VENTRAY

# MEAT GRINDER ATTACHMENT

## User Manual

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**WWW.VENTRAY.COM**

Before operating this unit, please read these instructions completely.

**SAVE THESE INSTRUCTIONS**

This product is designed for household use only.

**"** **Your safety and the safety of others are very important.**

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.

⚠ This is the safety alert symbol. This symbol alerts you to potential hazards that can kill or hurt you and others. All safety messages will follow the safety alert symbol and either the word "**DANGER**" or "**WARNING**." These words mean:

You can be killed or seriously injured if you don't immediately follow instructions. All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

# READ ALL INSTRUCTIONS

## IMPORTANT SAFEGUARDS

⚠️ When using this attachment, basic safety precautions should always be followed including the following:
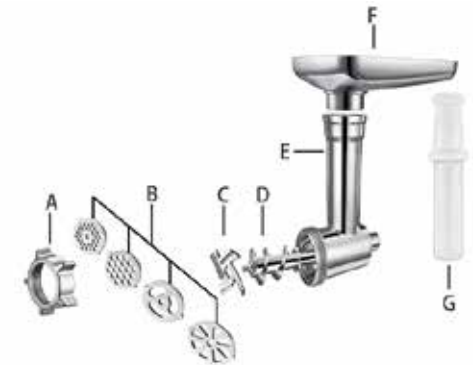
- For the operation of the stand mixer, refer to its operation instruction when you bought the machine from its related sellers.
- Switch off the appliance and always disconnect the plug from the power socket (pull out the plug) after each use of the appliance and the meat grinder attachment, before assembling the grinder attachment and accessories, changing accessories, cleaning, or in case of malfunction.
- Close supervision is necessary when any appliance is used by or near children.
- Avoid contacting moving/rotating parts.
- Do not use the mixer outdoors. This product is designed for household use only.
- Never feed food by hand. Always use a combination food pusher.
- Blades are sharp. Handle carefully.
- Never leave your meat grinder attachment unattended while the stand mixer is running.

## IMPORTANT SAFEGUARDS

**To Assemble Meat Grinder Before Attach To Mixer**

1. Insert the grind worm (**D**) into the grinder body (**E**).
2. Place the grinding blade (**C**) over the square shank at the exposed end of the grind worm. Make sure the blade is in the correct direction as shown below. Sharp edge facing outside.
3. Place grinding plate (**B**) over the blade, matching the tabs of the plate with the notches of the grinder body.
4. Place locking ring (**A**) on grinder body, turning by hand until secured but not tightened.
5. Place the Tray (**F**) into the body.
6. Combination food pusher (**G**) is used to feed food into the hopper.

A ——— Locking Ring
B ——— Grinding Plate
C ——— Grinding Blade
D ——— Grind Worm
E ——— Grinder Body
F ——— Food Tray
G ——— Food Pusher

Correct installation

Wrong installation

Attach Meat Grinder
To Stand Mixer

# FUNCTION

**Kidney Shape**

For grinding plate and two sizes of Sausage Stuffing Tubes to make sausage.

**Sausage Stuffer Kit**

For quickly make homemade breakfast sausage, bratwurst sausages and more.

**Grinding Meat**

For better mix and more tender results, grind beef twice. Best texture results from grinding very cold or partially frozen meat. Frozen fatty meats should be ground only once. Recommend less fatty.

**Grinding Bread**

To grind bread for crumbs be sure that bread is either oven dried thoroughly to remove all moisture or not dried at all. Partially dried bread may jam the Food Grinder.

## To Use Meat Grinder

⚠️ Rotating Blade Hazard! (Always use food pusher! Keep fingers out of openings, otherwise it will result in amputations or outs.

1. Cut food into small strips or pieces and feed them into hopper. Meat should be out into long narrow strips/cubes.
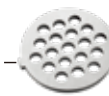2. Turn mixer to Speed 4/5 and feed food into hopper using the food pusher.

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# FUNCTION

**Coarse Plate**

For grinding raw of cooked meats, firm vegetables, dried fruits, and cheese.

**Medium Plate**

For grinding raw meat, cooked meats for spreads and breadcrumbs.

**Fine Plate**

For grinding meat for fine grind for casing and curing, or raw meat without fat, no any tendons.

