



## **4.2 GALLON MEAT MIXER**

Owner's Manual



**! WARNING:** Read carefully and understand all ASSEMBLY AND OPERATION INSTRUCTIONS before operating. Failure to follow the safety rules and other basic safety precautions may result in serious personal injury.

Item # 1A-MM242

**READ & SAVE THESE INSTRUCTIONS**

## Congratulations on your Guide Gear™ purchase.

Take your game to the next level with field-tested Guide Gear™ products for a confident, competitive edge that strikes the perfect balance between performance and value.

For future reference, please complete the owner's record below:

Serial Number/Lot Date Code: \_\_\_\_\_

Purchase Date: \_\_\_\_\_

Save the receipt, warranty, and this manual. It is important that you read the entire manual to become familiar with this product before you begin using it.

This meat mixer is designed for certain applications only. The Sportsman's Guide and Northern Tool & Equipment Company, Inc. are not responsible for issues arising from modification or improper use of this product such as an application for which it was not designed. We strongly recommend that this product not be modified and/or used for any application other than that for which it was designed.

**DO NOT RETURN TO THE STORE.**

For help with assembly, service, or missing/defective parts,

Please call our toll-free number:

1-800-545-9633

Or email:

[customerservice@forcome.com](mailto:customerservice@forcome.com)

M-F 8:00 AM - 6:00 PM CST

Saturday 8:00 AM - 4:00 PM CST

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## Intended Use

Turn to this Guide Gear® Meat mixer to take the work out of manual mixing. Don't make your next batch of venison sausage without this Mixer on the line! Depend on this truly handy mixer that will evenly mix all of the meat with the seasonings that you like the most! For household use only.

## Technical Specifications

Property	Specification
Capacity	4.2 Gallons/17 Pounds of Meat
Weight	12.8 Pounds
Tank Material	Rust Resistant Stainless Steel
Dimensions	18" x 12.5" x 10"
Paddle Material	Stainless Steel, Removable 4 Paddle System
Lid Material	Clear Food Grade Acrylic
Spice & Water Slot	Yes
Tilt Function	No
Compatible with attachments?	No
Removable Handle	Yes

## Important Safety Information

### WARNING

- Read and understand all instructions. Failure to follow all instructions may result in serious injury or property damage.
- The warnings, cautions, and instructions in this manual cannot cover all possible conditions or situations that could occur. Exercise common sense and caution when using this meat mixer. Always be aware of the environment and ensure that the meat mixer is used in a safe and responsible manner.
- Do not allow persons to operate or assemble the meat mixer until they have read this manual and have developed a thorough understanding of how it works.
- Do not modify this meat mixer in any way. Unauthorized modification may impair the function and/or safety and could affect the life of the product. There are specific applications for which the product was designed.
- Use the right meat mixer for the job. DO NOT attempt to force small equipment to do the work of larger industrial equipment. There are certain applications for which this meat mixer was designed. This meat mixer will be safer and do a better job at the capacity for which it was intended. DO NOT use this meat mixer for a purpose for which it was not intended.
- Industrial or commercial applications must follow OSHA requirements.

## **WARNING**

### **WORK AREA SAFETY**

- Inspect the work area before each use. Keep work area clean, dry, free of clutter, and well-lit. Cluttered, wet, or dark work areas can result in injury. Using the product in confined work areas may put you dangerously close to cutting tools and rotating parts.
- Keep children and bystanders away from the work area while operating the meat mixer. Do not allow children to handle the product.
- Be aware of all power lines, electrical circuits, water pipes, and other mechanical hazards in your work area. Some of these hazards may be hidden from your view and may cause personal injury and/or property damage if contacted.

