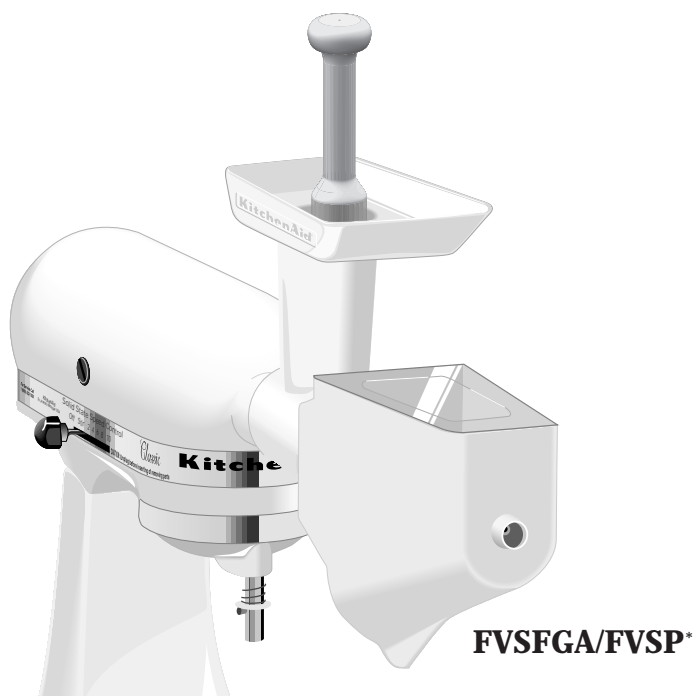


KitchenAid®

FRUIT/VEGETABLE STRAINER



**This attachment has been approved for use with
all KitchenAid® household stand mixers**

*Fruit/Vegetable Strainer Parts (Model FVSP) are available to convert a Model FGA Food Grinder to a Fruit/Vegetable Strainer.



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 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 food pusher.
11. This product is designed for household use only.

SAVE THESE INSTRUCTIONS

Your safety and the safety of others is 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 hazards that can kill or hurt you and others.

All safety messages will be preceded by the safety alert symbol and the word "DANGER" or "WARNING." These words mean:

 **DANGER**

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

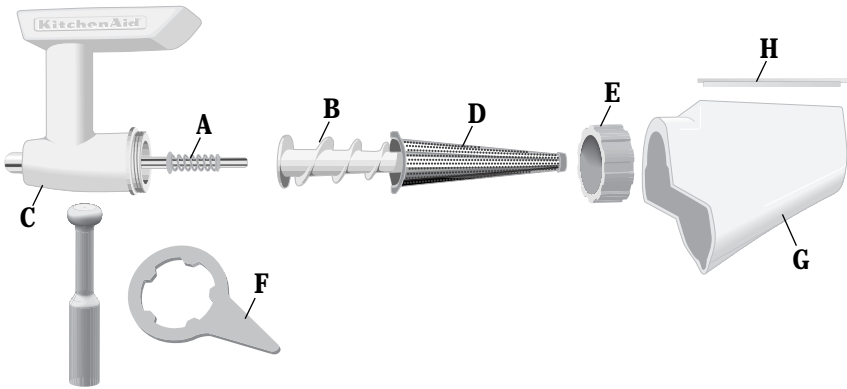
 **WARNING**

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

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



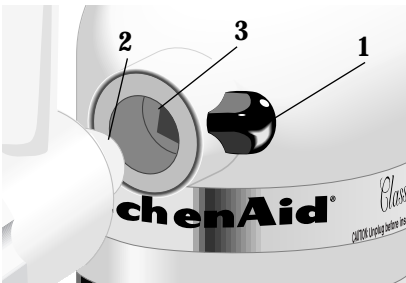
TO ASSEMBLE:



Slide smaller end of spring and shaft assembly (A) into opening in larger worm (B) until secured firmly in place. Insert the larger worm into the grinder body (C). Attach strainer cone (D) over the exposed end of the worm matching the tabs of the cone with the notches in the grinder body. Place ring (E) onto grinder body, turning by hand until finger tight but not overtightened.

