

**Distributed By  
Eastman Outdoors, Inc.  
1230 Poplar Ave.  
Superior, WI 54880  
PH: 800-282-4868  
Made in China**

**[www.eastmanoutdoors.com](http://www.eastmanoutdoors.com)**

Revision date: 2/2018

# 2.4 HP Mossy Oak Electric Meat Grinder

Model: 38245

## Instructions and Care



Eastman Outdoors, Inc.  
HOUSEHOLD USE ONLY  
Input: 120VAC, 60 Hz  
Output: 700 Watts Running  
1800 Watts Peak

**Before operating, be sure to read and understand instructions completely. Failure to follow the safety rules and other basic safety precautions may result in serious personal injury.**

## Important Safeguards

### ***THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY***



**To avoid serious injury or death, malfunction or damage to property use the appliance only for its intended use and always follow the Instructions.**

When using this electrical appliance, safety precautions should always be observed, including the following:

1. Read all of the instructions carefully even if you are familiar with the appliance.
2. To protect against risk of electrical shock, do not put the meat grinder in water or other liquid or in an area where there may be flooding.
3. Close supervision is necessary when this appliance is used by or near children. This appliance is not recommended for children.
4. Never leave this appliance unattended when in use.
5. Switch off and unplug from outlet when not in use, before putting on or taking off parts and before cleaning.
6. Do not abuse the cord. Never carry the appliance by the cord or yank it to disconnect from the outlet. Instead, grasp the plug and pull to disconnect.
7. The appliance should always be in the OFF position before inserting or removing the plug from a wall outlet.
8. Do not operate any appliance with a damaged cord, plug or after the appliance malfunctions or if it is dropped or damaged in any manner. Return the appliance to the nearest authorized service facility for examination or repair or electrical or mechanical adjustment.
9. Using attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
10. Do not let cord hang over the edge of the table or counter. Do not let cord come in contact with hot surfaces including the stove.
11. Do not use an extension cord with this appliance, however if one is used, it must have a rating equal to or exceeding the rating of this appliance.
12. Do not operate or place any part of this appliance on or near hot surfaces such as a hot gas or electric burner, in an oven or in a dishwasher.
13. Do not use outdoors.
14. Do not grind hard foods such as bones and nuts. Do not grind ginger or other materials with hard fiber.
15. Avoid contact with moving parts. Never feed food by hand. Always use the food pusher. Keep hair, hands, clothing and utensils away from moving parts while operating to reduce the risk of personal injury and/or damage to the meat grinder.
16. Do not use fingers to scrape food away from discharge disc while appliance is operating. Injury may result. **CAUTION: DO NOT PUT YOUR FINGERS NEAR THE HOPPER TRAY OR GRINDER HOUSING WHILE IN OPERATION.**

## Important Safeguards (Cont.)

17. **WARNING:** The cutting blade is sharp. Handle with care when using and cleaning.
18. When carrying the meat grinder, be sure to hold the Main Housing with both hands. Do not hold only the Hopper Tray.
19. If the motor stalls, turn off immediately and unplug the unit. To avoid injury, first detach Grinder Housing then disassemble and remove clogged pieces.
20. To avoid jamming or motor stalling, do not apply excessive pressure while operating. Do not operate continuously for more than 20 minutes.
21. Never try to repair the appliance by yourself; instead, take it to an authorized service facility for repair.
22. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised by or given instruction concerning the use of the appliance by a person responsible for their safety.

## SAVE THESE INSTRUCTIONS

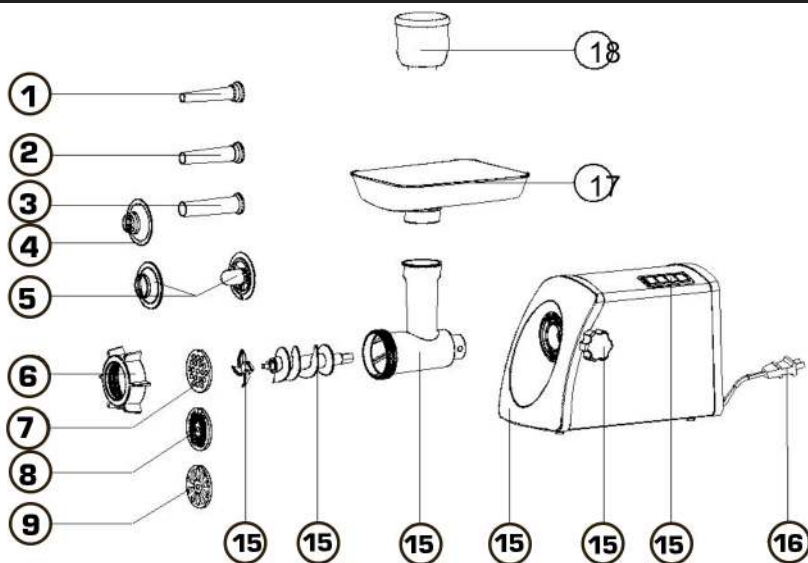
**NOTE:** This appliance has a polarized plug (one blade wider than the other). To reduce the risk of electrical shock, this plug will fit on a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

