

**VEVOR<sup>®</sup>**

**ELECTRIC MEAT GRINDER  
INSTRUCTION MANUAL**

# VEVOR®

## ELECTRIC MEAT GRINDER 1A-PG612

1A-PG612



### 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.

## 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. If any parts are missing or damaged, do not attempt to assemble the unit. Contact customer service for replacement parts.

## WARNINGS


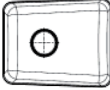
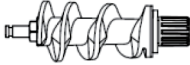




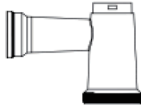

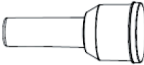


**Read carefully and understand all ASSEMBLY AND OPERATION INSTRUCTION before operating, When using electrical appliances, basic safety precautions should always be followed including the following:**

1. Read and follow all instructions before using the grinder.
2. To prevent the risk of electrical shock, do not immerse in water or other liquids. Use a damp cloth to clean the motor housing.
3. 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.
4. When not in use, unplug from the outlet before installing or removing parts and before cleaning.
5. Avoid contacting moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not sold by the manufacturer is not recommended and may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not allow cord to hang over edge of table or counter.
10. Never feed food by hand. Always use a meat stomper.
11. Do not use fingers to scrape food away from grinding plate while appliance is operating. Injury may result.
12. Thoroughly hand-wash all grinder parts in warm soapy water prior to use.
13. Never run the grinder unattended.
14. Do not attempt to grind bones, nuts or other hard items.
15. This device has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug only fits into the polarized socket in one direction only. If the plug does not fit completely into the socket, turn the plug upside down. If it still does not fit, please contact a qualified electrician. Do not modify the plug in any way.
16. 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-PG612	12#	120V/60Hz	575W	≥3KG/min	≤15min
		230V/50Hz			

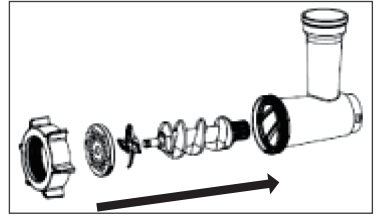
## PARTS LIST

A	Main Body		1
B	Meat Pan		1
C	Worm Gear Auger		1
D	Grinder Knife		2
E	Coarse Grinding Plate-10mm		1
F	Fine Grinding Plate-4.5mm		1
G	Stuffing Plate		1
H	Grinder Head		1
	Retaining Ring		1
J	Meat Stomper		1
K	Stuffing Tube		3
L	Brush		1

# ASSEMBLY INSTRUCTIONS

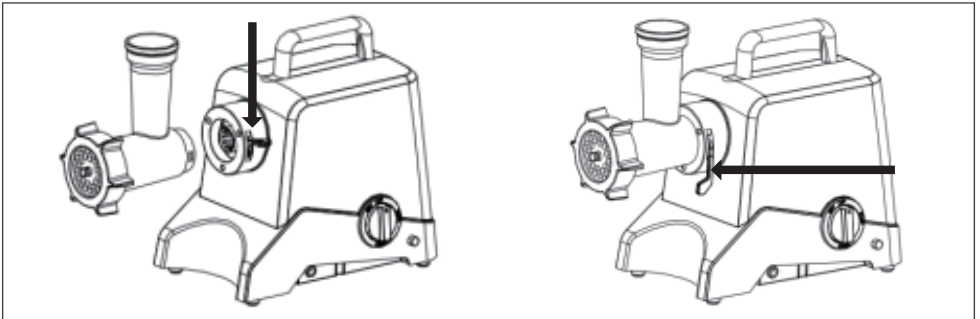
## Step 1:

- Insert the worm gear/auger into the grinder head, the geared end first.
- Place the grinder knife onto the auger stud. (The cutting edges should be facing out and flat against the grinder plate when properly installed.)



## Step 2:

- Attach the grinder head to the motor housing.
- Press down the locking handle to make sure that the grinder head is locked firmly.



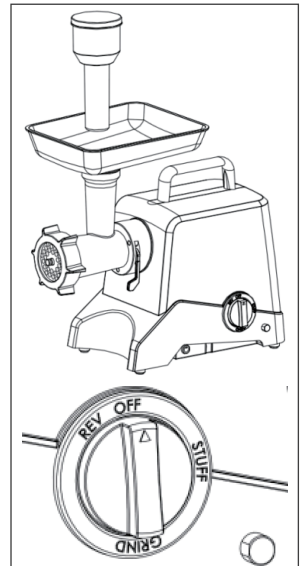
## Step 3:

- Screw the retaining ring onto the grinder head until it is hand tight.
- Place the meat tray on the upright part of the grinder head.
- Now the grinder is ready for grinding.

