



Stainless Steel Electric Meat Grinder



Model HA-3433A

INSTRUCTION MANUAL

Before operating your new appliance, please read all instructions carefully and keep for future reference.

IMPORTANT SAFEGUARDS

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

1. Read ALL instructions before using this appliance.
2. Do not leave the appliance unattended while in use. Always unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
3. To protect against risk of electrical shock, do not put appliance in water or any other liquids.
4. Keep the appliance out of the reach of children and pets. This product is not intended for use by children.
5. Close supervision is necessary when this product is used by or near children.
6. 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.
7. Always place the appliance on a flat, steady, stable, heat-resistant surface.
8. Use the appliance in a well-ventilated area.
9. Do not let the Power Cord or plug hang over the edge of a table or countertop where it may be tripped over or pulled, come in contact with sharp edges or touch hot surfaces.
10. Do not submerge or expose the electrical components of this product to water or any other liquids.
11. Do not use attachments not recommended or sold by the product manufacturer, as a risk of fire, electrical shock, or serious personal injury may result.
12. **CAUTION: NEVER FEED FOOD BY HAND.** Always use the food pusher. Keep hands, hair, clothing and utensils away from the cutting discs during operation to reduce the risk of personal injury and/or damage to the meat grinder.
13. **WARNING:** The cutting blade is sharp; always handle with care when using and while cleaning.
14. Only plug the product into a standard 120V AC electrical outlet.
15. **CAUTION: NEVER PUT YOUR FINGERS NEAR THE FOOD CHUTE WHILE GRINDER IS IN OPERATION.**
16. Do not plug or unplug the product from the electrical outlet with a wet hand.
17. Never operate the product while you are standing/sitting in a damp or wet area.
18. To avoid a circuit overload, do not operate another electrical product on the same electrical circuit as this product.
19. 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.
20. 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. Contact Customer Service at Maxi-Matic for further instructions.
21. Do not use any abrasive cleaning agents or cleaning cloths or sponges when cleaning the appliance.
22. Do not use fingers to scrape food away from the cutting blade while appliance is in operation as injury may result.
23. Only use this unit when it is completely and properly assembled.
24. This product is intended for indoor, non-commercial, non-industrial, household use only. Do not use outdoors.

**SAVE THESE INSTRUCTIONS
THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!**

SHORT CORD PURPOSE

NOTE: A short power cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord.

Longer power-supply cords or extension cords are available and may be used if care is exercised in their use.

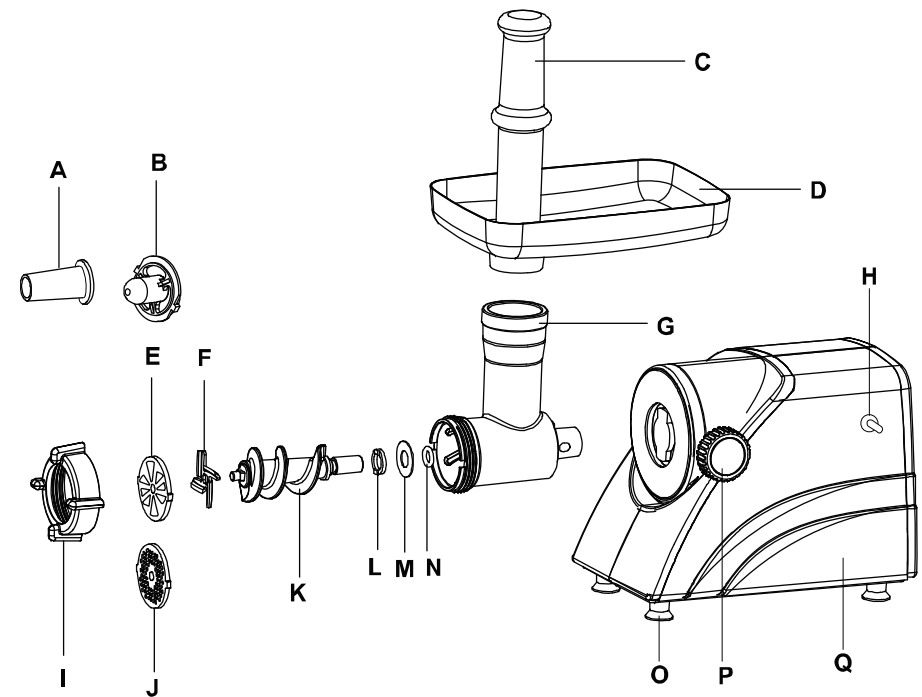
If an extension cord is used: (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the product; (2) the extension cord should be arranged so that it will not drape over the countertop or tabletop where it can unintentionally be pulled on or tripped over by children or pets.

