

## GVODE G1806S

# GVODE Stainless Steel Slicer Shredder Attachment Instruction Manual

Model: G1806S

## 1. INTRODUCTION

This manual provides instructions for the GVODE Stainless Steel Slicer Shredder Attachment, designed for use with KitchenAid Stand Mixers and Cuisinart SM-50, SM-50BC, SM-50R series mixers. This attachment is engineered to assist with various food preparation tasks, including slicing, shredding, and grinding, utilizing its four interchangeable stainless steel blades.

## 2. PRODUCT COMPONENTS

The GVODE Slicer Shredder Attachment includes the main housing and four distinct stainless steel blades, each designed for specific food processing needs.

- **Main Housing:** The primary unit that connects to your stand mixer's power hub and holds the blades.
- **Food Pusher:** Used to guide ingredients into the attachment.
- **5mm Slicing Blade:** Ideal for uniform slices of vegetables like cucumbers, carrots, and zucchini.
- **6mm Coarse Shredding Blade:** Suitable for larger shreds of cheese, cabbage, or potatoes.
- **3mm Fine Shredding Blade:** Creates delicate, fine shreds for ingredients such as carrots, hard cheeses, or nuts.
- **2.5mm Grinding Powder Blade:** Designed for grinding nuts, making breadcrumbs, or creating fine powders.



Figure 2.1: Overview of the GVODE Slicer Shredder Attachment and its four interchangeable blades, with examples of their output.

# Dishwasher Safe

All parts detach in 3 seconds – no tools, no hassle.



Figure 2.2: Detailed illustration of the 5mm Slicing, 6mm Coarse Shredding, 3mm Fine Shredding, and 2.5mm Grinding Powder blades.

## 3. SETUP INSTRUCTIONS

1. **Prepare the Mixer:** Ensure your KitchenAid Stand Mixer (or compatible Cuisinart mixer) is turned off and unplugged.
2. **Open Power Hub:** Locate the power hub on the front of your stand mixer. Unscrew the attachment knob counter-clockwise and remove the hub cover.
3. **Insert Attachment:** Insert the shaft of the GVODE Slicer Shredder Attachment into the power hub, ensuring the shaft fits securely into the square socket.
4. **Secure Attachment:** Rotate the attachment slightly if needed until it is fully seated. Tighten the attachment knob clockwise until the attachment is firmly secured to the mixer.
5. **Insert Blade:** Select the desired blade and insert it into the main housing. Ensure the blade is properly aligned and seated. To insert, place the narrow end of the blade into the top/back of the housing and snap the wider end into place.
6. **Position Bowl:** Place a suitable bowl or container beneath the attachment's output chute to collect processed ingredients.



Figure 3.1: The GVODE Slicer Shredder Attachment correctly installed on a stand mixer.

## 4. OPERATING INSTRUCTIONS

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Always ensure the mixer is unplugged when attaching or removing components. Use the food pusher to guide ingredients; never use your hands or other utensils.

1. **Prepare Ingredients:** Cut ingredients into pieces that fit comfortably into the attachment's feed tube. For best results with cheese, ensure it is firm and chilled.
2. **Select Blade:** Choose the appropriate blade for your desired task (slicing, coarse shredding, fine shredding, or grinding).
3. **Power On:** Plug in your stand mixer and turn it on to a low to medium speed. Speeds 4-8 are generally recommended for optimal performance, depending on the ingredient and desired consistency. Higher speeds (6-8) may cause ingredients to exit the chute with more force.
4. **Feed Ingredients:** Place ingredients into the feed tube and gently guide them down with the food pusher. Apply steady, light pressure. Avoid excessive force, as this can strain the mixer and potentially damage the attachment or ingredients.
5. **Monitor Output:** Observe the processed ingredients in the collection bowl. If ingredients are not

processing efficiently or are getting stuck, turn off the mixer and check the blade and feed tube.

6. **Finish:** Once all ingredients are processed, turn off the mixer and unplug it before removing the attachment.



Figure 4.1: Slicing cucumbers using the 5mm Slicing Blade.



Figure 4.2: Shredding cheese using the 6mm Coarse Shredding Blade.

## 5. MAINTENANCE AND CLEANING

Proper cleaning ensures the longevity and hygiene of your attachment.

- **Disassembly:** Turn off and unplug the mixer. Remove the attachment from the power hub. Carefully remove the blade from the housing.
- **Dishwasher Safe Parts:** The stainless steel blades and the food pusher are dishwasher safe. They can be placed in the top rack of your dishwasher for easy cleaning.
- **Hand Wash Only Parts:** The main housing of the attachment, which contains metal components for connection to the mixer, is **not** dishwasher safe. Hand wash this part with warm, soapy water and a soft brush or cloth. Rinse thoroughly and dry immediately to prevent water spots or corrosion.
- **Drying and Storage:** Ensure all parts are completely dry before reassembling or storing. Store the attachment and blades in a dry place, preferably in their original packaging or a dedicated container to protect the blades.



Figure 5.1: Illustrates the dishwasher-safe components for convenient cleaning.

## 6. TROUBLESHOOTING

- **Ingredients Getting Stuck/Gumming Up:**  
Ensure you are using the correct blade for the ingredient. For example, using a fine shredding blade for soft cheese can cause gumming. For cheese, use the coarse shredding blade (6mm) and ensure the cheese is firm and cold. If ingredients get stuck, turn off and unplug the mixer, then carefully remove the stuck material.
- **Inefficient Slicing/Shredding:**  
Verify that the blade is correctly inserted and seated in the housing. Ensure the mixer speed is set appropriately (typically between 4 and 8). Avoid applying excessive pressure with the food pusher, as this can slow down the blade.
- **Ingredients Flinging Out:**  
Some ingredients, especially at higher mixer speeds, may exit the chute with force. Position your collection bowl close to the chute. If necessary, use a larger bowl or a splash guard, or reduce the mixer speed.
- **Difficulty Removing/Inserting Blades:**  
To remove a blade, pull it from the bottom edge (where processed items exit) outwards and slide it upwards. To insert, place the narrow end into the top/back of the housing and snap the wider end into place. Do not force blades.

## 7. SPECIFICATIONS

| Feature            | Detail                                                    |
|--------------------|-----------------------------------------------------------|
| Model Number       | G1806S                                                    |
| Product Dimensions | 9.29 x 3.94 x 4 inches                                    |
| Item Weight        | 1.87 pounds                                               |
| Material           | Stainless Steel                                           |
| Compatibility      | KitchenAid Stand Mixers, Cuisinart SM-50, SM-50BC, SM-50R |

|                 |                                                                              |
|-----------------|------------------------------------------------------------------------------|
| Blades Included | 5mm Slicing, 6mm Coarse Shredding, 3mm Fine Shredding, 2.5mm Grinding Powder |
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## 8. WARRANTY AND SUPPORT

GVODE products are manufactured with quality and durability in mind. For specific warranty information or technical support, please refer to the warranty card included with your purchase or visit the official GVODE website. Keep your purchase receipt as proof of purchase for any warranty claims.