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MASTERBUILT 60210313 Owner's Manual

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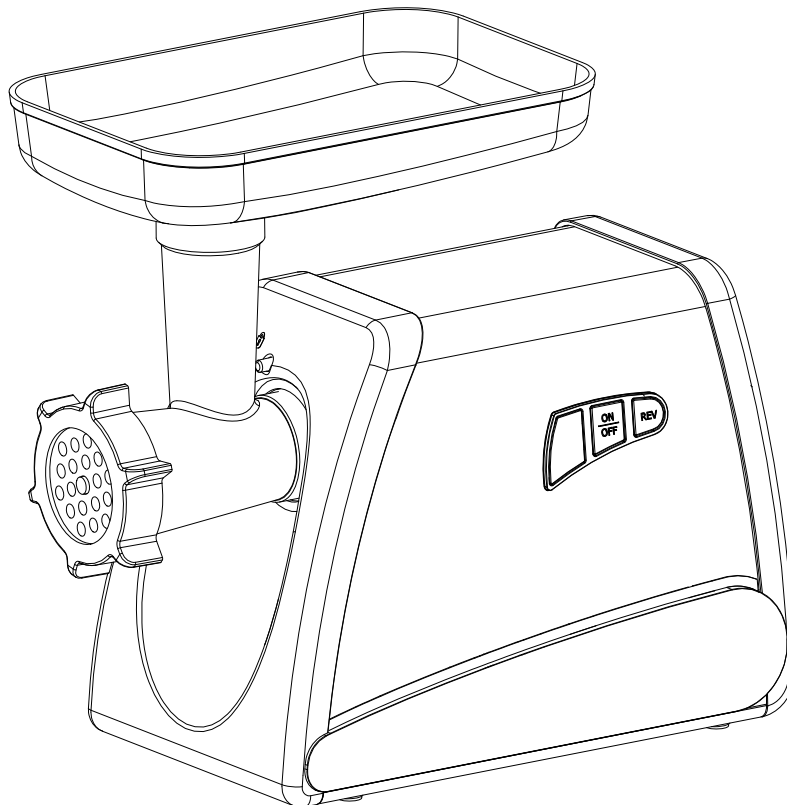
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----- Manual continues below -----



MASTERBUILT
SPORTSMAN ELITE

ASSEMBLY, CARE & USE MANUAL
ELECTRIC MEAT GRINDER
MODEL: 60210313



Manual Code: 9810130001 073013-10SS

Approximate assembly time : 5 minutes



WARNING



This manual contains important information necessary for the proper and safe use of this unit.

Read and follow all warnings and instructions before use.

Keep this manual for future reference.

Some parts may have sharp edges handle with care.

Failure to follow these warnings and instructions properly could result in personal injury or death.

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GENERAL WARNINGS AND SAFETY INFORMATION



READ ALL INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed including the following:

- Use only approved grounded electrical outlet.
- Do not use during an electrical storm.
- Do not use outdoors, this product is for indoor household use only.
- Do not expose to rain or water at anytime.
- To protect against electrical shock do not immerse cord, plug or control panel in water or other liquid.
- Do not operate any appliance with a damaged cord or plug, or after appliance malfunctions or has been damaged in any manner. Contact Masterbuilt Customer Service for assistance at 1-800-489-1581.
- Do not let cord hang or touch hot surfaces.
- Keep children and pets away from meat grinder at all times. Do not allow children to use meat grinder. Close supervision is necessary should children or pets be in area where meat grinder is being used.
- Use meat grinder only on a level, stable surface to prevent tipping.
- The use of alcohol, prescription or non-prescription drugs may impair the user's ability to properly assemble or safely operate meat grinder.
- Avoid bumping or impacting meat grinder.
- Never move meat grinder when in use.
- Be careful when removing food from meat grinder.
- To disconnect, turn meat grinder off, then remove plug from outlet.
- Unplug from outlet when not in use and before cleaning.
- Accessory attachments not supplied by Masterbuilt Manufacturing, Inc. are not recommended and may cause fire, electric shock or injury.
- Never use meat grinder for anything other than its intended purpose. This unit is not for commercial use.
- Always use meat grinder in accordance with all applicable local, state and federal fire codes.
- Avoid touching moving parts with your hands, or wet hands.
- Never use fingers to scrape food away from discharge disc while appliance is operating. Serious cuts or injury will result.
- This appliance is designed for grinding meat only. Do not use this appliance for frozen food or non-food products.
- Do not insert any metallic objects into the meat grinder.

