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VEVOR 550W-4.2lbs/min-3

VEVOR Electric Meat Grinder User Manual

Model: 550W-4.2lbs/min-3

1. Product Overview

This manual provides instructions for the safe and efficient operation of your VEVOR Electric Meat Grinder. Please read all instructions carefully before use and retain this manual for future reference.



Image 1.1: VEVOR Electric Meat Grinder, Model 550W-4.2lbs/min-3.

The VEVOR Electric Meat Grinder is designed for home kitchen use, featuring a 500W pure copper motor capable of grinding up to 4.2 lbs of meat per minute. It includes various accessories for grinding meat, making sausages, and preparing kubbe.

2. Safety Instructions

- Always ensure the appliance is unplugged before assembling, disassembling, or cleaning.
- Do not operate the grinder empty for extended periods, as this may damage the motor.
- Keep hands and utensils away from the feeding tube and grinding plates during operation. Always use the food pusher.
- Do not grind bones, nuts, or other hard foods, as this can damage the blades and motor.
- Ensure all parts are correctly assembled and secured before turning on the appliance.
- This appliance is for household use only. Do not use outdoors or for commercial purposes.
- Do not immerse the motor unit in water or any other liquid.

- Supervise children to ensure they do not play with the appliance.

3. Setup and Assembly

3.1 Unpacking and Initial Cleaning

Carefully remove all components from the packaging. Wash all detachable parts (except the motor unit) with warm soapy water, rinse thoroughly, and dry completely before first use.

3.2 Assembly Steps

1. Insert the feeding screw into the grinding head.
2. Place the cutting blade onto the feeding screw shaft with the sharp edge facing outwards (flat surface outward). Incorrect placement can cause clogging.
3. Position the desired grinding plate (fine, medium, or coarse) over the cutting blade.
4. Attach the fixing ring and tighten it securely to hold the plate and blade in place.
5. Mount the assembled grinding head onto the motor unit, ensuring it is locked into position.
6. Place the food tray on top of the grinding head.



Image 3.1: Correct blade installation and assembly sequence.



Image 3.2: Detail of correct blade installation (flat surface outward).

4. Operating Instructions

4.1 General Operation

1. Ensure the grinder is properly assembled and plugged into a suitable power outlet.
2. Cut meat into small pieces (approximately 1-inch cubes) that fit easily into the feeding tube. Remove any bones, gristle, or tough tendons.
3. Place a bowl or container under the grinding head to collect the ground meat.
4. Press the "ON/OFF" button to start the grinder.
5. Feed the meat into the feeding tube using the food pusher.**Never use your fingers or other utensils.**
6. Operate continuously for no more than 5 minutes. Allow the motor to cool down for at least 10 minutes after 5 minutes of continuous use.
7. If the grinder becomes clogged, press the "REV" (Reverse) button to clear the blockage. Once cleared, press "ON/OFF" to resume normal operation.
8. After grinding, press the "ON/OFF" button to turn off the appliance and unplug it from the power outlet.



Image 4.1: Control buttons and features (Heat Dissipation Vent, Reverse Button, Lock Button).

4.2 Multifunctional Accessories

Your meat grinder comes with various accessories to expand its functionality:

- **Grinding Plates:** Three sizes (3mm, 5mm, 7mm) are included for different textures of ground meat. Choose the plate according to your recipe requirements.
- **Sausage Stuffing Tubes:** Use these with the appropriate adapter to make homemade sausages. Ensure the grinding plate and blade are removed before attaching the sausage stuffing tube.
- **Kubbe Kit:** This kit allows you to form hollow kubbe shells. Follow specific kubbe recipes for best results. Ensure the grinding plate and blade are removed before attaching the kubbe kit.



Image 4.2: Multifunctional accessories for grinding, sausage making, and kubbe preparation.

5. Maintenance and Cleaning

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

1. **Disassembly:** After use, unplug the appliance. Disassemble all removable parts in reverse order of assembly.
2. **Cleaning:** Wash all detachable parts (grinding head, feeding screw, blade, grinding plates, food tray, sausage tubes, kubbe kit) immediately after use with warm, soapy water. Rinse thoroughly to remove all food residue.
3. **Drying:** Dry all parts completely with a soft cloth.**Do not air dry**, as this can lead to rust on metal components.
4. **Motor Unit:** Wipe the motor unit with a damp cloth.**Never immerse the motor unit in water or any other liquid.**
5. **Dishwasher Safety:** The grinder head and tray are **not dishwasher safe**. All components should be washed by hand.

