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Adcraft 10HC

Adcraft 10HC Clamp Style Manual Meat Grinder User Manual

Model: **10HC** | Brand: **Adcraft**

INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient use, assembly, maintenance, and troubleshooting of your Adcraft 10HC Clamp Style Manual Meat Grinder. Please read all instructions carefully before operating the appliance.

The Adcraft 10HC is a heavy-duty cast iron meat grinder, tin-plated for durability and an attractive finish. It comes complete with a knife and a 3/16" plate, designed for manual meat grinding applications.

IMPORTANT SAFETY INSTRUCTIONS

- Always ensure the grinder is securely clamped to a stable surface before use.
- Keep hands and fingers away from the grinding mechanism during operation. Use the provided pusher tool for feeding meat.
- Do not attempt to grind bones or other hard materials, as this can damage the grinder.
- Clean all parts thoroughly before first use and after each subsequent use to prevent bacterial growth.
- Store the grinder in a dry place to prevent rust.
- This appliance is intended for household use only.

PARTS IDENTIFICATION

Familiarize yourself with the components of your meat grinder:

- **Hopper:** Where meat is fed into the grinder.
- **Auger (Worm):** The spiral shaft that pushes meat towards the cutting blade.
- **Cutting Blade (Knife):** Cuts the meat against the grinding plate.
- **Grinding Plate:** Determines the fineness of the grind. (Includes 3/16" plate)
- **Retaining Ring:** Secures the blade and plate to the grinder body.
- **Handle:** Used to turn the auger.

- **Clamp:** Secures the grinder to a countertop or table.
- **Pusher:** Tool for safely feeding meat into the hopper.



Image: The Adcraft 10HC Manual Meat Grinder in operation, showing its clamp-style attachment to a surface, the hopper for meat input, and the output of ground meat.

SETUP AND ASSEMBLY

1. **Unpack and Inspect:** Carefully remove all components from the packaging. Inspect for any damage.
2. **Clean Components:** Wash all parts that will come into contact with food (hopper, auger, blade, plate, retaining ring) with warm, soapy water. Rinse thoroughly and dry completely.
3. **Assemble Grinder:**
 - Insert the auger into the grinder body.
 - Place the cutting blade onto the auger shaft, ensuring the sharp edge faces outwards towards the grinding plate.
 - Position the desired grinding plate over the blade, aligning the notch on the plate with the pin on the grinder body.
 - Screw on the retaining ring firmly, but do not overtighten.
 - Attach the handle to the auger shaft and secure it.
4. **Secure to Surface:** Attach the grinder to a sturdy countertop or table using the clamp. Ensure it is stable and will not move during operation. The maximum thickness for clamping is approximately 1.5 inches.

OPERATING INSTRUCTIONS

1. **Prepare Meat:** Cut meat into strips or cubes that fit easily into the hopper opening. Remove any bones, gristle, or tough connective tissue. For best results, chill the meat slightly before grinding.
2. **Position Receptacle:** Place a bowl or plate beneath the grinder's output to collect the ground meat.
3. **Begin Grinding:** Feed the prepared meat into the hopper. Use the pusher tool to gently guide the meat down

towards the auger.

- 4. **Turn Handle:** Turn the handle clockwise at a steady pace. The auger will draw the meat through the blade and plate, producing ground meat.
- 5. **Do Not Force:** If the grinder jams, stop turning the handle. Disassemble the front components, clear any blockages, and reassemble before continuing. Do not apply excessive force to the handle.

CARE AND MAINTENANCE

Cleaning

- 1. **Disassembly:** After each use, completely disassemble the grinder. Remove the handle, retaining ring, grinding plate, cutting blade, and auger.
- 2. **Wash:** Wash all parts immediately with warm, soapy water. Use a brush to remove any meat residue from crevices and the grinding plate holes.
- 3. **Rinse and Dry:** Rinse all parts thoroughly with clean water. **It is crucial to dry all parts completely to prevent rust, especially for the tin-plated cast iron components.**
- 4. **Lubrication (Optional):** For long-term storage, a thin coat of food-grade mineral oil can be applied to metal parts to further prevent rust.

Storage

Store the clean and dry grinder in a cool, dry place. Keep all components together to avoid loss.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Grinder jams or stops turning.	Meat is too tough or contains gristle/bone. Too much meat fed at once. Components not assembled correctly.	Disassemble, clear blockage, re-cut meat into smaller pieces, remove tough parts. Feed meat slowly and steadily. Check assembly of auger, blade, and plate.
Meat is not grinding finely or is mushy.	Blade is dull or incorrectly positioned. Grinding plate holes are clogged. Meat is too warm.	Ensure blade sharp edge faces outwards; consider sharpening or replacing blade. Clean grinding plate thoroughly. Chill meat before grinding.
Rust appears on metal parts.	Parts not dried completely after washing. Stored in a humid environment.	Ensure all parts are thoroughly dried immediately after washing. Store in a dry place. Apply food-grade mineral oil for protection.

