

HUNTRITE™

0.75 HP MEAT GRINDER #12

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-PG512

READ & SAVE THESE INSTRUCTIONS

Congratulations on your HuntRite™ purchase.

Great hunting experiences start with HuntRite™ hunting gear, designed to deliver dependable quality and performance at an easily affordable price.

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 grinder is designed for certain applications only. Northern Tool & Equipment Company, Inc. and The Sportsman's Guide 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

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

Saturday 8:00 AM - 4:00 PM CST

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Intended Use

This Huntrite Grinder by Sportsman's Guide® gives you an affordable solution to processing your own game. We've made some improvements to help the DYI'er succeed, like accelerating the original motor from 350 watts to 575 watts, giving you more power to get the job done. Its whisper-quiet motor produces plenty of power to effortlessly grind 6 lbs. of boneless meat per minute. Making homemade sausages has never been easier using its three option sausage tubes. Reverse function is a real time- saver if you are trying to chop especially troublesome meat that may get caught in the blade. Easy to read power indicator and non-slip feet deliver more convenience.

Technical Specifications

Property	Specification
Grinding Output	6 Pounds/Minute
Weight	10.12 Pounds
Dimensions	14.25" x 7.3" x 13.5"
Grinding Performance	Grinding of Sinew and Bones not recommended
Auger Material	Aluminum
Blade Material	Stainless Steel
Housing Material	Plastic
Grinding Plates Included	Stainless Steel 4.5mm Fine Grinding Plate Stainless Steel 7mm Coarse Grinding Plate Stainless Steel Sausage Plate
Tubing Stuffers Included	15mm Stuffing Tube 25mm Stuffing Tube 35mm Stuffing Tube
Food Pusher	Plastic
Wattage/Volts/Horsepower	575W/120V/0.75HP
Neck Size	#12 die-cast grinder head
Meat Tray	Aluminum 9.7" x 6.6" x 3"
Motor	Has Reverse Mode
Cord Length	4 Feet

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 grinder. Always be aware of the environment and ensure that the grinder is used in a safe and responsible manner.
- Do not allow persons to operate or assemble the grinder until they have read this manual and have developed a thorough understanding of how it works.
- Do not modify this grinder 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 grinder 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 grinder was designed. This grinder will be safer and do a better job at the capacity for which it was intended. DO NOT use this grinder 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.
- Do not allow the product to come into contact with an electrical source. The meat grinder is not insulated and contact will cause electrical shock.
- Keep children and bystanders away from the work area while operating the meat grinder. 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 grinder. Do not use the meat grinder while you are tired or under the influence of drugs, alcohol, or medication. A moment of inattention while operating the meat grinder 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 grinder often cover moving parts and should be avoided.
- Do not overreach. Keep proper footing and balance at all times.
- 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 use the meat grinder when tired or under the influence of drugs, alcohol or medication.

Specific Operations Warnings

WARNING

- Do not force the grinder. Grinders 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.
- Do not use a product with a malfunctioning switch. Any power grinder that cannot be controlled with the power switch is dangerous and must be repaired by an authorized service representative before using.

- Disconnect the power supply from the product and place the switch in the locked or off position before removing blade, making any adjustments, changing accessories, cleaning or storing the grinder. Such preventive safety measures reduce the risk of starting the grinder accidentally.
- Store the product when it is not in use. Store it unplugged in a dry, secure place out of the reach of children. Inspect the grinder 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 grinder may create a risk of injury when used with another grinder.
- Do not leave the grinder running unattended.
- Never operate the grinder without the tray/safety guard secured in place. Avoid contact with moving parts. Never put your fingers near the blade while it is operation. Always use meat pusher to push the meat into the grinder head.
- Never put the grinder near a hot burner, in an oven, or in a dishwasher. Grinder parts are not dishwasher safe.
- Do not use grinder outdoors. This grinder is intended for household use only.
- Do not let cord hang over the edge of a table or counter, come into contact with sharp edges, or touch hot surfaces. Do not let cord become kinked or trapped under the grinder. Do not let the cord wind around the grinder.
- Place the grinder on a firm and stable surface away from the edge of the worktop. Never use the grinder unless it is fully upright and completely assembled.
- Do not use in wet areas. Do not put grinder in water or other liquids. Do not operate grinder with wet hands or while standing on a wet floor. Do not use grinder if it is wet.
- Never use abrasive cleaning agents or abrasive cloths when cleaning the unit.
- Use the grinder to cut only designated food. Do not attempt to grind frozen food, bones, cardboard, plastic, etc.
- This grinder has a sharp blade. Be careful when removing food from meat grinder. Never use fingers to scrape food away from discharge disc while appliance is operating. Serious cuts or injury will result.
- Clean grinder and blade according to instructions.
- Never move meat grinder when in use. When lifting grinder, carefully position your body to avoid contact with the blade.
- Use protective cut-resistant gloves whenever handling blades.
- Avoid bumping or impacting meat grinder.
- To disconnect, turn meat grinder off, then remove plug from outlet.
- Always use meat grinder in accordance with all applicable local, state and federal fire codes.
- Do not insert any metallic objects into the meat grinder.

