

## VQIGGTSS TK-8

# VQIGGTSS TK-8 Electric Meat Grinder User Manual

Model: TK-8

Brand: VQIGGTSS

## 1. IMPORTANT SAFETY INSTRUCTIONS

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Please read all instructions carefully before operating the VQIGGTSS TK-8 Electric Meat Grinder. Retain this manual for future reference.

- Always ensure the appliance is unplugged before assembly, disassembly, or cleaning.
- Keep hands and utensils out of the feed tube and grinding area while the appliance is in operation. Use the food pusher provided.
- Do not operate the grinder with wet hands or while standing on a wet surface.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Ensure all parts are correctly assembled before use.
- Do not grind bones, nuts, or other hard foods that could damage the motor or grinding components.
- Avoid overloading the motor. If the motor stalls, turn off the appliance immediately and clear the obstruction.
- Do not immerse the motor unit in water or any other liquid.
- Keep the appliance out of reach of children.









Word of Warning	
UK 	<i>Please - follow the instructions, keep this item out of the reach of children, and be careful to avoid scratches when using it.</i>
DE 	<i>Bitte befolgen Sie die Anweisungen, stellen Sie dieses Produkt außerhalb der Reichweite von Kindern auf und achten Sie bei der Verwendung auf Kratzer.</i>
FR 	<i>Veillez suivre les instructions, placer ce produit hors de portée des enfants et faire attention aux rayures lors de son utilisation.</i>
IT 	<i>Per favore: segui le istruzioni, posiziona questo prodotto fuori dalla portata dei bambini e fai attenzione ai graffi durante l'utilizzo.</i>
ES 	<i>Por favor, siga las instrucciones, coloque este producto fuera del alcance de los niños y tenga cuidado con los rayones al usarlo.</i>
NL 	<i>Volg alstublieft de instructies, plaats dit product buiten het bereik van kinderen en wees voorzichtig met krassen tijdens het gebruik.</i>
SE 	<i>Vänligen - följ instruktionerna, placera denna produkt utom räckhåll för barn och var försiktig med repor när du använder den.</i>
PL 	<i>Prosimy - postępuj zgodnie z instrukcją, umieść produkt poza zasięgiem dzieci i uważaj na zarysowania podczas użytkowania.</i>

Image 1: Multilingual warning label emphasizing safety precautions.

## 2. PRODUCT OVERVIEW

The VQIGGTSS TK-8 Electric Meat Grinder is a heavy-duty appliance designed for efficient meat processing in home kitchens, restaurants, and butcher shops. Constructed from food-grade stainless steel, it offers durability and ease of cleaning. With a powerful 450W motor, it can process up to 80 kg (176 lbs) of meat per hour.



Image 2: The VQIGGTSS TK-8 Electric Meat Grinder in operation, showing raw meat in the feeding tray and ground meat collected below.

### Key Features:

- **Food-Grade Stainless Steel Construction:** Ensures durability, hygiene, and resistance to corrosion.
- **Powerful 450W Motor:** Delivers high grinding efficiency with a speed of 175 r/min.
- **High Productivity:** Capable of grinding up to 80 kg (176 lbs) of meat per hour.
- **Forward/Reverse Function:** Helps clear blockages and ensures smooth operation.
- **Two Grinding Plates:** Includes 6mm and 8mm plates for varying fineness of grind.
- **Easy to Clean:** Removable grinding head and feeding tray for convenient washing.

