



10661

KuKoo Meat and Vegetable Grinder



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Specification

Product Description

Everyone knows food tastes better, and is healthier when it's home-made. The KuKoo Meat and Vegetable Grinder is the perfect household kitchen appliance to prepare and make your own fresh mince, sausages and tomato juice, amongst other delectable foods.

The KuKoo Meat and Vegetable Grinder comes with a huge variety of attachments allowing you to use the appliance for a versatile array of jobs:

- Grind meat course, medium or fine with the interchangeable blades.
- Make delicious sausages.
- Grate, cut and slice vegetables.
- Juice tomatoes.
- Even make Kibbe – a traditional Middle Eastern dish.

The high powered motor featuring metal gears, the reversible function and the removable, interchangeable and easy to clean attachments means all that kitchen meat and vegetable prep will be an absolute breeze!

Note: The Meat and Vegetable Grinder, as well as the included parts, are not dishwasher safe. We recommend that you hand wash this product as a dishwasher will tarnish it.

Monster Meat Grinder Recipes

If you are looking for a little inspiration for some recipes, we've kindly added some in here for you! Check out the Recipes – Monster Meat Grinder Recipes section further in this instruction manual. Enjoy!

Specification

Technical Information

Torque Power: 2000 Watts

Weight: 4.7 Kg

Voltage: 220-240 Volts

Product Specifics

Dimensions: 44cm W x 25cm D x 30cm H

Materials: Plastic, Cast Iron and Stainless Steel.

Monster Guarantee

If you wish to return a product in perfect working order, we provide a 30 day returns policy as long as the item is unopened and in a resalable condition.

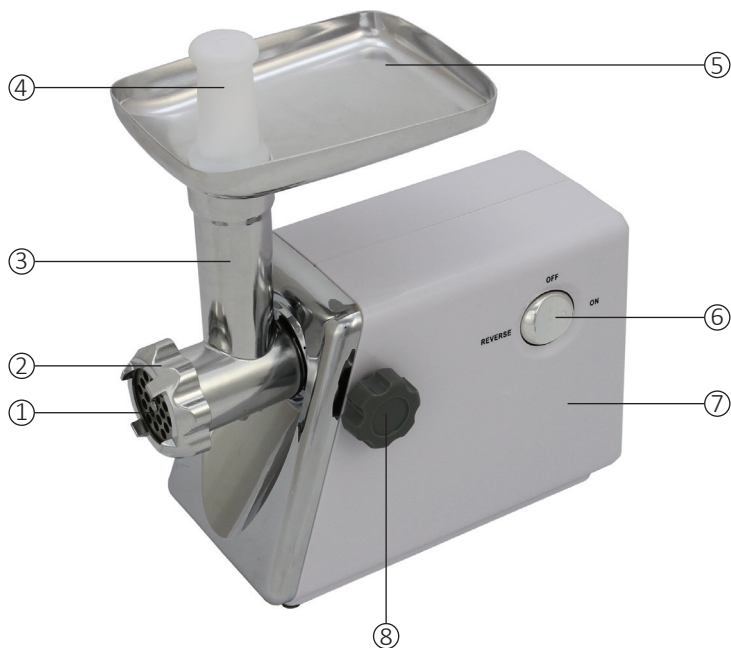
A 12 month warranty applies to all of our electrical products; we will cover the cost of labour and parts. Our policy is to try and repair the item before arranging an exchange or refund.

If for any reason a part is missing please get in touch with us within 7 days on receipt of your order. You can contact our friendly and helpful Customer Support Team via email or call. For full terms and conditions contact our Support Department via the details on the Contact Us page.

Specification

Product Features

1. Meat Grinder Disc
2. Fixing Ring
3. Hopper
4. Tamper
5. Food Tray
6. Switch
7. Motor
8. Fixing Screw



Specification

Product Functions

The KuKoo Meat and Vegetable Grinder has 5 different functions – each with varying attachment combinations:



Meat Grinding

Perfect for grinding various meats, into three different diameters of mince.



Sausage Filling

Make tasty home-made sausages! Simply cover the attachment in a casing and feed the meat through.



