



Electric Meat Grinder

OWNER'S MANUAL



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.

Item #168620

Thank you very much for choosing a NORTHERN TOOL + EQUIPMENT CO., INC. 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 manual to become familiar with this product before you begin using it.

This machine is designed for certain applications only. Northern Tool + Equipment cannot be responsible for issues arising from modification. We strongly recommend this machine is not modified and/or used for any application other than that for which it was designed. If you have any questions relative to a particular application, DO NOT use the machine until you have first contacted Northern Tool + Equipment to determine if it can or should be performed on the product.

For technical questions please call 1-800-222-5381.

TECHNICAL SPECIFICATIONS

Power Supply: AC110V, 60HZ
Power: 1000W
Capacity: 176 lbs. per hour
Dimension: 16" x 7-7/8" x 13-1/2"

GENERAL SAFETY RULES



WARNING: Read and understand all instructions. Failure to follow all instructions listed below may result in electric shock, fire and/or serious injury.



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.



WARNINGS AND PRECAUTIONS

- Always unplug when assembling or disassembling the unit.
- Close supervision is necessary when any appliance is used near children. Do not allow children to operate the unit.
- When carrying the unit, be sure to hold the Motor Housing with both hands.
- Do not fix Cutting Blade and Cutting Plate when using Kubbe Attachments.
- Never feed food with your hands. Always use the Food Pusher (#5).
- Never grind hard objects such as bones and nuts.
- Never remove or attach the Hopper Plate, Head, or Cap when the motor is operating
- Never disassemble the grinder or place anything (especially fingers, kitchen utensils, etc.) in the grinder during operation.
- Press the off/reverse switch once to stop the motor. Pressing the off switch multiple times may damage the motor.
- To reverse the direction of the rotation of the motor, press the Off/Reverse switch. Allow the motor to come to a complete stop. After the motor has come to a complete stop, press the Off/Reverse switch again. This restarts the motor and reverses the direction of the rotation. Failure to allow the motor to come to a complete stop before changing directions may result in damage to the motor.

OPERATING INSTRUCTIONS

BEFORE USE



WARNING: Make sure the unit is unplugged prior to any cleaning or maintenance. It is important to wash all parts, except the Motor Housing, in warm, soapy water. The Motor Housing may be wiped with a damp cloth when needed, but should not be immersed in water. The metal food contact pieces are shipped with a light coating of food-grade oil to prevent rusting, and also to prevent the meat from sticking to the attachments. Apply a thin coating of food-grade oil prior to the first use, and after each subsequent use.

1. Make sure that the voltage and frequency indicated on the bottom plate are the same as your local supply.
2. Wash all the parts (except those that do not touch foods) in warm soapy water.
3. Ensure that the Switch is off before plugging in the unit.



CAUTION: A bleaching solution containing chlorine will discolor aluminum surfaces.



CAUTION: Do not immerse Motor Housing in water. Wipe the Motor Housing with a damp cloth to clean.



CAUTION: Thinners and benzines will crack or change the color of the unit. A little salad oil on the Feed Screw and Cutting Blade after washing and drying will keep them lubricated.

ASSEMBLY



WARNING: Make sure the power cord is unplugged prior to any assembly or maintenance.

To Mince Meat:

1. Place the Head (#7) tightly on the opening of the Motor Housing (#3). Holding the Head with one hand, place the Locking Knob (#2) into the hole on the side of the Motor Housing and tighten clockwise.
2. Place Feed Screw (#8) into the Head (long end first) by turning the Feed Screw slightly until it is set into Motor Housing.
3. Place Cutting Blade (#9) on the Feed Screw shaft with the blade facing the front as illustrated.

NOTE: If the Cutting Blade is not fitted properly, meat will not be ground.

4. Place the desired Cutting Plate (#s 10–14) next to the Cutting Blade, fitting protrusions in the slots.
5. Screw the Cap (#15) into place until tight.

NOTE: Do not over tighten. Place Hopper Plate (#6) on Head and fix into position.

NOTE: The air passage at the bottom and the side of Motor Housing should be kept free and not blocked.

6. Cut all foods into pieces so that they fit easily in to the Hopper opening.
7. Plug in, and then switch the unit on.
8. Always use the Food Pusher (#5) to feed foods into the Hopper Plate.
9. After use, switch off and unplug.

REASSEMBLING FOR KUBBE

Step 1. Switch the machine off and unplug.

Step 2. Unscrew and remove the Cap.

Step 3. Remove the Cutting Plate and Cutting Blade.

Step 4. Place Kubbe Attachments A and B on to the Feed Screw shaft together, fitting protrusions in the slots.

Step 5. Screw Cap back into place until tight.

NOTE: Do not over tighten.

CONVERTING TO A SAUSAGE STUFFER

Step 1: Turn off and unplug unit

Step 2: Remove the Cutting Meshplate & the Cutting Blade and place in the sausage funnel.

Step 3: Screw on the Cap until tight.

Step 4: Place artificial or natural intestines around the sausage funnel. When using artificial intestines, be sure to soak in water 3–4 hours before stuffing.

Step 5: Feed food or meat into the Hopper opening before operating.

Step 6: Switch on the unit.

JAMMING

When the circuit breaker automatically stops the motor, or when the motor continues to function but no meat comes out of the Cutting Plate, switch off the machine.

