



salton®

**food grinder
& sausage maker**



Instruction Booklet

Model: GR1649

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. To protect against electrical hazards, do not immerse cord, plugs, or the appliance in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children. Do not allow children to play with the appliance. This appliances is not recommended for children.
4. This appliance 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 the appliance by a person responsible for their safety.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
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 manufacturer for examination, repair or adjustment. See Warranty.
7. The use of accessories or attachments not recommended by the manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Place the Grinder securely in the center of the counter or work space on a flat surface.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Avoid contacting moving parts. **Never feed food by hand.** Always use food pusher. Keep hair, hands, clothing and utensils away from moving parts while operating to reduce the risk of personal injury and/or damage to the Grinder.
12. To avoid a cutting injury, do not use fingers to scrape food away from grinding die while appliance is operating. **CAUTION: DO NOT PUT YOUR FINGERS NEAR THE HOPPER OR CUTTER HOUSING WHILE IN OPERATION.**
13. **WARNING:** The cutting blade is sharp. Handle with care when using and cleaning.
14. Do not place on or near a hot gas or electric burner, or in a heated oven.
15. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'OFF', then remove

- plug from wall outlet. Do not pull on the power cord to disconnect, always pull on the plug.
16. Do not use appliance for other than intended use.
 17. Do not leave unit unattended while in use.
 18. If the motor stalls, turn off the Grinder immediately and unplug from the wall outlet. To avoid injury, first detach Cutter Housing then disassemble and remove clogged pieces.'
 19. The Grinder should always be in the "OFF" position before inserting or removing the plug from the wall outlet. Before plugging in, ensure the 'ON/OFF/R' switch is in the 'OFF' position.
 20. To avoid jamming, do not use excessive pressure.
 21. When carrying the Grinder, be sure to hold the motor housing with both hands. Do not carry the unit by holding only the Food Tray or Cutter Housing.
 22. Do not grind hard foods such as bones, etc. Do not grind ginger and other materials with hard fiber.
 23. The Grinder should not be run for more than 10 minutes. Allow it to rest and cool down for 10 minutes before reusing.
 24. The reverse function should not be used while the appliance is operating. Wait until the Grinder has come to a complete stop otherwise it will cause an abnormal noise, vibration or an electric spark. This could damage the Grinder.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

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.

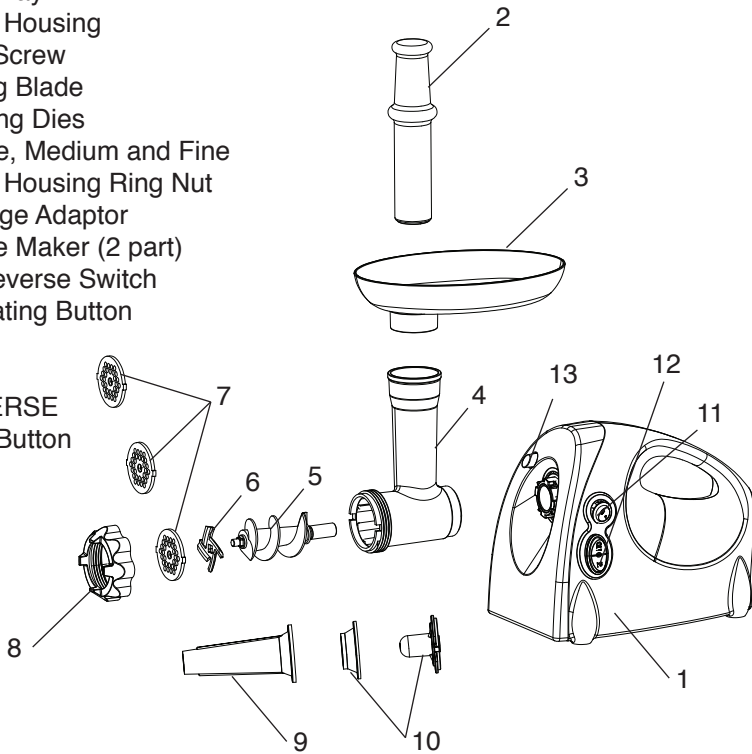
INTRODUCTION

Your 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 and other meat dishes. 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.

