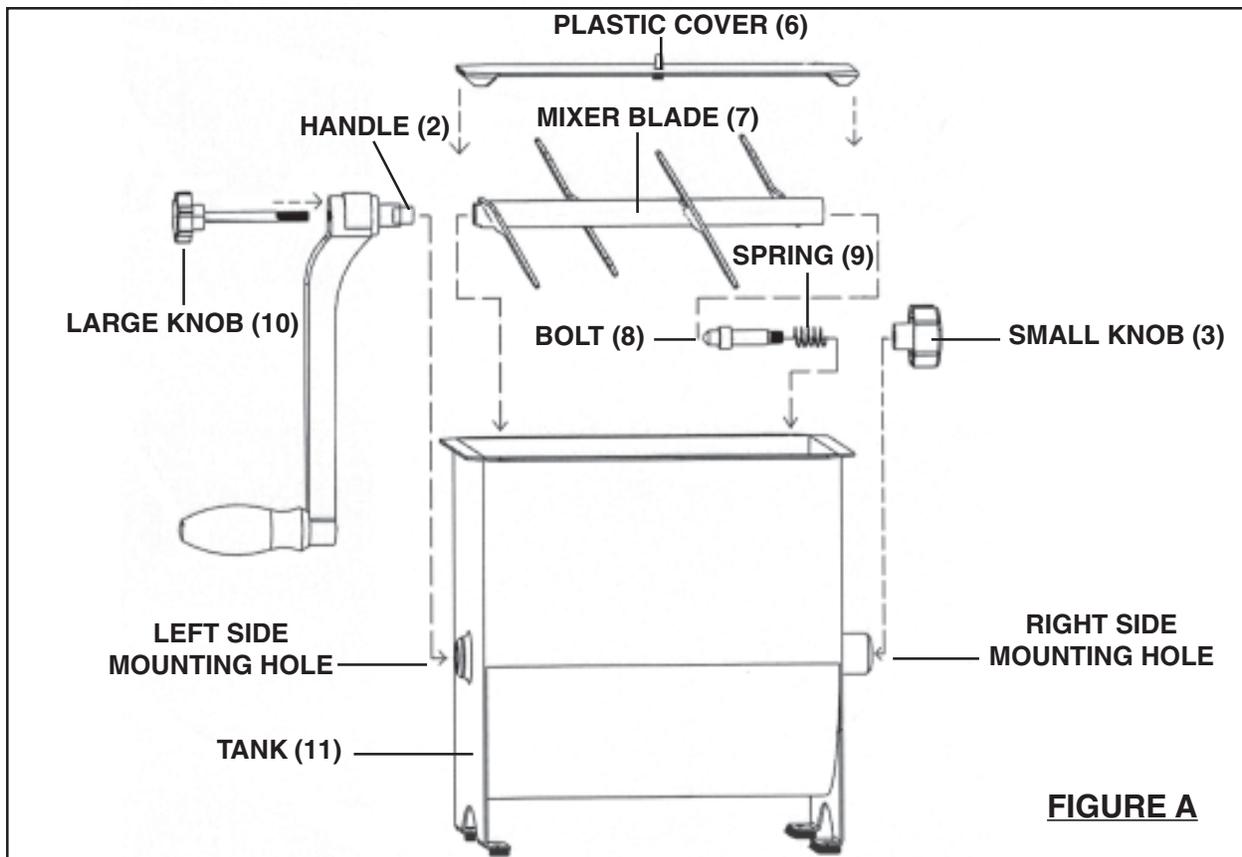
## SPECIFIC SAFETY RULES

1. **Maintain a safe working environment.** Keep the work area well lit. Make sure there is adequate surrounding workspace. Always keep the work area free of obstructions, grease, cooking oil, trash, and other debris. Do not use the Meat Mixer in areas near flammable chemicals, dusts, and vapors.
2. **Maintain labels and nameplates on this product.** These carry important information. If unreadable or missing, contact Harbor Freight Tools for a replacement.
3. **When not in use, keep the Meat Mixer dry and clean.**
4. **Never use the Meat Mixer if it appears damaged.**
5.  **WARNING!** **To avoid health hazards:** Before assembling and using, and after using this product, immerse all parts of the Meat Mixer in warm, clean water and thoroughly wash with an anti-bacterial detergent. Always wash hands thoroughly with warm, clean water and anti-bacterial soap before and after working with meat and poultry products. **Failure to follow these precautions may result in serious illness due to food poisoning.**
6.  **WARNING!** **To avoid serious injury to fingers and hands:** Always keep the clear Plastic Cover (6) firmly in place on the Meat Mixer *prior* to turning the Handle (2). While mixing, insert food products *only* through the slot in the clear Plastic Cover.
7.  **WARNING!** The warnings, precautions, and instructions discussed in this manual cannot cover all possible conditions and situations that may occur. The operator must understand that common sense and caution are factors which cannot be built into this product, but must be supplied by the operator.

## SAVE THESE INSTRUCTIONS

## ASSEMBLY INSTRUCTIONS

1. **⚠ WARNING!** To avoid health hazards: Before assembling and using, and after using this product, immerse all parts of the Meat Mixer in warm, clean water and thoroughly wash with an anti-bacterial detergent.
2. Make sure to place the Tank (11) of the Meat Mixer on a dry, flat, level, sturdy table/counter surface capable of supporting the weight of the Meat Mixer, food products, and any other utensils and equipment.
