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Hanchen HC

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Model: HC

1. INTRODUCTION

Thank you for choosing the Hanchen HC Manual Stainless Steel Meat Grinder. This manual provides essential information for the safe and efficient operation, maintenance, and care of your new appliance. Please read it thoroughly before first use and keep it for future reference.

This manual meat grinder is designed for grinding various food items, including meat, vegetables, and nuts, and can also be used for making sausages and cookies. Its robust stainless steel construction ensures durability and food safety.

2. SAFETY INSTRUCTIONS

- Always ensure the grinder is securely fixed to a stable surface before operation.
- Keep hands and fingers away from the feeding opening and cutting blades during operation. Use the provided pushing rod to feed ingredients.
- Do not attempt to grind bones or other hard, non-food items, as this can damage the grinder.
- Ensure all parts are correctly assembled before use.
- Clean all parts thoroughly before first use and after each subsequent use.
- Store the grinder and its components in a dry place to prevent rust. Apply cooking oil to metal parts, especially blades, if storing for extended periods.
- Keep out of reach of children.

3. PRODUCT OVERVIEW AND COMPONENTS

The Hanchen HC Manual Meat Grinder comes with several components designed for versatile food

processing. Familiarize yourself with each part before assembly.



Figure 3.1: All components of the Hanchen HC Manual Meat Grinder. This image displays the main grinder body, the wooden handle, two cutting discs (5mm and 8mm), a cross blade, a screw auger, a sausage filling tube, a cookie board attachment, a pushing rod, and a cleaning brush.

