STX International

MEGAFORCE™

3000 SERIES

AIR INDUCTION • AIR COOLED MEAT GRINDER



STX Megaforce Electric Meat Grinder Instructions

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SAFETY PRECAUTIONS

1. **Please read all instructions prior to operating this appliance.** Please keep this manual for future reference. Failure to comply with the safety instructions and/or operating instructions contained in this manual will void the warranty. The manufacturer/seller accepts no liability for damages caused by failure to comply with the owner's manual or negligent use of this product.
2. The gears of this grinder are greased at the factory. The unit will be somewhat loud initially until the gears and motor have had time to mesh or "break in". This break in period could take 5 to 10 operating hours.
3. This meat grinder is designed for indoor household use only. This unit is NOT intended for commercial use. Commercial use is any use beyond personal consumption (i.e. restaurants, caterers, etc).
4. Keep out of the reach of children. Never leave this device unattended.
5. Unplug this appliance from the power source when assembling, disassembling, and when storing in-between uses.
6. Press the red STOP button to ensure that the motor is not engaged PRIOR to plugging the unit into a wall outlet or attaching parts to the main unit.
7. Do NOT immerse the main unit in water.
8. This grinder is not intended for grinding ANY bones. Grinding bones with this grinder will strip the gears, damaging the unit and rendering it useless.
9. Do not operate this unit near an open flame or any hot surface.
10. Do not unplug the unit by pulling on the electrical cord itself. Never unplug the unit with wet hands.
11. Always use 110/120 Volt power sources. DO NOT USE POWER CONVERTERS (210/220V).
12. Never add meat products by hand. ALWAYS use the meat pusher provided. Do NOT use knives, forks, spoons, etc. to push meat down the grinding head chute.
13. Never carry the unit by the grinding head or meat pan. ALWAYS carry this grinder by the body of the main unit.
14. Do NOT leave unattended while it is running. It is recommended that after 10-15 minutes of continual use, the unit should be allowed to cool for a few minutes to prevent overheating.

15. Do not jam (referred to as “Hogging”) meat into the grinder with excessive force.
16. Allow Auger to completely stop before changing the grinder settings from ON/1 or ON/2 to Reverse (and vice versa). Rapid changes in auger speed/direction could damage the motor.
17. Do not plug another high wattage appliance into the same outlet as this product.
18. Wash all components before using. (Refer to Washing Instructions section on page 12.) DO NOT WASH ANY GRINDER PARTS IN THE DISHWASHER!
19. Meat preparation and temperature are very important for optimal performance and results. Read the Meat Preparation section on page 5 before using.
20. CHECK THAT THE GRINDING BLADE IS INSERTED CORRECTLY prior to use. See Correct/Incorrect Cutting Blade Assembly photos below.
21. Always check the condition of the power cord prior to use. If there is any evidence of damage or fraying of the power cord discontinue use and contact Mercantile Station 2 for OEM replacement. (See Contact Information on the back of this manual) Mercantile Staiton 2 will only use original OEM parts when/if replacement is necessary. See warranty in the back of the manual.
22. Any alteration of this meat grinder’s components, substitution of other manufacturer’s components to this unit, or any repairs to this grinder not completed or authorized by Mercantile Station 2 will immediately void the warranty.

