

# BACKYARD PRO

BUTCHER SERIES

## STAINLESS STEEL ELECTRIC MEAT GRINDERS

### INSTRUCTION MANUAL



#554BSG12, #554BSG22, #554BSG32

07/2020



#### **WARNING**

Read carefully and understand all INSTRUCTIONS before operating. Failure to follow the safety rules and other basic safety precautions may result in serious personal injury. Save these instructions in a safe place and keep them close at hand so they can be read when required or used to assist in future servicing.

# BACKYARD PRO

**BUTCHER SERIES**



## WARNING

The warnings, cautions, and instructions discussed in this instruction manual cannot cover all possible conditions or situations that could occur. It must be understood by the operator that common sense and caution are factors that cannot be built into this product, but must be supplied by the operator.

## GENERAL SAFETY REGULATIONS

Please operate according to Operation Method and read the proper operation procedures before using. Please assemble and operate carefully. To avoid any possible injuries, please do not put your hands in or near the grinder head while unit is plugged in.

## Warnings

### CAUTION:

- Keep all loose clothing away from moving parts while grinder is in use.
- Keep fingers and hair away from moving parts when grinder is in use.
- DO NOT run grinder without meat in the grinder head. This can cause severe damage to the head and auger as a result.
- Turn the grinder off before unplugging it from the outlet.
- Always unplug the grinder when changing a part (head, plates, blades stuffing tubes, etc) on the grinder.
- Remove all tendons, bone, and skin from meat before grinding.
- Unplug when assembling or disassembling the unit.
- Provide supervision when this appliance is used near children.
- When carrying the unit, be sure to hold the motor housing with both hands.
- Never remove or attach hopper plate, head, or cap while the motor is running.
- Do not disassemble the grinder during operation.
- Avoid contact with moving parts. Never feed meat by hand. Always use the meat stomper.
- Do not use the grinder if the power cord is broken. Please return the unit to the store where it was purchased or contact customer service.
- To protect against risk of electrical shock do not put electrical parts (motor, power cord, etc.) in water or other liquid.
- Unplug from the outlet when not in use, before putting on or taking off parts and before cleaning.
- Avoid contact with moving parts. Never feed food by hand. Always use a food pusher. Do not use fingers to scrape food away from the grinder plate while the appliance is operating.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped and damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or mechanical adjustment.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter.
- SAVE THESE INSTRUCTIONS

# General Information and Instructions

## INTRODUCTION

Thank you, and congratulations on purchasing a Backyard Pro electric meat grinder for light-duty, occasional use. Your grinder comes complete with everything you need to safely and easily grind meat and stuff sausage. Please take a few minutes to read through this booklet to learn more about your Backyard Pro grinder. Your grinder is made of the finest materials to ensure extended use for all of your meat processing needs.

ITEM NO.	HEAD SIZE	POWER SUPPLY	MOTOR POWER	CAPACITY	WEIGHT
BSG12	#12	AC 120V 60Hz	770W, 1 HP	10-12 lb./min	42.9 lb.
BSG22	#22	AC 120V 60Hz	1140W, 1.5 HP	12-14 lb./min	61.5 lb.
BSG32	#32	AC 120V 60Hz	1500W, 2 HP	16-18 lb./min	70.5 lb.

## BEFORE USE

- Disassemble the grinder head and wash each part thoroughly in warm soapy water.
- Remove all packing grease and oil from the surfaces.
- Dry all parts before re-assembly.
- Keep packing material for future storage of grinder and grinder parts.

## ASSEMBLY INSTRUCTIONS

- Insert grinder head into gear housing; be sure that the hopper tray throat is facing upward. Holding the grinder head with one hand, place the locking knob into the hole on the side of motor housing and tighten it clockwise. (See Fig 1)
- Insert auger into the grinder head. You may need to turn the auger to align it with the drive shaft of the motor. (See Fig 2)
- Place the cutting knife blade onto the feed screw shaft of the auger with the flat edge of the blade facing the front. (See Fig 3) *\*If the blade is not seated properly, meat will not be ground.*
- Place your desired grinding plate next to the cutting blade. The notch in the plate should align with the protrusion on the grinder head. (See Fig 4)
- Firmly screw the ring cap onto the grinder head. Do not over tighten. (See Fig 5)
- Insert the hopper meat tray onto the throat of the head. (See Fig 6)

