



**TO INSURE BOTH SAFE AND TROUBLE-FREE  
PERFORMANCE, WE STRESS THAT ALL  
PERSONNEL THAT WILL BE INVOLVED WITH  
YOUR NEW UNIVEX MEAT GRINDER MUST READ  
AND UNDERSTAND THESE INSTRUCTIONS  
BEFORE ATTEMPTING TO OPERATE THIS UNIT.**

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**WE APPRECIATE YOUR COOPERATION AND YOUR  
BUSINESS. SHOULD THERE BE A QUESTION OR IF  
WE CAN BE OF FURTHER ASSISTANCE, PLEASE  
CALL US.**

**1-603-893-6191**

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# **MG0012 MEAT & FOOD GRINDER**

## **INSTRUCTION MANUAL**

### **Welcome to Univex**

*Thank you for purchasing this Univex Product.*

*Your new MG0012 Meat & Food Grinder has been designed with advanced performance and safety features that make it an excellent addition to your food preparation equipment. Like all Univex mixers, slicers, meat grinders and accessories, this power unit is engineered to provide years of reliable service.*

*If you have any questions concerning the operation of this unit, or if we can be of further assistance, please call our Customer Service Department for the location of your nearest service representative.*

#### **Univex Customer Service:**

**USA & Canada 800-256-6358**

**International 603-893-6191**

*Or visit us on-line at [www.univexcorp.com](http://www.univexcorp.com) under service agents.*

The UNIVEX Model MG0012 Meat & Food Grinder consists of a ½ HP electric motor power base which drives a meat grinder designed to utilize industry standard #12 knives and a full range of #12 grinding plates. Included as standard equipment is a carbon steel knife, a 3/16 grinding plate, a meat stomper, and a stainless steel feed pan.

The MG0012 meat & food grinder has safety and ease of operation built into it. The readily removable feed pan provides ease of processing and cleaning.

### **INSPECTION**

All Univex MG0012 meat & food grinders are inspected prior to packaging to assure the machine quality, correct inclusion of options, and the proper voltage. However, upon unpacking, all items should be carefully inspected and verified that they are correct. Any damage, imperfections, or shortages should be reported immediately to your dealer or directly to the Univex Customer Service Department, and/or the shipping carrier.

## **SAFETY IS OUR TOP PRIORITY**

**READ** AND MAKE SURE THAT YOU UNDERSTAND THE INSTRUCTIONS AND SAFETY WARNINGS IN THIS BOOKLET BEFORE ATTEMPTING TO OPERATE THIS POWER UNIT.

IT IS A VIOLATION OF UNITED STATES DEPARTMENT OF LABOR REGULATIONS TO PERMIT OPERATION OF THIS UNIT BY ANY PERSON UNDER THE AGE OF 18 YEARS.

FIRST TIME OPERATORS SHOULD BE PROPERLY TRAINED IN SAFETY PRECAUTIONS AND IN THE PROPER USE AND SERVICING OF THIS EQUIPMENT AND ATTACHMENTS.

SWITCH THE POWER “OFF” BEFORE CONNECTING THE UNIT TO THE POWER SOURCE. MAKE SURE THE SWITCH IS IN THE “OFF” POSITION, OR THE MACHINE WILL START WHEN THE ELECTRICAL POWER IS RESTORED.

SWITCH THE POWER “OFF” AND DISCONNECT THE POWER SUPPLY CORD BEFORE MOUNTING OR DISMOUNTING ANY ATTACHMENT OR FOR CLEANING OR SERVICING THE UNIT

FOR SAFETY, A SMALL PADLOCK (AVAILABLE AT ANY HARDWARE STORE) MAY BE PASSED THROUGH THE SWITCH GUARD TO POSITIVELY LOCK THE SWITCH IN THE “OFF” POSITION

THE KNIFE IS **SHARP** AND CAN CUT FINGERS. USE CAUTION WHEN HANDLING THE KNIFE.

