



Deluxe Stainless Electric Meat Grinder (#168618)

Assembly and Operation Instructions

For technical questions and replacement parts, please call 1-800-556-7885.

Thank you very much for choosing a NORTHERN TOOL & EQUIPMENT CO., Product! For future reference, please complete the owner's record below:

Model: _____ Purchase Date: _____

Save the receipt, warranty and these instructions. It is important that you read the Entire instruction sheet to become familiar with this product before you begin using it.

The Electric Meat Grinder is part of a range of well designed appliances which will make life easier for you. Ideally used at restaurant, refectory, and private dining room, etc. All stainless structure provides a quite easy way to cleaning and maintenance.

Before using this Stainless Electric Meat Grinder, please read the following instructions carefully.

Technical Specifications

Power Supply: AC110V, 60HZ

Power : 1000W

Capacity : 480 lbs. of meat per hour!

Dimension : 16-1/8"*9-3/8"*17-3/4"

Weight : 77lbs

Warning and Precaution



1. Unplug when assembling or disassembling the unit.
2. Close supervision is necessary when any appliance is used near children
3. When carrying the unit, be sure to hold Motor Housing with both hands, not to hold only Hopper plate.
4. Never feed food with hands. Always using Food Pusher.
5. Don't grind hard foods such as bones and nuts.
6. Don't disassemble the grinder or place anything(especially finger , spoon, fork, etc.) in the grinder during operation.
7. Avoid contacting moving parts. Never feed food by hand. Always use food pusher.



8. Some dust created by power sanding, sawing, grinding, drilling, and other construction activities contain chemicals known to the State of California to cause cancer, birth defects or other reproductive harm. Some examples of these chemicals are lead (from lead based paint), crystalline silica (from bricks, cement and other masonry products), and arsenic and chromium (from chemically treated lumber). Your risk from these exposures varies, depending on how often you do this type of work. To reduce your exposure to these chemicals, work in a well-ventilated area and work with approved safety equipment such as those dust masks that are specially designed to filter out microscopic particles.



Operation Instructions

Before Use

1. Make sure that the voltage and frequency indicated on the bottom plate are the same as your local supply. And the external earthing wire is reliably connected.
2. Remove the head from the machine, wash the parts dismantled in warm soapy water, then reassemble them.
3. Before mincing, first turn lock-handle counter-clockwise, tighten the front nut but not too tight, or it will damage the motor and the blade.
4. Before plugging in, ensure Switch is off

Mincing Meat

Step 1: Remove skin and bone from the meat to be minced, cut them into smaller pieces so that they fit easily into Hopper opening.

Step 2: Feed the pieces into mincing chamber with the feed-stick supplied.

Step 3: Plug in, then switch on.

Step 4: Use food pusher to feed foods into Hopper Plate.

After Use:

Step 1: Make sure that the motor has stopped completely, then switch off and unplug.

Step 2: Disassemble the head, and wash it with clean water immediately after each use, as to avoid bacteria growth.

Cleaning & Maintenance

1. Remove meat, etc,
2. Wash each part in warm soapy water.

Notice: * Do not immerse Motor Housing in water, but only wipe it with a damp cloth.

* Thinners and benzines will crack or change the color of the unit. A little salad oil on Feed screw and Cutting Plate after washing and drying will keep them lubricated.

Part List for 168618-Deluxe Stainless Meat Grinder

Part No.	Part Name	Quantity
1	Screw (M5×20)	6
2	Stabilizer	4
3	Turning over board	1
4	Screw (M4×8)	1
5	Capacitor support	1
6	Capacitor	1
7	Motor	1
8	Key	1
9	Shaft	1
10	Dual gear	1
11	Gear I	1
12	Gear IV	1
13	Gearbox-case	1
14	Screw (M6×40)	4
15	Discharge pan	1
16	Case	1
17	Switch	1
18	Cable clips	1
19	Sponge pad	2
20	Motor locking screw	1
21	Oil stopper	1
22	Linking seat	1
23	Screw (M6×20)	4
24	Latch	1
25	Retainer ring	1
26	Ball bearing 60203	2
27	Key	1
28	Shaft	1
29	Seal-oil	1
30	Mincer head	1
31	Feed screw	1
32	Arbor	1
33	Meat cutter	1
34	Discharge plate	1
35	Hand wheel	1
36	Connector	1
37	Feed pan	1
38	Feed stick	1

Diagram for 168618-Deluxe Stainless Meat Grinder

