

INSTRUCTIONS MANUAL



Skyfood Equipment LLC

OFFICE

11900 Biscayne Blvd. Suite 616 - North Miami, FL 33181 - USA

1-800-503-7534 | 305-868-1603

UG0215 - ENGLISH

Data de Correção: 31/08/2020

SAUSAGE STUFFER

3VF

7VF

15VF

- BESIDES THIS EQUIPMENT, A COMPLETE RANGE OF OTHER PRODUCTS ARE MANUFACTURED, CONSULT OUR DEALERS
- DUE TO THE CONSTANT IMPROVEMENTS INTRODUCED TO OUR EQUIPMENTS, THE INFORMATION CONTAINED IN THE PRESENT
INSTRUCTION MANUAL MAY BE MODIFIED WITHOUT PREVIOUS NOTICE.

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Warranty Registration



Questions about how to complete this form?

Call 1-800-503-7534 / 305-866-1603

Return completed form to:

SKYFOOD EQUIPMENT LLC

11900 Biscayne Blvd, Suite 616

North Miami, FL 33181 - USA

Or fax form to:

305-866-2704

User Details

* Contact Person: _____

* Business type:

- | | |
|--|---|
| <input type="checkbox"/> Bakery and Bagel Operations | <input type="checkbox"/> Mass Merchandiser with Grocery |
| <input type="checkbox"/> Bakery (Associated with Restaurant) | <input type="checkbox"/> Mass Merchandiser with NO Grocery |
| <input type="checkbox"/> Bowling Center | <input type="checkbox"/> Meat Packer and Purveyor |
| <input type="checkbox"/> Business and Industry In-House Feeding | <input type="checkbox"/> Other Business that prepares or serves food |
| <input type="checkbox"/> Butcher | <input type="checkbox"/> Other Business that sells but doesn't serve food |
| <input type="checkbox"/> Catering | <input type="checkbox"/> Pizza (Dine In / Carry Out) |
| <input type="checkbox"/> Club Stores | <input type="checkbox"/> Restaurants (Independent / Chain) |
| <input type="checkbox"/> Convenience Store | <input type="checkbox"/> School |
| <input type="checkbox"/> Country Club | <input type="checkbox"/> Stadiums / Coliseum |
| <input type="checkbox"/> Delicatessen (Chain / Restaurant) | <input type="checkbox"/> Supermarket / Grocery |
| <input type="checkbox"/> Delicatessen (Independent and Non-Restaurant) | <input type="checkbox"/> Theme Park |
| <input type="checkbox"/> Food Store | <input type="checkbox"/> University / College |
| <input type="checkbox"/> Government | <input type="checkbox"/> Vineyard / Winery |
| <input type="checkbox"/> Hospital | <input type="checkbox"/> Warehouse Clubs |
| <input type="checkbox"/> Lodging | <input type="checkbox"/> Wholesale Baking Operation (Non-Institutional) |

* Company Name: _____

* Address: _____

* City: _____

* State: _____ * Zip Code: _____

* Phone: _____ Fax: _____

** E-mail: _____

Web page: _____

I would like to join the Mail List.

I would like to join the E-mail List.

Product Details

* Product Commercial Item: _____

The Product Commercial Item can be found on the machine Product Identification Label.

* Serial Number: _____ * Confirm Serial Number: _____

This information, the Product Serial Number, can also be found on the machine Product Identification Label.

* Proof of Purchase: Yes
 No

* Purchased On: ____ / ____ / ____ (mm / dd / yyyy)

* Purchased From: _____

Company Name

* Indicates required field.

** Indicates required field, not mandatory by Fax.

above.

All products held at non-commercial facilities or domiciles, must be taken or shipped, shipping charges prepaid, either to SKYFOOD's facility or a SKYFOOD's designated service company ("Service Company"). Products held at commercial facilities and weighing less than seventy (70) lbs. must be taken or shipped, shipping charges are prepaid, either to SKYFOOD's facility or to a Service Company. Mileage or travel time will NOT be paid. SKYFOOD offers a limited on-site warranty for products ONLY held at commercial facilities, whose net weight exceeds seventy (70) lbs., provided they are installed in a location that is within a thirty (30) mile radius of a Service Company. **End Users are responsible for all extra travel and mileage rates.** In this case, warranty services will be provided during regular business hours.

