

MAXIM

FOOD GRINDER & SAUSAGE MAKER

MODEL GR-586

MAXIM

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. To protect against risk of electrical shock, do not put the Power Unit in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning.
5. Avoid contacting moving parts. Never feed food by hand. Always use Food Pusher.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to Maxim for examination, repair or adjustment. See Warranty.
7. The use of accessory attachments not recommended or sold by the Maxim may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. To avoid risk of injury, do not use fingers to remove food from cutter disc while appliance is operating.
11. This appliance is for household use only.

SAVE THESE INSTRUCTIONS

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

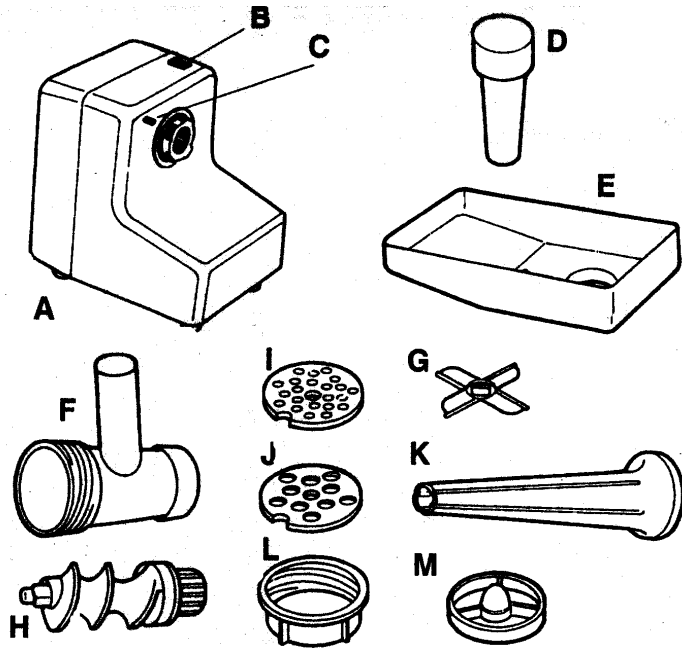
INTRODUCTION

Your Heavy Duty Food Grinder is a compact, easy to use grinder that will grind and chop food using a minimum of time, energy and effort. You can surprise your family and friends with a variety of fresh, homemade delectables such as chunky sandwich spread, savory appetizers, hearty soups, relishes, homemade sausage, other meat dishes, even cakes. You can control your intake of fats, salts and/or additives for a healthier diet.

There are many uses you will discover for your Food Grinder.

KNOW YOUR GRINDER

- A. Power Unit
- B. On/Off Switch
- C. Cutter Housing Release Button
- D. Food Pusher
- E. Food Tray
- F. Cutter Housing
- G. Cutter Knife
- H. Feed Screw
- I. Medium Grinding Die
- J. Coarse Grinding Die
- K. Sausage Stuffer
- L. Ring Collar
- M. Separator



BEFORE FIRST USE

Disassemble the Cutter Housing and wash all parts thoroughly. (See "Care and Cleaning")

CUTTER SELECTION SUGGESTIONS

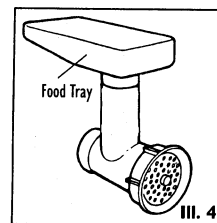
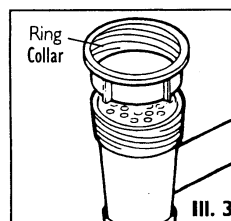
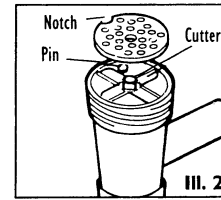
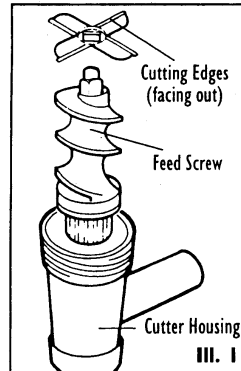
Coarse Grinding Die - coarsely ground texture for nuts and vegetables or ground beef for chili.