SAVE THESE INSTRUCTIONS



WARNING



CALIFORNIA PROPOSITION 65

This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.

Wash your hands after handling this product.



CAUTIONS



- Unplug grinder when assembling or disassembling.
- Close supervision is necessary when any appliance is used near children.
- When carrying grinder, be sure to hold motor housing with both hands. Never hold unit by hopper plate.
- Never feed food with hands. Always use food pusher to feed food into grinder.
- Do not grind hard foods such as bones and nuts.
- Do not grind ginger and other materials with hard fiber.
- To avoid jamming, do not force unit to operate using excessive force when feeding food.
- If unit jams for any reason or material becomes lodged on to feed screw or cutting blade, switch unit off immediately, unplug from power source and clean unit.
- When circuit breaker activates, do not switch unit on.
- Wait 6 second before switching unit from on to off/reverse (or vice-versa) to allow adequate time for grinder motor to stop completely.
- Never attempt to repair internal components. It must be repaired by a qualified repair personnel in order to avoid hazard.



WARNINGS



This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fully fit in outlet, reverse the plug. If the plug still does not fit, do not use appliance with that outlet.

Do not modify the plug or cord of unit in any way.

If the cord becomes damaged, contact the manufacturer or a qualified technician. Do not attempt to replace the cord yourself.

**THIS PRODUCT IS INTENDED FOR INDOOR
HOUSEHOLD USE ONLY.**

BEFORE USE

Make sure that the voltage indicated on serial plate is the same as your local power supply.

Wash all removable parts in warm, soapy water.

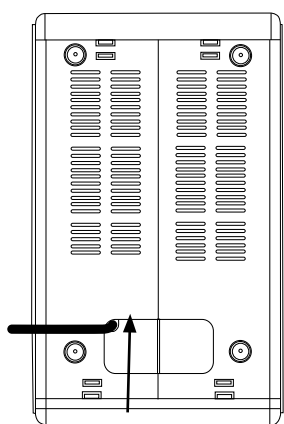
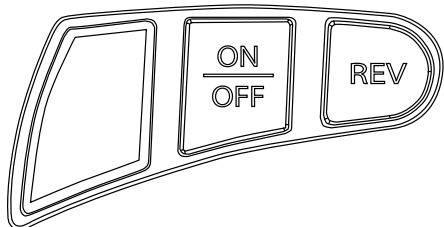
Make sure unit is switched off before plugging in.