This product will be replaced or repaired under warranty, for a period of (1) year, beginning from the date of purchase by the original purchaser/user ("End User"), or eighteen (18) months from the date of shipment from SKYFOOD's warehouse, whichever expires first.

Accessories will be replaced or repaired under warranty, for a period of (30) days, beginning from the date of purchase by the original purchaser/user ("End User"), or eighteen (18) months from the date of shipment from SKYFOOD's warehouse, whichever expires first.

This warranty shall not take effect until a properly completed and executed **WARRANTY REGISTRATION** form has been received by SKYFOOD EQUIPMENT, LLC, within thirty (30) days from the date of purchase. The **WARRANTY REGISTRATION** is available either in the Instruction Manual of every Product or at SKYFOOD's website www.skyfood.us. The End User must fill out the **WARRANTY REGISTRATION** form and send it to SKYFOOD according to the instructions posted on the referred website. **Failure to do so will VOID the warranty.**

No extended warranties for third party products. There are no other express warranties or conditions other than the one offered by each manufacturer for products sold by SKYFOOD, not under the SKYFOOD brand.

For questions or assistance, do not return the product or accessories to the store, please call Toll Free 1-800-503-7534, or visit the Customer Service section at www.skyfood.us. For faster service please have the items name, serial number, and proof of purchase for the operator to assist you.

SKYFOOD reserves the right to change the terms of its limited warranty at any time without any prior notice. It also reserves the right to change the design and specifications of its equipment or any related documentation at any time. The end user is not entitled to upgrades or refunds resulting from these changes.

Updates

These **Terms and Conditions** were last updated on March 1st, 2015.

1. IMPORTANT SAFEGUARDS

<p style="text-align: center;">WARNING READ AND FULLY UNDERSTAND ALL INSTRUCTIONS AND WARNINGS PRIOR TO USING THIS UNIT. YOUR SAFETY IS MOST IMPORTANT! FAILURE TO COMPLY WITH PROCEDURES AND SAFE GUARDS MAY RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE. REMEMBER: YOUR PERSONAL SAFETY IS YOUR RESPONSIBILITY!</p>
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1. CHECK FOR DAMAGED PARTS.

Before using the stuffer, check that all parts are operating properly and perform the intended functions. Check for binding of moving parts, mounting and any other conditions that may affect the operation.

2. KEEP CHILDREN AWAY. NEVER LEAVE THE APPLIANCE UNATTENDED.

3. The Manufacturer declines any responsibility in the case of improper use of the stuffer. Improper use of the stuffer will VOID the warranty.

4. NEVER store or leave the stuffer at a temperature lower than 32°F (0 °C)

5. Repair must be done by an authorized dealer. Use only factory original parts and accessories. Modification of the stuffer will VOID the warranty.

6. Be sure the stuffer is stable during use.

7. NEVER operate the stuffer with the gear housing cover open or removed.

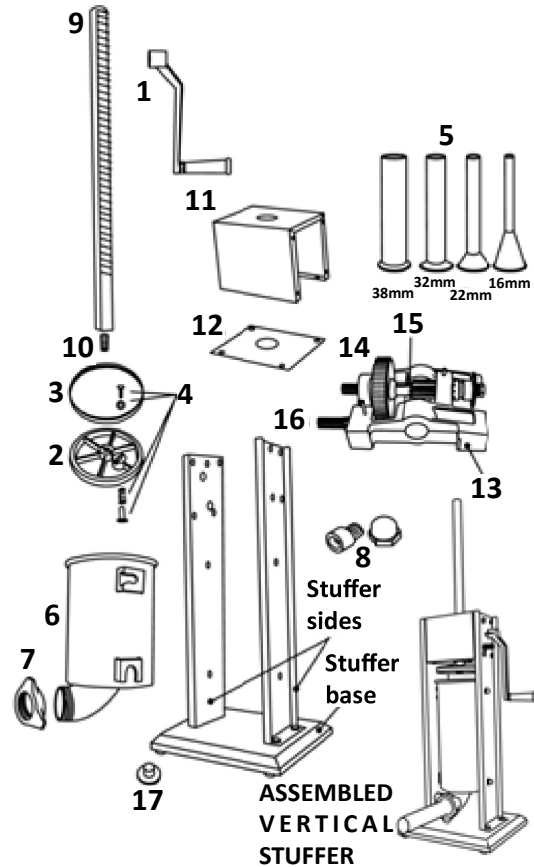
8. WEAR EYE PROTECTION! Everyday eye glasses are not safety glasses. Safety glasses conform to ANSI Z87.1 requirement. Note: Approved safety glasses have Z87 printed or stamped on them.