# Food-grade Stainless Steel

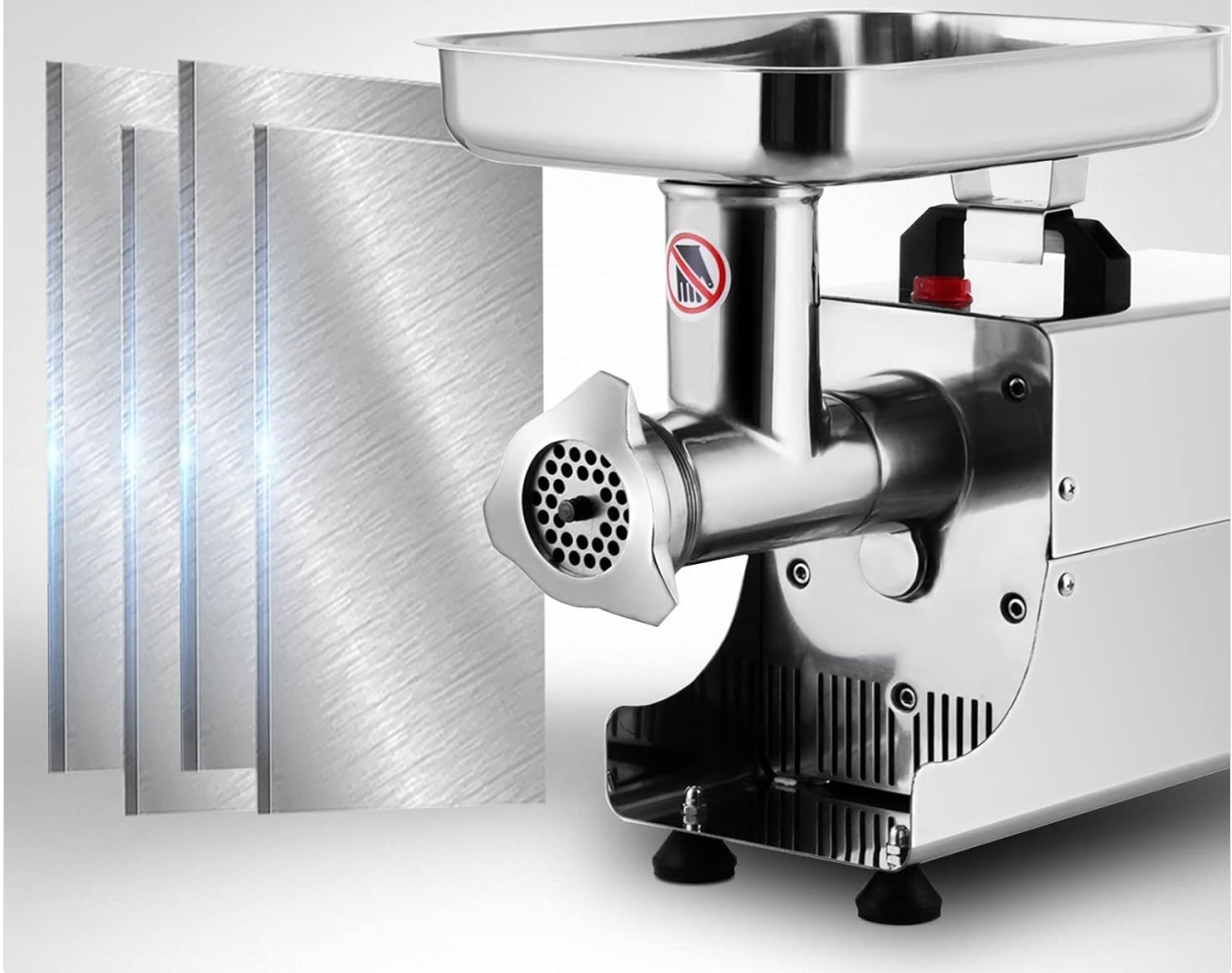
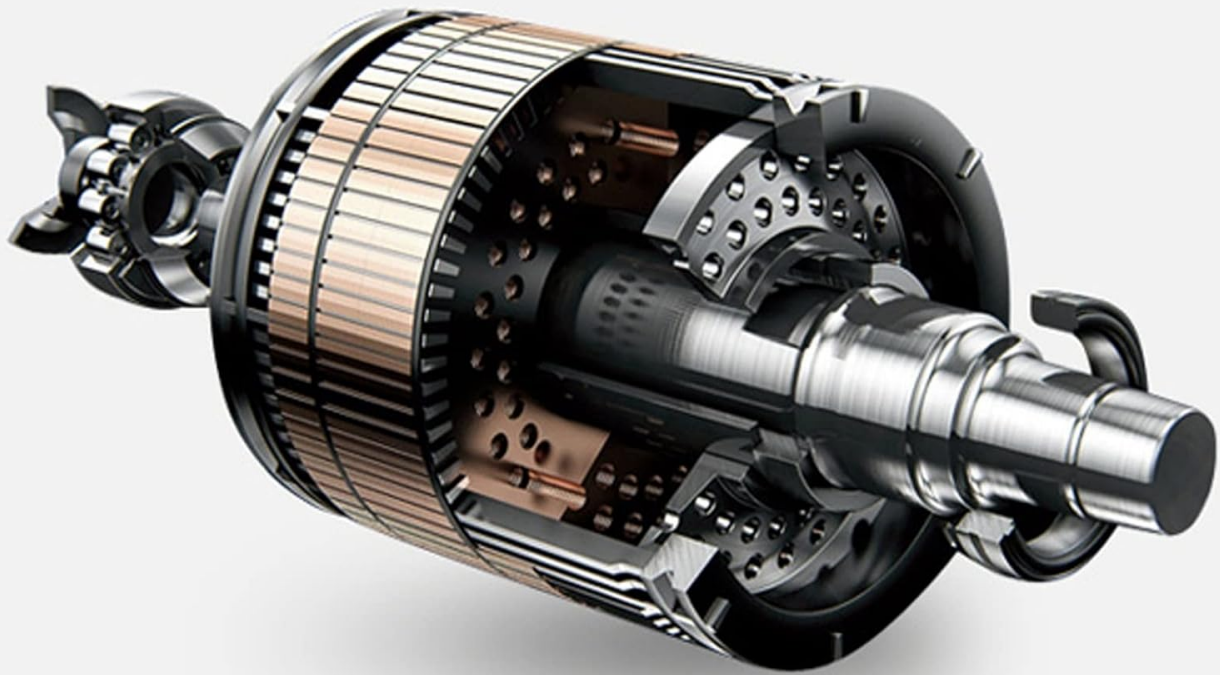