Medium Grinding Die - medium ground texture such as hamburger meat for soups and relishes.

A Fine Grinding Die is available. See enclosed Order Form.

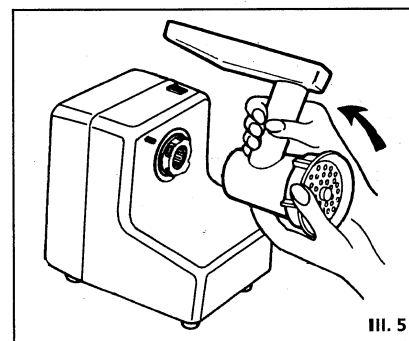
ASSEMBLY

1. Insert Feed Screw into Cutter Housing. (III. 1)
2. Place the Cutter Knife on Feed Screw shaft, with cutting edges toward the outside. (III. 1)
3. Place the selected Cutter Disc on shaft. Be sure notch in the Cutter Disc fits around pin in Cutter Housing opening. (III. 2)
4. Screw on Ring Collar until tight against cutters. If it binds, back up and start again until Collar screws on easily. (III. 3) **NOTE:** when properly assembled, shaft will protrude from Cutter Disc. If not tightened securely, unit will not grind properly.
5. Slide Food Tray snugly onto Cutter Housing. Do not operate without Food Tray in place. (III. 4)



GRINDING INSTRUCTIONS

1. Place Cutter Housing on Power Unit by inserting at a slight angle to the right and rotate it to the left until it clicks in upright position. (III.5)
2. Position the unit on counter and plug into a 110 Volt AC outlet.
3. Place a shallow wide bowl under the Cutter Housing to catch food.
4. Prepare food in advance by cutting into strips or cubes slightly smaller than the opening in the Food Tray.
5. Switch Power Unit "On" before adding food.
6. Feed food into Cutter Housing slowly and evenly. Most food will feed into the Grinder without force. If pressure is required, use Food Pusher. Push gently - do not force.



Helpful Hints For Grinding

1. Raw meat and fish will have a minimum loss of juices if thoroughly chilled before grinding. When grinding larger quantities, fats from meats can build up inside Cutter Housing, loading grinder motor and decreasing grinder efficiency. If this occurs, stop the grinder, remove Cutter Housing. Wash parts in hot, sudsy water, and reassemble. Whenever possible, alternate bread with meat or other foods to keep Cutter Housing clean. After grinding meat, you can clean Feed Screw by grinding one slice of bread.
2. Food should be free of bones, tough tendons, nut shells, etc. before grinding.
3. Nuts may bind the Cutter Knife if the Medium Cutter is used. Use the Coarse Cutter and feed nuts into the Cutter Housing slowly. Whenever possible, alternate with other ingredients, such as dried fruit.
4. When making bread crumbs it is best to use dry or toasted bread. Cutter Housing and parts should be completely dry before grinding bread, nuts or dry foods.
5. Freshly ground meat should be refrigerated and cooked within 24 hours.
6. Handle ground meat lightly to avoid packing. Good quality beef needs only light shaping. You can season meat before grinding (sprinkle on meat chunks), after grinding (work into mixture) or while cooking.
7. Do not flatten beef patties in pan with a spatula as this forces desirable juices out of meat.
8. When cooking extra-lean meat, a little fat or liquid (such as suet, eggs, evaporated milk) will increase the meat flavour and juiciness and make it more tender. Proportions: 2 eggs, 4 tablespoons of evaporated milk or ground suet for each pound of ground meat.
9. For chili, use Coarse Cutter to grind the beef. Flavour and texture of chili, as well as hamburger casseroles and soups, are greatly improved by using coarsely ground meat.