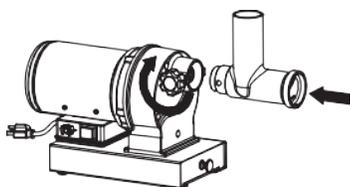


Fig. 1

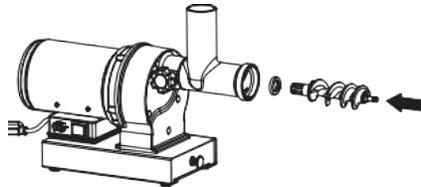


Fig. 2

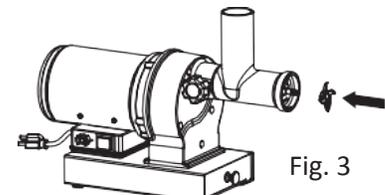


Fig. 3

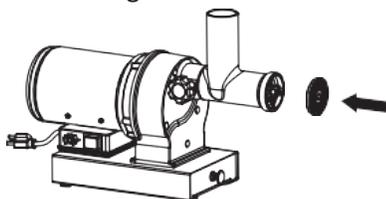


Fig. 4

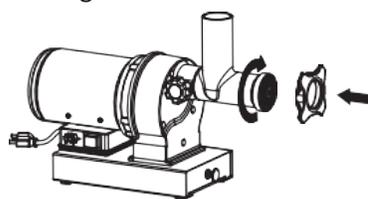


Fig. 5

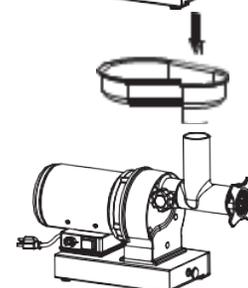


Fig. 6

# General Information and Instructions

## GRINDING INSTRUCTIONS

- For best results, trim all excess tendons, and skin then remove the meat from bones.
- Optimal results occur when meat is chilled to 32-34°F before grinding.
- Cut meat into pieces that will easily fit in throat of grinder head. (Approximately 1 inch squares.)
- Place cubed meat into tray. Be sure not to over fill the tray. Make sure the throat opening of the tray remains clear and open.
- Place a dish, bowl or tray under grinder head to catch ground meat.
- Switch grinder to “FOR” position or “I” position (“I” means on for #8 & #12 meat grinders, “FOR” means on for #22 & #32 meat grinders). Carefully begin to feed meat down the throat. Use the plunger to push meat. DO NOT use fingers or utensils other than the plunger provided; bodily injury may occur and you could damage your grinder.

## IF JAMMING OCCURS OR PERFORMANCE SLOWS

First turn the switch to “REV” position (“REV” means reverse) and press for 3-5 seconds. Then turn the switch to “FOR” position for grinding. If performance still continues working slowly, please follow the steps as below. (“REV” is only for #22 & #32 meat grinders)

- Shut grinder off immediately.
- Remove power cord from outlet.
- Carefully remove grinder head ring cap, grinder plate, and cutting blade.
- Carefully clean grinder plate holes thoroughly and remove any tendons from around the cutting blade.
- Replace the cutting blade, grinder plate, and screw ring cap back onto the grinder head.
- Continue grinding.
- Repeat these steps as necessary to enhance grinder performance.

### **CAUTION**

**After turning the switch from “FOR” position to “OFF” position, please wait until the motor stops completely. Then turn the switch to “REV” position. Also, please wait until the motor stops completely when turning the switch from “REV” position to “OFF” position. Then turn the switch to “FOR” position. Otherwise, the motor will be damaged.**

