

Grizzly **Industrial, Inc.**®

MEAT GRINDER

MODEL H6248

INSTRUCTION MANUAL



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#PC6576 PRINTED IN CHINA

SAFETY

WARNING

For Your Own Safety Read Instruction Manual Before Operating This Equipment

The purpose of safety symbols is to attract your attention to possible hazardous conditions. This manual uses a series of symbols and signal words which are intended to convey the level of importance of the safety messages. The progression of symbols is described below. Remember that safety messages by themselves do not eliminate danger and are not a substitute for proper accident prevention measures.



Indicates an imminently hazardous situation which, if not avoided, WILL result in death or serious injury.



Indicates a potentially hazardous situation which, if not avoided, COULD result in death or serious injury.



Indicates a potentially hazardous situation which, if not avoided, MAY result in minor or moderate injury. It may also be used to alert against unsafe practices.

NOTICE

This symbol is used to alert the user to useful information about proper operation of the equipment.

WARNING

Safety Instructions for Machinery

- 1. READ THROUGH THE ENTIRE MANUAL BEFORE STARTING MACHINERY.** Machinery presents serious injury hazards to untrained users.
- 2. MAKE SURE ALL GUARDS ARE IN THEIR CORRECT PLACE AND WORK CORRECTLY BEFORE USING MACHINERY. NEVER OPERATE MACHINE WITHOUT GUARDS.**
- 3. ALWAYS USE ANSI APPROVED SAFETY GLASSES WHEN OPERATING MACHINERY.**
- 4. WEAR PROPER APPAREL.** DO NOT wear loose clothing, gloves, neckties, rings, or jewelry which may get caught in moving parts. Wear protective hair covering to contain long hair and wear non-slip footwear.
- 5. NEVER OPERATE MACHINERY WHEN TIRED, OR UNDER THE INFLUENCE OF DRUGS OR ALCOHOL.** Be mentally alert at all times when running machinery.

6. **ONLY ALLOW TRAINED AND PROPERLY SUPERVISED PERSONNEL TO OPERATE MACHINERY.** Make sure operation instructions are safe and clearly understood.
7. **KEEP CHILDREN AND VISITORS AWAY.** Keep all children and visitors a safe distance from the work area.
8. **MAKE WORKSHOP CHILD PROOF.** Use padlocks, master switches, and remove start switch keys.
9. **NEVER LEAVE WHEN MACHINE IS RUNNING.** Turn power *OFF* and allow all moving parts to come to a complete stop before leaving machine unattended.
10. **DO NOT USE IN DANGEROUS ENVIRONMENTS.** DO NOT use machinery in damp, wet locations, or where any flammable or noxious fumes may exist.
11. **KEEP WORK AREA CLEAN AND WELL LIT.** Clutter and dark shadows may cause accidents.
12. **USE A GROUNDED EXTENSION CORD RATED FOR THE MACHINE AMPERAGE.** Undersized cords overheat and reduce voltage. Replace extension cords if they become damaged. DO NOT use extension cords for 220V machinery.
13. **ALWAYS DISCONNECT FROM POWER SOURCE BEFORE SERVICING MACHINERY.** Make sure switch is in *OFF* position before reconnecting.
14. **MAINTAIN MACHINERY WITH CARE.** Keep blades sharp and clean for best and safest performance. Follow instructions for lubricating and changing accessories.
15. **REMOVE ADJUSTING KEYS AND WRENCHES.** Make a habit of checking for keys and adjusting wrenches before turning *ON* machinery.
16. **CHECK FOR DAMAGED PARTS BEFORE USING MACHINERY.** Check for binding and alignment of parts, broken parts, part mounting, loose bolts, and any other conditions that may affect machine operation. Repair or replace damaged parts.
17. **USE RECOMMENDED ACCESSORIES.** Refer to the instruction manual for recommended accessories. The use of improper accessories may cause risk of injury.
18. **DO NOT FORCE MACHINERY.** Work at the speed for which the machine or accessory was designed.

