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› VQIGGTSS 2000W Electric Meat Grinder Instruction Manual

## VQIGGTSS 2000W Electric Meat Grinder

# VQIGGTSS 2000W Electric Meat Grinder Instruction Manual









Model: 2000W Electric Meat Grinder | Brand: VQIGGTSS

## 1. IMPORTANT SAFETY INSTRUCTIONS

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Please read all instructions carefully before operating this appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury. Keep this manual for future reference.

- Always ensure the power supply matches the voltage specified on the appliance.
- Do not immerse the motor unit in water or any other liquid.
- Keep hands and utensils out of the feed tube during operation to prevent injury. Always use the food pusher.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- 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.
- Children should be supervised to ensure that they do not play with the appliance.
- Avoid contact with moving parts.
- Do not use outdoors.
- Do not use attachments not recommended or sold by the manufacturer.

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 Description:** A warning label displaying safety instructions in multiple languages (English, German, French, Italian, Spanish, Dutch, Swedish, Polish). The English warning states: "Please - follow the instructions, keep this item out of the reach of children, and be careful to avoid scratches when using it."

## 2. PRODUCT OVERVIEW AND COMPONENTS

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The VQIGGTSS Electric Meat Grinder is designed for efficient meat processing, suitable for both home and commercial use. It features a powerful motor and durable stainless steel components.



**Image Description:** A complete view of the VQIGGTSS Electric Meat Grinder, showcasing the main motor unit, stainless steel feeding tray, grinding head, auger, blade, various grinding plates (fine, medium, coarse), a sausage stuffing attachment, and a food pusher. Raw meat is visible on the feeding tray.

### Key Components:

- **Motor Unit:** The main body housing the 2000W motor and control buttons.
- **Feeding Tray:** Stainless steel tray for holding meat before grinding.
- **Grinding Head:** The assembly where meat is processed, including the auger, blade, and grinding plate.
- **Auger (Meat Spiral Rod):** Pushes meat through the grinding head.
- **Cutting Blade:** Chops the meat against the grinding plate.
- **Grinding Plates:** Interchangeable plates for different textures (4mm, 7mm, and a larger coarse plate).
- **Food Pusher:** Used to safely guide meat into the grinder.
- **Sausage Stuffing Nozzle:** Attachment for making sausages.

