

## Homdox 2000W Electric Meat Grinder

# Homdox 2000W Electric Meat Grinder Instruction Manual

Model: 2000W Electric Meat Grinder

## 1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the Homdox Electric Meat Grinder. Retain this manual for future reference. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- **Electrical Safety:** Ensure the appliance is connected to a grounded power outlet with the correct voltage (110V, 60Hz). Do not operate with a damaged cord or plug. Keep the motor unit dry; do not immerse it in water or other liquids.
- **Blade Safety:** The cutting blades are sharp. Handle them with extreme care during assembly, disassembly, and cleaning. Always ensure the appliance is unplugged before assembling, disassembling, or cleaning.
- **Operation Safety:** Never push food into the grinder with your hands. Always use the provided food pusher. Keep fingers, hair, clothing, and other utensils away from moving parts during operation.
- **Overload Protection:** The motor is equipped with a circuit breaker to prevent overheating and damage. If the motor stops, turn off the appliance, unplug it, and allow it to cool down before attempting to restart.
- **Children and Pets:** This appliance is not intended for use by children or persons with reduced physical, sensory, or mental capabilities. Keep the appliance and its cord out of reach of children.
- **Intended Use:** Use the appliance only for its intended purpose of grinding meat and other specified food items. Do not use it for grinding bones, nuts, or other hard materials that could damage the motor or blades.

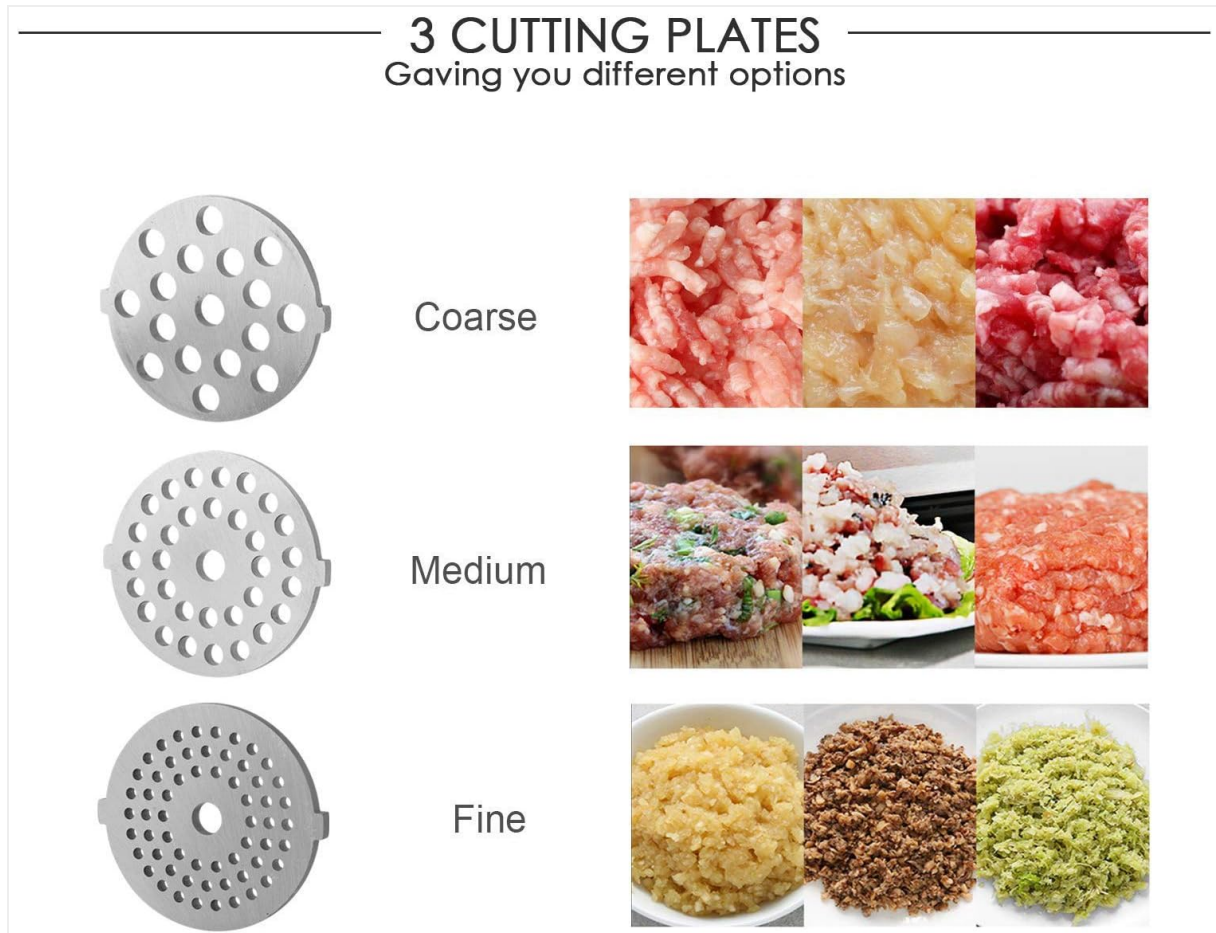
## 2. PRODUCT OVERVIEW

The Homdox 2000W Electric Meat Grinder is designed for efficient and versatile food preparation. It includes various attachments for grinding meat, making sausages, and preparing kubbe.

