

TOOGOOD 2BXFH243UH

TOOGOOD #32 Commercial Electric Meat Grinder Instruction Manual

Model: 2BXFH243UH

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, assembly, maintenance, and troubleshooting of your TOOGOOD #32 Commercial Electric Meat Grinder. Please read all instructions carefully before initial use to ensure proper function and to prevent injury or damage.

The TOOGOOD #32 Commercial Electric Meat Grinder is designed for heavy-duty meat processing, featuring a powerful 1100W motor capable of grinding up to 880 pounds of meat per hour. Constructed from high-quality stainless steel with a mirror finish, it offers durability, corrosion resistance, and ease of cleaning. The grinder includes multiple grinding plates and sausage stuffing tubes for versatile food preparation.

2. SAFETY INSTRUCTIONS

Always adhere to the following safety precautions to prevent personal injury or damage to the appliance:

- **Electrical Safety:** Ensure the power supply matches the voltage specified on the appliance. Do not operate with a damaged cord or plug. Keep the motor housing protected from water.
- **Hand Protection:** Always use the provided meat stomper to push meat into the grinder. **NEVER** use your hands or fingers to push meat into the feed chute while the machine is operating.
- **Assembly and Disassembly:** Ensure the grinder is unplugged before assembling, disassembling, or cleaning any parts.
- **Stable Placement:** Place the grinder on a stable, level surface. The non-slip rubber feet are designed to prevent movement during operation.
- **Supervision:** Do not leave the appliance unattended during operation. Keep children and unauthorized personnel away from the grinder.
- **Overload Protection:** The unit is equipped with a circuit breaker. If the motor stalls or overheats, the circuit breaker may trip. Unplug the unit, allow it to cool, and then reset the breaker if applicable.
- **Intended Use:** Use the grinder only for its intended purpose of grinding meat and making sausages.

Do not attempt to grind bones, nuts, or other hard materials.



Figure 2.1: Safety Features Overview. This diagram highlights key safety components such as the capacitor motor, circuit breaker, dust and water-proof switch, non-slip rubber feet, and the meat stomper, all designed to ensure safe operation.

3. PACKAGE CONTENTS

Verify that all items are present in the package:

- 1 x Stainless steel meat pan
- 1 x Stainless steel knife
- 1 x Meat stomper
- 1 x Stainless steel fine plate – 3/16" (4.5mm)
- 1 x Stainless steel coarse plate – 7mm (Note: Product description states 10mm, please verify actual size)
- 3 x Stuffing tubes (various sizes)
- 2 x Meat claws
- 1 x Cleaning brush
- 1 x Main motor unit
- 1 x Grinder head assembly



Figure 3.1: Included Components. This image displays the complete set of parts and accessories that come with the TOOGOOD #32 Commercial Electric Meat Grinder.

4. ASSEMBLY INSTRUCTIONS

Follow these steps to assemble your meat grinder:

1. **Attach Grinder Head:** Loosen the black grinder head locking knob. Insert the grinder head into the motor housing, and tighten the knob to secure it.
2. **Insert Auger:** Align the auger spline with the drive shaft and turn it slightly to seat it into the gear housing.
3. **Place Cutting Knife:** Fit the cutting knife onto the auger pin with the flat side facing outward.
4. **Place Grinder Plate:** Align and attach the desired grinder plate (fine or coarse) onto the auger pin, ensuring it fits properly.
5. **Attach Front Ring Nut:** Turn the front ring nut clockwise until it is snug against the grinder plate.
6. **Secure Meat Tray:** Insert the meat feed tray neck into the grinder feed chute opening and press down until secure.



Figure 4.1: Assembly Steps 1-3. This image illustrates the initial steps of assembling the grinder head, auger, and cutting knife.



Figure 4.2: Assembly Steps 4-6. This image demonstrates the final assembly steps including the grinder plate, ring nut, and meat tray.

