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VEVOR BX-40

VEVOR BX-40 Manual Meat Mixer User Manual

Model: BX-40

1. Introduction

Thank you for choosing the VEVOR BX-40 Manual Meat Mixer. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new meat mixer. Please read this manual thoroughly before initial use and retain it for future reference.

2. Safety Instructions

To ensure safe operation and prevent injury or damage, always adhere to the following safety guidelines:

- **Read All Instructions:** Familiarize yourself with the product's features and operation before use.
- **Keep Hands Clear:** Never place hands or other objects into the mixing barrel while the mixer is in operation or while the handle is being turned.
- **Stable Placement:** Ensure the mixer is placed on a stable, level, and non-slip surface before adding ingredients or operating.
- **Adult Supervision:** This appliance is not intended for use by children. Keep children and pets away from the mixer during operation.
- **Proper Use:** Use the mixer only for its intended purpose of mixing meat and other food ingredients. Do not use it for non-food items or for purposes not specified in this manual.
- **Cleaning:** Always disassemble and clean the mixer thoroughly after each use to prevent bacterial growth. Refer to the 'Maintenance and Cleaning' section.
- **Inspection:** Before each use, inspect the mixer for any signs of damage or loose parts. Do not operate if damaged.
- **Optional Motor:** If using an optional VEVOR drive motor (e.g., TCX-12), ensure it is correctly installed and follow all safety instructions provided with the motor. Disconnect power to the motor before attaching or detaching it from the mixer.

3. Product Overview

The VEVOR BX-40 Manual Meat Mixer is designed for efficient mixing of meat and other ingredients. It features a durable stainless steel construction and a large capacity barrel.

3.1 Components

- Mixing Barrel with Lid
- Mixing Paddles (removable)
- Crank Handle
- Gearbox Assembly
- Adjustable Rubber Feet
- Set of Accessories (includes foot pads, handle, wing nut, end cap, end cap handle)

3.2 Specifications

Feature	Specification
Model	BX-40
Capacity	80 Pounds (approx. 36 kg)
Barrel Dimensions (L x W x H)	380 x 315 x 370 mm (15 x 12.4 x 14.6 in)
Product Dimensions (D x W x H)	350 x 675 x 460 mm (13.78 x 26.57 x 18.11 in)
Material	Stainless Steel
Item Weight	10.0 kg (22.05 lbs)
Optional Motor Compatibility	VEVOR Drive Motor TCX-12 (purchased separately)



Figure 3.2.1: VEVOR BX-40 Manual Meat Mixer, front view.



Figure 3.2.2: Key dimensions and specifications of the BX-40 Meat Mixer.



Figure 3.2.3: The mixer features a full stainless steel structure, ensuring durability, rust resistance, and corrosion resistance.

4. Setup

Follow these steps to set up your VEVOR BX-40 Manual Meat Mixer:

1. **Unpacking:** Carefully remove all components from the packaging. Inspect for any shipping damage.
2. **Initial Cleaning:** Before first use, thoroughly clean all parts that will come into contact with food. Refer to the 'Maintenance and Cleaning' section for detailed instructions.
3. **Placement:** Place the mixer on a sturdy, level, and clean countertop or work surface. Ensure there is adequate space around the mixer for safe operation and cleaning.
4. **Attach Handle:** Securely attach the crank handle to the gearbox shaft using the provided wing nut or fastener.
5. **Adjust Feet:** The mixer is equipped with adjustable rubber feet. Adjust the height as needed to ensure stability and protect your work surface. Turn the feet clockwise to lower and counter-clockwise to raise.



Figure 4.1: The mixer features smooth edges for safety and 25mm (0.98 in) adjustable rubber feet for stability on various surfaces.

