

Grizzly *Industrial, Inc.*®

MODEL T25225 ELECTRIC MEAT GRINDER INSTRUCTION MANUAL *(For models manufactured since 11/12)*



LISTED
E359247

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Introduction

Manual Accuracy

We are proud to offer this document with your new appliance! We've made every effort to be exact with the instructions, specifications, drawings, and photographs of the appliance we used when writing this manual. However, sometimes we still make an occasional mistake.

Also, owing to our policy of continuous improvement, **your appliance may not exactly match the manual**. If you find this to be the case, and the difference between the manual and appliance leaves you in doubt, immediately call our technical support for updates or clarification.

For your convenience, we post all available documentation on our website at **www.grizzly.com**. Any updates to this document will be reflected on our website as soon as complete.

Contact Info

We stand behind our appliances. If you have any questions or need help, use the information below to contact us. Before contacting, please get the serial number and manufacture date of your appliance. This will help us help you faster.

Grizzly Technical Support
1203 Lycoming Mall Circle
Muncy, PA 17756
Phone: (570) 546-9663
Email: techsupport@grizzly.com

We want your feedback on this manual. What did you like about it? Where could it be improved? Please take a few minutes to give us feedback.

Grizzly Documentation Manager
P.O. Box 2069
Bellingham, WA 98227-2069
Email: manuals@grizzly.com

Understanding Safety Messages

The purpose of safety symbols is to attract your attention to possible hazardous conditions. This manual uses a series of symbols and signal words intended to convey the level of importance of the safety messages. The progression of symbols is described below. Remember that safety messages by themselves do not eliminate danger and are not a substitute for proper accident prevention measures. Always use common sense and good judgment.



Indicates an imminently hazardous situation which, if not avoided, **WILL** result in death or serious injury.



Indicates a potentially hazardous situation which, if not avoided, **COULD** result in death or serious injury.



Indicates a potentially hazardous situation which, if not avoided, **MAY** result in minor or moderate injury. It may also be used to alert against unsafe practices.

NOTICE

This symbol is used to alert the user to useful information about proper operation of the machine.



Important Safeguards

WARNING

FOLLOW THESE BASIC SAFETY PRECAUTIONS WHEN USING APPLIANCE

READ ALL INSTRUCTIONS FIRST. Carefully read, review, and understand all instructions **BEFORE** using the appliance.

AVOIDING ELECTRICAL SHOCK. To protect against the risk of electrical shock do not place cord, plug or appliance in water or other liquids.

ALWAYS SUPERVISE CHILDREN. Close supervision is necessary when any appliance is used by or near children. Prevent unauthorized use by children or untrained users. Keep unauthorized children and bystanders at a safe distance from grinder during use.

UNPLUG WHEN NOT IN USE. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning. Make sure switch is in **OFF** position before reconnecting to power to avoid unintentionally starting.

INDOOR USE ONLY. Do not use outdoors.

ONLY USE RECOMMENDED ACCESSORIES. Use of attachments not recommended or sold by manufacturer may cause fire, electric shock, or injury. Do not remove or attach parts or accessories while grinder is operating or connected to power.

ALWAYS USE INCLUDED PUSH STICK. Avoid contacting moving parts. Only use included push stick when feeding food into grinding head. Never feed food by hand into the grinder throat, and never use fingers to scrape food away from discharge area while appliance is operating—your fingers could easily be cut or severed! Always disconnect grinder from power, then use a spatula or wooden spoon to remove food from discharge area.

MENTAL ALERTNESS. Never operate under influence of drugs or alcohol, when tired, or distracted.

WEAR PROPER APPAREL. Do not wear loose clothing, jewelry, or other items that can get entangled in moving parts. Tie back long hair and keep fingers away from moving parts.

MAINTAIN POWER CORDS. Do not operate appliance with a damaged cord or plug, or after appliance malfunctions, or if it has been dropped or damaged in any manner. When disconnecting grinder from power, grab and pull the plug—**NOT** the cord. Pulling the cord may damage the wires inside. Do not handle cord/plug with wet hands. Do not let cord hang over edge of table or counter, as it can be accidentally smashed against the edge or pulled by small children.

SERVICE/REPAIR. This appliance is not user serviceable. Contact Technical Support at (570) 546-9663 for replacement or repair options.

UNATTENDED OPERATION. Never leave grinder running while unattended. Turn **OFF** and disconnect from power before walking away.

PREPARING MEAT. Remove tendons, cartilage, bone, and metal (shot or bullets) from meat before grinding.

