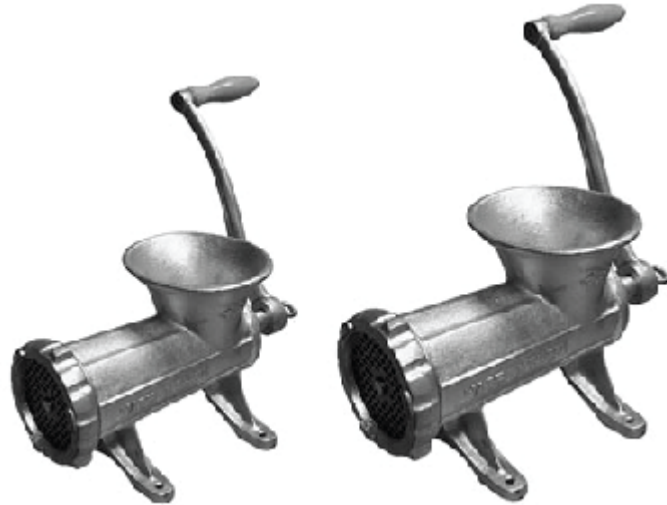


# MHG22, MHG32

## Meat Grinder

### Assembly & Operating Instructions



READ ALL INSTRUCTIONS AND WARNINGS BEFORE USING THIS PRODUCT.

This manual provides important information on proper operation & maintenance. Every effort has been made to ensure the accuracy of this manual. These instructions are not meant to cover every possible condition and situation that may occur. We reserve the right to change this product at any time without prior notice.

IF THERE IS ANY QUESTION ABOUT A CONDITION BEING SAFE OR UNSAFE,  
DO NOT OPERATE THIS PRODUCT!

DO NOT RETURN THIS PRODUCT TO THE RETAILER - CONTACT CUSTOMER SERVICE.

If you experience a problem, have questions or need parts for this product, call Customer Service at **1-888-287-6981, Monday-Friday, 8 AM - 4 PM Central Time**. A copy of the sales receipt is required.

FOR CONSUMER USE ONLY – NOT FOR PROFESSIONAL USE.

KEEP THIS MANUAL, SALES RECEIPT & APPLICABLE WARRANTY FOR FUTURE REFERENCE.

## ASSEMBLY

### **⚠ WARNING**

**Before and after use, wash all parts with warm soapy water. Cutting knives are sharp! Use care when handling the product and when cleaning the product to prevent injury.**

Before use, clean with warm soapy water. Follow the diagram (Figure 1) to assemble the Grinder Body, Grinder Blade and Grinder Plate. After use, disassemble and clean with warm soapy water and apply vegetable oil to the meat grinder to resist rusting.

For Model MHG22 and MHG32, use screws (not included) to attach the four legs securely to the table top.

## OPERATION

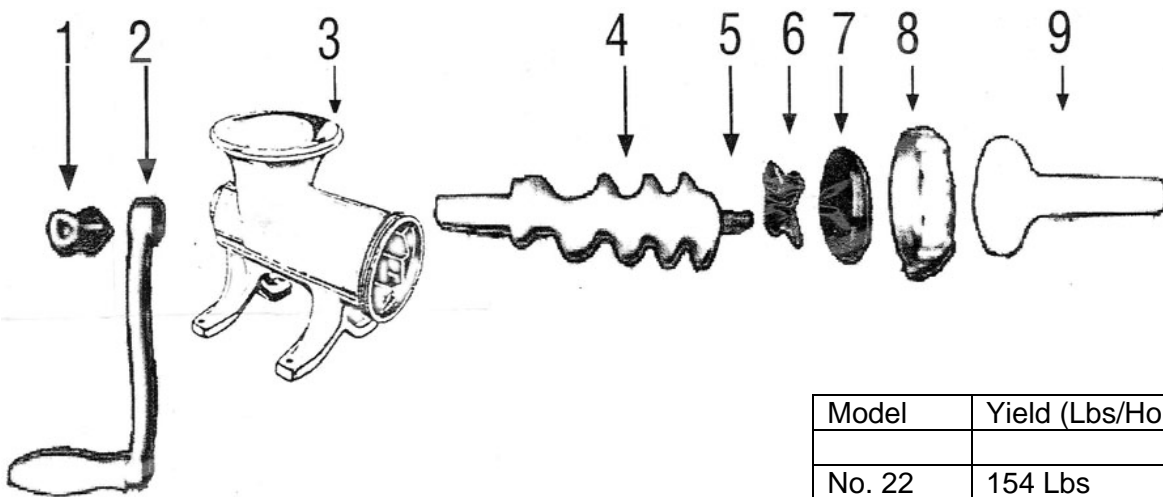
**ATTENTION: GRINDING PLATES & KNIVES ARE NOT DISHWASHER SAFE. HANDWASH ONLY!**

Use Fine Cutting Plate- For spreads, baby food, hamburgers

Use Medium Cutting Plate- For ground meat used in soups or relishes

Use Coarse Cutting Plate- For ground meat used in chili or vegetables

Cut meat into small pieces and put them into the top opening of the Grinder Body. Do not use bones during the grinding. If meat gets clogged, do not use fingers to clear the Grinder Body. Use a small spatula to clear the meat.



**Figure 1**

Model	Yield (Lbs/Hour)
No. 22	154 Lbs
No. 32	198 Lbs

Part #	Description	Qty	Part #	Description	Qty
1	Eye Screw	1	6	Grinding Knife	1
2	Handle	1	7	Grinding Plate	2
3	Grinder Body	1	8	Screw Ring	1
4	Worm	1	9	Meat Stuffer	1
5	Screw Bar	1			