

## LIMITED WARRANTY\* ONE (1) YEAR:

Your small kitchen appliance is warranted to the original purchaser to be free from any manufacturing defects under normal use and conditions for one (1) year, cord excluded. During that period, should the appliance fail to operate properly, return the appliance with your sales receipt to the store where purchased. If you use your appliance for household use and according to instructions, it should give you years of satisfactory service. This product warranty covers only the original consumer purchaser of the product.

### WARRANTY IS ONLY VALID WITH A DATED PROOF OF PURCHASE.

To guarantee repair or replacement without charge, a dated sales receipt showing purchase within the limited warranty period\* must accompany the appliance. Without a sales receipt, warranty will be estimated according to the appliance's manufactured date. A comparable appliance should arrive within 2-3 weeks. However, in case an appliance is not covered by warranty, correspondence offering alternatives will be mailed to you.

During the one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to our Service Center. (See the "Returns" section below). The repaired or replacement product will be in warranty for the remaining balance of the one-year warranty period and an additional one-month period.

**This limited warranty covers appliances purchased and used within the 50 contiguous states plus the District of Columbia and does NOT cover:**

- Damages caused by unreasonable use, neglect, normal wear and tear, commercial use, improper assembly or installation of product.
  - Damages caused in shipping.
  - Damages caused by replacement or resetting of house fuses or circuit breakers.
  - Defects other than manufacturing defects.
  - Breakage caused by misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
  - Lost or missing parts of the product. Parts will need to be purchased separately.
  - Damages of parts that are not electrical; for example: cracked or broken plastic or glass.
  - Damage from service or repair by unauthorized personnel.
  - Extended warranties purchased via a separate company or reseller.
  - Consumer's remorse is not an acceptable reason to return a product to our Service Center.
- \*The consumer is responsible for any delivery charges for all replacement units provided for exchange under the warranty.

**RETURNS:** Any return of defective merchandise to the manufacturer must be processed accordingly by contacting customer service first to obtain an RA # (Return Authorization Number). We will not accept any returns of merchandise without an applicable RA #. We cannot assume responsibility for loss or damages to products returned to us during incoming shipment. For your protection, always carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your return: any accessories related to the problem, your full address and daytime phone number, a note describing the problem, a copy of the dated sales receipt or other proof of purchase and a valid RA#.  
C.O.D shipments cannot be accepted.

\*One Year Limited Warranty valid only in the **50 contiguous states plus the District of Columbia, excluding** Puerto Rico and the Virgin Islands.

This warranty is effective only if the product is purchased and operated in the USA; product usage which is in violation of the written instructions provided with the unit will void this warranty. For international warranty, please contact the local distributor.

\*\*Any instruction or policy included in this manual may be subject to change at any time.

Model HA-3433A

*Elite Platinum* Stainless Steel Electric Meat Grinder

Distributed by: **MAXI-MATIC**<sup>®</sup>, USA

18401 E. Arenth Ave. City of Industry, CA 91748

Customer Service Department: (626) 912-9877 Ext. 120 MON-FRI 10am-5pm PST

Email: [info@maxi-matic.com](mailto:info@maxi-matic.com) Or visit our website: [www.maxi-matic.com](http://www.maxi-matic.com)



## Stainless Steel Electric Meat Grinder



**Model HA-3433A**

## Instruction Manual

# IMPORTANT SAFEGUARDS

Basic safety precautions should always be followed when using electrical products, especially when children are present.

**WARNING:** TO AVOID THE RISK OF ELECTRICAL SHOCK, ALWAYS MAKE SURE THE PRODUCT IS UNPLUGGED FROM THE ELECTRICAL OUTLET BEFORE ASSEMBLING, DISASSEMBLING, RELOCATING, SERVICING, OR CLEANING IT.

