

VEVOR[®]

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Technical Support and E-Warranty Certificate www.vevor.com/support

ELECTRIC MEAT GRINDER USER MANUAL

MODEL: MG5008KA-GS MG5008K-UL

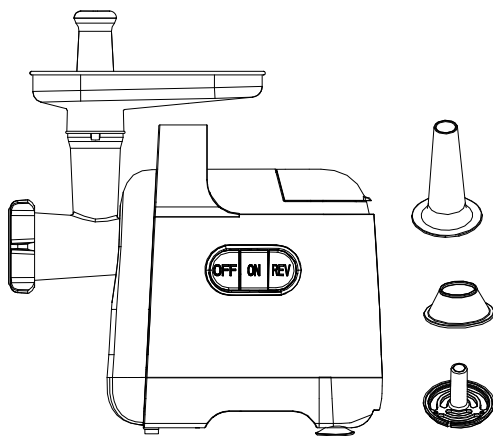
We continue to be committed to provide you tools with competitive price.

"Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and does not necessarily mean to cover all categories of tools offered by us. You are kindly reminded to verify carefully when you are placing an order with us if you are actually saving half in comparison with the top major brands.

VEVOR[®]

MEAT GRINDER
MG5008KA-GS MG5008K-UL

MG5008KA-GS MG5008K-UL



<Picture Only For Reference >

NEED HELP? CONTACT US!

Have product questions? Need technical support? Please feel free to contact us:

 **CustomerService@vevor.com**

This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.

HOUSEHOLD USE ONLY

SAVE THESE INSTRUCTIONS

Note: Before beginning assembly of product, make sure all parts are present. Compare parts with package content list and hardware contents. Do not attempt to assemble the unit if any parts are missing or damaged.

Contact customer service for replacement parts.

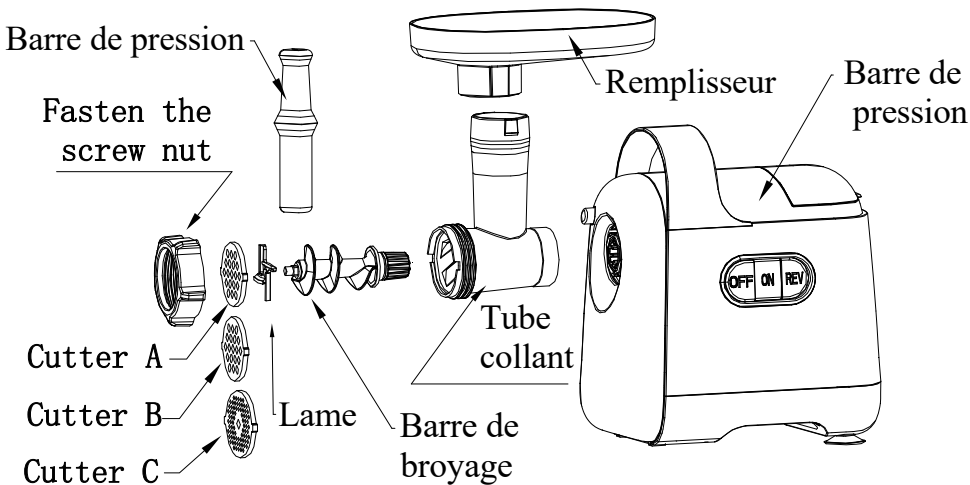
IMPORTANT SAFEGUARDS

When using the electrical appliance, the below basic safety precautions should be followed:

1. Read all instructions.
2. To protect against risk of electrical shock do not put the motor unit in water or other liquid.
3. Before using, check that the voltage power corresponds to the rating label of the appliance.
4. This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
5. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
6. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
7. Never feed food by hand. Always use food pusher.
8. Care shall be taken when handling the sharp cutting blades, emptying the bowl and during cleaning.
9. The use of attachment, not recommended or sold by manufacture may cause fire, electric shock or injury.
10. The appliance cannot be used for blending hard and dry substance, otherwise the blade could be blunted.
11. Do not let cord hang over edge of table or counter.
12. Do not use fingers to scrape food away from discharge disc while appliance is operating. Cut type injury may result.
13. Do not use outdoors.




14. Never run the appliance empty after assembling the blade and blade disk. Otherwise the blade and blade disk will be abraded seriously, and accelerate the unit aging.
15. Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Children shall not play with the appliance.
16. Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.

