

VEVOR[®]

TOUGH TOOLS, HALF PRICE

Technical Support and E-Warranty Certificate

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Meat Mixer/Meat Processing Motor

MODEL:BX-10B/BX-10/BX-20/BX-30/

BX-40/BX-60/BX-10T/BX-20T/BX-30T

/BX-40T/XZ-8B/XZ-12B

We continue to be committed to provide you tools with competitive price.

"Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and does not necessarily mean to cover all categories of tools offered by us. You are kindly reminded to verify carefully when you are placing an order with us if you are actually saving half in comparison with the top major brands.

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BX-40T/XZ-8B/XZ-12B

		
BX-B	BX	BX-T
		
BX+XZ		BX-T-XZ
		
XZ-8B		XZ-12B

NEED HELP? CONTACT US!

Have product questions? Need technical support? Please feel free to contact us:

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This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.

IMPORTANT SAFEGUARDS



Warning-To reduce the risk of injury, user must read instructions manual carefully. Always follow basic safety precautions when using these devices. These include:

- 1.Maintenance and repair should only be done by the certified technician.
- 2.This device and its parts must be cleaned frequently and properly.Hazardous bacteria may manifest if not cleaned correctly. Use the detergent which is suited for meat processing equipment.
3. Never use the aggressive cleaning agents or abrasives. Do not use the solvents or petrol cleaning agents. Some cleaning agents may leave harmful residues or cause damage to the machine. Use the food safe detergent instead.
- 4.Do not use any scourer and sharp or pointed objects during cleaning,this may cause damage to the machine.
5. Never hose down the machine or immerse it in the water or any other liquid. Do not use a steamer to clean the appliance.Instead, wipe down the exterior with a damp cloth.
- 6.Remove the handle, shaft and paddle assembly before cleaning.

7. Use a wooden or plastic spatula to remove any mixing residues from the bowl.
8. Clean the inside and the parts with a brush or sponge and the warm soapy water (not in the dishwasher). Then rinse under the tap to remove any residues. Always allow the parts and accessories to dry after cleaning, or dry with a soft cloth.
9. Reassemble all the parts in opposite sequence

Electric Safety for electrical appliances

1. This appliance is for domestic use only and is not intended for applications such as staff kitchen areas in shops, offices, and other working environments; farm houses; by customers in hotels, motels, and other residential-type environments; bed and breakfast type establishments.
2. Care should be taken when handling the attachments, using, and cleaning.
3. This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge unless they have been given supervision or instruction concerning its use by a person responsible for their safety.
4. Children should always be supervised to avoid playing with this product.
5. Children shall not use this appliance. Keep the appliance out of reach of children during and after use.
6. Always inspect the appliance and appliance accessories before use for noticeable signs of damage. Do not use it if it is damaged or the appliance has been dropped. In the event of damage, or if the appliance develops a fault, contact the Customer Care Line.
7. Do not use the appliance if the lead is damaged. In the event of lead damage, discontinue use immediately. If the lead is damaged, it must be replaced by the manufacturer. Return the appliance to the Customer Care Centre. The consumer must attempt no repair.

8. Never pull the plug from the main socket by the lead.
 9. Do not wrap the lead around the main body of the appliance during or after use.
 10. The appliance can be left plugged into the electrical supply when not in use to ensure the batteries are always charged. However, it should be unplugged before assembling, disassembling, cleaning, or if not used for a prolonged period.
 11. The supply terminals are to be well circuited.
 12. **WARNING:** Avoid contact with moving parts. Keep hands, hair, clothing, spatulas, and other utensils away from attachments during operation to reduce the risk of injury to persons and damage to the appliance.
 13. **WARNING:** Do not put your fingers near the attachments. To dislodge the food, first, ensure the mixer is not in operation.
 14. The charger should be plugged into an electrical socket away from a sink or hot surface.
 15. Do not use an extension cord. Plug the charger directly into an electrical socket.
 16. To protect against electrical shock, do not put the central unit in water or other liquids. Only the attachments of this appliance have been designed for submersion in water or other fluids. Never submerge any other portion of this unit. If the hand blender falls into a liquid, remove it immediately, and clean and dry the unit thoroughly before continuing.
 17. Do not run the blender empty-this will damage the motor.
 18. Do not put the central unit in water or other liquids
- Warning:** Polythene bags over the product or packaging may be dangerous. To avoid the danger of suffocation, keep away from babies and children. These bags are not toys.

