

Manual Mincer

Generic Manual Mincer Meat Grinder

Instruction Manual

1. INTRODUCTION

Thank you for choosing the Generic Manual Mincer Meat Grinder. This hand-operated machine is designed for efficient grinding, mincing, and chopping of various food items in your home kitchen. Constructed from durable aluminum alloy, it offers reliable performance for preparing meats, vegetables, and other ingredients. Please read this manual carefully before use to ensure proper operation, maintenance, and safety.

2. SAFETY INSTRUCTIONS

- Always ensure the mincer is securely clamped to a stable surface before operation.
- Keep hands and fingers away from the feed inlet and grinding plate during operation. Use the provided pusher tool if necessary.
- Do not attempt to grind bones or other hard, non-food items, as this can damage the machine.
- Keep the mincer out of reach of children.
- Clean all parts thoroughly before first use and after each subsequent use.
- Handle blades and grinding plates with care as they are sharp.

3. PRODUCT OVERVIEW AND PARTS

Familiarize yourself with the components of your manual mincer:



Figure 3.1: Exploded view of the Manual Mincer components.

Description of Parts:

- **Body:** The main housing of the mincer, which holds all internal components and attaches to the work surface.
- **Feed Inlet:** The opening at the top where food items are inserted.
- **Turning Handle:** Used to manually operate the mincer, rotating the mincer accessories.
- **Mincer Accessories (Auger/Worm):** The spiral shaft that pushes food towards the blade and plate.
- **Blade:** The cutting component that works with the meat plate to mince food.
- **Meat Plate:** A perforated disc that determines the fineness of the grind.
- **Nut:** Secures the blade and meat plate in place at the front of the mincer.
- **Shaft Sleeve:** A bushing that supports the auger shaft.

4. SETUP AND ASSEMBLY

1. **Unpack and Clean:** Carefully unpack all components. Wash all parts that will come into contact with food in warm, soapy water, rinse thoroughly, and dry completely.
2. **Assemble the Internal Components:** Insert the shaft sleeve into the body. Place the mincer accessories (auger/worm) into the body, ensuring the shaft extends through the shaft sleeve.
3. **Install Blade and Plate:** Place the blade onto the end of the auger shaft, ensuring the cutting edge faces outwards towards the grinding plate. Then, place the desired meat plate over the blade.
4. **Secure the Front Nut:** Screw the large nut onto the front of the mincer body to firmly hold the blade and meat plate in position. Do not overtighten.
5. **Attach the Handle:** Slide the turning handle onto the shaft at the rear of the mincer and secure it with the provided screw or locking mechanism.
6. **Mount the Mincer:** Position the mincer on a sturdy countertop or table. Use the integrated clamp at the base

to securely fasten the mincer. Turn the clamping screw until the mincer is stable and does not move during operation.

5. OPERATING INSTRUCTIONS

Follow these steps for effective grinding:

Grinding Pork



Versatile

Enema, ground meat, grinding, etc., completely meet the daily needs of your family.

Grinding Chicken Rack



Grinding Carrot



Grinding Dried Pepper



Figure 5.1: The Manual Mincer is versatile for grinding various ingredients.

- 1. Prepare Ingredients:** Cut meat, vegetables, or other food items into pieces small enough to fit comfortably into the feed inlet. Remove any bones, gristle, or tough connective tissues from meat.
- 2. Place a Receptacle:** Position a bowl or container under the grinding plate to collect the minced food.
- 3. Begin Grinding:** Slowly feed the prepared ingredients into the feed inlet. Simultaneously, turn the handle clockwise at a steady pace. The auger will draw the food through the blade and plate, extruding the minced product.
- 4. Use Pusher (Optional):** If food gets stuck or needs assistance, use a food-safe pusher tool to guide it into the auger. **Never use your fingers or utensils to push food into the inlet.**

5. **Continue until Finished:** Repeat the process until all ingredients are minced.



Figure 5.2: Meat being processed by the manual mincer.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will prolong the life of your mincer:

1. **Disassembly:** After each use, immediately disassemble the mincer by reversing the assembly steps. Remove the handle, front nut, meat plate, blade, auger, and shaft sleeve from the body.
2. **Initial Rinse:** Rinse all parts under running water to remove any large food particles.
3. **Washing:** Wash all components in warm, soapy water using a brush to clean crevices and holes in the meat plate.
4. **Rinse and Dry:** Rinse all parts thoroughly with clean water. Dry all components completely with a cloth or allow them to air dry to prevent rust, especially for metal parts.
5. **Storage:** Store the clean, dry parts in a safe place. You may lightly coat metal parts with food-grade mineral oil before storage to prevent oxidation if storing for extended periods.

7. TROUBLESHOOTING

If you encounter issues, refer to the following common problems and solutions:

- **Mincer is difficult to turn:**

- Ensure food pieces are cut small enough.
- Check for blockages in the auger or grinding plate.
- Verify that the blade and plate are correctly installed and not dull.

