



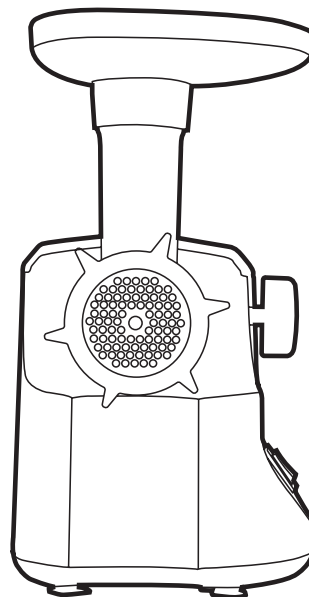
# CHOICE CUT ELECTRIC MEAT GRINDER

This is your one-stop guide to using your product. From the below links, you can jump ahead to a specific document if desired.

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## QUICK LINKS

- [Quick Start Guide](#)
- [User Guide](#)

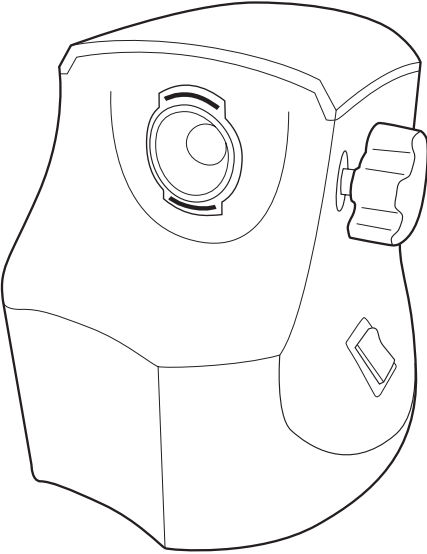


# QUICK START GUIDE

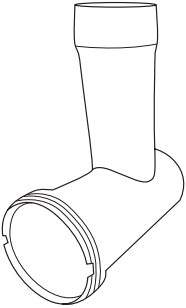
## BEFORE FIRST USE

1. Remove all packing materials and stickers, but don't throw away just yet! Reference this guide to check that all parts are included.
2. Wash the Loading Tray, Food Pusher, Chute, Auger, Blade, Fastening Ring, Collection Tray, Grinding Plates, Sausage and Kibbeh Attachments in warm, soapy water.  
**WARNING:** Never immerse the Main Body of the Meat Grinder or its plug in water or any other liquids.
3. Dry thoroughly.
4. Read all instructions in the User Guide and follow them carefully.

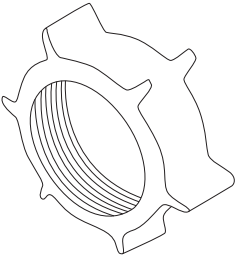
## WHAT'S IN THE BOX



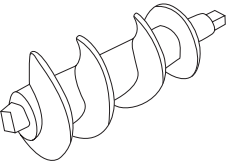
Main Body



Chute



Fastening Ring



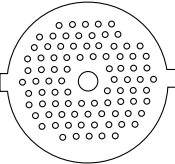
Auger



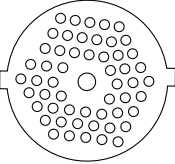
Blade

# WHAT'S IN THE BOX

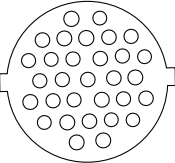
## GRINDING PLATES:



**3mm Fine Grinding Plate:**  
Used for pâté, hamburgers, bread crumbs, bologna, hot dogs and jerky.

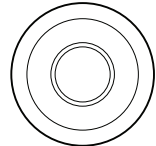


**5mm Medium Grinding Plate:**  
Used for hamburgers, meatballs, meatloaf and most sausages.

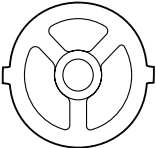


**8mm Coarse Grinding Plate:**  
Used for chili, chorizo and chunky ground meat.

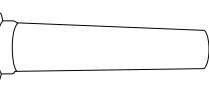
## SAUSAGE ATTACHMENTS:



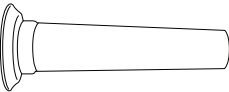
**Round Sausage Attachment (Black)**



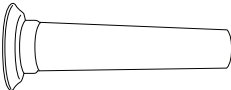
**Round Sausage Attachment (White)**



**12mm Small Sausage Stuffing Funnel:**  
Used for jerky and breakfast sausages.

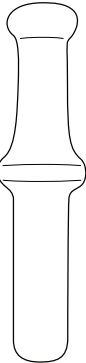


**16mm Medium Sausage Stuffing Funnel:** Used for jerky, bratwurst and italian and breakfast sausages.

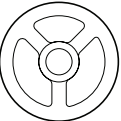


**20mm Large Sausage Stuffing Funnel:** Hot dogs, breakfast sausages and bratwurst.

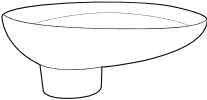
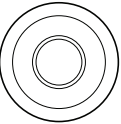
## OTHER TOOLS:



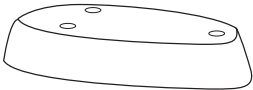
**Food Pusher:**  
Used to guide food down into the Chute.



