



## AX-MG12 MG22 USER MANUAL

Please read the following instruction carefully before operating your Axis Meat Grinder

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### SAFETY PRECAUTIONS

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To ensure safe operation, read the following statements and understand their meaning. This manual contains safety precautions which are explained below. Please read carefully.

#### **WARNING**

Warning is used to indicate the presence of a hazard that will or can cause severe personal injury or death.

#### **CAUTION**

Caution is used to indicate the presence of a hazard that will or can cause minor or major personal injury if the caution is ignored.

**NOTICE:** Notice is used to note information that is important but not hazard-related.

#### **To reduce risk of injury or damage to the equipment:**

- Plug only into grounded electrical outlets matching the nameplate voltage.
- Do not operate unattended.
- Do not operate equipment around children.
- Do not use an extension cord with this equipment. Do not plug this equipment into a power strip.
- Check equipment before each use to insure the equipment is clean.
- Do not wear loose fitting garments while operating this equipment.
- Use equipment in a flat, level position.
  
- Unplug equipment, turn off and let it cool before cleaning or moving.
- Do not spray controls or outside of equipment with liquids or cleaning agents.
- Do not clean the equipment with steel wool.
- Keep equipment and power cord away from open flames, electric burners or excessive heat.
- Do not operate if equipment has been damaged or is malfunctioning in any way.



AX-MG12



AX-MG22

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### UNPACKING THE EQUIPMENT AND INITIAL SETUP

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1. Remove all packing material and tape, as well as any protective plastic from the equipment.
2. Clean any glue residue left over from the plastic or tape.



5659 Royalmount Ave.  
Montreal, QC H4P2P9  
Tel: 514-737-9701 888-275-4538  
Fax: 514-342-3854 877-453-8832

12000 Biscayne Blvd. Ste 108  
Miami, FL 33181  
Tel: 786-600-4687 844-218-8477  
Fax: 786-661-4100

service@mvpgroupcorp.com

sales@mvpgroupcorp.com

www.mvpgroupcorp.com

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## FEATURES AND CONTROLS

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- 1 Tray.** Holds the food product.
- 2 Faceplate.** Holds the grinder plate in place.
- 3 Grinder Chamber.** Grinds the food product and houses the worm gear, blade, grinder plate and faceplate nut.
- 4 Food Pusher.** To push the food into the grinder chamber.
- 5 Reset Button.** If the grinder becomes overloaded, this button needs to be manually reset after allowing the unit to cool.
- 6 Control Switch.** Switches the motor between “FORWARD,” “REVERSE” or “OFF.”
- 7 Funnel.** Use to funnel food into the grinder chamber.
- 8 Main Body.** Houses motor and gearbox.
- 9 Thumb Screw.** Holds the grinder chamber to the main body.

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## BEFORE FIRST USE

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1. Disassemble the grinder. See “Disassembly” on page 3.
2. Wash the components. See “Cleaning” on page 4.
3. Assemble the components.
4. Attach the handle to the top of the meat grinder body.

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## PREPARE THE FOOD


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1. For vegetables, remove stalks and stems; for meat, remove all the skin and bones.
2. Cut the food product into appropriately-sized pieces for grinding.

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## OPERATION

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	<b>WARNING</b> <b>Entanglement Hazard</b> Never place fingers, hands or other objects into the feed chute other than the food pusher provided with the appliance. Injury and product damage will occur.
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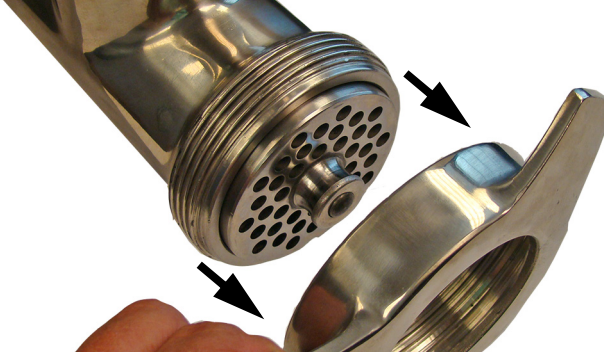
	<b>WARNING</b> <b>Electrical Shock Hazard</b> Keep water and other liquids from entering the inside of the equipment. Liquid inside the equipment could cause an electrical shock.
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**NOTICE:** Using a voltage other than the nameplate rated voltage will cause damage to the unit. Incorrect voltage, modification to the power cord or electrical components can damage unit and will void the warranty.

