



ATTENTION

If any components of this unit are broken,
do not operate properly, or for product returns,
please contact Pragotrade Inc. at

1-800-814-4895

Outside the U.S. call 440-638-3131.

For the online catalog, log onto www.westonsupply.com.

Exclusively imported by Pragotrade Inc. Strongsville, Ohio
www.pragotrade.com

WESTON
BRAND

STAINLESS STEEL MEAT GRINDER

INSTRUCTIONS

#10 Model No. 35-1001

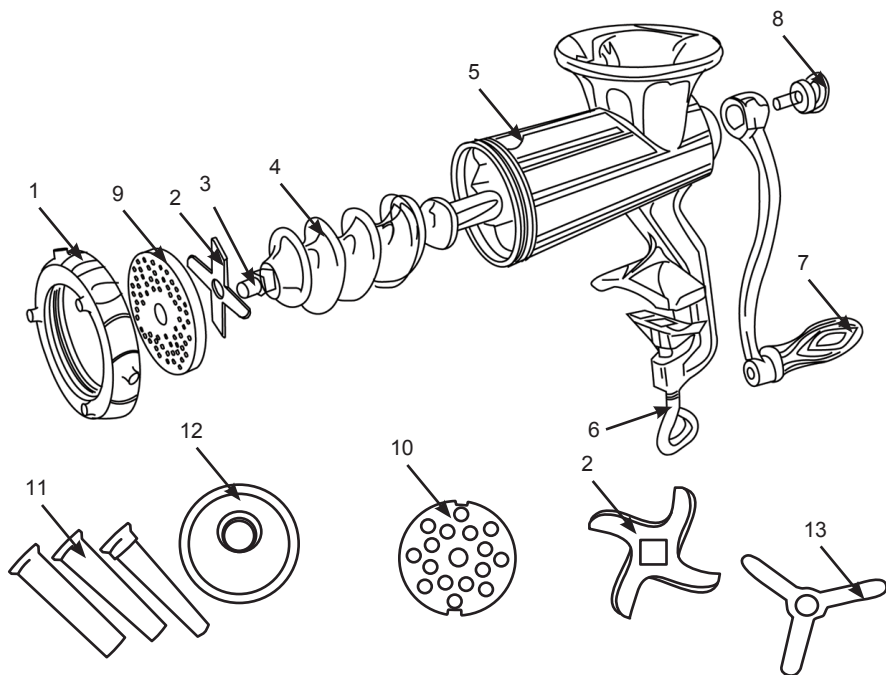
#22 Model No. 35-2201

#32 Model No. 35-3201

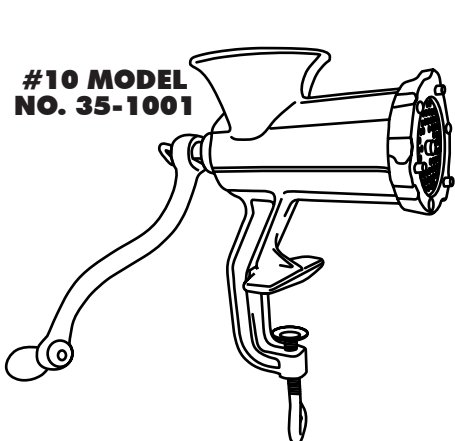


REV 083107

WESTON BRAND STAINLESS STEEL MEAT GRINDER

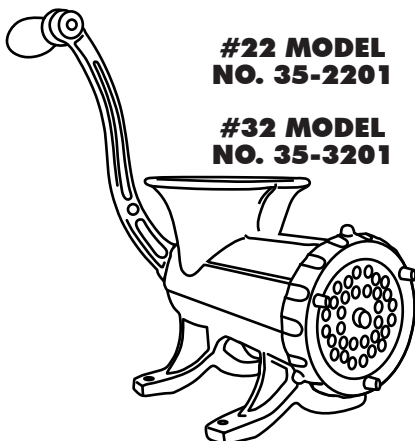


**#10 MODEL
NO. 35-1001**



**#22 MODEL
NO. 35-2201**

**#32 MODEL
NO. 35-3201**



WARRANTY INFORMATION

SAVE THIS WARRANTY INFORMATION FOR YOUR RECORDS!

