

# MEAT GRINDER FACTS



## What is my grinder size?

Measure the distance across the center of the grinder plate as shown below to determine the diameter. Then use the chart to determine your grinder size.

### Grinder Size      Plate Diameter

#12	..... 2 $\frac{3}{4}$ "
#20/#22	..... 3 $\frac{1}{4}$ "
#32	..... 3 $\frac{15}{16}$ "
#52	..... 5 $\frac{1}{8}$ "
#56	..... 6"



## What are different grinder plates hole sizes for?

The following chart shows some common grinder plate hole sizes and what kind of sausage and meat products they can be used to make.

<u>Grind</u>	<u>Hole Size</u>	<u>Suggested use</u>
Fine grind	3/32" & 1/8"	Bologna, Franks, Forcemeats, Hamburger & Beef Jerky
Medium grind	5/32" & 3/16"	Breakfast Sausage, Hamburger, Polish & Italian Sausage
Coarse grind	1/4" & 5/16"	Hamburger, Salami, Summer Sausage & Bratwurst
Coarse grind	3/8"	First grind, Chili meat & Chorizo
Very Coarse	1/2"	First grind, Chili meat, Stew meat & Vegetables
Very Coarse	3/4"	First grind or chunking meat



## The number of holes in my plate doesn't match the photo shown?

The number of holes in the grinder plate will vary by the diameter of the plate.

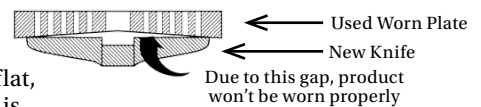
## My meat is "mashing" and not coming through the plates correctly anymore, what is wrong?

Chances are the knife, plate or both are dull. The holes in the grinding plates are relatively sharp when new, but tend to dull over time and should be replaced periodically. We recommend replacing or re-sharpening your plates and cutting knife at the same time. Also, make sure your meat is very cold or partially frozen for a better grind. You could also have the grinder assembled incorrectly, make sure all parts fit where they should.

## I need to change my cutting blade, do I need to change the plate?

Yes. IMPORTANT! USE KNIFE AND PLATE TOGETHER AS A MATCHED SET.

Always use the same knife and plate together. If one has gradually worn away from perfect flat, the other will have worn with it. As a result they may still be used together. However, if one is matched with a different item which is ground true, the set will not turn out a good product. In addition, such practice could break the new item.



## Can I stuff sausage with a meat grinder?

Any meat grinder, whether manual or electric, can be fitted with sausage stuffing tubes and used to stuff sausage. Tubes can be purchased separately and are rather inexpensive. Just be sure that they match the standard size of your grinder so that they attach properly. It is easier to stuff sausage with an electric grinder. Since there is no handle to crank, the even grinding rate is taken care of by the electric motor, which helps to stuff sausage casings evenly.

## Can I grind bones in a meat grinder?

Most meat grinders are not designed to grind bones and it is a rare manufacturer who says that their grinders will do bones, even their heavy duty commercial models. As you would expect, they need to say this because bones can be very hard on motors and can break the internal gears (especially the cheaper model grinders with plastic gears) or overheat the grinder motor. Damage (growing) may also occur to the plate and/or knife. A manufacturer's warranty might be voided if the grinder is used to grind bones.