CLEARING JAMS. If the grinder jams, immediately turn it **OFF** and unplug the power cord. Wait until grinder has come to a complete stop before removing jammed material.

SAVE THESE INSTRUCTIONS. They contain important safety and operation instructions. Store this document in a safe place and refer to it often.



Setup & Operations

Inventory

The following is a description of the main components shipped with your appliance. Lay the components out to inventory them.

If any non-proprietary parts are missing (e.g. a nut or a washer), we will gladly replace them; or for the sake of expediency, replacements can be obtained at your local hardware store.

Description	Qty
A. Electric Meat Grinder	1
B. Hopper Tray	1
C. Grinding Head	1
D. Lock Ring	1
E. Feed Screw/Auger	1
F. Fine Grinding Plate.....	1
G. Medium Grinding Plate.....	1
H. Sausage Stuffing Plate.....	1
I. Stuffing Tube Base.....	1
J. Kubbe Flange.....	1
K. Kubbe Attachment.....	1
L. Grinding Blade.....	1
M. Stuffing Tubes	1
N. Push Stick	1

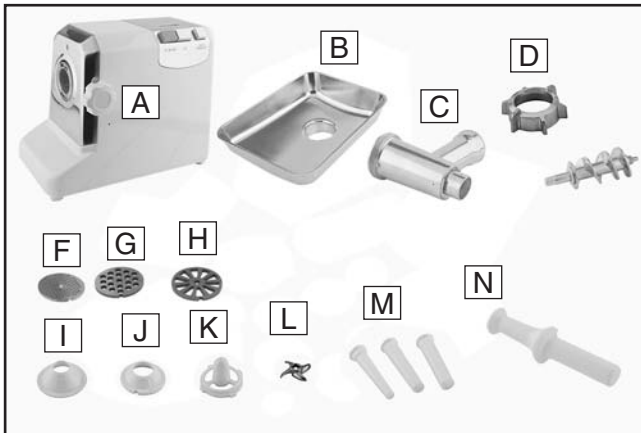


Figure 1. T25225 inventory.

NOTICE

If you cannot find an item on this list, check the appliance and the packing materials. Some of these items may be pre-installed for shipping or become misplaced during unpacking.

Polarized Plug

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 fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

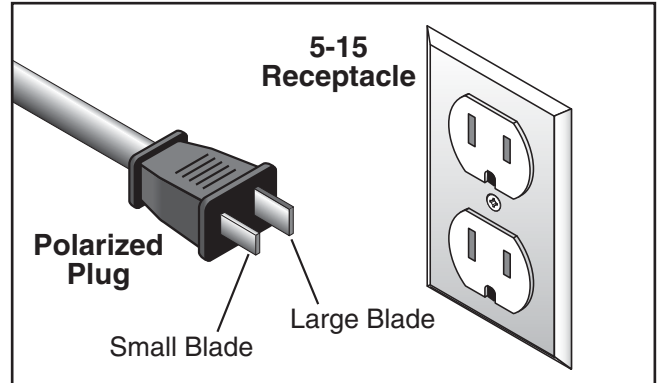


Figure 2. Polarized plug and standard 5-15 receptacle.

Disassembly for Cleaning

⚠ WARNING

You **MUST** disassemble, clean, thoroughly rinse, and sanitize all components of this product **BEFORE** and **BETWEEN** uses. Failure to follow this warning could lead to sickness or death!

Completely disassemble the grinder, as shown in Figure 3, to properly clean and sanitize all of its parts.

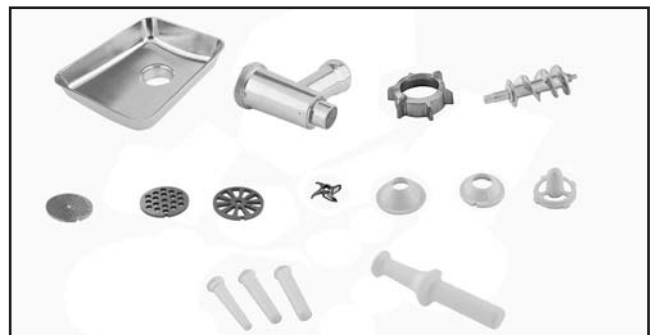


Figure 3. Disassembled grinder components.



NOTICE

Components of this meat grinder are **NOT** dishwasher safe! Also, do **NOT** use bleach or chlorine-based cleaners, as this will corrode steel and discolor plastic parts.

