

## VEVOR 1A-EG808

# VEVOR 1A-EG808 Electric Meat Grinder Instruction Manual

Brand: VEVOR | Model: 1A-EG808

## 1. SAFETY INSTRUCTIONS

Please read all safety instructions carefully before operating the VEVOR Electric Meat Grinder. Failure to follow these instructions may result in injury or damage to the appliance.

### 1.1 General Safety

- Always keep hands and utensils away from the feeding tube and grinding head during operation. Use the provided meat pounding stick to push meat into the grinder.
- Ensure the appliance is unplugged from the power outlet before assembling, disassembling, or cleaning.
- Do not allow children to operate this appliance. Keep the grinder and its accessories out of reach of children.
- Never operate the grinder without all parts properly assembled and secured.
- Avoid letting the grinder idle for too long as it may damage the motor. Promptly turn off the power when not in use.

### 1.2 Electrical Safety

- Ensure the power supply voltage matches the rating label on the appliance (AC110-120V 50/60Hz).
- Do not immerse the motor unit in water or any other liquid.
- Do not operate the appliance with wet hands or in wet conditions.
- If the power cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons to avoid a hazard.

### 1.3 Handling Sharp Parts

- The blades and grinding plates are sharp. Handle them with extreme care to prevent cuts.
- Always wear protective gloves when handling sharp components during assembly, disassembly, and cleaning.

## 2. PRODUCT OVERVIEW

The VEVOR Electric Meat Grinder is a robust and versatile appliance designed for efficient meat processing in various settings, from home kitchens to commercial establishments. Its stainless steel construction ensures durability and ease of cleaning.

## 2.1 Key Components

- **Motor Unit:** The main power unit of the grinder.
- **Grinding Head:** The assembly where meat is processed.
- **Meat Tray:** Stainless steel tray for holding meat before grinding.
- **Auger:** Feeds meat through the grinding head.
- **Cross Blades:** Sharp blades for chopping meat.
- **Grinding Plates:** Various sizes (e.g., 4.5mm) for different fineness of grind.
- **Sausage Stuffing Tubes:** Multiple sizes (0.47", 0.63", 0.87" OD) for making sausages.
- **Meat Pounding Stick:** For safely pushing meat into the grinder.
- **Cleaning Brush:** For thorough cleaning of components.

## 2.2 Features

- **Powerful Motor:** 350W pure copper motor for efficient grinding.
- **High Capacity:** Grinds up to 6 lbs of meat per minute.
- **Durable Construction:** Entire machine made of stainless steel with sharp SUS420 blades.
- **Versatile:** Functions as both a meat grinder and a sausage maker.
- **Easy to Clean:** Detachable parts for convenient washing.
- **ETL Certified:** Ensures safety and quality standards.

**VEVOR®**

## 6 LBS/MIN HIGH-EFFICIENCY MEAT GRINDER

Meets your daily needs



Image 1: VEVOR Electric Meat Grinder with its full kit of accessories, including different grinding plates, cross blades, sausage stuffing tubes, and a meat tray.

### 3. SETUP

Follow these steps to properly assemble your VEVOR Electric Meat Grinder before first use.

1. **Attach the Grinding Head:** Secure the grinding head to the motor unit by aligning the connection points and tightening the locking handle.
2. **Insert the Auger:** Slide the auger into the grinding head, ensuring it is fully seated.
3. **Place the Cross Blade:** Position a cross blade onto the auger shaft, ensuring the sharp edges face outwards towards the grinding plate.
4. **Install the Grinding Plate:** Select the desired grinding plate (e.g., 4.5mm for finer mince) and place it over the cross blade, aligning the notch with the pin on the grinding head.
5. **Secure the Locking Ring:** Screw the locking ring onto the grinding head until it is tight, securing all internal components.
6. **Attach the Meat Tray:** Place the stainless steel meat tray onto the top opening of the grinding head.



Image 2: Close-up view of the VEVOR meat grinder's grinding head, showing the assembled components.

Video 1: This video demonstrates the assembly process of the VEVOR Electric Meat Grinder, showing how to attach the grinding head, insert the auger, blade, and grinding plate, and secure the locking ring.

