

GVODE Meat Grinder Attachment Complete Guide

Step by Step Assembly Instructions

1. Insert the grind worm into the grinder body.
2. Place the grinding blade over the square shank with sharp edges facing outward.
3. Align the grinding plate tabs with the notches in the grinder body and slide it into place.
4. Thread the locking ring on by hand. Keep it snug but avoid overtightening.
5. Insert the tray into the hopper opening.
6. Turn off and unplug the mixer. Remove the power hub cover.
7. Insert the grinder shaft into the mixer hub and align the square ends.
8. Tighten the hub knob to secure the attachment.

Safety Guidelines and Best Practices

- Always unplug the mixer before assembling or cleaning.
- Keep fingers and utensils away from the hopper while the grinder is running.
- Use only the included food pusher.
- Do not grind bones or frozen solid meat.
- Cut ingredients into small pieces before feeding them.
- Ensure all parts are fully dry before storage to avoid corrosion.

Grinding Plate Selection Guide

- Extra Fine Plate: Smooth pâté style meats or spreads.
- Fine Plate: Hot dogs, bratwurst, soft textured sausages.
- Medium Plate: Ground beef for burgers, chili meat, stuffing mixes.
- Coarse Plate: Vegetables, semi frozen meats, cheese, nuts.

Sausage Stuffing Techniques

1. Remove the blade and grinding plate.
2. Install the sausage plate.

3. Select the correct tube size based on casing diameter.
4. Slide the casing onto the tube and leave a short tail.
5. Tie the casing tail with twine.
6. Fill the hopper with seasoned sausage mix.
7. Run the mixer at low speed and guide the casing as it fills.
8. Control the pressure by gently sliding the casing off the tube.
9. Twist links after stuffing and cut between them.

Cleaning and Maintenance Procedures

1. Disassemble all parts immediately after use.
2. Hand wash all components with warm soapy water. Do not place any part in a dishwasher.
3. Use the provided brush to clean small openings.
4. Rinse thoroughly and dry each part completely.
5. Lightly oil metal components to reduce oxidation.
6. Store the attachment in its original box.

Troubleshooting Common Issues

Grinder jams:

- Meat may be too warm. Chill for twenty to thirty minutes.
- Too much sinew. Trim silver skin before grinding.

Uneven grind texture:

- Blade installed backward. Ensure sharp edges face outward.
- Plate holes clogged. Clean and reassemble.

Mixer struggles or slows:

- Pieces too large. Cut ingredients smaller.
- Plate too fine for the meat type. Try a coarser plate.

Sausage casing breaks:

- Pressure too strong. Reduce mixer speed.
- Casing too dry. Soak longer in water.

Warranty Information

The attachment includes a manufacturer warranty that covers defects in materials and workmanship. Damage caused by misuse, dishwashing, or improper assembly is excluded. Keep your purchase receipt for warranty service. Contact customer support for claims.

This guide provides all instructions for safe use, assembly, and maintenance of the GVODE grinder attachment.