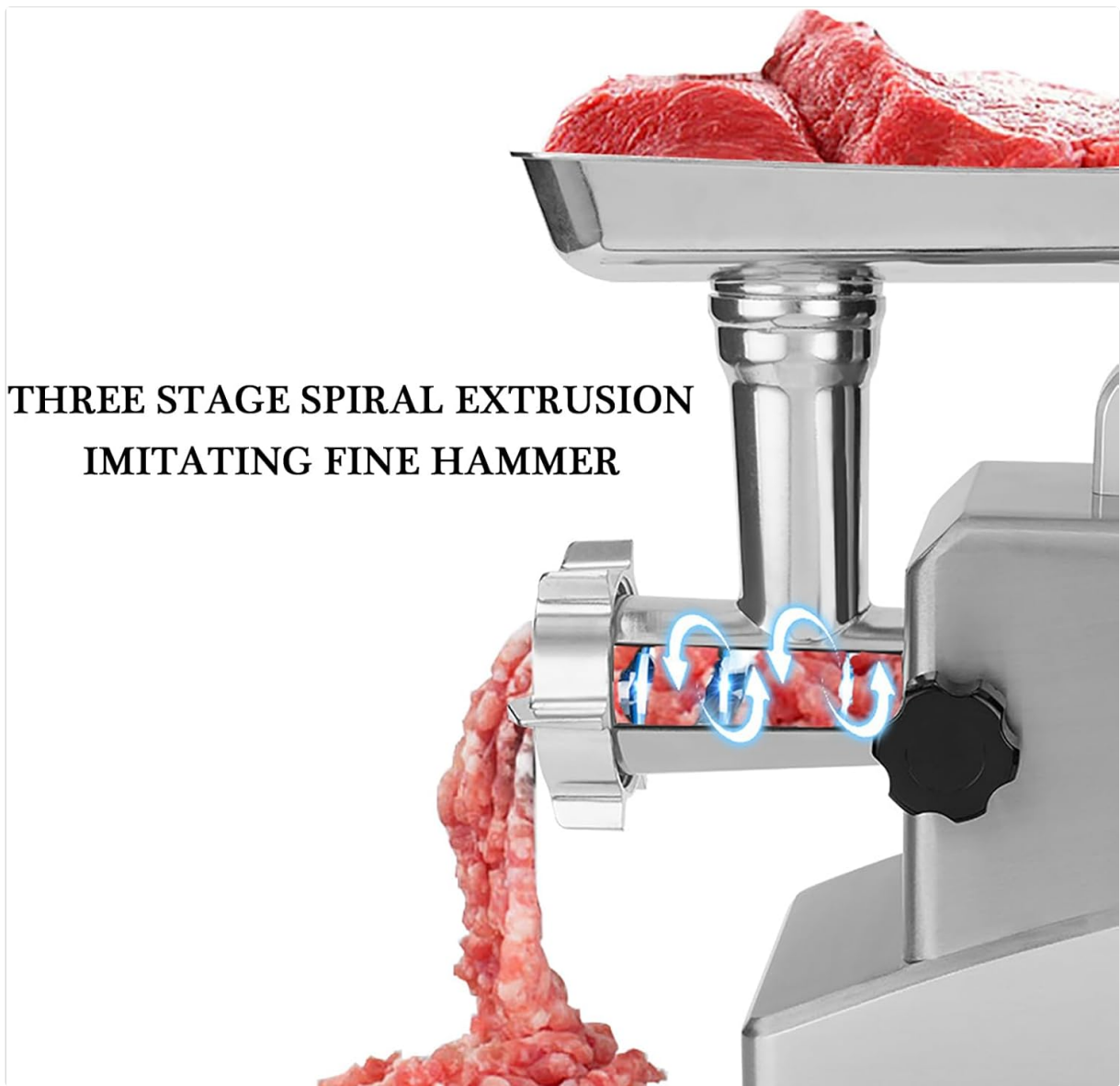
# 3 CUTTER HEADS

EASY HANDLING OF ALL  
KINDS OF FOOD



**Image Description:** This image highlights the three different grinding plates (cutter heads) included with the meat grinder. It shows examples of finely ground ingredients, medium ground meat, and coarsely chopped items, demonstrating the versatility of the different plates.

## THREE STAGE SPIRAL EXTRUSION IMITATING FINE HAMMER



**Image Description:** A visual representation of the grinder's internal mechanism, illustrating the "three-stage spiral extrusion" process. Arrows indicate the direction of meat movement through the auger, emphasizing the efficient grinding action.

### 3. SETUP AND ASSEMBLY

1. **Unpack:** Carefully remove all components from the packaging. Check for any damage.
2. **Clean:** Before first use, wash all parts that will come into contact with food (feeding tray, grinding head, auger, blade, grinding plates, food pusher, sausage nozzle) in warm, soapy water. Rinse thoroughly and dry immediately.
3. **Assemble Grinding Head:**
  - Insert the auger into the grinding head.
  - Place the cutting blade onto the square shaft of the auger, ensuring the sharp edge faces outwards towards the grinding plate.
  - Select the desired grinding plate (e.g., 4mm for fine, 7mm for medium) and place it over the blade and auger shaft.
  - Secure the grinding plate with the locking ring, tightening it firmly but not excessively.
4. **Attach Grinding Head to Motor Unit:** Insert the assembled grinding head into the opening on the front of the motor unit. Rotate it slightly until it locks securely into place.

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

## 4. OPERATING INSTRUCTIONS

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### 4.1. Grinding Meat

1. **Prepare Meat:** Cut meat into small pieces (approximately 1-inch cubes) that will easily fit into the feeding tube. Remove bones, gristle, and excessive fat. For best results, chill the meat and grinder parts (auger, blade, plates) in the refrigerator for 30 minutes before grinding.
2. **Connect Power:** Plug the appliance into a suitable electrical outlet.
3. **Start Grinder:** Turn the control knob to the "ON" position.
4. **Feed Meat:** Place prepared meat onto the feeding tray. Slowly feed the meat into the feeding tube using the food pusher. **Never use your fingers or other utensils to push meat into the grinder.**
5. **Collect Ground Meat:** Place a bowl or container under the grinding head to collect the ground meat.
6. **Reverse Function:** If the grinder becomes jammed, turn the control knob to the "REV" (Reverse) position to clear the blockage. Once cleared, switch back to "ON" to continue grinding.
7. **Finish:** After grinding, turn the control knob to "OFF" and unplug the appliance.