Pragotrade Inc. warrants to the ORIGINAL RETAIL PURCHASER of this product that if operated in accordance with the printed instruction accompanying it, then for a period of 1 year from the date of purchase, the product shall be free from defects in material and workmanship.

The Warranty Card, along with a copy of the original receipt, must be received by Pragotrade Inc. within 30 days from purchase date for the warranty to apply. Failure to send the completely filled out Warranty Card, along with a copy of the original receipt, will void the warranty.

The product must be delivered to or shipped freight prepaid to Pragotrade Inc. for warranty services, in either its original packaging or similar packaging affording an equal degree of protection. Damage due to shipping is not the responsibility of the company. Pragotrade Inc. charges a \$35.00 per hour bench charge. NOTE: No repairs will be started without the authorization of the customer. The return shipping cost to the customer will be added to the repair invoice.

Pragotrade Inc. will repair (or at its discretion, replace) the product free of charge, if in the judgment of the company, it has been proven to be defective as to seller's labor and material, within the warranty period.

New or rebuilt replacements for factory defective parts will be supplied for one (1) year from the date of purchase. Replacement parts are warranted for the remainder of the original warranty period.

For non-warranty repairs, contact Pragotrade's Customer Service at 1-800-814-4895 M-F 8am-5pm EST (outside of the United States 440-638-3131) to obtain a Return Authorization Number (RMA Number). Pragotrade will refuse all returns that do not contain this number. **DO NOT RETURN THE UNIT WITHOUT PROPER AUTHORIZATION FROM PRAGOTRADE INC.**

LIMITATIONS: The warranty is void if the product is used for any purpose other than that for which it is designed. The product must not have been previously altered, repaired, or serviced by anyone else other than Pragotrade Inc. If applicable, the serial number must not have been altered or removed. The product must not have been subjected to accident in transit or while in the customer's possession, misused, abused, or operated contrary to the instructions contained in the instruction manual. This includes failure caused by neglect of reasonable and necessary maintenance, improper line voltage and acts of nature. This warranty is not transferable and applies only to U.S. and Canadian sales.

Except to the extent prohibited by applicable law, no other warranties whether expressed or implied, including warranty merchantability and fitness for a particular purpose, shall apply to this product. Under no circumstances shall Pragotrade Inc. be liable for consequential damages sustained in connection with said product and Pragotrade Inc. neither assumes nor authorizes any representative or other person to assume for it any obligation or liability other than such as is expressly set forth herein. Any applicable implied warranties are also limited to the one (1) year period of the limited warranty.

This warranty covers only the product and its specific parts, not the food or other products processed in it. **CUT ALONG THE DOTTED LINE AND SEND THE WARRANTY CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT TO:**

Pragotrade Inc.

20365 Progress Drive, Strongsville, OH 44149

WARRANTY CARD

SEND THIS CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT

Customer Name: _____

Address: _____

City/State/Zip: _____

Telephone Number: (_____) _____

E-Mail Address: _____

Original Date of Purchase: ____/____/____

Product Model #: _____

Serial # (if applicable): _____

BRATWURST

2 ½ lbs. lean veal	2 ½ lbs. lean pork	1 ½ cup water
2 tsp. dried sage	3 tsp. salt	1 tsp. ground white pepper
	1 cup fine bread crumbs -soaked in ½ cup milk	

- Grind the veal and pork through the coarse grinder plate using the grinding instructions
- Add the sage, pepper and salt to the meat and mix well
- After regrounding, using your hands, mix the meat with the bread crumbs
- Add the water, then beat the mixture with a wooden spoon until it is light and fluffy
- Stuff the sausage into casings to make 4" links