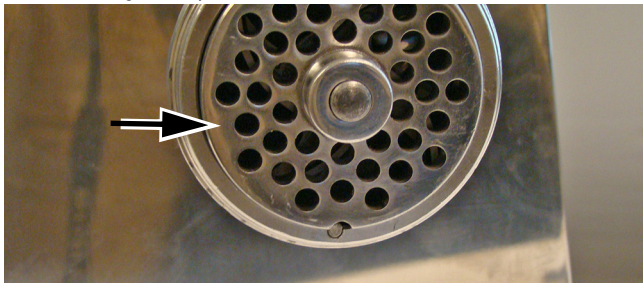
1. Verify the grinder chamber is seated correctly on the main body. Tighten the thumbscrew counter-clockwise until secure.  
**NOTICE: Hand tighten only.**
2. Place the tray on the top of the grinder chamber.
3. Turn the control switch to the “FORWARD” position.
4. Use the food pusher to push the food product into grinder chamber. Never use your fingers, hands or other objects to push food through the grinder.
5. Feed the food into the grinder at a rate that the grinder will accept.  
**NOTICE: Do not force too much food product into the grinder chamber. It can overload the grinder, causing it to stop.**
6. When grinding is complete, turn the control switch to the “OFF” position.

## DISASSEMBLY

1. Turn the control switch to the "OFF" position and unplug the grinder.
2. Remove the grinder chamber assembly from the body of the grinder.
3. Unscrew the faceplate from the grinder head assembly.



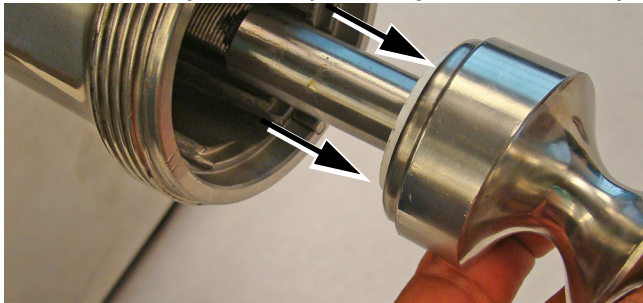
4. Remove the grinder plate from the blade shaft.



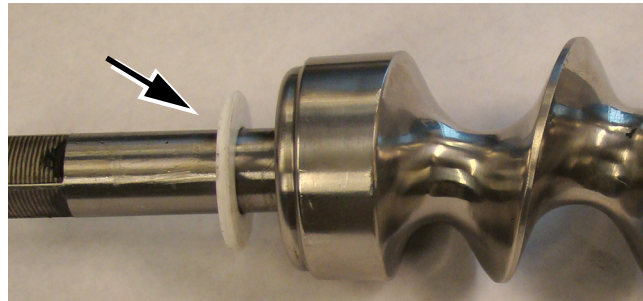
5. Carefully remove the knife blade from the blade shaft.



6. Remove the worm gear assembly from the grinder head assembly.

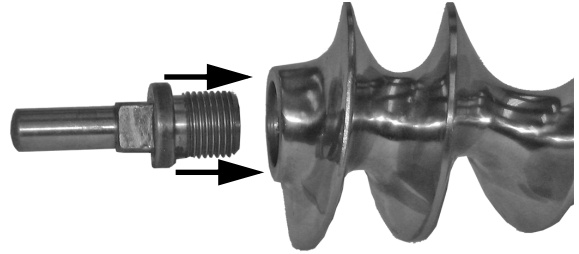


7. Remove the washer



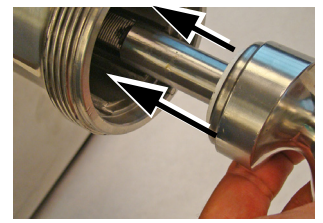
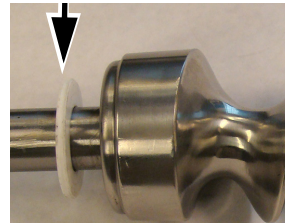
## ASSEMBLY