- This product is intended for use in pan-frying foods for human consumption.
- Do not use the product for any other purpose.
- Keep the product out of the reach of children and pets. This product is not intended for use by children.
- Close supervision is necessary when this product is used near children.
- Do not leave the product unattended while it is in use. Always unplug the product from the electrical outlet when it is not in use.
- Place the product on a flat, steady, stable, heat-resistant surface.
- Use the product in a well-ventilated area.
- Do not place the product on or near gas or electric burners. Do not place the product inside or on top of a heated conventional oven, microwave oven, or other heat source.
- Keep the Power Cord and product away from heated surfaces.
- Do not submerge or expose the electrical components of this product to water or other liquids.
- Do not use attachments not recommended or sold by the product manufacturer, as a risk of fire, electrical shock, or serious personal injury may result.
- Plug the product into a standard 120V AC electrical outlet.
- Do not plug or unplug the product from the electrical outlet with a wet hand.
- Never operate the product while you are standing/sitting in a damp or wet area.
- To avoid a circuit overload, do not operate another electrical product on the same electrical circuit as this product.
- Do not allow the Power Cord to hang (i.e., over the edge of a table or counter) where it may be tripped over or pulled.
- Disconnect the plug (do not pull on Power Cord) from the electrical outlet. Do not put any stress on the Power Cord where it connects to the product, as the Power Cord could fray and break.
- Never operate this product if it has a damaged Power Cord or plug, is not working properly, has been dropped or damaged, or the Power Cord or Handle exposed to water or other liquids. Do not attempt to examine or repair this product yourself. Return the product to a service center for examination and repair.
- This product is intended for indoor, non-commercial, non-industrial, household use only. Do not use outdoors.

**CAUTION:** This product is equipped with a polarized plug (one blade is wider than the other blade) as a safety feature to reduce the risk of electrical shock. This plug will fit into a polarized outlet only one way. This is a safety feature. If you are unable to insert the plug into the electrical outlet, try reversing the plug. If the plug still does not fit, contact a qualified electrician. Never use the plug with an extension cord unless the plug can be fully inserted into the extension cord. Do not alter the plug of the product or any extension cord being used with this product. Do not attempt to defeat the safety purpose of the polarized plug.

**NOTE:** A short power cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord.

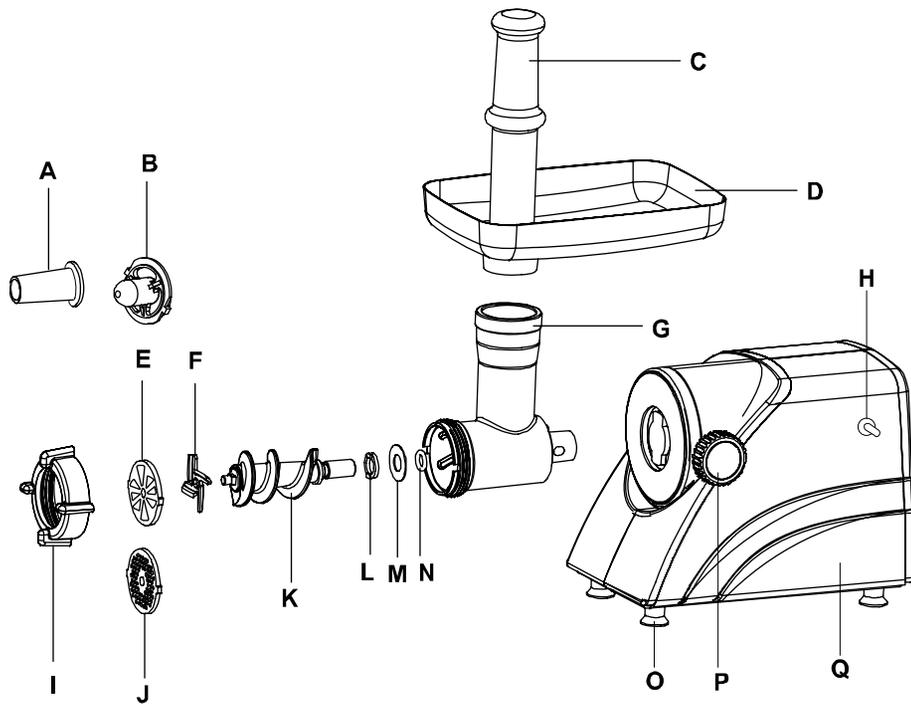
**Longer power-supply cords or extension cords are available and may be used if care is exercised in their use.**

If a longer cord is required, extension cords are available from local hardware stores. If an 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 product; (2) the extension cord should be arranged so that it will not drape over the countertop or tabletop where it can unintentionally be pulled on or tripped over by children or pets.

