

3 WAYS TO COOK SAUSAGES

Pan Frying Place sausage in cold pan with $\frac{1}{4}$ to $\frac{1}{2}$ cup water. Cover and simmer five minutes. Drain. Remove cover and brown sausages until well cooked.

Baking Arrange sausages in shallow baking pan. Bake in 350 °F oven until browned and well done.

Grilling Cover sausage links with water in a skillet. Bring water to a boil; remove from heat. Let stand 10 minutes. Brush with butter or margarine. Cook links over well-burned down charcoals, turning frequently until browned and well done.

FULL ONE YEAR WARRANTY

This VILLAWARE product is protected against defects in materials and workmanship for one year from the date of original purchase. If the product proves to be defective in materials or workmanship during this period, it will be repaired free of charge.

This warranty does not apply to damage resulting from misuse, accidents or alterations to the product, or to damages incurred in transit. This warranty does not apply to cords or plugs.

All returns must be carefully packed and made transportation prepaid with a description of the claimed defect.



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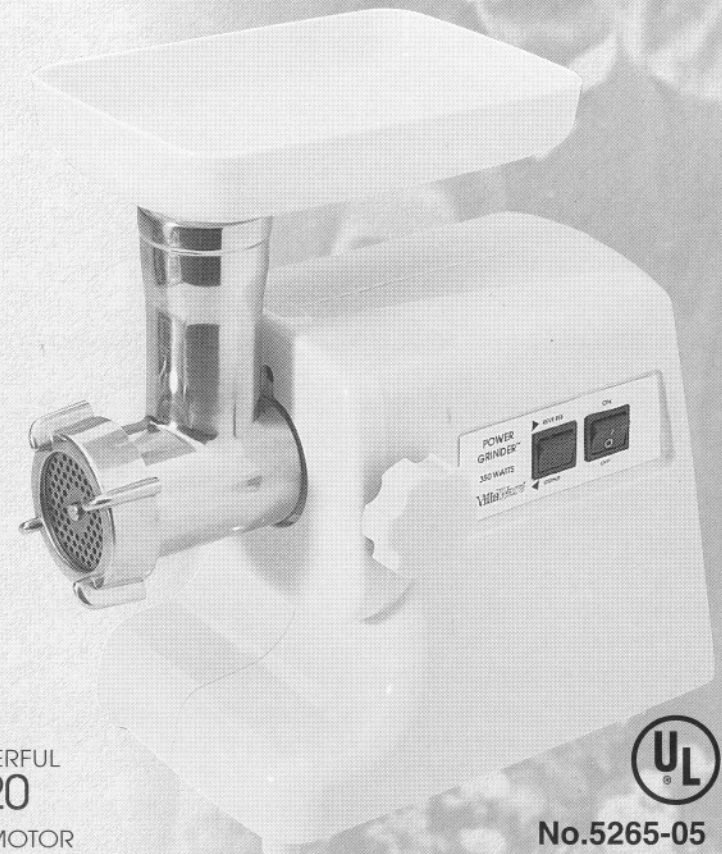
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POWER GRINDER™

PROFESSIONAL MEAT AND FOOD GRINDER

INSTRUCTION AND RECIPE BOOKLET



POWERFUL
320
WATT MOTOR

UL
No. 5265-05

Classic Italian Kitchenware

IMPORTANT SAFEGUARDS

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

- Read all instructions.
- To protect against risk of electrical shock, do not put power unit, cord or plug in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contacting moving parts. Never insert food by hand: always use the food pusher.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
- The use of attachments not recommended or sold by the appliance manufacturer may cause fires, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- To avoid risk of a cut type injury, do not use fingers to remove food from cutter disc while appliance is operating.

SAVE THESE INSTRUCTIONS

This appliance is intended for household use only. Any servicing other than cleaning and user maintenance should be performed by an authorized service representative.

- Do not immerse power unit in water.
- To reduce the risk of fire or electrical shock, do not remove the base. No user serviceable parts are inside. Repair should be done by authorized service personnel only.
- To avoid damage, do not attempt to grind bones, nuts or other hard items.

RECIPES FOR FOOD GRINDER

MEAT LOAF

2 eggs, beaten	½ teaspoon ground sage
¾ cup milk	1 ½ pounds boneless chuck beef roast
2–3 slices day old bread	¼ cup catsup
½ cup finely chopped onion	2 tablespoons brown sugar
2 tablespoons snipped parsley	1 teaspoon dry mustard
1 teaspoon salt	

Preheat oven to 350°F. Grind bread and then beef using the medium cutting plate. Combine eggs, milk; stir in bread crumbs, onion, parsley, salt, sage and ⅛ teaspoon pepper. Add beef; mix well. Pat mixture into an 8"x 4" x 2" loaf pan. Bake for 1¼ hours. Spoon off excess fat. Combine catsup, brown sugar, and mustard; spread over meat. Bake an additional 10–15 minutes. Yield: 6 servings.

