

# Commercial Meat Grinder

deni

**BONUS**  
Includes  
Recipes

Model #3500

## IMPORTANT

Please keep these instructions  
and your original box  
packaging.



**INSTRUCTIONS**  
FOR PROPER USE AND CARE

## IMPORTANT SAFEGUARDS

When using this electrical appliance, safety precautions should always be observed, including the following:

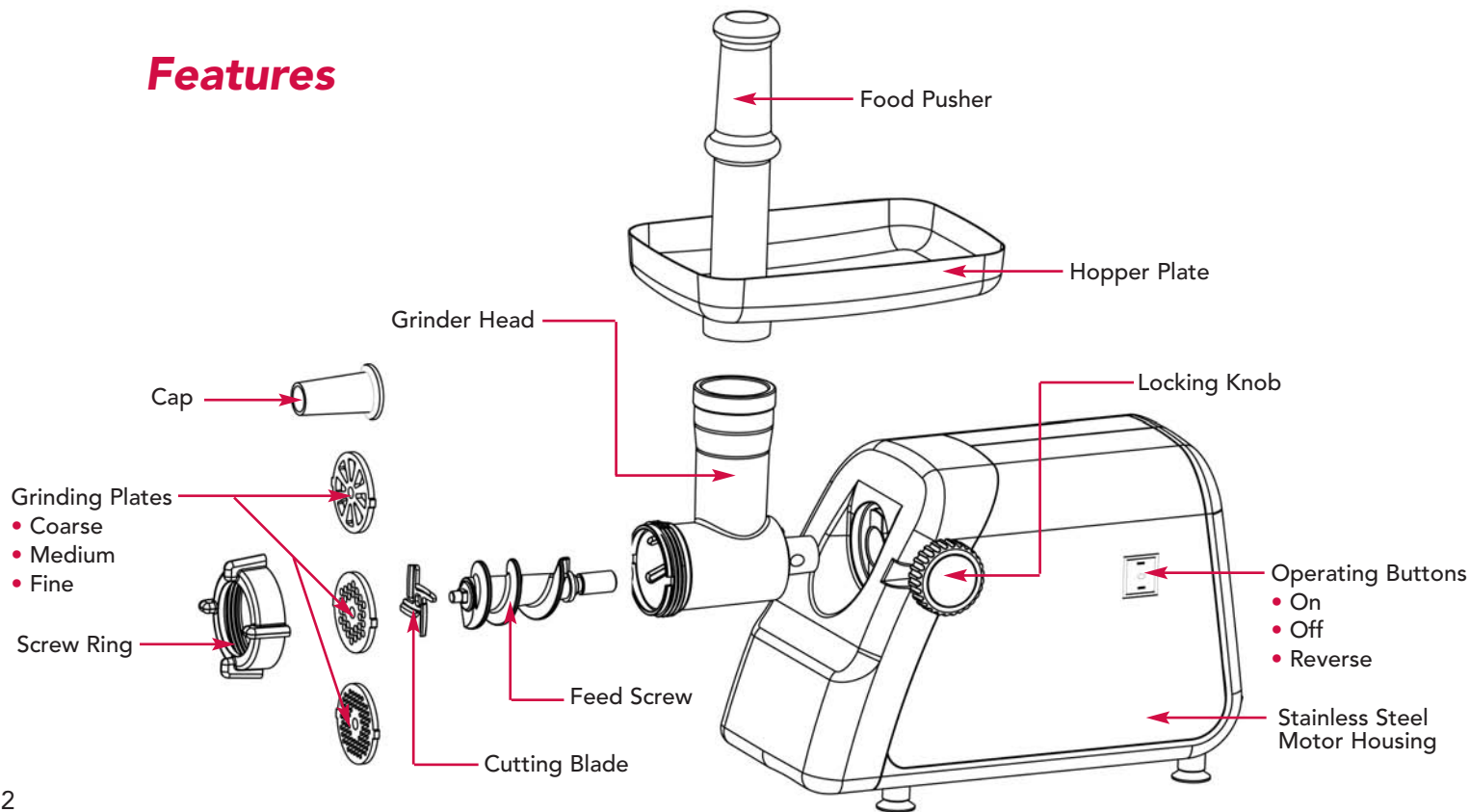
- Read all of the instructions.
- To protect against risk of electrical shock do not put meat grinder in water, other liquid, or where water may flood the area.
- Place the meat grinder securely in the center of the counter or work space on a flat surface.
- Close adult supervision must be provided when this appliance is used by or near children. This appliance is not recommended for children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts. Never feed food by hand. Always use food pusher. Keep hair, hands, clothing, and utensils away from moving plates while operating to reduce the risk of personal injury and/or damage to the meat grinder.
- Do not use fingers to scrape away food from discharge disc while appliance is operating. Injury may result.  
**CAUTION: DO NOT PUT YOUR FINGERS NEAR THE HOPPER OR HEAD WHILE IN OPERATION.**
- Do not operate with a damaged cord, plug, after the appliance malfunctions, or if it is dropped or damaged in any manner. Return the meat grinder to Keystone Manufacturing Co., Inc. for examination, repair or electrical or mechanical adjustment.
- Using attachments not recommended or sold by Keystone Manufacturing Co., Inc. may cause hazards.

