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› Cofun Stainless Steel Spiral Dough Hook Instruction Manual for KitchenAid 5Plus & 6QT Bowl-Lift Stand Mixers

Cofun EUC230203

Cofun Stainless Steel Spiral Dough Hook Instruction Manual

For KitchenAid 5Plus & 6QT Bowl-Lift Stand Mixers (Model: EUC230203)

INTRODUCTION

Thank you for choosing the Cofun Stainless Steel Spiral Dough Hook. This accessory is designed to enhance your baking experience by efficiently kneading various doughs. Made from premium 304 stainless steel, it offers durability, rust resistance, and is non-coated for a food-safe and easy-to-clean solution. This manual provides essential information for proper setup, operation, and maintenance to ensure optimal performance and longevity of your dough hook.

PRODUCT OVERVIEW

The Cofun Stainless Steel Spiral Dough Hook is engineered for efficient dough kneading. Its spiral design helps to develop gluten structure effectively, resulting in perfectly smooth dough for various recipes.

5 PLUS/6 QT BOWL-LIFT DOUGH HOOK



Image: Overview of the Cofun Stainless Steel Spiral Dough Hook, highlighting its stainless steel material, dishwasher-safe property, and compatibility with KitchenAid 5 Plus and 6 QT Bowl-Lift Stand Mixers. Dimensions are approximately 6.8 inches in height and 4 inches in width.

SETUP AND INSTALLATION

Follow these steps to correctly install the dough hook onto your KitchenAid stand mixer:

1. Ensure your mixer is unplugged before attaching or removing any accessories.
2. Raise the mixer head (if applicable) or ensure the bowl is lowered for bowl-lift models.
3. Align the safety buckle of the dough hook with the pin on the mixer shaft.
4. Push the dough hook upwards onto the shaft.
5. Rotate the dough hook to the right until it locks securely into place.
6. Gently pull down on the dough hook to ensure it is firmly attached before use.

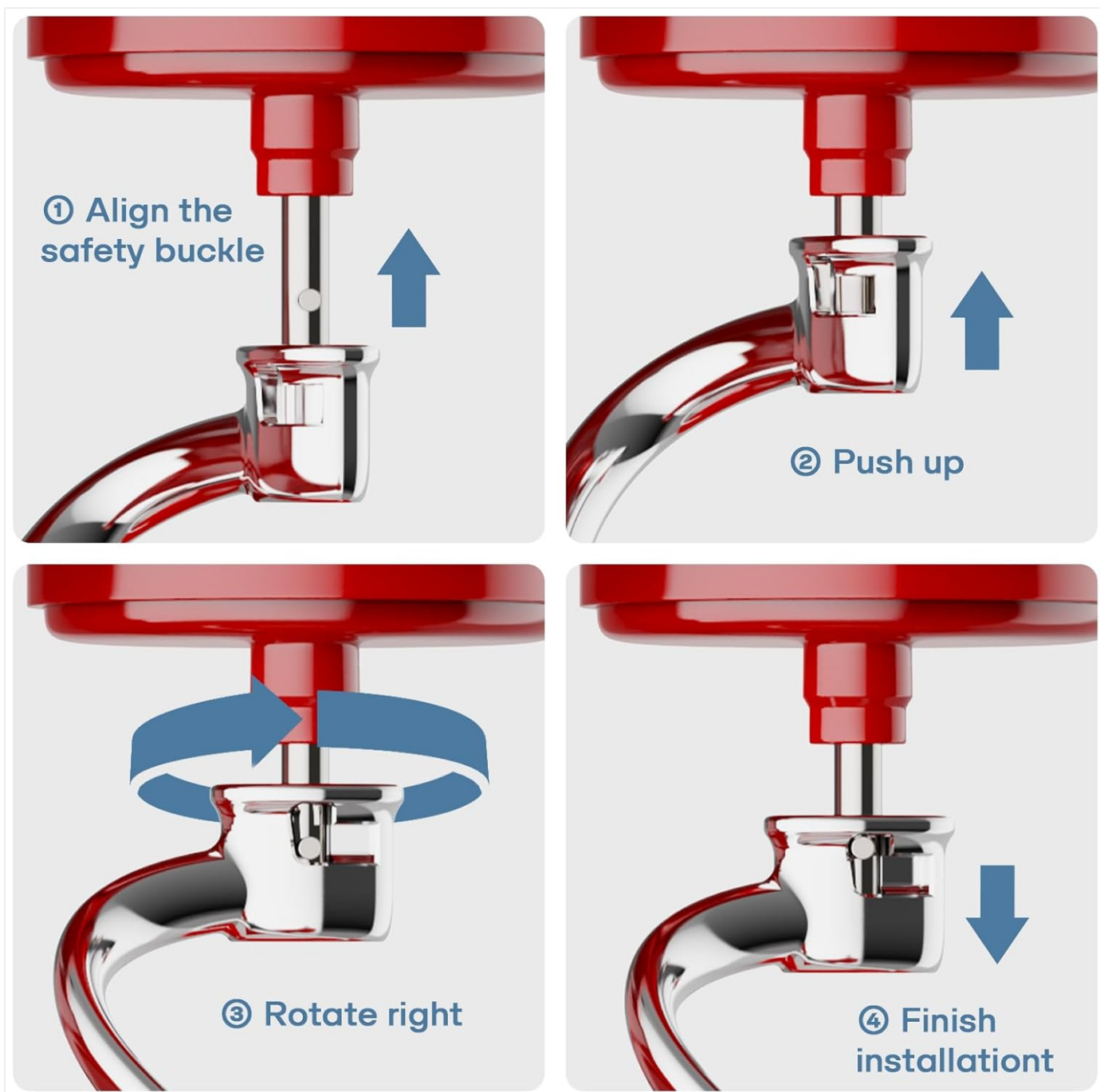


Image: A four-panel image illustrating the installation process: 1) Aligning the safety buckle, 2) Pushing up, 3) Rotating right, and 4) Finishing installation.

