

**FGM MEAT GRINDER
LIMITED WARRANTY 1 year warranty**

Should any manufacturing defect be discovered, Brownick llc agrees to repair or replace the defective product or part at their expense, other than handling and return freight charges, provided The Meat Grinder is returned with shipping charges prepaid.

This warranty is for the original purchaser and is for normal home use only. This warranty is non-transferable.

This warranty does not apply to any unit that has been tampered with or to damage incurred through negligence, misuse, faulty packing or mishandling in transit by any common carrier or by damage caused by foreign objects used before, during or after the milling process.

Upon receipt of your Meat Grinder attachment inspect attachment for parts. Report any missing pieces within two week of receipt of mill. FGM will not replace any missing parts after two week of receipt of mill.

NOTE: The warranty given by FGM DOES NOT APPLY to the appearance of any Product or to any Product which has been subjected to misuse, mishandling or service by any unapproved service person or to any Product which has been damaged, defaced, modified, altered or tampered with, whether externally or internally or to any product sold or used outside United States of America or Canada.

The SOLE AND EXCLUSIVE REMEDY under this warranty is REPAIR OR REPLACEMENT AT FGM'S OPTION of any Product that proves to be defective in manufacture or materials within the 1 year period from the date of purchase. TO THE FULLEST EXTENT PERMITTED BY LAW, Brownick Lllc DISCLAIMS ALL LIABILITY FOR ANY OTHER DIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES ALLEGED TO BE CAUSED BY A DEFECTIVE PRODUCT, IE. Brownick Lllc WILL NOT BE RESPONSIBLE FOR ANY PERSONAL INJURY, PROPERTY DAMAGE OTHER THAN THE COST OF REPLACING THE PRODUCT OR ANY OTHER MONETARY DAMAGES SUCH AS LOST WAGES OR PROFITS CAUSED BY ANY USE OR INABILITY TO USE THE PRODUCT.

By using this product, YOU AGREE THAT REPAIR OR REPLACEMENT AT FGM's option will fully satisfy FGM's warranty obligation to you, whether in contract, tort negligence, strict liability or other applicable law.

To avoid malfunctions, do not drop the unit, or subject it to strong shocks. The warranty does not cover any breakage due to this type of incident. Be sure to check the Meat Grinder for rocks or any foreign object. The warranty doe not guarantee any breakage due to any foreign object that is passed through the Meat Grinder .

SHOULD SERVICE BE REQUIRED:

1. Carefully pack the Product along with all of its accessories and other original materials in the original carton and packing materials (if still available) or in another suitable carton with sufficient protective padding to avoid injury to the Product during shipping.
2. YOU MUST ENCLOSE:
Your original packing slip or other proof of date and purchase.
A note describing the problem that needs to be repaired.

3. Ship the Products, prepaid

Family Grain Mill c/o The Wondermill Company
322 West Griffith
Pocatello Idaho 83201
208-234-9352
www.thewondermill.com

**MEAT / FOOD GRINDER
USER GUIDE AND WARRANTY**

OPERATING INSTRUCTIONS



WHAT CAN BE GROUND

Vegetables, fruits, fish and meat (raw and cooked) and Pasta Dough , To use as a pasta maker remove the 4 winged cutter blade.

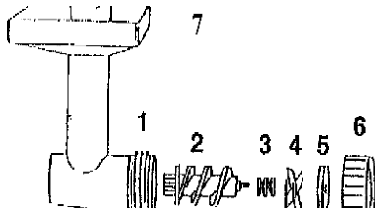
IMPORTANT REMARKS:

Avoid contacting moving parts. Keep fingers out of discharge opening or hopper. Never put a hard object in the hopper while the machine is operating. Use only the pusher (7) provided with the meat grinder.

To ensure uniform processing, the food must be fed into the funnel in small pieces. Only grind the meat and fat of the meat. Hard gristle will clog the grinder. If this happens, unplug the motor, remove the grinder and clean the conveyer screw, knife and plate.

Do not dismantle or re-assemble the meat grinder while on the motor base or hand base.

PARTS



1. Housing
2. Conveyer Screw
3. Spring
4. Four-winged Blade
5. 4.5mm Perforated Plate
6. Lock Ring
7. Pusher

Check hopper for presence of foreign objects before using.

Fill hopper with food or meat to the hopper. Tap the food or meat through the opening with the pusher provided (7) only.

MOUNTING & REMOVING ATTACHMENT TO THE MOTOR BASE & HAND BASE

1. Before attaching the meat grinder accessory, turn off and unplug the Motor base.
2. Check that the Motor base or hand base is stable before mounting the attachment
2. Place the coupling the attachment against the Motor Base or Hand base at an angle pointing to one o'clock. Slowly turn the attachment counterclockwise to the left. The attachment will lock onto the base.

In order to remove the attachment, first slide the locking lever, located on the top left hand side of the base. Turn the attachment to right (clockwise). Gently remove the attachment.

WARNING: Do not try to force the attachment off the base as this could cause the coupling to break.

DISMANTLING THE MEAT GRINDER AND CLEANING

1. Unplug the motor base. Take the meat grinder off the base
2. Loosen the lock ring.
3. Remove the perforated plate, the four winged blade, the spring and the conveyer screw.
5. Clean with soap and water. Dry immediately. **DO NOT LET MEAT GRINDER PARTS SIT IN WATER.**

ASSEMBLING THE MEAT GRINDER

1. Insert the feed screw (2) into the housing (1).
2. Fit the spring (23) and the four winged blade (4). Place the flat side of the blade towards the outside.
3. Mount the perforated pate (5) so the notch fits into the collar of the housing.
4. Screw the assemble tight with the lock ring (6)

REMARKS: Do Not grind the sinew from in the beef or pork. This will wrap around the conveyer screw and clog up the machine. Grind only the meat and fat.

GRINDING PEANUTS AND ALMONDS FOR NUT BUTTERS

PEANUTS

Use peanuts without the skins. The machine will not separate the skin from the peanut and it does not work well in making peanut butter. It is best to use roasted peanuts.

Place peanuts in a bowl of water for approximately 24 hours. After draining the nuts, lightly oil the nuts, place the nuts with the oil into the meat/food grinder. Do not try to grind the peanuts dry. Dry peanuts will not process the food grinder very well AND COULD BLOW THE FUSE FOR THE MOTOR BASE.

Once the peanuts have been processed, place in a blender and whip in the oil of your taste, such as peanut oil, olive oil, etc., as needed for the consistency you desire. Adding honey makes the peanut nut butter have more of the store bought taste. Adjust to your taste.

ALMOND NUTS

Almond nut butter, soak the almonds in water for 24 hours, drain them and the mix them with the oil according to your taste. The almonds in their natural state are very moist and by the time you buy them, they have been totally dried out. The dried almonds will not process the food grinder very well AND COULD BLOW THE FUSE FOR THE MOTOR BASE.

Once the almonds have been processed, place in a blender and whip in your choice of oil, almond oil, olive oil, etc, as needed for the consistency you desire.