

FOHERE MG-2950R

FOHERE MG-2950R Electric Meat Grinder User Manual

Model: MG-2950R

1. INTRODUCTION

Thank you for choosing the FOHERE MG-2950R Electric Meat Grinder. This appliance is designed for efficient and versatile food preparation in your home kitchen. To ensure safe and optimal performance, please read this instruction manual thoroughly before first use and retain it for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons. Please observe the following:

- Read all instructions before operating the appliance.
- Do not immerse the motor unit in water or other liquids.
- Keep hands and utensils away from moving parts during operation to prevent injury.
- Always unplug the appliance from the power outlet before assembling, disassembling, or cleaning.
- This appliance is intended for household use only. It is not designed for commercial or industrial applications.
- Do not grind bones, animal tendons, or meat with excessive skin and fat, as this can damage the motor and grinding components.
- Ensure the appliance is placed on a stable, flat, and dry surface during use.
- 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 damaged in any manner.

3. PRODUCT COMPONENTS

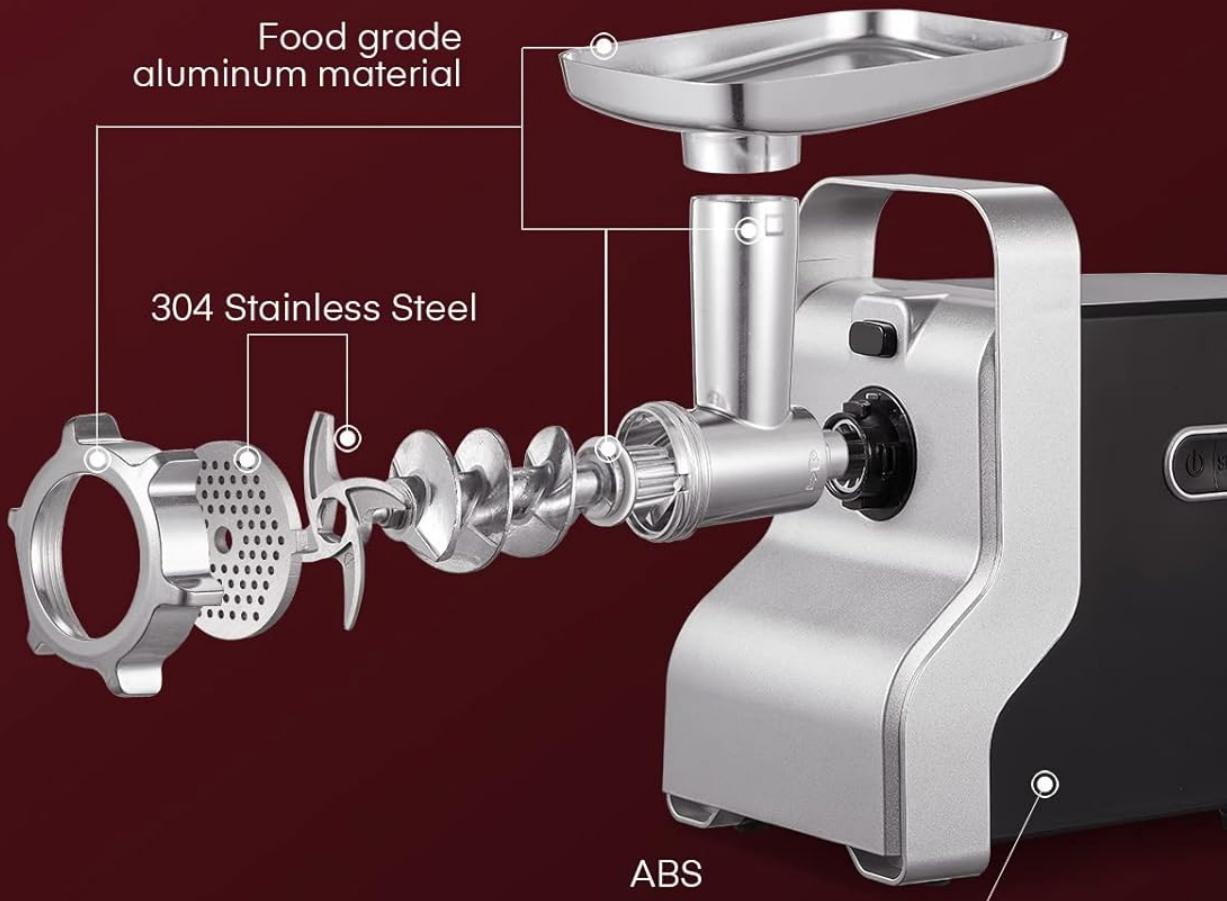
Familiarize yourself with the various parts of your FOHERE Electric Meat Grinder:



Image: Overview of the FOHERE Electric Meat Grinder and its various attachments.