TRADITIONAL GRILLED BURGER PATTIES

1 ½ lbs. ground beef	¼ cup chopped onion	1 tsp. salt
1 tsp. Worcestershire sauce	¼ cup evaporated milk	1 tsp. ground pepper

- Preheat grill
- Combine all the ingredients
- Shape the mixture into patties about 3/4" thick
- Grill 4" from heat turning once 10-15 minutes, or until done

BBQ BEEF PATTIES

1 ½ lbs. ground beef	½ cup chili sauce	2 tsp. brown sugar
½ cup chopped onion	1 tsp. salt	1 tsp. lemon juice
⅓ cup ketchup		

- Combine the ground beef, onion and salt
- Shape the mixture into patties about 3/4" thick
- Brown in a large covered skillet over medium-high heat, turning once for 10-15 minutes
- Mix ketchup, chili sauce, brown sugar and lemon juice together
- Pour sauce over the patties
- Cover and simmer for 15 minutes, basting occasionally

BAVARIAN PATTIES WITH SAUERKRAUT

1 ½ lbs. ground beef	1 egg	½ cup applesauce
1 tsp. salt	⅓ cup dry bread crumbs	½ tsp. allspice
¼ cup chopped onion	16 oz. sauerkraut	

- Combine the ground beef, egg, applesauce, salt, bread crumbs, allspice and onion
- Shape the mixture into patties about 3/4" thick
- Brown in a large skillet over medium heat, turning once, then drain
- Spoon sauerkraut over the patties
- Cover and simmer for 15 minutes

BAYOU BURGERS

1 lb. ground beef	½ tsp. garlic powder	½ tsp. dried thyme
¼ cup sliced green onion	¾ tsp. crushed dried basil	1 tsp. seasoned salt
½ tsp. hot pepper sauce		

- Preheat grill
- Combine all the ingredients
- Shape the mixture into 4 patties about 3/4" thick
- Grill 4" from heat, turning once 10-15 minutes, or until done

COMPONENT LIST

DIAGRAM NUMBER	PART DESCRIPTION	PART NUMBER	PART NUMBER	PART NUMBER
	Grinder	35-1001-W	35-2201-W	35-3201-W
1	Front Ring Nut	N/A	N/A	N/A
2	Knife	29-1250	29-2250	29-3250
3	Auger Pin	N/A	N/A	N/A
4	Auger	N/A	N/A	N/A
5	Grinder Body	N/A	N/A	N/A
Not Shown	Rubber Pad	N/A	-	-
6	Clamp Screw	N/A	N/A	N/A
7	Handle	N/A	-	-
8	Thumbscrew	N/A	N/A	N/A
Not Shown	Auger Bearing	N/A	N/A	N/A
9	Plate A: (3/16" / 4.5mm)	29-1204	29-2204	29-3204
10	Plate B: (3/8" / 10mm)	29-1210	29-2210	29-3210
11	Set of 3 Stuffing Funnels	36-1014	36-2214	36-3214
12	Funnel Flange	36-1015	36-2215	36-3215
13	Stuffing Star	36-1016	36-2216	36-3216

If any components of this unit are broken or the unit does not operate properly, call PragoTrade Inc. Toll Free at

1-800-814-4895

Monday thru Friday 8:00am-5:00pm EST.
Outside the U.S. call 440-638-3131

Congratulations and Thank You for purchasing a Weston Brand Stainless Steel Meat Grinder!

Your Meat Grinder comes complete with everything you need to grind meat and stuff sausage. In this booklet you will find assembly and cleaning instructions, helpful hints, recipes and information on ordering parts and accessories. Please take a few minutes to read through this book before you use your grinder for the first time. Whether this is your first venture into meat grinding or you are an experienced sausage maker, we feel confident that you will be pleased with the quality and performance of your grinder.

Each Weston Brand Stainless Steel Meat Grinder is constructed of the finest 304 Highest Grade Stainless Steel for lifelong service. The smooth and trouble free operation of these grinders is a result of the use of high quality nylon bushings.



CAUTION!
Use on boneless meat only



CAUTION!
Keep fingers, hands and other foreign objects clear of appliance opening.

