



2275

## SERVICE INSTRUCTIONS

1. Do NOT attempt to repair or adjust any electrical or mechanical functions on this unit. Doing so will void the Warranty.
2. If you need to exchange the unit, please return it in its original carton, with a sales receipt, to the store where you purchased it. If you are returning the unit more than 30 days after the date of purchase, please see the enclosed Warranty.
3. If you have any questions or comments regarding this unit's operation or believe any repair is necessary, please write to our Consumer Service Department or visit our website at [www.rivalproducts.com](http://www.rivalproducts.com)

RIVAL  
c/o THE HOLMES GROUP, INC.  
CONSUMER SERVICE DEPARTMENT  
13052 JURUPA AVENUE  
FONTANA, CA 92337

## ONE (1) YEAR LIMITED WARRANTY

### SAVE THIS WARRANTY INFORMATION

- A. This Warranty applies only to the original purchaser of this product.
- B. This Warranty applies ONLY to repair or replacement of any supplied or manufactured parts of this product that, upon inspection by The Holmes Group, Inc. authorized personnel, is shown to have failed in normal use due to defects in material or workmanship. The Holmes Group will determine whether to repair or replace the unit. This Warranty does not apply to installation expenses.
- C. Operating this unit under conditions other than those recommended or at voltages other than the voltage indicated on the unit, or attempting to service or modify the unit, will render this WARRANTY VOID.
- D. Unless otherwise proscribed by law, The Holmes Group shall not be liable for any personal injury, property or any incidental or consequential damage of any kind resulting from malfunctions, defects, misuse, improper installation or alteration of this product.
- E. All parts of this product are guaranteed for a period of 1 year as follows:
  1. Within the first 30 days from date of purchase, the store from which you purchased your product should replace this product if it is defective in material or workmanship (provided the store has in-stock replacement.) \* If you intend to assert any claim in connection with the product, please follow the instructions in paragraph F.
  2. Within the first twelve months from date of purchase, The Holmes Group will repair or replace the product if it is defective in material or workmanship, subject to the conditions in paragraph G.
- F. If you have any other problem or claim in connection with this product, please write to our Consumer Service Department.
- G. IMPORTANT RETURN INSTRUCTIONS. Your Warranty depends on your following these instructions if you are returning the unit to The Holmes Group, Inc.:
  1. Carefully pack the item in its original carton or other suitable box to avoid damage in shipping.
  2. Before packing your unit for return, be sure to enclose:
    - a) Your name, full address with zip code and telephone number,
    - b) A dated sales receipt or PROOF OF PURCHASE,
    - c) A check for return prepaid shipping and handling, and
    - d) The model number of the unit and the problem you are having. (Enclose in an envelope and tape directly to the unit before the box is sealed.)
  3. The Holmes Group recommends you ship the package U.P.S ground service for tracking purposes.
  4. All shipping charges must be prepaid by you.
  5. Mark the outside of your package:

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c/o THE HOLMES GROUP, INC.  
13052 JURUPA AVENUE  
FONTANA, CA 92337

This Warranty gives you specific legal rights, and you may have other rights may vary by jurisdiction. The provisions of this Warranty are in addition to, and not a modification of, or subtraction from, the statutory warranties and other rights and remedies contained in any applicable legislation. To the extent that any provision of this Warranty is inconsistent with any applicable law, such provision shall be deemed voided or amended, as necessary, to comply with such law.

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## Food Grinder



## Owner's Guide

# READ AND SAVE THESE INSTRUCTIONS

## IMPORTANT SAFEGUARDS

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

1. Read all instructions before using.
2. To protect against the risk of electrical shock, do not immerse the power unit, cord or plug in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts. Never feed food by hand.  
**NOTE: ALWAYS USE THE FOOD PUSHER.**
6. Do not operate any appliance with a damaged cord or plug, or after appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility (see warranty) for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by Rival® may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
10. To avoid the risk of cut type injury, do not use fingers to scrape food away from the discharge disc while appliance is operating.

