



**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)  
Mail: 20365 Progress Drive, Strongsville, Ohio 44149  
E-Mail: CustomerService@WestonProducts.com  
Web Site: WestonProducts.com

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**SAVE THESE INSTRUCTIONS!**

*Refer to them often and use them to instruct others.*



**PROFESSIONAL SERIES  
44 LB (20 KG) CAPACITY  
MEAT MIXER**

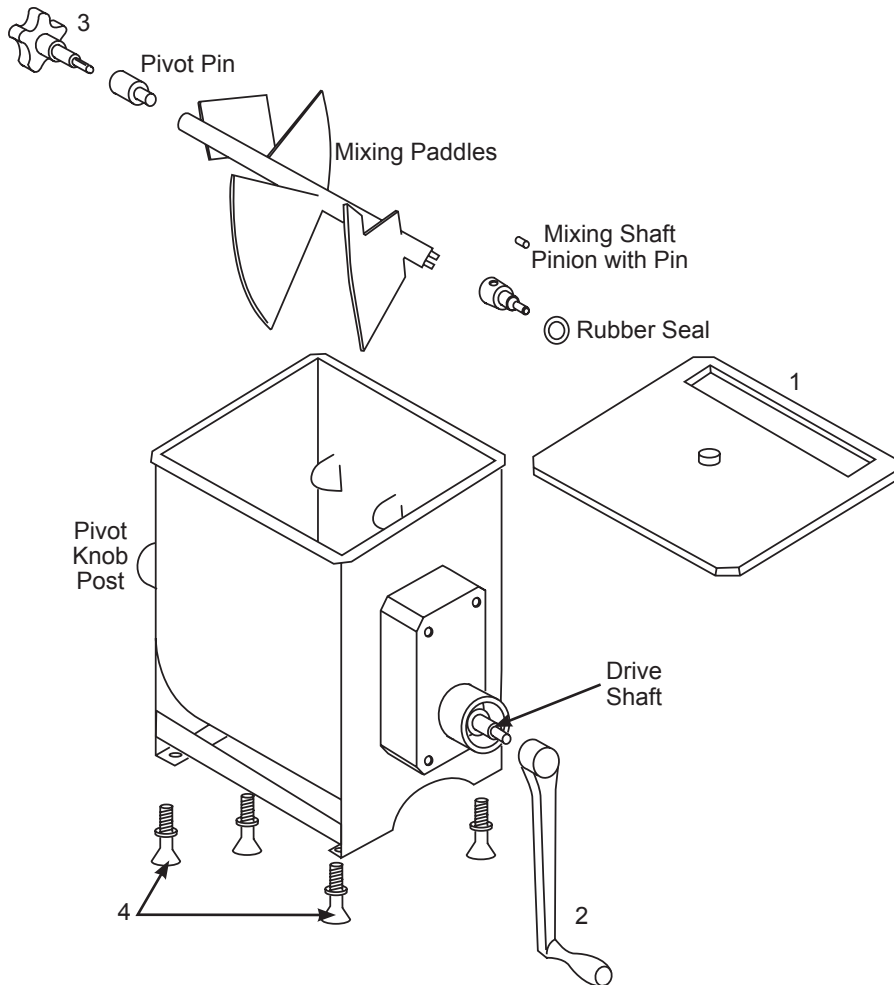
**MANUAL USE or GRINDER ATTACHMENT\***

MODEL NO. 36-2001-W

*\*Grinder (sold separately) with  
1/2-hp motor or higher recommended*



REV05/2/11



## CAUTION!

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.

NEVER reach into the Mixing Tub with an electric grinder attached to the Meat Mixer and connected to the power source. KEEP CHILDREN AWAY. NEVER LEAVE THE MEAT MIXER UNATTENDED. SEVERE INJURY MAY RESULT.

ALWAYS disconnect the electric grinder from the Meat Mixer when not in use.

Make sure the Mixer is completely assembled and all parts are locked into position before using.

DO NOT mix bones or other hard objects!

READ & FULLY UNDERSTAND ALL INSTRUCTIONS & WARNINGS PRIOR TO USING THIS UNIT. YOUR SAFETY IS MOST IMPORTANT!

## WESTON WARRANTY INFORMATION

### SAVE THIS WARRANTY INFORMATION FOR YOUR RECORDS!

Weston Products 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 Weston Products 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 Weston Products 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. Weston Products 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.