WARNING

Additional Safety Instructions For Meat Grinders

- 1. READ THIS MANUAL:** This manual contains proper operating instructions for this machine.
- 2. ALWAYS CLEAN AND SANITIZE ALL PARTS THAT COME IN CONTACT WITH MEAT DURING PROCESSING.**
- 3. DISCONNECT POWER:** Always disconnect the machine from the power source before cleaning, changing attachments or when performing maintenance of any kind on this tool.
- 4. MATERIAL FEED:** Always feed material evenly and smoothly. DO NOT put any utensil other than meat pusher into grinder.
- 5. LOOSE CLOTHING:** DO NOT wear loose clothing while operating this machine. Tie back long hair.
- 6. SHARP SURFACES:** DO NOT place hands near, or in contact with, cutting surfaces during operation.
- 7. MACHINE INSPECTIONS:** Perform machine inspections and maintenance service promptly as required.
- 8. ATTEND TO YOUR MACHINE:** Never walk away and leave the machine running.
- 9. KEEP BLADES SHARP:** Replace or sharpen blade as needed.
- 10. TEST RUN:** Always test run the machine before starting any work.

WARNING

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 this manual. If you are unclear about sanitary meat handling practices, contact your local Board of Health or the USDA to research the proper methods of meat handling.

CAUTION

No list of safety guidelines can be complete. Every shop environment is different. Always consider safety first, as it applies to your individual working conditions. Use this and other machinery with caution and respect. Failure to do so could result in serious personal injury, damage to equipment or poor work results.

INTRODUCTION

Foreword

We are proud to offer the Grizzly Model H6248 Meat Grinder. This model is part of a growing Grizzly family of fine power tools. When used according to the guidelines set forth in this manual, you can expect years of trouble-free, enjoyable operation and proof of Grizzly's commitment to customer satisfaction.

The Model H6248 features a powerful 1000 Watt grinder, fine, medium and course dies, and sausage stuffing and kubbe attachments.

It is our pleasure to provide this manual with the Model H6248. It was written to encourage safety considerations and guide you through general operating procedures and maintenance. This manual represents our effort to produce the best documentation possible.

The specifications, details, and photographs in this manual represent the Model H6248 as supplied when the manual was prepared. However, owing to Grizzly's policy of continuous improvement, changes may be made at any time with no obligation on the part of Grizzly.

Machine Data

Motor 110V, 1000 Watts
Amp Draw 1.0 Amps
Dimensions 17 x 14-1/2 x 6-1/2
Net Weight 13.2 lbs.

Contact Info

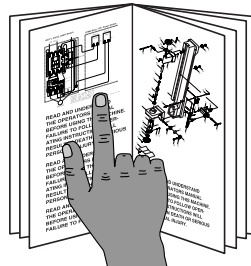
If you have any comments regarding this manual, please write to us at the following address:

Grizzly Industrial, Inc.
C/O Technical Documentation
P.O. Box 2069
Bellingham, WA 98227-2069

Most importantly, we stand behind our tools. If you have any service questions or parts requests, please call or write us at the location listed below.

Grizzly Industrial, Inc.
1203 Lycoming Mall Circle
Muncy, PA 17756
Phone: (570) 546-9663
Fax: (800) 438-5901
E-Mail: techsupport@grizzly.com
Web Site: <http://www.grizzly.com>

WARNING



Read the manual before operation. Become familiar with this machine, its safety instructions, and its operation before beginning any work. Serious personal injury may result if safety or operational information is not understood or followed.

SET UP

Unpacking

Your machine left our warehouse in a carefully packed crate or box. If you discover the machine is damaged after you have signed for delivery, *please immediately call Customer Service at (570) 546-9663 for advice.*

Save the containers and all packing materials for possible inspection by the carrier or its agent. *Otherwise, filing a freight claim can be difficult.*

When you are completely satisfied with the condition of the shipment, you should inventory the equipment.

Inventory

After you have unpacked the carton you should find the following.

Figure 1. Model H6248 Inventory.