Correct/Incorrect Cutting Blade Assembly

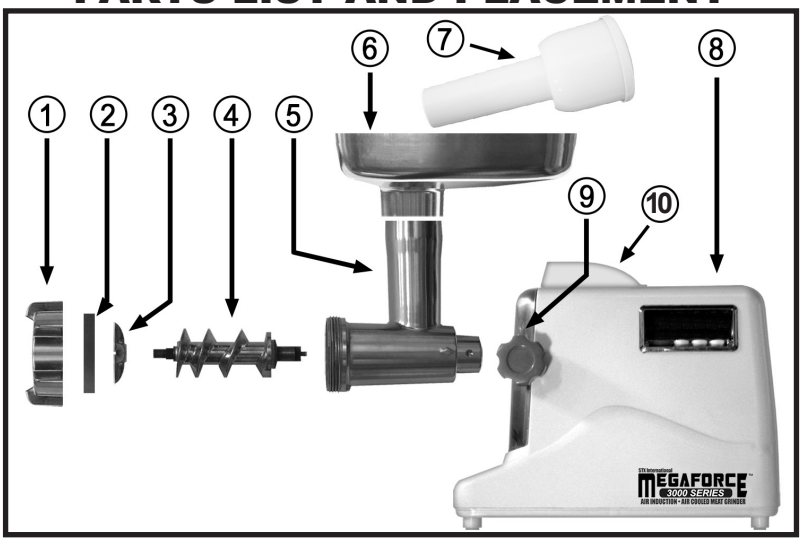




SPECIFICATIONS

Model	STX-3000-MF
Power Supply	110/120 V, 60 Hz
Maximum Locked Motor Wattage	3000 W Peak Power
Net/Gross Weight	12.0 lbs. / 12.5 lbs.
Overall Dimensions (L x W x H)	16.5” x 7.25” x 14.0”
Cord Length	47.25”

PARTS LIST AND PLACEMENT



1. Front Grinding Head Locking Cap (Screw Cap)
2. Grinding Plate (4 included) & Sausage Stuffing Plate (not included with rebuilds)
3. Stainless Steel Cutting Blade (3 included)
4. Auger (aka Snake or Feed Screw)
5. Grinding Head
6. Meat Pan (aka Meat Hopper or Top Tray)
7. Meat Pusher
8. Main Unit
9. Head Locking Side Knob
10. Air Induction Hood

Not Pictured:

- Sausage Stuffing Tubes (3 sizes & 1 adapter)
- Kubbe Attachment
- Foot Pedal - comes with some models
- Juicer Attachment - comes with some models

OPERATOR CONTROLS



- **STOP & RESET:** Used to stop the unit when either ON/1 or ON/2 are engaged. It also resets the circuit breaker if the unit overheats or gets a power surge that triggers it.

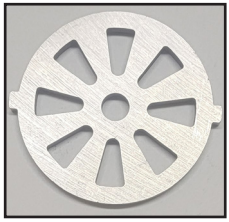
- **ON/1:** High Speed - used to grind meat - will stay engaged once depressed until STOP is pressed.

- **ON/2:** Low Speed - used to stuff sausage - will stay engaged once depressed until STOP is pressed.

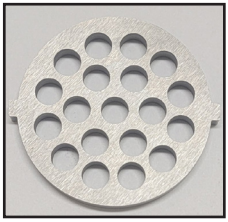
- **REVERSE:** Used to briefly reverse the grinder if it gets stuck while grinding - must be held down to run in reverse - should be done in short bursts - will not stay engaged. Unit must be stopped using the STOP & RESET button prior to the REVERSE button being pressed.

GRINDING PLATES

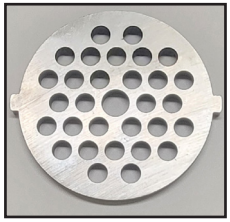
This grinder comes with 4 sizes of tempered steel grinding plates and a sausage stuffing plate.



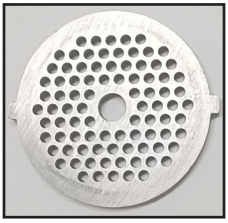
Wagon Wheel



10mm / 25/64 in



7mm / 1/4 in



4mm / 5/32 in



Sausage Stuffing

The first grind should be done with either the wagon wheel or the 10mm (25/64 in) plates. Then one of the smaller plates can be used for the second grind to get closer to a “store-bought” hamburger grind as desired.

MEAT PREPARATION

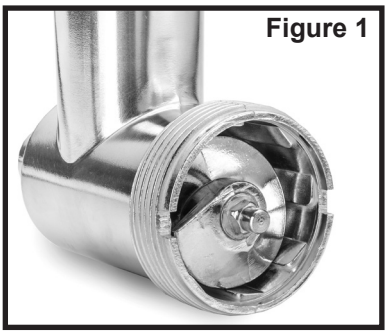
The temperature of the meat is ***VERY IMPORTANT***. Your meat should be as COLD AS POSSIBLE without being frozen solid. Most professional butchers grind their meat at 34° Fahrenheit. The consistency should be crunchy to the touch – NOT frozen solid. If your meat is not cold enough when you grind, it may ball-up in the back of the grinding head and may result in charring of the meat and meat by-products (fat, blood, etc.). The resulting black char or sludge will need to be cleaned from the grinding head, cutting blade, and grinding plate. This charring, while unsightly, is harmless.

