



## **7 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-MM270**

**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

## Table of Contents

<b>Intended Use</b> .....	<b>3</b>
<b>Technical Specifications</b> .....	<b>3</b>
<b>Important Safety Information</b> .....	<b>3</b>
<b>Specific Operation Warnings</b> .....	<b>5</b>
<b>Main Parts of Meat Mixer</b> .....	<b>6</b>
<b>Assembly for Manual Operation</b> .....	<b>6</b>
<b>Using Meat Mixer with an Electric Grinder</b> .....	<b>7</b>
<b>Locking Meat Mixer Tank</b> .....	<b>8</b>
<b>Mixing Instructions</b> .....	<b>8</b>
<b>Cleaning</b> .....	<b>9</b>
<b>Replacement Parts</b> .....	<b>10</b>
<b>Limited Warranty</b> .....	<b>11</b>

## Intended Use

For the self-sufficient person, harvesting game doesn't end at the field. Our Guide Gear® Meat Mixer makes it easy to finish the job by blending game meat with your favorite spices, mix it with fattier-content meat, or mix together the perfect batch for delicious homemade sausages. Simply fill the mixing tank, add water or spices through the spice slot on the lid, and turn the handle to propel the mixing paddles. For added convenience, the filling tank tilts forward for easy filling. Simply pull on the locking hub knob until the pin releases, then tilt the tank forward. For household use only.

## Technical Specifications

<b>Property</b>	<b>Specification</b>
Capacity	7 Gallons/40 Pounds of Meat
Weight	34.3 Pounds
Tank Material	Rust Resistant Stainless Steel
Dimensions	22" x 19" x 11.5"
Paddle Material	Stainless Steel, Removable 4 Paddle Auger
Lid Material	Clear Food Grade Acrylic Lid
Spice & Water Slot	Yes
Tilt Function	90 Degree Tilt Function with Lockable Positions
Compatible with attachments?	Compatible with most Electric and Hand-Powered Meat Grinders
Handle	10" Removable Handle

## 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

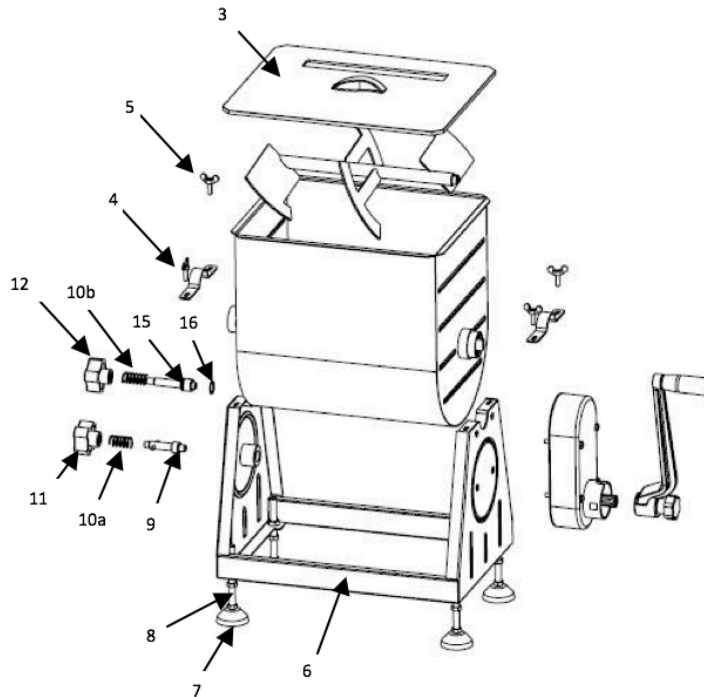
- Do not force the meat mixer. Meat mixers are safer and do a better job when used in the manner for which they are designed. Plan your work, and use the correct product for the job.
- Check for damaged parts before each use. Carefully check that the product will operate properly and perform its intended 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.
- Do not leave the meat mixer unattended.

