

# Operating Instructions

## Model: Tasin TS-108

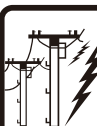


### FOR HOUSEHOLD USE ONLY.



#### CAUTION!

Do Not attempt to grind HARD bones, nuts, ice or other hard items.



#### CAUTION!

Shut off the appliance and disconnect from the power supply prior to cleaning, disassembling or servicing of any kind!



#### CAUTION!

Keep fingers, hands, other body parts and objects clear of the appliance opening!



#### CAUTION!

It is important to make sure the appliance is completely assembled and all parts are locked into position, BEFORE using!

## **Congratulations and thank you for purchasing a Model: TS-108 Electric Meat Grinder**

We feel confident that you will be pleased with quality and performance of your new grinder. Your Electric Meat Grinder comes complete with everything you need to grind meat and stuff sausage. In this book you will find assemble and cleaning instructions, helpful hints, recipes and information.

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.

Your new Grinder is equipped with a resettable Circuit Breaker that cuts power if the Grinder jams. Refer to the Circuit Breaker Reset section of this manual if your grinder suddenly stops during use.

If any components of this unit are missing or damaged, or the unit does not operate properly, please contact customer service.

### **ATTENTION**

**If any components of this unit are broken,  
do not operate properly, or for product returns,  
please contact One Stop Jerky Shop, LLC at**

**1-608-678-7090**

For the online catalog, log onto **[www.onestopjerkyshop.com](http://www.onestopjerkyshop.com)**

*Exclusively imported by One Stop Jerky Shop, LLC*

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

# **SAVE THESE INSTRUCTIONS!**

*Refer to them often and use them to instruct others.*



# IMPORTANT SAFEGUARDS

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

1. **Read all instructions before using the appliance.**
2. To protect against risk of electric shock, do not submerge or use this appliance near water or other liquid.
3. Unplug this appliance from the electrical outlet when not in use or before putting on or taking off parts, and before cleaning.
4. Close adult supervision is necessary when any appliance is used by or near children.
5. **DO NOT** operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for repair or adjustment.
6. Keep these instructions for use and future reference.
7. Check if the voltage indicated on the appliance corresponds to the local voltage before you connect the appliance.
8. Thoroughly clean the parts that will come into contact with food before you use the appliance for the first time. See "Cleaning" section for instructions.
9. **DO NOT** use outdoors.
10. **DO NOT** let the cord hang over edge of the table or counter.
11. **DO NOT** let the cord come in contact with a hot surface. Do not use on an oven or stove.
12. **DO NOT** use fingers to scrape food away from the output chute while the appliance is operating. **NEVER** feed food into the appliance by hand. **NEVER** reach into the appliance. **ALWAYS** use the provided stomper.
13. **AVOID** contacting moving parts. Unplug the appliance and wait until moving parts have stopped running before you remove the parts of the appliance.
14. **NEVER** let the appliance run unattended.
15. Switch the appliance off before attaching or detaching any accessory.
16. **DO NOT** attempt to grind hard bones, nuts or other hard items.
17. **DO NOT** operate the appliance for more than 30 minutes at one time. After 30 minutes of continuous use, allow 10 minutes for the appliance to rest before next use.
18. To reduce the risk of electric shock, do not modify the plug in any way.
19. This appliance is equipped with a reset switch. This switch will automatically cut off the appliance in case of overheating. The button will pop outward when it needs to be reset. Do not force button inward!
20. **CAUTION:** In order to avoid a hazardous situation, this appliance must never be connected to a timer switch.

