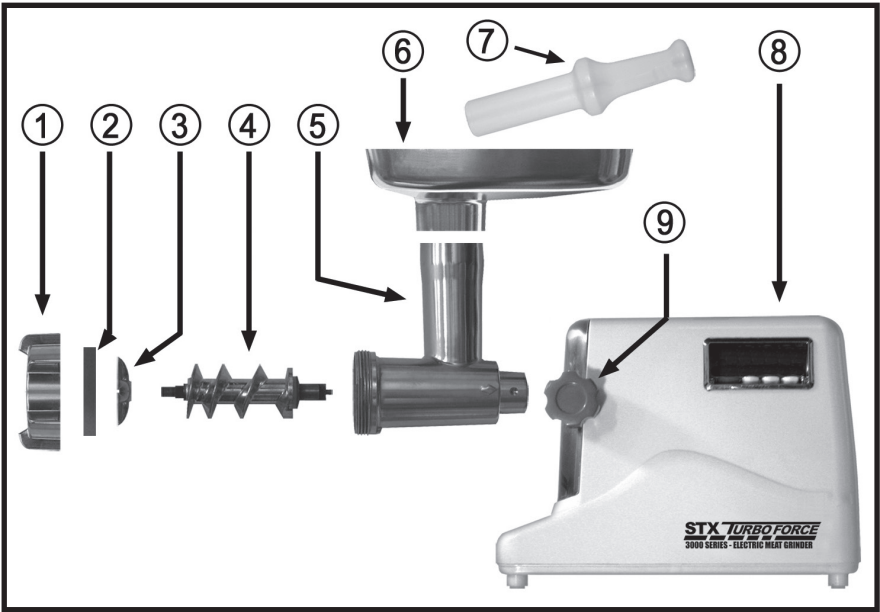


SPECIFICATIONS

Model	STX-3000-TF
Power Supply	110/120 V, 60 Hz
Maximum Locked Motor Wattage	3000 W Peak Power
Net/Gross Weight	12.0 lbs. / 12.5 lbs.
Overall Dimensions (L x W x H)	16.5" x 6.5" x 14.5"

PARTS LIST AND PLACEMENT

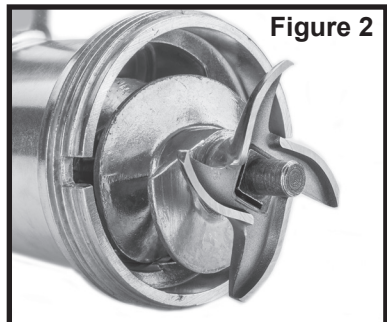
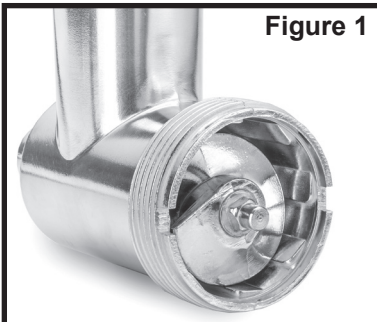


1. Front Grinding Head Locking Cap (Screw Cap)
2. Grinding Plate (3 included)
3. Stainless Steel Cutting Blade (3 included)
4. Auger (aka Snake or Feed Screw)
5. Grinding Head
6. Meat Pan (aka Meat Hopper or Top Tray)
7. Meat Pusher
8. Main Unit
9. Head Locking Side Knob
10. Beaner/Sausage Stuffing Plate (not pictured)