Weston Products 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 Weston Products LLC'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 Merchandise Authorization Number (RMA Number). Weston Products LLC will refuse all returns that do not contain this number. **DO NOT RETURN THE UNIT WITHOUT PROPER AUTHORIZATION FROM WESTON PRODUCTS 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 Weston Products 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 Weston Products LLC be liable for consequential damages sustained in connection with said product and Weston Products 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:

**Weston Products LLC - WARRANTY DEPARTMENT**  
**20365 Progress Drive, Strongsville, OH 44149**

## WESTON WARRANTY CARD

SEND THIS CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT TO:  
 WESTON PRODUCTS LLC-WARRANTY DEPT., 20365 PROGRESS DRIVE, STRONGSVILLE, OH 44149

Customer Name: \_\_\_\_\_  
 Address: \_\_\_\_\_  
 City/State/Zip: \_\_\_\_\_  
 Telephone Number: (\_\_\_\_\_) \_\_\_\_\_  
 E-Mail Address: \_\_\_\_\_  
 Original Date of Purchase: \_\_\_\_/\_\_\_\_/\_\_\_\_  
 Product Model #: \_\_\_\_\_  
 Serial # (if applicable): \_\_\_\_\_



## 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 (71°C) to 165°F (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.

## COMPONENT LIST

DIAGRAM NUMBER	PART DESCRIPTION	PART NUMBER
1	Clear Lid	36-2002
2	Handle	36-2005
3	Pivot Knob	36-2006
4	Rubber Foot with Locking Nut (4)	36-2009

If any components of this unit are broken or the unit does not operate properly, call 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

E-Mail: [CustomerService@WestonProducts.com](mailto:CustomerService@WestonProducts.com)

## 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

E-Mail: [CustomerService@WestonProducts.com](mailto:CustomerService@WestonProducts.com)

## 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.



## 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. **NEVER** reach into the Mixing Tub while the Mixing Shaft and Paddles are in motion. Severe injury may result.
2. **NEVER** reach into the Mixing Tub with an electric grinder attached to the Meat Mixer and connected to the power source. Severe injury may result.
3. **NEVER** use the Meat Mixer without the Clear Lid in place.
4. **ALWAYS** disconnect the electric grinder from the Meat Mixer when not in use.
5. **ALWAYS REMOVE THE HANDLE** from the Meat Mixer when not in use.
6. The Meat Mixer is not a toy. **KEEP CHILDREN AWAY. NEVER LEAVE THE MEAT MIXER UNATTENDED.**
7. **FOLLOW ALL INSTRUCTIONS AND SAFETY WARNINGS** provided by the manufacturer of the electric grinder to be attached to the Meat Mixer.
8. 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.

9. The manufacturer declines responsibility for any improper use of the Meat Mixer.
10. **DO NOT** mix bones or other hard objects that could damage the Mixing Shaft.
11. Only use the Meat Mixer on a stable, level surface. The Meat Mixer should not move or shift during use.
12. **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.
13. 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.
14. **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.*

8. Remove the **Clear Lid** and **Mixing Shaft** before removing the meat.
9. 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.

## DISASSEMBLY

1. For **Manual Meat Mixers**, remove the **Handle** then begin, at Step 4 of the "Disassembly" instructions.
2. Turn "off" the electric grinder and disconnect it from the power source.
3. Disconnect the electric grinder from the **Meat Mixer**.
4. Remove the **Set Screw** furthest from the **Mixing Tub** on the underside of the **Pivot Knob**.
5. Pull out the **Pivot Knob** until it stops.
6. Remove the **Mixing Shaft**.

## CLEANING INSTRUCTIONS

1. If an electric grinder is attached, disconnect it from the power source then from the **Meat Mixer**.
2. Disassemble the **Meat Mixer**.
3. Thoroughly wash all parts of the **Meat Mixer** 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.

## CAUTION!

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.

NEVER reach into the Mixing Tub with an electric grinder attached to the Meat Mixer and connected to the power source. KEEP CHILDREN AWAY. NEVER LEAVE THE MEAT MIXER UNATTENDED. SEVERE INJURY MAY RESULT.

ALWAYS disconnect the electric grinder from the Meat Mixer when not in use.

Make sure the Mixer is completely assembled and all parts are locked into position before using.

DO NOT mix bones or other hard objects!

READ & FULLY UNDERSTAND ALL INSTRUCTIONS & WARNINGS PRIOR TO USING THIS UNIT. YOUR SAFETY IS MOST IMPORTANT!

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

Be sure to read and fully understand the “*General Safety Rules*” at the beginning of this manual before you start.

## USING THE MANUAL MEAT MIXER

1. Place the **Meat Mixer** on a stable, level work surface. Allow ample room for the **Handle** to rotate.
2. Place ground meat into the **Mixing Tub**. Add seasonings, cure and water as necessary at this time.
3. Place the **Clear Lid** onto the **Mixing Tub**. **DO NOT** operate the **Meat Mixer** without the **Clear Lid** in place. ***Serious injury may result!***
4. Turn the **Handle** clockwise to mix.
5. 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.
6. When mixing is complete, remove the **Clear Lid** and **Mixing Shaft** before removing the meat.
7. 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.