3. To assemble, insert the Spring (9) onto the Bolt (8). Then, from *within* the Tank (11), insert the threaded portion of the Bolt outward through the Right Side Mounting Hole. While compressing the Spring, screw the Small Knob (3) onto the Bolt. **(See Figure A.)**
4. Lower the Mixer Blade (7) into the Tank (11), and insert the end of the Mixer Blade onto the Bolt (8). Be careful when handling sharp blades. Then, align the open end of the Mixer Blade with the Left Side Mounting Hole. **(See Figure A.)**
5. Insert the top portion of the Handle (2) through the Left Side Mounting Hole and into the open end of the Mixer Blade (7). **(See Figure A.)**



6. Insert the threaded portion of the Large Knob (10) through the top portion of the Handle (2) and into the open end of the Mixer Blade (7). Then, screw the Large Knob into the open end of the Mixer Blade to secure the Mixer Blade in place. **(See Figure A.)**

## OPERATING INSTRUCTIONS

1. **NOTE:** When mixing ground or minced meat, make sure to remove all bones prior to mixing.
2. Place the Plastic Cover (6) securely on top of the Tank (11). **Do not remove the Plastic Cover throughout the mixing process.** (See Figure A.)
3. While turning the Handle (2) clockwise, drop a handful of meat through the *slot* in the Plastic Cover (6).
4. Continue turning the Handle while dropping meat through the slot in the Plastic Cover until you are finished. **IMPORTANT:** Allow the Mixer Blade (7) to mix *slowly*. (See Figure A.)
5. When finished, remove the Plastic Cover (6). Then, remove the meat. **(See Figure A.)**

## INSPECTION, MAINTENANCE, AND CLEANING

1. **Before each use:** Inspect the general condition of the Meat Mixer. Check for misalignment or binding of moving parts, cracked or broken parts, and any other condition that may affect its safe operation. If a problem occurs, have the problem corrected before further use. **Do not use damaged kitchen appliances.**
2. **To clean:** Before using, and after using this product, immerse **all** parts of the Meat Mixer in warm, clean water and thoroughly wash with an anti-bacterial detergent.
3. **When storing,** make sure to store the Meat Mixer in a clean, dry, safe location out of the reach of children.

