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> VEVOR Manual Cast Iron Meat Grinder #8 Instruction Manual

VEVOR Manual Meat Grinder 8#

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Model: Manual Meat Grinder 8#

1. INTRODUCTION

Thank you for choosing the VEVOR Manual Cast Iron Meat Grinder #8. This versatile kitchen tool is designed for efficient grinding of various meats and vegetables, as well as for making homemade sausages. Constructed from durable cast iron, it offers reliable performance and ease of use. Please read this manual thoroughly before operation to ensure safe and optimal use of your new appliance.



Image 1: VEVOR Manual Cast Iron Meat Grinder #8 with included accessories. The grinder features a hand crank, a sturdy body, and various attachments for different food processing tasks.

2. SAFETY INSTRUCTIONS

To prevent injury or damage to the appliance, always follow these safety precautions:

- **Read all instructions:** Familiarize yourself with the components and operation before first use.
- **Keep hands clear:** Never insert fingers or hands into the feed opening or near the grinding plates while the grinder is in operation. Use the provided push rod to feed ingredients.
- **Secure mounting:** Ensure the grinder is firmly clamped to a stable surface before use to prevent movement or tipping.
- **Supervision:** Do not leave the grinder unattended during operation.
- **Children:** Keep the appliance out of reach of children.
- **Sharp parts:** Handle cutting blades and plates with extreme care as they are sharp.
- **Cleaning:** Disassemble and clean all parts thoroughly after each use. Dry completely to prevent rust.
- **Intended use:** Use the grinder only for its intended purpose as described in this manual.

3. PRODUCT COMPONENTS

The VEVOR Manual Cast Iron Meat Grinder #8 includes the following parts:

- Grinder Body with integrated table clamp
- Hand Crank with wooden handle
- Spiral Shaft (Auger)
- Cross Blade
- Cutting Plate (5mm fine grind)
- Cutting Plate (8mm coarse grind)
- Retaining Ring (Nut)
- 3 Plastic Sausage Tubes (various sizes)
- Push Rod



Image 2: Detailed diagram illustrating the main components and dimensions of the VEVOR Manual Meat Grinder #8, including the cutting plates, cross blade, sausage tubes, and push rod.

4. SETUP AND ASSEMBLY

Follow these steps to assemble and prepare your meat grinder for use:

1. **Clean all parts:** Before first use, wash all components that will come into contact with food in warm, soapy water. Rinse thoroughly and dry completely.
2. **Mount the grinder:**
 - Place the grinder body on a sturdy countertop or table edge.
 - Adjust the table clamp to fit the thickness of your surface (clamp opening range: 10-35 mm).
 - Tighten the clamp screw securely until the grinder is stable and does not wobble.