DESCRIPTION OF PARTS

1. Power Unit
2. Food Pusher
3. Food Tray
4. Cutter Housing
5. Feed Screw
6. Cutting Blade
7. Grinding Dies
Coarse, Medium and Fine
8. Cutter Housing Ring Nut
9. Sausage Adaptor
10. Kebbe Maker (2 part)
11. On/Reverse Switch
ON
OFF
REVERSE
12. Operating Button
13. Lock Button



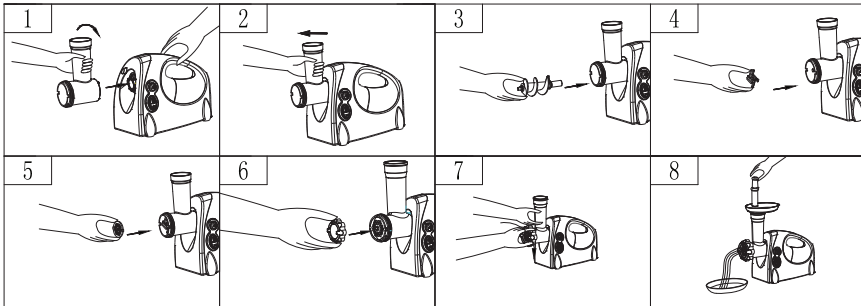
BEFORE FIRST USE

Disassemble the Cutter Housing. Wash the Pusher, Food Tray, Cutter Housing, Feed Screw, Grinding Dies, Cutting Blade, Cutter Housing Ring Nut, Kebbe Maker and Sausage Adaptor in warm soapy water. NOTE: Handle the Cutting Blade with care, it is extremely sharp.

ASSEMBLY

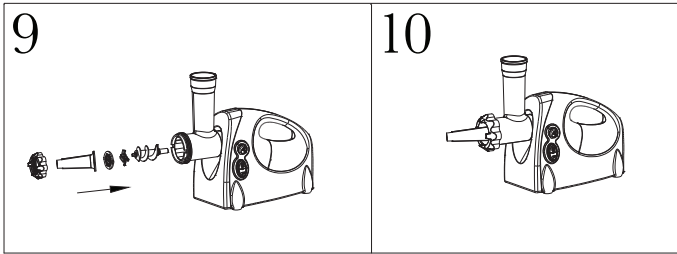
How to Assemble for Grinding

1. Ensure that the power cord is unplugged from the wall outlet.
2. Hold the Cutter Housing in one hand and place it into the unit at a slight angle toward you. (Ill. 1) Slowly rotate away from you until it clicks in the upright position. (Ill. 2)
3. Place the Feed Screw inside the Cutter Housing, turning until it locks in place. (Ill. 3)
4. Place the Cutting Blade onto the Feed Screw with the cutting edges facing out. (Ill. 4) NOTE: The square hole in the Cutting Blade must be fitted around the square on the Feed Screw.
5. Place the Grinding Die over the Cutting Blade. (Ill. 5) Turn until the Grinding Die tabs fit into the notched edge on the Cutter Housing.
6. Screw on the Cutter Housing Ring Nut until tight against the Grinding Die. (Ill. 6 & 7)
7. Place the Food Tray on top of the Cutter Housing Assembly. (Ill. 8)



