

Heavy Duty Tilting Meat Mixer



Can be connectable to Commercial Grade Meat Grinders
or used with Manual Crank Handle (included)

MODEL # 1A-MM270

General Safety Instructions



WARNING! Read and understand all safety instructions prior to use. Your safety is most important! Failure to comply with procedures and safe guards may result in serious injury or property damage. Remember: Your personal safety is your responsibility.

1. **CHECK FOR DAMAGED PARTS.** Before using the Meat Mixer, check that all parts are present operating properly and perform the intended functions. Check for alignment of moving parts, binding of moving parts, mounting and any other conditions that may affect the operation.
2. **KEEP CHILDREN AWAY. NEVER LEAVE THE APPLIANCE UNATTENDED!**
Take caution and USE SUPERVISION when the unit is working near children.
3. Meat Mixer must be placed on a flat, level surface to avoid a hazard due to instability.
4. Find a location for your meat mixer protected from direct sunlight and other sources of heat (i.e.: stove, furnace, radiator). The Meat Mixer should not move or shift during use.
5. **DO NOT** mix bones or other hard objects that could damage the **Axel Paddle**².
6. **ALWAYS** Remove the **Handle**¹⁴ from the Meat Mixer when not in use.
7. Tie back loose hair and loose clothing. Roll up long sleeves and remove ties, jewelry including watches, rings, bracelets before operating the Meat Mixer.
8. When paddles are in motion **DO NOT** put hands into **Meat Mixing Tank**¹.
9. **NEVER** use the Meat Mixer without the clear plastic **Tank Cover**³ in place.
10. **READ ALL DIRECTIONS** on how to properly clean the Meat Mixer .
11. Thoroughly wash all Meat Mixer parts that come in contact with food in warm, soapy water before and after each use. Rinse with clear water. Dry all parts before re-assembly and storage.
NOT DISHWASHER SAFE.
12. It is best to use a food-grade silicone spray to coat all metal parts .
13. Do not clean your Meat Mixer with flammable fluids. The fumes may create fire or an explosion.
14. **DO NOT** use while under influence of drugs or alcohol.
15. The Manufacturer declines any responsibility in the case of improper use of Meat Mixer. Improper use of the Meat Mixer voids the warranty.

WARNING: The warnings, cautions, and instructions discussed in this instruction manual cannot cover all possible conditions or situations that could occur. It must be understood by the operator that common sense and caution are factors which cannot be built into this product, but must be supplied by the operator.

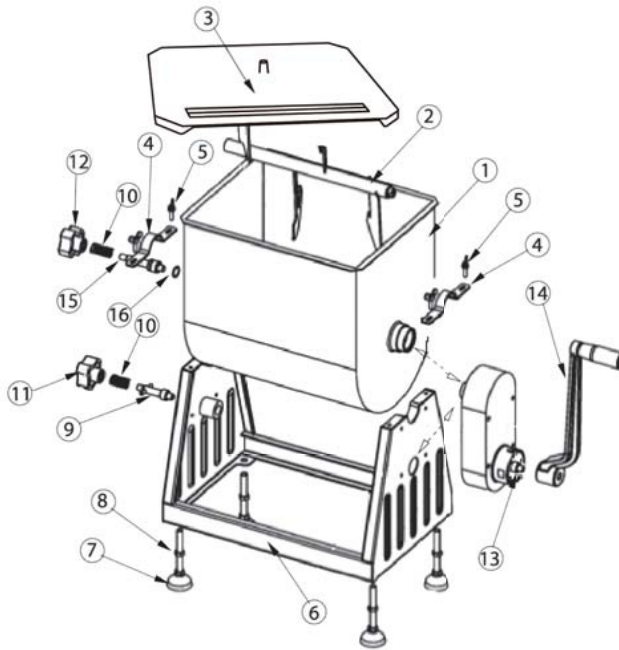
SAVE THESE INSTRUCTIONS!

Refer to them often and use them to instruct others.

