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HOUSNAT 5-in-1 Multifunction Electric Meat Grinder

HOUSNAT 5-in-1 Multifunction Electric Meat Grinder Instruction Manual

Model: HOUSNAT Multifunction Electric Meat Grinder

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before operating the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always unplug the appliance from the power outlet before assembling, disassembling, or cleaning.
- Do not immerse the motor unit in water or any other liquid. Clean only with a damp cloth.
- Keep hands and utensils away from moving parts during operation to prevent injury. Always use the food pusher provided.
- This appliance is not intended for use by children or persons with reduced physical, sensory, or mental capabilities unless supervised by an adult responsible for their safety.
- Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting.
- Do not process bones, nuts, or other hard, fibrous foods that could damage the motor or blades.
- If the appliance overheats, the built-in protection system may shut it off. Allow the unit to cool down for at least 30 minutes before resuming operation.
- Do not operate the appliance with a damaged cord or plug, or if it malfunctions or has been damaged in any manner. Contact customer service for assistance.

2. PRODUCT COMPONENTS

Familiarize yourself with the various parts of your HOUSNAT Multifunction Electric Meat Grinder.



Image: Overview of the HOUSNAT 5-in-1 Multifunction Electric Meat Grinder and its various accessories, including grinding plates, sausage stuffer, kubbe attachment, and slicer/shredder drums.

- **Motor Unit:** The main body housing the powerful copper motor.
- **Grinding Head:** Aluminum alloy component where food is processed.
- **Meat Hopper:** Tray for holding food before feeding into the grinder.
- **Food Pusher:** Tool for safely guiding food into the grinding head.
- **Auger (Feeding Screw):** Propels food through the grinding head.
- **Cutting Blade:** Stainless steel blade for cutting food.
- **Grinding Plates:** Three stainless steel plates (3mm, 5mm, 7mm) for different textures.
- **Fixing Ring:** Secures the grinding head components.
- **Sausage Stuffer Attachments:** Cones for making sausages.
- **Kubbe Attachment:** For forming kubbe.
- **Slicer/Shredder Attachment:** Includes various drums for slicing, shredding, and grating.
- **Tomato Juicing Kit:** Specific components for extracting tomato juice.

3. ASSEMBLY AND SETUP

Before first use, wash all parts that will come into contact with food in warm soapy water, rinse thoroughly, and dry. Ensure the motor unit is unplugged.

3.1 General Assembly



Image: Step-by-step diagram illustrating the assembly of the grinding head, auger, blade, grinding plate, and fixing ring onto the

motor unit.

1. Insert the auger into the grinding head.
2. Place the cutting blade onto the auger shaft, ensuring the sharp edge faces outwards.
3. Select the desired grinding plate (3mm, 5mm, or 7mm) and place it over the cutting blade.
4. Screw the fixing ring onto the grinding head until secure.
5. Attach the assembled grinding head to the motor unit, ensuring it locks into place.
6. Place the meat hopper onto the top of the grinding head.

3.2 Tomato Juicing Kit Assembly



Tomato Juice Making Accessories

Mounting Procedures

Image: A visual guide demonstrating the seven steps to correctly assemble the tomato juicing accessories onto the main unit.

Follow the specific instructions provided with the tomato juicing kit for proper assembly, as it involves different components than standard grinding.

4. OPERATING INSTRUCTIONS

Ensure the appliance is correctly assembled and plugged into a suitable power outlet before operation.

HUMANIZED DESIGN



Size #12 Grinding Head
Large Meat Hopper

Handle



Speed Adjustable
& Reverse Function

Image: The control panel of the HOUSNAT meat grinder, featuring buttons for ON/OFF, SLOW speed, and Reverse (REV) function.

4.1 Basic Operation (Grinding Meat)

Meet Your Daily Needs

3 Sizes
Of Cutting
Plates



Image: The HOUSNAT meat grinder processing meat, demonstrating the output with different grinding plate sizes (3mm, 5mm, 7mm) and examples of finished products like burgers and meatballs.

1. Prepare meat by cutting it into pieces that fit easily into the feeding chute. Remove bones, gristle, and excessive fat.
2. Place a bowl or container under the grinding head to collect the ground meat.
3. Press the 'ON/OFF' button to start the grinder. You may select 'SLOW' for a reduced speed if desired.
4. Feed the meat into the hopper and gently push it down with the food pusher. Do not force the meat or use your fingers.

- After grinding, press the 'ON/OFF' button to stop the machine.

4.2 Sausage Stuffing

01

How to peel tomatoes?



1. All you need to do is cut a shallow "X" in the bottom of each tomato, then put tomatoes into the boiling water (20-30 seconds)

2. Peel the skins off with your hands

02

Squeezed Tomato Sauce



Image: The HOUSNAT meat grinder demonstrating its capabilities for both sausage stuffing and kubbe making, showing the respective attachments in use.