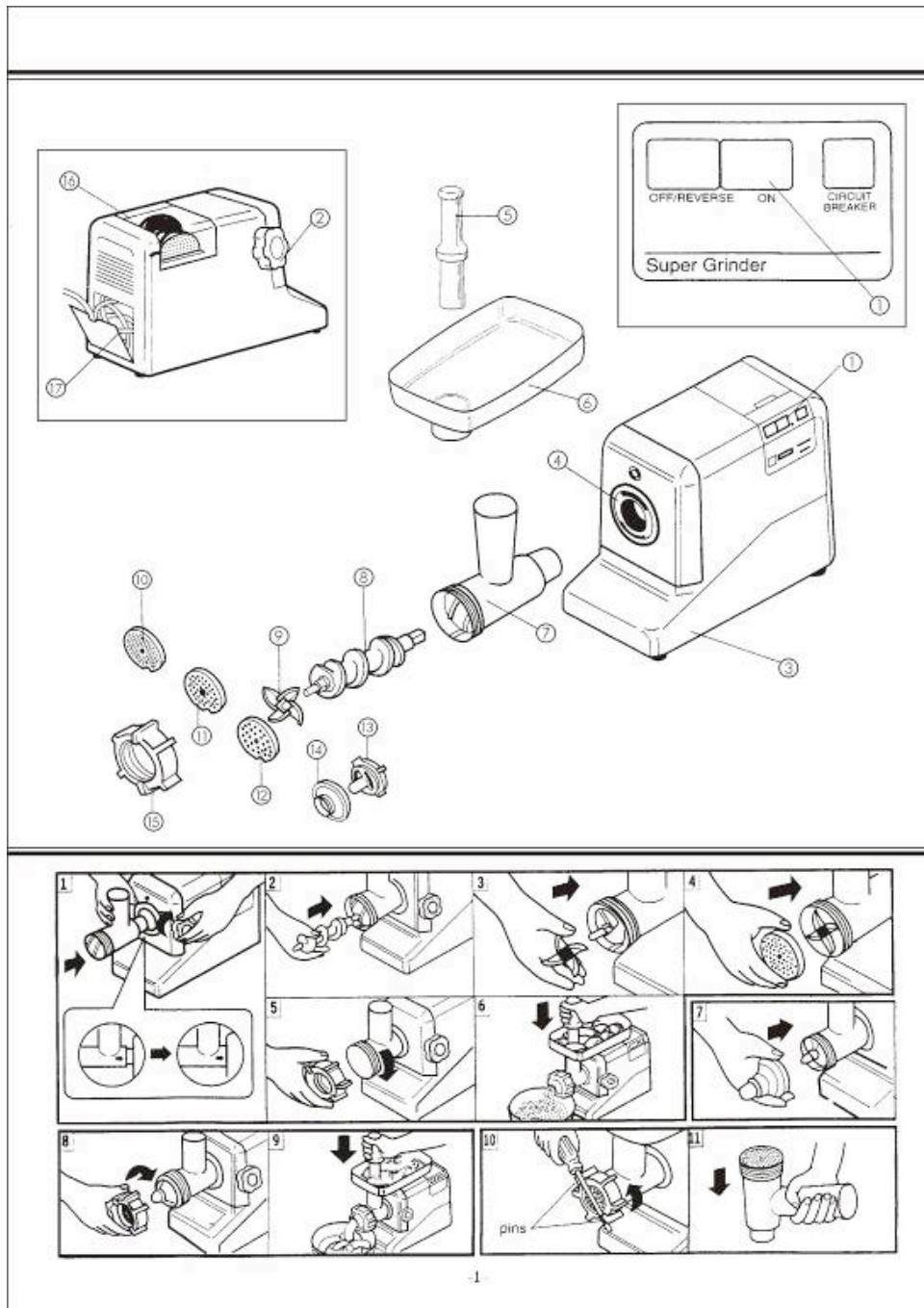
Before turning the grinder back on do one or more of the following:

- Place CIRCUIT BREAKER to reset.
- Press OFF/REVERSE to clear jamming of bone or other materials. Reverse operation will continue for as long as OFF/REVERSE is pressed.
- Clean the unit. Follow the cleaning instructions included in this manual.

DISASSEMBLY

- Make sure that the motor has stopped completely.
- Unplug the unit.
- Disassemble by reversing Steps 1–5 of the assembly instructions.
- The Cap has pins for easy unscrewing.
- Knock Head on a table with Cutting Plate face-up for removal of the Cutting Plate

INSTALLATION DIAGRAM



PARTS LIST

PARTS#	DESCRIPTION	Quantity
1	Switch	1
2	Locking Knob	1
3	Motor Housing	1
4	Opening	1
5	Food Pusher	1
6	Hopper Plate	1
7	Head	1
8	Feed Screw	1
9	Cutting Blade	1
10-14	Attachments	
10	Cutting Plate (fine)	1
11	Cutting Plate (medium)	1
12	Cutting Plate (coarse)	1
13	Kubbe attachment (A)	1
14	Kubbe attachment (B)	1
15	Cap	1
16	Cutters	1
17	Cord compartment	1

For replacement parts and technical questions, please call **1-800-222-5381**.

WARRANTY

One-year limited warranty.



Northern Tool + Equipment Co., Inc.
2800 Southcross Drive West
P.O. Box 1499 Burnsville, MN 55337-0499
Made in China.