

KitchenAid®

STAND MIXER ATTACHMENTS

FOOD GRINDER FGA

FRUIT/VEGETABLE STRAINER FVSFGA/FVSP

FOOD TRAY FT

INSTRUCTIONS

ACCESSOIRES DU BATEUR SUR SOCLE

HACHOIR FGA

PRESSE FRUITS/LÉGUMES FVSFGA/FVSP

PLATEAU D'ALIMENTS FT

INSTRUCTIONS

ADITAMENTOS PARA LA BATIDORA CON BASE

MOLINO FGA

COLADOR DE FRUTAS Y VEGETALES FVSFGA/FVSP

BANDEJA PARA ALIMENTOS FT

INSTRUCCIONES



These attachments have been approved for use with all KitchenAid® household stand mixers.

L'utilisation de ces accessoires a été approuvée pour tous les batteurs sur socle ménagers de KitchenAid®

Estos aditamentos se han aprobado para usarse con todas las batidoras domésticas con base KitchenAid®

U.S.A.: 1-800-541-6390
Canada: 1-800-807-6777

KitchenAid.com
KitchenAid.ca



Proof of Purchase

Always keep a copy of the sales receipt showing the date of purchase of your Stand Mixer Attachment. Proof of purchase will assure you of in-warranty service.

Please complete the following for your personal records:

Model Number _____

Date Purchased _____

Store Name and Location _____

Preuve d'achat

Veillez conserver une copie du coupon de caisse indiquant la date d'achat des Accessoires Du Batteur Sur Socle. La preuve d'achat vous assure le service après-vente sous garantie.

Veillez remplir ce qui suit pour votre dossier personnel:

Numéro de modèle _____

Date d'achat _____

Nom du magasin et emplacement _____

Comprobante de compra

Siempre conserve una copia del recibo de ventas que especifique la fecha de compra de su Aditamento para la batidora con base. El comprobante de compra le asegurará el servicio técnico bajo garantía.

Complete lo siguiente para su registro personal:

Número del modelo _____

Fecha de compra _____

Nombre de la tienda y dirección _____

Stand Mixer Attachment Safety

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word “DANGER” or “WARNING.” These words mean:

⚠ DANGER

You can be killed or seriously injured if you don't immediately follow instructions.

⚠ WARNING

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. To protect against risk of electrical shock, do not put mixer in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts. Keep fingers out of discharge opening.
6. Do not operate the mixer with a damaged cord or plug or after the mixer malfunctions, or is dropped or damaged in any manner. Return the mixer to the nearest Authorized Service Center for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by KitchenAid may cause fire, electric shock or injury.
8. Do not use the mixer outdoors.
9. Do not let the cord hang over the edge of table or counter.
10. Never feed food by hand. Always use combination food pusher/wrench.
11. Blades are sharp. Handle carefully.
12. This product is designed for household use only.