CAUTION!

Make sure this appliance is completely assembled and all parts are locked into position before using.

GENERAL SAFETY RULES



WARNING!

READ AND FULLY UNDERSTAND ALL INSTRUCTIONS AND WARNINGS PRIOR TO USING THIS UNIT. YOUR SAFETY IS MOST IMPORTANT! FAILURE TO COMPLY WITH PROCEDURES AND SAFE GUARDS MAY RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE. REMEMBER: YOUR PERSONAL SAFETY IS YOUR RESPONSIBILITY!

1. NEVER insert fingers or foreign objects into the Grinder opening. ALWAYS use a stomper. NEVER use fingers to scrape food away from the Grinding Plate while the Grinder is in operation. SEVERE INJURY MAY OCCUR!
2. DO NOT FORCE the Grinder. The Grinder will do its job better and be safer at the rate for which it was designed.
3. TIE BACK loose hair and clothing and roll up long sleeves before operating the Grinder. REMOVE ties, rings, watches, bracelets or other jewelry before operating the Grinder.
4. DO NOT OVER REACH. Keep proper footing and balance at all times.
5. Check for DAMAGED PARTS. Before using the Grinder, check any moving parts to be sure they will operate properly and perform the intended function. Check for the alignment and/or binding of moving parts, mounting and any other conditions that may affect the operation.
6. The manufacturer declines any responsibility in the case of improper use of this machine.
7. KEEP CHILDREN AND VISITORS AWAY at all times. NEVER leave the Grinder unattended.
8. NEVER LEAVE THE GRINDER UNATTENDED. Close supervision is necessary when any appliance is used by or near children.
9. Be sure the Grinder is attached to a solid, level working surface.
10. DO NOT attempt to grind bones, nuts or other hard items.
11. WEAR EYE PROTECTION. Wear safety glasses. Everyday eye glasses are not safety glasses. Safety glasses conform to ANSI Z87.1 requirements. NOTE: Approved safety glasses have Z87 printed or stamped on them.
12. Before and after each use, disassemble and wash all parts of the Grinder that come in contact with food with warm, soapy water. Rinse with clear water. To protect the Grinder between uses, it is recommended to coat all surfaces with a food-grade silicone spray. (Weston Brand Food-Grade Silicone Spray Model No. 03-0101-W)
13. DO NOT use the Grinder while under the influence of drugs, medications or alcohol.

SAVE THESE INSTRUCTIONS!
REFER TO THEM OFTEN AND USE THEM TO INSTRUCT OTHERS.

RECIPES

VENISON SAUSAGE

6 lbs. venison	6 lbs. lean pork	½ tsp. sage
½ tsp. cayenne pepper	2 tsp. salt	½ cup honey
2 tsp. pepper	Sausage Casings (optional)	

- Grind the venison and pork through the coarse grinder plate using the grinding instructions
- Add all the ingredients to the meat and mix well
- Regrind the mixed meat through the fine grinding plate using the grinding instructions
- Stuff the sausage into casings or shape into patties

VENISON BREAKFAST SAUSAGE PATTIES

6 lbs. venison	½ lb. bacon	1 tsp. pepper
½ tsp. sage	1 tsp. salt	

- Grind the venison and bacon through the fine grinder plate using the grinding instructions
- Add all the ingredients to the meat and mix well
- Refrigerate the mixture for a few hours before use
- Shape the mixture into thin patties
- Pour a little oil into a skillet or onto a griddle and heat to medium high
- Grill the patties for a few minutes on each side

VENISON SUMMER SAUSAGE - SPICY

15 lbs. venison	¼ cup mustard seeds	1 cup pepper
10 lbs. pork trimmings (5 lbs lean - 5lbs fat)	⅔ cup salt	½ cup sugar
3 tsp. marjoram	4 level tsp. Prague Powder #1	

