

*Customer
Satisfaction*™

1-800-288-4545

NESCO®

Website: www.nesco.com

NESCO®

Electric Food Grinder



**Use/Care Guide
Model FG-350**



MG-350 FOOD GRINDER

Table of Contents

IMPORTANT SAFEGUARDS 3
 SAVE THESE INSTRUCTIONS 3
 GET TO KNOW YOUR NESCO® FOOD GRINDER 4
 ASSEMBLY INSTRUCTIONS 5
 YOUR NESCO® FOOD GRINDER - A HEALTHIER DIET 6
 GRINDING TIPS 6
 OPERATING INSTRUCTIONS 7
 CLEANING INSTRUCTIONS 8
 SAUSAGE MAKING ASSEMBLY 8
 SAUSAGE MAKING INSTRUCTIONS 9
 SAUSAGE MAKING TIPS 9
 WARRANTY 10
 ABOUT YOUR WARRANTY AND SERVICE SATISFACTION 10



NESCO is a registered trademark of The Metal Ware Corporation.

The Metal Ware Corporation
 1700 Monroe St., P.O. Box 237
 Two Rivers, WI 54241-0237
 Phone: (800) 288-4545
 FAX: (920) 793-1086

Visit our website at [http:// www.nesco.com](http://www.nesco.com)

©The Metal Ware Corporation, 2006
 Made in China. Printed in China

ONE YEAR LIMITED WARRANTY

This appliance is warranted for one year from date of original purchase against defects in material and workmanship. This warranty does not cover transportation damage, misuse, accident or similar incident. This warranty gives you specific legal rights and you may have other rights, which vary from state to state.

Your new **NESCO**® Food Slicer comes equipped with numerous safety features. Any attempt to interfere with the operation of these safety features makes this warranty null and void. In the event we receive an appliance for service that has been tampered with, we reserve the right to restore it to its original state and charge for the repair.

For service in warranty, defective products may be returned, postage prepaid, with a description of the defect to The Metal Ware Corporation for no charge repair or replacement at our option. Please follow the 5 easy steps below for details. Service and genuine **NESCO**® replacement parts may be obtained from the **NESCO**® FACTORY SERVICE DEPARTMENT.

About Your Warranty and Service Satisfaction

Mail in your registration (warranty) card and file your **NESCO**® Food Slicer exclusive registration number now!

Your serial number and model number are located on the bottom of the Base.

We enter this number into our database. It registers and identifies your food slicer specifically by its individual code number. Should you call our 800 toll free line, your registration number helps us identify your appliance and speeds up our assistance to you.

Five Easy Steps to Satisfaction

Should you have a problem with your **NESCO**® Food Slicer, please refer to these steps for assistance:

1. Call us on our toll free number, 1-800-288-4545 and tell us about your problem.
2. If we instruct you to send all or part of your appliance to us for repair or replacement, the Customer Satisfaction representative will provide a return authorization number (this number notifies our Receiving Department to expedite your repair). Pack your unit carefully in a sturdy carton with sufficient padding to prevent damage because any damage caused by shipping is not covered by the warranty.
3. Print your name, address and authorization number on the carton.
4. Write a letter explaining the problem. Include the following: your name, address and telephone number and **a copy of the original bill of sale**.
5. Attach the sealed envelope containing the letter inside the carton. Insure the package for the value of the **NESCO**® Food Slicer and ship prepaid to:

