



SAFETY AND OPERATING INSTRUCTIONS



EDVANTAGE MEAT GRINDERS
MODELS: EDVG-8, EDVG-12A, EDVG-12SS

⚠ WARNING

READ AND UNDERSTAND THIS MANUAL AND ALL INSTRUCTIONS BEFORE OPERATING THIS GRINDER.

Edlund Where Inspiration Meets Innovation™

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800-772-2126 www.edlundco.com An ISO 9001: 2015 Company



Intertek
9801614



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CONFORMS TO UL STD 763; NSF STD 8
CERTIFIED TO CSA STD C22.2 NO.195

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PROTECT YOUR INVESTMENT

Ensure your equipment is protected under warranty

By registering it at

www.edlundco.com/product-registration

WARRANTY:

All Edlund products are guaranteed against defects in material and workmanship for a period of one year from date of purchase, except where specifically noted. The company's obligation under this warranty is limited to repairing or replacing without charge any part or parts found to be defective **under normal use**. It is the responsibility of the purchaser to return the entire unit to the factory, **properly packed, transportation charges prepaid**. This warranty does not cover knives and gears on can openers. No other warranty, written or verbal, is authorized by the company. Warranty charges do not include state, federal, foreign, excise, municipal, or other sales or use taxes. All such taxes are the responsibility of the purchaser.

Carrier is responsible for merchandise in transit to you.

Edlund Company reserves the right to make changes in design or add any improvements on any product. The right is always reserved to modify our equipment because of factors beyond our control and government regulations. Charges to update equipment do not constitute a warranty charge.

The following are not covered under warranty:

1. failure from neglect, abuse, careless handling or mis-application of unit.
2. failure caused by improper maintenance.

Return products to: Edlund Company, LLC, Service Department
319 Queen City Park Rd., Burlington, VT 05401, USA
An ISO 9001:2015 Company

Phone: (800) 772-2126 & (802) 862-9661 • Fax: (802) 862-4822

Machine body cleaning

1. The body of the grinder can be cleaned with neutral detergents and water using damp cloths/sponges/wipes. Do not pour water directly onto machine, especially near switches, openings, or vents.

CHAPTER 7 - MAINTENANCE

GENERAL FEATURES

CAUTION

Before starting maintenance it is necessary to:

- a) Disconnect the power supply cord plug from the socket to isolate the slicer from the electric circuit completely.

POWER CORD

Periodically check power cord for damage. If it needs to be repaired please call Edlund Company: 1-800-772-2126

FEET

Feet may deteriorate and lose elasticity thus reducing the stability of the slicer. In this case they must be replaced. Please call Edlund Company: 1-800-772-2126

GRINDING COMPONENTS

If any of the grinding components (knife, plate, worm drive, etc.) appear to be damaged or worn, please call Edlund Company: 1-800-772-2126

TROUBLESHOOTING

Issue	Cause	Possible Solution
Machine won't power on or blue light won't illuminate	Unit is not plugged in	Plug unit in
	Power cord is damaged	Call Edlund Company
	Thermal cut-off switch was tripped	Press reset button on back of unit
Grinding sounds strained, product not being discharged, or quality is not satisfactory	Product is jammed	Reverse drive for 2-4 seconds, repeat a few times. If not
	Plate is blocked	Reverse drive, turn off, remove lock ring and clean plate
	Knife Backwards	Turn off, remove lock ring and plate, make sure knife is facing
	Processing frozen product	Do not process frozen product, allow to thaw before processing
Motor quits during operation		Turn off, allow machine to cool for several minutes. Press reset button on back of unit. Double check everything is set up properly. See above if operation is strained or overload continues to occur.
	Thermal Overload	

INTRODUCTION

This manual will help you set up and safely operate your Edlund Edvantage Meat Grinder. Careful adherence to the safety and operating instructions in this manual will ensure many years of productive use. Please let us know of any questions you may have. To expedite your call, please have your serial number and/or order number handy. For technical assistance, please call Toll-Free 1-800-772-2126 and one of our Technical Support Representatives will be happy to help you.

