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› Edihome 2200W Electric Meat Grinder Instruction Manual

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Edihome 2200W Electric Meat Grinder Instruction Manual

Model: 1

IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the Edihome Electric Meat Grinder. Keep this manual for future reference.

- Always ensure the appliance is unplugged before assembly, disassembly, or cleaning.
- Do not immerse the motor unit in water or any other liquid. Clean with a damp cloth only.
- Keep hands and utensils away from moving parts during operation to prevent injury.
- Ensure all parts are correctly assembled before plugging in and operating the appliance.
- This appliance is intended for domestic use only. Do not use it for commercial purposes.
- Do not operate the appliance with a damaged cord or plug, or if it malfunctions or has been damaged in any way.
- Supervise children closely if they are near the appliance.
- Do not attempt to repair the appliance yourself. Contact qualified service personnel.

CAUTION

DO NOT use the edihome mincer to mince:

- tendons
- skin
- frozen
- defrosting meat
- bones
- fats and other substances with similar viscosity.

These foods can cause damage to the motor, blades and other elements of the mincer and constitute misuse that voids any product warranty.



Image: Important safety warnings for the Edihome Electric Meat Grinder, listing prohibited items for mincing.

Prohibited Items for Mincing:

To prevent damage to the motor, blades, and other components, and to avoid voiding your warranty, **DO NOT** use the Edihome meat grinder to mince:

- Tendons
- Skin
- Frozen meat
- Partially defrosted meat
- Bones
- Fats and other substances with similar high viscosity

These items can cause severe damage to the appliance.

PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the parts of your Edihome Electric Meat Grinder before use.



Image: Edihome Electric Meat Grinder main components labeled: Rush rod, Tray, Loose lock key, Host.



- | | |
|---------------------------------|----------------------------------|
| 1. Enema circle | 6. Medium holes and round knives |
| 2. Meat pie circle | 7. Four blade cutter |
| 3. Meat cone with | 8. Screw |
| 4. Small holes and wound knives | 9. Meat cone |
| 5. Big holes and round knives | |

Image: Diagram of Edihome Electric Meat Grinder accessories, including various cutting plates, blades, and attachments.

Component List:

1. Enema Circle (Sausage Stuffer Ring)
2. Meat Pie Circle (Kubbe Attachment)
3. Meat Cone with (Grinder Head)
4. Small Holes and Wound Knives (Fine Cutting Plate)
5. Big Holes and Round Knives (Coarse Cutting Plate)
6. Medium Holes and Round Knives (Medium Cutting Plate)
7. Four Blade Cutter (Grinding Blade)
8. Screw (Auger)
9. Meat Cone (Feed Tube)
10. Rush Rod (Food Pusher)
11. Tray (Food Tray)
12. Loose Lock Key (Locking Knob)
13. Host (Motor Unit)

SETUP AND ASSEMBLY

Follow these steps to assemble your meat grinder before first use.

1. **Unpack:** Carefully remove all components from the packaging.
2. **Initial Cleaning:** Wash all detachable parts (except the motor unit) in warm, soapy water. Rinse thoroughly

and dry immediately. **Do not wash aluminum parts in a dishwasher.**

3. **Attach Grinder Head:** Insert the grinder head (Meat Cone with) into the motor unit opening. Secure it by turning the loose lock key clockwise until it is firm.
4. **Insert Auger:** Place the auger (Screw) into the grinder head, ensuring it is properly seated.
5. **Place Blade:** Position the four-blade cutter (Grinding Blade) onto the auger shaft, with the sharp edges facing outwards towards the cutting plate.
6. **Select Cutting Plate:** Choose your desired cutting plate (fine, medium, or coarse) and place it over the blade.
7. **Secure Ring:** Screw the securing ring onto the grinder head until it is tight. Do not overtighten.
8. **Attach Tray:** Place the food tray (Tray) onto the top of the grinder head.
9. **Position Pusher:** Keep the food pusher (Rush Rod) nearby for use during operation.

OPERATING INSTRUCTIONS

This section details how to use your Edihome Electric Meat Grinder for various tasks.

