

JIAN YA NA 220V 500W Electric Meat Grinder

JIAN YA NA 220V 500W Electric Meat Grinder User Manual

Model: 220V 500W Electric Meat Grinder

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and care of your JIAN YA NA 220V 500W Electric Meat Grinder. Please read this manual thoroughly before first use and retain it for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

- Always ensure the appliance is unplugged before assembly, disassembly, or cleaning.
- Keep hands and utensils out of the chopping bowl while operating to prevent injury.
- Do not immerse the motor unit in water or other liquids. Clean with a damp cloth only.
- This appliance is for household use only. Do not use outdoors.
- Supervise children closely when the appliance is in use.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- Avoid contact with moving parts.
- Ensure the lid is securely locked in place before operating.
- Use only attachments recommended or sold by the manufacturer.

3. PRODUCT OVERVIEW AND COMPONENTS

The JIAN YA NA Electric Meat Grinder is designed for efficient food preparation, including chopping, blending, pureeing, and mincing various ingredients.

3.1 Components

- Motor Unit (Power Head)

- Chopping Bowl (Container)
- Bi-level Stainless Steel Blades
- Lid

3.2 Features

- **Powerful Motor:** 500W motor for efficient processing.
- **Durable Blades:** Four bi-level 304 stainless steel blades for consistent performance.
- **Simple Operation:** One-touch jog switch for easy control.
- **Easy to Clean:** Removable parts are dishwasher safe.
- **Versatile Use:** Suitable for chopping onions, mincing meat, blending fruits, and making sauces.



Figure 1: Assembled JIAN YA NA Electric Meat Grinder, showing the motor unit, lid, and chopping bowl with blades.



Figure 2: The meat grinder positioned next to bowls containing minced meat and chopped vegetables, demonstrating its use in food preparation.

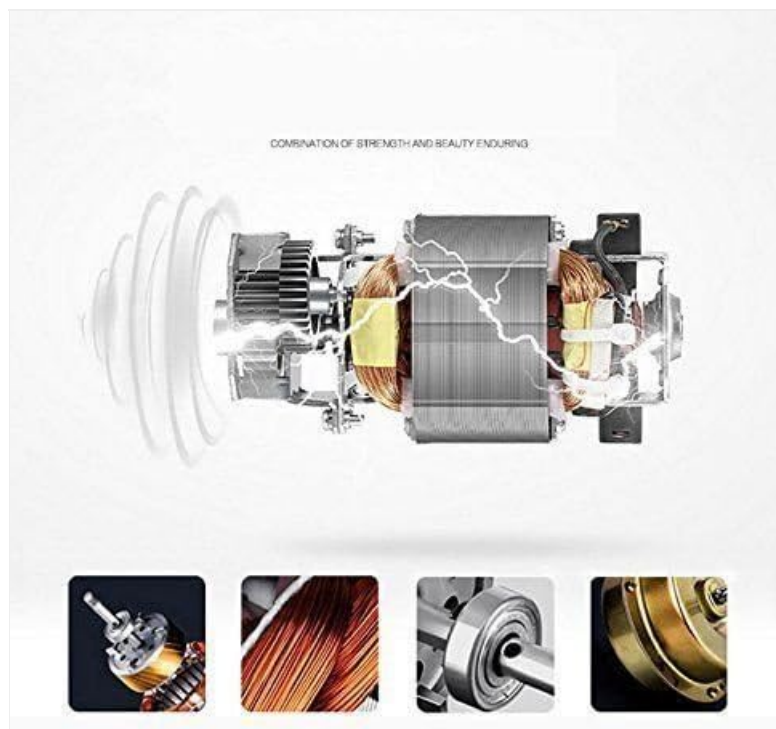


Figure 3: An exploded view illustrating the internal components of the motor unit, highlighting the powerful motor and durable construction.

4. SETUP AND ASSEMBLY

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash the chopping bowl, blades, and lid with warm soapy water before first use. Rinse thoroughly and dry. The motor unit should only be wiped with a damp cloth.
3. **Place Bowl:** Position the chopping bowl on a stable, flat surface.

- 4. **Insert Blades:** Carefully place the bi-level stainless steel blades onto the central shaft within the chopping bowl. Ensure they are seated correctly.
- 5. **Add Ingredients:** Place your desired ingredients into the chopping bowl. Do not overfill.
- 6. **Secure Lid:** Place the lid onto the chopping bowl, ensuring it is properly aligned and securely closed.
- 7. **Attach Motor Unit:** Place the motor unit onto the lid, aligning it with the central shaft.
- 8. **Connect Power:** Plug the appliance into a 220V 50Hz power outlet.

5. OPERATING INSTRUCTIONS

Once assembled and plugged in, the JIAN YA NA Electric Meat Grinder is ready for use.

