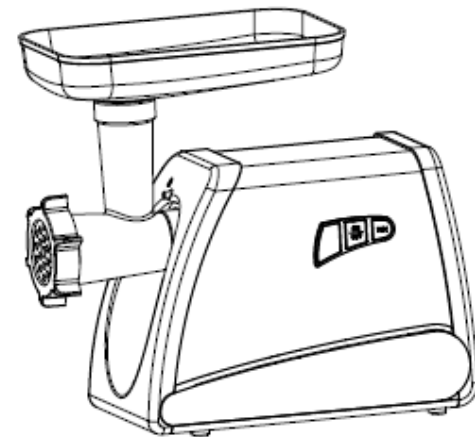


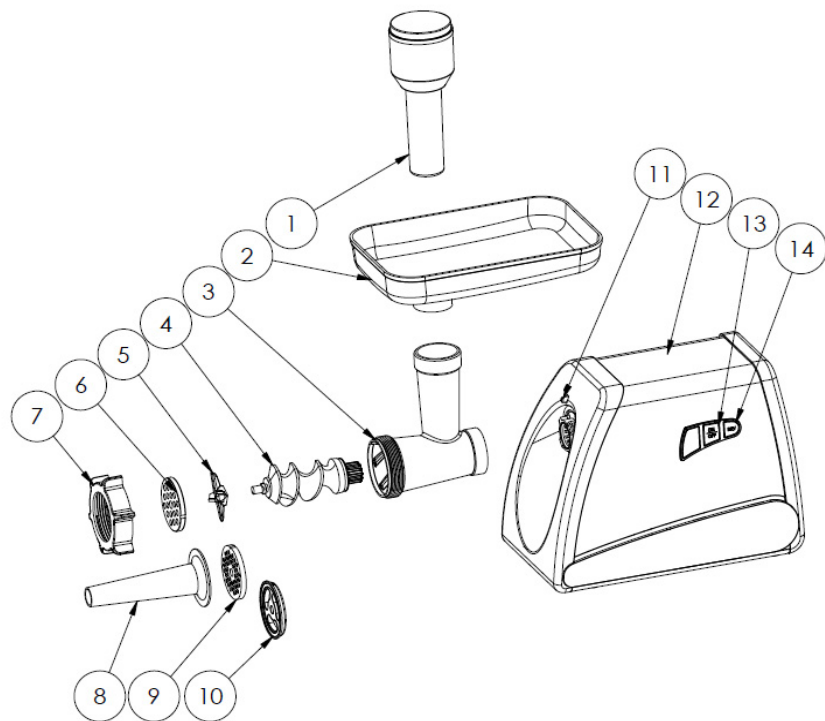
# #8 Electric Meat Grinder

MODEL #46375

120V~60Hz, 575W

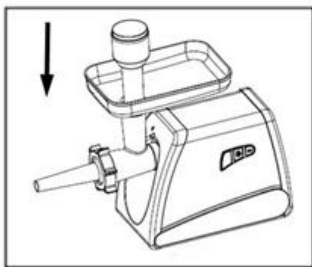
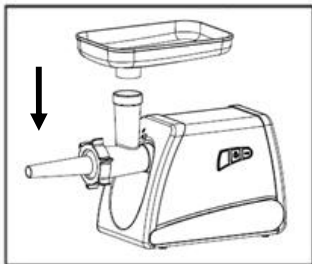
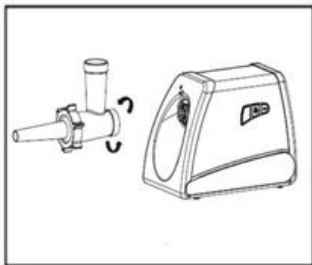
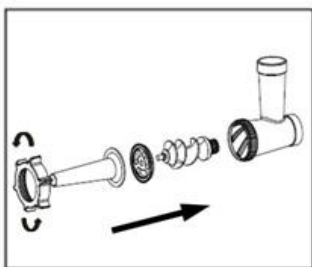


**HOUSEHOLD USE ONLY**



## #8 ELECTRIC MEAT GRINDER

LETTER	DESCRIPTION	LETTER	DESCRIPTION
1	MEAT STOMPER	8	STUFFING TUBE
2	MEAT PAN	9	FINE GRINDING PLATE
3	GRINDER HEAD	10	PLASTIC STUFFING PLATE
4	WORM GEAR/AUGER	11	RELEASE BUTTON
5	GRINDER KNIFE	12	MOTOR HOUSING
6	COARSE GRINDING PLATE	13	ON/OFF SWITCH
7	RETAINING RING	14	REVERSE BUTTON



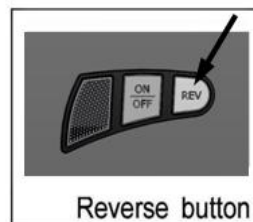
### Stuffing Assembly

1. Grind the meat.
2. Attach the **grinder head** to the **motor housing**.
3. Insert the **worm gear/auger** into the **grinder head**, the geared end first.
4. Put the **stuffing plate** (or other plate depending on the consistency you are wanting) on the auger stud pin. (Make sure the notch in the grinder plate is matched to the locator pin in the grinder head.)
5. Place the **stuffing tube** in the **retaining ring** and screw the ring on the **grinder head**.
6. Place the **meat tray** on the upright part of the **grinder head**.
7. Now the grinder is ready for stuffing sausages.

