

teamson

USE & CARE MANUAL: G1705

Product Overview

The Gvode Aluminum Alloy Meat Grinder is a precision-engineered attachment designed to expand the capabilities of your KitchenAid stand mixer. This space-saving tool delivers high-torque performance, allowing you to process fresh meats, vegetables, and cheeses with professional-grade results at home.

Technical Specifications

Feature	Specification
Main Body Material	Premium Die-Cast Aluminum Alloy
Blade & Plate Material	High-Carbon Stainless Steel
Grinding Capacity	Up to 2 lbs. per minute
Grinding Plates	3 Sizes (Fine, Medium, Coarse)
Cleaning Requirement	Hand Wash Only

Operating Instructions

1. Assembly:

- Insert the worm gear into the main grinder body.

- Slide the cutting blade onto the end of the shaft. Note: The flat, sharp side must face outward toward the grinding plate.
- Place your chosen grinding plate over the blade, aligning the notches.
- Screw on the ring nut until snug. Do not over-tighten.
- Insert the attachment into the stand mixer's power hub and tighten the thumb screw.

2. Grinding:

- Pro Tip: For the best texture and to prevent "smearing," ensure meat is very cold or partially frozen (approx. 30 mins in the freezer).
- Set your mixer to Speed 4.
- Place meat on the tray and use the food pusher to guide it. Never use your fingers or other utensils.

3. Sausage Stuffing:

- Remove the cutting blade and grinding plate.
- Insert the specialized sausage plate and choose one of the three stuffer tubes.
- Use Speed 2 for a controlled, even fill of the casings.

Care and Cleaning

CAUTION: To maintain the integrity and finish of the aluminum alloy, this product must be cleaned properly.

- No Dishwasher: The high heat and harsh chemicals in dishwasher detergents will cause the aluminum to oxidize, leading to permanent discoloration and a gray residue.
- Hand Wash: Wash all parts in warm, soapy water immediately after use.
- Thorough Drying: Dry all components immediately with a soft cloth.
- Blade Maintenance: To prevent rust on the high-carbon steel blades and plates, wipe them with a thin layer of food-grade mineral oil or vegetable oil before storing.

Safety Precautions

- Ensure the stand mixer is unplugged before attaching or removing the grinder.
- Do not attempt to grind bones or hard fruit pits.
- If the motor sounds strained, stop the mixer and check for clogs or gristle wrapping around the blade.