

# **Electric Meat Grinder with 1 Blade and 3 Plate - 2000 W (2022 Review)**

Electric meat grinder is a wonderful invention, and it helps you a lot if you want to cook food for yourself at home. It is especially beneficial to control the number of fats and salts in meat. It helps you make sandwiches, sausages, and many other food items. You can grind meat anytime you want and make your day by eating a healthy meal.

The design of electric meal grinders is a bit complex, but they perform an almost similar function as that of manual meat grinders. These contain two or more cutting plates, a tool that pushes food, and tubes that extrude sausages. Similarly, these perform the function of reversing the motor if meat clogs in the grinder. You can take out a plate and knife for unclogging the machine.

You can produce a large amount of minced meat by using an electric meat grinder, and you do not have to put extra effort into doing so. Electric meat grinder works on a simple principle. First of all, the meat grinds inside the tray, and after its grinding process completes, auger or other components push it downwards.

When food is forced, and it moves downward, it comes in contact with the knife. The knife cuts this meat efficiently into smaller pieces. Then these pieces reach towards the grinder plate of an electric meat grinder. At this point, meat passes through many holes that mince the meat finely.

Then, the minced meat comes out from an edge of the casing when the rotation of the screw auger continues. A large amount of food is pushed into the machine, which gets minced. So, this is the simple and basic work principle of an electric meat grinder. We opened meat grinder reviews, and a large number of shoppers gave us their feedback that electric Meat Grinder with 1 Blade and 3 Plate - 2000 W is one of the best food grinders, and they are contented with their purchase.

## **Top-selling Electric Meat Grinder with 1 Blade and 3 Plate - 2000**

<https://www.walmart.com/ip/Costway-2000-Watt-Meat-Grinder-Electric-2-6-Hp-Industrial-Meat-Grinder-3-Speed-W-3-Blade/128832233>

<https://www.adorethedecor.com/products/2000-w-electric-meat-grinder-with-1-blades-and-3-plate>

<https://www.costway.com/2000-w-electric-meat-grinder-with-1-blades-and-3-plate.html>

## **Description of Product**

This powerful electric meat grinder helps you make a large amount of nutritious and delicious meals at home. You can make sausages, sandwiches, and burgers by using it. It is affordable and time-saving. You can make different textured meat such as medium, coarse, or finely minced with the help of its cutting blades and three plates used for grinding. The cutting blade of this electric meat grinder is composed of stainless steel, and it is efficient in its function.

## Major Features

- This electric meat grinder is popular for its versatility and multifunctional approach.
- Its motor stops working due to the presence of a circuit breaker that becomes active for safety purposes.
- It can operate at almost 3.5 pounds per minute of output speed.
- The blade is composed of stainless steel material.
- You can detach its screw and tube
- The motor has a power of 2000W
- It can be used easily because of its compact design, and it has a stomper that stores attachments
- It helps in making stuffed meat recipes with kubbe attachment
- It is a multifunctional grater and comes with three cutting attachments to produce fine medium or coarse meat.

## Specification

- You get a complete package that includes one instruction book, one kubbe accessory, one cutting blade composed of stainless steel material, and one electric meat grinder.
- This electric meat grinder comprises a metal, aluminum, and ABS plastic.
- It comes with three unbreakable cutting plates composed of stainless steel material.
- Reset and electronic stop.
- Three adjustable speed options are low, high, or reverse.
- It contains auger housing and an auger composed of cast aluminum.
- Feeding hopper composed of cast aluminum.
- Grinder with cutter composed of robust metal
- It has 2000W of power.
- 110V of voltage.

## Note:

You should carefully read the instruction book completely and keep it safe for future use.

## Electric meat grinder Reviews 2022

### Lena, March 2022

I bought Electric Meat Grinder with 1 Blade and 3 Plate - 2000 W a few months back, and I am totally satisfied with its performance. One of my neighbors suggested that I buy this electric meat grinder because she was already using it. It brought a lot of comfort in my life and reduced my effort in kitchen projects.

I use it whenever I want to eat burgers, sandwiches, or other food stuff. I can control the fat content in meat, so it is good for making my diet meals. It works efficiently due to its classy accessories. I recommend all my friends buy it and bring a comfort in your daily routine by maintaining a healthy lifestyle.