## **WARNING**

### **PERSONAL SAFETY**

- Stay alert, watch what you are doing, and use common sense when operating the meat mixer. Do not use the meat mixer while you are tired or under the influence of drugs, alcohol, or medication. A moment of inattention while operating the meat mixer may result in serious personal injury.
- Dress properly. Do not wear loose clothing, dangling objects, or jewelry. Keep your hair, clothing and gloves away from moving parts. Loose clothes, jewelry, or long hair can be caught in moving parts. Air vents on the meat mixer often cover moving parts and should be avoided.
- Wear the proper personal protective equipment when necessary. Use ANSI Z87.1 compliant safety goggles (not safety glasses) with side shields, or when needed, a face shield. This applies to all persons in the work area.
- Do not overreach. Keep proper footing and balance at all times.

## **CAUTION**

### **PRODUCT USE AND CARE**

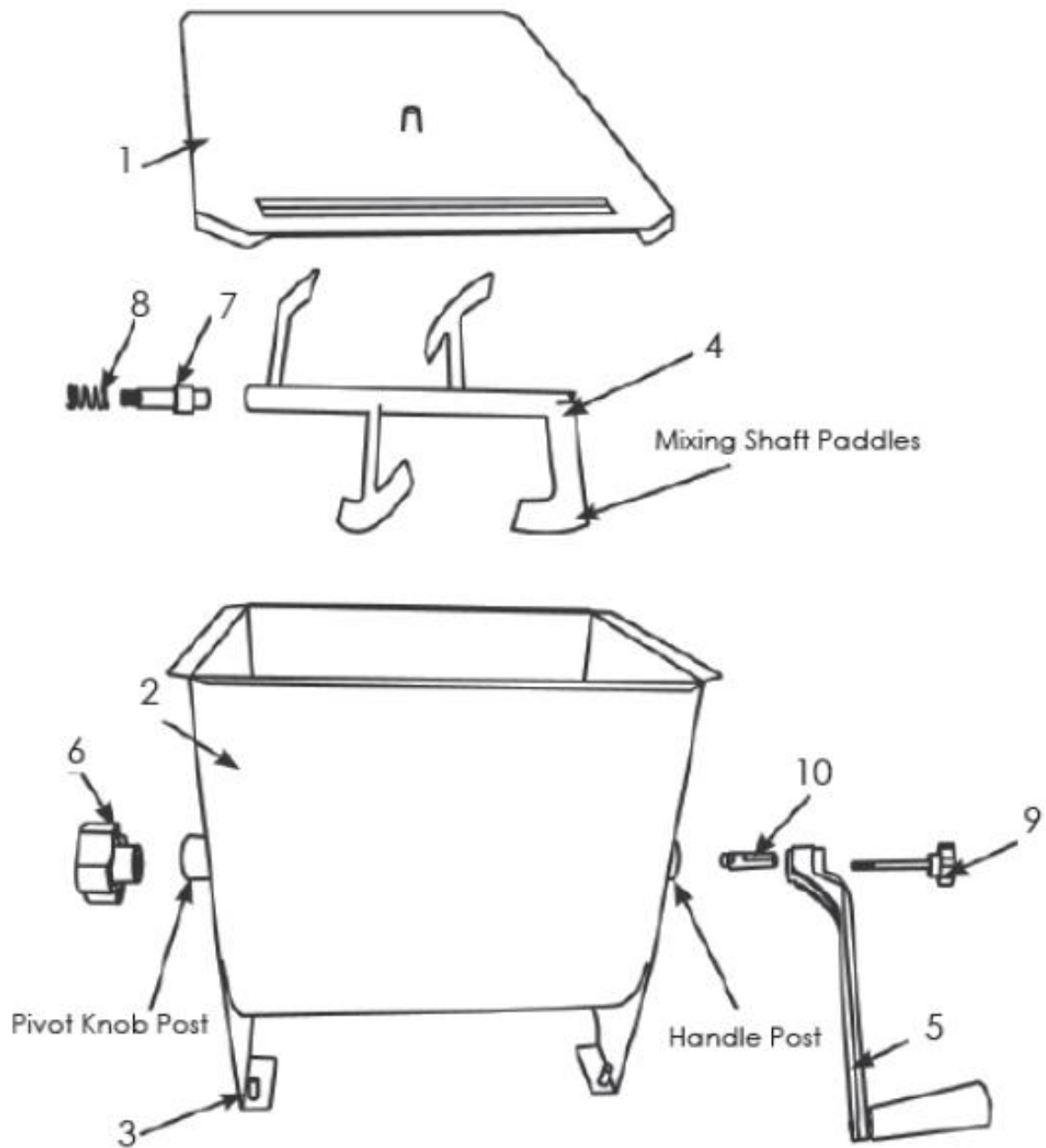
- Do not force the meat mixer. Meat mixers are safer and do a better job when used in the manner for which they are designed. Plan your work, and use the correct product for the job.
- Check for damaged parts before each use. Carefully check that the product will operate properly and perform its intended function. Replace damaged or worn parts immediately. Never operate the product with a damaged part.
- Store the product when it is not in use. Store it in a dry, secure place out of the reach of children. Inspect the meat mixer for good working condition prior to storage and before re-use.
- Use only accessories that are recommended by the manufacturer for use with your product. Accessories that may be suitable for one meat mixer may create a risk of injury when used with another meat mixer.
- Never operate the product without the lid in place.

