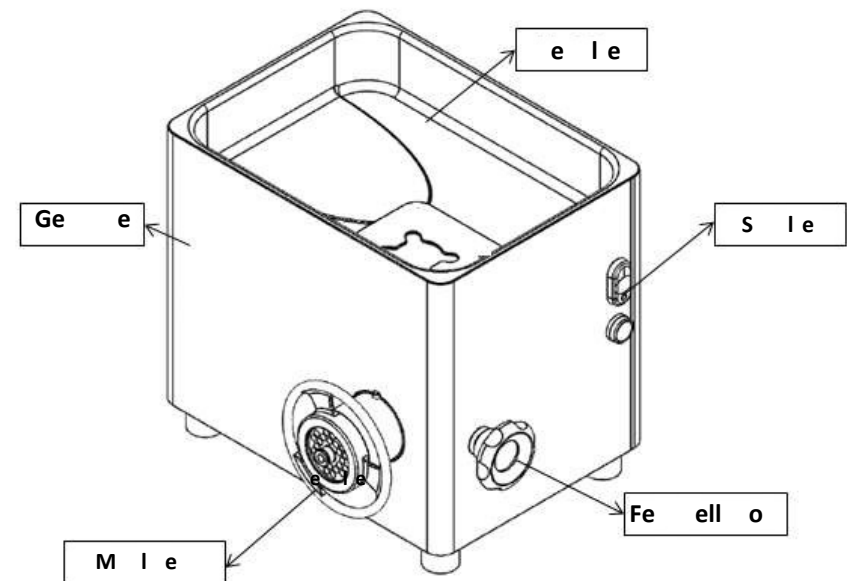
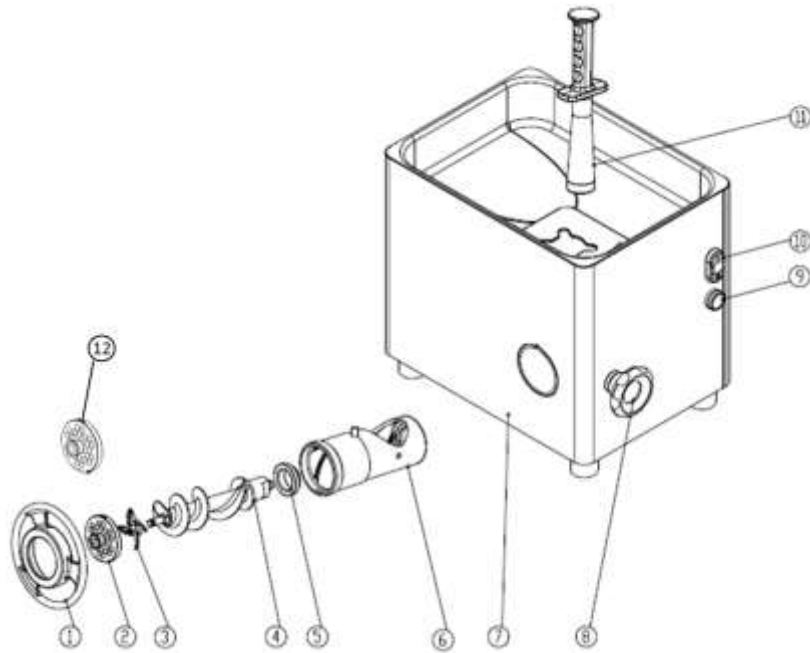


TEILE DES GERÄTS

- Stellen Sie sicher, dass alle Füße des Geräts stabil sind.
- Versuchen Sie nicht, Knochen, Nüsse oder andere harte Gegenstände zu mahlen.
- AUGENSCHUTZ TRAGEN.** Tragen Sie eine Schutzbrille (Norm ANSI Z87.1.)
- Bei unsachgemäßer Verwendung des Geräts erlischt die Garantie.



GETTING TO KNOW YOUR CARNIVORE MEAT GRINDER



Part List

Part No.	Part Description	Part No.	Part Description
1	Front Ring Nut	7	Housing
2	4.5mm Grinder Plate	8	Locking Knob
3	Grinder Knife	9	ON/OFF Switch
4	Grinder Auger	10	Reverse Switch
5	Auger Sleeve	11	Meat Stomper
6	Grinder Head	12	8mm Grinder Plate

ASSEMBLING YOUR CARNIVORE MEAT GRINDER

IMPORTANT: BEFORE ASSEMBLING, MAKE SURE THE GRINDER IS NOT PLUGGED IN.

- Loosen the **Black Grinder Head Locking Knob** until the threads are not exposed inside the **Motor Housing** opening and insert the **Grinder Head** into the **Motor Housing** with the **Feed Chute** facing straight up. Turn clockwise until the **slot** on the top of the **Grinder Head** aligns with the **Pin** inside the **Motor Housing**. Be sure the **Head** is seated fully into the **Motor Housing** (Figure 1). Tighten the **Grinder Head Locking Knob** to lock the **Grinder Head** into place. (Figure2)
- Insert the **Auger** by aligning the **Auger Spline** with the **Drive Shaft** of the **Grinder**. Slightly turn the auger clockwise until seats into gear housing. (Figure 3).
- Place the **Cutting Knife** onto the square portion of the **Auger Pin**. (Figure 4). Note that the **Cutting Knife** is a **ONE---WAY---FIT** design that ensures that the flat side of the blade edges will face outward.
- Place the **Grinder Plate** onto the **Auger Pin** and align the slotted notch in the **Grinder Plate** with the bottom notch in the **Grinder Head** opening. **NOTE:** The cutting plate will only fit one way and will protrude approx. 1/8" out of the grinder head) *NOTE: IT IS RECOMMENDED TO ALWAYS USE THE COARSE (10mm) PLATE FOR THE FIRST GRIND. (Figure 5).
- Attach Front Head Ring Nut and turn the Front Ring Nut clockwise until it is snug against the Grinder Plate.** (Figure 6).
- Place the neck of the Meat Tray** into the **Grinder Feed Chute** Opening and press down until secure. (Figure7)



