



INSTRUCTIONS & PARTS

FOR

50 LB MIXER

26 Lyerly St. Houston, TX 77022 713-691-2935 800-356-5189 Fax: 713-691-3250

Instructions:

1. Before using this meat mixer, read and fully understand the cleaning, cautions and operating instructions. If there are any questions, please contact the manufacturer.
2. Never operate the mixer without the lid on. The lid protects you and the product you are mixing.
3. Do not leave the mixer unattended, especially around children.
4. The 50 Lb. Meat Mixer is designed to mix up to 50 pounds of meat, including the seasonings and liquids. When using less than 50 pounds of meat, the mixer may have a tendency to roll the meat rather than mix it. We do not recommend mixing less than 25-30 pounds of meat.
5. Clean the meat mixer prior to use by removing the lid (Part #11).
6. Remove the paddle assembly (Part #10) by turning the paddle lock knob (Part #1) fully clockwise. The meat paddle can now be removed by lifting it out of the mixer.
7. Clean all interior parts, including the meat housing (Part #13), with a mild dish soap and warm water. Dry all parts completely.
8. Re-assemble the meat mixer by reversing Step 6.
9. Place the 50 Lb. Meat Mixer on a level work table or countertop. Install the handle (Part #2) and secure it with a wing nut (Part #3).
10. Add meat and all ingredients into the mixer. Cover with the lid and turn the handle counter clockwise until the meat and all ingredients are evenly distributed.

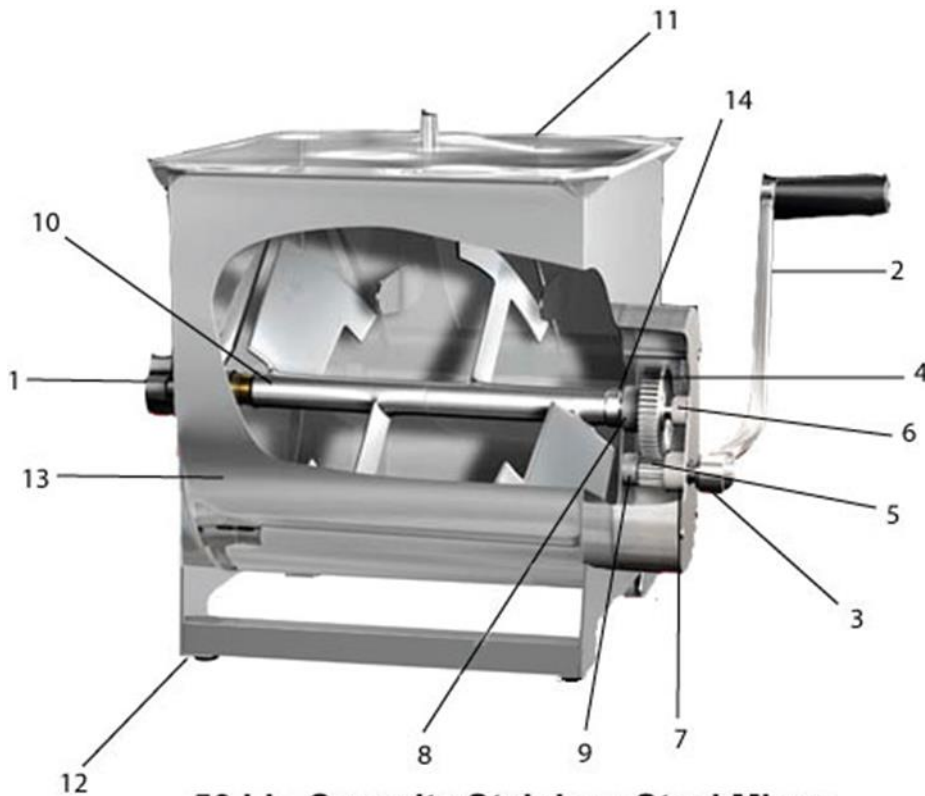


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**50 Lb. Capacity Stainless Steel Mixer
Item #44155**

- | | |
|---------------------|-------------------|
| 1. Paddle Lock Knob | 8. Bushing, Inner |
| 2. Handle | 9. Bushing, Inner |
| 3. Handle Wing Nut | 10. Meat Paddle |
| 4. Gear, Large | 11. Lid |
| 5. Gear, Small | 12. Rubber Feet |
| 6. Bushing, Outer | 13. Housing |
| 7. Bushing, Outer | 14. Inner Seal |