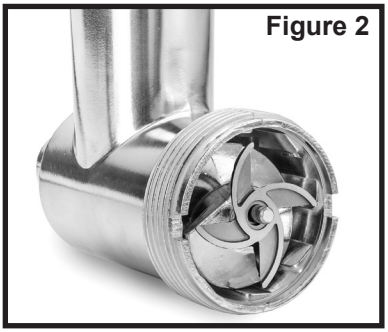
Before you begin grinding meat, we suggest that you strip your meat. To strip your meat, cut it into pieces that are 1” x 1” and as long as you like. If you strip your meat, you will not need to use the meat pusher as often.

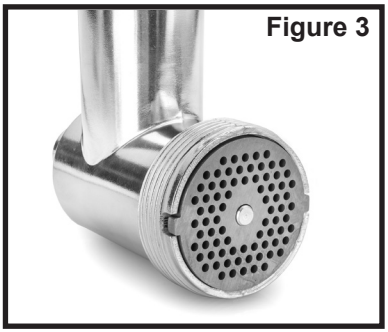
GRINDING HEAD ASSEMBLY

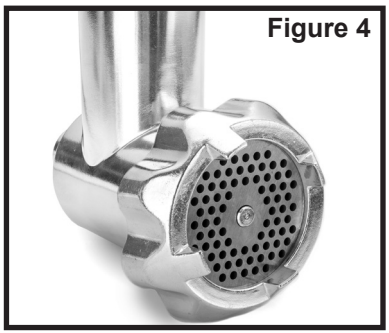
1. Loosen the head locking/side knob enough to insert the grinding head onto the main unit (see Parts & Placement on page 3). Tighten the head locking/side knob to stabilize the grinding head.
2. Insert the auger into the front of the grinding head with the short tip of the auger facing out (Figure 1). When you insert the auger, you may have to twist it just a little until you feel it set into the motor housing.
3. Mount the cutting blade on the front of the auger (Figure 2). *Note: The flat, sharpened end of the cutting blade MUST be facing OUT, otherwise it WILL NOT GRIND PROPERLY, will ruin the grinding head and possibly the main unit! (See Correct/Incorrect Cutting Blade Assembly photos on pg 3).*
4. Mount the grinding plate in front of the cutting blade and make sure the tabs on the sides of the grinding plate fit into the slots on the sides of the grinding head (Figure 3). The grinding plate will not sit flush with the front of the grinding head – it will stick out about 1/16 inch. This is the correct position of the grinding plate.
5. Screw the front grinding head screw cap onto the front of the grinding head – DO NOT OVER-TIGHTEN (Figure 4).

Grinding Head Assembly


Figure 1


Figure 2


Figure 3


Figure 4

HOW TO GRIND MEAT

1. Choose which grinding plate you wish to use and install it into the grinding head (see Grinding Head Assembly on page 6).
2. Cube or strip your chilled meat and put the meat into the meat hopper on the top of the assembled grinder.
3. Press the ON/1 (high speed) button to start grinding the meat.

Note: ON/2 (low speed) is only used when stuffing sausage.

4. Use the meat pusher to direct the meat into the feed chute of the grinding head. DO NOT apply excessive force with the meat pusher (referred to as Hogging the grinder). Once the meat engages the auger, it will be carried forward to the cutting blade/ grinding plate and the ground meat will extrude from the front of the grinder. The cut of meat that you are grinding often will determine how much pressure you will need to apply with the meat pusher.