## 4. OPERATING INSTRUCTIONS

### 4.1 Meat Grinding

1. **Prepare Meat:** Cut meat into strips or cubes that fit easily into the feeding tube. Ensure meat is free of bones, large tendons, or excessive fat that could cause jams. The grinder can process various meats including beef, pork, lamb, game, and even chicken bones.
2. **Place a Bowl:** Position a suitable bowl or container beneath the grinding head to collect the minced meat.
3. **Turn On:** Plug in the grinder and turn the power switch to the 'ON' or 'FOR' (Forward) position.
4. **Feed Meat:** Slowly feed the prepared meat into the feeding tube. Use the meat pounding stick to gently push the meat down. Never use your fingers or other utensils.
5. **Monitor Grinding:** The grinder will process the meat, expelling it through the grinding plate. If a jam occurs, switch the grinder to 'REV' (Reverse) for a few seconds to clear the obstruction, then switch back



to 'FOR'.

6. **Finish:** Once all meat is ground, turn off the grinder and unplug it.



Image 3: A chef operating the VEVOR Electric Meat Grinder, feeding meat into the tray and collecting freshly ground meat in a bowl.

## 4.2 Sausage Making

To make sausages, replace the grinding plate and cross blade with the sausage stuffing plate and a suitable sausage stuffing tube.

1. **Prepare Grinder:** Disassemble the grinding plate and cross blade. Insert the sausage stuffing plate and then attach the desired size of sausage stuffing tube. Secure with the locking ring.
2. **Prepare Meat Mixture:** Use pre-ground and seasoned meat for sausage stuffing.
3. **Prepare Casings:** Slide the sausage casing onto the stuffing tube, leaving a small overhang at the end.
4. **Stuff Sausages:** Turn on the grinder and feed the meat mixture into the tray. Guide the casing as it fills, ensuring even distribution and avoiding air pockets. Twist or tie the casing at desired intervals to form individual sausages.
5. **Finish:** Turn off the grinder and unplug it once all sausages are stuffed.

# MORE THAN A TRADITIONAL MEAT GRINDER

Multi attachments for different needs



Image 4: A display of the versatile attachments for the VEVOR meat grinder, including a 4.5mm blade for fine mince, a sausage stuffing blade, plastic stuffing tubes, and a cross blade for chopping meat.

## 5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and hygienic operation of your meat grinder.

1. **Disassembly:** Unplug the grinder. Unscrew the locking ring, remove the grinding plate, cross blade, auger, and grinding head from the motor unit. Remove the meat tray.
2. **Initial Rinse:** Rinse all detachable parts under warm running water to remove loose meat residue.
3. **Washing:** Use a mild detergent and the provided cleaning brush to thoroughly clean all components, paying special attention to the holes in the grinding plates and the crevices of the auger and blades.
4. **Rinse and Dry:** Rinse all parts thoroughly with clean water. Ensure no soap residue remains. Dry all parts completely with a clean cloth or allow them to air dry before storage. This prevents rust and bacterial growth.
5. **Motor Unit:** Wipe the exterior of the motor unit with a damp cloth. Never immerse the motor unit in water.
6. **Storage:** Store all clean and dry components in a safe, dry place.





Image 5: Illustration of the detachable design for easy cleaning, showing hands washing the grinding head components with mild water and detergent.

Video 2: This video demonstrates the disassembly and cleaning process of the VEVOR Electric Meat Grinder, highlighting how easy it is to wash the stainless steel components.

## 6. TROUBLESHOOTING

If you encounter issues with your VEVOR Electric Meat Grinder, refer to the following common problems and solutions:

- **Grinder Jams:**

- **Cause:** Too much meat fed at once, meat not cut properly, or presence of bones/hard material.
- **Solution:** Switch the grinder to 'REV' (Reverse) for a few seconds to clear the obstruction. If the jam persists, turn off and unplug the unit, then disassemble the grinding head to manually remove the blockage. Ensure meat is cut into appropriate sizes and free of hard materials.

- **Motor Stops During Operation:**

- **Cause:** Overload protection activated due to excessive load or prolonged use.

