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When Picking A Meat Grinder Please Consider The Following:

How Much You Will Use It: For those who use a grinder only once or twice a year or grind just a few pounds of meat at a time, a hand grinder will probably be fine. The hand grinder you buy will depend on your physical capabilities; the bigger they are the harder they turn. If you plan on grinding meat on a regular basis or do not want to crank by hand you need to buy electric grinder. We recommend size # 10 or larger.

What Size Grinder:

Hand Grinders are sized as # 5, 8, 10, 12, 22 & 32. Sizes # 5, 8 and 10 are identified by the "C" clamp mounting method and sizes # 12, 22, 32 are identified by the 4 point bolt down mounting method. For the very occasional user a size # 5 or # 8 may do but we consider these smaller grinders almost useless and do not carry or recommend them

Electric grinders are also sized # 5, 8, 10, 12, 22, 32, as well as 42, 52, 66 and are rated by horsepower, wattage or amps. Generally speaking, an electric grinder rated by horsepower will handle any type of meat including the tougher game meats. Those rated by amps or wattage are light duty and should only be used to grind domestic meats. Another thing to consider is if the grinder has an oil bath gearbox – the better ones do.

What Kind Of Meat Will Be Ground?

Game meat is tougher to grind than tame meat. If you grind a lot of game meat you will need to buy a size 12 or larger electric grinder. Electric grinders that are smaller than size 12 such as the "chopper attachment" you have for your blender or mixer will not hold up to the tougher game meat. You can also use a hand grinder for game meat because the hand grinders do not have a motor to burn up if they are overloaded. However, pick a size hand grinder you can turn.

Amount of Space:

If you only have your kitchen or utility room for storage and to work in, a hand or compact electric grinder is probably all you have room for. The larger sizes 22 & up beg for their own work table and work room.

Clean Up:

All grinder heads disassemble for cleaning. The smaller ones will fit in a dishwasher and the larger ones will need to be cleaned by hand. Once the cleaning is complete lubricate the plate, knife, bowl, feed-screw and ring with a Food Grade Spray or Oil.

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