- Assemble the grinder with the appropriate sausage stuffer attachment.
- Prepare your sausage mixture and casings.
- Feed the mixture into the hopper and gently push it through. The mixture will exit through the sausage stuffer, filling the casing.
- Control the speed and filling to avoid air pockets and overfilling.

4.3 Slicing, Shredding, and Grating

Stuffed Sausage



Make Kubbe



Image: The HOUSNAT meat grinder equipped with the slicer/shredder attachment, showcasing four different drum types for various cutting tasks, alongside examples of sliced cucumbers and shredded carrots.

- Attach the slicer/shredder assembly to the motor unit.
- Insert the desired drum (slicing, fine shredding, coarse shredding, or grating) into the attachment.
- Place a bowl under the output chute.
- Turn on the machine and feed vegetables, cheese, or other ingredients into the chute using the food pusher.

4.4 Tomato Juicing

Real, Fresh tomatoes juices

Extract and enjoy pure tomatoes juice without the additives

If clogged Don't turn it as tight as possible, free up a little space



Image: The HOUSNAT meat grinder actively juicing tomatoes with its dedicated attachment, showing fresh tomato pulp being extracted into a bowl.

1. Assemble the tomato juicing kit as per its specific instructions.
2. Prepare tomatoes by washing them. For best results, you may peel them by making a shallow 'X' cut at the bottom, then blanching in boiling water for 20-30 seconds before peeling by hand.
3. Place a container for juice and another for pulp under the respective outlets.
4. Turn on the machine and feed tomatoes into the hopper, using the food pusher.

5. CLEANING AND MAINTENANCE

Proper cleaning and maintenance ensure the longevity and hygienic operation of your appliance.



Easy to Clean

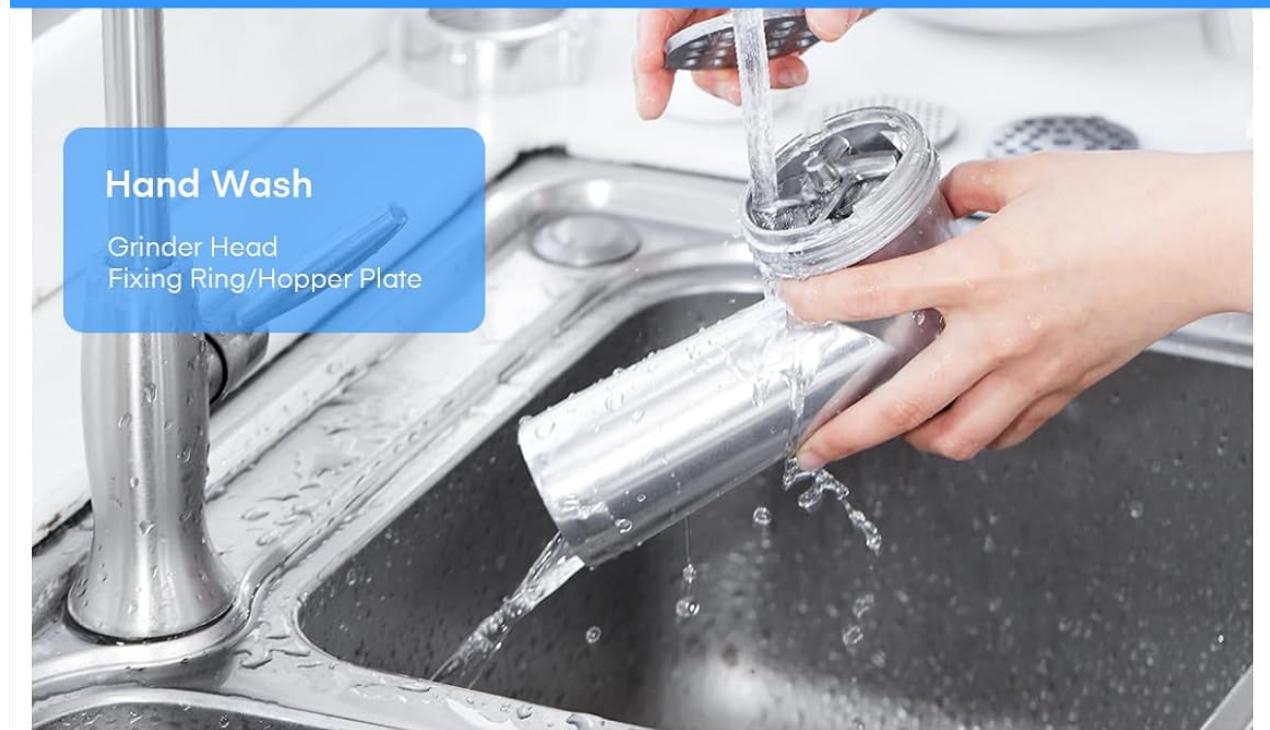


Image: A visual guide for cleaning the HOUSNAT meat grinder, indicating that stainless steel and plastic accessories are dishwasher safe, while the aluminum alloy grinding head, fixing ring, and hopper plate require hand washing.

1. **Unplug:** Always unplug the appliance before cleaning.
2. **Disassemble:** Carefully disassemble all removable parts.

