

Chef'sChoice[®] International

Professional Meat Grinder



Model 720

IMPORTANT SAFEGUARDS

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

1. Read all instructions carefully before using grinder, to maximize results and to avoid injury.
2. To protect against risk of electrical shock, do not immerse motor housing in water or other liquid or operate in wet areas.
3. **When grinder is powered, place hands only on recommended surfaces. Finger, hand or body contact with the moving parts can result in serious injury.**
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug power cord from outlet when not in use, before putting on or taking off parts and before cleaning.
6. Avoid contacting moving parts. Never feed food by hand. Always use completely assembled grinder with hopper and food pusher.
7. Never put your fingers near the feed tube while grinder is operating.
8. Keep loose clothing, hair and kitchen utensils away from moving parts to reduce the risk of personal injury or damage to the grinder.
9. 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 grinder if damaged to the nearest authorized service facility or to EdgeCraft for examination, repair or electrical or mechanical adjustment.
10. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock or injury.
11. Do not use outdoors.
12. Do not let cord hang over edge of table or counter or touch hot surfaces.
13. **Cutting blade and grinding plate are very sharp.** Handle carefully when cleaning. Avoid contact with cutting edges.
14. Do not attempt to grind or extrude any non-food material with this grinder.
15. **CAUTION!** This appliance may be fitted with a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in 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 modify the plug in anyway.*

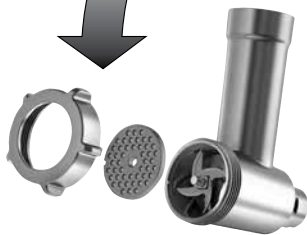
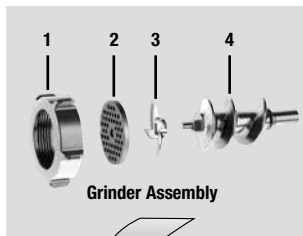
SAVE THESE INSTRUCTIONS

YOU MADE A GOOD CHOICE!

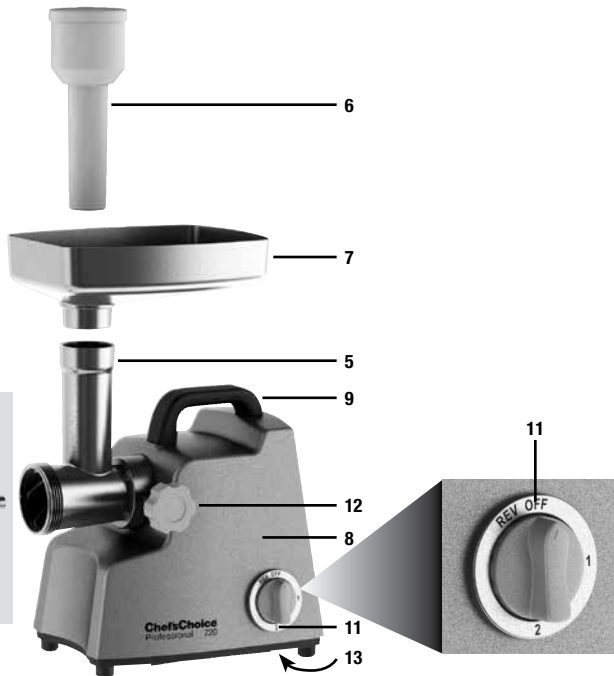
Congratulations on your selection of the Chef'sChoice® Professional Meat Grinder. As an owner of a Chef'sChoice® grinder, you have the finest and easiest-to-use product for grinding meat and other foods and for making your own fresh sausages. You can be assured this grinder will perform superbly and be a joy to own.

Parts List

1. Locking ring
2. Grinding plate
3. Cutting blade
4. Auger
5. Feed/grinder tube (cylinder)
6. Food pusher
7. Hopper
8. Motor housing
9. Carrying handle
10. Power indicator light
11. Power switch
12. Locking knob
13. Overload/reset switch

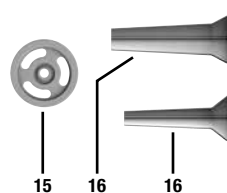


Important! Assemble cutting blade correctly, as shown. Flat side against grinding plate.



Sausage Attachment Kit

15. Sausage Spacer Plate
16. Sausage Tube, large
16. Sausage Tube, small



Assembling the Grinder for the First Time

1. Always make sure the grinder is **not** plugged in during assembly.
2. Place the motor housing on a clean, dry, smooth, horizontal surface.
3. Insert the assembled grinder assembly (which includes items 1 to 5) into the opening of the motor housing. Make sure the locking knob (12) screw is fully retracted and does not interfere with the insertion. Slightly twist the grinder head back and forth to ensure it seats properly into the motor housing. Tighten the locking knob snugly until the grinder head is properly secured in the motor housing. Do not overtighten the locking knob.
4. Place the hopper (7) on top of the feed/grinder tube (5).
5. Insert the food pusher (6) into the hopper opening.