- Do not use outdoors, household use only.
- Do not let cord hang over edge of table or counter. Do not let cord come in contact with hot surfaces, including the stove.
- **WARNING:** The cutting blade is sharp. Handle with care when both using and cleaning.
- Do not place near hot gas, electric burner, in an oven, or in a dishwasher.
- Never leave meat grinder unattended while it is operating.
- If motor stalls, turn off immediately and unplug power unit. To avoid injury, first detach meat grinder head then disassemble and remove clogged pieces.
- Do not use an extension cord with this meat grinder. However, if one is used, it must have a rating equal to or exceeding the rating of this appliance.
- The meat grinder should always be in the off position before inserting or removing plug from a wall outlet.
- Do not pull on the power cord to disconnect, pull on the head of the plug.
- This meat grinder should not be used for other than the intended use.
- The Deni Meat Grinder has a polarized plug (one blade is wider than the other). This plug will fit in a polarized outlet only one way, as a safety feature. Reverse the plug if the plug does not fit fully in the outlet. Contact a qualified electrician if it still does not fit. Do not attempt to defeat this safety feature.

## SAVE THESE INSTRUCTIONS

# Commercial Meat Grinder

## Features



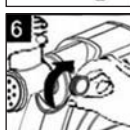
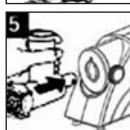
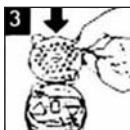
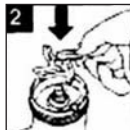
## ***Functions***

- Operating Buttons:** Allows you to turn the unit ON, OFF and REVERSE the direction of the feed screw if the unit jams.
- Locking Knob:** Holds the grinder head tightly in place.
- Motor Housing:** Provides an outer shell for the motor mechanism.
- Food Pusher:** Used to feed foods into the hopper opening.
- Hopper Tray:** Holds food to be ground.
- Grinder Head:** Holds feed screw, cutting blade, and cutting plates for grinding.
- Feed Screw:** Rotates cutting blade to grind meat.
- Cutting Blade:** Cuts the food before going through the grinding plates.
- Cutting Plates:** Grinds meat into the desired texture; fine, medium, or coarse.
- Sausage Stuffer:** Works as a funnel to fill sausage casings.
- Cap:** Holds the cutting blade and cutting plates in place during grinding.