A. Grinder Motor Housing	1
B. Meat Pusher.....	1
C. Hopper	1
D. Grinding Head.....	1
E. Sausage Stuffer Cones	3
F. Kubbe Attachments	2
G. Cutting Plates	3

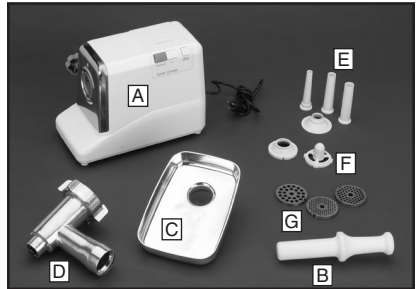


Figure 1. Model H6248 inventory

Assembling Grinding Head

1. Loosen the locking knob, and remove the grinding head assembly from the grinder motor housing.
2. Unscrew the lock ring and remove the cutting plate, cutting blade and feed screw. Thoroughly sanitize the grinder head, cutting plates, cutting blade, feed screw, lock ring and attachments (refer to *Proper Sanitization* on **page 9** for information).
3. Before proceeding with assembly, wipe down outside surface of grinder motor housing with a sanitized cloth.
4. After cleaning, assemble the grinder head by inserting the feed screw into the barrel of the grinder head with the longer end of the hex shaft projecting through the back of the grinder head barrel (**Figure 2**).

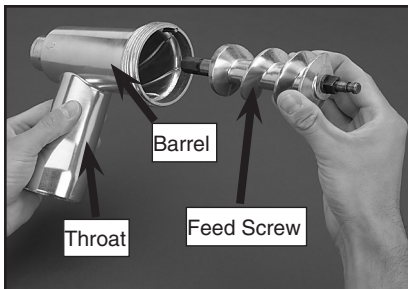


Figure 2. Feed screw installation

5. Carefully slide the cutting blade on the square shaft on the front of the feed screw (**Figure 3**).



Figure 3. Cutting blade installation

6. Choose one of the three cutting plates.
7. Slide the cutting plate over the shaft and align with the locking pin located at the bottom of the barrel of the grinder head. (**Figure 4**).



Figure 4. Cutting plate installation

8. Screw the lock ring on to the barrel clockwise to secure the assembly.

Installing Grinding Head Assembly

1. With the throat of the grinder head pointing up, insert the hex shaft into the grinder motor housing.
2. Tighten the locking knob to secure the grinding head.
3. Set the hopper onto the grinder head throat (refer to the *Parts Breakdown* on **page 11** for more detail).

Attachments

1. To install a sausage stuffing cone, remove the lock ring, cutting die and cutting blade. Note—*Attachments require the removal of the cutting plate and cutting blade to function properly.*
2. Select a sausage stuffing cone and insert it through the back of the cone flange and lock ring (**Figure 5**).



Figure 5. Sausage stuffing cone installation

3. Tighten the lock ring clockwise onto the grinder head.
4. For the Kubbe attachment, follow steps 1-3.

Model H6248 Meat Grinder

Controls

ON/OFF and Circuit Breaker Buttons (Figure 6):



Figure 6. Button location

1. Press the ON button to turn the motor ON.
2. Press the OFF button to turn the motor OFF.
3. The OFF button doubles as the REVERSE button. WAIT UNTIL GRINDER HAS COME TO A COMPLETE STOP BEFORE REVERSING. The motor will only turn in reverse as long as the REVERSE button is pressed.
4. The built in circuit breaker will trip if the grinder jams or is overloaded by forcing too much product through at one time. You will need to press the CIRCUIT BREAKER to reset the motor after the jam is cleared.

OPERATIONS

Grinding

The Model H6248 is designed for meat processing. DO NOT attempt to grind bone or hard foods like nuts or fibrous foods like ginger.

1. Make sure all meat grinding parts are properly sanitized before beginning (Refer to the *Cleaning* section on **page 9** for more information).
2. Install the fine, medium or course cutting plate.
3. Cut all meats into sizes that will easily fit into the hopper throat.
4. Plug in the grinder and turn it *ON*.
5. Use meat pusher to push meat down to the feed screw. DO NOT use any other utensil or stick fingers down the hopper throat.
6. Feed the meat into the grinder steadily. Do not force it or cause the motor to labor.