KNOW YOUR MEAT GRINDER



Accessories:

Grinder Knife	2pcs	One of them is mounted on the machine
Coarse Grinding Plate	3pcs	One of them is mounted on the machine

Stuffing Plate	1pc	
Stuffing Tube	3pcs	
Brush	1pc	

TECHNICAL PARAMETER

MODEL	SPECIFICATION	RATINGS		Capacity	Continuous working time
MG5008KA-G S	12#	220-240V 50/60Hz	800W	≥3KG/min	≤15min
MG5008K-UL	12#	120V/60Hz	550W		

OPERATION MANUAL

Before the first use, please clean all the detachable parts such as Fasten the screw nut , Cutter, Blade,Crusher bar,Sticky tube,Pressure bar,Filler,. the blade is sharp, ensure that your hands do not be hurt.

Use of the appliance

1. Assemble the ream meat tube into the main machine. Press the release button with

thumb one hand (see arrow 1 of fig.1), and hold the ream meat tube with the other hand, insert it into the hole of the main machine and turn it anti-clockwise until it cannot move any longer (see arrow 2 of fig.1). Release the release button, the ream meat tube is fixed on the main machine.

1. press the release button

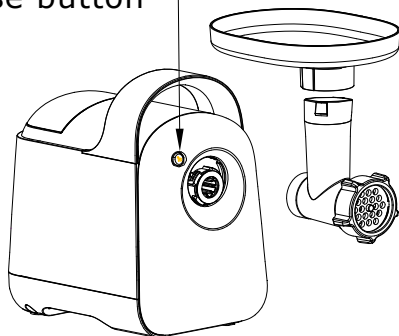


Fig 1

2. Assemble the ream meat rod, blade, blade disk and lock nut as illustrated as figure (see fig.2) before ream meat tube.and the appliance can be used now.

Note: Make sure the edge of blade toward the blade disk when assembling. Never assemble the blade reversely.

Caution: Make sure the appliance is unplugged when assembling.

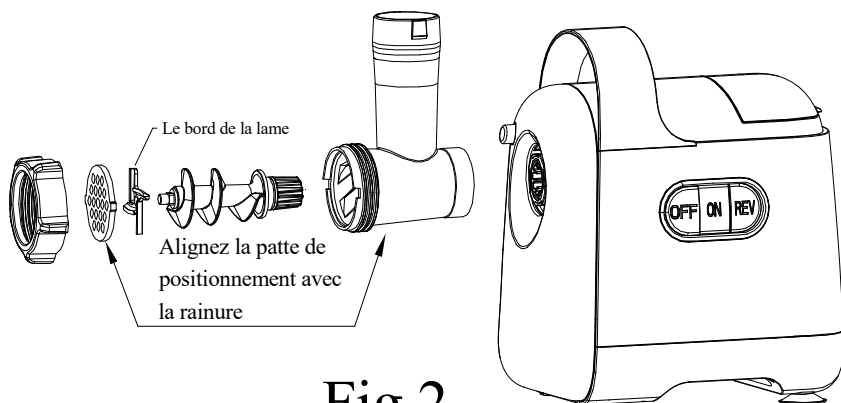


Fig 2

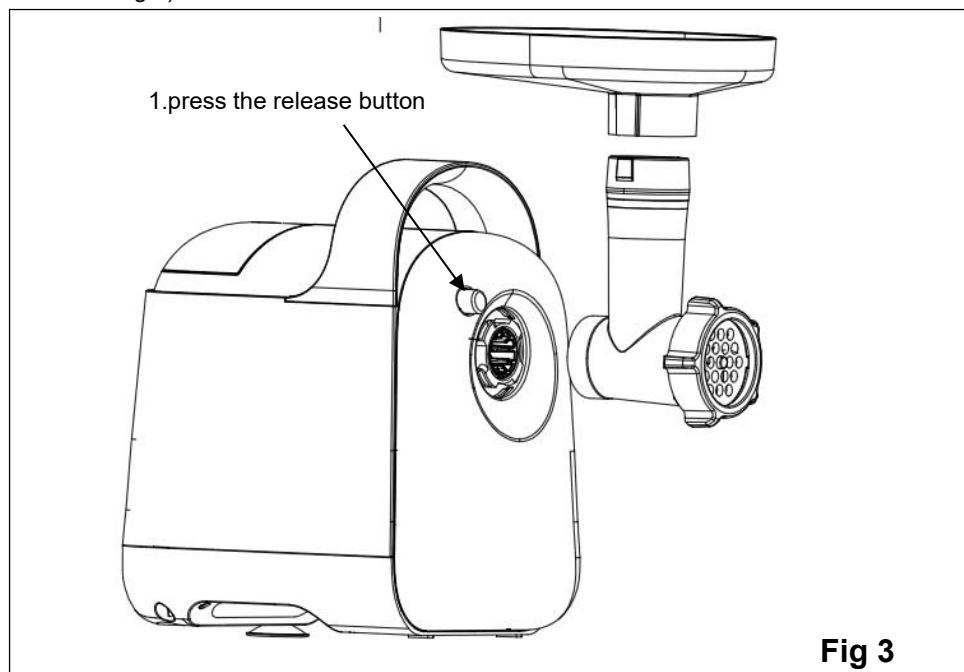
3. Put the funnel on the ream meat tube.
4. Ensure that the rocker switch is set at “O” position, then plug in power supply.
5. Press the rocker switch to “ON” position (the ream meat rod and the blade turns anti-clockwise), when the appliance operates normally, put the meat piece into funnel, then press the food pusher to the lowest position.