# Commercial Meat Grinder

## Assembling

1. Make sure the unit is unplugged while assembling.
2. Insert the feed screw into the grinder tube, long end first. (Figure 1)
3. Position the cutting blade onto the feed screw with the flat surface of the blade facing you. NOTE: If it is not fitted properly, meat will not be ground and the cutting plate may be damaged. (Figure 2)
4. Position the desired cutting plate onto the feed screw, against the flat sides of the cutting blade. Be sure the notches on the cutting plate fit into the slots in the grinder tube. (Figure 3)
5. Securely attach the cap to the end of the grinder tube. (Figure 4)
6. Insert the grinder head into the opening of the motor housing. Turn slowly and push in, until it is firmly seated. Note: You may need to loosen the locking knob to allow the grinder head to be fully inserted. (Figure 5)
7. Secure the grinder head by turning the locking knob until tight. (Figure 6)



8. Place the hopper tray on the feed tube. (Figure 7)
9. Use the food pusher to push food gently, one piece at a time into the feeding tube. Do not force the food into the tube.



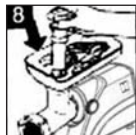
## How To Assemble Sausage Maker

1. Insert feed screw into grinder tube.
2. Place the coarse grinding plate onto the feed screw.
3. Place wide end of sausage stuffer against the grinding plate. Hold in place while attaching the screw ring.
4. Insert grinder tube into the motor unit and tighten the locking knob to secure.

## How To Operate

1. Before using for the first time, remove all packaging and wash parts. DO NOT place in dishwasher.
2. Place the unit on a sturdy work surface so the air-vents at the bottom and back are not blocked.
3. Make sure the unit is OFF. Plug the unit in.
4. Place a bowl or plate beneath the grinding tube to catch the ground meat.
5. Turn the grinder on. The ground meat will come out through the grinding plate in the head. Note: The grinder must be on BEFORE adding food.

6. Place food in the hopper tray and use the food pusher to feed food into the hopper opening. **CAUTION: DO NOT USE YOUR FINGERS TO FEED FOOD THROUGH THE HOPPER.** NOTE: The grinder head may rotate slightly during use, but it is normal. Do not over tighten to stop this movement. It may cause damage. (Figure 8)
7. Turn the unit OFF when complete.



## Cutting Plates

- Fine: used for breakfast sausages, spreads, pâtés, baby food, and hamburgers.
- Medium: used for Polish and Italian style sausages, ground meat in soups or relishes.
- Coarse: used for salami and larger style sausages, ground meat for chili or with vegetables.

## How To Make Sausage

1. Prepare natural casing by running it under cool water. Soak casing in a bowl of cool water for a half hour.
2. Rinse the casing again under cool water and let the water run through the casing by holding one end of the casing open under the faucet.
3. Soak the casing again, adding one tablespoon of white vinegar for each cup of water in the bowl. Leave the casing in the vinegar solution until you are ready to stuff it, then rinse and drain.

NOTE: Vinegar softens the casing and makes it more transparent. This makes the finished sausage look better.

4. Cut meat into one inch cubes and put in freezer for half hour to firm up.
5. Measure the seasonings for the recipe you are using and combine in a small bowl. Set aside.
6. Grind the meat, following the basic operating instructions.
7. Assemble the meat grinder with the sausage stuffer following the instructions on page 4.
8. Test the sausage. Fry up a small amount of the sausage mixture. Adjust seasonings to taste.
9. Pull the entire sausage casing over the stuffing tube so that the end of the casing is even with the tube opening.
10. Slowly feed the meat, with the pusher, into the hopper opening. When the ground meat is flush with the opening of the stuffing tube, pull off 2 inches of casing and tie into a knot.
11. Continue feeding meat into the hopper opening and stuffing the sausage casing. Pack the casing firmly but not to the bursting point. Maintain an even thickness throughout the length of casing.
12. Slide leftover casing off stuffing tube when all meat has been used.
13. Inspect the sausage by pricking any air bubbles or pockets with a pin. Note: Air pockets can fill with fat while cooking allowing mold to grow.

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14. Twist off the links. By starting at the tied end of the stuffed casing, grasp 3 inches of stuffed casing or the desired length of sausage you wish to make and gently twist two or three times in the same direction to form a link. Continue twisting off links until the entire casing is done.
15. Using a sharp knife, cut the links apart and cut off any empty casing at the end.
16. Arrange the links in a single layer on a plate covered with plastic wrap and refrigerate for a couple of hours. Note: If you are not going to eat the sausage within 2 days, it is recommended that you use one of Deni's vacuum sealers or vacuum packaging systems.