5. Operating Instructions

5.1 Manual Mixing

1. **Prepare Ingredients:** Cut meat into appropriate sizes for mixing. Ensure all seasonings and other ingredients are ready.
2. **Load Mixer:** Open the lid and carefully place the meat and other ingredients into the mixing barrel. Do not exceed the 80-pound capacity.
3. **Close Lid:** Securely close the lid before beginning the mixing process.
4. **Begin Mixing:** Turn the crank handle clockwise or counter-clockwise to activate the mixing paddles. Continue turning until the ingredients are thoroughly combined to your desired consistency. The gearbox structure is designed to make operation labor-saving.
5. **Unload:** Once mixing is complete, open the lid and carefully remove the mixed ingredients.

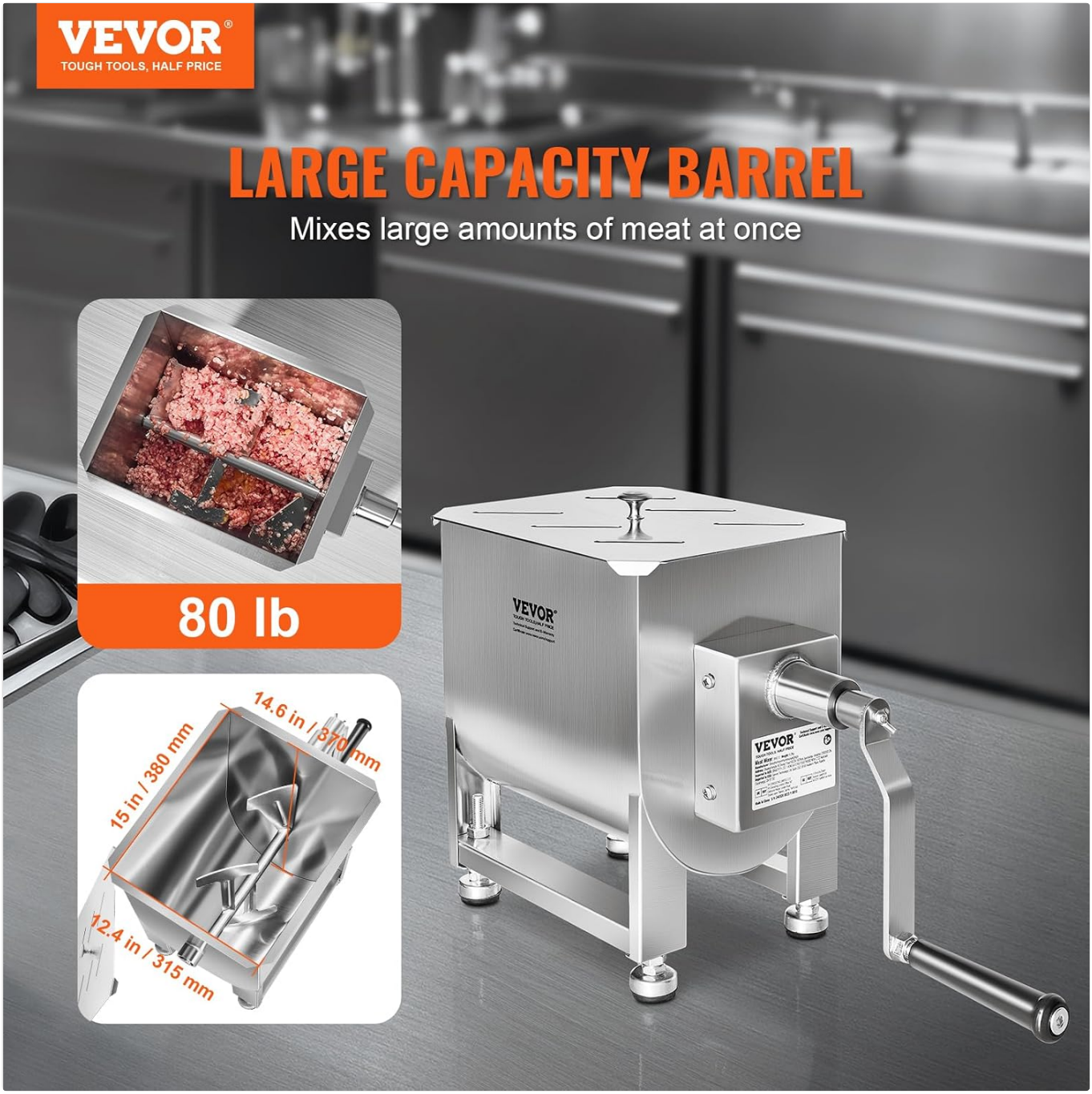


Figure 5.1.1: The large capacity barrel can mix approximately 80 pounds of meat ingredients at a time.

5.2 Optional Motor Attachment (VEVOR TCX-12)

The VEVOR BX-40 Manual Meat Mixer can be converted into an electric mixer by attaching a compatible VEVOR drive motor, such as the TCX-12 (sold separately). This frees your hands and allows for easier operation.

1. **Ensure Safety:** Always ensure the motor is unplugged from the power source before attachment or detachment.
2. **Attach Motor:** Follow the instructions provided with the VEVOR TCX-12 drive motor for proper attachment to the mixer's gearbox.
3. **Operate:** Once securely attached, refer to the motor's instruction manual for operating procedures.
4. **Detach:** After use, unplug the motor and carefully detach it from the mixer.



Figure 5.2.1: The mixer features a gearbox structure and is compatible with the VEVOR drive motor TCX-12 for electric operation.



Figure 5.2.2: The VEVOR TCX-12 drive motor (sold separately) can be attached for automated mixing.

6. Maintenance and Cleaning

Proper cleaning and maintenance are crucial for the longevity and hygienic operation of your meat mixer.

1. **Immediate Cleaning:** Clean the mixer immediately after each use to prevent food residue from drying and

becoming difficult to remove.