GETTING TO KNOW YOUR MEAT MIXER

The diagram below shows you the basic parts of Tilting Meat Mixer:

NOTE: The Tilted Meat Mixer comes totally assembled except for the Handle¹⁴, Axel Paddle², and the adjustable Feet⁷.



No.	Part Name	Part #	No.	Part Name	Part #
1	Meat Mixing Tank	270-1	9	Locking Pin	270-9
2	Axel Paddle	270-2	10	Spring (2)	270-10
3	Tank Cover (Clear)	270-3	11	Hub locking Knob	270-11
4	Brackets (2)	270-4	12	Axel Adjusting Knob	270-12
5	Wing Screws (4)	270-5	13	Spline Shaft	270-13
6	Stand	270-6	14	Handle	270-14
7	Rubber Feet Bolts	270-7	15	Axel Drive Shaft	270-15
8	Feet Bolt Nuts (4)	270-8	16	O-Ring	270-16

ASSEMBLING YOUR MEAT MIXER & MANUAL OPERATION

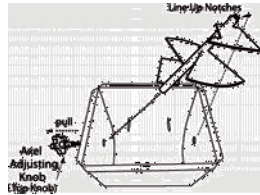
WARNING: Read carefully and understand all **INSTRUCTIONS** before operating. Failure to follow the safety rules and other basic safety precautions may result in serious personal injury. Save these instructions in a safe place and on hand so that they can be read when required.

IMPORTANT: Be sure to follow appropriate instructions for your specific use.

1. Remove Parts from carton and **Meat Mixing Tank**¹.
2. Thoroughly *hand-wash* all parts that may come in contact with food (before first use) to remove the lubricant applied during manufacturing.

NOTE: See *cleaning Instructions Section (pg7)*.

3. Place the unit on a stable, level surface.
4. Screw adjustable **Rubber Feet Bolts**⁷ through each hole on bottom of **Stand**⁶.
5. Make sure all **Rubber Feet Bolts**⁷ are adjusted to the same level to assure stability.
6. Thread a **Foot Locking Nut**⁸ to each **Rubber Foot Bolt**⁷ and tighten to secure.
7. Match up the bottom(first) **Locking Hub** on **Meat Mixing Tank**¹ with retractable **Hub Locking Knob**¹¹
8. Retract (pull) the **Hub Locking Knob**¹¹ then release until the **Locking Pin**⁹ slides into bottom **Locking Hub**, so that the **Meat Mixing Tank**¹ is in an upright position.
9. Install the **Axle Paddle**² by lining up slotted end of **Axle Paddle**² to slotted end of **Axle Adjusting Knob**¹² on inside **Meat Mixing Tank**¹
10. Pull the **Axle Adjusting Knob**¹² out and align **Axle Paddle**² with **Locking Pin** and release to lock into place.



IMPORTANT: Be sure the **Axle Paddle**² is properly locked into place to avoid unnecessary wear on unit.

11. Attach **Handle**¹⁴ by matching notched open end to notched gear of **Spline Shaft**¹³ and make sure the **Handle**¹⁴ has ample clearance to turn.
12. To operate turn **Handle**¹⁴ following direction of arrow on the side of the unit.



IMPORTANT: If **Handle**¹⁴ is not turned in direction of arrow the **Axle Paddle**² will not mix meat properly.

NOTE: If using an electric grinder with this Mixing Tank, refer to next section:
Using with 1A-EG1XX Series Grinder Motors

USING MEAT MIXER WITH ELECTRIC GRINDERS

Using your Meat Mixer with Commercial Grade Grinder Motor Line : Sizes #8 -#42
(0.25HP-1.75HP)

To attach to grinder motor:

CAUTION: Be certain that your grinder motor is in the OFF position and is UNPLUGGED from power source before attaching to Meat Mixer.

1. Align the **Spline Shaft**¹³ of the meat mixer close to the drive shaft of the grinder motor.
2. Adjust the **Rubber Feet Bolts**⁷ up or down until the **Spline Shaft**¹³ aligns completely level with the drive shaft of the grinder motor.