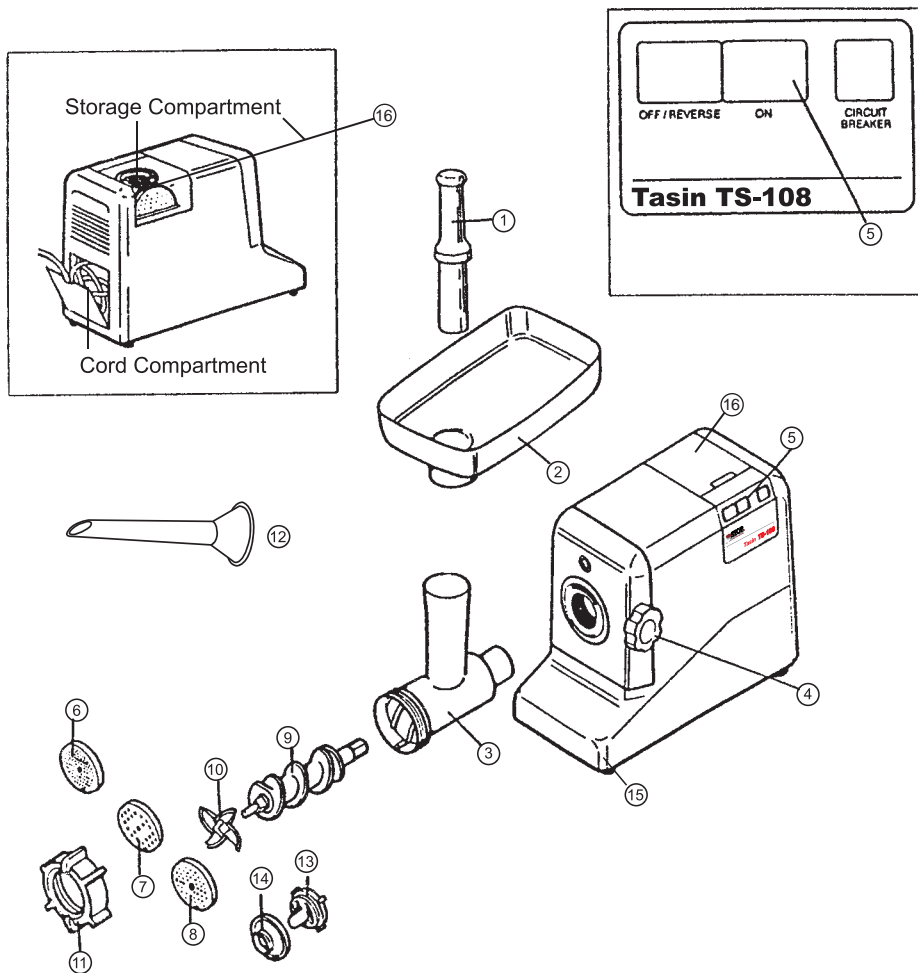
## SAVE THESE INSTRUCTIONS!

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## WARNING

1. Avoid contacting moving parts. Never feed food by hand. Always use food pusher.
2. Close supervision is necessary when any appliance is used by or near children.



# COMPONENT LIST

DIAGRAM NUMBER	PART DESCRIPTION	PART NUMBER
1	Stomper	108051
2	Feed Pan	108009
3	Grinder Head	108001
4	Locking Knob	108011
5	On / Off Switch Assy.	108035-18
6	3mm Stainless Steel Fine Grinding Plate	10803M
7	6mm Stainless Steel Medium Grinding Plate	10806M
8	10mm Stainless Steel Coarse Grinding Plate	10810M
9	Auger	108002
10	Stainless Steel Grinder Knife	108003
11	Grinder Head Ring Nut	108008
12	5/8" Stuffing Funnel	108050
13	Kubbe Attachment - Separator	N/A
14	Kubbe Attachment - Cone	N/A
15	Rubber Foot (4)	108046
<i>Not Shown</i>	Motor With gears	108MOS-18
<i>Not Shown</i>	Gear 52	108025
<i>Not Shown</i>	Gear 17	108027
<i>Not Shown</i>	Gear 15 / 60	108026

**Note:** The Kubbe Attachment is used to make a simple, tasty dish which is made by encasing ground meat in a wheat-based shell.