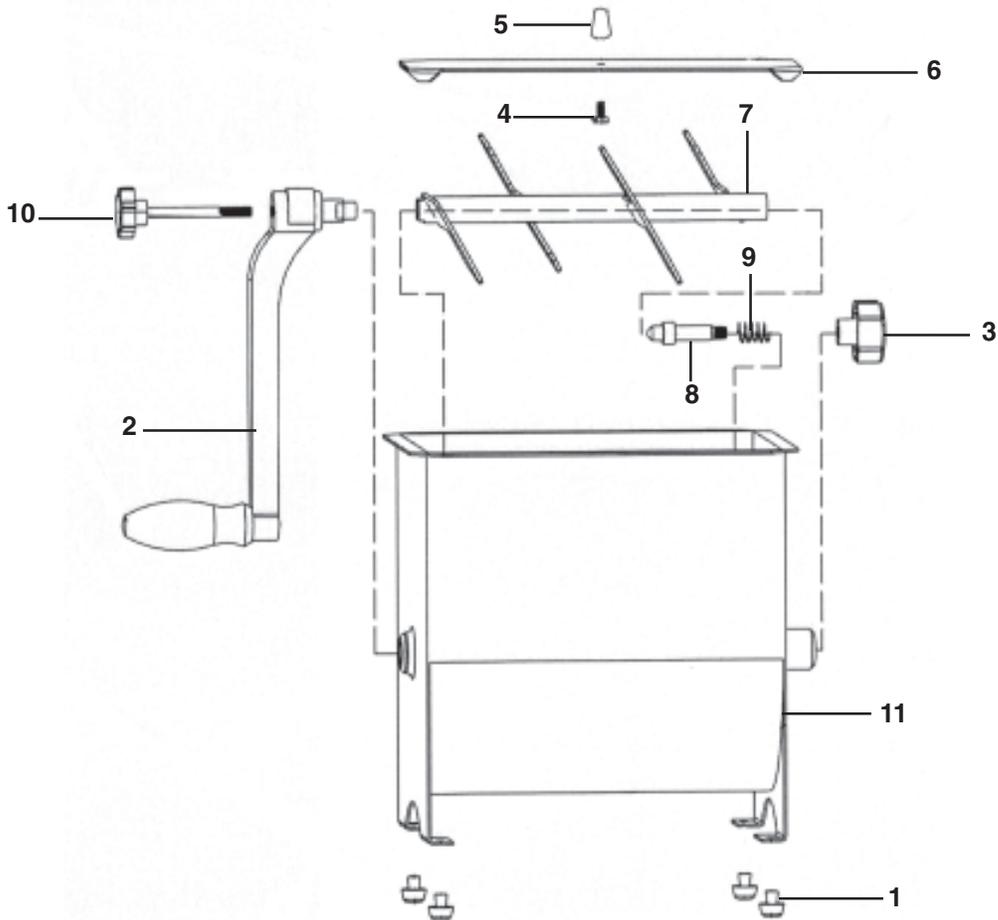
## PLEASE READ THE FOLLOWING CAREFULLY

THE MANUFACTURER AND/OR DISTRIBUTOR HAS PROVIDED THE PARTS LIST AND ASSEMBLY DIAGRAM IN THIS MANUAL AS A REFERENCE TOOL ONLY. NEITHER THE MANUFACTURER OR DISTRIBUTOR MAKES ANY REPRESENTATION OR WARRANTY OF ANY KIND TO THE BUYER THAT HE OR SHE IS QUALIFIED TO MAKE ANY REPAIRS TO THE PRODUCT, OR THAT HE OR SHE IS QUALIFIED TO REPLACE ANY PARTS OF THE PRODUCT. IN FACT, THE MANUFACTURER AND/OR DISTRIBUTOR EXPRESSLY STATES THAT ALL REPAIRS AND PARTS REPLACEMENTS SHOULD BE UNDERTAKEN BY CERTIFIED AND LICENSED TECHNICIANS, AND NOT BY THE BUYER. THE BUYER ASSUMES ALL RISK AND LIABILITY ARISING OUT OF HIS OR HER REPAIRS TO THE ORIGINAL PRODUCT OR REPLACEMENT PARTS THERETO, OR ARISING OUT OF HIS OR HER INSTALLATION OF REPLACEMENT PARTS THERETO.

## PARTS LIST

Part #	Description	Qty.	Part #	Description	Qty.
1	Foot	4	7	Mixer Blade	1
2	Handle	1	8	Bolt	1
3	Small Knob	1	9	Spring	1
4	Cover Bolt	1	10	Large Knob	1
5	Cover Knob	1	11	Tank	1
6	Plastic Cover	1			

## ASSEMBLY DIAGRAM



**NOTE:**

Some parts are listed and shown for illustration purposes only,  
and are not available individually as replacement part.