Conventions used in this manual:

WARNING (ORANGE)

THIS INDICATES A POTENTIALLY HAZARDOUS SITUATION, WHICH, IF NOT AVOIDED, COULD RESULT IN DEATH OR SERIOUS INJURY.

CAUTION (YELLOW)

THIS INDICATES A POTENTIALLY HAZARDOUS SITUATION, WHICH, IF NOT AVOIDED, MAY RESULT IN MINOR OR MODERATE INJURY.

CHAPTER 1 - INFORMATION ON THE GRINDER

SAFETY PRECAUTIONS

⚠ WARNING

- Before starting cleaning and maintenance, disconnect the grinder plug from the power outlet.
- Assess the residual risks carefully when protection devices are removed to carry out cleaning and maintenance.
- Cleaning and maintenance require great concentration and should only be performed after proper training.
- Regular inspection of the electric supply cords is absolutely necessary; a worn-out or damaged cord can expose users to great electric shock hazard.
- If the grinder shows malfunctions, it is recommended not to use it. For repairs; please call Edlund Company: 1-800-772-2126
- Do not use in the following cases:
 - ⇒ If the grinder has been tampered with by non-authorized personnel;
 - ⇒ If some parts have been substituted by non original spare parts;
 - ⇒ If the instructions contained in this manual are not followed accurately;
 - ⇒ If the grinder is not cleaned with the right products.

⚠ CAUTION

- The grinder must be operated only by highly qualified people who are fully aware of the safety measures described in this manual.
- Operator training is to be provided in advance.
- Although the grinder is equipped with safety devices in the dangerous areas, it is recommended not to touch the blade or moving components.
- Only use pestle to push product into grinder, never use hand or fingers.
- Never grind frozen product.
- Do not run machine when dry. Remove grinding head or insert product.
- Do not place yourself in a dangerous position, the blades may cause injuries.

SAFETY SYSTEMS INSTALLED IN THE GRINDER

Mechanical safety system

The safety system includes:

- Long feeding neck on grinding head
- Pusher for introducing product to grinder

Electrical safety system

The grinder is equipped with:

- Thermal cut-off switch to prevent overheating

CHAPTER 6 - CLEANING

GENERAL FEATURES

⚠ WARNING

Before carrying out any cleaning operation it is necessary to:

- Disconnect the power supply plug from the socket to isolate the grinder from the rest of the electric circuit completely.

⚠ CAUTION

- The grinder cleaning must be carried out at least once a day or more frequently if necessary.
- Cleaning must be thorough for those parts of the grinder which are directly or indirectly in contact with food.
- Do not use high pressure air or water jets to clean, use water and neutral detergents. Do not use brushes or tools that could damage the machine.
- Pay attention to residual risks due to cutting and/or sharp edges especially with knife

GRINDER CLEANING PROCEDURE

Grinder head cleaning (see FIG. no. 8)

1. Remove pusher (6) and hopper (7)
2. Unscrew lock ring (1) and remove. Remove plate (2), knife (3), and feed screw (4) in that order.
3. Loosen side knob (5) and remove grinder head
4. Clean/wash all components of grinder head
5. When dry, reassemble in the reverse order. Grinding head, tighten knob, feeding screw, knife, plate, lock ring.
6. ATTENTION - when installing knife, make sure flat side is facing out to match up with plate.

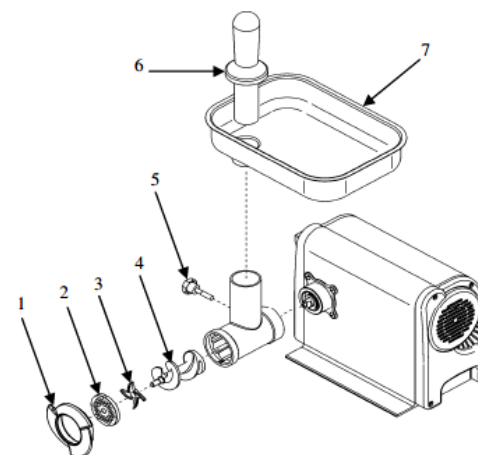


FIG. no. 8- Grinding Head

LOADING AND GRINDING PRODUCT

CAUTION

- Prior to operation, ensure grinder head is assembled correctly and secured to machine with the knob from Figure 6
- Position yourself in an appropriate position in front of the machine (*see FIG. no. 7*);