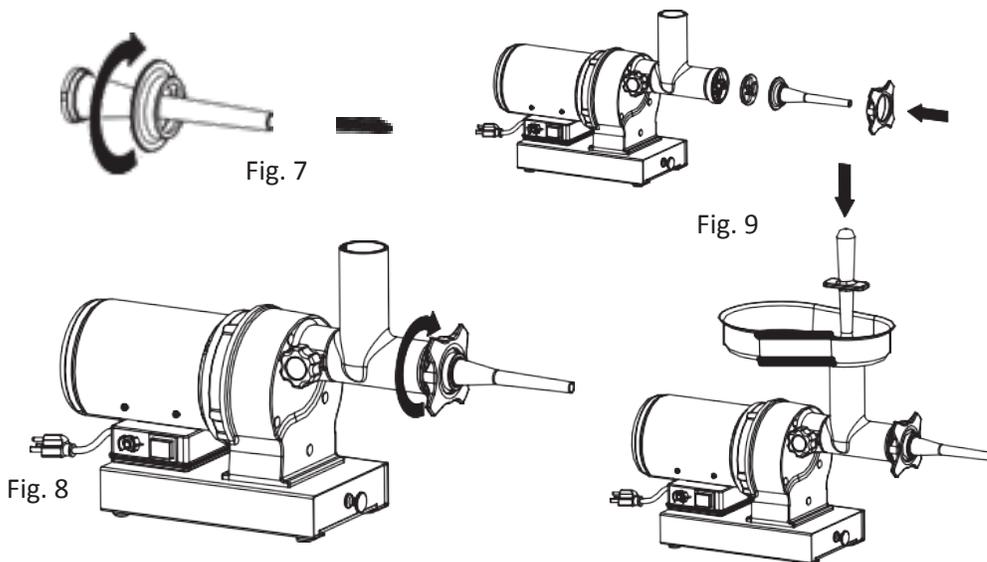
## SAUSAGE STUFFING ASSEMBLY

- Be sure the grinder is unplugged.
- Attach grinder head to motor and install auger as previously described in General Assembly instructions.
- Slide the stuffing plate onto auger. The grinding blade is not used when stuffing.
- Slide one of the stuffing tubes through the funnel flange and place in the grinder ring cap (stuffing tube faces out). The stuffing tube size used depends on the type of casing you have chosen to use. (See Fig 7)
- Firmly screw the grinder ring onto the grinder head. (See Fig 8)

# General Information and Instructions

## SAUSAGE STUFFING DIRECTIONS

- Properly prepare casings as directed on the casing packaging. Place artificial or natural intestines onto the sausage funnel.
- Load the hopper with prepared meat and feed meat into the grinder head opening before operating unit. Reminder: Do not operate the grinder without meat in the grinder head. Damage to auger and/or motor can occur.
- Plug in and turn the switch to the on position when ready to start.
- Begin to feed the sausage mixture into the hopper opening. (See Fig 9)
- Hold the casing on the sausage tube in one hand and slowly let the meat output pull the casing from the tube. Fill casing as desired by holding casing back on tube.
- Twist or tie the sausage into links as desired. Tie end of casing into a knot.
- It is recommended that 2 people perform sausage stuffing.
- Add small amounts of water to your ground meat when stuffing sausage to improve output of meat through sausage stuffing tube.



## AFTER USE

- Disassemble all parts and wash thoroughly in soapy water.
- You must remove all foreign material from all appliance parts.
- Dry all surfaces.
- Do not use bleach or chlorine based chemicals to clean. Discoloration of plastic parts can occur.
- Wipe down all non stainless steel parts with a food-safe grade spray. Alternatively, wipe down with a salad oil to keep from rusting.
- Do not immerse motor housing in water. Damage to motor can occur.



### **WARNING**

Always be as thorough as possible when cleaning and sanitizing components. Any parts exposed to raw meat may harbor or develop bacteria that can cause illness or death.



### **WARNING**

When cleaning with sanitizers, always follow the manufacturer's recommendations. Never use products that cause exposed surfaces to render meat unsafe for consumption. Failure to follow this warning may lead to sickness or death!