- Grind the venison and pork through the coarse grinder plate using the grinding instructions
- Mix salt and cure with the venison and pork grindings
- Pack into a shallow pan and place in refrigerator for 3-5 days
- Add the rest of the ingredients and mix well
- Pour a little oil into a skillet or onto a griddle and heat to medium high
- Grill the patties for a few minutes on each side

CHORIZO (MEXICAN) SAUSAGE

2 lbs. lean pork trimming	2 medium onions, minced	8 cloves garlic, pressed
½ cup cider vinegar	1 Tbsp. ground oregano	8 oz. beef or pork fat
¼ cup ground red chili (mild or hot)	1 tsp. ground cinnamon	Sausage casings

- Grind the meat and fat through the coarse grinder plate using the grinding instructions
- Add the onions, garlic, vinegar and seasonings (use chili to taste)
- Mix the ground meat and the seasonings, then place in a covered bowl and refrigerate for at least one hour
- Stuff the sausage into casings to make 4" links

FOOD SAFETY

There are basic rules to follow when handling food. They are **COOK, SEPARATE, CLEAN,** and **CHILL.**

COOK

It's crucial to cook food to a safe internal temperature to destroy bacteria that is present. The safety of hamburgers and other foods made with ground meat has been receiving a lot of attention lately, and with good reason. When meat is ground, the bacteria present on the surface is mixed throughout the ground mixture. If this ground meat is not cooked to at least 160°F to 165°F (71°C to 74°C), bacteria will not be destroyed and there's a good chance you will get sick.

Solid pieces of meat like steaks and chops don't have dangerous bacteria like E. coli on the inside, so they can be served more rare. Still, any beef cut should be cooked to an internal temperature of at least 145°F (63°C) (medium rare). The safe temperature for poultry is 180°F (82°C) and solid cuts of pork should be cooked to 160°F (71°C). Eggs should be thoroughly cooked too. If you are making a meringue or other recipe that uses uncooked eggs, buy specially pasteurized eggs or use prepared meringue powder.

SEPARATE

Foods that will be eaten uncooked and foods that will be cooked before eating **MUST ALWAYS** be separated. Cross-contamination occurs when raw meats or eggs come in contact with foods that will be eaten uncooked. This is a major source of food poisoning. Always double-wrap raw meats and place them on the lowest shelf in the refrigerator so there is no way juices can drip onto fresh produce. Then use the raw meats within 1-2 days of purchase, or freeze for longer storage. Defrost frozen meats in the refrigerator, not on the counter.

When grilling or cooking raw meats or fish, make sure to place the cooked meat on a clean platter. Don't use the same platter you used to carry the food out to the grill. Wash the utensils used in grilling after the food is turned for the last time on the grill, as well as spatulas and spoons used for stir-frying or turning meat as it cooks.

Make sure to wash your hands after handling raw meats or raw eggs. Washing hands with soap and water, or using a pre-moistened antibacterial towelette is absolutely necessary after you have touched raw meat or raw eggs. Not washing hands and surfaces while cooking is a major cause of cross-contamination.

CLEAN

Wash your hands and work surfaces frequently when you are cooking. Washing with soap and warm water for at least 15 seconds, then dry with a paper towel.

CHILL

Chilling food is very important. The danger zone where bacteria multiply is between 40°F and 140°F (4°C and 6°C). Your refrigerator should be set to 40°F (4°C) or below; your freezer should be 0°F (-17°C) or below. Simple rule: serve hot foods hot, cold foods cold. Use chafing dishes or hot plates to keep food hot while serving. Use ice water baths to keep cold foods cold. Never let any food sit at room temperature for more than 2 hours - 1 hour if the ambient temperature is 90°F (32°C) or above. When packing for a picnic, make sure the foods are already chilled when they go into the insulated hamper. The hamper won't chill food - it just keeps food cold when properly packed with ice. Hot cooked foods should be placed in shallow containers and immediately refrigerated so they cool rapidly. Make sure to cover foods after they are cool.

NOTE: Special considerations must be made when using venison or other wild game, since it can become heavily contaminated during field dressing. Venison is often held at temperatures that could potentially allow bacteria to grow, such as when it is being transported. Refer to the USDA Meat and Poultry Department for further questions or information on meat and food safety.

