TURBO FORCE CADET

ELECTRIC MEAT GRINDER by STX International



STX Turboforce Cadet Electric Meat Grinder Instructions

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 any 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.
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. Do NOT immerse the main unit in water.
7. DO NOT WASH ANY OF THE PARTS FOR THIS GRINDER IN A DISHWASHER. (See washing instructions)
8. Do not operate this unit near an open flame or any hot surface.
9. Do not unplug the unit by pulling on the electrical cord itself. Never unplug the unit with wet hands.
10. Always use 110/120 Volt power sources. DO NOT USE POWER CONVERTERS (210/220V).
11. 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.
12. Never carry the unit by the grinding head or meat pan. ALWAYS carry this grinder by the body of the main unit or the handle on top.
13. Always monitor the grinder during use. Do NOT leave unattended. 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.
14. Do not jam (referred to as "Hogging") meat into the grinder with excessive force.

15. Allow the auger to completely stop before changing the grinder settings from ON to Reverse (and vice versa). Rapid changes in auger direction could damage the motor.

16. Do not plug another high wattage appliance into the same outlet as this product.

17. Wash all components before using. Refer to: Washing Instructions section. Do not wash any grinder parts in the dishwasher!

18. Meat preparation and temperature are very important for optimal performance and results. Read the Meat Preparation section before using.

19. CHECK THAT THE GRINDING BLADE IS INSERTED CORRECTLY prior to use. See CORRECT/INCORRECT BLADE ASSEMBLY photos for proper placement.

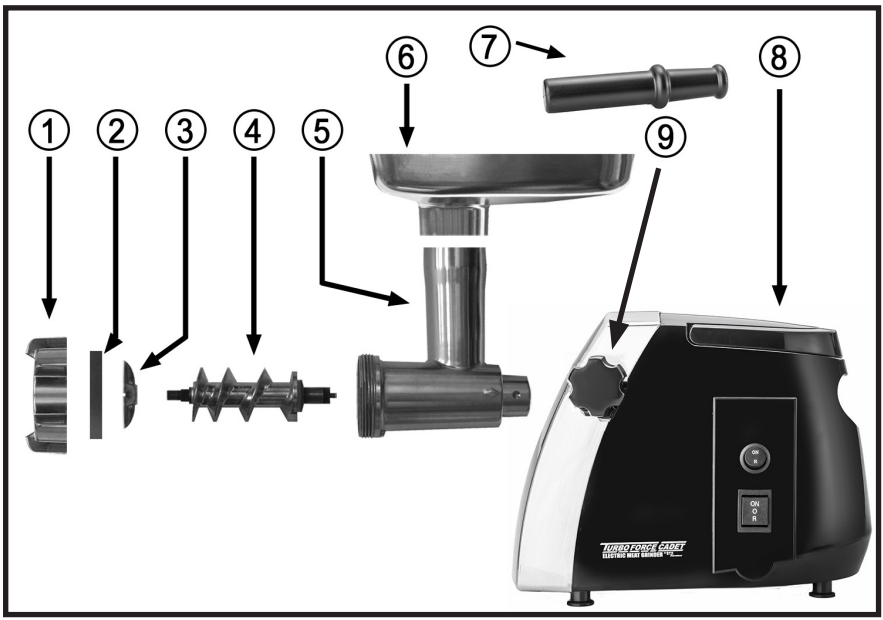
20. Always check the condition of the power cord prior to use. If there is any evidence of damage or fraying of the power cord discontinue use and contact STX International for OEM replacement. (See Contact Information on the back of this manual) STX International will use only original OEM parts when/if replacement is necessary.

21. 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 STX International will immediately void all guarantees/warranties.

