



MODEL T24638 ELECTRIC MEAT GRINDER INSTRUCTIONS

For questions or help with this product contact Tech Support at (570) 546-9663 or techsupport@grizzly.com

Introduction

The Model T24638 is great for grinding meat, stuffing sausage, and making kubbe.

Inventory

Description	Qty
A. Electric Meat Grinder	1
B. Hopper Tray	1
C. Grinding Head	1
D. Lock Ring	1
E. Feed Screw/Auger	1
F. Fine Grinding Plate (1/8")	1
G. Medium Grinding Plate (3/16")	1
H. Coarse Grinding Plate (3/8")	1
I. Sausage Stuffing Plate	1
J. Grinding Blade	1
K. Stuffing Tube Base	1
L. Kubbe Flange	1
M. Kubbe Attachment	1
N. Washers	1
O. Stuffing Tubes	1
P. Meat Tamper	1

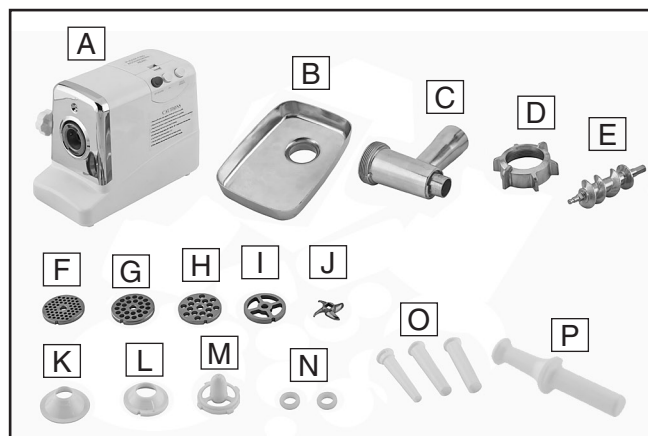


Figure 1. T24638 inventory.

⚠ WARNING

To reduce the risk of serious personal injury when using the grinder:

- Disconnect grinder from power before disassembling for cleaning, changing components, or reassembling. Make sure switch is in OFF position before reconnecting to power to avoid unintentionally starting.
- Do not wear loose clothing, jewelry or other items that can get entangled. Tie back long hair and keep fingers away from moving parts.
- When disconnecting grinder from power, grab and pull the plug—NOT the cord. Pulling the cord may damage the wires inside. Do not handle cord/plug with wet hands.
- Prevent unauthorized use by children or untrained users. Keep children and bystanders at a safe distance from grinder.
- Never leave grinder running while unattended. Turn OFF and disconnect from power before walking away.
- Only operate in a dry environment free of rain or dampness.
- Never operate under influence of drugs or alcohol, when tired, or distracted.
- Entanglement or severing of fingers may occur if operator pushes meat into hopper tray with his/her hands. Only use included meat tamper. Never use utensils, which could damage grinder.
- Only operate with meat in grinding head. Otherwise, damage to grinder may occur.
- Remove tendons, cartilage, bone, and metal (shot or bullets) from meat before grinding.

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WARNING: NO PORTION OF THIS MANUAL MAY BE REPRODUCED IN ANY SHAPE OR FORM WITHOUT THE WRITTEN APPROVAL OF GRIZZLY INDUSTRIAL, INC.

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⚠ WARNING

- Allow grinder to come to a complete stop before using reverse. Only run grinder for a few seconds in reverse, as prolonged use will damage motor.
- Turn *OFF* and disconnect grinder if it jams and wait until it has come to a complete stop before removing jammed material.
- Do not force grinder.
- Do not remove or attach parts or accessories while grinder is operating or connected to power.

⚠ WARNING

You **MUST** disassemble, clean, thoroughly rinse, and sanitize all components of this product **BEFORE** and **BETWEEN** uses. Failure to follow this warning could lead to sickness or death!

NOTICE

The Model T24638 is **NOT** dishwasher safe! Do **NOT** use bleach or chlorine-based cleaners, as this will corrode steel and discolor plastic parts.

Disassembly for Cleaning

Completely disassemble the grinder, as shown in **Figure 2**, to properly clean and sanitize all of its parts.