**Kibbeh Attachments (Black):**  
Used to make kibbeh.

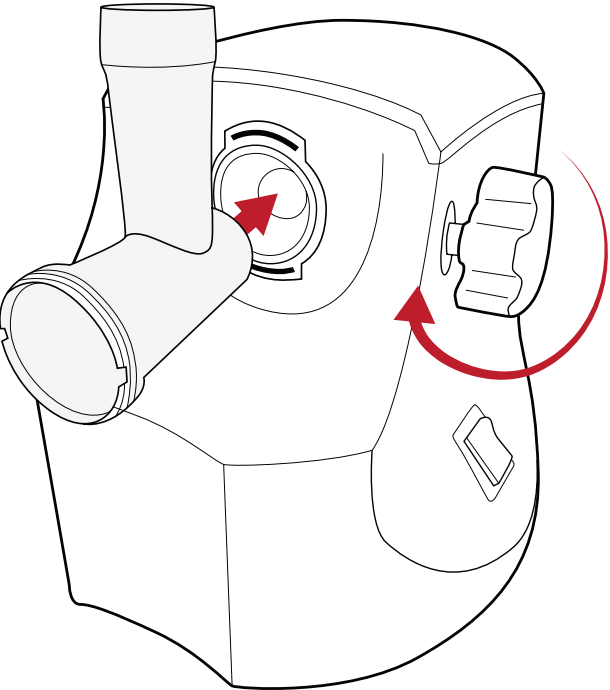


**Loading Tray**



**Collection Tray/Storage Tray (Clear)**

# HOW TO USE



## STEP 1:

Attach Chute to Main Body,  
Twist Knob clockwise to tighten.

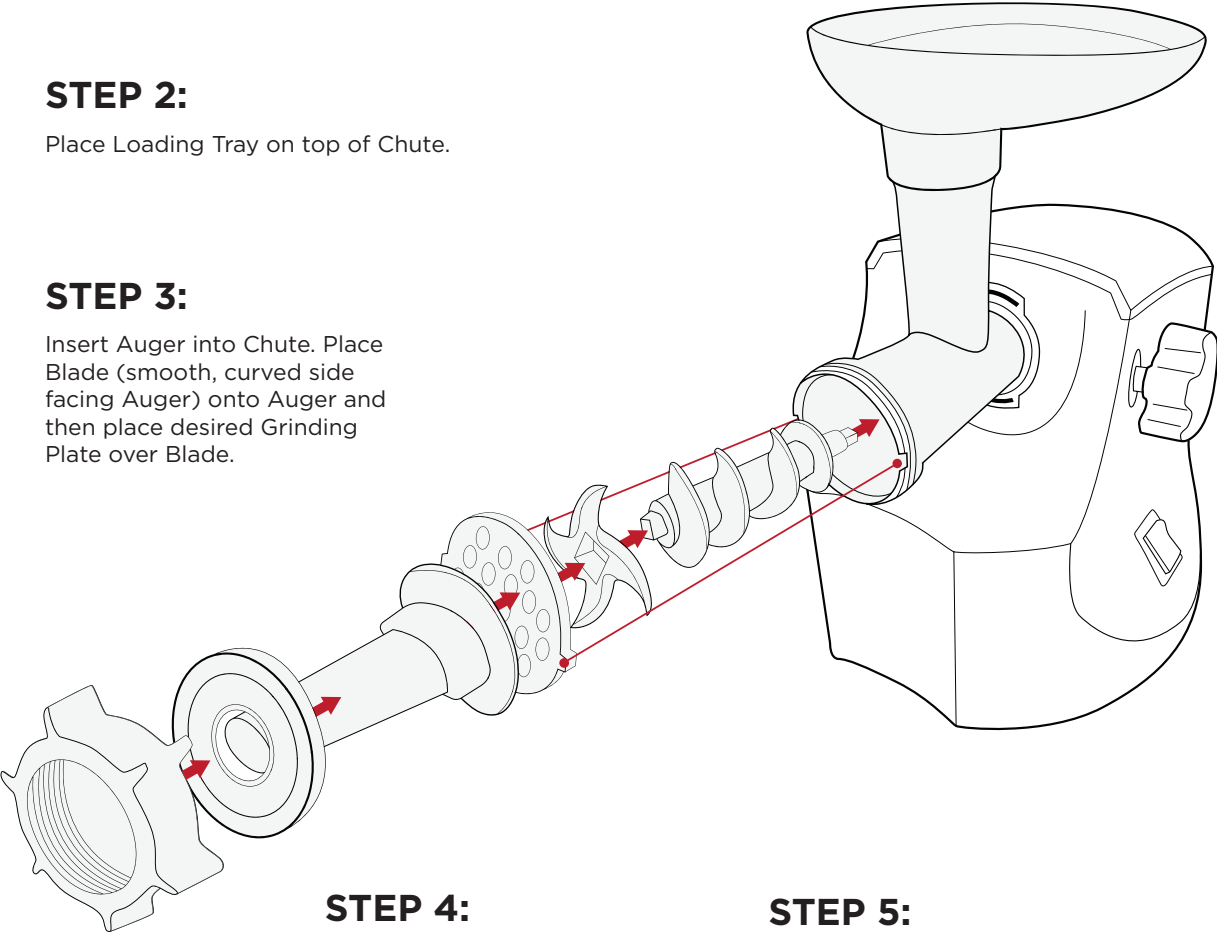
# HOW TO USE

## STEP 2:

Place Loading Tray on top of Chute.

