ALTRA LIFE MGAC13-White

ALTRA LIFE Electric Meat Grinder User Manual

Model: MGAC13-White

1. Introduction

This manual provides essential information for the safe and efficient operation of your ALTRA LIFE Electric Meat Grinder. Please read all instructions carefully before using the appliance and retain this manual for future reference.



Figure 1.1: ALTRA LIFE Electric Meat Grinder with accessories.
This image displays the complete ALTRA LIFE Electric Meat Grinder unit in white and black, alongside its various components including grinding plates, blades, sausage stuffing tubes, and a kubbe kit. Freshly ground meat is shown in a bowl, demonstrating the product's primary function.

2. Important Safety Instructions

To reduce the risk of injury or damage, always follow basic safety precautions when using electrical appliances.

- Read all instructions before use.
- Do not immerse the motor unit in water or other liquids. Clean only with a damp cloth.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts. Keep hands, hair, clothing, and utensils away from the feed opening during operation to prevent injury.
- Always use the food pusher provided. Never push food with your fingers or other utensils.

- This appliance is equipped with overload and overheat protection. If the motor stops due to overheating, allow it to cool down before resuming operation.
- Ensure all food-contact components are 100% BPA-free metals and plastics.
- Do not put parts in the dishwasher or hot water, except for the stainless steel blades, cutting plates, and plastic parts. Always dry parts thoroughly after cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Close supervision is necessary when any appliance is used by or near children.

3. Package Contents

Verify that all items are present in the package:

- Meat Grinder Main Unit
- Food Tray
- Grinding Head Assembly
- Auger (Feeding Screw)
- Cutting Blades (2 included)
- Grinding Plates (3 sizes: Fine, Medium, Coarse)
- Fixing Ring
- Sausage Stuffing Tubes (various sizes)
- Kubbe Attachment
- Food Pusher



Figure 3.1: All detachable components of the meat grinder.
This image shows an exploded view of the ALTRA LIFE Electric Meat Grinder's detachable parts, including the main unit, grinding head, auger, cutting blades, grinding plates, fixing ring, sausage tubes, and kubbe attachment, illustrating their individual forms.

4. Assembly and Setup

Follow these steps to assemble your meat grinder before use:

1. Place the main unit on a stable, flat surface. Ensure the suction cup feet are securely attached to prevent movement during operation.
2. Insert the grinding head assembly into the motor unit's front opening. Turn it counter-clockwise until it locks into place.
3. Insert the auger (feeding screw) into the grinding head.
4. Place a cutting blade onto the square shaft of the auger. Ensure the sharp edge of the blade faces outwards, towards the grinding plate.
5. Select your desired grinding plate (Fine, Medium, or Coarse) and place it over the blade and auger.

6. Screw the fixing ring onto the grinding head, tightening it firmly but not excessively.
7. Place the food tray on top of the grinding head.



Figure 4.1: Correct blade orientation.

This image illustrates the correct and incorrect ways to position the cutting blade within the meat grinder. The 'Correct' view shows the sharp edge of the blade facing outwards, while the 'Incorrect' view shows it facing inwards, emphasizing the importance of proper assembly for effective grinding.

5. Operating Instructions

5.1 General Grinding

The ALTRA LIFE meat grinder features a 350W rated power and 2300W max peak power, capable of grinding up to 3 lbs of meat per minute.

1. Prepare meat by washing it and cutting it into small pieces (approx. 1-inch cubes) that fit easily into the feed opening. Remove bones, gristle, and excessive fat.

2. Ensure the appliance is correctly assembled with the desired grinding plate.
3. Plug the appliance into a suitable power outlet.
4. Turn the power switch to the 'ON' position.
5. Place a bowl or container under the grinding head to collect the ground meat.
6. Feed the meat into the feed opening using the food pusher. Never use your fingers or other utensils.
7. After grinding, turn the switch to 'OFF' and unplug the appliance.



Figure 5.1: Meat grinder in operation.
This image shows the ALTRA LIFE Electric Meat Grinder actively processing meat, with ground meat exiting the grinding head into a clear glass bowl. The scene includes fresh vegetables in the background, suggesting a home kitchen environment.

5.2 Using Different Grinding Plates

The grinder comes with three stainless steel grinding plates for various textures:

- **Fine Plate (3mm):** Ideal for finely ground meat, bread crumbs, hard cheese, or cooked soy sauce.