PARTS AND REPLACEMENT PARTS LIST

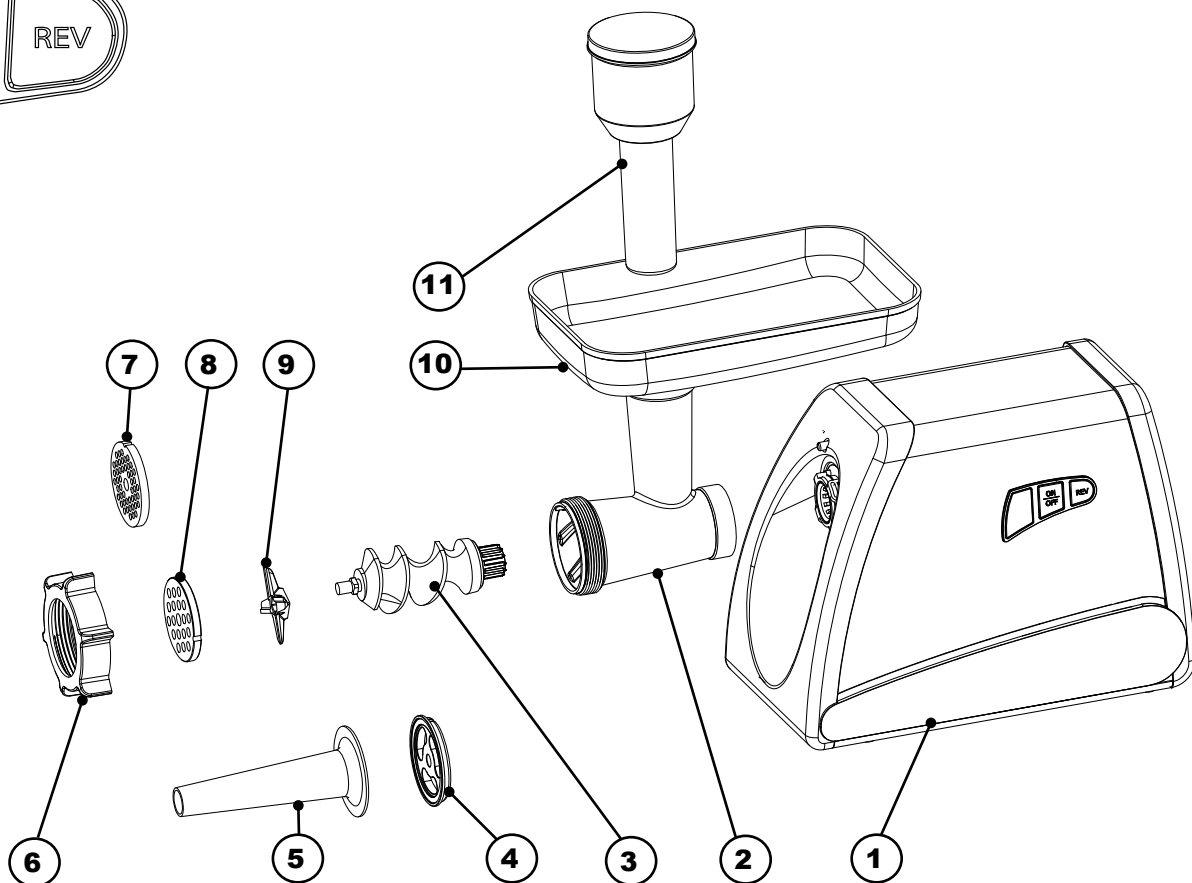
STOP!

DO NOT RETURN TO RETAILER For Assembly Assistance, Missing or Damaged Parts
 Call: MASTERBUILT Customer Service at 1-800-489-1581.
 Please have Model Number and Serial Number available when calling.
 These numbers are located on silver label on bottom of unit.

CONTROL PANEL



Cord storage is under motor housing.



