

# MEAT GRINDER/MINCER #32

**Model 46749**

## ASSEMBLY AND OPERATING INSTRUCTIONS



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**For technical questions and replacement parts, please call 1-800-444-3353**

## Specifications

ITEM	DESCRIPTION
Overall Dimensions	6- <sup>3</sup> / <sub>4</sub> " W x 13- <sup>1</sup> / <sub>2</sub> " L x 8" H
Handle Dimensions	12" L with 4" L sealed wood grip
Feed Opening	5" Diameter, tapered
Press Plates	3- <sup>7</sup> / <sub>8</sub> " Diameter x .326" Thick #1: 0.370" / 9 mm holes (Optional, part #28245) #2: 0.193" / 5 mm holes
Meat Stuffer Tube	4" Diameter x 6- <sup>1</sup> / <sub>4</sub> " L ( <sup>3</sup> / <sub>4</sub> " End Opening)
Mounting	4 holes, <sup>1</sup> / <sub>4</sub> " Diameter each
Net Weight	24.5 Lbs.

## Save This Manual

You will need the manual for the safety warnings and precautions, assembly instructions, operating and maintenance procedures, parts list and diagram. Keep your invoice with this manual. Write the invoice number on the inside of the front cover. Keep the manual and invoice in a safe and dry place for future reference.

## Safety Warnings and Precautions

**WARNING: When using this product, basic safety precautions should always be followed to reduce the risk of personal injury and damage to equipment.**

**Read all instructions before using this product!**

1. **Keep work area clean.** Cluttered areas invite injuries.
2. **Observe work area conditions.** Do not use machines in damp or wet locations. Don't expose to rain. Keep work area well lighted.
3. **Keep children away.** Children must never be allowed in the work area. Do not let them handle this product.
4. **Store idle equipment.** When not in use, product must be stored in a dry location to inhibit rust. Always lock up products and keep out of reach of children.
5. **Do not force product.** It will do the job better and more safely at the rate for which it was intended. Do not use inappropriate attachments in an attempt to exceed the product capacity.
6. **Use the right meat grinder for the job.** Do not attempt to force a small meat grinder or attachment to do the work of a larger industrial meat grinder. There are certain applications for which this meat grinder was designed. Do not modify

this meat grinder and do not use this meat grinder for a purpose for which it was not intended.

7. **Dress properly.** Do not wear loose clothing or jewelry as they can be caught in moving parts. Wear restrictive hair covering to contain long hair.
8. **Use eye protection.** Always wear ANSI approved impact safety goggles.
9. **Do not overreach.** Keep proper footing and balance at all times.
10. **Maintain product with care.** Keep product sharp and clean for better and safer performance. Follow instructions for changing accessories. Inspect product periodically and, if any parts appear broken or damaged, have them repaired by an authorized technician.
11. **Stay alert.** Watch what you are doing, use common sense. Do not operate any product when you are tired.
12. **Check for damaged parts.** Before using any product, any part that appears damaged should be carefully checked to determine that it will operate properly and perform its intended function. Check for alignment and binding of moving parts; any broken parts or mounting fixtures; and any other condition that may affect proper operation. Any part that is damaged should be properly repaired or replaced by a qualified technician.
13. **Replacement parts and accessories.** When servicing, use only identical replacement parts. Use of any other parts will void the warranty. Only use accessories intended for use with this product. Approved accessories are available from Harbor Freight Tools.
14. **Do not operate product if under the influence of alcohol or drugs.** Read warning labels on prescriptions to determine if your judgment or reflexes are impaired while taking drugs. If there is any doubt, do not operate the product.
15. **Maintenance.** For your safety, service and maintenance should be performed regularly by a qualified technician.

### Special Warnings for this Product

1. Be sure to read all assembly and operation instructions before using this product. It is especially important that you clean this product thoroughly before using it for the first time, and before and after each subsequent use.
2. Never reach into the Grinder/Mincer with your hands or fingers while turning the Handle.
3. Do not let children play with this product.
4. Do not attempt to grind or mince objects that are not food products.

5. Do not force this product or attempt to grind excessive amounts of food at one time.

**Warning: The warnings, cautions, and instructions discussed in this instruction manual cannot cover all possible conditions and situations that may occur. It must be understood by the operator that common sense and caution are factors which cannot be built into this product, but must be supplied by the operator.**

## Unpacking

When unpacking, check to make sure all parts listed on Page 6 are included.

If any parts are missing or broken, please call Harbor Freight Tools at the number on the cover of this manual.

## Assembly

**Important: Before using this product for the first time, you must thoroughly clean each of its parts with antibacterial soap. Failure to do so could result in serious health hazards and illness. You must clean this product thoroughly before and after each use.**

1. Slide the Knife [6] over the Square Shaft [5] of the Worm [4] and place both pieces as far into the Body [3] as possible, as indicated in the Assembly Diagram on Page 6.
2. Fit the Plate [7] over the same opening in the Body that you just slid the Worm and Knife into. Line up the notch at the edge of the Plate with the notch in the Body opening so that the Plate fits entirely inside the opening. Secure the Plate into place by screwing the Screw Ring [8] onto the Body.
3. Fit the Handle [2] over the piece of the Worm that is sticking out through the back end of the Body. Attach the Handle to the Worm with the Eye Screw [1].
4. Mount the Meat Grinder to your tabletop using mounting hardware (not included) suitable for the four 1/4" Diameter mounting holes. Before tightening the hardware, make sure you will be able to turn the Handle in a complete circle without it being obstructed by the tabletop or other objects.
5. Before using the Grinder/Mincer for the first time, run a few pieces of stale bread through the grinding process to be sure all of the components are working properly, and to clean out any remaining factory debris.

