

NESCO FG-180

Nesco Food Grinder FG-180 Instruction Manual

Model: FG-180

Brand: NESCO

INTRODUCTION

This manual provides instructions for the safe and efficient operation and maintenance of your Nesco FG-180 Food Grinder. Please read all instructions carefully before use to ensure proper handling and to prevent injury or damage to the appliance. Retain this manual for future reference.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions thoroughly before operating the appliance.
- To protect against electrical hazards, do not immerse the motor unit, cord, or plug in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug the appliance from the outlet when not in use, before assembling or disassembling parts, and before cleaning.
- Avoid contact with moving parts. Always use the food pusher provided. Never use your fingers or other utensils to push food into the grinder.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact customer service for examination, repair, or adjustment.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- Do not use the appliance outdoors. It is intended for indoor household use only.
- Do not let the power cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not use the appliance for purposes other than its intended use.
- Always ensure the grinder head is securely locked into the motor unit before operation.
- The cutting blade is sharp. Handle with extreme care during assembly, disassembly, and cleaning.

PARTS IDENTIFICATION

Familiarize yourself with the components of your Nesco FG-180 Food Grinder before assembly and operation.

- **Motor Unit (Base):** The main body containing the motor and controls.
- **Grinder Head (Housing):** The metal casing that attaches to the motor unit and holds the internal grinding components.
- **Auger:** The spiral screw that pushes food through the grinder head.
- **Cutting Blade:** The sharp, cross-shaped blade that cuts food against the grinding plate.
- **Grinding Plates:** Three interchangeable plates (fine, medium, coarse) with different hole sizes for varying textures.
- **Fixing Ring:** The threaded ring that secures the grinding plate and cutting blade to the grinder head.
- **Food Tray:** The shallow tray placed on top of the grinder head to hold food before feeding.
- **Food Pusher:** A tool used to safely guide food into the grinder.
- **Sausage Stuffer Attachments:** Includes a sausage cone and adapter for making sausages.



This image displays the Nesco FG-180 Food Grinder with its main components separated. From left to right, you can see the fixing ring, grinding plates, cutting blade, auger, grinder head, food tray, and the main motor unit. The food pusher is also visible. This view helps in identifying all parts for assembly and cleaning.

ASSEMBLY

Follow these steps to correctly assemble your food grinder before use.

1. Place the motor unit on a stable, flat, and dry surface.
2. Insert the grinder head into the opening on the front of the motor unit. Turn the grinder head clockwise until it locks securely into place.
3. Insert the auger into the grinder head, ensuring it is fully seated and the square end engages with the drive shaft in the motor unit.
4. Place the cutting blade onto the auger shaft. Ensure the sharp edges of the blade face outwards, towards

the front of the grinder head. Incorrect placement will prevent proper grinding.

5. Select the desired grinding plate (fine, medium, or coarse) and place it over the cutting blade, aligning the notch on the plate with the tab on the grinder head.
6. Screw the fixing ring onto the grinder head clockwise until it is hand-tight. Do not overtighten.
7. Place the food tray on top of the grinder head.



This image shows the Nesco FG-180 Food Grinder fully assembled and ready for use. The stainless steel grinder head with the food tray is securely attached to the black and stainless steel motor unit. The fixing ring is visible at the end of the grinder head.

OPERATING INSTRUCTIONS

Food Preparation

For optimal grinding results, ensure your ingredients are properly prepared:

- **Temperature:** Chill meat to approximately 35-40°F (2-4°C) before grinding. This helps maintain texture and prevents smearing.
- **Size:** Cut meat or other food into pieces that fit easily into the feed tube, typically 1-inch cubes or strips.
- **Remove Impurities:** Remove all bones, large pieces of gristle, and excessive fat from meat. These can damage the grinder or cause blockages.

