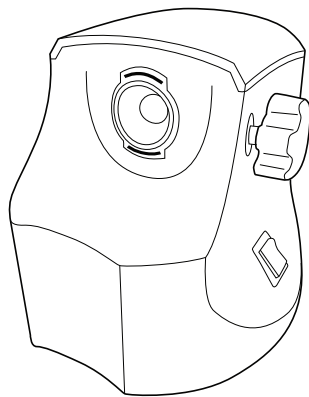
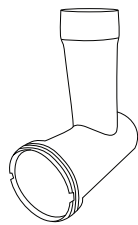


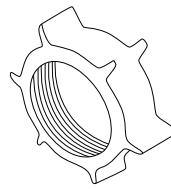
# Quick Start Guide



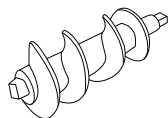
Main Body



Chute



Fastening Ring

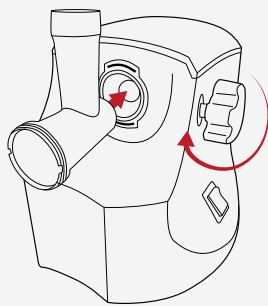


Auger



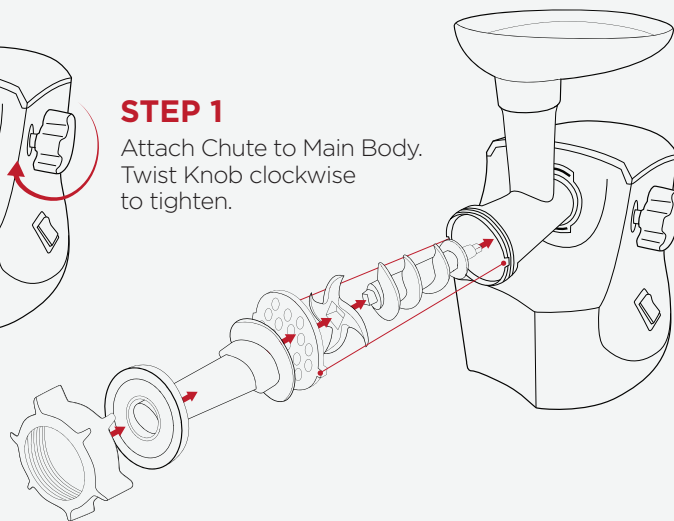
Blade

## How to Use:



### STEP 1

Attach Chute to Main Body. Twist Knob clockwise to tighten.



### STEP 2

Place Loading Tray on top of Chute.

### STEP 3

Insert Auger into Chute. Place Blade (smooth, curved side facing Auger) onto Auger and then place desired Grinding Plate over Blade.

### STEP 4

Twist Fastening Ring clockwise over Grinding Plate to secure.

### STEP 5

Put chilled meat cubes onto Loading Tray. Plug in grinder and turn Back switch On first, then the side switch.

### STEP 6

Use the Food Pusher to guide meat down into Chute--never your fingers!

### STEP 7

When meat is done grinding, allow Meat Grinder to run for an additional 30-60 seconds to fully push through any remaining meat.

### STEP 8

Turn the front switch Off.  
**Note:** Back switch does not have an off, only on and reverse.

### STEP 9

Unplug Meat Grinder.



## Before First Use:


1. Remove all packing materials and stickers, but don't throw away just yet! Reference this guide to check that all parts are included.
2. Wash the Loading Tray, Food Pusher, Chute, Auger, Blade, Fastening Ring, Collection Tray, Grinding Plates, Sausage and Kibbeh Attachments in warm, soapy water. **WARNING:** Never immerse the Main Body of the Meat Grinder or its plug in water or any other liquids.
3. Dry thoroughly.
4. Read all instructions in the User Guide and follow them carefully.