TIPS:

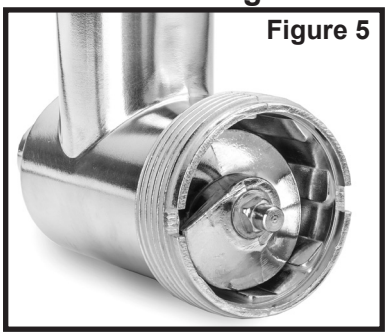
- *Attempting to grind to a very fine level or excessive grinding may produce a mushy textured result.*
- *Many consumers Double Grind for a better mix of lean and fatter meat. For example, if you want to make hamburger out of chuck roast, you might want to grind the meat initially with the wagon wheel, then regrind using one of the smaller diameter plates (1/4" or 5/32").*
- *REMEMBER TO KEEP THE TEMPERATURE OF THE MEAT AS CLOSE TO 34° F AS POSSIBLE DURING THESE PROCESSES.*
- *It may be necessary to re-chill meat prior to an additional grind.*
- *Typically an 80 – 20 mix (80% lean - 20% fat) or an 85 - 15 mix (85% lean – 15% fat) are the two best mixes for grilling hamburger on your outdoor grill. When you are grilling at high temperatures, you will normally lose between 5 - 10% of the fat content of your meat.*
- *If you are grinding your meat for something like chili where you are not cooking all of the fat out, then you might wish to increase the lean meat content and not add as much fat to your mix.*
- *A single grind with the Wagon Wheel grinding plate is often preferred for making Polish Sausage, Italian Sausage or Kielbasa Sausage.*

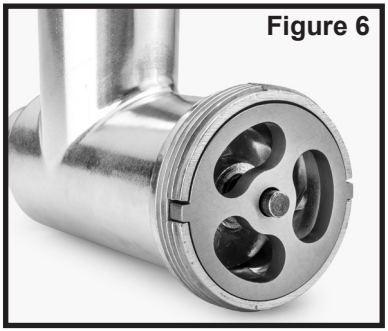
SAUSAGE STUFFING ASSEMBLY

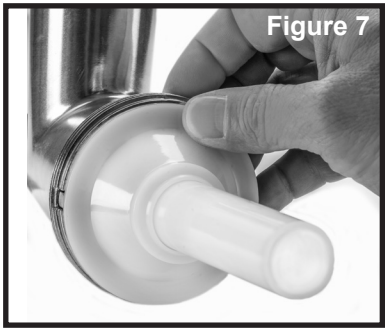
1. Insert the auger into the front part of the grinding head with the short tip of the auger facing out (Figure 5). When you insert the auger, you may have to twist it just a little until you feel it set into the motor housing.
2. Mount the Sausage Stuffing Plate onto the auger (Figure 6). This plate is made for stuffing sausage only. If your model does not have this plate, the Wagon Wheel Plate can be substituted. ***Note: DO NOT use the cutting blade in the grinding head when using the grinder for stuffing sausage.***
3. Choose the stuffing tube of your choice, insert it into and through the back of the adapter ring and push it in until it is snug. This unit comes with 3 Stuffing Tubes (4-1/4" Long x 1/2", 5/8" & 3/4") and 1 Adapter Ring. Hold this assembled section to the front of the grinding head (Figure 7).
4. Screw the head locking screw cap onto the grinding head as shown (Figure 8). You are now ready to stuff sausage.

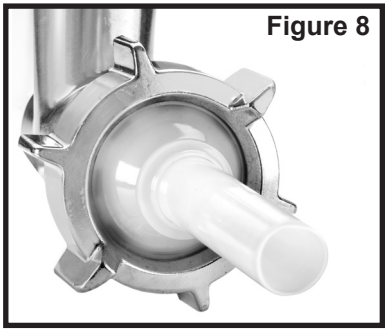
NOTE: *The stuffing tube assembly may appear loose initially. It will tighten up once meat begins to protrude from the assembly.*

Sausage Stuffing Tube Assembly


Figure 5


Figure 6


Figure 7


Figure 8

HOW TO STUFF SAUSAGE

1. Grind the meat to the proper consistency you desire for your sausage prior to stuffing the sausage (See How to Grind Meat on page 7).
2. Add water and the spices of your choice to the mixture. Mix thoroughly and chill overnight in the refrigerator.

Note: We recommend refrigerating the mix prior to stuffing, it will stuff better and easier if you let it set and chill overnight to ensure it is chilled throughout.

3. Choose the proper sized casing for your sausage. Bunch it up onto the outside of the sausage stuffing tube.
4. Put your sausage mixture into the meat pan and stuff it into the running grinder using the meat pusher.
5. Push the ON/2 (low speed) to start the unit.

Note: Stuffing sausage should always be done on the low speed.