GRINDING HEAD ASSEMBLY

1. Loosen the head locking/side knob enough to insert the grinding head onto the main unit (see Parts & Placement on page 3). Tighten the head locking/side knob to stabilize the grinding head.
2. Insert the auger into the front of the grinding head with the short tip of the auger facing out (Figure 1). When you insert the auger, you may have to twist it just a little until you feel it set into the motor housing.
3. Mount the cutting blade on the front of the auger (Figure 2).
Note: The flat, sharpened end of the cutting blade MUST be facing OUT, otherwise IT WILL NOT GRIND PROPERLY, WILL ruin the grinding head and possibly the main unit! (See Correct/Incorrect Cutting Blade Assembly photos on pg 5).
4. Mount the grinding plate in front of the cutting blade and make sure the tabs on the sides of the grinding plate fit into the slots on the sides of the grinding head (Figure 3). The grinding plate will not sit flush with the front of the grinding head – it will stick out about 1/16 inch. This is the correct position of the grinding plate.
5. Screw the front grinding head screw cap onto the front of the grinding head – DO NOT OVERTIGHTEN (Figure 4).

Grinding Head Assembly



Correct/Incorrect Cutting Blade Assembly



PRE-GRINDING MEAT PREPARATION

The temperature of the meat is **VERY IMPORTANT**. Your meat should be as **COLD AS POSSIBLE** without being frozen solid. Most professional butchers grind their meat at 34° Fahrenheit. The consistency should be crunchy to the touch – NOT frozen solid. If your meat is not cold enough when you grind, it may ball-up in the front of the grinding head and may result in charring of the meat and meat by-products (fat, blood, etc.). The resulting black char or sludge will need to be cleaned from the grinding head, cutting blade, and grinding plate. This charring, while unsightly, is harmless.

Before you begin grinding meat, we suggest that you cube or strip your meat. To cube your meat, cut it into cubes approximately 1" x 1" x 1" To strip your meat, cut it into pieces that are 1" x 1" and as long as you like. If you strip your meat, you will not need to use the meat pusher as much.

This meat grinder comes with three different size grinding plates and three cutting blades. For best results, you should match a cutting blade with a grinding plate and keep them as a matched set for every time you grind. This will keep the cutting blade sharper as it gets used to being paired with the same grinding plate.

GRINDING PLATES

There are 3 sizes of Tempered Steel Grinding Plates and a Beaner/Sausage Stuffing Plate. The one with the largest openings (3 large openings) is the Sausage Stuffing/Beaner Plate and it is used when stuffing sausages. The second largest opening is the Wagon Wheel Plate (named because of its similar appearance to a wagon wheel) and is used for a coarse grind. The remaining 2 grinding plates differ by hole diameter and produce finer grinds of meat as the hole diameter decreases. These 2 grinding plates have hole diameters of 1/4" and 5/32", respectively.

HOW TO GRIND MEAT

1. Choose which grinding plate you wish to use and install it into the grinding head (see Grinding Head Assembly on page 4).
2. Cube or strip your chilled meat and put the meat into the meat hopper on the top of the assembled grinder.
3. Use the meat pusher to direct the meat into the feed chute of the grinding head. DO NOT apply excessive force with the meat pusher (referred to as Hogging the grinder). Once the meat engages the auger, it will be carried forward to the cutting blade/grinding plate and the ground meat will extrude from the front of the grinder. The cut of meat that you are grinding often will determine how much pressure you will need to apply with the meat pusher.

TIPS:

- *Attempting to grind to a very fine level or excessive grinding may produce a mushy textured result.*
- *Many consumers Double Grind for a better mix of lean and fatter meat. For example, if you want to make hamburger out of chuck roast, you might want to grind the meat initially with the wagon wheel, then regrind using one of the smaller diameter plates (1/4" or 5/32").*
- *REMEMBER TO KEEP THE TEMPERATURE OF THE MEAT AS CLOSE TO 34° F AS POSSIBLE DURING THESE PROCESSES.*
- *It may be necessary to re-chill meat prior to an additional grind.*
- *Typically an 80 – 20 mix (80% lean - 20% fat) or an 85 - 15 mix (85% lean – 15% fat) are the two best mixes for grilling hamburger on your outdoor grill. When you are grilling at high temperatures, you will normally lose between 5 - 10% of the fat content of your meat.*
- *If you are grinding your meat for something like chili where you are not cooking all of the fat out, then you might wish to increase the lean meat content and not add as much fat to your mix.*
- *A single grind with the Wagon Wheel grinding plate is often preferred for making Polish Sausage, Italian Sausage or Kielbasa Sausage.*

