

Weston 10-3201-W

Weston Pro Series Electric Meat Grinder & Sausage Stuffer (Model 10-3201-W) Instruction Manual

Model: 10-3201-W | Brand: Weston

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and care of your Weston Pro Series Electric Meat Grinder and Sausage Stuffer, Model 10-3201-W. This commercial-grade appliance features a 1500-watt, 2 HP motor, capable of grinding up to 21 pounds of meat per minute. Please read all instructions thoroughly before initial use to ensure proper function and longevity of your unit.

2. IMPORTANT SAFETY INFORMATION

WARNING: Failure to follow these safety instructions may result in electric shock, fire, or serious injury.

- Always ensure the grinder is unplugged before assembling, disassembling, or cleaning.
- **NEVER OPERATE THE GRINDER WITHOUT THE TRAY SECURED IN PLACE.**
- **NEVER REACH INTO ANY GRINDER INLET** while the unit is operating. Use the provided stomper to push meat into the grinder.
- Keep hands and utensils away from moving parts during operation.
- Do not immerse the motor housing in water or other liquids.
- Ensure the power cord is not damaged and is placed away from hot surfaces.
- This appliance is for household and light commercial use. Do not use outdoors.
- Supervise children and individuals with reduced capabilities when near the appliance.
- Always place the grinder on a stable, level, and dry surface.

3. PRODUCT COMPONENTS

Your Weston Pro Series Electric Meat Grinder and Sausage Stuffer includes the following parts:

- Motor Housing with integrated handle and controls
- Grinder Head Assembly (includes auger, grinding knife, and plates)
- Stainless Steel Meat Tray
- Auger Grabbing Stomper
- Built-In Knife Sharpener (located on top of motor housing)
- Tray-Nested Accessory Tray
- Tray Dust Cover
- Tray Safety Guard
- Stainless Steel Grinding Knife
- Two Stainless Steel Grinding Plates: Coarse (7mm) and Medium (4.5mm)
- Sausage Stuffing Kit:
 - Set of three funnels: 20mm, 30mm, and 40mm
 - 10mm Snack Stick funnel
 - High-speed auger
 - Stuffing star/spacer



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Image: Weston Pro Series Electric Meat Grinder with its various components and accessories, including grinding plates, sausage stuffing funnels, and the stomper.

4. SETUP AND ASSEMBLY

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wash all parts that will come into contact with food (grinder head, auger, knife, plates, tray, stomper, stuffing funnels) in warm, soapy water. Rinse thoroughly and dry immediately to prevent rust, especially on steel components.
3. **Assemble Grinder Head:**

- Insert the auger into the grinder head.
- Place the grinding knife onto the auger shaft, ensuring the sharp edge faces outwards towards the plate.
- Select the desired grinding plate (coarse or medium) and place it over the knife and auger shaft.
- Screw the retaining ring onto the grinder head until snug, but do not overtighten.

4. **Attach Grinder Head to Motor:** Align the assembled grinder head with the opening on the motor housing. Twist to lock it securely in place.

5. **Secure Meat Tray:** Place the stainless steel meat tray onto the top of the grinder head, ensuring it is stable and properly seated. The tray safety guard should be in place.

6. **Positioning:** Place the assembled grinder on a stable, level, and dry surface. The unit features non-slip rubber feet for stability.



Image: The Weston Pro Series Electric Meat Grinder fully assembled with the meat tray in position, ready for operation.

5. OPERATING INSTRUCTIONS

5.1. Meat Grinding

1. **Prepare Meat:** Cut meat into pieces that fit easily into the grinder's throat (approximately 1-inch cubes). Remove any bones, large gristle, or tough tendons. For best results, chill the meat and grinder components (auger, knife, plates) in the freezer for 30-60 minutes before grinding.
2. **Select Plate:** Choose the coarse (7mm) plate for a coarser grind (e.g., chili, first grind) or the

medium (4.5mm) plate for a finer grind (e.g., burgers, second grind).

3. **Power On:** Plug the grinder into a grounded 120V, 60Hz electrical outlet. Turn the power switch to the "ON" position.
4. **Feed Meat:** Place prepared meat into the meat tray. Use the stomp to gently push the meat down into the grinder throat. **Never use your hands or fingers.**
5. **Grinding Process:** The grinder will process meat at a rate of 12-18 pounds per minute. Collect the ground meat in a clean bowl placed under the grinder head.
6. **Reverse Function:** If the grinder becomes jammed or clogged, switch the unit to the "REVERSE" function. This will help clear the obstruction. Once cleared, switch back to "ON" to resume grinding.
7. **Completion:** Once all meat is ground, turn the power switch to "OFF" and unplug the unit.



Image: Freshly ground meat being discharged from the grinder into a collection bowl, demonstrating the grinding process.

5.2. Sausage Stuffing

To make a variety of homemade sausages, use the included sausage stuffing kit.

