



ATTENTION!

If any components of this unit are broken, do not operate properly, or for product returns, please contact Weston Products LLC
Phone: 1-800-814-4895 (Outside the U.S. 440-638-3131)
20365 Progress Drive, Strongsville, Ohio 44149
WestonProducts.com

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SAVE THESE INSTRUCTIONS!

Refer to them often and use them to instruct others.



PROFESSIONAL SERIES

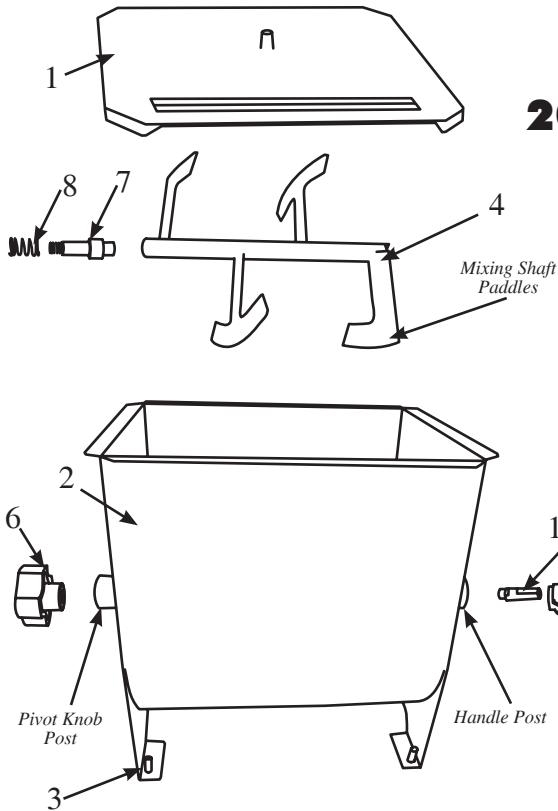
**20 LB (9 KG) CAPACITY
MANUAL
MEAT MIXER
MODEL NO. 36-1901-W**



ADDITIONAL ACCESSORIES AVAILABLE

#8 Commercial Grade Electric Grinder	08-0801-W
#32 Commercial Grade Electric Grinder	08-3201-W
Original Jerky Gun	37-0101-W
Food Grade Silicone Spray	03-0101-W
Pro-2100 Vacuum Sealer	65-0101

These products and many more products can be ordered by visiting
WestonProducts.com or by calling
Weston Products LLC Toll Free at 1-800-814-4895
Monday thru Friday 8:00am-5:00pm EST. Outside the U.S. call 440-638-3131



WESTON
PROFESSIONAL SERIES
20 LB CAPACITY
MANUAL
MEAT MIXER
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COMPONENT LIST

DIAGRAM NUMBER	PART DESCRIPTION	PART NUMBER
1	Clear Lid	36-1902
2	Mixing Tub	36-1903
3	Rubber Feet (4)	36-1904
4	Mixing Shaft/Paddles	36-1905
5	Handle	36-1906
6	Pivot Knob	36-1907
7	Pivot Pin	36-1908
8	Pivot Spring	36-1909
9	Handle Retaining Knob	36-1910
10	Handle Pivot Pin	36-1911

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1-800-814-4895

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 Outside the U.S. call 440-638-3131

WARRANTY INFORMATION
 SAVE THIS WARRANTY INFORMATION FOR YOUR RECORDS!

Pragotrade LLC warrants to the ORIGINAL RETAIL PURCHASER of this product that if operated in accordance with the printed instruction accompanying it, then for a period of 1 year from the date of purchase, the product shall be free from defects in material and workmanship.

The Warranty Card, along with a copy of the original receipt, must be received by Pragotrade LLC within 30 days from purchase date for the warranty to apply. Failure to send the completely filled out Warranty Card, along with a copy of the original receipt, will void the warranty.

The product must be delivered to or shipped freight prepaid to Pragotrade LLC for warranty services, in either its original packaging or similar packaging affording an equal degree of protection. Damage due to shipping is not the responsibility of the company. Pragotrade LLC charges a \$35.00 per hour bench charge. NOTE: No repairs will be started without the authorization of the customer. The return shipping cost to the customer will be added to the repair invoice.

Pragotrade LLC will repair (or at its discretion, replace) the product free of charge, if in the judgment of the company, it has been proven to be defective as to seller's labor and material, within the warranty period.

New or rebuilt replacements for factory defective parts will be supplied for one (1) year from the date of purchase. Replacement parts are warranted for the remainder of the original warranty period.