Note: Do not use wrench (F) to tighten ring, only to remove. Slide the strainer tray (G) over the cone and latch on top of ring. Place splash shield (H) on strainer tray.

TO ATTACH:



Before attaching accessory, turn off and unplug unit.

Loosen attachment knob (1) by turning it counterclockwise. Remove attachment hub cover. Insert attachment shaft housing (2) into attachment hub (3) making certain that attachment power shaft fits into square hub socket. Rotate attachment back and forth if necessary. When attachment is in proper position, the pin on the attachment will fit into the notch on the hub. Tighten attachment knob until attachment is completely secured to mixer.

TO USE:

⚠ WARNING	
	Rotating Blade Hazard
	Always use food pusher.
	Keep fingers out of openings.
	Keep away from children.
Failure to do so can result in cuts or other injury.	

After attaching unit to mixer, place mixer bowl under strainer tray to catch strained food and a smaller bowl under open end to catch food waste. Cut food into pieces that will fit in the hopper. Turn mixer to Speed 4 and feed food into hopper using stromper.



TO STRAIN FRUITS AND VEGETABLES:

- Cut into pieces that will fit into hopper.
- Remove tough, thick skin or rind, i.e., oranges.
- Remove all large pits or seeds, i.e., apples, peaches.
- Remove hulls or stems, i.e., strawberries, grapes.
- Cook all tough or firm fruits and vegetables before straining.

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. Do not process additional food until liquid has drained from hopper; damage to mixer may result.

Labruscan or slip-skin type grapes such as Concord, Catawba and Ontario grapes should not be processed in the Fruit/Vegetable Strainer. Damage to the attachment and/or mixer may result. Only Nifera family grapes such as Tokay and Thompson Seedless may be processed.

TO LOOSEN THE RING:

If ring is too tight to remove by hand, slip the wrench over the grooves.

Turn wrench handle counterclockwise.

Note: Never use wrench to attach ring to grinder body. Damage to the attachment may result.

TO CLEAN:

The grinder body housing, worm, strainer cone, strainer tray and splash shield are dishwasher safe. Some foods may stain certain parts. These stains may be removed by using one of the following methods: (1) place parts in dishwasher and use cycle for normally soiled dishes, or (2) rub a small amount of oil or shortening over the stains, wash in warm sudsy water and rinse. The stomper should be washed in warm sudsy water, rinsed and dried. A small bottle brush can be used to help remove pulp from the strainer cone.

Note: Fruit/Vegetable Strainer Parts (Model FVSP) are available to convert a Model FGA Food Grinder to a Fruit/Vegetable Strainer.



GOLDEN PEACH CHUTNEY

- 4 *large peaches, peeled and cut into chunks or 1 package (16 oz.) frozen peaches, thawed*
- $\frac{1}{2}$ *cup vinegar*
- 2 *tablespoons finely chopped onion*
- $\frac{1}{4}$ *cup dried fruit bits*
- $\frac{1}{2}$ *cup firmly packed brown sugar*
- $\frac{1}{4}$ *cup sugar*
- 2 *tablespoons finely chopped crystallized ginger*
- $\frac{1}{4}$ *teaspoon cloves*
- $\frac{1}{4}$ *teaspoon allspice*

Assemble Fruit/Vegetable Strainer and attach to mixer. Turn to Speed 4 and strain peaches into large saucepan placed under strainer. Add all remaining ingredients. Heat to boiling. Reduce heat to low. Cook about 20 minutes, or until thick, stirring frequently.

Yield: 24 servings (1 tablespoon per serving).

Per serving: About 40 cal, 0 g pro, 11 g carb, 0 g fat, 0 mg chol, 3 mg sod.