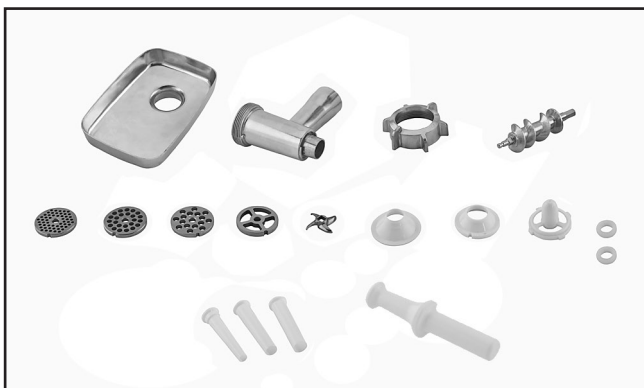


Figure 2. Disassembled grinder components.

Cleaning the grinder without first disassembling it will not be effective and could lead to illness or death.

NOTICE

Do not place motor housing in water—doing so will damage it. Wipe motor housing with damp cloth.

Cleaning

To prevent contamination and illness, you must clean and sanitize the components of this meat grinder. Bacteria from meat can cause food poisoning, other illness, or even death.

To clean the disassembled components:

1. Gather the disassembled components and remove the largest particles of foodstuffs into a garbage container. Rinse all items to remove as many leftover particles as possible. Set the items aside.
2. Prepare the sink. Wash and scrub all sink compartments with dish soap and hot water, then rinse thoroughly.
3. Fill the sink with dish soap, submerge each item in soapy water and scrub the entire surface thoroughly. If the soapy water starts to get hazy, drain and rinse the sink, then fill with more soapy water.
4. Rinse cleaned components in the second sink compartment until all visible suds have been removed.
5. Thoroughly dry the cleaned items, then proceed immediately to sanitizing.



⚠ CAUTION

Always be as thorough as possible when cleaning. Any parts that have been exposed to raw meat may harbor or develop bacteria that may cause illness or death if left uncleaned.



Sanitizing

⚠ CAUTION

When cleaning with sanitizers, always follow the recommendations on the manufacturer's label, and make sure that the product will do the job for which you intend. Never use a product that will cause exposed surfaces to render meat unsafe for human consumption. Failure to follow this warning may lead to sickness or death!

Some sanitizers require direct applications, while others are designed to be diluted in water and used to soak the item for a specified period of time. The best method for choosing a chemical sanitizer is to do the research and determine which product is best for your particular situation.

Do not use chlorine bleach to sanitize the meat grinder components, since it corrodes steel and aluminum and may discolor plastic. Iodophors, chlorine dioxide, acidic hydrogen peroxide, acidic-anionic and quaternary ammonium compounds are alternatives to chlorine bleach, though some of these chemicals are also corrosive and can stain plastic.

Per FDA food code, sanitize with hot water, making sure the water is at least 171°F and the cleaned items are immersed for at least 30 seconds. Do not use a dishwasher to sanitize the grinder components.

After sanitizing, rinse the grinder components thoroughly, dry, then wipe all non-stainless steel with a food grade silicone spray to prevent rusting.

⚠ CAUTION

Bacteria from raw meat has been frequently linked to illness and even death! Describing proper meat handling techniques outside of cleaning the meat grinder is beyond the scope of these instructions. If you are unclear about sanitary meat handling practices, contact your local Board of Health or the USDA to research the proper methods.

Assembly

1. DISCONNECT GRINDER FROM POWER!
2. Place the meat grinder on a level surface, and adjust the lock knob shaft so it is flush with the inside of the meat grinder, as shown in **Figure 3**.

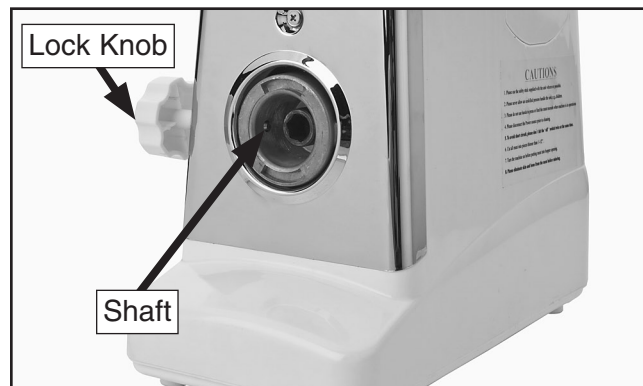


Figure 3. Lock knob shaft flush with inside of grinder.

3. Align the tabs on the grinding head with the slots on the grinder (see **Figure 4**), then insert the grinding head into the grinder bore and secure it with the lock knob.