The Metal Ware Corporation
1700 Monroe Street
Two Rivers, WI 54241

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. **READ ALL INSTRUCTIONS.**
2. To protect against electric shock, do not immerse the Motor Assembly, including cord and plug, in water or other liquid. See Cleaning Instructions.
3. Close supervision is necessary when any appliance is used by or near children. This appliance is not recommended for use by children.
4. Unplug appliance from power outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contact with moving parts.
6. Never put the unit on or near a hot burner, in an oven, or in a dishwasher.
7. Do not operate the meat grinder or any other electrical equipment, with a damaged cord or plug or after appliance malfunctions, or is dropped, or damaged in any manner. Return the appliance to **NESCO**® Factory Service Department for examination, repair or adjustment.
8. **NEVER FEED FOOD BY HAND; ALWAYS USE THE PUSHER.** Keep hands, hair, clothing and utensils away from moving discs during operation to reduce the risk of personal injury and/or damage to the appliance.
9. Do not use outdoors or use for other than intended use.
10. **WARNING** – the cutting blade is very sharp; handle with care both when using and when cleaning.
11. Do not let the cord hang over the edge of a table or counter, contact sharp edges, or touch hot surfaces.
12. Do not pull on the power cord to disconnect.
13. The appliance is designed for household use only. It is not intended for commercial use. Only use accessory attachments recommended by the manufacturer.
14. Never plug the appliance in where water may flood the area.
15. Place the appliance on a firm and stable surface.
16. **NEVER PUT YOUR FINGERS NEAR THE FOOD CHUTE WHILE GRINDER IS IN OPERATION.**
17. Ensure that the appliance is not placed close to the edge of the table, worktop, etc. where it can be pushed off or fall.
18. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
19. Never use abrasive cleaning agents or abrasive cloths when cleaning the unit.
20. Do not use fingers to scrape food away from cutting plate while appliance is in operation. Cut type injury may result.
21. Only use the unit when completely assembled.
22. Do not leave the meat grinder unattended while it is running..
23. Before using for the first time, remove all packaging and wash parts.
24. This appliance has a polarized plug (one blade wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit the outlet perfectly, reverse the plug. If it should still not fit, contact a qualified electrician. Do not modify the plug in any way.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE ONLY

Get To Know Your NESCO® Food Grinder

Parts List for Model FG-350 Food Grinder

| Item | Description | Item | Description |
|------|------------------------|------|------------------------------------|
| 1 | Motor Body | 10 | Plates: fine, medium and coarse |
| 2 | Attachment Fitting | 11 | Ring Nut |
| 3 | Switch | 12 | Wrench (for removing the ring nut) |
| 3A | Motor Reversing Switch | 13 | Adapter for Sausage Maker |
| 4 | Locking Knob | 14 | Cone for Sausage Maker – large |
| 5 | Food Pusher | 15 | Cone for Sausage Maker – small |
| 6 | Food Hopper | 16 | Female Safety Joint |
| 7 | Grinder Head | 17 | Male Safety Joint |
| 8 | Feed Screw | 18 | Ring Seals |
| 9 | Blade | | |

