

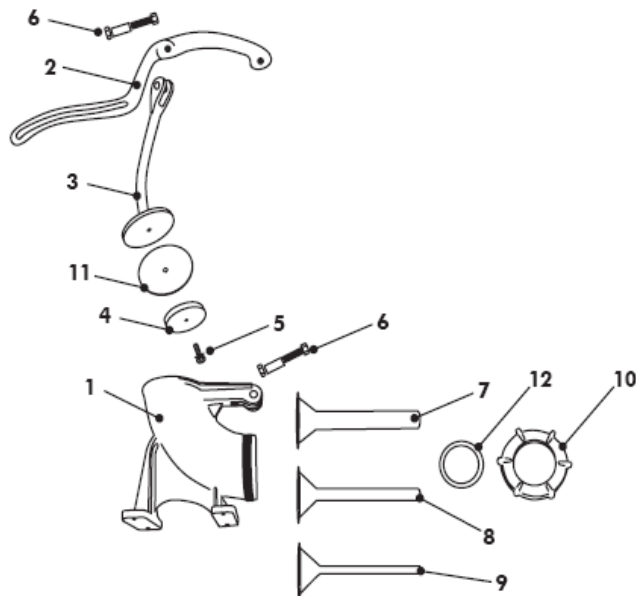


## 5 LB. STAINLESS STEEL SAUSAGE STUFFER

#824

PART#	DESCRIPTION	PART#	DESCRIPTION
1	MAIN BODY	7	1" (30mm) TUBE
2	STUFFER HANDLE	8	3/4" (20mm) TUBE
3	FOOD PUSHER	9	3/8" (10mm) TUBE
4	FOOD PUSHER DISC	10	RETAINING RING
5	FOOD PUSHER THUMB SCREW	11	PLUNGER RUBBER SEAL
6	BOLT KIT	12	RETAINING RING GASKET

### ASSEMBLY



1. Mount the MAIN BODY (#1) on a flat work surface.
2. Using a bolt and nut from the BOLT KIT (#6) secure the STUFFER HANDLE (#2) to the MAIN BODY (#1) at the end hole of the STUFFER HANDLE.
3. Place RUBBER SEAL (#11) on the end of the FOOD PUSHER (#3). Place the FOOD PUSHER DISC (#4) over the RUBBER SEAL and attach both to the FOOD PUSHER using the FOOD PUSHER THUMB SCREW (#5).
4. Attach the FOOD PUSHER to the STUFFER HANDLE at the center hole of the HANDLE, using a bolt and nut from the BOLT KIT.
5. Select an appropriately sized STUFFING TUBE (#7, 8, 9) for the casing you are using.
6. Insert RETAINING RING GASKET (#12) in RETAINING RING.
7. Slide the TUBE through the RETAINING RING (#10).
8. Secure the RETAINING RING and TUBE against the opening on the MAIN BODY with a firm twist; lock the RETAINING RING in place.
9. Stuffer is now ready to use.

### STUFFING INSTRUCTIONS

Fill the main body with seasoned meat mixture. Press the mixture down into the main body firmly to release trapped air. Press the food pusher into the neck of the main body, pushing the meat into the end of the tube. This will eliminate air getting into the casing. Slip the entire casing (natural or collagen) onto the tube, leaving about two inches at the end to tie into a knot. When using fibrous casings, push the tied end of the casing up against the funnel. Press down firmly on the stuffer handle to start the meat flowing into the casing. Twist the open end of a fibrous casing until it creates a tight log. Secure twisted end of filled casing with butcher's twine or a hog ring. Twist natural or collagen casings to make desired sized links, this can be done during the stuffing process or after the casing is filled.

### NOTE:

To help reduce resistance when stuffing with the 10mm tube:

1. Add water to your meat mixture – up to 1/4 cup of water for each pound of seasoned meat
2. Add 1/4 cup of vegetable or olive oil to the meat mixture for better flow
3. Spray the inside of the stuffer with cooking spray as needed.



## **5 LB. STAINLESS STEEL SAUSAGE STUFFER #824**

### **CLEANING**

Before using the stuffer for the first time, wash all parts in warm soapy water to remove any residue of oils used in the manufacturing process. Thoroughly hand dry. To keep unit in like new condition spray with Food Grade Silicon spray. (Available at LEM Products.) Silicon spray should be removed with warm soapy water before each use.

**DO NOT PLACE UNIT IN DISHWASHER.**

### **CASINGS**

LEM Products carries natural sheep, hog, and beef casings. Fresh casings produce a juicy, tender sausage. You'll hear a distinctive 'pop' when you bite into a sausage stuffed in a natural casing. To store unused natural casings, cover the casings with salt, place them in a zip lock bag and refrigerate. The casings will keep for an indefinite length of time. Natural casing produce 4-5 links per pound. Salted casings have a very long shelf life. If not refrigerated, the salted casings quickly give off a strong odor, even though they are not spoiled. Put them back under refrigeration and for the most part the odor disappears. To use natural casings: rinse in warm water several times, flush the inside, and then soak in warm water for ½ to 1 hour until they become soft and pliable.

When putting the casing on a stuffing tube, place it loosely on the tube. If it does not go on easily, the tube is too large. Forcing the casing onto a tube that is too large will cause breakage and it may not come off the tube correctly. Sausage meat should be stuffed as tightly as possible into the casing.

Collagen casings are uniform in size for easier stuffing. They can be used for fresh or smoked sausage. The smoked collagen casings are stronger than the fresh collagen casings so they can be hung in a smoker and not break. **DO NOT** soak collagen casings before stuffing.

Synthetic/Fibrous Casings can be used for summer sausage, hard salami, bologna, and many other sausages. They should be soaked in warm water for 20 – 30 minutes before stuffing.

Large synthetic casings should be stuffed one section at a time. Hold the casing firmly on the tube. Pack the meat tightly into the casing to prevent air pockets. After stuffing the casing, grab the untied end with one hand and the tied end with the other hand. Twist the untied end of the stuffed casing closed until the log becomes very firm. This next step may take 2 people. One person can hold the twisted filled casing and the other person can tie the open end closed. You can also use hog rings to close the open end of the casing. Hog rings and pliers are available at LEM Products. Inspect the stuffed casings for air pockets. Lightly puncture as many air pockets as possible to avoid fat reservoirs from forming in the pockets while cooking.

### **SALT**

Salt is one of the most important ingredients used in any kind of sausage. Salt gives flavor, helps to hold water in the meat and acts as a binding agent. As a binding agent, salt can cause unnecessary work if instructions are not followed. When salt is mixed with the meat along with other spices and ingredients it causes the meat to stiffen, or "set-up" much like cement. This process only requires 20-30 minutes to take affect. It then becomes very difficult to push the meat mixture through the stuffer. We strongly recommend the meat mixture be packed into the sausage stuffer right after being mixed and quickly stuff the casings while the meat is pliable.

### **SOY PROTEIN**

LEM Products recommends using Soy Protein when making sausage. It is available in a 1lb. package, which is enough to mix with 50 lbs. of meat. Use 2 teaspoons of Soy Protein per pound of meat to help retain moisture and prevent shrinking during smoking or cooking. It is very high in protein, making it an excellent binder, and giving the finished sausage a smooth, moist consistency. Soy Protein has no taste, contains no cholesterol and is fat free because it is derived from a vegetable source.

With normal use and maintenance, this stuffer will give you years of enjoyment.

For all types of sausage seasonings, casings and other meat processing equipment see your local dealer or call, LEM Products toll free at 1-877-536-7763. Or visit our web site [www.lemproducts.com](http://www.lemproducts.com).