

# *The* SAUSAGE MAKER<sup>®</sup> *Inc.*

## Operating Manual



### **TSM-8 Electric Grinder**

Item #64350

**1500 Clinton St., Bldg. 123  
Buffalo, NY 14206-3099**

Customer Service: (716) 824-5814  
8:30 am - 4:30 pm EST, Monday-Friday

Fax: (716) 824-6465

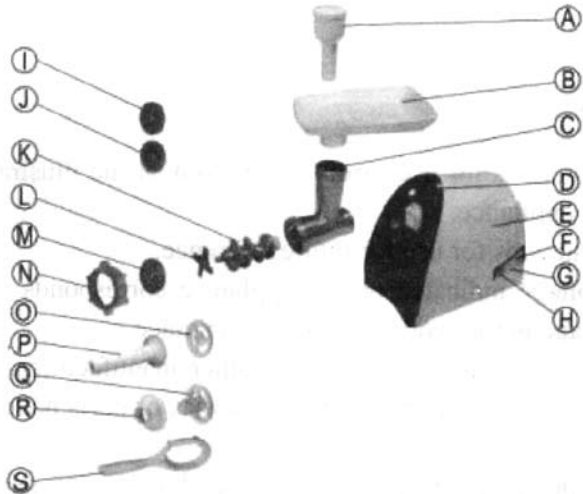
[www.sausagemaker.com](http://www.sausagemaker.com)  
[customerservice@sausagemaker.com](mailto:customerservice@sausagemaker.com)

## Contents:

- Parts List
- Introduction
- Important Safeguards
- How to Use Your Appliance
- Tips
- How to Clean Your Appliance
- Technical Specifications

## Parts List:

- A. Meat Pusher
- B. Tray
- C. Cutter Housing
- D. Release Button
- E. Motor Unit
- F. Switch Button
- G. Reversal Button (REV)
- H. Light
- I. Fine Grinding Plate
- J. Medium Grinding Plate
- K. Auger
- L. Knife
- M. Coarse Grinding Plate
- N. Screw Ring
- O. Spacer
- P. Stuffing Tube
- Q. Former
- R. Cone
- S. Release Lever



## Introduction:

This appliance is equipped with a thermostat system. This system will automatically cut off the power supply to the appliance in case of overheating.

If your appliance suddenly stops running:

1. Pull the main plug out of the socket.
2. Press the switch button to turn off the appliance.
3. Let the appliance cool down for 60 minutes.
4. Put the main plug in the socket.
5. Switch the appliance on again.

Please contact the dealer or an authorized service center if the thermostat system is activated too often. If you plug the appliance in, the indicator light will be on.

**CAUTION:** In order to avoid a hazardous situation, this appliance must never be connected to a timer switch.

## Important Safeguards:

1. Read these instructions for use carefully and look at the illustrations before using the appliance.
2. Keep these instructions for future reference.
3. Verify that the voltage indicated on the appliance corresponds to the local main voltage before you connect the appliance.
4. Never use any accessories or parts from other manufacturers. Your guarantee will become invalid if such accessories or parts have been used.
5. Do not use the appliance if the main cord, the plug or any other parts are damaged.
6. If the main cord of this appliance is damaged, it must always be replaced by the manufacturer or an authorized service center in order to avoid hazardous situations.

## Important Safeguards (cont'd)

7. Thoroughly clean the parts that will come into contact with food before using the appliance for the first time and after every subsequent use.
8. Unplug the appliance immediately after use.
9. Never use your finger or any other object to push ingredients down the feed tube while the appliance is running. Only the pusher is to be used for this purpose.
10. Keep the appliance out of reach of children.
11. Never let the appliance run unattended.
12. Switch the appliance off before detaching or installing any accessory.
13. Wait until all moving parts have stopped running before removing any part of the appliance.
14. Never immerse the motor unit in water or any other liquid or rinse it under the tap. Use only a moist cloth to clean the motor unit.
15. Do not attempt to grind bones, nuts or other hard items.
16. Never reach into the cutter housing. Always use the pusher.
17. Never operate the appliance continuously for more than 3 minutes at 575 W.

## How to Use Your Appliance:



### Grinder

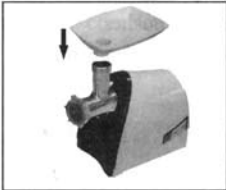
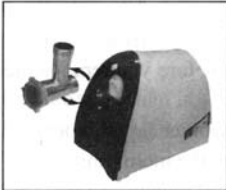
1. Insert the auger into the cutter housing, plastic end first.

Place the knife onto the auger. The flat edge of the knife should be flush to the grinder plate.