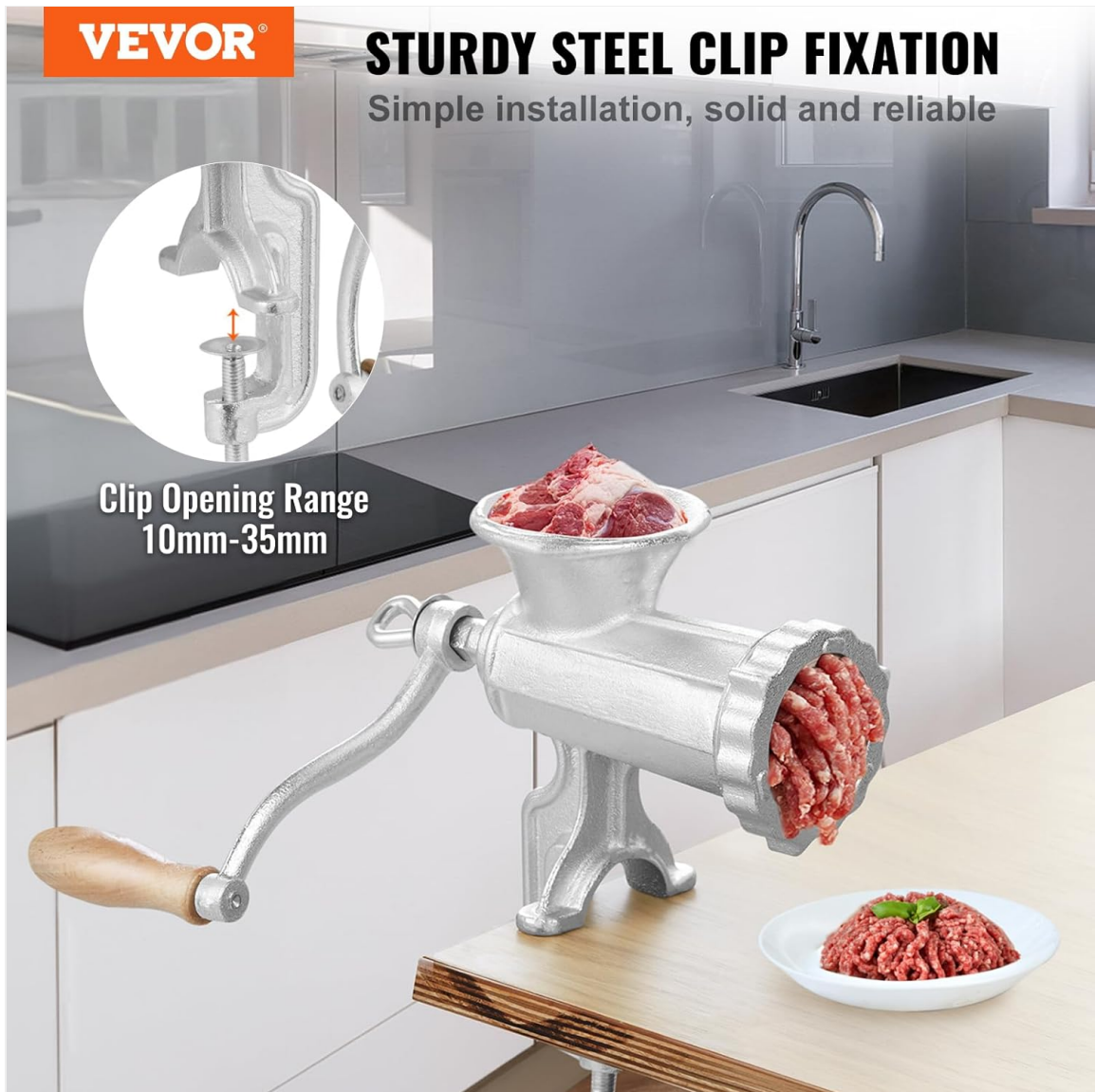


Image 3: The meat grinder securely attached to a kitchen counter using its integrated table clamp, demonstrating stable fixation.

3. **Assemble internal components:**

- Insert the spiral shaft (auger) into the grinder body.
- Place the cross blade onto the end of the spiral shaft, ensuring the sharp edges face outwards towards the cutting plate.
- Select the desired cutting plate (5mm for fine grind, 8mm for coarse grind) and place it over the cross blade, aligning the notch on the plate with the pin on the grinder body.
- Screw on the retaining ring (nut) firmly, but do not overtighten.

4. **Attach the hand crank:** Slide the hand crank onto the end of the spiral shaft and secure it with the provided screw or pin.

5. OPERATING INSTRUCTIONS

5.1. Grinding Meat and Vegetables

This grinder is suitable for various meats (beef, pork, chicken, fish) and low-water content vegetables (mushrooms, peppers, carrots, potatoes).