WARNING

- Never introduce fingers or hands to grinder feed neck. Only use pusher to help product into grinder. Do not force.
- Do not operate with loose clothing, long exposed hair, or jewelry

Operating Procedure:

1. Place product in hopper.
2. Turn machine ON.
3. Lift pusher out of feed neck and introduce product to opening.
4. Use pusher as necessary to push product into grinder—do not force.
5. Turn machine off as soon as product stops coming out of grinder.
6. When complete, disassemble and wash all components of the grinding head. (*FIG no. 8*)
 - To prolong life of components, keep knife and plate pairs together.
7. In case of jamming—slowly turn direction knob to REVERSE and hold for 2-4 seconds. Then allow knob to slowly return to FORWARD (*FIG no. 6*) Repeat as necessary.
8. ATTENTION - Refer to rating label for duty cycle recommendations.

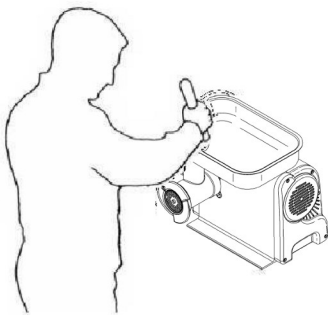


FIG no. 7—Correct position

SPECIFICATIONS OF THE GRINDER

General Description

This unit has been designed and manufactured to guarantee:

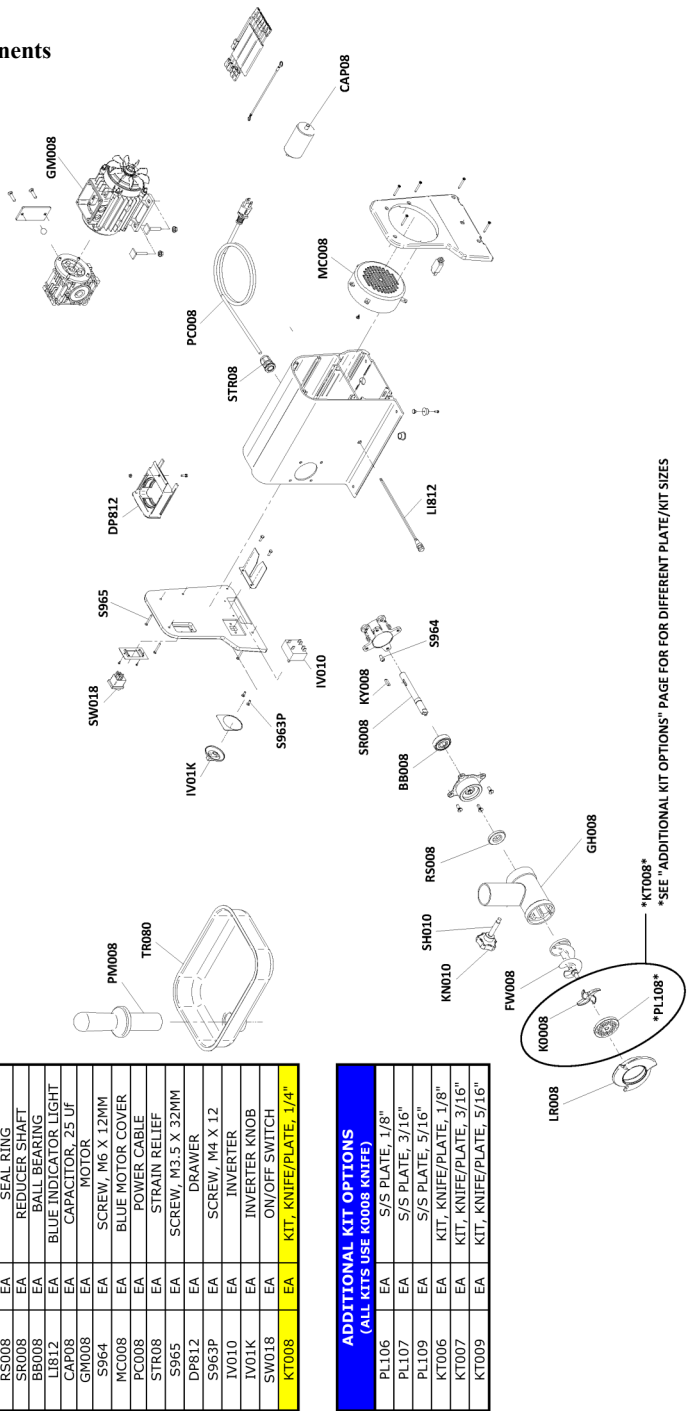
- The highest degree of safety in functioning, cleaning and maintenance;
- The highest sanitation standards due to an accurate choice of materials and smooth design of the grinder components so as to allow for easy disassembly and total cleanliness;
- The greatest consistency in grinding product;
- Solidity and durability of components;