Place the medium grinding plate or coarse grinding plate, depending on the consistency you prefer, onto the auger. (Make sure the notch of the grinding disc fits onto the projections of the grinder head.)

Turn the screw ring in the direction of the arrow onto the cutter housing until it is properly fastened.

2. Attach the cutter housing to the motor unit.
3. Place the tray on the upright part of the cutter housing.
4. The appliance is now ready for grinding.



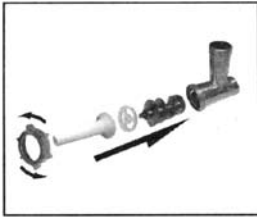
### Grinding

Cut the meat into small pieces. Remove bones, pieces of gristle and sinews as much as possible.

**(Never use meat that is frozen solid!)**

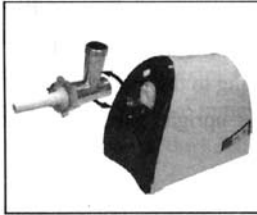
Put the meat in the tray. Use the pusher to gently push the meat into the cutter housing. (For steak tartare, grind the meat with the medium grinding disc twice.)



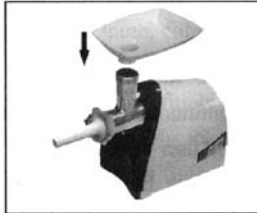


#### **Making Sausages:**

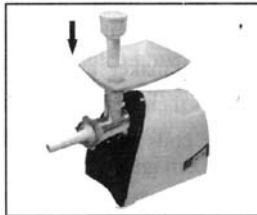
1. After grinding the meat, insert the auger into the cutter housing, inserting the plastic end first. Place the spacer in the cutter housing. Place the stuffing tube onto the cutter housing and screw the ring on the cutter housing.
2. Attach the cutter housing to the motor unit.
3. Place the tray on the upright part of the cutter housing.
4. The appliance is now ready for making sausages.



Put the ingredients in the tray. Use the pusher to gently push the meat into the cutter housing. Slide the properly prepared casing onto the stuffing tube. Push the seasoned ground meat into the cutter housing.



For detailed information on sausage making, visit us online: [www.sausagemaker.com](http://www.sausagemaker.com).



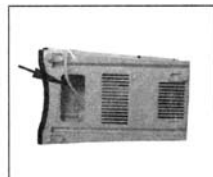
#### **Polish Sausage Recipe:**

To make 25 Lbs. of Fresh Polish Sausage, use the following ingredients:

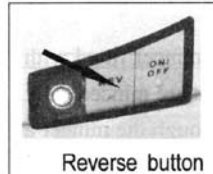
- 25 Lbs. pork butts
- 35-38 MM hog casings or 32 MM fresh collagen casings
- The Sausage Maker Polish Sausage Seasoning (half package)
- Water to mix seasoning

#### **Tips:**

- Lash down the power cord and put it into the space indicated by the diagram below.



- If the appliance is locked, press the Reversal Button (REV). The meat locked in cutter housing will come loose so that the appliance can begin running again.



- Parts P, Q, R, and S can be stored in the pusher.



### **How to Clean Your Appliance:**

Meat left behind in the cutter housing may be removed from the inside of the appliance by passing a slice of bread through the cutter housing.

1. Before you clean the appliance, switch the appliance off and remove the plug from the socket.
2. Press the release button and turn the whole cutter housing in the direction of the arrow. Remove the pusher and the tray.
3. Unscrew the screw ring and remove all parts of the cutter housing. Do not clean the parts in the dishwasher!
4. Wash all parts that have come into contact with meat in hot soapy water. **CLEAN THEM IMMEDIATELY AFTER USE.**
5. Rinse them with clear, hot water and dry them **IMMEDIATELY.**
6. We advise you to lubricate the cutter unit and the grinding plates with a food grade silicone spray.

### **Technical Specifications:**

- 120 V, 575 W
- 3/16", 5/16", 1/8" Grinding Plates
- 2 1/8" diameter Chopper Knife
- 1" Plastic Stuffing Tube
- Meat Pusher
- Stainless Steel Meat Tray, Plates and Auger
- Unit Weight: 10 lbs.
- Overall Dimensions: 13" L x 7" W x 14" H
- UL Approved

**Don't forget...The Sausage Maker is your source for everything you need to make sausage! Find everything from casings and seasonings to sausage stuffers and smokehouses. Have questions about sausage making? Our product specialists can help answer them for you!**

**(716) 824-5814, 8:30 am - 4:30 pm, EST, Monday-Friday**

The Sausage Maker, Inc.  
1500 Clinton St., Bldg. 123  
Buffalo, NY 14206-3099  
(716) 824-5814  
[www.sausagemaker.com](http://www.sausagemaker.com)