OLD-FASHIONED SAUSAGE

2–4 tablespoons salt
1¼–2 tablespoon of freshly ground pepper
1–2 tablespoons sage
2–3 teaspoons thyme
sausage casings (enough for 10 pounds of sausage)
¾–1 teaspoon crushed red pepper
⅛–¼ teaspoon finely ground red pepper
10 pounds fresh pork (cubed with 20–25% fat)

Cut pork to fit feeding tube. Mix thoroughly with spices. Grind with your choice cutting plates, depending upon your desire for fine-coarse sausage. Remove cutting plate, attach Sausage Stuffer and stuff ground mixture into casing. Twist into links of desired length. Yield: 10 pounds.

ITALIAN SAUSAGE

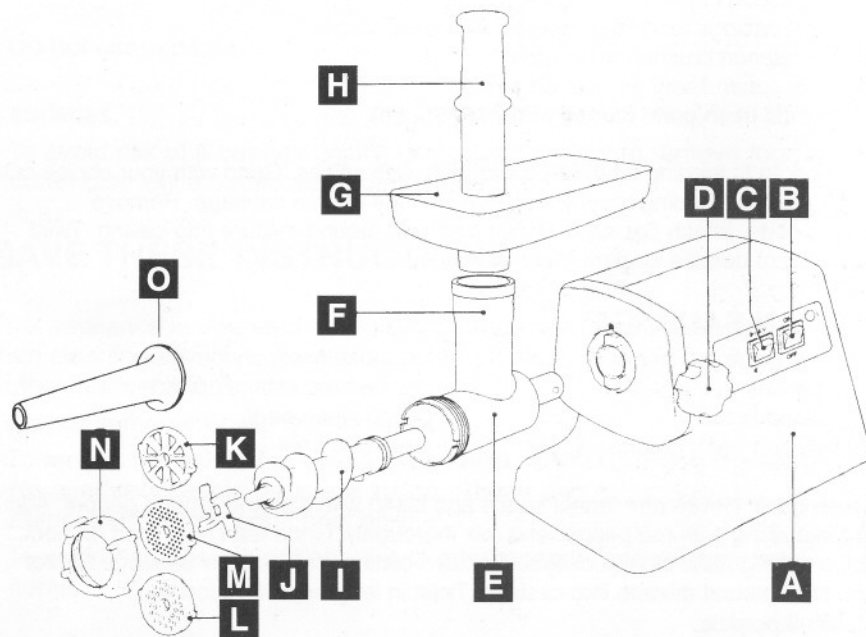
2 cloves garlic, minced	1 teaspoon finely chopped or crushed red chili peppers
2 teaspoons fennel seeds	2 pounds lean pork
1 tablespoon salt	1 pound fat pork
½ teaspoon fresh ground pepper	

Crush garlic cloves and fennel seeds and blend with salt and ground pepper. Add to meat along with red pepper and mix thoroughly. Grind lean port, then fat pork, using cutting plate of your choice. Remove cutting plate, attach Sausage Stuffer and stuff ground mixture into casings. Twist in lengths of 4–8 inches. Makes 3 pounds.

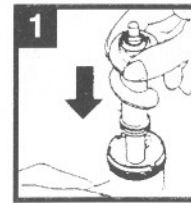
FOOD GRINDER PARTS

Before first use disassemble and wash parts thoroughly.
See HOW TO CLEAN section.

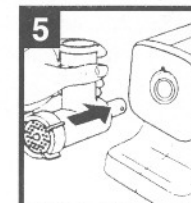
- | | |
|------------------|--------------------------|
| A Motor unit | I Feed screw |
| B On/Off switch | J Cutting blade |
| C Reverse switch | K Cutting plate (coarse) |
| D Locking knob | L Cutting plate (medium) |
| E Grinder tube | M Cutting plate (fine) |
| F Feeding tube | N Screw ring |
| G Feeding tray | O Sausage stuffer |
| H Food pusher | |



ASSEMBLY



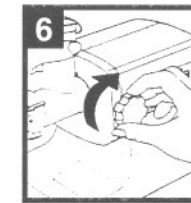
Insert the feed screw into the grinder tube with the long end of the spindle first.