Image 3: Illustration highlighting the food-grade stainless steel construction of the grinder's components.



# High Power Motor

Image 4: A detailed view of the high-power motor, illustrating its robust internal components.

## 3. ASSEMBLY AND SETUP

Follow these steps to assemble your VQIGGTSS TK-8 Electric Meat Grinder before first use:

1. **Unpack Components:** Carefully remove all parts from the packaging. Verify that all components listed in the packing list are present.
2. **Clean Parts:** Wash all removable parts (feeding tray, grinding head, auger, blade, grinding plates, and locking ring) with warm soapy water. Rinse thoroughly and dry completely.
3. **Attach Grinding Head:** Insert the grinding head into the motor unit's opening. Ensure it is securely seated and aligned.
4. **Insert Auger:** Place the auger (spiral shaft) into the grinding head, ensuring the square end fits into the motor drive shaft.
5. **Place Blade:** Position the cutting blade onto the auger shaft, ensuring the sharp edges face outwards towards the grinding plate.
6. **Select Grinding Plate:** Choose your desired grinding plate (6mm for fine, 8mm for coarse) and place it over the blade.
7. **Secure Locking Ring:** Screw the locking ring onto the grinding head clockwise until it is hand-tight. Do

not overtighten.

8. **Attach Feeding Tray:** Place the stainless steel feeding tray onto the top of the grinding head.
9. **Position Appliance:** Place the assembled grinder on a stable, flat, and dry surface. Ensure adequate ventilation around the unit.