PARTS LIST

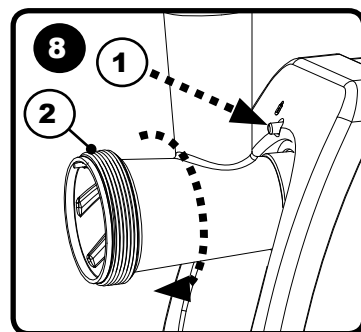
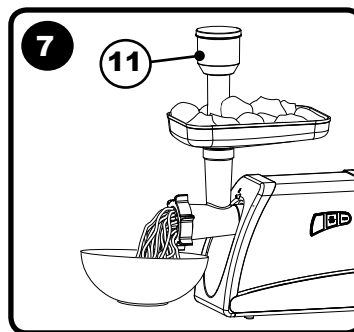
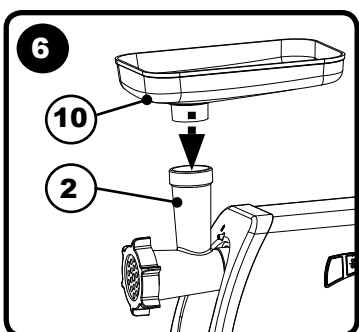
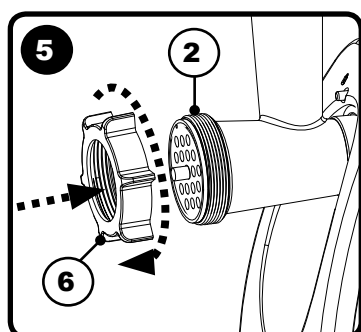
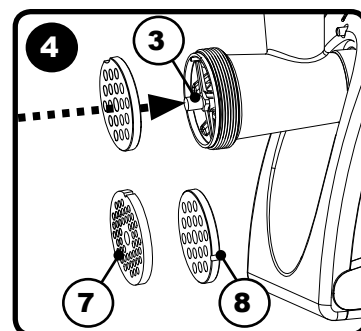
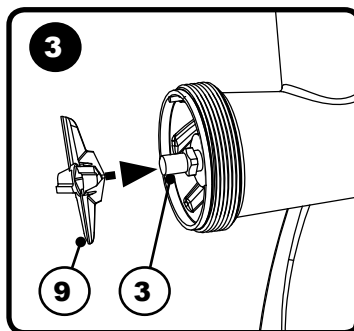
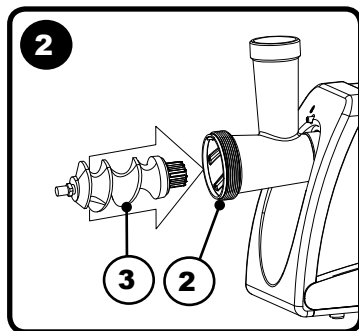
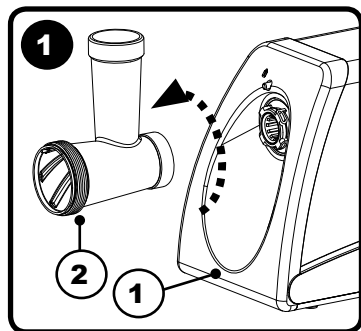
| PART NUMBER | QTY | PART DESCRIPTION |
|-------------|-----|------------------------|
| 1 | 1 | Motor Housing |
| 2 | 1 | Grinder Head |
| 3 | 1 | Auger |
| 4 | 1 | Plastic Stuffing Plate |
| 5 | 1 | Plastic Stuffing Tube |
| 6 | 1 | Retaining Cap |
| 7 | 1 | Cutting Plate (Fine) |
| 8 | 1 | Cutting Plate (Course) |
| 9 | 1 | Cutting Blade |
| 10 | 1 | Hopper Plate |
| 11 | 1 | Pestle |

REPLACEMENT PARTS LIST

| PART DESCRIPTION | REPLACEMENT PART NUMBER |
|----------------------|-------------------------|
| Grinder Head Kit | 9910130001 |
| Cutting Plate Kit | 9910130002 |
| Sausage Stuffer Kitr | 9910130003 |
| Pestle | 9010130010 |
| Hopper Plate | 9010130011 |
| Retainer Cap | 9010130004 |
| Instruction Manual | 9810130001 |

ASSEMBLY FOR GRINDING

- BEFORE ASSEMBLY READ ALL INSTRUCTIONS CAREFULLY.
- ASSEMBLE UNIT ON A CLEAN, FLAT SURFACE.



1 Insert grinder head (2) into motor housing (1) with top of grinder head in 3 o'clock position. Rotate counter-clockwise until grinder head locks into place.

2 Place auger (3) into grinder head (2), carefully turning until shaft of auger (3) seats into motor housing.

3 Set cutting blade (9) onto square section of auger shaft (3) with the blade facing the front as illustrated. **Meat will not grind if cutting blade is not set properly.**

4 Place the desired cutting plate [Choose from cutting plate (course)(8) or cutting plate (fine)(7) depending on desired consistency] on to auger shaft (3) directly in front of cutting blade (4). Align cutting plate with notch on grinder head (2) as illustrated.

