

OKF #32

OKF Stainless Steel Electric Meat Grinder #32 Instruction Manual

Model: #32

1. INTRODUCTION

Thank you for choosing the OKF Stainless Steel Electric Meat Grinder, Model #32. This heavy-duty appliance is designed for efficient meat grinding and sausage stuffing in both home and commercial settings. With its powerful motor and durable stainless steel construction, it provides reliable performance for various food processing needs. Please read this manual thoroughly before operation to ensure safe and optimal use of your new meat grinder.

2. IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of injury or electric shock, always follow basic safety precautions when using electrical appliances. Read all instructions carefully before use.

- **Electrical Safety:** Ensure the voltage rating on the appliance matches your local power supply. Do not immerse the motor unit in water or other liquids. Always unplug the grinder from the power outlet before cleaning, assembling, or disassembling parts.
- **Sharp Blades:** The cutting blades and plates are sharp. Handle them with extreme care during assembly, disassembly, and cleaning to prevent injury.
- **Proper Use:** Use the food pusher provided to feed meat into the grinder. Never use your fingers or other utensils to push food into the feed tube.
- **Supervision:** This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure they do not play with the appliance.
- **Overheating Protection:** To prevent motor overheating, it is recommended to allow the grinder to rest for 15 minutes after approximately 15 minutes of continuous operation.

- **Stable Surface:** Always operate the grinder on a stable, flat, and dry surface.
- **Damaged Parts:** Do not operate the appliance if the cord or plug is damaged, or if the appliance malfunctions or has been damaged in any manner. Contact customer support for assistance.

3. PRODUCT OVERVIEW AND PACKAGE CONTENTS

The OKF Electric Meat Grinder comes with various components designed for versatile meat processing. Familiarize yourself with all parts before assembly.



Figure 3.1: Main unit of the OKF Stainless Steel Electric Meat Grinder.

Package Contents:

18/8 STAINLESS STEEL

The whole machine is made of 18/8 Stainless Steel. It's safer, healthier and more durable.



Figure 3.2: All included components of the meat grinder.

- 1x Grinder Main Unit
- 1x Large Meat Pan (Stainless Steel)
- 1x Grinding Head (Stainless Steel)
- 1x Auger (Stainless Steel)
- 2x Cutting Blades (Stainless Steel)
- 3x Grinding Plates (4.5mm Fine, 10mm Coarse, Stuffing Plate - Stainless Steel)
- 1x Fixing Ring (Stainless Steel)
- 3x Stuffing Tubes (0.5", 0.7", 1.2" OD - Plastic)
- 1x Plastic Meat Stomper (BPA-free)
- 1x Wrench

4. ASSEMBLY INSTRUCTIONS

Follow these steps to correctly assemble your meat grinder before use.

1. Ensure the main unit is unplugged from the power outlet.
2. Insert the Auger into the Grinding Head.
3. Place a Cutting Blade onto the end of the Auger shaft, ensuring it is oriented correctly (sharp edges facing outwards).
4. Select the desired Grinding Plate (e.g., 4.5mm for fine grind) and place it over the Cutting Blade, aligning the notch with the pin on the Grinding Head.
5. Screw the Fixing Ring onto the Grinding Head until it is hand-tight.
6. Attach the assembled Grinding Head to the main unit by aligning the tabs and rotating until it locks securely.
7. Place the Large Meat Pan onto the top of the Grinding Head.

