



PADERNO™

User Manual **ELECTRIC MEAT GRINDER**

Model No. MTG024
Product No. 043-1030-0



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The PADERNO™ Electric Meat Grinder is powerful, durable and easy-to-use. Seamlessly grind fresh meats and other foods for a variety of delicious dishes, including hamburgers, meatballs and chili. Precisely control the grind consistency from coarse to fine with the interchangeable carbon steel grinding plates. Use the sausage cone attachments to easily prepare fresh sausages, salami and pepperoni.

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IMPORTANT SAFETY INSTRUCTIONS

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

Important Safeguards

1. Read all instructions before using. Save these instructions for future reference.
2. Only plug the meat grinder into a grounded power outlet. Check that the voltage on the rating label of the appliance corresponds to that of the mains voltage in your home.
3. To protect against fire, electric shock and injury to persons, do not immerse cord, plug or machine in water or other liquids.
4. This appliance is not intended for use by children or by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure that they do not play with the appliance.
5. DO NOT operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. The appliance should not be repaired or opened by an unlicensed person. Refer to the "Our Guarantee" section regarding the product's warranty before returning the appliance to the point of purchase.
6. Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
7. DO NOT place appliance on or near a hot gas or electric burner, or heated oven.
8. Only use accessory attachments recommended by the manufacturer.
9. DO NOT use this appliance outdoors.
10. DO NOT use this appliance for other than its intended use.
11. DO NOT let cord hang over the edge of a table or counter or touch hot surfaces.
12. DO NOT operate the appliance continuously for more than 15 minutes. Allow the appliance to cool for 15 minutes before second operation.
13. DO NOT use appliance to grind frozen foods or bones.
14. Operate appliance only when all parts are fully engaged and tightened.
15. To reduce risk of injury and damage to appliance, keep hands, hair, clothes, and utensils away from moving parts during operation.
16. NEVER feed appliance by hand, always use the food pusher.
17. Place appliance on flat and steady support surface when ready for use.
18. Remove all packaging and wash parts before using for the first time.

19. DO NOT use fingers to scrape food away from grinding plate while appliance is operating. Cut type injuries may result.
20. To disconnect, turn off the appliance and remove plug from the power outlet. Always hold the plug when removing from the outlet. Never pull the cord.

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

Technical Information

Polarized Plug

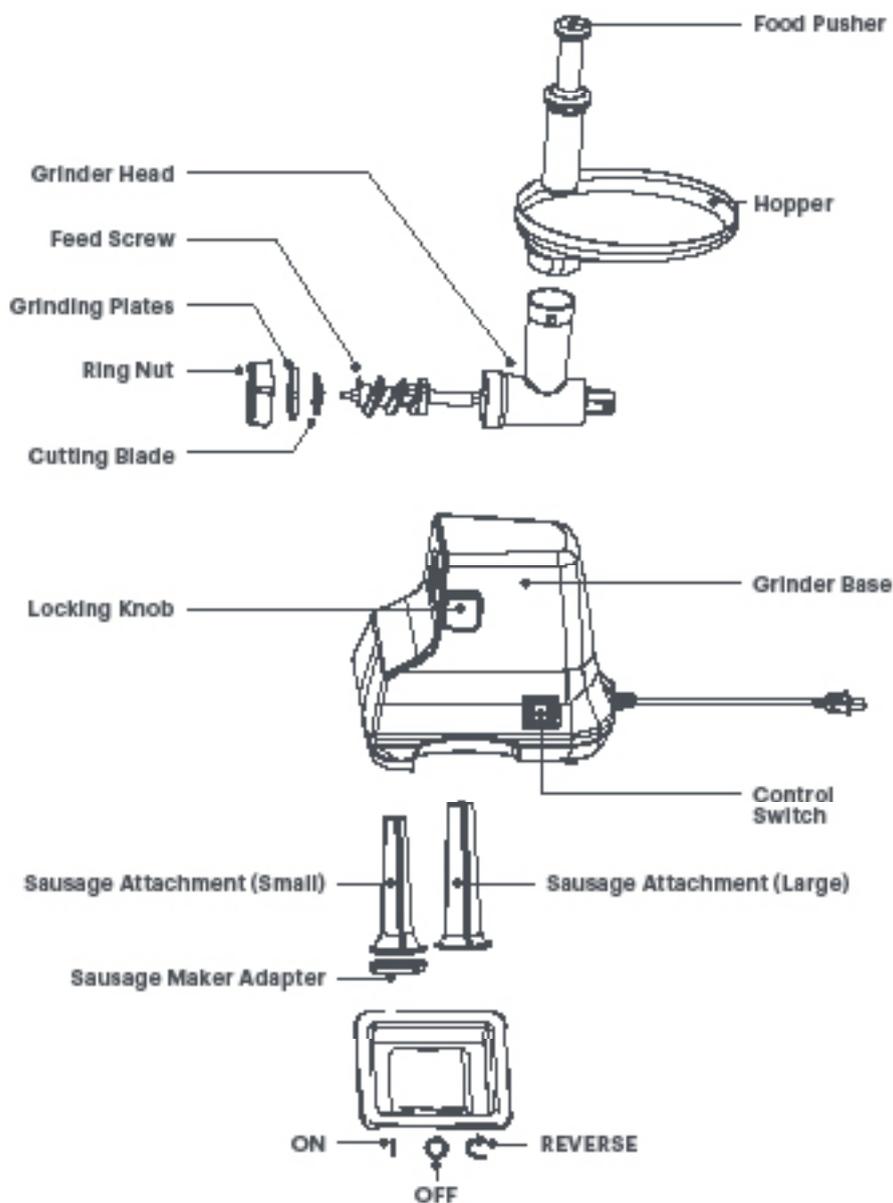
This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, the plug will fit in a polarized outlet only one way. If the plug does not fully fit the power outlet, reverse the plug and reinsert. If it still does not fit, contact a qualified electrician. DO NOT modify the plug in any way.