## USING THE MEAT MIXER AS A GRINDER ATTACHMENT

1. Place the **Meat Mixer** and attached grinder on a stable, level work surface.
2. Place ground meat into the **Mixing Tub**.
3. Place the **Clear Lid** onto the **Mixing Tub**. **DO NOT** operate the **Meat Mixer** without the **Clear Lid** in place. ***Serious injury may result!***
4. Attach the grinder to the power source. Turn “on” the grinder.
5. Add seasonings, cure and water as necessary through the slot in the **Clear Lid** at this time.
6. Mix until the meat feels sticky to the touch. Do not over-mix the meat. To check the consistency of the meat, first turn “off” the grinder and disconnect it from the power source. Remove the **Clear Lid**. Keep clear of the **Mixing Shaft** and **Paddles** while checking the meat. Replace the **Clear Lid** before continuing.
7. When mixing is complete, turn “off” the grinder and disconnect it from the power source. Disconnect the grinder from the **Meat Mixer**.

## ASSEMBLY INSTRUCTIONS FOR MANUAL OPERATION

1. Place the **Mixing Tub** on a stable, level surface with the **Pivot Knob** on your left and the **Gear Housing Cover** on your right (figure 1).

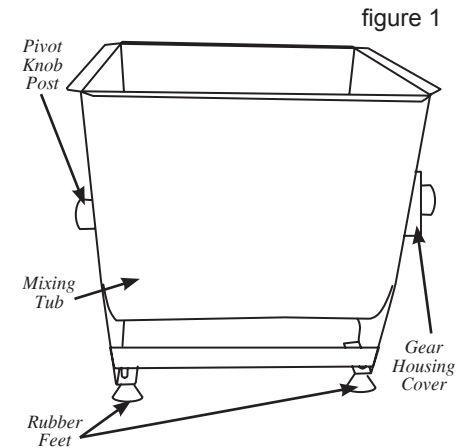


figure 1

2. Adjust the **Feet** so the **Meat Mixer** is stable and level. Raise the **Locking Nuts** until they contact the bottom of the **Meat Mixer**. Tighten the **Locking Nuts** against the bottom to secure the **Feet** in position.

3. Insert the hollow end of the **Brass Pivot Pin**, notched side down, into the **Pivot Housing** from inside the **Mixing Tub** (figure 2).

4. Using the **Wrench**, tighten the **Set Screw** nearest the **Mixing Tub** on the underside of the **Pivot Knob Post** until it stops. Loosen the **Set Screw** ¼ turn to allow the **Brass Pivot Pin** to slide back and forth (figure 3). Make sure the **Set Screw** fits in the notch in the **Brass Pivot Pin**.

5. Insert the threaded end of the **Pivot Knob** into the **Pivot Knob Post** from outside the **Mixing Tub** (figure 2).

6. Screw the **Pivot Knob** into the **Brass Pivot Pin** until tight.

7. Install the notched end of the **Mixing Shaft** onto the **Pin** on the **Mixing Shaft Pinion** inside the **Mixing Tub**. It is best to have the **Paddle** nearest the notched end of the **Mixing Shaft** pointing downward. You may have to align the **Pin** with the notch to install the **Mixing Shaft** in this position. If so, install the **Handle** onto the **Drive Shaft**. Rotate the **Handle** until the **Pin** aligns with the notch. Remove the **Handle**.

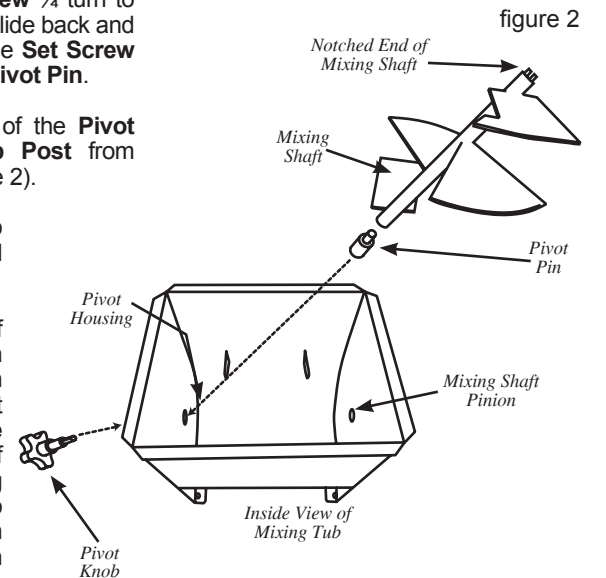


figure 2

figure 3

8. While holding the **Mixing Shaft** in place, pull the **Pivot Knob** out until it stops. Align the **Mixing Shaft** with the **Brass Pivot Pin**. Slowly release the **Pivot Knob** to allow the

**Brass Pivot Pin** to seat in the **Bushing** (figure 4).

10. Tighten the second **Set Screw** under the **Pivot Knob Post** until it stops (make sure the **Set Screw** fits in the notch on the **Pivot Knob** shaft). Loosen the **Set Screw** ½ turn to allow the **Pivot Knob** to rotate freely (figure 5).

