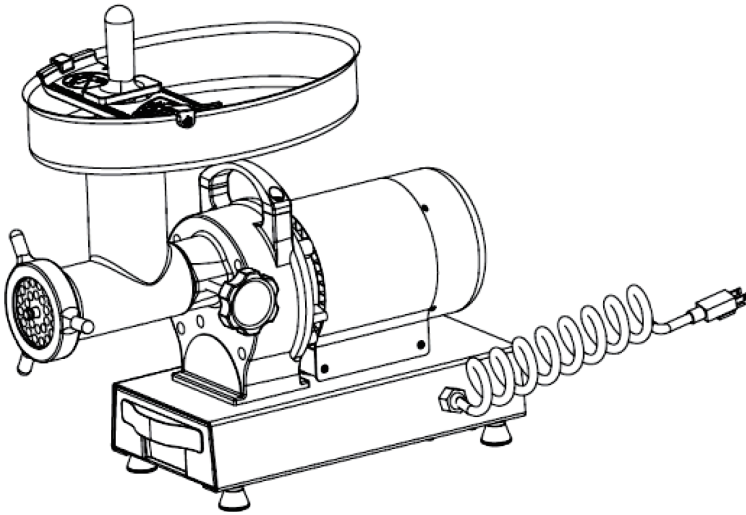


**VEVOR<sup>®</sup>**

**ELECTRIC MEAT GRINDER  
INSTRUCTION MANUAL**



1A-EG832



### 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 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 is any technology or software updates on our product.

**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.

## WARNINGS

**When using electrical appliances, basic safety precautions should always be followed including the following:**

1. READ ALL OPERATING INSTRUCTIONS AND PRODUCT SAFETY LABELS! FAILURE TO FOLLOW ALL INSTRUCTIONS MAY RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE!
2. CHECK FOR DAMAGED PARTS: Before using the grinder, check whether all parts work normally and perform the expected functions. Check for alignment, binding and installation of moving parts. and any other conditions that may affect the operation. If any parts, the Power Cord or the Grinder are damaged, call the Customer Service number shown in this manual.
3. Always unplug power cord from outlet when not in use, before putting on or taking off parts or accessories, and before cleaning. After unplugging the unit, turn power switch ON, then OFF to ensure that all power has been discharged from the grinder.
4. This appliance can be used by children aged from 8 years and above and 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 understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
5. NEVER LEAVE GRINDER UNATTENDED WHILE IT IS RUNNING!
6. ALWAYS USE THE PROVIDED STOMPER, NEVER FEED FOOD BY HAND. KEEP FINGERS CLEAR OF THE AUGER AND CUTTING BLADES AT ALL TIMES. NEVER REACH INTO THE GRINDER, doing so may cause serious injury.
7. Always keep the tray guard in place while operating (Note: tray guard is installed on #22, #32 models only)
8. AVOID contact with moving parts. NEVER USE YOUR FINGERS TO SCRAPE FOOD AWAY FROM THE CUTTING BLADE WHILE IT IS IN OPERATION. SEVERE INJURY MAY RESULT when the grinder is running.
9. Wait until all moving parts have stopped and turn off power before removing any part from the grinder or before switching the grinder in reverse.
10. TIE BACK loose hair, clothing, or any loose object and roll up long sleeves before operating the Grinder.
11. REMOVE ties, rings, watches, bracelets, or other jewelry before operating the Grinder.
12. DO NOT operate Grinder, or any other electrical equipment, with a damaged cord or plug or after the unit malfunctions. DO NOT ATTEMPT TO REPLACE THE CORD. Call Customer Service to arrange to return the grinder for examination, repair, or adjustment.
13. DO NOT use outdoors, this product is intended for INDOOR USE ONLY.
14. DO NOT let the rope hang on the edge of the table or counter, do not touch sharp edges, and do not touch hot surfaces.
15. DO NOT allow the rope to kink, get stuck under the unit or wrap around the grinder
16. DO NOT pull the power cord to disconnect.
17. DO NOT USE WITH EXTENSION CORD. Always plug directly into a grounded wall receptacle.
18. This grinder uses a grounded, three prong plug (hot, neutral and ground), that should be connected directly to a grounded 120 Volt, 60 Hz three prong grounded wall outlet receptacle. The