## STEP 3:

Insert Auger into Chute. Place Blade (smooth, curved side facing Auger) onto Auger and then place desired Grinding Plate over Blade.



## STEP 4:

Twist Fastening Ring clockwise over Grinding Plate to secure.

## STEP 5:

Put chilled meat cubes onto Loading Tray. Plug in grinder and turn Back switch On first, then the side switch.

# HOW TO USE

## STEP 6:

Put chilled meat cubes onto Loading Tray. Plug in grinder and turn Back switch On first, then the side switch.

## STEP 7:

When meat is done grinding, allow Meat Grinder to run for an additional 30-60 seconds to fully push through any remaining meat.

## STEP8:

Turn the front switch Off. **Note:** Back switch does not have an off, only on and reverse.

## STEP 9:

Unplug Meat Grinder.

## TIPS

- Make sure all pieces are connected and fully assembled to Main Body before using.
- Double-check that the meat you've prepared for grinding has no bones or hard cartilage that could potentially jam the grinder.
- Do NOT grind fibrous foods like nuts and ginger.
- Meat may be seasoned with spices and/or herbs before grinding, if desired.
- Use this Meat Grinder for all types of meats! Try out your favorites like lamb, duck, chicken and beef.

## **CLEANING AND MAINTENANCE**

1. Ensure that the Meat Grinder is unplugged and cool before cleaning.
2. Disassemble parts from Main Body and clean out meat from Chute and Grinding Plates with a bottle brush.
3. Clean all parts- except for Main Body- with warm, soapy water using a cloth or non-abrasive sponge.
4. Dry all pieces and attachments.
5. Evenly coat a thin layer of vegetable or food-grade mineral oil on Grinding Plates, Auger, Blade, Fastening Ring and Chute. This will help prevent rust from developing.
6. Once these parts are fully dry, store individually in a sealable bag with a handful of rice. Or, store parts in Collection Tray. The Loading Tray also doubles as its lid for storage.

# USER GUIDE

## COOKING FORWARD™

**Thanks for purchasing a Chefman® appliance.**

Love to cook or rarely enter the kitchen? We've got you covered. Creating innovative kitchen appliances and guides for all skill levels just so happens to be our expertise.

Saving time, reducing stress, and cooking more efficiently are just a few things to enjoy as you create restaurant-quality meals using our products. You'll embrace a new world of culinary possibilities and cook with confidence. We like to call this the cooking forward effect!

So go ahead, promote yourself from cook to head chef in your household. (You deserve it!)

From our kitchen to yours,  
**The Chefman® Team**



## READ ALL INSTRUCTIONS BEFORE USE

For your safety and continued enjoyment of this product, always read the instruction manual before using.

# INTRODUCTION

Gone are the days where the only place for meat grinders was behind the counter at your local butcher shop. Grinding meat at home not only allows you to control exactly what goes into your food, but it also allows you to choose the perfect grind for specific recipes. Want a chunky burger that's half beef, half pork? Use the 5mm plate. Want a thinner patty? Use the 3mm plate. With the Chefman Choice Cut 700-Watt Electric Meat Grinder, you can grind meat for everything from meatballs to specialty sausages. The flavor will be fresher, and you'll save money by buying in bulk and grinding yourself.

The Chefman Choice Cut Electric Meat Grinder has a heavy-duty 700-watt motor that grinds about 3½ lbs of meat per minute; plus, a sleek, compact design—and not to mention bragging rights next time you see your butcher! Whether you're new to meat grinding, it's a hobby of yours, or you're a meat connoisseur, we know you'll love using this Meat Grinder. Great cooking starts long before the food hits the flame, so be sure to read this User Guide before you get started.

# FUN FACTS

- “Kibbeh” is derived from the Arabic word for “ball.” Kibbeh that’s rolled by hand resembles small footballs, while in the meat grinder it comes out sausage-shaped.
- The Italian word for meatball is polpetta. In the Abruzzo region of Italy small meatballs, or polpettine, are served in small bites the size of marbles.
- References to the “hamburger” being served as a sandwich date back as far as the 1880s, but the World’s Fair in St. Louis infamously claims it was the first to invent the hamburger as well as the hot dog and iced tea.
- The first recorded recipe for meatloaf is from the 1870s, and it instructed you to add pepper, salt, onion, bread and egg—the very same ingredients you’ll find in most recipes today!

