



#12

HEAVY DUTY GRINDER

Care and Use Guide

POWERFUL

FEATURES:

- 500 Watt heavy duty motor grinds up to 6 lbs. per minute
- Cam-Lok™ grinder head quickly and securely attaches to body
- Stainless steel cutting blade



For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS AND SAVE FOR FUTURE REFERENCE.

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

1. To protect against risk of electrical shock, do not put appliance in water or other liquid.
2. BEFORE using for the first time, remove all packaging and wash parts.
3. Close supervision is necessary when any appliance is used by or near children. This appliance is not recommended for use by children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contact with moving parts.
6. NEVER put the unit near a hot burner, in an oven, or in a dishwasher.
7. DO NOT operate the appliance, or any other electrical equipment, with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return to the nearest authorized service center for examination, repair, or adjustment.
8. NEVER feed food by hand; always use the pusher. Keep hands, hair, clothing and utensils away from moving discs during operation to reduce the risk of personal injury and/or damage to the appliance.
9. DO NOT use outdoors, or use for other than intended use.
10. WARNING: the cutting blade is sharp; handle with care both when using and when cleaning.
11. DO NOT let cord hang over edge of table or counter, contact sharp edges, or touch hot surfaces.
12. DO NOT pull on the power cord to disconnect.
13. NEVER plug in the appliance where water may flood the area.
14. Place the appliance on a firm and stable surface.
15. NEVER PUT YOUR FINGERS NEAR THE FOOD CHUTE WHILE GRINDER IS IN OPERATION.
16. Ensure that the appliance is not placed close to the edge of the table, worktop, etc., where it can be pushed off or fall.
17. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
18. NEVER use abrasive cleaning agents or abrasive cloths when cleaning the unit.
19. DO NOT use fingers to scrape food away from cutting blade while appliance is in operation. Cut type injury may result.
20. Only use the unit when completely assembled.

21. DO NOT leave the appliance unattended while it is running.
22. 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 fit the outlet perfectly, reverse the plug. If it should still not fit, contact a qualified electrician. Do not modify the plug in any way.
23. Check that the control is OFF before plugging the cord into wall outlet. To disconnect, turn the control to OFF, then remove plug from wall outlet.
24. DO NOT place on or near hot gas or electric burner or in a heated oven.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

OVERVIEW OF COMPONENTS

- | | |
|-----------------------------------|--------------------------------|
| 1. GRIND/STUFF/REVERSE/OFF SWITCH | 9. AUGER HEAD COLLAR |
| 2. LOCKING LATCH | 10. CUTTING BLADE |
| 3. MOTOR HOUSING | 11. CUTTING PLATE (FINE) |
| 4. ATTACHMENT OPENING | 12. CUTTING PLATE (MEDIUM) |
| 5. FOOD PUSHER WITH LID | 13. CUTTING PLATE (COARSE) |
| 6. LARGE DIE-CAST HOPPER | 14. SAUSAGE ATTACHMENT (LARGE) |
| 7. AUGER HEAD | 15. SAUSAGE ATTACHMENT (SMALL) |
| 8. AUGER | 16. SAUSAGE-MAKING RING |



Note: Cutting plates are stored in food pusher. STUFF setting is approx. half the speed of the GRIND setting to ensure proper sausage stuffing.

HOW TO ASSEMBLE

1. Make sure appliance is unplugged while assembling.
2. Fit GRINDER/FEEDER HEAD (7) tightly into ATTACHMENT OPENING (4). Holding head with one hand, lock the head by pushing the LOCKING LATCH (2) downwards.
3. Place FEED SCREW (8) into GRINDER/FEEDER HEAD (7), long end spindle first; turn it slightly until it is set into MOTOR HOUSING (3).
4. Position CUTTING BLADE (9) onto FEED SCREW (8) shaft with the flat cutting surface facing out from the FEED SCREW (8).
5. Position the desired CUTTING PLATE (10, 11, 12) onto the flat side of the CUTTING BLADE (9). Ensure that the notch of the CUTTING PLATE fits into the tab of the GRINDER/FEEDER HEAD (7).
6. Secure SCREW RING (16) to the end of the GRINDER/FEEDER HEAD (7) by turning clockwise.
7. Place LARGE DIE-CAST HOPPER (6) on the GRINDER/FEEDER HEAD (7).
8. Use the FOOD PUSHER (5) to gently feed food, one piece at a time. DO NOT force the food into the GRINDER/FEEDER HEAD (7).

Please do not return product to the store you purchased it from.

For questions or concerns please contact customer service at
1-800-288-4545 or visit chardproducts.com.