### Components:

- Motor Unit (Main Body)
- Food Tray
- Grinding Head (Housing)
- Feed Screw (Auger)
- Cutting Blade

- Cutting Plates (Fine, Medium, Coarse)
- Fixing Ring
- Food Pusher
- Sausage Stuffing Tubes (various sizes)
- Kubbe Attachment



**Figure 2.1:** Exploded view showing the main components of the Homdox Electric Meat Grinder, including the motor unit, grinding head, feed screw, cutting blade, cutting plates, fixing ring, and food pusher.

### 3. SETUP AND ASSEMBLY

Before first use, wash all parts that will come into contact with food in warm soapy water, rinse thoroughly, and dry. Ensure the motor unit is unplugged from the power outlet before assembly.

1. **Attach Grinding Head:** Insert the grinding head into the motor unit opening. Rotate it counter-clockwise until it locks securely into place.
2. **Insert Feed Screw:** Place the feed screw (auger) into the grinding head, ensuring the shaft aligns with the motor drive.
3. **Position Cutting Blade:** Place the cutting blade onto the shaft of the feed screw with the sharp edges facing outwards, towards the front of the grinding head.
4. **Select Cutting Plate:** Choose the desired cutting plate (fine, medium, or coarse) and place it over the cutting blade, aligning the notch on the plate with the tab on the grinding head.
5. **Secure with Fixing Ring:** Screw the fixing ring onto the grinding head clockwise until it is hand-tight. Do not overtighten.
6. **Attach Food Tray:** Place the food tray onto the top of the grinding head.



1. Release the button and connect the tube on the machine



2. Assemble into the feed screw on the tube



3. Assemble into the blade screw



4. Assemble into the cutting plate



5. Assemble the fixing ring



6. Assemble the tray on the top of machine



Knife blade outward



Knife blade inward

Figure 3.1: Visual guide demonstrating the assembly steps for the meat grinder, including attaching the grinding head, feed screw, cutting blade, cutting plate, and fixing ring.

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Video 3.1: This video demonstrates the assembly process of the Homdox Electric Meat Grinder, showing how to correctly attach each component before operation.

## 4. OPERATING INSTRUCTIONS

### 4.1 General Operation

1. **Preparation:** Cut meat into small pieces (approximately 1-inch cubes) that can easily fit into the feeding tube. Remove bones, gristle, and excessive fat.
2. **Power On:** Plug the appliance into a suitable power outlet. Place a bowl or plate under the grinding head to collect the processed food.
3. **Start Grinding:** Press the 'ON' button to start the motor. Feed the prepared food into the feeding tube using the food pusher. *Never use your hands or other utensils to push food.*
4. **Reverse Function:** If the grinder becomes jammed or clogged, press the 'R' (Reverse) button to reverse the motor direction. This helps clear blockages. Once cleared, press 'O' to stop, then 'ON' to resume normal operation.
5. **Stop Operation:** When finished, press the 'O' button to turn off the appliance and unplug it from the power outlet.



#### Fasten Button

Press the button to lock product head securely before the use

#### Stainless Steel Design

High quality stainless steel design to protect your life safety and reliably

#### Double Protection, Dual Switch

"R" button to reverse when the meat is sticking. "ON" button to turn on machine

Figure 4.1: The control panel features 'ON' to start, 'O' to stop, and 'R' for reverse function. A fasten button secures the grinding head.

## 4.2 Grinding Meat

The grinder comes with three different cutting plates to achieve various textures:

- **Fine Plate:** For very finely ground meat, ideal for pâtés or baby food.
- **Medium Plate:** Standard grind for meatballs, burgers, and general cooking.
- **Coarse Plate:** For coarser textures, suitable for chili or chunky sausages.

Select the appropriate plate during assembly (refer to Section 3). Ensure meat is chilled for best results.



**Figure 4.2:** The three included cutting plates (coarse, medium, fine) allow for different grinding textures, shown with examples of ground meat.

### 4.3 Grinding Other Ingredients

The grinder can also process other soft ingredients like garlic, chili, and certain vegetables. Ensure ingredients are cut into small, manageable pieces.