Construction Features

The meat grinders have been manufactured from the following materials:

- Body of anodized extruded aluminum;
- Side ABS plastic covers;
- Aluminum pressure die-casting meat grinder head (EDVG-8 and EDVG-12A)
- Aluminum worm drive (EDVG-8 and EDVG-12A) . These finishings are food safe and guarantee high resistance against acids and oxidation;
- (Optional) Stainless Steel meat grinder head and worm drive (EDVG-12SS);
- Stainless Steel knife, plate, and product hopper;
- Polyethylene pusher;

Grinder Components



EDLUND #	U/M	DESCRIPTION
LR008	EA	LOCK RING
PLI08	EA	S/S PLATE, 1/4"
KD008	EA	S/S KNIFE
FW008	EA	FEEDING WORM
GH008	EA	GRINDER HEAD
KT008	EA	SHAFT KEY
KN010	EA	KNOB
TR080	EA	S/S MEAT TRAY
PM008	EA	MEAT PUSHER
SH010	EA	HEAD LOCKING SHAFT
RS008	EA	SEAL RING
BB008	EA	REDUCER SHAFT
LI812	EA	BALL BEARING
CAP008	EA	BLUE INDICATOR LIGHT
GM008	EA	CAPACITOR, 25 UF
S964	EA	MOTOR
MC008	EA	SCREW, M6 X 12MM
PC008	EA	BLUE MOTOR COVER
STR008	EA	POWER CABLE
S965	EA	SCREW, M3.5 X 32MM
DP812	EA	DRAWER
S963P	EA	SCREW, M4 X 12
IV010	EA	INVERTER
IV01K	EA	INVERTER KNOB
SW018	EA	ON/OFF SWITCH
KT008	EA	KIT, KNIFE/PLATE, 1/4"

ADDITIONAL KIT OPTIONS (ALL KITS USE KD008 KNIFE)		
PLI06	EA	S/S PLATE, 1/8"
PLI07	EA	S/S PLATE, 3/16"
PLI09	EA	S/S PLATE, 5/16"
KT006	EA	KIT, KNIFE/PLATE, 1/8"
KT007	EA	KIT, KNIFE/PLATE, 3/16"
KT009	EA	KIT, KNIFE/PLATE, 5/16"

120 V ELECTRICAL DIAGRAM

Arrangement of the single-phase electric circuit

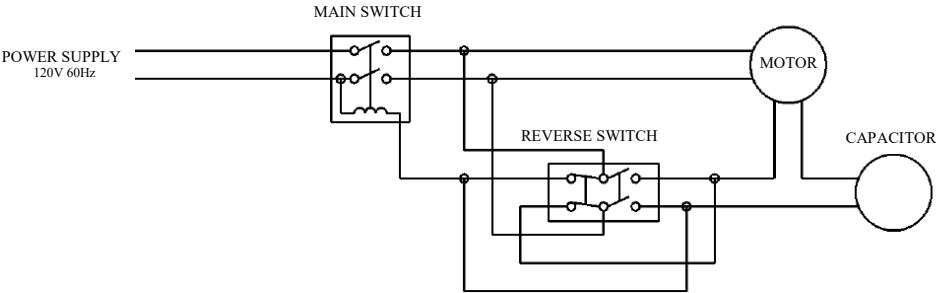


FIG. no. 5 - Single-phase electric system arrangement

CHAPTER 5 - OPERATING THE GRINDER

CONTROLS

The Power Switch and Forward/Reverse knob are located on the side of the machine. (see FIG n.6)