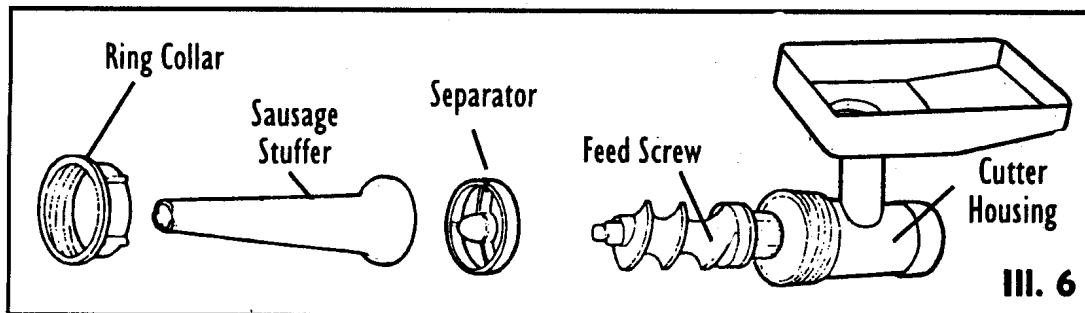
SAUSAGE MAKING INSTRUCTIONS

Preparing Meat and Casings

1. To make link sausages, you will need casings (either natural or synthetic) which may be purchased from a wholesale meat market, pork butcher, or your local meat market. If purchased dry, casings should be soaked briefly in a mixture of 2 cups water and 1 tablespoon vinegar.
2. Meats must be ground and seasoned before making sausage links. Assemble grinder using selected Cutter.

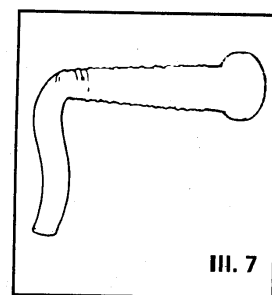
Attaching Sausage Stuffer

1. Insert Feed Screw into Cutter Housing. (III. 6)
2. Place Separator on Feed Screw, fitting shaft of Screw into Separator. For proper fit, align notch of Separator with Cutter Housing pin.
3. Place Sausage Stuffer through Ring Collar. Screw Ring Collar onto Cutter Housing
4. To place Cutter Housing on Power Unit, insert Cutter Housing at slight angle to the right and rotate it to the left until it clicks in upright position.



Stuffing Casings

1. Cut casing into 2 or 3 foot lengths.
2. Pull and gather all of casing over Sausage Stuffer except the last four inches as shown (III. 7) Place seasoned meat in Cutter Housing. With Food Pusher press mixture through Grinder. Stuff casing loosely as some mixtures will expand during cooking. As casing begins to fill, tie securely at end with string.
3. Distribute meat through casing and twist into links as it fills to obtain desired size and shape.



3 WAYS TO COOK SAUSAGE

Pan Frying: Place sausage in cold pan with 1/4 to 1/2 cup water. Cover and simmer 5 minutes. Drain. Remove cover and brown sausages until well cooked.

Baking: Arrange sausages in shallow baking pan. Bake in 350°F oven until browned and well done.

Grilling: Cover sausage links with water in a skillet. Bring water to a boil; remove from heat. Let stand 10 minutes. Brush with butter or margarine. Cook links over well-burned down charcoals, turning frequently until browned and well done.

Helpful Hints For Making Sausage

1. When you finish stuffing, use some fat to avoid leaving meat in stuffer.
2. Pork butt is a good selection because of its ideal proportions of fat and lean.
3. Salt may affect flavour of sausage stored for long periods in freezer. If salt is added, plan to use sausage within a short time. Without salt it may be stored for as long as 6 months in your freezer.
4. Prick casing with a pin to allow air to escape while stuffing.
5. Sausage made from fresh pork (not pre-cooked or smoked) should be stored under refrigeration in an air tight container for a maximum of 2 days. It should always be thoroughly cooked before serving. To freeze sausage, wrap carefully in moisture and vapour-proof paper and use within 2 to 3 months.

CARE AND CLEANING

- **Always unplug Power Unit when not in use, before inserting or removing parts and before cleaning.**
 - **Never immerse Power Unit in water. Wipe with a damp cloth only.**
1. With Power Unit unplugged, remove Cutter Housing by pushing Release Button, turning Cutter Housing slightly to the right, and pulling it out.
 2. Unscrew the Ring Collar and remove Cutter Disc, Cutter Knife and Feed Screw from the shaft.
 3. Wash these components, including Cutter Housing in hot, soapy water. Rinse and dry thoroughly. **DO NOT WASH ANY PARTS IN THE DISHWASHER.**
 4. The Cutter Discs and Cutter Knife should be **coated with cooking oil** after washing to keep them lubricated and rust-free.

