

READ AND SAVE THESE INSTRUCTIONS

WARNING: A risk of fire and electrical shock exists in all electrical appliances and may cause personal injury or death. Please follow all safety instructions.



GLOBAL DESIGN Meat Grinder Accessory Use and Care Guide Model 999201U

Please refer to the following information in addition to the Model 1770U Heavy Duty Stand Mixer Use and Care Guide for complete instructions.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and injury to persons, including the following:

- Do not contact moving parts. Never feed food by hand. Always use food pusher.
- Do not use fingers to scrape food away from disk while appliance is operating. Cut-type injury may result.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY

THIS MEAT GRINDER ACCESSORY IS DESIGNED FOR USE ONLY WITH THE TOASTERMASTER MODEL 1770U HEAVY DUTY STAND MIXER.

Thank you for purchasing this Meat Grinder Accessory for the ToasterMaster Heavy Duty Stand Mixer.

Featuring superior technology and craftsmanship, the Global Design Collection is an exceptional line of kitchen appliances. The state-of-the-art design of the appliances and accessories is matched only by their excellent performance. Enjoy!

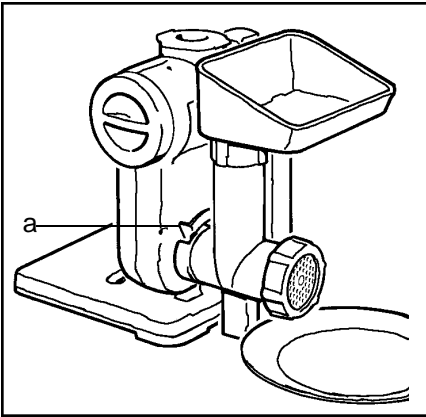


Figure 1

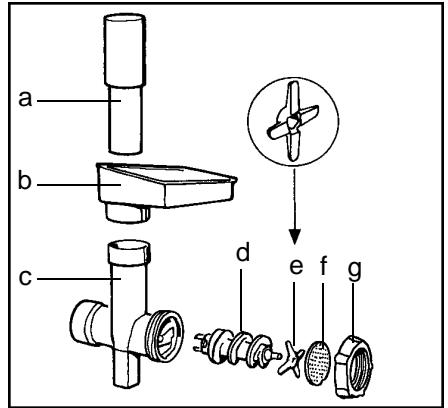


Figure 2

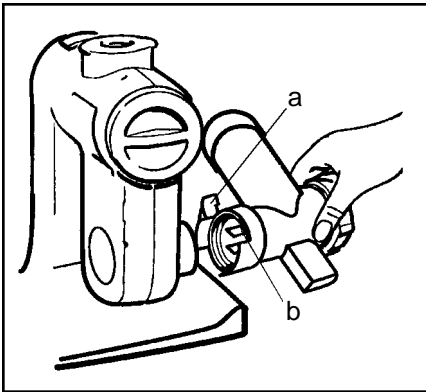


Figure 3

Figure 1 - Stand Mixer in position #5 with Meat Grinder Accessory in drive mechanism "a"

a. latch

Figure 2 - Grinder Body

a. food pusher

b. food tray

c. housing

d. auger

e. blade

f. disk

g. ring

Figure 3 - Attaching Meat Grinder

a. latch

b. notches

Be sure to fill out warranty service information.

USING YOUR MEAT GRINDER

NOTE: All food must be deboned and cut into 1-1½ inch cubes prior to processing. Use tenderized or lean cuts of meat with all visible signs of fat removed. Avoid grinding meat that has a large amount of marbled fat. Large pieces of fat will not go through the holes in the disk.

1. Before using, clean all parts. See CARE AND CLEANING.
2. Place stand mixer on a dry level surface and turn swivel arm to position #5, (see figure 1). Make sure that the speed control dial is in the Off position.
3. Plug into 120 V ~ 60 Hz outlet. Hold the speed control dial in the P park setting. For further details, refer to "Park Setting Operations" in the stand mixer use and care guide.
4. Insert the auger into the housing of the meat grinder, (see figure 2). The

notches should protrude from the back and be parallel with the leg of the housing.

5. Place the blade on the auger with the cutting edge facing outward. Then put the disk on by aligning the notch on the outer edge of the disk with the pin on the inside of the housing, and twist ring onto housing. Make sure all parts fit together securely.
 6. Attach the assembled grinder by inserting the notches on the auger into the drive slots of mixer drive mechanism "a", (see figure 3).
 7. Turn counterclockwise until meat grinder locks into place. Note the directions of the arrows on the meat grinder. Firmly tighten the ring, (see figure 1).
 8. Attach the food tray to the top of the meat grinder body and fill with food, do not over-fill. Place a plate under the grinder.
 9. To start the meat grinder, turn the speed control dial to Speed 4. Use the food pusher to guide the food down into the grinder.
- NOTE: If food does not go through easily, it may be necessary to stop and clean the grinder. Turn Off and unplug. Remove ring, disk, and blade, clean out food and reassemble.
10. When finished, turn speed control dial to Off position.
 11. To help clean the grinder body of remaining food, put 1-2 slices of bread through the grinding process.