SAVE THESE INSTRUCTIONS

Technical Parameter

1.1.BX-B series of manual meat mixer

Model	Volume	Mixing Capacity		Power
		Lb	Kg	
BX10-B	10L	14.3-16.5	6.5-7.5	Handy

1.2.BX- series of manual meat mixer with gear

Model	Volume	Mixing Capacity		Power
		Lb	Kg	
BX-10	10L	14.3-16.5	6.5-7.5	Handy
BX-20	20L	28.6-35.2	13-16	Handy with gear box
BX-30	30L	44-55	20-25	Handy with gear box
BX-40	40L	57.2-77	26-35	Handy with gear box
BX-60	60L	85.8-121	39-55	Handy with gear box

1.3.BX-T series of manual meat mixer with gear with rotary tank

Model	Volume	Mixing Capacity		Power
		Lb	Kg	
BX-10T	10L	14.3-16.5	6.5-7.5	Handy
BX-20T	20L	28.6-35.2	13-16	Handy with gear box
BX-30T	30L	44-55	20-25	Handy with gear box
BX-40-T	40L	57.2-77	26-35	Handy with gear box

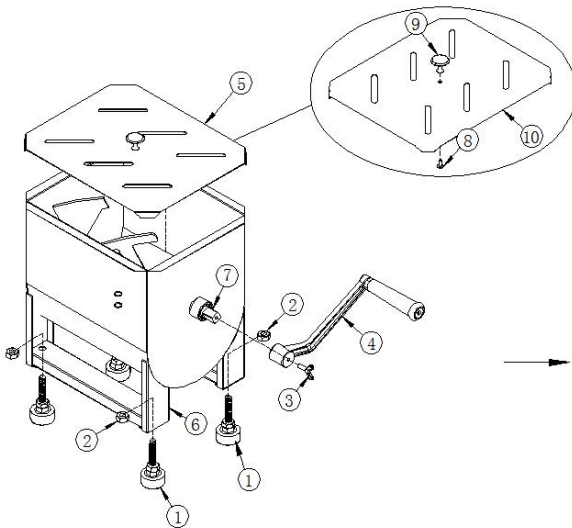
1.4.XZ series of meat grinder body

Model	Rotating speed (R.P.M.)	Rated power (W)	voltage	Power	Ax BxC Size (mm)
XZ-8	160	300	AC120V/60Hz	Handy	240*255*358
XZ-12	160	550	AC120V/60Hz	Handy	260*255*358

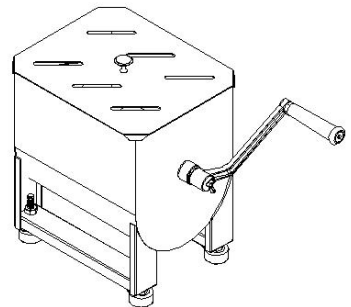
INSTALLATION

2.1.Exploded view,installation drawing and note

2.1.1.BX-10B



Picture1



Picture 2

Installation steps

Step 1: By adjusting the heights of feet ① and nut ②, fasten the meat mixer into the feet of tank ⑥ (see picture 1).

Step 2: Put the handle ④ on the square shaft ⑦ of tank ⑥, tighten up and

fix the handle ④ with the butterfly screw ③ (see picture 1).

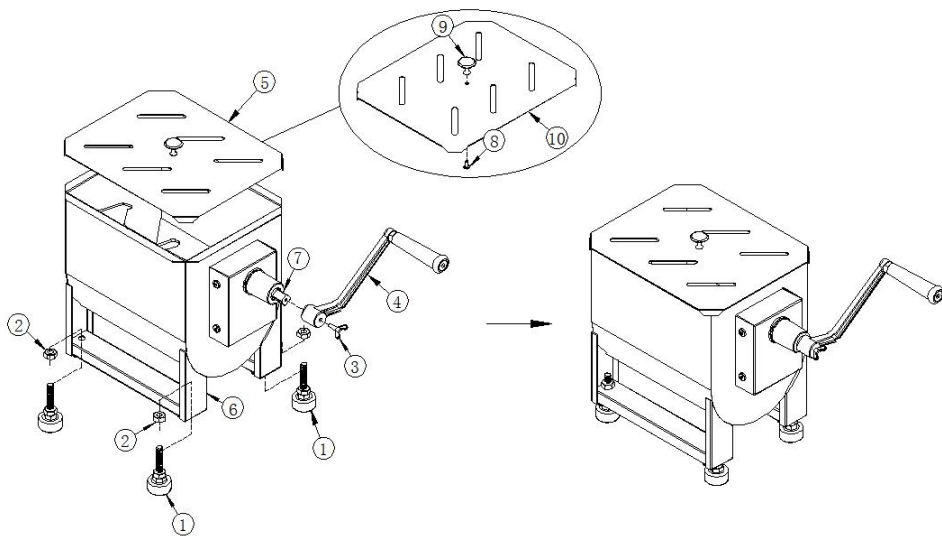
Step 3: By Aligning the screw ⑧ with the lid handle ⑨, install both of them on the center of lid ⑩ (See picture 1). Place the lid ⑩ on the tank ⑥ (see picture 2).