Vegetable Slicing/Grating

Prepare vegetables, such as carrots with this attachment. Just make sure the vegetables are thin enough for the hopper.

Specification

Product Functions



Tomato Juicing

Feed through tomatoes and create the purest of juice! All skins will automatically be removed.



Kibbe Maker

Make this traditional Middle Eastern dish. Make with your pre-ground mince meat.

User Guide

Assembly Instructions

Please follow these simple instructions to assemble the KuKoo Meat and Vegetable Grinder. Please ensure the motor is switched off when changing the attachments.

When assembling for each function, please attach the parts in the order displayed within the imagery. Ensure parts are tightly fastened.

To attach the hopper, push onto the motor shaft and tightly turn the fixing screw in the threading hole.

When using the blade, make sure the grooves face outwards – the blade should look like this when viewing face on in the machine:



User Guide

Assembly Instructions

Meat Grinder



Choose one of the three meat grinder attachments:



User Guide

Assembly Instructions

Sausage Maker



Choose one of the three meat grinder attachments for the sausage maker:



User Guide

Assembly Instructions

Vegetable Slicer/Grater



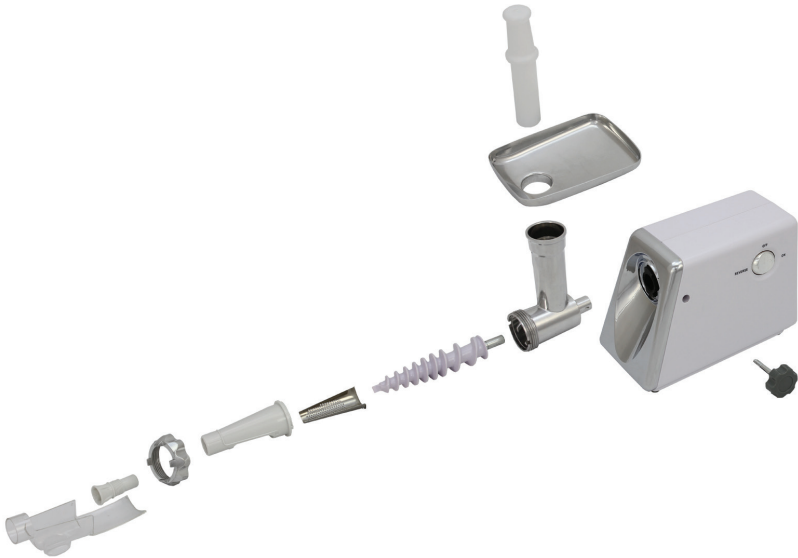
Choose one of the three vegetable slicer/grater attachments:



User Guide

Assembly Instructions

Tomato Juicer



Choose one of the two tomato juicer attachments:



User Guide

Assembly Instructions

Kibbe Maker



User Guide

Operation Instructions

Step One:

Wash all parts before use.

Step Two:

Once the desired function attachments are assembled securely, plug in the machine.

Step Three:

Place a bowl/plate at the end of the attachments, so they can collect the food/juice.

Step Four:

With appropriate food type, push down the hopper with the tamper. Turn the switch to 'On' and begin the grinding/juicing etc.

Please Note: Do not push the food with a lot of force – this will over bear the motor and cause damage to the appliance. Please use appropriate food for the different attachments.

Step Five:

For the sausage maker, slide the casing onto the stem of the attachment. Feed the meat through at a steady pace, allowing the casing to flow off the end of the stem. When at a desired length, squeeze with fingers, twist and cut.

Step Six:

When complete, turn off motor, remove and wash all attachments. Only wipe down the motor housing if needed.

Troubleshooting

Resolution Guide

Please read through the guide below if you have any issues or faults with your KuKoo Meat and Vegetable Grinder.

Q: There are parts missing from my order

A: If there appears to be any part missing from your KuKoo Meat and Vegetable Grinder package contact our Customer Support team via the details on the Contact Us page.

Q: My KuKoo Meat and Vegetable Grinder will not start.

A: Check the plug socket is in and switched on at the mains. Turn the switch to 'On' position. If it still will not start, simply call or email our Support Team. They will guide you through issues or arrange a date and time for us to collect the product and fix it with our one year guarantee.