For non-warranty repairs, contact Pragotrade's Customer Service at 1-800-814-4895 M-F 8am-5pm EST (outside of the United States 440-638-3131) to obtain a Return Authorization Number (RMA Number). Pragotrade will refuse all returns that do not contain this number. **DO NOT RETURN THE UNIT WITHOUT PROPER AUTHORIZATION FROM PRAGOTRADE LLC.**

LIMITATIONS: The warranty is void if the product is used for any purpose other than that for which it is designed. The product must not have been previously altered, repaired, or serviced by anyone else other than Pragotrade LLC. If applicable, the serial number must not have been altered or removed. The product must not have been subjected to accident in transit or while in the customer's possession, misused, abused, or operated contrary to the instructions contained in the instruction manual. This includes failure caused by neglect of reasonable and necessary maintenance, improper line voltage and acts of nature. This warranty is not transferable and applies only to U.S. and Canadian sales.

Except to the extent prohibited by applicable law, no other warranties whether expressed or implied, including warranty merchantability and fitness for a particular purpose, shall apply to this product. Under no circumstances shall Pragotrade LLC be liable for consequential damages sustained in connection with said product and Pragotrade LLC neither assumes nor authorizes any representative or other person to assume for it any obligation or liability other than such as is expressly set forth herein. Any applicable implied warranties are also limited to the one (1) year period of the limited warranty.

This warranty covers only the product and its specific parts, not the food or other products processed in it. **CUT ALONG THE DOTTED LINE AND SEND THE WARRANTY CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT TO:**

Pragotrade LLC
 20365 Progress Drive, Strongsville, OH 44149

WARRANTY CARD

SEND THIS CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT

Customer Name: _____

Address: _____

City/State/Zip: _____

Telephone Number: (____) _____

E-Mail Address: _____

Original Date of Purchase: ____/____/____

Product Model #: _____

Serial # (if applicable): _____

4. Place the **Clear Lid** onto the **Mixing Tub**. DO NOT operate the **Meat Mixer** without the **Clear Lid** in place. ***Serious injury may result!***
5. Turn the **Handle** clockwise to mix.
6. Mix until the meat feels sticky to the touch. Do not over-mix the meat. Remove the **Clear Lid** to test the consistency of the meat. DO NOT turn the **Handle** and KEEP CLEAR of the **Mixing Shaft Paddles** during this step. Replace the **Clear Lid** before you continue mixing.
7. When mixing is complete, remove the **Handle, Clear Lid** and **Mixing Shaft** before removing the meat.
8. Cook or refrigerate meat as soon as possible after mixing. DO NOT let meat sit out for an extended period of time. Follow the basic rules in the “*Food Safety*” section of this manual.

FOOD SAFETY

There are basic rules to follow when handling food.
They are **COOK, SEPARATE, CLEAN, and CHILL.**

COOK

It's crucial to cook food to a safe internal temperature to destroy bacteria that is present. The safety of hamburgers and other foods made with ground meat has been receiving a lot of attention lately, and with good reason. When meat is ground, the bacteria present on the surface is mixed throughout the ground mixture. If this ground meat is not cooked to at least 160°F to 165°F (71°C to 74°C), bacteria will not be destroyed and there's a good chance you will get sick.

Solid pieces of meat like steaks and chops don't have dangerous bacteria like E. coli on the inside, so they can be served more rare. Still, any beef cut should be cooked to an internal temperature of at least 145°F (63°C) (medium rare). The safe temperature for poultry is 180°F (82°C) and solid cuts of pork should be cooked to 160°F (71°C). Eggs should be thoroughly cooked too. If you are making a meringue or other recipe that uses uncooked eggs, buy specially pasteurized eggs or use prepared meringue powder.

SEPARATE

Foods that will be eaten uncooked and foods that will be cooked before eating MUST ALWAYS be separated. Cross-contamination occurs when raw meats or eggs come in contact with foods that will be eaten uncooked. This is a major source of food poisoning. Always double-wrap raw meats and place them on the lowest shelf in the refrigerator so there is no way juices can drip onto fresh produce. Then use the raw meats within 1-2 days of purchase, or freeze for longer storage. Defrost frozen meats in the refrigerator, not on the counter.

When grilling or cooking raw meats or fish, make sure to place the cooked meat on a clean platter. Don't use the same platter you used to carry the food out to the grill. Wash the utensils used in grilling after the food is turned for the last time on the grill, as well as spatulas and spoons used for stir-frying or turning meat as it cooks.

Make sure to wash your hands after handling raw meats or raw eggs. Washing hands with soap and water, or using a pre-moistened antibacterial towelette is absolutely necessary after you have touched raw meat or raw eggs. Not washing hands and surfaces while cooking is a major cause of cross-contamination.

CLEAN

Wash your hands and work surfaces frequently when you are cooking. Washing with soap and warm water for at least 15 seconds, then dry with a paper towel.