Note: Cut all foods into pieces (Sinewless, boneless and fatless meat is recommended, approximate size :20 mm x 20 mm x 60 mm) so that they fit easily into the hopper opening.

6. The max operation time per time shall not exceed 7 minutes and minimum 10 minutes rest time must be maintained between two consecutive cycles.

7. Place a clean container with proper size under lock nut to receive meat powder come from the appliance.

8. When finish blending, unplug to the power source, Disassemble the ream meat tube assembly: press down release button properly with thumb of left hand (see arrow 1 of Fig.3), turn the ream meat tube assembly clockwise with right hand then remove them (see arrow 2 of fig.3).



Caution: Ensure that the main machine is unplugged when disassembling.

Making sausage

1. Assemble the ream meat rod, kibble cone, sausage pole, lock nut into the ream meat tube as illustrated as figure (see fig.4 and fig.5).

Fig.4

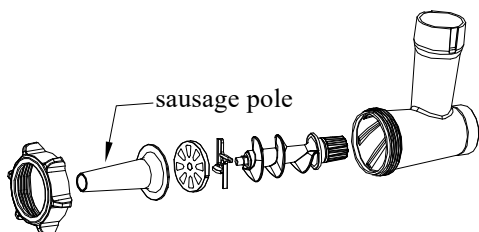
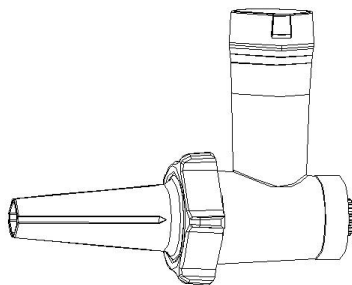


Fig.5



2. Assemble the ream meat tube asm into the main machine. Press the Release button with thumb one hand (see arrow fig.6), and hold the ream meat tube with the other hand, insert it into the hole of the main machine and turn it anti-clockwise until it cannot move any longer . Release the Release button, the ream meat tube is fixed on the main machine.

1.press the release button

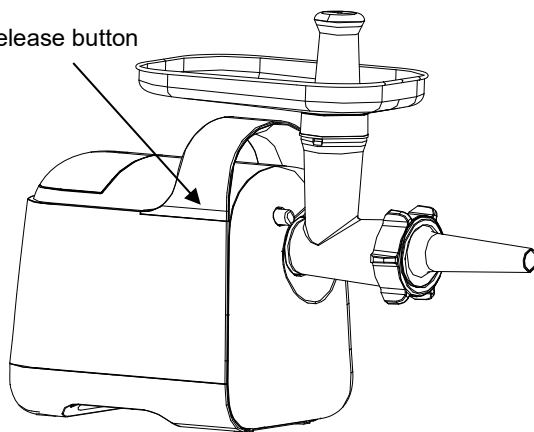


Fig 6

Note: Never assemble blade and blade disk when use for making sausage, and do not assemble sausage pole and kibble cone when blending meat.

3. Set clean small intestine to sausage pole as the figure 7, then place blended meat powder into funnel.

4. After the blending function which mention above (Sinewless, boneless and fatless meat is recommended, approximate size: 20 mm x 20 mm x 60 mm)), put the meat into this function “Making sausage”.

