

# Meat Grinder Instruction Manual

## for

### Model: TC-8, TC-12, TC-22



Thank you for purchasing this KitchenWare Station meat grinder. Before operating the equipment, read and familiarize yourself with the following operating and safety instructions. **SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.** Save the original box and packaging. Use this packaging to ship the equipment if repairs are needed.

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# UPON RECEIVING

## **UNPACKING:**

1. Unpack the grinder immediately after receipt. If the machine is found to be damaged after unpacking, save the packaging material and contact carrier and KitchenWare Station Customer Service Department within seven (7) days of delivery.
2. You should receive the grinder, grinder plates, (2) grinder knives, (2) washers, a grinder head, grinder ring, product tray, plastic stomper, stuffing tube, an auger and an instruction manual. Contact KitchenWare Station Customer Service Department if you did not receive all of these materials or if you need additional chopper plates.



**The electrical cord on this machine is equipped with a three- prong grounding plug which must be connected to a properly grounded receptacle. If the receptacle is not the proper grounding type, contact an electrician. Do not remove the grounding prong from the plug.**

3. Examine chopper to make sure all parts have been provided.
4. Make sure that the instruction manual is available near chopper.
5. Complete the online warranty/registration at: [www.kitchenwarestation.com/registration/](http://www.kitchenwarestation.com/registration/)
6. Before use, clean and sanitize grinder. Refer to Cleaning and Sanitizing.
7. Contact your local representative or KitchenWare Station directly if you have any questions or problems with the installation or operation of this chopper.

# IMPORTANT SAFETY INSTRUCTION

Thank you for purchasing KitchenWare Station Meat Grinder. Each unit has been manufactured to ensure safety and reliability. Before using for the first time, please read the instructions carefully and keep them for further reference.

**WARNING! READ AND SAVE THESE INSTRUCTIONS.** Failure to follow all of the instructions listed below may result in electric shock, fire and/ or serious personal injury.

- ❖ **NEVER** touch chopper without training and authorization from your supervisor or if you are under 18 years old.
- ❖ Read this manual thoroughly before installation and operation. **DO NOT** continue with installation and operation if you have any questions or do not understand anything in the manual. Contact KitchenWare Station Customer Service Department for further assistance.
- ❖ To avoid electrical hazards, do **NOT** place the meat grinder in or near water or other liquid.
- ❖ Plug only into grounded electrical outlets matching the nameplate rated voltage.
- ❖ Do **NOT** operate unattended.
- ❖ **ONLY** install chopper on a level, nonskid surface in a clean, well-lighted work area away from children and visitors.
- ❖ Do **NOT** use an extension cord with this equipment. Do not plug this equipment into a power strip or multi-outlet power cord.
- ❖ Check equipment before each use to insure the equipment is clean.
- ❖ Wear proper apparel. Do not wear loose fitting or hanging garments while operating this equipment.
- ❖ Unplug equipment, turn off and let it cool before cleaning or moving.
- ❖ Do **NOT** spray controls or outside of equipment with liquids or cleaning agents.
- ❖ Do **NOT** clean the equipment with steel wool.
- ❖ Keep equipment and power cord away from open flames, electric burners or excessive heat.
- ❖ Do **NOT** operate if equipment has been damaged or is malfunctioning in any way.
- ❖ **NEVER** push product into the grinder head using your hands or any other object except the provided plastic stomper.
- ❖ Before cleaning, servicing, or removing any parts, always turn chopper off and unplug unit.
- ❖ Keep unit **UNPLUGGED** when not in use to prevent accidental start up.



**NEVER** operate chopper without having meat in grinder head. This will damage the unit and void the warranty.

# OPERATING INSTRUCTION

## GRINDER ASSEMBLY

NOTE: Spare parts are available in KitchenWare Station official website.

1. Unplug grinder.
2. Put grinder head into front hub and tighten thumb screw clockwise until it is tight. Do not use a tool or over tighten.
3. Make sure washer is mounted on the back of auger shaft.
4. Slide auger into grinder head and rotate it until auger locks into hub drive.
5. Position grinder knife onto the front of auger shaft with the cutting edges facing out.
6. Position grinder plate onto the front of auger shaft and rotate it until the notch in the chopper plate lines up with pin on cylinder.
7. Position adjusting ring onto grinder head.
8. Tighten adjusting ring.
9. Position feed tray onto the top of grinder head.