SPECIFICATIONS

Model	STX-1200-TFC
Power Supply	110/120 V, 60 Hz
Wattage	550 W
Weight	7.5 lbs.
Overall Dimensions (L x W x H)	13.75” x 8.25” x 13”
Cord	46”

PARTS LIST AND PLACEMENT



1. Front Grinding Head Locking Cap (Screw Cap)
2. Grinding Plate (3 included) Hole sizes: 4mm, 5mm, and 8mm and a Sausage Stuffing Plate
3. Stainless Steel Cutting Blade (3 included)
4. Auger
5. Grinding Head
6. Meat Pan (Meat Hopper or Top Tray)
7. Meat Pusher
8. Main Unit
9. Head Locking Side Knob

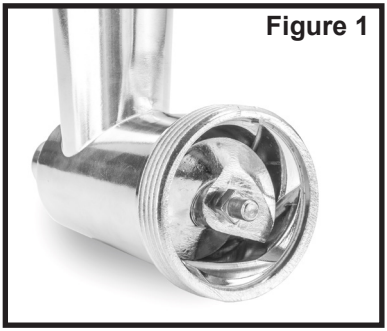
*Foot Pedal - comes with some models (not pictured)

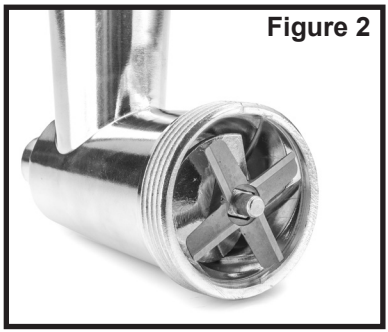
*Slicer Attachment - comes with some models (not pictured)

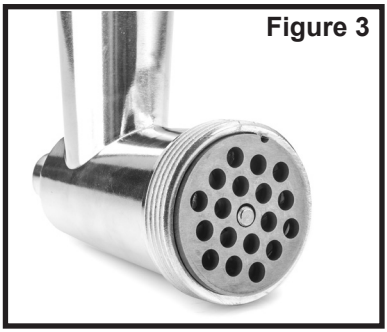
GRINDING HEAD ASSEMBLY

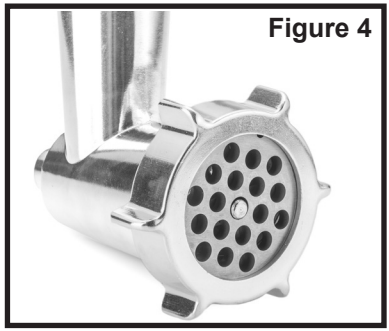
1. Loosen the head locking/side knob enough to insert the grinding head onto the main unit (see Parts & Placement on page 3). Tighten the head locking/side knob to stabilize the grinding head.
2. Insert the auger into the front of the grinding head with the short tip of the auger facing out (Figure 1). 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 5).*
4. Mount the grinding plate in front of the cutting blade and make sure the notch on the side of the grinding plate fits into the slot on the side 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". 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









Correct/Incorrect Cutting Blade Assembly





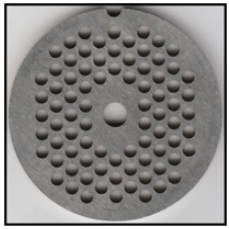
MEAT PREPARATION

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°F. 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.

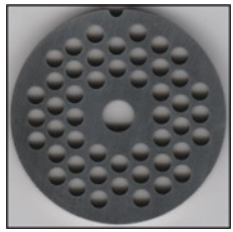
Before you begin grinding meat, we suggest that you cube or strip your meat. To cube your meat, cut it into cubes approximately 1” x 1” x 1” To strip your meat, cut it into pieces that are 1” x 1” and as long as you like. If you strip your meat, you will not need to use the meat pusher as much.

GRINDING PLATES

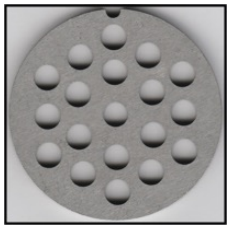
There are 3 sizes of tempered steel grinding plates and a sausage stuffing plate.