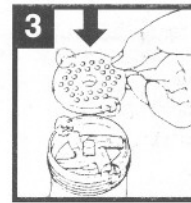
Insert the grinder head into the motor unit opening. Turn it slowly and push it in until it is firmly seated. Note: you may need to loosen the locking knob to allow the grinder head to be fully inserted.



Position the cutting blade onto the feed screw with the flat cutting sides facing you.



Secure the grinder head by turning the locking knob until tight.



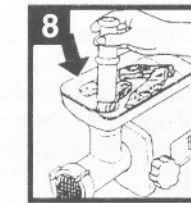
Position the desired cutting plate onto the feed screw against the flat sides of the cutting blade. Ensure the notches of the cutting plate fit into the slots of the grinder tube.



Position the feeding tray on the feeding tube.



Securely attach the screw ring to the end of the grinder tube.



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.

HOW TO USE

- Place the assembled appliance on a stable work surface so that the air vents at the bottom and back remain unblocked.
- Make sure the on/off switch is in the off position. Insert plug into wall outlet.
- Place wide, shallow bowl or plate beneath the grinder tube to catch food.
- Switch appliance ON. The grinder must ALWAYS be on before adding food.

NOTE: If the motor slows or stops, this may be due to jammed food. Immediately switch the grinder off. Press the reverse switch to push the food in the opposite direction. Release the reverse switch and turn grinder 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 PLATE SUGGESTIONS

These are suggested uses for each of the cutting plates. Experiment to choose the plate that best meets your tastes or recipes.

COARSE CUTTING PLATE for ground meat used in chili or for vegetables.

MEDIUM CUTTING PLATE for ground meat used in soups or for relishes.

FINE CUTTING PLATE for spreads, pates, baby food, hamburger.

AFTER USE:

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

HOW TO CLEAN

- Always unplug motor unit when not in use, before inserting or removing parts and before cleaning.
- Never immerse power unit in water or other liquid.
- Wash all parts except motor unit, in hot soapy water, using care when handling the sharp blades.
- Rinse these parts with clear hot water then dry. DO NOT wash parts in a dishwasher.
- Wipe motor unit with a damp cloth. Do not use harsh, abrasive cleaners.
- Cutting blade and cutting plates should be coated with cooking oil after washing to keep them lubricated and rust free.

HELPFUL HINTS:

- Cut food into strips or cubes slightly smaller than opening on the feeding tube.
- Make sure food is free of bone, tough tendon, 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.

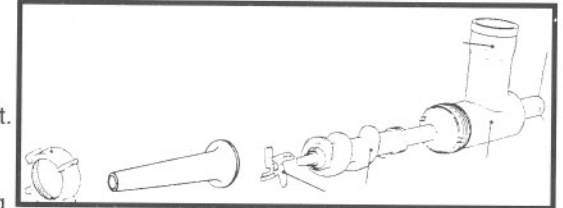
- During extended grinding, fats from meats can build up inside the grinder tube slowing down grinding efficiency and straining the motor. If this happens, you should stop the grinder, wash parts in hot water and reassemble. When possible, alternate bread with the meat. This helps keep the feed screw clean.

HOW TO USE THE SAUSAGE STUFFER:

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

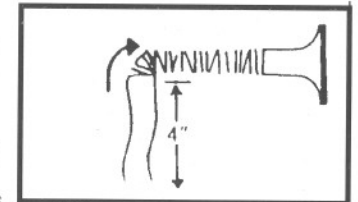
ATTACH SAUSAGE STUFFER

1. Insert feed screw into grinder tube.
2. Place cutting blade on feed screw with flat edges of blades facing out.
3. Place sausage stuffer through screw ring. Securely attach screw ring to grinder tube.
4. Insert grinder tube into motor unit and tighten locking knob to secure.



TO STUFF CASINGS:

- Cut casing into 2 or 3 foot lengths. Prick with a pin to allow air to escape while stuffing.
- Pull and gather casing, except last four inches, over stuffer attachment.
- Stuff casing loosely as the meat will expand slightly during cooking.
- As the casing begins to fill, tie the end securely with a string.
- Twist casing into desired link size and shape as the meat fills it.



HINTS FOR BEST USE

- When you finish stuffing, use some fat to avoid leaving meat in stuffer.
- Pork butt is a good selection because of its ideal proportions of fat and lean.
- Salt may affect flavor of sausage stored for long periods in 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 your freezer.
- Prick casing with a pin to allow air to escape while stuffing.
- Sausage made from fresh pork (not pre-cooked or smoked) should be stored under refrigeration in an air tight container for 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 to three months.

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