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› GVODE Meat Grinder & Slicer Shredder Attachment for KitchenAid Stand Mixers, Model HLG1813S Instruction Manual

GVODE HLG1813S

GVODE Meat Grinder & Slicer Shredder Attachment

MODEL: HLG1813S FOR KITCHENAID STAND MIXERS

1. Introduction

Thank you for choosing the GVODE Meat Grinder and Slicer Shredder Attachment. This versatile accessory set is designed to expand the capabilities of your KitchenAid stand mixer, allowing you to effortlessly grind meats, stuff sausages, and slice or shred various ingredients. Please read this manual thoroughly before initial use to ensure safe and optimal performance.

Note: This attachment is compatible with KitchenAid stand mixers but is not manufactured or sold by KitchenAid.

2. Safety Information

- Always ensure your stand mixer is turned off and unplugged before attaching or detaching any accessories.
- Keep hands and utensils away from moving parts during operation. Always use the provided food pusher.
- Do not operate the attachment without all parts properly assembled.
- The meat grinder attachment is made of aluminum and is **not dishwasher safe**. Hand wash only with warm water (not exceeding 122°F / 50°C) and mild soap.
- The slicer-shredder attachment, including its stainless steel blades, is dishwasher safe.
- Ensure meat is partially frozen for optimal grinding performance and to prevent clogging.
- Avoid grinding bones, nuts with hard shells, or other extremely hard items to prevent damage to the blades and attachment.

3. Package Contents

Your GVODE attachment set includes the following components:

- 1x Meat Grinder Body (Aluminum)
- 1x Removable Food Tray (Stainless Steel)
- 2x Cutting Blades (for meat grinder)
- 3x Grinding Plates (3mm fine, 5mm medium, 7mm coarse)
- 1x Sausage Stuffing Plate
- 3x Sausage Stuffing Tubes (small, medium, large)
- 1x Food Pusher
- 1x Cleaning Brush

- 1x Slicer Shredder Housing (Stainless Steel)
- 4x Slicer Shredder Blades (5mm slicing, 6mm coarse shredding, 3mm fine shredding, 2.5mm grinding powder)



Image: All components included in the GVODE Meat Grinder and Slicer Shredder Attachment set.

4. Setup and Assembly

4.1 Attaching to KitchenAid Stand Mixer

1. Ensure your KitchenAid stand mixer is unplugged and the speed control is set to 'OFF'.
2. Unscrew the attachment hub knob on the front of your stand mixer.
3. Remove the hub cover.
4. Insert the attachment shaft into the hub, ensuring the shaft aligns with the square drive socket.
5. Rotate the attachment slightly if needed until it fits securely into the hub.
6. Tighten the attachment hub knob until the attachment is firmly in place.

4.2 Assembling the Meat Grinder

1. Insert the spring and shaft into the grinder body.
2. Place a cutting blade onto the shaft, ensuring the sharp edge faces outwards.
3. Select your desired grinding plate (3mm, 5mm, or 7mm) and attach it over the cutting blade, aligning the notches.
4. Screw the locking ring onto the grinder body until firm.
5. Slide the removable food tray over the cone and latch it on top of the ring.



Image: Visual guide for assembling the meat grinder attachment.

4.3 Assembling the Slicer Shredder

1. Ensure the slicer shredder housing is securely attached to the mixer hub as described in 4.1.
2. Select your desired slicing or shredding blade.
3. Insert the chosen blade into the housing, ensuring it clicks into place.

5. Operating Instructions

5.1 Using the Meat Grinder

1. Prepare meat by cutting it into small, manageable pieces (approximately 1-inch cubes). Partially freezing the meat for 15-30 minutes can improve grinding efficiency.
2. Place a bowl or container beneath the grinder outlet to collect the ground meat.
3. Turn on your KitchenAid stand mixer to a medium speed (typically speed 4-6).
4. Feed the meat pieces into the food tray and gently push them down using the food pusher. Never use your fingers or other utensils.
5. Continue feeding until all meat is ground. Turn off the mixer and unplug it when finished.



Image: The meat grinder attachment processing meat and preparing sausages.

5.2 Using the Sausage Stuffer

1. After grinding your meat, replace the grinding plate and cutting blade with the sausage stuffing plate and your chosen stuffing tube.
2. Slide the sausage casing onto the stuffing tube, leaving a small overhang at the end.
3. Turn on the mixer to a low speed (typically speed 2-4).