WARNING! NEVER RUN GRINDER DRY WITHOUT MEAT! It can cause damage to the unit, Meat becomes a lubricant when passing through the grinder, if you run out of meat, turn the grinder off immediately

CLENGING, MAINTENANCE & STORAGE

CLEANING INSTRUCTIONS

IMPORTANT: BEFORE CLEANING MAKE SURE THE POWER IS TURNED OFF AND THE UNIT IS UNPLUGGED. Disassemble the Grinder Head and wash parts that come in contact with meat thoroughly in hot soapy water, taking particular care to remove all grease and oil from surfaces. Rinse and dry all parts thoroughly before re-assembling.

1. Wash all parts that have come in contact with meat in hot soapy water. BE SURE TO CLEAN IMMEDIATELY AFTER USE. **DO NOT IMMERSE THE MOTOR IN WATER OR**

OTHER LIQUIDS!

2. Rinse the **Grinder** parts with clear hot water, and then dry them IMMEDIATELY.
3. Fully lubricate the **Head, Auger, Plates** and the **Knife** with a food-grade silicone spray before and after each use.
4. 4. Clean the **Housing** with a damp towel and wipe dry. **DO NOT IMMERSE THE**

MOTOR IN WATER OR OTHER LIQUIDS!

IMPORTANT: Any metal parts must be coated with a food-safe silicone spray to prevent rusting; if not properly protected; these parts will begin to rust very quickly.

DO NOT use rusted parts.

FOOD SAFETY

WHEN HANDLING FOOD, THE BASIC RULES TO FOLLOW ARE:

COOK, SEPARATE CLEAN AND CHILL

COOK

It's crucial to cook food to a safe internal temperature to destroy bacteria that is present. The safety of hamburgers and other foods made with ground meat has been receiving a lot of attention lately, and with good reason. When meat is ground, the bacteria present on the surface are mixed throughout the ground mixture. If this ground meat is not cooked to at least 160°F to 165°F (71°C to 74°C), bacteria will not be destroyed and there's a good chance you will get sick. Solid pieces of meat like steaks and chops don't have dangerous bacteria like E. coli on the inside, so they can be served more rare. Still, any beef cut should be cooked to an internal temperature of at least 145°F (63°C) (medium rare). The safe temperature for poultry is 180°F (82°C) and solid cuts of pork should be cooked to 160°F (71°C). Eggs should be thoroughly cooked too. If you are making a meringue or other recipe that uses uncooked eggs, buy specially pasteurized eggs or use prepared meringue powder.

SEPARATE

Occurs when raw meats or eggs come in contact with foods that will be eaten uncooked. This is a major source of food poisoning. Always double-wrap raw meats and place them on the lowest shelf in the refrigerator so there is no way juices can drip onto fresh produce. Then use the raw meats within 1-2 days of purchase, or freeze for longer storage. Defrost frozen meats in the refrigerator, not on the counter. When grilling or cooking raw meats or fish, make sure to place the cooked meat on a clean platter. Don't use the same platter you used to carry the food out to the grill. Wash the utensils used in grilling after the food is turned for the last time on the grill, as well as spatulas and spoons used for stir-frying or turning meat as it cooks. Make sure to wash your hands after handling raw meats or raw eggs. Washing hands with soap and water, or using a pre-moistened antibacterial towelette is absolutely necessary after you have touched raw meat or raw eggs. Not washing hands and surfaces while cooking is a major cause of cross-contamination.

CLEAN

Wash your hands and work surfaces frequently when you are cooking. Washing with soap and warm water for at least 15 seconds, then dry with a paper towel.

CHILL

Chilling food is very important. The danger zone where bacteria multiply is between 40°F and 140°F (4°C and 6°C). Your refrigerator should be set to 40°F (4°C) or below; your freezer should be 0°F (-17°C) or below. Simple rule: serve hot foods hot, cold foods cold. Use chafing dishes or hot plates to keep food hot while serving. Use ice water baths to keep cold foods cold. Never let any food sit at room temperature for more than 2 hours --- 1 hour if the ambient temperature is 90°F (32°C) or above. When packing for a picnic, make sure the foods are already chilled when they go into the insulated hamper. The hamper won't chill food --- it just keeps food cold when properly packed with ice. Hot cooked foods should be placed in shallow containers and immediately refrigerated so they cool rapidly. Make sure to cover foods after they are cool.

NOTE: Special considerations must be made when using venison or other wild game, since it can become heavily contaminated during field dressing. Venison is often held at temperatures that could potentially allow bacteria to grow, such as when it is being transported. Refer to the USDA Meat and Poultry Department for further questions or information on meat and food safety.