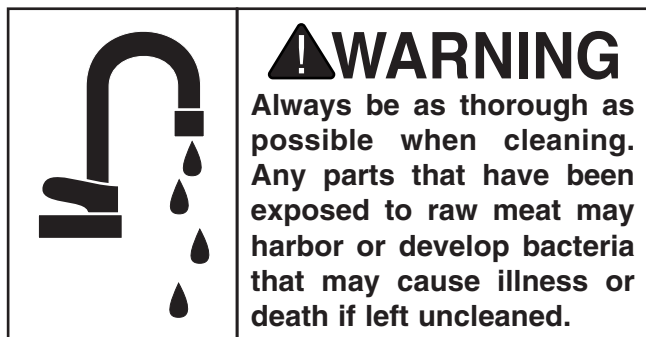
Do not place motor housing in water—doing so will damage it. Wipe up motor housing with damp cloth and use an appropriate surface cleaner to sanitize.

Cleaning

To prevent contamination and illness, you must clean and sanitize the components of this meat grinder. Bacteria from meat can cause food poisoning, other illness, or even death.

To clean the disassembled components:

1. Gather the disassembled components and remove the largest particles of foodstuffs into a garbage container. Rinse all items to remove as many leftover particles as possible. Set the items aside.
2. Prepare the sink. Wash and scrub all sink compartments with dish soap and hot water, then rinse thoroughly.
3. Fill the sink with dish soap, submerge each item in soapy water and scrub the entire surface thoroughly. If the soapy water starts to get hazy, drain and rinse the sink, then fill with more soapy water.
4. Rinse cleaned components in a second sink compartment filled with only hot water until all visible suds have been removed.
5. Thoroughly dry the cleaned items, then proceed immediately to sanitizing.



Sanitizing

! WARNING

When applying sanitizers, always follow the recommendations on the manufacturer's label, and make sure that the product will do the job for which you intend. Never use a product that will cause exposed surfaces to render meat unsafe for human consumption. Failure to follow this warning may lead to sickness or death!

Some sanitizers require direct applications, while others are designed to be diluted in water and used to soak the item for a specified period of time. The best method for choosing a chemical sanitizer is to do the research and determine which product is best for your particular situation.

Do not use chlorine bleach to sanitize the meat grinder components, because it corrodes steel and aluminum and may discolor plastic. Iodophors, chlorine dioxide, acidic hydrogen peroxide, acidic-anionic, and quaternary ammonium compounds are alternatives to chlorine bleach, though some of these chemicals are also corrosive and can stain plastic.

Per FDA food code, sanitize with hot water, making sure the water is at least 171°F and the cleaned items are immersed for at least 30 seconds. Do not use a dishwasher to sanitize the grinder components.

After sanitizing, rinse the grinder components thoroughly, dry, then wipe all non-stainless steel with a food grade silicone spray to prevent rusting.

! WARNING

Bacteria from raw meat has been frequently linked to illness and even death! Describing proper meat handling techniques outside of cleaning the meat grinder is beyond the scope of these instructions. If you are unclear about sanitary meat handling practices, contact your local Board of Health or the USDA to research the proper methods.



Assembly

1. DISCONNECT GRINDER FROM POWER!
2. Place the meat grinder on a level surface, and adjust the lock knob shaft so it is flush with the inside of the meat grinder, as shown in **Figure 4**.



Figure 4. Lock knob shaft flush with inside of grinder.

3. Align the tabs on the grinding head with the slots on the grinder (see **Figure 5**), then insert the grinding head into the grinder bore and secure it with the lock knob.

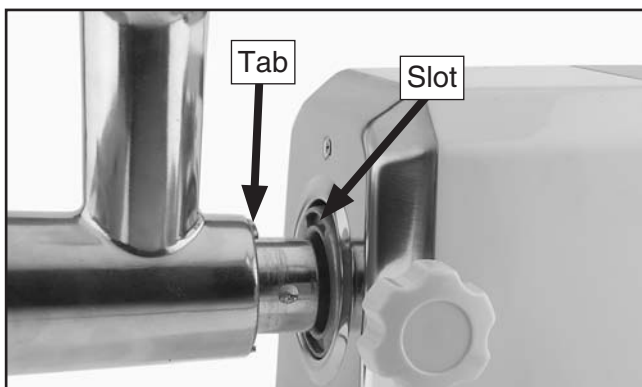


Figure 5. Installing grinder head.