General Mincing:

1. **Prepare Meat:** Cut meat into small pieces (approximately 2-3 cm) that fit easily into the feed tube. Remove any bones, tendons, or excessive fat.
2. **Power On:** Plug the appliance into a suitable power outlet.
3. **Start Grinding:** Turn on the meat grinder. Place prepared meat into the food tray and gently feed it into the grinder head using the food pusher. **Never use your fingers or other utensils to push meat.**
4. **Continuous Use:** For optimal performance and to prevent motor overheating, avoid continuous operation for more than 10 minutes. Allow the motor to cool down for at least 10 minutes between uses.
5. **Reverse Function (if applicable):** If the grinder jams, switch off the appliance, then use the reverse function (if available on your model) to clear the blockage.
6. **Finish:** Once all meat is minced, turn off the appliance and unplug it.

- ✔ Quickly grind meat
- ✔ Get meat with tenacious and even texture
- ✔ 3 cutting plates, more convenient



Image: Freshly ground meat, demonstrating the grinder's capability to produce consistent texture.

Using Attachments (Sausage Stuffer, Kubbe Maker):

To use the sausage stuffer or kubbe maker attachments, follow these steps:

1. **Disassemble:** Remove the cutting plate and grinding blade.
2. **Attach Specific Tool:** For sausage stuffing, attach the sausage stuffer nozzle (Enema Circle) to the grinder head. For kubbe, attach the kubbe attachment (Meat Pie Circle).
3. **Assemble:** Secure the chosen attachment with the securing ring.
4. **Prepare Mixture:** Prepare your sausage or kubbe mixture according to your recipe.
5. **Process:** Turn on the grinder and feed the mixture into the tray, using the food pusher to guide it through the attachment.
6. **Finish:** Turn off and unplug the appliance when done.



Image: Various applications of the meat grinder, including making ground beef, meat rolls, and sausages.

MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your Edihome Electric Meat Grinder.

1. **Unplug:** Always unplug the appliance from the power outlet before cleaning.
2. **Disassemble:** Disassemble all removable parts in reverse order of assembly.
3. **Clean Parts:** Wash all metal and plastic detachable parts (grinder head, auger, blade, cutting plates, attachments, tray, food pusher) immediately after use in warm, soapy water. Use a brush to remove any food residue.
4. **Rinse and Dry:** Rinse all parts thoroughly with clean water and dry them completely with a soft cloth. **Do not allow aluminum parts to air dry, as this can lead to discoloration or oxidation. Do not use alkaline cleaners or bleach.**
5. **Motor Unit:** Wipe the motor unit (Host) with a damp cloth. Never immerse it in water or place it under running water.
6. **Storage:** Ensure all parts are completely dry before reassembling or storing. Store the appliance in a dry, cool place.

TROUBLESHOOTING

If you encounter issues with your meat grinder, refer to the following common problems and solutions.

Problem	Possible Cause	Solution
Motor stops during operation.	Overload or overheating.	Turn off and unplug. Remove any blockage. Let the motor cool down for at least 30 minutes. Reduce the amount of meat or cut it into smaller pieces.
Meat is not grinding properly or jams.	Meat is too tough, contains bones/tendons, or pieces are too large. Parts are incorrectly assembled.	Ensure meat is boneless, tendon-free, and cut into small pieces. Check assembly of blade and cutting plate. Use the reverse function to clear minor jams.
Loud noise during operation.	Incorrect assembly or foreign object.	Check that all parts are correctly assembled and tightened. Disassemble and check for any foreign objects.
Aluminum parts discolor after washing.	Washed in dishwasher or with harsh chemicals. Not dried immediately.	Always hand wash aluminum parts with warm, soapy water and dry immediately. Avoid alkaline cleaners or bleach. This discoloration is often cosmetic and does not affect function, but proper care prevents it.

SPECIFICATIONS

- Model Number:** 1
- Brand:** Edihome
- Power:** 2200 Watts
- Voltage:** 230 Volts
- Material:** Plastic (housing), Stainless Steel (blades, plates, auger)
- Weight:** 2.58 Kilograms
- Dimensions (Package):** 30.5 x 30.4 x 21.6 cm
- Recommended Use:** Meat mincing, sausage stuffing, kubbe making
- Origin:** China

WARRANTY AND SUPPORT

Edihome products are covered by a European warranty. If you experience any issues with your product, please contact Edihome customer support for assistance.

For warranty claims or technical support, please refer to the contact information provided at the point of purchase or visit the official Edihome website.