ASSEMBLY INSTRUCTIONS

PRIOR TO THE FIRST USE:

Disassemble the machine and hand wash each part thoroughly in warm, soapy water taking particular care to remove all grease and oil from the surfaces. Dry all parts thoroughly before re-assembling.

ASSEMBLY INSTRUCTIONS FOR USE AS A GRINDER:

1. If you are using a clamp down model, slide the **Rubber Pad** onto the body **Foot** and tighten the **Clamp Screw** to secure the **Grinder** to your work surface. Allow ample room for the **Handle** to rotate.

If you are using a mounting style **Grinder**, the body of your **Grinder** can be attached to the work surface using appropriately sized screws. Allow ample room for the **Handle** to rotate.

2. Insert the **Auger** into the **Grinder** body.
3. Slide the cutting **Knife** over the square portion of the **Auger Pin** on the front of the **Auger** making sure the cutting edges are facing outward.
4. Slide the **Grinder Plate** of your choice onto the round portion of the **Auger Pin** and align the groove on the cutting **Plate** with the locking pin in the body of the **Grinder**.
5. Screw on the **Front Ring Nut** and tighten snugly. **DO NOT OVER TIGHTEN.**
6. Slide the **Handle** over the exposed end of the **Auger** on the backside. Lock it in place with the **Thumbscrew**.

ASSEMBLY INSTRUCTIONS FOR USE AS A STUFFER:

1. If you are using a clamp down model, slide the **Rubber Pad** onto the body **Foot**. Tighten the **Clamp Screw** to secure the **Grinder** to your work surface. Allow ample room for the **Handle** to rotate.

If you are using a mounting style **Grinder**, the body of your **Grinder** can be attached to the work surface using appropriately sized screws. Allow ample room for the **Handle** to rotate.

2. Insert the **Auger** into the **Grinder** body.
3. Slide the **Stuffing Star** over the round portion of the **Auger Pin**.
4. Install the **Stuffing Funnel** of your choice into the **Funnel Flange** until it locks into place.
5. Slide the **Funnel Flange** and **Stuffing Funnel** through the **Front Ring Nut**.
6. Screw on the **Front Ring Nut** and tighten snugly. **DO NOT OVERTIGHTEN.**
7. Slide the **Handle** over the exposed end of the **Auger** on the backside. Lock it in place with the **Thumbscrew**.



WARNING!

KEEP FINGERS CLEAR of the Grinder opening.
ALWAYS use a stomper to push meat into the Grinder Head.

GRINDING INSTRUCTIONS

- Trim meat of all blood clots, cords, tendons, bones, etc.
- For best results, be sure that all meat has been chilled to between 32 - 34° F before grinding. Do not allow meat to sit out at room temperature longer than is absolutely necessary.
- Cut meat into sizes small enough to fit into the throat of your **Grinder**, approximately 1" cubes.
- As you feed chunks of meat into the throat of the **Grinder**, turn the **Handle** clockwise. Be sure to have a plate or bowl to catch the meat as it comes out of the **Grinder**.
- If for some reason the **Grinder** should get stuck or become hard to turn, spin the **Handle** counter-clockwise to loosen the obstruction, then resume grinding. If this doesn't free the back-up, remove the **Front Ring Nut**, **Grinding Plate**, **Knife** and **Auger** to remove the obstruction.



KEEP FINGERS CLEAR of the **Grinder** opening.
ALWAYS use a stomper to push meat into the **Grinder** Head.

CLEANING INSTRUCTIONS

Disassemble the machine and wash each part thoroughly in warm, soapy, water taking particular care to remove all grease and oil from the surfaces. Dry all parts thoroughly before re-assembling.

