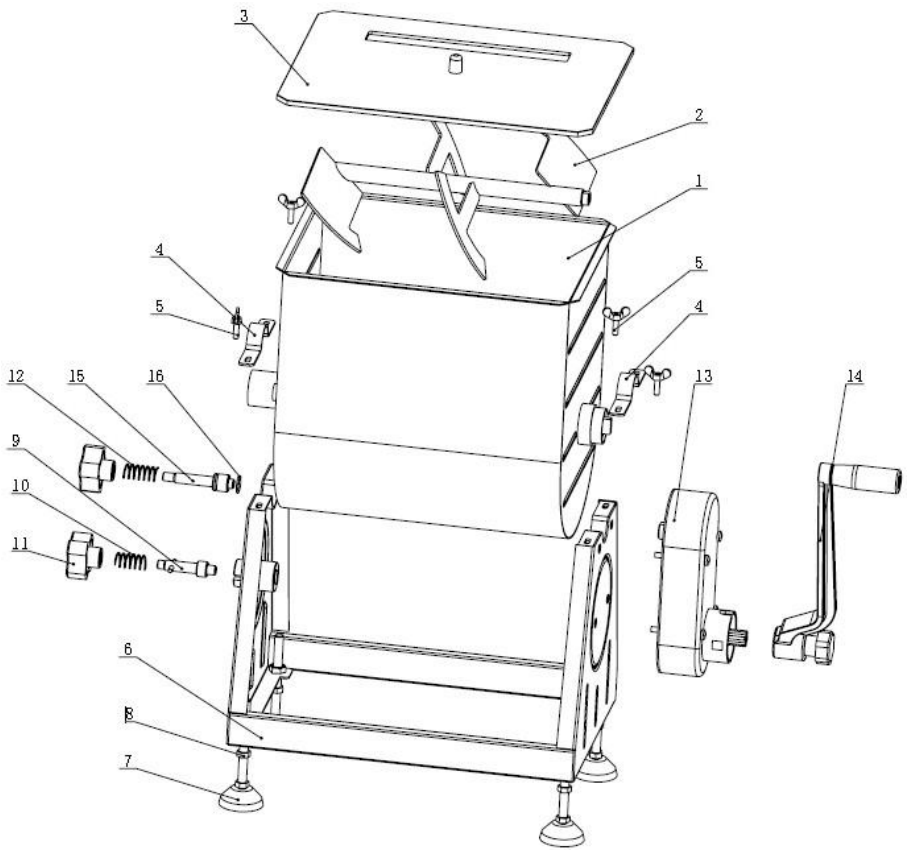


Instruction Manual
28 Liter Stainless Steel Mixer
Model#: 1A-MM270



GETTING TO KNOW YOUR MEAT MIXER



- 1. MEAT MIXING TANK
- 2. AXEL PADDLE
- 3. TANK COVER (CLEAR)
- 4. BRACKETS (2)
- 5. WING SCREWS (4)
- 6. WING SCREWS (4)
- 7. RUBBER FEET BOLTS
- 8. FEET BOLT NUTS (4)

- 9. LOCKING PIN
- 10. SPRING (2)
- 11. HUB LOCKING KNOB
- 12. AXEL ADJUSTING KNOB
- 13. SPLINE SHIFT
- 14. HANDLE
- 15. AXEL DRIVE SHIFT
- 16. O-RING

GENERAL SAFETY INSTRUCTIONS



WARNING!

Read and understand all safety instructions prior to use. Your safety is most important! Failure to comply with procedures and safe guards may result in serious injury or property damage. Your personal safety is your responsibility.