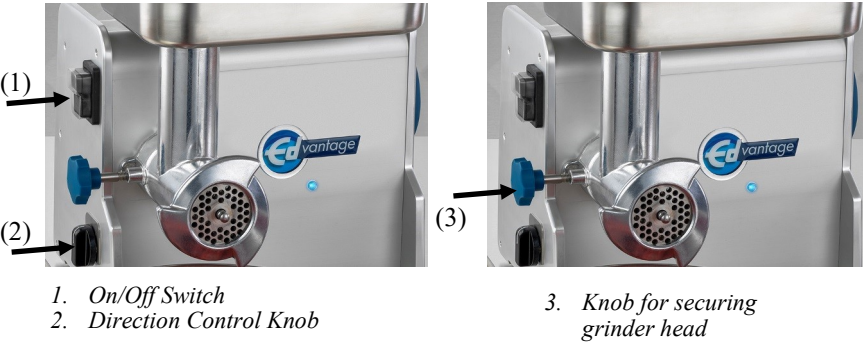


FIG. no. 6 - Position of controls

CHAPTER 4 - INSTALLATION

SETTING UP THE GRINDER

CAUTION

- The grinder must be installed upon a working table suitable for the grinder’s overall dimensions shown in *Table no. 1* (according to the model); therefore it must be adequately large, level, dry, smooth, slip resistant, stable and placed at an ergonomic height from the ground.
- The machine must be installed in a room with max. 75% not saline humidity at a temperature between 41°F (+5°C) and 95°F (35°C); these conditions ensure the optimal performance of the machine

WARNING

- Electrical features of the grinder are shown in the rating plate placed on the back of the machine
- Before connecting the grinder to power, see section 4.2 Electrical Connection

ELECTRICAL CONNECTION

Grinder equipped with a single-phase motor:
The grinder is equipped with a UL listing power supply cord and a plug.
Connect the grinder to a 120 Volt - 60 Hertz electric circuit.