Short Cord Instructions – a short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Extensions cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the cord should be at least as great as the electrical rating of the appliance. The longer cord should be arranged so that it will not drape over the tabletop where it can be pulled on by children or tripped over unintentionally.

## Contents

<b>Important Safeguards</b>	<b>2-3</b>
<b>Parts List</b>	<b>4</b>
<b>Service</b>	<b>4</b>
<b>Grinder Care</b>	<b>4-5</b>
<b>Precautions While Grinding</b>	<b>5-6</b>
<b>Assembling Your Grinder</b>	<b>6-11</b>
<b>Brats, Sausages, and Freezer Bags</b>	<b>12-13</b>
<b>Clearing Jams, Cleaning and Disassembly</b>	<b>13</b>
<b>One Year Limited Warranty</b>	<b>14</b>

## Parts List



- |                                 |                                      |
|---------------------------------|--------------------------------------|
| 1. Food dish                    | 10. Sausage Attachment (Large)       |
| 2. Hopper Plate                 | 11. Food Pusher & Attachment Storage |
| 3. Body                         | 12. Grinder Housing                  |
| 4. Release Button               | 13. Feed Screw                       |
| 5. ON/OFF Switch                | 14. Cutting Plate (Fine)             |
| 6. Head Inlet                   | 15. Cutting Plate (Medium)           |
| 7. Sausage Attachment (Fitting) | 16. Fixing Ring                      |
| 8. Sausage Attachment (Fine)    | 17. Cutting Plate (Large)            |
| 9. Sausage Attachment (Medium)  | 18. Cutting Blade                    |

## Service

There are no user serviceable parts. Should you experience any problems with your grinder, please call Eastman Outdoors Customer Service at 1-800-241-4833.

## Grinder Care

### Unpacking and Before First Use

Carefully unpack the grinder and accessory parts. Wash all parts except the main housing in warm soapy water, rinse clean, and dry thoroughly. Do not use any other cleaning chemicals.

Clean the main housing with a wet towel soaked in warm water and do not use any type of a cleaning chemical on the base.

## Main Housing

Your grinder's Main Housing contains all of the moving mechanical parts and electrical components so use proper care when cleaning. Make sure that the Main Housing is unplugged from the outlet before cleaning. Clean the Main Housing with a damp cloth. Do not use any type of a cleaning chemical on the Main Housing.

### **⚠ WARNING**

**Do not immerse the Main Housing in water or any other liquid. Failure to follow this warning may result in electric shock, injury, or even death.**

## Metal and Plastic Parts of the Grinder

Wash the metal Grinder Housing, Locking Nut, Hopper Plate, Feed Screw, and Cutting Plate in warm soapy water. Plastic accessories can be washed in dishwasher - top shelf. All plastic accessories are also to be washed warm soapy water. Rinse, clean and dry thoroughly. Failure to dry the metal parts thoroughly may result in rust. To protect against rust apply a light coat of vegetable oil the cutting blade and to the cutting plates prior to any length of storage.

The Cutting Plates and Blade are stainless steel and may be washed in the dishwasher. No other parts should be washed in the dishwasher. For storage you can apply a light coat of vegetable oil to any or all of the metal parts.