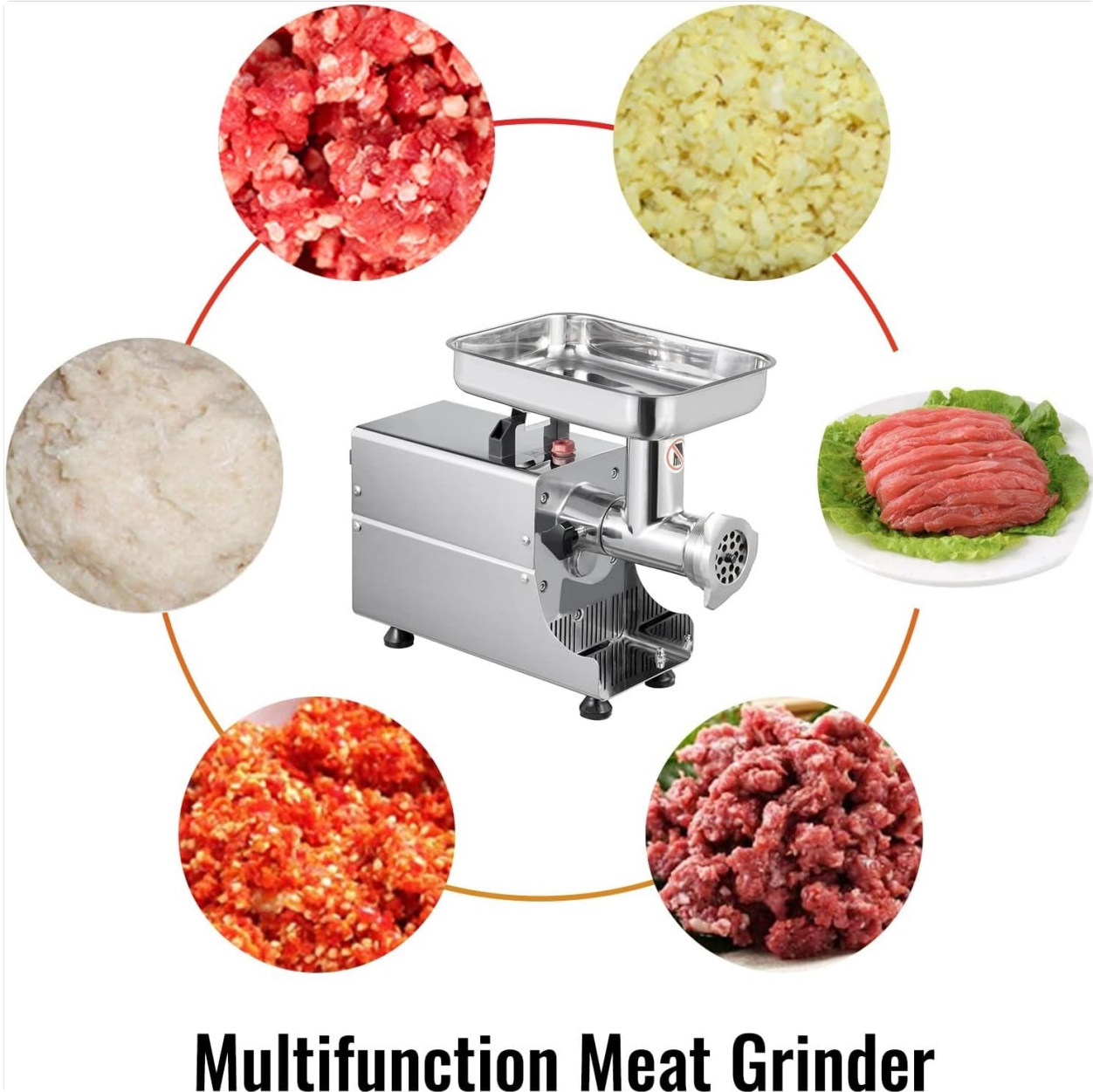


Image 5: The grinder assembled and ready for use, demonstrating its straightforward setup.

## 4. OPERATING INSTRUCTIONS

Once assembled, follow these steps to operate your electric meat grinder:

1. **Prepare Meat:** Cut meat into pieces that fit easily into the feeding tube (approximately 1-inch cubes). Remove any bones, gristle, or tough tendons. For best results, chill the meat slightly before grinding.
2. **Plug In:** Connect the power cord to a suitable electrical outlet.
3. **Place Container:** Position a bowl or container under the grinding head to collect the ground meat.
4. **Start Grinder:** Press the 'ON' button to start the motor.
5. **Feed Meat:** Gradually feed the prepared meat into the feeding tube. Use the food pusher to guide the meat down. **Never use your fingers or other utensils to push meat into the grinder.**
6. **Monitor Operation:** Allow the grinder to process the meat smoothly. If the grinder slows down or jams,

press the 'OFF' button immediately.