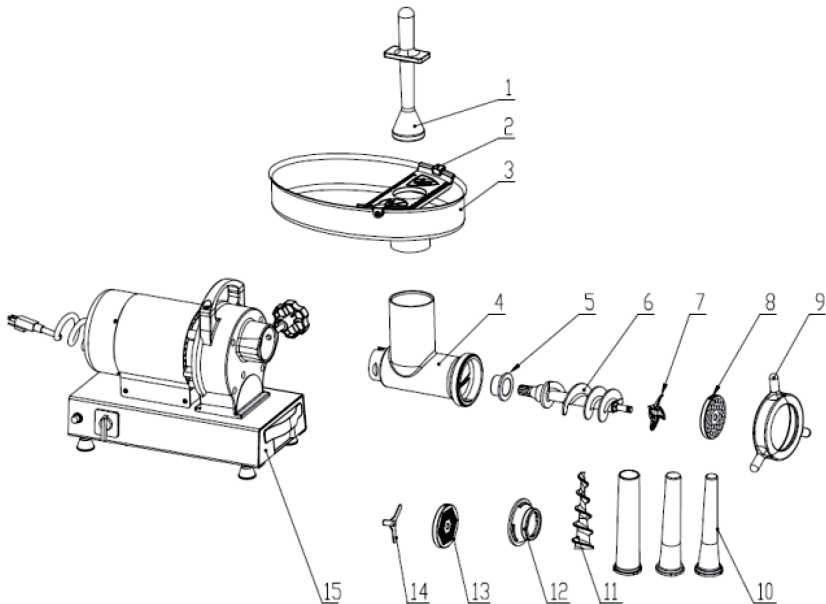
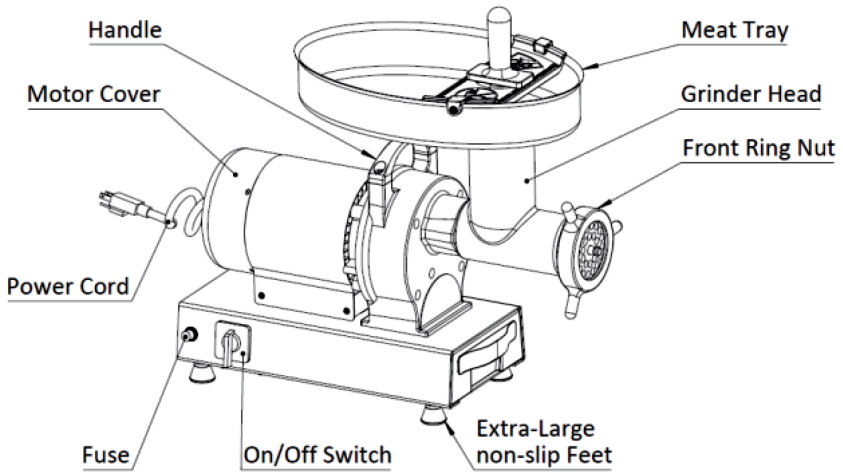


- grounding plug is used for electrical appliances with metal shell to prevent electric shock. DO NOT change or alter the plug in any way. NEVER break off a grounding prong from a 3---conductor plug. Doing so will invalidate the warranty and may cause electric shock.
19. Place the grinder on a firm and stable surface. Ensure that the grinder is not placed near the edge of the worktop, where it can be easily pushed off or fall.
  20. The Gear Housing and the Motor Cover may become HOT during operation. This is normal. DO NOT TOUCH these parts while operating.
  21. DO NOT attempt to operate the Grinder if the Grinder, Motor and Gear Box are cold. The temperature of the grinder, motor and gearbox should be at least 45°F (7°C) before starting operation.
  22. To reduce the risk of unintentional starting, check that the control is OFF before plugging the cord into wall outlet. To disconnect, turn the controller to OFF, then remove plug from wall outlet.
  23. DO NOT operate your grinder under a wall cabinet. Always unplug the unit from the electrical outlet when storing it. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
  24. NEVER plug the grinder in where water may flood the area.
  25. To protect against risk of electrical shock, DO NOT submerge the grinder in water or other liquids. Be sure the grinder is disconnected from the power source before cleaning. NEVER rinse the Grinder Motor under running water, only use a moist cloth to clean the Grinder Motor Unit.
  26. DO NOT operate the shredder with wet hands or by standing on a wet floor.
  27. The use of attachments or parts not specifically recommended or sold by the manufacturer for this grinder will void the warranty and may cause fire, electric shock or injury.
  28. HANDS WASH ALL PARTS! DO NOT USE DISHWASHER. Never put the unit near a hot burner, in an oven, or in a dishwasher.
  29. NEVER use abrasive cleaning agents or abrasive cloths when cleaning the grinder.
  30. DO NOT use the grinder for other than intended use.
  31. DO NOT RUN Grinder without meat in the Grinder Head. Severe damage to the Head and Auger may occur.
  32. NEVER open the meat grinder and run it dry for more than 10 seconds without meat inside the machine. Friction between the propeller and meat grinder head will cause high heat and cause the meat to stick to the inside of the meat grinder assembly. Do not dry run. Damage caused by dry operation will void the warranty.
  33. Be sure the Grinder is on a stable work surface. Be sure all the Grinder Feet are stable.
  34. DO NOT attempt to grind bones, nuts or other hard items.
  35. WEAR EYE PROTECTION. Wear safety glasses. Everyday eye glasses are not safety glasses. Safety glasses conform to ANSI Z87.1 requirements. Note: approved safety glasses have Z87 printed or stamped on them.
  36. The Manufacturer disclaims any responsibility in the case of improper use of Grinder. Improper use of the Grinder voids the warranty.
  37. DO NOT use Grinder while under influence of drugs or alcohol.
  38. DO NOT REMOVE WARNING LABELS FROM THE GRINDER. Doing so will void the product warranty and may result in serious personal injury.
  39. This appliance must be grounded while in use to protect the operator from electrical shock. This grinder uses a grounded, three prong plug that should be connected directly to a grounded 120V(US)/230V(EC), three prong grounded wall outlet receptacle. Grounded plugs are used on metal-encased electric appliances in order to provide protection from an electric shock. DO NOT change or alter the plug in anyway. NEVER break off a grounding prong from a 3-conductor plug. Doing so voids the warranty and may result in electric shock.
  40. Type Y attachment: 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.