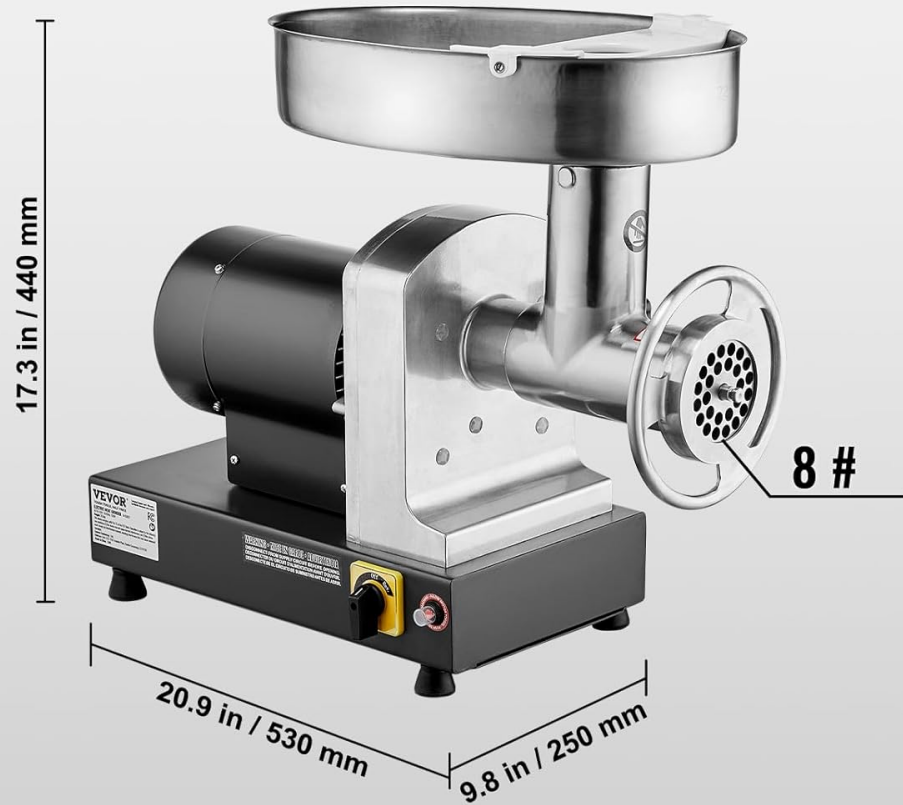
- **Solution:** Turn off the grinder and unplug it. Allow the motor to cool down for at least 10-15 minutes. Press the reset button (if available on your model) and then restart the grinder. Reduce the amount of meat fed at one time.
- **Meat Not Grinding Evenly:**
  - **Cause:** Dull blade or incorrect assembly of components.
  - **Solution:** Check if the cross blade is sharp and properly installed with the cutting edge facing outwards. Ensure the grinding plate is correctly aligned. Replace dull blades if necessary.

## 7. SPECIFICATIONS

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Specification	Detail
Item Model Number	1A-EG808
Power	350W (0.47 HP)
Grinding Capacity	6 lbs/minute
Mouth Size	#8
Main Material	Stainless Steel
Blade Material	SUS420
Product Weight	47.4 lbs / 21.5 kg
Package Dimensions	19.88 x 18.7 x 15.75 inches
Voltage	AC110-120V 50/60Hz
Certification	ETL Listed





## SPECIFICATIONS

Item Model Number:  
**1A-EG808**

Power:  
**350W**

Main Material:  
**Stainless Steel**

Color:  
**Black**

Grinding Capacity:  
**6 lbs/minute**

Product Weight:  
**47.4 lbs / 21.5kg**

*Image 6: A visual representation of the VEVOR Electric Meat Grinder's dimensions and core specifications.*

## 8. WARRANTY AND SUPPORT

VEVOR is committed to providing high-quality products and customer satisfaction.

- **Returns:** This product is eligible for 30-day easy returns. Please refer to your purchase platform's return policy for details.
- **Technical Support & E-Warranty:** For technical assistance or to register your product for e-warranty, please visit [www.vevor.com/support](http://www.vevor.com/support).
- **Customer Support:** For any other inquiries or support, please contact VEVOR customer service.