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› GVOKE Fruit and Vegetable Strainer and Meat Grinder Attachment for KitchenAid Stand Mixers Instruction Manual

GVOKE G1818F

GVOKE Fruit and Vegetable Strainer and Meat Grinder Attachment for KitchenAid Stand Mixers

Instruction Manual

INTRODUCTION

Thank you for choosing the GVOKE Fruit and Vegetable Strainer and Meat Grinder Attachment. This versatile accessory is designed to seamlessly integrate with your KitchenAid stand mixer, enhancing its functionality for various food preparation tasks. This manual provides detailed instructions for safe assembly, operation, maintenance, and troubleshooting to ensure optimal performance and longevity of your attachment.

IMPORTANT SAFETY INSTRUCTIONS

Please read and understand all safety instructions before using the attachment. Failure to follow these instructions may result in injury or damage to the product.

- Always ensure your KitchenAid stand mixer is unplugged from the power outlet before assembling, disassembling, or cleaning the attachment.
- Keep hands and utensils away from moving parts during operation to prevent injury.
- Do not force food into the attachment. Cut food into appropriate sizes to avoid straining the mixer motor.
- This attachment is designed for household use only.
- Supervise children closely when the appliance is in use.
- Use only with compatible KitchenAid stand mixers as specified.

PACKAGE CONTENTS

Verify that all components are present before initial use:

- 1 x Main Grinder Body
- 1 x Spring
- 1 x Shaft
- 1 x Larger Worm (for strainer)
- 1 x Strainer Cone
- 1 x Strainer Tray

- 1 x Retainer Ring
- 2 x Grinding Blades
- 2 x Grinding Plates (fine and coarse)
- 2 x Sausage Stuffer Tubes (different sizes)
- 1 x Cleaning Brush



Overview of the GVODE Fruit and Vegetable Strainer and Meat Grinder attachments, showing all included components for both functions.

SETUP AND ASSEMBLY

Ensure your KitchenAid stand mixer is unplugged before beginning assembly.

Attaching to the KitchenAid Mixer

1. Turn off and unplug your KitchenAid stand mixer.
2. Loosen the attachment knob on the mixer's power hub.

3. Insert the attachment shaft into the power hub, ensuring the shaft fits into the square socket.
4. Rotate the attachment back and forth if necessary until it seats properly.
5. Tighten the attachment knob until the attachment is securely fastened to the mixer.

Assembling the Fruit and Vegetable Strainer



Step-by-step visual guide for assembling the fruit and vegetable strainer attachment onto a KitchenAid stand mixer.

1. Insert the spring and the shaft into the grinder body.
2. Insert the larger worm into the grinder body, ensuring it engages with the shaft.
3. Attach the strainer cone, aligning its notches with the corresponding slots on the grinder body.
4. Turn the retainer ring clockwise until it is firm but not overly tight, securing the cone.
5. Slide the strainer tray over the cone and latch it onto the top of the retainer ring.

Assembling the Meat Grinder

Ground Meat

Different Grinding Plates meet various grinding desires for meatball, burger, meat paste



Detailed view of the meat grinder attachment components, including grinding blades and plates, with an example of ground meat.

1. Insert the screw (auger) into the grinder body.
2. Place a grinding blade onto the end of the screw, ensuring the sharp edge faces outwards.
3. Select the desired grinding plate (fine or coarse) and place it over the grinding blade.
4. Secure all components by twisting the retainer ring tightly onto the grinder body.

OPERATING INSTRUCTIONS

Using the Fruit and Vegetable Strainer



The fruit and vegetable strainer attachment in use, demonstrating how it processes tomatoes to produce sauce, with a close-up of the stainless steel filter.

