

## Weston 33-0801-W

# Weston Electric Meat Grinder & Sausage Stuffer User Manual

Model: 33-0801-W

## INTRODUCTION

Thank you for choosing the Weston #8 Electric Meat Grinder & Sausage Stuffer. This appliance is designed for preparing fresh ground meats, burgers, and sausages at home using your own ingredients. This manual provides essential information for the safe and efficient operation, maintenance, and care of your new appliance. Please read all instructions carefully before use and retain this manual for future reference.

## IMPORTANT SAFETY INFORMATION

**WARNING: To reduce the risk of fire, electric shock, or injury, always follow basic safety precautions when using electrical appliances.**

- Read all instructions before operating the appliance.
- Do not immerse the motor housing in water or other liquids.
- Keep hands and utensils away from moving parts during operation to prevent injury.
- Always use the food stomper to feed meat into the grinder. Never use fingers or other utensils.
- Ensure the appliance is unplugged from the outlet before assembling, disassembling, or cleaning.
- This appliance is not intended for use by children or persons with reduced physical, sensory, or mental capabilities unless supervised.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only attachments recommended or sold by the manufacturer.
- Avoid grinding bones, hard nuts, or fibrous vegetables as this can damage the motor and grinding components.

## PACKAGE CONTENTS

Verify that all components are present before assembly:

- Motor Housing
- Grinder Head Assembly
- Stainless Steel Grinding Plates (Fine, Medium, Coarse)
- Cutting Blade
- Food Stomper
- Sausage Stuffing Funnel
- Stuffing Spacer
- Meat Tray

# ACCESSORIES INCLUDED

3 STAINLESS STEEL GRINDING PLATES  
(FINE, MEDIUM & COARSE),  
CUTTING BLADE, STUFFING  
SPACER, STOMPER AND  
SAUSAGE STUFFING FUNNEL



**Figure 1:** Included accessories: three stainless steel grinding plates (fine, medium, coarse), a cutting blade, a stuffing spacer, a food stomper, and a sausage stuffing funnel.

## ASSEMBLY & SETUP

---

Follow these steps to assemble your meat grinder:

1. **Attach Grinder Head:** Insert the grinder head into the opening on the front of the motor housing. Rotate the grinder head counter-clockwise until it locks securely into place. Ensure the locking lever is engaged.
2. **Insert Auger:** Place the auger (feed screw) into the grinder head, ensuring the square end fits into the drive shaft of the motor.
3. **Install Cutting Blade:** Position the cutting blade onto the square shaft of the auger, with the sharp edges facing outwards towards the grinding plate.
4. **Select Grinding Plate:** Choose your desired grinding plate (fine, medium, or coarse) and place it over the cutting blade and auger shaft.
5. **Attach Retaining Ring:** Screw the retaining ring onto the grinder head clockwise until it is hand-tight. Do not overtighten.
6. **Place Meat Tray:** Position the meat tray on top of the grinder head.
7. **Connect Power:** Plug the power cord into a grounded electrical outlet.



**Figure 2:** The Weston Electric Meat Grinder and Sausage Stuffer fully assembled.

## OPERATING INSTRUCTIONS

### Meat Grinding

1. **Prepare Meat:** Cut meat into pieces that fit easily into the feed tube (approximately 1-inch cubes). Ensure meat is chilled to near freezing for optimal grinding results. Remove any bones, gristle, or tough tendons.
2. **Place Receptacle:** Position a bowl or container under the grinder head to collect the ground meat.
3. **Start Grinder:** Press the 'ON/OFF' button to start the motor.
4. **Feed Meat:** Place meat into the meat tray and gently feed it into the grinder tube using the food stomper. Never use your hands or other objects to push meat into the grinder.

5. **Reverse Function:** If the grinder jams, press the 'REV' button to reverse the auger and clear the obstruction. Once cleared, press 'ON/OFF' to resume grinding.
6. **Finish Grinding:** Once all meat is processed, press 'ON/OFF' to turn off the grinder. Unplug the appliance before disassembling.



