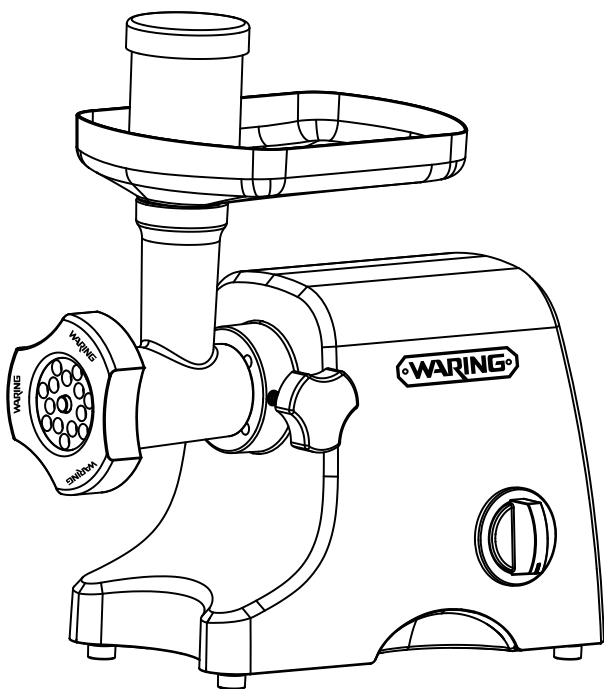


WARING PRO[®]

PROFESSIONAL MEAT GRINDER



MG1200

For your safety and continued enjoyment of this product,
always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

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

1. **READ ALL INSTRUCTIONS.**
2. **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 immerse main unit or power cord in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children. This appliance is not recommended for use by children.
5. Avoid contact with moving parts. Wait until moving parts have stopped running before you remove the parts of the appliance.
6. Never put the unit on or near a hot burner, in an oven, or in a dishwasher.
7. Do not operate the appliance, or any other electrical equipment, with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return to the nearest authorized service center for examination, repair, or adjustment.
8. Never feed food by hand; always use the food pusher. Keep hands, hair, clothing and utensils away from moving discs during operation to reduce the risk of personal injury and/or damage to the appliance.
9. Do not use outdoors, or use for other than intended use.
10. Warning: the cutting blade is sharp; handle with care both when using and when cleaning.
11. Do not let cord hang over edge of table or counter, contact sharp edges, or touch hot surfaces.
12. Do not pull on the power cord to disconnect.
13. Never plug in the appliance where water may flood the area.
14. Place the appliance on a firm and stable surface.
15. **NEVER PUT YOUR FINGERS NEAR THE FOOD CHUTE WHILE GRINDER IS IN OPERATION.**
16. Ensure that the appliance is not placed close to the edge of the table, worktop, etc. where it can be pushed off or fall.