POLARIZED PLUG

If this appliance is equipped with a *polarized plug* (one blade is wider than the other), please follow the below instructions: To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet only one way. If you are unable to fit the plug into the electrical outlet, try reversing the plug.

If the plug still does not fit, contact a qualified electrician. Never use the plug with an extension cord unless the plug can be fully inserted into the extension cord. Do not alter the plug of the product or any extension cord being used with this product. Do not attempt to defeat the safety purpose of the polarized plug.

PARTS IDENTIFICATION



- | | |
|--------------------------|--------------------------|
| A) Sausage Stuffing Tube | J) Fine Cutting Disc |
| B) Kebba Attachment | K) Feed Screw |
| C) Food Pusher | L) Washer (Plastic) |
| D) Food Tray | M) Washer (Steel) |
| E) Coarse Cutting Disc | N) O-Ring (Black Rubber) |
| F) Cutting Blade | O) Suction Feet |
| G) Food Tube | P) Locking Knob |
| H) On/Off Toggle Switch | Q) Main Body/Motor |
| I) Screw Ring | |

*This unit does not include the **Medium Cutting Disc**. To purchase the disc separately, please visit www.maxi-matic.com.

ASSEMBLY

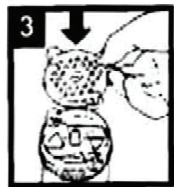
1. Insert the feed screw into the grinder tube with the long end of the spindle first. (See Figure 1)



2. Position the cutting blade onto the feed screw with the flat cutting sides facing out. (See Figure 2)



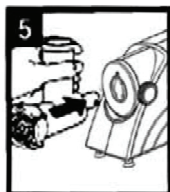
3. Position the desired cutting disc onto the feed screw against the flat sides of the cutting blade. Ensure the notches of the cutting plate fit into the slots of the grinder tube. (See Figure 3)



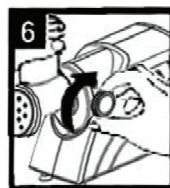
4. Securely attach the screw ring to the end of the grinder tube. (See Figure 4)



5. Insert the grinder head into the motor unit opening. Turn it slowly and push it in until it is firmly seated. (See Figure 5)
- **Note:** The locking knob may need to be loosened to allow the grinder head to be fully inserted.



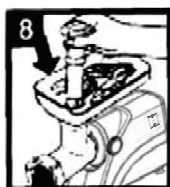
6. Secure the grinder head by turning the locking knob until it is tight. Caution not to screw too tightly or the construction may crack. (See Figure 6)



7. Position the feeding tray onto the top of the feeding tube. (See Figure 7)



8. Use the food pusher to push food gently, one piece at a time into the feeding tube. Do not force the food into the tube if there is obstruction. (See Figure 8)



USING YOUR MEAT GRINDER

1. Place the assembled appliance on a stable work surface so that the air vents at the bottom and back remain unblocked.
 2. Make sure the on/off switch is in the off position. Insert the plug into an electrical outlet.
 3. Place a wide, shallow bowl or plate beneath the grinder tube to catch the food.
 4. Switch the appliance to ON. The grinder must ALWAYS be on before adding food into the food tube.
- **NOTE:** If the motor slows or stops, this may be due to jammed food. Immediately switch the grinder to OFF. Set the switch to Reverse and then turn the grinder to ON again. If the grinder should get jammed again, you may need to switch it off, unplug, disassemble the grinder head and clean the internal parts.

CUTTING DISC SUGGESTIONS:

The following are suggested uses for each of the cutting discs. Experiment to choose the disc that best meets your tastes or recipes.

COARSE CUTTING DISC: For ground meat used in chili or for vegetables.