5 Screw retaining cap (6) on to grinder head (2) until snug. Do not overtighten cap.

6 Place hopper plate (10) on grinder head (2) and set into position as shown.

7 Carefully feed food into hopper plate (10) using pestle (11).

- **Cut all foods into 1 in. cubes so that they fit easily into hopper opening.**

- **Do not use excessive force when feeding food into hopper.**

- **Never use fingers or parts not intended for use with unit to feed food into hopper. Serious injury or damage can occur.**

8 To remove grinder head, follow steps 6-2 in reverse order. Press release button on motor housing (1) and turn grinder head (2) clockwise as illustrated.

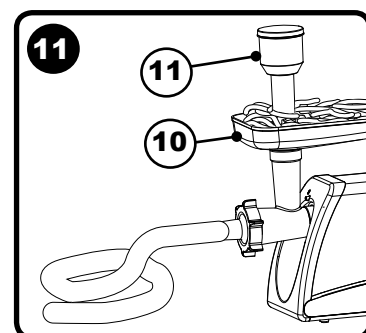
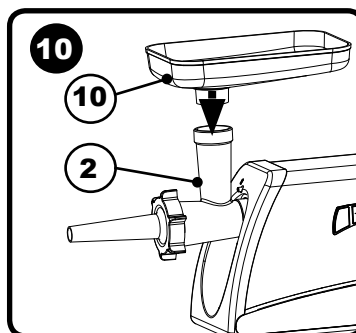
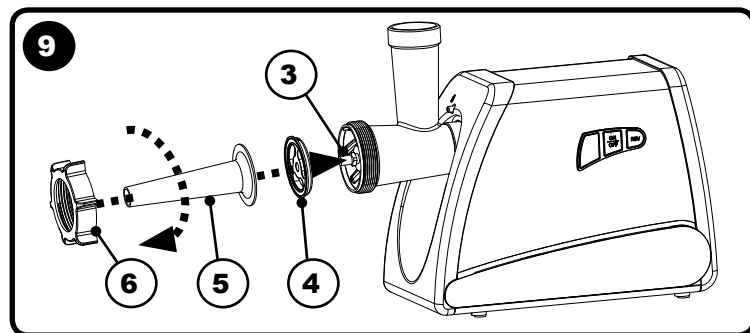
ASSEMBLY FOR MAKING SAUSAGE

9 Repeat steps 1-2. Place plastic stuffing plate (4) on to auger shaft (3), inset plastic stuffing tube (5) onto stuffing plate (3) then secure into place with retaining cap (6) as previously illustrated step 5.

10 Place hopper plate (10) on grinder head (2) and set into position as shown.

11 Carefully feed ground food into hopper plate (10) using pestle (11).

- Do not use excessive force when feeding ground food into hopper.
- Never use fingers or parts not intended for use with unit to feed food into hopper. Serious injury or damage can occur.



TIPS FOR STUFFING SAUSAGE

1. After grinding the meat, mix the ground meat with the sausage seasonings.
2. Place seasoned ground meat into the hopper.
3. Slide a sausage casing over the stuffing tube.
4. Slide 4-6" (10-15 cm) of casing from the end of the stuffing tube and tie a knot in the end of the casing. If you are using large diameter fibrous casing, hold the closed end of the casing tightly against the end of the stuffing tube.
5. Make sure the Grinder is in the "OFF" position. Attach the Grinder to the power supply.
6. Press the Grinder "ON" Button. Carefully start feeding ground meat into the hopper chute. **ONLY USE THE PESTLE TO PUSH MEAT INTO THE HEAD. DO NOT USE YOUR FINGERS OR ANY OTHER OBJECT.**
7. Hold the casing in place with one hand while feeding the sausage mixture through grinder. As the meat fills the casing, gently lay into on a clean, dry surface.
Note: When using natural casings, use a wet surface.
8. Do not fill the last 3-4 in. (8-10 cm) of casing. After the entire length of the case has been stuffed, twist the open end to close, tie off the ends of the casing, tightly close. Twist sausage into links.
9. Fill the casing slowly when stuffing sausage to avoid air pockets. If air pockets do appear in the sausage, use a pin to prick the bubbles. The small holes will seal naturally.