1. **Preparation:** Cut fruits and vegetables into small pieces that fit easily into the hopper. Remove any hard or thick skins. For best results, cook hard or firm fruits and vegetables (e.g., apples, tomatoes) before straining.
2. Place a bowl or container under the strainer cone to collect the strained pulp.
3. Turn on the KitchenAid mixer to a medium speed (typically speed 4-6).
4. Slowly feed the prepared items into the hopper. The attachment will separate the pulp from seeds, stems, and skins, which will exit through the front of the cone.
5. For very juicy foods, ensure the juice drains down into the collection bowl below the tray to prevent potential leakage from the tray's edges.

Using the Meat Grinder



Sausages



Sauces



Meats

Three KitchenAid stand mixers, each equipped with a GVODE attachment, illustrating the versatility for making sausages, sauces, and ground meats.

1. **Preparation:** Cut meat into small strips or cubes that fit easily into the hopper. Ensure meat is chilled for optimal grinding.
2. Place a bowl or container under the grinding plate to collect the ground meat.
3. Turn on the KitchenAid mixer to a medium speed (typically speed 4-6).
4. Slowly feed the prepared meat into the hopper. Use the food pusher to guide the meat, but do not force it.

Making Sausages

Making Sausage

Sausage filler - Used with the food grinder to help you make a variety of sausages



The meat grinder attachment configured for making sausages, showing the sausage stuffer tube in operation.

1. After grinding your meat, turn off and unplug the mixer. Remove the grinding blade and grinding plate.
2. Place the retainer ring over the worm drive, ensuring its 'wings' fit into the corresponding slots.
3. Select the desired sausage stuffer tube and place it over the retainer ring, ensuring the tabs stay in the slots.
4. Secure the stuffer tube by twisting the outer retainer ring tightly.
5. Prepare your sausage casings according to their instructions.
6. Turn on the KitchenAid mixer to a low speed (typically speed 2-4).
7. Feed the seasoned ground meat back into the hopper, guiding it into the sausage casing as it fills.

MAINTENANCE AND CLEANING

Proper cleaning ensures the longevity and hygiene of your attachment.



Dishwasher Safe

Recommend hand wash and
keep them in their best condition



An image depicting the dishwasher-safe nature of the GVODE attachments, with a woman loading dishes into a dishwasher.

- All parts of the GVODE Fruit and Vegetable Strainer and Meat Grinder attachment are detachable and dishwasher safe.
- For thorough cleaning, disassemble all components after each use.
- Use the provided cleaning brush to remove any food residue from hidden crevices or the strainer cone holes. When cleaning the strainer basket, insert the brush while continually turning it clockwise, and continue turning clockwise as you remove it to prevent bristles from getting stuck.
- Ensure all parts are completely dry before reassembling or storing.

TROUBLESHOOTING

Refer to these common issues and solutions:

- **Strainer Clogging/Slow Processing:** If the strainer basket becomes full of seeds or pulp, turn off and unplug the mixer. Disassemble the strainer basket and clean it thoroughly. For very fibrous or seedy items, pre-cooking or pre-blending may be necessary to improve flow.
- **Juice Leakage from Tray (Strainer):** For very juicy foods, ensure the juice drains down into the collection bowl below the

tray. If the tray fills too quickly, pause operation to allow drainage or reduce the feeding rate.

- **Attachment Stuck/Hard to Disassemble:** Ensure the retainer ring is not overtightened during assembly. If stuck, gently try to loosen it by hand. Avoid using excessive force or tools not designed for disassembly.
- **Mixer Motor Stalling:** This usually indicates overloading. Turn off the mixer immediately, clear any jammed food from the attachment, and restart. Cut food into smaller pieces and feed at a slower rate.

SPECIFICATIONS

Brand	GCODE
Model	G1818F
Material Type	Plastic
Number of Items	1 (set)
Package Dimensions	21.79 x 16 x 15.9 cm
Item Weight	1.21 kg

WARRANTY AND SUPPORT

For any product inquiries, technical support, or warranty information, please contact GCODE customer service through the retailer where the product was purchased or refer to the official GCODE website for contact details. Please retain your proof of purchase for warranty claims.

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