

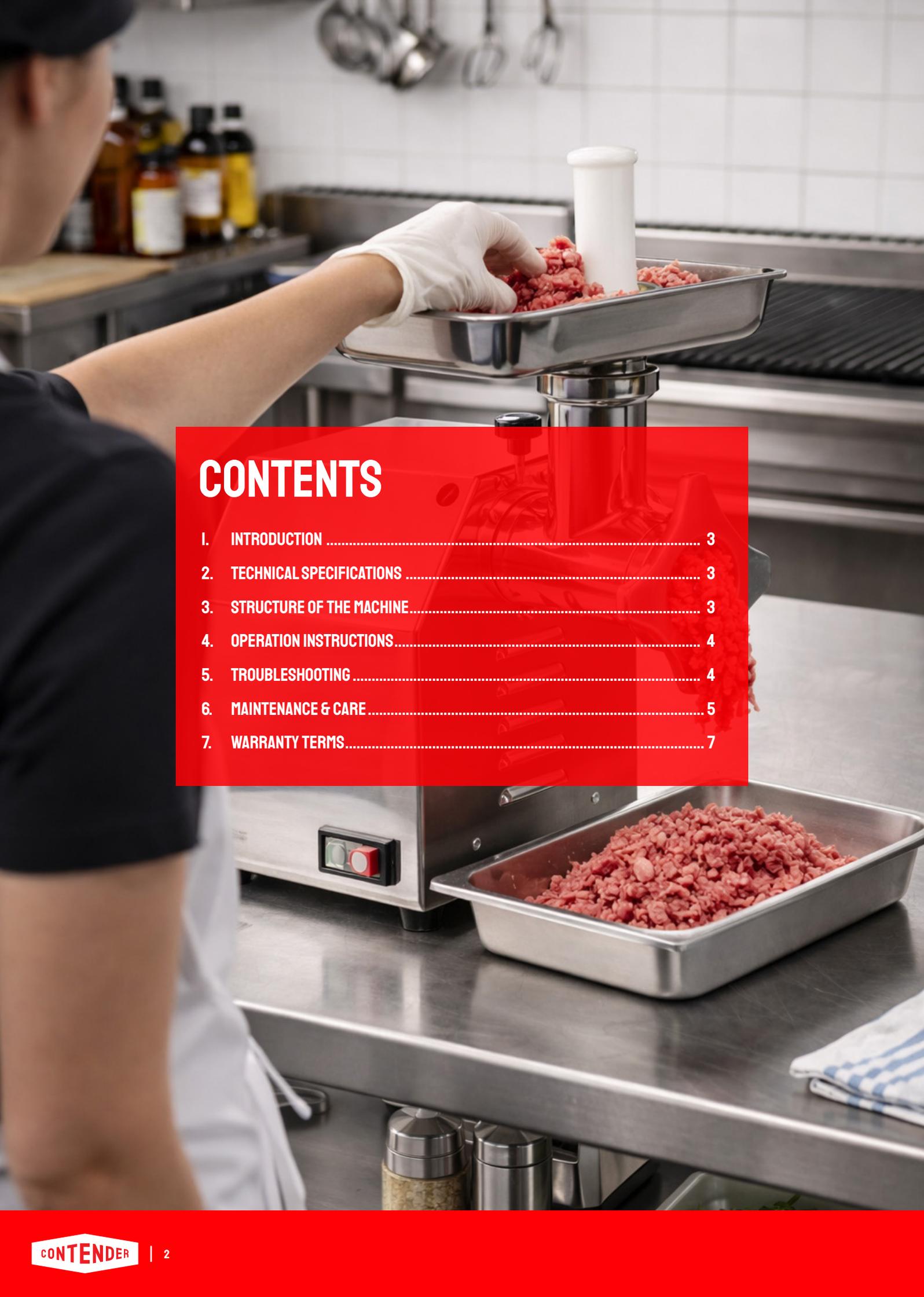
CONTENDER

STEP UP TO THE PLATE



CONTENDER ELECTRIC MEAT MINCER-GRINDER

VG006



CONTENTS

1. INTRODUCTION	3
2. TECHNICAL SPECIFICATIONS	3
3. STRUCTURE OF THE MACHINE.....	3
4. OPERATION INSTRUCTIONS.....	4
5. TROUBLESHOOTING	4
6. MAINTENANCE & CARE	5
7. WARRANTY TERMS.....	7

I. INTRODUCTION

THANK YOU FOR PURCHASING A CONTENDER ELECTRIC MEAT GRINDER. OUR PRODUCTS ARE OF THE HIGHEST QUALITY AND COME WITH COMPREHENSIVE AFTER SALES SERVICE. IN ORDER TO FULLY UNDERSTAND ALL THE FUNCTIONS, PLEASE READ THE MANUAL FULLY BEFORE USAGE.