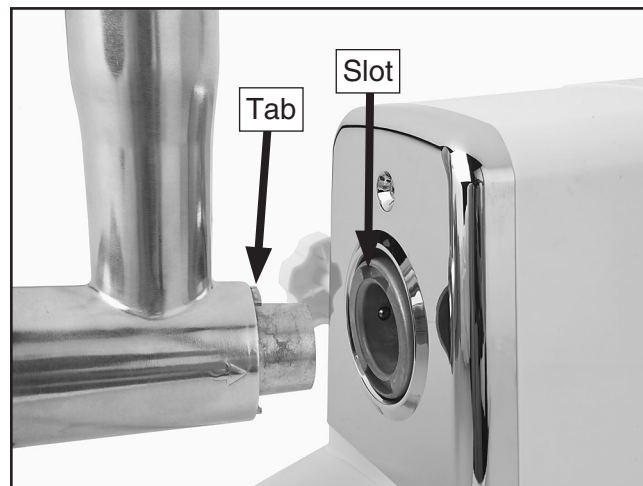


Figure 4. Installing grinder head.

- Slide the thinner flat washer and thicker nylon washer onto the large end of the auger, then insert the auger into the drive shaft, as shown in **Figure 5**.

Note: If necessary, wiggle the auger to seat it in the drive shaft.



Figure 5. Auger installed.

- Slide the grinding blade onto the end of the auger so the flat cutting edge of the blades faces outward, as shown in **Figure 6**.

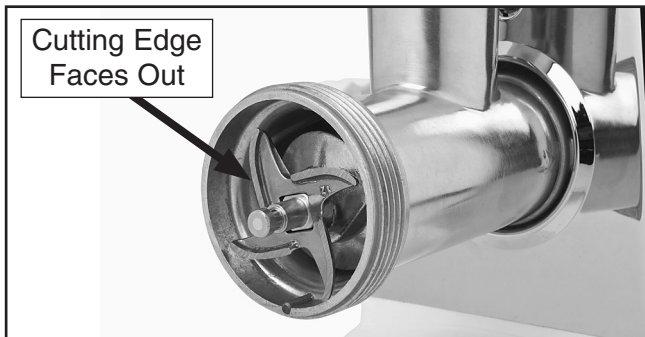


Figure 6. Grinding blade installed.

- Insert a grinding plate onto the end of the auger, aligning the notch in the plate with the pin on the grinding head, as shown in **Figure 7**.

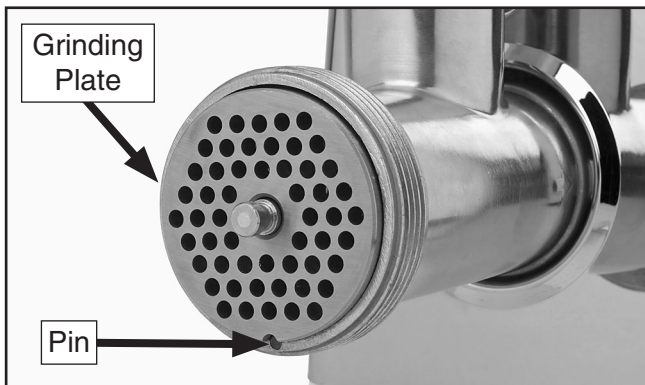


Figure 7. Grinding plate installed.

- Thread the lock ring onto the grinding head to secure the auger and grinding plate—but do not overtighten it—then insert the hopper tray throat onto the grinding head (see **Figure 8**).



Figure 8. Lock ring and hopper tray installed.

Grinding

Follow these tips for best results:

- Do not grind bones, tendons, blood clots, cords, or metal pieces.
- Place a container under the grinder head to receive ground meat.
- Chill meat, blade and container to 32°–34°.
- Cut meat into 1 inch squares; place these onto the hopper tray but do not overfill it, and make sure the throat area remains open.

To grind meat:

- Connect the grinder to power, press the ON button, then feed meat into the tray throat using the meat tamper (see **Figure 9**).



Figure 9. Using meat tamper to feed meat.

Ground meat will flow out of the grinder, as shown in **Figure 10**.



Figure 10. Grinder processing meat.

2. Turn the grinder **OFF** when finished.

!WARNING

Entanglement or severing of fingers could occur if you push meat into the hopper tray throat with your hands. Only use the included meat tamper. Never use utensils, which could damage the grinder.

If the grinder jams or is slow:

1. Press the OFF button.
2. Press the CIRCUIT BREAKER button to reset the motor.
3. Press the OFF/REVERSE button.

Note: Using the grinder in reverse for an extended period will damage the motor.

