



# **GAME WINNER™**

## **Assembly Instructions & User's Manual**

### **Game Winner #12 Meat Grinder**

156595



**Please keep this instruction manual for future reference**

**Customer Service: 1-888-922-2336**

**7:00 am to 10:00 pm CST (daily)**

**Live Chat at: [www.academy.com](http://www.academy.com)**

**Email: [customerservice@academy.com](mailto:customerservice@academy.com)**

**(Made in China)**

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Note: Before beginning assembly of product, make sure all parts are present. Compare parts with package content list and hardware contents. If any part is missing or damaged do not attempt to assemble the unit. Contact customer service for replacement parts.

## Warnings

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

1. Read and follow all instructions before using the grinder.
2. To protect against risk of electrical shock do not submerge in water or other liquid. Use a moist cloth to clean the motor housing.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts.
6. 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 appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not sold by the manufacturer is not recommended and may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not allow cord to hang over edge of table or counter.
10. Never feed food by hand. Always use a meat stomper.
11. Do not use fingers to scrape food away from grinding plate while appliance is operating. Injury may result.
12. Thoroughly hand-wash all grinder parts in warm soapy water prior to use.
13. Never run the grinder unattended.
14. Do not attempt to grind bones, nuts or other hard items.
15. This appliance has a polarized plug (one blade is wider than the other.) To reduce the risk of electrical shock, this plug will fit in a polarized outlet, only one way. If the plug does not fit fully into the outlet reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

SAVE THESE INSTRUCTIONS

## Tools Required

1	Cross Screwdriver	
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## Parts List

A	Main Body		1
B	Meat Pan		1
C	Worm Gear Auger		1
D	Grinder Knife		1
E	Coarse Grinding Plate		1
F	Fine Grinding Plate		1
G	Stuffing Plate		1
H	Grinder head		1
I	Retaining Ring		1
J	Meat Stomper		1
K	Stuffing Tube		3

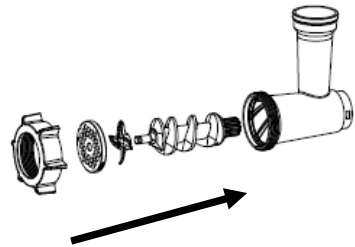
# Assembly Instructions

## Step 1:

Insert the **worm gear/auger** into the grinder head, the geared end first.

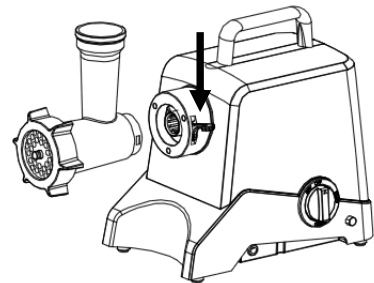
Place the **grinder knife** onto the **auger stud**.

(The cutting edges should be facing out and flat against the grinder plate when properly installed.)

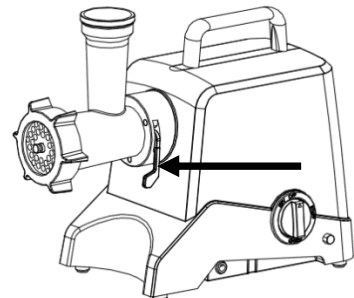


## Step 2:

Attach the **grinder head** to the motor housing.



Press down the locking handle to make sure that the **grinder head** is locked firmly.



# Assembly Instructions

## Step 3:

Screw the **retaining ring** onto the **grinder head** until it is hand tight.

Place the **meat tray** on the upright part of the **grinder head**.

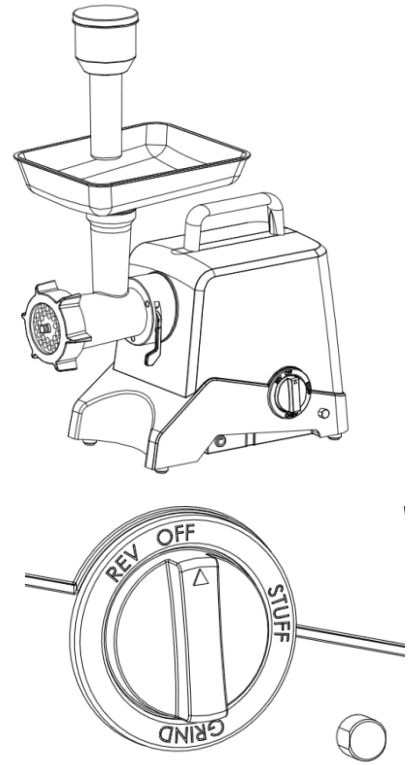
Now the grinder is ready for grinding.

## Grinding

Cut the meat into 4" x  $\frac{3}{4}$ " strips. Make sure to remove all bones, gristle and sinew.

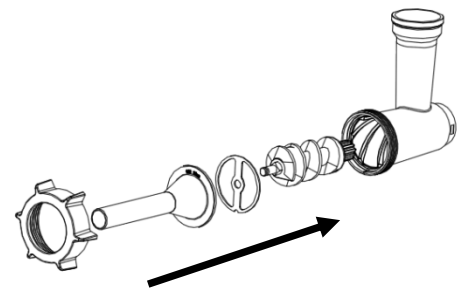
Put the meat in the **meat tray**. Turn the knob switch to GRIND position. Use the **meat stomper** to gently push the meat into the **grinder head**. Do not force the meat too quickly, allow the grinder to do the job.

