

Owner's Manual & Safety Instructions

Save This Manual Keep this manual for the safety warnings and precautions, assembly, operating, inspection, maintenance and cleaning procedures. Write the product's serial number in the back of the manual near the assembly diagram (or month and year of purchase if product has no number). Keep this manual and the receipt in a safe and dry place for future reference.

ITEM 99598



ELECTRIC MEAT GRINDER

REV 13a

Visit our website at: <http://www.harborfreight.com>
Email our technical support at: tech@harborfreight.com

When unpacking, make sure that the product is intact and undamaged. If any parts are missing or broken, please call 1-800-444-3353 as soon as possible.

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No portion of this manual or any artwork contained herein may be reproduced in any shape or form without the express written consent of Harbor Freight Tools. Diagrams within this manual may not be drawn proportionally. Due to continuing improvements, actual product may differ slightly from the product described herein.
Tools required for assembly and service may not be included.

⚠ WARNING

**Read this material before using this product.
Failure to do so can result in serious injury.
SAVE THIS MANUAL.**

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SAFETY

SETUP

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WARNING SYMBOLS AND DEFINITIONS	
	This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.
	Indicates a hazardous situation which, if not avoided, will result in death or serious injury.
	Indicates a hazardous situation which, if not avoided, could result in death or serious injury.
	Indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.
	Addresses practices not related to personal injury.

IMPORTANT SAFEGUARDS

WARNING

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


1. Read all instructions.
2. To protect against risk of electrical shock, do not put Motor, Fan, or Gearbox in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts. Feed food by hand. Always use food pusher.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors. For Household Use Only.
9. Do not let cord hang over edge of table or counter.
10. Do not let cord contact hot surface, including stove.
11. Do not use fingers to scrape food away from discharge disc while appliance is operating. Cut type injury may result.

 **SAVE THESE INSTRUCTIONS.**

Work Area Safety

1. Do not use outdoors.
2. Do not place on or near a hot gas or electric burner, or in a heated oven.
3. Extreme caution must be used when moving appliance.
4. Keep the work area well lit. Make sure there is adequate surrounding workspace. Keep the work area free of obstructions and other debris.

Electrical Safety

1.  To protect against electrical shock do not immerse cord, plugs, or the main unit in water or other liquid. Only the removable non-electrical parts of the unit may be immersed for cleaning.

Thoroughly clean and dry these parts prior to first use and before every subsequent use.

2. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not change the plug in any way.

3. Do not use this product in a damp or wet location.
4. Do not clean with metal scouring pads. Metal pieces can break off the pads and touch electrical parts involving risk of shock.

Power Cord Safety:

1. A short power supply cord is to be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
2. Do not use with any type of extension cord.

Hot Surface Safety

1. Do not operate the appliance near draperies, curtains, and walls. These flammable materials may catch fire from this electric appliance.
2. Provide adequate ventilation space on all sides of the appliance, especially near vents. Inadequate ventilation may cause fire or damage to the appliance.
3. Keep multiple ABC class fire extinguishers nearby. Monitor the appliance while in use.

Foodborne Illness Safety

1. Before every use, thoroughly clean the appliance (see "Cleaning" section for instructions) EXCEPT for those parts that do not touch foods. Then wash your hands.
2. Follow Food and Drug Administration (FDA) food safety recommendations for cooking and food handling (www.fda.gov). Also, refer to the following safety information, taken from FDA's website:
Keep hot food hot (above 140° F)
and cold food cold (below 40° F).
Do not let perishable food sit out longer than 2 hours (1 hour in temperatures above 90° F).

General Safety

SAFETY

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1. Attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
2. Ensure Switch is off and all parts are dry before plugging in.
3. Do not continuously operate for longer than 20 minutes.
4. Do not use to grind hard foods (such as nuts or food containing bones) or foods with hard fiber (such as ginger).
5. Do not adjust Cutting Blade and Cutting Plate while using Kubbe (a meatstuffed dumpling) Attachments.
6. Do not apply excessive pressure or force during operating. This may result in jamming.
7. If unit jams, turn off Meat Grinder immediately, unplug cord from outlet and clean the unit.
8. Do not disassemble individual parts or repair unit without help of trained service technician. If supply cord is damaged, it must be replaced by trained service technician to avoid injury or damage.
9. Do not use appliance for other than intended use.
10. Maintain labels and nameplates on the appliance. These carry important safety information. If unreadable or missing, contact Harbor Freight Tools for a replacement.
11. This product is not a toy. Keep it out of reach of children when children are not being closely supervised.
12. **WARNING:** Handling the cord on this product will expose you to lead, a chemical known to the State of California to cause cancer, and birth defects or other reproductive harm. Wash hands after handling. (California Health & Safety Code § 25249.5, *et seq.*)
13. When carrying Meat Grinder, hold Motor Housing with both hands. Do not carry by holding Hopper Plate.
14. The warnings, precautions, and instructions discussed in this instruction manual cannot cover all possible conditions and situations that may occur. It must be understood by the operator that common sense and caution are factors which cannot be built into this product, but must be supplied by the operator.