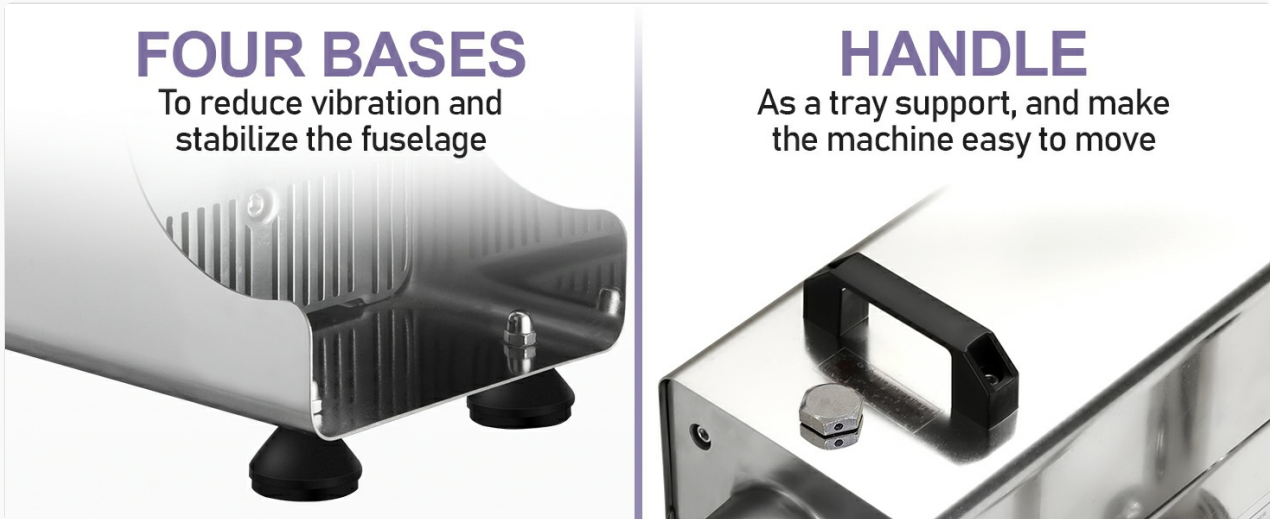


Figure 4.1: Visual guide for assembling the grinding components. Ensure the blade is inserted correctly.

5. OPERATING INSTRUCTIONS

5.1. Meat Grinding

1. **Prepare the Meat:** Cut meat into pieces that fit easily into the feed tube (approximately 1-inch cubes). Remove bones, gristle, and excessive fat. For best results, chill the meat in the freezer for 30 minutes before grinding.
2. **Assemble for Grinding:** Follow Section 4 to assemble the grinder with the desired grinding plate (e.g., 4.5mm for fine, 10mm for coarse).
3. **Position:** Place a suitable container under the output of the grinder to collect the ground meat.
4. **Power On:** Plug the grinder into a power outlet. Turn the switch to the "L" (Low) position to start the motor.
5. **Feed Meat:** Place the prepared meat into the meat pan. Use the plastic meat stomper to gently push the meat into the feed tube. **Never use your hands or other objects.**
6. **Monitor:** The grinder can process approximately 17 pounds of meat per minute. If the motor sounds strained or the grinding slows significantly, use the reverse function (if available) to clear any blockages, then resume grinding.
7. **Rest Period:** After approximately 15 minutes of continuous operation, turn off the grinder and allow it to rest for 15 minutes to prevent motor overheating.

8. **Finish:** Once all meat is ground, turn the switch to "OFF" and unplug the unit.



Figure 5.1: Examples of meat output using different grinding plates.

5.2. Sausage Stuffing

1. **Prepare Sausage Mix:** Ensure your sausage mixture is ready.
2. **Assemble for Stuffing:** Disassemble the grinding plate and cutting blade. Insert the stuffing plate, then attach the desired stuffing tube (0.5", 0.7", or 1.2" OD) to the end of the grinding head. Secure with the fixing ring.
3. **Prepare Casing:** Soak natural casings as directed by the casing manufacturer. For synthetic casings, follow their specific instructions. Load the casing onto the stuffing tube.
4. **Power On:** Plug the grinder into a power outlet. Turn the switch to the "L" (Low) position.
5. **Stuff Sausages:** Place the sausage mix into the meat pan. Gently push the mix into the feed tube with the meat stomper. Guide the casing as it fills, ensuring even distribution and avoiding air pockets.
6. **Finish:** Once stuffing is complete, turn the switch to "OFF" and unplug the unit.



THREE SIZE
 Plastic Stuffing Tubes
 0.5", 0.7", and 1.2" OD



Figure 5.2: Different stuffing tube sizes and their corresponding sausage outputs.



Figure 5.3: Simplified steps for grinding meat and making sausages.