TIPS FOR SAUSAGE

1. If using natural casings, first soak them in cold water for 30 minutes in order to remove excess salt, then rinse several times by running cold water through entire length of casing.
2. Rinse the casing once again under cool water, allowing the water to run through casing by holding one end of the casing open under the faucet.
3. Soak the casing again, adding one tablespoon of white vinegar for each cup of water in the bowl. Leave the casing in the vinegar solution until you are ready to stuff it; then rinse and drain.
NOTE: Vinegar softens the casing and makes it more transparent. This makes the finished sausage look better.
4. Cut meat into one inch cubes and put in freezer for half hour to firm up. Make sure the meat is as cold as possible without being frozen before grinding. Cold meat is easier to grind and the fat doesn't clog up the cutting plate.
5. Measure seasonings in accordance with the particular sausage recipe being followed, combine in a small bowl and set aside.
6. Grind the meat, following the basic instructions.
7. Mix ground meat and sausage seasoning together.
NOTE: When mixing sausage by hand, place a bowl of cold water nearby, frequently rinsing your hands in the cold water to keep fat from sticking to your fingers.
8. Test the sausage mixture by frying up a small amount of the ground sausage mixture.
9. Adjust seasonings to desired taste and consistency.
10. Follow instructions for stuffing sausage.

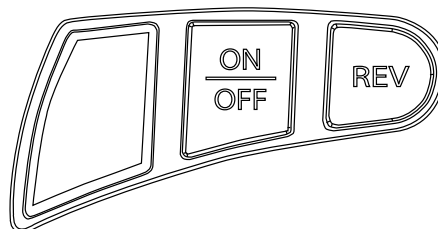
OPERATION

Before using the appliance make sure all the components that can be removed are securely in place.

- The work surface must be level and dry, and at a height of 31 inches (80 cm) from the ground.
- When using the meat grinder it is important that you stand in the correct position. Do not position yourself so that any part of your body comes into direct contact with the meat grinder when working.
- For meat grinder to work properly, all meat must be cut into 1 inch (2.5 cm) cubes.
- Meat is easier to grind when chilled in freezer before grinding. Meat temperature should be approximately 40° F. Do not completely freeze meat.
- When all the meat has been ground, turn off the appliance. This will enable cutting blade (9) and cutting plates (7) and (8) to maintain their sharpness longer.

Filling the Meat Grinder

1. Place the food in the hopper tray.
2. Press the start button.
3. Raise the pestle, and feed the meat cubes into the tube.
4. Use the pestle to push the meat into the opening. Do not use force.
5. Press the stop button when you have finished using the appliance.
6. Unplug the meat grinder. Thoroughly clean all components.



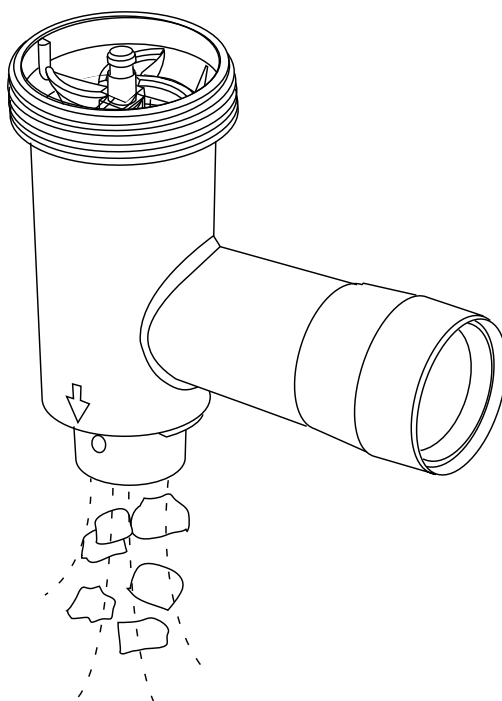
NOTE: If the grinder is locked, turn grinder off and press the reverse button. If this does not unlock the grinder, turn the unit off, unplug the electrical cord from the outlet and disassemble the grinder head and remove the obstruction.