2. **Disassembly:** Remove the mixing paddles from the barrel. The paddles are designed to be removable for thorough cleaning.
3. **Washing:** Wash all parts that come into contact with food using warm, soapy water and a soft brush or sponge. The smooth stainless steel surface is easy to rinse.
4. **Rinsing:** Rinse all parts thoroughly with clean water to remove any soap residue.
5. **Drying:** Dry all components completely with a clean cloth or allow them to air dry before reassembly or storage. Ensure no moisture remains to prevent rust.
6. **Do Not Dishwash:** The mixer is not dishwasher safe. Hand wash only.
7. **Storage:** Store the clean and dry mixer in a cool, dry place, away from direct sunlight and moisture.



Figure 6.1: The smooth surface and removable paddles facilitate easy and thorough cleaning, preventing odors.

7. Troubleshooting

This section addresses common issues you might encounter with your VEVOR BX-40 Manual Meat Mixer.

Problem	Possible Cause	Solution
Mixer is difficult to crank	Too much meat loaded; meat pieces are too large; gearbox needs lubrication.	Reduce the amount of meat; cut meat into smaller pieces; apply food-grade lubricant to gearbox gears (consult VEVOR support if unsure).
Meat is not mixing evenly	Insufficient mixing time; uneven loading of ingredients.	Continue mixing for a longer duration; ensure ingredients are distributed evenly in the barrel before starting.
Unpleasant odor after cleaning	Incomplete cleaning; residue left behind.	Disassemble all removable parts and clean thoroughly with warm, soapy water. Ensure all crevices are cleaned and parts are fully dried before storage.
Mixer wobbles during operation	Uneven surface; adjustable feet not properly set.	Ensure the mixer is on a stable, level surface. Adjust the rubber feet to eliminate any wobbling.

8. Warranty and Support

For warranty information, technical support, or to inquire about replacement parts, please contact VEVOR customer service. Refer to the contact information provided with your product packaging or visit the official VEVOR website. Please have your model number (BX-40) and purchase date available when contacting support.

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