

GVODE G2503-3

GVODE 5 in 1 Electric Cheese Grater & Vegetable Slicer Instruction Manual

Model: G2503-3

1. INTRODUCTION

Thank you for purchasing the GVODE 5 in 1 Electric Cheese Grater & Vegetable Slicer. This appliance is designed to simplify your food preparation tasks, offering versatile slicing, shredding, and grating capabilities. Please read this manual thoroughly before first use to ensure safe and efficient operation. Keep this manual for future reference.



Image 1.1: The GVODE Electric Cheese Grater and its five interchangeable blades, demonstrating its ability to process various foods like cheese, carrots, and zucchini.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before operating the appliance.
- Do not immerse the motor base in water or other liquids.
- Always unplug the appliance from the outlet when not in use, before assembling or disassembling parts, and before cleaning.
- Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from blades during operation to prevent injury and damage to the appliance.
- Always use the food pusher to feed ingredients into the chute. Never use your fingers or other utensils.
- Ensure the appliance is properly assembled before operation.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.

- This appliance is for household use only. Do not use outdoors.
- The appliance is equipped with a protective ring in the feed inlet to prevent hands from penetrating too deeply. Do not attempt to bypass this safety feature.



EASIER TO CLEAN

The removable blades make cleaning easier and more thorough. All parts of the slicer shredder attachment are dishwasher safe.



STAY SAFE

Cheese grater attachment Never put your hands in the Blade holder while working on it. Due to the large size of the food inlet pipe, a white protective ring has been added to the top in order to prevent hands from penetrating deeper, which is openable.

Image 2.1: Visual representation of safe operation using the food pusher and the ease of cleaning removable parts.

3. PRODUCT COMPONENTS

The GVODE Electric Cheese Grater & Vegetable Slicer includes the following parts:

- **Motor Base:** The main unit containing the 700W motor and control knob.
- **Feed Chute Assembly:** Attaches to the motor base and holds the blades.
- **Food Pusher:** Used to guide food into the blades safely.
- **5 Interchangeable Blades:**
 - Slicing Blade (for cucumbers, radishes)
 - Wave Stripe Blade (for carrots, potatoes)
 - 6mm Cutting Cone (for chocolate, nuts)
 - 5mm Shredder Blade (for cheese, carrots, onions)
 - 2mm Shredder Blade (for zucchini, cabbage)



Image 3.1: Overview of the appliance components and their approximate dimensions.

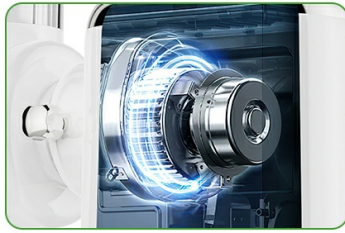
4. ASSEMBLY AND SETUP

Follow these steps to assemble your GVODE Electric Cheese Grater & Vegetable Slicer:

1. Place the motor base on a clean, dry, and stable surface. The anti-slip base will help secure the unit during operation.
2. Align the feed chute assembly with the opening on the motor base. Twist it clockwise until it locks securely into place.
3. Select the desired blade. Insert the blade into the feed chute, ensuring it is seated correctly.
4. Place the food pusher into the top opening of the feed chute.
5. Ensure the control knob is in the 'OFF' position before plugging the appliance into a power outlet.

Ultra-strong Motor

700W motor adopts high-efficiency structure with stable performance, precise speed control and good silence (below 80dPa).



Adjustable Knob

I, II: Slow and fast meat grinding.

OFF: Turn off the meat grinder.

REV: This function can be used. If the meat is jammed, to push the jammed meat out of the grinder.

5 Different Shapes of Blades

This electric cheese grater is equipped with five detachable blades: slicing blade, wavy stripe slicing blade, grinding blade, 5mm chopper blade and 3mm chopper blade.



Large Caliber

The inlet is four inches wide and the outlet is

Image 4.1: Features like the reverse knob and slip-resistant base for stable operation.

5. OPERATING INSTRUCTIONS

To operate your GVODE Electric Cheese Grater & Vegetable Slicer:

1. Prepare your ingredients by washing and cutting them into pieces that fit comfortably into the large feed chute.
2. With the appliance plugged in and assembled, turn the control knob to the desired speed setting: 'I' for lower speed or 'II' for higher speed.
3. Gently place the prepared food into the feed chute. Use the food pusher to guide the food down towards the rotating blade. Apply even, gentle pressure.
4. Processed food will exit through the discharge opening. Place a bowl or container to collect the output.
5. After processing, turn the control knob to 'OFF' and unplug the appliance.
6. **Reverse Function (REV):** If food becomes jammed during operation, turn the knob to 'REV' to reverse the blade rotation and clear the obstruction. Once cleared, return to 'OFF' before resuming normal operation.



EASY TO OPERATE

with 4 buttons
(OFF, I , II & REV)

When something gets stuck, the REV switch is used to clear the equipment.

Image 5.1: The control knob for selecting speed and reverse function.

Blade Usage Examples:



Image 5.2: Slicing Blade for uniform slices.



Image 5.3: Wave Stripe Blade for decorative cuts.



Image 5.4: 6mm Cutting Cone for coarse grating.



Image 5.5: 5mm Shredder Blade for medium shredding.



Image 5.6: 2mm Shredder Blade for fine shredding.

6. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will ensure the longevity and performance of your appliance.

- Always unplug the appliance before cleaning.
- Disassemble the feed chute assembly and remove the blade.
- The feed chute, food pusher, and all five blades are dishwasher safe. They can also be hand-washed with warm, soapy water. Use a brush to remove any food residue from the blades.
- Wipe the motor base with a damp cloth. Never immerse the motor base in water or any other liquid.
- Ensure all parts are completely dry before reassembling or storing.



Image 6.1: All removable parts are dishwasher safe for easy cleaning.

7. TROUBLESHOOTING

If you encounter issues with your appliance, refer to the following table:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; improper assembly; power outage.	Ensure appliance is securely plugged in. Check that the feed chute is correctly locked onto the motor base. Verify power supply.
Food gets jammed in the chute.	Too much food inserted at once; food is too hard or fibrous.	Turn the control knob to 'REV' to clear the jam. If necessary, turn off, unplug, disassemble, and manually clear the obstruction. Cut food into smaller pieces.
Inconsistent shredding/slicing.	Incorrect blade for food type; uneven pressure on food pusher.	Ensure the correct blade is selected for the desired result. Apply consistent, gentle pressure with the food pusher.

8. SPECIFICATIONS

- **Model:** G2503-3
- **Power:** 700W Max Motor
- **Material:** Plastic, Stainless Steel
- **Color:** White
- **Dimensions (Approximate):** 10.63 x 7.08 x 5.12 inches (Main Unit)
- **Item Weight:** 6.85 pounds
- **Blades:** 5 interchangeable blades (Slicing, Wave Stripe, 6mm Cutting Cone, 5mm Shredder, 2mm Shredder)
- **Dishwasher Safe Parts:** Yes (Feed chute, food pusher, blades)
- **Certifications:** UL Certified

9. WARRANTY AND CUSTOMER SUPPORT

For warranty information, product support, or any questions not covered in this manual, please contact GVOKE customer service. Refer to the product packaging or the GVOKE official website for contact details.