

STX INTERNATIONAL STX-3000-MF

STX International Megaforce 3000 Series 5-in-1 Electric Meat Grinder Instruction Manual

Model: STX-3000-MF

INTRODUCTION

This manual provides essential information for the safe and efficient operation of your STX International Megaforce 3000 Series Electric Meat Grinder. Please read all instructions carefully before use and retain this manual for future reference. This heavy-duty home use grinder is designed for processing various meats and includes attachments for grinding, sausage stuffing, and Kubbe making.

PRODUCT FEATURES

- **Powerful Motor:** Features a locked motor wattage of 3000 Watts, typically using 800-1200 Watts under load.
- **High Capacity:** Grinds between 180 and 240 lbs of meat per hour on high speed (when properly prepped).
- **Large Meat Hopper:** Extra-large polished aluminum (food grade) meat hopper measures 9.75" L x 7.25" W x 2" D, holding approximately 3 lbs of prepped meat.
- **Advanced Variable Intake (AVI) Technology:** Meat auger combined with a 2-1/8" hopper opening allows for grinding larger portion sizes of meat.
- **Multiple Speeds:** Includes 3-speed switch system (High, Low, and Reverse) for versatile operation.
- **Safety Features:** Equipped with a circuit breaker (Stop and Reset Switch) for enhanced safety.
- **Size #12 Grinding Head:** Larger than typical kitchen grinders, allowing for more efficient processing.

WHAT'S INCLUDED

Your STX Megaforce 3000 Series Meat Grinder package includes the following components:

- 1 x Main Motor Unit (White)
- 1 x Size #12 Polished Aluminum (Food Grade) Grinding Head
- 1 x Extra Large Polished Aluminum (Food Grade) Meat Hopper
- 3 x 304 Grade Stainless Steel Cutting Blades
- 5 x Grinding Plates (various sizes, including 1 Sausage Stuffing Plate)
- 3 x Sausage Stuffing Tubes (1/2", 5/8" & 3/4")
- 1 x Kubbe/Kibbe Making Attachment
- 1 x Meat Pusher/Stuffer
- 2 x Meat Shredder/Holder Claws
- 1 x 3-in-1 Burger & Slider Maker Press
- 1 x Cleaning Brush



Image: The STX International Megaforce 3000 Series Meat Grinder with its main unit, grinding head, meat hopper, various grinding plates, cutting blades, sausage stuffing tubes, Kubbe attachment, meat pusher, meat shredder claws, and burger press, all laid out on a surface.

SETUP INSTRUCTIONS

1. **Unpack Components:** Carefully remove all parts from the packaging.
2. **Clean Parts:** Wash all detachable parts (grinding head, meat hopper, blades, plates, etc.) with warm, soapy water before first use. Rinse thoroughly and dry completely. *Note: None of the parts are dishwasher safe.*
3. **Assemble Grinding Head:**
 - Insert the auger into the grinding head, ensuring the gear part faces the motor.
 - Place a cutting blade onto the auger shaft, ensuring the sharp edges face outwards towards the grinding plate.
 - Select your desired grinding plate (fine, medium, coarse, or sausage stuffing plate) and place it over the cutting blade, aligning the notches.
 - Screw the fixing ring onto the grinding head to secure the plate and blade. Do not overtighten.
4. **Attach Grinding Head to Motor Unit:** Insert the assembled grinding head into the motor unit's front opening. Secure it by turning the locking knob on the side of the motor unit.
5. **Place Meat Hopper:** Position the meat hopper on top of the grinding head.
6. **Position Unit:** Place the assembled meat grinder on a stable, flat surface. Ensure the suction feet on the bottom of the unit are securely attached to the countertop.
7. **Connect Power:** Plug the power cord into a standard 110V/60Hz electrical outlet.



Image: Disassembled components of the STX International Megaforce 3000 Series Meat Grinder, showing the grinding head, auger, and meat hopper ready for assembly.



Image: Three sharp, stainless steel cutting blades, essential for the grinding process.



Image: A selection of five grinding plates, including fine, medium, coarse, and a sausage stuffing plate, allowing for different meat textures.

OPERATING INSTRUCTIONS

1. **Prepare Meat:** Cut meat into small, manageable pieces (approximately 1-inch cubes or strips) that fit easily into the hopper opening. Remove any bones, tendons, or excessive fat. Partially freezing the meat for about 30 minutes can improve grinding performance.
2. **Place Collection Bowl:** Position a bowl or container under the grinding head to collect the ground meat.
3. **Turn On:** Press the "ON" button to start the grinder. The motor will begin to run.
4. **Feed Meat:** Place the prepared meat into the meat hopper. Use the meat pusher to gently guide the meat down into the grinding head. *Never use your fingers or any other utensil to push meat into the grinder.*
5. **Grinding Process:** The grinder will process the meat, and the ground meat will exit through the selected grinding plate into your collection bowl.
6. **Reverse Function:** If the grinder becomes jammed or meat gets stuck, press the "REV" (Reverse) button to clear the obstruction. Once cleared, press "ON" to resume grinding.
7. **Finish Grinding:** Once all meat has been processed, you may feed a piece of bread through the grinder

to push out any remaining meat.

