



#8 Electric Meat Grinder

Models: 177SMG8

05/2019

Please read the manual thoroughly prior to equipment set-up, operation and maintenance.

IMPORTANT SAFETY INFORMATION



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.

Please operate according to Operation Method and read the proper operation procedures before using. Please assemble and operate carefully, taking care not to scratch skin. To avoid any possible injuries, please do not put hands around the paddles.

- Keep all loose clothing away from moving parts when the grinder is in use.
- Keep fingers and hair away from moving parts when the grinder is in use.
- DO NOT run the grinder without meat in the grinder head. Severe damage to the head and auger may be 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 the grinder when assembling or disassembling the unit.
- Supervision is necessary when the appliance is used near children.
- When carrying the unit, be sure to hold the motor housing with both hands.
- Never remove or attach the hopper plate, head, or cap while the motor is running.
- Do not disassemble the grinder during operation.
- Do not use the grinder if the power cord is broken.
- To protect against risk of electrical shock do not put any electrical parts (motor, 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. Otherwise a cut type injury may result.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped and damaged in any manner.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- Do not use outdoors. Light-duty, occasional use only. Do not use for industrial purpose.
- Do not let the cord hang over edge of the table or counter.
- SAVE THESE INSTRUCTIONS.

Technical Details

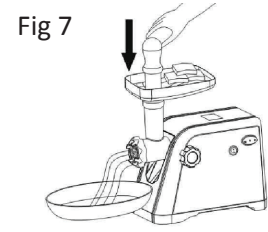
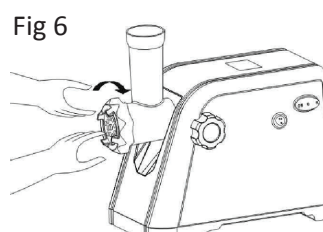
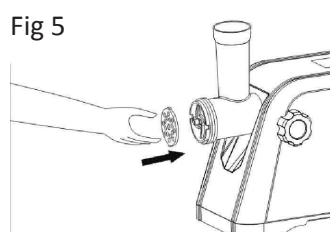
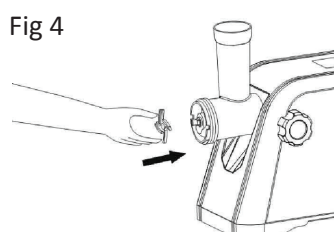
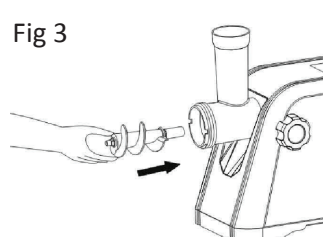
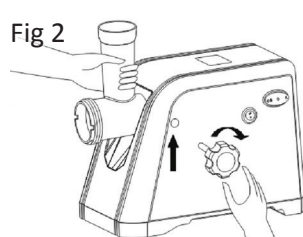
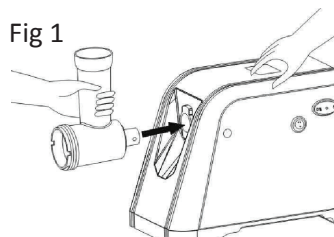
ITEM #	CAPACITY	POWER SUPPLY	MOTOR POWER	DIMENSION	WEIGHT
177SMG8	198lb./hr	120V/60Hz	2/3HP (500W)	500x445x410mm	40 lb.

Before Use

- Before plugging in, ensure the "ON/OFF/ Reverse" switch is turned to "OFF" position.
- 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 any future storage of the grinder and grinder parts.

Assembly Instructions

- Insert the grinder head into the gear housing; be sure that the hopper tray throat is facing upward. (See Fig 1)
- Holding the grinder head with one hand, place the locking knob into the hole on the side of the motor housing and tighten it clockwise. (See Fig 2)
- Insert the auger into the grinder head. You may need to turn the auger to align it with the drive shaft of the motor. (See Fig 3)
- 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 4). If 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 5)
- Firmly screw the ring nut onto the grinder head. Do not over-tighten it. (See Fig 6)
- Insert the Hopper meat tray onto the throat of the head. (See Fig 7)



Grinding Instructions

- Plug in and turn the "R / ON" switch to "ON" position, then turn the "ON/OFF/ Reverse" switch to "ON" position.
- For best results, trim all excess tendons, cartilage, cords, and blood clots and remove meat from bones.
- Optimal results occur when meat is chilled to 32-34°F before grinding it.
- Cut meat into pieces that will easily fit in the throat of the grinder head. (Approximately 1 inch squares.)
- Place cubed meat into the tray. Be sure not to overfill 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 the grinder to "Grind" position. Carefully begin to feed the meat down the throat. Use the plunger to push meat. DO NOT use fingers or utensils other than the plunger provided; otherwise bodily injury may occur and you could damage your grinder.