4. Insert the auger into the drive shaft, (see **Figure 6**). **Note:** *If necessary, wiggle the auger to seat it in the drive shaft.*

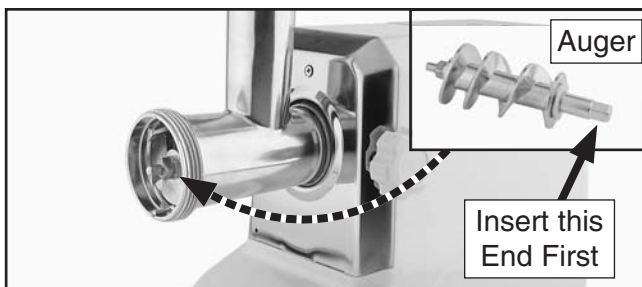


Figure 6. Auger installed.

5. Slide the grinding blade onto the end of the auger so the flat cutting edges of the blades face outward, as shown in **Figure 7**.

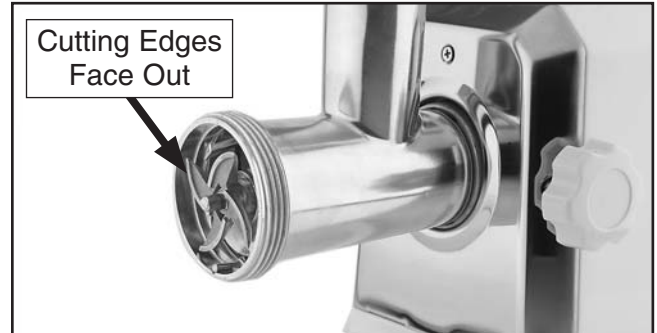


Figure 7. Grinding blade installed.

6. Insert a grinding plate onto the end of the auger, aligning the notch in the plate with the pin on the grinding head, as shown in **Figure 8**.

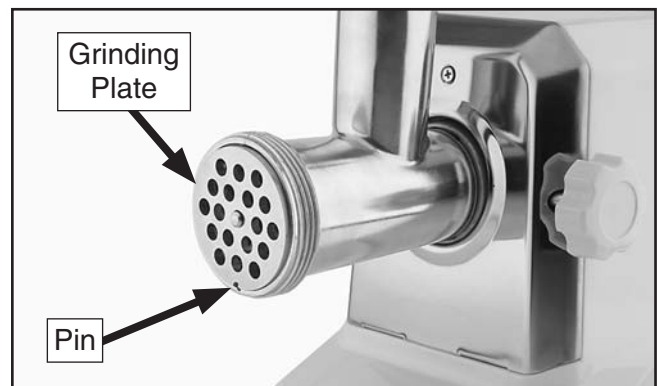


Figure 8. Grinding plate installed.

7. Thread the lock ring onto the grinding head to secure the auger and grinding plate—but do not overtighten it—then insert the hopper tray throat onto the grinding head (see **Figure 9**).

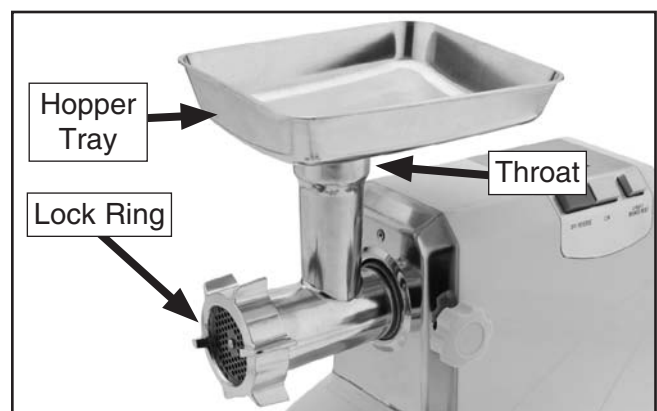


Figure 9. Lock ring and hopper tray installed.

Grinding

Follow these tips for best results:

- Do not grind bones, tendons, blood clots, cords, or metal pieces.
- Place a container under the grinder head to receive ground meat.
- Chill meat, blade and container to 32°–34°.
- Cut meat into 1 inch squares; place these onto the hopper tray but do not overfill it, and make sure the throat area remains open.

NOTICE

Do not force grinder during operation, and do not operate without meat in the grinding head. Otherwise, damage to the grinder may occur.

To grind meat:

1. Connect the grinder to power, press the ON button, then feed meat into the tray throat using the push stick (see **Figure 10**).