1. Assemble the blade shaft assembly into the worm gear.

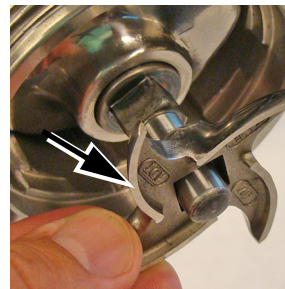


2. Inspect the shaft washer for wear. Replace if necessary.

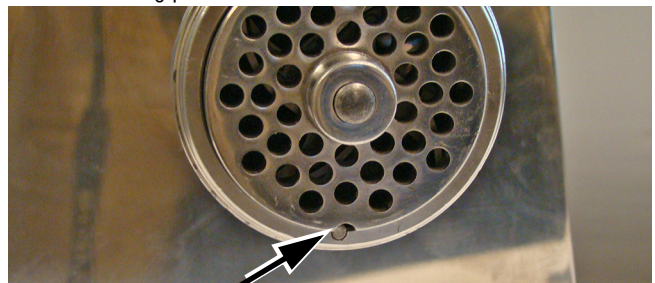
3. Slide the shaft washer onto the worm gear shaft so that it is seated against the worm gear assembly. Slide the worm gear assembly into the grinder chamber until it is seated fully.



4. Position the knife blade so the flat edges face outward. Then Slide the knife blade onto the blade shaft so that it seats completely over the square end of the worm gear

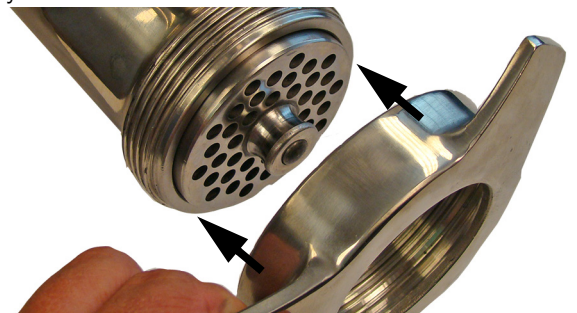


5. Place the grinder plate onto the blade shaft so that the cutout slides over the locating pin.



6. If using a sausage filler, place it between the faceplate and the grinder head assembly.

7. Thread the faceplate onto the grinder head assembly. Tighten securely.



## CLEANING



### **WARNING**

#### **Electrical Shock Hazard**

Keep water and other liquids from entering the inside of the equipment. Liquid inside the equipment could cause an electrical shock. Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock.

To maintain the appearance and increase the service life, clean this equipment daily.

1. Turn off and unplug the grinder
2. Wash all components in the dishwasher or in a solution of mild dish soap and hot water.
3. Use a damp soft cloth to wipe the exterior of the grinder.

**NOTICE:** Do not use abrasive materials, scratching cleansers or scouring pad to clean the exterior of the equipment. These can damage the finish.

## TROUBLESHOOTING

Problem	Might be Caused By	Course of Action
Grinder stops operating or output is erratic.	Grinder is overloaded.	Switch to the "REVERSE" position momentarily, then turn the unit to the "OFF" position. Check the following: <ul style="list-style-type: none"> <li>• Thumbscrew too tight; loosen and hand-tighten, do not over-tighten.</li> <li>• Discharge plate is blocked; remove and clear.</li> <li>• Blade edges are dull; have sharpened or replace.</li> <li>• Overloading and motor stops; allow unit to cool and press reset button.</li> </ul> Press the Reset button.
	Blade is installed backwards.	Correct blade direction.
Metal shavings or particles in food product.	Blade is installed backwards.	Correct blade direction.
Motor hums but does not operate.	Product stuck in chamber	Remove product