4. Feed the ground meat into the food tray, allowing it to gently push into the casing. Guide the casing as it fills, ensuring even distribution and avoiding air pockets.
5. Once the casing is filled, twist or tie to create individual sausages.

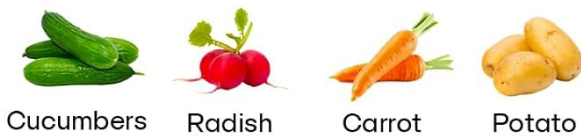
5.3 Using the Slicer Shredder

1. Ensure the desired slicing or shredding blade is securely inserted into the housing.
2. Place a bowl or container beneath the outlet to collect sliced or shredded ingredients.
3. Turn on your KitchenAid stand mixer to a medium speed (typically speed 4-6).
4. Feed ingredients into the chute and gently push them down using the food pusher.
5. The 5mm slicing blade is ideal for cucumbers, radishes, carrots, and potatoes.
6. The 6mm coarse shredding blade is suitable for cheese, carrots, cabbage, and zucchini.
7. The 3mm fine shredding blade is perfect for nuts, cookies, chocolate, and hard cheeses.
8. The 2.5mm grinding powder blade can be used for ginger, almonds, walnuts, and ice.

5mm Slicing Blade



Perfect for



Cucumbers

Radish

Carrot

Potato

6mm Coarse Shredding Blade



Perfect for



Cheese

Carrot

Cabbage

Zucchini

3mm Fine Shredding Blade



Perfect for



Nut

Cookie

Chocolate

Cheese

2.5mm Grinding Powder Blade



Perfect for



Ginger

Almond

Walnut

Ice

Image: Overview of the four different slicer and shredder blades and their recommended uses.

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6. Maintenance and Cleaning

6.1 Disassembly

1. Ensure the stand mixer is unplugged.
2. Remove the attachment from the mixer hub.
3. Disassemble all components of the meat grinder or slicer shredder.

6.2 Cleaning

- **Meat Grinder Attachment:** Hand wash all aluminum parts (grinder body, cutting blades, grinding plates, sausage stuffing plate, food pusher) with warm water (not exceeding 122°F / 50°C) and mild dish soap. Use the provided cleaning brush to reach crevices and corners. Rinse thoroughly and dry immediately to prevent oxidation.
- **Slicer Shredder Attachment:** The stainless steel slicer-shredder housing and all four blades are dishwasher safe. For best results, rinse off any large food particles before placing in the dishwasher.
- Do not use abrasive cleaners or scouring pads on any parts.



Dishwasher Safe

Stainless steel slicer shredder attachment, food tray, cutting blade, grinding plates, sausage stuffing tubes



Hand Wash

Grinder body device, grind worm and tighten ring

Image: Cleaning guidelines, indicating dishwasher safe parts and hand-wash only components.

7. Troubleshooting

- **Attachment not fitting securely:** Ensure the attachment hub knob is fully unscrewed and the shaft is correctly aligned with the square drive socket. Tighten the knob firmly.
- **Meat not grinding properly/clogging:** Ensure meat is cut into small pieces and is partially frozen. Do not overload the grinder. Increase mixer speed slightly if necessary.
- **Slicer/Shredder blades not rotating:** Check that the blade is correctly inserted and clicked into place within the housing. Ensure the mixer speed is appropriate for the ingredient.
- **Meat grinder parts oxidizing/discoloring:** This is common with aluminum parts if not dried immediately after washing. Hand wash and dry thoroughly after each use.

8. Specifications

- **Brand:** GVODE
- **Model Number:** HLG1813S

- **Material:** Aluminum (Meat Grinder), Stainless Steel (Slicer Shredder, Food Tray, Blades, Stuffing Tubes)
- **Item Weight:** 4.8 pounds
- **Package Dimensions:** 16.18 x 8.9 x 4.49 inches
- **Compatibility:** Designed for all KitchenAid Stand Mixers

9. Warranty and Support

For any questions regarding your GVODE Meat Grinder & Slicer Shredder Attachment, please contact our customer support. Refer to the product packaging or the seller's information for specific warranty details and contact methods.

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