

# #10 MEAT GRINDER W/SAUSAGE STUFFER #32 MEAT GRINDER W/SAUSAGE STUFFER #32 MEAT GRINDER W/V-BELT PULLEY

## **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.

## ltem# 168610, 168630, 168631

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.

#### ▲ WARNING! BASIC SAFETY PRECAUTIONS MUST ALWAYS BE FOLLOWED!

▲ WARNING! READ AND UNDERSTAND OPERATOR'S MANUAL BEFORE USING THIS MACHINE. FAILURE TO FOLLOW OPERATING INSTRUCTIONS COULD RESULT IN SERIOUS INJURY.

▲ Pay attention! Close supervision is required when using this product.

▲ NEVER allow children to use this product.

▲ NEVER attempt to grind bones, cartilage or tendons. Make sure all metal matter (bullets, shot, etc) have been removed from all meat.

▲ NEVER place objects such as spoons, forks, knives, etc. into grinder.

▲ Keep fingers away from hopper. NEVER push meat into hopper with hand. Always use a food plunger.

#### Instructions for Manual Meat Grinder

#### Before Assembly and Any Use

1. Be sure you have reviewed the parts diagram and parts list to confirm you have all the needed parts.

2. Thoroughly clean any part that will come in contact with any food product with soap and water. Dry all parts.

#### After use

1. Disassemble all parts and wash thoroughly in soapy water.

- 2. You must remove all foreign material from all appliance parts.
- 3. Dry all surfaces.
- 4. Do not use bleach or chlorine-based chemicals to clean. Discoloration of parts can occur.

5. Wipe down all parts with a food grade spray. Alternatively, wipe down with a salad oil to keep from rusting.

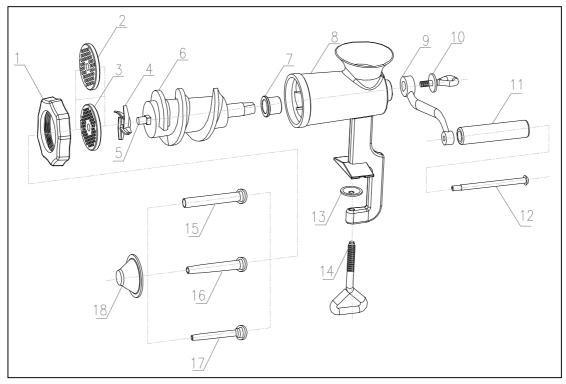
#### Sausage Stuffing Directions

1. Properly prepare casings as directed on casing packaging. Slip a casing over the end of the funnel tube until the entire length of the casing is on the funnel. Twist or tie the end to seal the casing.

2. By rotating the handle, you will move the auger and force the sausage mixture down and through the funnel into the casing.

3. Hold the casing on the sausage tube in one hand and slowly let the meat output pull the casing from the tube. Fill casing as desired by holding casing back on tube.

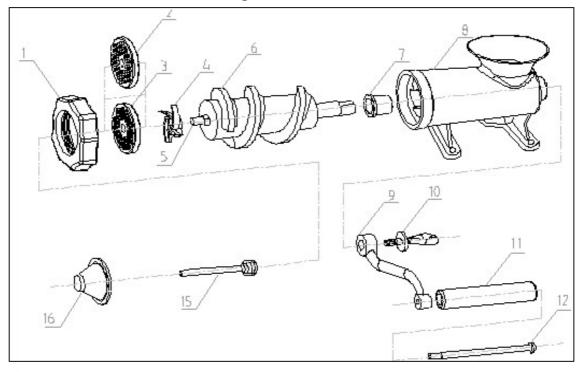
4. While extruding the sausage, hold the casing against the end of the funnel to help pack the sausage firmly into the casing. Twist or tie the sausage into links as desired. Tie end of casing into a knot.



Parts Diagram & List for #168610

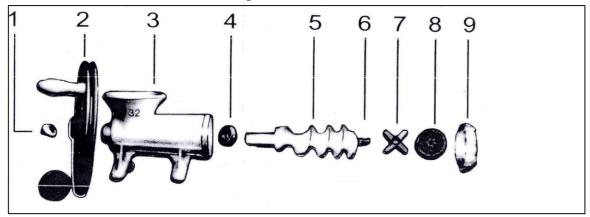
Part.	Description	Qty.	Part.	Description	Qty.
1	Hand wheel	1 each	10	Eye screw	1 each
2	Grinder plateq3/8"	1 each	11	Handlebar handle	1 each
3	Grinder plateq3/16"	1 each	12	Handlebar screw	1 each
4	Knife	1 each	13	Washer	1 each
5	Square Shaft	1 each	14	Big eye screw	1 each
6	Worm	1 each	15	Stuffing tube (1/2")	1 each
7	Bushing	1 each	16	Stuffing tube (11/16")	1 each
8	Body	1 each	17	Stuffing tube (3/4")	1 each
9	Handlebar frame	1 each	18	Stuffing tube base	1 each

Parts Diagram & List for #168630



Part.	Description	Qty.	Part.	Description	Qty.
1	Hand wheel	1 each	8	Body	1 each
2	Grinder plate $\phi$ 3/8"	1 each	9	Handlebar frame	1 each
3	Grinder plate $\phi$ 3/16"	1 each	10	Eye screw	1 each
4	Knife	1 each	11	Handlebar handle	1 each
5	Square Shaft	1 each	12	Handlebar screw	1 each
6	Worm	1 each	15	Stuffing tube (3/4")	1 each
7	Bushing	1 each	16	Stuffing tube base	1 each

### Parts Diagram & List for #168631



Part	Description	Qty.	Part	Description	Qty.
1	Screw	1 each	6	Square Shaft	1 each
2	Belt Pulley	1 each	7	Knife	1 each
3	Body	1 each	8	Plate	1 each
4	Bearing	1 each	9	Handle Wheel	1 each
5	Worm	1 each			

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

#### WARRANTY

One-year limited warranty

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Some dust created by power sanding, sawing, grinding, drilling, and other construction activities contains 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 paints,
- · crystalline silica from bricks and 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.



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