# MEAT GRINDING MINCE MEAT VEGETABLES



**Image Description:** The VQIGGTSS Electric Meat Grinder actively mincing meat. Raw meat pieces are visible on the feeding tray, and ground meat is emerging from the grinding head into a bowl below. This illustrates the primary function of the appliance.



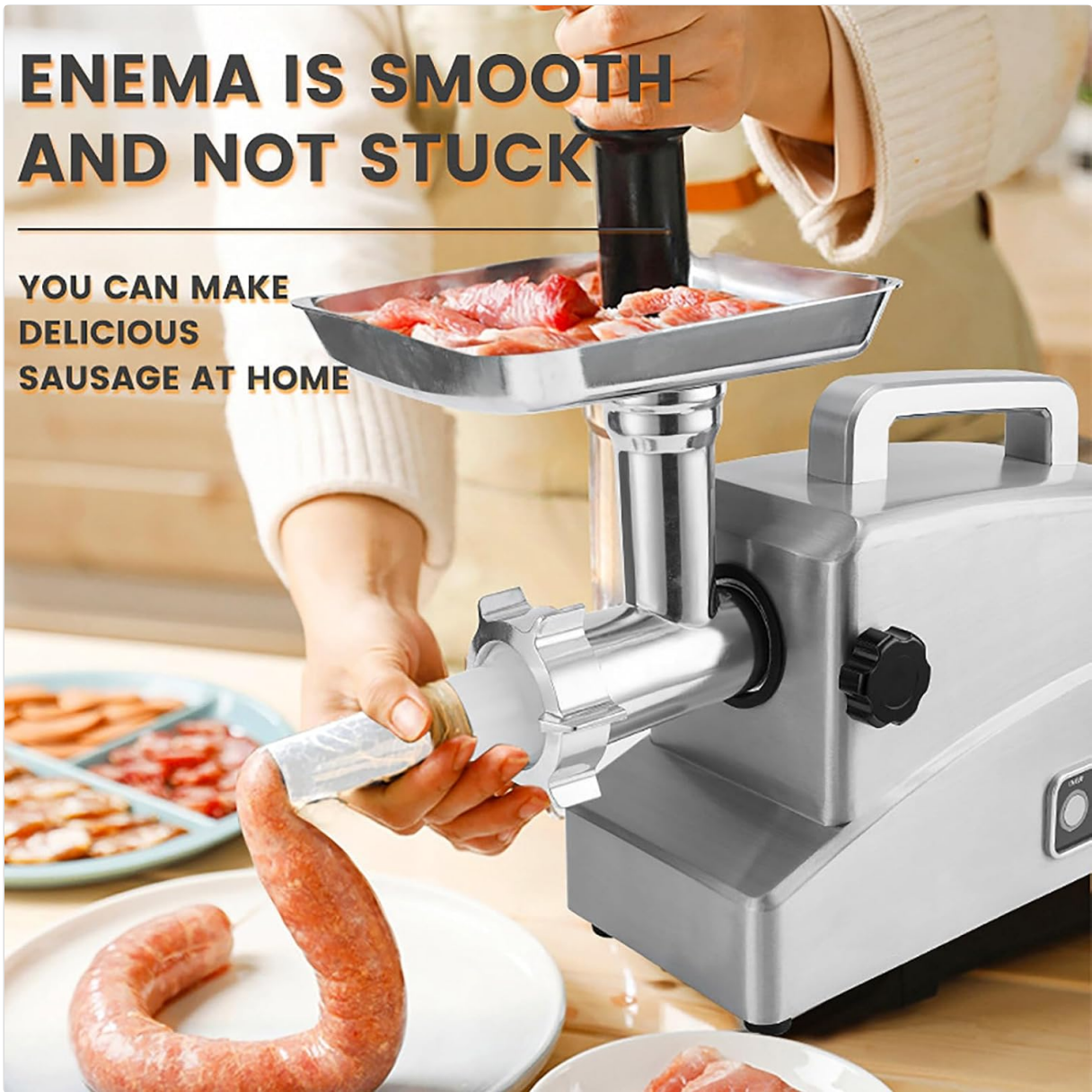
**Image Description:** This image demonstrates the multi-functional capability of the grinder, showing it processing not only meat but also vegetables (carrots, onions) and condiments (garlic, ginger). It highlights that various fillings can be prepared with this single machine.