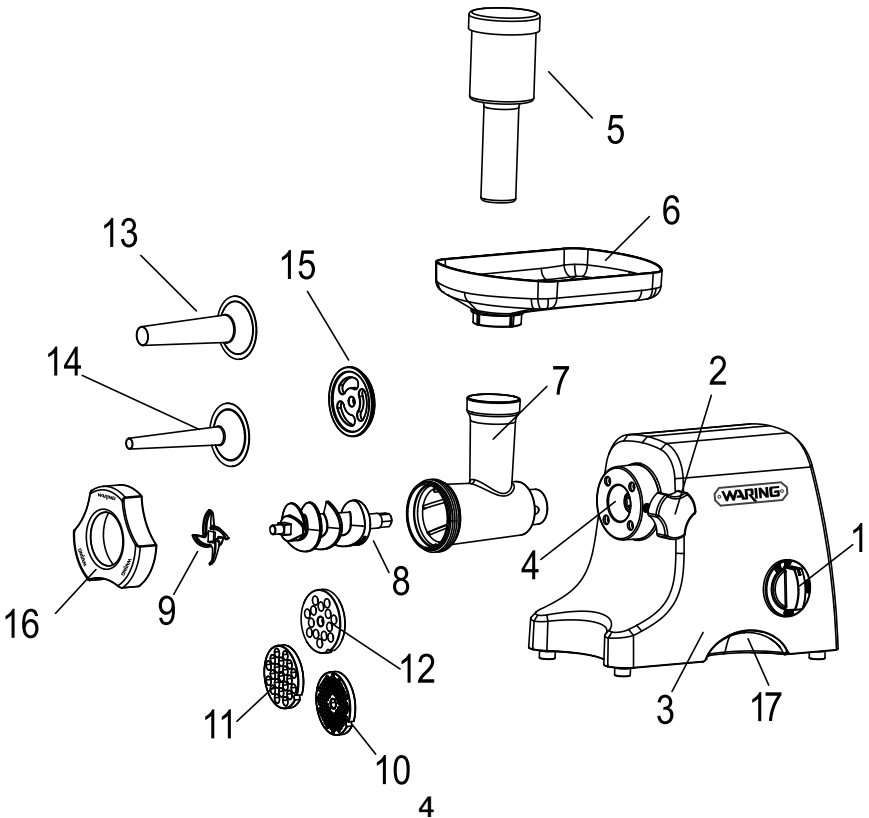
17. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
18. Never use abrasive cleaning agents or abrasive cloths when cleaning the unit.
19. Do not use fingers to scrape food away from cutting blade while appliance is in operation. Cut-type injury may result.
20. Use the unit only when completely assembled.
21. Do not leave the appliance unattended while it is running.
22. Before using for the first time, remove all packaging and wash parts.
23. This appliance has 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 the outlet perfectly, reverse the plug. If it should still not fit, contact a qualified electrician. Do not modify the plug in any way.
24. Check that the control is OFF before plugging the cord into wall outlet. To disconnect, turn the control to OFF, then remove plug from wall outlet.
25. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage, always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
26. DO NOT operate the grinder without the hopper in place.
27. DO NOT attempt to grind bones, nuts, or other hard items.
This appliance is for 120 volts only and should not be used with a converter.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

PARTS

1. Grind/Sausage/Off/Reverse Switch
2. Locking Knob
3. Motor Unit
4. Attachment Opening
5. Food Pusher with Lid
6. Large Die-Cast Hopper
7. Grinder/Feeder Head
8. Feed Screw
9. Cutting Blade
10. Cutting Plate (fine)
11. Cutting Plate (medium)
12. Cutting Plate (coarse)
13. Sausage Attachment (large)
14. Sausage Attachment (small)
15. Sausage-Making Ring
16. Screw Ring
17. Reset Switch (not shown)

NOTE: Cutting plates, sausage attachments and sausage-making ring are stored in food pusher.



CUTTING PLATES

Fine Cutting Plate – Great for spreads, pates, baby food, and hamburgers.

Medium Cutting Plate – Great for ground meat used in soups, or for relishes.

Coarse Cutting Plate – Great for ground meat used in chili, or for vegetables.

ALL PARTS ARE NOT DISHWASHER SAFE. PLEASE HAND-WASH ONLY!

ASSEMBLING

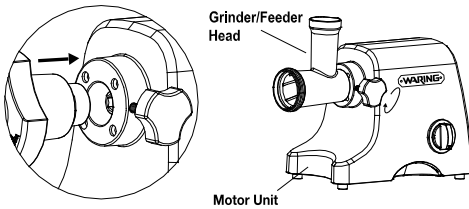
1. Make sure appliance is unplugged while assembling.
2. Fit grinder/feeder head tightly into attachment opening. Holding the head with one hand, place the locking knob into the hole on the side of the attachment opening and tighten it clockwise.
3. Place feed screw into grinder/feeder head, long end spindle first; turn it slightly until it is set into motor housing.
4. NOTE: Position cutting blade onto feed screw shaft with the flat cutting surface facing out from the feed screw. If it is not fitted properly, meat will not be ground and the cutting plate may be permanently damaged.
5. Position the desired cutting plate onto the flat side of the cutting blade. Ensure that the notch of the cutting plate fits into the tab of the grinder/feeder head.
6. Secure screw ring to the end of the grinder/feeder head by turning clockwise. DO NOT over-tighten the screw ring.
7. Place large die-cast hopper on the grinder/feeder head.