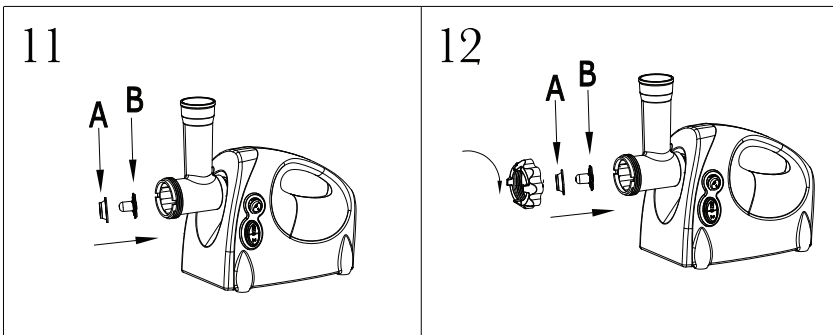
How to Assemble for Sausage Making

1. Ensure that the power cord is unplugged from the wall outlet.
2. Hold the Cutter Housing in one hand and place it into the unit at a slight angle toward you. (Ill. 1) Slowly rotate away from you until it clicks in the upright position. (Ill. 2)
3. Place the Feed Screw inside the Cutter Housing, turning until it locks in place. (Ill. 3)
4. Place the Cutting Blade onto the Feed Screw with the cutting edges facing out. (Ill. 4) NOTE: The square hole in the Cutting Blade must be fitted around the square on the Feed Screw.
5. Place the Grinding Die over the Cutting Blade. (Ill. 5) Turn until the Grinding Die tabs fit into the notched edge on the Cutter Housing.
6. Place the Sausage Adaptor over the Grinding Die. (Ill. 9) Screw the Cutter Housing Ring Nut onto Cutter Housing. (Ill. 10)



How to Assemble the Kebbe Maker

1. Ensure that the power cord is unplugged from the wall outlet.
2. Remove the grinding die and cutting blade by turning the Cutter Housing Ring Nut. Remove the Grinding Die and Cutting Blade. Be careful, the Cutting Blade is sharp.
3. Install the 2 part Kebbe Maker attachment. Ensure that the tabs on part B fit into the notches on the Cutter Housing. (Ill. 11) Place part A over part B then lock into place by screwing the Cutter Housing Ring Nut until it is tight against the Kebbe Maker. (Ill. 12)



HOW TO USE

How to Grind

1. Place the unit on a sturdy work surface so the air-vents at the bottom are not blocked.
2. Ensure that the unit is in the OFF (O) position.
3. Place a shallow wide bowl under the Cutter Housing to catch food.
4. Prepare food in advance by cutting into strips or cubes approximately $\frac{3}{4} \times \frac{3}{4} \times 2$ " (2 x 2 x 5cm) to fit the Feed Tube.
5. Plug unit into 120 Volt A.C. wall outlet. Press the R/ON switch to the ON position. Press the ON/OFF/R switch to the ON position. Feed the food into the Cutter Housing opening slowly and evenly using the

Food Pusher. Most food will feed into the Grinder without force. If pressure is required, use the Food Pusher. Push gently – do not force.

NOTE: NEVER PUSH FOOD WITH ANYTHING EXCEPT THE FOOD PUSHER.

- The Grinder head may rotate slightly during use, this is normal.
- Do not over tighten to stop this movement. It may cause damage.

6. Turn the unit OFF when complete.

NOTE: Do not operate the unit for more than 10 minutes without stopping for 10 minutes.

7. If the Food Grinder is jammed and there is no food coming out of the Grinding Die, press the ON/OFF/R Button to 'OFF' (O). Wait 5 – 10 seconds so that the motor has stopped completely.

8. Press the ON/R Button to Reverse (R). Press the ON/OFF/R Button to Reverse (R) to clear the jam. This should only take a few seconds.

9. Press the ON/OFF/R button to OFF (O). Press the ON/R Button to ON. Wait 5 – 10 seconds before pressing the ON/OFF/R Button to the ON position.

10. Repeat #7 to 9 if necessary.

11. When finished, switch the unit 'Off' (O) and unplug from the wall outlet.

IMPORTANT NOTE:

If the Meat Grinder shuts off or no meat is coming out, the unit may be jammed. Shut it Off and allow the motor to stop. Press the R button on both switches to clear the jam. The reverse operation will continue for as long as the R is pressed in the Operating Button. If the jam does not dislodge follow the directions in the Care and Cleaning section to disassemble the grinder.

Helpful Hints for Grinding

1. Grinding Dies:

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

2. 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 the grinder motor and decreasing grinder efficiency. If this occurs, stop the grinder, unplug from the wall outlet and remove the Cutter Housing. Wash parts in hot, sudsy water, dry 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.

