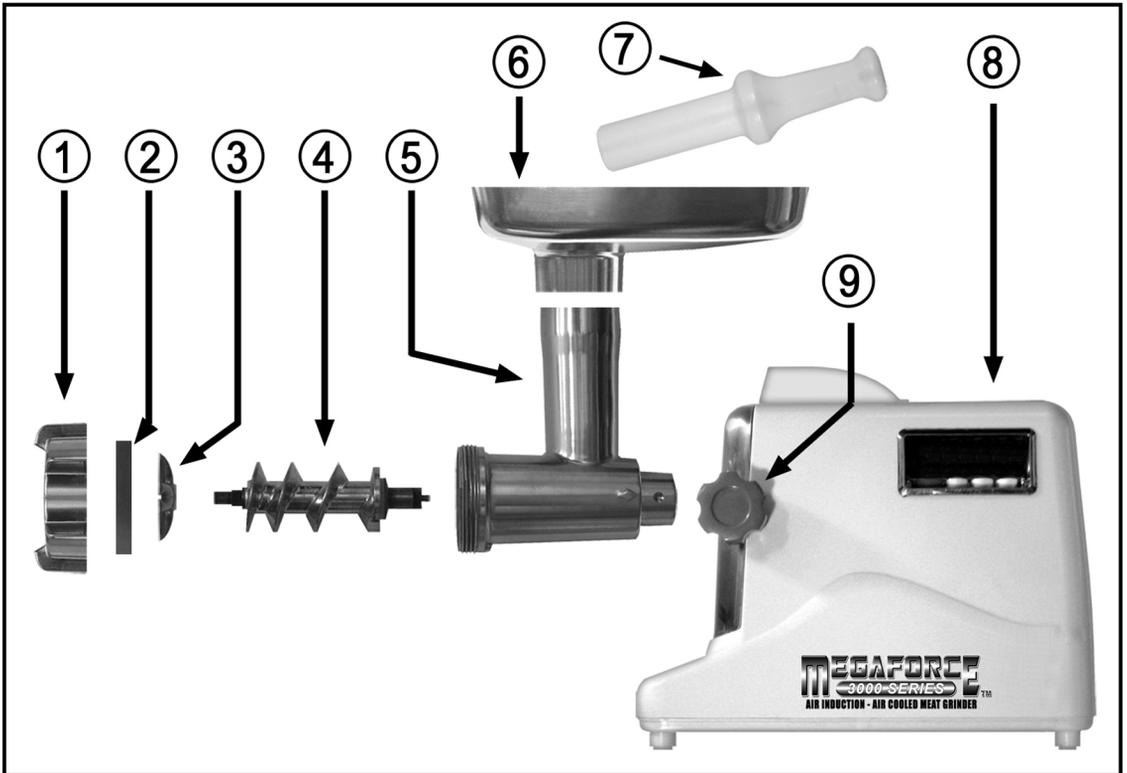


# PARTS LIST & PLACEMENT

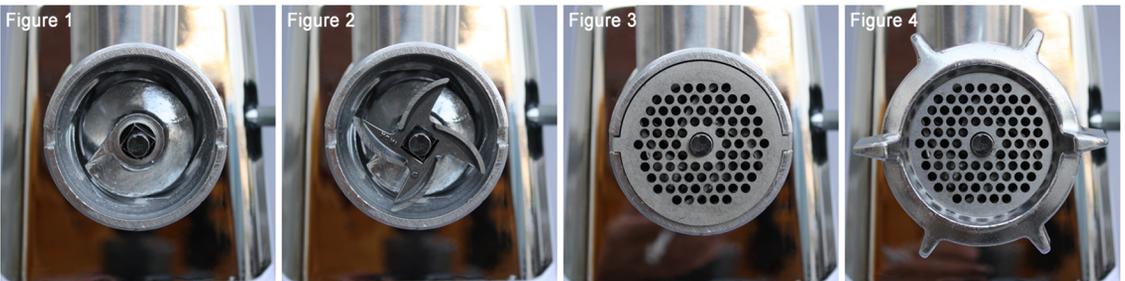


- 1) Front Grinding Head Locking Cap
- 2) Grinding Plate (3 Sizes Included)
- 3) Cutting Blade (3 Included)
- 4) Auger, Snake or Feed Screw
- 5) Grinding Head

- 6) Meat Hopper, Top Tray or Meat Pan
- 7) Meat Pusher
- 8) Main Unit or Grinder Housing
- 9) Head Locking Knob or Side Knob

This grinder comes with the grinding head completely assembled. PLEASE NOTE position of the parts, specifically the cutting blade (Part 3). Wash all parts prior to use. PLEASE READ washing instructions carefully prior to cleaning or using for the first time (See page 4 - Washing The Parts). Insert the grinding head into the front of the grinder housing and lock it in by tightening the grinder head locking knob. Attach the meat hopper to the top of the grinding head as shown.

