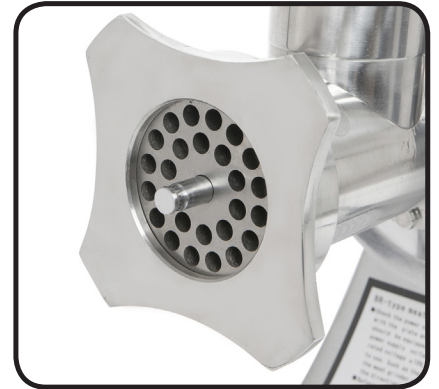




1100W MEAT GRINDER

ITEM: 90800



OWNER'S MANUAL AND SAFETY INSTRUCTIONS

SAVE THIS MANUAL: KEEP THIS MANUAL FOR SAFETY WARNINGS, PRECAUTIONS, ASSEMBLY, OPERATING, INSPECTION, MAINTENANCE AND CLEANING PROCEDURES. WRITE THE PRODUCT'S SERIAL NUMBER ON THE BACK OF THE MANUAL NEAR THE ASSEMBLY DIAGRAM (OR MONTH AND YEAR OF PURCHASE IF PRODUCT HAS NO NUMBER)

FOR QUESTIONS PLEASE CALL OUR CUSTOMER SUPPORT: 909.628.0880 MON-FRI 9AM TO 3PM PST



GENERAL SAFETY WARNINGS

Read all safety warnings and instructions. Failure to follow the warnings and instructions may result in electric fire and/or serious injury. Save all warnings and instructions for future reference.

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. 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.

- **Read and understand all instructions.** Failure to follow all instructions may result in serious injury or property damage.
- **DO NOT** allow persons to operate or assemble the product until they have read this manual and have developed a thorough understanding of how it works.
- **DO NOT modify this product 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.
- **NEVER** operate this appliance unattended.
- **ALWAYS** ensure that the appliance is properly assembled and safely set up before use.
- **CAUTION:** This appliance is not recommended for use near or by children or persons with certain disabilities. Set up and store the appliance out of reach of children. When not in use, store device in a secure and dry place out of reach of children
- Store appliance in upright position to extend life of motor .
- The appliance must be connected to a 120V AC electric supply only.
- **DO NOT** operate with a damaged cord or plug, after the unit malfunctions, has been damaged in any way or if appliance has been immersed in water or other liquid. Return unit to LEM Products for assessment and repair. **ALWAYS** unplug unit when not in use, when changing parts or cleaning.
- **Indoor use only.** To protect against the risk of electrical shock, never immerse the device in water and **DO NOT** expose the device to rain or moisture. **WARNING:** In the event the device should fall into water, remove the plug from the wall socket before attempting to remove the unit from the water. If submergence occurs, have the appliance examined by an authorized technician before use.
- To protect against the risk of electrical shock, **DO NOT** use the appliance if your hands are wet or if you are standing on a wet floor. **DO NOT** use the appliance if it is wet or moist. **DO NOT** operate this device with wet hands or bare feet. **DO NOT** operate near running water.
- **DO NOT** use the appliance to grind bones, deep frozen food, hard items or non-food items.
- Use the appliance with the supplied accessories only. **WARNING:** The use of attachments not recommended or sold by the manufacturer may cause injury and/or damage to personal property.