## Specific Operation Warnings

### **WARNING**

- Avoid contact with moving parts. Never put your fingers near the blade while it is operation.
- Never put the meat mixer near a hot burner, in an oven, or in a dishwasher. Meat mixer parts are not dishwasher safe.
- Place the meat mixer on a firm and stable surface away from the edge of the worktop. The mixer should not move or shift during use. Never use the meat mixer unless it is fully upright and completely assembled.
- Never use abrasive cleaning agents or abrasive cloths when cleaning the unit.
- Use the meat mixer to mix only designated food. Do not attempt to mix frozen food, bones, cardboard, plastic, etc. These could damage the mixing shaft.
- Clean meat mixer and blade according to instructions.
- Always remove the handle of the meat mixer when not in use.
- Keep fingers and hands away from mixing shaft and paddles during use. Never reach into mixing tub while mixing shaft and paddles are in motion. Severe injury may result.

## Main Parts of Meat Mixer

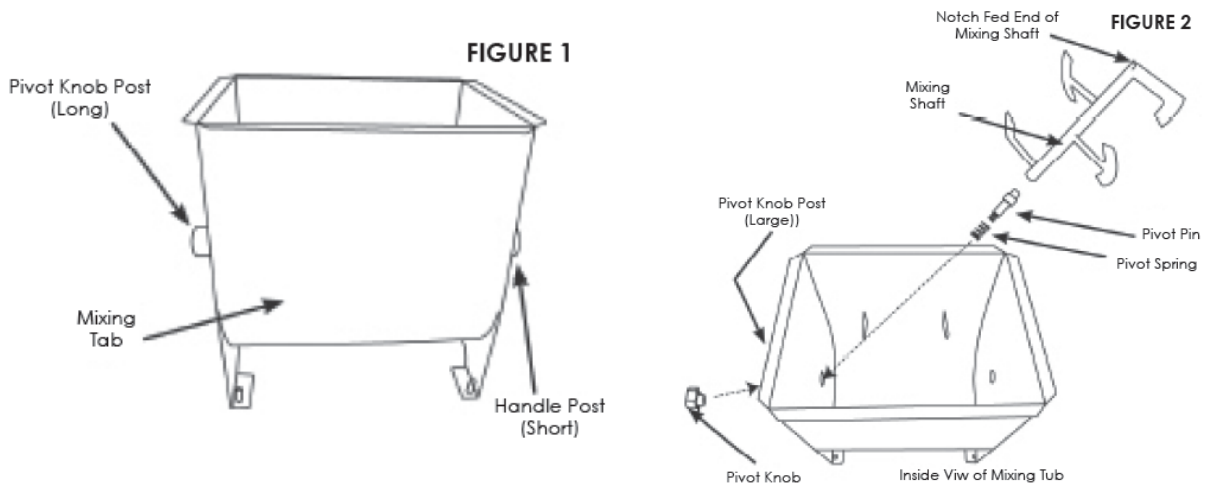


Part	Description
1	Clear Lid
2	Mixing Tub
3	4 Rubber Feet
4	Mixing Shaft and Paddles
5	Handle
6	Pivot Knob
7	Pivot Pin
8	Pivot Spring
9	Handle Retaining Knob
10	Handle Pivot Pin