1. **Prepare Grinder for Stuffing:**
 - Disassemble the grinder head.
 - Insert the high-speed auger.
 - Place the stuffing star/spacer onto the auger shaft.
 - Select the appropriate stuffing funnel (10mm for snack sticks, 20mm, 30mm, or 40mm for other sausages) and attach it to the grinder head.
 - Screw the retaining ring onto the grinder head until snug.
 - Attach the assembled head to the motor housing and secure the meat tray.
2. **Prepare Sausage Mixture:** Ensure your sausage mixture is well-chilled and properly seasoned.
3. **Prepare Casings:** Soak natural casings according to package directions. For collagen casings, follow specific instructions.
4. **Load Casing:** Carefully slide the prepared casing onto the stuffing funnel, gathering it at the base. Leave a small amount of casing hanging off the end to tie later.
5. **Stuff Sausages:**
 - Turn the grinder to the "ON" position.
 - Feed the sausage mixture into the meat tray using the stomp.
 - As the mixture fills the casing, guide the casing off the funnel, ensuring an even fill without air pockets. Avoid overfilling, which can cause bursting.
 - Periodically stop the machine to tie off links as desired.
6. **Completion:** Once stuffing is complete, turn the power switch to "OFF" and unplug the unit.

5.3. Using the Built-In Knife Sharpener

The grinder features a built-in knife sharpener to maintain the edge of your butcher knives.

1. Ensure the grinder is unplugged before using the sharpener.
2. Locate the sharpener slots on top of the motor housing.
3. Hold the knife firmly and insert the blade into the appropriate slot, pulling it towards you with light, even pressure. Repeat several times.
4. Clean the knife thoroughly after sharpening to remove any metal particles.

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Image: A detailed view of the integrated knife sharpener located on the top of the grinder's motor housing.

6. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your meat grinder.

1. **Unplug:** Always unplug the unit from the power outlet before cleaning.
2. **Disassemble:** Disassemble the grinder head, removing the retaining ring, plate, knife, and auger. Remove the meat tray.
3. **Wash Components:** Wash all removable parts (grinder head, auger, knife, plates, tray, stomper, stuffing funnels) immediately after use in warm, soapy water. Use a brush to remove any meat residue.
4. **Rinse and Dry:** Rinse all parts thoroughly with clean water. **It is crucial to dry all metal components immediately and completely** to prevent rust.
5. **Motor Housing:** Wipe the motor housing with a damp cloth. Do not immerse the motor housing in water.
6. **Lubrication:** The motor is permanently lubricated and requires no user maintenance.

7. STORAGE

Store your meat grinder properly to protect its components.

- Ensure all parts are clean and completely dry before storage.
- Utilize the tray-nested accessory tray to organize grinding plates, knives, stomper, and sausage stuffing kit.
- Place the tray dust cover over the meat tray for added protection.
- The unit features a sturdy handle for convenient carrying and transportation.
- Store the grinder in a cool, dry place, away from direct sunlight and moisture.

8. TROUBLESHOOTING

If you encounter issues with your meat grinder, refer to the following common solutions:

Problem	Possible Cause	Solution
Grinder does not turn on.	Unit unplugged. Power switch off. Circuit breaker tripped.	Ensure unit is securely plugged into a working outlet. Turn power switch to "ON". Check your household circuit breaker and reset if necessary.
Meat is not grinding or is grinding slowly.	Grinder head clogged. Meat not properly prepared (too large, too warm). Grinding knife or plate incorrectly installed.	Turn off and unplug. Disassemble and clear any obstructions. Use the "REVERSE" function briefly before disassembling. Cut meat into smaller, chilled pieces. Ensure knife is sharp edge out and plate is seated correctly.
Sausage casing bursts during stuffing.	Casing overfilled. Casing not properly prepared (e.g., not soaked).	Reduce pressure when feeding meat; allow casing to fill evenly. Ensure casings are properly prepared according to their instructions.

If the problem persists after attempting these solutions, please contact Weston customer support.

9. SPECIFICATIONS

Feature	Detail
Model Number	10-3201-W
Brand	Weston
Motor Power	2 HP / 1500 Watts
Voltage	120 Volts, 60 Hz
Grinding Capacity	Up to 21 lbs per minute
Material	Heavy Duty Stainless Steel
Product Dimensions	24 x 10.9 x 20.6 inches

Feature	Detail
Item Weight	Approximately 1 pound (Note: Weight provided in product data. Actual weight may vary.)
Included Grinding Plates	Coarse (7mm), Medium (4.5mm)
Included Stuffing Funnels	10mm, 20mm, 30mm, 40mm

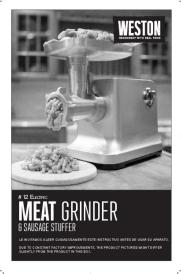
10. WARRANTY AND CUSTOMER SUPPORT

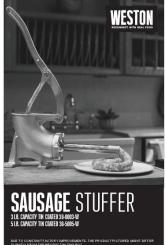
This Weston Pro Series Electric Meat Grinder and Sausage Stuffer (Model 10-3201-W) is covered by a **Five Year Limited Warranty**.