PARTS LIST

- **WARNING: DO NOT** use while under the influence of alcohol or drugs (prescription or non-prescription) as these may impair user's ability to properly assemble or safely operate the appliance.
- Avoid contacting moving parts. Wait until all parts have come to a complete stop and disconnect from the power source before removing any parts of the grinder.
- **WARNING: NEVER** feed food into grinder by hand as serious injury may occur, always use provided meat stomper. **DO NOT** use fingers to scrape food away from the grinding plate while the grinder is running.
- Thoroughly hand-wash all grinder parts in warm soapy water prior to use. **DO NOT** soak. This product is **NOT DISHWASHER SAFE** (discoloration may occur)
- Tie back loose hair and clothing. Remove neckties, rings, watches, bracelets or other jewelry before operating the grinder.
- **DO NOT** run grinder without meat in the Grinder Head, severe damage to the Grinder Head and Auger could result.
- Use grinder on a level, stable surface to prevent tipping. **NEVER** move the grinder while unit is in use.
- **WARNING:** Knife and plates are SHARP! To avoid injury, use extreme caution when handling.
- If your unit fails to operate, contact Barton for technical assistance at 909.628.0880. If meat is mashing instead of extruding in strings from the grinding plate, chill the meat to 40°, and check to see that the plate and knife are properly installed. A dull knife or plate will also cause mashing of the meat.
- To protect against risk of electrical shock, **DO NOT** put appliance in water or any other liquids
- **DO NOT** place this appliance on or near gas or electric burners or stoves. **DO NOT** place this appliance inside or on top of a heated conventional oven, microwave oven, or other heat source or a dishwasher.
- **DO NOT** submerge or expose the electrical components of this product to water or any other liquids.
- **WARNING:** The cutting blade is sharp; always handle with care when using and while cleaning.
- **CAUTION: NEVER PUT YOUR FINGERS NEAR THE FOOD CHUTE WHILE GRINDER IS IN OPERATION.**
- To avoid a circuit overload, do not operate another electrical product on the same electrical circuit as this product.
- Disconnect the plug (**DO NOT** pull on Power Cord) from the electrical outlet. **DO NOT** put any stress on the Power Cord where it connects to the product, as the Power Cord could fray and break.
- **NEVER** operate this appliance if it has a damaged Power Cord or plug, is not working properly, has been dropped or damaged in any manner, or the Power Cord or Handle has been exposed to water or any other liquids. **DO NOT** attempt to examine or repair this product yourself.
- **DO NOT** use any abrasive cleaning agents or cleaning cloths or sponges when cleaning the appliance yourself.
- **DO NOT** use fingers to scrape food away from the cutting blade while appliance is in operation as injury may result.
- Only use this unit when it is completely and properly assembled.
- Longer power-supply cords or extension cords are available and may be used if care is exercised in their use. If an extension cord is used: (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the product.

