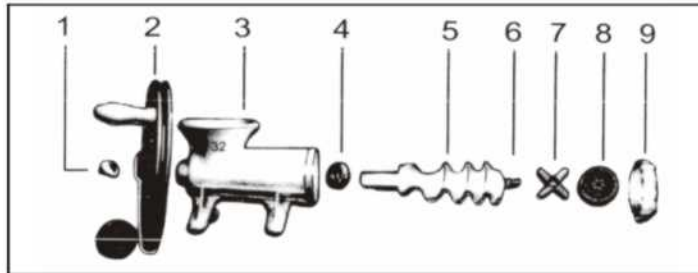


Part.	Description	Qty.	Part.	Description	Qty.
1	Hand wheel	1 each	9	Handlebar frame	1 each
2	Grinder plate ϕ 3/8 in.	1 each	10	Eye screw	1 each
3	Grinder plate ϕ 3/16 in.	1 each	11	Handlebar handle	1 each
4	Knife	1 each	12	Handlebar screw	1 each
5	Square Shaft	1 each	13	Stuffing tube (1/2 in.)	1 each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

PARTS DIAGRAM & LIST FOR #508316



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 ϕ 3/16 in.	1 each
4	Bearing	1 each	9	Handle Wheel	1 each
5	Worm	1 each			

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

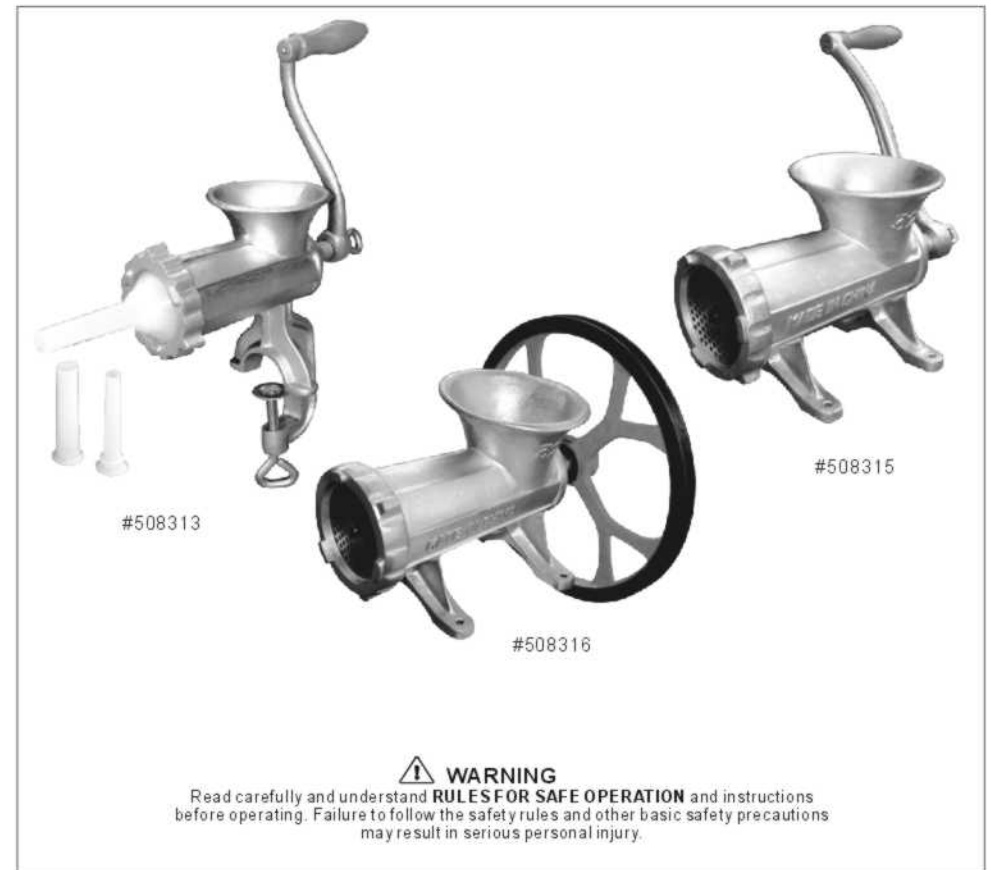
WARRANTY
One-Year Limited Warranty



Distributed by
Northern Tool & Equipment Co., Inc.
Burnsville, MN 55306-6936
NorthernTool.com
Made in China



#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 **RULES FOR SAFE OPERATION** and instructions before operating. Failure to follow the safety rules and other basic safety precautions may result in serious personal injury.

Thank you very much for choosing a Kitchener™ 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. The distributor strongly recommends 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 the distributor to determine if it can or should be performed on the product.

For technical questions and replacement parts, 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.

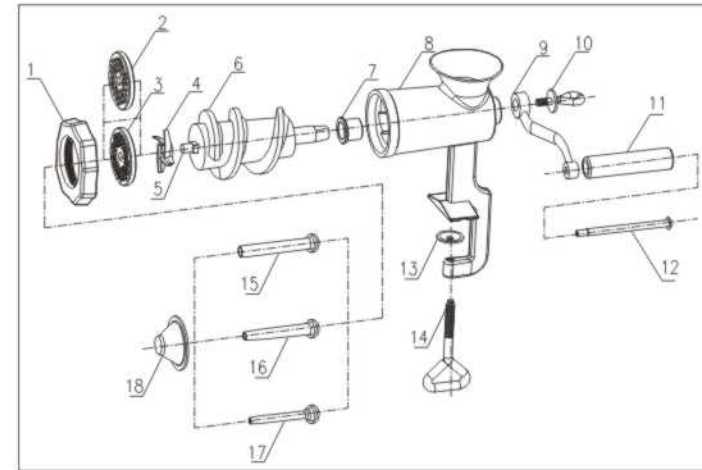
After use

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.
6. When not in use, store the product in a place which is dry and out of direct sunlight.

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 #508313



Part.	Description	Qty.	Part.	Description	Qty.
1	Hand wheel	1 each	10	Eye screw	1 each
2	Grinder plate $\phi 3/8$ in.	1 each	11	Handlebar handle	1 each
3	Grinder plate $\phi 3/16$ in.	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 in.)	1 each
7	Bushing	1 each	16	Stuffing tube (11/16 in.)	1 each
8	Body	1 each	17	Stuffing tube (3/4 in.)	1 each
9	Handlebar frame	1 each	18	Stuffing tube base	1 each

PARTS DIAGRAM & LIST FOR #508315