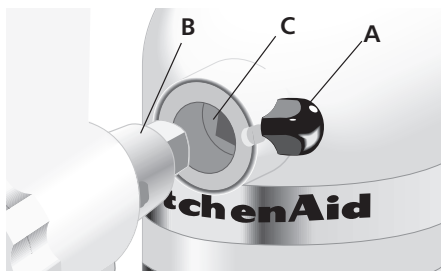
SAVE THESE INSTRUCTIONS

To Attach Stand Mixer Attachment

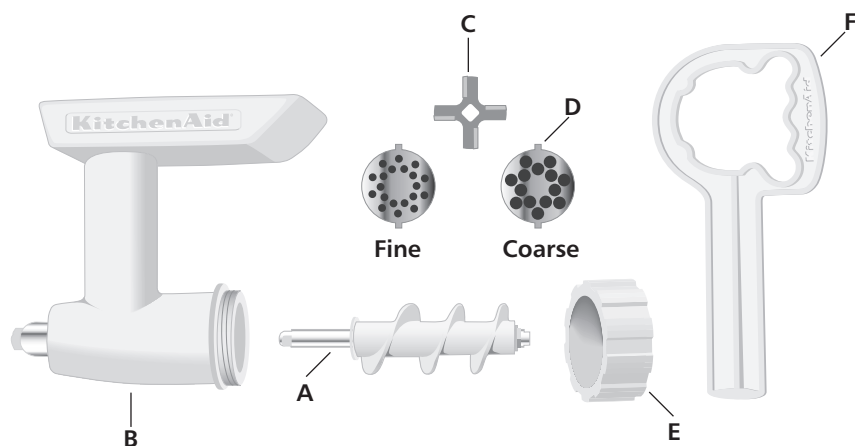
Before Attaching Stand Mixer Attachment

1. Turn Stand Mixer speed control to OFF.
2. Unplug mixer.
3. Loosen the attachment knob (A) by turning it counterclockwise.
4. Remove the attachment hub cover or flip up hub cover.
5. Insert the attachment shaft housing (B) into the attachment hub (C) making certain that attachment power shaft fits into square hub socket.
6. It may be necessary to rotate the attachment back and forth. When the attachment is in proper position, the pin on the attachment housing will fit into the notch on the hub rim.

7. Tighten the attachment knob by turning it clockwise until the attachment is completely secured to mixer.



Food Grinder Attachment



To Assemble Food Grinder Attachment

1. Insert the grind worm (A) into the grinder body (B).
2. Place the knife (C) over the square shank at the exposed end of the grind worm.
3. Place grinding plate (D) over the knife, matching the tabs of the plate with the notches of the grinder body.
4. Place ring (E) on grinder body, turning by hand until secured but not tightened.
NOTE: The combination food pusher/wrench (F) is used for removal of ring (E) only. Do not use it to tighten ring (E).
NOTE: Fruit/Vegetable Strainer (Model FVSP) is available to convert Food Grinder to a Fruit/Vegetable Strainer.
Sausage Stuffer (SSA) is available to convert Food Grinder to Sausage Stuffer.

Food Grinder Attachment

To Use Food Grinder Attachment

WARNING



Rotating Blade Hazard

Always use food pusher.

Keep fingers out of openings.

Keep away from children.

Failure to do so can result in amputations or cuts.

1. Cut food into small strips or pieces and feed them into hopper. Meat should be cut into long narrow strips.
2. Turn mixer to Speed 4 and feed food into hopper using combination food pusher/wrench.

NOTE: Liquid may appear in hopper when processing large amounts of high moisture foods such as tomatoes or grapes. To drain liquid, continue to operate mixer. To avoid damage to mixer, do not process additional food until liquid has drained from hopper.



Coarse Plate – Use for grinding raw or cooked meats, firm vegetables, dried fruits and cheese.



Fine Plate – Use for grinding raw meat, cooked meats for spreads and breadcrumbs.

Grinding Meat – For better mix and more tender results, grind beef twice. Best texture results from grinding very cold or partially frozen meat. Fatty meats should be ground only once.

Grinding Bread – To grind bread for crumbs, be sure that bread is either oven dried thoroughly to remove all moisture, or not dried at all. Partially dried bread may jam the Food Grinder.

NOTE: Very hard, dense foods such as totally dried homemade bread should not be ground in the Food Grinder. Homemade bread should be ground fresh and then oven or air-dried.

To Loosen Ring – If ring is too tight to remove by hand, slip the combination food pusher/wrench over the grooves and turn counterclockwise.

NOTE: To avoid damage to the food grinder attachment, do not use combination food pusher/wrench to tighten ring to grinder body.

To Clean Food Grinder Attachment

First completely disassemble food grinder attachment.

The following parts are dishwasher safe:

- Grinder body
- Grinder worm
- Ring
- Combination food pusher/wrench

The following parts should be hand washed in warm, sudsy water and dried thoroughly:

- Knife
- Grinding plate

Smoky Salsa

- 4 large tomatoes, peeled and cut into sixths
- 1 or 2 chipotle peppers
- 1 medium onion, cut into sixths
- 1 clove garlic
- $\frac{1}{3}$ cup (80 mL) vinegar
- 1 teaspoon (5 mL) salt

Assemble Food Grinder, using coarse grinding plate. Attach Food Grinder to mixer. Turn to Speed 4 and grind tomatoes, peppers, onion, and garlic into large bowl or saucepan placed under grinder. Add all remaining ingredients; mix well. For thicker salsa, heat mixture to boiling in saucepan. Reduce heat to low. Cook 5 to 10 minutes, or until desired consistency.