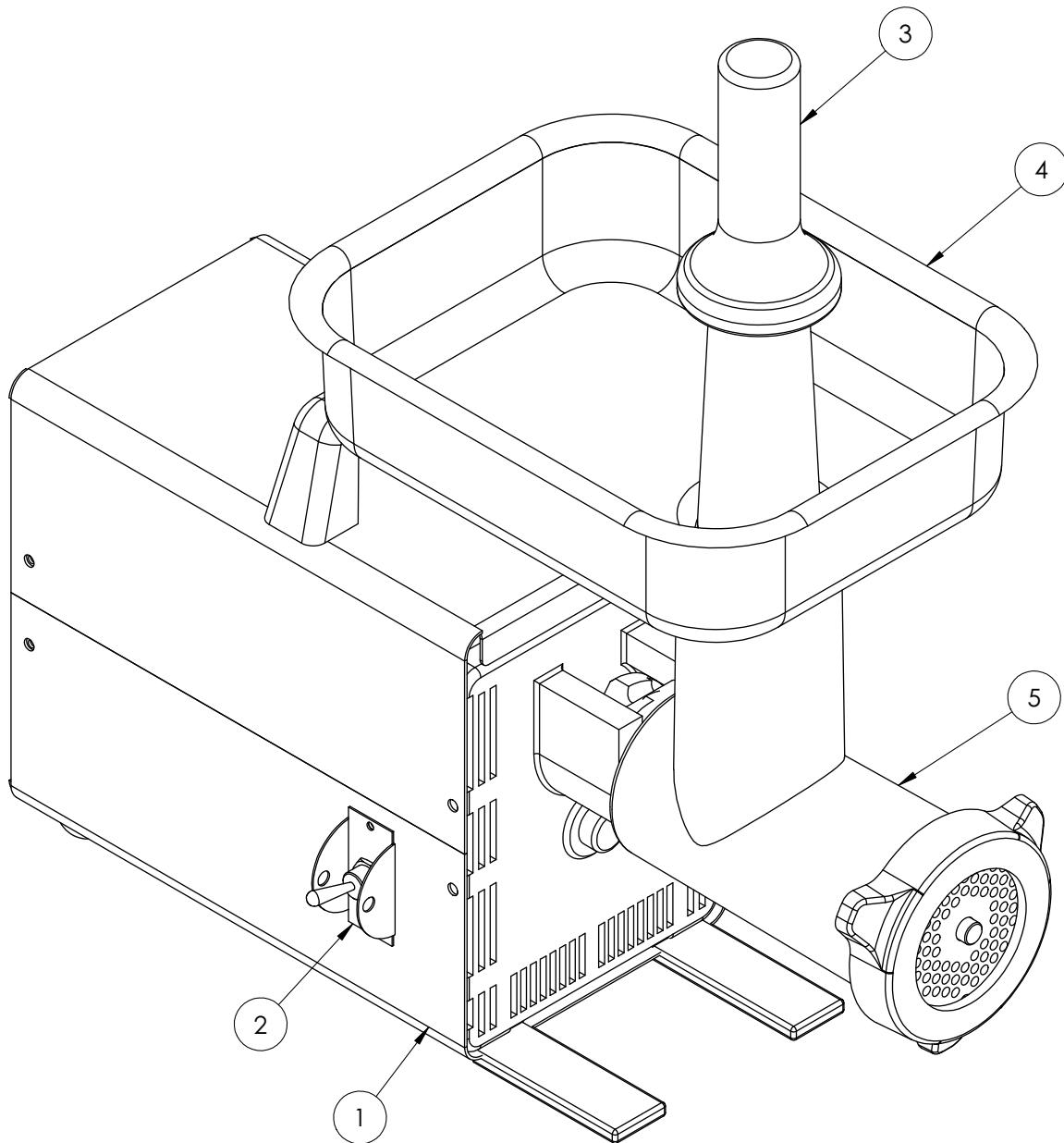
ALWAYS SECURELY MOUNT THE GRINDER, FULLY INSERT THE WORM ASSEMBLY INTO THE DRIVE AND SNUG THE KNIFE, PLATE AND RING ONTO THE GRINDER BEFORE SWITCHING THE POWER ON.

ALWAYS REMOVE THE GRINDER FROM THE POWER DRIVE UNIT BEFORE CLEANING. NEVER WASH OR RINSE THE GRINDER ASSEMBLY WHILE MOUNTED TO THE DRIVE UNIT AS THIS WILL INVITE ELECTRICAL SHOCK.

WIPE DOWN THE EXTERIOR OF THE DRIVE UNIT ONLY, NEVER HOSE DOWN OR IMMERSE THE DRIVE UNIT IN WATER.

DO NOT ATTEMPT TO SERVICE THE DRIVE ASSEMBLY. PLEASE CONTACT UNIVEX CORPORATION FOR THE NUMBER OF THE NEAREST AUTHORIZED SERVICE AGENT IN YOUR AREA FOR ADJUSTMENTS OR REPAIR.

**OVERALL VIEW OF THE MG0012 MEAT & FOOD GRINDER**  
**FIGURE 1**



- 1. POWER UNIT
- 2. POWER SWITCH
- 3. STOMPER

- 4. FEED PAN
- 5. GRINDER ASSEMBLY

## **INSTALLATION**

- This is a table-top unit.
- Insure that the grinder is located on a flat, level and stable surface. There should be sufficient clearance around the grinder for safety and ease of operation. Sufficient space must be provided for the feed pan and the collection container.