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- 12** Safety Instructions
- 16** Features
- 17** Operating Instructions
- 21** Cleaning and Maintenance
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- 25** Terms and Conditions
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# SAFETY INSTRUCTIONS

## IMPORTANT SAFEGUARDS

### FOR HOUSEHOLD USE ONLY.

**WARNING:** When using electrical appliances, especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock and/or injury to persons, including the following:

- Read all instructions.
- Before using for the first time, remove all packaging, and wash and dry parts.
- Use caution when handling raw meat. Ensure that it is fresh and properly stored, before and after grinding. Always wash all parts of the Meat Grinder thoroughly, with warm, soapy water and a soft towel or non-abrasive sponge, after every use.
- This Meat Grinder should NOT be used by or near children or individuals with certain disabilities.
- This Meat Grinder is not intended for use by persons, including children, with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of this Meat Grinder by a person responsible for their safety.
- Children should always be supervised when the Meat Grinder is present. Children should not play with the Meat Grinder.
- Do NOT operate your Meat Grinder in an appliance garage or under a wall cabinet. When storing in an appliance garage, always unplug the unit from the electrical outlet. Failure to do so will result in risk of fire, especially if the Meat Grinder touches the walls of the appliance garage or the door touches the unit as it closes.
- Always carry the Meat Grinder by the base, or Main Body. Do NOT carry the grinder by the Chute.

# SAFETY INSTRUCTIONS

## IMPORTANT SAFEGUARDS

- Always operate the Meat Grinder on a flat, sturdy surface.
- Ensure that the Meat Grinder is not placed close to the edge of the table, worktop, etc., where it can be pushed off or fall.
- Never put this Meat Grinder near a hot burner, oven or in a dishwasher.
- Never plug in the Meat Grinder where water may flood the area.
- Do NOT let the cord hang over edge of table or counter, come in contact with sharp edges or touch hot surfaces.
- Do NOT use outdoors or use for anything other than its intended use.
- Only operate the unit when it is completely assembled.
- Do NOT operate this Meat Grinder, or any other electrical equipment, with a damaged cord or plug.
- Do NOT use this Meat Grinder if it malfunctions or it has been dropped or damaged. In such cases, contact Chefman Customer Service for assistance.
- **CAUTION:** The Blade is sharp. Handle with care when assembling and cleaning.
- The use of attachments not recommended or sold by Chefman may cause fire, electric shock or injury.
- **CAUTION:** Never feed food into the Chute by hand; always use the Food Pusher.
- Keep fingers, hair, clothing and utensils away from moving parts during operation to reduce the risk of personal injury and/or damage to the Meat Grinder.
- Avoid contact with moving parts.
- Never put your fingers near the inside of the Chute while the Meat Grinder is in use.
- Do NOT use your fingers to scrape away ground meat from where it emerges while the Meat Grinder is plugged in. Laceration may result.



# SAFETY INSTRUCTIONS

## IMPORTANT SAFEGUARDS

- Do NOT leave the Meat Grinder unattended while it is running.
- Do NOT run the Meat Grinder continuously for longer than 10 minutes at a time. Allow at least 30 seconds to 1 minute for the appliance's motor to cool before grinding again.
- Never tug at the Power Cord. Insert the plug by grasping it firmly and guiding it into a grounded electrical outlet. Disconnect by grasping the plug and removing it from the grounded electrical outlet.
- Unplug the Meat Grinder from outlet when not in use, before putting on or taking off parts and before cleaning.
- Never use abrasive cleaning agents or abrasive cloths when cleaning the Meat Grinder.
- To protect against risk of electrical shock, do NOT put this Meat Grinder in water or any other liquids.
- Do not attempt to replace parts or repair this Meat Grinder by yourself.

**SAVE THESE INSTRUCTIONS.**

# SAFETY INSTRUCTIONS

## IMPORTANT SAFEGUARDS

### SHORT CORD INSTRUCTIONS

A short power supply cord is provided to reduce the hazards of entanglement or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a longer detachable power-supply extension cord is used:


1. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
2. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

### POWER CORD SAFETY TIPS


1. Never pull or yank on cord or the appliance.
2. To insert plug, grasp it firmly and guide it into outlet.
3. To disconnect appliance, grasp plug and remove it from outlet.
4. Before each use, inspect the power cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced, and the power cord replaced. Please contact Chefman Customer Support for assistance.
5. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

**DO NOT OPERATE APPLIANCE IF THE POWER CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.**

California Proposition 65:  
(Applicable for California Residents only)