If the grinder continues to jam or operates slowly:

- A. DISCONNECT THE GRINDER FROM POWER!
- B. Remove the lock ring, grinding plate, and grinding blade.
- C. Clean the grinding plate holes and the grinding blade, being sure to remove the material that caused the jam.

- D. Re-install the grinding blade, grinding plate and lock ring.
- E. Reconnect the grinder to power and follow instructions for grinding.

Sausage Stuffing

1. DISCONNECT GRINDER FROM POWER!
2. Install the grinding head and auger (follow **Steps 2–4 of Assembly on Pages 3–4**).

Note: The grinding blade and grind plates are not installed during sausage stuffing.

3. Slide the sausage stuffing plate onto the auger (see **Figure 11**).



Figure 11. Sausage stuffing plate.

4. Select a stuffing tube that matches the desired casing.
5. Insert the stuffing tube into the stuffing tube base, place it on the stuffing plate, then secure it with the lock ring, as shown in **Figure 12**.

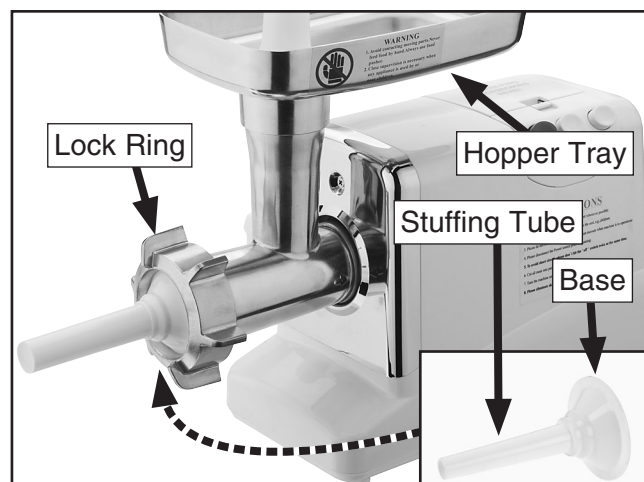


Figure 12. Stuffing tube and base installed.

6. Install the hopper tray (see **Figure 12** on **Page 5**).
7. Slide a casing onto the stuffing tube.
8. Place ground meat onto the hopper tray, press the ON button, then feed the meat into the throat using the tamper.
9. While feeding meat into the grinder, hold the casing on the stuffing tube and allow it to fill.
10. Turn the grinder **OFF**, tie the end of the casing, and twist the sausage into links if desired.

Note: We recommend two people perform the sausage stuffing operation.

Tip: A rule of thumb is to add an amount of water equal to 8% of the weight of the meat. Water will improve the flow of meat through the stuffing tube.

Kubbe Attachment

The kubbe attachment is used to form a casing or cylinder-like shell for kubbe, a traditional Middle Eastern dish. The casing is usually made from lamb and bulgur wheat. The middle is stuffed with a spiced minced lamb filling and the ends are sealed to form a sausage, which is fried.

To use the kubbe attachment:

1. DISCONNECT GRINDER FROM POWER!
2. Follow **Steps 2-4** of **Assembly** on **Pages 3-4** to install the grinding head and auger.

Note: The grinding blade and grind plates are not installed for making kubbe.

3. Insert the kubbe attachment onto the auger, then place the kubbe flange over the attachment, as shown in **Figure 13**.

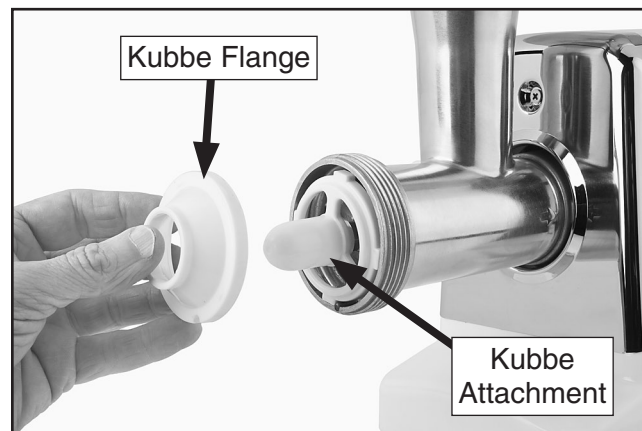


Figure 13. Installing kubbe attachment.

4. Secure the kubbe attachment and flange with the lock ring (see **Figure 14**).



Figure 14. Kubbe attachment installed.