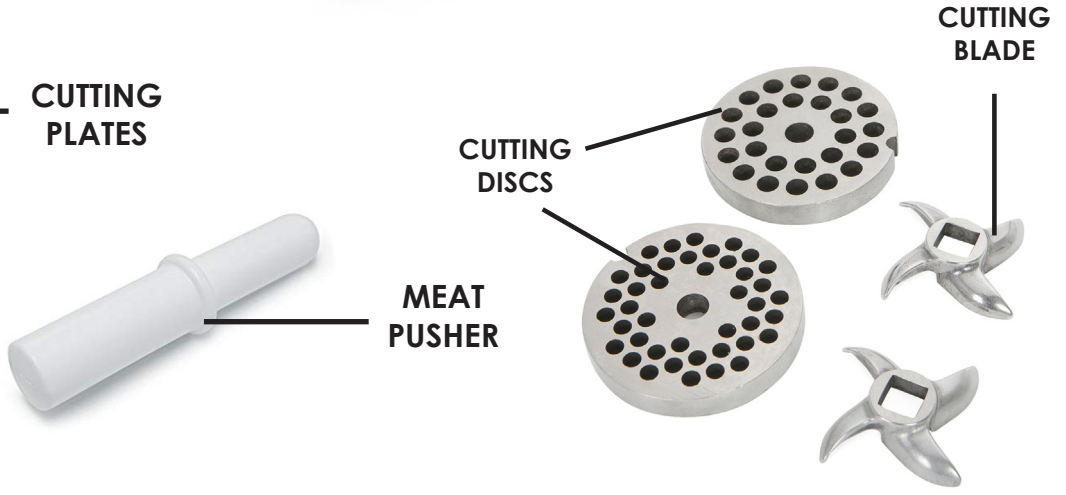
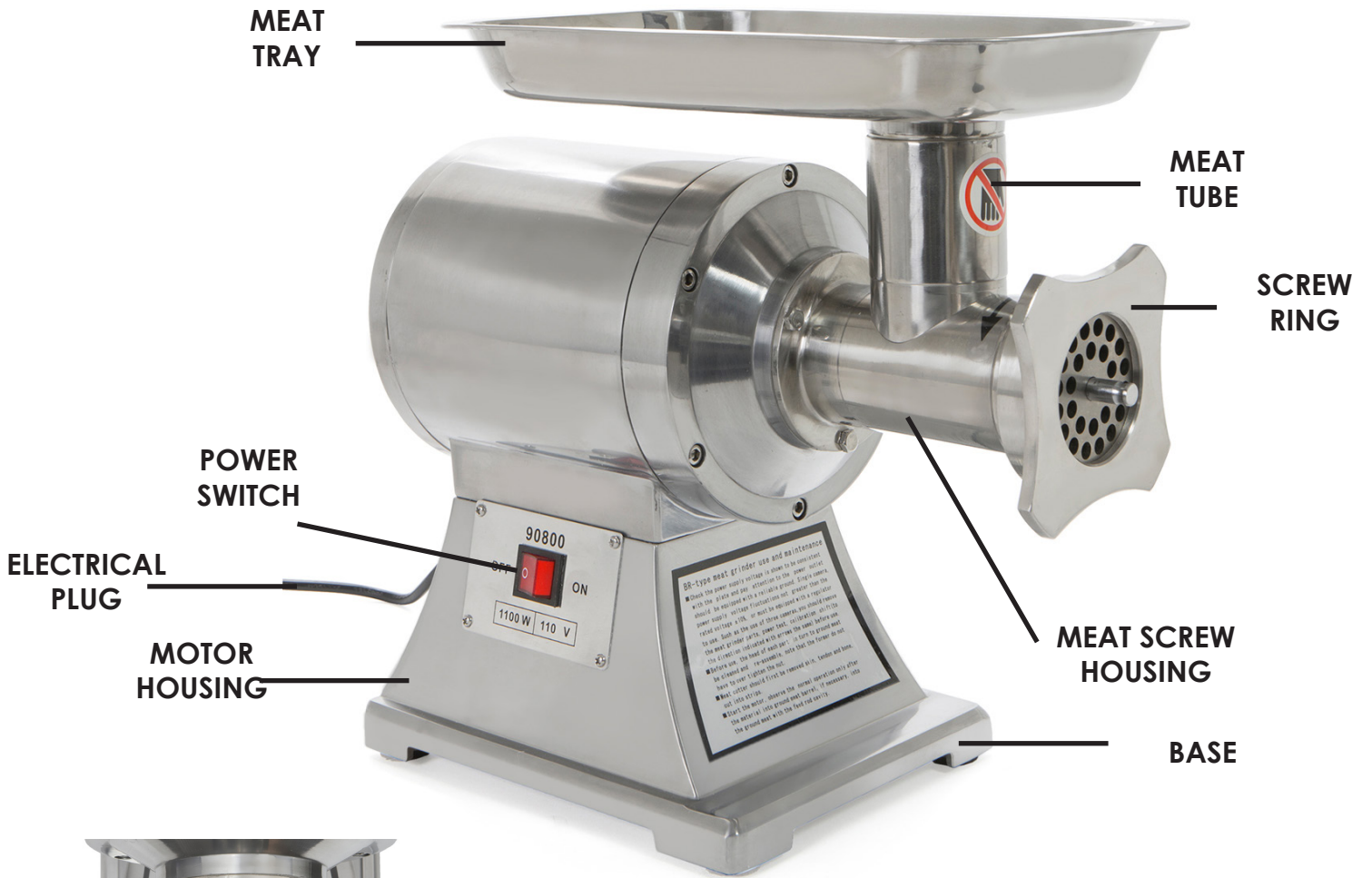
1100W Stainless Steel Electric Meat Grinder Mincer 1HP



This electric powered commercial meat grinder suitable for industrial and home use and the powerful 1100 watts (1HP) to grind through tough meats quickly. The stainless steel makes it easy to clean up and ensures long lasting use. Fast grinding speeds that can easily grind through 396lbs of meat in an hour. A blade speed so fast it performs at 220 rotations each minute and works to compliment the unit's grinding capacity/speed.