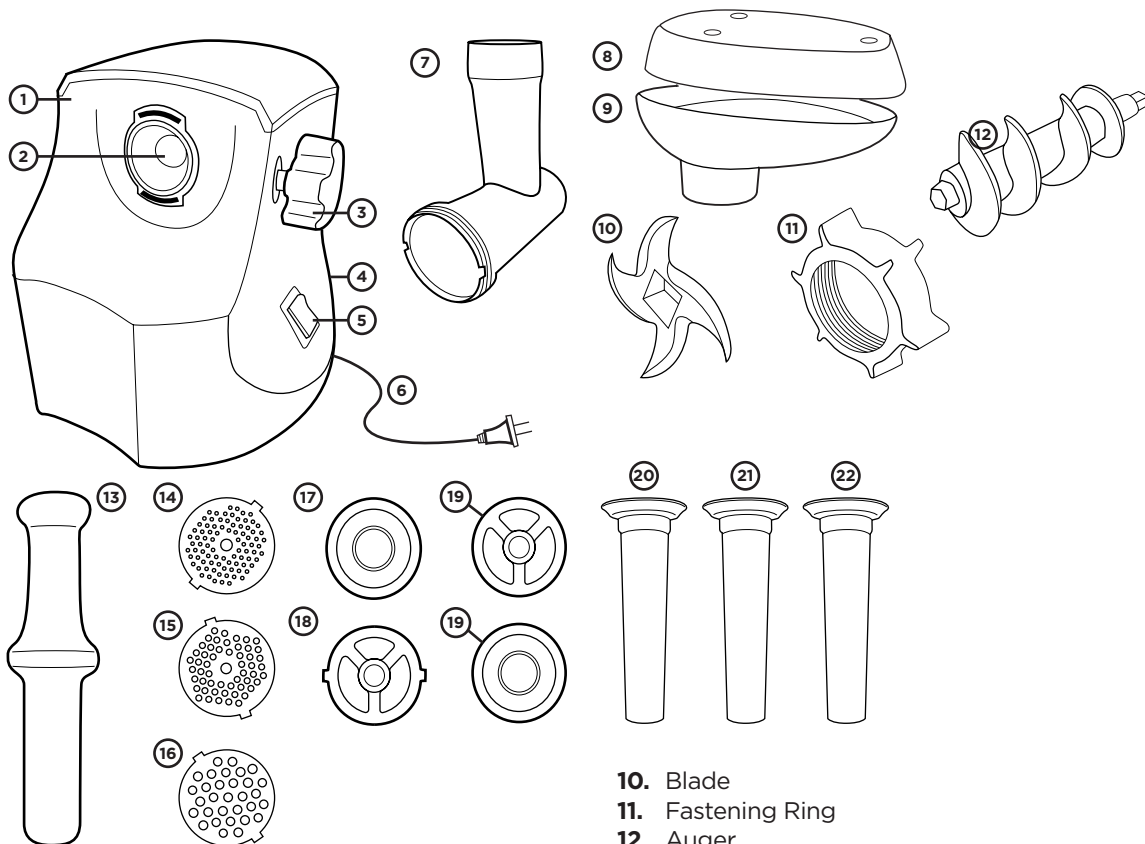


**WARNING:**  
Cancer and Reproductive Harm -  
[www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).



**Do not place the appliance on a  
stovetop or any other heatable  
surface.**

## FEATURES



1. Main Body
2. Inlet
3. Knob
4. Back On/Off/Reverse Switch
5. Side Reverse/On Switch
6. Power Cord
7. Chute
8. Collection Tray/Storage Lid
9. Loading Tray

10. Blade
11. Fastening Ring
12. Auger
13. Food Pusher
14. Stainless Steel Grinding Plate- 3mm holes
15. Stainless Steel Grinding Plate- 5mm holes
16. Stainless Steel Grinding Plate- 8mm holes
17. Round Sausage Attachment (Black)
18. Sausage Stuffing Plate (White)
19. Kibbeh Attachments (Black)
20. Small Sausage Stuffing Funnel- 12mm
21. Medium Sausage Stuffing Funnel- 16mm
22. Large Sausage Stuffing Funnel- 20mm

## OPERATING INSTRUCTIONS

### BEFORE FIRST USE

1. **Make sure all to check all of the packaging to ensure that all parts have been safely removed and unpacked.**
2. Unbox and remove all packing materials from the inside and outside of the Meat Grinder.
3. Refer to the Features section on page 4 to make sure you have all parts and attachments.
4. Use a sponge and warm, soapy water to wash the Loading Tray, Food Pusher, Chute, Auger, Blade, Grinding Plates and Sausage and Kibbeh Attachments (everything but the Main Body). Dry thoroughly. Do NOT use abrasive cleaning agents or scouring pads when cleaning.
5. Before plugging in the Meat Grinder, check that both switches are both turned to "Off."
6. Read all instructions and follow them carefully.

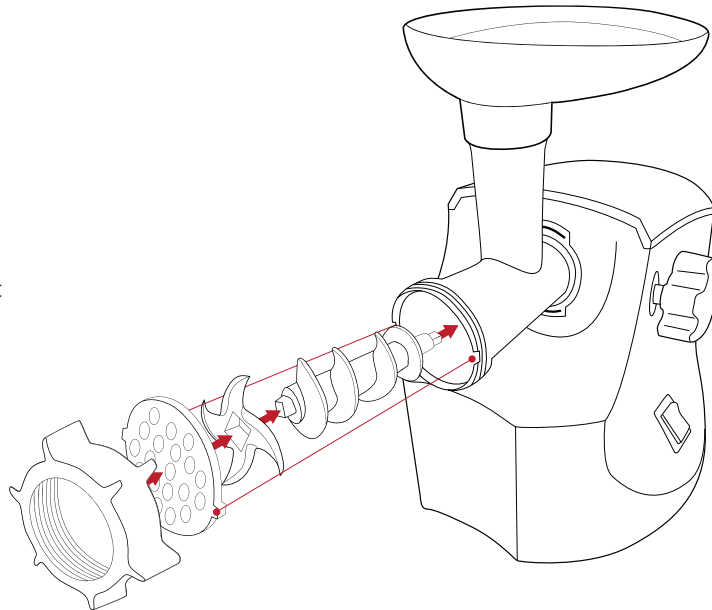
**Reminder:** Use caution when handling raw meat. Ensure that it is fresh and properly stored, before and after grinding. Always wash and dry all parts of the Meat Grinder thoroughly after every use.