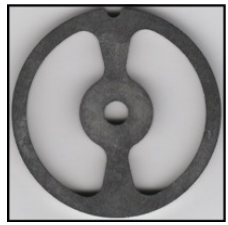
4 mm (3/16")



5mm (13/16”)



8 mm (5/16”)



Sausage Stuffing

Note: The first grind should ALWAYS be done with the 8mm (5/16”) plate. Then one of the smaller holed plates can be used for the second grind to get closer to a “store-bought” hamburger grind.

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 4).
2. Cube or strip your chilled meat and put the meat into the meat hopper on the top of the assembled grinder.
3. Turn on the grinder. The switch on top should be ON and the bottom switch will be switched to ON.
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.

Reverse Function - If there is a jam, you can reverse to clear it.

1. Set the bottom switch to O (middle) to stop power.
2. Change the top switch to R (down)
3. Press the bottom switch to R (down) to start the reverse motion. The button must be held down to run Reverse. It is only meant for short intervals.

TIPS:

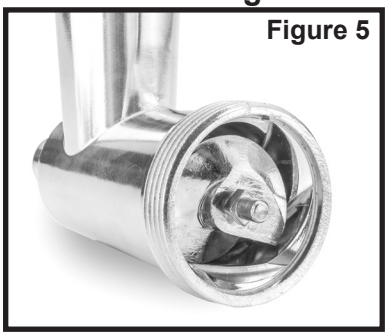
- *Attempting to grind to a very fine level or excessive grinding may produce a mushy textured result.*
- *Many consumers Double Grind for a better mix of lean and fatter meat. For example, if you want to make hamburger out of chuck roast, you might want to grind the meat initially with the 8mm plate, then regrind using one of the smaller diameter plates (4mm or 5mm).*
- *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.*

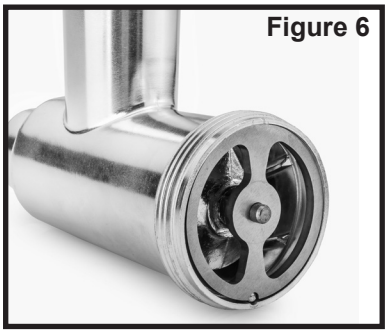
STUFFING SAUSAGE ASSEMBLY

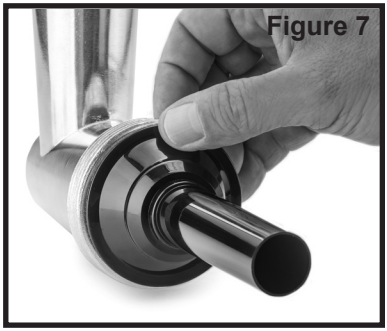
1. Insert the auger into the front part of the grinding head with the short tip of the auger facing out (Figure 5). When you insert the auger, you may have to twist it just a little until you feel it set into the motor housing.
2. Mount the sausage stuffing plate onto the auger (Figure 6). *Note: DO 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" 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.

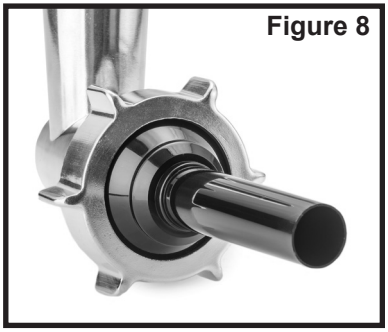
NOTE: *The stuffing tube assembly may appear loose initially. It will tighten up once meat begins to protrude from the assembly.*

Sausage Stuffing Tube Assembly









HOW TO STUFF SAUSAGE

1. Grind the meat to the proper consistency you desire for your 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 that you do not **have** to refrigerate the mix prior to stuffing, however, it will stuff better and easier if you let it set and chill overnight.*
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. 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 set 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