Video tutorial can be obtained by contacting KitchenWare Station customer service department.



**IMPORTANT: Adjusting ring should not be securely tightened or snug. Over tightening the adjusting ring will damage the unit.**

### **TO AVOID SERIOUS PERSONAL INJURY TO YOUR OPERATORS AND TO YOUR CUSTOMERS:**

- ❖ **NEVER OPERATE chopper without grinder head and feed tray correctly installed.**
- ❖ **NEVER put fingers into grinder head during operation. ONLY USE FEED STOMPER, NOT YOUR HAND, to push meat into chopper.**
- ❖ **Meat grinder is for beef, chicken, pork and venison only. Non-greasy products such as bone, poultry, vegetables, cheese, etc. will damage the unit. DO NOT use frozen meat. Meat must be completely thawed.**

## GRINDER OPERATION

1. Prepare meat for grinding by removing all skin and bones. Then, cut the meat into appropriately sized pieces for grinding.
2. Put meat into feed tray and position a container under grinder head to catch the ground meat.
3. Turn the power switch to "ON".
4. Use feed stomper to feed meat into grinder head. Never use fingers, hands or other objects other than stomper. Feed the food product and grind slowly at a rate that the grinder will

accept. Do not force too much product into the grinder chamber. It can overload the grinder causing it to stop

**IMPORTANT:** If the unit becomes jammed or the discharge is erratic, turn the switch to the “OFF” position. Refer to Troubleshooting for possible causes and solutions.

5. When grinding session is over, turn the control switch to the “OFF” position.

**IMPORTANT:** It is important that you disassemble the unit, wash, and sanitize all parts thoroughly after each use to prevent contamination! Refer to Cleaning and Sanitizing.

## CLEANING & SANITIZING

**IMPORTANT:** To maintain the appearance and increase the service life, clean your equipment daily.

### TO AVOID SERIOUS PERSONAL INJURY:

- BEFORE CLEANING, SERVICING, OR DISASSEMBLE ANY PARTS, always turn chopper OFF and unplug unit.
- NEVER attempt to clean chopper while chopper is in operation.
- DO NOT put components in the dishwasher or immerse base in water.
- DO NOT hose down, pressure wash, or pour water on chopper.
- NEVER use a scrubber pad, steel wool, or abrasive material to clean chopper.
- **Allow the parts to air dry before placing them back on chopper.**



## CHOPPER DISASSEMBLY, CLEANING & SANITIZING

1. Make sure the unit is turned OFF and unplugged.
2. Remove feed tray from grinder head. Clean and sanitize feed tray with a mild detergent and warm water solution to remove fatty oils.
3. Remove adjusting ring by rotating it counterclockwise. Clean and sanitize adjusting ring with a mild detergent and warm water solution to remove fatty oils.
4. Pull grinder plate and grinder knife off of auger. Clean and sanitize grinder plate and grinder knife with a mild detergent and warm water solution to remove fatty oils. **DO NOT** soaks your grinder plates and grinder knives.
5. Clean the grinder plate holes with a wire brush to remove particles of meat. Do not hit grinder plate against a hard surface to remove particles of meat. Doing so can damage the grinder plate.
6. Wiping grinder plates and grinder knives with mineral oil if they are not going to be used immediately.
7. Remove auger and washer from grinder head. Clean and sanitize auger and washer with a mild detergent and warm water solution to remove fatty oils. Make sure to remove