## GRINDING HEAD ASSEMBLY - MEAT



Insert the auger into the front part of the grinding head with the square tip of the auger facing out (Figure 1). When you insert the auger, you may have to twist just a little until you feel it "set" into the motor housing. Mount the cutting blade on the front of the auger (Figure 2). PLEASE NOTE the flat sharpened part of the cutting blade should be facing OUT, otherwise it WILL NOT GRIND properly and WILL ruin the Grinding Head!!!

# ASSEMBLY FOR STUFFING SAUSAGE

Figure 5



Figure 6



Figure 7



Figure 8



Insert the auger into the front part of the grinding head with the square tip of the auger facing out (Figure 5). When you insert the auger, you may have to twist just a little until you feel it "set" into the motor housing. Mount the "Wagon Wheel" grinding plate onto the auger (Figure 6). **DO NOT** use the cutting blade in the grinding head when using this grinder for stuffing sausage. This unit comes with 3 Stuffing Tubes (4-1/4" Long x 1/2", 5/8" & 3/4") and 1 Adaptor Ring. Choose the stuffing tube of your choice, insert it into and through the back of the adaptor and push in until it is snug. Hold this assembled section to the front of the grinding head (Figure 7) and screw the head locking cap onto the grinding head as shown (Figure 8). You are now ready to stuff sausage.

## STUFFING SAUSAGE WITH GRINDER

Grind the meat to the proper consistency you want for your sausage. Add the spices of your choice to the mixture, add water, mix it all up and set it in the fridge overnight. Please note that you do not have to refrigerate the mix and can stuff right away, but we have found that it will stuff better and easier if you let it set overnight. Also, it is very important to add the correct amount of water to your sausage mix as this will make your sausage stuff much easier. We cannot tell you how much water to mix in as every kind of meat is different, but you will find the proper amount to use after some Trial and Error.

Salt sucks up moisture. If you are going to add salt to your mixture, do so within 1 to 2 hours before stuffing. Adding salt too soon (for example - if you let your mixture set overnight) will make your mixture too thick and will NOT extrude very well - if at all.

If you are a beginner to sausage stuffing, we would highly recommend purchasing a "How To" book as this will help you get past this Trial & Error part of stuffing much faster. You will find it a lot easier to stuff sausage if you have someone to help you as sausage stuffing normally takes "3 Hands".

Choose the proper sized casing for your sausage, bunch it up onto the sausage stuffing tube, feed your sausage mixture into the meat hopper and stuff it into the grinder with the pusher. When the sausage starts filling up the casings, twist the casings off to your desired length.

When stuffing, we have found that it is a good idea to spray all parts of the grinding head (where the sausage mixture will touch) with a cooking spray like PAM or Food Grade Silicone. This will make your sausage extrude a lot faster and make the stuffing process easier.

Mount the grinding plate of your choice in front of the cutting blade and make sure the two tabs on the side of the grinding plate fit into the 2 slots on the side of the grinding head (Figure 3). You will notice that the grinding plate will not fit flush with the front of the grinding head - it will stick out about 1/16 inch. This is the way it is designed to be. Screw the head locking cap onto the front of the grinding head - **DO NOT OVERTIGHTEN** (Figure 4). Your grinder is now set up and ready to grind the meat of your choice.

## TIPS ON GRINDING MEAT PROPERLY

Before you begin grinding, we suggest you cube or strip your meat. To cube your meat, cut into cubes approximately 1" by 1" by 1". To strip your meat, cut into pieces that are 1" by 1" by however long you wish. If you strip your meat, you will not have to use the food pusher as often.

**VERY IMPORTANT** - Your meat should be as **COLD AS POSSIBLE** without being frozen. Most professional butchers grind their meat right at 34 Degrees Fahrenheit. The consistency should be "crunchy" to the touch - **NOT** frozen solid. If your meat is not cold enough when you grind, it may "Ball Up" in the front of the grinding head and you will have to disassemble the grinding head and clean it out.

Your grinder comes with 3 cutting blades and 3 different sizes of grinding plates. It is a very good idea to match a cutting blade with a grinding plate and keep them as a matched set for every time you grind. This will keep the cutting blade sharper as it gets used to being paired up with the same grinding plate.

## INSTRUCTIONS ON GRINDING MEAT

There are 3 sizes of Tempered Steel Grinding Plates. The largest - the Wagon Wheel Plate (because it looks like a wagon wheel) for a coarse grind, the second largest with 1/4" holes for a medium grind, and the smallest with 5/32" holes for a fine grind.