- **Medium Plate (5mm):** Suitable for general-purpose grinding, allowing fast passage of ground meat, and making sausage preparation easier.
- **Coarse Plate (7mm):** Best for coarsely ground meat for burgers, chili, or grinding vegetables for salsas and sauces.



Figure 5.2: Versatility of grinding.
This image showcases the versatility of the ALTRA LIFE Electric Meat Grinder, displaying the unit alongside a plate of freshly ground meat and a stack of perfectly formed meat patties, ready for cooking.

5.3 Sausage Stuffing

Use the provided sausage stuffing tubes to make homemade sausages.

1. Assemble the grinder with the auger, but instead of a cutting blade and grinding plate, attach the sausage stuffing tube.
2. Prepare your seasoned ground meat mixture.
3. Slide the sausage casing onto the stuffing tube.
4. Turn the grinder to 'ON' and feed the meat mixture into the opening using the food pusher.

5. Guide the casing as it fills, ensuring even distribution and avoiding air pockets.

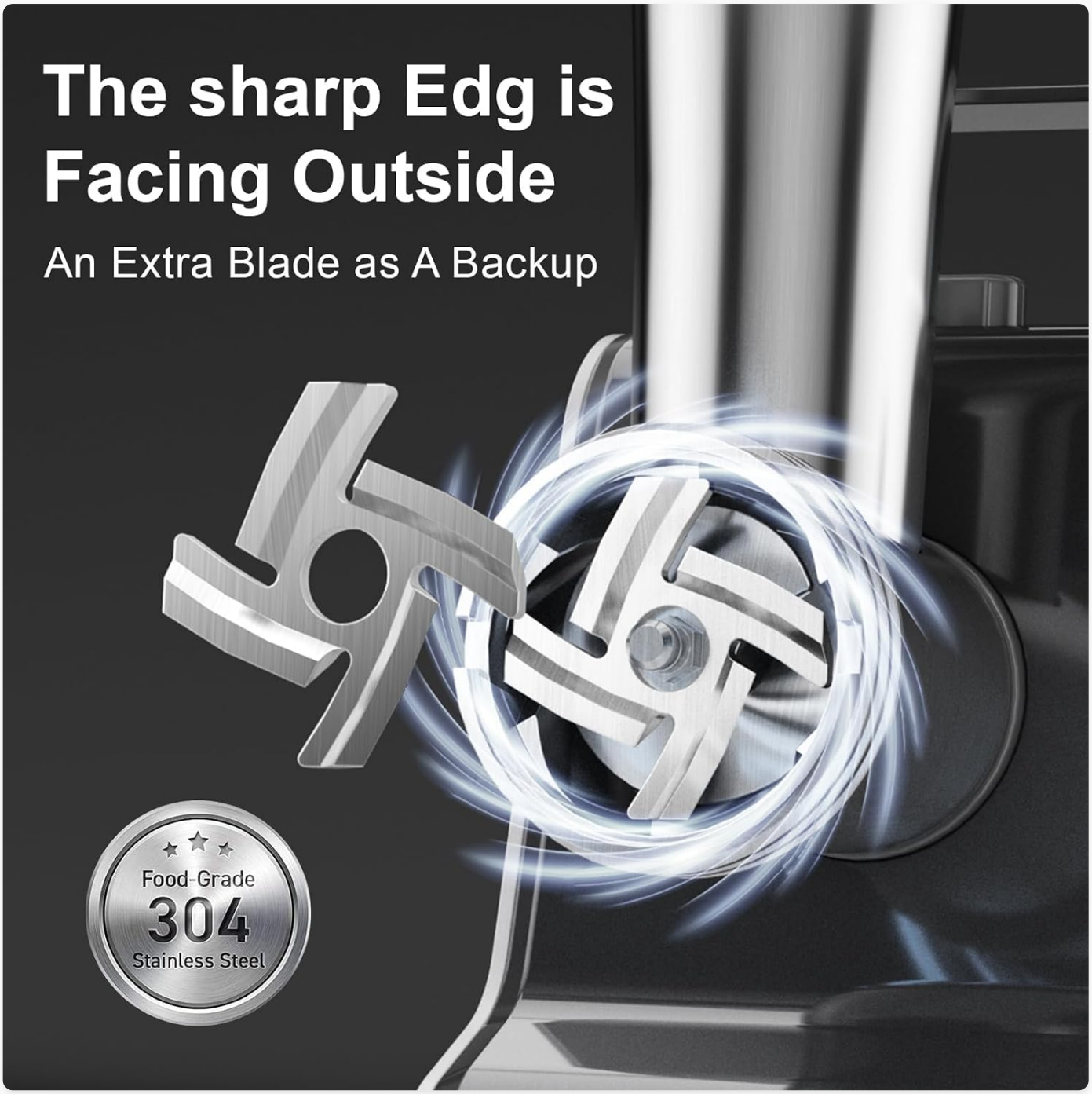


Figure 5.3: Sausage making with the grinder.
This image features the ALTRA LIFE Electric Meat Grinder equipped with its sausage stuffing attachment, actively producing a coiled sausage. A plate of ground meat and various fresh ingredients are visible, highlighting the appliance's capability for homemade sausage production.

5.4 Kubbe Making

The kubbe attachment allows you to create traditional Middle Eastern kubbe shells.

1. Assemble the grinder with the auger and the kubbe attachment. Do not use the cutting blade or grinding plate.
2. Prepare your kubbe dough mixture.
3. Turn the grinder to 'ON' and feed the dough into the opening using the food pusher.
4. The attachment will form hollow tubes of dough, which can then be cut and filled.

5.5 Reverse Function

If the grinder becomes jammed during operation, turn the switch to the 'R' (Reverse) position. This will help clear the jam by rotating the auger in the opposite direction. Once cleared, return the switch to 'OFF' before resuming normal operation.

6. Cleaning and Maintenance

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

1. Always unplug the appliance from the power outlet before cleaning.
2. Disassemble all detachable parts (grinding head, auger, blade, plates, fixing ring, tray, attachments).
3. Wash all metal and plastic food-contact components by hand using warm, soapy water. Do not use abrasive cleaners or scourers.
4. **Important:** Do not put any parts in the dishwasher or use hot water, as this can damage the components and their finish.
5. Rinse all parts thoroughly with clean water.