1. **Prepare ingredients:** Cut meat into small pieces (approximately 1-inch cubes) that will easily fit into the feed opening. Remove any bones, gristle, or tough tendons. For vegetables, cut into manageable sizes.
2. **Place a bowl:** Position a bowl or container under the grinder's output to collect the ground ingredients.
3. **Feed ingredients:** Place the prepared ingredients into the feed opening. Use the push rod to gently guide them towards the spiral shaft. **Never use your fingers or hands.**
4. **Turn the crank:** Rotate the hand crank steadily in a clockwise direction. The ingredients will be drawn into the grinder, processed by the blade and plate, and expelled through the front.
5. **Consistency:** For a finer grind, you may pass the ingredients through the grinder a second time.



Image 4: The grinder in operation, demonstrating the smooth grinding process and the difference in texture between meat ground with the 5mm and 8mm cutting plates.

FRESH FLAVORS EVERY DAY

Simply grind all ingredients you need



Image 5: Visual examples of various ingredients suitable for grinding, including different types of meat, vegetables, and spices.

5.2. Making Sausages

To make sausages, you will need to replace the cutting plate and cross blade with a sausage tube.

1. **Prepare sausage mixture:** Ensure your ground meat mixture is seasoned and ready for stuffing.
2. **Remove grinding components:** Unscrew the retaining ring, remove the cutting plate and cross blade.
3. **Attach sausage tube:** Select the desired plastic sausage tube and slide it onto the end of the spiral shaft. Secure it with the retaining ring.
4. **Prepare casing:** Thread your sausage casing onto the end of the sausage tube, leaving a small overhang.
5. **Stuff sausages:** Feed the sausage mixture into the grinder's feed opening using the push rod. Turn the hand crank steadily. The mixture will be pushed through the tube and into the casing. Guide the casing as it fills, ensuring even distribution and avoiding air pockets.
6. **Tie off:** Once the casing is filled, tie off the ends and twist into desired sausage links.