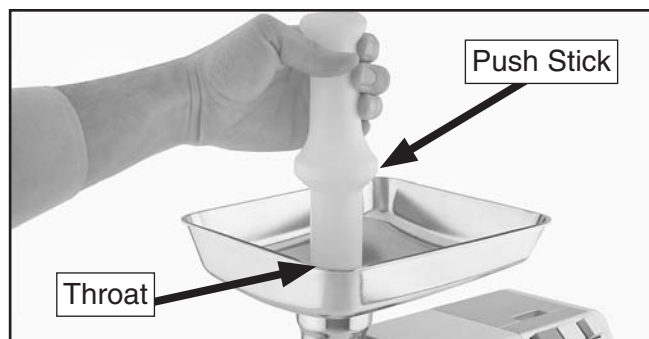


Figure 10. Using push stick to feed meat.

Ground meat should flow out of the grinder, as shown in **Figure 11**.



Figure 11. Example of processing meat.

Tip: To avoid overheating the motor, let it cool for 10 minutes after every 10 minutes of continuous use.

2. Turn the grinder **OFF** when finished.

WARNING

Only use the included push stick when feeding food into the grinding head. Do NOT push food into the throat with your fingers—they could easily be cut or severed! Also, never use metal utensils because these could damage the grinder.

If the grinder jams or is slow:

1. Press the OFF/REVERSE button to turn the grinder **OFF**, then wait 30 seconds.
2. Press the OFF/REVERSE button to run the grinder in reverse and clear the jam.

Note: To avoid damaging the motor, only run the grinder in reverse for a few seconds.

If the grinder continues to jam or operates slowly:

- a. DISCONNECT GRINDER FROM POWER!
- b. Remove the lock ring, grinding plate, and grinding blade.
- c. Clean the grinding plate holes and the grinding blade, being sure to remove the material that caused the jam.
- d. Re-install the grinding blade, grinding plate, and lock ring.
- e. Reconnect the grinder to power and follow instructions for grinding.

Sausage Stuffing

1. DISCONNECT GRINDER FROM POWER!
2. Install the grinding head and auger (follow **Steps 2–4** of **Assembly** on **Page 6**).

Note: *The grinding blade and grinding plates are not installed during sausage stuffing.*

3. Slide the sausage stuffing plate onto the auger (see **Figure 12**).



Figure 12. Sausage stuffing plate.

4. Select a stuffing tube that matches the desired casing.
5. Insert the stuffing tube into the stuffing tube base, place it on the stuffing plate, then secure it with the lock ring, as shown in **Figure 13**.

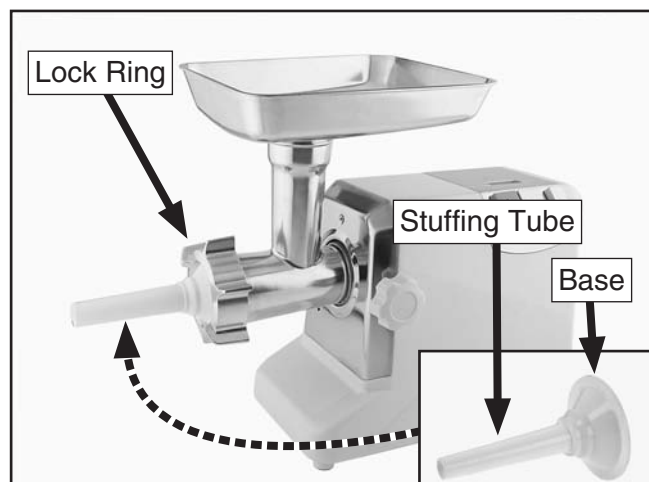


Figure 13. Stuffing tube and base installed.

6. Install the hopper tray (see **Figure 14**).



Figure 14. Hopper tray installed.

7. Slide a casing onto the stuffing tube.
8. Place ground meat onto the hopper tray, press the ON button, then feed the meat into the throat using the push stick.
9. While feeding meat into the grinder, hold the casing on the stuffing tube and allow it to fill.
10. Turn the grinder **OFF**, tie the end of the casing, and twist the sausage into links if desired.

Tip: *A rule of thumb is to add an amount of water equal to 8% of the weight of the meat. Water will improve the flow of meat through the stuffing tube.*

Kubbe Attachment

The kubbe attachment is used to form a casing or cylinder-like shell for kubbe, a traditional Middle Eastern dish.

To use the kubbe attachment:

1. DISCONNECT GRINDER FROM POWER!
2. Follow **Steps 2-4 of Assembly** on **Page 6** to install the grinding head and auger.

Note: *The grinding blade and grind plates are not installed for making kubbe. The kubbe attachment and flange may be stored in the top cover for transport/storage purposes.*

3. Insert the kubbe attachment onto the auger, then place the kubbe flange over the attachment, as shown in **Figure 15**.