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**Video 4.3:** This video demonstrates the versatility of the grinder, showing it in use for grinding garlic and chili, producing finely processed ingredients.

### 4.4 Making Sausages

To make sausages, replace the cutting blade and plate with the appropriate sausage stuffing tube during assembly. Ensure the sausage casing is properly prepared and fitted onto the tube.

1. Assemble the grinder with the desired sausage stuffing tube.
2. Carefully slide the prepared sausage casing onto the stuffing tube.
3. Start the grinder and feed the seasoned ground meat mixture into the feeding tube.
4. Guide the casing as it fills, ensuring an even distribution and avoiding air pockets.

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**Video 4.4:** This video illustrates the process of making sausages using the Homdox Electric Meat Grinder and its sausage stuffing

## 4.5 Making Kubbe

The kubbe attachment allows for the creation of hollow meat shells for traditional Middle Eastern dishes.

1. Assemble the grinder with the kubbe attachment.
2. Feed the prepared kubbe mixture into the feeding tube.
3. The attachment will form hollow tubes, which can then be cut and filled.

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**Video 4.5:** This video demonstrates the use of the kubbe attachment to create hollow meat shells with the Homdox Electric Meat Grinder.

## 5. CLEANING AND MAINTENANCE

Proper cleaning and maintenance ensure the longevity and hygienic operation of your meat grinder. Always unplug the appliance before cleaning.

1. **Disassembly:** Reverse the assembly steps to carefully disassemble the grinding head, cutting blade, feed screw, cutting plate, and food tray.
2. **Cleaning Parts:** Wash all removable parts (grinding head, feed screw, cutting blade, cutting plates, fixing ring, food tray, food pusher, attachments) immediately after use in warm, soapy water. Rinse thoroughly.
3. **Drying:** Dry all parts completely with a soft cloth to prevent rust, especially for metal components.
4. **Motor Unit:** Wipe the motor unit with a damp cloth. *Never immerse the motor unit in water or any other liquid.*
5. **Dishwasher Use:** While some components may be labeled as dishwasher safe, **hand washing is highly recommended for all metal parts** to preserve their finish and prevent discoloration or damage, as reported by some users.
6. **Storage:** Store the clean, dry components in a safe place, away from children.

## 6. TROUBLESHOOTING

If you encounter issues with your Homdox Electric Meat Grinder, refer to the following common problems and solutions:

| Problem  | Possible Cause   | Solution  |
|--|--|---|
| Grinder does not start.                                  | Not plugged in; power switch off; circuit breaker tripped.   | Ensure the appliance is securely plugged in. Check the power switch. If the circuit breaker tripped, unplug, wait for 30 minutes, then plug in and restart.                                   |
| Motor runs, but no meat comes out or meat grinds slowly. | Grinding head clogged; meat pieces too large; feed screw not properly installed; cutting blade dull or incorrectly oriented. | Press the 'R' (Reverse) button to clear blockages. Cut meat into smaller pieces. Disassemble and reassemble the feed screw and cutting blade, ensuring the blade's sharp edge faces outwards. |
| Unusual noise or vibration.                              | Improper assembly; foreign object inside; worn parts.  | Disassemble and reassemble all parts carefully. Check for any foreign objects. If the problem persists, contact customer support.   |
| Metal parts discolor or show residue after washing.      | Dishwasher use or harsh detergents.  | Hand wash all metal parts with mild soap and warm water. Dry immediately and thoroughly. Avoid abrasive cleaners.   |

## 7. PRODUCT SPECIFICATIONS

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- **Brand:** Homdox
- **Model:** 2000W Electric Meat Grinder
- **Rated Voltage:** 110V
- **Rated Frequency:** 60Hz
- **Rated Power:** 350W
- **Max. Load Motor:** Approx. 2000W
- **Material:** Stainless Steel, Copper (internal components), Metal (housing)
- **Product Dimensions:** 11.4"L x 6.3"W x 7.9"H
- **Item Weight:** 5.98 pounds (approx. 2.71 kg)
- **UPC:** 727955810989
- **Certifications:** ETL Approved

## 8. WARRANTY AND SUPPORT

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Homdox is committed to providing quality products and customer satisfaction.

- **Money-Back Guarantee:** Enjoy a 30-day money-back guarantee from the date of purchase.
- **Replacement Warranty:** A 12-month replacement warranty covers manufacturing defects and malfunctions under normal use.
- **Lifetime Support:** Homdox offers lifetime customer support for any product-related inquiries or assistance.
- **Contact Support:** For warranty claims, technical assistance, or any questions, please refer to the contact information provided on the Homdox official website or your purchase documentation.