

## Anatole 1100W

# Anatole Commercial Electric Meat Grinder 1100W Instruction Manual

Model: 1100W

## 1. INTRODUCTION

Thank you for choosing the Anatole Commercial Electric Meat Grinder 1100W. This appliance is designed for efficient and versatile meat processing in commercial and home settings. Please read this manual thoroughly before operation to ensure safe and optimal use.

## 2. IMPORTANT SAFETY INSTRUCTIONS

- Always ensure the appliance is unplugged before assembling, disassembling, or cleaning.
- Keep hands and utensils away from moving parts during operation. Use the food pusher provided.
- Do not operate the grinder without all parts properly assembled.
- This appliance is for grinding meat and certain bones (chicken, fish). It is not suitable for hard bones like beef or pork bones.
- Do not immerse the motor unit in water or other liquids.
- Ensure the power supply matches the voltage specified on the appliance (110V).
- Keep out of reach of children.
- Do not use outdoors.
- If the power cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons to avoid a hazard.

## 3. PACKAGE CONTENTS

Verify that all items are present in the package:

- Anatole Commercial Electric Meat Grinder (Main Unit)

- Stainless Steel Feed Tray
- Auger
- Cross Blades (2 included)
- Grinding Plates: 1/4" (6mm), 1/3" (8mm), 2/5" (10mm), and a 3-hole plate
- Sausage Stuffer Attachment
- Food Pusher
- Fixing Nut



Image: The Anatole Commercial Electric Meat Grinder main unit, stainless steel feed tray, various grinding plates, two cross blades, and sausage stuffer attachments.

#### 4. SETUP AND ASSEMBLY

1. **Initial Cleaning:** Before first use, wash all metal parts (cross blades, grinding plates, auger, food outlet, feed tray, fixing nut) in warm detergent water to remove any anti-rust oil. Remove the blue protective film from the body.
2. **Attach the Food Outlet:** Turn the black knob on the body counterclockwise to easily remove or attach the food outlet.
3. **Insert Auger and Blade:** Place the auger into the food outlet. Then, install a cross blade with the

cutting edge facing outward.

4. **Select Grinding Plate:** Choose the desired grinding plate (e.g., 1/4", 1/3", 2/5", or 3-hole) and place it over the cross blade.
5. **Secure with Fixing Nut:** Screw the fixing nut onto the food outlet to secure the blade and plate.
6. **Attach Feed Tray:** Place the stainless steel feed tray onto the top opening of the main unit.



Image: Visual guide for installing the grinding plate, three-hole plate, and sausage stuffer, emphasizing correct blade orientation.



Image: Exploded diagram illustrating the assembly of the meat grinder components.

## 5. OPERATING INSTRUCTIONS

## 5.1. Meat Grinding

1. **Prepare Ingredients:** Cut meat into pieces that fit easily into the feed opening. Ensure meat is free of excessively hard bones.
2. **Select Grinding Plate:** Choose the appropriate grinding plate for your desired texture (e.g., 1/4" for fine, 2/5" for coarse).
3. **Power On:** Plug in the grinder and turn it on using the power switch.
4. **Feed Meat:** Place the prepared meat into the feed tray. Use the food pusher to gently guide the meat into the grinder. **Never use your hands to push meat into the opening.**
5. **Collect Ground Meat:** Place a bowl or container under the food outlet to collect the ground meat.