6. When the sausage starts filling up the casings, twist the casings off to your desired length.

NOTE: Meat must be prepped beforehand. You cannot grind unprocessed meat directly into sausage casings.

TIPS:

- *Water content in a sausage mixture is very important. The correct amount of water for each blend of meats and spices differs tremendously. Some trial and error may be necessary.*
- *The amount of salt added to your mixture MAY affect how dry your mixture becomes if left standing or chilling because salt absorbs moisture. This may affect how well your mixture will stuff. Adding salt too soon (for example: letting your mixture sit overnight with the salt added) will make your mixture too thick and will NOT extrude very well - if at all.*
- *There are many "How To" books, websites, and YouTube videos on sausage stuffing for beginners. Some of these sources offer free recipes and advice. Applying the techniques of professionals learned through these informative resources will decrease the trial and error needed and produce a mixture that will satisfy.*
- *When stuffing, it is a good idea to spray all parts of the grinding head (wherever the sausage mixture comes in contact) with a cooking spray like PAM or Food Grade Silicone. This will make your sausage extrude a lot faster and makes the stuffing process easier.*

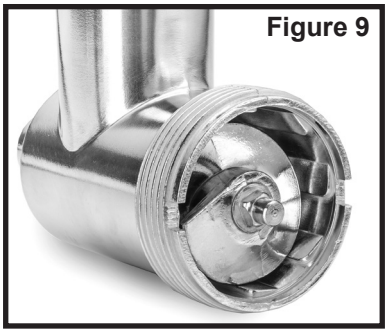
KUBBE ATTACHMENT ASSEMBLY

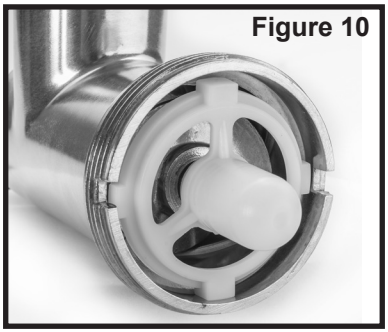
When using the Kubbe Attachment:

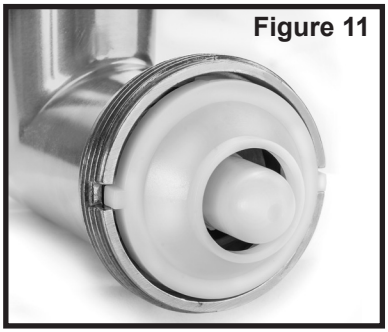
- *Do not use a cutting blade or a grinding plate.*
- *The meat must be prepared beforehand, prior to using the Kubbe Attachment (See How to Grind Meat on page 7).*
- *You CANNOT grind unprocessed meat directly into the Kubbe Attachment.*

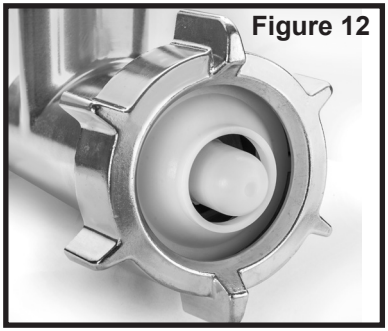
1. Insert the auger into the front part of the grinding head with the short end of the auger facing out (Figure 9).When you insert the auger, you may have to twist just a little until you feel it set into the motor housing.
2. Insert the 1st part of the kubbe maker attachment on the front of the grinding head (Figure 10).
3. Then insert the 2nd part of the kubbe maker attachment over the 1st part (Figure 11).
4. Screw the head locking cap onto the front of the grinding head snuggly (do not over-tighten to hold the kubbe maker attachment firmly in place (Figure 12).

Kubbe Attachment Assembly


Figure 9


Figure 10


Figure 11


Figure 12

WHAT IS KUBBE?

Kubbe is a traditional Middle Eastern appetizer comprised of a small football shaped shell made of meat (usually bulgur wheat and lamb). The center section is often stuffed with spiced minced lamb filling and the ends are sealed. Kubbe is usually deep fried resulting in a crispy outside with a delicious filling. It is time consuming to make, but well worth the effort. This delicious treat can be frozen raw and fried straight from the freezer.