WARNING

The meat grinder can easily grind your fingers. Never use your fingers to push meat into the grinder. Always use the provided meat pusher.

If a jam occurs:

1. Turn off the grinder and allow it to come to a complete stop. Press the *REVERSE* button once or twice to attempt to free the jam. If that frees the jam proceed.

If not:

1. UNPLUG THE GRINDER FROM THE POWER SOURCE!
2. Disassemble the grinding head and remove the material jamming the cutter or feed screw.
3. Assemble the grinder head, connect to the power source and depress the *CIRCUIT BREAKER* button to reset the motor.
4. Turn the motor *ON* and proceed with grinding.

WARNING

Remove the grinder plug from the outlet before clearing any jams.

CLEANING & LUBRICATION

Proper Sanitation

All surfaces and working parts that have been exposed to meat must be properly sanitized before and after each use.

Dishwashers are a good option because they sanitize with heat. If a dishwasher is not available, there are chemical sanitizers on the market that serve the same function. When using chemical sanitizers, make sure they are designed to do the job, and strictly follow the manufacturer's recommendations for proper use.

NOTICE

Chlorine Bleach can discolor aluminum parts. Study the ingredients of detergents and sanitizers before cleaning aluminum parts. (Hopper, grinding head and lock ring) We recommend using a chemical sanitizer for these parts specifically designed for sanitizing aluminum.

Proper sanitation with chemical sanitizers requires a process before the actual sanitizer is applied.

The following is an effective method to prepare an item for sanitation:

1. Gather all the items that need to be cleaned. Remove the largest particles of meat and place into a proper garbage container. Rinse all items to remove as many of the leftover particles as possible. Set the items aside.

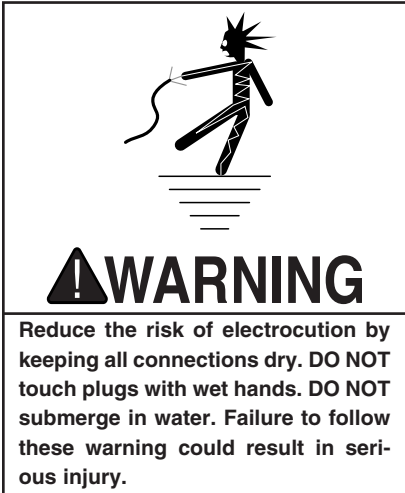
2. Prepare the sink. Wash and scrub all sink compartments with dish soap and hot water. Rinse these compartments thoroughly.
3. Fill a sink with soapy water, submerge the item and scrub the entire surface thoroughly.
4. Using hot water, rinse the newly cleaned item in the empty compartment, until all visible suds have been removed. Repeat this process for all of the items that need to be sanitized. If the soapy water starts to get hazy, drain and rinse the sink, then fill with more soapy water.

The items are now ready to be sanitized. 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.

One simple sanitizer that can be used for many applications is regular bleach. To use bleach as a sanitizer, wash, scrub, and rinse your sink. For all non-porous surfaces (except aluminum) fill the sink with one tablespoon of bleach per gallon of cool water. Do not use bleach that contains odor masking agents or surfactants. These have not been proven effective for this type of sanitation. Submerge each item for two minutes. For large items, submerge each side for the specified amount of time until you have covered the entire area. Allow to air dry. Do not rinse these items after sanitation!

Cleaning the motor housing:

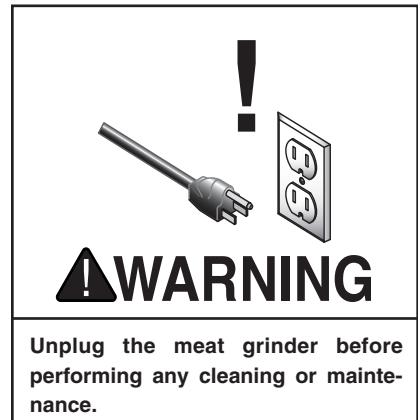
1. **UNPLUG THE MOTOR FROM THE POWER SOURCE!**
2. Wipe down the exterior surface of the motor with a cloth soaked in a sanitizing solution. **DO NOT** submerge the motor in water!