## Grinding

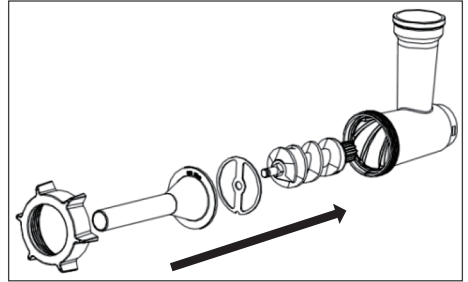
- Cut the meat into 4" x ¾" strips. Make sure to remove all bones, gristle and sinew.
- Put the meat in the meat tray. Turn the knob switch to GRIND position. Use the meat stomper to gently push the meat into the grinder head. Do not force the meat too quickly, allow the grinder to do the job.

**NOTE:** Never operate the grinder without the grinder knife and one of the grinder plates in the head. Doing so may force meat back into the motor.

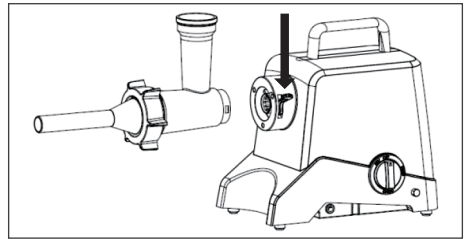


## OPERATION INSTRUCTIONS - STUFFING

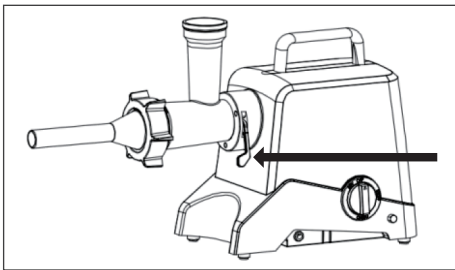
1. Insert the worm gear/auger into the grinder head, the geared end first. Then place stuffing plate, stuffing tube and retaining ring one by one.



2. Attach the grinder head to the motor housing.



3. Press down the locking handle to make sure that the grinder head is locked firmly.



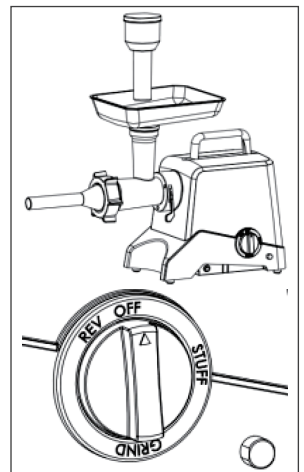
4. Screw the retaining ring onto the grinder head until it is hand tight.

5. Place the meat tray on the upright part of the grinder head.

6. Now the grinder is ready for stuffing sausages.

### Making Sausages

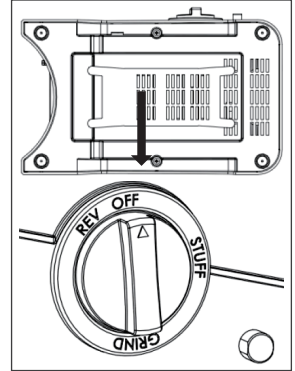
- Slide casing of choice onto stuffing tube.
- Mix the course ground meat with the seasonings and add to the meat tray. Turn the knob switch to STUFF position.
- Use the meat stomper to gently push the meat into the grinder head.
- Do not force the meat too quickly, allow the grinder to do the job.



## CARE AND MAINTENANCE

### Tips

- Store the electrical cord under the motor housing.
- If the grinder is locked, turn grinder off and press the reverse button. If this does not unlock the grinder, turn the unit off, unplug the electrical cord from the outlet and disassemble the grinder head and remove the obstruction. Reassemble and continue grinding.
- Make sure that the over load protector is active. If the over load protector button bounces up, please press it down to keep it active.



**Warning!** Please always stop machine or make sure the “GRIND/OFF” switch is on “OFF” position before you press reverse button, otherwise that would damage machine.

### How to clean your grinder:

**Meat left behind in the grinder head may be removed by passing a slice of bread through the grinder head.**

1. Before cleaning up of the grinder, switch the appliance off and unplug from electrical socket.
2. Remove the meat stomper and meat tray.
3. Lift up the lock handle to release the grinder head from the main body.
4. Unscrew the retaining ring and remove all parts from the grinder head. Hand wash in warm soapy water. Grinder parts are not dishwasher safe. CLEAN IMMEDIATELY AFTER USE.
5. Rinse with clear hot water and hand-dry IMMEDIATELY.
6. We advise you to lubricate the knife and the grinding plates with silicon spray.

## ENVIRONMENTAL PROTECTION



This product is subject to the provision of European Directive 2012/19/EC. The symbol showing a wheelie 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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