

MHMIX

4 Gallon Meat Mixer

Assembly & Operating Instructions



READ ALL INSTRUCTIONS AND WARNINGS BEFORE USING THIS PRODUCT.

This manual provides important information on proper operation & maintenance. Every effort has been made to ensure the accuracy of this manual. These instructions are not meant to cover every possible condition and situation that may occur. We reserve the right to change this product at any time without prior notice.

IF THERE IS ANY QUESTION ABOUT A CONDITION BEING SAFE OR UNSAFE,
DO NOT OPERATE THIS PRODUCT!

DO NOT RETURN THIS PRODUCT TO THE RETAILER - CONTACT CUSTOMER SERVICE.

If you experience a problem, have questions or need parts for this product, visit our website

<http://www.buffalotools.com> or call Customer Service at 1-888-287-6981, **Monday-Friday,**

8 AM - 4 PM Central Time. A copy of the sales receipt is required.

FOR CONSUMER USE ONLY – NOT FOR PROFESSIONAL USE.

KEEP THIS MANUAL, SALES RECEIPT & APPLICABLE WARRANTY FOR FUTURE REFERENCE.

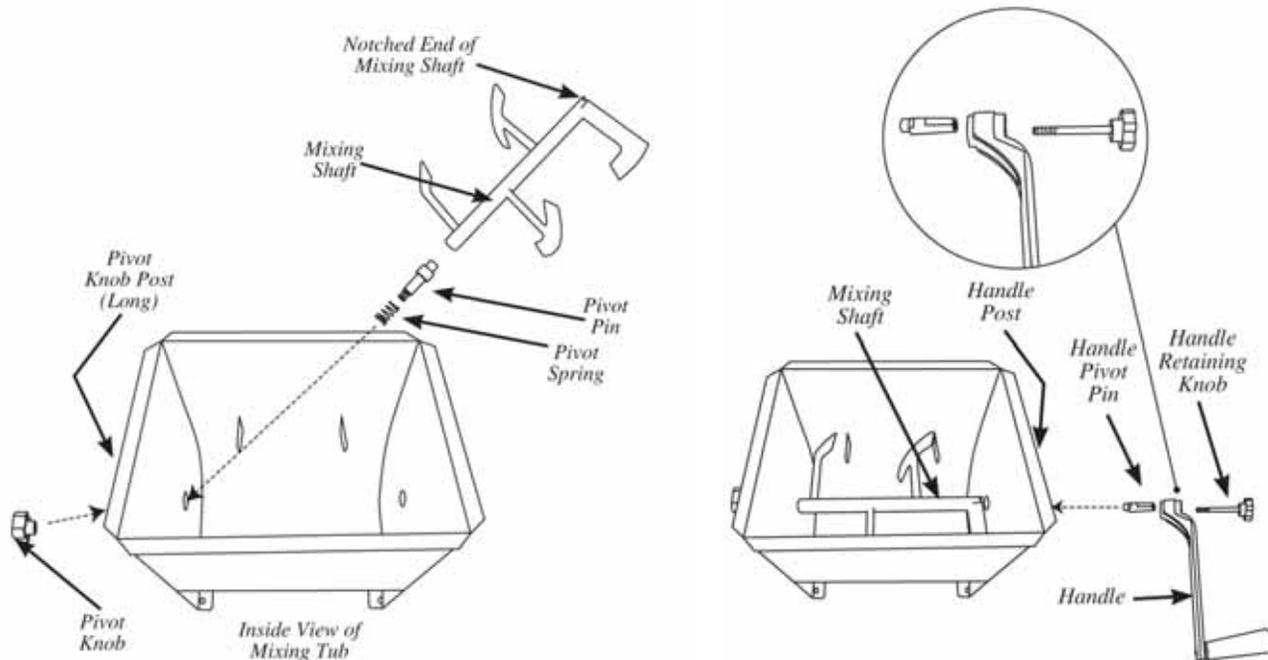
ASSEMBLY

⚠ WARNING

Before and after use, wash with warm soapy water. The Meat Mixer is NOT dishwasher safe.

Mixing blades are sharp! Use care when handling the product to prevent injury.

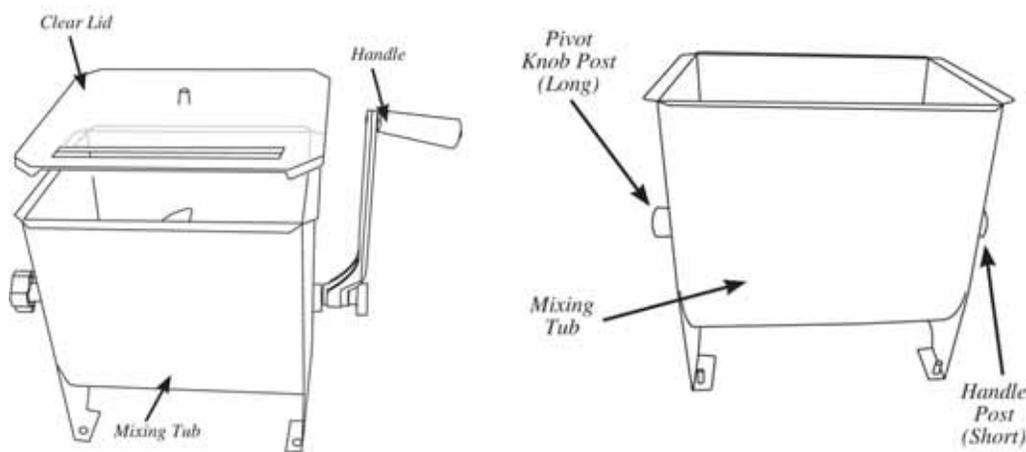
Follow the diagram below to assemble the Meat Mixer.



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.
2. Place the Pivot Spring over the longer, threaded end of the Pivot Pin.
3. Inside the Mixing Tub, insert the Pivot Pin & Spring through the hole in the left side of the Mixing Tub.
4. Screw the Pivot Knob onto the Pivot Pin from the outside of the Mixing Tub until secure.
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. Release the Pivot Knob to seat the Pivot Pin into the Mixing Shaft.
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.
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.
8. Insert the Handle Retaining Knob through the Handle and Handle Pivot Pin. Tighten the Knob.
9. Install the Clear Lid. DO NOT use the Meat Mixer without the Lid in place. Severe injury could result!

OPERATION

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. Mixes up to 20 lbs of meat.
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.
11. DO NOT USE the Meat Mixer while under the influence of drugs or alcohol.



PART LIST

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

FOOD SAFETY



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

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 is very important. 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.