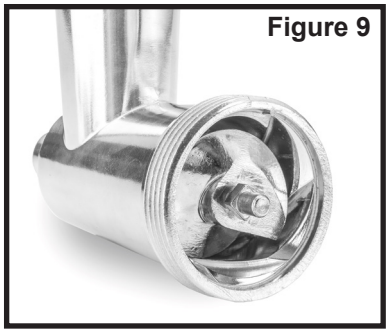


Figure 10

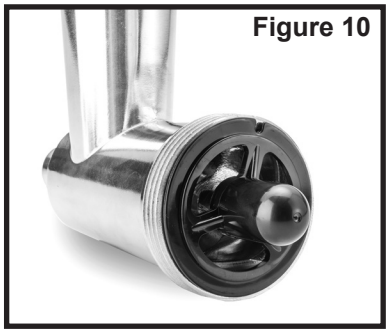


Figure 11

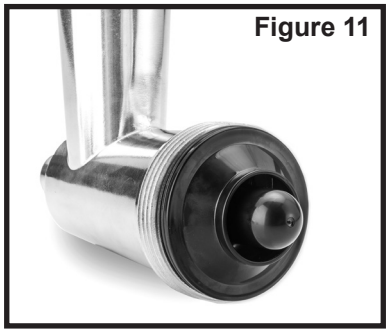
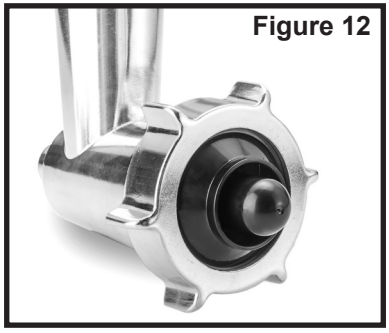


Figure 12



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 the 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 both switches to the ON position and it will stay engaged on the unit.
4. Press the foot pedal to send power to the unit and the meat grinder will being to run.
5. When you need to stop the meat grinder, 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 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.

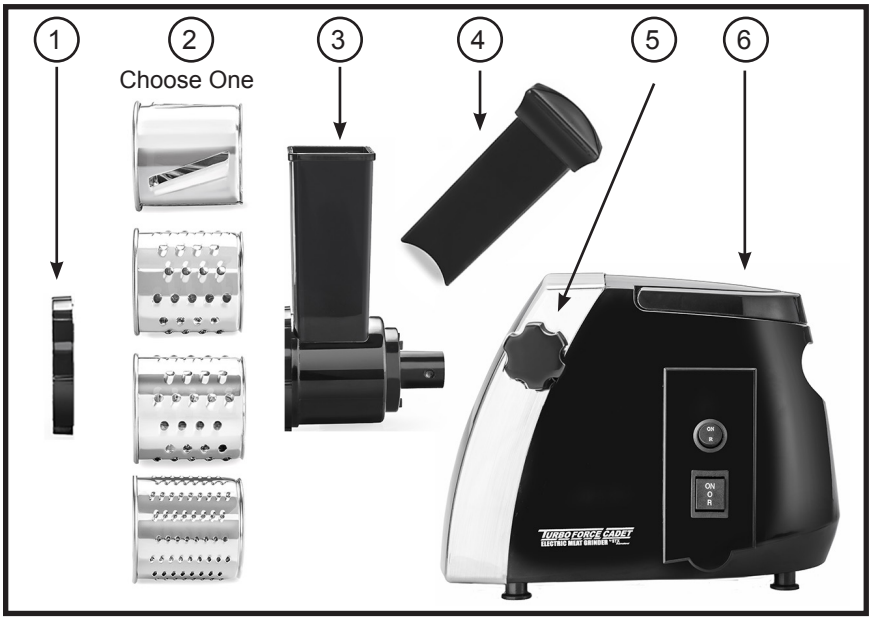
SLICER / SHREDDER / GRATER ATTACHMENT

***This attachment only comes with some models - it is available to purchase on our website if you would like one. (STXInternational.com)*

When using the Slicer / Shredder / Grater Attachment:

- *Only use the parts that come with this attachment shown below.*
- *Do NOT try to use the pusher that goes with the meat grinding assembly with this slicer / shredder / grater attachment.*
- *Be CAUTIOUS when shredding cheese, always make sure to stop frequently and empty the device. Shredding too much cheese without emptying will just force the cheese into a large ball that is difficult to remove from the unit.*