3. Food should be free of bones, tough tendons, nut shells, etc. before grinding.
4. 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.
5. 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.
6. Freshly ground meat should be refrigerated and cooked within 24 hours.
7. Handle ground meat lightly to avoid packing. Good quality beef needs only light shaping. You can season meat before grinding by putting spices on meat chunks. After grinding, work spices into the ground meat or sprinkle spices on while cooking.
8. Do not flatten beef patties in pan with a spatula as this forces desirable juices out of meat.
9. When cooking extra-lean meat, a little fat or liquid (such as eggs or evaporated milk) will increase the meat flavour and juiciness and make it more tender. Proportions: 2 eggs or 4 tablespoons (60 ml) of evaporated milk for each pound of ground meat.
10. For chili, use the Coarse Die to grind the beef. Flavour and texture of chili, as well as hamburger casseroles and soups, are greatly improved by using coarsely ground meat.

How To Make Sausages

1. Meats must be ground and seasoned before making sausage links. Follow the directions in the How to Grind Section.
2. Test the sausage meat by frying up a small amount and adjust the seasonings, if necessary.
3. To make link sausages, you will need casings (either natural or synthetic), which may be purchased from your local butcher. If purchased dry, casings should be soaked briefly in a mixture of 2 cups (500 ml) of water and 1 tablespoon (15 ml) of vinegar.
4. Cut casing into 2 – 3 foot lengths.
5. Pull and gather all of casing over Sausage Adaptor, except the last four inches.
6. Turn the unit On then place seasoned ground meat in Cutter Housing and Food Tray. With Food Pusher, press mixture through Grinder.
7. When meat is even with the end of the Sausage Adaptor, pull a few inches of the casing off the Sausage Adaptor and tie in a knot in the end or use kitchen string to tie off. Pack the casing firmly but not to

the bursting point, trying to maintain an even thickness throughout the sausage.

8. Distribute meat through the 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 – 1/2 cup (60 – 125 ml) of 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 (175°C) 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.

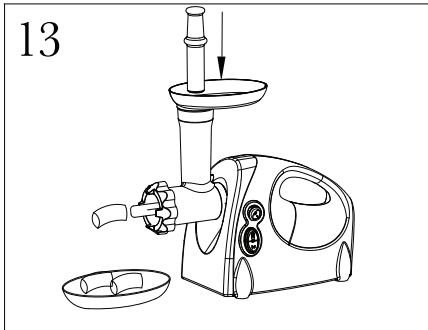
Helpful Hints for Making Sausage

1. 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 die.
2. When you finish stuffing, grind some fat to avoid leaving meat in stuffer.
3. Pork butt is a good selection for sausage because of its ideal proportions of fat and lean.
4. 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.
5. Prick casing with a pin to allow air to escape while stuffing.
6. 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.

How To Make Kebbe

1. To make Kebbe the meat that will pass through the Kebbe maker must first be ground 3 times using either of the 3 Grinding Dies. Follow the directions in the How to Grind Section.
2. Season the ground meat in a bowl before forming the Kebbe. Test the meat mixture by frying up a small amount and adjust the seasonings, if necessary.

3. Follow the directions in the How to Assemble the Kebbe Maker.
4. Plug the Grinder into the wall outlet and turn on. Place the seasoned ground meat in the Feed Tube and Food Tray. Press the meat mixture through the Grinder using the Food Pusher.
5. When meat is the desired length break the meat tube away from the Grinder. (Ill. 13)
6. When you are finished making the Kebbe tubes they can be stuffed with filling.



CARE AND CLEANING

1. Press the Operating Button to the Off position then unplug Power Unit. Ensure that the motor has stopped completely then disassemble the unit.
2. Press the Lock Button and remove Cutter Housing by turning clockwise. Pull Cutter Housing out from Power Unit.
3. Unscrew the Cutter Housing Ring Nut and remove all of the internal parts, including the Feed Screw.
4. Wash all of these removable parts in hot, soapy water. NEVER immerse the Power Unit in water. Wipe with a damp cloth only.
CAUTION: Blade is sharp.
NOTE: Do not wash any parts in the dishwasher or use abrasive cleaning solutions.
5. After cleaning, coat the Feed Screw, Grinding Dies and Cutting Blade with vegetable oil to keep the parts lubricated.
6. All servicing other than cleaning should be performed by an authorized service representative. See Warranty section.

NOTE: The motor of the food grinder is permanently lubricated and will not require any oil.