### HOW TO USE

1. Cut meat into 1-inch to 2-inch cubes. Chill until firm.
2. Place the Meat Grinder on a flat, sturdy surface and ensure it's not close to the edge of a table or countertop where it can be pushed off or fall. Allow for enough space around the Meat Grinder to avoid sources of heat and water. Since raw meat will be used, create a designated workspace to avoid cross-contamination.
3. Hold the Main Body steady with one hand.
4. Insert the back of the Chute into the Inlet with the narrower tube facing up. Make sure the top and bottom rivets fit into the matching divots of the Inlet. (Refer to Figure 1 on next page for correct assembly.) Twist the Knob to secure the Chute in place.
5. Insert the non-spiral end of the Auger into the Chute ensuring that the hexagonal end fits into the hexagonal hole in the Inlet. **Note:** The Auger should stay in place but will be slightly loose until the rest of the attachments are secured.

## OPERATING INSTRUCTIONS

6. Once the Auger is secure, place the Blade onto the Auger's pin. Ensure that the curved, smooth side is facing in and the raised sides are facing out towards you. **Caution:** This Blade has sharp points and edges. (Refer to Figure 1 on next page for correct assembly.)
7. Select the appropriate Grinding Plate.
  - **Meat Grinding Plates Breakdown:**
    - 3mm- Fine--for cooked meats, pâté, bread crumbs, bologna, hot dogs and jerky.
    - 5mm- Medium--for coarse raw or cooked meats, hamburgers, meatballs, meatloaf and breakfast, Polish or German sausages.
    - 8mm- Coarse--good to use for chili, chorizo and chunky ground meat.
8. Place the desired Grinding Plate on the pin in front of the Blade. Ensure the rivets on the Grinding Plate fit into the Chute's divots. (Refer to Figure 1 for correct assembly.)
9. Hold the Grinding Plate in place and attach the Fastening Ring over it. Turn the Fastening Ring clockwise to secure.
10. Place the Loading Tray on top of the Chute.
11. Position the Collection Tray or a bowl or dish in front of the Meat Grinder to catch the ground meat as it exits the grinder.
12. Make sure that both switches are turned to "Off." Then, plug in the Meat Grinder.
13. Load cut and chilled meat cubes into the Loading Tray.
14. Switch the Back switch to "On" and then, when ready to grind, switch the Side switch to "On."



## OPERATING INSTRUCTIONS

15. Use the Food Pusher to gently push meat into the Chute through the hole on the Loading Tray. **Note:** Do NOT use the Food Pusher to forcefully push meat through the Chute. This will jam the Meat Grinder.
16. If meat is jammed or grinding significantly slows down, use the Reverse function.
  - Turn both switches to "Off," then wait 30 seconds. Then turn the Back switch to "Reverse," and then the side switch to "Reverse." Pieces that are jammed will reverse out back into the Chute.
17. Allow the Meat Grinder to grind for at least an additional 30 seconds to 1 minute after the last piece of meat has been grinded. This will ensure all meat has been grinded and helps protect the motor.
18. Switch the Meat Grinder off using both switches.

### HOW TO MAKE SAUSAGE:

1. Grind chilled meat cubes using the the desired Grinding Plate. For chunkier sausage such as chorizo, use the Coarse plate.
2. Grind for a second time into the casing by following the below instructions.
  - In order to use casings with the Meat Grinder, insert the Auger, Blade, desired Sausage Funnel and Round Sausage Attachment into the fastened Chute in this specific order. Secure with the Ring.
  - Rub vegetable oil or shortening onto the Sausage Funnel Attachment so that casing does not rip or stick to the funnel.
  - Slide the casings over the funnel. Pin-prick the casings with a knife to create tiny holes to avoid air bubbles. If necessary, knot the end of the casing.
  - Load cut and chilled meat into the Loading Tray.
  - Position the Collection Tray or a bowl or dish in front of the Meat Grinder to catch the ground meat as it grinds through.
  - Make sure that both switches are turned to "Off." Then, plug in the Meat Grinder.

# OPERATING INSTRUCTIONS

- Place hand by casing and funnel to catch and guide sausage as it forms.
- Switch dual switches to “On” to begin grinding and making sausage.
- Create separate sausage links by using both hands and twisting sides in opposite directions. Repeat with each section.