IMPORTANT

ALWAYS READ ALL INSTRUCTIONS BEFORE OPERATING THIS APPLIANCE

KEY FEATURES

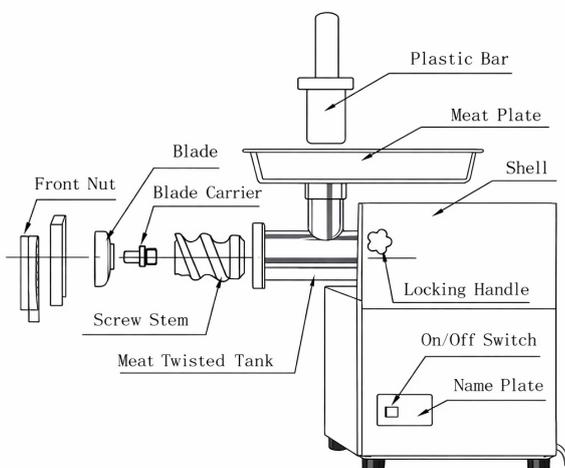
- POWERFUL 800W MOTOR FOR EFFICIENT MEAT PROCESSING
- HIGHLY-EFFICIENT, EASY TO OPERATE & SAFE
- DURABLE AND ELEGANT STAINLESS STEEL DESIGN
- INCLUDES SAFETY PLASTIC PUSHER

2. TECHNICAL SPECIFICATIONS

MODEL	VGM006
VOLTAGE/FREQUENCY	~240V, 50HZ
POWER INPUT	800W

3. STRUCTURE OF THE MACHINE

THE VGM006 CONSISTS OF THE FOLLOWING MAIN COMPONENTS:



- PLASTIC PUSHER BAR – FOR SAFELY FEEDING MEAT INTO THE GRINDER
- MEAT PLATE – GRINDING SURFACE
- FRONT NUT – SECURES THE GRINDING ASSEMBLY
- BLADE – CUTTING ELEMENT (REPLACEABLE)
- PORE PLATE (GRINDING PLATE) – DETERMINES GRIND SIZE
- BLADE CARRIER – HOLDS THE CUTTING BLADE
- SCREW STEM – FEEDS MEAT THROUGH THE SYSTEM
- MEAT TWISTED TANK (CHOPPER) – RECEIVES MEAT FOR PROCESSING
- SHELL (HOUSING) – MAIN BODY UNIT
- LOCKING HANDLE – SECURES COMPONENTS IN PLACE
- ON/OFF SWITCH – POWER CONTROL
- NAME PLATE – MODEL AND SPECIFICATION INFORMATION
- BOTTOM FOOTING – STABLE BASE

4. OPERATION INSTRUCTIONS

4.1. BEFORE FIRST USE

- CHECK THAT THE VOLTAGE ON THE RATING PLATE MATCHES YOUR POWER SUPPLY (240V ±10% TOLERANCE)
- CLEAN THE MEAT HOPPER AND REMOVE ANY DUST OR PACKAGING MATERIALS
- LOCK ALL COMPONENTS SECURELY WITH THE LOCKING HANDLE
- ROTATE THE FRONT NUT TO THE PROPER POSITION TO ENSURE SMOOTH OPERATION

4.2. MEAT PREPARATION

BEFORE PROCESSING, MEAT MUST BE PROPERLY PREPARED:

- REMOVE ALL BONES, SKIN, AND GRISTLE FROM THE MEAT
- CUT MEAT INTO STRIPS OR SMALL PIECES THAT FIT EASILY INTO THE HOPPER
- ENSURE MEAT IS COLD (SLIGHTLY CHILLED MEAT GRINDS MORE EFFICIENTLY)

4.3. OPERATING THE GRINDER

1. CONNECT THE UNIT'S PLUG TO THE POWER SUPPLY SOCKET
2. TURN ON THE POWER SWITCH USING THE ON/OFF SWITCH
3. ALLOW THE MACHINE TO RUN FOR SEVERAL SECONDS TO ENSURE STABLE OPERATION
4. FEED PREPARED MEAT INTO THE HOPPER USING ONLY THE PLASTIC PUSHER BAR PROVIDED
5. NEVER USE YOUR HANDS OR ANY OTHER OBJECTS TO PUSH MEAT INTO THE GRINDER
6. DO NOT OVERLOAD THE HOPPER – FEED MEAT GRADUALLY FOR BEST RESULTS
7. TURN OFF THE MACHINE WHEN GRINDING IS COMPLETE



WARNING

NEVER INSERT YOUR HANDS, FINGERS, OR ANY OBJECTS OTHER THAN THE PLASTIC PUSHER INTO THE GRINDER. THIS CAN RESULT IN SERIOUS INJURY OR ELECTRIC SHOCK.