Tip: Chipotle peppers are dried, smoked jalapeño peppers. If they are not available, substitute fresh jalapeño peppers and 1 drop of liquid smoke.

Yield: 20 servings (2 tablespoons [30 mL] per serving).

Per serving: About 8 cal, 0 g protein, 2 g carb, 0 g fat, 0 mg chol, 109 mg sodium.

Swedish Meatballs with Cream Sauce

Swedish Meatballs

- 1 lb (455 g) boneless beef round steak, cut into 1" (2.5 cm) strips
- $\frac{1}{2}$ lb (225 g) boneless veal, cut into 1" (2.5 cm) strips
- 1 medium onion, cut into sixths
- 2 slices whole wheat bread, broken into pieces
- 1 teaspoon (5 mL) salt
- $\frac{1}{2}$ teaspoon (2 mL) nutmeg
- $\frac{1}{4}$ teaspoon (1 mL) allspice
- $\frac{1}{4}$ teaspoon (1 mL) black pepper
- $\frac{1}{4}$ cup (60 mL) fat-free egg substitute or 1 egg
- $\frac{1}{2}$ cup (120 mL) low-fat milk

Assemble Food Grinder, using fine grinding plate. Attach Food Grinder to mixer. Turn to Speed 4 and grind beef, veal, onion, and bread into bowl placed under grinder. (Return mixture to grinder and grind once or twice more for extra fine meatballs.) Add all remaining ingredients; mix well.

Shape mixture into 1" (2.5 cm) meatballs and arrange in $15\frac{1}{2} \times 10\frac{1}{2} \times 1"$ (38.8 x 26.3 x 2.5 cm) baking pans. Bake at 450°F (232°C) for 15 minutes, or until browned and no longer pink in center.

While meatballs are baking, prepare Cream Sauce. Heat drippings or melt margarine in large saucepan. Add flour and stir until bubbly. Gradually stir in all remaining ingredients. Cook over medium-low heat until mixture thickens and just begins to bubble. Pour over Swedish Meatballs.

Serve meatballs as an appetizer or combine with cooked noodles as a main dish.

Yield: 20 appetizer servings (4 meatballs per serving) or 10 main dish servings (8 meatballs per serving).

Per appetizer serving: About 86 cal, 9 g protein, 5 g carb, 3 g fat, 28 mg chol, 247 mg sodium.

Per main dish serving: About 173 cal, 19 g protein, 9 g carb, 6 g fat, 56 mg chol, 494 mg sodium.

Cream Sauce

- $\frac{1}{4}$ cup (60 mL) drippings from meatballs or margarine or butter
- $\frac{1}{4}$ cup (60 mL) flour
- 2 cups (475 mL) whole milk
- 2 teaspoons (10 mL) instant beef bouillon granules
- $\frac{1}{8}$ teaspoon (0.5 mL) black pepper

Bolognese Sauce

- 2 *tablespoons (30 mL) olive oil*
- 2 *carrots, peeled and cut into 1" (2.5 cm) pieces*
- 2 *stalks celery cut into 1" (2.5 cm) pieces*
- 1 *large onion, cut into eighths*
- ¹/₄ *cup (60 mL) parsley sprigs*
- ¹/₂ *lbs (680 g) ground beef*
- ¹/₂ *lb (225 g) ground pork*
- 3 *cloves garlic*
- 6 *large ripe tomatoes, cut into sixths*
- 1 *teaspoon (5 mL) basil*
- 1 *teaspoon (5 mL) oregano*
- 1 *bay leaf*
- ¹/₂ *teaspoon (7 mL) salt*
- ¹/₄ *teaspoon (1 mL) pepper*
- ¹/₄ *cup (60 mL) water*
- ¹/₄ *cup (60 mL) dry red wine*

Heat oil in a 12" (30 cm) skillet over medium heat. Add carrots, celery, onion, parsley, ground beef, ground pork, and garlic. Sauté 20 minutes. Remove mixture from heat and cool 10 minutes.