SLICER / SHREDDER / GRATER PARTS AND PLACEMENT



1. Screw Cap
2. Slicing/Shredding Blades (4 - 5mm Slicer, 5mm Shredder, 3mm Shredder, and 2mm Grater)
3. Slicer Head
4. Slicer Pusher
5. Head Locking Side Knob
6. Main Unit

BLADE OPTIONS



5mm Slicer

This blade can be used to evenly slice zucchini, carrots, cucumber, etc. These are nice to put on a salad to provide some color. Anything too firm or too soft will probably not always cut evenly through.



5mm Shredder

This 5mm shredding blade is probably the most commonly used when shredding. Hard (cheddar) or soft (mozzarella) cheeses are both possibilities. This blade is useful for shredding apples for oatmeal or muffins. Carrots and zucchini destined for muffins or cakes also work well.



3MM Slicer

Smaller shredding holes. Use this side for finely grating hard cheeses that you still want to be in separate but thin pieces, such as Parmigiano-Reggiano to sprinkle on top of pizza or pasta. Finely grated Parm is also great for using in breading for chicken and eggplant, as well as a baked topping for bread. For an easy, attractive dessert garnish, pull out a chunk of chocolate to grate. You can also make bread crumbs using hardened stale or toasted bread.



2mm Grater

This blade has rough, raspy holes. For when you really need to chew through something, the teeth-like edges of these small holes are ideal. Think citrus zest, garlic, nutmeg and hardened brown sugar. For cheese “dust” that will really melt into a sauce or soup, grate it here. To get potatoes pulpy for latkes, this is the best choice.

SLICER ASSEMBLY

1. Loosen the head locking/side knob enough to insert the slicer head onto the main unit (see Slicer Parts & Placement on page 12). Tighten the head locking/side knob to stabilize the slicer head.
   Be careful to not over-tighten.
2. Insert the blade into the front of the slicer head with the opening facing out.
3. Screw the front slicer screw cap onto the front of the grinding head – **Be careful to not over-tighten**.

For optimal results, please use these tips when using the slicer attachment:

- Freeze the cheese briefly to make it easier to grate and to ensure it doesn't stick together when slicing, shredding or grating.
- Hard cheeses will work best with the unit.
- Chocolate should be frozen when shredding to ensure it doesn't stick together or to the unit.
- Lightly spritz the blade with cooking oil spray for smoother shredding and easier cleanup.
- Do NOT use any of the blades with peanuts, as they are very hard and will break the slicer attachment.

WASHING INSTRUCTIONS

GE*NERAL 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 assembly (head locking cap, auger, grinding head, and meat pan) are made of 100% 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 on the parts will cause discoloring or rusting.**

GRINDING PLATES & SAUSAGE STUFFING PLATE

The grinding plates and sausage stuffing plate are made of tempered 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 made of 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.*

DO NOT WASH ANY PARTS OF THIS GRINDER IN THE DISHWASHER!

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.

SOME STATES HAVE DIFFERENT LIMITATIONS OF LIABILITY AND EXCLUSIONS, SO THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO YOU.

Mercantile Station 2, LTD
2159 Magnum Circle, Lincoln, NE 68522
Info@STXInternational.com • www.STXInternational.com

QUESTIONS, PROBLEMS OR COMPLIMENTS?

Thank You for purchasing this STX International Product! We are grateful for your business!

All of our STX International Products are inspected then sealed with our NEW Product Seal prior to shipment. Our goal is to ensure Quality, Completeness, and Satisfaction for your order.

For Any Questions, Problems, or Compliments please reach out.

☎ 402-742-2586

Toll Free: 844-861-4762

✉ Info@STXInternational.com

Our Business Hours are:
Monday - Thursday: 8am - 4pm CST
Friday: 8am - Noon CST

If you would like to shop for other STX International Products
Please visit our website
www.STXInternational.com

STX International