1. **CHECK FOR DAMAGED PARTS.** Before using the Meat Mixer, check that all parts are present operating properly and perform the intended functions. Check for alignment of moving parts, binding of moving parts, mounting and any other conditions that may affect the operation.
2. This appliance is not intended for use by persons (including children) with reduced physical sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
3. The Meat Mixer must be placed on a flat, level surface to avoid a hazard due to instability.
4. Find a location for your meat mixer that is protected from direct sunlight and other sources of heat (i.e.: stove, furnace, radiator).The Meat Mixer should not move or shift during use.
5. **DO NOT** mix bones or other hard objects that could damage the **Axel Paddle2**.
6. **ALWAYS** Remove the Handle¹⁴ from the Meat Mixer when not in use.
7. Tie back loose hair and loose clothing. Roll up long sleeves. Remove ties, jewelry including watches, rings, and/or bracelets before operating the Meat Mixer.
8. When paddles are in motion **DO NOT** put hands into Meat Mixing Tank¹.
9. **NEVER** use the Meat Mixer without the clear plastic Tank Cover³ in place.
10. **READ ALL DIRECTIONS** on how to properly clean the Meat Mixer.
11. Thoroughly wash all Meat Mixer parts that come in contact with food in warm, soapy water before and after each use. Rinse with clear water. Dry all parts before re-assembly and storage. **THE MEAT MIXER IS NOT DISHWASHER SAFE.**
12. It is best to use a food-grade silicone spray to coat all metal parts.
13. Do not clean your Meat Mixer with flammable fluids. The fumes may create fire or an explosion.
14. **DO NOT** use while under influence of drugs or alcohol.
15. The Manufacturer declines any responsibility in the case of improper use of Meat Mixer. Improper use of the Meat Mixer voids the warranty.

WARNING: The warnings, cautions, and instructions discussed in this instruction manual cannot cover all possible conditions or situations that could occur.

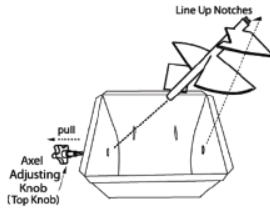
SAVE THESE INSTRUCTIONS!

WARNING: Read carefully and understand all INSTRUCTIONS before operating. Failure to follow the safety rules and other basic safety precautions may result in serious personal injury. Save these instructions so they can be read when required.

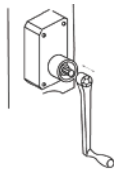
IMPORTANT: Be sure to follow appropriate instructions for your specific use.

1. Remove Parts from carton and **Meat Mixing Tank₁**.
2. Prior to using thoroughly hand-wash all parts that may come in contact with food.
NOTE: See cleaning Instructions Section (pg. 7).
3. Place the unit on a stable, level surface.
4. Screw adjustable **Rubber Feet Bolts₇** through each hole on the bottom of **Stand₆**.
5. Make sure all **Rubber Feet Bolts₇** are adjusted to the same level to assure stability.
6. Thread a **Foot Locking Nut₈** to each **Rubber Foot Bolt₇** and tighten to secure.
7. First match up the bottom **Locking Hub** on **Meat Mixing Tank₁** with retractable **Hub Locking Knob₁₁**.
8. Pull the **Hub Locking Knob₁₁** then release until the **Locking Pin₉** slides into the bottom of the **Hub Locking Knob₁₁**, so that the **Meat Mixing Tank₁** is in an upright position.
9. Install the **Axel Paddle₂** by lining up slotted end of **Axel Paddle₂** to slotted end of **Axel Adjusting Knob₁₂** on inside **Meat Mixing Tank₁**.
10. Pull the **Axel Adjusting Knob₁₂** out and align **Axel Paddle₂** with **Locking Pin** and release to lock into place.

IMPORTANT: Be sure the **Axel Paddle₂** is properly locked into place to avoid unnecessary wear on unit.



11. Attach **Handle₁₄** by matching notched open end to notched gear of **Spline Shaft₁₃** and make sure the **Handle₁₄** has ample clearance to turn.



12. To operate, turn **Handle₁₄** following the direction of the arrow on the side of the unit.

IMPORTANT: If **Handle₁₄** is not turned in the direction of the arrow the **Axel Paddle₂** will not mix meat properly.

NOTE: If using an electric grinder with this Mixing Tank, refer to next section: **Using with Electric Grinder.**

USING MEAT MIXER WITH ELECTRIC GRINDERS

To attach to an electric grinder:

CAUTION: Be certain that your grinder motor is in the OFF position and is UNPLUGGED from power source before attaching to Meat Mixer.