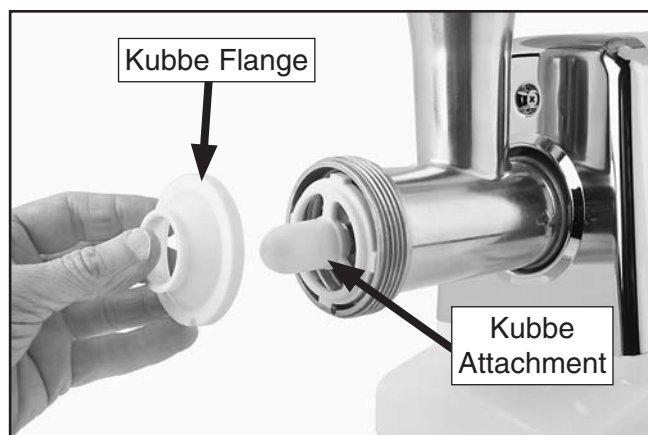


Figure 15. Installing kubbe attachment.

4. Secure the kubbe attachment and flange with the lock ring (see **Figure 16**).



Figure 16. Kubbe attachment installed.

5. Place the prepared kubbe dough onto the hopper tray.
6. Connect the grinder to power, turn it **ON**, and feed the dough into the throat with the push stick. The grinder will begin extruding the outer shell of the kubbe.
7. When feeding is completed, cut the dough into desired lengths.
8. Seal one end of each piece of kubbe, stuff it with the desired fillings, and cook to your liking.



Troubleshooting

Symptom	Possible Cause	Possible Solution
Grinder does not start or a breaker trips.	<ol style="list-style-type: none"> 1. Power supply switched OFF or is at fault. Grinder not connected to power. 2. Wall fuse/circuit breaker is blown/tripped, 3. Circuit breaker on grinder trips. ON button is at fault. 4. Wiring is open/has high resistance. 	<ol style="list-style-type: none"> 1. Ensure power supply is switched ON; ensure power supply has the correct voltage. Connect grinder to power. 2. Ensure circuit size is suitable; replace weak breaker; avoid overloading grinder with too much meat. 3. After grinder shuts off, wait 10 seconds, press Circuit Breaker/Reset button, then press ON button. 4. Check for broken wires or disconnected/corroded connections, and repair/replace as necessary.
Appliance hums. labors to operate, or runs in only one direction.	<ol style="list-style-type: none"> 1. Appliance has a switch or internal problem. 2. Gear grease is cold. 	<ol style="list-style-type: none"> 1. Reset circuit breaker. 2. Move grinder to warmer location.
Meat clogging at rear of grinder.	<ol style="list-style-type: none"> 1. Auger is unable to process large chunks of meat. 2. Meat is being fed with too much force. 	<ol style="list-style-type: none"> 1. Cut meat into smaller pieces. 2. Decrease feeding pressure with push stick.
Meat is not extruded from grinder.	<ol style="list-style-type: none"> 1. Grinding blade is dull. 2. Grinding head incorrectly assembled. 3. Meat catching on auger or other parts. 4. Meat is too warm. 	<ol style="list-style-type: none"> 1. Sharpen or replace blade. 2. Disassemble and correctly reassemble grinding head components. 3. Lubricate grinding head components with food-grade silicone spray. 4. Cool meat to approximately 32°F.



Accessories

H6256—20-Lb. Smoker

Our 20 Lb. Smoker features four large wire shelves, three hickory dowels for hanging meat, a small dial thermometer, stainless steel dust pan, and a 1000 watt heating element that operates on standard household current. It measures 17 $\frac{3}{8}$ "L x 17 $\frac{3}{8}$ "W x 25"H with an approximate shipping weight of 35 lbs.



Figure 17. 20-Lb. Smoker.

H6244/H6245—Handsaw for Meat

Cut through meat and bone just like a professional butcher with this handsaw. High tension, cam lever blade locks make blade removal and cleaning a cinch. Model H6244 is 12" long with 4" throat, 10 TPI. Model H6245 is 25" long with 5 $\frac{3}{4}$ " throat, 10 TPI.



Figure 18. 12" Meat Handsaw.

T20384—Great Sausage Recipes & Meat Curing

This is the most comprehensive book available on sausage making and meat curing and has sold over 500,000 copies world-wide. It is easily understood, contains a wide variety of recipes, and is very effective in helping solve common problems. 588 pages.