Grinding Process

1. Ensure the grinder is properly assembled with the desired grinding plate and securely plugged into a 120V AC electrical outlet.
2. Place a clean bowl or container directly under the grinder head to collect the ground food.
3. Turn the power switch to the "ON" position. The blue indicator light should illuminate.
4. Place prepared food into the food tray. Use the food pusher to gently guide the food into the feed tube. Never use your hands, fingers, or any metal utensils to push food.
5. Continue feeding food until all desired ingredients are ground.
6. If the grinder jams or slows down significantly, switch the control to the "R" (Reverse) position for a few seconds to clear the blockage. Then, return to "ON" to continue grinding. If the blockage persists, turn off and unplug the unit, then disassemble and clear manually.
7. After grinding is complete, turn the power switch to "OFF" and unplug the unit from the electrical outlet.



This image captures the Nesco FG-180 Food Grinder in operation, with ground meat exiting the grinder head into a white collection bowl. The food tray is filled with meat pieces, and the overall setup is on a kitchen counter.

Sausage Stuffing

The Nesco FG-180 includes attachments for making homemade sausages.

1. Disassemble the grinder head by removing the fixing ring, grinding plate, and cutting blade. The auger should remain in place.
2. Place the sausage adapter over the auger shaft.
3. Attach the desired sausage cone (small or large) to the adapter.
4. Screw the fixing ring onto the grinder head until it is hand-tight.

- 5. Prepare your sausage casing according to its specific instructions (e.g., soaking).
- 6. Carefully slide the prepared sausage casing onto the sausage cone, gathering it as much as possible. Leave a small amount of casing hanging off the end.
- 7. Turn the grinder to "ON" and begin feeding your prepared sausage mixture into the food tray, using the food pusher.
- 8. As the casing fills, gently guide it off the cone, ensuring even distribution of the mixture and avoiding air pockets. Twist the casing at desired intervals to form links.
- 9. After stuffing, turn the unit "OFF" and unplug.



This image displays the black plastic accessories for sausage stuffing with the Nesco FG-180 Food Grinder. It includes a long food pusher, a sausage cone, and an adapter ring, all designed to facilitate the sausage making process.

MAINTENANCE AND CLEANING

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

- 1. **Unplug:** Always ensure the unit is unplugged from the electrical outlet before cleaning or disassembling.
- 2. **Disassemble:** Disassemble the grinder head by unscrewing the fixing ring, removing the grinding plate, cutting blade, auger, and then detaching the grinder head from the motor unit.
- 3. **Wash Removable Parts:** Wash all removable parts (grinder head, auger, blade, plates, fixing ring, food tray, food pusher, sausage attachments) in warm, soapy water. Use a brush to thoroughly remove any food residue from crevices and holes.
- 4. **Rinse and Dry:** Rinse all washed parts thoroughly under running water. Dry all parts immediately and completely with a soft cloth to prevent rust, especially on the stainless steel components. Do not allow parts to air dry, as this can lead to water spots or rust.
- 5. **Clean Motor Unit:** The motor unit should be wiped clean with a damp cloth. Never immerse the motor unit in water or any other liquid.
- 6. **Storage:** Reassemble the dry parts or store them in a dry, safe place.

TROUBLESHOOTING

Refer to the table below for common issues and their solutions.

| Problem | Possible Cause | Solution |
|---------|----------------|----------|
|---------|----------------|----------|