SAVE THESE INSTRUCTIONS.

Specifications

Electrical Rating	120V~ / 60Hz / 250W
Max. Capacity	2 lb. per minute / 1-1/2" cube meat pieces
Power Cord	3' 10"

Accessories	1 Feed Stick 1 Stainless Steel Cutting Blade 3 Cutting Plates 1 4-Piece Sausage Stuffing Kit 1 2-Piece Kubbe Attachment
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HOUSEHOLD USE ONLY

Cleaning



Read the **ENTIRE IMPORTANT SAFEGUARDS** section at the beginning of this manual including all text under subheadings therein before set up or use of this product.

⚠️ WARNING



TO PREVENT SERIOUS INJURY FROM ACCIDENTAL OPERATION OR ELECTRIC SHOCK: Turn the appliance off, unplug the cord, and allow the appliance to cool completely before performing any procedure in this section.
Do not immerse the motor/heating element, cord, or plug.

1. To prevent foodborne illness, wash the non-electrical parts of the unit before assembly in warm, soapy water, taking care to rinse completely.
2. Dry with a soft cloth. Wipe the motor/heating element housing with a soft clean cloth or sponge.
3. Allow unit to dry completely before assembly or use.
4. After washing and drying, apply a small amount of salad oil (not included) to Cutting Plates to keep them lubricated.

CAUTION: Do not clean with bleach, thinners or benzene.
These will damage or discolor Meat Grinder.

Assembly



Read the **ENTIRE IMPORTANT SAFEGUARDS** section at the beginning of this manual including all text under subheadings therein before set up or use of this product.

⚠️ WARNING



TO PREVENT SERIOUS INJURY FROM ACCIDENTAL OPERATION OR ELECTRIC SHOCK: Turn the appliance off, unplug the cord, and allow the appliance to cool completely before performing any procedure in this section.
Do not immerse the motor/heating element, cord, or plug.

Note: For additional information regarding the parts listed in the following pages, refer to the Assembly Diagram near the end of this manual.

1. Slide Head (12) into Housing Opening (15). While holding Head, place Locking Knob (22) into slot on Left Motor Housing (21).
2. Turn Locking Knob clockwise until tight and Head is fastened securely to housing.
3. Twist Feed Screw (100) long-end first into Head. Continue twisting until Feed Screw fastened into housing.
4. Slide Cutting Blade (9) onto Feed Screw, making sure the edges of Cutting Blade face front of housing.
5. Slide selected Cutting Plate (6, 7, or 8) over Cutting Blade, using the slot along Plate edge as guide.
6. Screw Cap (1) into place on housing until secure.
7. Slide Hopper Plate (13) onto top of Head until secure.
8. Set Grinder on flat and stable counter space that does not block vents along bottom of housing.
9. Cut foods into small pieces that can easily fit into Hopper.

CAUTION! Cutting Blade is sharp.
Wear gloves and use care when installing Cutting Blade.

Operating Instructions



Read the **ENTIRE IMPORTANT SAFEGUARDS** section at the beginning of this manual including all text under subheadings therein before set up or use of this product.

1. Once food is ready, plug in Power Cord (17) and press Switch (20) to activate.
2. Feed food into Hopper Plate. Use Food Pusher (14) to press food down Plate and into Head.
6. For making Kubbe, place Kubbe Attachments (10, 11) onto Feed Screw shaft. Slide down until the Attachment tabs fit into the slots.
7. Slide Cap over Attachments and turn clockwise until fastened securely against housing.

WARNING! Do NOT use fingers to push food into Grinder. Only use Food Pusher.

3. To make sausage, insert desired Sausage Maker (3, 4, or 5) into Sausage Adapter (2).
4. Place wide end of Sausage Adapter against the Head and in front of Cutting Blade.
5. Slide Cap over Sausage Maker and Adapter and turn clockwise until Sausage Adapter is fastened securely against housing.
CAUTION! Do not overtighten.

WARNING! To prevent metal filings in food and serious injury from grinder damage: Lubricate with salad oil before use. Do not overtighten Cap (1). Stop and check Cap (1) periodically during use to ensure it remains tight.

8. To prevent accidents, turn off the appliance and disconnect its power supply after use. Clean, then store the appliance indoors out of children's reach.