## *Sausage Making Tips*

- Make sure the meat is as cold as possible, without being frozen, before you grind it. Cold meat is easier to grind and the fat doesn't clog up the grinding plate.
- When mixing sausage with your hands, place a bowl of cold water nearby. Rinse your hands frequently in the cold water so that the fat doesn't stick to your fingers.

## *Cleaning*

- Make sure the unit is OFF and the motor has stopped completely before disassembling the unit.
- Unscrew cap.
- To remove grinding plate easily, knock the head on the table with the cutting plate face up.
- Wash each part in warm soapy water. Use care when handling the sharp blades. Note: Do not wash any parts in the dishwasher or use abrasive cleaning agents or cloths when cleaning. Bleaching solutions containing chlorine will discolor aluminum surfaces. Thinners and benzynes will crack or change the color of the unit.
- Wipe motor housing with a damp cloth. Do not immerse in water.
- Coat feed screw, cutting blade, and cutting plates with salad oil after washing and drying. Note: The oil will keep parts lubricated.

## Hints and Tips

- When carrying the unit, be sure to hold motor housing with both hands. Do not hold or carry by the hopper plate.
- Make sure all parts are tightly assembled. Loose parts will cause food to get caught and clog up the grinder.
- Always turn the unit ON before inserting food.
- Process a small amount of fat from the meat through the meat grinder before grinding to lubricate the grinding mechanism.
- Cut food into strips or cubes slightly smaller than the opening on the feeding tube.
- Do not grind hard foods such as bones and nuts.
- Do not grind ginger and other materials with hard fiber.
- Do not use the unit for more than 20 minutes without interruption. If longer use is necessary, allow unit to cool down thoroughly before reusing it.
- To avoid jamming, do not apply excessive pressure while operating.
- Grinding bread pieces may help to remove food residue left in the meat grinder after use.
- Chill meat before grinding to reduce the loss of juices.
- Refrigerate ground meat immediately and cook within 24 hours.
- Make sure food is free of bone, tough tendon, nutshells, etc. before grinding.

- Do not use food pusher on bread crumbs or nuts. They will feed themselves.
- When making bread crumbs, only use the coarse grinding disc.
- Never try to undo the parts or to repair the unit by yourself contact Keystone Manufacturing Company, Inc.
- When switching from ON to OFF then to REVERSE or vice versa, wait about 6 seconds to assure that the motor has stopped completely.
- To maintain the freshness of your ground meat for up to five times as long as traditional food storage methods, it is recommended that you use one of Deni's vacuum sealers or vacuum packaging systems. To order, or for more information, call 1-800-DENI-VAC.

## Troubleshooting

- **Meat Grinder shut off or no meat is coming out.**  
The unit may be jammed. Shut it off. Press REVERSE to clear jamming of bone or other materials. NOTE: Reverse operation will continue for as long as the button is pressed. Unplug the unit and follow cleaning instructions. Re-assemble. Never force food through the meat grinder.



# Commercial Meat Grinder

## Recipes

### Classic Italian Sausage

Servings: Makes 4 lbs of sausage or 16, 4 oz patties

#### Ingredients:

- 4 lbs pork butt, cubed
- 3 tbsp fennel seeds, whole
- 2 tbsp kosher salt
- 2 tsp black pepper
- 1 tbsp crushed red pepper flakes
- 1/2 cup cold water

#### Method:

1. Combine all of the ingredients in a bowl and mix well.
2. Use the coarse grinding plate and follow operating instructions on page 4.
3. When you are finished grinding, remove the grinding plate and attach the large sausage stuffer to the meat grinder following the assembly instructions on page 4.
4. Feed the mixture into the prepared casings (see page 5-6). If making patties, take the ground meat and shape into 4 oz patties or larger.