### Making Sausages

Slide casing of choice onto **stuffing tube**. Mix the course ground meat with the seasonings and add to the **meat tray**. Turn on grinder. Use the **meat stomper** to gently push the meat into the **grinder head**. Do not force the meat too quickly, allow the grinder to do the job.

**NOTE:** Never operate the grinder without the grinder knife and one of the grinder plates in the head. Doing so may force meat back into the motor.



### Tips

- ◆ Cord storage is under motor housing.
- ◆ If the grinder is locked, reverse the operation to see if that clears the obstruction. **NOTE:** Only switch from forward operation to reverse operation when the grinder is turned off. Reversing operation during use can damage the motor. If the grinder is still locked, turn grinder off, unplug the electrical cord from the outlet, disassemble the grinder head, and remove the obstruction. Reassemble and continue grinding.

### ◆ SAVE THESE INSTRUCTIONS

### How to clean your grinder:

Meat left behind in the **grinder head** may be removed by passing a slice of bread through the **grinder head**.

1. Before clean up of the grinder, switch the appliance off and unplug from electrical socket.
2. Remove the **meat stomper** and **meat tray**.
3. Press the release button and turn the **grinder head** in the direction of unlock.
4. Unscrew the **retaining ring** and remove all parts from the **grinder head**. Hand wash in warm soapy water. Grinder parts are not dishwasher safe. CLEAN IMMEDIATELY AFTER USE.
5. Rinse with clear hot water and hand-dry IMMEDIATELY.
6. We advise you to lubricate the knife and the grinding plates with food grade silicon spray.

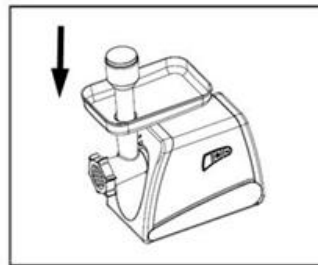
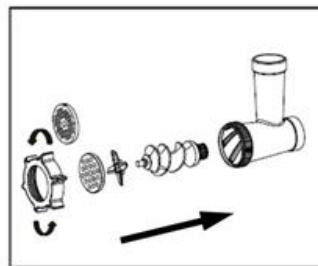
## IMPORTANT SAFEGUARDS

**⚠ Warning: Failure to heed these warnings may result in personal injury.**

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

1. Read and follow all instructions before using the grinder.
2. To protect against risk of electrical shock do not submerge in water or other liquid. Use a moist cloth to clean the motor housing.
3. This appliance is not intended for use by children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Keep hands away from moving parts.
6. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
7. Only use attachments sold by Northern Tool and listed as compatible with this appliance.
8. Do not use outdoors.
9. Do not allow cord to hang over edge of table or counter.
10. Never feed food by hand. Always use a meat stomper.
11. Do not use fingers to scrape food away from grinding plate while appliance is operating. Injury may result.
12. Thoroughly hand-wash all grinder parts in warm soapy water prior to use.
13. Never run the grinder unattended.
14. Do not attempt to grind bones, nuts or other hard items.
15. This appliance has a polarized plug (one blade is wider than the other.) To reduce the risk of electrical shock, this plug will fit in a polarized outlet, only one way. If the plug does not fit fully into the outlet reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

## INSTRUCTIONS



### Grinder Assembly

1. Clean all parts prior to first use.
2. Attach the **grinder head** to the motor housing.
3. Insert the **worm gear/auger** into the grinder head, the geared end first.
4. Place the **grinder knife** onto the **auger stud**. (The cutting edges should be facing out and flat against the grinder plate when properly installed.)
5. Place the **medium or coarse grinding plate** (depending on the consistency you prefer) onto the **worm gear/auger**. (Make sure the notches on the grinder plate are matched to the locator pin in the grinder head.)
6. Screw the **retaining ring** onto the **grinder head** until it is hand tight.
7. Place the **meat tray** on the upright part of the **grinder head**.
8. Now the grinder is ready for grinding.

### Grinding

Cut the meat into 4" x 3/4" strips. Make sure to remove all bones, gristle and sinew. Put the meat in the **meat tray**. Turn on the grinder. Use the **meat stomper** to gently push the meat into the **grinder head**. Do not force the meat too quickly, allow the grinder to do the job.