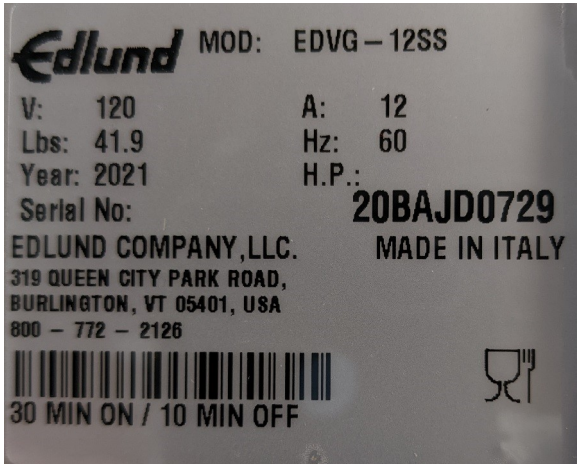


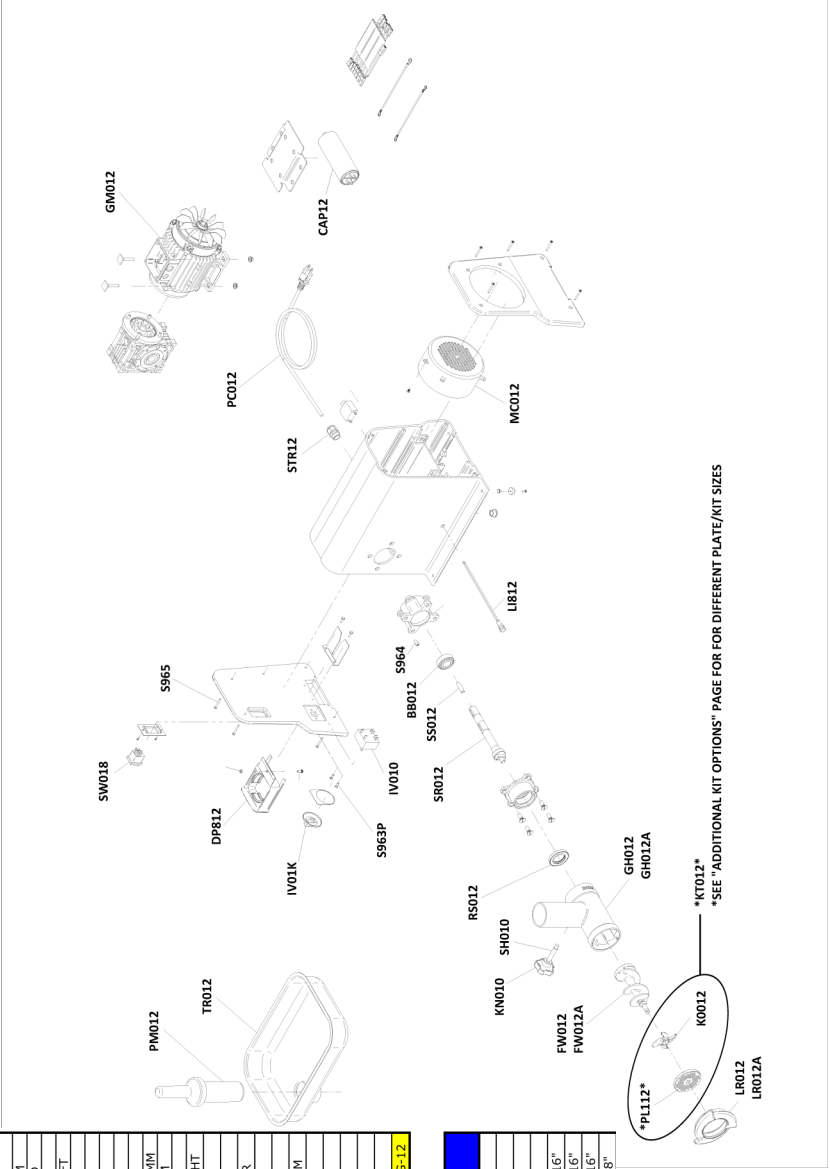
FIG. no. 4 - Rating plate - serial

EDVG-12

EDLUND #	U/M	DESCRIPTION
LR012	EA	S/S LOCK RING
LR012A	EA	AL LOCK RING
PL112	EA	S/S PLATE, 1/4"
K0012	EA	S/S KNIFE
FW012A	EA	AL FEEDING WORM
FW012	EA	S/S FEEDING WORM
GH012	EA	S/S GRINDER HEAD
GH012A	EA	AL GRINDER HEAD
SH010	EA	HEAD LOCKING SHAFT
KN010	EA	KNIFE LOCKING SHAFT
TR012	EA	MEAT TRAY
PM012	EA	MEAT PUSHER
RS012	EA	SEAL RING
SR012	EA	REDUCER SHAFT
SS012	EA	SET SCREW, M8 X 30MM
S964	EA	SCREW, M6 X 12MM
BB012	EA	BALL BEARING
LB012	EA	BLUE INDICATOR LIGHT
GM012	EA	CAPACITOR, 75 uF
MC012	EA	MOTOR
PC012	EA	POWER CABLE
STR12	EA	STRAIN RELIEF
S965	EA	SCREW, M3.5 X 32MM
DP812	EA	DRAWER
S963P	EA	SCREW, M4 X 12
IV010	EA	INVERTER
SW018	EA	ON/OFF SWITCH
KT012	EA	KIT, KNIFE/PLATE EDVG-12