## Operation

1. Thoroughly wash each individual part before use. Follow all food and health safety guidelines when using this product.
2. Position a bowl, cutting board, or other appropriate receptacle in front of the Grinder/Mincer to catch the meat, vegetables and/or fruits as they are pressed through the Plate.
3. Place the food that you wish to grind into the opening in the top of the Grinder/Mincer. Slowly turn the Handle. You may wish to cover the top opening of the Body with your hand. Be sure to keep your hands and fingers away from all moving parts.
4. Wash the Mincer/Grinder thoroughly with antibacterial soap after use.

### Using the Meat Stuffing Attachments:

1. Wash each individual part before use. Follow all food and health safety guidelines when using this product.
2. Unscrew the Screw Ring from the Body. Place the Meat Stuffer over the opening in the Body, in front of the Plate, so that the smaller end of the Stuffer points outward. Screw the Screw Ring back into place. See Figure A, right.

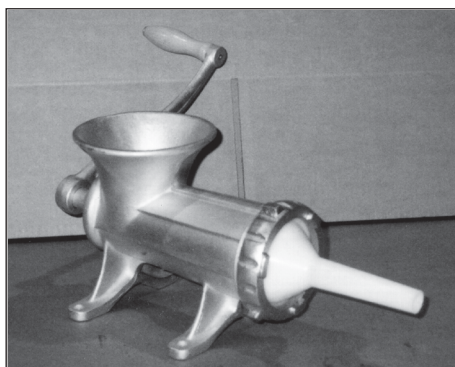


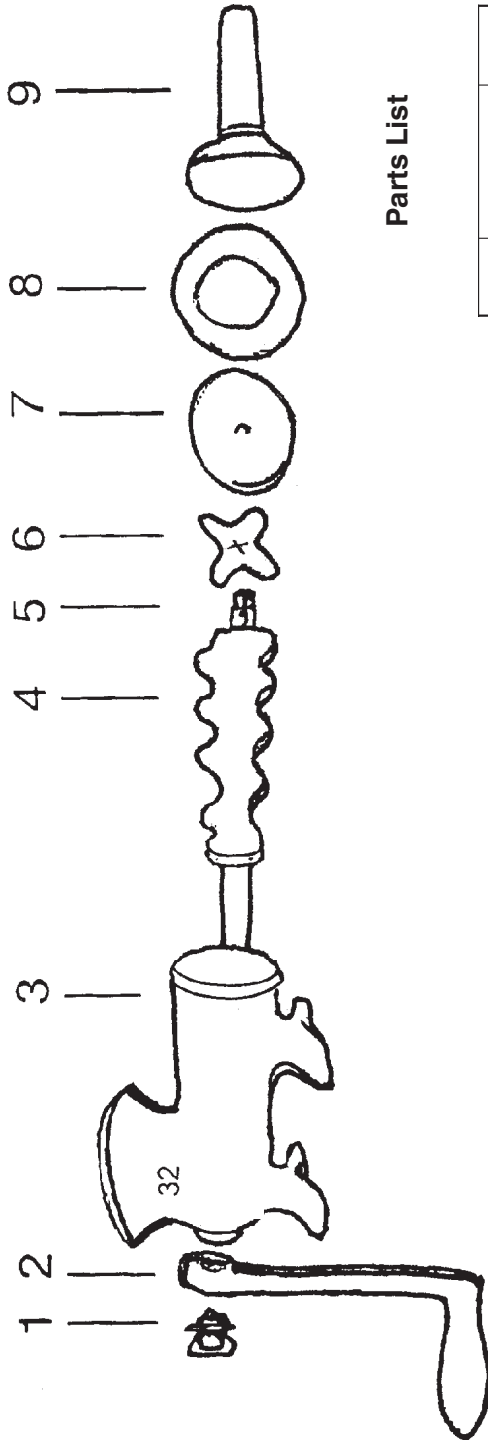
Figure A

3. Place sausage casing over the end of the Meat Stuffer.
4. Place food products into the top opening of the Body and turn the Handle. Be careful not to overload the Grinder/Mincer. Food products should pass through the Meat Stuffer and fill the sausage casing.

#### PLEASE READ THE FOLLOWING CAREFULLY

THE MANUFACTURER AND/OR DISTRIBUTOR HAS PROVIDED THE PARTS DIAGRAM IN THIS MANUAL AS A REFERENCE TOOL ONLY. NEITHER THE MANUFACTURER NOR DISTRIBUTOR MAKES ANY REPRESENTATION OR WARRANTY OF ANY KIND TO THE BUYER THAT HE OR SHE IS QUALIFIED TO MAKE ANY REPAIRS TO THE PRODUCT OR THAT HE OR SHE IS QUALIFIED TO REPLACE ANY PARTS OF THE PRODUCT. IN FACT, THE MANUFACTURER AND/OR DISTRIBUTOR EXPRESSLY STATES THAT ALL REPAIRS AND PARTS REPLACEMENTS SHOULD BE UNDERTAKEN BY CERTIFIED AND LICENSED TECHNICIANS AND NOT BY THE BUYER. THE BUYER ASSUMES ALL RISK AND LIABILITY ARISING OUT OF HIS OR HER REPAIRS TO THE ORIGINAL PRODUCT OR REPLACEMENT PARTS THERETO, OR ARISING OUT OF HIS OR HER INSTALLATION OF REPLACEMENT PARTS THERETO.

# Assembly Drawing



## Parts List

Part	Description	Q'ty
1	Eye Screw	1
2	Handle	1
3	Body	1
4	Worm	1
5	Square Shaft	1
6	Knife	1
7	Plate	1
8	Screw Ring	1
9	Meat Stuffer	1

**NOTE:** Some parts are listed and shown for illustration purposes only and are not available individually as replacement parts.

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