6. CLEANING AND MAINTENANCE

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

1. **Unplug:** Always unplug the appliance from the power outlet before cleaning.
2. **Disassemble:** Disassemble all removable parts: meat pan, grinding head, auger, blade, grinding plate, fixing ring, and stuffing tubes.
3. **Dishwasher Safe Parts:** The stainless steel blades, plates, head, auger, large meat pan, fixing ring, and plastic meat stomper are dishwasher safe.
4. **Hand Washing:** For hand washing, wash all parts with warm, soapy water. Use a brush to remove any food residue. Rinse thoroughly and dry immediately with a soft cloth to prevent water spots or corrosion.
5. **Lubrication:** After drying, apply a small amount of food-grade vegetable oil to the cutting blades and grinding plates to protect them from rust and ensure smooth operation.
6. **Main Unit Cleaning:** The main motor unit is NOT waterproof. Do not immerse it in water. Wipe the surface of the main unit with a damp cloth, then dry thoroughly.
7. **Storage:** Store all cleaned and dried parts in a dry, safe place.

DISHWASHER OR HAND WASH

Note: There is a motor in the main body, can not be water, only wipe the surface.



DISHWASHER SAFE

All parts can be removed and dishwasher safe. (Blades, Plates, Head, Auger, Large Meat Pan, Fixing Ring and a Plastic Meat Stomper(BPA free)).



HAND WASH

Wash all parts with detergent, then keep them dry with a soft cloth, put a little vegetable oil on the blades and cutting plates after drying.

Figure 6.1: Cleaning methods for meat grinder components.

7. TROUBLESHOOTING

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

- **Grinder does not start:**
 - Ensure the power cord is securely plugged into a working outlet.
 - Check if the power switch is in the "L" (Low) position.
 - Verify that all parts are correctly assembled and the grinding head is securely locked.
- **Meat is not grinding or motor sounds strained:**
 - The meat pieces may be too large or contain bones/gristle. Cut meat into smaller, boneless pieces.
 - The grinding plate or blade might be clogged. Use the reverse function to clear blockages. If persistent, disassemble and clean the components.
 - The motor may be overheating. Turn off the unit and allow it to cool for 15 minutes.
- **Meat comes out mushy or smeared:**
 - The meat may not be cold enough. Chill meat in the freezer for 30 minutes before grinding.
 - The cutting blade might be dull or incorrectly installed. Ensure the sharp edges face outwards. Replace dull blades if necessary.
- **Sausage casing breaks during stuffing:**
 - The casing may be overfilled. Reduce the amount of pressure applied when feeding meat.
 - The casing might be dry or damaged. Ensure casings are properly prepared (soaked) and free from tears.

If these solutions do not resolve the issue, please contact OKF customer support.

8. SPECIFICATIONS

Detailed technical specifications for the OKF Stainless Steel Electric Meat Grinder #32.



Head Size	#32
Voltage	110V
Rated Power	1500W
Peak Power	2800W
HP	2 HP
Rotation Speed	135 r/min
Mincing Efficiency	17 lbs/per min
Material of Complete Machine	18/8 stainless steel
Grinding Plates Sizes	4.5mm, 10mm and a stuffing plate
Stuffing Tube Sizes	0.5", 0.7", and 1.2" OD
Working Time	15 minutes
CE Certification	✓

Figure 8.1: Product specifications table.

Specification	Detail
Model	#32
Brand	OKF
Color	Silver
Rated Power	1500W
Peak Power	2800W
Horsepower (HP)	2 HP
Voltage	110V
Mincing Efficiency	Approximately 17 lbs/min
Material	304 Stainless Steel
Grinding Plate Sizes	4.5mm, 10mm, Stuffing Plate

Stuffing Tube Sizes	0.5", 0.7", 1.2" OD
Product Dimensions	25"L x 10.6"W x 17"H
Item Weight	79 pounds
UPC	198715642223

9. WARRANTY AND SUPPORT

OKF provides a warranty for its products. All products are eligible for free replacement within one year for quality problems. For warranty claims, technical support, or any questions regarding your OKF Stainless Steel Electric Meat Grinder, please contact OKF customer support through your purchase platform or the official OKF website.