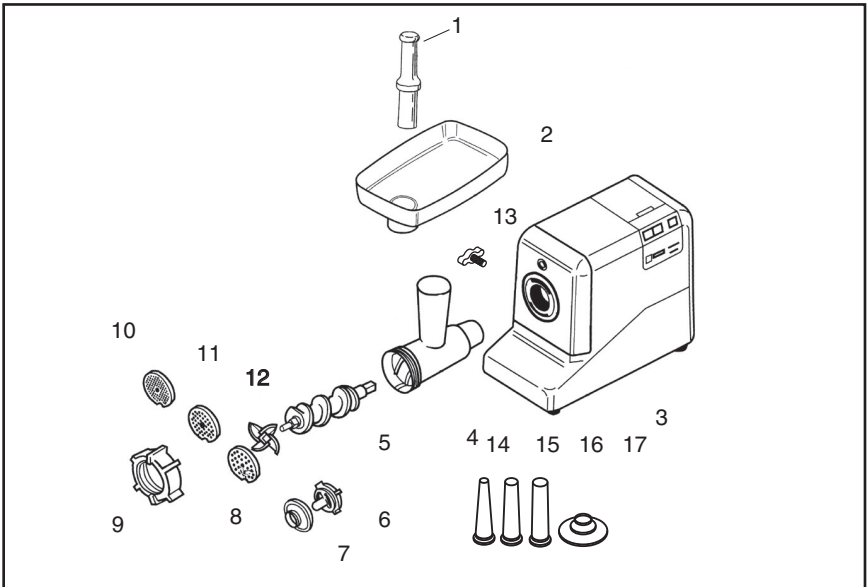
Lubrication:

The Model H6248 requires very little lubrication. The following steps on the grinder head parts will keep them moving freely and keep them from oxidizing.

1. Be sure to use a non-vegetable base, food service lubricant on this machine.
2. Place a small drop of lubricant on the front and rear flats on the shaft of the feed screw.
3. Apply a thin film of lubricant to the cutter dies to prevent them from rusting.



Parts Breakdown



REF	PART #	DESCRIPTION
1	PH6248001	MEAT PUSHER
2	PH6248002	HOPPER
3	PH6248003	GRINDER MOTOR HOUSING
4	PH6248004	GRINDING HEAD
5	PH6248005	FEED SCREW
6	PH6248006	KUBBE ATTACHMENT-REAR
7	PH6248007	KUBBE ATTACHMENT-FRONT
8	PH6248008	CUTTING PLATE-COURSE
9	PH6248009	LOCK RING
10	PH6248010	CUTTING PLATE-FINE
11	PH6248011	CUTTING PLATE-MEDIUM
12	PH6248012	CUTTING BLADE
13	PH6248013	LOCKING KNOB M10-1.5 X 30
14	PH6248014	SAUSAGE STUFFER CONE-SM
15	PH6248015	SAUSAGE STUFFER CONE-MD
16	PH6248016	SAUSAGE STUFFER CONE-LG
17	PH6248017	SAUSAGE STUFFER FLANGE

WARRANTY AND RETURNS

Grizzly Industrial, Inc. warrants every product it sells for a period of **1 year** to the original purchaser from the date of purchase. This warranty does not apply to defects due directly or indirectly to misuse, abuse, negligence, accidents, repairs or alterations or lack of maintenance. This is Grizzly's sole written warranty and any and all warranties that may be implied by law, including any merchantability or fitness, for any particular purpose, are hereby limited to the duration of this written warranty. We do not warrant or represent that the merchandise complies with the provisions of any law or acts unless the manufacturer so warrants. In no event shall Grizzly's liability under this warranty exceed the purchase price paid for the product and any legal actions brought against Grizzly shall be tried in the State of Washington, County of Whatcom.