- 1. **Prepare Ingredients:** Cut larger ingredients into smaller, manageable pieces (approximately 1-inch cubes for meat) to ensure even processing and prevent motor strain.
- 2. **Process:** Press and hold the "Jog switch" button located on top of the motor unit to begin processing. The appliance will operate as long as the button is held down.
- 3. **Control Consistency:** Use short pulses for coarse chopping or hold for longer periods for finer results. Monitor the consistency through the transparent bowl.
- 4. **Stop:** Release the "Jog switch" button to stop the appliance.
- 5. **Unplug:** Always unplug the appliance from the power outlet before removing the motor unit or lid.
- 6. **Remove Contents:** Carefully remove the motor unit, then the lid, and finally the blades before emptying the processed ingredients from the bowl.

Note: Do not operate continuously for more than 30 seconds to prevent overheating. Allow the motor to rest for at least 2 minutes between cycles if prolonged use is required.

6. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your appliance.

- 1. **Unplug:** Always ensure the appliance is unplugged from the power source before cleaning.
- 2. **Disassemble:** Carefully disassemble the motor unit, lid, blades, and chopping bowl.
- 3. **Clean Non-Electrical Parts:** The chopping bowl, blades, and lid are dishwasher safe. Alternatively, wash them by hand with warm, soapy water. Use caution when handling the sharp blades.
- 4. **Clean Motor Unit:** Wipe the motor unit with a damp cloth. Do not immerse it in water or any other liquid.
- 5. **Dry:** Ensure all parts are completely dry before reassembling or storing.
- 6. **Storage:** Store the appliance in a dry place, away from direct sunlight and out of reach of children.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet not active; motor unit not properly seated; lid not secured.	Check power connection; test outlet with another appliance; ensure motor unit is correctly placed on the lid; ensure lid is securely locked.

Problem	Possible Cause	Solution
Motor runs, but ingredients are not chopping.	Blades not properly installed; ingredients too large or too much.	Unplug and check blade assembly; reduce quantity of ingredients; cut ingredients into smaller pieces.
Appliance stops during operation.	Overheating due to continuous use; motor overload.	Release the button and allow the motor to cool down for a few minutes; reduce the load of ingredients.



8. SPECIFICATIONS

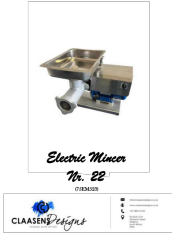



- Model:** 220V 500W Electric Meat Grinder
- Voltage:** 220V
- Frequency:** 50Hz
- Power:** 500W
- Blade Material:** 304 Stainless Steel
- Product Weight:** 2.5 KG
- Dimensions (Approximate):** 252 x 175 x 175 mm (Packing size, actual product dimensions may vary slightly)
- Care Instructions:** Dishwasher Safe (removable parts)

9. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the documentation provided at the time of purchase or contact JIAN YA NA customer service. Keep your purchase receipt as proof of purchase. You may also visit the official JIAN YA NA store for more information:[JIAN YA NA Store](#)

Related Documents - 220V 500W Electric Meat Grinder

	<p>YISSVIC 500W 2L Electric Food Processor User Manual</p> <p>Comprehensive user manual for the YISSVIC 500W 2L electric food processor, detailing safe operation, parts, cleaning, maintenance, and troubleshooting for chopping vegetables, fruits, and mincing meat.</p>
	<p>VNIMTI Electric Meat Grinder 2800W Instruction Manual & Guide</p> <p>Detailed instruction manual for the VNIMTI 2800W Electric Meat Grinder. Covers important safety safeguards, assembly steps for the grinder, kibbe attachment, and sausage attachment, electrical connection, operating instructions, and cleaning/maintenance procedures.</p>

	<p>Claasens Nr. 22 Electric Mincer (75EM523) User Manual and Specifications</p> <p>Comprehensive user manual for the Claasens Nr. 22 Electric Mincer (75EM523), detailing specifications, operation, maintenance, and warranty information for industrial and household use.</p>
	<p>Edihome Meat Grinder User Manual: Assembly, Usage, and Safety</p> <p>Comprehensive user manual for the Edihome Meat Grinder (2200W). Learn how to assemble, use, clean, and maintain your meat grinder safely. Includes important safety precautions and troubleshooting tips.</p>
	<p>Delimano Joy Meat Mincer PRO User Manual</p> <p>Comprehensive user manual for the Delimano Joy Meat Mincer PRO (Model MG5012-GS). Find detailed instructions on operation, cleaning, maintenance, and troubleshooting for your kitchen appliance.</p>
	<p>CENTEK CT-1625 Meat Grinder: User Manual and Operating Instructions</p> <p>Comprehensive user manual for the CENTEK CT-1625 Meat Grinder, covering safety precautions, operation, assembly, maintenance, specifications, and warranty information. Includes detailed part descriptions and troubleshooting tips.</p>