RASPBERRY-RHUBARB FREEZER JAM

- 1 *envelope unflavored gelatin*
- $\frac{1}{4}$ *cup cold water*
- 1 *package (12 oz.) frozen raspberries, thawed, or 3 cups fresh raspberries*
- 1 *package (16 oz.) frozen rhubarb, thawed and drained, or 2 cups fresh rhubarb, chopped*
- $\frac{3}{2}$ *cups sugar*

Sprinkle gelatin over water in small bowl to soften. Set aside.

Assemble Fruit/Vegetable Strainer and attach to mixer. Turn to Speed 4 and strain raspberries into large saucepan placed under strainer. Add rhubarb and sugar. Heat to boiling. Reduce heat to medium. Cook about 5 minutes, or until sugar is dissolved and rhubarb is very soft, stirring frequently. Remove from heat. Add softened gelatin; mix. Let mixture stand at room temperature 24 hours. Spoon into containers and store in refrigerator or freezer.

Yield: About 5 cups (1 teaspoon per serving).

Per serving: About 12 cal, 0 g pro, 3 g carb, 0 g fat, 0 mg chol, 0 mg sod.



HARVEST APPLE BUTTER

*3 lbs. cooking apples, cut
into fourths*
3/4 cup apple cider
1/2 cup vinegar
2 cups sugar
2 teaspoons cinnamon
1/2 teaspoon cloves
1 1/2 teaspoon allspice

Place apples, cider, and vinegar in large saucepan or Dutch oven. Cook over medium heat about 15 minutes, or until very soft, stirring occasionally.

Assemble Fruit/Vegetable Strainer and attach to mixer. Turn to Speed 4 and strain cooked apples into mixer bowl placed under strainer. Return apples to pan. Add sugar and spices; mix well. Cook over low heat until sugar is dissolved, stirring constantly. Cook 15 to 20 minutes longer, or until thick, stirring frequently. Ladle into hot, sterilized 1/2-pint jars. Process 10 minutes in boiling water bath. Remove jars from water. Cool; check seals.

Yield: About 5 cups (2 teaspoons per serving).

Per serving: About 21 cal, 0 g pro, 5 g carb,
0 g fat, 0 mg chol, 0 mg sod.

TOTAL REPLACEMENT WARRANTY

We're so confident the quality of our products meets the exacting standards of KitchenAid that, if your attachment/accessory should fail within the first year of ownership, KitchenAid will arrange to deliver a replacement attachment/accessory to your door free of charge and arrange to have your "failed" attachment/accessory returned to us. Your replacement unit is covered by our one year full warranty. Please follow these instructions to receive this quality service.

If you reside in the United States and your KitchenAid attachment/accessory


should fail within the first year of ownership, simply call our toll-free Customer Satisfaction Center at **1-800-541-6390**.

Give the consultant your complete shipping address. (No P.O. Box Numbers, please.)

KitchenAid will arrange to deliver a replacement attachment/accessory and have your "failed" attachment/accessory returned to us.

Put your "failed" attachment/accessory in the original shipping carton along with a sheet of paper with your name and address on it, and proof of purchase (register receipt, credit card charge slip, etc.)

WARRANTY

Length of Warranty:	KitchenAid Will Pay For:	KitchenAid Will Not Pay For:
<p>One Year Full warranty from date of purchase.</p>	<p>Replacement parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by an Authorized KitchenAid Service Center. OR Total Replacement Warranty.</p> <div style="text-align: center;">  </div>	<p>A. Repairs when attachment/accessory is used in other than normal home use. B. Damage resulting from accident, alteration, misuse or abuse. C. Any incidental shipping or handling costs to deliver your attachment/accessory to an Authorized KitchenAid Service Center. D. Replacement parts or repair labor costs for attachments/accessories operated outside the United States.</p>
<p>Missing a part? Call 1-800-541-6390 for immediate handling of your problem.</p>		

KITCHENAID DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

HOW TO ARRANGE FOR SERVICE

To arrange for service, call the KitchenAid Customer Satisfaction Center, toll-free at 1-800-541-6390.

KitchenAid®

St. Joseph, Michigan 49085 U.S.A