# GENERAL SAFETY RULES



## WARNING!

READ AND FULLY UNDERSTAND ALL INSTRUCTIONS AND WARNINGS PRIOR TO USING THIS PRODUCT. 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. ALWAYS DISCONNECT the Grinder from power source before servicing, changing accessories or cleaning the unit.
2. Plug the Grinder into a standard 120 Volt, 60Hz wall outlet. Avoid using extension cords.
3. Do not use this appliance if the Cord, Plug or any other parts are damaged. if the Power Cord of this appliance is damaged, contact customer service to replace.
4. CHECK FOR DAMAGED PARTS. Before using the Grinder, check that all parts are operating properly, and perform the intended functions. Check for alignment of moving parts, binding of moving parts, mounting and any other conditions that may affect the operation.
5. Thoroughly clean all parts that will come into contact with food before using the appliance. DO NOT SUBMERGE THE GRINDER MAIN BODY INTO WATER OR LIQUID. BE SURE THE APPLIANCE IS DISCONNECTED FROM THE POWER SOURCE BEFORE CLEANING. Wash all parts by hand and dry thoroughly. NEVER rinse the appliance motor under the tap; only use a moist cloth to clean the motor unit.
6. Unplug the appliance immediately after use.
7. Keep fingers clear of the Auger and Cutting Blades at all times. Failure to do so may cause serious personal injury.
8. NEVER REACH INTO the Grinder, doing so could cause serious injury. ALWAYS USE THE PROVIDED STOMPER. NEVER use fingers to scrape food away from the Grinding Plate while the Grinder is in operation. Severe injury may result.
9. KEEP CHILDREN AWAY. NEVER LEAVE THE GRINDER UNATTENDED. Be safe, DISCONNECT from power source before leaving the work area.
10. Reduce risk of unintentional starting. Make sure the Power Switch is in the "OFF" position before attaching to the power source.
11. Wait until all moving parts have stopped moving before you remove any part of the Grinder, or before switching the Grinder into reverse.
12. If the Grinder becomes jammed, briefly engage in reverse to clear blockage.
13. DO NOT run the Grinder without meat in its Head. Severe damage to the Head and the Auger may occur.
14. 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.
15. WEAR EYE PROTECTION Wear safety glasses. Everyday eye glasses are not safety glasses.
16. DO NOT attempt to grind hard bones, nuts or other hard items.
17. Be sure the Grinder is on a stable work surface. Be sure that all of the Grinder Feet are stable.
18. DO NOT use the Grinder while under the influence of drugs or alcohol.

## CLEANING

**! WARNING!** Before cleaning, assembling or disassembling the Grinder, make sure the Grinder is OFF and the PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!

**ATTENTION!** The Grinder parts are not dishwasher safe.

DO NOT use bleach or other harsh cleaners, standard dish soap is recommended!

1. Unscrew the **Ring Nut** and remove all parts from the **Grinder Head**.
2. Unscrew the gray locking knob counter clockwise and remove the Grinder Head.
3. Wash all parts that come in contact with food in warm soapy water. Dry immediately.
4. Lubricate the ends of the Auger Shaft, Grinder Plates and Cutting Blade with food grade silicone spray (sold separately) or similiar product to prevent surface rust from forming during storage. (See page 7 for Helpful Tips regarding extended storage)
5. Clean the **Main Body** with a soft damp towel . Dry immediately. DO NOT immerse the **Main Body** of the **Grinder** in water or other liquids.

## CIRCUIT BREAKER RESET

If the Grinder suddenly stops during use, it either is overheating or has jammed.

The following instructions will help get your Grinder up and running again.

1. Firmly press the Power Switch Button so the Grinder is turned "OFF".
2. Unplug the Power Cord from the electrical outlet.
3. Disconnect the Feed Pan from the Grinder Head.
4. Disassemble the Grinder Head to clear any obstruction which may have jammed the Grinder.
5. Press the "White" Circuit Breaker Reset Button located next to the "ON" Button.  
Note: There is no need to push this button inward very hard otherwise damage to the switch may occur. This button pops outward if it needs to be reset.
6. Re-connect the Power Cord to the electrical outlet.
7. Press the Power Switch Button to turn "ON" the Grinder.
8. If the Grinder still does not operate, it most likely stopped due to overheating.  
If this is the case, press the Power Switch Button to turn "OFF" the Grinder.
9. Let the Grinder cool about 20 minutes or until it will operate again when turned "ON".
10. If you continue to have problems contact service.

## HELPFUL HINTS

**! WARNING!** Before cleaning, assembling or disassembling the Grinder, make sure the Grinder is OFF and the PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!

