



MEAT GRINDER



For your safety and continued enjoyment of this product,
always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

(Keep care use guide for future reference)



FOR HOUSEHOLD USE ONLY

SAVE THESE INSTRUCTIONS

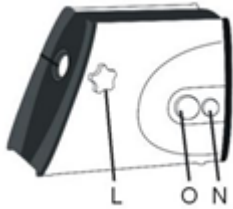
When using electrical appliances, basic safety precautions should always be followed, including the following.

READ ALL INSTRUCTIONS.

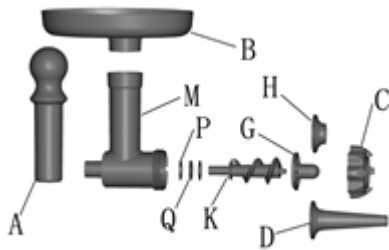
1. To protect against risk of electrical shock, do not put appliance in water or other liquid.
2. Close supervision is necessary when any appliance is used by or near children. This appliance is not recommended for use by children.
- 3. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.**
4. Avoid contact with moving parts.
5. Never put the unit near a hot burner, in an oven, or in a dishwasher.
6. Do not operate the appliance, or any other electrical equipment, with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return to the nearest authorized service center for examination, repair, or adjustment.
7. Never feed food by hand; always use the pusher. Keep hands, hair, clothing and utensils away from moving discs during operation to reduce the risk of personal injury and/or damage to the appliance.
8. Do not use outdoors, or use for any purpose other than intended use.
9. Warning: the cutting blade is sharp; handle with care both when using and when cleaning.
10. Do not let cord hang over edge of table or counter, contact sharp edges, or touch hot surfaces.
11. Do not pull on the power cord to disconnect.
12. Never plug in the appliance where water may flood the area.
13. Place the appliance on a firm and stable surface.
- 14. NEVER PUT YOUR FINGERS NEAR THE FOOD CHUTE WHILE GRINDER IS IN OPERATION.**
15. Ensure that the appliance is not placed close to the edge of the table, worktop, etc. where it can be pushed off or fall.
16. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.



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17. Never use abrasive cleaning agents or abrasive cloths when cleaning the unit.
 18. Do not use fingers to scrape food away from cutting blade while appliance is in operation. Cut type injury may result.
 19. Only use the unit when completely assembled.
 20. Do not leave the appliance unattended while it is running.
 21. Before using for the first time, remove all packaging and thoroughly wash all parts with hot soapy water.
 22. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit the outlet perfectly, reverse the plug. If it should still not fit, contact a qualified electrician. Do not modify the plug in any way.
 23. Check that the control is OFF before plugging the cord into wall outlet. To disconnect, turn the control to OFF, then remove plug from wall outlet.
 24. Do not place on or near hot gas or electric burner or in a heated oven.

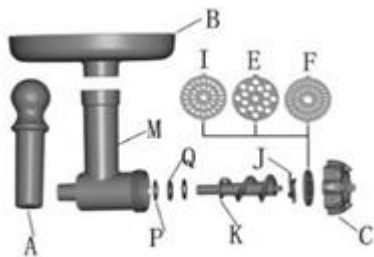


L-Grinder Head Clamp Knob
 O-Power Switch
 N-Reverse Switch



Sausage Filling

A- Food Pusher	H- Sausage Filling Funnel (short)
B- Die-Cast Hopper	K- Auger
C-Grinder Head Collar	M- Auger Head
D-Sausage Attachment (large)	P- Plastic Washer
G- Auger Positioner	Q- Metal Washer



Meat Grinding

A -Food Pusher	J- Cutting Blade
B- Die-Cast Hopper	K- Auger
C- Grinder Head Collar	M- Auger Head
E-Cutting Plate (coarse)	P- Plastic Washer
F- Cutting Plate (fine)	Q- Metal Washer
I- Cutting Plate (medium not included-can be purchased separately)	



HOW TO USE YOUR CHARD #8 GRINDER

ASSEMBLY

1. Before each use wash all parts with warm soapy water before assembly.
2. Ensure grinder is unplugged before performing any assembly.
3. Loosen auger head clamp knob (L) and install auger head (M) into grinder body until completely engaged with drive mechanism.
4. While holding grinder head with one hand, turn auger head clamp knob clockwise until tight.
5. Insert auger into auger head and align spindle with internal gear drive.
6. Install cutting blade with flat surface facing away from grinder body onto square drive of auger.
7. Position the desired cutting plate onto spindle at end of auger so plate sits flush against flat portion of cutting blade. Ensure that notch on cutting plate lines up with notch on auger head. Plate should sit approximately flush with end of auger head.
8. NOTE: If using grinder for sausage filling, install auger positioner and sausage attachment in place of cutting blade and cutting plate.
9. Install grinder head collar over cutting plate or sausage attachment by turning clockwise on threads of auger head.
10. Install die-cast hopper in top of auger head.
11. Use the food pusher to gently feed food, one piece at a time. Do not force the food into the grinder/feeder head.

Please do not return product to the store you purchased it from. For questions or concerns please contact customer service at 888-993-9243 or visit our web site at chardinternational.com.