Dimension drawing

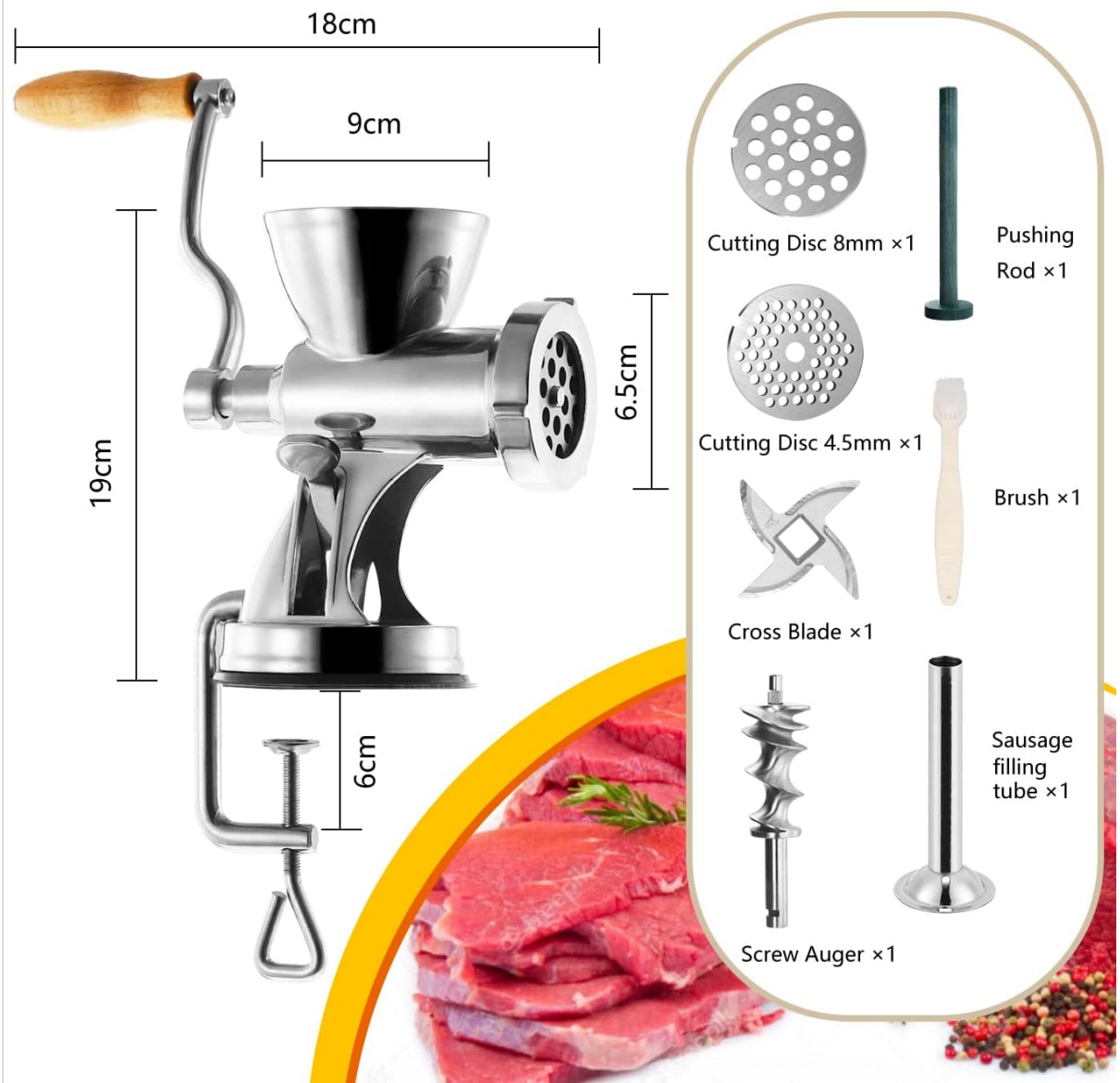


Figure 3.2: Dimension drawing illustrating the grinder's size and key components. It shows the overall dimensions (e.g., 19cm height, 18cm width) and labels accessories like the 8mm and 4.5mm cutting discs, pushing rod, brush, cross blade, screw auger, and sausage filling tube.

Component List:

- **Main Grinder Body:** Stainless steel housing with feeding hopper and output barrel.
- **Handle:** Wooden handle for manual operation.
- **Screw Auger:** Feeds ingredients towards the cutting blade.
- **Cross Blade:** Sharp blade for cutting ingredients.
- **Cutting Discs:** Two interchangeable discs (5mm and 8mm) for different grinding textures.
- **Sausage Filling Tube:** Attachment for making sausages.
- **Cookie Board:** Attachment for shaping cookies.
- **Pushing Rod:** For safely pushing ingredients into the hopper.
- **Fixing Clamp:** For securing the grinder to a countertop.
- **Suction Cup Base:** Alternative method for securing the grinder to a smooth surface.
- **Cleaning Brush:** For easy cleaning of components.

4. SPECIFICATIONS

Parameter	Value
Model	HC
Body Material	304 Stainless Steel
Cutting Plate Material	420 Stainless Steel
Cutting Plate Sizes	5 mm, 8 mm
Input Opening Size	9.3 cm
Net Weight	2.9 kg
Package Dimensions	30.2 x 22.7 x 18.3 cm

5. SETUP AND ASSEMBLY

Follow these steps to assemble your meat grinder and secure it for use.

5.1 Assembly Steps:

1. Ensure all components are clean and dry before assembly.
2. Insert the screw auger into the main grinder body.
3. Place the cross blade onto the end of the screw auger, ensuring it is correctly oriented.
4. Select the desired cutting disc (5mm or 8mm) and place it over the cross blade.
5. Screw on the locking ring tightly to secure the cutting disc and blade.
6. Attach the handle to the screw auger shaft at the back of the grinder body and secure it.

5.2 Securing the Grinder:

The grinder offers two methods for secure attachment to a countertop:

2 FIXING METHODS



Figure 5.1: Illustration of the two methods to secure the grinder: the suction cup base and the fixing clamp.

- **Suction Cup Fixation:** Place the grinder on a clean, smooth, non-porous surface. Pull up the lever on the suction cup base to create a vacuum, firmly attaching the grinder to the desktop.
- **Fixing Clamp:** For table thicknesses between 1-5 cm, use the integrated clamp. Position the grinder on the edge of the table and tighten the screw of the clamp until it is firmly secured. It is recommended to place a cushion between the table and the clamp to protect your table surface.