CAUTION: Before grinding, ensure that the mating surfaces of the grinder and mixer are level. Be certain the Meat Mixer Feet are properly adjusted so the drive gear of the mixer is level with the drive of the grinder motor. Failure to do so may cause unnecessary wear or damage to the bushings and gears of both units.

NOTE: Grinder may need to be set on a raised STABLE platform to help align the Meat Mixer.

3. Slide the units together as tightly as possible.

NOTE: It may be necessary to VERY SLOWLY manually turn the **Axel Paddle**² to properly align the units. With one hand turn the **Axel Paddle**² while simultaneously pushing the grinder toward the Meat Mixer with the other hand to seat the splines on both units together. In most cases the grinder and gearbox housing will be in close proximity or touching.

4. Tighten the **Head Locking Knob** (not shown) on the grinder to prevent separation during operation.
5. Tighten the **Foot Bolt Nuts**⁸ on the **Rubber Feet Bolts**⁷ to hold the unit at the desired height.
6. Plug in the grinder motor.

NOTE: Before turning on grinder motor, be sure to put **Lid**¹ on **Mixing Tank**¹ and keep clear of the **Axel Paddle**².

7. Briefly engage the motor to ensure proper operation. If a grinding sound is heard or if the units vibrate excessively, immediately turn off and unplug grinder. Check connection, height levels and **Axel Paddle**² positioning to make sure all are correct.
8. Once the connections are verified and everything is in place, mix meat by turning grinder on making sure it is in the forward position.



LOCKING & UNLOCKING MEAT MIXING TANK

There are four (4) **Locking Hubs** on the **Meat Mixing Tank**¹, do not operate without hub locked in place.

NOTE: Meat Mixing Tank should not move when properly locked into place.

To Mix:

Carefully pull the **Locking Hub Knob**¹¹, align to bottom **Locking Hub** with **Meat Mixing Tank**¹ in the upright position. Release until the **Locking Pin**⁹ slides in place. Mixer **MUST** be in an upright position to mix meat.

To Tilt:

Carefully pull **Locking Hub Knob**¹¹ to release the **Meat Mixing Tank**¹.

Tilt the **Meat Mixing Tank**¹ to align with either side **Locking Hubs** to desired tilted position. Release **Locking Hub Knob**¹¹ until the **Locking Pin**⁹ slides in place.

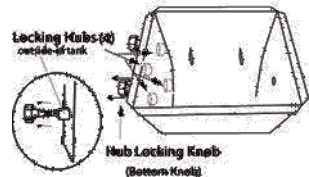
Be careful when tilting the **Meat Mixing Tank**¹ when it is full of meat.

NOTE: Be sure to have a proper container (meat lug) in place before tilting to catch meat.

To Store:

Carefully pull **Locking Hub Knob**¹¹ to release the **Meat Mixing Tank**¹.

The **Meat Mixing Tank**¹ should be stored upside down to save space and keep **Meat Mixing Tank**¹ free of debris.



USING YOUR MEAT MIXER

Now that your **Tilting Meat Mixer** is fully assembled and ready to use, it is time to blend your favorite meat or sausage & spices mixture. Be sure to read and fully understand the General Safety Rules at the beginning of this manual before you start.

1. Refer to the corresponding section above for mixing operation either using the handle or with the unit attached to a grinder motor.
2. **Do not over fill Meat Mixing Tank**; begin by filling meat to a level that half of the mixing paddles are exposed, (additional meat can be added as the initial meat starts to mix together with the spices) **Do not over load the mixing tank**, this will result in difficulty turning of the **Axel Paddle**².
3. Make sure that the ground meat is chilled before adding spices and water to the mixture. Properly chilled meat will result in a more even mix of spices, and a less pasty meat product.
4. Place the **Tank Cover**³ onto the **Meat Mixing Tank**¹.
(**DO NOT** operate mixer without the **Tank Cover**³ in place.)
5. Mix in seasoning and water through the open slot in **Tank Cover**³.

