



5-LB. STAINLESS STEEL SAUSAGE STUFFER
15-LB. STAINLESS STEEL SAUSAGE STUFFER
OWNER'S MANUAL



⚠ WARNING

Read carefully and understand **RULES FOR SAFE OPERATION** and instructions before operating. Failure to follow the safety rules and other basic safety precautions may result in serious personal injury.

ITEM# 508314, 508332

Thank you very much for choosing a Kitchener™ product! For future reference, please complete the owner's record below:

Model: _____ Purchase Date: _____

Save the receipt, warranty and these instructions. It is important that you read the entire manual to become familiar with this product before you begin using it.

This machine is designed for certain applications only. The distributor strongly recommends this machine is not modified and/or used for any application other than that for which it was designed. If you have any questions relative to a particular application, DO NOT use the machine until you have first contacted the distributor to determine if it can or should be performed on the product.

For technical questions and replacement parts, please call 1-800-222-5381.

ASSEMBLY AND OPERATION INSTRUCTIONS

Before Assembly and Any Use

- ✓ Be sure you have reviewed the parts diagram and parts list to confirm you have all the needed parts. Keep packing material for future use.
- ✓ After you have confirmed you have all the required parts, thoroughly clean any part that will come in contact with any food product with soap and water. Dry all parts before re-assembly.

Assembly Instructions

- ✓ Your new Vertical Stuffer comes partially assembled. However, you need to complete a few steps to be ready to begin stuffing your own sausage.
- ✓ Attach the handle (2) to the stuffing frame (3) by inserting the wing nut (1) through the handle and into the rear of the small horizontal gear. Turn the wing nut until tight.
- ✓ You can now turn the handle and actuate the piston. Turn the handle counter-clockwise so that the center thread rod (13) and piston (10) moves to the top of the stuffing frame.
- ✓ Stuffing tubes (18-20) attach to the cylinder (12) by threading the tube through the ring lock (21) and tightening the ring lock onto the cylinder.
- ✓ With the center thread rod (13) and the piston (10) at the top of the stuffing frame, the cylinder can be moved in and out of the base.

Sausage Stuffing Directions

- ✓ When you are ready to start stuffing, remove cylinder from frame and fill with your favorite recipe of ground meat. Slide cylinder back into frame.
- ✓ Properly prepare casings as directed on casing packaging. Slip a casing over the end of the funnel tube until the entire length of the casing is on the funnel. Twist or tie the end to seal the casing.
- ✓ By rotating the handle clockwise, you will move the piston down and force the sausage mixture down and through the funnel into the casing.
- ✓ Hold the casing on the sausage tube in one hand and slowly let the meat output pull the casing from the tube. Fill casing as desired by holding casing back on tube.
- ✓ While extruding the sausage, hold the casing against the end of the funnel to help pack the sausage firmly into the casing. Twist or tie the sausage into links as desired. Tie end of casing into a knot.
- ✓ Repeat this procedure until you have completed your sausages.

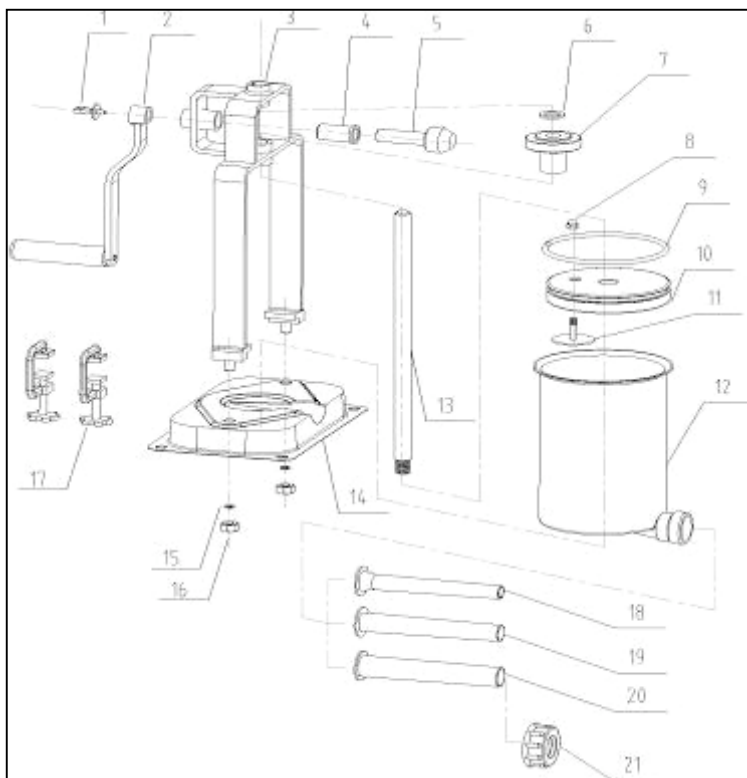
Helpful hints

- ✓ It is recommended that 2 people perform sausage stuffing.
- ✓ Add small amounts of water to your ground meat when stuffing sausage to improve output of meat through sausage stuffing tube.

After use

- ✓ Disassemble all parts and wash thoroughly in soapy water.
- ✓ You must remove all foreign material from all appliance parts.
- ✓ Dry all surfaces.
- ✓ Do not use bleach or chlorine-based chemicals to clean. Discoloration of plastic parts can occur.
- ✓ Wipe down all non-stainless steel parts with a food-grade spray. Alternatively, wipe down with a salad oil to keep from rusting.

PARTS DIAGRAM & PARTS LIST



Part#	Description	Quantity
1	Handle Wing Nut	1
2	Handle	1
3	Stuffer Frame	1
4	Horz Gear Bushing	1
5	Horz Gear Small	1
6	Brass Washer (15-LB model only)	1
7	Vertical Gear Large	1
8	Release Valve Nut	1
9	O-Ring Piston Gasket	1
10	Piston	1
11	Air Release Valve	1
12	Stuffer Cylinder	3
13	Center Thread Rod	1
14	Stuffer Base	1
15	Base Washer	2
16	Base Nut	2
17	C-clamps (optional, not included)	2
18-20	Stuffing Tubes	3
21	Ring Lock	1

For technical questions and replacement parts, please call **1-800-222-5381**.

WARRANTY

One-Year Limited Warranty



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Made in China