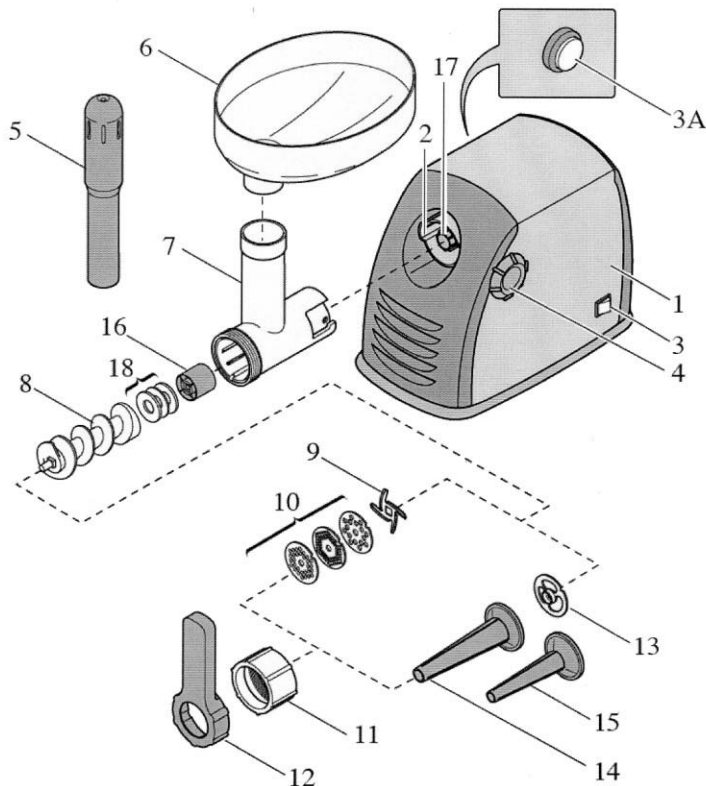


FIG. 1

Sausage Making Instructions

1. For sausages, you will need to purchase casings (either natural or synthetic). Typically they are available in 2-3 foot lengths.
2. If purchased dry, casings should be soaked in a mixture of 2 cups cold water to 1 tablespoon vinegar for about 30 minutes before stuffing.
3. Select the Sausage Cone based on the size of the casing to be used.
4. Meats must be ground and seasoned before making sausage links.

To stuff casings:

1. Gather all of casing over Sausage Cone, except the last four inches.
2. If you have difficulty fitting the casing end on the Cone, hold case end under running water faucet, then slide over end of cone (Fig. 6).
2. Place seasoned meat into Food Hopper and turn Switch on.
3. Use Food Pusher to push seasoned meat into Grinder Head. Stuff casing loosely, as some casings will expand during cooking.
4. As casing begins to fill, tie securely at end with a string.
5. Distribute meat through casing and twist into links as it fills to obtain the desired size and shape.
6. Turn Switch off when complete or when casing is full.
7. When you have finished using the sausage stuffing, following the cleaning instructions on page 8. The Sausage Cones and Base Plate may be washed in a dishwasher if desired.

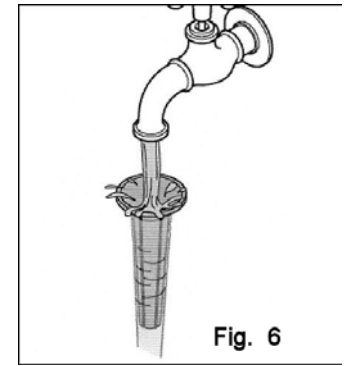


Fig. 6

Sausage Making Tips

After stuffing, grind some fat to avoid leaving meat in the funnel.

Pork butt is a good selection because of its ideal proportions of fat and lean.

Salt may affect flavor of sausage stored for long periods in freezer. If salt is added, plan to use sausage within a short time. Without salt, it may be stored for as long as 6 months in your freezer.

Prick casing with a pin to allow air to escape while stuffing.

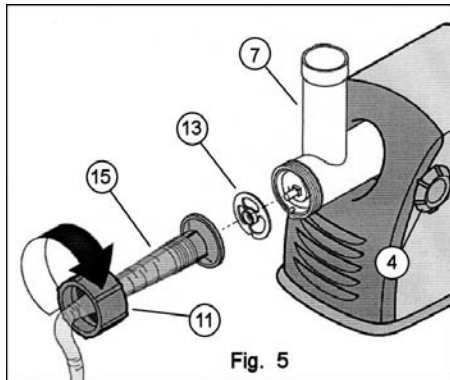
Fresh pork sausages (not pre-cooked or smoked) should be stored under refrigeration in an airtight container for a maximum of 2 days. It should always be thoroughly cooked before serving. To freeze sausage, wrap carefully in moisture- and vapor-proof paper and use within 2-3 months.

Cleaning Instructions

1. Always unplug machine when not in use, before inserting or removing parts, and before cleaning.
2. NEVER immerse Motor Body in water or other liquid. Wipe Motor Body with a clean cloth dampened with water and a mild detergent. Do not use harsh or abrasive cleaners on Motor Body as this will damage the finish.
3. Wash all parts except Motor Body in hot soapy water, rinse and set aside. Use care when handling the sharp blades.
4. Rinse parts with clean hot water, then dry parts thoroughly, especially the Cutting plates and Blade.
5. NOTE: REMOVABLE METAL PARTS ARE NOT DISHWASHER SAFE. Dishwasher detergents may cause pitting and corrosion. Wash by hand in hot soapy water.
6. The Blade and Cutting Plates should be coated with cooking oil after washing and drying. Wrap in grease-proof paper or plastic bag to prevent corrosion (rust).
7. Store appliance in a dry place.