7. **Use Reverse Function (if needed):** If a blockage occurs, press the 'REV' (Reverse) button to clear the obstruction. Once cleared, press 'OFF' and then 'ON' to resume grinding.
8. **Finish Grinding:** Continue until all meat is processed. Once finished, press the 'OFF' button and unplug the appliance.

This versatile meat grinder can also be used for grinding fish, chili, and certain vegetables, expanding its utility beyond just meat. Ensure ingredients are cut to appropriate sizes and free from hard elements.



Image 6: The grinder's versatility is shown with examples of different ingredients it can process, including various types of meat, garlic, and chili.

## 5. CLEANING AND MAINTENANCE

Regular cleaning and proper maintenance will ensure the longevity and optimal performance of your meat grinder.

1. **Unplug:** Always unplug the appliance from the power outlet before cleaning.
2. **Disassemble:** Disassemble the grinding head, auger, blade, grinding plate, and locking ring. Remove the feeding tray.

3. **Remove Residue:** Use a brush or a small utensil to remove any remaining meat or food particles from all components.
4. **Wash Parts:** Wash all removable parts with warm water and a mild dish soap. For stubborn residue, a non-abrasive sponge can be used.
5. **Rinse and Dry:** Rinse all parts thoroughly under running water. Dry all components completely with a soft cloth to prevent rust, especially the blade and grinding plates.
6. **Clean Motor Unit:** Wipe the exterior of the motor unit with a damp cloth. **Never immerse the motor unit in water.**
7. **Lubricate (Optional):** For long-term storage, a thin layer of food-grade mineral oil can be applied to the blade and grinding plates to prevent oxidation.
8. **Store:** Reassemble the dry components or store them separately in a dry place.

## 6. TROUBLESHOOTING

Refer to the table below for common issues and their solutions:

Problem	Possible Cause	Solution
Grinder does not start	Not plugged in; Power switch off; Power outage.	Check power connection; Turn power switch ON; Check circuit breaker.
Motor runs but no meat comes out	Grinding head not assembled correctly; Auger or blade incorrectly installed; Grinding plate blocked.	Disassemble and reassemble grinding head correctly; Ensure auger and blade are properly seated; Clear any blockages.
Grinder jams or slows down	Too much meat fed at once; Meat contains bones or hard gristle; Blade or plate is dull.	Reduce amount of meat; Use reverse function to clear; Ensure meat is free of hard parts; Replace blade/plate if dull.
Meat is mushy or not finely ground	Blade is dull or incorrectly installed; Wrong grinding plate used; Meat is too warm.	Check blade orientation and sharpness; Use a smaller hole grinding plate; Chill meat before grinding.
Loud noise during operation	Loose parts; Foreign object in grinder; Motor issue.	Check all parts are securely fastened; Disassemble and check for foreign objects; If noise persists, contact customer support.

## 7. SPECIFICATIONS

Detailed specifications for the VQIGGTSS TK-8 Electric Meat Grinder:

Feature	Specification
Model	TK-8
Brand	VQIGGTSS
Material	Food-grade Stainless Steel
Motor Power	450W

Feature	Specification
Productivity	Up to 80 kg (176 lbs) per hour
Blade Speed	175 r/min
Grinding Plates Included	6 mm, 8 mm
Item Dimensions (L x W x H)	500 x 200 x 345 mm (19.7 x 8.67 x 13.6 inch)
Net Weight (Approx.)	18 kg (39.7 lbs)