## Tips:

- Make sure all pieces are connected and fully assembled to Main Body before using.
- Double-check that the meat you've prepared for grinding has no bones or hard cartilage that could potentially jam the grinder.
- Do NOT grind fibrous foods like nuts and ginger.
- Meat may be seasoned with spices and/or herbs before grinding, if desired.
- Use this Meat Grinder for all types of meats! Try out your favorites like lamb, duck, chicken and beef.

## Need Help?

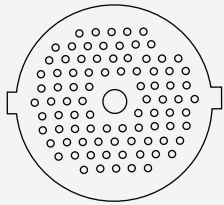
Monday - Friday, 9 am to 5 pm

 (888) 315-6553

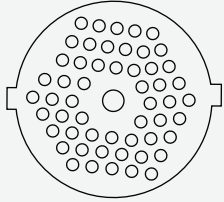
 [customerservice@chefman.com](mailto:customerservice@chefman.com)

## INCLUDED ITEMS:

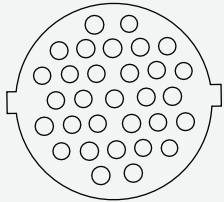
### Grinding Plates:



**3mm Fine Grinding Plate:**  
Used for pâté, hamburgers, bread crumbs, bologna, hot dogs and jerky.

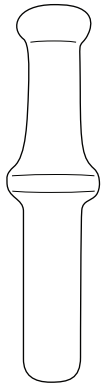


**5mm Medium Grinding Plate:**  
Used for hamburgers, meatballs, meatloaf and most sausages.

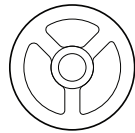


**8mm Coarse Grinding Plate:**  
Used for chili, chorizo and chunky ground meat.

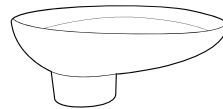
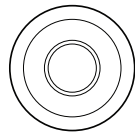
### Other Tools :



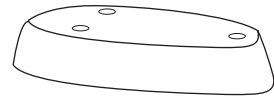
**Food Pusher:**  
Used to guide food down into the Chute.



**Kibbeh Attachments (Black):**  
Used to make kibbeh.

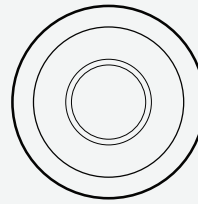


**Loading Tray**

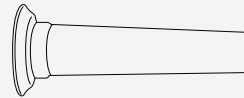


**Collection Tray/  
Storage Tray  
(Clear)**

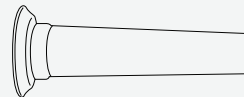
### Sausage Attachments:



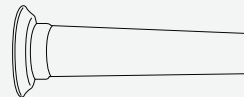
**Round Sausage Attachment (Black)**



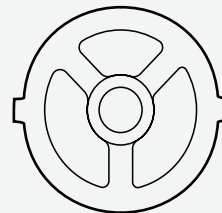
**12mm Small Sausage Stuffing Funnel:**  
Used for jerky and breakfast sausages.



**16mm Medium Sausage Stuffing Funnel:**  
Used for jerky, bratwurst and italian and breakfast sausages.



**20mm Large Sausage Stuffing Funnel:**  
Hot dogs, breakfast sausages and bratwurst.



**Round Sausage Attachment (White)**

## Cleaning and Maintenance:

1. Ensure that the Meat Grinder is unplugged and cool before cleaning.
2. Disassemble parts from Main Body and clean out meat from Chute and Grinding Plates with a bottle brush.
3. Clean all parts- except for Main Body- with warm, soapy water using a cloth or non-abrasive sponge.
4. Dry all pieces and attachments.
5. Evenly coat a thin layer of vegetable or food-grade mineral oil on Grinding Plates, Auger, Blade, Fastening Ring and Chute. This will help prevent rust from developing.
6. Once these parts are fully dry, store individually in a sealable bag with a handful of rice. Or, store parts in Collection Tray. The Loading Tray also doubles as its lid for storage.