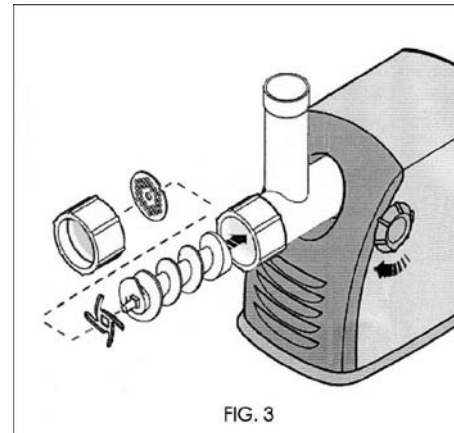
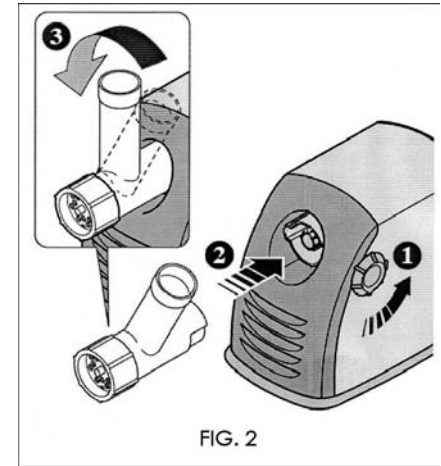
Sausage Maker Assembly

1. Make sure all parts of appliance are clean. If cleaning is necessary follow Cleaning Instructions on page 9.
2. Loosen Threaded Ring Nut with Wrench and remove by turning counter-clockwise. Remove Plate and Blade and set aside.
2. Place plastic Base Plate (13) and Sausage Cone (15) on end of Feed Screw.
3. Thread Ring Nut (11) onto to end of the Grinder Head by hand, turning clockwise until tight.
4. IMPORTANT: Make sure Grinder Head (7) is in a vertical position and securely locked in place by turning Locking Knob (4) clockwise in the direction indicated on Motor Body until tight.
5. Insert Food Hopper on top of Grinder Head.



Assembly Instructions

1. Carefully unpack unit and examine all packaging to make sure all parts are included (see page 4)
2. Make sure Switch is "off" (O) and power cord unplugged before assembling.
3. Turn Locking Screw (1) counter-clockwise several turns. Insert Grinder Head into Attachment Fitting as shown in (2) until seated (Fig. 2). Rotate Grinder Head counter-clockwise (3) to lock in place. Turn Locking Knob (1) clockwise until fully seated to securely lock Grinder Head into Motor Body (Fig. 3). IMPORTANT: Make sure Grinder Head is in a vertical position and securely locked in place.



4. Place Feed Screw into Grinder Head, long end spindle first; turn it slightly until it is set into Attachment Fitting on Motor Housing.
5. Position Blade onto Feed Screw shaft so knife edge is facing away from the Feed Screw and seated over 'square' shoulder of Feed screw. Make sure blade is seated on square shoulder of feed screw or meat will not grind properly and Cutting Plate may get permanently damaged.
6. Place the desired Cutting Plate over end of Feed Screw and against Blade. NOTE: Make sure the notch faces down and lines up with the 'key' in Grinder Head and seated against Blade.
7. Thread Ring Nut on Grinder Head and turn clockwise until tight.
8. Place Food Hopper on top of Grinder Head.

Your NESCO® Food Grinder – A Healthier Diet

- With your own **NESCO®** Food Grinder, you control the ingredients. You control your intake of fats, salts and other additives, for a healthier diet. Chunky sandwich spreads, savory appetizers, hearty soups, relishes, homemade sausage, other meat dishes, even cakes are so easy to make.
- And you can make sausages out of any food. Most butcher shops carry casings, which you should buy fresh, just before you plan to grind.
- Your **NESCO®** Food Grinder is intended for processing relatively small quantities. Meat needs to be cut into relatively small chunks, and gristle should be removed or it will likely clog the Feed Screw assembly. If your **NESCO®** Food Grinder clogs, you can easily clear the Feed Screw by pushing the reverse switch button.