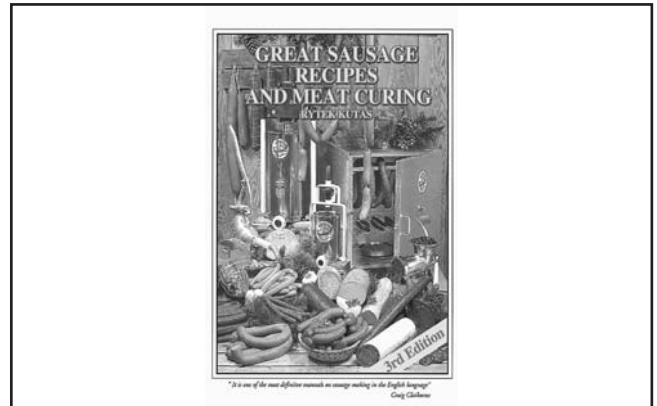


Figure 19. Great Sausage Recipes & Meat Curing Book.

G0560—Meat Saw with Sliding Table

Designed especially for home butchers, this saw features a sliding table and dual fences for quick repetitive cuts of the same thickness. All stainless steel table and fence components conveniently disassemble for easy clean-up. Includes meat grinder and sausage stuffer attachments! 77 $\frac{1}{2}$ " blade length. All ball bearing wheels. Approximate shipping weight of 124 lbs.

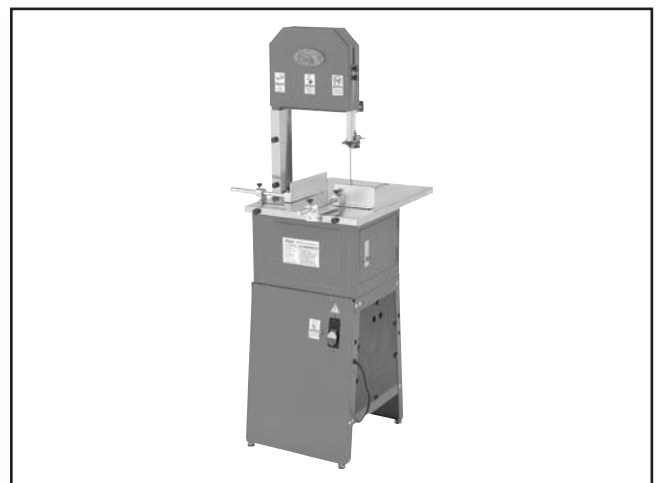
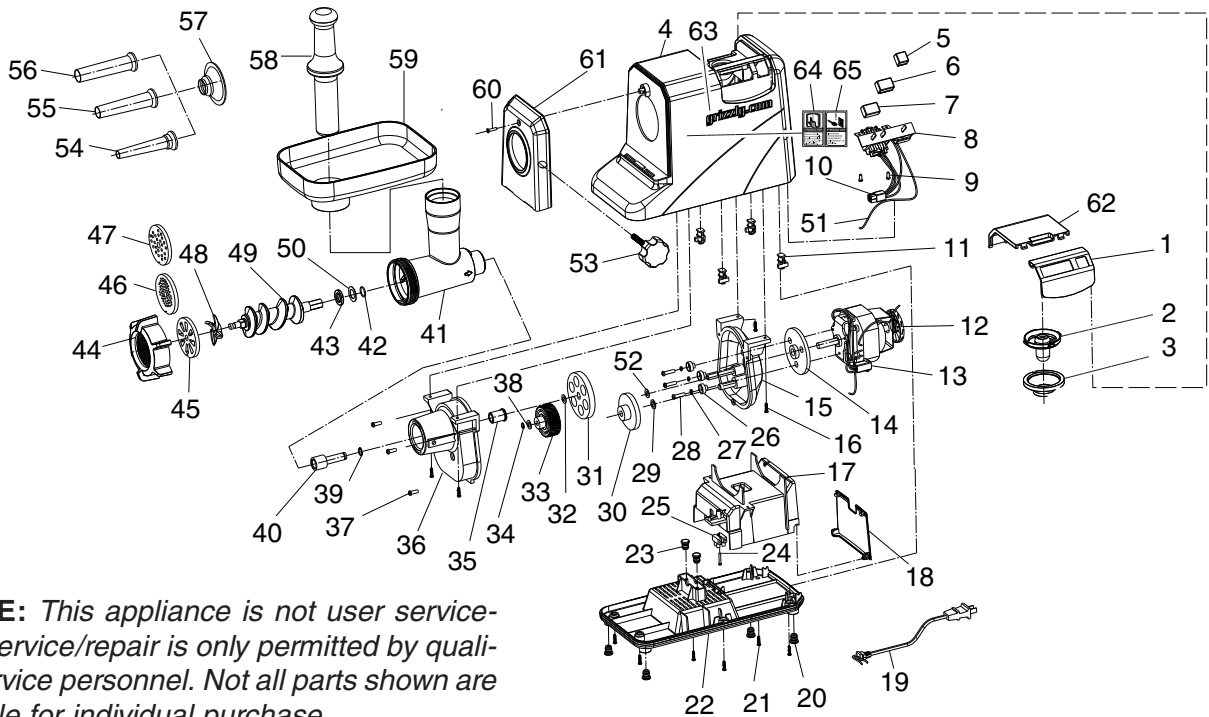