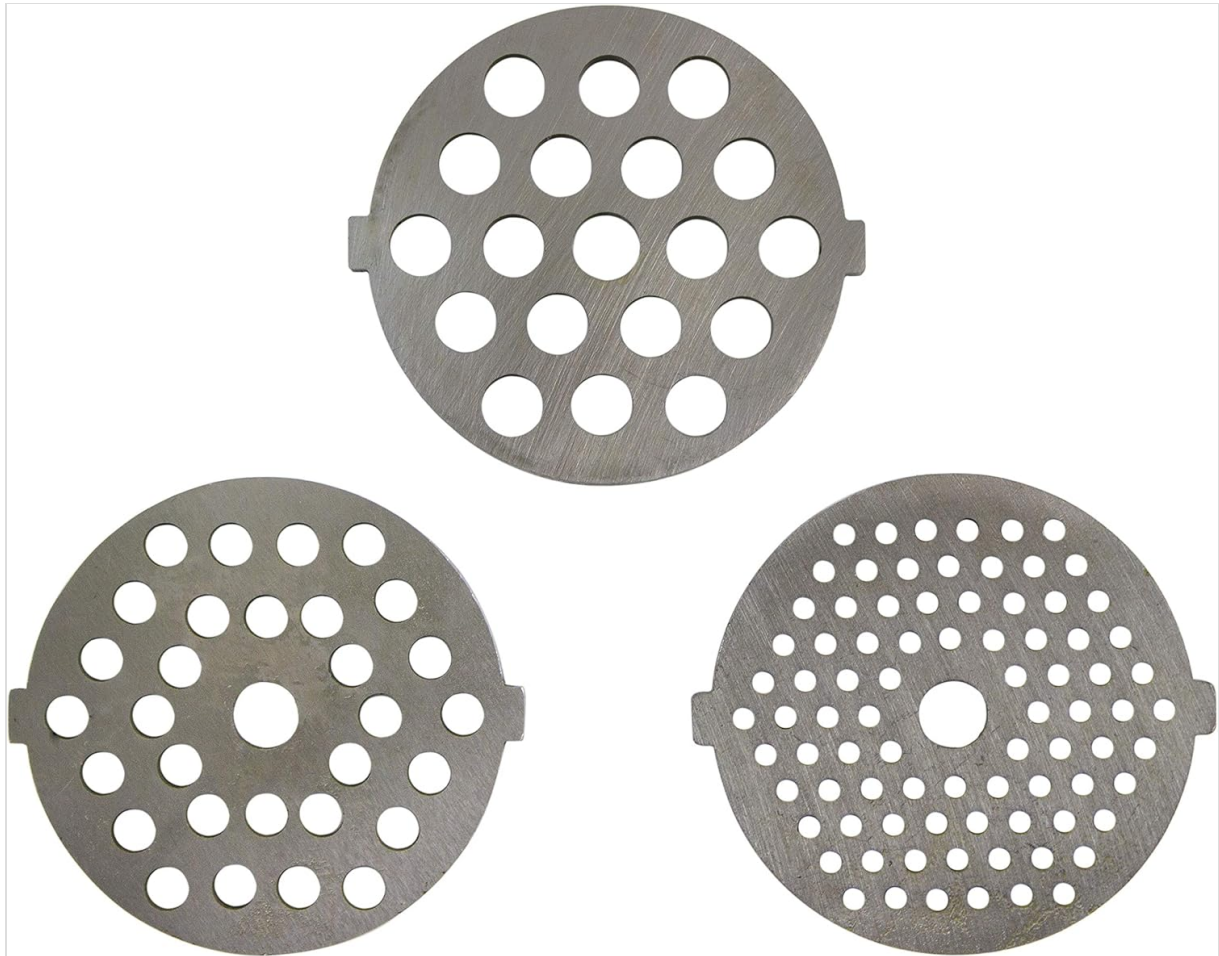
| Problem | Possible Cause | Solution |
|--|---|--|
| Grinder not turning on | Unit not plugged in; Power switch off; Overload protection activated | Check power connection; Turn switch to ON; Unplug, wait 30 minutes for motor to cool, then restart |
| Grinder jams or slows down | Too much food fed at once; Food too tough or fibrous; Blade or plate clogged | Feed food slowly and gently with pusher; Cut food into smaller, manageable pieces; Use reverse function to clear blockage; Disassemble and clean parts if necessary |
| Poor grinding performance (e.g., smearing, uneven grind) | Cutting blade dull or incorrectly installed; Wrong grinding plate selected; Food not chilled enough | Ensure blade is installed with sharp edge facing outwards; Check blade for sharpness; Select appropriate grinding plate for desired texture; Ensure food is properly chilled |
| Loud or unusual noise during operation | Parts not assembled correctly or securely; Foreign object inside grinder | Turn off and unplug; Reassemble all parts securely; Turn off, unplug, and carefully check for any foreign objects |