Compatibility

This dough hook is specifically designed for KitchenAid 5 Plus and 6-Qt Bowl-Lift Stand Mixers. It is **not** compatible with Tilt-Head stand mixers.

PERFECTLY COMPATIBLE WITH

Kitchenaid Bowl - Lift Stand Mixer



5 Plus
Professional
5 Plus Series



6 Qt
Professional
600 Series

Fits Models

5 Plus Bowl-Lift: Professional 5 Plus、 Professional 550 Plus、 KV25G、 KV25H、 KV25M、 KSM55

6 QT Bowl-Lift: Pro600 series、 Professional 600 Series、 Professional 6 Series
、 KP2671X、 KP26M、 KL26M、 KSM60、 KD2661、 KT2651X、 5KSM6583、
5KSM6585G、 KD2661、 KP26M1、 KP26M8、 KP26N9、 KSM75、 KSM70

Attention : Not for Tilt-head stand mixers, **Only fit for Bowl-lift stand mixers**; If you are not sure if this paddle attachment matches your KitchenAid mixer, Please email us or leave your questions on the Q&A function, we will be happy to assist you.

Image: A visual guide showing compatible KitchenAid 5 Plus Professional and 6 Qt Professional 600 Series Bowl-Lift Stand Mixers, along with a list of specific model numbers.

Adjusting the Beater-to-Bowl Clearance

For optimal kneading performance, ensure there is an appropriate gap between the bottom of the bowl and the dough hook. An ideal gap is approximately 3/4 of an inch. This allows the dough hook to move freely and develop a smooth gluten structure without scraping the bowl or being too far from the ingredients.



Mind the gap between the bottom of the bowl and the hook, about $\frac{3}{4}$ inches is perfect. This way the dough will move and form a nice gluten structure.

Image: A KitchenAid mixer with the dough hook installed, illustrating the recommended $\frac{3}{4}$ inch gap between the bottom of the bowl and the hook for effective kneading.

OPERATING INSTRUCTIONS

Once the dough hook is securely installed and the bowl is in place, you can begin kneading. This spiral dough hook is designed for efficient mixing of various doughs, including bread, pizza, pasta, and cookies.

- Add your ingredients to the mixer bowl.
- Lower the mixer head or raise the bowl (for bowl-lift models).
- Select a low speed setting (typically Speed 2 for kneading) to start mixing.
- Gradually increase speed as needed, ensuring the dough is consistently worked.
- Continue mixing until the dough reaches the desired consistency, typically smooth and elastic.



Image: A red KitchenAid stand mixer with the spiral dough hook attached, positioned on a kitchen counter with cookies and baking ingredients, demonstrating its use in a baking environment.

Recipe Ideas

The Cofun Stainless Steel Spiral Dough Hook is versatile for a wide range of recipes:

- **Bread Dough:** Achieve perfectly kneaded dough for homemade loaves, rolls, and more.
- **Pizza Dough:** Create elastic and smooth pizza bases.
- **Pasta Dough:** Prepare fresh pasta dough with ease.
- **Cookie Dough:** Mix thick cookie doughs efficiently.

MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your dough hook.

Cleaning Methods

The Cofun Stainless Steel Spiral Dough Hook is designed for easy cleaning:

- **Dishwasher Safe:** For convenience, the dough hook can be placed in the dishwasher. Its polished surface and lack of dead corners ensure thorough cleaning.
- **Hand Wash:** Alternatively, you can hand wash the dough hook using warm water and mild dish soap. Rinse thoroughly and dry completely before storing.



Image: A split image demonstrating two cleaning methods: one showing hands washing the dough hook under running water, and the other showing the dough hook placed in a dishwasher rack.

TROUBLESHOOTING

If you encounter any issues with your Cofun Stainless Steel Spiral Dough Hook, please refer to the following common solutions:

- **Dough Climbing the Hook:** Ensure the beater-to-bowl clearance is correctly set to approximately 3/4 inch. If the gap is too large, the dough may not be properly engaged and could climb the hook. Adjust the mixer's screw if necessary to achieve the correct clearance.
- **Dough Hook Not Fitting:** Verify that your KitchenAid mixer is a 5 Plus or 6 QT Bowl-Lift model. This dough hook is not

compatible with tilt-head models. If you are unsure about your mixer's compatibility, please contact customer support.

- **Ineffective Kneading:** Check the beater-to-bowl clearance. If the gap is too small, the hook might scrape the bowl, and if too large, it won't properly incorporate ingredients. Adjust as needed. Also, ensure you are using the recommended speed settings for kneading (typically low speeds).
- **Flaking or Coating Issues:** This dough hook is made of non-coated 304 stainless steel, eliminating issues with flaking coatings. If you observe any unusual material coming off the hook, discontinue use and contact customer support.

SPECIFICATIONS

| Feature | Detail |
|--------------------|--|
| Product Dimensions | 2.5 x 4 x 6.7 inches |
| Item Weight | 9.9 ounces |
| Material | Premium 304 Stainless Steel |
| Compatibility | KitchenAid 5 Plus & 6QT Bowl-Lift Stand Mixers |
| Cleaning | Dishwasher Safe |
| Model Number | EUC230203 |

SUPPORT

Cofun is committed to providing excellent after-sales service. If you have any questions, concerns, or require assistance with your Stainless Steel Spiral Dough Hook, please do not hesitate to contact us. Our customer support team is available to help you with compatibility inquiries, troubleshooting, or any other product-related questions.

For support, please refer to the contact information provided with your purchase or visit the official Cofun store on Amazon.