5. Place the prepared kubbe dough onto the hopper tray.
6. Connect the grinder to power, turn it **ON**, and feed the dough into the throat with the tamper. The grinder will begin extruding the outer shell of the kubbe.
7. When feeding is completed, cut the dough into desire lengths.
8. Seal one end of each piece of kubbe, stuff it with the desired fillings, and cook to your liking.



Troubleshooting

Symptom	Possible Cause	Possible Solution
Grinder does not start or a breaker trips.	<ol style="list-style-type: none"> 1. Power supply switched OFF or is at fault. Grinder not connected to power. 2. Wall fuse/circuit breaker is blown/tripped. 3. Wiring is open/has high resistance. 	<ol style="list-style-type: none"> 1. Ensure power supply is switched ON; ensure power supply has the correct voltage. Connect grinder to power. 2. Ensure circuit size is suitable; replace weak breaker; avoid overloading grinder with too much meat. Reset circuit breaker on grinder. 3. Check for broken wires or disconnected/corroded connections, and repair/replace as necessary.
Machine hums. labors to operate, or runs in only one direction.	<ol style="list-style-type: none"> 1. Machine has a switch or internal problem. 2. Gear grease is cold. 	<ol style="list-style-type: none"> 1. Reset circuit breaker. 2. Move grinder to warmer location.
Meat clogging at rear of grinder.	<ol style="list-style-type: none"> 1. Auger is unable to process large chunks of meat. 	<ol style="list-style-type: none"> 1. Cut meat into smaller pieces.
Meat is not extruded from grinder.	<ol style="list-style-type: none"> 1. Grinding blade is dull. 2. Grinding head incorrectly assembled. 3. Meat catching on auger or other parts. 4. Meat is too warm. 	<ol style="list-style-type: none"> 1. Sharpen or replace blade. 2. Disassemble and reassemble grinding head components. 3. Lubricate grinding head components with food-grade silicone spray. 4. Cool meat to approximately 32°F.

Accessories

H6256—20-Lb. Smoker

Our 20 Lb. Smoker features four large wire shelves, three hickory dowels for hanging meat, a small dial thermometer, stainless steel dust pan and a 1000 watt heating element that operates on standard household current. It measures 17-3/8"L x 17-3/8"W x 25"H with an approximate shipping weight of 35 lbs.



Figure 15. 20-Lb. Smoker.

T20384—Great Sausage Recipes & Meat Curing

This is the most comprehensive book available on sausage making and meat curing and has sold over 500,000 copies world-wide. It is easily understood, contains a wide variety of recipes, and is very effective in helping solve common problems. 588 pages.