## SAVE THESE INSTRUCTIONS

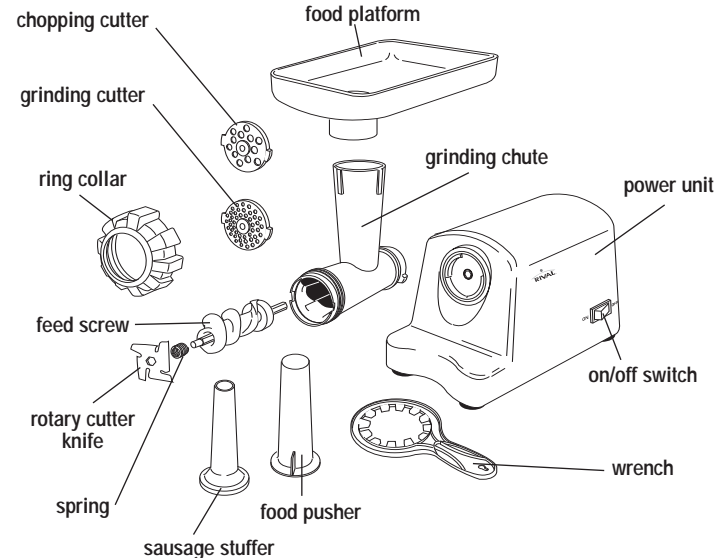
This appliance is for **HOUSEHOLD USE ONLY**. No user-serviceable parts inside. Power Unit never needs lubrication. Do not attempt to service this product. Do not immerse power unit, cord or plug in water or other liquid.

### POLARIZED PLUG



This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

### KNOW YOUR FOOD GRINDER



## HOW TO DETERMINE WHICH CUTTER TO USE

These are only a few suggestions. Choose the cutter to fit your personal tastes or recipes.

### GRINDING CUTTER

For finely ground texture: to make pâtés, spreads, hamburger, chopped liver, baby food, etc.

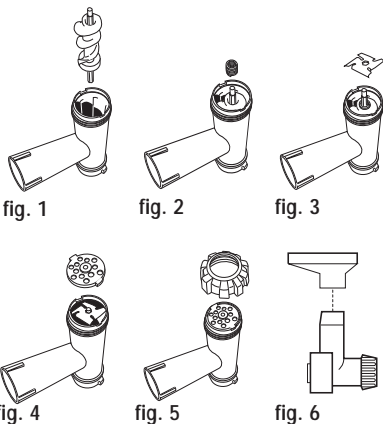
### CHOPPING CUTTER

For coarsely ground texture: vegetables, coarsely chopped beef for chili or soups, relishes, etc.

## HOW TO ASSEMBLE YOUR FOOD GRINDER

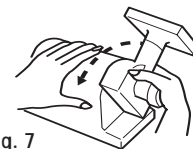
**NOTE:** Before using first time, disassemble and wash GRINDING CHUTE parts thoroughly. See page 5 for cleaning instructions.

1. Hold GRINDING CHUTE as shown. Insert FEED SCREW into GRINDING CHUTE (fig. 1).
2. Slide spring over shaft and into end of FEED SCREW (fig. 2).
3. Place the ROTARY CUTTER KNIFE on FEED SCREW SHAFT so that the sharp edge is toward the CHOPPING CUTTER DISC. Be sure KNIFE rests fully on SPRING (fig. 3).
4. Place either the grinding or CHOPPING CUTTER DISC on shaft. "Ears" of cutter must fit in notches of GRINDING CHUTE (fig. 4).
5. Screw RING COLLAR until tight against CUTTERS. If it binds, back up and start again until COLLAR screws on easily. The last turn is harder as the SPRING is compressed (fig. 5). **NOTE:** when properly assembled, SHAFT will protrude from CUTTER DISC. If not tightened securely, unit will not grind properly. Use WRENCH to tighten if necessary.



6. Slide FOOD PLATFORM snugly onto GRINDING CHUTE. Do not operate without FOOD PLATFORM in place (fig. 6).

7. Place GRINDING CHUTE at a right angle to POWER UNIT and insert shaft as shown. You can feel GRINDING CHUTE fit into place. Rotate GRINDING CHUTE into position as far as it will go (fig. 7).



**NOTE:** GRINDING CHUTE will not fit snugly if BLACK GASKET encircling shaft is not in place.

## HOW TO USE YOUR FOOD GRINDER

1. Position on counter. Plug into 120 volt AC outlet.
2. Place shallow wide bowl under GRINDING CHUTE to catch food.
3. Cut food into strips or cubes just smaller than the opening on GRINDING CHUTE.
4. Turn motor on. (**NOTE:** Always turn grinder "ON" before adding food.)
5. Place food onto FOOD PLATFORM. Feed food into the GRINDING CHUTE with the FOOD PUSHER slowly and evenly. Most food will feed into grinder without force.

If pressure is required, use FOOD PUSHER. Push gently – do not force.