### Cajun Style Chicken Sausage with Monterey Jack Cheese

#### Ingredients:

- 2 lbs chicken breast cut into 1" cubes
- 2 lbs chicken thighs cut into 1" cubes
- 1/2 lb Monterey Jack cheese cut into small cubes
- 1 tsp fresh garlic, finely minced
- 1 tbsp kosher salt
- 1 tsp black pepper
- 2 tbsp prepared Cajun spice mixture or from the recipe below
- Prepared sausage casings

#### Cajun Spice Mixture:

- 1 tbsp kosher salt
- 1 tbsp granulated garlic
- 1 tbsp dried oregano, finely ground
- 1 tbsp dried thyme
- 1 tsp black pepper
- 1/2 tsp white pepper
- 1 tsp cayenne pepper (more if desired)
- 1 tbsp Paprika

#### Procedure for Cajun Spice Mixture:

1. Combine the ingredients.
2. Mix well and store in a covered container.

*Continued on the next page.*

#### Method:

1. Combine all of the sausage ingredients in a bowl. Mix well.
2. If possible, allow the mixture to blend for several hours or overnight.
3. Feed the seasoned meat into the grinder using the coarse grinding plate and follow operating instructions on page 4.
4. Remove grinding plate.
5. Assemble the large sausage stuffer following the directions on page 4.
6. Slide the casing onto the sausage stuffer (see page 5-6). Be careful not to over stuff the casing so that you can twist the sausage into links.
7. If making patties, divide ground meat into portions and shape the mixture to the desired size. Note: If storing the patties for later use, separate them using plastic wrap.

#### Mini Italian Sausage Links

##### Ingredients:

- 2 lbs pork butt cut into 1" cubes
- 1 tbsp fennel seeds
- 1 tbsp kosher salt
- 2 tsp crushed red pepper flakes
- 1/2 cup romano cheese
- 2 tbsp chopped parsley
- 1/2 cup cold water
- small diameter prepared sausage casings  
(available at most meat markets)

##### Method:

1. Mix all of the ingredients together in a medium bowl.
2. Following operating instructions on page 4, feed the seasoned meat into the grinder using the medium grinding plate.
3. Remove the grinding plate.
4. Assemble the medium sausage stuffer following the directions on page 4.
5. Slide the prepared sausage casing onto the sausage stuffer.
6. Follow sausage instructions on page 5 and 6. Turn the grinder on and feed the ground meat into the machine being careful not to fill the sausage too tightly so that they can be easily twisted into links.
7. Link the sausages into 3" sections or smaller.

# Commercial Meat Grinder

## Breakfast Sausage

Servings: 2 lbs breakfast sausage

### Ingredients:

- 2 lbs well marbled, pork butt cut into 1" cubes
- 1 tbsp rubbed sage (more if desired)
- 1<sup>1</sup>/<sub>2</sub> tsp black pepper
- 2 tsp kosher salt
- 1/2 cup cold water
- Small diameter prepared sausage casings as needed

### Method:

1. Combine all of the ingredients except the casings in a medium bowl. Mix well.
2. Feed seasoned meat into the grinder using the small grinding plate and follow operating instructions on page 4.
3. Remove grinding plate.
4. Assemble the small sausage stuffer following the directions on page 4.
5. Slide the prepared sausage casing onto the sausage stuffer.
6. Turn the grinder on and feed ground meat into hopper (see page 5-6) being careful not to stuff the casing too tightly to allow for easy linking.

## Beef Burgers

Serves: 4

### Ingredients:

- 1 lb beef chuck, cubed
- 1/2 cup oatmeal
- 1/2 cup diced onion
- 1/2 cup chopped parsley
- 3 tbsp ketchup
- 2 tsp worcestershire sauce
- 2 tsp salt
- 1 tsp black pepper

### Method:

1. Follow operating instructions on page 4. Feed meat, oatmeal, onion, and parsley alternately through the grinder using the fine grinding plate.
2. Mix well and allow the mixture to sit for a few hours to enhance the flavors.
3. Add the ketchup, worcestershire sauce, salt and black pepper. Mix well.
4. Shape into 4 patties and grill to desired doneness.