MEDIUM CUTTING DISC: For ground meat used in soups or for relishes. (not included with model HA-3433A)

FINE CUTTING DISC: For spreads, pates, baby food, and hamburger meat.

AFTER USE:

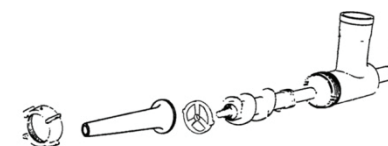
- Grinding stale bread pieces through the machine may help remove food residue left in the grinder after use.
- Switch the appliance to OFF and unplug from the electrical outlet.
- Disassemble and clean all parts immediately after each use.

HOW TO USE THE SAUSAGE STUFFER

- You will need sausage casings, either natural or synthetic, which can be purchased from your local meat market. If purchased dry, casings should be soaked briefly in a mixture of 2 cups of water to 1 tablespoon of vinegar. Meats must be ground and seasoned before making sausage links.

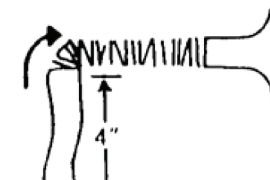
ATTACH SAUSAGE STUFFER

1. Insert the feed screw into the grinder tube.
2. Place the coarse cutting disc onto the feed screw. This provides a bearing to position end of feed screw.
3. Place sausage stuffer through screw ring. Securely attach screw ring to grinder tube.
4. Insert the grinder tube into the main motor unit and tighten locking knob to secure.



TO STUFF THE CASINGS:

1. Cut casing into 2 or 3 feet lengths. Prick with a pin to allow air to escape while stuffing.
2. Pull and gather the casing, except the last four inches, over the stuffer attachment.
3. Stuff casing loosely as the meat will expand slightly when cooking it.
4. As the casing begins to fill, tie the end securely with a string.
5. Twist the casing into desired link size and shape as the meat fills it.
6. You can also twist and knot the casing directly, without using a string.



USING YOUR MEAT GRINDER

HOW TO USE THE KEBBE ATTACHMENT:

****WHAT IS KEBBE?**

Kebbe (also Kibbeh, kibbee, kubba), is a dish of minced meat with bulgur and spices with many variants, both raw and cooked. It is a popular dish in the Levant, sometimes considered the national dish of Lebanon, Syria, Iraq, and Turkey. In its most common form, it consists of minced lamb mixed with bulgur and spices, stuffed inside a bulgur pastry crust and grilled, boiled or fried. The shape, size and ingredients vary between different types of kebbe and between the recipes traditional in different areas. The mix of spices changes as does the composition of the crust.

1. The Kebbe maker attachment (Q) has two parts, the shaper and the cone. Follow the assembly instructions (see assembly of grinding attachments) up until the worm screw is fitted onto the motor shaft inside the grinding head.
2. Insert the kebbe maker with the rounded side facing out. Insert the securing cone and tighten the ring nut onto the head.
3. Feed the kebbe mixture through the food funnel using the food pusher. The mince will roll out as a hollow cylinder into the bowl.
4. Cut the continuous hollow cylinder into the desired lengths while it flows out.
5. The kebbe mixture is prepared by mincing meat and then passing the mince meat with the ingredients, wheat & onions. Repeat this till you reach the desired consistency.

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.
- During extended grinding, fats from meats can build up inside the grinder tube slowing down grinding efficiency and straining the motor. If this happens, you should stop the grinder, wash parts in hot water and reassemble. When possible, alternate stale bread with the meat. This helps keep the feed screw clean.
- Salt may affect the flavor of sausage stored for long periods in the freezer. If salt is added, plan to use sausage within a short time. Without salt, it may be stored for as long as six months in the freezer.
- Sausage made from fresh pork (not pre-cooked or smoked) should be stored under refrigeration in an air tight canister or a maximum of 2 days. It should always be thoroughly cooked before serving. To freeze sausage, wrap carefully in moisture and vapor-proof paper and use within two-three months.

CLEANING AND MAINTENANCE

1. Always unplug the main motor unit when the appliance is not in use, before inserting or removing parts, and before cleaning.
2. **CAUTION: NEVER immerse the main motor unit in water or any other liquids.**
3. Wash all parts except the main motor unit, in hot soapy water, using extra care when handling the sharp blades.
4. Rinse these parts with clear hot water and dry thoroughly.
5. **CAUTION: DO NOT wash parts in a dishwasher.**
6. Wipe the main motor unit with a damp cloth. Do not use harsh abrasive cleaners or materials.
7. The cutting blade and cutting disc should be thinly coated with cooking oil after washing to keep them lubricated and rust free.

