

STX INTERNATIONAL STX-4000-TB2-PD

STX International Turboforce II 4000 Electric Meat Grinder Instruction Manual

1. INTRODUCTION

Thank you for choosing the STX International Turboforce II 4000 Electric Meat Grinder. This powerful and versatile appliance is designed for efficient home meat processing, offering a range of functions from grinding various meats, including soft bones, to making sausages, kubbe, and burger patties. Featuring a patented Quad Air Induction Cooling System and a robust 2000-watt motor, this grinder ensures durability and consistent performance. Please read this manual thoroughly before operation to ensure safe and optimal use of your new meat grinder.

2. SAFETY INSTRUCTIONS

- Always ensure the grinder is placed on a stable, flat surface before operation.
- Keep hands and utensils away from the feeding tube and grinding head during operation. Always use the provided meat pusher/stuffer.
- Do not attempt to grind hard bones, fibrous materials, or frozen meat. This grinder is designed for soft bones only (e.g., chicken, rabbit, squirrel, quail).
- The unit features a safety circuit breaker. If the motor bogs down or overheats, the unit may shut off. Allow it to cool before restarting.
- Unplug the appliance from the power source when assembling, disassembling, or when cleaning.
- Do not operate the unit near water or in wet conditions.
- Keep out of reach of children.
- Do not wash any metal parts of this grinder in a dishwasher. Hand washing is required to prevent corrosion and damage.

3. PRODUCT COMPONENTS

Your STX International Turboforce II 4000 Electric Meat Grinder comes with the following components:

- **Main Grinding Unit:** The motor housing with control buttons (High, Low, Reverse, Stop/Reset).
- **Polished Aluminum Grinding Head:** The main housing for the auger, blades, and plates.
- **High Capacity Meat Tray:** Stainless steel tray that sits atop the grinding head to hold meat for feeding.
- **Foot Pedal:** Allows for hands-free operation of the grinder.
- **Stainless Steel Cutting Blades (3 included):** Sharp blades for efficient cutting.
- **Tempered Steel Grinding Plates (5 sizes):** Various hole sizes for different grind textures.
- **Sausage Stuffing Plate:** Used with stuffing tubes.
- **Sausage Stuffing Tubes (3 sizes: 1/2", 5/8" & 3/4"):** For making various sizes of sausages.
- **Kubbe Attachment:** For preparing traditional Kubbe.
- **Meat Shredder Claws (1 pair):** For shredding cooked meats.
- **Burger-Slider Patty Maker Press:** For forming uniform burger patties.
- **Palm Press Meat Pusher/Stuffer:** Safely guides meat into the grinding head.



Figure 1: The STX International Turboforce II 4000 Electric Meat Grinder with its complete set of accessories, including the main unit, grinding head, meat tray, foot pedal, various plates, blades, sausage tubes, kubbe attachment, meat claws, and patty press.



Figure 2: Close-up of the foot pedal for hands-free operation, the burger-slider patty press, and the meat shredder claws.

4. ASSEMBLY

Follow these steps to assemble your meat grinder:

1. Ensure the main grinding unit is unplugged.
2. Insert the auger into the front of the grinding head, with the gear end facing the motor connection.
3. Place a cutting blade onto the auger shaft, ensuring the sharp edges face outwards, towards the grinding plate.
4. Select your desired grinding plate and place it over the cutting blade, aligning the notches.
5. Screw the front grinding head locking cap onto the grinding head, tightening it securely but not excessively.
6. Attach the assembled grinding head to the main unit by inserting it into the motor housing and turning the locking knob clockwise until it is firmly secured.

7. Place the high-capacity meat tray onto the top of the grinding head.



Figure 3: The main components of the grinding head: the head itself, the auger, and the locking ring, ready for assembly.



Figure 4: The three stainless steel cutting blades, essential for efficient grinding.