IMPORTANT: Add at least 1oz. of water per pound of chilled meat used. Water will make the mixing easier, and help the seasoning to blend with meat. Adding water will **NOT** weaken the flavoring. **IF MEAT "STIFFENS UP" ADD MORE WATER.**

6. Turn **Handle**¹⁴ following the directional arrow on side of **Meat Mixing Tank**¹.
7. Mix meat until all spices and seasoning are uniformly mixed throughout the meat batch. **DO NOT OVER MIX**, or meat will start to become pasty.
8. If meat mixture starts to become too pasty **STOP** mixing. Re-chill the meat.
9. Check meat mixture consistency by removing **Tank Cover**³ **DO NOT Turn Handle**¹⁴ and **KEEP HANDS CLEAR** of **Axel Paddle**². If using an electric grinder, be sure it is unplugged. If needed, replace **Tank Cover**³ to continue mixing until desired consistency is achieved.
10. When mixing is completed, take off the **Tank Cover**³ and remove **Handle**¹⁴.
11. Pull the **Axel Adjusting Knob**¹² on side of **Meat Mixing Tank**¹ and remove the **Axel Paddle**² before removing the meat.
12. Carefully pull the **Locking Hub Knob**¹¹ to release the **Meat Mixing Tank**¹.
13. Tilt the **Meat Mixing Tank**¹ to align with either side **Locking Hubs** to desired tilted position. Release **Locking Hub Knob**¹¹ until the **Locking Pin**⁹ slides in place.
14. Be careful when tilting the **Meat Mixing Tank**¹ when it is full of meat. Be sure to have a proper container in place before tilting.
15. Cook or refrigerate meat as soon as possible after mixing. **DO NOT** let meat sit out for an extended period of time. Follow the "Food Safety" rules section of this manual.

IMPORTANT: For optimal meat mixing performance the Meat Mixing Tank should only be filled so that half the paddles are exposed. Use chilled meat, add water gradually during mixing process to keep meat from getting stiff when spices are added. This will also help the **Axel Paddle**² turn more easily.

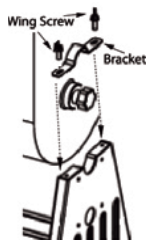
CLEANING INSTRUCTIONS - BEFORE & AFTER

1. Completely disassemble the **Tilting Meat Mixer**¹.
2. Carefully pull **Axel Adjusting Knob**¹² until the **Axel Paddle**² disengages. The **Axel Paddle**² can now be removed by lifting up and pulling outward.

NOTE: If it is difficult to remove **Axel Paddle**² from Mixing Tank, it may be necessary to manually rotate the **Axel Paddle**² to a different position before trying again.

3. Loosen and remove **Wing Screws**⁵ and **Brackets**⁴ on both sides of **Meat Mixing Tank**¹

NOTE: keep in mind which side of stand they are removed from for easier match-up when re-attaching.



4. The keyway (slot located on handle side of Mixing Tank) MUST be in the 12:00 position to remove Tank from Stand. If not, attach **Handle**¹⁴ and turn to correct position.
5. Carefully pull **Hub Locking Knob**¹¹ to release **Locking Pin**⁹ from Locking Hub on **Meat Mixing Tank**¹. Remove **Handle**¹⁴.
6. Lift **Meat Mixing Tank**¹ straight up to remove from **Stand**⁶.
7. Do not use steel wool or harsh abrasives to clean any part of the Meat Mixer.
8. Thoroughly wash all **Meat Mixer** parts that come in contact with food in warm, soapy water *before* and *after* each use. Rinse with clear water. Dry all parts before re-assembly and storage. **NOT DISHWASHER SAFE.**
9. It is best to use a food-grade silicone spray to coat all metal parts after each use to prevent oxidation and keep the mixer in good condition.

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 are 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 60°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.

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.