Notes

1. Before mixing the minced meat, clean the tank inside, remove the dirty and adjust the suitable height to avoid the tank tilting during operation.
2. After mixing, clean the tank inside and put the meat mixer in a cool and dry place (not in the dishwasher).
3. When mixing the minced meat, please don't put the hand in the tank to avoid injury.

2.1.2. BX- Series

BX-10/20/30/40/60



Picture1

Picture 2

Installation steps

Step 1: By adjusting the heights of feet ① and nut ②, fasten the meat mixer into the feet of tank ⑥ (see picture 1).

Step 2: Put the handle ④ on the square shaft ⑦ of tank ⑥, tighten up and

fix the handle ④ with the butterfly screw ③ (see picture 1).

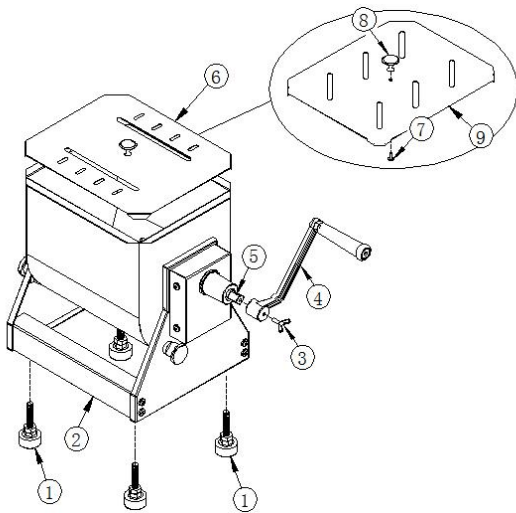
Step 3: By Aligning the screw ⑧ with the lid handle ⑨, install both of them on the center of lid ⑩ (See picture 1). Place the lid ⑩ on the body ⑥ (see picture 2).

Notes

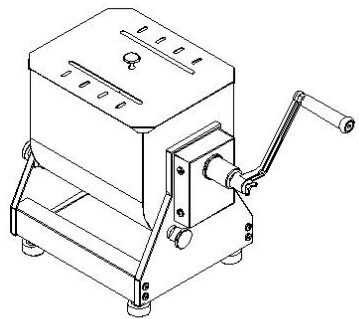
1. Before mixing the minced meat, clean the tank inside, remove the dirty and adjust the suitable height to avoid the tank tilting during operation.
2. After mixing, clean the tank inside and put the meat mixer in a cool and dry place (not in the dishwasher).
3. When mixing the minced meat, please don't put the hand in the tank to avoid injury.