Notes on the Power Cord

A short power-supply cord (or detached power-supply cord) is provided to reduce risks resulting from becoming entangled in or tripping over a long cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

If a long detachable power-supply cord or extension cord is used:

- The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance.
- If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.
- The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.



Note: Product may vary slightly from illustration.

Using Your Electric Meat Grinder

The PADERNO™ Electric Meat Grinder grinds fresh meats and other foods for a variety of dishes, including hamburgers, meatballs and sausages.

Assembly Instructions

1. Carefully unpack unit and examine all packaging to ensure all parts are included.
2. Clean all parts prior to using according to the Cleaning and Maintenance section.
3. Place unit on a flat stable surface.
4. Make sure the control switch is OFF ("O") and the power cord is unplugged before assembling.
5. Turn Locking Knob counter-clockwise several rotations. Insert the Grinder Head into the Grinder Base opening until seated and tighten the Locking Knob.
6. Insert the Feed Screw into the Grinder Head, long end spindle first. Turn slightly until it is fully set in the Grinder Head.
7. Position the Cutting Blade (cut edge facing outward) onto the Feed Screw. Make sure blade is seated over the 'square' shoulder of the Feed Screw or meat will not grind properly, and the Grinding Plate may be damaged.
8. Place desired Grinding Plate over the end of the Feed Screw and against the Cutting Blade.
NOTE: Make sure the notch in the Grinding Plate is aligned with the space on Grinder Head and that the Grinding Plate is seated against the Cutting Blade.
9. Thread the Ring Nut on the Grinder Head and turn clockwise until tight.
10. Place the Hopper on top of the Grinder Head.

11. Plug into 120 V outlet when you are ready to begin grinding.

Operating Instructions

1. Place the unit on a flat and stable work surface. Be sure the unit is fully assembled per the Assembly Instructions.
2. Make sure the Control Switch is in the OFF ("O") position.
3. Insert plug into a standard 120 V electrical outlet, rated 15 A minimum.
4. Place a wide, shallow bowl or plate beneath the Grinder Head to catch the ground food.
5. Push the Control Switch towards the front of the machine to turn the motor on. Always have the unit running before adding food.
6. Cut food into strips or cubes slightly smaller than the Hopper opening.
7. Place food into the Hopper and use the Food Pusher to gently feed food into the Feed Screw. Do not force food into the Grinder Head and NEVER use fingers or other tools, other than those recommended by the appliance manufacturer, to feed food into the Grinder Head.
8. If the motor slows or stops, this may be due to jammed food. See instructions below for clearing jammed foods.
WARNING: NEVER PUT YOUR FINGERS INTO THE FOOD HOPPER WHILE THE UNIT IS OPERATING OR PLUGGED INTO AN ELECTRICAL OUTLET

9. When you have finished grinding food, press the switch to the OFF ("O") position, unplug from the electrical outlet and follow the cleaning instructions in Cleaning and Maintenance.

Sausage Maker Assembly Instructions

1. Make sure all parts have been cleaned and dried before assembly.
2. Assemble the Grinder Head to the Grinder Base. Secure the Grinder Head to the Base by turning the Locking Knob clockwise until tight. Be sure the Grinder Head is full seated into the Grinder Base before tightening the Locking Knob.
NOTE: Notch on the Grinder Head should align with the Key in the Grinder Base.
3. Insert the Feed Screw into the Grinder Head, long end of the spindle first. Turn slightly until fully set in the Grinder Head.
4. Place the Sausage Maker Adaptor and Sausage Attachment onto the end of the Feed Screw.
5. Insert the Ring Nut over the Sausage Attachment and thread it onto the end of the Grinder Head. Turn clockwise until tight.
6. Insert the Hopper on top of the Grinder Head.
7. Follow Operating Instructions for safe operation of the grinder while making sausages.

Clearing Jammed Foods

1. If the motor slows or stops, press the switch to OFF ("O") immediately.
2. Press the Control Switch towards the back of the Grinder Base to put the motor in REVERSE (")" mode for several seconds.
3. Release the Control Switch and resume regular operation.
4. If motor stops or slows again, press the switch to OFF ("O") and unplug from the electrical outlet. Following cleaning instruction in Cleaning and Maintenance to remove jammed food.