9. DO NOT use while under influence of drugs or alcohol.

10. Household use only.

SAVE THESE INSTRUCTIONS!

2. DIAGRAM



Part#	DISCRIPTION	Part#	DISCRIPTION
1	Handle	9	Canister Mounting Hardware Kit (4 Sets)
2	Plunger	10	Plunger Bolt
3	Plunger Seal	11	Gear Housing Cover with Hardware Kit
4	Pressure Release Valve (4 Piece Set)	12	Gear Housing Cover Bottom Plate with Hardware Kit
5	Stainless Steel Funnel Set (4 Funnels)	13	Gear Housing with Hardware Kit
6	Stainless Steel Canister	14	Main Driving Gear
7	Canister Mounting Hardware Kit (4 Sets)	15	Slow Speed Control Gear
8	Front Ring Nut	16	Fast Speed Control Gear
		17	Rubber Foot (4 Piece Set)

SKYFOOD EQUIPMENT LLC - SERVICE

For questions or assistance, call SKYFOOD EQUIPMENT Toll Free: **1-800-503-7534**, or visit the Customer Service section at www.skyfood.us.

SKYFOOD'S LIMITED WARRANTY

Unless otherwise specified, new **SKYFOOD** products, excluding accessories, sold by SKYFOOD EQUIPMENT, LLC. ("SKYFOOD"), for use only in the continental United States (collectively, "Products" or singularly, "Product"), are warranted to be free from defects in materials and workmanship for a period of one (1) year from the date of purchase by the original purchaser/user ("End User"), or eighteen (18) months from the date of shipment from SKYFOOD's warehouse, whichever expires first. Several new products and accessories may be warranted for a period other than one (1) year while others may be subject to travel limitations, as specified on the products Instruction Manual. **Proof of purchase must be presented; if not this warranty will be VOID.** No warranty is given or implied to a subsequent transferee or any other third party. This warranty is expressly conditional upon SKYFOOD being notified of any defects in materials or workmanship within five (5) days of its occurrence, within the warranted time period. If a notice of a claim under this warranty is timely made by the End User, SKYFOOD or a SKYFOOD's designated service company ("Service Company"), will repair or replace the Product, at SKYFOOD's discretion, subject to the additional conditions hereinafter described.

This warranty shall not apply if damage occurs from improper installation or maintenance performed by an unauthorized service company ("Service Company"), wrong voltage, nor to the extent that Products or parts have been used other than in conformance with operating and maintenance instructions, subjected to misuse or abuse or damaged by accident, acts of God, abnormal use, stress or any other matter unrelated to SKYFOOD, and beyond its reasonable control. **This warranty does NOT cover service labor and travel to perform adjustments on products and/or accessories.** In addition to wear and tear of certain items, such as, but not limited to; glass parts, blades, stones, chopper cutting knives, plates, slicing knives, cutting disc, gaskets, oil changes, sealing tape, heat seal wires, worm gears, self-lubricating bushings, carbon brushes for electric motors, and other parts expendable by nature and that need to be replaced frequently. **Electrical components are subject to natural wear and tear, and are NOT covered by this warranty. THIS WARRANTY EXCLUDES ALL ORAL, STATUTORY, EXPRESS OR IMPLIED WARRANTIES WHICH MAY BE APPLICABLE TO SKYFOOD, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE.** Under no circumstances shall SKYFOOD be liable for loss of use, revenue or profit or for incidental or consequential damages. SKYFOOD shall under no circumstances be liable for any loss, damage, concealed damage, expense or delay of goods for any reason when said goods are in the custody, possession or control of third parties selected by SKYFOOD to forward, enter, clear, transport, or render other services with respect to such goods. The sole and exclusive remedy for breach of any warranty is limited to the remedies provided in the paragraph

4.4 Operation

4.4.1 Warnings

Do not use the machine with long hair that could touch any part of the machine. This might lead to a serious accident. Tie your hair up well and/or cover it with a scarf. Only trained or skilled personnel shall operate this machine. Never touch turning parts with your hands or any other way, NEVER operate the machine without any original safety devices under perfect conditions.

4.5 After Finishing The Work

4.5.1 Precautions

Always TURN THE MACHINE OFF before cleaning by removing the plug from the socket. Never clean the machine unless it has come to a complete stop. Put all the components back to their functional positions before turning the machine ON again. Check the level of liquids. Do NOT insert your fingers in between belts and pulleys nor chains and gears.