**FAST GRINDING**  
POWERFUL 650 WATT MOTOR GRINDS 2-3 POUNDS PER MINUTE

**Figure 3:** Meat grinding in progress, showcasing the appliance's efficiency.





# SIMPLE CONTROLS

ON/OFF POWER FOR FORWARD OPERATION AND  
REVERSE FUNCTION TO HELP PREVENT JAMMING

Figure 4: Simple controls for forward operation and reverse function.

## Sausage Stuffing

1. **Prepare Grinder:** Disassemble the grinder head. Remove the cutting blade and grinding plate.
2. **Assemble for Stuffing:** Place the stuffing spacer onto the auger shaft, followed by the sausage stuffing funnel. Screw the retaining ring onto the grinder head to secure the funnel.
3. **Prepare Casing:** Soak natural or collagen casings according to their package instructions. Slide the prepared casing onto the stuffing funnel, leaving a small overhang at the end.
4. **Load Meat:** Place your seasoned sausage mixture into the meat tray.
5. **Start Stuffing:** Press the 'ON/OFF' button. Gently feed the sausage mixture into the grinder tube using the food stomper. Guide the casing as it fills, ensuring even distribution and avoiding air pockets.
6. **Tie Sausages:** Once the casing is filled, turn off the grinder. Twist or tie the sausage into desired link lengths.



# SAUSAGE STUFFING

## PERFECT FOR BRATWURST, KIELBASA, POLISH SAUSAGE & MORE

Figure 5: Sausage stuffing setup, ideal for various types of homemade sausages.

### MAINTENANCE & CLEANING

Proper cleaning and maintenance ensure the longevity and hygiene of your appliance.

1. **Unplug:** Always unplug the grinder from the power outlet before cleaning.
2. **Disassemble:** Disassemble all removable parts: meat tray, retaining ring, grinding plate, cutting blade, auger, and grinder head.
3. **Hand Wash:** Wash all removable parts in warm, soapy water immediately after use. Use a brush to remove any meat residue from the grinding plates and auger.
4. **Rinse & Dry:** Rinse all parts thoroughly with clean water. Dry all parts completely to prevent rust, especially the stainless steel components.
5. **Clean Motor Housing:** Wipe the motor housing with a damp cloth. Never immerse the motor housing in water.
6. **Lubricate:** For optimal performance and rust prevention, apply a thin layer of food-grade mineral oil to the

grinding plates, cutting blade, and auger after drying.

7. **Storage:** Store all accessories neatly. The food stomper doubles as a storage case for smaller accessories. The built-in cord storage on the base provides a neater storage solution for the power cord.



# ACCESSORIES STORE INSIDE STOMPER

## NO MORE LOST PARTS



**Figure 6:** Accessories can be conveniently stored inside the food stomper.

# BUILT-IN CORD STORAGE

## PROVIDES NEATER STORAGE



**Figure 7:** Built-in cord storage for organized keeping.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
Grinder does not start.	Not plugged in; power switch off; circuit breaker tripped.	Ensure plug is securely in outlet; press 'ON/OFF'; check household circuit breaker.
Grinder jams during operation.	Too much meat fed at once; meat not cut properly; bone/gristle obstruction.	Press 'REV' button to clear; cut meat into smaller pieces; ensure meat is free of bones/gristle.

Problem	Possible Cause	Solution
Meat is mushy or smeared.	Meat is too warm; cutting blade is dull or incorrectly installed.	Ensure meat is very cold (near freezing); check cutting blade orientation (sharp side out); replace dull blade.
Loud noise or vibration.	Grinder head not securely locked; components not assembled correctly.	Ensure grinder head is fully locked; reassemble all parts according to instructions.