Assemble Food Grinder using coarse grinding plate and attach to mixer. Turn to Speed 4 and grind mixture into a 6 qt (5.7 L) pot.

Assemble Fruit/Vegetable Strainer and attach to mixer. Turn to Speed 4 and strain tomatoes. Measure out 4 cups (945 mL) puree. Add tomato puree, basil, oregano, bay leaf, salt, pepper, tomato paste, water, and wine to meat mixture. Cover and simmer on medium-low heat for 1 hour.

Yield: 2 qt (1.9 L).

Per serving: (¹/₂ cup [120 mL]) About 330 cal, 22 g protein, 8 g carb, 23 g fat, 77 mg chol, 534 mg sodium.

Pesto Sauce

- 2 *cups (475 mL) fresh basil leaves*
- 1 *cup (235 mL) parsley sprigs*
- 8 *cloves garlic*
- 1 *teaspoon (5 mL) salt*
- ¹/₂ *teaspoon (2 mL) pepper*
- 1 *cup (235 mL) Parmesan cheese*
- ¹/₂ *cup (120 mL) olive oil*

Assemble Food Grinder using fine grinding plate and attach to mixer. Turn to Speed 4 and grind basil leaves, parsley sprigs, and garlic into mixer bowl. Add salt, pepper, and Parmesan cheese. Attach bowl and wire whip. Turn to Speed 6 and whip 1 minute. Stop and scrape bowl. Turn to Speed 8 and gradually add olive oil in a thin, steady stream, whipping until absorbed. Use about 2 tablespoons (30 mL) of Pesto Sauce per serving of pasta.

Tip: If Pesto Sauce is not used at once, place it in a jar and cover with a thin layer of olive oil to keep it from darkening. Refrigerate for a week or freeze for longer storage.

Yield: 2 cups (475 mL).

KitchenAid® Stand Mixer Attachment Warranty

ENGLISH

Length of Warranty:	KitchenAid Will Pay For:	KitchenAid Will Not Pay For:
50 United States, the District of Columbia, Canada, and Puerto Rico: One-year limited warranty from date of purchase.	50 United States, the District of Columbia and Canada: Hassle-free replacement of your Stand Mixer Attachment. See the following page for details on how to arrange for replacement. OR In Puerto Rico: The replacement parts and repair labor costs to correct defects in materials and workmanship. Service must be provided by an Authorized KitchenAid Service Center. To arrange for service, follow the instruction in the “How to Arrange for Warranty Service in Puerto Rico” section.	A. Repairs when Stand Mixer Attachment are used in other than normal single family home use. B. Damage resulting from accident, alteration, misuse or abuse or use with products not approved by KitchenAid. C. Replacement parts or repair labor costs for Stand Mixer Attachment when operated outside the country of purchase.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES IMPLIED WARRANTIES, INCLUDING TO THE EXTENT APPLICABLE WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE EXCLUDED TO THE EXTENT LEGALLY PERMISSIBLE. ANY IMPLIED WARRANTIES THAT MAY BE IMPOSED BY LAW ARE LIMITED TO ONE YEAR, OR THE SHORTEST PERIOD ALLOWED BY LAW. SOME STATES AND PROVINCES DO NOT ALLOW LIMITATIONS OR EXCLUSIONS ON HOW LONG AN IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS LASTS, SO THE ABOVE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU.

IF THIS PRODUCT FAILS TO WORK AS WARRANTED, CUSTOMER’S SOLE AND EXCLUSIVE REMEDY SHALL BE REPAIR OR REPLACEMENT ACCORDING TO THE TERMS OF THIS LIMITED WARRANTY. KITCHENAID AND KITCHENAID CANADA DO NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. This warranty gives you specific legal rights and you may also have other rights which vary from state to state or province to province.

Hassle-Free Replacement Warranty – 50 United States and District of Columbia

We're so confident the quality of our products meets the exacting standards of KitchenAid that, if your Stand Mixer Attachment should fail within the first year of ownership, KitchenAid will arrange to deliver an identical or comparable replacement to your door free of charge and arrange to have your original Stand Mixer Attachment returned to us. Your replacement unit will also be covered by our one year limited warranty. Please follow these instructions to receive this quality service.