- Offset head design with high speed not only guarantees you a quiet use without any noise, but maximizes your efficiency becoming as a good helper for you. You can also be satisfied with its long lifetime. Its reasonable price does provide a high-quality performance of the grinder set itself
- T-304 Stainless steel construction is easy to clean and is durable enough for commercial use.
- This electric meat grinder comes with 2 different cutting plates. You can easily grind different sizes of meat by changing the cutting plate.
- Made of food-grade material, it can provide safety to you and your families. Also it will be easy to disassemble and wash. You just need to wash each parts with warm soapy water.

PRODUCT INFORMATION



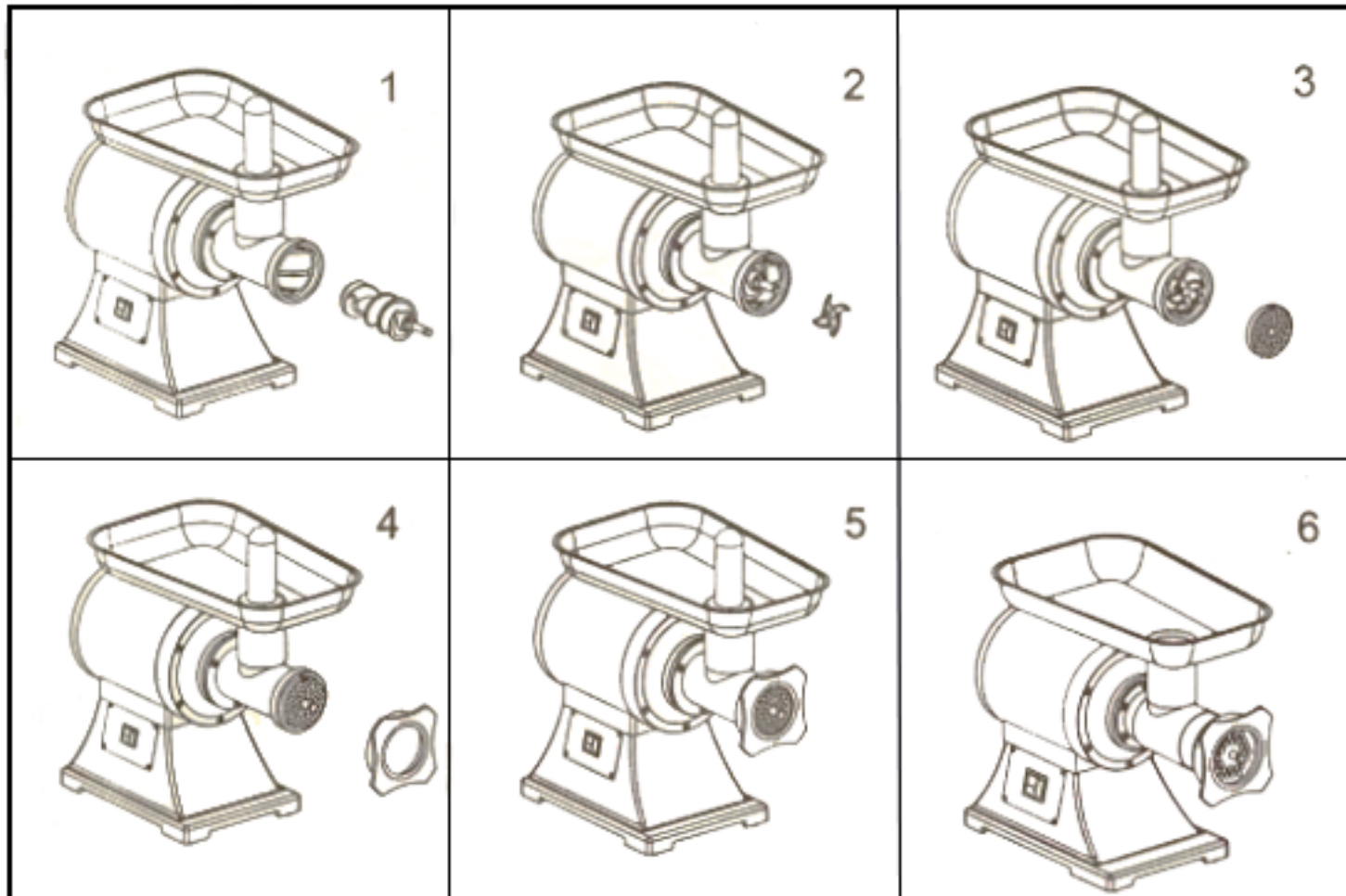
SPECIFICATIONS

PRODUCTIVITY	396lbs/h
VOLTAGE	110/60Hz
POWER RATED	1100 (1HP)
BLADE SPEED	220r/min
GRINDER SIZE	12
CUTTING PLATES #	6 and 8
FDA CERTIFIED	Yes
DIMENSIONS	18"(L) x 10-1/2"(W) x 14-3/4"(H)

ASSEMBLY

1. Place feed screw into the head, login first by turning the feed screw slightly until it is set into the motor.
2. Place cutting blade onto feed screw shaft with the blade facing the front as illustrated below.
3. Place desired cutting blade next to the cutting blade, gap align the pin to head.
4. Screw cap into place until it is tight. DO NOT over-tighten. Place the hopper plate on the head and affix it into position. The air passage at the bottom and the side of the motor housing should not be blocked.
5. Cut meat into small pieces that will easily t into the throat of the grinder head. Meat should be 40° or colder and free of gristle, sinew, silver skin, and bone. Feed meat slowly into the feed tube of the head.
6. Plug in the unit and turn the power on.
7. Push food into the meat tube using the meat pusher tool (included).
8. Grind meat through the coarse plate first, turn motor off and unplug the grinder. If a smaller grind is desired chill meat. Then, remove the coarse plate and clean the head of sinew, fat or gristle that has accumulated during the first grind. Assemble the unit with the fine plate, plug grinder in and regrind the meat.

