



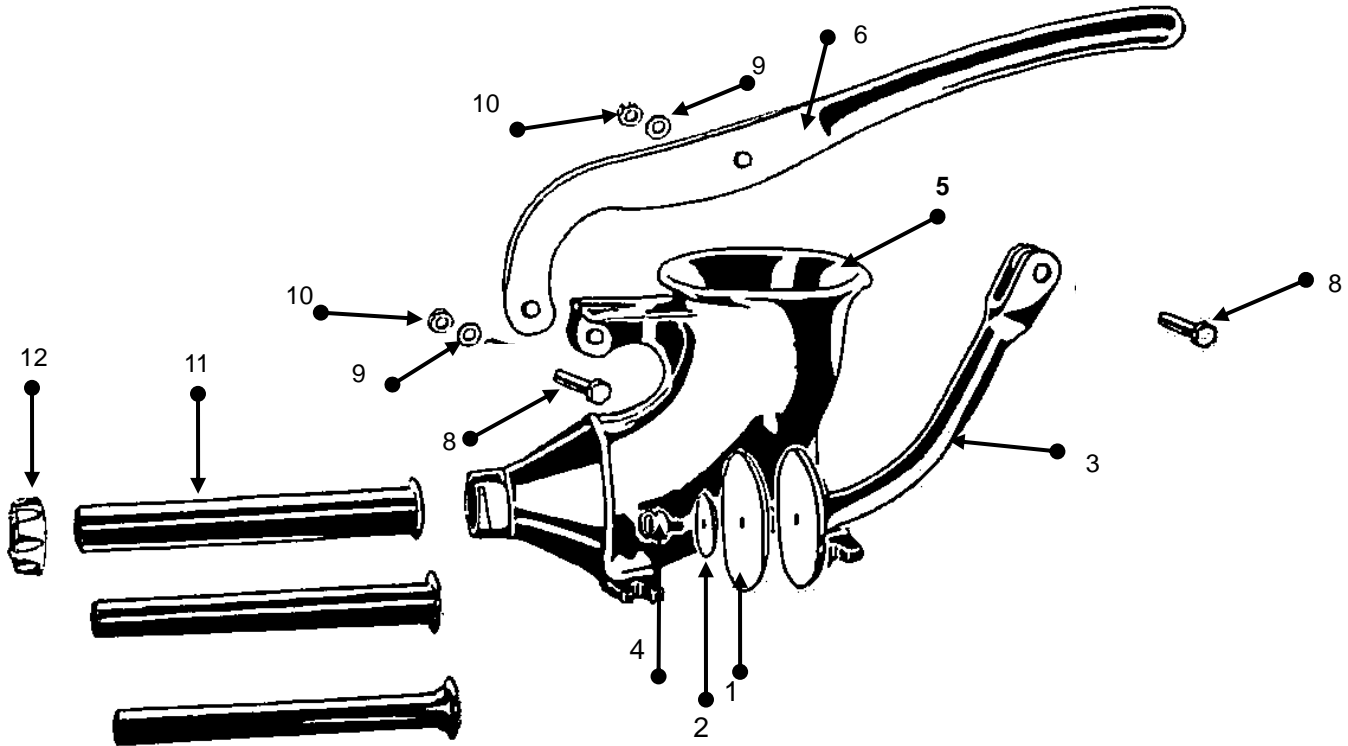
DOUBLE TINNED 3lb. SAUSAGE STUFFER

#080

Hand wash all parts of the stuffer in hot soapy water to remove the protective oil coating applied during the manufacturing process. Rinse with hot water and dry thoroughly. Do not put any part of the Sausage Stuffer in a dishwasher. This stuffer may be used for stuffing sausages, frankfurters etc. Accessories for this unit include 3 stuffing tubes.

1. Assemble the machine according to the diagram.

PART#	DESCRIPTION	PART#	DESCRIPTION
1	Silicone Washer	8	Bolt
2	Flat Washer	9	Washer
3	Plunger	10	Nut
4	Screw	11	Stuffing Tubes 1/2", 3/4", 1"
5	Body	12	Ring Nut
6	Hand Lever		





3lb. SAUSAGE STUFFER #080

ASSEMBLY

1. Attach the silicone washer (1) and the flat washer (2) to the front of the plunger (3) using the screw (4). The plunger should fit tightly against the inside of the stuffer body.
2. Mount the body (5) on a working board and insert the plunger (3).
3. Attach the end of the hand lever (6) to the body (5) using the bolt (8), washer, (9) and nut (10).
4. Repeat step 3 for the linkage between the hand lever (6) and the plunger (3).
5. Select a stuffing tube (11) and insert it into the ring nut (12).
6. Place the tube with the ring nut against the opening on the main body (5) secure the ring nut with a half turn.

The stuffer is now ready to use.

Hand wash and dry thoroughly after each use. We suggest that you lightly coat all parts of the stuffer with Food Grade Silicone spray available at LEM Products.

CASINGS

L.E.M. Products carries both natural sheep and natural hog casings in hanks and also beef rounds. 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. 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 them in cold water several times, flush the inside, and then soak in 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, trail bologna, sweet 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.

For all types of sausage seasonings, casings and other meat processing equipment call, LEM Products toll free at 1-877-536-7763. Or visit our web site www.lemproducts.com.