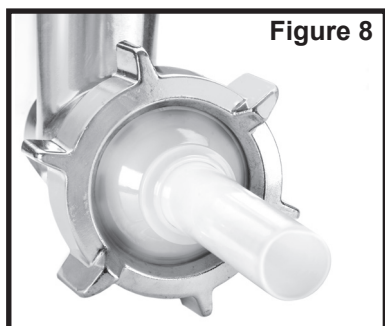
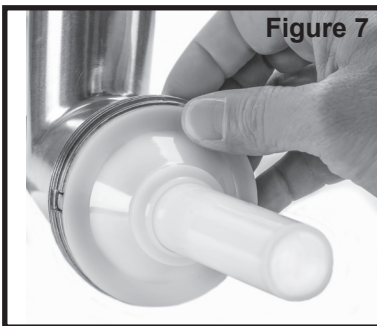
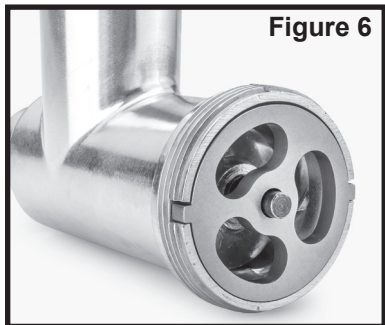
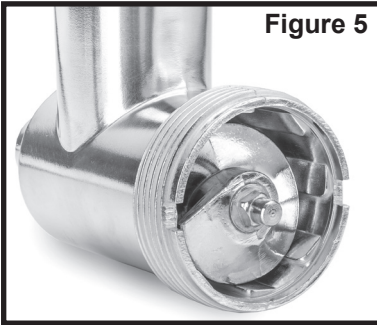
Please ensure the STOP button is pushed prior to cleaning or storing.

STUFFING SAUSAGE ASSEMBLY

1. Insert the auger into the front part of the grinding head with the short tip of the auger facing out (Figure 5). When you insert the auger, you may have to twist it just little until you feel it set into the motor housing.
2. Mount the Sausage Stuffing/Beaner Plate onto the auger (Figure 6). This Beaner Plate is made for stuffing sausage only.
Note: DO NOT use the cutting blade in the grinding head when using the grinder for stuffing sausage.
3. Choose the stuffing tube of your choice, insert it into and through the back of the adapter ring and push it in until it is snug. This unit comes with 3 Stuffing Tubes (4-1/4" Long x 1/2", 5/8" & 3/4") and 1 Adapter Ring. Hold this assembled section to the front of the grinding head (Figure 7).
4. Screw the head locking screw cap onto the grinding head as shown (Figure 8). You are now ready to stuff sausage.

NOTE: *The stuffing tube assembly may appear loose initially. It will tighten up once meat begins to protrude from the assembly.*

Sausage Stuffing Tube Assembly



HOW TO STUFF SAUSAGE

1. Grind the meat to the proper consistency you desire for your sausage (See How to Grind Meat on page 6).
2. Add water and the spices of your choice to the mixture. Mix thoroughly and chill overnight in the refrigerator.
*Note that you do not **have** to refrigerate the mix prior to stuffing, however, it will stuff better and easier if you let it set and chill overnight.*
3. Choose the proper sized casing for your sausage. Bunch it up onto the sausage stuffing tube.
4. Put your sausage mixture into the meat pan and stuff it into the running grinder using the meat pusher.
5. When the sausage starts filling up the casings, twist the casings off to your desired length.

NOTE: Meat must be prepped beforehand. You cannot grind unprocessed meat directly into sausage casings.