Grounding

WARNING

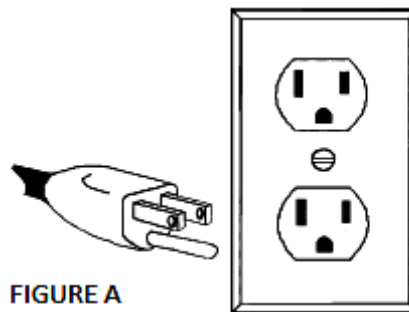
- This machine must be grounded while in use to protect the operator from electrical shock. This unit is equipped with an electrical cord that has an equipment grounding conductor and a grounding plug. The plug **MUST** be plugged into a matching receptacle that is properly installed and grounded in accordance with ALL local codes and ordinances.
- **DO NOT MODIFY THE PROVIDED PLUG.** If it will not fit the receptacle, have the proper receptacle installed by a qualified electrician.
- **CHECK** with a qualified electrician or service person if you do not completely understand the grounding instructions, or if you are not sure the meat grinder is properly grounded.

Grounded Meat grinders: Meat grinders with 3-Prong Plugs

Meat grinders marked with **Grounding Required** have a 3-wire cord and 3-prong grounding plug. The plug must be connected to a properly grounded outlet. If the meat grinder should electrically malfunction or break down, grounding provides a low resistance path to carry electricity away from the user, reducing the risk of electric shock. (See Figure A.)

The grounding prong in the plug is connected through the green wire inside the cord to the grounding system in the meat grinder. The green wire in the cord must be the only wire connected to the meat grinder's grounding system and must never be attached to an electrically live terminal.

Your meat grinder must be plugged into an appropriate outlet, properly installed and grounded in accordance with all codes and ordinances. The plug and outlet should look like those in the following illustration.



Double Insulated Meat grinders: Meat grinders with Two-Prong Plugs

Meat grinders marked **Double Insulated** do not require grounding. They have a special double insulation system which satisfies OSHA requirements and complies with the applicable standards of Underwriters Laboratories, Inc., the Canadian Standard Association, and the National Electrical Code. (See Figure B.)

Double insulated meat grinders may be used in either of the 120 volt outlets shown in the following illustration.

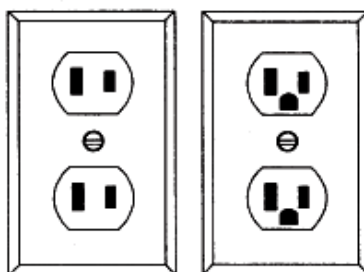


FIGURE B

Extension Cords

WARNING

- **USE A PROPER EXTENSION CORD.** Make sure your extension cord is in good condition. When using an extension cord, be sure to use one heavy enough to carry the current your product will draw. An undersized cord will cause a drop in line voltage, resulting in loss of power and cause overheating.
 - Be sure your extension cord is properly wired and in good condition. Always replace a damaged extension cord or have it repaired by a qualified person before using it. Protect your extension cords from sharp objects, excessive heat and damp or wet areas.
- Grounded meat grinders require a 3-wire extension cord. Double Insulated meat grinders can use either a 2- or 3-wire extension cord.
 - As the distance from the supply outlet increases, you must use a heavier gauge extension cord. Using extension cords with inadequately sized wire causes a serious drop in voltage, resulting in loss of power and possible meat grinder damage.
 - The smaller the gauge number of the wire, the greater the capacity of the cord. For example, a 14-gauge cord can carry a higher current than a 16-gauge cord. Minimum extension cord wire size is shown in the following table:

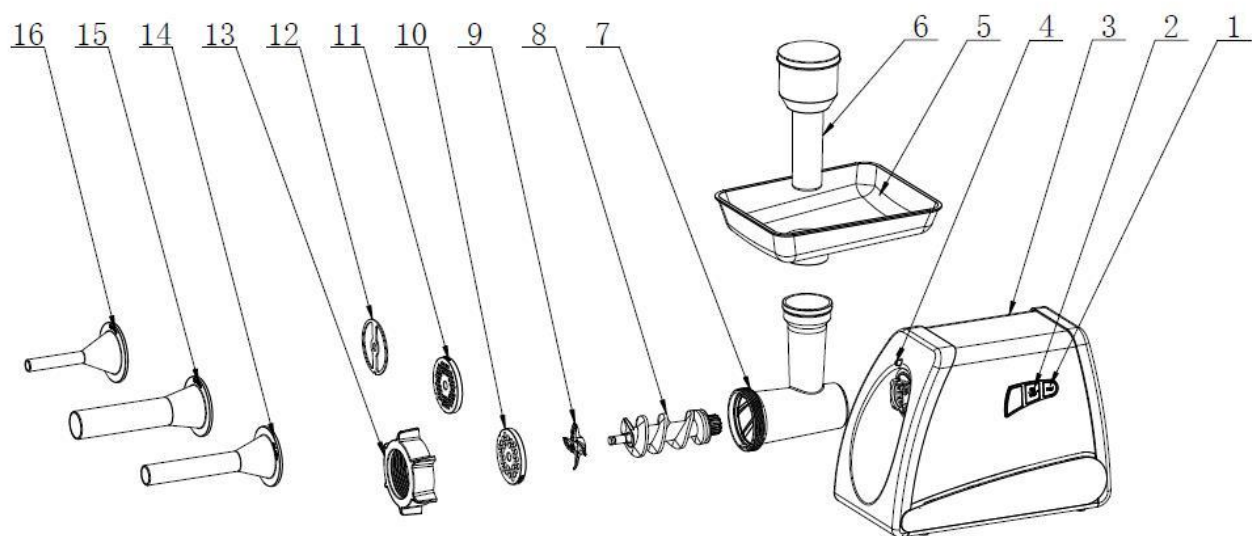
Minimum Wire Size Of Extension Cords				
Nameplate AMPS	Cord Length			
	25'	50'	100'	150'
0-6	18 AWG	16 AWG	16 AWG	14 AWG
6-10	18 AWG	16 AWG	14 AWG	12 AWG
10-12	16 AWG	16 AWG	14 AWG	12 AWG
12-16	14 AWG	12 AWG	NOT RECOMMENDED	

- When using more than one extension cord to make up the total length, make sure each cord contains at least the minimum wire size required.
- If you are using one extension cord for more than one meat grinder, add the nameplate amperes and use the sum to determine the required minimum cord size.

- Make sure your extension cord is properly wired and in good electrical condition. Always replace a damaged extension cord or have it repaired by a qualified electrician before using it.
- Protect your extension cords from sharp objects, excessive heat, and damp or wet areas.

Main Parts of the Meat Grinder

1	Reverse Button	9	Grinder Knife
2	On/Off Switch	10	7 mm Coarse Grinding Plate
3	Motor Housing	11	4.5 mm Fine Grinding Plate
4	Release Button	12	Stuffing Plate
5	Meat Pan	13	Retaining Ring
6	Food Pusher	14	25mm Stuffing Tube
7	Grinder Head	15	35mm Stuffing Tube
8	Auger	16	15mm Stuffing Tube

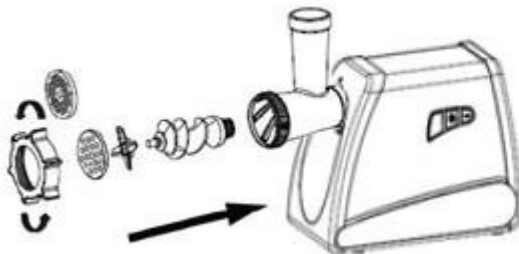
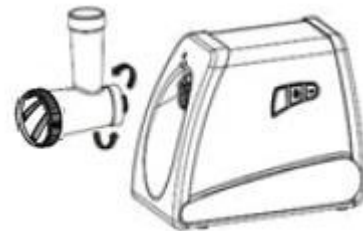


Inspection and Unpacking

1. Inspect the package carefully upon receipt. If there are signs of damage to the packaging, carefully check contents to ensure there are no missing or damaged parts. Report any issues within 3 days from the receipt date.
2. Put the box on a large, sturdy flat surface.
3. In the unlikely event that the grinder must be returned, please repack, ensuring that you do not turn the packed goods upside down! When transporting the package make sure its four main points are firmly secured (maintain the goods parallel to the ground).
4. We suggest you save all the packing material if future shipping of the machine is needed.
5. Keep all plastic bags away from children.

Setting Up the Meat Grinder

1. The work surface where the meat grinder will be located must be suitable for the size and weight of the appliance. The work surface must be level and dry. Store/use grinder within a temperature range of 41°-95° Fahrenheit.
2. Grinder should be plugged into properly grounded outlets only.
3. Before using the appliance, all removable components must be secured in position.
4. Clean all parts prior to first use.
5. Attach the grinder head to the motor housing.
6. Insert the auger stud pin into the grinder head, the geared end first.
7. Place the grinder knife onto the auger stud pin. (The cutting edges should be facing out and flat against the grinder plate when properly installed.)
8. Place the medium or coarse grinding plate (depending on the consistency you prefer) onto the auger. (Make sure the notches on the grinder plate are matched to the locator pin in the grinder head.)
9. Screw the retaining ring onto the grinder head until it is hand tight.