1. Align the **Spline Shaft**₁₃ of the meat mixer close to the drive shaft of the grinder motor.
2. Adjust the **Rubber Feet Bolts**₇ up or down until the **Spline Shaft**₁₃ aligns completely level with the drive shaft of the grinder motor.

CAUTION: Before grinding, ensure that the mating surfaces of the grinder and mixer are level. Be certain the Meat Mixer Feet are properly adjusted so the drive gear of the mixer is level with the drive of the grinder motor. Failure to do so may cause unnecessary wear or damage to the bushings and gears of both units.

NOTE: Grinder may need to be set on a raised STABLE platform to help align the Meat Mixer.

3. Slide the units together as tightly as possible.
NOTE: It may be necessary to SLOWLY manually turn the **Axel Paddle**₂ to properly align the units. With one hand turn the **Axel Paddle**₂ while simultaneously pushing the grinder toward the Meat Mixer with the other hand to set the splines on both units together. In most cases the grinder and gearbox housing will be in close proximity or touching.
4. Tighten the **Head Locking Knob** (not shown) on the grinder to prevent separation during operation.
5. Tighten the **Foot Bolt Nuts**₈ on the **Rubber Feet Bolts**₇ to hold the unit at the desired height.
6. Plug in the grinder motor.
NOTE: Before turning on grinder motor, be sure to put **Tank Cover**₃ on **Mixing Tank**₁ and keep clear of the **Axel Paddle**₂.
7. Briefly engage the motor to ensure proper operation. If a grinding sound is heard or if the unit vibrates excessively, immediately turn off and unplug grinder. Check connection, height levels and **Axel Paddle**₂ positioning to make sure all are correct.
8. Once the connections are verified and everything is in place, mix meat by turning grinder on making sure it is in the forward position.

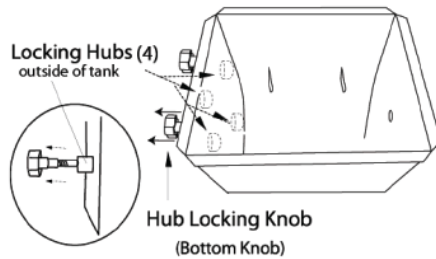


LOCKING & UNLOCKING MEAT MIXING TANK

There are four (4) **Locking Hubs**₁₁ on the **Meat Mixing Tank**₁, do not operate without hubs locked in

place.

NOTE: Meat Mixing Tank should not move when properly locked into place.



To Mix:

Carefully pull the **Locking Hub Knob**₁₁, align **Bottom Locking Hub** with **Meat Mixing Tank**₁ in the upright position. Release until the **Locking Pin**₉ slides in place. Mixer **MUST** be in an upright position to mix meat.

To Tilt:

Carefully pull **Locking Hub Knob**₁₁ to release the **Meat Mixing Tank**₁.

Tilt the **Meat Mixing Tank**₁ to align with either **Locking Hubs**₁₁ located on each side to desired tilted position. Release **Locking Hub Knob**₁₁ until the **Locking Pin**₉ slides in place.

Be careful when tilting the **Meat Mixing Tank**₁ when it is full of meat.

NOTE: Be sure to have a proper container (meat lug) in place before tilting to catch meat.

To Store:

Carefully pull **Locking Hub Knob**₁₁ to release the **Meat Mixing Tank**₁.

The **Meat Mixing Tank**₁ should be stored upside down to save space and keep **Meat Mixing Tank**₁ free of debris.

USING YOUR MEAT MIXER

Now that your **Meat Mixer** is fully assembled and ready to use, it is time to blend your favorite meat or

sausage with spices mixture. Be sure to read and fully understand the General Safety Rules at the beginning of this manual before you start.

1. Refer to the page 4 for mixing operation either using the handle or with the unit attached to a grinder motor.
2. Do not over fill **Meat Mixing Tank**; begin by filling meat to a level that half of the mixing paddles are exposed, (additional meat can be added as the initial meat starts to mix together with the spices) Do not overload the mixing tank, this will make it difficult for the **Axel Paddle2** to turn.
3. Make sure that the ground meat is chilled before adding spices and water to the mixture. Properly chilled meat will more evenly mix spices, and the meat will be less pasty.
4. Place the **Tank Cover3** onto the **Meat Mixing Tank1**. (**DO NOT** operate mixer without the **Tank Cover3** in place.)
5. Mix in seasoning and water through the open slot in **Tank Cover3**.

