

VEVOR #8

VEVOR Manual Meat Grinder Instruction Manual #8

Model: #8

INTRODUCTION

This manual provides essential instructions for the safe and efficient use of your VEVOR #8 Manual Meat Grinder. Please read this guide thoroughly before assembly, operation, or maintenance to ensure proper function and longevity of the product. This manual covers the heavy-duty cast iron hand meat grinder with steel table clamp, designed for grinding various meats and vegetables, and for making sausages.

SAFETY INSTRUCTIONS

- Always ensure the grinder is securely clamped to a stable surface before use.
- Keep hands and fingers away from the grinding plates and cutting blade during operation. Use the provided meat pusher rod to feed ingredients.
- Do not attempt to grind bones, hard nuts, or other non-food items, as this can damage the grinder.
- Supervise children and individuals unfamiliar with the grinder to prevent accidents.
- Clean all parts thoroughly before first use and after each subsequent use.
- Dry all metal components completely after washing to prevent rust.
- Handle cutting blades and plates with care as they are sharp.

PACKAGE CONTENTS

Verify that all items listed below are included in your package:

- 1 x Manual Meat Grinder body
- 1 x Cross Blade
- 1 x 5mm Cutting Plate
- 1 x 8mm Cutting Plate
- 3 x Plastic Sausage Tubes
- 1 x Meat Pusher Rod

SPECIFICATIONS

Feature	Detail
Item Model Number	S#8
Caliber	#8
Fixing Method	Table Steel Clip Fixation
Main Material	Cast Iron
Product Weight	5.6 lbs / 2.5 kg
Product Dimensions	10.7 x 6.3 x 4.1 in / 270 x 160 x 105 mm
Clip Opening Range	0.39" - 1.38" (10-35 mm)

Specifications

Item Model Number: **S#8** Caliber: **#8** Mold Material: **5.6 lbs / 2.5kg**

Fixing Method: **Table Clip** Product Weight: **Cast Iron**

Product Dimensions: **10.7x6.3x4.2 in / 27x16x10.5cm**

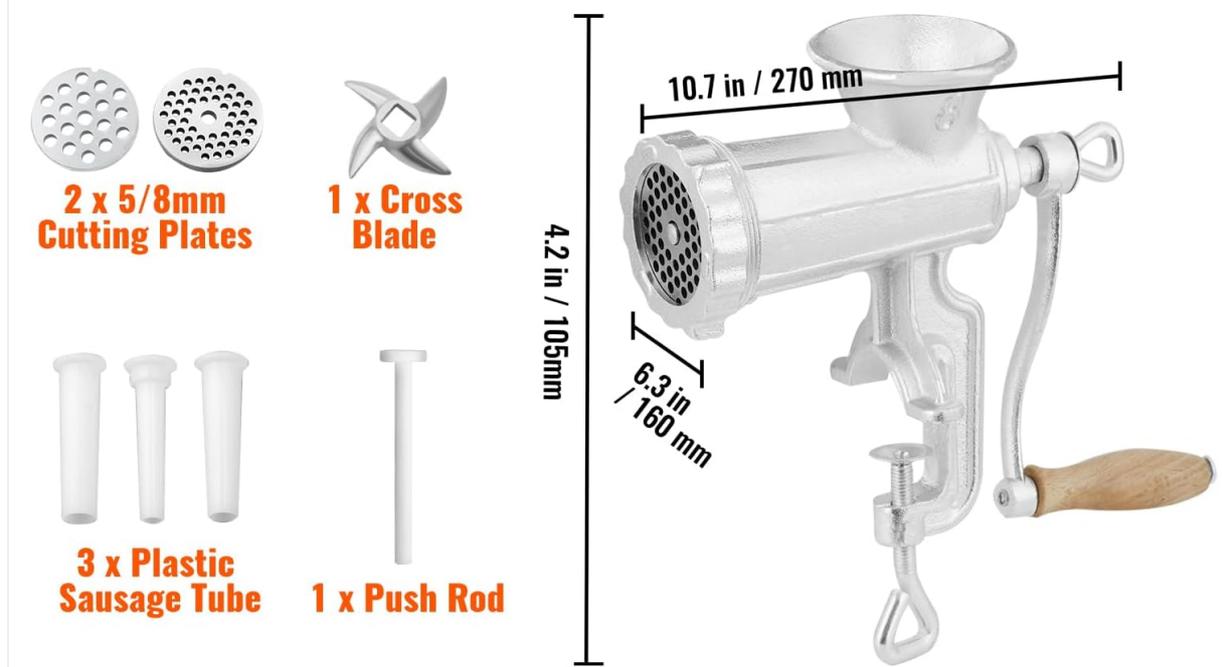


Figure 1: Product dimensions and included accessories.

SETUP AND ASSEMBLY

- Secure the Grinder:** Place the grinder on a stable countertop. Use the steel table clamp to firmly attach the grinder to the edge of the table. Ensure the clamp opening range (0.39"-1.38" / 10-35 mm) accommodates your tabletop thickness. Tighten the clamp screw until the grinder is stable and does not wobble.