If Jamming Occurs or Performance Slows

In case of jamming switch the appliance off by turning the "R / ON" switch to "R" position and the "ON/OFF/ Reverse" switch to "R" position. The feed screw will be rotating in the opposite direction and the head will get empty. If it doesn't work, switch the unit off and clean it.

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

Sausage Stuffing Assembly

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

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 the unit. Reminder: Do not operate the grinder without meat in the grinder head. Damage to the auger and/or motor can occur.
- Plug in and turn the switch on 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 the end of the 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 the output of meat through the sausage stuffing tube.

Fig 8

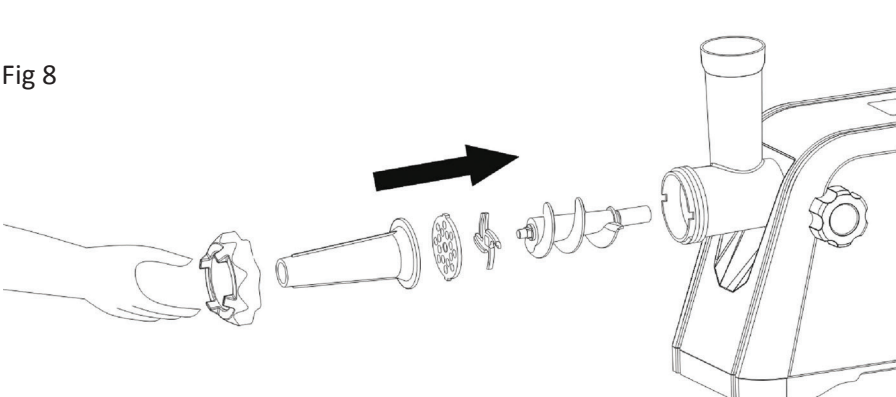
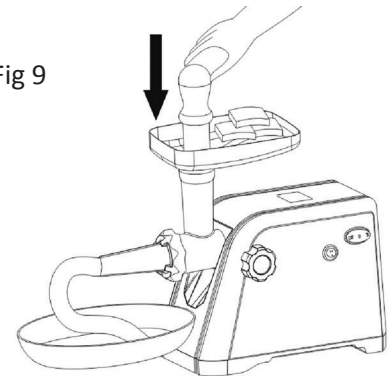


Fig 9



After Use

Disassembling

- Make sure that the motor has stopped completely.
- Disconnect the plug from the power outlet.
- Disassemble by reversing the steps from 6-1 pictures.
- If the fixing ring is not easily removed by hands, please use tools. (Fig.10)
- To remove the cutting plate easily, place a screwdriver between the cutting plate and the head, as illustrated, and lift it up. (Fig.11)

Fig 10

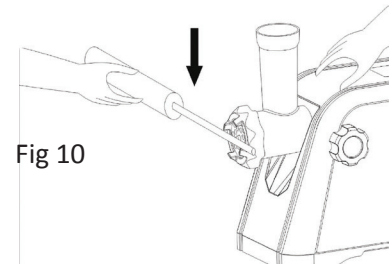
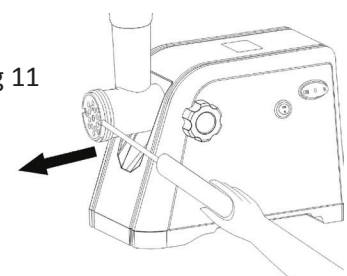


Fig 11



Cleaning

- Before you clean the appliance, switch the appliance off and remove the plug from the socket.
- Never clean the accessories by a dishwasher with strong alkaline cleaner; a bleaching solution containing chlorine will discolor aluminum surfaces.
- Remove meat, etc. and wash each part in warm soapy water.
- Do not immerse the motor housing in water, but only wipe it with a damp cloth.
- Thinners and petrol will crack or change the color of the unit.
- Wash all the metal parts in water below 122°F and dry.
- Wipe all the cutting parts with vegetable oil on a cloth.
- In case the unit is left unused for a long period of time, wipe all the metal parts with vegetable oil on a cloth.