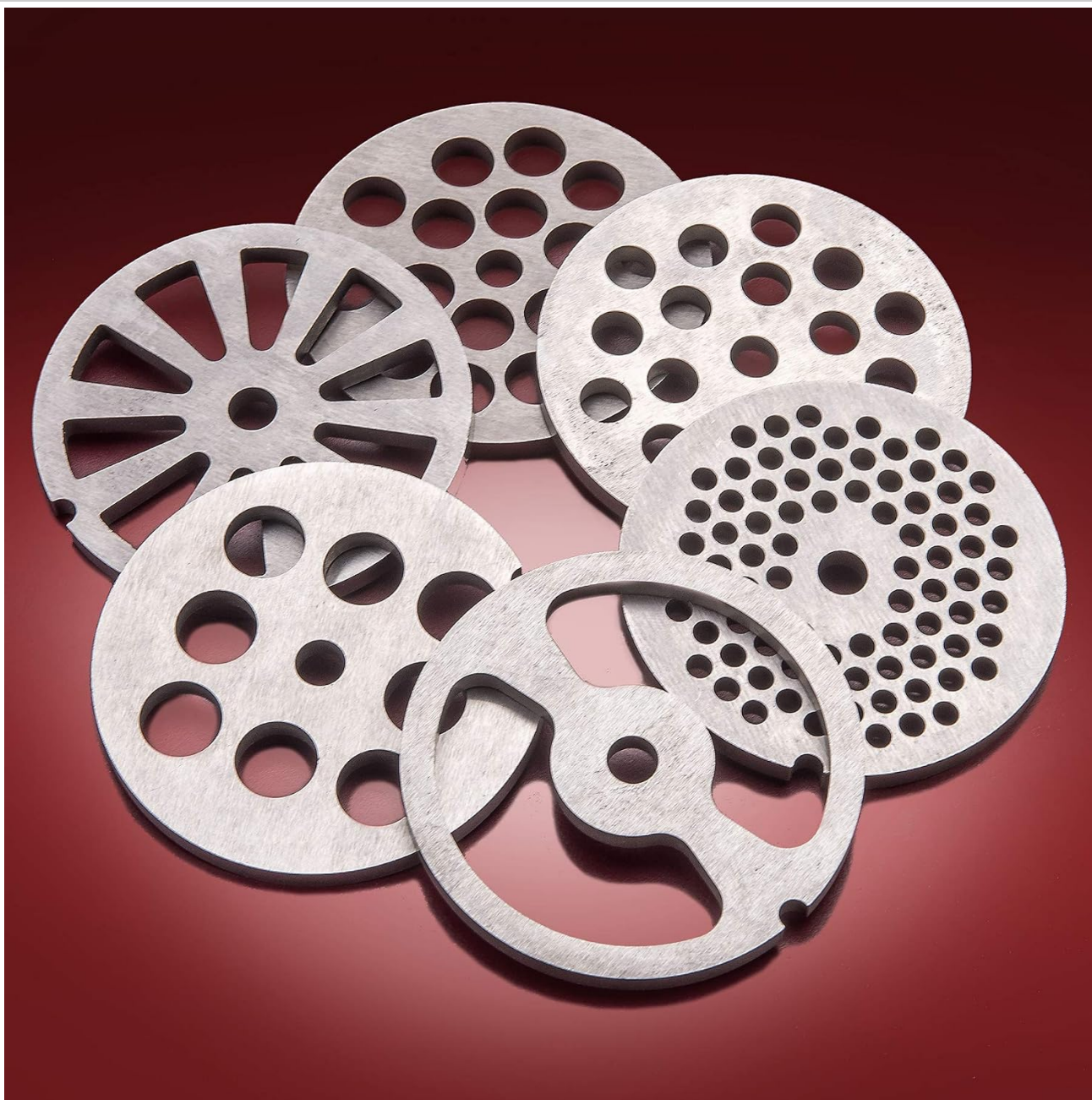


Figure 5: A selection of five tempered steel grinding plates, offering various hole sizes for different meat textures.

5. OPERATING INSTRUCTIONS

5.1. General Operation

- Plug the grinder into a 110/120 Volt - 60 Hz power outlet.
- Use the **ON/OFF** button to start or stop the grinder.
- Select between **High**, **Low**, and **Reverse** speeds as needed. The Reverse function helps clear jams.
- The optional foot pedal can be connected for hands-free control of the grinder's operation.

5.2. Grinding Meat

1. Prepare meat by cutting it into pieces that fit easily into the 2-inch diameter feeding tube. Remove any hard bones, tendons, or excessive fat.