IMPORTANT NOTE: All **Grinder** parts must be coated with a food-safe silicone spray to prevent rusting; if not properly protected, these parts will begin to rust. Do not use rusted parts. (Weston Brand Silicone Spray Model No. 03-0101-W)

SAUSAGE INFORMATION

MEAT SELECTION FOR SAUSAGE MAKING

Sausage making has evolved over many years and generations, and as a result there are countless types of sausage you can make using the basic ingredients of meat, fat and a few carefully blended spices. Following are a few simple guidelines that will help you make the best tasting sausage possible.

Any type of meat can be used for making sausage: pork, beef, bison, moose and caribou, even antelope make great sausage. It is important when preparing venison or other red game meats to trim all the fat from the meat, as red game tallow will turn rancid in as few as five days. Replace the fat with either pork or beef fat, depending on the type of product you are making, at a ratio of 1 pound (0.5 kg) of fat for every 4 pounds (1.8 kg) of game meat.

The fat content of your sausage will affect the taste, texture, cooking characteristics and shelf life of your product. Most commercially made sausage has a fat content of about 20%. Using less than 12% fat will result in a very dry tasting sausage, while using more than 20% may result in a sticky flavorless sausage that will be difficult to cook.

CURING

It is important to properly cure meats to preserve meat and poultry, and to destroy undesirable microorganisms on the meat surfaces that cause spoilage and food born illnesses. There are many steps that help in this process, including smoking, cooking, drying, chilling and the addition of cure ingredients. The oldest means of accomplishing this is by introducing salt into the meat. The resistance of bacteria to salt varies widely among different types of bacteria. The growth of some bacteria is inhibited by salt concentrations as low as 3%, e.g., Salmonella, whereas other types are able to survive in much higher salt concentrations, e.g., Staphylococcus. Fortunately, the growth of many undesirable organisms normally found in cured meat and poultry products is inhibited at low concentrations of salt.

Modern curing is based on Nitrates and is very scientific. The best way to ensure proper curing is to purchase one of the many commercially available curing agents from either a grocery store or your local butcher. A very common cure is Prague Powder, which is available in two types (#1 and #2).

CASING

There are many different types of casings available, the right choice depends on personal preference as well as the type of sausage you wish to make. For most sausages, your choices are natural or collagen. Don't let the names fool you; collagen casings are not a synthetic product. They are made from beef skin and other tissues. Collagen casings are uniform in size and texture and require almost no preparation. "Natural" casings are the intestines of lamb, sheep, hogs or beef. They are less uniform in size and require substantial preparation. For those reasons, more than 75% of commercially made sausage in the U.S. is made with collagen casing. There are also fibrous non-edible casings that are used for some varieties of smoked sausages and bolognas.

TYPES OF SAUSAGE

Most sausages fall into one of four categories: Fresh, Smoked, Cooked or Dried. All sausages, except dried, require refrigerated storage. There is also a sub-category of uncooked smoked sausages.

Among the fresh and uncooked smoked sausages, you will find such flavors as kielbasa or Polish sausage, Italian sausage, breakfast sausage and many others. Both fresh and uncooked smoked sausages require cooking before eating and also require refrigerated storage.

Smoked and cooked sausages include salami, bologna, the ever-popular hot dogs and many others. Proper smoking requires a smokehouse or smoker. These can be simple home-built structures made from metal drums or even old refrigerators or they can be elaborate manufactured units. Most smoked sausages are warmed before serving. Many people think that a smoked sausage will last much longer without spoilage, but this is not true. Smoked sausages should be treated the same as fresh sausage in terms of storage.

Dried sausages require the longest processing time, as they are air dried over a long period of time. Some types of dry sausages are pepperoni, prosciutto and a variety of ham products, just to name a few. The conditions under which the meat is dried are very exacting; temperature, time and humidity must all be carefully monitored for a safe and delicious product.

STORAGE

It is important to remember that sausage will lose its flavor the longer that it is stored. It is recommended that you only make as much sausage as you will need for 4-6 weeks. Even frozen sausage will begin to lose flavor noticeably after 6 weeks. Frozen sausage should be thawed slowly in the refrigerator before cooking or serving. Quick thawing of the product will degrade the taste as well.