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## Vollrath 40744

# Vollrath 1-1/2HP Meat Grinder No. 22 Instruction Manual

## INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and care of your Vollrath 1-1/2HP Meat Grinder No. 22. Please read this manual thoroughly before initial use and retain it for future reference.

## IMPORTANT SAFETY INSTRUCTIONS

**WARNING:** To reduce the risk of injury, always follow basic safety precautions when using electrical appliances.

- Read all instructions before operating the grinder.
- Keep hands and utensils out of the feed chute while operating to prevent injury. Always use the food pusher provided.
- Ensure the grinder is properly assembled and all parts are securely fastened before use.
- Unplug the appliance from the outlet when not in use, before putting on or taking off parts, and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- This appliance is for commercial use. Do not use outdoors.
- Do not immerse the motor housing in water or other liquids.
- Keep children away from the appliance during operation.

## WHAT'S IN THE BOX

Upon unpacking, verify that all components are present and undamaged:

- Vollrath 1-1/2HP Meat Grinder (Electric Motor Unit)
- Stainless Steel Feed Tray
- Grinding Head Assembly (includes worm gear, cutting blade, grinding plate, and retaining ring)
- Food Pusher
- Sausage Stuffing Tube (if included with model)



Image: The Vollrath 1-1/2HP Meat Grinder No. 22, showing the main unit, stainless steel feed tray, grinding head, food pusher, and a sausage stuffing tube.

## SETUP AND ASSEMBLY

1. **Placement:** Place the grinder on a stable, level, and dry surface. Ensure there is adequate space around the unit for ventilation and operation.
2. **Attach Grinding Head:** Insert the worm gear into the grinding head. Place the cutting blade onto the worm gear shaft, followed by the desired grinding plate. Secure these components with the retaining ring, tightening it firmly but not excessively.
3. **Mount Grinding Head:** Attach the assembled grinding head to the motor unit's output shaft, ensuring it locks into place.
4. **Install Feed Tray:** Position the stainless steel feed tray onto the top of the grinding head.
5. **Power Connection:** Ensure the power switch is in the "OFF" position before plugging the unit into a grounded electrical outlet.

## OPERATING INSTRUCTIONS

1. **Prepare Meat:** Cut meat into pieces that fit easily into the feed chute. Remove bones, gristle, and excessive fat. For best results, chill the meat before grinding.
2. **Load Tray:** Place the prepared meat into the feed tray.
3. **Start Grinder:** Turn the power switch to the "ON" position. The motor will start.
4. **Feed Meat:** Gently push the meat into the feed chute using only the provided food pusher**Never use your hands or other utensils.**
5. **Forward/Reverse Function:** If the grinder jams, switch the unit to "OFF", then briefly to "REV" (Reverse) to clear the obstruction. Switch back to "OFF" before returning to "ON" for normal operation.
6. **Stop Grinding:** Once all meat is processed, turn the power switch to "OFF". Unplug the unit from the power outlet.

## MAINTENANCE AND CLEANING

Regular cleaning and maintenance ensure the longevity and hygienic operation of your meat grinder.

1. **Disassembly:** Ensure the unit is unplugged. Disassemble the grinding head, removing the retaining ring, grinding plate, cutting blade, and worm gear. Remove the feed tray.
2. **Cleaning Parts:** All stainless steel parts (feed tray, grinding head components) are dishwasher-safe. For manual cleaning, wash with warm, soapy water and a non-abrasive brush. Rinse thoroughly and dry immediately to prevent water spots or corrosion.
3. **Motor Unit:** Wipe the motor housing with a damp cloth.**Never immerse the motor unit in water.**
4. **Storage:** Store all cleaned and dried parts in a clean, dry place.

## TROUBLESHOOTING

| Problem                     | Possible Cause  | Solution  |
|-----------------------------|---|---|
| Grinder does not start.     | Not plugged in; power switch off; circuit breaker tripped.          | Check power connection; ensure switch is ON; reset circuit breaker.       |
| Grinder jams or slows down. | Too much meat fed at once; bones/gristle present; dull blade/plate. | Use "REV" switch to clear; cut meat smaller; inspect/replace blade/plate. |
| Meat is mushy or smeared.   | Meat not cold enough; dull blade/plate.                             | Chill meat thoroughly; inspect/replace blade/plate.                       |

## SPECIFICATIONS

- **Model Number:** 40744
- **Motor:** 1.5 HP
- **Material:** Stainless Steel (body, cylinder, worm gear)
- **Dimensions (L x W x H):** 20.25" x 10.2" x 24.25"
- **Product Weight:** Approximately 103.5 lbs
- **Power Source:** Corded Electric
- **Output Capacity:** Up to 528 lbs per hour

WARRANTY AND CUSTOMER SUPPORT

For warranty information, service, or technical assistance, please contact Vollrath Customer Support. Refer to your purchase documentation for specific warranty terms and conditions.


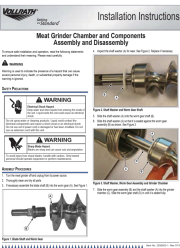
**Contact Information:** Please visit the official Vollrath website or refer to the contact details provided with your product packaging for the most current support information.



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Related Documents - 40744

|  |   |
|--|---|
|  | <p><a href="#">Vollrath Electric Meat Grinders Operator's Manual - Models 40743 &amp; 40744</a></p> <p>Comprehensive operator's manual for Vollrath electric meat grinders, models 40743 and 40744. Includes safety precautions, operating instructions, disassembly, assembly, cleaning, troubleshooting, and warranty information for commercial foodservice use.</p> |
|  | <p><a href="#">Vollrath Meat Grinder Chamber and Components: Installation and Disassembly Guide</a></p> <p>Comprehensive installation and disassembly instructions for Vollrath meat grinder chamber and components, including safety precautions, assembly procedures, and disassembly steps.</p>  |
|  | <p><a href="#">Vollrath Meat Grinder Chamber and Components Assembly and Disassembly Instructions</a></p> <p>Comprehensive guide for the assembly and disassembly of Vollrath meat grinder chambers and components. Includes detailed safety precautions, step-by-step procedures, and clear descriptions of parts and their functions.</p>                             |
|  | <p><a href="#">Vollrath Meat Grinder Chamber Assembly and Disassembly Instructions</a></p> <p>Detailed installation and disassembly instructions for Vollrath meat grinder chambers and components, including safety precautions and step-by-step procedures. Model 2350053-1.</p>  |

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|   | <p><a href="#">Vollrath Meat Grinder Chamber and Components Assembly and Disassembly Instructions</a></p> <p>Step-by-step installation and disassembly guide for Vollrath meat grinder chamber and components, including safety precautions and part identification. Model 2350053-1.</p>                                     |
|  | <p><a href="#">Vollrath Meat Grinder Chamber and Components Assembly and Disassembly Installation Instructions</a></p> <p>Official installation instructions for the Vollrath meat grinder, covering assembly and disassembly procedures for chamber and components. Includes safety precautions and part identification.</p> |