2.1.3. BX-T Series

BX-10T/20T/30T/40T



Picture 1



Picture 2

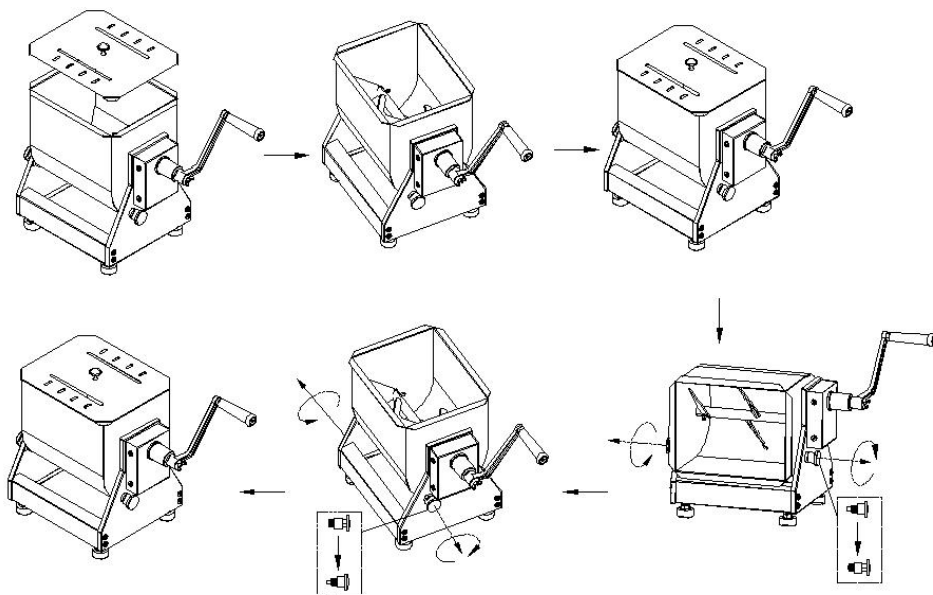
Installation steps

Step 1: By adjusting the heights of feet ① and nut ②, fasten the meat mixer into the feet of tank ⑥ (see picture 1).

Step 2: Put the handle ④ on the square shaft ⑦ of tank ⑥, tighten up and

fix the handle ④ with the butterfly screw ③ (see picture 2).

Step 3: By Aligning the screw ⑧ with the lid handle ⑨, install both of them on the center of lid ⑩ (See picture 1). Place the lid ⑩ on the tank ⑥ (see picture 2).



Picture1

Picture 2

Instructions

1. Before mixing the minced meat, open the cover (see picture 1), put the meat in the tank and put down the lid (see picture 2), then turn the handle. When the minced meat is distributed evenly, loosen the spring pins on the left & right sides like in picture 3, turn the body into a horizontal state, and remove the minced meat.
2. After mixing, turn the body into a vertical state and tighten the spring pins on the left and right sides, as in picture 4. Then, fix the body to avoid looseness and damage.

