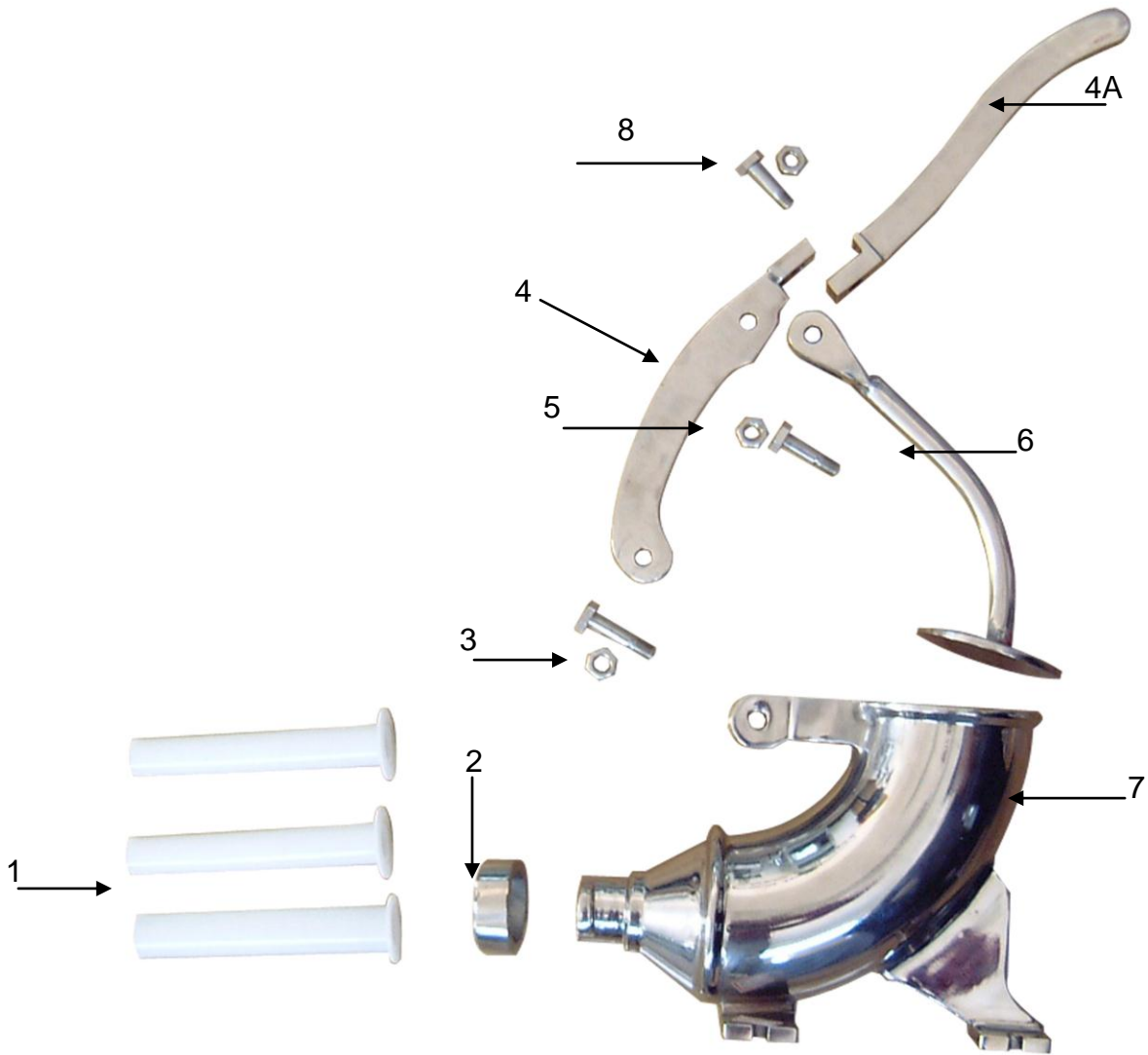




### 3lb. Stainless Steel Sausage Stuffer #681



Part No.	Description	Quantity	Part No.	Description	Quantity
1	Funnel (3 pieces)	1 set	5	Pin/Nut	1 pc
2	Ring Nut	1 pc	6	Plunger	1 pc
3	Pin/Nut	1 pc	7	Body	1 pc
4	Handle	1 pc	8	Pin/Nut	1 pc
4A	Handle	1 pc			



## **3lb. Stainless Steel Sausage Stuffer**

**#681**

**!!IMPORTANT!!**

### **BEFORE USING**

Thoroughly hand clean all parts before first use in warm soapy water, to remove the protective lubricant applied during manufacturing. Rinse and dry thoroughly.

### **ASSEMBLY**

Mount the body (#7) to a working board and insert the plunger (#6). Link the handle (#4 & #4A) together with pin/nut (#8). Attach the linked handle to the body (#7) using the bolt/nut (#3). Attach the assembled handle (#4 & #4A) to the plunger (#6) with the bolt/nut (#5). Select the appropriate stuffing tube (#1) to fit the sausage casing to be used and insert it into the ring nut (#2). Place the tube with the ring nut against the opening of the body and tighten the ring nut. You are now ready to begin using the stuffer.

### **PROPER USE OF HAND-OPERATED SAUSAGE STUFFER**

#### **SALT**

Salt is one of the most important ingredients used in making any kind of sausage, for the following reasons:

1. Salt gives flavor.
2. Salt helps to hold moisture in the meat.
3. Salt acts as a binding agent.

**As a binding agent, salt can cause unnecessary problems if instructions are not followed.**

When salt is mixed with the meat along with the other spices and ingredients, it causes the meat to stiffen, or "set-up" very much like cement. This process only requires 20-30 minutes to take affect. It then becomes very difficult to push the meat mixture through a 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. Then, quickly stuff the casings while the meat is pliable.

#### **SEMI-DRY CURED SAUSAGE**

There are many recipes or formulas for semi-dry cured sausages, like summer sausage. Most call for allowing the seasoned meat to cool in a refrigerator. This step makes the process more difficult. It will be much harder to work the stuffer and to stuff the casings. It is difficult to pack the body of a sausage stuffer with this very stiff meat and remove all the air pockets.

How do we overcome these problems? EASY. Mix the meat and quickly place it into the sausage stuffer and fill the casings. Instead of letting the meat season in a mixing tub, we let it season inside the casing. It makes no difference whether the meat seasons in a tub or in the casing itself. The big difference is that you will avoid a lot of hard work.

#### **SOY PROTEIN**

LEM Products recommends that you use our 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 per pound of meat. Soy Protein helps to retain moisture in meat and prevent shrinking during smoking or cooking. It is very high in protein making it an excellent binder, while giving your 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.

Hand clean the stuffer with a mild detergent and warm water. Rinse and hand dry all parts. With normal use and maintenance, this stuffer will give you years of enjoyment. Once the cleaned unit is thoroughly dry, spray it with a food grade Silicone Spray. This will prevent oxidation and will keep your stuffer like new. The Silicone spray can be easily washed off before the next use. Silicone Spray is available from LEM Products.