TIPS:

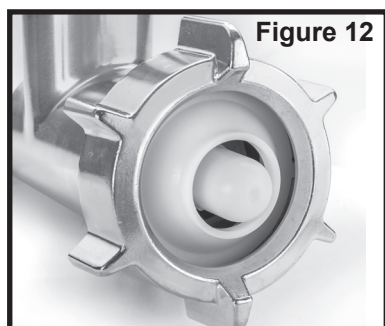
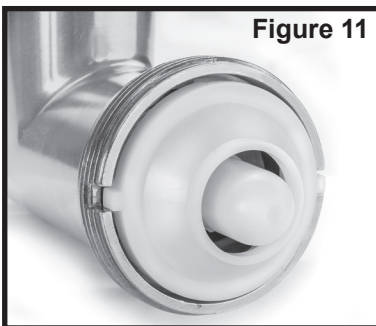
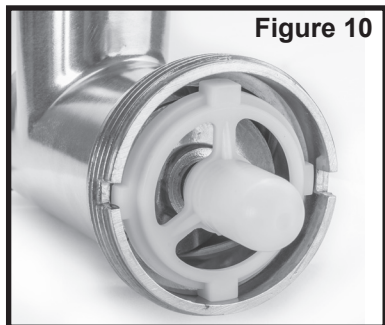
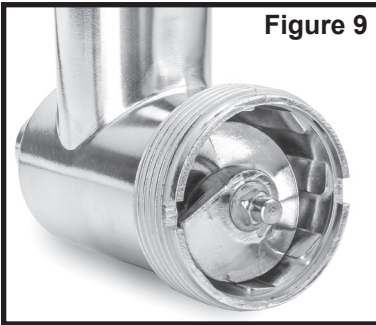
- *Water content in a sausage mixture is very important. The correct amount of water for each blend of meats and spices differs tremendously. Some trial and error may be necessary.*
- *The amount of salt added to your mixture MAY affect how dry your mixture becomes if left standing or chilling because salt absorbs moisture. This may affect how well your mixture will stuff. Adding salt too soon (for example: letting your mixture sit overnight with the salt added) will make your mixture too thick and will NOT extrude very well - if at all.*
- *There are many “How To” books, websites, and YouTube videos on sausage stuffing for beginners. Some of these sources offer free recipes and advice. Applying the techniques of professionals learned through these informative resources will decrease the trial and error needed and produce a mixture that will satisfy.*
- *When stuffing, it is a good idea to spray all parts of the grinding head (wherever the sausage mixture comes in contact) with a cooking spray like PAM or Food Grade Silicone. This will make your sausage extrude a lot faster and makes the stuffing process easier.*

KUBBE ATTACHMENT ASSEMBLY

When using the Kubbe Attachment:

- Do not use a cutting blade or a grinding plate.
 - The meat must be prepared beforehand, prior to using the Kubbe Attachment (See How to Grind Meat on page 6).
 - You CANNOT grind unprocessed meat directly into the Kubbe Attachment.
1. Insert the auger into the front part of the grinding head with the short end of the auger facing out (Figure 9). When you insert the auger, you may have to twist just a little until you feel it set into the motor housing.
 2. Insert the 1st part of the kubbe maker attachment on the front of the grinding head (Figure 10).
 3. Then insert the 2nd part of the kubbe maker attachment over the 1st part (Figure 11).
 4. Screw the head locking cap onto the front of the grinding head snugly (do not overtighten) to hold the kubbe maker attachment firmly in place (Figure 12).

Kubbe Attachment Assembly



WHAT IS KUBBE?

Kubbe is a traditional Middle Eastern appetizer comprised of a small football shaped shell filled with meat (usually bulgur wheat and lamb). The center section is often stuffed with spiced minced lamb filling and the ends are sealed. Kubbe is usually deep fried resulting in a crispy outside with a delicious filling. It is time consuming to make, but well worth the effort. This delicious treat can be frozen raw and fried straight from the freezer.