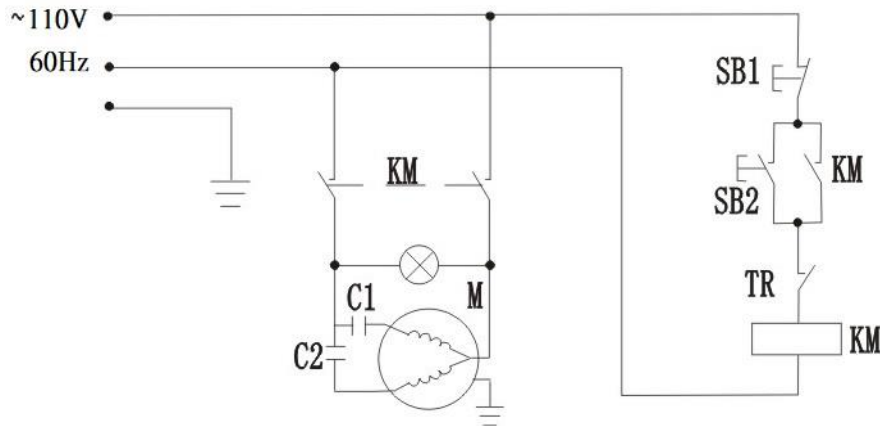
meat particles from the washer in order to prevent auger from sticking during operation.

8. Loosen thumb screw by rotating it counterclockwise.
9. Pull grinder head out of hub drive. Clean and sanitize grinder head with mild detergent and warm water solution to remove fatty oils.
10. Clean and sanitize the base of the chopper with a mild detergent and warm water solution.
11. Make sure that all parts and surfaces are fully air dry before reassembling the unit.
12. Lubricate gearbox oil seal regularly through grease trapper bolt.

## TECHNICAL PARAMETERS

Model	TC-8	TC-12	TC-22
Rated Voltage	110V/ 60Hz	110V/ 60Hz	110V/ 60Hz
Power	550W ; 0.75HP	765W ; 1HP	1200W ; 1.5HP
Rotational Speed	1400	1720	1720
RPM	151	200	210
Meat output per Hour	176 lbs	264 lbs	485 lbs
Cord Length	5'	5'	5'
Package Dimension	20 (L)" * 11 (W)" * 15"(H)	21" (L) * 12" (W)" * 16"(H)	22" (L) * 13" (W)" * 17"(H)
N.W. (lb)	40	61.2	73.2
Certification	CE / LFGB	CE / LFGB	CE / LFGB