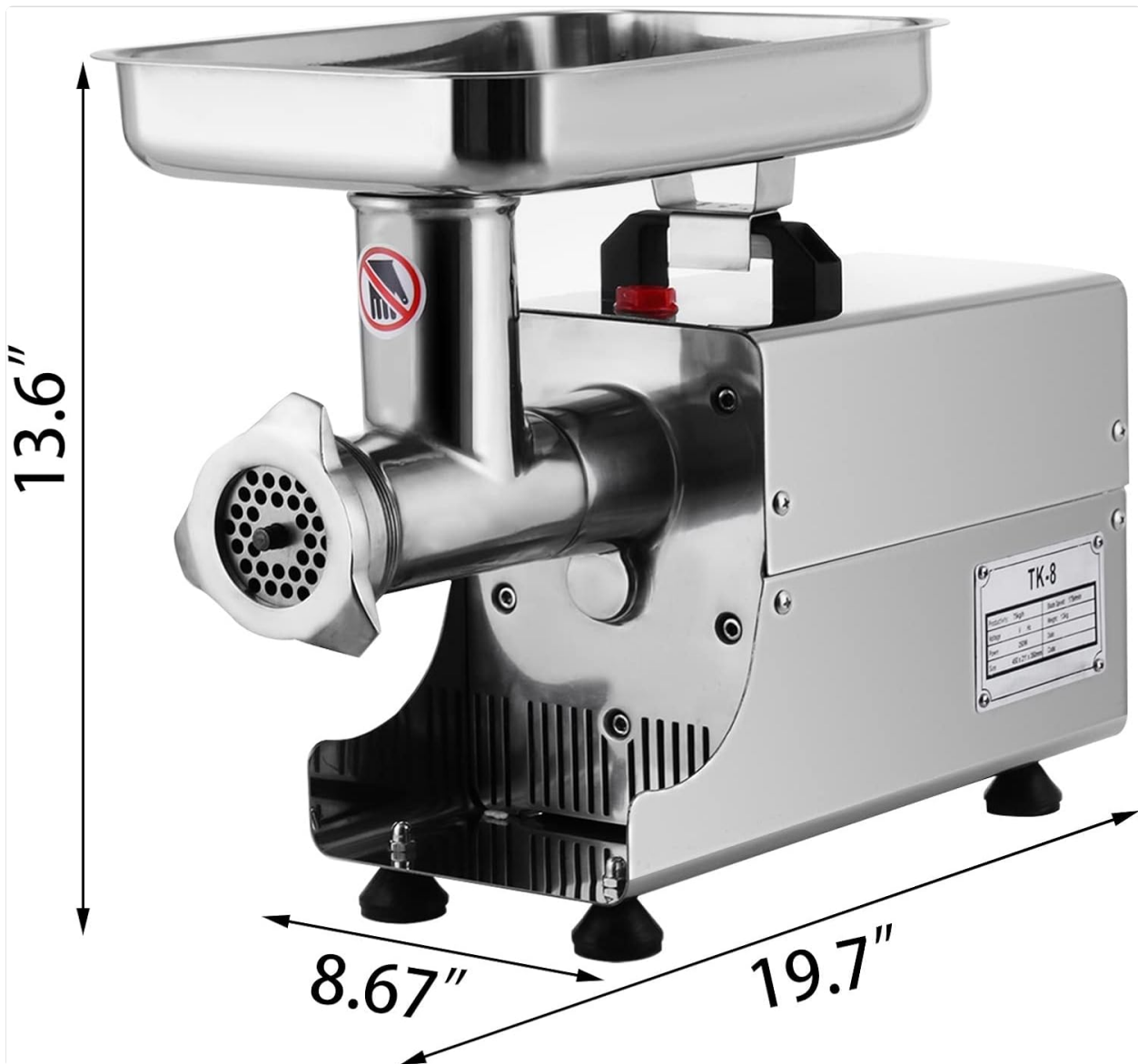


Image 7: Visual representation of the grinder's dimensions for reference.

## 8. WARRANTY AND SUPPORT

The VQIGGTSS TK-8 Electric Meat Grinder comes with a standard manufacturer's warranty covering defects in materials and workmanship under normal use. Please refer to your purchase documentation for specific warranty terms and duration.

For technical support, warranty claims, or replacement parts, please contact your retailer or the manufacturer directly. Keep your purchase receipt and product model information handy when contacting support.

**Manufacturer:** VQIGGTSS

**ASIN:** B0DBHFCP1T