## Precautions While Grinding

Follow these safety precautions while using your grinder or while handling food:

### **⚠ WARNING**

**Do not use fingers to scrape food away from the Cutting Plate(Locking Nut area) while the appliance is operating. Failure to follow may result in cut type injuries. Avoid contacting moving parts. Never feed food into the grinder's head by hand. Always use the food pusher.**

- Wash hands thoroughly prior to handling any food.
- Make sure all utensils, containers, and countertops are thoroughly cleaned and disinfected before using.
- Thoroughly clean and disinfect all cutting boards, wooden or plastic
- Before plugging in the grinder, make sure the switch is in the OFF position
- After grinding, store ground items in refrigerator or freezer.

### Precautions While Grinding (cont.)

- Do not grind hard foods such as bones and nuts.
- Do not grind ginger and other materials with hard fiber.
- To avoid jamming, do not force to operate the unit with excessive pressure.
- If the unit jams due to hard materials getting lodged in the Feed Screw or Cutting Blade, switch off immediately unplug and clean the unit.

**CAUTION:** When handling raw meat of any kind, clean and disinfect all tools, and cutting boards before and after use. When using wild game, freeze the meat for at least 60 days at 0°F (-18°C) before preparation as a precaution against parasites. See FDA safety measures at [www.foodsafety.gov](http://www.foodsafety.gov).

## Assembling Your Grinder

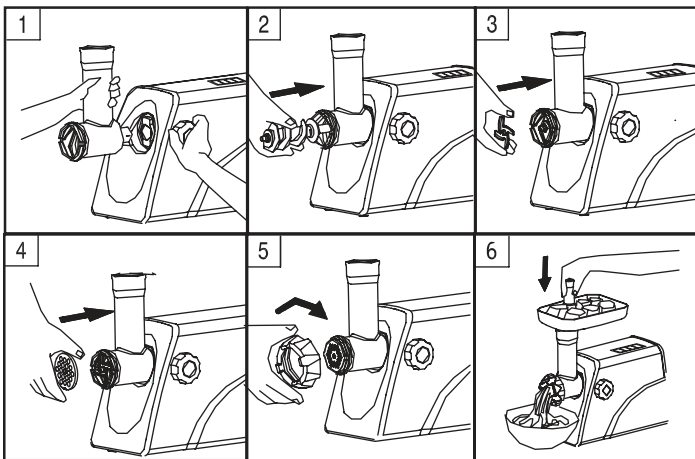
### **⚠ WARNING**

Make sure that the Main Housing is unplugged while assembling or disassembling any part of this appliance. Failure to follow this warning may result in electric shock, injury, or even death.

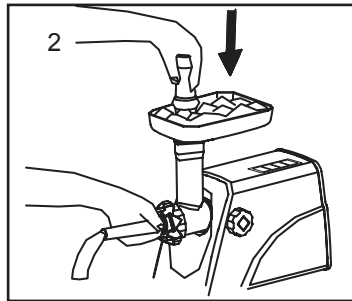
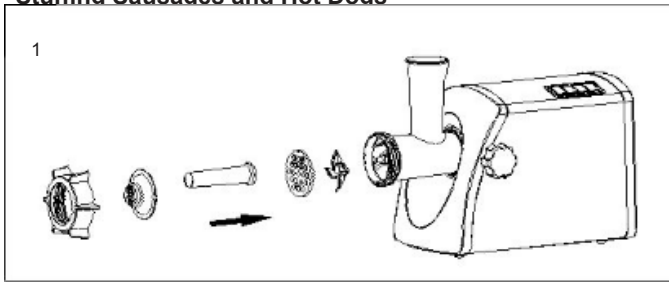
To avoid serious injury or death, malfunction or damage to property use the appliance only for its intended use and always follow the Instructions.

### Quick Start Guide

#### Grinding Meat



## Stuffing Sausages and Hot Dogs



## Protecting Metal Parts



Use vegetable or salad oil to lightly coat metal parts. Thoroughly wash all parts after storage and before use.



## Assemble Grinder Housing to Main Housing

### Step 1 - Make sure unit is unplugged and in the off position.

Fully insert the Grinder Housing into the front opening of the Main Housing. Secure the Grinder Housing to the Main Housing with the Locking Knob. Rotate the Locking Knob in the clockwise direction to tighten. Hand tighten only. Do not use a wrench (Figure 1).