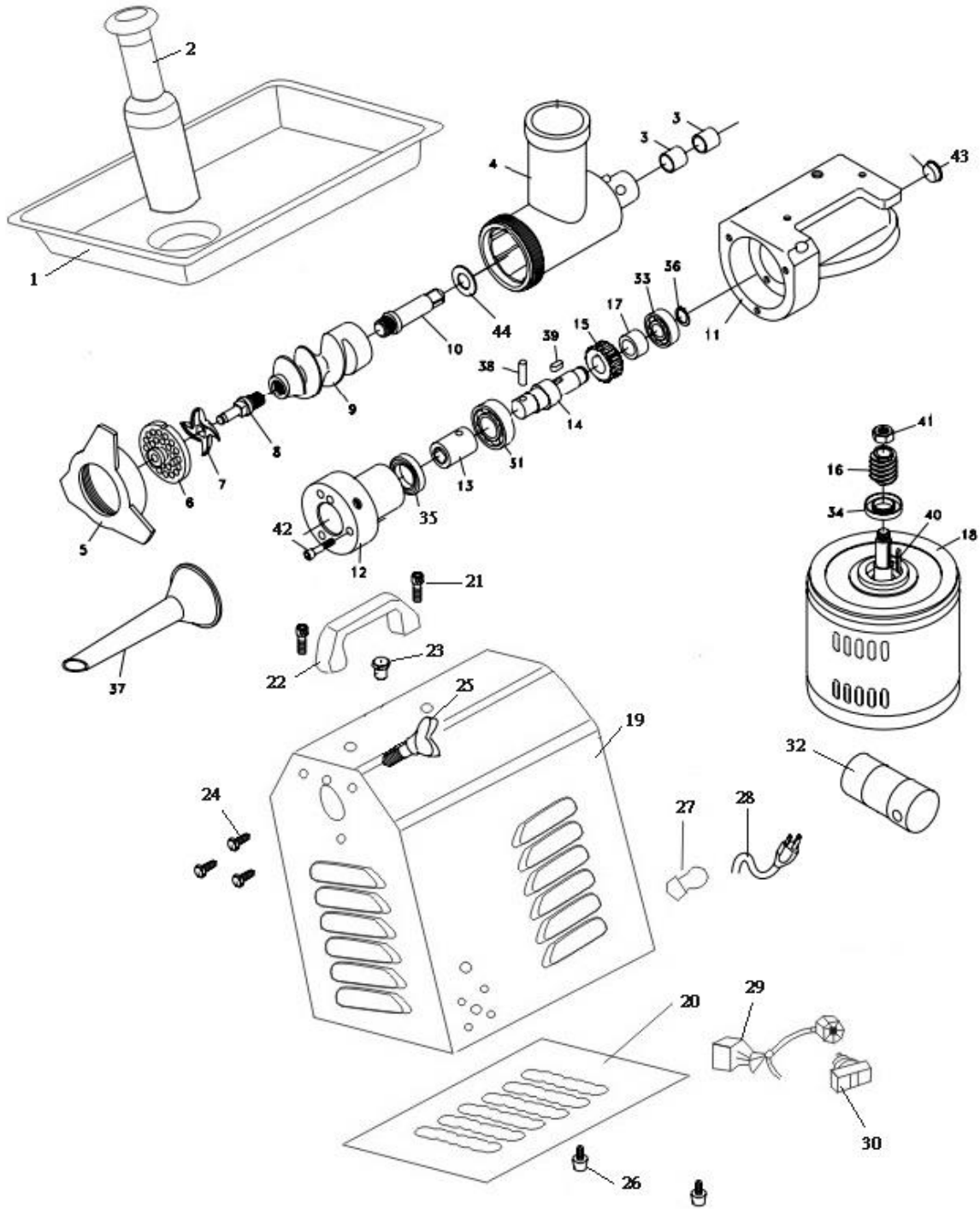
## CIRCUIT DIAGRAM



M- Motor    C1- Capacitor Initiator    C2- Capacitor Starter    SB1- Off Button    SB2- On Button  
 KM- Relay    TR- Overheating Protection Switch

# Models:

## TC-8, TC-12, TC-22





<b>Part No.</b>	<b>Description</b>	<b>Part No.</b>	<b>Description</b>
<b>1</b>	FEED TRAY	<b>23</b>	GREASE TRAPPER BOLT
<b>2</b>	FEED STOMPER	<b>24</b>	HEX BOLT
<b>3</b>	BRASS BUSH FOR CHAMBER	<b>25</b>	THUMB SCREW
<b>4</b>	GRINDING CHAMBER HEAD	<b>26</b>	LEG
<b>5</b>	ADJUSTING RING	<b>27</b>	POWER CORD BUSHING
<b>6</b>	GRINDER PLATE	<b>28</b>	POWER CORD
<b>7</b>	GRINDER KNIFE	<b>29</b>	RELAY
<b>8</b>	AUGER SHAFT FRONT	<b>30</b>	ON/OFF SWITCH
<b>9</b>	AUGER	<b>31</b>	BEARING
<b>10</b>	AUGER SHAFT REAR	<b>32</b>	CAPACITOR
<b>11</b>	GEARBOX COMPLETE	<b>33</b>	BEARING
<b>12</b>	FRONT HUB	<b>34</b>	CIRCLIP
<b>15</b>	AUGER GEAR	<b>35</b>	GEARBOX OIL SEAL
<b>16</b>	WORM DRIVE GEAR SPIRAL	<b>36</b>	CIRCLIP
<b>18</b>	MOTOR	<b>37</b>	STUFFING FUNNEL
<b>19</b>	BODY	<b>39</b>	KEY
<b>20</b>	BASE PLATE	<b>42</b>	HEX SCREW
<b>21</b>	HANDLE HEX BOLT	<b>43</b>	FREEZE PLUG
<b>22</b>	STAINLESS STEEL HANDLE	<b>44</b>	Washer