HOW TO MAKE KUBBE

1. Feed the mixture into the meat hopper and let the mixture extrude.
2. Cut or pinch off to your desired length leaving one end open. You now have the finished outer shell for the kubbe.
3. Stuff the interior of the shell with your choice of meat filling.
4. Seal the open end.

HOW TO USE THE FOOT PEDAL

Some models include a foot pedal accessory. If your unit didn't include one and you'd like to purchase one, they are available on our website: *STXInternational.com*.

The foot pedal works as an interrupt switch, so when the foot pedal is not pressed the unit has no power.

1. Plug the unit into the foot pedal.
2. Plug the foot pedal into the wall outlet.
3. When you are ready to use the grinder, press the "ON/1" or "ON/2" speed and it will stay engaged on the unit.
4. Press the foot pedal to send power to the unit and the unit will begin to run.
5. When you need to stop the unit, release the foot pedal and the unit will stop.

Note: If at some point the unit gets stuck and you need to use the reverse function, you will need to press the STOP button and then press the foot pedal and the reverse button at the same time. The reverse button is only for short, quick use, it does not stay activated when pushed.

DO NOT WASH ANY PARTS OF THIS GRINDER IN THE DISHWASHER

WASHING INSTRUCTIONS

GENERAL WARNINGS:

- ***Any type of bleaching solutions containing chlorine will discolor the aluminum surfaces.***
- ***Thinners and benzenes will crack or change the color of the unit and should never be used to clean this meat grinder.***
- ***Leaving any parts of this product to air dry after cleaning may cause corrosion.***
- ***Always wipe off the parts thoroughly with a dry cloth after cleaning.***

MAIN UNIT

1. Wash with a damp towel, liquid dish washing detergent (like Dawn dish washing liquid) and hot water.

*Note: Do **NOT** submerge main unit in water to clean.*

GRINDING HEAD

(includes head locking cap, auger, grinding head, and meat pan)

The 4 parts of the grinding head are made of 100% polished cast aluminum.

1. Wash these in liquid dish washing detergent and hot water.
2. Towel dry IMMEDIATELY AND THOROUGHLY.
3. Store for the next use.

Warnings:

- **Do NOT soak parts in water. They WILL discolor.**
- **Do NOT wash parts and lay them flat to air dry. They WILL discolor.**
- **Do NOT leave parts to "clean later". They WILL discolor.**
- **Even the smallest amounts of moisture left on the parts will cause discoloring or rusting.**

GRINDING PLATES

The grinding plates are made of tempered/hardened steel.

1. Wash these in liquid dish washing detergent and hot water.
2. Towel dry IMMEDIATELY and THOROUGHLY.

3. Rub them with some cooking oil (or spray).
4. Store them SEPARATELY in plastic bags until the next use to prevent rusting.

CUTTING BLADES

The cutting blades are Stainless Steel.

1. Wash these in liquid dish washing detergent and hot water.
2. Towel dry IMMEDIATELY and THOROUGHLY.
3. Store for next use.

TIP: *Many consumers use paper towels to dry these parts as paper towels are the most absorbent.*

TROUBLESHOOTING

Issues	Solutions
The machine does not turn on/has no power.	• Check to ensure the machine is plugged in to a working outlet. • Firmly press the red RESET button to reset the power.
The auger stops turning during normal operation - still has power.	• Ensure the Front Grinding Head Locking Cap is not secured too tightly. If the Front Grinding Head Locking Cap is too tight it can cause the motor to have to really struggle to turn the auger or it may not turn at all. All of that pressure can also put more wear and tear on the gear system and cause gears to strip, which requires service to fix. • Meat could be stuck in the auger. Press the STOP button. Once the auger has completely stopped, press and hold the Reverse button for a few seconds to clear the obstruction. Once the auger has stopped, press the ON/1 button to resume grinding. • A gear may be stripped. Please contact STX International for warranty service - see back page of manual.
The grinding head, auger, locking screw cap, or grinding plates are discolored	• The parts may have been wet and then oxidized. See washing instructions on page 11 for proper care. • Replacement parts can be purchased on our website - STXInternational.com.

STX International 3-YEAR LIMITED WARRANTY

THIS LIMITED WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS. YOU MAY ALSO HAVE OTHER RIGHTS, AS THEY VARY FROM STATE TO STATE.