Inspection and Maintenance



Procedures not specifically explained in this manual must be performed only by a qualified technician.

WARNING



TO PREVENT SERIOUS INJURY FROM ACCIDENTAL OPERATION OR ELECTRIC SHOCK: Turn the appliance off, unplug the cord, and allow the appliance to cool completely before performing any procedure in this section. Do not immerse the motor/heating element, cord, or plug.

TO PREVENT SERIOUS INJURY FROM APPLIANCE FAILURE:

Do not use damaged appliances.

If abnormal noise or vibration occurs, have the problem corrected before further use.

Cleaning, Maintenance, and Lubrication

1. **BEFORE EACH USE**, inspect the general condition of the appliance. Check for:
 - loose hardware,
 - misalignment or binding of moving parts,
 - cracked or broken parts,
 - damaged electrical wiring, and
 - any other condition that may affect its safe operation.
2. **TO CLEAR JAMS:**
 - a. Switch off Grinder and unplug it.
 - b. Unscrew Cap and use a screwdriver to remove Cutting Plate.

CAUTION! Do not remove Cutting Plate with fingers.

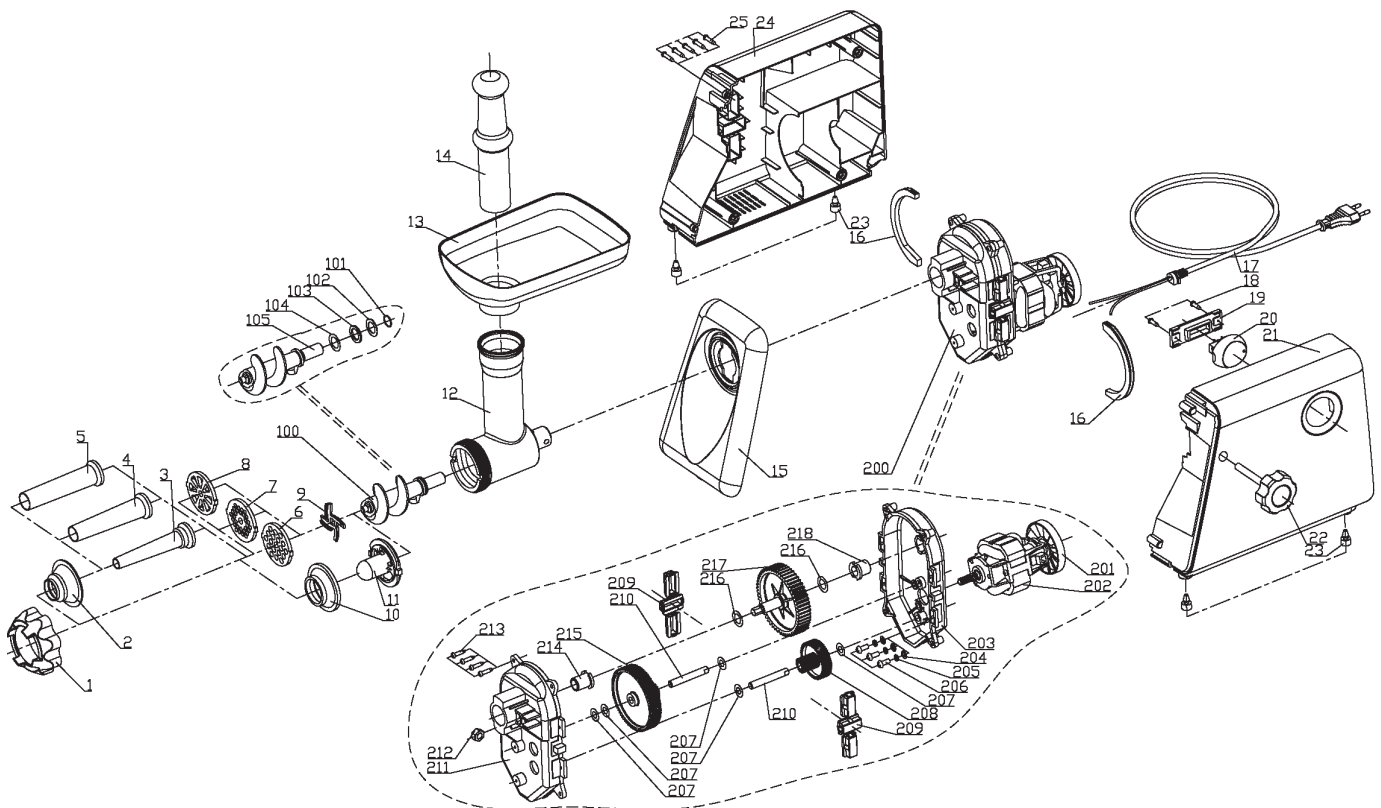
 - c. Remove clog.
 - d. Wash washable parts in warm, soapy water.
 - e. Dry parts and reassemble them.
3. **WARNING!** If the supply cord of this appliance is damaged, it must be replaced only by a qualified service technician.