HOW TO USE

1. Place the appliance on a level, stable work surface.
2. Make sure the GRIND/STUFF/REVERSE/OFF Switch is in the OFF position.
3. Insert plug into wall outlet.
4. Place a wide, shallow bowl or plate beneath the GRINDER TUBE to catch food.
5. If grinding meat, switch appliance to the GRIND position. If stuffing sausage, switch appliance to the STUFF position. The appliance must ALWAYS be in the GRIND or STUFF position before adding food.
6. Place food on the large DIE-CAST HOPPER and use PUSHER to feed food through opening.
7. Sausage making accessories, such as casings and seasonings, are not included.

HOW TO USE (CONTINUED)



Reset Button

NOTE: SAFETY RESET BUTTON & REVERSE FUNCTION

If the motor stops, this may be due to jammed food. IMMEDIATELY switch the appliance to it's OFF position. Press the RESET BUTTON on the bottom to reset. To clear the FEED SCREW, switch the appliance to it's REV position to clear the jam. Once clear, turn the Meat Grinder to the GRIND or STUFF position again. If the appliance should get jammed again, you may need to switch it OFF, unplug, disassemble the GRINDER/FEEDER HEAD, and clean the internal parts. Press the RESET BUTTON before turning the Meat Grinder to the GRIND or STUFF position again.

IMPORTANT: When resetting - ALWAYS switch the unit to it's OFF position before pressing RESET BUTTON.

CUTTING PLATES

FINE CUTTING PLATE - Great for spreads, pates, baby food, and hamburgers.

MEDIUM CUTTING PLATE - Great for ground meat used in soups, or for relishes.

COARSE CUTTING PLATE - Great for ground meat used in chili, or for vegetables

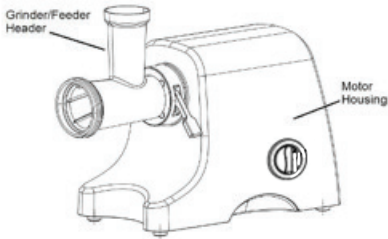
**THESE PLATES ARE NOT DISHWASHER SAFE.
PLEASE HAND-WASH ONLY!**

HELPFUL HINTS

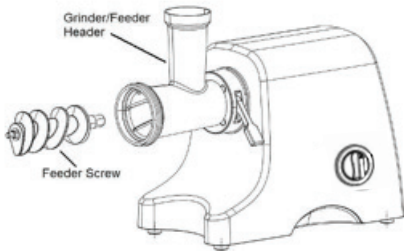
1. Trim a handful of fat from meat. Process the fat through the hopper to lubricate grinding mechanism for better processing results.
2. Cut food into strips or cubes slightly smaller than the opening on the large DIE-CAST HOPPER.
3. Make sure food is free of bone, tough tendons, nutshells, etc. before grinding.
4. Raw meat and fish should be thoroughly chilled (not frozen) before grinding to reduce the loss of juices.
5. Freshly ground meat should be refrigerated and cooked within 24 hours.
6. During extended grinding, fats from meats can build up inside the GRINDER TUBE, slowing down grinding and straining the motor. If this happens, you should stop the appliance, wash parts in hot water, and reassemble. When possible, alternate bread with meat. This helps keep the feed screw clean.
7. For best results, prepare sausage a day or two prior to use.
8. When using the LARGE SAUSAGE ATTACHMENT, it is not necessary to use the SAUSAGE-MAKING RING (15).
9. Grinding stale bread pieces may help remove food residue left in the appliance after use.

HELPFUL HINTS (CONTINUED)

NOTE: Meats can be seasoned before or after grinding.

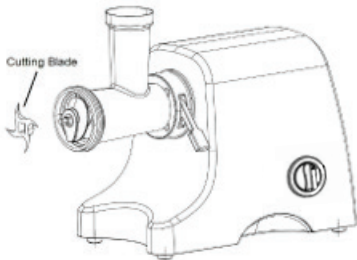


1. Attach GRINDER/FEEDER HEAD to MOTOR HOUSING. Fit GRINDER/FEEDER HEAD tightly into ATTACHMENT OPENING. Lock the head by pushing the LOCKING LATCH downwards.

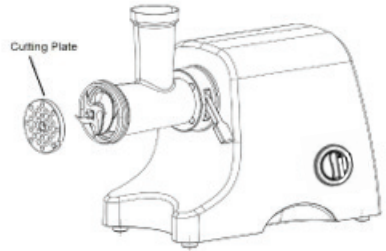


2. Insert FEED SCREW into the GRINDER/FEEDER HEAD.

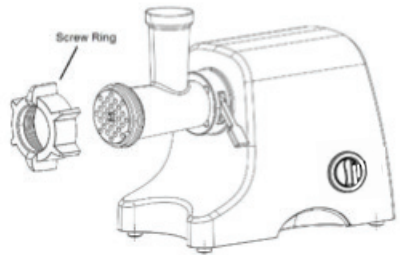
NOTE: Make sure FEED SCREW is inserted all the way in or CUTTING BLADE will not fit.