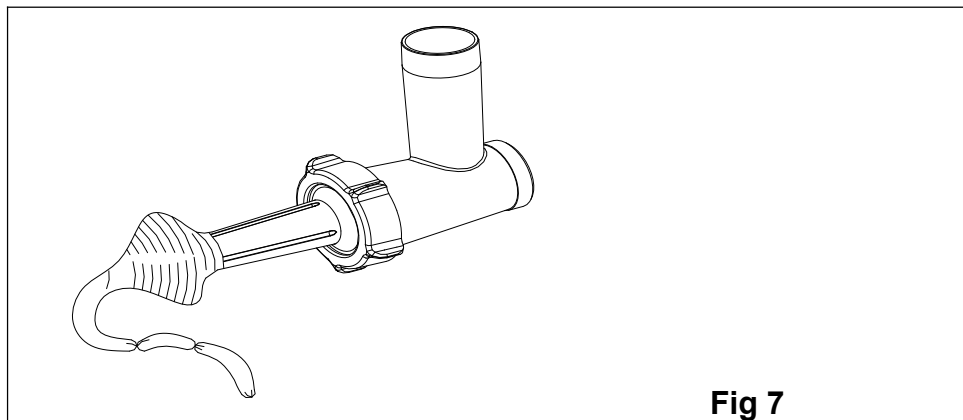


Fig 7

5. Press the rocker switch to “ON” position, the appliance turns anti-clockwise and the meat powder enters the small intestine, you can tie anywhere you like with thread to make the sausage has proper length.

6. After the blending function which mention above (Sinewless, boneless and fatless meat is recommended, approximate size: 20 mm x 20 mm x 60 mm)), put the meat into this function “Making meat plate”. See arrow fig.8 and fig.9.

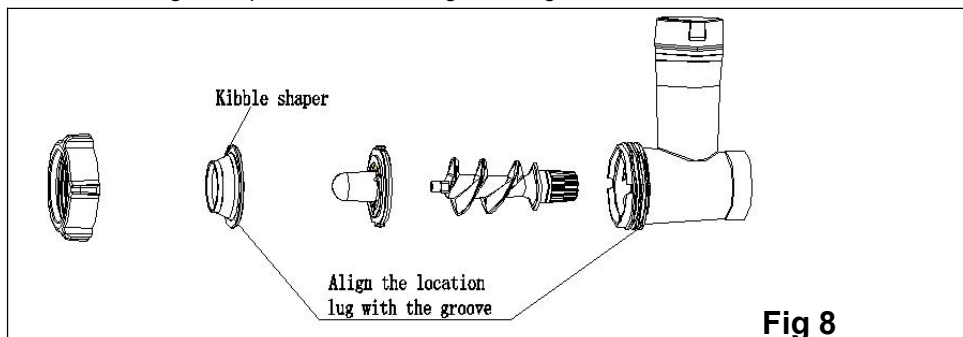


Fig 8

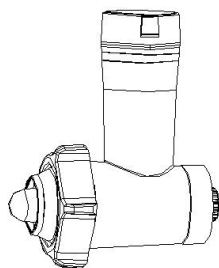


Fig 9

7. Press the rocker switch "ON" position, the appliance turns anti-clockwise and the meat powder enters the small intestine, then you can make any shape of meat plate.
8. The max operation time per time shall not exceed 7 minutes and minimum 10 minutes rest time must be maintained between two consecutive cycles.

REVERSE FUNCTION

1. In case of jamming press the rocker switch to "OFF" position. wait at least one minute until ream meat rod has come to a complete stop.
2. Press the rocker switch to "REV" position, Ream meat rod will be rotating anti-clockwise, and the ream meat tube will get empty. If the main machine doesn't work, press the rocker "OFF" and clean it.

Note: The "REV" position max operation time shall not exceed 5S.


CLEANING AND MAINTENANCE

1. Unplug the power cord before cleaning.
 2. Remove blade, cutter head, lock nut, funnel, screw press support, connecting ring cookie disc, cookie cup, etc., then wash them in water.
- Caution:** The blade is sharp, so handle carefully when cleaning.
3. Wipe the outside surface of the main machine with a damp cloth, then drying thoroughly.

Note:

1. Never immerse the main machine in the water for cleaning.
2. This appliance cannot be used in the dishwasher.

ENVIRONMENTAL PROTECTION

	<p>This product is subject to the provision of European Directive 2012/19/EC. The symbol showing a wheeled bin crossed through indicates that the product requires separate refuse collection in the European Union. This applies to the product and all accessories marked with this symbol. Products marked with this symbol cannot be discarded with normal household waste but must be taken to an electrical and electronic equipment collection point for recycling.</p>
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