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› Cofun Metal Meat Grinder Attachment for KitchenAid Stand Mixers - Model EUC1905 Instruction Manual

Cofun EUC1905

Cofun Metal Meat Grinder Attachment for KitchenAid Stand Mixers - Model EUC1905 Instruction Manual

Brand: Cofun

1. INTRODUCTION

This instruction manual provides comprehensive guidance for the safe and effective use of your Cofun Metal Meat Grinder Attachment. Designed for compatibility with KitchenAid Stand Mixers and select Cuisinart models, this attachment allows for efficient meat grinding and sausage stuffing. Please read all instructions carefully before initial use and retain this manual for future reference.

2. PRODUCT COMPONENTS

The Cofun Metal Meat Grinder Attachment includes the following components:

- Main Grinder Unit
- 2 Grinding Blades
- 4 Grinding Plates (various sizes for different textures)
- 3 Sausage Stuffing Tubes (different calibers)
- 1 Cleaning Brush
- 1 Removable Food Tray
- 1 Food Pusher



Image 2.1: All components of the Cofun Metal Meat Grinder Attachment.



Image 2.2: The Cofun Meat Grinder Attachment assembled on a stand mixer, with various accessories displayed.

3. COMPATIBILITY

This Cofun Metal Meat Grinder Attachment is designed for use with:

- KitchenAid Stand Mixers
- Cuisinart Stand Mixer Models: SM-50, SM-50BC, SM-50R

Note: This product is not associated with KitchenAid.

4. SETUP AND ASSEMBLY

Follow these steps to assemble the meat grinder attachment:

1. Insert the grind worm into the grinder body.
2. Install the grinding blade with the sharp side facing outward.
3. Place the desired grinding plate over the blade.
4. Turn the locking ring until it is secured, but do not overtighten.
5. Place the food tray onto the top of the grinder body.
6. Attach the assembled grinder unit to the power hub of your stand mixer. Ensure it is securely fastened.

Easy to install and disassemble

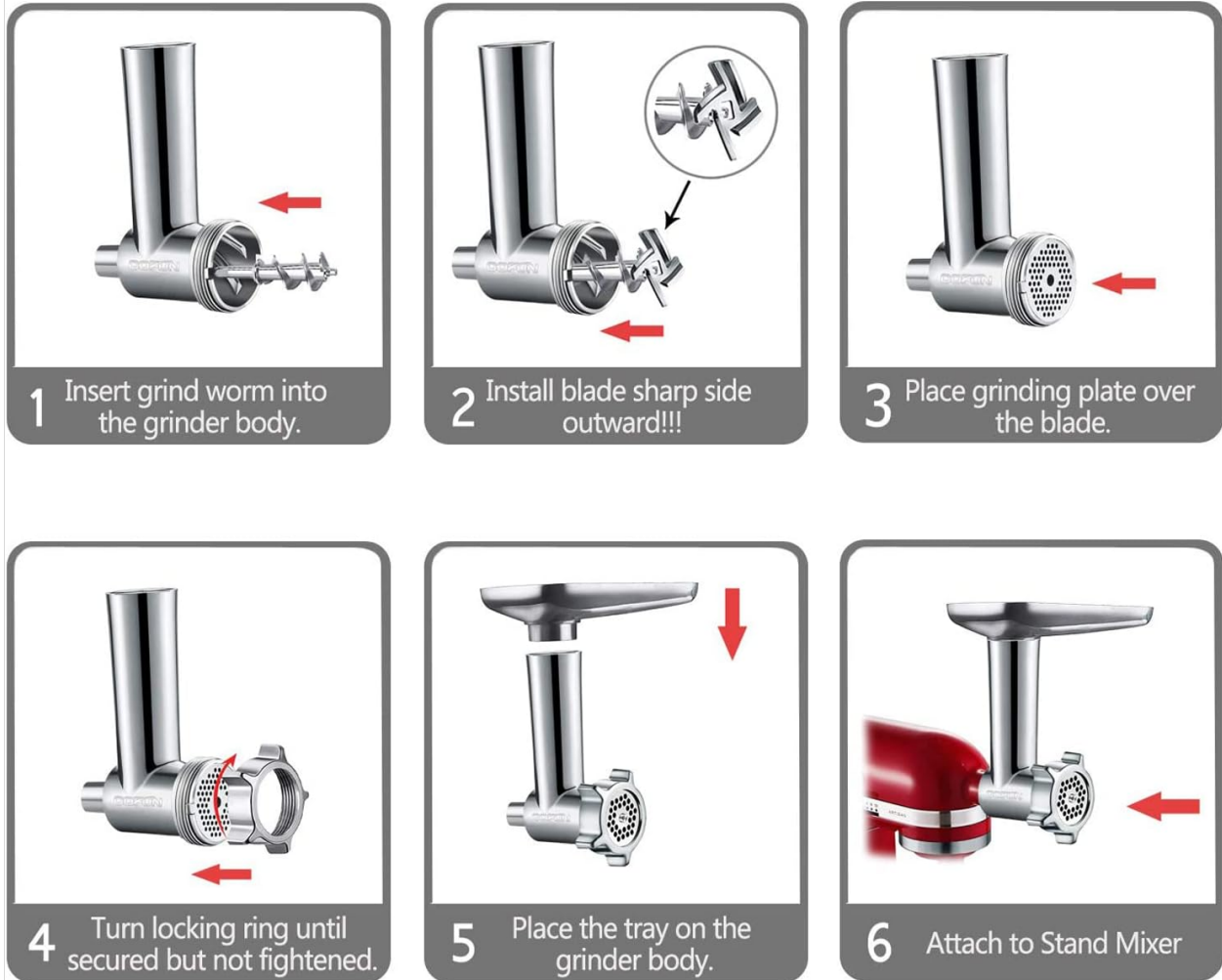


Image 4.1: Visual guide for assembling the meat grinder attachment.