## General Information and Instructions

### GRINDER TROUBLESHOOTING GUIDE

PROBLEMS	SOLUTIONS
Grinders has no power	Check power to outlet. Make sure unit is securely plugged into an outlet.
Grinder has no power, but outlet does	First, check and reset circuit breaker. Problem may be with a switch or power cord.
Grinder hums or runs in only one direction	Grinder has a switch or internal problem. Try resetting circuit breaker.
Grinder hums or labors to operate	Possible cold gear grease problem. Move grinder to warmer area.
Grinder runs slowly and erratically	Possible cold gear grease problem. Move grinder to warmer area.
Meat is backing up at the back of the grinder	Auger is not able to handle large portions of meat. Cut meat into smaller pieces so auger can work properly.
Meat is only turning around the auger and compressing against the head	Meat is too warm. Cool meat to a temperature around 40°F.
Meat does not flow through grinder	Make sure grinder head is properly assembled. Check sharpness of knife blade.
Meat is backing up at head and will not flow	Meat may be snagging on the auger or other parts. Lubricate internal parts with food-grade safe silicone spray.

# General Information and Instructions

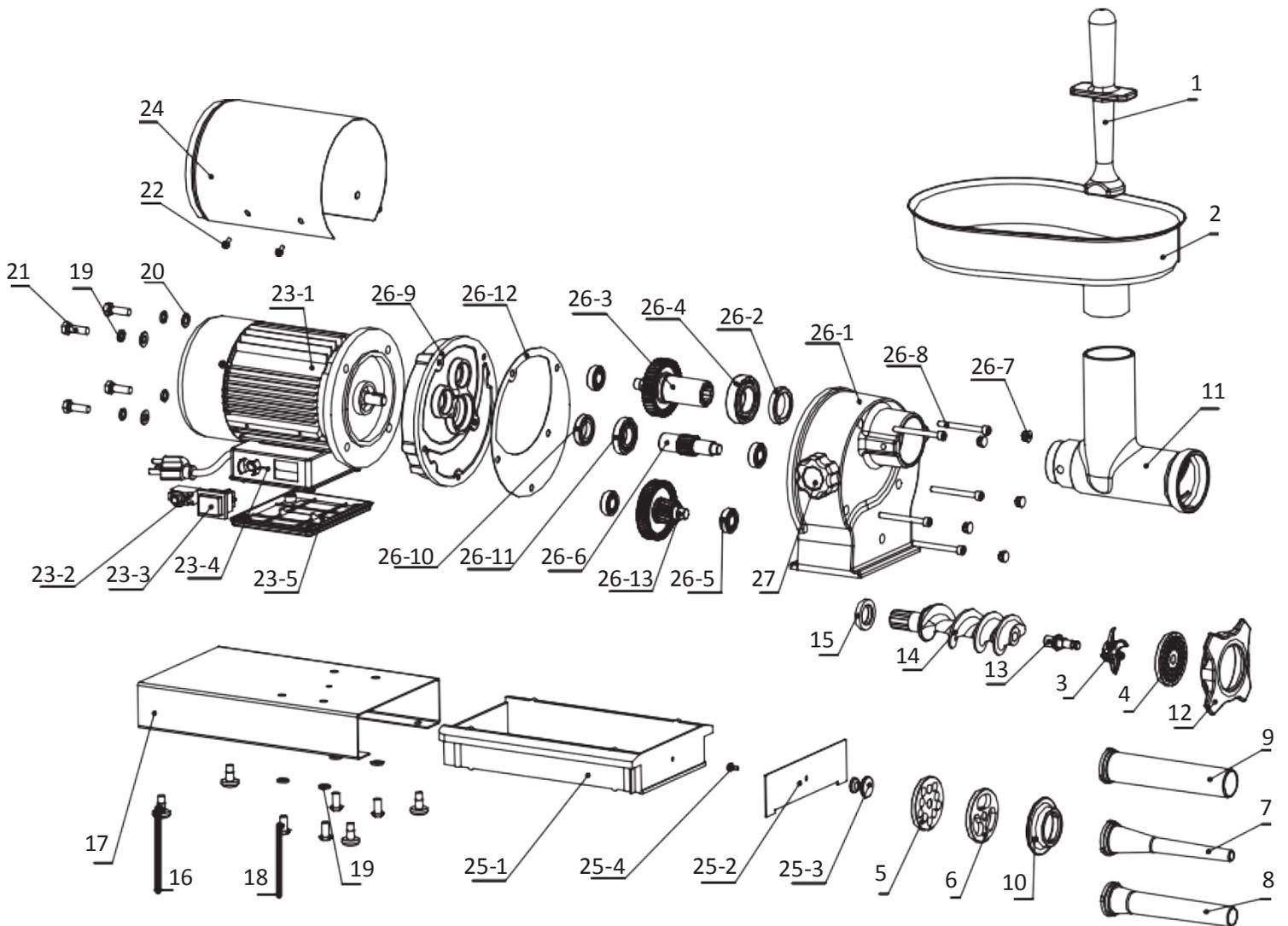
## EXPLODED PARTS LIST (BSG12)