CLEANING & MAINTENANCE

- Clean appliance after each use.
- Never clean the meat grinder with a pressurized water-jet, industrial cleaners, or any other type of cleaning utensil that could damage the surface of the appliance.
- Do not immerse motor housing in water. Wipe with damp cloth.
- Before cleaning, be sure to unplug the meat grinder from the power source.
- Do not use bleaching solutions containing chlorine as this will discolor aluminum surfaces.
- Before servicing the appliance, be sure to unplug the meat grinder from the power source.
- Periodically check the appliance for wear and tear. If necessary contact Masterbuilt Customer Service for replacement parts.

Cleaning the Meat Grinder

1. Remove the pestle and food tray.
2. Disassemble by reversing steps 6-1.
3. To remove cutting plate easily, knock head on a hard surface with cutting plate face up.
4. Remove food particles.
5. Wash all components using warm water and a neutral detergent.
6. Clean motor housing with a damp cloth.
7. Make sure all parts are completely dry before remounting them.
8. Use a little cooking oil on auger (3) and cutting blade (9) after washing and drying. This will keep them lubricated.



LIMITED WARRANTY

Masterbuilt warrants its products to be free from defects in material and workmanship under proper assembly, normal use and recommended care for 90 days from the date of original retail purchase.

Masterbuilt warranty does not cover rust of the unit.

Masterbuilt requires reasonable proof of purchase for warranty claims and suggests that you keep your receipt. Upon the expiration of such warranty, all such liability shall terminate.

Within the stated warranty period, Masterbuilt, at its discretion, shall repair or replace defective components free of charge with owner being responsible for shipping. Should Masterbuilt require return of component(s) in question for inspection Masterbuilt will be responsible for shipping charges to return requested item.

This warranty excludes property damage sustained due to misuse, abuse, accident, damage arising out of transportation, or damage incurred by commercial use of this product.

This expressed warranty is the sole warranty given by Masterbuilt and is in lieu of all other warranties, expressed or implied including implied warranty, merchantability, or fitness for a particular purpose.

Neither Masterbuilt nor the retail establishment selling this product, has authority to make any warranties or to promise remedies in addition to or inconsistent with those stated above.

Masterbuilt's maximum liability, in any event, shall not exceed the purchase price of the product paid by the original consumer/ purchaser. Some states do not allow the exclusion or limitation of incidental or consequential damages. In such a case, the above limitations or exclusions may not be applicable.

California residents only: Notwithstanding this limitation of warranty, the following specific restrictions apply; if service, repair, or replacement of the product is not commercially practical, the retailer selling the product or Masterbuilt will refund the purchase price paid for the product, less the amount directly attributable to use by the original buyer prior to the discovery of the nonconformity. Owner may take the product to the retail establishment selling this product in order to obtain performance under warranty.

This expressed warranty gives you specific legal rights, and you may also have other rights which vary from state to state.



Go Online www.masterbuilt.com
or complete and return to
Attn: Warranty Registration
Masterbuilt Mfg., Inc.
1 Masterbuilt Court - Columbus, GA 31907

Name: _____ Address : _____ City: _____

State/Province: _____ Postal Code: _____ Phone Number: (____) - _____

E-mail Address: _____

*Model Number: _____ *Serial Number: _____

Purchase Date: ____ - ____ - ____ Place of Purchase: _____

**Model Number and Serial Number are located on silver label on back of unit.*



Masterbuilt Manufacturing, Inc.
1 Masterbuilt Ct.
Columbus, GA 31907
Customer Service 1-800-489-1581
www.masterbuilt.com

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