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> GVODE Metal Food Grinder Attachment for KitchenAid Stand Mixers - Instruction Manual

GVODE G1915A

GVODE Metal Food Grinder Attachment for KitchenAid Stand Mixers

Model: G1915A

INTRODUCTION

Thank you for choosing the GVODE Metal Food Grinder Attachment. This accessory is designed to seamlessly integrate with your KitchenAid Stand Mixer, transforming it into a versatile food grinder and sausage stuffer. This manual provides detailed instructions for safe assembly, operation, maintenance, and troubleshooting to ensure optimal performance and longevity of your attachment.

IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the attachment.
- Always ensure the stand mixer is turned off and unplugged before attaching or removing parts.
- Keep fingers and utensils away from moving parts during operation. Use the food pusher provided.
- This attachment is for household use only. Do not use outdoors.
- Do not immerse the grinder body in water. All parts are NOT dishwasher safe; hand wash only with warm soapy water (under 122°F).
- Thoroughly dry all parts after washing to prevent corrosion and ensure a longer service life.
- Do not grind bones, nuts, or other hard foods as this may damage the attachment.
- Ensure the attachment is securely fastened to the mixer before operation.

PACKAGE CONTENTS

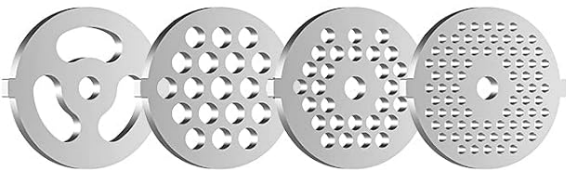
Your GVODE Metal Food Grinder Attachment package includes the following components:

- Metal Food Grinder Body
- Food Tray
- Food Pusher

- Grind Worm (Auger)
- 2 Grinding Blades
- 4 Grinding Plates (Fine, Medium, Coarse, Kidney-shaped for Kubbe)
- 3 Sausage Stuffer Tubes (Small, Medium, Large)
- Sausage Stuffer Plate
- Kebbe Maker Accessory
- Cleaning Brush

4 GRINDING PLATES

Ideal for Burger Meatball Meat Pasta



2 GRINDING BLADES

Healthy and Delicious



1 KUBBE MEATBALL ACCESSORY

Ideal For All Meatball



ALL KIND OF SAUSAGE

Pork, Beef, Fish

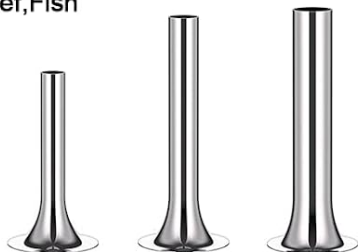


Image: All components of the GVODE Metal Food Grinder Attachment, including various grinding plates, two grinding blades, a Kubbe maker accessory, and three sizes of sausage stuffer tubes.

ASSEMBLY AND SETUP

Follow these steps to assemble the food grinder attachment onto your KitchenAid Stand Mixer:

1. **Prepare the Mixer:** Ensure your KitchenAid Stand Mixer is unplugged and the power is off. Remove the hub cover from the front of the mixer.
2. **Insert Grind Worm:** Insert the grind worm (auger) into the grinder body, ensuring it is fully seated.
3. **Install Blade:** Place one of the grinding blades onto the square shaft of the grind worm. Ensure the **sharp side of the blade faces outwards**, towards the grinding plate.
4. **Place Grinding Plate:** Select your desired grinding plate (fine, medium, or coarse) and place it over the blade, aligning the notch on the plate with the pin on the grinder body.
5. **Secure with Locking Ring:** Screw the locking ring onto the grinder body until it is snug, but do not overtighten.
6. **Attach to Mixer:** Insert the assembled grinder into the power hub of your KitchenAid Stand Mixer. Tighten the thumb screw on the mixer's power hub to secure the attachment.
7. **Install Food Tray:** Place the food tray on top of the grinder body.

Easy to Assemble Food Grinder Attachment



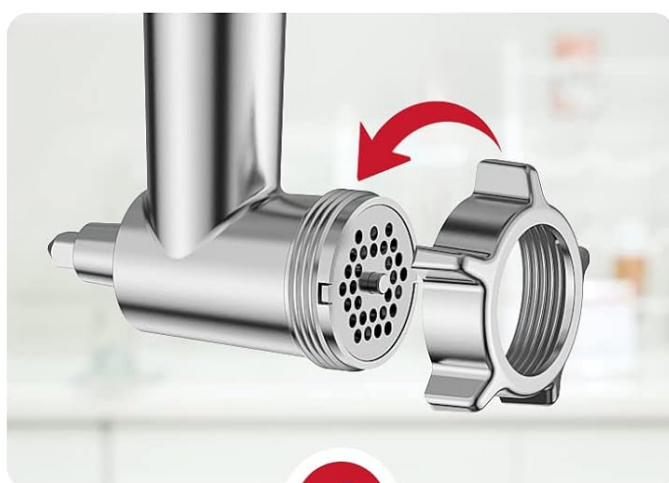
Insert grind worm into the grinder body.



Install blade sharp side outwards!!!



Place grinding plate over the blade.