## 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.
- Do not clean your meat mixer with flammable liquids. The fumes may create a fire or an explosion

## Main Parts of Meat Mixer



Part	Description	Part	Description
1	Meat Mixing Tank	9	Locking Pin
2	Axel Paddle	10	2 Springs
3	Clear Tank Lid	11	Hub Locking Knob
4	2 Brackets	12	Axel Adjusting Knob
5	4 Wing Screws	13	Spline Shaft
6	4 Wing Screws	14	Handle
7	Rubber Feet Bolts	15	Axel Drive Shaft
8	4 Feet Bolt Nuts	16	O-Ring

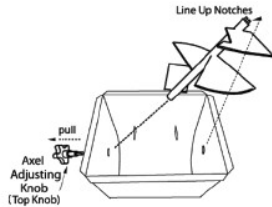
## Assembly for Manual Operation

### ⚠ WARNING

- Wash and dry all parts thoroughly before assembling. Remove all grease and oil from surface.

1. Remove parts from carton and meat mixing tank.
2. Place the unit on a stable, level surface.
3. Screw adjustable rubber feet bolts through each hole on the bottom of stand.
4. Make sure all rubber feet bolts are adjusted to the same level to assure stability.
5. Thread a foot locking nut to each rubber foot bolt and tighten to secure.
6. First match up the bottom locking hub on meat mixing tank with retractable hub locking knob.
7. Pull the hub locking knob then release until the locking pin slides into the bottom of the hub locking knob, so that the meat mixing tank is in an upright position.

8. Install the axel paddle by lining up slotted end of axel paddle to slotted end of axel adjusting knob on inside meat mixing tank.
9. Pull the axel adjusting knob out and align axle paddle with locking pin and release to lock into place. **IMPORTANT:** Be sure the axle paddle is properly locked into place to avoid unnecessary wear on unit.



10. Attach handle by matching notched open end to notched gear of spline shaft and make sure the handle has ample clearance to turn.
11. To operate, turn handle following the direction of the arrow on the side of the unit. **IMPORTANT:** If handle is not turned in the direction of the arrow the axel paddle will not mix meat properly.

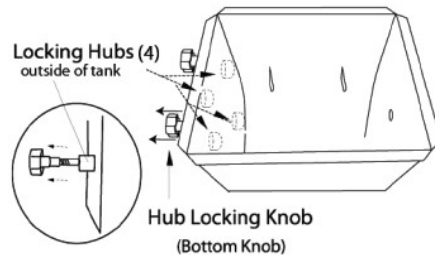
## Using Meat Mixer with an Electric Grinder

1. **CAUTION:** Be certain that your grinder motor is in the OFF position and is UNPLUGGED from power source before attaching to meat mixer.
2. Align the spline shaft of the meat mixer close to the drive shaft of the grinder motor.
3. Adjust the rubber feet bolts up or down until the spline shaft aligns completely level with the drive shaft of the grinder motor.
4. **CAUTION:** Before grinding, ensure that the mating surfaces of the grinder and mixer are level. Be certain the meat mixer feet are properly adjusted so the drive gear of the mixer is level with the drive of the grinder motor. Failure to do so may cause unnecessary wear or damage to the bushings and gears of both units.
5. **NOTE:** grinder may need to be set on a raised STABLE platform to help align the meat mixer.
6. Slide the units together as tightly as possible.
7. **NOTE:** It may be necessary to SLOWLY manually turn the axel paddle to properly align the units. With one hand turn the axel paddle while simultaneously pushing the grinder toward the meat mixer with the other hand to set the splines on both units together. In most cases the grinder and gearbox housing will be in close proximity or touching.
8. Tighten the head locking knob (not shown) on the grinder to prevent separation during operation.
9. Tighten the foot bolt nuts on the rubber feet bolts to hold the unit at the desired height.
10. Plug in the grinder motor.
11. **NOTE:** Before turning on grinder motor, be sure to put tank cover on mixing tank and keep clear of the axel paddle.
12. Briefly engage the motor to ensure proper operation. If a grinding sound is heard or if the unit vibrates excessively, immediately turn off and unplug grinder. Check connection, height levels and axel paddle positioning to make sure all are correct.
13. Once the connections are verified and everything is in place, mix meat by turning grinder on making sure it is in the forward position.

## Locking Meat Mixer Tank

There are four (4) locking hubs on the meat mixing tank, do not operate without hubs locked in place.

NOTE: meat mixing tank should not move when properly locked into place.



To Mix:

Carefully pull the locking hub knob, align bottom locking hub with meat mixing tank in the upright position. Release until the locking pin slides in place. Mixer **MUST** be in an upright position to mix meat.