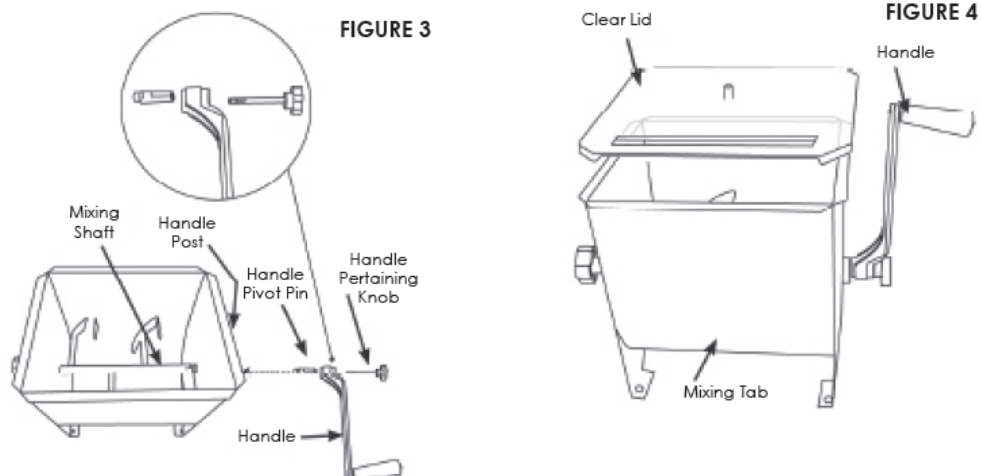
## Assembly

### ⚠ WARNING

- Wash and dry all parts thoroughly before assembling. Remove all grease and oil from surface.
1. Place the mixing tub on a stable, level surface with the pivot knob post (longer post) on your left and the handle post (shorter post) on your right (Figure 1).
  2. Place the pivot spring over the longer, threaded end of the pivot pin (Figure 2).
  3. In the inside of the mixing tub, insert the pivot pin & spring through the hole on the left side of the mixing tub. Screw the pivot knob onto the pivot pin from the outside of the mixing tub until secure (Figure 2).
  4. Pull out and hold the pivot knob to retract the pivot pin, making room for the mixing shaft. Hold the mixing shaft in the mixing tub with the flat end to the left and the notched end to the right. Align the mixing shaft with the retracted pivot pin. Slowly release the pivot knob to seat the pivot pin into the end of the mixing shaft.



5. Insert the short round end of the handle pivot pin into the handle post on the right side of the mixing tub. Connect to handle pivot pin to the notched end of the mixing shaft. Make sure the flats on the handle pivot pin fully engage the notch (Figure 3).
6. Place the handle over the exposed, tapered end of the handle pivot pin. Line up the flat on the outside of the handle pivot pin with the flat on the inside of the handle (Figure 3).





7. Insert the handle retaining knob through the handle and handle pivot pin. Tighten the handle retaining knob to secure the handle.
8. DO NOT over-tighten the handle retaining knob to avoid excessive wear on the handle pivot pin.
9. Install the clear lid (Figure 4). DO NOT use the meat mixer without the clear lid in place. Severe injury may result!

## Operating Instructions

1. Now that the meat mixer is fully assembled and ready to use, it is time to blend your favorite sausage or jerky meat mixture.
2. Be sure to read and fully understand the general safety rules at the beginning of this manual before you start.
3. Place the meat mixer on a stable, level work surface. Allow ample room for the handle to rotate.
4. Place ground meat into the Mixing Tub. Add seasonings, cure and water as necessary at this time.
5. Place the clear lid onto the mixing tub. DO NOT operate the meat mixer without the clear lid in place. Serious injury may result.
6. Turn the handle clockwise to mix.
7. Mix until the meat feels sticky to the touch. Do not over-mix the meat. Remove the clear lid to test the consistency of the meat. DO NOT turn the handle and KEEP CLEAR of the mixing shaft paddles during the step. Replace the clear lid before you continue mixing.
8. When mixing is complete, remove the handle, clear lid and mixing shaft before removing the meat.
9. Cook or refrigerate meat as soon as possible after mixing. DO NOT let meat sit out for an extended period.

