



500 WATTS

**PRIME PLUS
COMMERCIAL GRADE
MEAT GRINDER
DELUXE**

MODEL#GMG-525



FOR CUSTOMER SERVICE
QUESTIONS OR COMMENTS
PLEASE CALL
888.552.0033

Gourmia
GOURMIA.COM

Gourmia

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**USER
MANUAL**

SAFETY PRECAUTIONS:

Disclaimer: MEAT GRINDER 120V 60Hz 500W

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

IMPORTANT SAFEGUARDS

1. READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE.
2. Keep children away from the machine when in use.
3. Do not run the machine unattended.
4. Never operate the appliance with a damaged cord or plug or one that has malfunctioned or been damaged in any way. If necessary, immediately contact Customer Service for assistance.
5. Never use your fingers or another object to push food through the feed tube. Always use the pusher.
6. You cannot grind bones, nuts, or other hard objects with the machine.
7. Operate the appliance on a level surface well away from any hot gas or electrical burner, heat source, combustible spray cans or pressurized items.
8. Do not use accessories that were not approved by the manufacturer.
9. To avoid injury or death from electrical shock, do not operate the machine with wet hands, while standing on a wet surface or while standing in water. Also, do not use the machine outdoors or in wet conditions.
10. Do not immerse the machine directly in water to clean.
11. Before disassembling the machine, wait until all parts have stopped moving.
12. This machine is for household use only. Any other use will void the warranty.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

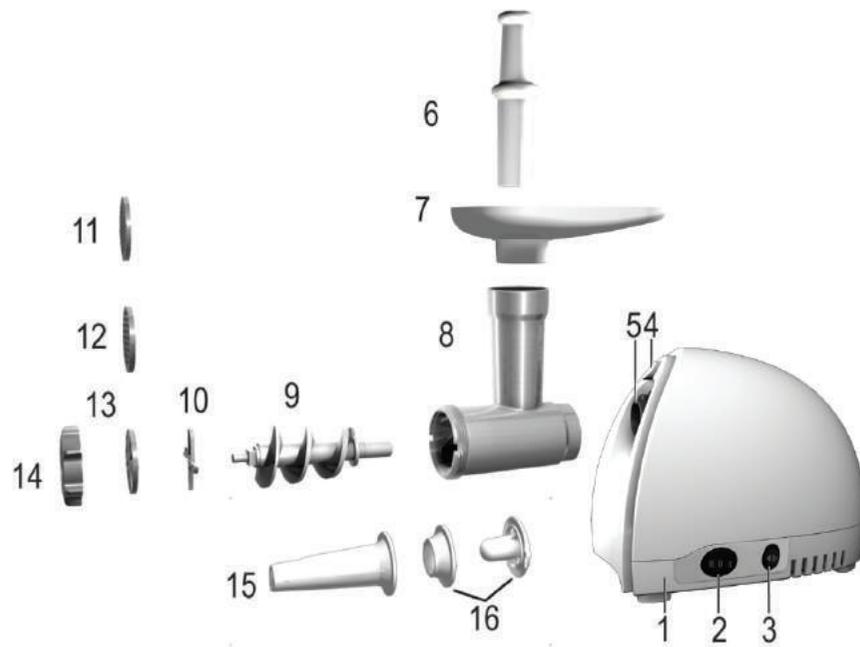


Electrical Polarized Plug: This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electrical shock, the plug is intended to be used by inserting it into the electrical outlet only one way. If the plug does not fit securely into the outlet, turn the plug and re-insert. Do not modify this plug. If the plug does not fit the outlet securely, call a qualified electrician for assistance. **DO NOT** use this plug with extension cords of any kind.

Welcome to the Gourmia PrimePro Meat Grinder!

The Gourmia PrimePro Meat Grinder is the perfect appliance for mincing meat for hamburgers and tartare as well as making homemade sausages. The PrimePro Meat Grinder comes with three different mincing plates for all your different culinary needs, and with simple buttons, you'll never have to buy premade sausages again.

PRODUCT SPECS



- | | |
|-----------------------------|----------------------------|
| 1. BODY | 9. FEED SCREW |
| 2. ON/O/R (ON/OFF/ REVERSE) | 10. CUTTING BLADE |
| 3. DIRECTION SWITCH | 11. CUTTING PLATE (FINE) |
| 4. FASTEN BUTTON | 12. CUTTING PLATE(MEDIUM) |
| 5. TUBE INLET | 13. CUTTING PLATE (COARSE) |
| 6. FOOD PUSHER | 14. FIXING RING |
| 7. HOPPER PLATE | 15. SAUSAGE |
| 8. HEAD TUBE | 16. KEBBE |

USING YOUR DEVICE

BEFORE FIRST USE

- Wash all parts in warm, soapy water and immediately dry thoroughly with a dry towel. Do not place parts in the dishwasher and do not let sit in water or soap for prolonged periods of time.
- Make sure the machine is turned off before plugging it in.