3. **Hand Wash:** The aluminum alloy grinding head, meat hopper, and fixing ring should be hand washed with warm, soapy water. Do not wash these parts in a dishwasher or with hot water, as this can cause discoloration and damage. Wipe them dry immediately with a soft cloth after cleaning.
4. **Dishwasher Safe Parts:** All stainless steel components (cutting blade, grinding plates, slicer/shredder drums) and plastic accessories (food pusher, sausage stuffer cones, kubbe attachment) are dishwasher safe.
5. **Motor Unit:** Wipe the motor unit with a damp cloth. Never immerse it in water.
6. **Drying:** Ensure all parts are completely dry before reassembling or storing to prevent rust or damage.
7. **Storage:** Store the appliance and its accessories in a dry, safe place.

6. TROUBLESHOOTING

If you encounter issues with your meat grinder, refer to the following common problems and solutions.

| Problem | Possible Cause | Solution |
|--|---|---|
| Motor does not start. | Not plugged in; power outage; overheat protection activated. | Check power connection; verify power supply; allow unit to cool for 30 minutes. |
| Food is not grinding or processing slowly. | Food chute clogged; incorrect assembly; meat too tough or contains bones/gristle. | Press 'ON/OFF' to stop, then press 'REV' to clear clog. Ensure correct assembly. Pre-cut meat into smaller pieces and remove hard elements. |
| Loud noise or vibration during operation. | Loose parts; incorrect assembly; foreign object inside. | Turn off and unplug. Check all parts are securely assembled. Inspect for any foreign objects. |
| Unit stops during operation. | Overheat protection activated; motor overloaded. | Turn off and unplug. Allow to cool down. Reduce load size for next use. |

If the problem persists after attempting these solutions, please contact HOUSNAT customer service.

7. SPECIFICATIONS

| Feature | Detail |
|---------|-------------------------------------|
| Brand | HOUSNAT |
| Model | Multifunction Electric Meat Grinder |
| Power | 500W (Rated), 3000W Max (Peak) |

| Feature | Detail |
|----------------------|--|
| Voltage | 120 Volts |
| Product Dimensions | 11.4" L x 10.6" W x 6.69" H |
| Item Weight | 9.9 pounds |
| Material | ABS (main body), Aluminum Alloy (grinding head, hopper), Stainless Steel (blades, plates) |
| Functions | Meat Grinding, Sausage Stuffing, Slicing, Shredding, Grating, Kubbe Making, Tomato Juicing |
| Safety Certification | ETL Certified |

8. WARRANTY AND SUPPORT

HOUSNAT provides professional customer service, coverage on parts and performance, and lifelong technical support for this product.

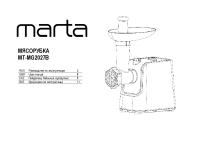
For any questions, concerns, or technical assistance, please contact HOUSNAT customer support through the retailer's platform or the official HOUSNAT website.

Please retain your proof of purchase for warranty claims.

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Related Documents - 5-in-1 Multifunction Electric Meat Grinder

| | |
|---|---|
|  | <p>HOUSNAT AMR516 Centrifugal Juicer User Manual</p> <p>This user manual provides comprehensive instructions for the HOUSNAT AMR516 Centrifugal Juicer, covering product specifications, safety precautions, assembly, operation, maintenance, and troubleshooting to ensure optimal performance and longevity.</p> |
|  | <p>HOUSNAT AMR521 Slow Juicer User Manual and Operating Guide</p> <p>Comprehensive user manual for the HOUSNAT AMR521 Slow Juicer. Includes safety precautions, operating instructions, product components, tips for handling foods, and troubleshooting guide.</p> |

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|---|---|
|  | <p>HOUSNAT PH-023B Commercial Blender Instruction Manual</p> <p>Official instruction manual for the HOUSNAT PH-023B Commercial Blender. Learn about safety warnings, product features, specifications, operation, cleaning, troubleshooting, and warranty.</p> |
|  | <p>Marta MT-MG2027B Meat Grinder: User Manual and Operating Guide</p> <p>Comprehensive user manual for the Marta MT-MG2027B meat grinder, covering safety instructions, assembly, operation of various attachments (sausage, kebbe, shredder, juicer), cleaning, maintenance, and technical specifications.</p> |
|  | <p>CENTEK CT-1625 Meat Grinder: User Manual and Operating Instructions</p> <p>Comprehensive user manual for the CENTEK CT-1625 Meat Grinder, covering safety precautions, operation, assembly, maintenance, specifications, and warranty information. Includes detailed part descriptions and troubleshooting tips.</p> |
|  | <p>Cheffano Meat Grinder AZ-MG091 Instruction Manual</p> <p>This manual provides instructions for the safe operation, assembly, and maintenance of the Cheffano Meat Grinder, Model AZ-MG091. It includes important safety precautions, product description, assembly steps, mincing meat instructions, kubbe making, sausage making, and cleaning and warranty information.</p> |