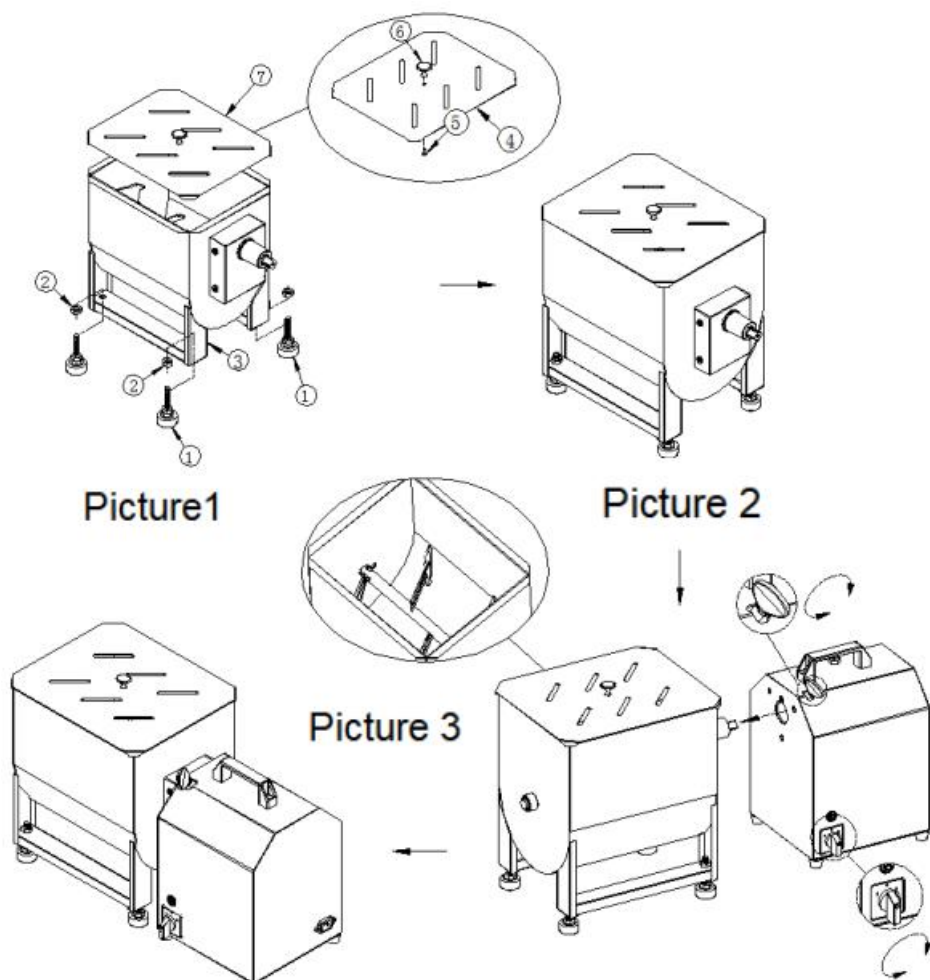
Notes

1. Before mixing the minced meat, clean the tank inside, remove the dirt,

- and adjust the suitable height to avoid the body tilting during operation.
- clear the tank inside after mixing and put the meat mixer in a cool and dry place (not in the dishwasher).
 - When mixing the minced meat, please don't put your hand in the tank to avoid injury.

2.1.4. BX- Electric Series(The motor needs to be purchased separately)

BX-20/30/40



Installation steps

Step 1: By adjusting the heights of feet ① and nut ②, fasten the meat mixer into the feet of tank ③ (see picture 1).

Step 2: By Aligning the screw ⑧ with the lid handle ⑨, install both of them on the center of lid ⑩ (See picture 1). Place the lid ⑩ on the tank ⑥ (see picture 2).

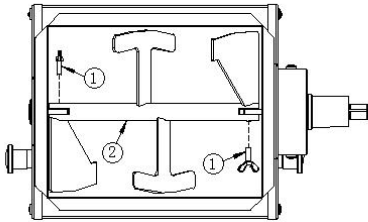
Step 3: By adjusting the height of feet ①, match and connect the taper sleeve with the hole of meat grinder body, then tighten up the upper locking bolt.

Instructions

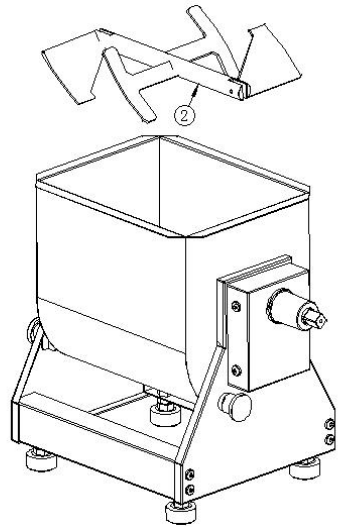
1. Before mixing the minced meat, open the lid, put the minced meat into the tank inside (see picture 3) and put down the lid. By adjusting the suitable gear, start to mix the minced meat until it is evenly distributed, then open the lid and take out the minced meat.
2. After mixing, clean the tank inside and put the meat mixer in a safe place

Notes

1. Before mixing the minced meat, clean the tank inside, remove the dirty material, and adjust the suitable height to prevent the tank from tilting during operation.
2. After mixing, clean the tank and put the meat mixer in a cool and dry place (not in the dishwasher).
3. When mixing the minced meat, please don't put your hand in the tank to avoid injury.



Picture 1



Picture 2

Cleaning steps: When cleaning all the series of meat mixer, remove the butterfly screw ① on left and right sides, then take out the mixing shaft assembly ② (see picture 2). Finally clean the tank with the food safety detergent and the water.

USAGE

3.1 USAGE

First Time Use

1. Unpack and inspect your machine immediately after receiving. If there are any latent defects or damage to the machine, then immediately contact your supplier.
2. Save all packaging materials in case the machine needs to be returned or inspected by the freight carrier.
3. Remove any protective film from all surfaces (if applicable).
4. Read this instruction manual completely before installing and operating this product. When in doubt, contact your supplier.

5. Before using the appliance for the first time, it is recommended to clean the appliance according to the manual instruction
6. Remove the lid from the product.
7. Add the mixture from top to down. Do not exceed the recommended maximum capacity.
8. Place the lid back on top.
9. Rotate the handle to stir the mixture. Repeat this process until all the mixtures are evenly distributed.
10. Remove the mixture from the tank.
11. Always clean the appliance frequently after use.

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EC	REP
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