6. OPERATING INSTRUCTIONS

Prepare your ingredients and follow these steps for grinding.



Figure 6.1: The Hanchen HC Manual Meat Grinder ready for use, demonstrating its versatility for grinding meat, making sausages, and shaping cookies.

6.1 Preparing Ingredients:

- **Meat:** Cut meat into pieces approximately 2 cm (0.8 inches) in size. Remove any bones, skin, or tough tendons to prevent damage to the grinder and ensure smooth operation.
- **Vegetables:** Cut vegetables like carrots, peppers, mushrooms, or garlic into manageable pieces that fit the feeding hopper.
- **Nuts:** For nuts such as peanuts, walnuts, or almonds, ensure they are shelled. Harder nuts may require more effort to grind.

6.2 Grinding Process:

1. Place a bowl or container beneath the grinder's output to collect the processed food.
2. Place the prepared ingredients into the feeding hopper.
3. Slowly turn the handle clockwise. Use the pushing rod to gently guide ingredients into the auger. **Never use your fingers or hands.**
4. Continue turning the handle until all ingredients are processed.

SCOPE OF APPLICATION



Figure 6.2: The grinder's applications, including sausage making with the sausage mouth, cookie shaping with the cookie board, and the output texture from 5mm and 7mm (or 8mm) cutting discs.

6.3 Sausage Making:

1. Remove the cutting disc and cross blade.
2. Attach the sausage filling tube to the grinder output and secure it with the locking ring.
3. Prepare your sausage mixture.
4. Slide the sausage casing onto the filling tube.
5. Feed the sausage mixture into the hopper and turn the handle to fill the casing. Guide the casing as it fills to create desired sausage links.

6.4 Cookie Shaping:

1. Remove the cutting disc and cross blade.
2. Attach the cookie board to the grinder output and secure it with the locking ring.
3. Prepare your cookie dough.
4. Feed the dough into the hopper and turn the handle. The dough will be extruded through the cookie board, forming shapes. Cut the dough to desired lengths.

7. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your Hanchen HC Meat Grinder.



Figure 7.1: Cleaning process for the Hanchen HC Manual Meat Grinder, highlighting its detachable design for easy washing by hand or in a dishwasher.

1. **Disassembly:** After each use, disassemble the grinder by reversing the assembly steps.
2. **Washing:** All metal accessories of the meat grinder are made of stainless steel and are dishwasher safe. For hand washing, rinse all parts under warm running water. Use the provided cleaning brush to remove any food residues from crevices and holes in the cutting discs and auger.
3. **Drying:** Thoroughly dry all components immediately after washing to prevent water spots and potential rust.
4. **Storage:** Store the clean and dry components in a dry place. If the machine will not be used for a long period, apply a thin layer of cooking oil to the cross blade and cutting discs before storage to further prevent rust. While stainless steel is rust-resistant, proper care is crucial for long-term durability.

8. TROUBLESHOOTING

This section addresses common issues you might encounter with your meat grinder.

Problem	Possible Cause	Solution
Grinder is difficult to turn.	Ingredients are too large or hard. Bones or tough tendons are present. Grinder is not properly assembled.	Cut ingredients into smaller, manageable pieces. Ensure meat is free of bones and tough parts. Disassemble and reassemble, ensuring all parts are correctly aligned.
Food is not grinding effectively.	Cross blade is dull or incorrectly installed. Cutting disc holes are clogged.	Check blade orientation; replace if dull. Clean the cutting disc thoroughly.
Grinder is not stable on the countertop.	Suction cup not properly engaged. Clamp not tightened sufficiently or table surface is unsuitable.	Ensure surface is clean, smooth, and non-porous; re-engage suction cup. Tighten clamp firmly; use on appropriate table thickness (1-5 cm).

9. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the purchase documentation or contact Hanchen customer service directly. Keep your proof of purchase for any warranty claims.

For further assistance, please visit the official Hanchen website or contact their support team through the details provided at the point of purchase.