THIS LIMITED WARRANTY CAN ALSO BE FOUND ON OUR WEBSITE AT WWW.STXINTERNATIONAL.COM/SUPPORT/WARRANTY.

WE WARRANT THAT DURING THE WARRANTY PERIOD, THE PRODUCT WILL BE FREE FROM DEFECTS IN MATERIALS AND WORKMANSHIP.

WE LIMIT THE DURATION AND REMEDIES OF ALL IMPLIED WARRANTIES, INCLUDING WITHOUT LIMITATION THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE TO THE DURATION OF THIS EXPRESS LIMITED WARRANTY.

SOME STATES HAVE DIFFERENT LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU.

OUR RESPONSIBILITY FOR DEFECTIVE GOODS IS LIMITED TO REPAIR, REPLACEMENT OR REFUND AS DESCRIBED BELOW IN THIS WARRANTY STATEMENT.

WHO MAY USE THIS WARRANTY?

STX International a/k/a Mercantile Station 2, Ltd. located at 2159 Magnum Circle, Lincoln, Nebraska 68522 (“we”) extend this limited warranty only to the consumer who originally purchased the product in the United States, the District of Columbia, Canada, or Mexico (“you”). It does not extend to (a) any subsequent owner or other transferee of the product, (b) any product shipped outside of the United States, the District of Columbia, Canada or Mexico, or (c) anyone who may have purchased it from someone other than STX International. Proof of purchase is required for in-warranty service. We recommend you promptly register this product on our website (www.STXInternational.com) to facilitate verification of the date of the original purchase. Keep the product manual and your sales receipt together for future reference.

WHAT DOES THIS WARRANTY COVER?

This limited warranty covers defects in materials and workmanship of the product for the Warranty Period as defined below. In addition, during the Initial Warranty Period, this limited warranty also covers defects occurring in the initial shipment of the product to you.

WHAT DOES THIS WARRANTY NOT COVER?

This limited warranty during the Warranty Period does not cover any damage due to: (a) improper use; (b) failure to follow the product instructions or to perform any preventive maintenance; (c) modifications; (d) unauthorized repair; (e) normal wear and tear that comes with household use; or (f) external causes such as accidents, abuse, or other actions or events beyond our reasonable control. It also does not cover consumable parts.

WHAT IS THE PERIOD OF COVERAGE?

This limited warranty starts on the date of your purchase and lasts for 3 years ("The Warranty Period"), which shall be divided into two periods: (1) the first 30 days from the date of your purchase ("Initial Warranty Period"); and (2) the remainder of the 3 year period after the Initial Warranty Period has expired (the "Remainder Warranty Period". The Warranty Period is not extended if we repair or replace the product. We may change the availability of this limited warranty at our discretion, but any changes will not be retroactive.

WHAT ARE YOUR REMEDIES UNDER THIS WARRANTY?

With respect to any defective product during the Initial Warranty Period, we will, in our sole discretion either (a) replace such product (or the defective part) free of charge, or (b) refund the purchase price of such product.

With respect to any defective product during the Remaining Warranty Period, we will repair such product free of charge and provide a full-service inspection of your product. You will be responsible for all shipping and handling fees to and from our facility.

HOW DO YOU OBTAIN WARRANTY SERVICE?

To obtain warranty service, you must call 844-861-4762 or email us at Info@STXInternational.com during the Warranty Period to open a service request. Proof of purchase will be required to open a service request.

LIMITATION OF LIABILITY

THE REMEDIES DESCRIBED ABOVE ARE YOUR SOLE AND EXCLUSIVE REMEDIES AND OUR ENTIRE LIABILITY FOR ANY BREACH OF THIS LIMITED WARRANTY. OUR LIABILITY SHALL UNDER NO CIRCUMSTANCES EXCEED THE ACTUAL AMOUNT PAID BY YOU FOR THE DEFECTIVE PRODUCT, NOR SHALL WE UNDER ANY CIRCUMSTANCES BE LIABLE FOR ANY CONSEQUENTIAL, INCIDENTAL, SPECIAL OR PUNITIVE DAMAGES OR LOSSES, WHETHER DIRECT OR INDIRECT.

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