## SAVE THESE INSTRUCTIONS

**THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!**

## PARTS & IDENTIFICATION



A) Sausage Stuffing Tube  
 B) Kebbe Attachment  
 C) Food Pusher  
 D) Food Tray  
 E) Coarse Cutting Disc  
 F) Cutting Blades  
 G) Food Tube  
 H) On/Off Toggle Switch  
 I) Screw Ring

J) Fine Cutting Disc  
 K) Feed Screw  
 L) Washer (Plastic)  
 M) Washer (Steel)  
 N) O-Ring (Black Rubber)  
 O) Suction Feet  
 P) Locking Knob  
 Q) Main Body/Motor

## ASSEMBLY



1. Insert the feed screw into the grinder tube with the long end of the spindle first.
2. Position the cutting blade onto the feed screw with the flat cutting sides facing out.
3. Position the desired cutting disc onto the feed screw against the flat sides of the cutting blade. Ensure the notches of the cutting plate fit into the slots of the grinder tube.
4. Securely attach the screw ring to the end of the grinder tube.
5. Insert the grinder head into the motor unit opening. Turn it slowly and push it in until it is firmly seated.  
**Note:** The locking knob may need to be loosened to allow the grinder head to be fully inserted.
6. Secure the grinder head by turning the locking knob until it is tight. Caution not to screw too tightly or the construction may crack.
7. Position the feeding tray onto the top of the feeding tube.
8. 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 if there is obstruction.

## USING THE MEAT GRINDER

- Place the assembled appliance on a stable work surface so that the air vents at the bottom and back remain unblocked.
- Make sure the on/off switch is in the off position. Insert the plug into an electrical outlet.
- Place a wide, shallow bowl or plate beneath the grinder tube to catch the food.
- Switch the appliance to ON. The grinder must ALWAYS be on before adding food into the food tube.

**NOTE:** If the motor slows or stops, this may be due to jammed food. Immediately switch the grinder to OFF. Set the switch to Reverse and then turn the grinder to ON again. If the grinder should get jammed again, you may need to switch it off, unplug, disassemble the grinder head and clean the internal parts.

### CUTTING DISC SUGGESTIONS:

The following are suggested uses for each of the cutting discs. Experiment to choose the disc that best meets your tastes or recipes.

**COARSE CUTTING DISC:** For ground meat used in chili or for vegetables.

**MEDIUM CUTTING DISC:** For ground meat used in soups or for relishes.  
 (not included with model HA-3433A)

**FINE CUTTING DISC:** For spreads, pates, baby food, hamburger meat.

### AFTER USE:

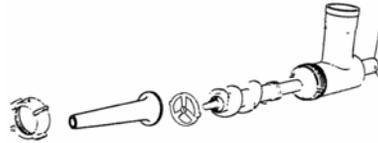
- Grinding stale bread pieces through the machine may help remove food residue left in the grinder after use.
- Switch the appliance to OFF and unplug from the electrical outlet.
- Disassemble and clean all parts immediately after each use.

## HOW TO USE THE SAUSAGE STUFFER:

- You will need sausage casings, either natural or synthetic, which can be purchased from your local meat market. If purchased dry, casings should be soaked briefly in a mixture of 2 cups of water to 1 tablespoon of vinegar.
- Meats must be ground and seasoned before making sausage links.

### ATTACH SAUSAGE STUFFER

- 1) Insert the feed screw into the grinder tube.
- 2) Place the coarse cutting disc onto the feed screw. This provides a bearing to position end of feed screw.
- 3) Place sausage stuffer through screw ring. Securely attach screw ring to grinder tube.
- 4) Insert the grinder tube into the main motor unit and tighten locking knob to secure.