HOW TO MAKE KUBBES

1. Feed the mixture into the meat hopper and let the mixture extrude.
2. Cut or pinch off to your desired length leaving one end open. You now have the finished outer shell for the kubbe.
3. Stuff the interior of the shell with your choice of meat filling.
4. Seal the open end.

TIPS:

- *There are many recipes for Kubbes; we recommend that you search the web for Kubbe Recipes.*
- *Kubbe is also spelled Kibbeh, Kibbe, Kubbeh, Kebbeh, and Kubbi.*

WASHING INSTRUCTIONS

GENERAL WARNINGS:

- ***Any type of bleaching solutions containing chlorine will discolor the aluminum surfaces.***
- ***Thinners and benzenes will crack or change the color of the unit and should never be used to clean this meat grinder.***
- ***Leaving any parts of this product to air dry after cleaning may cause corrosion.***
- ***Always wipe off the parts thoroughly with a dry cloth after cleaning.***

MAIN UNIT

1. Wash with a damp towel, liquid dishwashing detergent (like Dawn dishwashing liquid) and hot water.
*Note: Do **NOT** submerge main unit in water to clean.*

DO NOT WASH ANY PARTS OF THIS GRINDER IN THE DISHWASHER!

GRINDING HEAD

(includes head locking cap, auger, grinding head, and meat pan)

The 4 parts of the grinding head (head locking cap, auger, grinding head, and meat pan) are made of 100% cast aluminum.

1. Wash these in liquid dishwashing detergent and hot water.
2. Towel dry IMMEDIATELY AND THOROUGHLY.
3. Store for the next use.

Warnings:

- **Do NOT soak parts in water. They WILL discolor.**
- **Do NOT wash parts and lay them flat to air dry. They WILL discolor.**
- **Do NOT leave parts to "clean later". They WILL discolor.**
- **Even the smallest amounts of moisture on the parts will cause discoloring or rusting.**

GRINDING PLATES

The grinding plates are made of tempered steel.

1. Wash these in liquid dishwashing detergent and hot water.
2. Towel dry IMMEDIATELY and THOROUGHLY.
3. Rub them with some cooking oil (or spray).
4. Store them SEPARATELY in plastic bags until the next use to prevent rusting.

CUTTING BLADES

The cutting blades are Stainless Steel.

1. Wash these in liquid dishwashing detergent and hot water.
2. Towel dry IMMEDIATELY and THOROUGHLY.
3. Store for next use.

TIP: *Many consumers use paper towels to dry these parts as paper towels are the most absorbent.*

SAFETY INSTRUCTIONS

- 1. Please read all instructions prior to operating this appliance.**
Please keep this manual for future reference. Failure to comply with the safety instructions and/or operating instructions contained in this manual will void any warranty. The manufacturer/seller accepts no liability for damages caused by failure to comply with the owner's manual or negligent use of this product.
2. The gears of this grinder are greased at the factory. The unit will be somewhat loud initially until the gears and motor have had time to mesh or "break in". This break in period could take 5 to 10 operating hours.
3. This meat grinder is designed for indoor household use only.
4. Keep out of the reach of children. Never leave this device unattended.
5. Unplug this appliance from the power source when assembling, disassembling, and when storing in-between uses.
6. Press the red STOP button to ensure that the motor is not engaged PRIOR to plugging the unit into a wall outlet or attaching parts to the main unit.
7. Do NOT immerse the main unit in water.
8. DO NOT WASH ANY OF THE PARTS FOR THIS GRINDER IN A DISHWASHER. (See washing instructions)
9. This grinder is not intended for grinding ANY bones. Grinding bones with this grinder will damage the unit and render it useless.
10. Do not operate this unit near an open flame or any hot surface.
11. Do not unplug the unit by pulling on the electrical cord itself. Never unplug the unit with wet hands.
12. Always use 110/120 Volt power sources. DO NOT USE POWER CONVERTERS (210/220V).
13. Never add meat products by hand. ALWAYS use the meat pusher provided. Do NOT use knives, forks, spoons, etc. to push meat down the grinding head chute.
14. Never carry the unit by the grinding head or meat pan. ALWAYS carry this grinder by the body of the main unit.