HELPFUL HINTS

1. Make sure all parts are tightly assembled. Loose parts will cause food to get caught and clog up the grinder.
2. Always turn the unit On before inserting food.
3. Process a small amount of fat from the meat through the meat grinder before grinding to lubricate the grinding mechanism.
4. Cut food into strips or cubes slightly smaller than the opening on the feed tube.
5. Do not grind hard foods such as bones.
6. Do not grind ginger and other materials with fibers.
7. Do not use the unit for more than 10 minutes without interruption. If longer use is necessary, allow the unit to cool down for 10 minutes before reusing.
8. To avoid jamming, do not apply excessive pressure while operating.
9. Grinding bread pieces may help to remove food residue left in the meat grinder after use.
10. Chill meat before grinding to reduce the loss of juices.
11. Refrigerate ground meat immediately and cook within 24 hours.
12. Make sure food is free of bone, tough tendons, nutshells etc. before grinding.
13. Do not use the food pusher on bread crumbs. They will feed themselves.
14. When making bread crumbs, only use the coarse grinding die.
15. When switching from On to Off then to Reverse or vice versa, wait about 7 – 10 seconds to ensure that the motor has stopped completely.

RECIPES

Meat Loaf

2	eggs - beaten
3/4 cup (180 ml)	milk
2 - 3 slices	day old bread
1/4 cup (60 ml)	finely chopped onion
2 tbsp. (30 ml)	snipped parsley
1 tsp. (5 ml)	salt
1/8 tsp. (.5 ml)	pepper
1/2 tsp. (3 ml)	ground sage
1-1/2 lbs. (675g)	boneless chuck beef roast
1/4 cup (60 ml)	catsup
2 tbsp. (30 ml)	brown sugar
1 tsp. (5 ml)	dry mustard

1. Preheat oven to 350°F (175°C).
 2. Follow the directions in the How to Grind section to grind the bread and the beef separately.
 3. Combine eggs and milk then stir in bread crumbs, onion, parsley, salt, pepper and sage. Add beef and mix well.
 4. Pat mixture into an 8x4x2 inch (20 x 10 x 5 cm) loaf pan. Bake for 1-1/4 hours. Spoon off excess fat.
 5. Combine catsup, brown sugar, and mustard; spread over meat. Bake an additional 10-15 minutes.
- Yield - 6 servings.

Old-Fashioned Sausage

2-4 tbsp. (30 – 60 ml)	salt
1-1/2-2 tbsp. (28 – 30 ml)	freshly ground pepper
1-2 tbsp. (15 – 30 ml)	sage
2-3 tsp. (10 – 15 ml)	thyme
Sausage casings	(enough for 10 pounds of sausage).
3/4-1 tsp. (4 – 5 ml)	crushed red pepper
1/8-1/4 tsp. (.5 – 1.5 ml)	finely ground red pepper
10 lbs. (4.5 kg)	fresh pork (cubed with 20-25% fat)

1. Cut pork to fit the Feed Tube.
2. Mix thoroughly with spices.
3. Grind with the medium or coarse Grinding Dies following the directions in the How to Grind section.
4. Follow the directions in the How to Make Sausage section, twisting into links of desired lengths.

Italian Sausage

2	cloves garlic, minced
2 tsp. (10 ml)	fennel seeds
1 tbsp. (15 ml)	salt
1/2 tsp. (3 ml)	fresh ground pepper
1 tsp. (5 ml)	finely chopped or crushed red chili peppers
2 lbs. (900 g)	lean pork
1 lb. (450 g)	fat pork

1. Crush garlic cloves and fennel seeds and blend with salt and ground pepper.
2. Add to meat along with red pepper and mix thoroughly.
3. Follow the directions in the How to Grind section to grind the pork and fat.

4. Follow the directions in the How to Make Sausage section, twisting into links of desired lengths.

Beef Burgers

1 lb. (450g)	beef chuck
1/2 cup (125 ml)	oatmeal
1/2 cup (125 ml)	diced onion
1/2 cup (125 ml)	chopped parsley
3 tbsp. (45 ml)	ketchup
2 tsp. (10 ml)	Worcestershire sauce
2 tsp. (10 ml)	salt
1 tsp. (5 ml)	black pepper

1. Follow the directions in the How to Grind section alternating meat, oatmeal, onion and parsley.
2. Add the ketchup, Worcestershire sauce, salt and black pepper. Ensure that the mixture is evenly mixed.
3. Shape into 4 patties and grill to desired doneness.