**NOTE:** Never operate the grinder without the grinder knife and one of the grinder plates in the head. Doing so may force meat back into the motor.



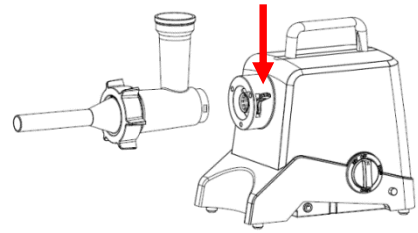
## Operation Instructions - Stuffing

1. Insert the **worm gear/auger** into the **grinder head**, the geared end first. Then place **stuffing plate**, **stuffing tube** and **retaining ring** one by one.

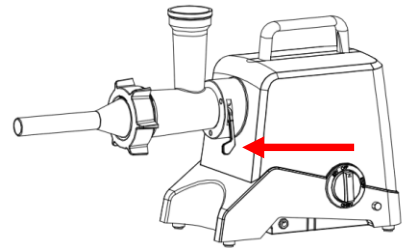


# Operation Instructions - Stuffing

2. Attach the **grinder head** to the **motor housing**.



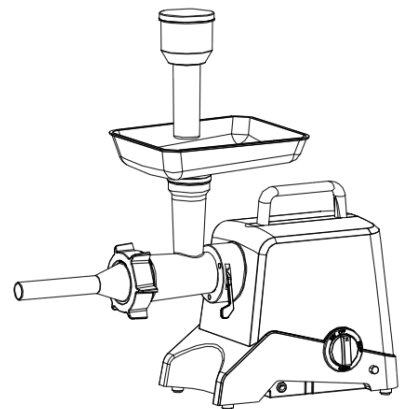
3. Press down the locking handle to make sure that the **grinder head** is locked firmly.



4. Screw the **retaining ring** onto the **grinder head** until it is hand tight.

2. Place the **meat tray** on the upright part of the **grinder head**.

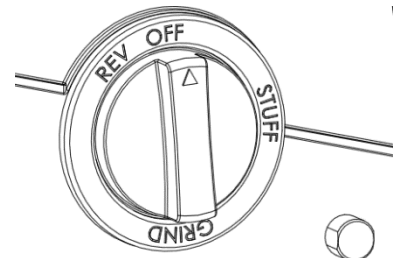
3. Now the grinder is ready for stuffing sausages.



## Making Sausages

Slide casing of choice onto **stuffing tube**.

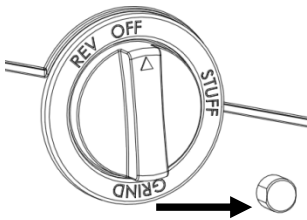
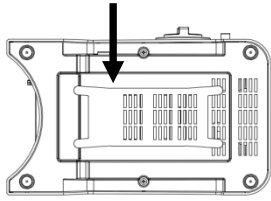
Mix the course ground meat with the seasonings and add to the **meat tray**. Turn the knob switch to **STUFF** position. Use the **meat stomper** to gently push the meat into the **grinder head**. Do not force the meat too quickly, allow the grinder to do the job.



## Tips

- ◆ Cord storage is under motor housing.
- ◆ If the grinder is locked, turn grinder off and press the reverse button. If this does not unlock the grinder, turn the unit off, unplug the electrical cord from the outlet and disassemble the grinder head and remove the obstruction. Reassemble and continue grinding.
- ◆ Make sure that the over load protector is active. If the over load protector button bounces up, please press it down to keep it active.

**Warning!** Please always stop machine or make sure the “GRIND/OFF” switch is on “OFF” position before you press reverse button, otherwise that would damage machine.



## How to clean your grinder:

Meat left behind in the grinder head may be removed by passing a slice of bread through the grinder head

1. Before clean up of the grinder, switch the appliance off and unplug from electrical socket.
2. Remove the meat stomper and meat tray.
3. Lift up the lock handle to release the grinder head from the main body.
4. Unscrew the retaining ring and remove all parts from the grinder head. Hand wash in warm soapy water. Grinder parts are not dishwasher safe. CLEAN IMMEDIATELY AFTER USE.
5. Rinse with clear hot water and hand-dry IMMEDIATELY.
6. We advise you to lubricate the knife and the grinding plates with silicon spray.



## Warranty Information

This product has been manufactured under the highest standards of quality and workmanship. We warrant to the original consumer purchaser that all aspects of this product will be free of defects in material and workmanship for one year from the date of purchase. A replacement for any defective part will be supplied free of charge for installation by the consumer. Defects or damage caused by the use of other than genuine parts are not covered by this warranty. This warranty shall be effective from the date of purchase as shown in the purchaser receipt.

This warranty is valid for the original consumer purchaser only and excludes industrial, commercial or business use of the product, product damage due to shipment or failure which results from alteration, product abuse, or product misuse, whether performed by a contractor , service company , or consumer. We will not be responsible for labor charges and/or damage incurred in installation, repair or replacement nor for incidental or consequential damage.