



Chard™ #8 and #10 Hand Grinder

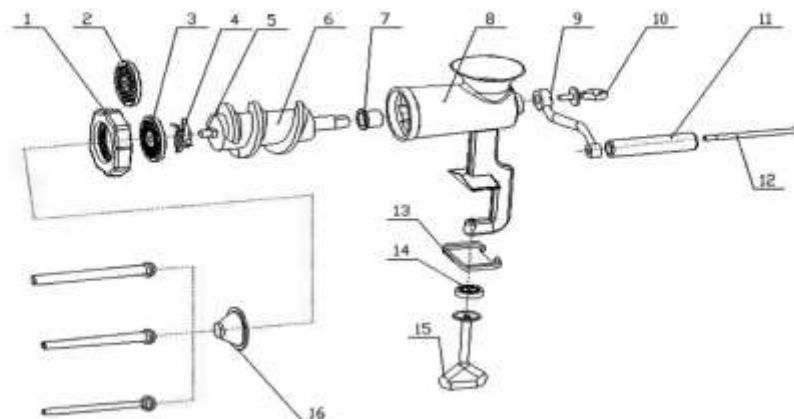
Performance and Specification

This meat grinder is an ideal kitchen appliance with sturdy construction, innovative design, quality components and a high output rate.

Warning

- Do not put your fingers in mouth of grinder, while grinding. Use appropriate tool like a wooden spoon to push meat into grinder.
- Do not attempt to grind bones.
- Assemble the machine according to the diagram.

PART#	DESCRIPTION	QTY. PCS.
1	Retaining Ring	1
2	8 MM Plate 5/16"(Not Include)	1
3	5 MM Plate 3/16"	1
4	Knife	1
5	Auger Stud	1
6	Worm Gear / Auger	1
7	Bushing	1
8	Body / Head	1
9	Handle Arm	1
10	Handle Screw	1
11	Handle	1
12	Handle Bolt	1
13	Plastic Pad	1
14	Locking Screw Cover	1
15	Locking Screw	1
16	Stuffing Tubes 7/8", 3/4", 1/2"	3





Directions for using your Chard™ #8 & #10 Hand Grinders

1. Hand-wash all parts of the grinder in hot soapy water to remove the protective oil coating on grinder and parts. Rinse with hot water and dry thoroughly. Do not place any part of the grinder in a dishwasher.
2. Bolt grinder body (#8) to a sturdy bench or table with protective plastic pad between body and bench or table top.
3. Attach the auger stud (#5) to the worm gear/auger (#6). Take the worm gear/auger (#6) and slide it all the way into the head (#8) until it fully inserts with the square shaft in the back of unit.
4. Using the handle screw (#10), attach the handle arm (#9) to shaft of auger.
5. Put grinder knife (#4) onto square portion of auger stud on end of worm gear/auger (#6) with the sharp edge of blade facing outward. Put grinder plate (#2) on auger stud round shaft, line up the small notch on the grinding plate with the corresponding notch on grinding head. Attach retaining ring (#1) by securely hand-tightening onto grinder head.
6. Over-tightening the retaining ring will cause excessive wear on the knife and plate of grinder. Under tightening will cause meat to be mashed instead of cut. If mashing occurs, disassemble the grinder, clean out meat from grinder and plate.
7. After using grinder, disassemble and hand wash in hot soapy water. Rinse with hot water and dry thoroughly. Do NOT let air-dry. After drying, coat head, worm gear, knife and plates with a food grade silicone spray. This will prevent oxidation and keep unit in good operating condition for many years of dependable service.

TIPS

When making burger from wild game, add a minimum of 10% fat to meat. This will give the burger moisture, but not make it fatty. Suet is not recommended as the hamburger will fully cook before suet melts causing suet particles to remain.

When making sausage, add at least 20% fat with meat and grind it like burger. Mix the seasoning with meat after the first grind and then grind the mixture a second time.