

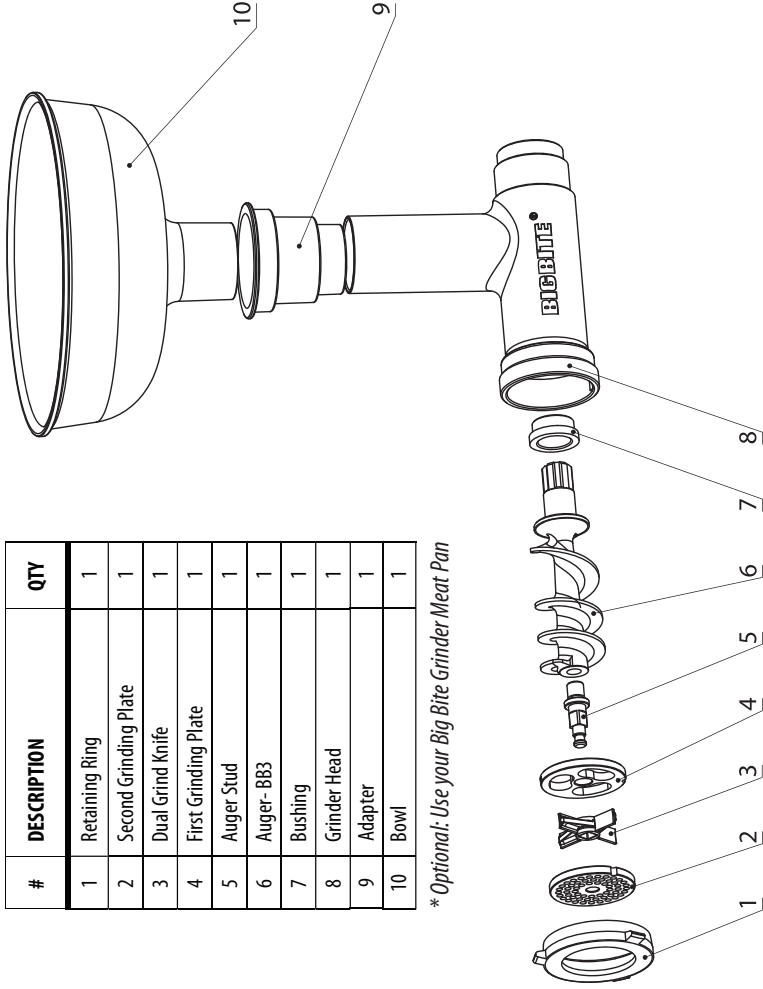
GRINDER ASSEMBLY

BEFORE USE: WASH ALL PARTS OF THE HEAD ASSEMBLY IN HOT SOAPY WATER. THIS WILL REMOVE ANY GREASE RESIDUE AND DIRT LEFT FROM THE MANUFACTURING PROCESS. DO NOT PUT PARTS IN DISHWASHER.

Prior to assembling your Dual Grind Attachment place your strips of clean, silver skin and bone free, meat into the freezer to cool. Freeze for 15-20 min. Very cold meat will grind easier and faster than warm meat.

#	DESCRIPTION	QTY
1	Retaining Ring	1
2	Second Grinding Plate	1
3	Dual Grind Knife	1
4	First Grinding Plate	1
5	Auger Stud	1
6	Auger- BB3	1
7	Bushing	1
8	Grinder Head	1
9	Adapter	1
10	Bowl	1

* Optional: Use your Big Bite Grinder Meat Pan



Cuts, injuries and/or fire may result from non-compliance with all operating procedures described within this instruction manual.

OPERATING INSTRUCTIONS

With the grinder motor plugged into a properly grounded outlet and your strips of meat in the meat pan you are ready to grind.

- Turn on the grinder.
- Drop or push single strips of meat into the throat of the grinder and watch the meat turn to finely ground burger.
 - Feed meat slowly into the grinder. Use the meat stomper to guide meat into the throat of the head. Allow grinder to do the work. Do not force the meat through.

DISASSEMBLY

- Turn off the grinder.
- Unplug cord from outlet.
- Remove retaining ring.
- Pull out the auger, plates and knife assembly.
 - This can be accomplished easily with Auger Puller that may have come with your Big Bite grinder. If you do not have an auger puller, they are available at lemproducts.com or by calling 877.536.7763. Another way is to grasp the auger stud, gently pulling the assembly out of the head. If it is difficult, wiggle the stud back and forth, up and down, until it becomes free.

TROUBLESHOOTING

If meat is mashing instead of extruding in strings from the grinding plate:

- Insure the meat is chilled to 40°F.
- Cut the meat in strips, it will feed more easily.
- Clean the meat of all sinew.
 - Sinew is the silver like fibrous tissue that is very common in venison. If not removed it will get caught up on the knife and bog down the grinder.
- Disassemble, clean and reassemble the attachment.
- Do not over tighten the retaining ring.
- Check that the Dual Grinding knife is properly installed with the number and arrow facing out.
- Check that the bushing is installed in the back of the head.
- A dull knife or plate will also cause mashing of the meat. If all above suggestions are eliminated, you may need to replace your knife and plates.
- It is highly suggested to replace the knife and plates together. These items work in unison and when one is dull it is likely that the others need replaced as well.

Black residue is in my meat:

- It is normal to see a small amount of black residue on the auger stud and knife. This is from the plate, knife and stud running on each other. If you see this residue simply remove it from your grind. Be sure to wash all items well before and after every use. The use and marring of the knife with plates will lessen this residue from forming and you should see less over time.
- Use of the meat stomper (supplied with your grinder):
- The meat stomper is a great tool to help you guide the meat into the throat of the grinder head keeping your hands and fingers safe.
 - Resist the urge to use the meat stomper to press the meat into the grinder faster than it is feeding.
 - Keeping the throat of the grinder head clear and clean will keep you from having to use the meat stomper.