CHILL

Chilling food is very important. The danger zone where bacteria multiply is between 40°F and 140°F (4°C and 6°C). Your refrigerator should be set to 40°F (4°C) or below; your freezer should be 0°F (-17°C) or below. Simple rule: serve hot foods hot, cold foods cold. Use chafing dishes or hot plates to keep food hot while serving. Use ice water baths to keep cold foods cold. Never let any food sit at room temperature for more than 2 hours - 1 hour if the ambient temperature is 90°F (32°C) or above. When packing for a picnic, make sure the foods are already chilled when they go into the insulated hamper. The hamper won't chill food - it just keeps food cold when properly packed with ice. Hot cooked foods should be placed in shallow containers and immediately refrigerated so they cool rapidly. Make sure to cover foods after they are cool.

NOTE: Special considerations must be made when using venison or other wild game, since it can become heavily contaminated during field dressing. Venison is often held at temperatures that could potentially allow bacteria to grow, such as when it is being transported. Refer to the USDA Meat and Poultry Department for further questions or information on meat and food safety.

GENERAL SAFETY RULES



WARNING!

READ AND FULLY UNDERSTAND ALL INSTRUCTIONS AND WARNINGS PRIOR TO USING THIS UNIT. YOUR SAFETY IS MOST IMPORTANT! FAILURE TO COMPLY WITH PROCEDURES AND SAFEGUARDS MAY RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE. REMEMBER: YOUR PERSONAL SAFETY IS YOUR RESPONSIBILITY!

1. **KEEP FINGERS AND HANDS AWAY** from the Mixing Shaft and Paddles during use.
2. **NEVER** use the Meat Mixer without the Clear Lid in place.
3. The Meat Mixer is not a toy. **KEEP CHILDREN AWAY. NEVER LEAVE THE MEAT MIXER UNATTENDED.**
4. **ALWAYS REMOVE THE HANDLE** from the Meat Mixer when not in use.
5. Thoroughly inspect the Meat Mixer before each use. If any parts are missing, damaged or do not function properly, contact customer service at the number listed on the back of this manual.
6. **DO NOT** mix bones or other hard objects that could damage the Mixing Shaft.
7. The manufacturer declines responsibility for any improper use of the Meat Mixer.
8. Only use the Meat Mixer on a stable, level surface. The Meat Mixer should not move or shift during use.
9. **TIE BACK** loose hair and clothing, roll up long sleeves and remove ties and jewelry including watches, rings and bracelets before operating the Meat Mixer.
10. Thoroughly wash all Meat Mixer parts that contact food in warm, soapy water before and after each use. Rinse with clear water. Dry all parts before re-assembly and storage. The Meat Mixer is **NOT DISHWASHER SAFE**. It is best to use a food-grade silicone spray to coat all metal parts.
11. **DO NOT USE** the Meat Mixer while under the influence of drugs or alcohol.

SAVE THESE INSTRUCTIONS!

Refer to them often and use them to instruct others.

CLEANING INSTRUCTIONS

1. Completely disassemble the **Meat Mixer**.
2. Before and after each use, thoroughly wash all **Meat Mixer** parts that contact food in warm, soapy water.
3. Rinse with clear water.
4. Thoroughly dry all parts. Coat all metal parts with a food-grade silicone spray before re-assembly and storage.

NOTE: The **Meat Mixer** is NOT dishwasher safe.

ASSEMBLY INSTRUCTIONS

1. Place the **Mixing Tub** on a stable, level surface with the **Pivot Knob Post** (longer post) on your left and the **Handle Post** (shorter post) on your right (figure 1).

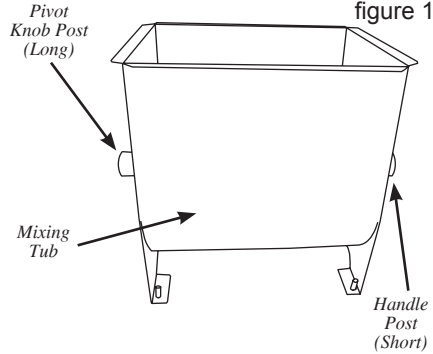


figure 1

2. Place the **Pivot Spring** over the longer, threaded end of the **Pivot Pin** (figure 2).

3. From inside the **Mixing Tub**, insert the **Pivot Pin & Spring** through the hole in the left side of the **Mixing Tub** (figure 2).

4. Screw the **Pivot Knob** onto the **Pivot Pin** from the outside of the **Mixing Tub** until secure (figure 2).

5. Pull out and hold the **Pivot Knob** to retract the **Pivot Pin**, making room for the **Mixing Shaft**. Hold the **Mixing Shaft** in the **Mixing Tub** with the flat end to the left and the notched end to the right. Align the **Mixing Shaft** with the retracted **Pivot Pin**. Slowly release the **Pivot Knob** to seat the **Pivot Pin** into the end of the **Mixing Shaft**.