To Tilt:

Carefully pull locking hub knob to release the meat mixing tank

Tilt the meat mixing tank to align with either locking hubs located on each side to desired tilted position. Release locking hub knob until the locking pin slides in place. Be careful when tilting the meat mixing tank when it is full of meat.

NOTE: Be sure to have a proper container (meat lug) in place before tilting to catch meat.

To Store:

Carefully pull locking hub knob to release the meat mixing tank

The meat mixing tank should be stored upside down to save space and keep meat mixing tank free of debris.

## Mixing Instructions

Now that your meat mixer is fully assembled and ready to use, it is time to blend your favorite meat or sausage with spices mixture. Be sure to read and fully understand the general safety rules at the beginning of this manual before you start.

1. Refer to the page 4 for mixing operation either using the handle or with the unit attached to a grinder motor.
2. Do not over fill meat mixing tank; begin by filling meat to a level that half of the mixing paddles are exposed, (additional meat can be added as the initial meat starts to mix together with the spices) Do not overload the mixing tank, this will make it difficult for the axel paddle to turn.
3. Make sure that the ground meat is chilled before adding spices and water to the mixture. Properly chilled meat will more evenly mix spices, and the meat will be less pasty.
4. Place the Tank Cover onto the meat mixing tank. (DO NOT operate mixer without the tank cover in place.)
5. Mix in seasoning and water through the open slot in tank cover.

**IMPORTANT:** Add at least 1oz. of water per pound of chilled meat used. Water will make the mixing easier, and allows the seasoning to blend with meat. Adding water will **NOT** weaken the flavor. IF MEAT "STIFFENS UP" ADD MORE WATER.

6. Turn handle following the directional arrow on side of meat mixing tank.

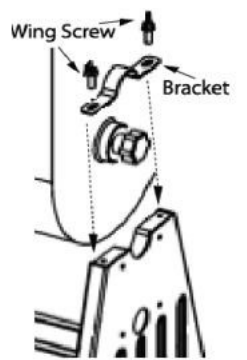


7. Mix meat until all spices and seasoning are uniformly mixed throughout the meat batch. **DO NOT OVER MIX** or meat will start to become pasty.
8. If meat mixture starts to become too pasty **STOP** mixing and re-chill the meat.
9. Check meat mixture consistency by removing tank cover. **DO NOT** Turn handle and **KEEP HANDS CLEAR** of axel paddle. If using an electric grinder, be sure it is unplugged. If needed, replace tank cover to continue mixing until desired consistency is achieved.
10. When mixing is completed, take off the tank cover and remove handle.
11. Pull the axel adjusting knob on the side of meat mixing tank and remove the axel paddle before removing the meat.
12. Carefully pull the locking hub knob to release the meat mixing tank.
13. Tilt the meat mixing tank to align with either side locking hubs to desired tilted position. Release locking hub knob until the locking pin slides in place.
14. Be careful when tilting the meat mixing tank when it is full of meat. Be sure to have a proper container in place before tilting.
15. Cook or refrigerate meat as soon as possible after mixing. **DO NOT** let meat sit out for an extended period of time.

**IMPORTANT:** For optimal meat mixing performance, the meat mixing tank should only be filled so that half the paddles are exposed. Use chilled meat, add water gradually during mixing process to keep meat from getting stiff when spices are added. This will also help the axel paddle turn more easily.

## 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 the tilting meat mixer.
3. Carefully pull axel adjusting knob until the axel paddle disengages.
4. The axel paddle can now be removed by lifting up and pulling outward. **NOTE:** If it is difficult to remove axel paddle from mixing tank, it may be necessary to manually rotate the axel paddle to a different position before trying again.
5. Loosen and remove wing screws and brackets on both sides of meat mixing tank. **NOTE:** keep in mind which side of stand they are removed from for easier alignment when re-attaching.



6. The keyway (slot located on handle side of mixing tank) **MUST** be in the 12:00 position to remove tank from stand. If not, attach handle and turn to correct position.
7. Carefully pull hub locking knob to release locking pin from locking hub on meat mixing tank. Remove handle.

8. Lift meat mixing tank straight up to remove from stand.
9. Do not use steel wool or abrasives to clean any part of meat mixer.
10. 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.
11. Coat all metal parts with a vegetable based cooking spray before assembly and storage.
12. 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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