



Model H6251 5 lb. Stainless Steel Sausage Stuffer

Assembly

1. Before the first use, thoroughly clean all parts in warm water dish soap to remove the protective lubricant applied during manufacturing.
2. Mount the body to a counter or workbench and insert the plunger.
3. Line the handle together with pin/nut. Attach the linked handle to the body using the bolt/nut. Attach the assembled handle to the plunger with the bolt/nut.
4. Select a stuffing tube that will fit the sausage casing to be used and insert it into the ring nut. Place the tube with the ring nut against the opening of the body and tighten the ring nut.

Cleaning & Sanitation

Cleaning and sanitization are critical to healthy use of the sausage stuffer. Promptly after each use, disassemble and wash all the components in a sanitizing agent. Rinse with hot water.

Salting Ingredients

Salt is one of the most important ingredients used in making any kind of sausage because of the flavor and moisture retaining qualities it adds to the meat. Most importantly salt acts a curing agent to stabilize the meat

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. This process only requires 20-30 minutes before it begins. The meat becomes very difficult to push through a stuffer. 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

1. Mix the meat and quickly place it into the sausage stuffer and fill the casings.

2. Instead of letting the meat season in a mixing tub as with some recipes, 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.



Figure 2. Model H6251 5 lb. Stainless Steel Sausage Stuffer.

	⚠ WARNING Always be as thorough as possible when cleaning and sanitizing components. Any parts exposed to raw meat may harbor or develop bacteria causes illness or death.
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	⚠ WARNING When cleaning with sanitizers, always follow the manufacturer's recommendations. Never use products that cause exposed surfaces to render meat unsafe for consumption. Failure to follow this warning may lead to sickness or death!
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