Disassembling and Re-assembling the Grinder Head

1. Make sure unit is turned off and unplugged.
2. Remove the food pusher (6) and lift off the hopper (7).
3. Remove the grinder head assembly from the motor housing by first loosening the locking knob (12) and then, with a slight back and forth twisting motion, pull out the grinder head assembly.
4. While firmly holding the grinder head assembly, loosen and remove the locking ring. (**Tip:** it may be easier to loosen the locking ring while grinder is fully assembled.)
5. Carefully remove the grinding plate (2). (**Caution!** The holes have sharp edges.) Observe that the grinding plate has a half circle notch which aligns with a similarly shaped key in the feed/grinding tube.
6. Next, carefully remove the cutting blade (3). (**Caution!** The blade has very sharp edges.) Observe that the flat sides of the cutting blades face and are adjacent to the grinding plate. It is extremely important that when re-assembling the grinder head, the cutting blade be properly positioned. Failing to do so may damage the unit.
7. Now, pull out the auger (4).
8. To assemble the grinder head, follow the above steps in reverse. **NOTE: DO NOT OVER-TIGHTEN LOCKING RING**

Using the Grinder

Before using the grinder for the first time, lift the food hopper from the feed tube and then remove the grinder assembly from the motor housing and disassemble it (as described above) for cleaning. Wash the locking ring, grinding plate, cutting blade, auger, feed/grinding tube, food pusher and hopper in warm soapy water. Blow away water from the holes in the grinding plate. (**Tip:** A hair dryer works very effectively, but do not use the “high” heat setting.) Coat the grinding plate, cutting blade locking ring and auger sparingly with vegetable oil or other USDA approved food grade lubricant.

After re-assembling the grinder assembly, insert it into the motor housing and place the hopper on top of the feed tube. Insert the food pusher into the hopper opening. Make sure all parts are in the correct position and properly secured.

The Power switch for the grinder has four positions. Placing the power switch in the number 1 position runs the grinder at a low speed intended for sausage stuffing. Position 2 on the power switch runs the grinder at full speed intended for most grinding. “REV” puts the motor temporarily in reverse for clearing jams. In the Off position, the grinder is powered off.

1. Make sure the power switch is in the “OFF” position.
2. Insert plug into a 120V, 60Hz, power outlet.
3. Place a sufficiently large bowl under the grinder assembly.

- Place the food into the hopper, but do not start to feed it into the feed/grinder tube until the unit is turned on. Food should be cut into strips or cubes (see “Tips” on page 7).
- Turn the switch to the “2” position and the grinder will operate at full speed. Start feeding food into feed tube as soon as possible.
- Use the food pusher to feed the food through the hopper opening into the feed/grinder tube.

Clearing Jams

If sinew, tendons, bone or some foreign object slows down or stops the grinder motor, immediately turn the unit “off.” To clear the jam, turn the power switch to the “Reverse” position and release it quickly. You may need to repeat this 2 or 3 times. For minor jams caused by excessive sinew, you may be able to then turn the grinder back to the number 2 setting and resume grinding.

If the unit continues to jam, you will need to turn the grinder “off”, unplug it and disassemble the grinding head and clean all its parts. Your Chef’sChoice Professional Grinder is also equipped with an overload switch (13) to protect the motor from overheating or being damaged in case of a major jam. Should the overload switch trip and stop the grinder:

- Turn “off” the grinder.
- Wait 10 seconds.
- Reset the overload switch by pressing it in (see Figure 3).
- Turn the power switch to the “REV” position and quickly release it to clear the blockage.
- Turn the unit “off” and unplug the cord.
- Disassemble the grinding head and clean all parts.
- Re-assemble the grinder and continue grinding.

Mounting the Sausage Stuffer on the Grinder

- Make sure the fully assembled grinder is turned “off” and unplugged.
- Unscrew the locking ring (1) and remove the grinding plate (2) and cutting blade (3). Set them aside.

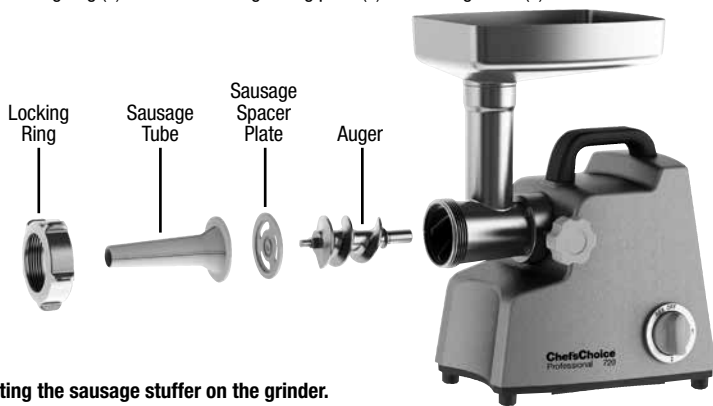


Figure 1. Mounting the sausage stuffer on the grinder.

3. Insert the sausage spacer plate (15) onto the shaft on the front of the auger (see Figure 1).
4. Place the “sausage tube” (16) in front of the feed/grinder tube.
5. Screw on the locking ring and hand tighten until snug.