Grinding Tips:

Fine Cutting Plate: Use it for finely ground texture, such as for spreads, patès, baby food, hamburger.

Medium Cutting Plate: Use for ground meat used in soups, or for relishes.

Coarse Cutting Plate: Use it for coarsely ground texture, such as for coarsely ground beef for chili, nuts and vegetables.

Place the knife blade (x-shaped) on the feed screw with the cutting edges toward the outside. Place the selected cutter disk on the shaft, making sure that the notch is placed properly. Then screw on the ring collar and you're ready to grind.

Raw meat and fish will have a minimum loss of juices if thoroughly chilled before grinding. When grinding larger quantities, fats from meats can build up inside the cutter housing, decreasing the grinder's efficiency. If this occurs, simply disassemble, wash parts in hot, sudsy water, and reassemble. After grinding meat, you can clean the feed screw by grinding one slice of bread.

Remove all bone, tough tendons, nut shells, etc., before grinding.

Nuts may bind the cutter knife if the fine cutter is used. Use the coarse cutter instead, and feed nuts into it slowly. Whenever possible, alternate with other ingredients, such as dried fruit.

Bread crumbs are made best using dry or toasted bread. Make sure all parts are free of moisture before starting.

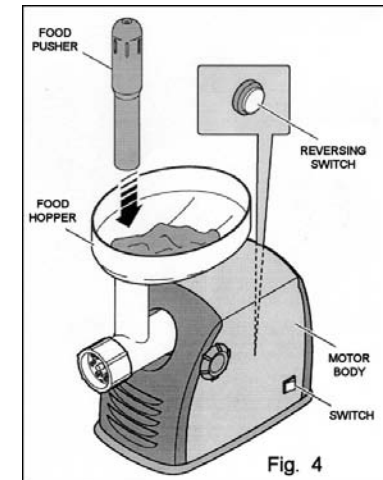
Refrigerate ground meats immediately, and cook within 24 hours for better food safety. Handle meat lightly to avoid packing. Good quality beef needs only light shaping. You can season meat while grinding (sprinkle onto meat chunks), after grinding (work into the mixture), or while cooking.

Beef patties should not be flattened in the pan, as this forces desirable juices out of the meat.

When cooking extra-lean meat, a little fat or liquid (such as suet, eggs or evaporated milk) will increase the meat flavor and juiciness, and make it more tender. Proportions: 2 eggs, 4 tablespoons of evaporated milk or ground suet for each pound of ground meat.

Operating Instructions

1. If appliance is being used for the first time, carefully follow Cleaning Instructions on page 8.
2. Place the **NESCO®** Food Grinder on a stable work surface. Make sure the appliance is fully assembled before using (see Assembly Instructions, page 5).
3. Make sure the Switch is in the "off" (O) position.
4. Insert plug into standard 120 Volt wall outlet.
5. Place a wide, shallow bowl or plate beneath the Grinder Head to catch food.
6. Turn Switch "on" (-). **NOTE: ALWAYS** turn your **NESCO®** Food Grinder "on" before adding food.
7. Cut food into strips or cubes slightly smaller than the opening on the Food Hopper.
8. Place food on the Food Hopper and use Pusher to feed food through opening (Fig. 4).
9. Use the Food Pusher to gently feed food, one piece at a time. Do not force the food into the Grinder Head.
10. If the motor slows or stops, this may be due to jammed food. See instructions below for clearing jammed foods. **IMPORTANT - NEVER PUT YOUR FINGERS INTO OR INSERT ANY OTHER OBJECT (SPOON OR SPATULA) INTO THE FOOD HOPPER OPENING.**
11. When you have finished grinding food, turn Switch "off" (O), unplug from wall outlet and follow cleaning instructions page 8.



How to Clear Jammed Foods

1. If the motor slows or stops, turn Switch "off" immediately.
2. Press the Reverse Switch on Motor Body (see Fig. 4) for several seconds to clear the food jammed in the Grinder Head.
3. Release the Reverse Switch and turn the machine "on" again.
4. If the motor slows or stops again, turn Switch "off" and unplug from wall outlet.
5. Follow Cleaning Instructions on page 8 to clear the appliance.