MULTI ACCESSORIES, EASY OPERATION

Make sausages and cookies at home

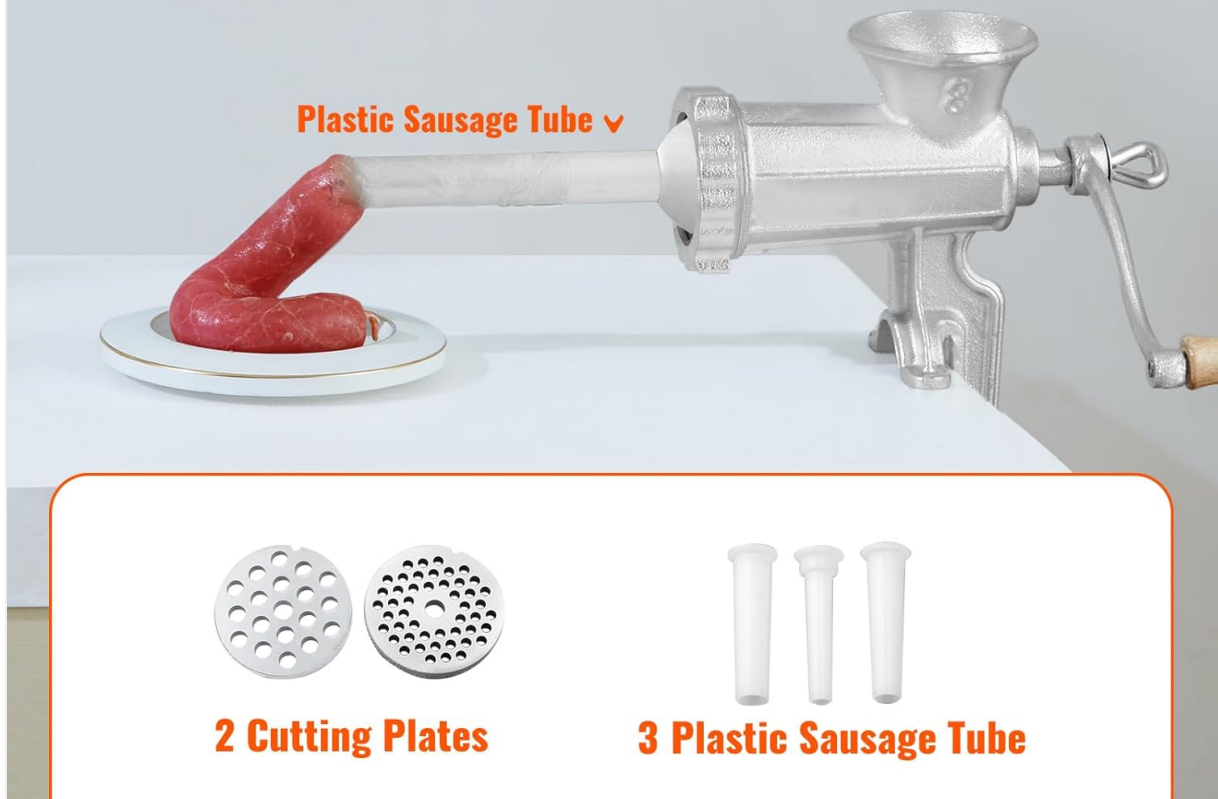


Image 6: The sausage stuffing attachment in action, with a plastic sausage tube extruding ground meat into a casing to form a sausage.

6. MAINTENANCE AND CLEANING

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

1. **Disassembly:** After each use, disassemble the grinder by reversing the assembly steps. Remove the hand crank, retaining ring, cutting plate, cross blade, and spiral shaft.
2. **Washing:** Wash all parts that came into contact with food immediately after use. Use warm, soapy water and a brush to remove any food residue. The cast iron components are not dishwasher safe and should be hand washed.
3. **Rinsing:** Rinse all parts thoroughly with clean water.
4. **Drying:** This is a critical step for cast iron. **Dry all components completely and immediately** after washing to prevent rust. You can use a towel or air dry, ensuring no moisture remains.
5. **Storage:** Store the clean, dry components in a dry place. Applying a thin layer of food-grade mineral oil to the cast iron parts before storage can provide additional rust protection.

DETACHABLE FOR EASY ASSEMBLY

Easy to clean without any effort



- **Sturdy to Use**
- **Detachable to Clean**

Image 7: The disassembled components of the meat grinder being cleaned under running water, highlighting the ease of cleaning.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Grinder wobbles during operation.	Clamp not tightened sufficiently or surface is unstable.	Ensure the table clamp is securely tightened to a stable, appropriate surface.
Meat is not grinding smoothly or gets stuck.	Meat pieces are too large, contain bones/gristle, or blade/plate is dull/incorrectly assembled.	Cut meat into smaller, uniform pieces. Remove bones and tough connective tissue. Check that the cross blade is correctly oriented and sharp. Ensure the cutting plate is properly seated.
Rust appears on cast iron parts.	Parts were not dried completely after washing or stored in a humid environment.	Thoroughly dry all cast iron parts immediately after washing. Store in a dry place. Apply a thin layer of food-grade mineral oil for protection.

Problem	Possible Cause	Solution
Sausage casing tears during stuffing.	Casing is overfilled, too dry, or a sharp edge on the tube.	Stuff casings more gently. Ensure casings are properly hydrated. Check the sausage tube for any rough edges.

8. SPECIFICATIONS

Brand	VEVOR
Model Number	Manual Meat Grinder 8#
Material	Cast Iron
Color	Silver
Product Dimensions (L x W x H)	Approx. 27.2 x 16 x 10.7 cm (10.7 x 6.3 x 4.2 inches)
Item Weight	2.3 kg (5.07 lbs)
Fixing Method	Table Clamp (10-35 mm opening range)
Included Accessories	2 Cutting Plates (5mm, 8mm), 1 Cross Blade, 3 Plastic Sausage Tubes, 1 Push Rod
Recommended Uses	Meat grinding, sausage making, vegetable processing

9. WARRANTY AND SUPPORT

For warranty information, product support, or to purchase replacement parts, please visit the official VEVOR website or contact their customer service. Keep your purchase receipt as proof of purchase.

You can find more information and contact details on the [VEVOR Brand Store](#).