- When storing the unit, fold the Power Cord, and insert it into the storage cavity on the back of the Grinder.
- If the Grinder gets jammed, press the Reverse Button (REV). After reversing the Grinder for a moment, UNPLUG THE GRINDER AND WAIT FOR ALL THE PARTS TO STOP MOVING. Remove the Ring Nut, free the obstruction, and reassemble before plugging the unit back into the outlet.
- The plates and blade are self sharpening and will wear together. It is best to keep one side of the plate matched up with a cutting blade. This will provide a longer life for both parts.
- DO NOT operate the Grinder for more than 30 minutes at one time. After 30 minutes of continuous use, allow a few minutes to rest before the next use.
- To store plates for an extended period of time it is best to spray them with food grade silicone spray (sold separately) which will not go bad over time like cooking oils and cooking sprays will do. After spraying the plates wrap them in a paper towel and seal them in a zip-lock bag, this will reduce the risk of surface rust from forming. If surface rust does form you can simply use a fine sand paper, wire brush or steel wool to remove it without damaging the parts. Stainless Steel parts can still rust so lubrication is still recommended.



# GRINDER ASSEMBLY

**! WARNING!** Before cleaning, assembling or disassembling the Grinder, make sure the Grinder is OFF and the PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!



## WARNING!

Be sure to follow ALL SAFETY WARNINGS and precautions that are contained in this Instruction manual before using the Grinder!

Always use the Stomper to push meat or other foods into the Grinder. DO NOT USE FINGERS or anything but the Stomper for pushing meat/food into Grinder!

Never leave this appliance unattended!

1. Remove the **Ring Nut**, Grinding **Plate**, **Knife** and **Auger** from the **Grinder Head** before installing the Grinder Head to the **Main Body**.
2. Align the notches on the **Grinder Head** with the tabs on the **Main Body** and secure it using the locking knob.

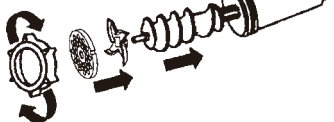
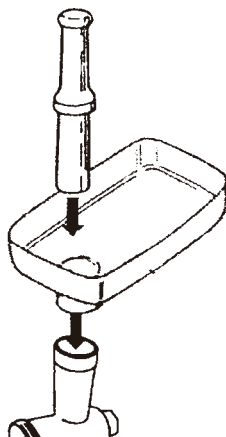


Figure 1

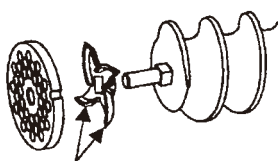


Figure 2

3. Insert the Auger into the Grinder Head, Auger Driver end first (figure 1).
4. Place the Grinder Knife onto the square portion of the Auger Pin. The cutting edges (flat side) of the Knife should be facing forward (figure 2).
- Attention:** The cutting blade **MUST** stay on the square shaft of the auger when installing the Grinder Plate and Ring Nut during steps 5 and 6 below otherwise damage may occur to the square shaft of auger.
5. Place the Grinder Plate of your choice onto the Auger Pin. Make sure the notch of the Grinder Plate aligns with the positioning pin of the Grinder Head.
6. Turn the Ring Nut clockwise onto the threaded end of the Grinder Head until it touches the Grinder Plate then snug it down slightly. Note: to prevent excessive stress on the motor DO NOT over-tighten the Ring Nut (figure 1).
7. Place the Feed Pan on the upright part of the Grinder Head (figure 1). Caution: Never use the grinder without the Feed Pan installed!

# GRINDER INSTRUCTIONS

**! WARNING!** Before cleaning, assembling or disassembling the Grinder, make sure the Grinder is OFF and the PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!



## WARNING!

Be sure to follow ALL SAFETY WARNINGS and precautions that are contained in this Instruction manual before using the Grinder!

Always use the Stomper to push meat or other foods into the Grinder. DO NOT USE FINGERS or anything but the Stomper for pushing meat/food into Grinder!

Never leave this appliance unattended!

For the best tasting meats, remove all bone, gristle, or senew from the meat before grinding. **DO NOT** attempt to grind **HARD** bones, nuts, ice or other hard items.