5. OPERATING INSTRUCTIONS

5.1. Meat Grinding

1. Ensure the grinder is properly assembled with the desired grinding plate (4.5mm for fine, 7mm/10mm for coarse).
2. Cut meat into pieces that fit easily into the feed chute. Remove any bones or excessively tough connective tissue.
3. Place a container under the grinder head to collect the ground meat.
4. Plug in the grinder and turn on the power switch.
5. Feed meat into the chute using the meat stomper. Apply gentle, consistent pressure. Do not force meat into the grinder.
6. After grinding, turn off the power switch and unplug the unit.

5.2. Sausage Stuffing

1. Disassemble the grinding plate and cutting knife. Attach the appropriate sausage stuffing tube to the grinder head and secure it with the front ring nut.
2. Prepare your sausage mixture.
3. Slide the casing onto the stuffing tube, leaving a small overhang at the end.
4. Place the sausage mixture into the meat pan.
5. Plug in the grinder and turn on the power switch.
6. Feed the mixture into the chute using the meat stomper. Guide the casing as it fills, ensuring even distribution and avoiding air pockets.
7. Once stuffing is complete, turn off the power switch and unplug the unit.

Figure 5.1: Grinding and Stuffing Versatility. This image illustrates the different output options: fine ground meat, coarse ground meat, and stuffed sausages, using the various attachments.

Figure 5.2: Applications of the Meat Grinder. This image displays examples of food items that can be processed, such as beef, pork, fish, chili ingredients, and garlic.

6. CLEANING AND MAINTENANCE

Regular cleaning ensures hygiene and extends the life of your meat grinder.

1. **Unplug:** Always unplug the appliance from the power outlet before cleaning.
2. **Disassemble:** Disassemble all removable parts: meat pan, grinder head, auger, cutting knife, grinding plate, and ring nut.
3. **Wash Parts:** Wash all removable parts with warm, soapy water. Use the provided cleaning brush to remove any stubborn meat residue from the grinding plates and auger. Rinse thoroughly.
4. **Dry Thoroughly:** Dry all parts immediately after washing to prevent rust, especially the stainless steel

components.

5. **Clean Motor Unit:** Wipe the motor housing with a damp cloth. Do not immerse the motor unit in water or spray it with liquids.
6. **Storage:** Store all parts in a dry place. Reassemble the grinder loosely or store components separately to allow for air circulation.

7. TROUBLESHOOTING

Refer to this section for common issues and their solutions.

- **Grinder Does Not Start:**

- Check if the power cord is securely plugged into a working outlet.
- Verify the power switch is in the 'ON' position.
- Check the circuit breaker on the unit; reset if tripped.

- **Meat Not Grinding Properly / Motor Stalls:**

- Ensure meat is cut into appropriate sizes and free of bones or excessive sinew.
- Do not overfeed the grinder; feed meat at a steady, moderate pace.
- Check if the grinding plate or cutting knife is clogged or dull. Clean or replace if necessary.
- Ensure the auger and cutting knife are correctly installed (flat side of knife facing outward).

- **Excessive Noise or Vibration:**

- Ensure all parts are correctly assembled and tightened.
- Verify the grinder is on a stable, level surface.
- Check for any foreign objects in the grinder head.

8. SPECIFICATIONS

Feature	Detail
Brand	TOOGOOD
Model Number	2BXFH243UH
Power	1100W (1.5 HP)
Grinding Capacity	Up to 880 lbs/hour (720-750 lbs/hour in specifications table)
Material	Stainless Steel
Grinding Plates Included	4.5mm (Fine), 7mm (Coarse)
Product Dimensions	25.4"L x 12.2"W x 19.3"H
Item Weight	70.9 pounds
UPC	850072212388

Figure 8.1: Product Dimensions. This image provides a visual representation of the grinder's length, width, and height.

Figure 8.2: Detailed Product Specifications. This table provides a comprehensive overview of the grinder's technical data and package contents.

9. WARRANTY AND SUPPORT

For warranty information, technical support, or to inquire about replacement parts, please contact TOOGOOD customer service. Refer to the contact information provided with your purchase documentation or visit the official TOOGOOD website.

Please have your model number (2BXFH243UH) and purchase date available when contacting support.