**LIMITED WARRANTY* ONE (1) YEAR
WARRANTY IS ONLY VALID WITH A DATED PROOF OF PURCHASE**

1. Your small kitchen appliance is built with precision, inspected and tested before leaving our factory.
2. It is warranted, to the original purchaser to be free from any manufacturing defects under normal use and conditions for one (1) year, cord excluded. This Warranty applies only to the original purchaser of this product.
3. If you need to exchange the unit, please return it in its original carton, with a sales receipt, to the store where you purchased it. If you are past the stores allowed return policy period, please see the enclosed Warranty.
4. If you use your appliance for household use and according to instructions, it should give you years of satisfactory service.
5. During the one-year warranty period, a product with a defect will be either repaired or replaced with a new or reconditioned comparable model (at our option) when the product is returned to our Service Center. (See the "Returns" section below).
6. The repaired or replacement product will be in warranty for the remaining balance of the one-year warranty period and an additional one-month period.
7. **This limited warranty covers appliances purchased and used within the 50 contiguous states plus the District of Columbia and does NOT cover:**
 - Damages caused by unreasonable use, neglect, normal wear and tear, commercial use, improper assembly or installation of product.
 - Damages caused in shipping.
 - Damages caused by replacement or resetting of house fuses or circuit breakers.
 - Defects other than manufacturing defects.
 - Breakage caused by misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
 - Lost or missing parts of the product. Parts will need to be purchased separately.
 - Damages of parts that are not electrical; for example: cracked or broken plastic or glass.
 - Damage from service or repair by unauthorized personnel.
 - Extended warranties purchased via a separate company or reseller.
 - Consumer's remorse is not an acceptable reason to return a product to our Service Center.

*One Year Limited Warranty valid only in the **50 contiguous states plus the District of Columbia, excluding** Puerto Rico and the Virgin Islands.
This warranty is effective only if the product is purchased and operated in the USA; product usage which is in violation of the written instructions provided with the unit will void this warranty.

For international warranty, please contact the local distributor.

**Any instruction or policy included in this manual may be subject to change at any time.

MAXI-MATIC, USA

18401 E. Arenth Ave. City of Industry, CA 91748

Customer Service Dept: (626) 912-9877 Ext: 120/107 MON-FRI 8am-5pm PST

Website: www.maxi-matic.com email: info@maxi-matic.com

RETURN INSTRUCTIONS

RETURNS:

A. Any return of defective merchandise to the manufacturer must be processed accordingly by first contacting customer service (contact information shown below) to obtain an RA # (Return Authorization Number). We will not accept any returns of merchandise without an applicable RA #.

B. IMPORTANT RETURN INSTRUCTIONS. Your Warranty depends on your following these instructions if you are returning the unit to Maxi-Matic USA:

1. Carefully pack the item in its original carton or other suitable box to avoid damage in shipping.
2. Before packing your unit for return, be sure to enclose:
 - a) Your name, full address with zip code, daytime telephone number, and RA#,
 - b) A dated sales receipt or PROOF OF PURCHASE,
 - c) The model number of the unit and the problem you are having (Enclose in an envelope and tape directly to the unit before the box is sealed,) and
 - d) Any parts or accessories related to the problem.
3. Maxi-Matic USA recommends you ship the package U.P.S ground service for tracking purposes. We cannot assume responsibility for lost or damaged products returned to us during incoming shipment. For your protection, always carefully package the product for shipment and insure it with the carrier. C.O.D shipments cannot be accepted.

4. All return shipping charges must be prepaid by you.

5. Mark the outside of your package:

MAXI-MATIC USA
18401 E. ARENTH AVE.
CITY OF INDUSTRY, CA 91748

6. Once your return has been received by our warehouse, Maxi-Matic USA will repair or replace the product if it is defective in material or workmanship, subject to the conditions in paragraph B.

7. Maxi-Matic will pay the shipping charges to ship the repaired or replacement product back to you.