2. For optimal results, meat should be partially frozen or very cold (around 32-34°F). This helps prevent smearing and ensures a cleaner grind.
3. Place a bowl or container under the grinding head to collect the ground meat.
4. Turn on the grinder to your desired speed (High or Low).
5. Feed the meat into the hopper and use the palm press meat pusher to guide it down the feeding tube **Never use your fingers or other utensils.**
6. This grinder is capable of grinding soft bones such as chicken, rabbit, squirrel, and quail bones, making it suitable for BARF (Bones and Raw Food) diets for pets.
7. For a finer texture, you may pass the meat through the grinder a second time using a smaller grinding plate.

5.3. Sausage Stuffing

1. Replace the grinding plate and cutting blade with the sausage stuffing plate and your chosen sausage stuffing tube.
2. Prepare your sausage mixture and load it into the meat tray.
3. Carefully slide the sausage casing onto the stuffing tube.
4. Turn on the grinder to a low speed and gently feed the mixture into the tube, guiding the casing as it fills to prevent air pockets and ensure even stuffing.



Figure 6: The set of three sausage stuffing tubes, the Kubbe attachment, and the palm press meat pusher/stuffer.

5.4. Kubbe Making

Attach the Kubbe attachment to the grinding head according to the instructions provided with the attachment. Prepare your Kubbe mixture and feed it through the grinder to form the desired shape.

5.5. Burger Patty Press

Use the included Burger-Slider Patty Maker Press to form uniform burger patties from your freshly ground meat. Follow the press's specific instructions for best results.

6. MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your STX International Turboforce II 4000 Electric Meat Grinder.

1. Always unplug the grinder before cleaning.
2. Disassemble all removable parts: grinding head, auger, cutting blade, grinding plate, meat tray, and attachments.
3. Wash all metal parts by hand with warm, soapy water. Rinse thoroughly and dry immediately to prevent rust and corrosion.
4. The main unit (motor housing) should be wiped clean with a damp cloth. Do not immerse the main unit in water.
5. Ensure all parts are completely dry before reassembling or storing.
6. Store the grinder and its accessories in a dry place.

7. TROUBLESHOOTING

- **Grinder stops during operation:** The safety circuit breaker may have tripped due to overheating or overloading. Turn off the unit, unplug it, and allow it to cool for at least 10-15 minutes before restarting. Ensure meat is properly prepared and not frozen solid.
- **Meat is not grinding efficiently or is smeared:** Ensure the cutting blade is inserted correctly (sharp edges facing outwards) and is sharp. Meat should be very cold or partially frozen.
- **Meat is backing up in the feeding tube:** Use the Reverse function to clear any blockages. Ensure meat pieces are small enough for the feeding tube.
- **Excessive noise:** Some noise is normal during operation. If the noise is unusually loud or accompanied by grinding sounds, check for proper assembly of all parts.

8. SPECIFICATIONS

- **Model:** STX-4000-TB2-PD
- **Brand:** STX INTERNATIONAL
- **Peak Output Power:** Up to 2000 Watts
- **Voltage:** 110/120 Volts - 60 Hz
- **Grinder Size:** #12
- **Output Diameter:** 2-5/8 inches
- **Feeding Tube Diameter:** 2 inches
- **Grinding Capacity:** 175 to 225 Lbs of Meat Per Hour (depending on meat type and plate size)
- **Speeds:** High, Low, Reverse
- **Cooling System:** Patented Quad Air Induction Cooling
- **Product Dimensions (Set Up):** 19"L x 8"W x 14"H
- **Item Weight:** 13 Lbs.
- **Material:** High Impact Polystyrene, Polished Cast Aluminum, Tempered Steel & Stainless Steel Parts

9. WARRANTY AND SUPPORT

STX International, a brand of Mercantile Station 2, LTD., offers a **3-Year Warranty** on this product. Terms and conditions may apply. For any questions, concerns, or warranty claims, please contact Mercantile Station 2, LTD. Their knowledgeable staff is available to assist you.

Contact Information: Please refer to the contact details provided with your product packaging or visit the official STX International website for support.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question