## HOW TO MAKE KIBBEH:

Kibbeh is a popular Middle Eastern stuffed sausage made with ground meat, seasonings and bulgur. The Kibbeh Attachments may be used to make the hollow “meat dough” that will later be stuffed and cooked.

1. Cut meat into 1-inch to 2-inch cubes. Chill until firm.
2. Grind meat twice using the coarsest Grinding Plate (8mm). Follow Operating Instructions on page 5.
3. To make the meat mixture for kibbeh, combine the ground meat with soaked and rinsed bulgur. (A good ratio is 1 ½ lbs ground meat with 1 ½ cups bulgur). Chill mixture for about 30 minutes.
4. When ready to make kibbeh, remove the Blade and Grinding Plate from the Meat Grinder after initial grinding. Attach the Kibbeh attachment and secure with the Fastening Ring.
5. Fill Loading Tray with chilled, ground meat and bulgur mixture and use the Food Pusher to load meat down into the Chute. Turn the Meat Grinder on using both switches.
6. The ground mixture will emerge out of the Kibbeh Attachment in a hollow tube shape. Use one hand to steadily guide it out so the meat tube does not collapse or break.
7. Cut tube into desired length and stuff with desired filling. After stuffing, gently pinch both sides to seal.

# CLEANING AND MAINTENANCE

**Note: Because raw meat is used in this appliance, it is very important to follow proper food safety and ensure appliance is fully cleaned after each use.**

1. Disassemble all parts and attachments from the motorized Main Body.
2. Wipe Main Body with a damp cloth. DO NOT USE ABRASIVE MATERIALS.
3. Clean out the Chute and the Grinding Plates with a bottle brush and warm, soapy water to remove excess bits of meat out of holes.
4. Wipe Main Body with a damp cloth. Wash all parts of the Meat Grinder except for the Main Body in warm, soapy water. The sausage and kibbeh attachments, Food Pusher and Collection Tray are dishwasher safe.  
**Note:** Bleach cleaning solutions containing chlorine will discolor surfaces of the Meat Grinder.
5. Dry all parts by wiping down with a dry towel. Lay flat on a fresh towel or wire rack to air-dry any remaining moisture. To avoid rust and oxidation, ensure all parts are completely dry before storing.
6. (Optional) After fully towel or air-drying, put the Blade, Grinding Plates, Auger and Fastening Ring in the oven at 170°F for 10-15 minutes to completely remove any moisture.  
**Note:** Cleaning solutions containing chlorine will discolor surfaces.
7. After drying, wipe all cutting parts that were in the Chute (Blade, Grinding Plates, Auger) with vegetable oil or a food-grade silicone or mineral oil spray to lubricate and prevent rust. This is especially important if the Meat Grinder pieces and attachments will be stored in a high-humidity area.
8. Bag dry metal parts individually in a sealable bag with a handful of rice. Then store in freezer, if possible, or a dry place.
9. If you do not want to freeze parts, place parts in the Collection Tray and cover with the Loading Tray as a storage container.
10. Do NOT store in a high-moisture environment.

TROUBLESHOOTING

Problem	Cause	Solution
The Meat Grinder is not turning on.	1. There could be possible damage to the Power Cord, or the outlet is not working. 2. Back Switch or Side Switch is not on.	1. Check to see if there is any visible damage to the Power Cord. If there is, do not operate the Meat Grinder. Instead, contact Chefman Customer Service at 888-315-6553 or email customerservice@chefman.com. 2. Check that the Back and Side Switches are turned on.
The Chute is jammed.	1. Warm fat can sometimes cause the Chute to jam. 2. Pieces that are loosely assembled onto the Meat Grinder will cause meat to get caught and clog the grinder.	1. Use the Reverse function on the switch to release anything that may be jamming the Chute. Refer to step 16 in Operating instructions on page 6 for directions. 2. Fully turn off and unplug the grinder. Check that all parts are tightly assembled.
Kibbeh is not forming properly.	A not-quite-ground piece of meat is stuck, causing ground kibbeh meat to emerge only partially. Kibbeh mixture may also not be chilled enough or mixed with enough bulgur.	Turn off and unplug the Meat Grinder and check the Chute for stuck pieces.
My sausages have air bubbles.	Sausage casings were not pricked to create small holes before stuffing.	Use the tip of your knife to carefully create tiny holes in casings; these holes will allow air to escape as the casings are filled.
The meat is not coming out in a consistent texture.	The Blade could be assembled backwards.	Turn off and unplug Meat Grinder. Disassemble and turn Blade around. The curved, smooth side should face away from you towards the Auger.

COOKING TIPS

TYPES OF SAUSAGE CASINGS:

Sausage casings come in many shapes and sizes. Some are synthetic, others are natural. Below is a breakdown of the most commonly used casings and how to use them. Casings can be purchased at stores, local farmers’ markets, online or at local specialty butcher shops.