This close-up image shows the control panel of the Nesco FG-180 Food Grinder. It features an 'ON/R' (On/Reverse) toggle switch and a separate red power button. A blue indicator light is also visible, indicating power status.

SPECIFICATIONS

- **Model:** FG-180
- **Power:** 500 Watts
- **Voltage:** 120 Volts
- **Material:** Stainless Steel body, blade, and grinding plates; Metal gear box and gear shaft.
- **Dimensions:** 12.43 x 10.5 x 10.63 inches
- **Item Weight:** 1.6 ounces
- **Grinding Plates:** 3 included (Fine, Medium, Coarse)
- **Features:** Forward and Reverse function, Easy-to-remove grinder head.



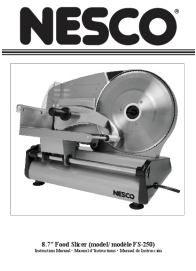
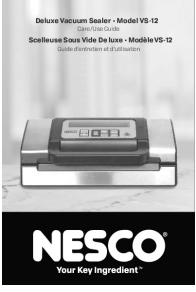



This image displays the three interchangeable stainless steel grinding plates included with the Nesco FG-180 Food Grinder. Each plate has different sized holes, allowing for fine, medium, or coarse grinding of food.

WARRANTY AND SUPPORT

For detailed warranty information, product registration, or customer support, please refer to the warranty card included with your Nesco FG-180 Food Grinder. You may also visit the official NESCO website or contact their customer service department directly.

You can also visit the NESCO Store on Amazon for more products and support: [NESCO Store](#)

| | |
|---|---|
|  | <p>NESCO Stainless Steel Food Mill Care and Use Guide</p> <p>A comprehensive care and use guide for the NESCO SSFM-1QT Stainless Steel Food Mill. This document provides detailed instructions on assembly, operation, safety precautions, cleaning, and offers helpful food preparation tips for home preservation tasks like making applesauce, gnocchi, and baby food.</p> |
|  | <p>NESCO Digital Food Dehydrator Care and Use Guide</p> <p>A comprehensive guide for using and maintaining your NESCO Digital Food Dehydrator, including operating instructions, dehydrating tips for various foods, and warranty information.</p> |
|  | <p>NESCO Dehydrator: Instructions, Safety, and Drying Guidelines</p> <p>A comprehensive guide to using your NESCO Dehydrator, covering safety precautions, operation of digital and analog models, drying techniques, packaging, testing, storage, and pre-treatment methods for optimal food preservation.</p> |
|  | <p>NESCO 8.7" Food Slicer (FS-250) Instruction Manual</p> <p>Comprehensive instruction manual for the NESCO 8.7" Food Slicer, model FS-250. Covers safety precautions, operation, care, cleaning, and warranty information.</p> |
|  | <p>NESCO Deluxe Vacuum Sealer VS-12: Care, Use, and Troubleshooting Guide</p> <p>Comprehensive guide for the NESCO Deluxe Vacuum Sealer Model VS-12, covering important safeguards, parts and functions, operating instructions, cleaning, maintenance, troubleshooting, and warranty information.</p> |
|  | <p>NESCO Classic Vacuum Sealer Model VS-C1 Care/Use Guide</p> <p>This guide provides care, use, and troubleshooting instructions for the NESCO Classic Vacuum Sealer Model VS-C1. It includes important safeguards, features, functions, operating instructions, cleaning and maintenance tips, and a one-year limited warranty.</p> |