Sausage Making

1. After grinding the meat as described on pages 5 and 6, mix in all the other ingredients and thoroughly chill the mixture for 30 minutes to 1 hour.
2. Make sure the grinder is turned “off” and unplugged from its power source. Now mount the sausage stuffer onto the grinder as shown in Figure 1.
3. Dry casings, whether natural or artificial, typically need to be soaked in water until they are soft and pliable; follow manufacturer’s instructions. It is easiest to work with a 3-4 foot section. Find the opening in one end of the casing and slide it onto the selected sausage tube. Continue sliding the rest of the casing onto the sausage tube (see Figure 2) until 2-3 inches remain. Tie a knot in this remaining section.
4. Load the chilled mixture into the hopper and turn the grinder to the number 1 position. Using the pusher, feed the mixture through the opening in the hopper into the feeding/grinding tube.
5. Stuff the casing until only 2-3 inches of empty casing are left on the sausage tube. Do not overstuff the casing as this may cause it to burst. Remove casing from tube and tie a knot at this end.
6. Refrigerate any remaining mixture.
7. If the casing is unevenly filled, lay it on a table and gently form it into a uniform thickness.
8. You can form sausage links by carefully pinching the casing and twisting the sausage link a full 360°. Reverse the twisting direction for each link.
9. Follow recipe instructions on proper drying, smoking and storage.

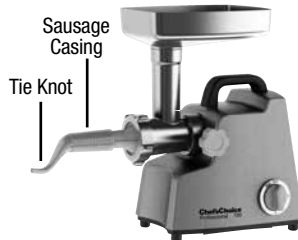


Figure 2. Sausage casing mounted on fully assembled grinder with sausage casing attachment.

Tips, for Best Results

- Chill raw meats and seafood thoroughly (but do not freeze) prior to grinding.
- Meats should be free of bones and tendons; fruits should be free of seeds and nuts should be cleaned of shells.
- Meats and other foods should be cut into cubes or strips small enough so they easily fit through the hopper opening and into the feed/grinder tube.
- Prior to making sausages, thoroughly lubricate the outside of the stuffing tube with vegetable oil or another food grade lubricant. This prevents the casing from “hanging-up” on the tube during the stuffing process; one of the most common causes for burst casings.
- In general, one of the most important aspects of grinding and sausage making is to keep the meat as cold as possible (*but not frozen*) throughout the process. This helps in not only its processing, but discourages the growth of bacteria.

Cord Safety

A short power supply cord is provided with this appliance to reduce the risk resulting from the cord becoming entangled in or tripping over a longer cord and causing the Chef'sChoice® grinder to overturn or fall from the counter. While EdgeCraft does not recommend it, extension cords are available and may be used if care is exercised in their use. If an extension cord is

used, the marked electrical rating of the extension cord should be at least 10 amperes. The longer cord should be arranged so that it will not hang over the counter top or tabletop where it can be pulled on by children or pets or tripped over.

Cleaning and Maintenance

Note: Before cleaning or removing any part of the grinder for maintenance, always turn the unit “off” and unplug the cord from the outlet. *Never immerse the motor housing in water or other liquid.*

Cleaning: Grinder parts can be removed and disassembled from the motor housing for thorough cleaning as described in previous sections (page 5). Wash in warm soapy water with a soft cloth or sponge. **Careful!** The cutting blade has very sharp edges and the holes in the grinding plate also have sharp edges. *Keep hands clear!*

After cleaning, sparingly coat the grinding plate, cutting blade, auger and locking ring with vegetable oil.

Never use steel wool or scouring powder on any parts.

Do Not wash any of the detachable parts of the grinder in a dishwasher.

The grinder’s motor housing can be cleaned by wiping with a soft, moist cloth.

Service

This appliance is for household use only. No user-serviceable parts are inside.

In the event service is needed, you may return your meat grinder to EdgeCraft Corp., where the cost of repair or electrical or mechanical adjustment can be estimated before the repair is undertaken.

Please include your return address and a brief description of the problem or damage to the grinder on a separate sheet inside the box.

Send your grinder, insured and postage prepaid to:

EdgeCraft Corporation
825 Southwood Road, Avondale, PA 19311 U.S.A.
Telephone 800-342-3255 or 610-268-0500

www.chefschoice.com

Retain evidence of shipping for your protection.

Conforms to: UL 982 Certified to CAN/CSA: C22.2#64
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Limited Warranty: Used with normal care, this EdgeCraft product is guaranteed against defective material and workmanship for a period of two (2) years from the date of original purchase (“Warranty Period”). We will repair or replace, at our option, any product or part that is defective in material or workmanship without charge if the product is returned to us postage prepaid with dated proof of purchase within the Warranty Period. This warranty does not apply to commercial use or any product abuse. ALL IMPLIED WARRANTIES, INCLUDING IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO THE WARRANTY PERIOD. EDGE-CRAFT CORPORATION SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow limitations on how long an implied warranty lasts and some states do not allow exclusions or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This Limited Warranty gives you specific legal rights, and you may also have other rights which vary from state to state.



Overload/reset
switch

**Figure 3. Cord wraps under
base of grinder.**