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Grinding Tips

- Fine Grinding Plate – Use for finely ground texture, such as spreads, baby food or hamburgers
- Medium Grinding Plate – Use for ground meat in soups or sausages
- Coarse Grinding Plate – Use for coarsely ground texture, such as nuts, vegetables, or ground meat for chili
- Raw Meat and Fish – These items will have a minimum loss of juices if thoroughly chilled before grinding. When grinding larger quantities, fats can build up inside the Grinder Head. If this occurs, disassemble and wash parts in soapy water, then reassemble. After grinding meat, you can clean the Feed Screw by grinding a slice of bread.
- Nuts – Use the Coarse Grinding Plate and feed nuts into the Grinder Head slowly. Whenever possible, alternate with other ingredients, such as dried fruits or vegetables.
- Bread Crumbs – Best if using dry or toasted bread. Make sure all parts are free of moisture before starting.

Sausage Making Tips

- Meats must be coarsely ground and seasoned before making sausage links.
- Select the Sausage Attachment size based on the size of the casing to be used.

- Before stuffing, insert two fingers into one end of the casing to open it. Hold the casing opening under a faucet and let water run the entire length. This will wash away some of the packing salt.
- To stuff casings:
 1. Gather the casing over the Sausage Attachment, except for the last 4 inches.
 2. Place seasoned meat into the Hopper and turn the machine on using the Control Switch.
 3. Using the Food Pusher, push seasoned meat into the Grinder Head. As meat is pushed through the Grinder, the casing will be stuffed.

NOTE: Stuff the casing loosely as some sausages expand during cooking

 4. As the casing begins to fill, tie-off the end with string.
 5. Distribute meat through the casing and twist into links to obtain desired size and shape.
 6. When the casing is full, turn the Grinder OFF (“O”) using the Control Switch.
 7. Unplug the unit from the electrical outlet and clean thoroughly by following cleaning instructions in Cleaning and Maintenance.

Cleaning and Maintenance

Cleaning and Maintenance

1. Always unplug the unit when it is not in use, before inserting or removing parts and before cleaning.
2. NEVER immerse the base unit in water or other liquids. Wipe the base with a damp cloth and mild detergent. Do not use harsh or abrasive cleaners on the Grinder Base as it could damage the finish.
3. Wash all parts, except the Grinder Base, in hot soapy water, rinse and set aside to dry. Use care when handling the Cutting Blade.
NOTE: Removable parts are not dishwasher safe. Dishwasher detergents may cause pitting and corrosion. Always wash by hand in soapy water.
4. The Cutting Blade and Grinding Plates should be coated with cooking oil after washing and drying. Wrap the Cutting Blade and Grinding Plates in grease-proof paper or place in a plastic bag to prevent corrosion (rust).
5. Store appliance in a dry place.
6. Any other servicing should be performed by an authorized service personnel.

Disposal of Appliance

DO NOT dispose of this product in household waste. Many parts of this product are recyclable. Dispose of as per the requirements of your local municipality.

Our Guarantee

If you experience any issues with your PADERNO™ Electric Meat Grinder, please refer to the warranty terms below to determine the corrective course of action.

2-Year Limited Warranty

Padinox Inc. (“PADERNO”) has been fuelling your passion for cooking since 1979. This iconic Canadian brand gives you outstanding durability and performance, so you can concentrate on the important things, like what to make next.

That’s why we stand by all our products! Starting from the date of purchase, PADERNO warrants that your Kitchen Appliance is free from any manufacturing defects in materials or workmanship for a period of 2 years.

This warranty is only offered on PADERNO appliances sold and used in Canada. The PADERNO warranty covers all costs related to restoring the proven defective product through the repair or replacement of any defective part and necessary labour so that it conforms to its original specifications. A replacement product may be provided instead of repairing a defective product at PADERNO’s discretion.

The PADERNO warranty does not apply to appliances that have been used commercially or in non-household applications. The warranty does not cover damages resulting from misuse or abuse of the product and/or uses inconsistent with this Use and Care manual, attempts at repair, theft, use with unauthorized attachments or failure to follow the instructions provided with the product. This warranty becomes void if attempts at repair are made by non-authorized third parties and/or if spare parts, other than those provided by

PADERNO, are used. You may also arrange for service after the warranty expires at an additional cost. **There are no other express warranties except as set forth herein and any applicable implied warranties of merchantability and fitness (or those provided for by law) are limited in duration to the period of coverage of this express written limited warranty.**

CONTACT:

If you have any trouble with the product during the warranty period, please visit us online at www.PADERNO.com or contact us at: **1-800-263-9768** or via email customer.service@padinox.ca

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A receipt indicating the purchase date is required for any claims, so please keep it in a safe place. We recommend that you register your product on our website - <https://www.PADERNO.com/pages/product-registration>

Although greatly appreciated, the product registration is not required to activate any warranty and product registration does not eliminate the need for the original proof of purchase.



Cook. For life.

Valued by professional chefs and passionate home cooks alike, PADERNO™ offers an exceptional level of durability and performance guaranteed.

Connect with us at PADERNO.com to learn more and register your product.

For questions and concerns, please contact:
Customer.service@padinox.ca
1-800-263-9768