

The SAUSAGE MAKER, Inc.

Motorized Stuffer Operating Manual



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Motorized Stuffer Operating Instructions

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Introduction

Congratulations! You have purchased a motorized sausage stuffer designed, engineered and constructed by a company with 30 years experience in creating products for making homemade sausage. The materials used will give you years of trouble-free service provided that you carefully follow the use and maintenance instructions in this manual.

Important Safeguards

READ & SAVE THESE INSTRUCTIONS

Warning: A risk of fire and electrical shock exists in all electrical appliances and may cause injury or death. Please follow all safety instructions.

When using electrical appliances, basic safety precautions should always be followed including:

1. Read all instructions before using this appliance.
2. To protect against electrical shock, do not immerse foot switch, cord, plug or stuffer in water or other liquids. For cleaning purposes, this stuffer should be cleaned with a damp cloth. Avoid using this stuffer in the rain.
3. Close supervision is necessary when this stuffer is used near children.
Note: This machine is not intended for use by children.
4. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, or has been damaged in any manner.
5. Never operate stuffer with safety covers removed.
6. Keep fingers and hands clear of all moving parts.
7. Unplug this stuffer when not in use.
8. Unplug this stuffer before cleaning or servicing.
9. Extreme caution must be used when moving any appliance. Do not move this stuffer while operating.
10. If there are any questions about this appliance contact the manufacturer.

Operating Instructions

After receiving the product please inspect the box for any damage, open and inspect the sausage stuffer for any obvious damage please do not operate if there is damage found. Immediately contact the carrier and notify the manufacturer.

Like any other electric appliance you should familiarize yourself with the location of ON and OFF switches, circuit breaker, operation procedures, cautions and warnings; and use it for its intended use only. Please review these instructions and enjoy the use of this Sausage Stuffer. If at any time you have questions about this appliance, please contact the manufacturer.

This sausage stuffer is shipped with the piston in the fully lowered position, to raise the piston plug the power cord into a serviceable approved 110 volt 60hertz outlet. Place the foot control pad in a dry comfortable position and place your foot on the pad and apply pressure to the up pedal, the piston will begin to rise. By removing your foot from the control pad the unit will stop. This unit has a built in regenerating control so that there will be no damage to the motor assembly when going to the UP position or the DOWN position allowing you to have complete control at all times when filling sausage casings. This unit will automatically stop when the piston has reached its full extension UP or DOWN or if you have removed your foot from the control pad. When you're finished lowering the piston, the "Auto Up" button will automatically raise the piston to the fully raised position so that you will not need to hold down the UP switch/pedal. If the foot pedal malfunctions the motorized stuffer can still be used by plugging in the manual override adaptor and using the "UP" and "Down" buttons. When using the "Auto up" switch with the manual override adaptor, make sure the manual override button is in the middle position

NOTE: UNIT SHOULD BE PERMANENTLY MOUNTED TO A BENCH TABLE FOR BEST PERFORMANCE.

1. Select the proper stuffing tube for the size casing you are going to fill. Follow the casing manufacture guidelines for flushing or the need to soak the casings.
2. Grind and mix your seasonings per instructions and then place the meat into the Stainless steel cylinder making sure not to create air pockets
TIP: PUT 3-5 POUNDS IN AT A TIME AND PRESS OR PUNCH MEAT INTO CYLINDER TO ELIMINATE ANY AIR POCKETS.
3. This stuffer is equipped with a pressure relief valve located on the piston, it should be checked for movement approximately 3/16 up and down. This will also help to prevent blow outs in the casing.
4. Put the stuffer cylinder in place; making sure it's locked under the pillar ears and then line the cylinder up with the piston. Push the down side of the foot pad, the piston will start to come down. If the piston is coming down too fast use the knob on the side of the motorized box to adjust to a comfortable speed. If you need to stop at any time simply lift your foot off the pedal, and to resume stuffing push back down on the foot pedal. While filling the casing keep an eye on the remainder of casing to be filled, when you are about done filling remove your foot from the foot pad, the piston will

Operating Instructions, cont'd

stop, however pressure that is in the cylinder will allow more meat to come out from the stuffer, this is where going to reverse helps to stop the flow of meat and allows you to replenish the casing without losing meat. Again, you will need to adjust the speed to a setting that is most comfortable for you. The time you save, and the ease of operation is well worth the cost of the motorized sausage stuffer.

Troubleshooting

If there is a power supply failure how can I operate the sausage stuffer?

1. Turn ON-OFF switch to OFF, disconnect electrical power from 110volt source.
2. Remove cover assembly by removing thumb screws.
3. Loosen up the 4 motor bolts and slide the motor assembly to the left and remove the drive chain
4. Uninstall drive sprocket using 5/32" Allen wrench.
5. Install replacement handle on the gear shaft and use manually.
6. If there was a power failure and power is now available, remove the replacement handle and reassemble the drive sprocket, drive chain, and motor.

If my foot pedal stops working but there is still power, how can I operate the motor?

