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FOHERE MG-3250R

FOHERE Meat Grinder MG-3250R Instruction Manual

Model: MG-3250R

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the FOHERE Meat Grinder. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always ensure the appliance is unplugged before assembling, disassembling, or cleaning.
- Do not operate the appliance continuously for more than 5 minutes. Allow a 10-minute rest period between cycles to prevent overheating.
- Keep hands and utensils out of the feed tube during operation to prevent injury. Always use the food pusher.
- Do not grind bones, nuts, or other hard foods as this may damage the motor or grinding components.
- Ensure all parts are correctly assembled before plugging in and operating the grinder.
- This appliance is for household use only. Do not use outdoors.
- Do not immerse the motor unit in water or other liquids.
- Keep the appliance out of reach of children.
- If the power cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons to avoid a hazard.

2. PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the parts of your FOHERE Meat Grinder MG-3250R.



Figure 2.1: FOHERE Meat Grinder MG-3250R with its various attachments including grinding plates, sausage stuffer tubes, kubbe maker, meat claws, and burger press.

Main Components:

- **Motor Unit:** The main body containing the motor and control panel.
- **Hopper Plate:** Tray for holding meat before grinding.
- **Grinding Head:** The assembly where meat is processed.
- **Feed Screw (Auger):** Pushes meat through the grinding plates.
- **Cutting Blade:** Cuts meat against the grinding plate.
- **Grinding Plates:** Three sizes (Fine, Medium, Coarse) for different textures.
- **Fixing Ring:** Secures the grinding head components.
- **Food Pusher:** For safely feeding meat into the grinder.

Accessories Included:

- **Sausage Stuffer Tubes:** Two sizes (0.7 inch, 0.9 inch) for making sausages.

- **Kubbe Maker Attachment:** For preparing Kubbe.
- **Meat Claws:** For shredding meat. (Stored in the accessory box upon first receipt).
- **Burger Press:** For shaping burger patties.
- **Accessory Storage Box:** Integrated into the unit for convenient storage of small parts.

3. SETUP AND ASSEMBLY

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

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash all detachable parts (grinding head, feed screw, cutting blade, grinding plates, fixing ring, hopper plate, food pusher, and all accessories) in warm soapy water. Rinse thoroughly and dry completely. The motor unit should only be wiped with a damp cloth.
3. **Attach Grinding Head:** Insert the grinding head into the motor unit opening, ensuring it is securely locked in place.
4. **Insert Feed Screw:** Place the feed screw (auger) into the grinding head.
5. **Position Cutting Blade:** Place the cutting blade onto the square shaft of the feed screw, ensuring the sharp edges face outwards towards the grinding plate.
6. **Select Grinding Plate:** Choose the desired grinding plate (fine, medium, or coarse) and place it over the cutting blade.
7. **Secure with Fixing Ring:** Screw the fixing ring onto the grinding head until it is hand-tight. Do not overtighten.
8. **Attach Hopper Plate:** Place the hopper plate on top of the grinding head.