## SPECIFICATIONS

- **Model:** 33-0801-W
- **Motor:** 650 Watt, 7/8 HP
- **Grinding Capacity:** Up to 3 lbs per minute
- **Voltage:** 2.2E+2 Volts (Standard US Household)
- **Product Dimensions:** 14.5"L x 10.63"W x 13.25"H
- **Item Weight:** 13.95 pounds
- **Color:** Stainless Steel
- **Included Accessories:** 3 Stainless Steel Grinding Plates (Fine, Medium, Coarse), Cutting Blade, Sausage Stuffing Funnel, Stuffing Spacer, Food Stomper.



## #8 MEAT GRINDER & SAUSAGE STUFFER

Figure 8: Product dimensions for the #8 Meat Grinder & Sausage Stuffer.

### WARRANTY INFORMATION

Weston products are manufactured to high-quality standards. This product is covered by a manufacturer's warranty against defects in materials and workmanship under normal household use. Specific warranty terms, conditions, and duration may vary. Please refer to the warranty card included with your product or visit the official Weston website for detailed information.

### CUSTOMER SUPPORT

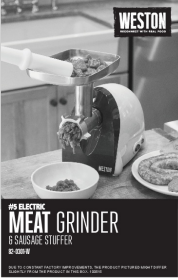

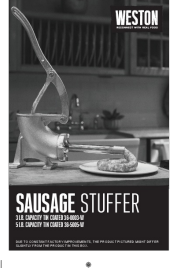
For technical assistance, replacement parts, or any questions regarding your Weston Electric Meat Grinder & Sausage Stuffer, please contact Weston customer support. You can typically find contact information on the official Weston website or through the retailer where the product was purchased.



**Online Resources:** For additional tips, recipes, and product information, visit the [Weston Store on Amazon](#) or

the official Weston website.

© 2025 Weston. All rights reserved. Information in this manual is subject to change without notice.

## Related Documents - 33-0801-W

	<p><a href="#">Weston #5 Electric Meat Grinder &amp; Sausage Stuffer User Manual</a></p> <p>Comprehensive user manual for the Weston #5 Electric Meat Grinder &amp; Sausage Stuffer (Model 82-0301-W), detailing safety instructions, assembly, operation, cleaning, and food safety guidelines.</p>
	<p><a href="#">Weston Pro Series Electric Meat Grinder and Sausage Stuffer User Manual</a></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><a href="#">Weston Sausage Stuffer: User Manual, Assembly, and Care Guide</a></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><a href="#">Landig Catalog: The Best for Your Game Meat</a></p> <p>Explore the Landig catalog for high-quality equipment for processing game meat, including refrigeration, butchering, processing, and vacuum packaging solutions. Discover products designed to enhance the flavor and quality of your game.</p>

	<p><a href="#">Landig Catalog: The Best for Your Game</a></p> <p>Explore the Landig catalog for high-quality equipment for processing game, from refrigeration and aging to cutting, processing, and vacuum sealing. Discover a range of products designed for hunters and meat processors.</p>
	<p><a href="#">Weston Meat Cuber Tenderizer Jerky Slicer User Manual</a></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>

Documents - Weston – 33-0801-W

[\[pdf\]](#) User Manual Instructions Warranty Catalog

Weston 8 650W Meat Grinder 33 0801 W Use Care English French 16 pages 5 x 11 page size saddle stitch continuous read black ink no bleeds Internal HBB USA 650 Stainless Steel Electric and Sausage Stuffer Manual 812830026712 0812830026712 1006838046 2abcbf64 3f5e 445a b416 5f41795c7cba images thdstatic catalog Images 2a |||

ATTENTION PLEASE INSPECT THIS PACKAGE THOROUGHLY FOR MISSING PARTS OR ANY PRODUCT DAMAGE. IF YOUR PRODUCT CONTAINS SHIPPING DAMAGE, PLEASE CONTACT RETAILER FOR ASSISTANCE. For all other questions regarding product usage, missing parts, product damage, difficulty or warranty activation, please conta...

lang:fr score:20 filesize: 2.27 M page\_count: 16 document date: 2021-04-15