Q: I do not think my KuKoo Meat and Vegetable Grinder is running correctly.

A: Call or email our Support Team, details on the Contact Us page and our friendly and helpful team will listen to any problem and find a resolution. If we can't fix it, we will replace any faulty product up to 1 year of receipt date.

Q: The motor is not rotating or straining.

A: Please check you are using appropriate food and pushing it down with appropriate pressure. Over bearing the motor will cause damage. If you are taking these precautions please call or email us – details on Contact Us page.

Safety Advice

Safe Working Practice

Please read through the safe working practice to ensure prevention of injury or damage to the device.

The Meat and Vegetable Grinder, as well as its included parts, are not dishwasher safe. It is recommended that you hand wash this product.

Do not operate the device in areas of high temperature or humidity as the machine may not function correctly.

Use indoors. This is a household appliance.

Keep away from heat and liquid.

Do not overwork the machine.

Turn the power and motor off before changing tool attachments.

Only use genuine spare parts to maintain a safe and usable KuKoo Meat and Vegetable Grinder.

Do not change attachments when they are hot.

If damaged, do not operate the machine.

Do not operate the KuKoo Meat and Vegetable Grinder if you are drowsy or under the influence of drugs or alcohol – slow responses can cause injuries to the user.

Maintain proper control of the machine at all times, distractions may cause damage to the machine or injury to the user.

The KuKoo Meat and Vegetable Grinder should be operated by a competent adult. Keep out of reach of children and do not allow children to operate the machine.

Do not transport the machine when on.

Safety Advice

Safe Working Practice

Never touch the attachments when the motor is running or rotating.

Do not push food down the hopper with hands, use the tamper.

Do not pour water on the electrical housing or near the vents.

Loose clothing, long hair and jewellery could be caught in moving parts and cause injury. Wear appropriate clothing.

Keep the KuKoo Meat and Vegetable Grinder accessories clean to prolong working life.

Ensure the attachments come to a complete stop before changing between 'On' and 'Reverse'.

Do not use to grind bones, nuts or ginger, or other foods with hard fiber.



Recipes

Monster Meat Grinder Recipes

Spicy Chicken and Ham Spread

Ingredients

- 1 Cup Chicken
- 1 Cup Ham
- 1 Tbsp Sweet Relish
- 1 Tbsp Lemon Rind (grated)
- 4 Tbsp Salted Butter (softened)
- 1 Tsp Nutmeg
- Salt, Pepper and Tabasco

Directions

1. Chop and cook the chicken and ham.
2. Run the chicken and ham through your meat grinder.
3. Mix the relish and lemon zest with the meat.
4. Add the butter, nutmeg, salt, pepper and Tabasco sauce.
5. Mix the ingredients until they are well blended; the mixture should be smooth.
6. Cover your bowl with plastic wrap, and then put it in your fridge for about 30 minutes. This spread can be served with veggies, on crackers or with a rye bread.

Breakfast Sausage

Ingredients

- 5 Lb Pork
- 2 Tbsp Salt
- 1½ Tsp White Pepper
- 1½ Tsp Sage
- 1 Tsp Thyme
- 1 Tsp Nutmeg
- 1 Tsp Ginger
- ½ Tsp Crushed Red Pepper
- ½ Cup Water

Directions

1. Trim the pork to remove the excess fat, and then grind using the finest attachment.
2. Add all seasoning and water- mix together until evenly distributed.
3. Feed through the grinder using the sausage attachment.
4. Heat 1 Tbsp oil in a frying pan.
5. Cook the sausages gently in the oil for 10-12 minutes, until thoroughly cooked, turning frequently.