If your Stand Mixer Attachment should fail within the first year of ownership, simply call our toll-free Customer Satisfaction Center at 1-800-541-6390 Monday through Friday, 8 a.m. to 8 p.m. (Eastern Time), or Saturday, 10 a.m. to 5 p.m. Give the consultant your complete shipping address. (No P.O. Box numbers, please.)

When you receive your replacement Stand Mixer Attachment, use the carton and packing materials to pack up your original Stand Mixer Attachment(s). In the carton, include your name and address on a sheet of paper along with a copy of the proof of purchase (register receipt, credit card slip, etc.).

Hassle-Free Replacement Warranty – Canada

We're so confident the quality of our products meets the exacting standards of the KitchenAid brand that, if your Stand Mixer Attachment should fail within the first year of ownership, KitchenAid Canada will replace your Stand Mixer Attachment with an identical or comparable replacement. Your replacement unit will also be covered by our one year limited warranty. Please follow these instructions to receive this quality service.

If your Stand Mixer Attachment should fail within the first year of ownership, take the Stand Mixer Attachment or ship collect to an Authorized KitchenAid Canada Service Centre. In the carton include your name and complete shipping address along with a copy of the proof of purchase (register receipt, credit card slip, etc.). Your replacement Stand Mixer Attachment will be returned prepaid and insured. If you are unable to obtain satisfactory service in this manner call our toll-free Customer eXperience Centre at 1-800-807-6777. Or write to us at:

Customer eXperience Centre
KitchenAid Canada
200-6750 Century Ave.
Mississauga, ON L5N 0B7

How to Arrange for Warranty Service in Puerto Rico

Your Stand Mixer Attachment(s) is covered by a one-year limited warranty from the date of purchase. KitchenAid will pay for replacement parts and labor costs to correct defects in materials and workmanship. Service must be provided by an Authorized KitchenAid Service Center.

Take the Stand Mixer Attachment(s) or ship prepaid and insured to an Authorized KitchenAid Service Center. Your repaired Stand Mixer Attachment(s) will be returned prepaid and insured. If you are unable to obtain satisfactory service in this manner, call toll-free 1-800-541-6390 to learn the location of a Service Center near you.

How to Arrange for Service after the Warranty Expires – All Locations

For service information in the 50 United States, District of Columbia, and Puerto Rico,
call toll-free 1-800-541-6390.

Or write to:
Customer Satisfaction Center
KitchenAid Portable Appliances
P.O. Box 218
St. Joseph, MI 49085-0218

Or contact an Authorized Service Center
near you.

For service information in Canada,
call toll-free 1-800-807-6777.

Or write to:
Customer eXperience Centre
KitchenAid Canada
200 - 6750 Century Ave.
Mississauga, Ontario L5N 0B7

How to Arrange for Service Outside these Locations

Consult your local KitchenAid dealer or
the store where you purchased the Stand
Mixer Attachment for information on how
to obtain service.

For service information in Mexico,
call toll-free
01-800-024-17-17
(JV Distribuciones)

Or

01-800-902-31-00
(Industrias Birtman)

How to Order Accessories and Replacement Parts

**To order accessories or replacement
parts for your Stand Mixer Attachment
in the 50 United States, District of
Columbia, and Puerto Rico,**
call toll-free 1-800-541-6390 Monday
through Friday, 8 a.m. to 8 p.m. (Eastern
Time), or Saturday, 10 a.m. to 5 p.m.

Or write to:
Customer Satisfaction Center
KitchenAid Portable Appliances
P.O. Box 218
St. Joseph, MI 49085-0218

**To order accessories or replacement
parts for your Stand Mixer Attachment
in Canada,**
call toll-free 1-800-807-6777.

Or write to:
Customer eXperience Centre
KitchenAid Canada
200 - 6750 Century Ave.
Mississauga, Ontario L5N 0B7

**To order accessories or replacement
parts for your Stand Mixer Attachment
in Mexico,**
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01-800-024-17-17
(JV Distribuciones)

Or

01-800-902-31-00
(Industrias Birtman)