NEVER USE FINGERS TO PUSH MEAT INTO THE HEAD



CLEANING

1. Make sure the motor is stopped completely and disconnect the plug from the power outlet.
 2. Unscrew the side cap and locking knob and take out the knob (with cutting plates, cutting blade and the feed screw) then put the head mouth downward in order to take out the cutting plate, cutting blade and feed screw.
 3. Remove meat etc. and wash parts in warm, soapy water.
- A bleaching solution containing chlorine will discolor aluminium surfaces.
 - **DO NOT** immerse motor housing in water. Only wipe it with a damp cloth.
 - Thinners and benzenes will crack or change the color of the unit.
 - Caution is necessary when cleaning the cutting blade. **DO NOT** use a perforated disc of holes less than 8mm in diameter or smaller unless an additional protective hood is provided at the discharge outlet.
 - **DO NOT** use harsh abrasive cleaners or materials that can harm the finish on the grinder.
 - The cutting blade and cutting disc should be thinly coated with cooking oil after washing to keep them lubricated and rust free.

HINTS FOR BEST USE:

- Cut food into strips or cubes slightly smaller than the opening on the feeding tube.
- Make sure food is free of bone, tough tendons, nut shells, etc. before grinding.
- Raw meat or fish should be thoroughly chilled (not frozen) before grinding to reduce the loss of juices.
- Freshly ground meat should be refrigerated and cooked within 24 hours.
- Occasionally use a small amount of vegetable oil on a cloth to grease the cutting parts.

MAINTENANCE

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.

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.



SAVE THESE INSTRUCTIONS

Questions, problems, missing parts?



Before returning to your retailer, our exceptional customer service is here to help.

Call Us: 909.628.0880

Email Us: customer@bartonliving.com

Hours of Operation: 9am - 4pm (Monday - Friday)

PRODUCT MADE IN CHINA