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For HAUSWIRT Stand Mixer Models HM740 and HM780

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient use of your HAUSWIRT HM70HV Meat Grinder Attachment. This accessory is designed to work exclusively with HAUSWIRT 5L and 5.5L stand mixers, specifically models HM740 and HM780. Please read all instructions carefully before assembly, operation, and cleaning to ensure proper function and to prevent injury or damage.



Image 1.1: HAUSWIRT Stand Mixer with HM70HV Meat Grinder Attachment.

2. IMPORTANT SAFETY INSTRUCTIONS

- Always ensure the stand mixer is unplugged before attaching or removing the meat grinder.
- Keep fingers and utensils away from the feed opening and grinding plates during operation. Use the food pusher provided. Failure to do so may result in severe injury.
- Do not attempt to grind bones, nuts, or other hard items as this can damage the attachment and the stand mixer.
- Ensure all parts are correctly assembled and secured before operating.
- Do not immerse the main grinder body (metal parts) in water. Refer to cleaning instructions.
- This attachment is for household use only.
- Keep out of reach of children.

3. PACKAGE CONTENTS

Carefully unpack all components and check against the list below:

- 1 x Meat Grinder Body (metal)
- 1 x Food Tray (metal)
- 1 x Food Pusher (plastic)
- 1 x Grinding Knife (4-blade stainless steel)
- 3 x Stainless Steel Grinding Plates (Fine, Medium, Coarse)
- 2 x Sausage Stuffer Adapters (plastic)
- 1 x Sausage Stuffer Ring (plastic)



Image 3.1: Included components of the HM70HV Meat Grinder Attachment.

4. ASSEMBLY AND SETUP

Follow these steps to attach the meat grinder to your HAUSWIRT stand mixer:

1. **Ensure Power is Off:** Unplug your HAUSWIRT stand mixer from the power outlet.
2. **Prepare the Mixer:** Locate the attachment hub on the front of your stand mixer. Remove the hub cover.
3. **Assemble Grinder Components:**
 - Insert the grinding screw into the grinder body.
 - Place the grinding knife onto the end of the grinding screw, ensuring the sharp edge faces outwards towards the grinding plate.
 - Select the desired grinding plate (fine, medium, or coarse) and place it over the grinding knife.
 - Secure the grinding plate with the locking ring, tightening it firmly but not excessively.
4. **Attach to Mixer:** Insert the assembled meat grinder body into the attachment hub of your stand mixer. Ensure the square shaft of the grinder aligns with the square drive socket in the hub. Rotate slightly if necessary until it slides fully into place.

5. **Secure Attachment:** Tighten the attachment knob on the stand mixer to secure the meat grinder firmly in position.
6. **Install Food Tray:** Place the food tray onto the top of the grinder body.



Image 4.1: Attaching the meat grinder to the HAUSWIRT stand mixer.

5. OPERATING INSTRUCTIONS

The HAUSWIRT HM70HV Meat Grinder Attachment is suitable for grinding raw or cooked meats, dried fruits, and cheeses. It also includes attachments for making sausages.

5.1 Grinding Meat and Other Foods

1. **Prepare Ingredients:** Cut meat into small pieces (approximately 1-inch cubes) that will easily fit into the feed opening. Remove any bones, gristle, or tough tendons. For best results, chill meat and grinder parts (grinder body, screw, knife, plates) in the freezer for 15-30 minutes before grinding.
2. **Select Grinding Plate:**

- **Fine Plate:** Ideal for pâtés, spreads, and finely ground meats.
- **Medium Plate:** Suitable for general-purpose grinding, such as meatballs or burger patties.
- **Coarse Plate:** Best for coarse grinds, chili, or initial grinding of tougher meats. Also recommended for cooked meats, dried fruits, and cheeses.

3. **Position Bowl:** Place a bowl or container under the grinder outlet to collect the ground food.
4. **Start Mixer:** Plug in the stand mixer and turn it on to a low to medium speed (e.g., speed 2-4). Do not use high speeds.
5. **Feed Ingredients:** Place prepared ingredients onto the food tray. Use the food pusher to gently guide the food into the feed opening. **Never use your fingers or other utensils to push food into the grinder.**
6. **Monitor Operation:** Continue feeding ingredients until all are ground. If the grinder jams, turn off the mixer immediately, unplug it, and disassemble to clear the obstruction.
7. **Finish:** Once grinding is complete, turn off the mixer and unplug it.