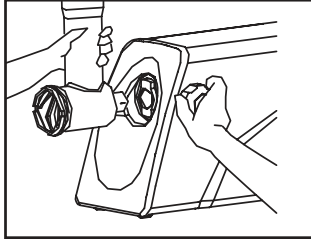


Figure 1

## Assemble Feed Screw into the Grinder Housing

Insert Feed Screw into the front opening of the Head (Figure 2a and 2b). Insure that the end of the Feed Screw lines up correctly with the drive shaft inside the Grinder Housing. Once properly lined up the Feed Screw can be fully pushed into the Grinder Housing (Figure 3).

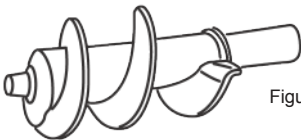


Figure 2a

Insert this end of the Feed Screw into the Grinder Housing

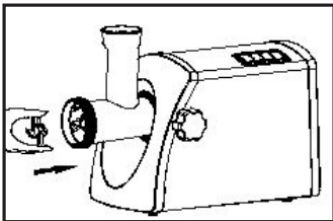


Figure 2b

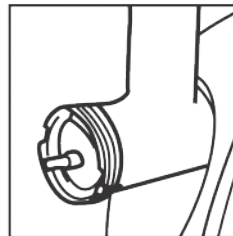


Figure 3

### Assemble Cutting Blade to Feed Screw

First orient the Cutting Blade so that the cutting edge (flat side of the Cutting Blade) is facing away from the Feed Screw and then slide the Cutting Blade onto the Feed Screw. Insure that the square opening of the Cutting Blade fits over the square shaft of the Feed Screw. Once properly lined up, the Cutting Blade can be fully pushed onto the Feed Screw (Figure 4a and 4b).

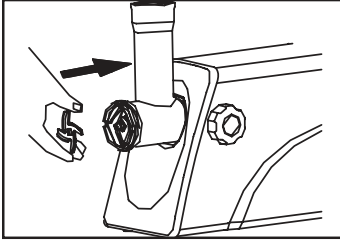


Figure 4a

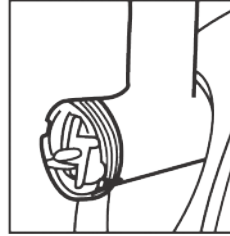


Figure 4b

### Assemble Cutting Plate to Grinder Housing

Push the Cutting Plate onto the front opening of the Grinder Housing. Rotate the plate until the outer tabs line up with the slots in the Grinder Housing. Once the Cutting Plate is properly lined up, the Cutting Plate can then be fully pushed onto the Grinder Housing (Figure 5a and 5b).

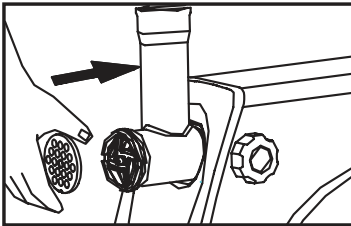


Figure 5a

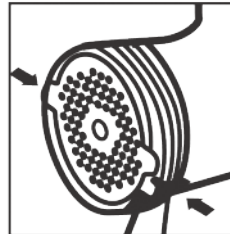


Figure 5b

Note: Insure that the tabs on the Cutting Plate are properly lined up with the slots in the Grinder Housing (Figure 5b).

### **Cutting Plate Suggestions**

Coarse Plate: Most ground meats and sausages or brats with a more coarse meat texture

Medium Plate: Most ground meats and breakfast links or sausages and brats with a less coarse meat texture

Fine Plate: Purées and ground meats for hot dogs

### **Assemble Locking Nut onto Grinder Housing**

Screw the Locking Nut onto the Grinder Housing to hold all parts securely in the Grinder Housing. Turn the Locking Nut clockwise to tighten. Hand tighten only. Do not use a wrench (Figure 6).

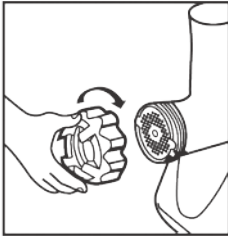


Figure 6

### **Assemble Hopper Tray onto Grinder Housing**

Fit the Hopper Tray onto the top of the Grinder Housing. Press into place firmly (Figure 7).