HOW TO USE

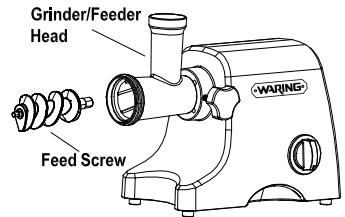
1. Before first use, wash all parts of the appliance.
2. Place the appliance on a stable work surface.
3. Make sure the grind/sausage/off/reverse switch is in the off position and that the unit is fully assembled.
4. Insert plug into wall outlet.

- Place a wide, shallow bowl or plate beneath the grinder tube to catch food.
- Switch appliance to GRIND or SAUSAGE position. The appliance must always be in GRIND or SAUSAGE position before adding food.
- Place food on the large die-cast hopper and use pusher to feed food through opening.

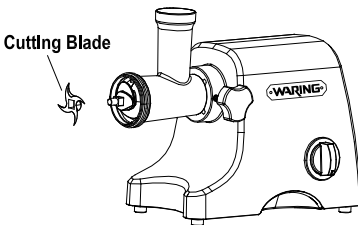
OPERATING INSTRUCTIONS



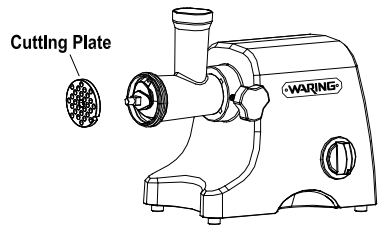
- Attach grinder/feeder head to motor unit. Fit grinder/feeder head tightly into attachment opening. Tighten the locking knob by turning it clockwise.



- Insert feed screw into the grinder/feeder head. **NOTE:** Make sure feed screw is fully inserted or cutting blade will not fit.

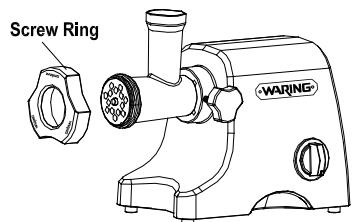


- Attach cutting blade to the end of the feed screw. Make sure the cutting edge (flat side) of the blade is facing out.

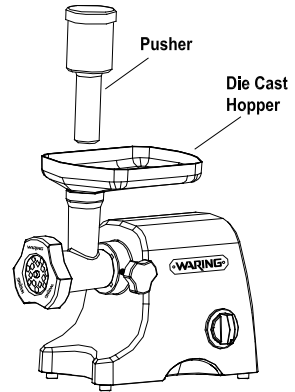


- Place the cutting plate in the grinder/feeder head.

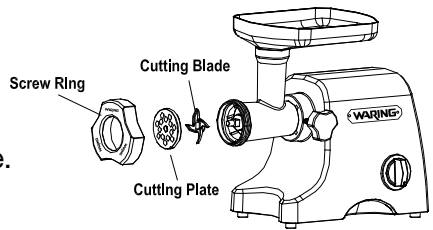
- Tighten screw ring onto the grinder/feeder head.



- Place large die-cast hopper on top of grinder/feeder head.
- Turn unit to GRIND or SAUSAGE.
- Using pusher, slowly feed cubes.



- Once meat has gone through grinder, turn unit off and unplug. Remove screw ring, cutting plate and cutting blade.

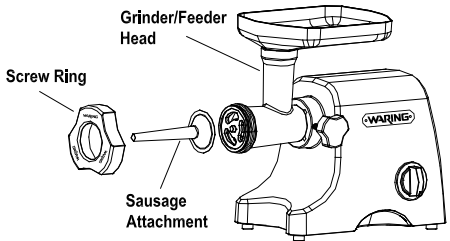
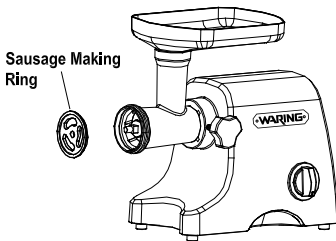


NOTE: Meats can be seasoned before or after grinding.