**CAUTION:** Do not feed by hand. Use the FOOD PUSHER provided. Keep fingers away from the CUTTERS while operating.

## HOW TO CLEAN YOUR FOOD GRINDER

- **CAUTION:** Always unplug power unit when not in use, before inserting or removing parts, and before cleaning.
  - **CAUTION:** Never immerse power unit in water. Wipe with a damp cloth.
1. With unit unplugged, remove GRINDING CHUTE from power unit by turning slightly to the right. Pull GRINDING CHUTE out.
  2. Unscrew RING COLLAR. Remove CUTTER DISC, ROTARY CUTTER KNIFE, SPRING and FEED SCREW from the GRINDING CHUTE SHAFT.
  3. Wash these components, including GRINDING CHUTE, in hot soapy water. Rinse and dry thoroughly. Parts should not be washed in dishwasher.
  4. The CUTTER DISCS and CUTTER KNIFE should be coated with cooking oil after washing to keep them lubricated and rust free.

## TIPS

- Raw meat or fish should be thoroughly chilled before grinding for minimum loss of juices. During extensive grinding, fats from meats can build up inside GRINDING CHUTE, slowing down the grinding efficiency and loading motor. Stop the grinder, remove the GRINDING CHUTE, wash parts in hot water and reassemble.
- Be sure food is free of bone, tough tendon, nut shells, etc., before grinding.
- Freshly ground meat should be refrigerated and cooked within 24 hours.
- Handle ground meat lightly to avoid packing it. To divide into even servings, shape into balls first, then gently flatten these to the desired thickness. If you season the patties when turning them, or after cooking, you will avoid the packing that comes from working the seasoning into the raw ground meat. Patties may be broiled or pan broiled with equal success. Do not flatten patties in the pan with spatula – this removes desirable juices from the meat.
- When cooking extra-lean meat, a little fat or liquid (such as suet, eggs, 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 or ground meat.
- For chili, use chopping cutter to coarsely grind beef. Flavor and texture of chili as well as hamburger casseroles and soups, are greatly improved using coarsely ground meat.
- Good quality beef, freshly ground and used at once, needs only light shaping. You may wish to add some freshly ground onions or chives for additional flavor.

## THE RECIPES

### PECAN-CHEESE BALL

- |  |                           |
|--|---------------------------|
| 1 package (8-oz.) sharp cheddar cheese   | 1 small onion             |
| 1 package (3- to 4-oz.) Roquefort cheese | 1 teaspoon garlic salt    |
|  | ½ to ¾ cup chopped pecans |

Cut cheese and onion in to small cubes and grind using grinding cutter. Sprinkle with salt and mix thoroughly. Chill. Shape into a ball and roll in chopped pecans. Serve with crackers. Yield: 1 cheese ball

### FRESH CRAN-APPLE RELISH

- |                               |   |
|-------------------------------|---|
| 2 cups fresh cranberries      | 1 orange, cut in eighths and seeded (do not<br>not remove peel) |
| 2 apples, quartered and cored | ½ cup to 1 cup sugar (optional)                                 |

Grind fruits using either cutting disc. Alternate cranberries with apples and oranges. Add sugar to taste. Chill thoroughly before serving. Makes 5 to 6 cups.

### SAUCY HAMBURGER STEAKS

- |  |                                   |
|--|-----------------------------------|
| 1½ pounds boneless beef chuck roast    | 4 teaspoons Worcestershire sauce  |
| 1/2 small onion                        | 2 teaspoons horseradish           |
| 2 cans (10-oz.) cream of mushroom soup | 2 eggs, slightly beaten           |
| 1 to 2 tablespoons prepared mustard    | ¾ cup dry bread crumbs            |
|  | 1 tablespoon dried parsley flakes |

Grind beef and onion using grinding cutter; set aside. Combine soup, mustard, Worcestershire sauce and horseradish to form a smooth sauce. Remove 1/3 cup sauce and combine with ground beef and onions. Add eggs, bread crumbs and parsley. Shape into 8 patties. In a large skillet over medium heat, brown patties on both sides (approximately 5 minutes per side). Remove patties. Pour off excess grease. Return patties to skillet. Spoon sauce over each. Cover and allow to simmer 10 to 15 minutes, turning and basting occasionally with sauce. Serve "steaks" with gravy over rice, noodles or potatoes if desired. Makes 8 servings.

## CHEESY MEATLOAF

4 slices fresh bread	½ teaspoon dried oregano
2 pounds boneless beef chuck roast	1 clove garlic, minced
½ cup tomato juice	8 thin slices, cooked ham
2 eggs, beaten	1½ cups (6-oz.) shredded mozzarella cheese
1 tablespoon dried parsley	½ cup chili sauce