Image 4.2: Important note on installing the grinding blade with the sharp side facing outward.

5. OPERATING INSTRUCTIONS

5.1 Grinding Meat

The attachment includes four grinding plates for various textures:

- **Fine Grinding Plate:** Ideal for hard cheese, bread crumbs, or cooked meats for spreads.
- **Medium Grinding Plate:** Suitable for general meat grinding.
- **Coarse Grinding Plate:** Perfect for grinding meat for sausages, raw or cooked meats.

- **Kidney Grinding Plate:** Recommended for grinding raw meat for burgers and chili, or vegetables for salsas and sauces.



Image 5.1: Examples of different grinding plates and their applications.



Image 5.2: Fine & Medium Grinding Plate for various food preparations.



Image 5.3: Coarse Grinding Plate for meat and sausage preparation.



KIDNEY GRINDING PLATE

Ideal for grinding raw meat for
burgers & chili, vegetables for
salsas & sauces.

Image 5.4: Kidney Grinding Plate for specific grinding needs.

Preparation: Cut meat or other ingredients into small, narrow cubes. For best results, chill the meat in the freezer for a short period until very cold but not frozen. This helps prevent clogging and ensures a cleaner grind.

Grinding Process:

1. Ensure the grinder is securely attached to your stand mixer.
2. Place a bowl beneath the grinder output to collect the ground food.
3. Turn on your stand mixer to a medium speed (e.g., Speed 8 for KitchenAid).
4. Feed the prepared ingredients into the food tray. Use the food pusher to gently guide the ingredients down the chute. Do not force food into the grinder.
5. Continue feeding until all ingredients are processed.

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Video 5.1: Demonstration of how to use the meat grinder attachment for grinding various foods. This video illustrates the assembly and operation for both grinding and sausage stuffing.

5.2 Stuffing Sausages

To stuff sausages, replace the grinding plate and blade with the appropriate sausage stuffing tube.

1. Disassemble the grinding plate and blade.
2. Attach the desired sausage stuffing tube to the grinder unit.

3. Prepare your seasoned meat mixture. It is recommended to grind the meat first, then mix with seasonings, and then stuff.
4. Slide the sausage casing onto the stuffing tube.
5. Turn on your stand mixer to a low to medium speed.
6. Feed the meat mixture into the food tray, using the food pusher to guide it into the casing. Guide the casing as it fills to create even sausages.

Handwash Only

Easy to clean with soap, warm water (Not to exceed 122F°) and cleaning brush



Image 5.5: The three different sizes of sausage stuffer tubes included with the attachment.

SAUSAGE STUFFER TUBES

Three different caliber sausage stuffer tubes are perfect for making a variety of sausages.



Image 5.6: Sausage stuffer tubes in use, demonstrating the process of making sausages.

6. CLEANING AND MAINTENANCE

IMPORTANT: The Cofun Metal Meat Grinder Attachment is NOT DISHWASHER-SAFE.

To ensure the longevity and proper function of your attachment, hand washing is recommended:

1. Completely disassemble all parts of the food grinder attachment.
2. Wash all parts with soap and warm water (do not exceed 122°F / 50°C).
3. Use the included cleaning brush to reach hidden crevices and corners for thorough cleaning.
4. Rinse thoroughly after washing.
5. Dry all parts completely with a soft cloth to prevent water spots and maintain the metal's appearance.
6. Store all components in a dry place.



Image 6.1: Visual guide for hand washing the disassembled components.

7. TROUBLESHOOTING

If you encounter issues while using your meat grinder attachment, consider the following:

- **Food not grinding or slow grinding:** Ensure the meat is cut into small, uniform pieces and is sufficiently chilled. Check that the grinding blade is installed correctly with the sharp side facing outward and that the grinding plate is not clogged.
- **Attachment not fitting securely:** Verify that the attachment is properly aligned with the power hub of your stand mixer and the locking screw is tightened.
- **Excessive noise or vibration:** This may indicate improper assembly or that the stand mixer is operating at too high a speed for the task. Reduce speed or re-assemble the attachment.
- **Meat becoming mushy:** Ensure meat is very cold. Warm meat can smear rather than grind cleanly.

8. SPECIFICATIONS

| Feature | Detail |
|--------------------|--|
| Color | Silver |
| Brand | Cofun |
| Style | Professional |
| Product Dimensions | 8.46"L x 4.13"W x 6.1"H |
| Capacity | 11 Pounds |
| Recommended Uses | Grinding, Sausage Stuffer |
| Specific Uses | Grinding, Meat Grinder and Sausage Stuffer |
| Item Weight | 1.83 pounds |
| Item Model Number | EUC1905 |

9. SAFETY INFORMATION

- Always ensure the stand mixer is turned off and unplugged before attaching, detaching, or cleaning the grinder.
- Keep fingers and utensils away from the feed opening and grinding plates during operation. Always use the food pusher provided.
- Do not attempt to grind bones or other hard materials, as this can damage the attachment and your stand mixer.
- Never operate the attachment without all parts properly assembled.
- Keep the attachment out of reach of children.

10. WARRANTY AND SUPPORT

For any questions, concerns, or support regarding your Cofun Metal Meat Grinder Attachment, please contact the manufacturer directly. While specific warranty details are not provided in this manual, the manufacturer, Cofun, is committed to customer satisfaction.

You can visit the Cofun Store on Amazon for more information or to find contact details.