TO MAKE SAUSAGES

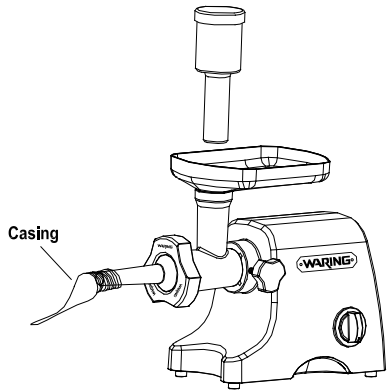
The sausage attachments allow you to blend meat and spices for homemade sausages.

NOTE: To avoid over-stretching and splitting the casing, do not make the sausage too thick. Keep casings moist by watering frequently. The meat mixture will expand slightly during cooking.



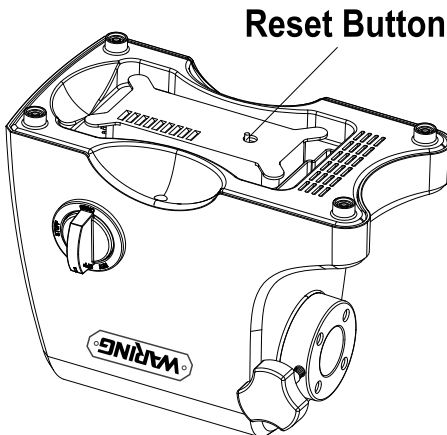
- Insert sausage making ring into feed screw. Make sure notch on sausage making ring aligns with notch in feed screw.
- Put the desired sausage attachment (small or large) into screw ring and screw onto the grinder/feeder head.

3. Slide casing over the end of the sausage attachment, leaving approximately 2" overhanging the end of the attachment.



4. Place seasoned meat into the large die-cast hopper and turn the switch to sausage. Push the meat into the opening in the large die-cast hopper using food pusher until the mixture appears at the end of the sausage attachment. Keep casing moist by watering frequently. Turn the unit off and tie a knot at the end of the 2" casing overhang.
5. Continue step #3 until all the meat has been used or the casing is approximately 2" from being completely full.
6. Turn unit off, remove the end of the casing from the sausage attachment, and tie a knot in the open end of the casing.
7. Sausage can be made to the desired length by twisting the casing at intervals.

NOTE-CIRCUIT BREAKER & REVERSE SWITCH



If the motor stops, this may be due to jammed food. Immediately switch the appliance to its off position and unplug it from outlet. Press the reset button on the bottom cover to reset. To clear the feed screw, “pulse” the meat grinder in the reverse direction and releasing it quickly three times. Then, turn the meat grinder on again. If the appliance should get jammed again, you may need to switch it off, unplug, disassemble the grinder/feeder head, and clean the internal parts. Press the reset button before turning the meat grinder on again.

Important: Always switch the unit to its off position before pressing reset button to reset and unplug it from outlet.

HELPFUL HINTS

- Grinding stale bread pieces may help remove food residue left in the appliance after use.
- Cut food into strips or cubes slightly smaller than the opening on the large die-cast hopper.
- Make sure food is free of bone, tough tendons, nutshells, etc. before grinding.
- Raw meat and 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 and straining the motor. If this happens, you should stop the appliance, wash parts in hot water, and reassemble. When possible, alternate bread with meat. This helps keep the feed screw clean.
- Trim a handful of fat from meat. Process the fat through the hopper to lubricate grinding mechanism for better processing results.
- For best drying results, prepare sausage a day or two prior to use.
- When using the large sausage attachment, it is not necessary to use the sausage-making ring (see page 4, part #15).

CLEANING AND MAINTENANCE

- Always unplug motor unit when not in use, before inserting or removing parts, and before cleaning.
- Never immerse motor unit in water or other liquid.
- Wash all parts except motor unit by hand in hot soapy water, using care when handling the sharp blades.
- Rinse these parts with clear hot water, then dry.

REMOVABLE PARTS ARE NOT DISHWASHER SAFE!

- Wipe motor unit with a damp cloth. Do not use harsh or abrasive cleaners.
- Cutting blade and cutting plates should be coated with cooking oil after washing and then wrapped in grease-proof paper to keep them lubricated and rust-free.
- **NOTE** – Pusher has a lid. Inside you can store sausage attachments, sausage-making ring and cutting plates.

Any other servicing should be provided by an authorized service representative.

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