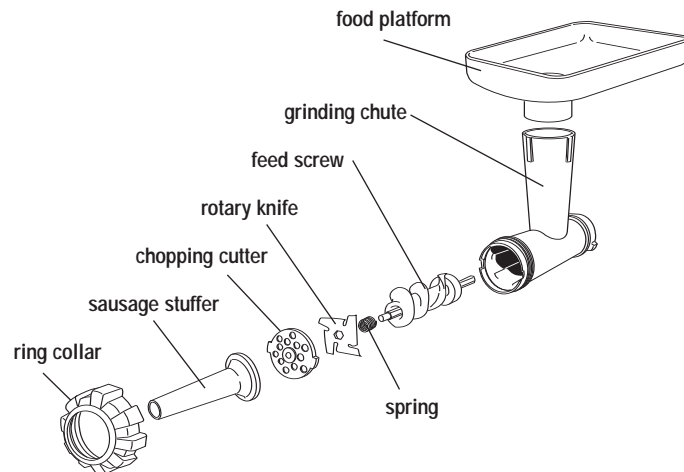
Grind bread using grinding cutter. Grind beef using grinding cutter. Combine ground beef and bread crumbs with tomato juice, eggs, parsley flakes, oregano and garlic. Pat out mixture on waxed paper into a rectangle as for a jelly roll. Layer ham slices on top and sprinkle with cheese. Roll up and place seam side down in a lightly greased 9 x 13-inch baking pan. Bake at 350° F for 1 hour. Pour chili sauce over top of meatloaf. Bake 15 minutes. Makes 8 servings.

## MEXICAN SALSA

1 medium onion, cut into pieces	1 clove garlic
4 medium tomatoes, cut into small pieces	½ teaspoon salt
	1 tablespoon vegetable oil
	1 tablespoon chili powder (optional)

Grind onion, tomatoes and garlic, using chopping cutter. In saucepan, combine tomato mixture with remaining ingredients. Cook and stir over medium heat 10 minutes or until sauce is slightly thickened.

## HOW TO USE YOUR SAUSAGE STUFFER



### TO ATTACH SAUSAGE STUFFER

1. Insert feed screw into GRINDING CHUTE.
2. Slide spring over SHAFT and into end of FEED SCREW.
3. Place ROTARY KNIFE so that the sharp edge is next to the CHOPPING CUTTER DISC.
4. Place SAUSAGE STUFFER through RING COLLAR. Screw RING COLLAR onto GRINDING CHUTE.
5. To place GRINDING CHUTE on power unit, insert GRINDING CHUTE at slight angle to the right and rotate it to the left into an upright position.

### TO PREPARE MEATS AND CASINGS

1. To make link sausages, you will need casings (either natural or synthetic) which may be purchased from a wholesale meat market, pork butcher, or your local meat market. If purchased dry, casings should be soaked briefly in acidulated water (2 cups water to 1 tablespoon vinegar).

- Meats must be ground and seasoned before making sausage links. Assemble grinder using **CHOPPING CUTTER**. (If you prefer a very fine texture, use **GRINDING CUTTER**).

### TO STUFF CASINGS

- Cut casing into 2 to 3 foot lengths.
- Pull and gather all of casing over stuffer except the last four inches. Place seasoned meat in **GRINDING CHUTE**. With **FOOD PUSHER** press mixture through grinder. Stuff casing loosely as some will expand during cooking. As casing begins to fill, tie securely at end with string.
- Distribute meat through casing and twist into links as it fills to obtain desired size and shape.

### SAUSAGE PREPARATION

- Salt may affect flavor of sausage for long periods in freezer. If salt is added, plan to use sausage in short time. Without salt, sausage may be stored for as long as 6 months in your freezer.
- Prick casing with a pin to allow air to escape while stuffing.
- Sausage made from fresh pork (not pre-cooked or smoked) should be stored in the refrigerator in an air tight 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 to 3 months.

### WAYS TO COOK SAUSAGES

(For each recipe, choose one of these methods)

#### PAN FRYING

Place sausage in cold pan with  $\frac{1}{4}$  to  $\frac{1}{2}$  cup water. Cover and simmer 5 minutes. Drain. Remove cover and simmer sausages until well cooked.

#### BAKING

Arrange sausages in shallow baking pan. Bake in 350° F oven until browned and well done.

### GRILLING

Cover sausage links with water in a skillet. Bring water to a boil; remove from heat. Let stand 10 minutes. Brush with butter or margarine. Cook links over well-burned down charcoals, turning frequently until browned and well done.

## SAUSAGE RECIPE

### OLD-TIME SAUSAGE

2 to 4 tablespoons salt	2 teaspoons thyme
1 to 2 tablespoons freshly ground black pepper	$\frac{3}{4}$ teaspoon crushed red pepper
1 to 2 tablespoons sage	10 pounds fresh pork (about 20% fat)

Cut the pork into cubes before grinding. Mix thoroughly with spices. Grind using either cutter depending on desired fine or coarse texture. Stuff sausage mixture into casings. Twist into links of desired lengths.

Makes 10 pounds.