Recipes

Monster Meat Grinder Recipes

Kibbe

Ingredients

Outer Shell:

| | |
|--------|---------------------|
| 1½ Cup | Bulgur Wheat |
| 1½ Lb | Beef |
| 1½ Cup | Onion |
| 3 Tsp | Ground Cumin |
| 2½ Tsp | Salt |
| 1½ Tsp | Ground Black Pepper |

Stuffing:

| | |
|-------|---------------------|
| ½ Lb | Beef |
| 1 Cup | Onion |
| ½ Cup | Pine Nuts |
| 1 Tsp | Salt |
| ½ Tsp | All Spice |
| ½ Tsp | Ground Black Pepper |
| ½ Tsp | Ground Cinnamon |
| | Vegetable Oil |
| | Chopped Parsley |

Yoghurt-Garlic Sauce:

| | |
|--------|--------------------------|
| 1 Cup | Plain Yoghurt |
| 1 Tbsp | Olive Oil |
| 1 Tsp | Minced Garlic |
| 1 Tsp | Minced Fresh Mint Leaves |
| | Pinch of Salt |

Recipes

Monster Meat Grinder Recipes

Directions

Outer Shell:

1. Place bulgur wheat in a bowl, cover with water and let to sit for 20 minutes.
2. Drain the water using a strainer – press to remove excess liquid.
3. Using your meat grinder, grind the beef. Add chopped onions, cumin, salt and pepper. Mix until paste like in consistency.
4. Add the strained bulgur wheat and mix well.
5. In batches combine using a food processor, until smooth and able to work into dough.
6. Add cold water if needed.

Stuffing:

1. Grind the beef using your meat grinder.
2. Fry over a medium heat for 4 minutes until brown.
3. Add diced onions, salt, all spice, pepper and cinnamon to the beef – continue to cook until the meat is tender. This should take a further 4 minutes. Remove from heat.
4. Toast the pine nuts.
5. Add pine nuts to the meat.
6. Allow to cool.
7. Put the mixture into the meat grinder, with the Kibbe attachment.

Kibbe:

1. Roll outer shell mix into egg sized balls.
2. Press your index finger into the centre to make a deep cup with a pointed bottom.
3. Add about 1 Tbsp of the stuffing through the meat grinder
4. Press down the sides of the outer shell, to close. Reshape into a smooth egg with pointed ends.
5. Repeat.
6. In a frying pan, heat the oil on a high heat.
7. Fry in batches until the kibbe balls are golden brown and the meat is cooked through.
8. Serve with parsley and yoghurt-garlic sauce.

Yoghurt-Garlic Sauce:

1. In a bowl, whisk the yoghurt.
2. When thickened, add remaining ingredients. Combine evenly.

Recipes

Monster Meat Grinder Recipes

Chicken Curry Burger

Ingredients

| | |
|----------|---------------------|
| 1 | Onion |
| 1 | Jalapeno |
| 3 Cloves | Garlic |
| 3 Lb | Chicken Thighs |
| 2 Tbsp | Honey |
| 1 Tbsp | Crushed Red Pepper |
| 2 Tsp | Yellow Curry Powder |
| 2 Tsp | Salt |
| 2 Tsp | Black Pepper |
| 1 Tbsp | Vegetable Oil |

Directions

1. Remove bones and skin from the chicken thighs.
2. Dice your onion and jalapeno peppers; combine them in a mixing bowl. If you like your food spicy, you can keep all the jalapeno seeds in your mixture.
3. Peel garlic cloves.
4. Use your meat grinder to grind up your chicken thighs. While running your thighs through the grinder, stagger your garlic cloves through the grinder; make sure they get minced in with the ground chicken.
5. Mix the meat to the peppers and onions. Add honey, red pepper, curry, salt and black pepper to the meat. Mix the meat until everything is fully incorporated.
6. Heat a non-stick frying pan with oil on medium heat.
7. Create burger patties with the meat while the skillet is heating; they should be about six ounces each.
8. Cook your burgers for 6-8 minutes per side; make sure that they are cook thoroughly.

Contact Us

Sales Department

For information regarding this device or other products from our Monster divisions please use the following details below.

Tel: 01347 878888

Email: hello@monstershop.co.uk

Support Department

For queries about this device, warranty, returns or reporting faults please use the following details below.

Tel: 01347 878887

Email: help@monstershop.co.uk

Website

To view our product range and fantastic offers in the Monster divisions please visit our website

www.monstershop.co.uk

Address

To visit our office Monster House and view our products, send postal correspondence or return items our address is provided below.

Monster House, Alan Farnaby Way, Sheriff Hutton
Industrial Estate, Sheriff Hutton, York YO60 6PG



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