



# MODEL H7778 CAST IRON MEAT GRINDER INSTRUCTION SHEET

## **⚠ WARNING**

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

## **NOTICE**

The Model H7778 is **NOT** dishwasher safe!

### **Introduction**

The Model H7778 is great for grinding meat and stuffing sausage. Built with sturdy cast iron, the meat grinder comes with two grinding plates and three sausage stuffing attachments. The cast iron components are double plated to make cleaning easier and prevent rusting.

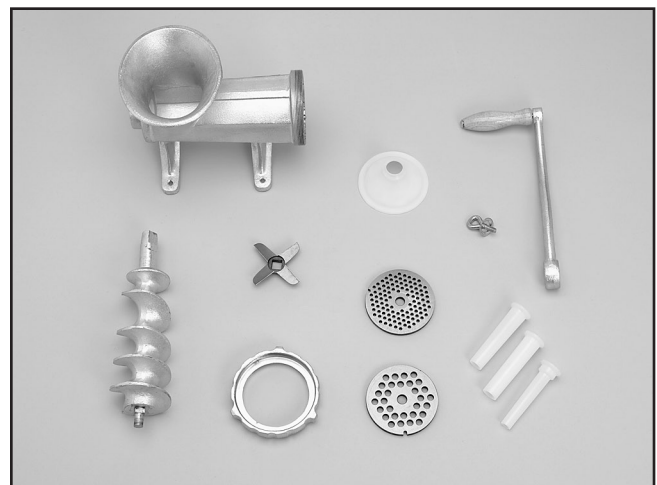
### **Disassembly for Cleaning**

You must completely disassemble the grinder as shown in **Figure 2** to properly clean and sanitize all of its parts.

Cleaning the grinder without first disassembling it will not be effective and could lead to illness or death. See the next page for more details about cleaning and sanitizing.



**Figure 1.** Model H7778.



**Figure 2.** Grinder disassembled for cleaning.

COPYRIGHT © NOVEMBER, 2005 BY GRIZZLY INDUSTRIAL, INC.  
**WARNING: NO PORTION OF THIS MANUAL MAY BE REPRODUCED IN ANY SHAPE  
OR FORM WITHOUT THE WRITTEN APPROVAL OF GRIZZLY INDUSTRIAL, INC.**  
#TR7717 PRINTED IN CHINA

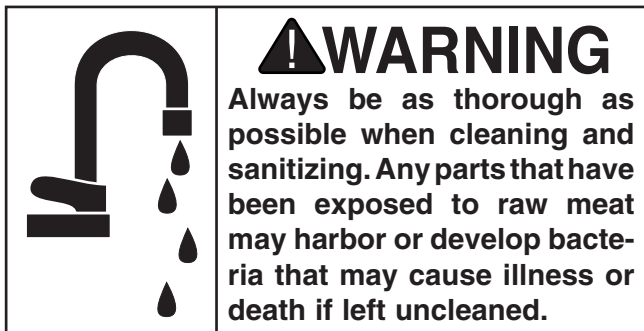
## Cleaning and Sanitizing

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.

Proper sanitization with chemical sanitizers requires a cleaning process before the actual sanitizer is applied.

### To clean and sanitize the disassembled components of the meat grinder:

1. Gather all the disassembled components of the meat grinder. Remove the largest particles of foodstuffs into a proper garbage container. Rinse all items to remove as many of the leftover particles as possible. Set the items aside.
2. Prepare the sink. Wash and scrub all sink compartments with dish soap and hot water. Rinse these compartments thoroughly.
3. Fill the sink with dish soap, submerge the item in soapy water and scrub the entire surface thoroughly. *Avoid using steel wool, as it may damage the plating.*
4. Rinse the cleaned components in the empty sink compartment until all visible suds have been removed. If the soapy water starts to get hazy, drain and rinse the sink, then fill with more soapy water.



The items are now ready to be sanitized. 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.

## **!WARNING**

**When using 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 make your meat unsafe for human consumption. Failure to follow this warning may lead to sickness or death!**

One simple sanitizer that can be used for many applications is regular bleach.

### To use bleach as a sanitizer:

1. Wash, scrub, and rinse your sink.
2. Fill the sink with three tablespoons of bleach per gallon of cool water. Do not use bleach that contains odor masking agents or surfactants. These have not been proven effective for this type of sanitization.
3. Submerge each item for two minutes. For large items, submerge each side for the specified amount of time until you have covered the entire area.
4. Rinse these items thoroughly and dry.

## **!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.**

## Operating

The Model H7778 is great for grinding hamburger or stuffing sausage.