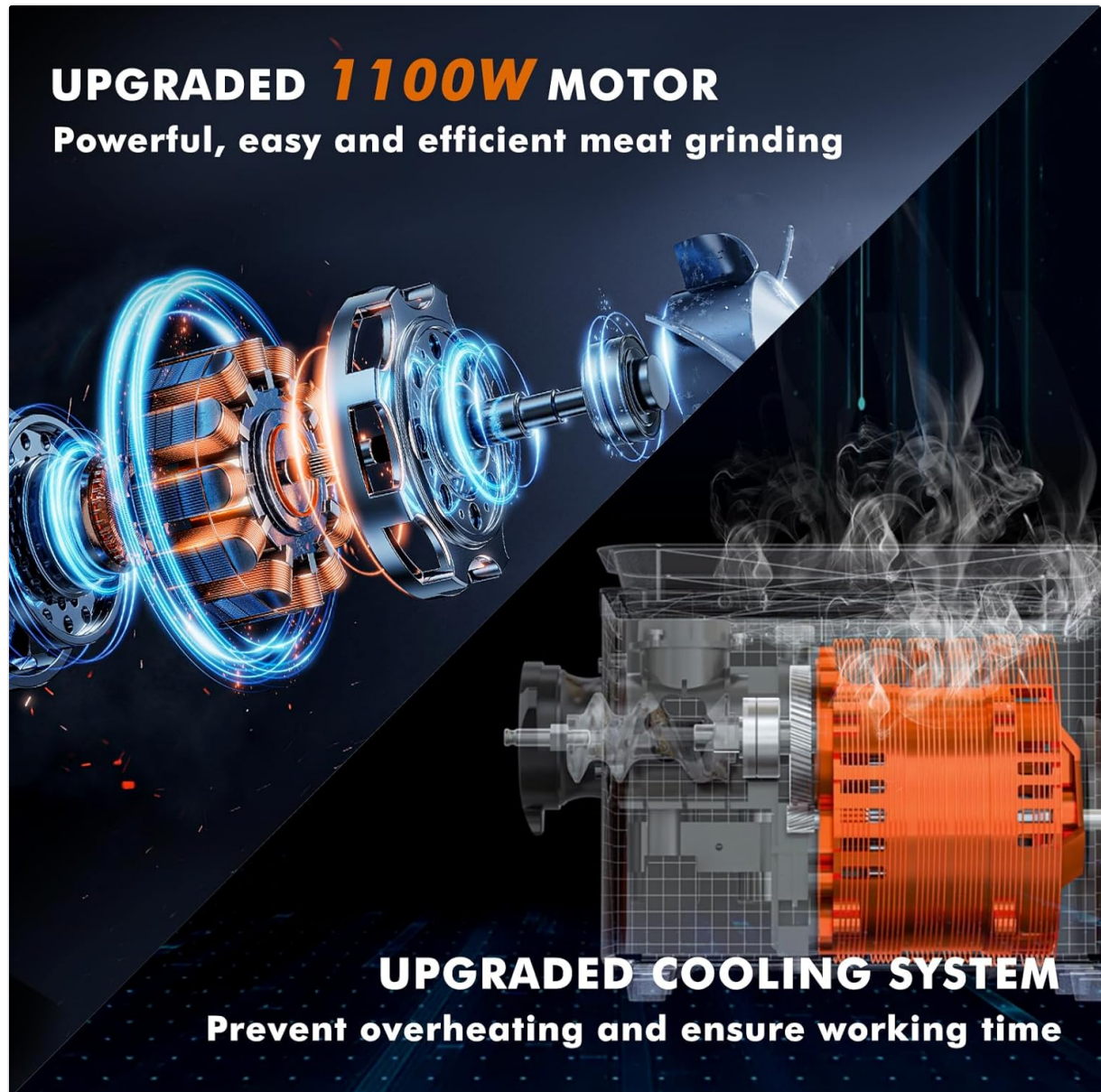


Image: The meat grinder actively processing meat, demonstrating the output.

## 5.2. Sausage Stuffing

1. **Prepare Grinder for Stuffing:** Disassemble the grinding plate and cross blade. Install the sausage stuffer attachment in place of the grinding plate and secure it with the fixing nut.
2. **Prepare Sausage Mixture:** Ensure your sausage mixture is ready for stuffing.
3. **Load Casing:** Carefully slide the sausage casing onto the sausage stuffer tube.
4. **Begin Stuffing:** Turn on the grinder. Feed the sausage mixture into the feed tray, using the food

pusher to guide it. The mixture will be pushed through the stuffer into the casing.

5. **Control Flow:** Gently hold the casing as it fills, allowing it to expand evenly. Avoid overfilling or underfilling.



Image: The meat grinder equipped with the sausage stuffer, demonstrating the creation of sausages.

### 5.3. Official Product Video: Anatole Commercial Meat Grinder Sausage Maker 1100W

Your browser does not support the video tag.

Video: This official product video from Anatole demonstrates the commercial meat grinder's capabilities, including sausage making. It highlights the efficiency and ease of use of the 1100W model.

## 6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance ensure the longevity and hygienic operation of your meat grinder.

1. **Disassembly:** Unplug the appliance. Turn the black knob counterclockwise to remove the food outlet. Carefully remove the fixing nut, grinding plate, cross blade, and auger.
2. **Washing:** All metal parts (cross blades, grinding plates, auger, food outlet, feed tray, fixing nut) are made of stainless steel and are dishwasher safe. Alternatively, wash them by hand with warm, soapy

water and a brush to remove any food residue.

3. **Drying:** Thoroughly dry all parts immediately after washing to prevent water spots or corrosion.
4. **Main Unit:** Wipe the main motor unit with a damp cloth. Do not immerse it in water.
5. **Storage:** Store the clean and dry grinder and its accessories in a safe, dry place.

## Suitable for CHICKEN BONES and FISH BONES!

(\* Not for pig, cow, sheep, etc. too hard bones)



### Grinding Plate -



1/4" (6mm)



1/3" (8mm)



2/5" (10mm)



### Three-hole Plate



### Sausage Stuffer



**Comes with 2 cross blades.  
Stands up to wear and tear!**



Image: Disassembled stainless steel components of the meat grinder placed in a dishwasher, illustrating their dishwasher-safe feature.

## 7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Grinder stops or jams during operation.	Overload, tough ingredients, or blockage.	Turn off and unplug the unit. Disassemble and clear any blockages. Cut ingredients into smaller pieces. Allow motor to cool if overheated.
Meat is not grinding properly or comes out mushy.	Incorrect blade orientation or dull blade.	Ensure the cross blade is installed with the cutting edge facing outward. Check if the blade is sharp; replace if dull.

<b>Problem</b>	<b>Possible Cause</b>	<b>Solution</b>
Loud or clunky noise during operation.	Loose parts or initial break-in period.	Ensure all parts are securely fastened. Some noise may be normal during initial use. If persistent or unusual, contact support.
Sausage casing tears during stuffing.	Overfilling or dry casing.	Reduce the speed of stuffing. Ensure casings are properly hydrated before use.

## 8. SPECIFICATIONS

---

- **Brand:** Anatole
- **Model:** 1100W
- **Power:** 1100W (1.5 HP)
- **Voltage:** 110V
- **Material:** All Stainless Steel
- **Product Dimensions:** 8"L x 1"W x 14"H
- **Item Weight:** 35.2 pounds
- **Feed Tray Dimensions:** 14" L x 8" W x 1" D (holds up to 6lbs of meat)
- **Grinding Plates Included:** 1/4" (6mm), 1/3" (8mm), 2/5" (10mm), 3-hole
- **Blades Included:** 2 Cross Blades

## Compact Design

No extended food inlet and outlet  
Easy storage without disassembly



**Note:** 1. The machine is commercial grade and weighs 35.3lb/ 16kg .  
2. All metal parts are covered with anti-rust oil, please wash them in warm detergent water before use (except the main body).

Image: A visual representation of the meat grinder's compact design and key dimensions.

## 9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your purchase or contact Anatole customer service directly. Keep your purchase receipt as proof of purchase.