IMPORTANT: Add at least 1oz. of water per pound of chilled meat used. Water will make the mixing easier, and allows the seasoning to blend with meat. Adding water will NOT weaken the flavor. **IF MEAT “STIFFENS UP” ADD MORE WATER.**

6. Turn **Handle14** following the directional arrow on side of **Meat Mixing Tank1**.
7. Mix meat until all spices and seasoning are uniformly mixed throughout the meat batch. **DO NOT OVER MIX**, or meat will start to become pasty.
8. If meat mixture starts to become too pasty STOP mixing and re-chill the meat.
9. Check meat mixture consistency by removing **Tank Cover3**. **DO NOT** Turn **Handle14** and **KEEP HANDS CLEAR** of **Axel Paddle2**. If using an electric grinder, be sure it is unplugged. If needed, replace **Tank Cover3** to continue mixing until desired consistency is achieved.
10. When mixing is completed, take off the **Tank Cover3** and remove **Handle14**.
11. Pull the **Axel Adjusting Knob14** on the side of **Meat Mixing Tank1** and remove the **Axel Paddle2** before removing the meat.
12. Carefully pull the **Locking Hub Knob11** to release the **Meat Mixing Tank1**.
13. Tilt the **Meat Mixing Tank1** to align with either side Locking Hubs to desired tilted position. Release **Locking Hub Knob11** until the Locking Pin9 slides in place.
14. Be careful when tilting the **Meat Mixing Tank1** when it is full of meat. Be sure to have a proper container in place before tilting.
15. Cook or refrigerate meat as soon as possible after mixing. **DO NOT** let meat sit out for an extended period of time.

IMPORTANT: For optimal meat mixing performance the Meat Mixing Tank should only be filled so that half the paddles are exposed. Use chilled meat, add water gradually during mixing process to keep meat from getting stiff when spices are added. This will also help the **Axel Paddle2** turn more easily.

CLEANING INSTRUCTIONS - BEFORE & AFTER

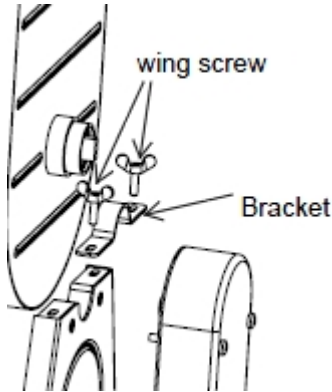
1. Completely disassemble the **Tilting Meat Mixer**.
2. Carefully pull **Axel Adjusting Knob12** until the **Axel Paddle2** disengages.
The **Axel Paddle2** can now be removed by lifting up and pulling outward.

NOTE: If it is difficult to remove **Axel Paddle2** from **Mixing Tank**, it may be necessary to manually

rotate the **Axel Paddle**₂ to a different position before trying again.

3. Loosen and remove **Wing Screws**₅ and **Brackets**₄ on both sides of **Meat Mixing Tank**₁.

NOTE: keep in mind which side of stand they are removed from for easier match-up when re-attaching.



4. The keyway (slot located on handle side of Mixing Tank) **MUST** be in the 12:00 position to remove Tank from Stand. If not, attach **Handle**₄ and turn to correct position.
5. Carefully pull **Hub Locking Knob**₁₁ to release **Locking Pin**₉ from **Locking Hub on Meat Mixing Tank**₁. Remove **Handle**₁₄.
6. Lift **Meat Mixing Tank**₁ straight up to remove from **Stand**₆.
7. Do not use steel wool or harsh abrasives to clean any part of the **Meat Mixer**.
8. Thoroughly wash all **Meat Mixer** parts that come in contact with food in warm, soapy water before and after each use. Rinse with clear water. Dry all parts before re-assembly and storage. **THE MEAT MIXER IS NOT DISHWASHER SAFE.**
9. It is best to use a food-grade silicone spray to coat all metal parts after each use to prevent oxidation and keep the mixer in good condition