6. Immediately dry all parts completely with a soft cloth to prevent rust, especially for metal components.
7. Wipe the motor unit with a damp cloth. Never immerse the motor unit in water.
8. Store the clean and dry parts in a safe, dry place.



Figure 6.1: Integrated handle for easy transport.
This close-up image highlights the ergonomic handle integrated into the top of the ALTRA LIFE Electric Meat Grinder's motor unit, designed for easy and secure carrying.

7. Troubleshooting

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

Problem	Possible Cause	Solution
Motor does not start.	Not plugged in; Power switch off; Overheat protection activated.	Ensure plug is securely in outlet; Turn power switch to 'ON'; Allow unit to cool down for 30 minutes if overheated.
Grinder stops during operation or jams.	Too much meat fed at once; Bones or hard objects in meat; Overload protection activated.	Use 'R' (Reverse) function to clear jam; Remove any hard objects; Feed smaller quantities of meat; If overload protection activates, turn off, clear jam, and restart after a few minutes.

Problem	Possible Cause	Solution
Meat is not grinding properly or comes out mushy.	Blade incorrectly installed; Grinding plate clogged; Meat is too warm.	Ensure blade's sharp edge faces outwards; Disassemble and clean grinding plate; Ensure meat is chilled before grinding.
Black residue on ground meat.	New metal parts (common during initial uses).	This can occur with new carbon steel plates/cutters. Grind a small amount of sacrificial meat (e.g., bread) first. Ensure thorough cleaning and drying after each use.

If the problem persists after trying these solutions, please contact customer support.

8. Specifications

- **Model Number:** MGAC13-White
- **Power Source:** Corded Electric
- **Rated Power:** 350W
- **Max Peak Power:** 2300W
- **Capacity:** Up to 3 Pounds per minute
- **Product Dimensions:** 11.02"L x 4.92"W x 10.83"H
- **Item Weight:** 6.74 pounds (3.06 Kilograms)
- **Material:** Metal, Plastic, Stainless Steel
- **Manufacturer:** ALTRA LIFE

9. Warranty and Support

ALTRA LIFE is committed to providing quality products and customer satisfaction.

- **Warranty:** This product comes with a 1-year support warranty, offering worldwide technical service and free replacement for manufacturing defects.
- **Customer Service:** ALTRA LIFE offers 24/7 online response, with 100% of inquiries responded to within 24 hours.
- For technical assistance, warranty claims, or any questions regarding your ALTRA LIFE Electric Meat Grinder, please refer to the contact information provided on the product packaging or the official ALTRA LIFE website.

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