1. Set up the Grinder according to the “Grinder Assembly Instructions.”
2. Trim meat to approximately 2” cubes..
3. Meat should be well chilled, but not frozen. **Never** grind frozen meat. Follow the “Food Safety Guidelines” in this manual.
4. For first grinds, it is recommended to use the **10mm Coarse** or **6mm Medium Grinder Plates**. Any Grinding Plate can be used for the second grinds. The size of the Grinding Plate will determine the final texture of the meat. Additional plates sizes available (sold separately).
5. Position a container under the end of the **Grinder Head** to catch the ground meat.
6. Turn the **Grinder “ON”**.
7. Slowly begin feeding the meat into the feed chute opening in the top of the Tray. **ALWAYS** use the **Stomper** to press the meat into the **Grinder**.

**NOTE: DO NOT use fingers, hands, or anything else to push meat into the Grinder. Failure to keep fingers and hands out of the Grinder may cause serious personal injury!**

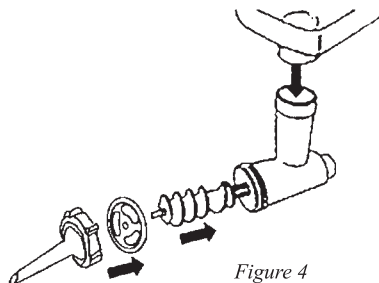
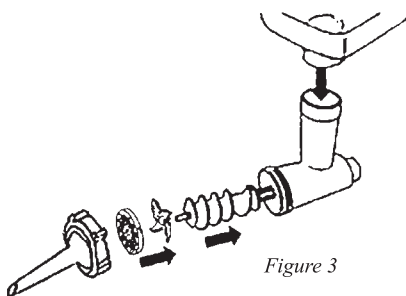
# STUFFING INSTRUCTIONS

**While one person can stuff sausage with this Grinder, it is recommended that two people perform this operation.**

1. Assemble the grinder as instructed in the Grinder Assembly instructions **but with the Stuffing Funnel installed after the 10mm plate. (figure 3)**

*Note: This will re-grind the meat mixture and mix the seasonings more thoroughly into the meat before filling the casings. A stuffing plate (sold separately) can also be used without the cutting blade to hold the auger in place if you don't want to re-grind the meat while stuffing the casings. (figure 4)*

2. Load the **Grinder Tray** with your pre-ground seasoned meat mixture.
3. Slide a sausage casing over the **Stuffing Funnel**. *Collagen casings require no preparation. Natural and fibrous casings require a little more preparation before use. See the CASINGS section of this manual for more information.*
4. Slide 4"-6" of casing from the end of the **Funnel** and tie a knot in the end of the casing. If you are using large diameter fibrous casing, hold the closed end of the casing firmly against the end of the **Funnel**.
5. With the **Grinder** plugged in to the power source, switch the **Grinder** to the "ON" position, carefully start feeding the ground meat mixture into the throat of the **Grinder Head**. **USE THE STOMPER TO PUSH MEAT INTO THE HEAD, DO NOT USE YOUR FINGERS OR ANY OTHER OBJECT TO PUSH MEAT INTO THE GRINDER HEAD.**
6. Hold the casing in place with one hand while feeding the ground meat mixture through the **Grinder**. As the ground meat mixture fills the casing, gently lay it on a clean, dry surface. **NOTE:** When using natural casings, use a wet surface. See the CASINGS section of this manual for more information.
7. Do not fill the last 3"-4" of casing. After the entire length of casing has been stuffed, twist, tie or hog-ring the end of the casing closed.
8. Whenever stuffing sausage fill the casing slowly to avoid air pockets.



# 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 or 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 cooler. The cooler 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 for further questions or information on meat and food safety.

## 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 Power, 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 a little more 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.

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.