**Collagen Casings**- Natural product made from beef protein; come in edible and non-edible forms. Variations include:

- **Fresh Casings**, most tender.
  - Commonly used for brats and breakfast sausages.
  - No soaking needed; can use right out of the package.
  - Best Cooked: Broiled, grilled or fried.
- **Smoked/Processed Casings**, second most tender.
  - Commonly used for hot dogs, smoked and cured bratwurst.
  - No soaking needed; can use right out of the package.
  - Best Cooked: These casings are made stronger to be hung in a smoker but can be cooked in an oven or dehydrator.
- **Snack Stick Casings**, least tender.
  - Used for snack sticks, jerky and breakfast sausages.
  - No soaking needed; can use right out of the package.
  - Best Cooked: These are also made stronger to be hung in a smoker but can be cooked in oven.

**Old Fashioned Collagen Middles** (Non-Edible)- Made of beef protein; eliminates the loose, wrinkled look you get with fibrous casings. These casings usually come string tied.

Variations include:

- **Collagen Rounds**
  - Commonly used for summer sausages.
  - Soak in non-iodized salted water for 3 to 5 minutes before using.
  - Best Cooked: In a smoker, or cooked in an oven until the internal temperature reaches 165°F.
  - Shrinks with the meat to prevent wrinkling.
  - These casings will curve when stuffed.
  - Since casings are not edible, peel off casings after cooking and before consuming.

# COOKING TIPS

**Natural Casings-** Made from sheep, hog and cow intestines. These casings come in a salted brine and need to be soaked at least 1 hour in clear, warm water. Change the water regularly while the casings are soaking. Soaking will make these casings more pliable to use with the Meat Grinder. After soaking, open casings and rinse with water to remove salt. Then refrigerate in a sealed air-tight container. Refrigeration will help eliminate the odor that naturally comes from these fresh casings.

**Note:** Natural casings will stay fresh on the shelf and in the refrigerator for at least 1 year so long as they are kept in brine in an airtight bag or container. Variations include:

- **Natural Hog Casings**

- Used for brats, franks or melts.
- Soak at least 1 hour in clear, warm water, changing water regularly.
- Best Cooked: Broiled, grilled or fried.

- **Natural Sheep Casings**

- Used for snack sticks and breakfast sausage links.
- Soak at least 1 hour in clear, warm water, changing water regularly.
- Best Cooked: Baked, smoked or broiled.

- **High Barrier Casings-** Leak-proof casings made of a nylon/poly blend. Great for beginner sausage-makers. These casings are impermeable so liquid cannot escape.

- Used for summer sausages, bolognas and salamis.
- Soak for 30-60 minutes in cold water prior to use.
- Best Cooked: In a smoker, oven or cooked in water until the internal temperature reaches 165°F.

- **Hot Dog Casings-** Made from collagen or non-edible plastic. Used to make good old-fashioned franks.

- Used for franks.
- No soaking needed; can use right out of package
- Cooked Best: Boiled or smoked until internal temperature reaches 165°F.
- Do NOT use in an oven.

# TERMS & CONDITIONS

## Limited Warranty

Our products are backed by a limited 1-year warranty. To register, follow the instructions on the Chefman® Warranty Registration page in this User Guide.

We offer a limited 1-year warranty from the date of purchase. This warranty is void without proof of purchase within the USA, Canada or Mexico. Service centers and retail stores do not have the right to alter or change the Terms & Conditions of this warranty.

### WHAT THE WARRANTY COVERS

- **Manufacturer Defects**

Chefman® products are warranted against defects in material and workmanship for a period of 1 year from the date of purchase, when used in accordance with the Chefman® User Guide.

- **Qualified Replacements**

If your product does not work as it should, we will send you a new one. If the product is no longer available, we will replace it with an identical product or one that is comparable.

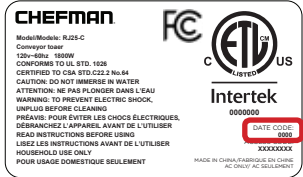
### THIS WARRANTY DOES NOT COVER

- **Misuse** - Damage that occurs from neglectful or improper use of products; damage that occurs as a result of usage with incompatible voltage. See Safety Instructions for information on proper use.
- **Poor Maintenance** - General lack of proper care. See Cleaning & Maintenance Instructions for information on proper maintenance.
- **Commercial Use** - Damage that occurs from commercial use.
- **Altered Products** - Damage that occurs from alterations or modifications by any entity other than Chefman®; removal of rating label.
- **Catastrophic Events** - Damage that occurs from fire, floods or natural disasters.
- **Loss of Interest** - Claims of loss of interest or enjoyment.

# CHEFMAN® WARRANTY REGISTRATION

Register your product to extend your warranty for 3 months.

### What do I need to register my product?



- Contact Information
- Model Number
- Proof of Purchase (i.e. online confirmation, receipt, gift receipt)
- Date code

### How do I register my product?

We offer 2 convenient ways to access the Chefman® registration form:

1. Visit [chefman.com/register](https://chefman.com/register).
2. Scan the QR code below to access the form:



### Have a question?

Please reach out to us at [Chefman.com/contact](https://chefman.com/contact).

### Need more help?

We're here for you! Contact us at [customersupport@chefman.com](mailto:customersupport@chefman.com) or 888.315.6553 Monday-Friday.

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