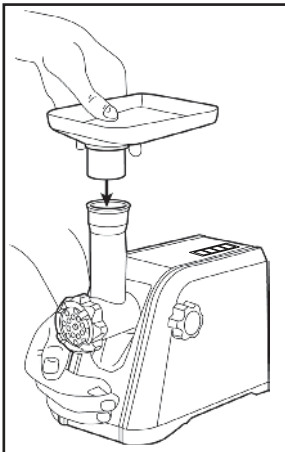


Figure 7

## Grinding Meat

### **⚠ WARNING**

**Avoid contacting moving parts with your hands, loose clothing, or hair. Never feed food into the grinder housing by hand. Always use the food pusher. Failure to follow this warning may result in severe injury, or even death.**

Cube your meat into small pieces approximately 1 to 1-1/2 in. square and place the cubed meat onto the top tray of the Hopper Tray.

Place the food tray under the front of the Grinder Housing to catch the discharged ground meat. Plug in the Main Housing and then press the ON/OFF switch. Use the Food Pusher to firmly press the meat downward into the Grinder Housing. Do not press so hard as to stall the grinder. Add additional cubed meat to the Hopper Tray as needed and carefully watch the bowl or plate to insure that it does not overflow with ground meat. Once the food tray is full, turn off the grinder by pressing the ON/OFF switch. Remove the ground meat from the bowl or plate and store in a clean container in the refrigerator or freezer (Figure 8).

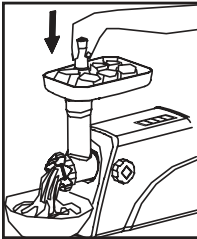


Figure 8

Use the Food Pusher to firmly press the meat downward into the Grinder Housing. **DO NOT USE YOUR HANDS TO PUSH FOOD INTO THE GRINDER.**

## Brats, Sausages and Freezer Bags

### **⚠ WARNING**

Make sure that the Main Housing is unplugged while assembling or disassembling any part of this appliance.

Avoid contacting moving parts with your hands, loose clothing, or hair. Never feed food into the grinder's head by hand. Always use the food pusher. Failure to follow these warnings may result in severe injury, or even death.

### Grind and Marinate

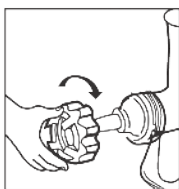
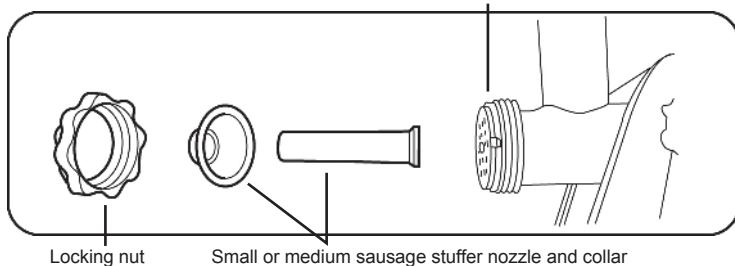
Follow the procedure described for Grinding Meat and once you have a sufficient amount of ground meat, add the delicious Eastman Outdoors® sausage seasonings or your own sausage recipe and marinate for 4 to 8 hours in the refrigerator before making sausage, brats, or hot dogs. The longer the meat marinates, the more flavorful the stuffed product.

### Assemble Grinder for Stuffing

Following the section Assembling Your Grinder, assemble the grinder **with the cutting blade and with the coarse cutting plate**. Using any other size cutting plate will result in further reducing the size of your ground meat. Prior to screwing on the locking nut, assemble the small or medium sausage stuffer nozzle and collar over the top of the coarse cutting plate. Use the medium nozzle for brats and the small nozzle for breakfast links or other sausages and for hot dogs (Figure 9).

Figure 9

Coarse Cutting Plate, Cutting Blade, and Feed Screw



Assemble either the small or medium sausage stuffing nozzle over the coarse cutting plate. Then screw the locking nut onto the grinder housing to hold everything together.

## **Stuffing Casings for Brats, Sausages and Hot Dogs**

Lay out the casing in front of the Grinder Housing and place one end of the casing over the stuffing nozzle. Place your already ground and marinated meat into the Hopper Tray. Plug in the Grinder and then press the ON / OFF Switch to turn on the Grinder. Use the Food Pusher to gently press the ground meat into the Grinder Housing. Do not press so hard as to stall the grinder. Allow the meat to be dispensed into the casing and as the casing fills with meat to your desired sausage, brat or hot dog length then press the ON / OFF Switch to turn off your Grinder. Then twist the casing several times to lock the meat in the casing to your desired length. Turn the Grinder back on to fill another length of casing and repeat the twisting procedure to lock the meat in the casing to your desired length until the full length of casing is filled with meat.