5. TROUBLESHOOTING

IF MEAT OUTPUT IS REDUCED OR MEAT BECOMES TOO FINE (ALEURONIC), CHECK THE FOLLOWING:

PROBLEM	SOLUTION
LOW OUTPUT OR FINE TEXTURE	THE FRONT NUT MAY BE TOO LOOSE. ROTATE THE FRONT NUT SLIGHTLY TIGHTER.
BLOCKAGE OR NO OUTPUT	THE PORE PLATE (GRINDING PLATE) MAY BE BLOCKED. DISASSEMBLE AND CLEAN THOROUGHLY.
POOR CUTTING PERFORMANCE	THE BLADE MAY BE BLUNT. REPLACE WITH A NEW BLADE

6. MAINTENANCE & CARE

- TURN OFF THE ELECTRICITY AND UNPLUG THE UNIT BEFORE ANY MAINTENANCE
- WAIT UNTIL ALL COMPONENTS HAVE COOLED DOWN COMPLETELY
- DISASSEMBLE THE GRINDING COMPONENTS (CHOPPER, SCREW STEM, BLADE, PORE PLATE, FRONT NUT)
- WASH ALL REMOVABLE COMPONENTS IN WARM SOAPY WATER
- DRY ALL COMPONENTS THOROUGHLY BEFORE REASSEMBLY
- WIPE THE MACHINE BODY WITH A SOFT CLOTH USING NON-CORROSIVE DETERGENTS
- DO NOT SPRAY THE UNIT WITH LARGE QUANTITIES OF WATER AS THIS CAN DAMAGE ELECTRICAL COMPONENTS
- STORE IN A CLEAN, DRY LOCATION WHEN NOT IN USE.



WARNINGS

- TO BE SERVICED BY QUALIFIED PERSONS ONLY
- DO NOT SPRAY WATER ONTO ELECTRICAL COMPONENTS
- STOP USING IF WIRES, LEAD, OR PLUG ARE WORN
- REPLACE WIRES/LEADS TO THE SAME SPECIFICATIONS OR CONTACT SUPPLIER
- AFTER USAGE, TURN OFF THE POWER SUPPLY AND UNPLUG
- KEEP CHILDREN AWAY FROM THE APPLIANCE DURING OPERATION



7. WARRANTY TERMS

7.1. COVERAGE

THE CONTENDER ELECTRIC MEAT GRINDER IS COVERED BY A 24-MONTH LIMITED PARTS WARRANTY FROM THE DATE OF PURCHASE AGAINST MANUFACTURING DEFECTS OR WORKMANSHIP FAULTS.

7.2. VALID CONDITIONS

- THE APPLIANCE MUST BE INSTALLED AND OPERATED AS DESCRIBED IN THIS MANUAL
- THE RATING PLATE MUST REMAIN LEGIBLE AND INTACT
- REPAIRS MUST BE CARRIED OUT BY AUTHORISED TECHNICIANS
- PROOF OF PURCHASE MUST BE PROVIDED FOR WARRANTY CLAIMS

7.3. EXCLUSIONS

THE WARRANTY DOES NOT COVER:

- DAMAGE CAUSED BY MISUSE, ABUSE, OR IMPROPER INSTALLATION
- WEAR AND TEAR FROM NORMAL COMMERCIAL USE
- UNAUTHORISED REPAIRS OR MODIFICATIONS
- DAMAGE FROM FAILURE TO FOLLOW MAINTENANCE INSTRUCTIONS
- ELECTRICAL DAMAGE FROM INCORRECT VOLTAGE OR POWER SURGES

7.4. SERVICE & SUPPORT

IF THE APPLIANCE FAILS TO OPERATE CORRECTLY:

1. STOP USING THE APPLIANCE AND UNPLUG IMMEDIATELY
2. DO NOT ATTEMPT SELF-REPAIR
3. CONTACT YOUR AUTHORISED DISTRIBUTOR OR SERVICE PROVIDER WITH PROOF OF PURCHASE AND THE MODEL NUMBER
4. FOLLOW GUIDANCE FROM THE AUTHORISED SERVICE REPRESENTATIVE

SAVE THIS USER MANUAL FOR FUTURE REFERENCE

USE ONLY AS INTENDED. OPERATE SAFELY. MAINTAIN REGULARLY.



VG006 • CONTENDER MEAT MINCER - GRINDER - 120KG AN HOUR



STEP UP TO THE PLATE