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

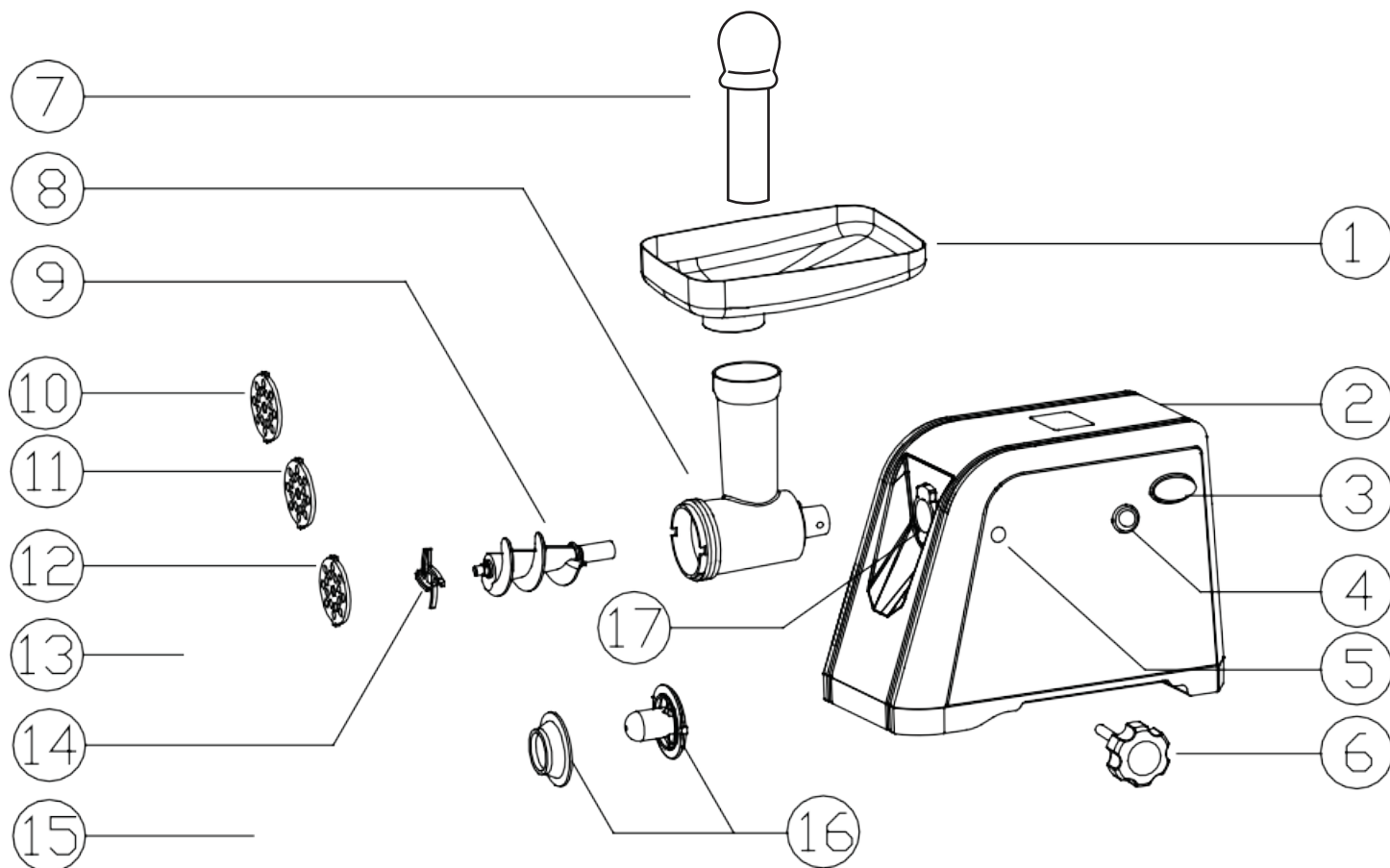
When cleaning with sanitizers, always follow the manufacturer's recommendations. Never use products that cause exposed surfaces to render meat unsafe for consumption. Failure to follow this warning may lead to sickness or death!

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.

PART NO.	DESCRIPTION	QTY.
1	Tray	1
2	Motor Housing	1
3	ON/OFF/Reverse Switch	1
4	R/On Switch	1
5	Locking Knob Hole	1
6	Locking Knob	1
7	Stomper	1
8	Head	1
9	Auger	1

PART NO.	DESCRIPTION	QTY.
10	1/8" Griding Plate	1
11	3/16" Grinding Plate	1
12	5/16" Grinding Plate	1
13	Front Ring Nut	1
14	Cutting Knife	1
15	Stuffing Tubes	1
16	Kibbe Attachment	1
17	Head Inlet	1



Equipment Limited Warranty

Galaxy warrants its equipment to be free from defects in material and workmanship for a period of 90 days. This is the sole and exclusive warranty made by Galaxy covering your Galaxy brand equipment. A claim under this warranty must be made within **90 days** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Galaxy reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. Galaxy Equipment installed in/on a food truck or trailer will be limited to a period of **30 days** from the original date of purchase.

To Make a Warranty Claim:

For Warranty Inquiries contact the location where you purchased the product:

- **WebstaurantStore.com:** Contact help@webstaurantstore.com. Please have your order number ready.
- **The Restaurant Store:** If you purchased this unit from your local store, please contact your store directly.
- **TheRestaurantStore.com:** Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

Galaxy makes no other warranties, express or implied, statutory or otherwise, and **HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.**

This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Use of unfiltered water (if applicable)
- Galaxy has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 90 days of the date on which the breach occurred.

No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties.

The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it.

Galaxy shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.