6. **Storage:** Store all cleaned and dried parts in a dry place. The built-in storage box can be used for smaller accessories.



Image 5.1: Cleaning detachable parts of the meat grinder.



Image 5.2: Built-in storage box for convenient accessory storage.

6. Troubleshooting

Problem	Possible Cause	Solution
Motor does not start.	Not plugged in; power outage; faulty switch.	Check power connection; verify power supply; contact customer service.
Meat is not grinding or grinds slowly.	Clogged grinding head; blade installed incorrectly; meat too tough or large.	Press "REV" button to clear; check blade orientation (flat side out); cut meat into smaller pieces; remove bones/gristle.
Loud noise during operation.	Loose parts; foreign object inside; motor issue.	Ensure all parts are securely tightened; disassemble and check for foreign objects; contact customer service if noise persists.
Appliance stops during operation.	Overheating (thermal cut-off); motor overload.	Turn off and unplug; allow to cool for 10-15 minutes; reduce load; ensure continuous operation limit (5 minutes) is not exceeded.

7. Specifications

- **Model Number:** 550W-4.2lbs/min-3
- **Power:** 500W
- **Grinding Capacity:** 4.2 lbs/minute
- **Continuous Working Time:** 5 minutes (max)
- **Main Material:** Aluminum, Stainless Steel, Plastic
- **Product Weight:** 8.6 lbs / 3.9 kg
- **Product Dimensions:** 338 x 165 x 320 mm / 13.3 x 6.5 x 12.6 inches
- **Included Components:** 1 x Electric Meat Grinder, 3 x Cutting Plates (3mm, 5mm, 7mm), 3 x Sausage Stuffing Tubes, 1 x Kubbe Kit

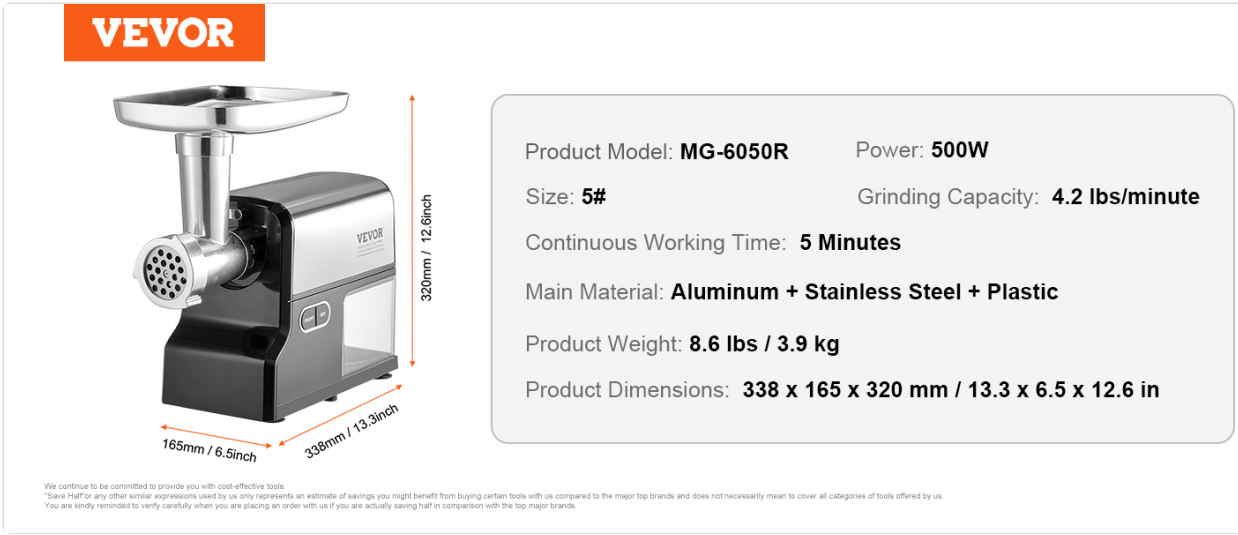

Image 7.1: Product specifications and dimensions.

8. Warranty and Support

8.1 Warranty Information

For detailed warranty information, please refer to the warranty card included with your product or visit the official VEVOR website. Keep your purchase receipt as proof of purchase for any warranty claims.

8.2 Customer Support

If you have any questions, concerns, or require technical assistance, please contact VEVOR customer service. Contact details can typically be found on the VEVOR official website or your product packaging.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

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