Figure 20. Meat Saw with Sliding Table.

order online at www.grizzly.com or call 1-800-523-4777



T25225 Parts Breakdown and List



NOTICE: This appliance is not user service-able. Service/repair is only permitted by qualified service personnel. Not all parts shown are available for individual purchase.

REF	PART #	DESCRIPTION
1	PT25225001	SWITCH COVER
2	PT25225002	KUBBE ATTACHMENT
3	PT25225003	KUBBE FLANGE
4	PT25225004	MOTOR HOUSING
5	PT25225005	CIRCUIT BREAKER, JEEP 49921334
6	PT25225006	ON BUTTON
7	PT25225007	OFF REVERSE BUTTON
8	PT25225008	SWITCH KEY ASSEMBLY
9	PHTEK15M	TAP SCREW M4 X 10
10	PT25225010	SWITCH ASSEMBLY WIRING HARNESS
11	PT25225011	ALIGNMENT COLUMNS
12	PT25225012	MOTOR
13	PT25225013	MOTOR WIRING HARNESS
14	PT25225014	MOTOR GASKET
15	PT25225015	REAR GEARBOX COVER
16	PT25225016	TAP SCREW M4 X 18
17	PT25225017	MOTOR BRACKET
18	PT25225018	CORD COVER
19	PT25225019	POWER CORD 18G 2W 42" 1-15P
20	PT25225020	RUBBER FOOT
21	PHTEK31M	TAP SCREW M4 X 14
22	PT25225022	BASE
23	PT25225023	RUBBER SUPPORT
24	PHTEK34M	TAP SCREW M3 X 16
25	PT25225025	MOTOR BRACKET WIRING HARNESS
26	PT25225026	BUSHING
27	PLW01M	LOCK WASHER 5MM
28	PS06M	PHLP HD SCR M5-.8 X 18
29	PT25225029	MOTOR GEAR GASKET 10MM
30	PT25225030	MOTOR GEAR
31	PT25225031	IDLER GEAR
32	PT25225032	IDLER GEAR GASKET 12MM
33	PT25225033	DRIVE GEAR

REF	PART #	DESCRIPTION
34	PT25225034	DRIVE GEAR RETAINING RING
35	PT25225035	OIL FILM BEARING
36	PT25225036	FRONT GEARBOX COVER
37	PT25225037	GEARBOX COVER SCREW M5-.8 X 14
38	PT25225038	DRIVE GEAR GASKET 8MM
39	PT25225039	DRIVE SHAFT RETAINING RING
40	PT25225040	HEX SOCKET DRIVE SHOULDER SCREW
41	PT25225041	GRINDING HEAD
42	PT25225042	AUGER RETAINING RING
43	PT25225043	AUGER FLAT WASHER 30MM
44	PT25225044	LOCK RING
45	PT25225045	SAUSAGE STUFFING PLATE 8MM
46	PT25225046	FINE GRINDING PLATE 4MM
47	PT25225047	MEDIUM GRINDING PLATE 8MM
48	PT25225048	GRINDING BLADE
49	PT25225049	AUGER
50	PT25225050	NYLON WASHER 30MM
51	PT25225051	INTERNAL WIRING
52	PT25225052	GASKET 8MM
53	PT25225053	LOCK KNOB
54	PT25225054	SMALL SAUSAGE STUFFING TUBE
55	PT25225055	MEDIUM SAUSAGE STUFFING TUBE
56	PT25225056	LARGE SAUSAGE STUFFING TUBE
57	PT25225057	STUFFING TUBE BASE
58	PT25225058	PUSH STICK
59	PT25225059	HOPPER TRAY
60	PHTEK15M	TAP SCREW M4 X 10
61	PT25225061	FRONT HOUSING COVER
62	PT25225062	ACCESSORY COVER
63	PT25225063	GRIZZLY.COM LOGO
64	PLABEL-12C	READ MANUAL LABEL
65	PLABEL-62A	DISCONNECT 110V POWER LABEL



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