4.6 Maintenance

4.6.1 Danger

Any maintenance with the machine in working situation is dangerous. TURN IT OFF BY PULLING THE PLUG OFF THE SOCKET DURING MAINTENANCE.

IMPORTANT

Always remove the plug from the socket in any emergency situation.

4.7 Warning

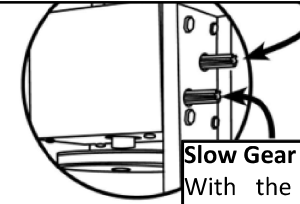
Electrical or mechanical maintenance has to be undertaken by qualified personnel.

The person in charge of maintenance has to be sure that the machine is under TOTAL SAFETY conditions when working.

3. GEAR MOVEMENT

Fast Gear Shaft

With the Handle attached, turn clockwise to raise the **Plunger**; counter-clockwise to lower the **Plunger**.



Slow Gear Shaft

With the Handle attached, turn clockwise to raise the **Plunger**; counter-clockwise to lower the **Plunger**.

4. ASSEMBLY

PLUNGER ASSEMBLY

1. Slide the **Plunger Seal** onto the **Plunger** (figure 1).
2. Assemble the **Pressure Release Valve Kit** onto the **Plunger**. From the top of the Plunger, place the Washer onto the Valve Hole, then insert the Screw through the Washer and into the Valve Hole. From the underside of the Plunger, place the Spring onto the end of the Screw, then place the Valve Cap onto the end of the Screw and twist to secure.
3. Screw the Plunger Bolt on the Plunger Shaft (figure 2)
4. Place the assembled **Plunger** onto the end of the **Plunger Shaft** (figure 3.)

Figure 1

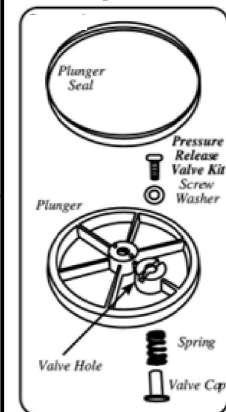
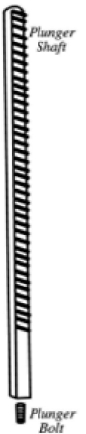


Figure 2



5. STUFFER ASSEMBLY

5. Attached the Handle by sliding it onto either the Fast or the Slow Gear (figure 4).
6. Crank the Handle to bring the Plunger to the top of the Stuffer.

Figure 3

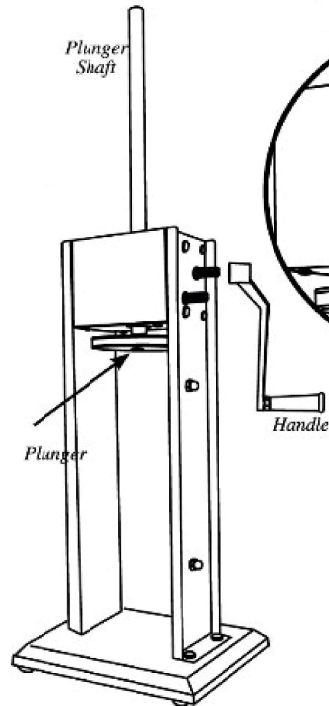
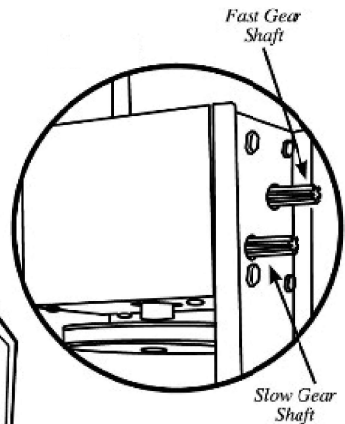
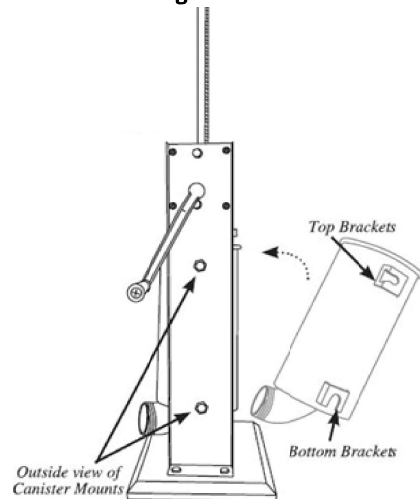


Figure 4



7. Rest **Canister's Bottom Brackets** onto the **Canister Mounts** inside the **Housing of the Stuffer**. Pivot the **Canister** fully into the **Stuffer Housing**, snapping the **Top Brackets** into the **Canister Mounts**. (figure 5)

Figure 5



* DO NOT remove, tear off or maculate any safety or identification labels stuck on the machine. If any labels have been removed or are no longer legible, contact your nearest dealer for replacement.