Turning Locking ring
until secured but not tightened

Image: Step-by-step assembly guide showing how to insert the grind worm, install the blade (sharp side out), place the grinding plate, and secure the locking ring.



Place the blade over the end of the grind screw. The blade should install sharp side outward



**Not Dishwasher Safe !
Need Hand Wash Only !
Place the parts in water for just a few minutes and then wash with the cleaning brush or cloth provided.**



Image: Visual demonstration of correct blade orientation, emphasizing the sharp side must face outwards for effective grinding.

OPERATION

Ensure all ingredients are prepared and chilled before grinding for best results. Cut meat into small pieces that fit easily into the feed tube.

1. Grinding Meat

1. Assemble the grinder with the desired grinding plate and blade (sharp side out).
2. Place a bowl under the grinder outlet to collect the ground meat.
3. Plug in the mixer and turn it to a medium speed (e.g., Speed 4-6).
4. Feed the prepared meat into the food tray and gently push it down the feed tube using the food pusher. Never use your fingers or other utensils.
5. Continue feeding until all meat is ground. Turn off and unplug the mixer when finished.



Image: The GVOKE food grinder attachment in use, demonstrating meat grinding and sausage stuffing with a KitchenAid mixer.



Image: Examples of finely and coarsely ground meat, illustrating the versatility of the grinding plates.

2. Making Sausage

1. After grinding your meat, replace the grinding plate with the sausage stuffer plate and attach the desired size sausage stuffer tube. Ensure the blade is still in place.

2. Prepare your sausage casings according to their instructions (usually soaking in warm water).
3. Slide a casing onto the sausage stuffer tube, leaving a small overhang at the end.
4. Plug in the mixer and turn it to a low speed (e.g., Speed 2-4).
5. Feed the seasoned ground meat into the food tray, using the food pusher to guide it.
6. As the casing fills, gently guide it off the tube, forming links as desired. Avoid overfilling to prevent bursting.
7. Turn off and unplug the mixer when finished.



Image: Illustration of sausage making, highlighting the different sizes of sausage stuffer tubes.

3. Making Kubbe

1. Assemble the grinder without the grinding blade and with the Kubbe maker accessory.
2. Prepare your Kubbe dough according to your recipe.
3. Plug in the mixer and turn it to a low speed (e.g., Speed 2-4).
4. Feed the Kubbe dough into the food tray, using the food pusher.
5. The Kubbe maker will form hollow tubes. Cut them to your desired length and fill them.
6. Turn off and unplug the mixer when finished.



Image: The Kubbe maker accessory in action, producing hollow shells for traditional Kubbe dishes.

Operational Overview Video

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Video: A demonstration of the GVODE Metal Food Grinder Attachment, showcasing its components, assembly, and meat grinding capabilities with a KitchenAid Stand Mixer.

CLEANING AND MAINTENANCE

Proper cleaning and maintenance are crucial for the longevity and hygiene of your attachment.

- **Disassembly:** After use, immediately turn off and unplug the mixer. Disassemble the attachment by reversing the assembly steps.

- **Hand Wash Only:** All parts of the metal food grinder attachment are **NOT dishwasher safe**. Hand wash all components with warm soapy water (under 122°F).
- **Use Cleaning Brush:** Use the provided cleaning brush to remove any food residue from the grinding plates, blades, and other intricate parts.
- **Rinse Thoroughly:** Rinse all parts thoroughly with clean water.
- **Dry Immediately:** It is essential to dry all parts immediately and completely after washing to prevent rust and corrosion. Use a soft cloth or air dry.
- **Storage:** Store the clean, dry components in a safe place.



Image: Demonstration of hand washing the grinder attachment using a cleaning brush.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Meat is not grinding smoothly or is getting stuck.	Meat is not properly chilled or cut into too large pieces. Blade is installed incorrectly (dull side out). Locking ring is too tight.	Ensure meat is very cold and cut into small, manageable cubes. Check that the sharp side of the blade faces outwards. Loosen the locking ring slightly.
Sausage casings are bursting.	Overfilling the casing. Mixer speed is too high.	Reduce the amount of meat being fed. Lower the mixer speed. Gently guide the casing off the tube to control filling.
Attachment is difficult to clean.	Food residue has dried onto parts.	Clean immediately after use. Soak parts in warm soapy water for a few minutes before scrubbing with the cleaning brush.
Rust spots appear on metal parts.	Parts were not dried thoroughly after washing.	Always dry all metal components completely after washing. Store in a dry environment.

SPECIFICATIONS

- **Model Number:** G1915A
- **Brand:** GVOKE
- **Material:** Aluminum, Stainless Steel
- **Color:** Metal Silver
- **Compatibility:** Designed for KitchenAid Stand Mixers

- **Included Components:** Metal Food Grinder Attachment, 4 Grinding Plates, 3 Sausage Stuffer Tubes, 2 Grinding Blades, Kubbe Maker Accessory, Food Tray, Food Pusher, Cleaning Brush.

WARRANTY AND SUPPORT

The GCODE Metal Food Grinder Attachment comes with a **12 Months Warranty** against manufacturer defects from the date of purchase.

For any questions, concerns, or warranty claims, please contact GCODE customer service via email. Our support team is available to assist you.

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

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