

ALFA PMA-12 Patty Maker Power Attachment

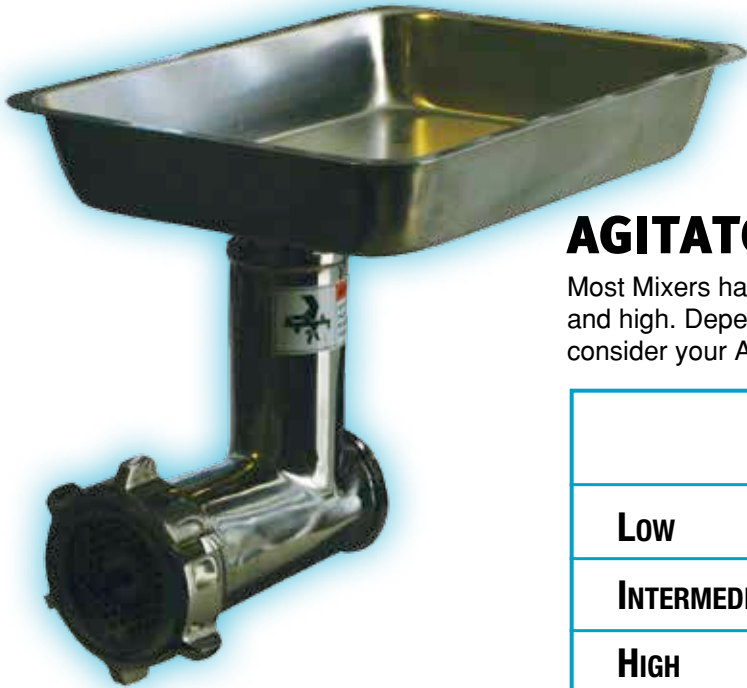


This sturdy patty-maker power attachment is just what the chef's been waiting for – a way to skip a step on the burger assembly line! Simply attach the device to your grinder or stuffer (via one of the included stuffing tubes) and you're on your way. To top it all off, it's easy to disassemble and is dishwasher safe!



ALFA #	DESCRIPTION	NET\SHIP WEIGHT
PMA-12	Patty Maker Power Attachment	12/14 lbs.

POWER ATTACHMENT TIPS & ADVICE



ALFA's #1
POWER ATTACHMENT
MAINTENANCE TIP:
HAND WASH ONLY!
 Do NOT clean
 in the DISHWASHER.

AGITATOR SPEEDS:

Most Mixers have three (3) positive speeds – low, intermediate, and high. Depending on what you are mixing, you may want to consider your Agitator Attachment RPM.

	Agitator (RPM)	Attachment (RPM)
Low	94	54
INTERMEDIATE	174	100
HIGH	317	183

USING A GRINDER WITH SAUSAGE STUFFING TUBES

The 'mush' can come from the above listed reasons so start there. If everything looks okay with the plate and knife – then . . . the 'mush' is occurring because the meat is staying in the cylinder too long, allowing the feedscrew to pulverize the meat. The meat stays in the cylinder too long because the stuffing horn creates a bottleneck slowing down the meat delivery out of the cylinder. As the feedscrew turns the meat slips between the feedscrew edge and the cylinder wall, instead of moving forward and out of the cylinder it is getting 'mushed' up. This is called bypass. Older and worn feedscrews and cylinders have a wider clearance between them allowing even more meat to bypass.

Using a spacer plate (three hole kidney plate) without a knife, when stuffing off a grinder will keep your meat from being ground again but a spacer plate does not deal with the bottleneck created when a stuffing tube is installed (does not speed up the meat movement through the grinder cylinder). The longer meat spends in the cylinder with a turning feedscrew, the 'mushier' the meat becomes. To avoid this, grind the meat first through a kidney plate (2 or 3 hole plate), then install the final grind plate, usually a 3/16" plate and the stuffing tube. Then grind and stuff on this second grind. Finally, there's another option: the best solution might be to buy a stuffer. Manual sausage stuffing machines, as you would imagine from the name, were invented to solve the problems associated with trying to stuff off a grinder. You will get an improved meat texture stuffing with a sausage stuffing machine (see page 93).