High-Performance

Effortlessly grind large amounts of meat



Efficient



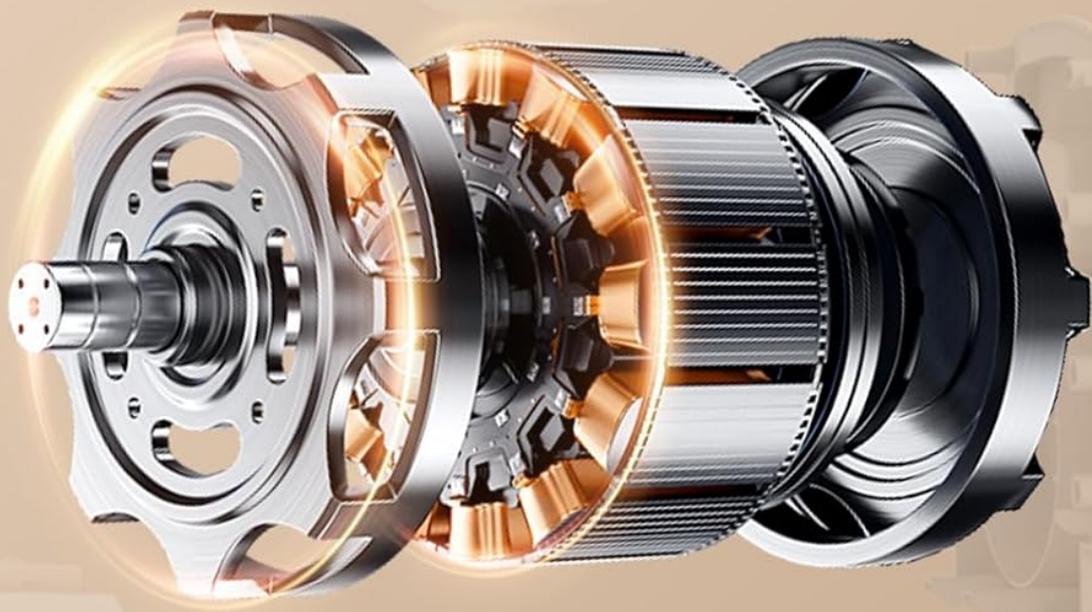
Overheating
Protection



Durable



Low Noise



3000W Max
Locking Power

0.65 HP

Figure 3.1: The FOHERE Meat Grinder fully assembled and ready for use, showing the motor unit, grinding head, and hopper plate.

4. OPERATING INSTRUCTIONS

Ensure the grinder is properly assembled and plugged into a suitable power outlet (120V).

4.1 General Meat Grinding

1. **Prepare Meat:** Cut meat into small pieces (approximately 1-inch cubes) that will easily fit into the feed tube. Remove any bones, large tendons, or excessive fat.
2. **Place Hopper Plate:** Ensure the hopper plate is securely in place.
3. **Select Speed:** Turn the control switch to "ON 1" for normal grinding or "ON 2" for faster grinding.
4. **Feed Meat:** Place meat pieces onto the hopper plate and gently feed them into the feed tube using the food pusher. Do not force meat into the grinder.
5. **Collect Ground Meat:** Place a bowl or container under the grinding head to collect the ground meat.
6. **Stop Operation:** When finished, turn the control switch to "STOP & RESET" and unplug the appliance.



Figure 4.1: The FOHERE Meat Grinder actively processing meat, demonstrating the output of freshly ground meat into a collection bowl.

4.2 Making Sausages

1. **Assemble for Sausage:** After grinding meat, replace the cutting blade and grinding plate with the sausage stuffer tube attachment. Secure with the fixing ring.
2. **Prepare Casing:** Soak natural casings in warm water for at least 30 minutes, then rinse thoroughly. Slide the casing onto the sausage stuffer tube, leaving a small overhang.
3. **Stuff Sausages:** Turn the grinder to "ON 1" or "ON 2". Feed the prepared ground meat into the hopper. Guide the casing as it fills, ensuring it fills evenly without air pockets.
4. **Link Sausages:** Once the casing is filled, twist it at desired intervals to create links.
5. **Stop Operation:** Turn the control switch to "STOP & RESET" and unplug.



Figure 4.2: The FOHERE Meat Grinder equipped with the sausage stuffer attachment, demonstrating the process of filling sausage casings.

4.3 Making Kubbe

1. **Assemble for Kubbe:** Replace the cutting blade and grinding plate with the Kubbe maker attachment. Secure with the fixing ring.
2. **Prepare Kubbe Dough:** Use your prepared Kubbe dough mixture.
3. **Form Kubbe:** Turn the grinder to "ON 1" or "ON 2". Feed the Kubbe dough into the hopper. The attachment will form hollow tubes.
4. **Cut and Fill:** Cut the hollow tubes to desired lengths and fill them with your chosen filling.
5. **Stop Operation:** Turn the control switch to "STOP & RESET" and unplug.



Figure 4.3: The FOHERE Meat Grinder configured with the Kubbe attachment, illustrating the creation of hollow Kubbe shells.