## **Filling Food Storage Bags**

Place the Large Food Storage Stuffing Nozzle on the machine over your chosen cutting blade and attach with the Locking Nut. The nozzle will quickly fill your Food Storage Bags for later use.

## **Clearing Jams**

There is a safety feature built into your Electric Meat Grinder that will automatically disconnect power if a jam occurs. Should this happen, immediately unplug the machine. Allow a minute or two for the machine to cool down and reset. Plug in the unit and press and hold the REV button to clear the jam. Release the REV button. When the motor stops, unplug the unit. Remove the Locking Nut, the Cutting Plate and the Cutting Blade and remove the debris that has caused the jam. Once the jam is cleared reassemble the unit, plug it in and begin normal operation again. The unit is built with an automatic shut-off in case of an overload. If the unit shuts off automatically turn the unit off, unplug it, and clear the food from the grinder. Wait a few minutes for the unit to reset and then reassemble and use per instructions.

## **Disassembly**

Be sure that the unit is turned off and unplugged before disassembling. Remove the Locking Nut, Cutting Plate and Feed Screw. To remove the Grinder Housing, press the black button on the Main Housing next to the Grinder Housing and turn the Grinder Housing clockwise to the "UNLOCK" position. Remove the Grinder Housing.

## **Cleaning**

After use, turn the Grinder off and unplug from the wall outlet. Remove the Locking Nut, Cutting Plate, Cutting Blade, Feed Screw and Grinder Housing. Wipe the Main Housing with a damp cloth and dry thoroughly. Wash the remaining items in hot, soapy water and dry thoroughly. The Cutting Plates and Blade are stainless steel and may be washed in the dishwasher. The plastic Nozzles can also be washed on the top rack or using a no heat setting. No other parts should be washed in the dishwasher. For storage you can apply a light coat of vegetable oil to any or all of the metal parts.

## Customer Assistance

At Eastman Outdoors, we sell the safest and highest quality products available. We are confident that you will enjoy years of dependable service from your new Eastman Outdoors® product. If you ever have questions or concerns regarding any Eastman Outdoors® products, call Eastman Outdoors' Customer Service department at 1-800-241-4833 or visit our website at [www.eastmanoutdoors.com](http://www.eastmanoutdoors.com)

## Two Year Limited Warranty

### Standard Limited Warranty

**LIMITED WARRANTY:** This Eastman Outdoors® product is warranted against defects in material and workmanship for two year following its date of purchase by the original purchaser, provided the product is used in accordance with Eastman Outdoors' printed instructions. Eastman Outdoors, Inc. warrants that the enclosed hardware (where applicable) is free from physical defects for a period of two year from the original date of retail purchase. This warranty does not cover damage resulting from abuse, improper use, user negligence or accident, or normal wear. Eastman Outdoors, entire liability and your **EXCLUSIVE REMEDY** if product is defective in material or workmanship during the warranty period, is repair or replacement at Eastman Outdoors's expense. **NO OTHER WARRANTIES, WHETHER EXPRESSED OR IMPLIED, INCLUDING WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, SHALL APPLY TO THE PRODUCT.** Eastman Outdoors, Inc. shall not, in any event, be liable for any incidental or consequential damages, either for breach of this warranty or any other reason resulting from the use of this product. This warranty gives you specific legal rights. You may also have other rights that vary from state to state.

**REPAIR PROCEDURES:** Eastman Outdoors. will repair or replace products not conforming to this limited warranty at no charge. If you find a product to be defective, contact the Eastman Outdoors Customer Service department at 1-800-241-4833 . When you receive authorization, return the product as directed. Product repairs not covered by warranty, and product updates, will be provided at a set rate.

**LIMITATIONS:** This warranty is void if the product is damaged by improper or abnormal use or by accident; if the product is altered or modified in any way other than as directed by official Eastman Outdoors, Inc. instructions; or if any attempt is made to repair the product without authorization from Eastman Outdoors. Eastman Outdoors® products are intended for residential indoor use only. Eastman Outdoors® products are in all events not suitable, and are not authorized, for use in any situations that might pose potential injuries to life and health. This warranty is not assignable or transferable.

**EXCEPT AS PROVIDED IN THIS LIMITED WARRANTY, THE EASTMAN OUTDOORS® PRODUCT IS PROVIDED "AS IS".**

