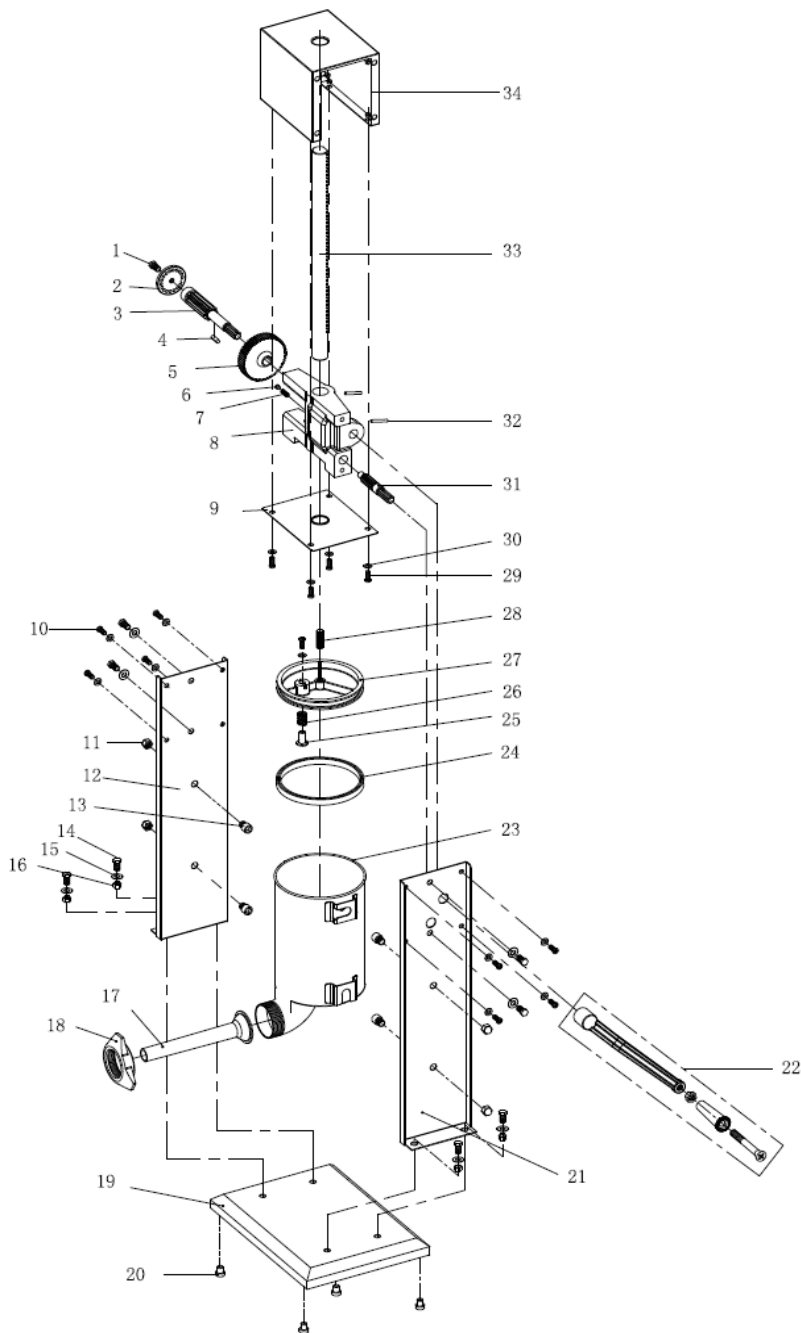




## #851 25 LB. VERTICAL STUFFER



PART #	DESCRIPTION
1	Hexagram Bolt
2	Skid Proof Disk
3	Big Shaft
4	Key
5	Gear
6	Steel Ball
7	Skid Proof Spring
8	Gear Module
9	Bottom Plate of Gear Shelf
10	Hexagram bolt
11	Dome Nut
12	Left Side Plate
13	Inner Hexagram Bolt
14	Hexagram Bolt
15	Washer
16	Hexagram Nut
17	Funnel Set
18	Trefoil Nut
19	Base Plate
20	Rubber Foot
21	Right Side Plate
22	Handle
23	Cylinder
24	Rubber Ring
25	Exhaust Pin
26	Spring
27	Piston
28	Double End Bolt
29	Crossing Bolt
30	Washer
31	Small Shaft
32	Elastic Column Pin
33	Main Shaft
34	Gear Shelf



## **TWENTY-FIVE POUND VERTICAL SAUSAGE STUFFER CAT #851**

Properly hand-clean all parts before first use in warm soapy water to remove the lubricant applied during manufacturing. Thoroughly rinse and hand-dry.

### **ASSEMBLY AND PROPER USE**

1. Attach the handle to the high-speed gear (the top gear). **THIS STUFFER IS EQUIPPED WITH HIGH AND LOW SPEED GEARS**
2. Free the cylinder (#23) for removal by turning the handle counter-clockwise until the piston is free of the cylinder. Slide the cylinder out of the frame.
3. Prior to use, inspect the rubber ring (#24) to ensure that it is properly installed. The groove of the rubber ring should face toward the bottom of the cylinder.
4. Place meat in the cylinder packing it tightly to minimize air pockets.
5. Place the cylinder back onto the frame.
6. Removing the trefoil nut (#18), insert a stuffing tube into the trefoil nut. Screw the trefoil nut with the stuffing tube tightly to the unit.
7. Slide casings onto stuffing tube.
8. Attach the handle to the slow speed gear and turn it clockwise so that the piston (#27) moves down into the cylinder and the meat is extruded through the stuffing tube and into the casing.
9. After extruding all the meat from the cylinder, attach the handle to the high-speed gear and turn the handle counter-clockwise so that the piston backs out of the cylinder.
10. Remove the cylinder for cleaning. Hand wash unit with warm soapy water and thoroughly dry.
11. Clean the piston, gasket and air release valve.
12. Reassemble the unit and spray with food grade Silicone Spray. (available at LEM Products)

### **SALT**

**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 carefully.**

When salt is mixed with the meat along with other spices and ingredients, it causes the meat to stiffen, or “set-up” very much like cement. This stiffening only requires 20-30 minutes to take affect. It then becomes very difficult to push the meat mixture through the stuffer. With a geared sausage stuffer, a stiffened meat mixture causes unnecessary wear on the gears. We strongly recommend that the meat mixture be packed into the sausage stuffer right after it is mixed, and the meat quickly stuffed into the casings while it is pliable. **The handle will turn more easily and the gears will work more smoothly when you apply White Lithium Grease (available at LEM in a 1 lb. tube) to the gears.**

**To make stuffing easier, LEM recommends adding 1 oz. of water for each pound of meat being used. Add 2 oz. of water for each pound of meat when using Soy Protein.**

### **SOY PROTEIN**

LEM Products recommends using our Soy Protein when making sausage. It is available in a 1 lb package, which is enough to mix 50 lbs. of meat. When you use LEM Soy Protein, add 2 oz. of water for each pound of meat to help retain moisture and prevent shrinking during smoking or cooking. This product is very high in protein making it an excellent binder, and gives 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.

Clean the stuffer using a mild detergent and warm water. Thoroughly rinse and hand dry all parts. With normal use and maintenance, this stuffer will give you years of enjoyment. After washing the unit, spray it with food grade Silicone Spray (available from LEM), which prevent oxidation and keep your stuffer like new. The silicone coating can be washed off easily with hot soapy water before the next use.