11. Install the **Handle** onto the **Drive Shaft**.

12. Install the **Clear Lid** (figure 6). **DO NOT** use the **Meat Mixer** without the **Clear Lid** in place. Severe injury could result!

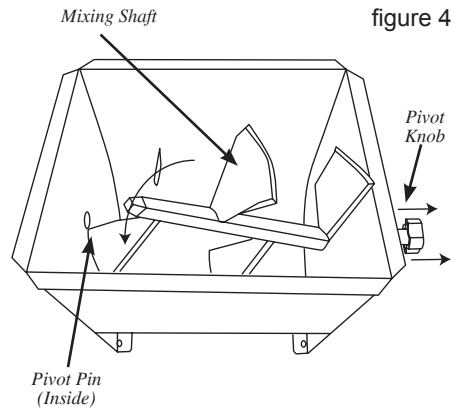


figure 4

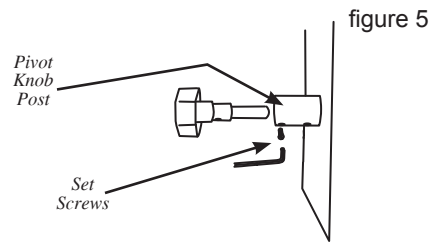


figure 5

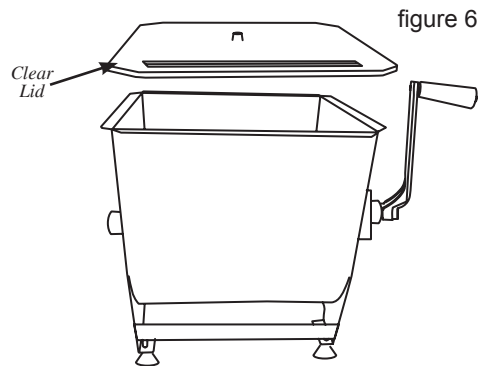


figure 6

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## ASSEMBLY INSTRUCTIONS AS A GRINDER ATTACHMENT\*

\*Grinder (sold separately) with 1/2-hp motor or higher recommended

Perform steps 1 through 10 in the "Assembly Instructions for Manual Operation".

11. Make sure the grinder is turned "off" and disconnected from the power source.

12. Align the output shaft on the grinder with the **Drive Shaft** on the **Meat Mixer**. Adjust the **Feet** as necessary. Be sure to retighten the **Locking Nuts**.

13. Connect the grinder to the **Meat Mixer**. You may have to rotate the **Drive Shaft** to better align the splines with the grooves in the grinder output shaft. The **Drive Shaft** can be turned with the **Pivot Knob**.

14. Make sure the grinder is fully seated to the **Meat Mixer**.

15. Tighten the **Locking Knob** on the grinder head to secure the two machines together.

16. Install the **Clear Lid** (figure 7). **DO NOT** use the **Meat Mixer** without the **Clear Lid** in place. Severe injury could result!

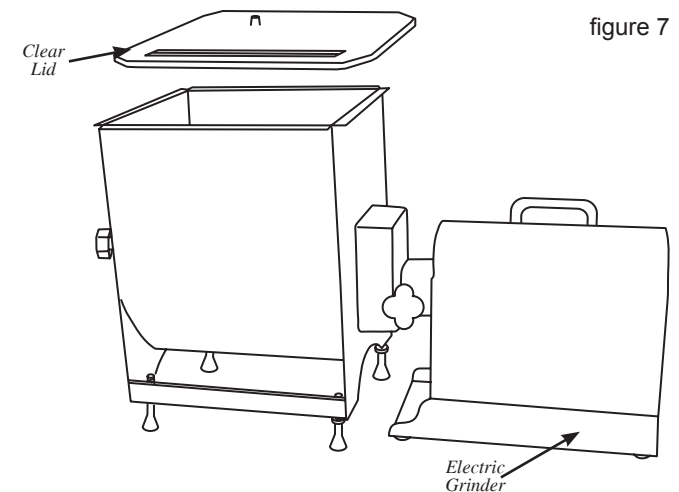


figure 7