10. Place the meat tray on the upright part of the grinder head.



11. Now the grinder is ready for grinding.



Grinding Instructions

1. When using the grinder, it is important that you stand in the correct position. Do not position yourself so that any part of your body comes in direct contact with the grinder when working.
2. The grinder must be filled when working.
3. Cut meat into 4" by 3/4" strips. Make sure to remove all bones, gristle, and sinew. Place the meat on the meat tray.
4. Start the grinder using the start button.
5. Raise the food pusher; feed the meat into the tube. Do not force the meat into the opening. Use the food pusher to push the meat into the grinder.
6. If the meat is suitably cut beforehand there should be no problems feeding the meat through. It is also recommended that the meat be very cold (not frozen) to reduce clogging.
7. To maintain the plate and blade make sure to turn off the grinder after all meat has gone through and ensure that the blade and plate are always coupled.
8. Press the stop button when you have finished using the appliance, then strip the appliance and thoroughly clean both the opening and all other components.
9. If the grinder is locked up, turn off the machine and reverse the operation to see if that clears the obstruction. Only switch from forward to reverse when the grinder is turned off. Reversing operation during use can damage the motor. If the grinder is still locked, turn grinder off, unplug the electrical cord from the outlet, disassemble the grinder head, and remove the obstruction. Reassemble and continue grinding

Reverse Button



Stuffing Instructions

1. Grind the meat.
2. Attach the grinder head to the motor housing.
3. Insert the auger into the grinder head, the geared end first.
4. Put the stuffing plate (or other plate depending on the consistency you are wanting) on the auger stud pin. (Make sure the notch in the grinder plate is matched to the locator pin in the grinder head.)
5. Place the stuffing tube in the retaining ring and screw the ring on the grinder head.
6. Place the meat tray on the upright part of the grinder head.
7. Now the grinder is ready for stuffing sausages.
8. To make sausages, slide casing of choice onto stuffing tube.
9. Mix the course ground meat with the seasonings and add to the meat tray. Turn on grinder. Use the food pusher to gently push the meat into the grinder head. Do not force the meat too quickly, allow the grinder to do the job.
10. Never operate the grinder without the grinder knife and one of the grinder plates in the head. Doing so may force meat back into the motor.

Cleaning and Maintenance

WARNING

Always be as thorough as possible when cleaning and sanitizing components. Any part exposed to raw meat may harbor or develop bacteria, potentially causing illness or death. When cleaning with sanitizers, always follow the manufacturer's recommendations. Never use products that cause exposed surface to render meat unsafe for consumption. Failure to follow this warning may lead to illness or death!

- Clean appliance after each use.
- Never clean the meat grinder with a pressurized water-jet, industrial cleaner, or any other type of cleaning utensil that could damage the surface of the appliance.
- Do not immerse motor housing in water. Wipe with damp cloth.
- Before cleaning, be sure to unplug the meat grinder from the power source.
- Do not use bleaching solutions containing chlorine as this will discolor aluminum surfaces.
- Before servicing the appliance, be sure to unplug the meat grinder from the power source.
- Periodically check the appliance for wear and tear.

To clean the meat grinder, do the following.

1. Meat left behind may be removed by passing a slice of bread through the grinder head.
2. Before cleaning the grinder, switch the appliance off and unplug from the electrical outlet.
3. Remove the meat pusher and food tray.
4. Press the release button and turn the grinder head to unlock.
5. Unscrew the retaining ring and remove all parts from the grinder head.
6. Clean immediately after use.
7. Wash all components using warm water and a neutral detergent. Grinder parts are not dishwasher safe. Hand dry immediately.
8. Clean motor housing with a damp cloth.
9. Make sure all parts are completely dry before remounting them.
10. Sausage stuffing accessories and extra discs can all be stored in the food pusher.
11. Lubricate the knife and the grinding plates with a vegetable based cooking spray.
12. The cord storage is under the motor housing.



Replacement Parts

- For replacement parts and technical questions, please call Customer Service at **1-800-545-9633**
- 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.

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Limited Warranty

Northern Tool and Equipment Company, Inc. and The Sportsman's Guide ("We" or "Us") warrants to the original purchaser only ("You" or "Your") that the Huntrite 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.

HUNTRITE™

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The Sportsman's Guide

And

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Burnsville, Minnesota 55306

www.sportsmansguide.com www.northerntool.com

Made in China