PART NO.	DESCRIPTION	QTY.
1	Stomper	1
2	Hopper Tray	1
3	Knife	1
4	3/16" Grinder Plate	1
5	3/8" Grinder Plate	1
6	Stuffing Plate	1
7	3/8" Stuffing Tube	1
8	3/4" Stuffing Tube	1
9	1 1/8" Stuffing Tube	1
10	Flange for Stuffing Tube	1
11	Grinder Head	1
12	Locking Ring	1
13	Auger Stud	1
14	Auger	1
15	Bushing	1
16	Rubber Feet	4
17	Base	1
18	Hex Bolt M8x16	4
19	Spring Washer 8	8
20	Washer 8	4
21	Hex Bolt M8x25	4
22	Screw M4x10	4
23-1	Motor	1

PART NO.	DESCRIPTION	QTY.
123-2	Circuit Breaker	1
23-3	Power Switch	1
23-4	Electric Box	1
23-5	Electric Box Cover	1
24	Motor Housing	1
25-1	Drawer	1
25-2	Drawer Panel	1
25-3	Drawer Knob	1
25-4	Screw M4x10	1
26-1	Gear Housing	1
26-2	Front Shaft Oil Seal	1
26-3	Gear	1
26-4	Bearing 6006	1
26-5	Bearing 6001	4
26-6	Pinion Gear	1
26-7	Sealer	5
26-8	Screw M6x60	5
26-9	Gear Housing	1
26-10	Oil Seal	1
26-11	Bearing 16004	1
26-12	Gear Housing Seal	1
26-13	Gear	1
27	Head Locking Knob	1

# General Information and Instructions

## EXPLODED PARTS DIAGRAM (BSG12)



## General Information and Instructions

### EXPLODED PARTS LIST (BSG22/BSG32)

PART NO.	DESCRIPTION	QTY.	PART NO.	DESCRIPTION	QTY.
1	Stomper	1	23-4	Power Switch	1
2	Hopper Tray	1	23-5	Electric Box	1
3	Knife	1	23-6	Electric Box Cover	1
4	3/16" Grinder Plate	1	24	Motor Housing	1
5	3/8" Grinder Plate	1	25-1	Drawer	1
6	Stuffing Plate	1	25-2	Drawer Panel	1
7	3/8" Stuffing Tube	1	25-3	Drawer Knob	1
8	3/4" Stuffing Tube	1	25-4	Screw	1
9	1 1/8" Stuffing Tube	1	26-1	Gear Housing	1
10	Flange for Stuffing Tube	1	26-2	Gear Cover	1
11	Grinder Head	1	26-3	Bearing 6005	4
12	Locking Ring	1	26-4	Bearing 6201	1
13	Auger Stud	1	26-5	Oil Seal	1
14	Auger	1	26-6	Pinion Gear	1
15	Bushing	1	26-7	Criclip	1
16	Rubber Feet	4	26-8	Screw M6x65	6
17	Base	1	26-9	Gasket	1
18	Hex Bolt M8x16	4	26-10	Sealer	6
19	Spring Washer	4	26-11	Bearing 6202	1
20	Washer	4	26-12	Front Shaft Oil Seal	1
21	Hex Bolt M8x35	4	26-13	Gear	1
22	Screw M4x10	4	26-14	Gear	1
23-1	Motor	1	27	Head Locking Knob	1
23-2	Power Cord	1	28	Washer	4
23-3	Circuit Breaker	1	29	Washer	2

# General Information and Instructions

## EXPLODED PARTS DIAGRAM (BSG22/BSG32)