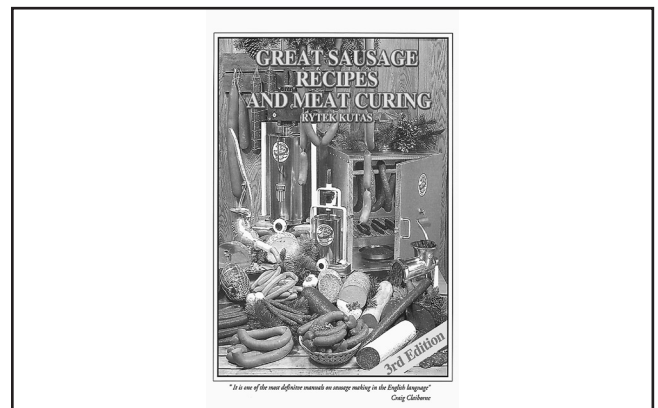
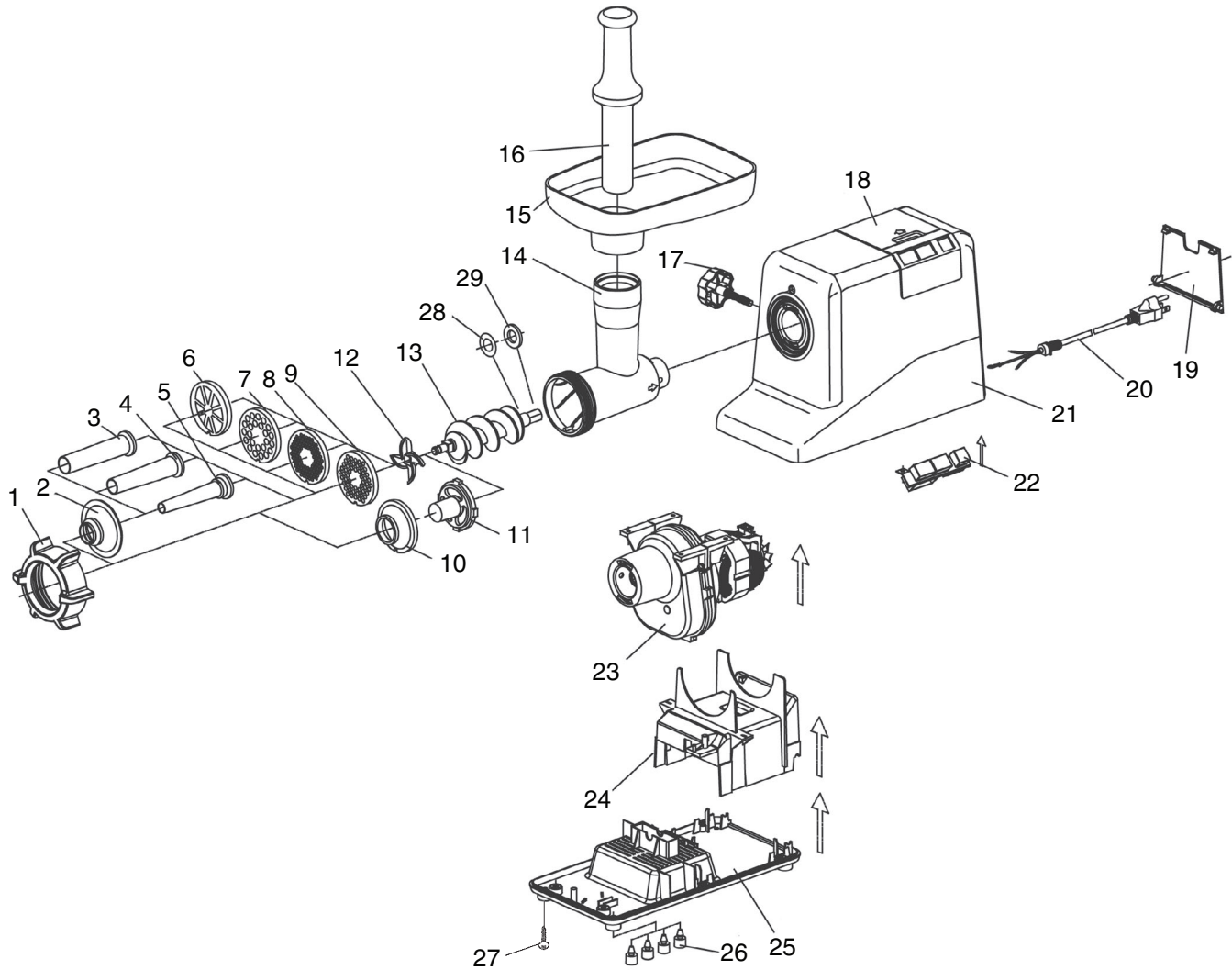


Figure 16. Great Sausage Recipes & Meat Curing Book.

Call 1-800-523-4777 To Order



T24638 Parts Breakdown and List



REF	PART #	DESCRIPTION
1	PT24638001	LOCK RING
2	PT24638002	STUFFING TUBE BASE
3	PT24638003	LARGE STUFFING TUBE
4	PT24638004	MIDDLE STUFFING TUBE
5	PT24638005	SMALL STUFFING TUBE
6	PT24638006	SAUSAGE STUFFING PLATE
7	PT24638007	COARSE GRINDING PLATE 3/8"
8	PT24638008	MEDIUM GRINDING PLATE 3/16"
9	PT24638009	FINE GRINDING PLATE 1/8"
10	PT24638010	KUBBE FLANGE
11	PT24638011	KUBBE ATTACHMENT
12	PT24638012	GRINDING BLADE
13	PT24638013	AUGER
14	PT24638014	GRINDING HEAD
15	PT24638015	HOPPER TRAY

REF	PART #	DESCRIPTION
16	PT24638016	MEAT TAMPER
17	PT24638017	LOCK KNOB
18	PT24638018	ACCESSORY COVER
19	PT24638019	CORD COVER
20	PT24638023	POWER CORD 18G 3W 48" 5-15 PLUG
21	PT24638021	MOTOR HOUSING
22	PT24638022	COMBO SWITCH
23	PT24638023	MOTOR & GEARBOX ASSEMBLY
24	PT24638024	CABLE COMPARTMENT
25	PT24638025	BASE
26	PT24638026	RUBBER FOOT
27	PHTEK8M	TAP SCREW M4 X 20
28	PT24638028	FLAT WASHER
29	PT24638029	NYLON WASHER



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