ASSEMBLY

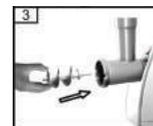
1. Press the fasten button and insert the head into the inlet on the body.



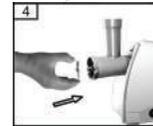
2. Turn the head counter-clockwise to secure it in place.



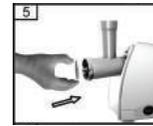
3. Insert the long end of feed screw into the head and turn it clockwise to secure it.



4. Place the cutting blade on the shaft of the feed screw with the blade facing the front.



5. Place one of the grinding plates in front of the blade.



6. Securing the center of the grinding plate with one hand, screw the tightening ring with the other hand, turning it clockwise to secure. Note: Do not over-tighten the tightening ring.



7. Place the hopper plate on the top of the head and position into place.



USING YOUR DEVICE

Mincing Meat

1. Press the fasten button and insert the head into the inlet on the body.
2. Turn the head counter-clockwise to secure it in place.
3. Insert the long end of feed screw into the head and turn it clockwise to secure it.
4. Place the cutting blade on the shaft of the feed screw with the blade facing the front.
5. Place either the medium or coarse plate in front of the blade.
6. Securing the center of the grinding plate with one hand, screw the tightening ring with the other hand, turning it clockwise to secure.
Note: Do not over-tighten the tightening ring.
7. Place the hopper plate on the top of the head and position into place.
8. Cut meat into pieces that are no larger than 4 inches long or ½ inch thick. Place pieces on a tray with parchment paper and put in freezer for 45 minutes to get very cold.
9. Put the meat on the hopper tray and slowly guide the meat into the head using the pusher.
10. Place a bowl under the head to collect the minced meat.
11. Turn the direction switch to ◀ and press the machine to On. The machine minces the meat and extracts the meat into the bowl.

Making Kebbe

1. Press the fasten button and insert the head into the inlet on the body.
2. Turn the head counter-clockwise to secure it in place.
3. Insert the long end of feed screw into the head and turn it clockwise to secure it.
4. Place the cutting blade on the shaft of the feed screw with the blade facing the front.
5. Attach the kebbe tube to the feed screw.



6. Then fasten the tightening ring around the kibbe tube, turning it clockwise to secure.



USING YOUR DEVICE

7. Place the hopper plate on the top of the head and position into place.
8. Feed the prepared kebbe mixture into the head, gently guiding it with the pusher.
9. Turn the direction switch to ◀ and press the machine to On. The mixture is extracted in one continuous link.
10. Cut the mixture in equal parts as it is extruded.

Making Sausages

1. Press the fasten button and insert the head into the inlet on the body.
2. Turn the head counter-clockwise to secure it in place.
3. Insert the long end of feed screw into the head and turn it clockwise to secure it.
4. Place the cutting blade on the shaft of the feed screw with the blade facing the front.
5. Place either the medium or coarse plate in front of the blade.
6. Attach the sausage filling tube with the narrow end facing forward.
7. Securing the center of the sausage filling tube with one hand, screw the tightening ring with the other hand, turning it clockwise to secure.
Note: Do not over-tighten the tightening ring.



8. Place the hopper plate on the top of the head and position into place.
9. Let the sausage casings in lukewarm water for 10 minutes and then attach the casings to the sausage filling tube.
10. Put the meat on the hopper tray and slowly guide the meat into the head using the pusher.
11. Turn the direction switch to ◀ and press the machine to On. The machine begins to extrude the meat into the sausage casings.

CLEANING AND MAINTENANCE

- **Unplug the machine before cleaning.**
- **Wash all parts with warm, soapy water. Immediately dry thoroughly with a dry towel.**
- **Do not place parts in the dishwasher and do not let sit in water or soap for prolonged periods of time.**
- **The exterior of the machine should be wiped down with a soft, damp cloth.**
- **The machine should not be submerged in water or any other fluid.**

WARRANTY & SERVICE

This Limited Warranty is for one full year from the date of purchase. It is applicable to the original purchaser only and is not transferable to a third party user. Repair or replacement of defective parts is solely at the seller's discretion. In the event that repair isn't possible, the seller will replace the product/part. If product repair/replacement won't suffice, the seller has the option of refunding the cash value of the product or component returned.

Product defects not covered under the Warranty provisions include normal wear and damage incurred from use or accidental negligence, misuse of instruction specifications or repair by unauthorized parties. The manufacturing company is not liable for any incidental or consequential damages incurred by such circumstances.

For Customer Service or Questions, Please call: 888-552-0033.

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www.gourmia.com