## Cleaning

1. The meat mixer should be cleaned after every use as perishable food scraps could accumulate on the meat mixer or behind cutting blade.
2. Completely disassemble meat mixer.
3. Do not use steel wool or abrasives to clean any part of meat mixer.
4. Before and after each use, hand wash all meat mixer parts, that come into contact with food, in hot soapy water and rinse with clean water. Parts should be sanitized properly. Thoroughly dry.
5. Coat all metal parts with a vegetable based cooking spray before assembly and storage.
6. Do not wash any part of this meat mixer in a dishwasher.

## Replacement Parts

- For replacement parts and technical questions, please call Customer Service at **1-800-545-9633** or email at [customerservice@forcome.com](mailto:customerservice@forcome.com).
- Not all product components are available for replacement. The illustrations provided are a convenient reference to the location and position of parts in the assembly sequence.
- When ordering parts, the following information will be required: item description, item model number, item serial number/item lot date code, and the replacement part reference number.
- The distributor reserves the rights to make design changes and improvements to product lines and manuals without notice.

## Limited Warranty

The Sportsman's Guide and Northern Tool and Equipment Company, Inc. ("We" or "Us") warrants to the original purchaser only ("You" or "Your") that the Guide Gear product purchased will be free from material defects in both materials and workmanship, normal wear and tear excepted, for a period of **one year** from date of purchase. The foregoing warranty is valid only if the installation and use of the product is strictly in accordance with product instructions. There are no other warranties, express or implied, including the warranty of merchantability or fitness for a particular purpose. If the product does not comply with this limited warranty, Your sole and exclusive remedy is that We will, at our sole option and within a commercially reasonable time, either replace the product or product component without charge to You or refund the purchase price (less shipping). This limited warranty is not transferable.

### Limitations on the Warranty

This limited warranty does not cover: (a) normal wear and tear; (b) damage through abuse, neglect, misuse, or as a result of any accident or in any other manner; (c) damage from misapplication, overloading, or improper installation; (d) improper maintenance and repair; and (e) product alteration in any manner by anyone other than Us, with the sole exception of alterations made pursuant to product instructions and in a workmanlike manner.

### Obligations of Purchaser

You must retain Your product purchase receipt to verify date of purchase and that You are the original purchaser. To make a warranty claim, contact Us at 1-800-545-9633, identify the product by make and model number, and follow the claim instructions that will be provided. The product and the purchase receipt must be provided to Us in order to process Your warranty claim. Any returned product that is replaced or refunded by Us becomes our property. You will be responsible for return shipping costs or costs related to Your return visit to a retail store.

### Remedy Limits

Product replacement or a refund of the purchase price is Your sole remedy under this limited warranty or any other warranty related to the product. We shall not be liable for: service or labor charges or damage to Your property incurred in removing or replacing the product; any damages, including, without limitation, damages to tangible personal property or personal injury, related to Your improper use, installation, or maintenance of the product or product component; or any indirect, incidental or consequential damages of any kind for any reason.

### Assumption of Risk

You acknowledge and agree that any use of the product for any purpose other than the specified use(s) stated in the product instructions is at Your own risk.

### Governing Law

This limited warranty gives You specific legal rights, and You also may have other rights which vary from state to state. Some states do not allow limitations or exclusions on implied warranties or incidental or consequential damages, so the above limitations may not apply to You. This limited warranty is governed by the laws of the State of Minnesota, without regard to rules pertaining to conflicts of law. The state courts located in Dakota County, Minnesota shall have exclusive jurisdiction for any disputes relating to this warranty.



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And

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