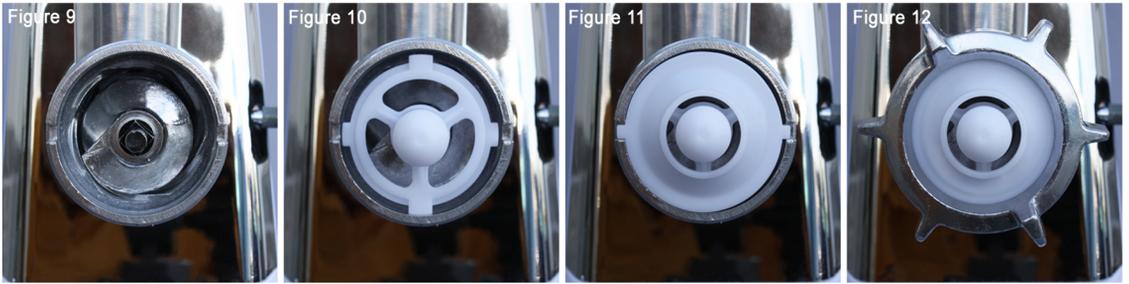
Choose which grinding plate you wish to use and install it into the grinding head along with the other parts as per the instructions on Page 1. Cube or strip your meat and start feeding the meat into the meat hopper on the top of the grinder. As soon as the meat hits the auger inside the grinding head, it will carry the meat forward to the cutting blade/grinding plate and the ground meat will extrude out the front of the grinder. Depending on the cut of the meat you use, you may have to use the food pusher to push the meat into the feed chute.

Many consumers "Double Grind" for a better mix of lean and fat meat. For example: if you want to make hamburger out of something like Chuck Roast, you might want to grind the meat the first time with the wagon wheel plate, then re grind using the smaller 5/32" plate. When you go to your local supermarket to purchase fresh ground hamburger, if you asked the butcher how many times he ground the meat, he would most likely tell you that he ground it twice. This helps to make sure that the lean meat and fat are completely mixed together.

We have found that an 80-20 mix (80% lean - 20% fat) or and 85-15 (85% lean - 15% fat) are the two best mixes for grilling hamburger on your outdoor grill. When you are grilling, you will normally lose between 5% and 10% of the fat content of your meat mix as it is cooked out of the meat due to the high heat. If you make your hamburger too lean (without much fat), your burger will turn out to be hard as a rock!!!

If you are grinding your meat for something like Chili where you are not cooking all of the fat out, then you might wish to increase the content of the lean meat and not add as much fat to your mix.

# ASSEMBLY FOR KUBBE ATTACHMENT



Insert the auger into the front part of the grinding head with the square tip of the auger facing out (Figure 9). When you insert the auger, you may have to twist just a little until you feel it “set” into the motor housing. Insert the 1st part of the kubbe maker attachment onto the front of the grinding head (Figure 10) and then insert the 2nd part of the kubbe maker attachment over the 1st part (Figure 11). Screw the head locking cap onto the front of the grinding head to hold the kubbe maker attachment firmly in place. (Figure 12). Your grinder is now set up for making Kubbes.

## HISTORY AND HOW TO - KUBBES

Kubbe is a traditional Middle Eastern appetizer comprised of a small football shaped shell filled with meat (usually blughur wheat and lamb). The center section is often stuffed with a spiced minced lamb filling, and the ends are sealed. Kubbe is usually deep fried resulting in a crispy outside with a delicious filling. It is time consuming to make, but well worth the effort. This delicious treat can be frozen raw and fried straight from the freezer.

When making kubbes, feed the dough into the meat hopper and let the dough extrude. Cut or pinch off to your desired length leaving one end open. You now have the finished outer shell for your kubbe. Stuff the interior of the shell with your choice of meat filling, then seal the open end.

There are so many recipes for Kubbes that we could not even begin to list them in these instructions, so it is our suggestion to search the web for “Kubbe Recipes” and you will find thousands of different recipes. Also spelled Kibbeh, Kibbe, Kubbeh, Kebbeh, and Kubbi.

## WASHING THE PARTS OF THE GRINDER

**DO NOT WASH ANY PARTS OF THIS GRINDER IN THE DISHWASHER!!!** The 4 parts of the grinding head (head locking cap, auger, grinding head & meat hopper) are made from 100% cast aluminum. Wash these in liquid dishwashing detergent (like Dawn) and hot water, towel dry immediately and store for the next use. Do not soak parts in water for long periods of time - they WILL discolor. Do not wash and lay flat to air dry - they WILL discolor.

The grinding plates are made of tempered steel. Wash these in liquid dishwashing detergent and hot water; then towel dry immediately. Rub them with some cooking oil (or spray) and store them in a plastic bag until the next use to prevent rusting.

The cutting blades are Stainless Steel. Wash these in liquid dishwashing detergent and hot water, towel dry immediately and store for next use.

Any type of bleaching solutions containing chlorine will discolor the aluminum surfaces. Thinners and benzines will crack or change the color of the unit. Leaving any parts of this product to “Air Dry” after cleaning may cause corrosion. Always wipe off the parts thoroughly with a dry cloth after cleaning.