Figure 2: Securely clamping the grinder to a table.

2. **Insert the Auger:** Insert the auger (spiral worm shaft) into the main body of the grinder.
3. **Attach the Cutting Blade:** Place the cross blade onto the square shaft of the auger, ensuring the sharp edges face outwards towards the grinding plate.
4. **Select and Place the Cutting Plate:** Choose either the 5mm or 8mm cutting plate depending on your desired grind consistency. Place it over the cross blade, aligning the notch on the plate with the pin on the grinder body.
5. **Secure the Locking Ring:** Screw the locking ring onto the front of the grinder body until it is hand-tight. Do not overtighten.
6. **Attach the Handle:** Slide the handle onto the auger shaft at the back of the grinder and secure it with the provided screw or nut.

OPERATING INSTRUCTIONS

Meat Grinding

1. **Prepare Ingredients:** Cut meat into small pieces (approximately 1-inch cubes) that can easily fit into the feed opening. Remove any bones, gristle, or tough connective tissue. For best results, slightly chill the meat before grinding.
2. **Feed Ingredients:** Place the prepared meat into the feed opening at the top of the grinder. Use the meat pusher rod to gently guide the meat down towards the auger. Never use your fingers or other utensils.
3. **Begin Grinding:** Turn the hand crank clockwise at a steady pace. The auger will draw the meat through the cutting blade and plate, producing ground meat.
4. **Collect Ground Meat:** Place a bowl or container beneath the grinder's output to collect the ground meat.

UPGRADED LONG-LASTING STEEL CLIP

Easy and reliable manual operation, you deserve !



Figure 3: Grinding meat with different plate sizes.

Sausage Stuffing

1. **Prepare for Stuffing:** Remove the cutting blade and cutting plate from the grinder. Attach one of the plastic sausage tubes to the front of the grinder, securing it with the locking ring.
2. **Prepare Sausage Mixture:** Ensure your sausage mixture is well-mixed and seasoned.
3. **Load Casing:** Carefully slide the sausage casing onto the sausage tube, gathering it at the end. Leave a small amount of casing hanging off the end to tie later.
4. **Begin Stuffing:** Feed the sausage mixture into the grinder's feed opening. Turn the hand crank steadily to push the mixture through the tube and into the casing. Guide the casing as it fills, ensuring even distribution and avoiding air pockets.
5. **Tie Sausages:** Once the casing is filled, remove it from the tube and tie off both ends. Twist the filled casing at desired intervals to create individual sausages.

EASY ASSEMBLY, DISASSEMBLY, CLEANING

User-friendly grinder for effortless uses



Figure 4: Using the grinder for sausage stuffing.

MAINTENANCE AND CLEANING

Proper cleaning and maintenance are crucial for the longevity and hygiene of your meat grinder.

1. **Disassembly:** After use, immediately disassemble the grinder by reversing the assembly steps. Remove the handle, locking ring, cutting plate, cross blade, and auger.
2. **Initial Rinse:** Rinse all parts under warm running water to remove any large food particles.
3. **Washing:** Wash all components with warm, soapy water. Use a brush to clean crevices and holes in the cutting plates and grinder body.
4. **Rinse Thoroughly:** Rinse all parts thoroughly to remove soap residue.
5. **Drying:** This is the most critical step for cast iron parts. **Immediately and thoroughly dry all metal components** with a clean cloth. Air drying is not sufficient for cast iron, as it can lead to rust.
6. **Lubrication (Optional):** For long-term storage, a thin coat of food-grade mineral oil can be applied to the metal parts to further prevent rust.
7. **Storage:** Store the clean, dry parts in a dry place.

SMOOTH INGREDIENTS GRINDING

Reverse function easily processes various ingredients



Figure 5: Disassembly and cleaning of the grinder.

TROUBLESHOOTING

- **Grinder is difficult to turn:**
 - Ensure meat is cut into small, manageable pieces.
 - Check for any blockages in the auger or cutting plate.
 - Verify the locking ring is not overtightened.
- **Meat is not grinding properly (mushing):**
 - Ensure the cross blade is installed correctly with sharp edges facing outwards.
 - Check if the cutting blade and plate are dull and require sharpening or replacement.
 - Make sure the meat is sufficiently chilled.
- **Grinder wobbles during use:**
 - Tighten the table clamp securely.
 - Ensure the grinder is placed on a stable, flat surface.
- **Rust appears on metal parts:**
 - This indicates improper drying. Always dry all metal parts immediately and thoroughly after washing.
 - Apply food-grade mineral oil to prevent further rust.

WARRANTY AND SUPPORT

For warranty information or technical support regarding your VEVOR Manual Meat Grinder, please refer to the official VEVOR website or contact VEVOR customer service directly. Keep your purchase receipt as proof of purchase.