4.4 Using the Burger Press

The burger press is a manual accessory used after meat has been ground.

1. **Prepare Ground Meat:** Ensure your meat is ground to the desired consistency.
2. **Shape Patties:** Place a portion of ground meat into the burger press. Press down firmly to form a uniform patty.
3. **Remove Patty:** Carefully remove the shaped patty from the press.



Figure 4.4: A burger press in use, demonstrating how to form a perfectly shaped meat patty from ground meat.

4.5 Using Meat Claws

Meat claws are manual tools for shredding cooked meat.

1. **Prepare Cooked Meat:** Ensure meat is cooked and cooled enough to handle.
2. **Shred Meat:** Use the meat claws to grip and shred the cooked meat.



Figure 4.5: Meat claws being used to shred cooked chicken, illustrating their function for preparing pulled meats.

5. MAINTENANCE AND CLEANING

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

1. **Unplug:** Always unplug the appliance from the power outlet before cleaning.
2. **Disassemble:** Disassemble the grinding head, feed screw, cutting blade, grinding plate, fixing ring, and hopper plate.
3. **Hand Wash Only:** The grinding head, hopper plate, feed screw, and fixing ring are **HAND WASH ONLY**. Wash them in warm soapy water, rinse thoroughly, and dry immediately to prevent rust.
4. **Dishwasher Safe Parts:** Blades, grinding plates, sausage tubes, and plastic accessories (BPA-free) can be placed in the dishwasher.

- Clean Motor Unit:** Wipe the exterior of the motor unit with a damp cloth. Do not immerse the motor unit in water.
- Storage:** Ensure all parts are completely dry before reassembling or storing. Store small accessories in the integrated storage box.

Quick Grinding

3000_{Max} **0.65HP**
 Locking Power Torque

The enhanced motor significantly boosts meat mincing efficiency, transforming the task into an effortless and enjoyable experience.

Figure 5.1: Illustration of which parts of the FOHERE Meat Grinder are dishwasher safe (blades, plates, sausage tubes, plastic accessories) and which require hand washing (grinding head, hopper plate, feed screw, fixing ring).

6. TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
Grinder stops during operation.	Overheating or blockage.	Turn off the unit, unplug, and allow it to cool for 10-15 minutes. If blocked, press "STOP & RESET" then "REVERSE" to clear. Do not operate continuously for more than 5 minutes.
Meat is not grinding properly or comes out mushy.	Incorrect assembly of cutting blade or grinding plate, or meat is too warm.	Ensure the cutting blade is installed with sharp edges facing the grinding plate. Use chilled meat. Check if the grinding plate is clogged.
Loud noise or vibration.	Loose parts or foreign object.	Turn off and unplug. Check if all parts are securely assembled. Inspect for any foreign objects.
Unit does not turn on.	Not plugged in, power outage, or safety switch activated.	Ensure the unit is properly plugged into a working outlet. Check household circuit breaker. Press "STOP & RESET" button.

7. SPECIFICATIONS

- **Model:** MG-3250R
- **Brand:** FOHERE
- **Max Locking Power:** 3000W
- **Rated Power:** 500W

- **Horsepower:** 0.65 HP
- **Voltage:** 120V
- **Output Capacity:** Up to 4 lbs (1.8 kg) of minced meat per minute
- **Product Dimensions:** 13.38 x 13.38 x 9.8 inches
- **Item Weight:** 5 pounds
- **Grinding Head Size:** #12
- **Included Accessories:** 3 Grinding Plates (Fine, Medium, Coarse), 2 Sausage Stuffer Tubes (0.7in, 0.9in), Kubbe Maker, Meat Claws, Burger Press.

8. WARRANTY AND CUSTOMER SUPPORT

FOHERE provides professional customer service, coverage on parts and performance, and lifelong technical support for your Meat Grinder MG-3250R.

If you encounter any problems or have questions regarding your product, please contact FOHERE customer service for assistance. Please have your model number (MG-3250R) and purchase information ready when contacting support.

For more information or to contact support, please visit the official FOHERE store or website.

[Visit the FOHERE Store on Amazon](#)

