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Cuisinart MG-100

Cuisinart Electric Meat Grinder

MODEL: MG-100

Brand: Cuisinart

1. PRODUCT OVERVIEW

The Cuisinart Electric Meat Grinder MG-100 is designed for efficient and versatile meat processing in your home kitchen. Its powerful 300-watt motor allows for quick grinding of various meats, including beef, chicken, turkey, and venison, at a rate of up to 3 pounds per minute. This appliance is ideal for preparing ingredients for meatloaf, meatballs, sausages, chili, and pates.

Key Features:

- **Powerful 300-Watt Motor:** Grinds up to 3 pounds of meat per minute.
- **Versatile Grinding:** Includes two metal cutting plates for medium and coarse thickness.
- **Sausage Making Capability:** Comes with two sausage attachments for preparing breakfast links and regular sausages.
- **User-Friendly Controls:** Features a single on/off switch and a reverse function to clear clogged foods.
- **Durable Construction:** Stainless steel components ensure longevity and easy cleaning.

2. IMPORTANT SAFEGUARDS

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

- Read all instructions before operating the meat grinder.
- Do not touch moving parts. Keep hands, hair, clothing, and utensils away from the feed tube during operation to prevent injury.
- Always use the food pusher provided. Never use fingers or other objects to push meat into the grinder.
- Ensure the appliance is unplugged from the outlet when not in use, before putting on or taking

off parts, and before cleaning.

- Do not grind bones, nuts, or other hard foods.
- Do not grind meat with excessive sinew or hard fiber, as this may cause damage or clogging.
- If the unit becomes clogged, press the