Kebbe

Filling:

1/2 lb. (225g)	lean beef
1 medium	onion, finely chopped
1 tbsp. (15 ml)	olive oil
1/2 tsp. (3 ml)	allspice
1/4 tsp. (1.5 ml)	cinnamon
	Salt and pepper to taste
1/3 cup (85 ml)	pine nuts, toasted

1. Grind beef. Follow the directions in the How to Grind section.
2. In a large skillet, over medium high heat, sauté onions until soft, about 5 min.
3. Add the ground beef breaking it apart with a wooden spoon as it cooks. Cook until browned, about 5 minutes.
4. Once browned, season with salt and pepper, allspice and cinnamon and continue cooking until tender, 5 more minutes.
5. Remove from heat and stir in the pine nuts.

Meat Dough

1-1/2 lbs (675g)	lean beef, ground
1-1/2 cups (375 ml)	fine bulgur wheat

2 cups (500 ml)	water
1 large	onion, grated
2 tsp. (10 ml)	cumin
1/2 tsp. (3 ml)	all spice
	Salt and pepper to taste
	Vegetable oil for frying

1. Grind beef 3 times, using the fine, medium or coarse grinding die. Follow the directions in the How to Grind section.
2. In a medium sized bowl, cover the bulgur wheat with 2 cups of warm water. Let it sit for 30 minutes and then drain the excess water in a strainer, squeezing the wheat to get rid of excess water.
3. Add the bulgur wheat, the onion, spices and the ground beef in a bowl and mix/knead until thoroughly combined.
4. Follow the directions in the How to Make Kebbe section.
5. In a large saucepan, or Dutch oven, heat oil over medium heat until a deep fry thermometer reads 360°F (180°C).
6. Work in batches and fry the Kebbe until browned, 4 to 5 minutes. Remove with a slotted spoon and transfer to a plate lined with paper towels, to remove the excess oil.
7. Serve hot or at room temperature!

Cranberry Orange Relish

2	medium oranges, unpeeled and cut into chunks
1 lb. (450 g)	fresh whole cranberries
1-1/2 cups (375 ml)	sugar

1. Remove seeds from oranges.
2. Grind fruits into a bowl using the Fine or Medium Grinding Dies. Alternate cranberries with orange chunks.
3. Stir in sugar and chill thoroughly before serving.
4. Makes 4 cups (1L).

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 a grounded 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

****The original sales receipt is the only acceptable proof of purchase****

Salton Canada warrants that this appliance shall be free from defects in material and workmanship for a period of two (2) years from the date of original purchase. Salton Canada, at its sole discretion during this warranty period, will repair or replace a defective product or issue a refund. Any refund to the purchaser will be at a pro-rated value based on the remaining period of the warranty. All liability is limited to the amount of the purchase price. This warranty covers normal domestic usage and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, glass breakage, neglect, improper maintenance, use contrary to the operating instructions or commercial use. This warranty is not available to retailers or other commercial purchasers or owners.

This warranty does not include the cost of shipping, which is to be borne by the customer.

TO OBTAIN PROMPT WARRANTY SERVICE:

Contact one of our many Service Centers found on our website
www.salton.com/customer-care

or

Securely package and return the appliance to us. Please enclose:

- Original proof of purchase
- The completed form below with a \$12.50 Return Shipping & Handling fee – either a cheque, money order or credit card (A personal cheque will delay return shipping by 2-3 weeks)

For added protection, we suggest that you use an insured delivery service with tracking information when returning your product. Salton Canada will not be held responsible for in-transit damage or for packages that are not received.

This warranty does not include the cost of shipping, which is to be borne by the customer.

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Name _____

Address _____

City _____ Prov/State _____ Postal/Zip Code _____

Daytime Phone No. _____ Email _____

Product defect: _____

Type of payment Cheque/Money Order Visa MasterCard

Name on card _____ Expiry Date _____ CSV No _____

Card No. _____

To contact our Customer Service Department:

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