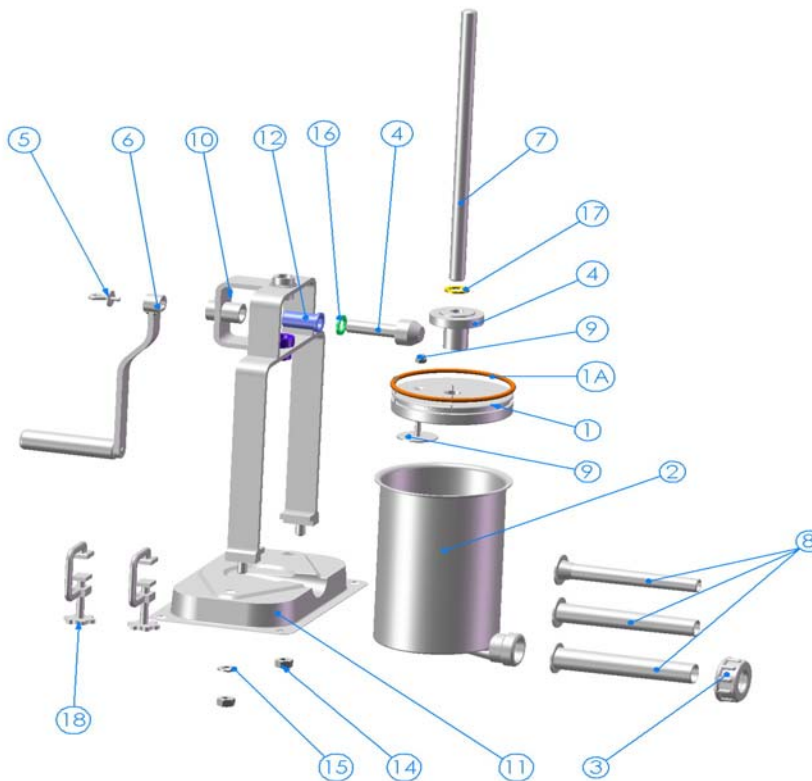




PARTS LIST
15lb. #607 STAINLESS STEEL
VERTICAL SAUSAGE STUFFERS

PART#	DESCRIPTION	QTY. PCS.
1	Piston	1
1A	Piston Gasket	1
2	Cylinder	1
3	Retaining Ring	1
4	Gears (set of 2)	1
5	Wing Screw	1
6	Handle	1
7	Threaded Rod	1
8	Set of 3 stuffing tubes	1
9	Air Release Valve & Acorn Nut Set	1
10	Frame	1
11	Base	1
12	Horizontal Gear Bushing	1
14	Base Nut	2
15	Base Washer	2
16	Nylon Washer	1
17	Brass Washer	1
18	Clamps	2





#607 VERTICAL SAUSAGE STUFFER

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

ASSEMBLY AND PROPER USE

1. Attach the handle (#6) to the gear using the Wing Screw (#5).
2. Free the cylinder (#2) for removal by turning/cranking the handle counter-clockwise until the piston is free of the cylinder. Slide the cylinder out of the frame.
3. Place meat in the cylinder. Pack the meat tightly in the cylinder to minimize air pockets.
4. Place the cylinder back onto the frame.
5. Removing the retaining ring (#3), insert a stuffing tube into the retaining ring. Screw the retaining ring tightly to the unit.
6. Slide casings onto stuffing tube.
7. Turn the handle clockwise so the piston (#1) moves down into the cylinder and the meat is extruded through the tube and into the casing.
8. After extruding all the meat from the cylinder, turn the handle counter-clockwise so the piston backs out of the cylinder.
9. Remove the cylinder for cleaning. Wash unit with warm soapy water and thoroughly dry.
10. Clean the piston.
11. Reassemble 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.

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 process 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. Then, quickly stuff the casings while the meat is pliable. **Applying Food Grade Grease to the gears will make the gears work more smoothly and turning the handle much easier.**

LEM Products recommends that you use 1oz. of water for each pound of meat used. If you are using soy protein concentrate, you can use 2 oz. of water per pound of meat.

SOY PROTEIN

LEM Products recommends the use of 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 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 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.

Clean the stuffer using 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. After washing the unit, spray it with a food grade Silicone Spray. This will prevent oxidation and will keep your stuffer like new. This silicone coating can be washed off easily with hot soapy water before the next use. Silicone Spray is available from LEM Products.