4.2 Safety Procedures and Notes before Switching the Machine ON

IMPORTANT

Carefully read **ALL INSTRUCTIONS** of this manual before turning the machine **ON**.
Be sure to well understand all the information contained in this manual. If you
have any question contact your supervisor or your nearest Dealer.

4.2.1 Danger

An electric cable or electric wire with damaged jacket or bad insulation might cause electrical shocks as well as electrical leak. Before use, check the conditions of all wires and cables.

4.2.2 Advices

Be sure to well understand all the information contained in this manual. Every operation function or procedure has to be thoroughly clear.

Before using any commands (switch, buttons, lever), be sure it is the correct one. In case of doubt, consult this manual.

4.2.3 Precautions

The electric cable has to be compatible with the power required by the machine.

Cables touching the floor or close to the machine need to be protected against short circuits.

4.3 Routine Inspection

4.3.1 Advice

When checking the tension of the belts or chains, DO NOT insert your fingers between the belts and the pulleys and nor between the chain and the gears.

4.3.2 Precautions

Check the motor and sliding or turning parts of the machine in case of abnormal noises. Check the tension of the belts and chains and replace the set when belts or chains show signs of wearing.

When checking the tension of belts or chains DO NOT insert your fingers between belts and pulleys, nor between the chains and gears.

Check protections and safety devices to make sure they are working properly.

STORAGE

It is important to remember that sausage will lose its flavor the longer that it is stored. It is recommended that you only make as much sausage as you will need for 4-6 weeks. Even frozen sausage will begin to lose flavor noticeably after 6 weeks. Frozen sausage should be thawed slowly in the refrigerator before cooking or serving. Quick thawing of the product will degrade the taste as well.

12. GENERAL SAFETY PRACTICES

IMPORTANT

If any recommendation is not applicable to your equipment, please ignore it .

The following safety instructions are addressed to both the operator of the machine as well as the person in charge of maintenance.

The machine has to be delivered only in perfect conditions of use by the Distributor to the user. The user shall operate the machine only after being well acquainted with the safety procedures described in the present manual. READ THIS MANUAL WITH ATTENTION.

IMPORTANT

Any change in the protection systems and safety devices will during operation, create serious risks to the operator physical integrity

4.1 Basic Operation Procedures

4.1.1 Dangers

Some areas of the electric device have parts that are connected or have parts connected to high voltage. These parts when touched may cause severe electrical shocks or even be lethal.

given for each operation step. Every step of the operation shall be taken only if a sign has been made and responded.

4.1.3 Advices

* In case of power shortage, immediately switch the machine off.* Use recommended or equivalent lubricants, oils or greases.

* Avoid mechanical shocks, once they may cause damages or bad functioning.

* Avoid water, dirt or dust contact to the mechanical and electrical components of the machine.

* DO NOT change the standard characteristics of the machine.

8. Insert the Stuffing Funnel of choice through the Front Ring Nut. Screw the Front Ring Nut and Stuffing Funnel onto the mouth of the Canister until snug. DO NOT OVERTIGHTEN the Front Ring Nut, as it may damage the Funnel. (figure 6)