## **ASSEMBLY AND OPERATING INSTRUCTIONS**

### **ASSEMBLY:**

**WARNING:** DISCONNECT THE ELECTRICAL POWER SUPPLY CORD PRIOR TO ASSEMBLY.

1. Mount the grinder housing to the power drive unit by inserting the grinder into the opening in the drive with the flat on the grinder housing facing up. Push the grinder housing in all the way to align the groove in the grinder housing with the pin in the drive housing and rotate the grinder counter clockwise until it stops in the with the grinder throat vertical.
2. Slide the worm assembly into the grinder housing and rotate it until the slot at the rear of the worm engages the drive shaft and seats fully on the drive shaft.
3. Slide the knife, with the sharp edges outward toward the plate, onto the square on the worm.

**WARNING:** The knife is very sharp and can cut fingers.

4. Slide the appropriate plate onto the worm and into the grinder housing aligning the slot in the plate with the pin in the grinder housing
5. Screw the ring onto the grinder housing until it is just snug. Too much pressure on the ring can damage the grinder.
6. Insert the spigot on the feed pan onto the throat of the grinder housing.
7. Place a suitable container under the grinder discharge to receive the ground product.

**WARNING:** NEVER put fingers or utensils into the throat of the grinder or the knife and plate.

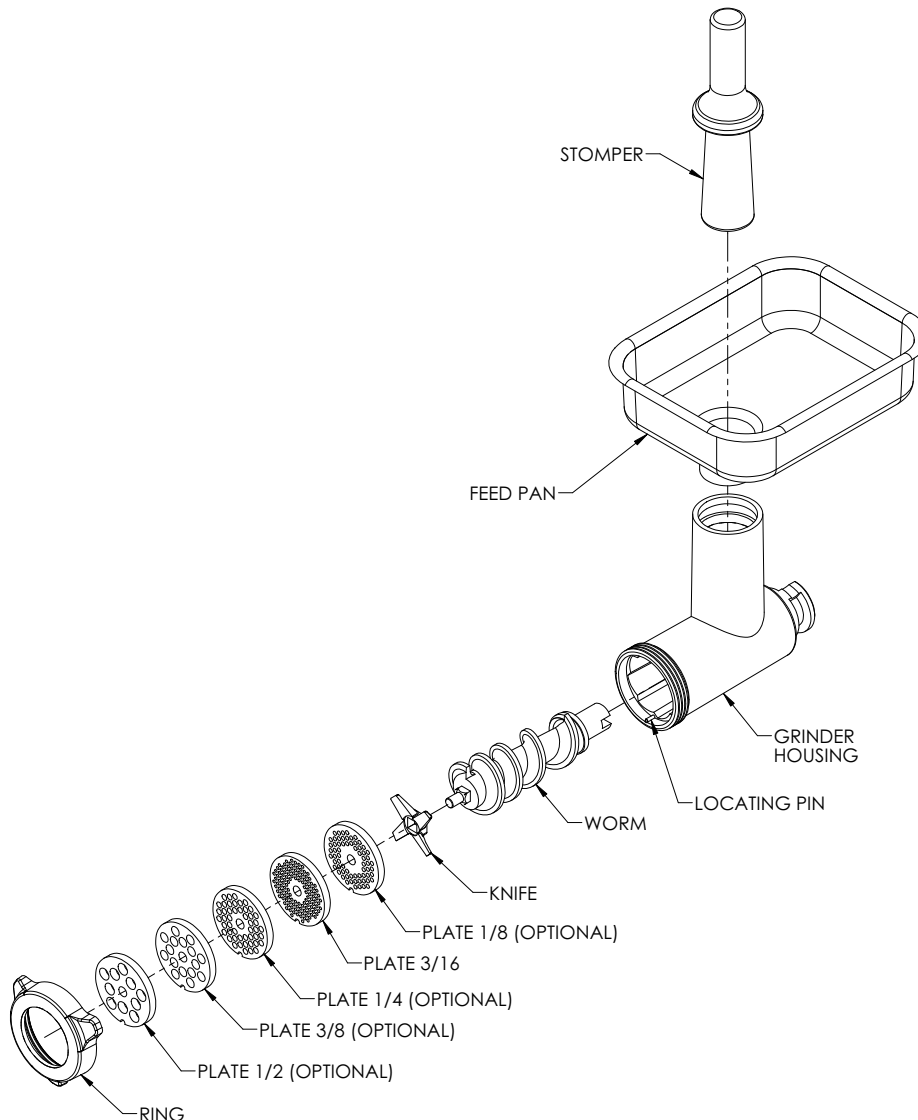
### **PROCESS:**

1. Cut meat or other products to be processed to fit into the grinder. Place the product in the feed pan.
2. Connect the electrical power supply cord and turn the power switch on.
2. With the grinder running, use the meat stomper to guide the product into the grinder.
3. Collect the ground product in a suitable container.