## BBQ Cocktail Meat Balls

### Ingredients:

- 2 lbs beef chuck cut into 1" cubes
- 1<sup>1</sup>/<sub>3</sub> cup oatmeal
- 1/2 cup diced onion
- 1/2 cup chopped parsley
- 1/2 cup ketchup
- 1 tbsp worcestershire sauce
- 1 tbsp salt
- 2 tsp black pepper
- 1 egg
- Oil for frying
- Prepared BBQ sauce as needed

### Method:

1. Combine all of the ingredients except the BBQ sauce and oil, in a large bowl. Mix well and allow several hours to blend the flavors.
2. Grind the mixture through the fine cutting plate, following the operating instructions on page 4.
3. Shape ground meat into meat balls about 1<sup>1</sup>/<sub>2</sub>" in diameter.
4. Add a small amount of oil to a skillet and bring to frying temperature.
5. Saute the meat balls in batches until almost cooked through.
6. Transfer to a saucepan.
7. Add enough prepared BBQ sauce to almost cover the meat balls.
8. Simmer for about 1 hour.

## Stuffed Savoy Cabbage Rolls

Servings: 10

### Ingredients:

- 10 large cabbage leaves, boiled for 2 minutes in salted water and drained well
- 1/2 lb beef chuck cut into 1" cubes
- 1/2 lb pork butt cut into 1" cubes
- 1/2 cup chopped onion
- 1 clove garlic, diced fine
- 3 tbsp chopped parsley
- 1<sup>1</sup>/<sub>2</sub> cups cooked rice
- 2 tbsp tomato paste
- 2 tsp salt
- 1/2 tsp black pepper

### Method:

1. Using the medium grinding plate, follow operating instructions on page 4. Grind the beef, pork, onion garlic, and parsley into a medium bowl.
2. Add the rice, tomato paste, salt, and pepper. Mix well.
3. Divide the filling among the cooked cabbage leaves, being careful not to overfill.
4. Fold the edges in as you roll the leaves to hold the filling.
5. Place in an oiled casserole dish with the seam edge of the rolled leaf on the bottom to hold the shape.
6. Coat generously with tomato sauce.
7. Cover casserole and gently simmer for about 1 hour.

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## Ham Salad

Servings: Makes 3 cups

### Ingredients:

- 3 cups cooked ham, diced
- 1/2 cup chopped sweet onion (Spanish or Vidalia)
- 1/2 cup sweet pickles, chopped
- 1/2 cup mayonnaise (more or less to taste)
- 1 tbsp dijon mustard

### Method:

1. Put ham, pickles, and onion through the grinder using the coarse grinding plate following the operating instructions on page 4.
2. Add the mayonnaise and mustard. Mix well.

## Stuffed Banana Peppers

Servings: 6 peppers as an appetizer

### Ingredients:

- 1 1/2 lbs beef chuck cut into 1" cubes
- 1 cup oatmeal
- 1/2 cup diced onion
- 1/2 cup chopped parsley
- 1/2 cup ketchup
- 2 tsp worcestershire sauce
- 2 tsp salt
- 1 tsp black pepper
- 12 banana (or finger) peppers, sweet or hot (stem/seeds removed)
- Oil for frying
- Tomato sauce to serve on the side if desired

### Method:

1. In a medium size bowl, combine all of the ingredients except the peppers, oil, and tomato sauce. Mix well.
2. Allow several hours to marinate if possible.
3. Grind the mixture using the fine or medium cutting plates following the operating instructions on page 4.
4. Stuff the ground mixture into the prepared peppers.
5. Heat oil in a sauté pan.
6. Saute the peppers in batches until well browned and the meat mixture is fully cooked.
7. If desired serve with Tomato Sauce

Note: For a different flavor use pickled peppers instead of fresh. Shake off excess liquid before stuffing.