## **Buying guide; How to choose an electric meat grinder?**

We have already discussed many things about electric meat grinders, and at this point, you would surely have decided to purchase an electric meat grinder for yourself. We will discuss things that you must consider before purchasing your meat grinder.

- **Capacity**

The capacity of an electric meat grinder is an important thing to consider because it decides how many pounds of meat you can mince in an hour. Therefore, if you live with a big family, you must look for a grinder that can mince a large amount of meat in less time.

- **Power and processing time**

The other important factor that you must consider is the power and processing time. If a grinder has a power of 1000-2000W, you can use it commercially. If you want to utilize it in your kitchen for personal use, you can go for a grinder with a power of 500W. Similarly, processing speed is equally important because it decides how quickly you can grind meat.

- **Design, accessories, and accessibility**

The market is full of electric grinders that come in various designs. They come with accessories such as grinders, kits, blades, plates, and trays. You must buy a grinder that is readily accessible.

- **Versatility**

The versatility of a grinder is equally important, but a variety of multifunctional electric meat grinders are readily accessible in the market. We recommend you to buy Electric Meat Grinder with 1 Blade and 3 Plate - 2000 W due to its versatility.

- **Budget**

The electric meat grinder brings ease to your kitchen activities, but you can buy it in an affordable range from us. You should get a grinder that is budget-friendly.

- **Warranty**

The electric meat grinder comes with a warranty of two to five years, but it can work even longer. Therefore, purchase a grinder with a prolonged warranty time.

- **Ease of cleaning**

The electric meat grinder should be dishwasher safe. Otherwise, it will not work longer and will ultimately damage. You must check if it is dishwasher safe or not before buying it.

## **Frequently asked questions**

These are frequently asked questions about an electric meat grinder.

### **1. How electric meat grinder is different from manual meat grinder?**

You can produce almost a small amount of minced meat with a manual meat grinder. It comes with many mincing plates that spin around the knife and produce grounded meat. Whereas the design of electric meal grinders is a bit complex, they perform an almost similar function as that of manual meat grinders.

These contain two or more cutting plates, a tool that pushes food, and tubes that extrude sausages. Similarly, these perform the function of reversing the motor if meat clogs in the grinder. You can take out a plate and knife for unclogging the machine. You can produce a large amount of minced meat by using an electric meat grinder, and you do not have to put extra effort into doing so.

### **2. What is the working principle of an electric meat grinder?**

Electric meat grinder works on a simple principle. First of all, the meat grinds inside the tray, and after its grinding process completes, auger or other components push it downwards. When food is forced, and it moves downward, it comes in contact with the knife. The knife cuts this meat efficiently into smaller pieces.

Then these pieces reach towards the grinder plate of an electric meat grinder. At this point, meat passes through many holes that mince the meat finely. Then, the minced meat comes out from an edge of the casing when the rotation of the screw auger continues. A large amount of food is pushed into the machine, which gets minced. So, this is the simple and basic work principle of an electric meat grinder.

### **3. What are the important components of an electric meat grinder?**

The important components of an electric meat grinder are the motor, blades, cutting plate, and screw.

### **4. What to do if meat is stuck on an electric meat grinder?**

You can remove the meat stuck on an electric grinder by cleaning it with a dishwasher. In addition, you can wash it with baking soda and warm water.

### **5. Can I grind raw chicken with an electric meat grinder?**

If your meat grinder contains a separate attachment for mincing raw chicken, you can grind it. Otherwise, you must cook the chicken first and then mince it in a grinder because uncooked chicken can lead to a bacterial prognosis.

## **Conclusion**

Electric Meat Grinder with 1 Blade and 3 Plate - 2000 W is one of the best electric meat grinders that help you make delicious and juicy meat in your home. It is affordable and multifunctional. You can use it at the commercial and domestic levels. Our product's remarkable power and working capacity help you to mince a large amount of meat and bones quickly. We recommend you to purchase it and wish you a joyful shopping experience.

## **Reference material**

<https://www.abt.com/learn/meat-grinder-buying-guide>

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<https://www.deelat.com/blog/category/electric-meat-grinders/>

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