PRODUCT SPECIFICATIONS

Feature	Detail
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Feature	Detail
Model Number	10HC
Brand	Adcraft
Material	Cast Iron, Tin Plated
Color	Stainless (appearance)
Item Weight	8.54 pounds (approximately 3.87 kg)
Product Dimensions	11 x 8 x 10.2 inches (L x W x H)
Included Plate Size	3/16 inch
UPC	646563007010, 735533125929
Recommended Use	Grinding meat

WARRANTY AND SUPPORT



For information regarding warranty coverage or technical support for your Adcraft 10HC Manual Meat Grinder, please refer to the manufacturer's official website or contact their customer service department. Contact details are typically provided with the product packaging or on the manufacturer's website.









Note: Specific warranty terms and conditions may vary and are subject to change by the manufacturer.



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Related Documents - 10HC

	<p>Adcraft MG-1 Meat Grinder User Manual and Warranty</p> <p>Comprehensive user manual and warranty information for the Adcraft MG-1 Meat Grinder, covering assembly, operation, cleaning, troubleshooting, and warranty details.</p>
	<p>Adcraft SL300ES, 300ES-12 12" Meat Slicer Instruction Manual and Parts Guide</p> <p>Official instruction manual and parts guide for the Adcraft SL300ES and 300ES-12 12-inch meat slicer, covering operation, cleaning, maintenance, troubleshooting, and warranty information.</p>

<div>  INSTRUCTION MANUAL LR-2 ADJUSTABLE HEATED PLATE LOWERATOR 2 TUBE 8" - 12" <small>This manual contains important information regarding your Adcraft LR-2 Adjustable Heated Plate Lowerator. Please read this manual thoroughly prior to installation, operation and maintenance. Failure to comply with these instructions could result in property damage, personal injury or death. Please read this manual carefully and follow the instructions.</small></div>	<p>Adcraft LR-2 Adjustable Heated Plate Lowerator Instruction Manual</p> <p>Instruction manual for the Adcraft LR-2 Adjustable Heated Plate Lowerator, 2 Tube 8"-12". Covers warnings, installation, usage, cleaning, troubleshooting, parts diagram, and warranty information.</p>
<div>  Specifications Model: HDS-1300W/100 Capacity: 100 hot dogs Power: 1300W Voltage: 120V Frequency: 60Hz Dimensions: 14" x 14" x 14" Weight: 15 lbs Features: Top loading, bun compartment, digital timer, auto shut-off. <small>This manual contains important information regarding your Adcraft HDS-1300W/100 Hot Dog Steamer. Please read this manual thoroughly prior to installation, operation and maintenance. Failure to comply with these instructions could result in property damage, personal injury or death. Please read this manual carefully and follow the instructions.</small></div>	<p>Adcraft HDS-1300W/100 Hot Dog Steamer - Specifications and Features</p> <p>Detailed specifications and features for the Adcraft HDS-1300W/100 top-loading hot dog steamer with bun compartment. Learn about its construction, capacity, operation, electrical requirements, and warranty.</p>
<div>  RG-05, RG-07, RG-09 Roller Grill <small>This manual contains important information regarding your Adcraft Roller Grill. Please read this manual thoroughly prior to installation, operation and maintenance. Failure to comply with these instructions could result in property damage, personal injury or death. Please read this manual carefully and follow the instructions.</small></div>	<p>Adcraft Roller Grill RG-05, RG-07, RG-09: Manual, Specifications, and Warranty</p> <p>Comprehensive guide for Adcraft Roller Grill models RG-05, RG-07, and RG-09, including operating instructions, safety warnings, cleaning procedures, electrical diagrams, parts list, and ACE Electrical Equipment one-year warranty information.</p>
<div>  DF-12L, DF-12L/2 Electric Fryers <small>This manual contains important information regarding your Adcraft Electric Fryer. Please read this manual thoroughly prior to installation, operation and maintenance. Failure to comply with these instructions could result in property damage, personal injury or death. Please read this manual carefully and follow the instructions.</small></div>	<p>Adcraft DF-12L & DF-12L/2 Electric Fryer Manual: Operation, Cleaning & Warranty</p> <p>Comprehensive manual for Adcraft DF-12L and DF-12L/2 electric fryers. Includes setup, operation, cleaning, parts identification, circuit diagram, troubleshooting, and a 1-year limited warranty guide.</p>