Prior to assuming the pedal is broken, make sure the speed control is not turned all of the way down because this is the off position for the speed control. If this does not work, the motor can still be operated by using the manual override buttons. First you must unplug the foot pedal and plug in the override adapter. Then you can use the manual override buttons to raise and lower the pistons using the UP and DOWN buttons respectively.

How do I use my stuffer?

When the meat has been mixed with the spices and is ready for stuffing, first attach the appropriate stuffing tube to the stuffer. The size of the stuffing tube depends on the size of the casing being used—the casing should fit over the end of the stuffing tube without much difficulty. When using our 5, 15, 20, 25 or 30 lb. stuffers, first bring the piston all the way up, so that it is above the cylinder. The cylinder can then be removed, filled with your meat, and replaced into the frame. Next, lower the piston back down, forcing the meat into the casing.

When do I stuff the sausage?

When salt, spices and other ingredients are added to the meat; the mixture will stiffen or "set up," very much like cement. In this stage it becomes very difficult to push the mixture through your stuffer, and will cause unnecessary wear on the gears of a geared sausage stuffer. Therefore, we strongly recommend that the meat mixture be packed into the sausage stuffer right after it is mixed and then quickly stuffed into the casings while it is still easy to work with.

Troubleshooting, cont'd

Should I wash the white grease off of the flat bar?

No. This grease you see is a food grade grease (item #31410) and is not harmful if digested. Our stuffers have a food grade lubricating grease on its gears and the flat bar that is attached to the platen. The flat bar should also be lubricated after approximately every fifth or sixth use.

How do I clean my sausage stuffer?

The 5, 15, 20, 25, and 30 lb. stuffer cylinders and pistons should be washed with a mild dish detergent and hot water before the first use and after every subsequent use. Be sure to allow the stuffer and all parts to dry thoroughly before storing.

Cleaning

When you are done stuffing sausage, ensure that the piston is at its fully raised position and then remove the cylinder, piston and stuffing tube. The cylinder, piston and stuffing tubes are dishwasher safe. Remove any large parts of meat from items and wash using a mild dishwashing detergent, wipe down the complete sausage stuffer with a damp sponge or towel and air dry. Keep the jackshaft, and piston o-ring lubricated with food grade grease, DO NOT USE A PETROLEUM type GREASE or hard abrasives. Contact the Sausagemaker Inc for cleaning supplies or lubrication grease.

Warranty

The Sausage Maker, Inc., through its Distributors, warrants each new product sold by it to the initial user to be free of defects in material and workmanship for a period of one year from the date of sale of the equipment. With respect to the sale of spare parts, such warranty period shall be three (3) months from the date of sale.

The Sausage Maker, Inc. will provide a new or repaired part, at its election, in place of any part which is found upon inspection to be defective in material and workmanship during the period described above. Purchaser must present proof of purchase and purchase date at the time of exercising this warranty.

This warranty does not apply to failures occurring as a result of abuse, misuse, negligent repairs, corrosion, erosion and normal wear and tear, alterations or modifications made to the product without express written consent of The Sausage Maker, Inc. or failure to follow the recommended operating practices and maintenance procedures as provided in the products operating and maintenance publications.

The warranty provided herein does not apply to equipment sold hereunder but manufactured by others as they are warranted by their respective manufacturers directly to the user. This warranty is in lieu of all other warranties (except of title) expressed or implied and there are no warranties of merchantability or of fitness for a particular purpose.

Limitation of Liability

The remedies of the user set forth under the provisions outlined above are exclusive and the total liability of The Sausage Maker, Inc. or its distributors with respect to this sale of the equipment and service furnished hereunder, in connection with the performance or breach thereof, or from the sale, delivery, installation, repair or technical direction covered by or furnished under this sale, whether based on contract, warranty, negligence, indemnity, strict liability or otherwise shall not exceed the purchase price of the unit of equipment upon which such liability is based.

The Sausage Maker, Inc. and its Distributors shall in no event be liable to the user, any successors in interest or any beneficiary or assignee relating to this sale for any consequential, incidental, indirect, special or punitive damages arising out of this sale for any breach thereof, or any defects in, or failure of, or malfunction of the equipment under this sale whether based upon loss of use, lost profits or revenue, interest, lost goodwill, work stoppage, impairment of other goods, loss by reason of shutdown or non-operation, increased expenses of operation, cost of purchase or replacement power claims of user or customers of the user for service interruption whether or not such loss or damage is based on contract, warranty, negligence, indemnity, strict liability or otherwise.

Specifications

Motor Specifications:

- 150 Watt Motor
- 110V/60Hz
- 1/10 HP
- 15 Volt DC Regenerative Control

Related Products:

- Set of 4 stainless steel stuffing tubes - #56220
- Lubricating Grease - #31410
- 25Lb. Fresh Venison Sausage Assortment Kit - 81216
- Smoked Polish Sausage Kit - 81240
- 20 Lb. Capacity Insulated Smokehouse - 41000

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