# FRESH & EASY RECIPES

## SMOKED VENISON POLISH SAUSAGE

8 lb.(3.6) venison

1 tsp. black pepper

2 level tsp. Prague Powder #1 (curing salt)

1 cup soy protein concentrate

1 heaping tsp. marjoram

6 tsp. salt

2 lb.(0.9 kg) pork trimmings

2 large cloves garlic, crushed

2 tsp. powdered dextrose

- Grind the venison and pork through the **Coarse Grinder Plate** and Grinder
- Combine all the ingredients together in a bowl and mix well
- Stuff the meat into casings using the **Stuffing Funnel** and Grinder to make 4" (10 cm) links

## ONION BURGERS

2 lb.(0.9 kg) beef

1/2 cup water

1 egg

1 package dry onion soup mix

- Grind the beef through the **Grinder** with the Coarse Grinder Plate.
- Regrind the beef using the **Medium Plate**.
- Preheat grill
- Combine all the ingredients together in a bowl and mix well
- Shape the mixture into patties about 3/4"(1.9 cm) thick
- Grill 4" from heat, turning once 10-15 minutes, or until done

## **TRADITIONAL GRILLED BURGER PATTIES**

1 1/2 lb.(0.7 kg)beef                      1/4 cup onion, chopped                      1 tsp. salt  
1 tsp. Worcestershire sauce                      1/4 cup evaporated milk                      1 tsp. ground pepper

- Grind the beef through the **Grinder** with the Coarse Grinder Plate.
- Regrind the beef using the **Medium Plate**.
- Preheat grill
- Combine all the ingredients together in a bowl and mix well
- Shape the mixture into patties about 3/4" (1.9 cm) thick
- Grill 4" from heat, turning once 10-15 minutes, or until done

## **BBQ BEEF PATTIES**

1 1/2 lb.(0.7 kg)beef                      1/2 cup chili sauce                      2 tsp.brown sugar  
1/2 cup onion, chopped                      1 tsp. salt                      1 tsp. lemon juice  
1/3 cup ketchup

- Grind the beef through the **Grinder** with the Coarse Grinder Plate.
- Regrind the beef using the **Medium Plate**.
- Preheat grill
- Combine all the ingredients together in a bowl and mix well
- Shape the mixture into patties about 3/4"(1.9 cm) thick
- Grill 4" from heat, turning once 10-15 minutes, or until done
- 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
- Spoon sauce over the patties

## **BRATWURST**

2 1/2 lb.(1.13 kg) lean veal                      2 1/2 lb.(1.13 kg) lean pork  
1 1/2 cup water                      2 tsp. dried sage                      3 tsp. salt  
1 tsp. ground white pepper                      1 cup fine bread crumbs-soaked in 1/2 cup milk

- Grind the venison and pork through the **Coarse Grinder Plate** and Grinder
- Grind the venison and pork through the **Medium Grinder Plate** and Grinder
- Using your hands, mix the meat with the bread crumbs in a large bowl
- Add the water, then beat the mixture with a wooden spoon until light and fluffy
- Stuff the meat into casings using the **Stuffing Funnel and Grinder** to make 4"(10 cm) links

## **Specifications:**

Model: TS-108

Grinder Size: #12

Voltage: 120 volts 50/60 HZ

Peak Wattage: 1200 watts

1 Year Warranty

Made in Taiwan

## **One Stop Jerky Shop, LLC**

### **Warranty Information - Save this information for your records!**

One Stop Jerky Shop, LLC warrants to the "Original Retail Purchaser" of this product that if operated in accordance with the printed instructions accompanying it, then for a period of one (1) year from the date of purchase, the product shall be free from defects in material and workmanship.

One Stop Jerky Shop, LLC 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 date of purchase.

Replacement parts are warranted for the remainder of the original warranty period.

The product must be shipped freight prepaid to One Stop Jerky Shop, LLC for warranty service, 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.

For Warranty and Non-warranty repairs contact One Stop Jerky Shop's customer service to obtain a Return Authorization Number (RMA number). One Stop Jerky Shop, LLC will refuse all returns that do not contain this number.

**DO NOT RETURN THE UNIT WITHOUT PROPER AUTHORIZATION FROM One Stop Jerky Shop, LLC**

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 One Stop Jerky Shop, LLC. If applicable, the serial number must not have been removed or altered. The product must not have been subject to accident in transit or while in the customer's protection, 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 United States 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 One Stop Jerky Shop, LLC be liable for consequential damages sustained in connection with said product and One Stop Jerky shop, LLC 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 limited to the one (1) year period of the limited warranty.

This limited warranty covers only the product and its specific parts, not food or other products used with it.