HOW TO USE

TIP: Partially frozen food grinds much more efficiently than fully thawed food. We recommend that frozen food be partially thawed before grinding or thawed food be partially frozen prior to grinding. **Never attempt to grind fully frozen food.**

1. After unit is fully assembled per instructions above, confirm that power switch is in the OFF position.
2. Insert plug into wall outlet.
3. Confirm grinder is on stable work surface.
4. Place a wide shallow bowl or plate directly below the grinder head.
5. Turn power switch to ON position. The grinder must always be in the ON position before adding food.
6. Place food to be ground into die-cast hopper and use pusher to push food through opening.

NOTE: REVERSE SWITCH

7. If food becomes jammed, turn power switch to the OFF position immediately. To clear jam, press the reverse button. Disassembly may be required to fully clear jam. **Note:** Always unplug cord from outlet before disassembling.

TIP: Never attempt to grind bone or other solid objects as this will cause permanent damage to the grinder.



CUTTING PLATES

Fine Cutting Plate - Great for spreads, pates, baby food, and hamburgers.

Medium Cutting Plate- Great for ground meat used in soups, or for relishes. (not included-can be purchased separately)

Coarse Cutting Plate - Great for ground meat used in chili, or for vegetables

**CUTTING PLATES ARE NOT DISHWASHER SAFE.
PLEASE HAND-WASH ONLY!**

HELPFUL HINTS

- Grinding stale bread pieces may help remove food residue left in the appliance after use.
- Cut food into strips or cubes slightly smaller than the opening on the large die-cast hopper.
- Make sure food is free of bone, tough tendons, nutshells, etc. before grinding.
- Raw meat and fish should be thoroughly chilled (not frozen) before grinding to reduce the loss of juices.
- Freshly ground meat should be refrigerated and cooked within 24 hours.
- During extended grinding, fats from meats can build up inside the grinder tube, slowing down grinding and straining the motor. If this happens, you should stop the appliance, wash parts in hot water, and reassemble. When possible, alternate bread with meat. This helps keep the feed screw clean.
- Trim a handful of fat from meat. Process the fat through the hopper to lubricate grinding mechanism for better processing results.
- For best drying results, prepare sausage a day or two prior to use.
- Meats can be seasoned before or after grinding.



TO MAKE SAUSAGES

The sausage attachments allow you to blend meat and spices for homemade sausages.

1. Make sure the unit is turned off and unplugged. Remove screw ring, cutting plate and cutting blade
2. Insert sausage making ring into feed screw. Make sure notch on sausage making ring aligns with notch in feed screw.
3. Put the desired sausage attachment to screw ring and screw onto the grinder/feeder head.
4. Slide casing over the end of the sausage attachment, leaving approximately 2" overhanging the end of the attachment.
5. Place seasoned meat into the large die cast hopper and turn the unit on . Push the meat into the opening in the large die cast hopper using pusher until the mixture appears at the end of the sausage attachment. Keep casing moist by watering frequently. Turn the unit off and tie a knot at the end of the 2" casing overhang.
6. Continue step #5 until all the meat has been used or the casing is approximately 2" from being completely full.
7. Turn unit off, remove the end of the casing from the sausage attachment, and tie a knot in the open end of the casing.
8. Sausage can be made to the desired length by twisting the casing at intervals.

NOTE: To avoid over-stretching and splitting the casing, do not make the sausage too thick. Keep casings moist by watering frequently. The meat mixture will expand slightly during cooking.

Sausage making accessories, such as casings and seasonings, are not included.

CLEAN AND CARE

- Always unplug when not in use, before inserting or removing parts, and before cleaning.



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- Never immerse power unit in water or other liquid.
 - Wash all parts except motor unit by hand in hot soapy water, using care when handling the sharp blades.
 - Rinse these parts with clear hot water, then dry.
REMOVABLE PARTS ARE NOT DISHWASHER SAFE!
 - Wipe motor unit with a damp cloth. Do not use harsh or abrasive cleaners.
 - Cutting blade and cutting plates should be coated with cooking oil after washing and then wrapped in grease-proof paper to keep them lubricated and rust-free.



One-Year Limited Warranty

Your Chard™ International LLC product is warranted for one year from date of purchase against all defects in material and workmanship. Should your product prove defective within one year from date of purchase or receipt, return the unit, freight prepaid, along with an explanation of the claim. Please send to: Chard International LLC PO Box 444, Two Rivers, WI 54241-0444. (Please package your product carefully in its original box and packing material to avoid damage in transit. Chard™ International LLC is not responsible for any damage caused to the product in return shipment.) Under this warranty, Chard™ International LLC undertakes to repair or replace any parts found to be defective.

This warranty is only valid if the product is used solely for household purposes in accordance with the instructions. This warranty is invalid if the unit is connected to an unsuitable electrical supply, or dismantled or interfered with in any way or damaged through misuse.

We ask that you kindly fill in the details on your warranty card and return it within one week from date of purchase. Send warranty card to:

Chard™ International LLC
PO Box 444
Two Rivers, WI 54241-0444

To register online, please go to chardinternational.com