❗ **Note:** Very hard, dense foods such as totally dried homemade bread should not be ground. Homemade bread should be ground fresh and then oven or air-dried.

# STUFFING SAUSAGE

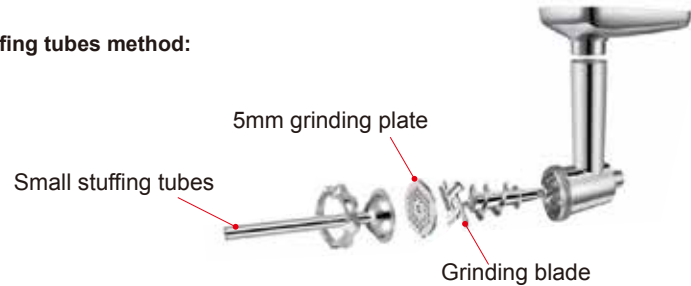**Assembly sequence as below:**

Grind Worm, Blade, Kidney Grind Plate, Stuffer Tube, and Locking Ring.

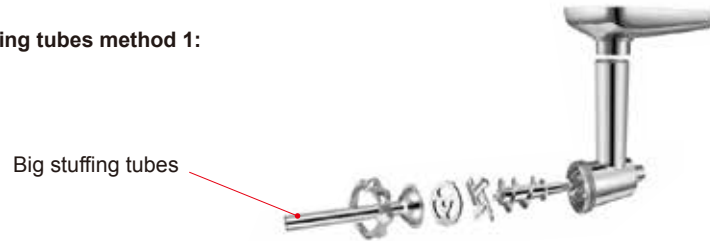Blade's choice - Two-side grinding blade is better for stuffing sausage.

The fastest way to stuffing a sausage-use our sausage stuffing holder to replace the combination of grinding plate and blade.

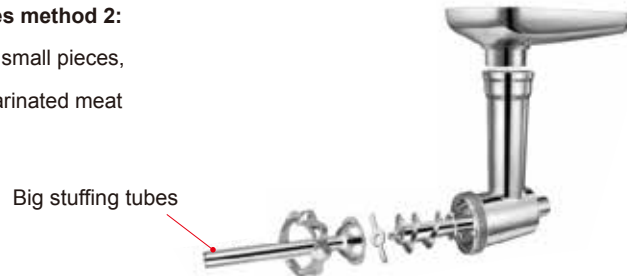VENTRAY

# STUFFING SAUSAGE

**Small stuffing tubes method:**

5mm grinding plate

Small stuffing tubes

Grinding blade

**Big stuffing tubes method 1:**

Big stuffing tubes

**Big stuffing tubes method 2:**

Cut the meat into small pieces,

then put in the marinated meat

Big stuffing tubes

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# STUFFING SAUSAGE

### Recommended Steps For Stuffing Sausage

1. Cut raw meat into short narrow cubes.

2. Mix sausage seasonings and other ingredients together with the cut meat (from step 1).

3. Freeze the mixed meat with seasonings (from Step 2) for a while, or just put it aside for a few minutes to let water drained.

4. Then put the waterless or partially frozen meat on the food tray to stuff sausage directly. Therefore, do NOT need to grind the meat firstly before stuffing the sausage.

# CLEANING AND MAINTENANCE

Always pull the power supply plug before cleaning and wait until the appliance has cooled down. First, completely disassemble the meat grinder attachment. Do not use a wire brush or other abrasive items. Never use sharp or scouring cleaning materials.

**The following parts are Not Dishwasher Safe!**

Food tray, scroll, scroll housing, and all accessories.

**⊘ ATTENTION!**

- Do not clean these parts in the dishwasher. The surfaces could become lackluster.
- These parts can be cleaned by hand in the washbasin.
- Rinse with clear water and dry the parts.
- Wipe all the cutting parts with a vegetable oil-wet cloth.

**Remark:** This Meat Grinder Attachment is designed for KitchenAid Stand Mixers, but not a KitchenAid brand, KitchenAid is registered trademarks of their respective owners and is not endorsing, sponsoring, or associated with us.

*Thank you for your reading and support.*

*We wish you a happy life and good health.*

*Sincerely hope we can continuously provide you with better products and service.*

⬥ VENTRAY