## CLEANING INSTRUCTIONS

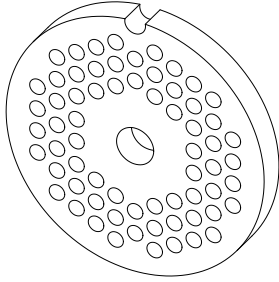
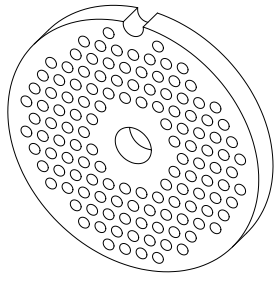
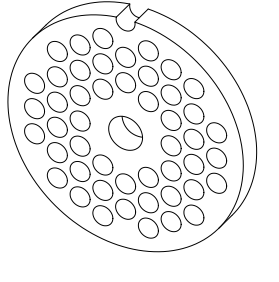
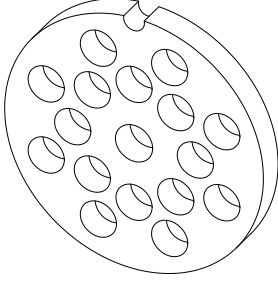
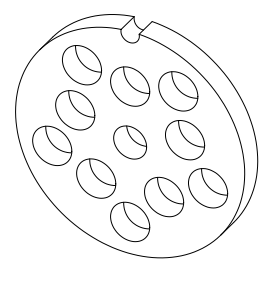
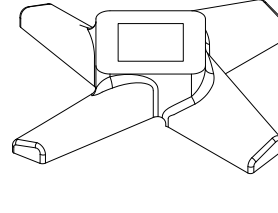
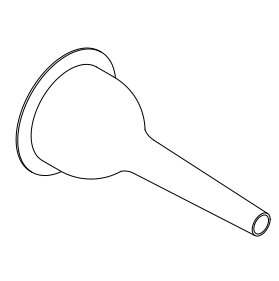
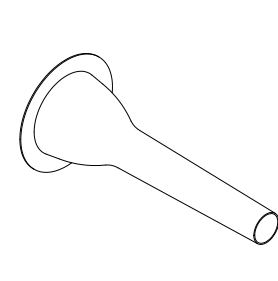
1. Turn the grinder off and disconnect the power supply cord.
2. Disassemble the grinder in the reverse order of the assembly instructions:  
Remove the storage container and feed pan.  
Remove the ring, plate and knife.  
**WARNING:** The knife is very sharp and can cut fingers.  
Slide the worm assembly from the grinder housing.  
Remove the grinder housing from the power unit.
3. Wash all the components including the drive coupling. Rinse, sanitize and air dry the components
4. Apply a small amount of food grade lubricant to the rear shaft on the worm.

**GRINDER ASSEMBLY  
FIGURE 2**





## **MG0012 ACCESSORIES**

<p>Plate 3/16 Standard 1000509</p>		<p>Plate 1/8 Optional 1000508</p>	
<p>Plate 1/4 Optional 1000510</p>		<p>Plate 3/8 Optional 1000511</p>	
<p>Plate 1/2 Optional 1000512</p>		<p>Knife Standard 1000506</p>	
<p>Sausage Stuffer 1/2 Optional 1000513</p>		<p>Sausage Stuffer 3/4 Optional 1000514</p>	

## *Warranty*

The Univex MG22 Meat Grinder carries a one-year, on-site parts and labor warranty against any defects in materials or workmanship. The one-year period begins on the date of purchase by the end user and remains in full effect provided the unit is used properly and in accordance with our instructions. Any work to be performed under this warranty must be performed between the hours of 8:00 am and 5:00 pm local time, Monday through Friday. Univex will not cover overtime charges of any kind. Please call the Univex Warranty Service Department at 800-258-6358 to report warranty claims before arranging repair or attempting to return the unit to Univex Corporation.

Damages incurred in transit or incurred because of installation error, accident, alteration, or misuse are not covered by this warranty. Transit damages should be reported to the carrier immediately.

Univex will not be liable for any consequential, compensatory, incidental or special damages.