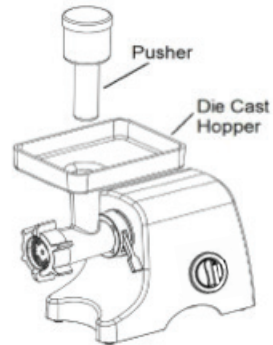
3. Attach CUTTING BLADE on the end of the FEED SCREW.



4. Place the CUTTING PLATE in the GRINDER/FEEDER HEAD.



5. Tighten SCREW RING onto the GRINDER/FEEDER HEAD.



6. Place LARGE DIE CAST HOPPER onto of GRINDER/FEEDER HEAD.
7. If grinding meat, switch appliance to the GRIND position. If stuffing sausage, switch appliance to the STUFF position.
8. Using PUSHER, slowly feed cubes.

TO MAKE SAUSAGES

Mix seasonings into ground sausage prior to stuffing.

1. Make sure the unit is turned OFF and unplugged. Remove SCREW RING, CUTTING PLATE and CUTTING BLADE (IMAGE 1).

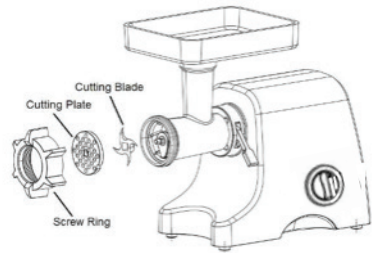


IMAGE 1

2. Insert SAUSAGE MAKING RING into FEED SCREW. Make sure notch on SAUSAGE MAKING RING aligns with notch in FEED SCREW (IMAGE 2).

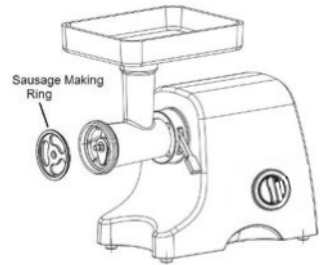


IMAGE 2

3. Put the desired sausage attachment (small or large) into SCREW RING and screw onto the GRINDER/FEEDER HEAD (IMAGE 3).

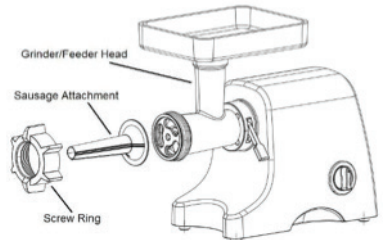


IMAGE 3

4. Slide casing over the end of the sausage attachment, leaving approximately 2" overhanging the end of the attachment (IMAGE 4).

5. Place seasoned meat into the LARGE DIE CAST HOPPER and turn the unit to the STUFF position. Push the meat into the opening in the LARGE DIE CAST HOPPER using PUSHER until the mixture appears at the end of the sausage attachment. Keep casing moist by watering frequently. Turn the unit OFF and tie a knot at the end of the 2" casing overhang.

6. Continue step #5 until all the meat has been used or the casing is approximately 2" from being completely full.

7. Turn unit OFF. Remove the end of the casing from the sausage attachment, and tie a knot in the open end of the casing.

8. Sausage can be made to the desired length by twisting the casing at intervals.

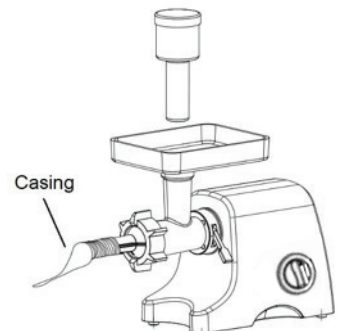


IMAGE 4

NOTE: To avoid over-stretching and splitting the casing, do not make the sausage too thick. Keep casings moist by watering frequently. The meat mixture will expand slightly during cooking.

Sausage making accessories, such as casings and seasonings, are not included.

CLEAN & CARE

- ALWAYS unplug motor unit when not in use, before inserting or removing parts, and before cleaning.
- NEVER immerse power unit in water or other liquid.
- Wash all parts except MOTOR UNIT by hand in hot soapy water, using care when handling the sharp blades.
- Rinse these parts with clear hot water, then dry.
- REMOVABLE PARTS ARE NOT DISHWASHER SAFE!
- Wipe MOTOR UNIT with a damp cloth. DO NOT use harsh or abrasive cleaners.
- CUTTING BLADE and CUTTING PLATES should be coated with cooking oil after washing and then wrapped in grease-proof paper to keep them lubricated and rust-free.
- **NOTE:** PUSHER has a lid. Inside you can store sausage attachments and SAUSAGE-MAKING RING.

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1-800-288-4545 or visit chardproducts.com.