# TECHNICAL PARAMETER

MODEL	SPECIFICATION	RATINGS		Capacity	Continuous working time
1A-EG832	32#	120V/60Hz	1100W	≥7.5KG/min	4hours
		230V/50Hz			

# PARTS LIST



Part No.	Part Description	Part No.	Part Description
1	MEAT STOMPER	9	FRONT RING NUT
2	PROTECTION PLATE	10	STUFFING TUBE SET (3 PIECES)
3	MEAT TRAY	11	PLASTIC AUGER
4	GRINDER HEAD	12	PLASTIC STUFFING CONNECTOR
5	NYLON SLEEVE	13	4.5MM MEAT PLATE
6	AUGER	14	STUFFING PLATE
7	KNIFE (2 PIECES)	15	BASE
8	10MM MEAT PLATE	16	BRUSH

## ASSEMBLY INSTRUCTIONS

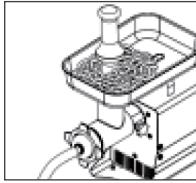
**WARNING!** Before cleaning, assembling or disassembling the Grinder, make sure the PLUG IS REMOVED FROM THE OUTLET POWER SOURCE! ALWAYS unplug the Grinder when not in use. After unplugging the unit, turn power switch ON, then OFF to ensure that all power has been discharged from the grinder.

**IMPORTANT:** Although one person can use this grinder to make sausages, it is recommended that two people complete this operation. One person operates the grinder and uses the grinder to push the meat into the chute, while the other person is responsible for outputting the meat into the sausage casings.

**WARNING!** NEVER RUN GRINDER DRY WITHOUT MEAT! It can cause damage to the unit, Meat becomes a lubricant when passing through the grinder, if you run out of meat, turn the grinder off immediately.

### TO BEGIN STUFFING:

1. Place seasoned ground meat into the Meat Tray. Do not overfill the Tray, place just enough meat to leave the Feed Chute area open. (Figure 1)
2. Slide a sausage casing over the Stuffing Funnel. (Figure 2)
3. Pull 4--- 6" (10---15 cm) of casings from the end of the Stuffing Funnel Tube and tie a knot in the end of the casing. (Figure 3).
4. Make sure the Grinder is in the "OFF" position. Attach the Grinder to the power supply.
5. Press Grinder "ON" button (on models #8 and #12) or turn Grinder Switch the to the forward "FWD" position (Models #22, #32), .Carefully start feeding ground meat into the Feed Chute. ONLY USE THE STOMPER TO PUSH MEAT INTO THE HEAD, DO NOT USE YOUR FINGERS OR ANY OTHER OBJECT.
6. Hold the casing in place with one hand while feeding the sausage mixture through the Grinder. As the meat fills the casing, gently lay it on a clean, dry surface. (Figure 4)
7. Do not fill the last 4-6 inches (10-15.24 cm) of casings. After the entire length of the casing has been filled, twist the open end and tie the ends of the casing tightly. If desired, twist it into a chain.
8. Whenever stuffing sausage, fill the casing slowly to avoid air pockets. If air pockets do appear in the sausage, use a pin to prick the bubbles. The small holes will seal naturally.



## CLEANING, MAINTENANCE&STORAGE

### CLEANING INSTRUCTIONS

**IMPORTANT:** BEFORE CLEANING MAKE SURE THE POWER IS TURNED OFF AND THE UNIT IS UNPLUGGED. Disassemble the Grinder Head and wash parts that come in contact with meat thoroughly in hot soapy water, taking particular care to remove all grease and oil from surfaces. Rinse and dry all parts thoroughly before reassembling.

1. Wash all parts that have come in contact with meat in hot soapy water. BE SURE TO CLEAN IMMEDIATELY AFTER USE. DO NOT IMMERSE THE MOTOR IN WATER OR OTHER LIQUIDS!
2. Rinse the Grinder parts with clear hot water, and then dry them IMMEDIATELY.
3. Fully lubricate the Head, Auger, Plates and the Knife with a food-grade silicone spray before and after each use.
4. Clean the Motor Cover and Gear Housing with a damp towel and wipe dry. DO NOT IMMERSE THE MOTOR IN WATER OR OTHER LIQUIDS!

**IMPORTANT:** Any metal parts must be coated with a food-safe silicone spray to prevent rusting; if not properly protected; these parts will begin to rust very quickly.

## FOOD SAFETY

**WHEN HANDLING FOOD, THE BASIC RULES TO FOLLOW ARE:**

### 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 are 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

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 product. 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. It is absolutely necessary to wash your hands with soap and water, or use a pre-moistened antibacterial towel, after coming into contact with 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 the food is covered after it has cooled.

**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.

## ENVIRONMENTAL PROTECTION



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.

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**EC Importer:** WAITCHX

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