We shall in no event be liable for death, injuries to persons or property or for incidental, contingent, special, or consequential damages arising from the use of our products.

To take advantage of this warranty, contact us by mail or phone and give us all the details. We will then issue you a "Return Authorization Number," which must be clearly posted on the outside as well as the inside of the carton. We will not accept any item back without this number. Proof of purchase must accompany the merchandise.

The manufacturers reserve the right to change specifications at any time because they constantly strive to achieve better quality equipment. We make every effort to ensure that our products meet high quality and durability standards and we hope you never need to use this warranty.

Please feel free to write or call us if you have any questions about the machine or the manual.

Grizzly Industrial, Inc.
1203 Lycoming Mall Circle
Muncy, PA 17756
Phone: (570) 546-9663
Fax: (800) 438-5901

E-Mail:
techsupport@grizzly.com

Web Site: <http://www.grizzly.com>

Thank you again for your business and continued support. We hope to serve you again soon!

WARRANTY CARD

Name _____

Street _____

City _____ State _____ Zip _____

Phone Number _____ E-Mail _____ FAX _____

Model # H6248 Meat Grinder Serial# _____ Order # _____

The following information is given on a voluntary basis. It will be used for marketing purposes to help us develop better products and services. Of course, all information is strictly confidential.

1. How did you learn about us?
 Advertisement Friend
 Catalog Card Deck
 World Wide Web
 Other _____
2. What is your annual household income?
 \$20,000-\$29,999 \$60,000-\$69,999
 \$30,000-\$39,999 \$70,000-\$79,999
 \$40,000-\$49,999 \$80,000-\$89,999
 \$50,000-\$59,999 \$90,000 +
3. What is your age group?
 20-29 50-59
 30-39 60-69
 40-49 70 +
4. How long have you been a woodworker?
 0 - 2 Years 8 - 20 Years
 2 - 8 Years 20+ Years
5. How would you rank your woodworking skills?
 Simple Advanced
 Intermediate Master Craftsman
6. What stationary woodworking tools do you own?
Check all that apply.
 Air Compressor Panel Saw
 Band Saw Planer
 Drill Press Power Feeder
 Drum Sander Radial Arm Saw
 Dust Collector Shaper
 Spindle Sander Jointer
 Table Saw Lathe
 Mortiser Wide Belt Sander
 Horiz.Boring Machine
 Vacuum Veneer Press
 Other _____
7. How many of your woodworking machines are Grizzly? _____
8. Which benchtop tools do you own? Check all that apply.
 1"x42" Belt Sander 6" - 8" Grinder
 5" - 8" Drill Press Mini Lathe
 8" Table Saw 8" - 10" Bandsaw
 Scroll Saw Disc/Belt Sander
 Spindle/Belt Sander Mini Jointer
 10"-12"Thickness Planer _____
Other _____
9. How many of the machines checked above are Grizzly? _____
10. Which portable/hand held power tools do you own? Check all that apply.
 Belt Sander Orbital Sander
 Biscuit Joiner Palm Sander
 Circular Saw Portable Planer
 Detail Sander Saber Saw
 Drill/Driver Reciprocating Saw
 Miter Saw Router
Other _____
11. What machines/supplies would you like Grizzly Industrial to carry?

12. What new accessories would you like Grizzly Industrial to carry?

13. What other companies do you purchase your tools and supplies from?

14. Do you think your purchase represents good value?
 Yes No
15. Would you recommend Grizzly to a friend?
 Yes No
16. Would you allow us to use your name as a reference for Grizzly customers in your area? **Note: We never use names more than three times.**
 Yes No
17. Comments: _____

Send a Grizzly Catalog to a friend:

Name _____
Street _____
City _____ State _____ Zip _____

FOLD ALONG DOTTED LINE



Place
Stamp
Here



GRIZZLY INDUSTRIAL, INC.
P.O. BOX 2069
BELLINGHAM, WA 98227-2069



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