RECIPES

Chicken, Feta and Spinach Sausage

Makes 5 pounds sausage

- 3 pounds boneless, skinless chicken thighs
- 1 pounds boneless, skinless chicken breasts
- 8 ounces crumbled feta
- 4 garlic cloves, peeled and minced
- 1 tablespoon oregano
- 2 teaspoons basil
- 1 teaspoon chopped lemon zest
- 2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- ½ teaspoon red pepper flakes
- 4 ounces fresh spinach, shredded/chopped

Remove gristle, cartilage and large amounts of excess fat from the chicken, and cut into 1-inch cubes. Place chicken in a large bowl. Add feta cheese, garlic, oregano, basil, lemon zest, salt, pepper, and pepper flakes to chicken. Stir to combine. Just before grinding, stir shredded spinach into chicken mixture. Mixture can be ground immediately, or covered and refrigerated for up to 24 hours for a more intense flavor. Assemble appliance with the medium cutting plate. Grind chicken mixture with the medium cutting plate. Assemble unit for sausage making (follow “To make sausages” instructions). Sausage may be stuffed into prepared casings or shaped into patties for cooking. Fresh sausage should be cooked within 24 hours or double wrapped and frozen. Cook thoroughly before serving-internal temperature should register 170 F when tested with an instant-read thermometer.

Nutritional information per 4 oz. serving:

*Calories 213 (46% from fat)·carb. 1g·pro. 27g·fat 11g·sat. fat 4g
·chol. 94mg·sod. 341mg·calc. 81mg·fiber 0g*

RECIPES

Italian Fennel Sausage

Makes 4 pounds sausage

- 4 pounds pork butt
- 6 garlic cloves, peeled and minced
- ¼ cup Italian parsley leaves, packed
- ½ tablespoons fennel seeds, crushed
- ½ tablespoons oregano
- 2 teaspoons kosher salt
- 2 teaspoons freshly ground pepper

Remove any gristle from meat. Cut into 1-inch cubes. Place meat in a large bowl and combine with remaining ingredients. Cover and refrigerate for at least 8 and up to 24 hours for best flavor.

Assemble appliance with fine or medium cutting plate. Grind meats. Assemble unit for sausage making (follow “To make sausages” instructions). Stuff sausage into prepared casings, form into patties or leave loose as needed. Fresh sausage should be cooked within 24 hours or double wrapped and frozen. Cook thoroughly before serving-internal temperature should register 160 F when tested with an instant-read thermometer.

Nutritional information per 4 oz. serving:

*Calories 183 (48% from fat)·carb. 1g·pro. 22g·fat 9g·sat. fat 3g
·chol. 73mg·sod. 244·calc. 39mg·fiber 0g*

RECIPES

Country Breakfast Sausage

Makes 4 pounds sausage

Pork is paired with turkey to make this breakfast favorite a little lighter.

- 2 pounds boneless, skinless turkey thighs
- 2 pounds boneless pork butt
- 1 tablespoon browning sauce, such as Gravy Master™
- 1 teaspoon kosher salt
- ½ tablespoons rubbed sage
- 2 teaspoons freshly ground black pepper
- 1 teaspoon crushed red pepper, optional

Remove any visible gristle from meat. Cut turkey and pork into 1-inch cubes. Place meats in a large bowl and add the remaining ingredients. Stir well to combine. Cover and refrigerate for at least 8 and up to 24 hours.

Assemble appliance with the medium cutting plate. Grind meat, mixing turkey and pork evenly while grinding. Assemble unit for sausage making (follow “To make sausages” instructions). Ground sausage may be stuffed into prepared casings or formed into patties. Fresh sausage should be cooked within 24 hours or double wrapped and frozen. Cook thoroughly before serving-internal temperature should register 170 F when tested with an instant-read thermometer.

Nutritional information per 4 oz. serving:

*Calories 225 (45% from fat)·carb. 0g·pro. 30g·fat 11g·sat. fat 4g
·chol. 94mg·sod. 173mg·calc. 14mg·fiber 0g*



WARRANTY

Your product warranty is good for one year from date of purchase against all defects in material and workmanship. Should your product prove defective within one year from date of purchase or receipt, return the unit, freight prepaid, along with an explanation of the claim. Please package your product carefully in its original box and packing material to avoid damage in transit. We are not responsible for any damage caused to the product in return shipment. Under this warranty, we undertake to repair or replace any parts found to be defective.

This warranty is only valid if the product is used solely for household purposes in accordance with the instructions. This warranty is invalid if the unit is connected to an unsuitable electrical supply, or dismantled or interfered with in any way or damaged through misuse.

We ask that you kindly fill in the details on your warranty card and return it within one week from date of purchase. Send warranty card to:

FG1000B / CHARD #12 Heavy Duty Grinder
C/O MW
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CUG PN: 300-09086

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