

Bear QSJ-D03W5-BLUE

Bear Electric Meat Grinder Model QSJ-D03W5-BLUE Instruction Manual

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, maintenance, and care of your Bear Electric Meat Grinder, Model QSJ-D03W5-BLUE. Please read all instructions carefully before first use and retain this manual for future reference.

2. SAFETY INSTRUCTIONS

To reduce the risk of fire, electric shock, or injury, always follow these basic safety precautions:

- Read all instructions thoroughly before operating the appliance.
- Keep the appliance out of reach of children.
- Do not immerse the motor unit, cord, or plug in water or other liquids.
- Unplug the appliance from the outlet when not in use, before assembling or disassembling parts, and before cleaning.
- Avoid contact with moving parts and sharp blades. Always handle blades with extreme care.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only attachments recommended or sold by the manufacturer.
- Ensure the lid is securely locked in place before operating.
- Do not process hot liquids or extremely hard foods that may damage the blades or motor.

3. PRODUCT COMPONENTS

Your Bear Electric Meat Grinder includes the following parts:

- **Motor Unit:** The main power component with speed controls.
- **Lid:** Covers the bowl and secures the motor unit.
- **Blade Assembly:** Features four sharp stainless steel blades for efficient chopping.
- **2L Glass Bowl:** A transparent bowl for processing food, allowing visibility of contents.

- **1.8L Stainless Steel Bowl:** A durable food-grade stainless steel bowl for processing food.



Image 1: Overview of the Bear Electric Meat Grinder components, including the motor unit, lid, blade assembly, 2L glass bowl, and 1.8L stainless steel bowl.



Image 2: The Bear Electric Meat Grinder assembled with the glass bowl and blade unit.

4. SETUP

Follow these steps to assemble your meat grinder:

1. Place the chosen bowl (2L glass or 1.8L stainless steel) on a stable, flat surface.
2. Carefully place the blade assembly onto the center pin inside the bowl. Ensure it sits correctly.
3. Add your ingredients into the bowl. Do not overfill; ensure ingredients are below the maximum fill line.
4. Place the lid onto the bowl, aligning it properly and twisting if necessary to secure.
5. Position the motor unit onto the lid, ensuring it is firmly seated and locked into place.
6. Plug the power cord into a suitable electrical outlet.

5. OPERATING INSTRUCTIONS

Your meat grinder features two speed settings for various food types:

- 1. Prepare Ingredients:** Cut larger pieces of food into smaller, manageable sizes (approximately 2-3 cm) to ensure even processing.
- 2. Select Speed:**
 - **Speed 1 (Lower Speed):** Ideal for softer ingredients such as vegetables, fruits, garlic, chili, onions, or for preparing cold soups.
 - **Speed 2 (Higher Speed):** Suitable for harder ingredients like meat, nuts, carrots, ham, or cheese.
- 3. Operate:** Press and hold the desired speed button on the motor unit to begin processing. Release the button to stop. For best results, use short pulses rather than continuous operation, especially for harder ingredients, to prevent overheating and achieve desired consistency.
- 4. Monitor:** Observe the food through the glass bowl (if used) to achieve the desired texture.
- 5. Finish:** Once processing is complete, release the button, unplug the appliance, and carefully remove the motor unit, lid, and blade assembly before emptying the bowl.

6. CLEANING AND MAINTENANCE

Proper cleaning ensures the longevity and hygiene of your appliance:

- 1. Unplug:** Always unplug the meat grinder from the power outlet before cleaning.
- 2. Disassemble:** Carefully remove the motor unit, lid, and blade assembly from the bowl.
- 3. Clean Blades and Bowls:** The blade assembly, glass bowl, and stainless steel bowl are dishwasher safe. Alternatively, they can be washed by hand using warm, soapy water. Rinse thoroughly and dry immediately. Exercise extreme caution when handling the sharp blades.
- 4. Clean Motor Unit:** Wipe the motor unit with a damp cloth. Do not immerse the motor unit in water or any other liquid.
- 5. Storage:** Ensure all parts are completely dry before reassembling or storing the appliance. Store in a cool, dry place.

7. TROUBLESHOOTING

If you encounter issues with your meat grinder, refer to the table below for common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; improper assembly; power outage.	Ensure plug is securely in outlet. Check that the motor unit and lid are correctly assembled and locked. Verify power supply.
Food is not chopping effectively.	Blades not installed correctly; too much food; food pieces too large.	Check blade assembly. Reduce the amount of food. Cut ingredients into smaller pieces.
Motor stops during operation or overheats.	Overloading; continuous operation for too long.	Reduce the amount of food. Use pulse function. Unplug and allow the motor to cool down for at least 15-20 minutes before resuming use.

Problem	Possible Cause	Solution
Loud noise during operation.	Improper assembly; foreign object in bowl.	Check that all parts are correctly assembled. Ensure no foreign objects are in the bowl before operation.

8. SPECIFICATIONS

Feature	Detail
Brand	Bear
Model Number	QSJ-D03W5-BLUE
Power	600 Watts
Voltage	220 Volts
Material	Stainless Steel, Glass
Number of Speeds	2
Bowl Capacity 1	2 Liters (Glass)
Bowl Capacity 2	1.8 Liters (Stainless Steel)
Dimensions (Package)	40.4 x 21 x 19.7 cm
Item Weight	2.42 Kilograms
Dishwasher Safe Parts	Bowls, Blades

9. WARRANTY AND SUPPORT

Information regarding the specific warranty terms for the Bear Electric Meat Grinder Model QSJ-D03W5-BLUE was not available in the provided product data. For warranty claims, technical support, or inquiries about replacement parts, please contact the manufacturer or your retailer directly. Keep your purchase receipt as proof of purchase.

	<p>Bear QSJ-D03W5 Food Chopper User Manual and Guide</p> <p>Comprehensive user manual for the Bear QSJ-D03W5 Food Chopper, including operating instructions, safety precautions, cleaning, maintenance, and troubleshooting tips.</p>
	<p>Bear Food Chopper QSJ-D03Q1 User Manual</p> <p>User manual for the Bear Food Chopper, model QSJ-D03Q1. Provides instructions, safety precautions, operating guidelines, cleaning, and troubleshooting for this kitchen appliance.</p>
	<p>Bear Baby Food Maker SJJ-R03B5-WHITE User Manual and Guide</p> <p>Comprehensive user manual for the Bear Baby Food Maker (Model SJJ-R03B5-WHITE), covering assembly, operation, safety, troubleshooting, and maintenance.</p>
	<p>Bear SJJ-R03B5-WHITE Baby Food Maker User Manual</p> <p>User manual for the Bear SJJ-R03B5-WHITE Baby Food Maker, providing instructions on operation, safety, cleaning, maintenance, and troubleshooting.</p>
	<p>Bear NNQ-A03F1 Baby Bottle Warmer User Manual: Operation, Safety, and Maintenance</p> <p>Comprehensive user manual for the Bear NNQ-A03F1 Baby Bottle Warmer. Learn how to safely operate, clean, and maintain your bottle warmer for warming milk, food, and sterilizing bottles.</p>
	<p>Bear Yogurt Maker SNJ-C10T1: Instructions for Use and Guide</p> <p>Detailed instructions and guide for the Bear SNJ-C10T1 Yogurt Maker. Learn how to make homemade yogurt, Greek yogurt, and more with this automatic digital appliance. Includes component breakdown, step-by-step usage, helpful tips, safety precautions, troubleshooting, and warranty information.</p>