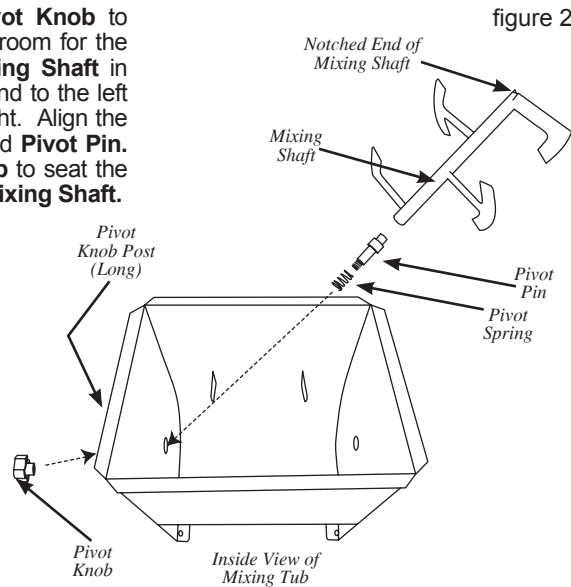


figure 2

6. Insert the short, round end of the **Handle Pivot Pin** into the **Handle Post** on the right side of the **Mixing Tub**. Connect the **Handle Pivot Pin** to the notched end of the **Mixing Shaft**. Make sure the flats on the **Handle Pivot Pin** fully engage the notch (figure 3).

7. Place the **Handle** over the exposed, tapered end of the **Handle Pivot Pin**. Line up the flat on the outside of the **Handle Pivot Pin** with the flat on the inside of the **Handle** (figure 3).

8. Insert the **Handle Retaining Knob** through the **Handle** and **Handle Pivot Pin**. Tighten the **Knob** to secure the **Handle**.

DO NOT over-tighten the **Handle Retaining Knob** to avoid excessive wear on the **Handle Pivot Pin**.

9. Install the **Clear Lid** (figure 4). DO NOT use the **Meat Mixer** without the **Clear Lid** in place. Severe injury could result!

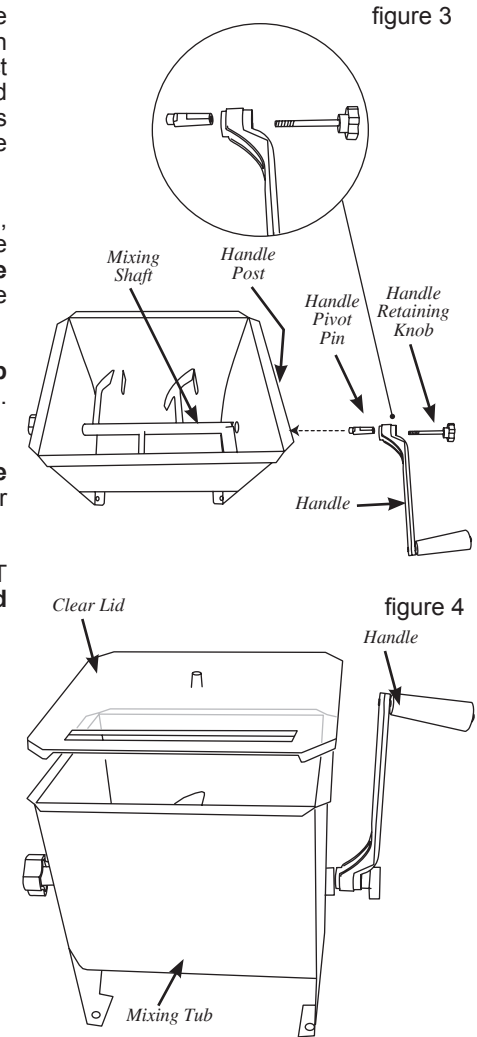


figure 3

figure 4

WARNING!

KEEP FINGERS AND HANDS AWAY from the Mixing Shaft and Paddles during use. NEVER reach into the Mixing Tub while the Mixing Shaft and Paddles are in motion. Severe injury may result. NEVER use the Meat Mixer without the Clear Lid in place.

USING THE MEAT MIXER

Now that the **Meat Mixer** is fully assembled and ready to use, it is time to blend your favorite sausage or jerky meat mixture.

1. Be sure to read and fully understand the General Safety Rules at the beginning of this manual before you start.
2. Place the **Meat Mixer** on a stable, level work surface. Allow ample room for the **Handle** to rotate.
3. Place ground meat into the **Mixing Tub**. Add seasonings, cure and water as necessary at this time.