8. **Turn Off:** Press the "OFF" button to stop the grinder. Unplug the unit from the power outlet.

Your browser does not support the video tag.

Video: A user demonstrates the unboxing, assembly, and operation of a meat grinder, showing how to feed meat into the hopper and collect the ground product. This video is for a similar product, but illustrates the general process.

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Video: A demonstration of the ARINOO TK Electric Heavy Duty Meat Grinder, showing the assembly of components and the process of grinding meat and other ingredients. This video is for a similar product, but illustrates the general process.

MAINTENANCE AND CLEANING

1. **Unplug Unit:** Always unplug the meat grinder from the power outlet before cleaning or disassembling.
2. **Disassemble:** Disassemble the grinding head, blades, plates, and meat hopper.
3. **Hand Wash:** Wash all detachable parts with warm, soapy water. Use the provided cleaning brush to remove any meat residue from the plates and blades.
4. **Rinse and Dry:** Rinse all parts thoroughly with clean water and dry them immediately to prevent rust.
5. **Clean Motor Unit:** Wipe the motor unit with a damp cloth. Do not immerse the motor unit in water.
6. **Storage:** Store all parts in a dry place. The meat pusher can be used to store smaller accessories.

SAFETY PRECAUTIONS

- **Read Instructions:** Always read the instruction manual before operating the appliance.
- **Household Use Only:** This is a heavy-duty household meat grinder and is *not intended for commercial use*.
- **Do Not Grind Bones:** Despite its power, the Megaforce 3000 is *not designed to grind bones*. Grinding bones will damage the unit.
- **Avoid Certain Foods:** *DO NOT grind animal tendons, vegetables, plants, nuts, or fruits* with this grinder, as it is designed specifically for meat.
- **Keep Hands Clear:** Never use your fingers or any other utensil to push meat into the grinder. Always use the provided meat pusher.
- **Unplug When Not in Use:** Always unplug the unit from the power outlet when assembling, disassembling, or cleaning.
- **Avoid Overheating:** Do not operate the unit for more than 10 minutes continuously. Allow a 10-minute break between uses to prevent overheating.
- **No Dishwasher:** None of the parts for this grinder are dishwasher safe. Hand wash only.

SPECIFICATIONS

Brand	STX INTERNATIONAL
Model Number	STX-3000-MF
Voltage	110V/60 Hz (AC)
Locked Motor Wattage	3000 Watts
Load Wattage (While Grinding)	800 - 1200 Watts
Grinding Capacity	180 - 240 Lbs of Meat per Hour (on High Speed)
Grinding Head Size	#12
Grinding Plate Diameter	2-5/8"
Product Dimensions (L x W x H)	19" x 8" x 14"
Item Weight	12 Pounds
Material	Plastic (housing), Polished Aluminum (grinding head/hopper), Stainless Steel (blades/plates)

WARRANTY AND SUPPORT

STX International, a Mercantile Station 2, LTD. Brand, offers a 3-Year Warranty on this product. Terms and conditions may apply. For any questions or concerns, please contact Mercantile Station 2, LTD. Knowledgeable staff are available to assist you.

ADDITIONAL MEDIA

Product Images



Image: The STX International Megaforce 3000 Series Meat Grinder, white model, displayed with its various attachments and accessories on a reflective red surface.



Image: A close-up of the included meat shredder claws and the 3-in-1 burger and slider maker press, highlighting additional accessories.



Image: The STX International Megaforce 3000 Series Meat Grinder, white model, displayed with its various attachments and accessories on a clean white background.

Official Product Videos

Your browser does not support the video tag.

Video: An honest review of the MegaForce Meat Grinder, highlighting its features and performance. This video is for the specific product.

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Video: An honest review of the STX International Megaforce 3000 Series Meat Grinder, showing it in action. This video is for the specific product.

Your browser does not support the video tag.

Video: A short video showcasing the STX International Megaforce 3000 Series Meat Grinder in operation, demonstrating its effectiveness for home use. This video is for the specific product.

Your browser does not support the video tag.

Video: A user review highlighting the durability and long-term performance of the MegaForce Meat Grinder after 8 years of use. This video is for the specific product.