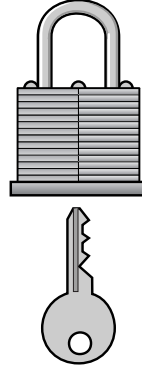
To setup the meat grinder, bolt it to a base plate that can be clamped to the work surface, or bolt it directly to the work surface. Whichever method you use, keep in mind that it must be designed to make cleaning easy.

Install the hamburger and sausage stuffing attachments.

*If you need additional help with this equipment, call our Tech Support at (570) 546-9663.*

## CAUTION

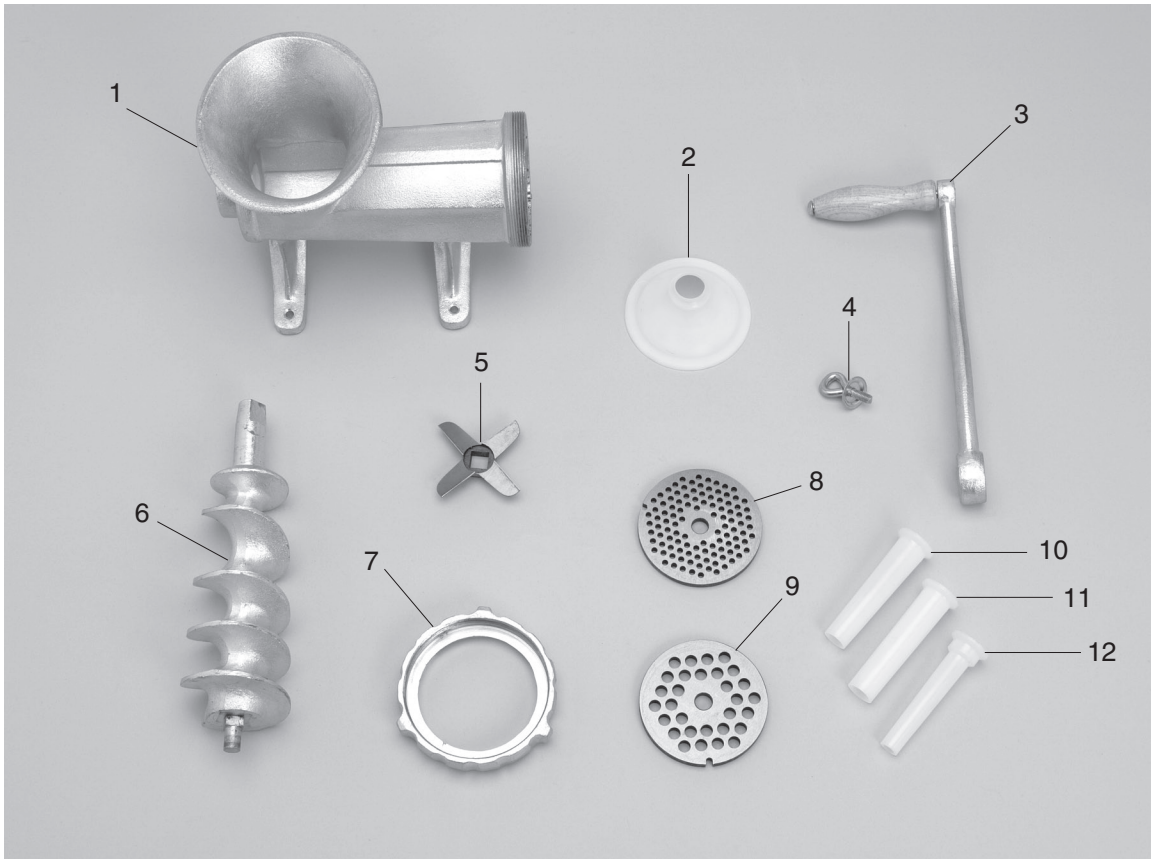
If you intend to grind different kinds of meat, clean the grinder between meat types to avoid cross contamination.



## CAUTION

Make your kitchen “child safe.” Ensure that the meat grinder is inaccessible to children by storing out-of-reach or locking it away. Never allow children to use this meat grinder without the direct supervision of a responsible adult.

# H7778 Parts Breakdown and List



REF	PART #	DESCRIPTION
1	PH7778001	HOUSING
2	PH7778002	STUFFING FUNNEL
3	PH7778003	CRANK HANDLE
4	PH7778004	THUMBSCREW
5	PH7778005	GRINDING BLADE
6	PH7778006	AUGER
7	PH7778007	LOCK RING
8	PH7778008	FINE PLATE
9	PH7778009	COARSE PLATE
10	PH7778010	STUFFING END-MEDIUM
11	PH7778011	STUFFING END-LARGE
12	PH7778012	STUFFING END-SMALL

## Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>