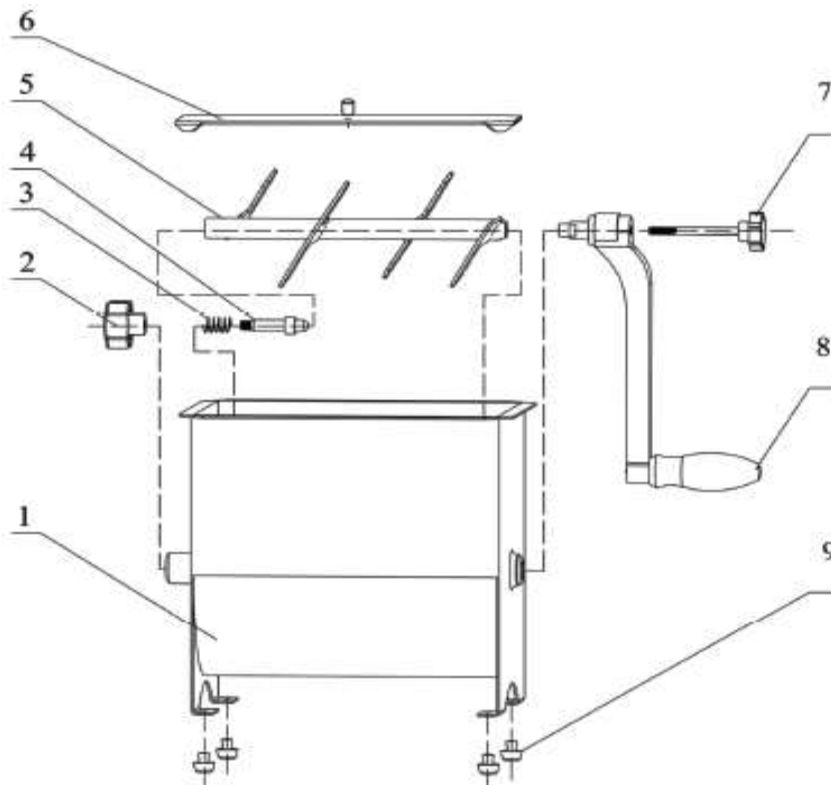




Stainless Steel Meat Mixer Parts List

Part #	Description	Quantity
1	Meat Tank	1
2	Axle Adjusting Knob	1
3	Spring	1
4	Brass Bolt	1
5	Axle With Paddles	1
6	Tank Cover	1
7	Handle Bolt	1
8	Handle	1
9	Rubber Feet	1





Stainless Steel Meat Mixer

Chard™ Stainless Steel Meat Mixer is the perfect machine to easily and evenly mix your seasonings with ground meat. Before using your Chard™ Stainless Steel Meat Mixer, please read the following instructions carefully.

Warning

1. Please operate according to the Operation Instructions.
2. **WARNING!** Never place your hands inside mixer while unit is in operation, and do not operate without the clear top lid in place.

Assembly

1. Remove all parts from inside the tank (#1).
2. Place the spring (#3) over threaded end of brass bolt (#4).
3. From inside tank, slide spring and brass bolt through hole with the long aperture.
4. Thread axle-adjusting knob (#2) onto brass bolt, and tighten.
5. Insert circular end of axle with paddles (#5) over end of brass bolt.
6. Push handle (#8) through other opening in meat tank so that it aligns axle with paddles (#5).
7. Slide handle bolt (#7) through end of handle, and tighten to axle with paddles.
8. Turn axle-adjusting knob (#2) counter-clockwise to increase spring tension on axle with paddles.

Instructions

Mix any seasonings, and cure if used, with a 1 oz. of water per pound of meat in the mixer, mix thoroughly in measuring cup until seasoning is fully dissolved.

- Place meat in mixer.
- Place cover on meat tank.
- Begin turning handle and add dissolved seasonings through pour slot on top of clear cover.
- Continue to slowly mix meat until it become tacky-DO NOT OVERMIX
- Remove mixed meat from mixer and put immediately use, do not allow meat to remain in mixer. It is important to keep meat cool while processing.
- If meat becomes too stiff to easily use, add additional water in ¼ cup increments.

Clean Up

1. Unscrew axle-adjusting knob (#2) clockwise until paddle disengages, and then remove paddles (#5).
2. Wash tank (#1) and paddles (#5) with warm soapy water, clean all surfaces thoroughly.
3. Dry all components immediately and thoroughly, do not allow to air-dry. Note that components are not dishwasher safe and will result in damage.
4. Spray unit with a food grade silicone spray before storage to prevent oxidation.