## 4.2. Making Sausages

1. **Prepare Grinder:** Disassemble the grinding head. Attach the sausage stuffing nozzle to the grinding head, then reassemble the auger and locking ring (without the blade or grinding plate).
2. **Prepare Casings:** Soak natural or synthetic sausage casings in warm water according to their instructions.
3. **Prepare Meat Mixture:** Use pre-ground meat mixed with seasonings for your sausage recipe.
4. **Load Casing:** Slide one end of the prepared casing onto the sausage stuffing nozzle, gathering the rest of the casing onto the nozzle. Tie a knot at the end of the casing.
5. **Start Stuffing:** Turn the grinder to "ON". Feed the meat mixture into the feeding tube using the food pusher. Guide the casing as it fills, ensuring it fills evenly without air pockets. Do not overfill.
6. **Form Sausages:** Once the casing is filled, turn off the grinder. Twist the filled casing at desired intervals to form individual sausages.
7. **Finish:** Turn the control knob to "OFF" and unplug the appliance.

# ENEMA IS SMOOTH AND NOT STUCK

YOU CAN MAKE  
DELICIOUS  
SAUSAGE AT HOME



**Image Description:** A person is shown using the VQIGGTSS Electric Meat Grinder to make sausages. The sausage stuffing attachment is in place, and a casing is being filled with meat mixture, forming a fresh sausage. This demonstrates the sausage-making capability of the machine.

## 5. CLEANING AND MAINTENANCE

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

1. **Unplug:** Always unplug the appliance from the power outlet before cleaning.
2. **Disassemble:** Carefully disassemble all removable parts: feeding tray, grinding head, auger, blade, grinding plate, and sausage nozzle (if used).
3. **Remove Residue:** Use a brush or cloth to remove any remaining meat residue from the components.
4. **Wash Parts:** Wash all removable parts in warm, soapy water. Rinse thoroughly. **Do not wash parts in a dishwasher** as this may cause discoloration or damage.
5. **Dry Immediately:** Dry all metal parts immediately after washing to prevent rust. A thin layer of food-grade mineral oil can be applied to the blade and grinding plates for extra protection against rust before storage.
6. **Clean Motor Unit:** Wipe the motor unit with a damp cloth. **Never immerse the motor unit in water or spray it with water.**

7. **Storage:** Store the clean, dry components in a safe place.

## 6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Grinder does not start.	Not plugged in; power switch off; power outage.	Check power connection; ensure switch is ON; check circuit breaker.
Meat is not grinding or grinding slowly.	Meat pieces too large; gristle/bones blocking; grinding plate clogged; auger/blade incorrectly assembled.	Cut meat into smaller pieces; use "REV" function to clear blockage; disassemble and clean grinding plate; reassemble auger and blade correctly.
Loud noise during operation.	Foreign object in grinder; parts loose; motor issue.	Immediately turn off and unplug. Disassemble and check for foreign objects. Ensure all parts are securely fastened. If noise persists, contact customer support.
Sausage casing breaks during stuffing.	Casing too dry; overfilling; air pockets.	Ensure casing is properly soaked; do not overfill; gently guide casing to prevent air pockets.

## 7. SPECIFICATIONS

Feature	Detail
Product Name	Electric Meat Grinder
Brand	VQIGGTSS
Power	2000W, 50/60Hz, 220VAC
Body Material	Stainless steel, plastic, aluminum
Noise Level	Low noise
Blades Included	3 PCS Round Cutting Molds (4mm, 7mm, and coarse)
Dimensions (L x W x H)	35cm x 17cm x 36cm (approximately 13.8 x 6.7 x 14.2 inches)
Weight	6.5kg (approximately 14.3 lbs)



**Image Description:** A diagram showing the physical dimensions of the VQIGGTSS Electric Meat Grinder. The length is indicated as 35cm, width as 17cm, and height as 36cm, providing a clear visual reference for its size.

## 8. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the contact details provided with your purchase or visit the official VQIGGTSS website. Keep your purchase receipt as proof of purchase for warranty claims.

**Manufacturer:** VQIGGTSS

**ASIN:** B0DBHGFS31

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