## Meat Loaf

Serves: 6

### Ingredients:

- 2 eggs, beaten
- $\frac{3}{4}$  cup milk
- 2-3 slices day old bread
- $\frac{1}{2}$  cup finely chopped onion
- 2 tbsp snipped parsley
- 2 tsp worcestershire sauce
- 1 tsp salt
- $\frac{1}{2}$  tsp ground sage
- $1\frac{1}{2}$  pounds chuck beef roast
- $\frac{1}{4}$  cup ketchup
- 2 tsp brown sugar
- 1 tsp dry mustard

### Method:

1. Preheat oven to 350°F.
2. Using the medium grinding plate, grind bread and then beef, following the instructions on page 4.
3. Combine eggs, milk, stir in bread crumbs, parsley, salt, sage and  $\frac{1}{8}$  tsp of pepper. Add beef, mix well. Pat mixture into a 8"x 4"x 2" loaf pan. Bake for  $\frac{1}{4}$  hours. Spoon off excess fat. Combine ketchup, brown sugar, and mustard, spread over meat. Bake an additional 10-150 minutes.

## Lemon and Port Wine Poached Fig Tarts

Servings: 12 tarts

### Ingredients:

- 12 pre-baked 3" tart shells
- $1\frac{1}{2}$  cups dried figs
- $1\frac{1}{2}$  cups port wine or any other sweet red wine
- 1 cup toasted pecans, coarsely chopped
- $1\frac{1}{2}$  cups prepared lemon pie filling
- Whipped cream as needed
- Fresh raspberries and mint leaves for garnish

### Method:

1. Combine figs and wine in a small sauce pan. Bring to a simmer for 5 minutes.
2. Turn off heat and allow figs to cool in the wine.
3. Drain off excess liquid and save for filling.
4. Grind the cooled figs using coarse grinding plate following the operating instructions on page 4.
5. Combine the ground figs and toasted pecans with the additional poaching liquid.
6. Spread a layer of filling onto each of the pastry shells.  
Note: If there is leftover filling, put it into the freezer for future use.
7. Top each of the shells with lemon pie filling.
8. Mound the top with whipped cream.
9. Garnish with raspberries and a mint sprig.

Note: If any poaching liquid is left over it can be combined with some fresh raspberries and pureed in a blender for a complementary sauce.

## **CUSTOMER SERVICE**

*If you have any questions  
or problems regarding the  
operation of your Deni  
Commercial Meat Grinder,  
call our customer service  
department toll free:*

Monday through Friday

8:30 a.m. to 5:00 p.m.

(Eastern Standard Time)

**1-800-DENI-VAC**

**1-800-3364-822**

or email us at

**custserv@deni.com**

**www.deni.com**

Deni by Keystone Manufacturing Company, Inc.®

## **ONE-YEAR LIMITED WARRANTY**

Your Deni Commercial Meat Grinder is warranted for one year from date of purchase or receipt against all defects in material and workmanship. Should your appliance prove defective within one year from date of purchase or receipt, return the unit, freight prepaid, along with an explanation of the claim. If purchased in the U.S.A. or other country, please send to: Keystone Manufacturing Company, Inc. 33 Norris Street, Buffalo, NY 14207. If purchased in Canada, please send to: Keystone Manufacturing Company, Inc., 151 Cushman Road, St. Catharines, Ontario L2M 6T4. (Please package your appliance carefully in its original box and packing material to avoid damage in transit. Keystone is not responsible for any damage caused to the appliance in return shipment.) Under this warranty, Keystone Manufacturing Company, Inc. undertakes to repair or replace any parts found to be defective.

This warranty is only valid if the appliance is used solely for household purposes in accordance with the instructions. This warranty is invalid if the unit is connected to an unsuitable electrical supply, or dismantled or interfered with in any way or damaged through misuse.

We ask that you kindly fill in the details on your warranty card and return it within one week from date of purchase or receipt.

This warranty gives you specific legal rights. You may also have other rights which vary from state/province to state/province.