For warranty claims, technical assistance, or replacement parts, please contact Weston customer support directly. Refer to the contact information provided with your product packaging or visit the official Weston website.

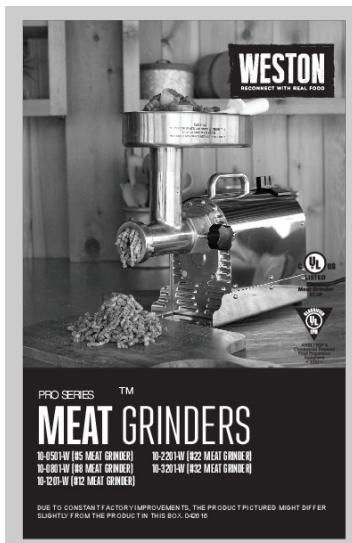
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Related Documents - 10-3201-W

	<p><u>Weston #5 Electric Meat Grinder & Sausage Stuffer User Manual</u></p> <p>Comprehensive user manual for the Weston #5 Electric Meat Grinder & Sausage Stuffer (Model 82-0301-W), detailing safety instructions, assembly, operation, cleaning, and food safety guidelines.</p>
	<p><u>Weston Pro Series Electric Meat Grinder and Sausage Stuffer User Manual</u></p> <p>This comprehensive user manual guides you through the safe and effective operation of the Weston Pro Series Electric Meat Grinder and Sausage Stuffer. It covers essential information for models #8, #12, #22, and #32, ensuring you can maximize the performance and longevity of your appliance.</p>
	<p><u>Weston #12 Electric Meat Grinder & Sausage Stuffer User Manual</u></p> <p>Comprehensive user manual for the Weston #12 Electric Meat Grinder & Sausage Stuffer, covering assembly, operation, safety guidelines, cleaning, and food preparation tips. Available in English, Spanish, and French.</p>

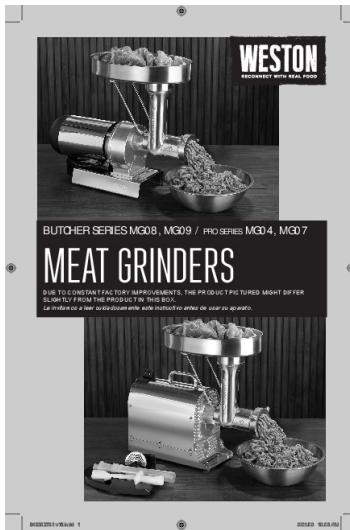
	<p><u>Weston Sausage Stuffer: User Manual, Assembly, and Care Guide</u></p> <p>Comprehensive guide for operating, assembling, cleaning, and maintaining the Weston Sausage Stuffer (models 36-0003-W and 36-5005-W). Includes safety precautions, food safety tips, sausage making information, and warranty details.</p>
	<p><u>Weston Meat Cuber Tenderizer Jerky Slicer User Manual</u></p> <p>This user manual provides comprehensive instructions for the Weston Meat Cuber Tenderizer Jerky Slicer, covering important safeguards, component lists, cleaning procedures, assembly steps, directions for use, food safety guidelines, and warranty information. It is designed for safe and effective operation of the meat processing appliance.</p>
	<p><u>Weston MS06 Meat Slicer: User Manual, Safety, and Care Guide</u></p> <p>Comprehensive guide for the Weston MS06 Meat Slicer, covering important safety precautions, operating instructions, cleaning, maintenance, and warranty information. Includes tips for slicing and product specifications.</p>

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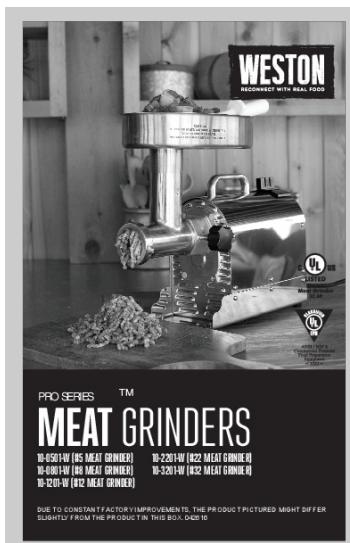


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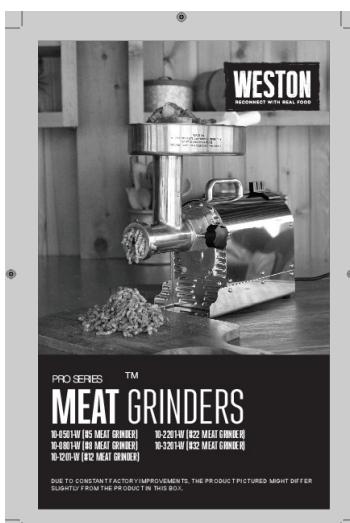


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