### TO STUFF THE CASINGS:

- 1) Cut casing into 2 or 3 feet lengths. Prick with a pin to allow air to escape while stuffing.
- 2) Pull and gather the casing, except the last four inches, over the stuffer attachment.
- 3) Stuff casing loosely as the meat will expand slightly when cooking it.
- 4) As the casing begins to fill, tie the end securely with a string.
- 5) Twist the casing into desired link size and shape as the meat fills it.
- 6) You can also twist and knot the casing directly, without using a string.



### HINTS FOR BEST USE:

- Salt may affect the flavor of sausage stored for long periods in the freezer. If salt is added, plan to use sausage within a short time. Without salt, it may be stored for as long as six months in the freezer.
- Sausage made from fresh pork (not pre-cooked or smoked) should be stored under refrigeration in an air tight canister or a maximum of 2 days. It should always be thoroughly cooked before serving. To freeze sausage, wrap carefully in moisture and vapor-proof paper and use within two-three months.

## HOW TO USE THE KEBBE ATTACHMENT:

### \*\*WHAT IS KEBBE?

**Kebbe** (also **Kibbeh**, **kibbee**, **kubba**), is a dish of minced meat with bulgur and spices with many variants, both raw and cooked. It is a popular dish in the Levant, sometimes considered the national dish of Lebanon, Syria, Iraq, and Turkey. In its most common form, it consists of minced lamb mixed with bulgur and spices, stuffed inside a bulgur pastry crust and grilled, boiled or fried. The shape, size and ingredients vary between different types of kebbe and between the recipes traditional in different areas. The mix of spices changes as does the composition of the crust.

- The Kebbe maker attachment (Q) has two parts, the shaper and the cone. Follow the assembly instructions (see assembly of grinding attachments) up until the worm screw is fitted onto the motor shaft inside the grinding head (Figure 1).
- Insert the kebbe maker with the rounded side facing out. Insert the securing cone and tighten the ring nut onto the head (Figure 2).
- Feed the kebbe mixture through the food funnel using the food pusher. The mince will roll out as a hollow cylinder into the bowl (Figure 3).
- Cut the continuous hollow cylinder into the desired lengths while it flows out.
- The kebbe mixture is prepared by mincing meat and then passing the mince meat with the ingredients, wheat & onions. Repeat this till you reach the desired consistency.

## CARE & CLEANING

- Always unplug the main motor unit when the appliance is not in use, before inserting or removing parts, and before cleaning.
- Never immerse the main motor unit in water or other liquids.
- Wash all parts except the main motor unit, in hot soapy water, using care when handling the sharp blades.
- Rinse these parts with clear hot water and dry thoroughly. DO NOT wash parts in a dishwasher.
- Wipe the main motor unit with a damp cloth. Do not use harsh abrasive cleaners.
- The cutting blade and cutting disc should be thinly coated with cooking oil after washing to keep them lubricated and rust free.

### TIPS & HINTS:

- Cut food into strips or cubes slightly smaller than the opening on the feeding tube.
- Make sure food is free of bone, tough tendons, nut shells, etc. before grinding.
- Raw meat or fish should be thoroughly chilled (not frozen) before grinding to reduce the loss of juices.
- Freshly ground meat should be refrigerated and cooked within 24 hours.
- During extended grinding, fats from meats can build up inside the grinder tube slowing down grinding efficiency and straining the motor. If this happens, you should stop the grinder, wash parts in hot water and reassemble. When possible, alternate stale bread with the meat. This helps keep the feed screw clean.