REV 12c

Parts List and Diagram

Part	Description	Qty
1	Cap	1
2	Sausage Maker Adapter	1
3	Small Sausage Maker	1
4	Medium Sausage Maker	1
5	Large Sausage Maker	1
6	Medium Cutting Plate	1
7	Fine Cutting Plate	1
8	Coarse Cutting Plate	1
9	Cutting Blade	1
10	Kubbe Attachment A	1
11	Kubbe Attachment B	1
12	Head	1
13	Hopper Plate	1
14	Food Pusher	1
15	Housing Opening	1
16	Rubber Half-Ring	2
17	Power Cord	1
18	Self-Tapping Bolt (M4×16)	2
19	Switch Holder	1
20	Switch	1
21	Left Motor Housing	1
22	Locking Knob	1
23	Rubber Underlay	4
24	Right Motor Housing	1
25	Self-Tapping Bolt (M4×20)	5

Part	Description	Qty
100	Feed Screw	1
101	Wire Loop	1
102	Washer (M14×0.8)	1
103	POM Washer	1
104	Washer (M14×0.2)	1
105	Feed Screw Base	1
200	Gearbox	1
201	Fan	1
202	Motor	1
203	Rear Gearbox	1
204	Washer (M5)	3
205	Spring Washer (M5)	3
206	Bolt (M5×12)	3
207	Washer (M8×0.2)	5
208	Gear C	1
209	Rubber Shroud	6
210	Small shaft	2
211	Front Gearbox	1
212	Nut (M8)	1
213	Self-Tapping Bolt (M4×18)	4
214	Bushing A	1
215	Gear A	1
216	Washer (M12×0.2)	2
217	Gear B	1
218	Bushing B	1



Record Product's Serial Number Here: _____

Note: If product has no serial number, record month and year of purchase instead.

Note: Some parts are listed and shown for illustration purposes only, and are not available individually as replacement parts.

PLEASE READ THE FOLLOWING CAREFULLY

THE MANUFACTURER AND/OR DISTRIBUTOR HAS PROVIDED THE PARTS LIST AND ASSEMBLY DIAGRAM IN THIS MANUAL AS A REFERENCE TOOL ONLY. NEITHER THE MANUFACTURER OR DISTRIBUTOR MAKES ANY REPRESENTATION OR WARRANTY OF ANY KIND TO THE BUYER THAT HE OR SHE IS QUALIFIED TO MAKE ANY REPAIRS TO THE PRODUCT, OR THAT HE OR SHE IS QUALIFIED TO REPLACE ANY PARTS OF THE PRODUCT. IN FACT, THE MANUFACTURER AND/OR DISTRIBUTOR EXPRESSLY STATES THAT ALL REPAIRS AND PARTS REPLACEMENTS SHOULD BE UNDERTAKEN BY CERTIFIED AND LICENSED TECHNICIANS, AND NOT BY THE BUYER. THE BUYER ASSUMES ALL RISK AND LIABILITY ARISING OUT OF HIS OR HER REPAIRS TO THE ORIGINAL PRODUCT OR REPLACEMENT PARTS THERETO, OR ARISING OUT OF HIS OR HER INSTALLATION OF REPLACEMENT PARTS THERETO.

Limited 90 Day Warranty

Harbor Freight Tools Co. makes every effort to assure that its products meet high quality and durability standards, and warrants to the original purchaser that this product is free from defects in materials and workmanship for the period of 90 days from the date of purchase. This warranty does not apply to damage due directly or indirectly, to misuse, abuse, negligence or accidents, repairs or alterations outside our facilities, criminal activity, improper installation, normal wear and tear, or to lack of maintenance. We shall in no event be liable for death, injuries to persons or property, or for incidental, contingent, special or consequential damages arising from the use of our product. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation of exclusion may not apply to you. THIS WARRANTY IS EXPRESSLY IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING THE WARRANTIES OF MERCHANTABILITY AND FITNESS.

To take advantage of this warranty, the product or part must be returned to us with transportation charges prepaid. Proof of purchase date and an explanation of the complaint must accompany the merchandise. If our inspection verifies the defect, we will either repair or replace the product at our election or we may elect to refund the purchase price if we cannot readily and quickly provide you with a replacement. We will return repaired products at our expense, but if we determine there is no defect, or that the defect resulted from causes not within the scope of our warranty, then you must bear the cost of returning the product.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