- **Food is not grinding properly (mashing instead of mincing):**

- The blade might be dull or incorrectly installed. Ensure the sharp edge faces the plate.
- The meat plate might be clogged. Clean it thoroughly.
- Ensure the front nut is tightened sufficiently to hold the blade and plate firmly.

- **Mincer is unstable on the countertop:**

- Tighten the clamping screw more securely.
- Ensure the countertop edge is suitable for clamping.

8. SPECIFICATIONS

Detailed specifications for the Generic Manual Mincer:

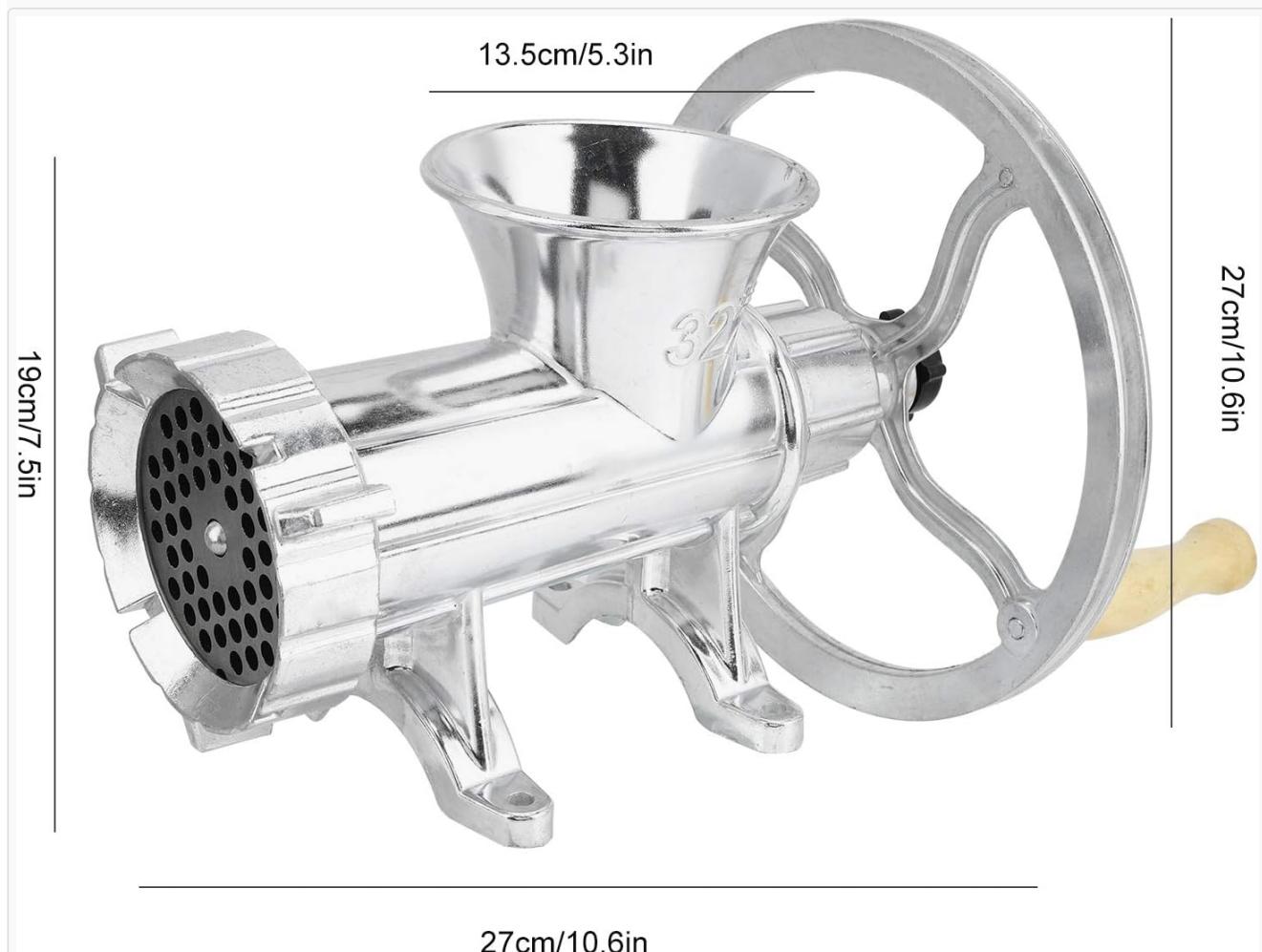


Figure 8.1: Key dimensions of the Manual Mincer.

Feature	Detail
Item Type	Meat Grinder
Material	Aluminum Alloy
Color	Silver
Weight	Approx. 3.44 kg (121.5 oz)
Body Size (Length x Height)	Approx. 27 x 19 cm (10.6 x 7.5 in)
Separation Diameter	Approx. 27 cm (10.6 in)
Feed Inlet Diameter	Approx. 13.5 cm (5.3 in)
Uses	Grinding pork, beef, lamb, chicken, various vegetables, peppers, sausage production.

9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation provided at the time of purchase or contact the retailer from whom you purchased this product. The manufacturer, Generic, typically provides support through authorized distributors.

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