# RECIPES

Recipes courtesy of [www.sausage-omania.com](http://www.sausage-omania.com)

## SWEET ITALIAN SAUSAGE WITH WILD FENNEL

*This authentic Italian sausage is a perennial favorite. It calls for wild fennel seeds, which can be collected in the fall all over California, where it grows, weed-like, along roads and highways. But commercial fennel seeds, or even anise seeds, will do just as well. Stuff into hog casings. Serve with pasta of any sort, or add slices of this sausage (pre-cooked) to your favorite meat-based pasta sauce.*

- Ground pork: 1 lb.
- Coarse salt: 1/2 tablespoon
- Ground black pepper: 1/4 tablespoon
- Wild fennel seeds: 1/4 tablespoon
- Chopped parsley: 1/2 tablespoon

## BREAKFAST SAUSAGE

*The rubbed sage and savory are what give this sausage its wonderful breakfasty flavor; the nutmeg and marjoram provide a nice counterpoint, and the black pepper adds a touch of hotness. Stuff into sheep casings or leave as bulk sausage to make patties.*

- Ground pork: 1 lb.
- Coarse salt: 1/2 tablespoon
- Rubbed sage: 1/2 teaspoon
- Rubbed summer savory: 1/3 teaspoon
- Ground nutmeg: 1/8 teaspoon
- Ground marjoram: 2/3 teaspoon
- Ground black pepper: 1/3 teaspoon

## ALSATIAN CHRISTMAS SAUSAGE

*This is a fragrant, delicately flavored sausage ideal for Christmas breakfast, although you will find it so delicious you will be sneaking packages of it out of the freezer for ordinary weekend breakfasts all year long! Stuff into sheep casings or leave in bulk for patties.*

- Ground pork: 1 lb.
- Coarse salt: 1/2 tablespoon
- Ground ginger: 1/16 teaspoon
- Sugar: 1/4 teaspoon
- Ground cinnamon: 1/8 teaspoon
- Ground cloves: 1/8 teaspoon
- Ground black pepper: 1/4 teaspoon
- Ground nutmeg: 1/16 teaspoon

## SWEET SPANISH SAUSAGE WITH WHITE RAISINS

*A unique delicacy that goes like candy! Ordinary brown raisins can be substituted, of course, but then the product loses a bit of its delicate flavor. Stuff into hog casings.*

- Ground pork: 1 lb.
- Coarse salt: 1/2 tablespoon
- Ground cayenne pepper: 1/8 teaspoon
- Ground nutmeg: 1/8 teaspoon
- Ground ginger: 1/8 teaspoon
- Ground black pepper: 1/4 teaspoon
- Crushed garlic cloves: 1
- White raisins: 3 tablespoons
- Sugar: 1/3 teaspoon

## CAJUN CHAURICE

*This is a fairly standard recipe for chaurice, which goes well with many Cajun dishes. Stuff into hog casings.*

- Ground pork: 1 lb.
- Coarse salt: 1/2 tablespoon
- Diced onions: 5 tablespoons
- Ground cayenne: 1/4 teaspoon
- Ground cinnamon: 1/8 teaspoon
- Ground cloves: 1/8 teaspoon
- Powdered thyme: 1/3 teaspoon
- Ground bay leaf: 3 leaves
- Crushed garlic cloves: 1
- Chopped parsley: 1 tablespoon
- Crushed garlic cloves: 1-1/2

## HUNGARIAN RAISIN SAUSAGE

*This mild and fragrant Hungarian delicacy calls for genuine Hungarian paprika — lots of it. Americans generally use paprika to add color only, not flavor. To enjoy the true taste of the sweet red peppers from which paprika is made, use only the finest Hungarian paprika, and use LOTS of it! It makes the product look fiery-hot, but it is quite mild. The garlic adds an aroma that will bring your whole family (or your guests) into the kitchen when they smell it cooking. Use medium hog casings (35-38 mm).*

- Ground pork: 1 lb.
- Coarse salt: 1/2 tablespoon
- Ground black pepper: 1/5 teaspoon
- Imported Hungarian paprika: 1/2 tablespoon
- Fresh garlic cloves, crushed: 1/2 clove
- Boiled garlic cloves, mashed: 1/2 clove
- Ground allspice: 1/3 teaspoon
- White raisins: 1/5 cup