15. Always monitor the grinder during use. Do NOT leave unattended. It is recommended that after 10-15 minutes of continual use, the unit should be allowed to cool for a few minutes to prevent overheating.
16. Do not jam (referred to as "Hogging") meat into the grinder with excessive force.
17. Allow Auger to completely stop before changing the grinder settings from ON or Half to Reverse (and vice versa). Rapid changes in auger direction could damage the motor.
18. Do not plug another high wattage appliance into the same outlet as this product.
19. Wash all components before using. (Refer to Washing Instructions section on page 10.) Do not wash any grinder parts in the dishwasher!
20. Meat preparation and temperature are very important for optimal performance and results. Read the Pre-Grinding Meat Preparation section before using.
21. CHECK THAT THE GRINDING BLADE IS INSERTED CORRECTLY prior to use. See Correct/Incorrect Cutting Blade Assembly photos on pg 5.
22. Always check the condition of the power cord prior to use. If there is any evidence of damage or fraying of the power cord discontinue use and contact STX International for OEM replacement. (see Contact Information on the back of this manual) STX International will only use original OEM parts when/if replacement is necessary.
23. Any alteration of this meat grinder's components, substitution of other manufacturer's components to this unit, or any repairs to this grinder not completed or authorized by STX International will immediately void all guarantees/warranties.

STX **3-YEAR** WARRANTY *International*

All STX International Products come with a 3-Year Guarantee, valid only in the 48 Contiguous United States. If you purchase this product and ship it to a destination outside of the 48 Contiguous United States this warranty becomes null and void.

The first 30 Days are covered by a Money Back or Replacement Guarantee from the date of the receipt of the product. If your product becomes damaged in shipment or is found to be defective in any way during this period, we will replace or issue a complete refund for your product upon return. We will pay all shipping involved during this first 30-day period.

The remainder of the 3 Years (after the first 30 days) is covered by a FREE REPAIR Guarantee (parts and labor included). If anything becomes defective during this period we will fix the issue and provide a full service inspection to your product, shipping (to & from) will be paid by the buyer. Please email us at Info@STXInternational.com to set up a service request.

Returns of New/Unused Products

If you have Buyer's Remorse and decide that you do not want the product, it must be returned NEW & UNUSED in the original box and you will pay the return shipping. PLEASE NOTE: There will be a 10% Restocking Fee and original Shipping Costs (if applicable) will not be refunded. **Used product cannot be returned.**

How To Register Your Warranty

Go to www.STXInternational.com. Click on "Register Your Warranty" tab and fill out the form. This is a fully secure website. Your information will never be sold or misused in any way. This registration site is strictly for order verification that will be used to speed up the process should you ever need to use your Warranty for service.

STX International
2159 Magnum Circle, Lincoln, NE 68522
Info@STXInternational.com • www.STXInternational.com

QUESTIONS, PROBLEMS OR COMPLIMENTS?

*Thank You for purchasing this
STX International Product!
We are grateful for your business!*

All of our STX International Products are inspected then sealed with our NEW Product Seal prior to shipment. Our goal is to ensure Quality, Completeness, and Satisfaction for your order.

**For Any Questions, Problems, or
Compliments please call or email us.**



Toll Free: 844-861-4762



Info@STXInternational.com

Our Business Hours are:
Monday - Thursday: 8am - 4pm CST
Friday: 8am - Noon CST

If you would like to shop for other STX International Products
Please visit our website
www.STXInternational.com

STX
International

STX International
2159 Magnum Circle, Lincoln, NE 68522

Info@STXInternational.com • www.STXInternational.com