Image 5.1: Feeding meat into the grinder attachment.



Image 5.2: Freshly ground meat from the attachment.

5.2 Making Sausages

To make sausages, you will need the sausage stuffer adapters and casing (not included).

1. **Prepare Grinder:** Disassemble the grinding plate and knife. Instead, attach one of the sausage stuffer adapters to the grinder body, securing it with the locking ring.
2. **Prepare Casing:** Soak natural casings in warm water for at least 30 minutes. If using collagen casings, follow manufacturer's instructions.
3. **Load Casing:** Carefully slide the prepared casing onto the sausage stuffer adapter, leaving a small overhang at the end.
4. **Prepare Meat Mixture:** Ensure your sausage meat mixture is well-chilled and seasoned.
5. **Start Mixer:** Plug in the stand mixer and turn it on to a low speed (e.g., speed 1-2).
6. **Stuff Sausages:** Feed the meat mixture into the food tray, using the food pusher to guide it. As the meat exits the stuffer, it will fill the casing. Guide the casing with your hand to ensure even filling and to prevent air pockets.
7. **Form Sausages:** Once the casing is filled, turn off the mixer. Twist the filled casing at desired intervals to form individual sausages.



Image 5.3: Example of sausages made with the attachment.

6. CLEANING AND MAINTENANCE

Proper cleaning ensures the longevity and hygiene of your meat grinder attachment.

1. **Disassemble:** After use, immediately turn off and unplug the stand mixer. Disassemble all parts of the meat grinder attachment.
2. **Remove Residue:** Use a brush or a small utensil to remove any remaining food particles from the grinder body, screw, knife, and plates.
3. **Hand Wash Only:** Wash all parts (grinder body, screw, knife, plates, food tray, food pusher, sausage stuffers) by hand using warm soapy water.
 - **Important:** Do not wash any metal parts in a dishwasher. Dishwasher detergents and high temperatures can cause discoloration, corrosion, or damage to the chrome-plated finish.
 - The maximum water temperature for cleaning should not exceed 120°C (248°F).

- 4. **Rinse Thoroughly:** Rinse all parts under clean running water to remove soap residue.
- 5. **Dry Immediately:** Dry all parts thoroughly with a soft cloth immediately after washing to prevent water spots and rust, especially on the metal components.
- 6. **Storage:** Store all clean and dry parts in a safe place.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Grinder not working or making unusual noises.	Attachment not properly secured. Food obstruction. Mixer speed too low or too high.	Ensure the attachment is fully inserted and the knob is tightened. Turn off and unplug the mixer. Disassemble and clear any food blockage. Operate at recommended low to medium speeds (2-4).
Meat is not grinding smoothly or is mushy.	Meat is too warm or not properly prepared. Grinding knife is dull or incorrectly installed. Wrong grinding plate selected.	Chill meat and grinder parts before use. Cut meat into smaller, uniform pieces. Ensure the knife's sharp edge faces outwards. Replace if dull. Use a coarser plate for initial grinding or tougher meats.
Attachment feels loose or causes mixer to jump.	Attachment not fully engaged or secured. Incompatible mixer model.	Ensure the attachment is fully inserted into the hub and the locking knob is tightened. Verify your stand mixer is a HAUSWIRT 5L or 5.5L model (HM740/HM780). This attachment is designed specifically for these models.

8. SPECIFICATIONS

- **Model:** HM70HV
- **Brand:** HAUSWIRT
- **Material:** Stainless Steel (grinder body, plates, knife), Plastic (food pusher, sausage stuffers)
- **Dimensions (L x W x H):** 26.7 x 19.7 x 19.4 cm (10.5 x 7.7 x 7.6 inches)
- **Weight:** 1.07 kg (2.36 lbs)
- **Compatibility:** HAUSWIRT 5L & 5.5L Stand Mixers (e.g., HM740, HM780)
- **Recommended Use:** Grinding meat, vegetables, cheese; making sausages.

9. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the documentation provided with your HAUSWIRT stand mixer or contact HAUSWIRT customer service directly. Keep your purchase receipt as proof of purchase. For further assistance, visit the official HAUSWIRT website or contact their customer support channels.

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