- **Motor Unit:** The main body containing the powerful 500W motor (3000W Max locked power).
- **Grinding Head:** Polished cast aluminum housing for the grinding mechanism.
- **Food Pusher:** Used to guide food into the grinding head.
- **Hopper Plate:** Large capacity tray for holding meat or other ingredients before grinding.
- **Feed Screw (Auger):** Pushes food through the grinding plates.
- **Cutting Blade:** Stainless steel blade that works with the grinding plates.
- **Grinding Plates:** Three tempered stainless steel plates for fine (3mm), medium (5mm), and coarse (7mm) grinding.
- **Fixing Ring:** Secures the grinding head components.
- **Sausage Tubes:** Attachments for making sausages.
- **Kubbe Attachment:** For preparing traditional Kubbe.
- **Vegetable Shredder/Slicer Attachments:** Various drums for chopping and grating vegetables (included in 5-in-1 functionality).

High-quality materials, a guarantee for health and safety



Durable



ETL



Food grade material



304 stainless steel



FDA

Image: Detailed view of the grinder's internal components, highlighting food-grade aluminum, 304 stainless steel, and ABS materials.

4. SETUP AND ASSEMBLY

Before first use, wash all detachable parts (except the motor unit) in warm soapy water, rinse thoroughly, and dry completely. Ensure all parts are dry before assembly.

Assembly Steps:

1. Place the motor unit on a stable, flat, and dry surface.
2. Insert the feed screw (auger) into the grinding head.
3. Place the cutting blade onto the end of the feed screw, ensuring the sharp edges face outwards towards the grinding plate.
4. Select the desired grinding plate (fine, medium, or coarse) and place it over the cutting blade.
5. Screw the fixing ring onto the grinding head until it is securely tightened.
6. Attach the assembled grinding head to the motor unit by aligning the tabs and twisting until it locks into place.
7. Place the hopper plate on top of the grinding head.

YOU DESERVE TO HAVE



Multiple functions, really convenient

Easier to clean than expected

i like how fast it works

simple to operate



Image: Visual guide for correct assembly of the grinding head components.

5. OPERATING INSTRUCTIONS

Ensure the appliance is correctly assembled and plugged into a suitable power outlet before operation.

Control Panel:

2 speed Push Button Control Panel

HIGH:

Peak power reaches 2500W Max, which is used for normal meat grinding



Slow:

Peak power reaches 1500W Max, which is used for stuffing sausage and cut vegetables



Image: The control panel featuring On/Off, Slow, and Reverse (REV) buttons.

- **On/Off:** Powers the unit on or off.
- **Slow:** Operates the grinder at a lower speed, suitable for stuffing sausages or cutting softer vegetables. Peak power reaches 1500W Max in this mode.
- **REV (Reverse):** Reverses the direction of the feed screw to help clear clogs. Use this button if food becomes jammed.

General Operation:

1. Prepare your ingredients: Cut meat into pieces that fit easily into the feeding tube (approximately 1-inch cubes). For vegetables, ensure they are cut to appropriate sizes for the shredder attachments. For tomato juicing, peel tomatoes first to prevent clogging.
2. Place a suitable container under the grinding head to collect the processed food.
3. Turn the appliance on using the On/Off button. For normal meat grinding, the unit will operate at full power (2500W Max peak power).
4. Feed the ingredients into the hopper plate. Use the food pusher to gently guide the food into the grinding head. **Never use your fingers or other utensils to push food.**
5. If the appliance becomes clogged, press the REV button to clear the obstruction. Once cleared, release the REV button and resume normal operation.
6. After processing, turn off the appliance and unplug it from the power outlet.

Specific Functions:

3 Tempered steel grinding plates



3mm Fine grind

Best for franks, bologna, hamburgers, forcemeats and beef jerky;



5mm Medium grind

Great for hamburgers, breakfast sausages, polish and Italian sausage;



7mm Coarse grind

Great for hamburgers, summer sausages, salami;



Image: Examples of meat ground with 3mm (fine), 5mm (medium), and 7mm (coarse) grinding plates.

5 in 1 Multifunction

To realize the diversity of food



Stuffed sausage



Cut vegetables



Squeezed tomato sauce



Make kubbe

Image: Visual representation of the grinder's multi-functionality, including sausage stuffing, vegetable processing, tomato juicing, and kubbe preparation.

- **Meat Grinding:** Select the appropriate grinding plate (3mm for fine, 5mm for medium, 7mm for coarse) based on your recipe.
- **Sausage Stuffing:** Attach the sausage tube. Use the 'Slow' speed setting for controlled stuffing.
- **Kubbe Making:** Attach the Kubbe attachment.
- **Vegetable Chopping/Grating:** Use the dedicated vegetable shredder/slicer attachments. Operate on the 'Slow' speed setting.

- **Tomato Squeezing:** Use the tomato juicer set. Remember to peel tomatoes beforehand.

6. MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your meat grinder.

- **Disassembly:** Unplug the appliance. Reverse the assembly steps to disassemble the grinding head, cutting blade, grinding plate, and feed screw.
- **Cleaning:** All detachable parts (grinding head, hopper plate, feed screw, cutting blade, grinding plates, fixing ring, and attachments) should be hand-washed immediately after use. Use warm water and mild dish soap.
- **DO NOT wash any parts in a dishwasher. DO NOT use hot water, as this can damage the components.**
- **Drying:** After washing, wipe all parts dry immediately with a soft cloth to prevent oxidation and rust.
- **Motor Unit:** Wipe the motor unit with a damp cloth. Never immerse it in water.
- **Storage:** Store the clean, dry components in a safe place.