CARE AND CLEANING

1. Turn stand mixer to Off position and unplug.
2. Before first use or immediately after each use, disassemble all parts for cleaning.
3. Remove food tray, lift up on latch and turn meat grinder clockwise and remove, use the arrows on the meat grinder as a guide, (see figure 1).
4. After loosening the ring, remove the disk, blade and auger from housing of meat grinder.
5. Carefully wash all parts in warm, sudsy water. Rinse and immediately dry thoroughly. Do not use abrasive cleaners on any part of the food processor.
6. Coat blade and disk with vegetable oil.
7. See stand mixer use and care guide for further cleaning instructions.

Any servicing disassembly other than the above cleaning should be performed by an authorized service center. Failure to follow this instruction may result in a fire, electric shock or injury to persons.

RECIPES

BBQ CHICKEN MEATLOAF

Yield: 6 servings

Meatloaf

2 lb chicken breast, boneless-
skinless
1 slice bread
½ cup onion
½ cup green peppers

1 egg
½ cup BBQ sauce
salt and pepper

Topping

2 TBL BBQ sauce

Temperature: 350°F/177°C

Time: 1 hour 20 minutes

Stir all meatloaf ingredients together and grind. Pat into a 9x5-inch loaf pan, top with BBQ sauce and bake as directed.

HAM SALAD

Yield: 4 servings

1½ cups ham
1 stalk celery
4 green onions
2 hard-boiled eggs

1 sweet pickle
½ cup salad dressing

Stir all ingredients together except salad dressing, and grind. Stir in salad dressing.

LEAN PORK SAUSAGE

Yield: 6 patties

1 lb pork loin cube steak - tenderized
OR sirloin pork chops
½ tsp crushed red pepper

¼ tsp ground sage
½ tsp salt

Stir all ingredients together and grind. Shape into patties and fry on medium-low heat until done.

PIZZA BURGERS

Yield: 4 patties

1 lb cubed beef steak - tenderized
OR chuck tender steak
2 tsp dry pizza seasoning mix

½ tsp salt

Stir all ingredients together and grind. Shape into patties and fry on medium heat until done.

LEAN ITALIAN SAUSAGE

Yield: 6 patties

1 lb pork loin cube steak - tenderized 2 tsp Italian sweet sausage
OR sirloin pork chops seasoning

Stir all ingredients together and grind. Shape into patties and fry on medium-low heat until done.

GAME BURGERS

Yield: 8 servings

1½ lb game (venison, rabbit or squirrel) 2 eggs
½ lb pork fat trimmings salt and pepper
1 cup bread crumbs dash of cayenne
½ cup milk 1 tsp ground sage
½ cup onion dash of Tabasco® or chili sauce

Stir all ingredients together and grind. Shape into patties and fry in oil until done.

SERVICE INFORMATION

Please refer to warranty statement to determine if in-warranty service applies. This appliance must be serviced by a Toastmaster authorized service center. Unauthorized service will void warranty. Consult your phone directory under "Appliances-Household-Small-Service and Repair," or call 1-800-947-3744 in the U.S. and Canada, 52-5-397-2848 in Mexico.

If an authorized service center is not available locally, your appliance may be returned postage prepaid to our National Service Center at the address shown on the back of this book.

Products must be adequately protected to avoid shipping damage. Surround your appliance with three inches of protective padding and include a copy of your dated sales receipt and a note explaining the problem you have experienced. We recommend insuring your package. No CODs accepted.

ONE YEAR LIMITED WARRANTY

Toastmaster Inc. warrants this product, to original purchaser, for one year from purchase date to be free of defects in material and workmanship.

This warranty is the only written or express warranty given by Toastmaster Inc. This warranty gives you specific legal rights. You may have other rights which vary from state to state. ANY OTHER RIGHT WHICH YOU MAY HAVE, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Defective product may be brought or sent (freight prepaid) to an authorized service center listed in the phone book, or to Service Department, Toastmaster Inc., 708 South Missouri St., Macon, MO 63552 for free repair or replacement at our option.

Your remedy does not include: cost of inconvenience, damage due to product failure, transportation damages, misuse, abuse, accident or the like, or commercial use. IN NO EVENT SHALL TOASTMASTER INC. BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

Some states do not allow limitations on how long an implied warranty lasts, or allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you.

For information, write Consumer Claims Manager, at the Macon address. Send name, address, zip, telephone area code and daytime number, model, serial number, and purchase date.

KEEP DATED SALES RECEIPT FOR WARRANTY SERVICE.

Keep this booklet. Record the following for reference:

Date purchased _____

Model number _____

Date code (stamped on bottom) _____

Toastmaster Inc.

National Service Center
708 South Missouri St.
Macon, MO 63552

In USA and Canada call:

Consumer Service 1-800-947-3744

Consumer Parts 1-800-947-3745

Hours: 8:00 a.m. - 4:30 p.m. CST

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Horario: 8:00 a.m. hasta 4:30 p.m., hora del Centro

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Cerrada de Recursos

Hidráulicos Numero 6

La Loma Industrial

Tlalnepantla de Baz, C.P. 54060

Estado de México

CONTACT US/APPELZ

 **1-800-947-3744**

 **www.toastmaster.com**

 **consumer_relations@toastmaster.com**

PART NO. 32841P01

FOR SPANISH SECTION ONLY

ESPECIFICACIONES TECNICAS

Potencia Nominal (Watts)

510 W

Tension de Alimentación o Tensión Nominal (Volts)

127 V ~

Frecuencia de Operacion o Frecuencia Nominal (Hertz)

60 Hz

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