## TROUBLESHOOTING

Issue	Cause	Solution
Motor sounds like it is straining.	Trying to grind frozen meat.	Remove the meat from grinder and let the meat thaw completely before continuing to grind the product.
	Trying to grind bone.	This machine is not suitable for bone grinding. Remove bone from product before grinding.
	Grinder Ring is on too tight.	Slightly loosen the grinder ring.
	Washer not installed.	Attached washer to the back of auger.
Meat grinder makes a metal grinding noise during grinding.	Grinder ring is too tight.	Slightly loosen the grinder ring.
	Washer not installed.	Attached washer to the back of auger.
Grinder knife breaks into pieces during grinding.	Grinder knife installed inside out.	Read grinder assembly section carefully, and correct grinder knife direction.
Motor runs but auger doesn't spin.	Grinder Ring is on too tight.	Slightly loosen the grinder ring.
	Lack of gearbox lubricant.	Add lubricant through grease trapper bolt.
Motor quits during grinding. (Overheating)	Overloading of meat.	Turn the machine OFF. Let the unit rest for several minutes until the body of machine cool down before starting up again. Press reset button.
	Grinder ring is on too tight.	Turn the machine OFF. Let the unit rest for several minutes until the body of machine cool down. Slightly loosen the grinder ring before starting up again.
	Washer not installed.	Remove auger and attach washer.
The meat works back in grinder head.	Grinder knife or grinder plate is worn thin.	Replace grinder knife or grinder plate.
The unit becomes jammed or the discharge is erratic during grinding process.	Adjusting ring is too tight.	Slightly loosen adjusting ring.
	Grinder plate is blocked.	Remove and clean.
	Grinder knife or grinder plate edges have dulled.	Replace chopper knife and chopper plate.

# CUSTOMER CARE

If you have any questions with regard to the operation of this meat grinder or are in need of a spare part, please contact KitchenWare Station Customer Service Department.

KitchenWare Station, LLC

13732 Milroy Pl

Santa Fe Springs, CA 90670

Toll Free: 1-888-505-3698 (Monday – Friday 10:00am – 5pm PST)

Email: [Customerservice@kitchenwarestation.com](mailto:Customerservice@kitchenwarestation.com)

Official Website: <http://www.kitchenwarestation.com>

NOTE: Spare Parts can be purchase directly on KitchenWare Station official website, or contact customer service department if part not found.

## LIMITED WARRANTY

Thank you for purchasing KitchenWare Station's product. This TC model's meat grinders were tested and meets our stringent quality standards. This product is warranted to be free from manufacturing defects under normal/ proper use and conditions for 1 year.

To register your warranty for this product, complete the warranty registration form provided in the package, and send it back to us. Or register online by visiting [www.kitchenwarestation.com/registration](http://www.kitchenwarestation.com/registration).

If you experience unsatisfactory operation, first refer to the troubleshooting section in the manual to ensure that it is not due to care or cleaning.

If you have any questions or comments, please do not hesitate to Email our customer service team: [customerservice@kitchenwarestation.com](mailto:customerservice@kitchenwarestation.com) . Please specify the model number and order ID so our customer service department can assist you.

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KitchenWare Station's obligation and liability under this warranty is expressly limited to repair or replacement for equipment that proves to be manufacturing defects under normal/ proper use within the applicable warranty period.

This warranty does not apply to defects due directly or indirectly to fire, water, burglary, misuse, abuse, negligence, accidents, repairs, alterations, lack of maintenance, punitive damages, loss of use, down time, lost profit, improper installation by unauthorized persons, low voltage conditions, inadequate wiring or normal wear and tear. Defects mentioned above are not manufacturing defects and are strictly the responsibility of the purchaser. Under no circumstances will KitchenWare Station be liable for incidental or consequential damages resulting from defective products. Seller shall in no event be liable for death, injuries to persons or property, or for incidental, contingent, special, or consequential damages arising from the use of our products.

Warranty valid only in the 48 contiguous United States plus the District of Columbia. KitchenWare Station reserves the right to change the price and specifications of the equipment and/ or material without notice. Prices are F.O.B plant of manufacture.

Any instructions or warranty included in this manual may be subject to change without notice. For the most up to date instructions and warranty information, please visit our official website.

To receive warranty instructions and return authorization, please email KitchenWare Station Customer Service.

For more information regarding warranty and limitation, please visit [www.kitchenwarestation.com/warranty-information/](http://www.kitchenwarestation.com/warranty-information/)