NOTE: THE MOTOR OF YOUR FOOD GRINDER IS PERMANENTLY LUBRICATED AND WILL REQUIRE NO OIL.

RECIPES

Meat Loaf

2 eggs - beaten
3/4 cup milk
2-3 slices day old bread
1/4 cup finely chopped onion
2 tbsp. snipped parsley
1 tsp. salt
1/2 tsp. ground sage
1-1/2 lbs. boneless chuck beef roast
1/4 cup catsup
2 tbsp. brown sugar
1 tsp. dry mustard

Preheat oven to 350°F. Grind bread and then beef with Grinding Cutter. Combine eggs, milk; stir in bread crumbs, onion, parsley, salt, sage and 1/8 teaspoon pepper. Add beef; mix well. Pat mixture into an 8x4x2 inch loaf pan. Bake for 1-1/4 hours. Spoon off excess fat. Combine catsup, brown sugar, and mustard; spread over meat. Bake an additional 10-15 minutes. Yield - 6 servings.

Old-Fashioned Sausage

2-4 tbsp. salt
1-1/2-2 tbsp. of freshly ground pepper
1-2 tbsp. sage
2-3 tsp. thyme
Sausage casings (enough for 10 pounds of sausage).
3/4-1 tsp. crushed red pepper
1/8-1/4 tsp. finely ground red pepper
10 lbs. fresh pork (cubed with 20-25% fat)

Cut pork to fit Grinder Chute. Mix thoroughly with spices. Grind with your choice of cutters, depending upon your desire for fine-coarse sausage. Remove Grinder Cutter, attach Sausage Stuffer and stuff ground mixture into casings. Twist into links of desired lengths. Yield _ 10 pounds.

Italian Sausage

2 cloves garlic, minced
2 tsp. fennel seeds
1 tbsp. salt
1/2 tsp. fresh ground pepper
1 tsp. finely chopped or crushed red chili peppers
2 lbs. lean pork
1 lb. fat pork

Crush garlic cloves and fennel seeds and blend with salt and ground pepper. Add to meat along with red pepper and mix thoroughly. Grind lean pork, then fat pork, using either cutting disc. Fill casings loosely using Sausage Stuffer. Twist in lengths of 4 to 8 inches. Makes 3 pounds.

Cranberry Orange Relish

2 medium oranges, unpeeled and cut into chunks

1 lb. fresh whole cranberries

1-1/2 cups sugar

Remove seeds from oranges. Grind fruits using Fine or Medium Cutter Disc. Alternate cranberries with orange chunks. Stir in sugar and chill thoroughly before serving. Makes 4 cups.

A short supply cord is provided to reduce the hazards of becoming entangled in or tripping over a long cord. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be of the grounding-type 3-wire cord. The extension cord should be arranged so that it will not drape over the counter top or table top, where it can be pulled on by children or tripped over.

LIMITED WARRANTY

MAXIM warrants that this appliance shall be free from defects in material and workmanship for a period of one year from the date of purchase. During that period these defects will be repaired or the product will be replaced at MAXIM's option without charge. This warranty covers normal domestic usage and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, neglect, commercial use, or improper maintenance.

TO RETURN FOR SERVICE

1. Securely package and return the product PREPAID to:
MAXIM Service Dept, 81A Brunswick, Dollard-des-Ormeaux, Quebec,
H9B 2J5
2. Be sure to enclose your name, address, postal code, receipt and description of defect.
3. To ensure prompt "In-Warranty" service, be sure to include a proof of purchase. We recommend you take the necessary precaution of insuring the parcel.
4. For repairs not covered by the Warranty, you will be advised of the cost of repair in advance, and upon receipt of your cheque or money order, the repairs will be completed and the product returned to you.

MAXIM

81A Brunswick
Dollard-des-Ormeaux
Quebec H9B 2J5