7. TROUBLESHOOTING

Here are solutions to common issues you might encounter:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outage; unit overheated.	Check power connection; check circuit breaker; allow unit to cool down.
Food is not grinding or is grinding slowly.	Clog in the grinding head; incorrect assembly; food pieces too large.	Press the REV button to clear clogs; ensure cutting blade and plate are correctly installed; cut food into smaller pieces.
Grinder makes unusual noise or stops during operation.	Overload; hard object in grinder; motor issue.	Turn off and unplug immediately. Clear any obstructions. If problem persists, contact customer support.
Tomato juicer set clogs.	Tomato skins or seeds causing blockage.	Peel tomatoes before processing to avoid clogging.

8. SPECIFICATIONS

- **Model:** MG-2950R
- **Brand:** FOHERE
- **Power:** 500W (Rated), 3000W (Max Locked Power)
- **Material:** Stainless Steel, Food-Grade Aluminum, ABS

- **Product Dimensions:** 11.4" L x 10.63" W x 6.69" H
- **Item Weight:** 5 Pounds
- **Grinding Plates:** 3 (Fine 3mm, Medium 5mm, Coarse 7mm)
- **Functions:** Meat Grinding, Sausage Stuffing, Kubbe Making, Vegetable Chopping/Grating, Tomato Squeezing
- **UPC:** 735940862509

3000W Max powerful motor

Grinding 240 pounds of meat per hour
(3000W Max Locked power,500W)

Overload protection device

3000W MAX

Image: Illustration of the powerful motor and integrated overload protection.

Advanced Cooling System & :

Advanced cooling system can extend the life of the meat grinder



large grinder hopper plate:

High Capacity, High Feeder Volume Meat Tray



Reverse function:

To releases clogged foods to ensure smooth operation

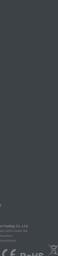


Image: Details on the advanced cooling system, large hopper plate, and the reverse function button.

9. WARRANTY AND SUPPORT

Specific warranty details are not provided in the product information. For warranty inquiries or technical support, please contact the manufacturer directly through their official channels or the retailer where the product was purchased.

Related Documents - MG-2950R

	<p>FOHERE HY-1428S Coffee Grinder Instruction Manual</p> <p>Comprehensive instruction manual for the FOHERE HY-1428S Coffee Grinder, covering safety precautions, operating instructions, care and maintenance, parts identification, and troubleshooting. Learn how to use and maintain your coffee grinder for optimal performance.</p>
	<p>FOHERE SNJ-159B Yogurt Maker User Manual and Guide</p> <p>Comprehensive user manual for the FOHERE SNJ-159B Yogurt Maker. Includes setup instructions, operation guide, basic yogurt recipes, advanced uses for cheese, fermented rice, and natto, troubleshooting tips, maintenance advice, and product specifications.</p>
	<p>FOHERE SL-519N Electric Slicer Machine: Instruction Manual & Safety Guide</p> <p>Comprehensive instruction manual for the FOHERE SL-519N Electric Slicer Machine. Learn about safe operation, maintenance, troubleshooting, and usage suggestions for home use.</p>
	<p>FOHERE RH-906 Popcorn Maker User Manual - Operation, Care, and Troubleshooting</p> <p>Comprehensive user manual for the FOHERE RH-906 Popcorn Maker. Includes important safety instructions, operating guidance, care and cleaning tips, and troubleshooting advice for household use.</p>
	<p>Fohere Intelligent Tea Master KT600 User Manual: Perfect Tea Brewing Guide</p> <p>Discover how to achieve perfect tea brews with the Fohere Intelligent Tea Master KT600. This user manual provides comprehensive instructions on operation, safety, care, and troubleshooting for precise temperature-controlled tea making.</p>
	<p>FOHERE KC211 Coffee Maker User Manual - Hot & Iced Coffee Brewer Instructions</p> <p>Comprehensive user manual for the FOHERE KC211 Coffee Maker, detailing operation, safety, cleaning, and troubleshooting for both hot and iced coffee brewing. Includes product parameters and indicator light explanations.</p>

[\[pdf\]](#) User Manual Instructions Troubleshooting Guide Specifications Guide



F FOHERE MG2950R V3 220428 user manual Put the meat in Hopper plate on top of assembled grinder 3 Use food pusher to guide into feed through grinding head NOTE Don t B1t5WuvGpPL m media amazon images | |||

USER MANUAL MEAT GRINDER MG-2950R HOUSEHOLD USE ONLY

Manufacturer: Shenzhen Foduosi Trading Co., Ltd. Address: 1403, Block 4, Haixuan Plaza, No.89 Jinlong Road, Luogang Community, Buji Street, Longgang District, Shenzhen Facebook Page: <http://www.facebook.com/foherehome> Email: servicefohere.com We...

lang:en score:32 filesize: 3.73 M page_count: 10 document date: 2022-09-06