ORDER AS KIT

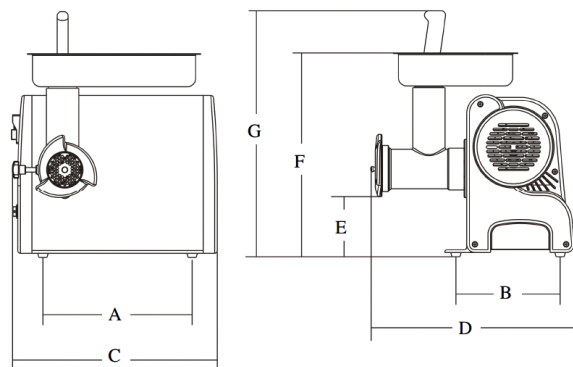
ADDITIONAL KIT OPTIONS (ALL KITS USE K0008 KNIFE)		
PL110	EA	S/S PLATE, 1/16"
PL111	EA	S/S PLATE, 3/16"
PL113	EA	S/S PLATE, 5/16"
PL114	EA	S/S PLATE, 3/8"
KT010	EA	KIT, KNIFE/PLATE, 1/16"
KT011	EA	KIT, KNIFE/PLATE, 3/16"
KT013	EA	KIT, KNIFE/PLATE, 5/16"
KT014	EA	KIT, KNIFE/PLATE, 3/8"



CHAPTER 2 - TECHNICAL DATA

OVERALL DIMENSIONS, WEIGHT, CHARACTERISTICS

FIG. no. 2 - Drawings of the overall dimensions



TAB. no. 1 - OVERALL DIMENSIONS AND TECHNICAL CHARACTERISTICS.

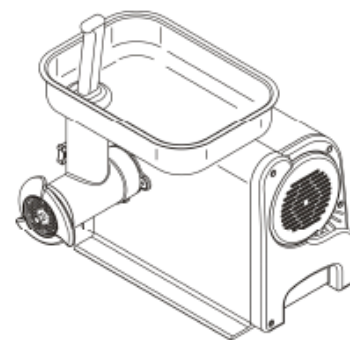
MODEL	Unit	EDVG-8	EDVG-12A	EDV-12SS
Motor	W / Hp	250 / 0.34	550 / 0.75	550 / 0.75
Power Supply		120V / 60Hz		
Plate Holes	mm	6	4,5	4,5
A x B	in	8 x 6.7	10.8 x 7.5	10.8 x 7.5
C x D x F	in	13.2 x 11.8 x 14.2	15 x 14.8 x 14.8	15 x 14.8 x 14.8
E / G	in	3.3 / 16.1	4.3 / 17.7	4.3 / 17.7
Net weight	lbs	36	54	58
Noise level	dB	≤ 60	≤ 60	≤ 60

CHAPTER 3 - RECEIVING THE GRINDER

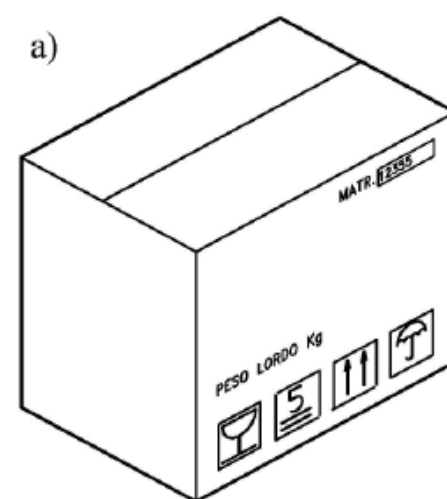
PACKAGING OF THE GRINDER

This package includes:

- Cardboard Box with Protection
- Grinder Body
- Grinder Head
- Worm Drive
- Knife
- Plate
- Locking Ring
- Hopper
- Pusher
- Instruction Manual



b)



c)



PACKAGE CHECK UPON ARRIVAL

If no external damage is evident on the package upon its arrival, open it and verify that all the components are inside (see FIG. no. 3). If the package has suffered from rough handling, bumps or crashes, the carrier must be informed about any damage. Do not overturn the package! When the package is transported make sure the box is lifted by the 4 corners (parallel to the ground).