9. Thoroughly coat the inside of the Canister with a food-grade lubricant prior to use. (figure 7)

Figure 6

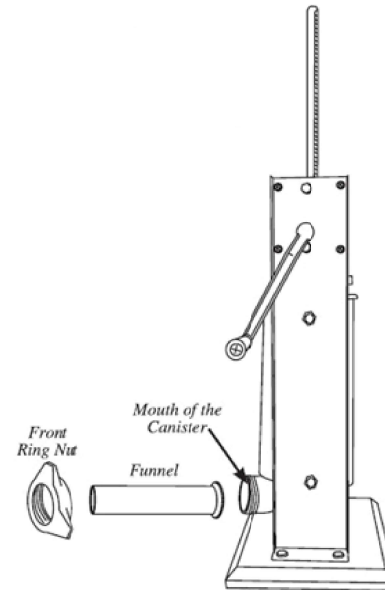
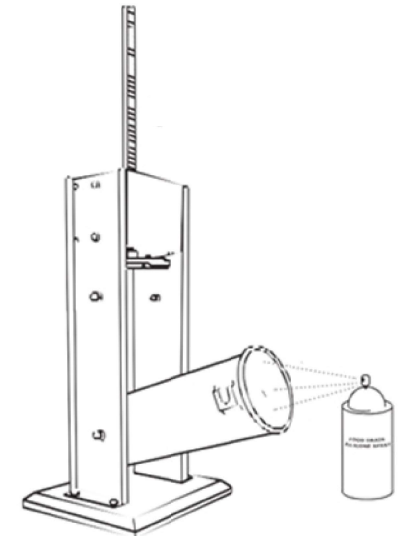


Figure 7



6. DISASSEMBLY & CLEANING

1 . Remove the Stuffing Funnel by unscrewing the Front Ring Nut, and pulling the Funnel out.

2 . Turn the Handle until the Plunger comes up and out of the Canister.

3 . Pivot the Canister outward, then pull the Canister up to remove the Canister from the Stuffer Housing.

4 . Unscrew the Plunger from the Plunger Shaft. Disassemble the pressure release valve from the plunger. Remove the plunger seal from the plunger.

5 . Wash all parts that have come in contact with meat in hot soapy water. BE SURE TO CLEAN THE PARTS IMMEDIATELY AFTER USE . Rinse and thoroughly dry all parts immediately. Sterilize as needed.

6 . Fully lubricate the Shaft, Canister, Pressure-Release Valve components and the Front Ring Nut with a food-grade lubricant before and after each use.

7. DISASSEMBLY & CLEANING

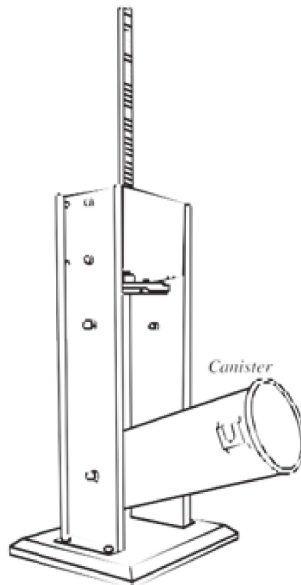
1. Remove the Stuffing Funnel by unscrewing the Front Ring Nut, and pulling the Funnel out.
2. Turn the Handle until the Plunger comes up and out of the Canister.
3. Pivot the Canister outward, then pull the Canister up to remove the Canister from the Stuffer Housing.
4. Unscrew the Plunger from the Plunger Shaft. Disassemble the pressure release valve from the plunger. Remove the plunger seal from the plunger.
5. Wash all parts that have come in contact with meat in hot soapy water. BE SURE TO CLEAN THE PARTS IMMEDIATELY AFTER USE. Rinse and thoroughly dry all parts immediately. Sterilize as needed.
6. Fully lubricate the Shaft, Canister, Pressure-Release Valve components and the Front Ring Nut with a food-grade lubricant before and after each use.

8. STUFFING INSTRUCTIONS

WARNING

When the plunger is pulled out of the Canister, RELEASE THE HANDLE SLOWLY! Pressure or gravity could cause the Handle to spin back slightly and cause injury.

Figure 8



The resistance of bacteria to salt varies widely among different types of bacteria. The growth of some bacteria is inhibited by salt concentrations as low as 3% e.g., Salmonella, whereas other types are able to survive in much higher salt concentrations, e.g., Staphylococcus. Fortunately, the growth of many undesirable organisms normally found in cured meat and poultry products is inhibited at low concentrations of salt.

Modern curing is based on Nitrates and is very scientific. The best way to ensure proper curing is to purchase one of the many commercially available curing agents from either a grocery store or your local butcher. A very common cure is Prague Powder, which is available in two types (#1 and #2).

CASING

There are many different types of casing available, the right choice depends on personal preference as well as the type of sausage you wish to make. For most sausages, your choices are natural or collagen. Don't let the names fool you; collagen casings are not a synthetic product. They are made from beef skin and other tissues. Collagen casings are uniform in size and texture and require almost no preparation. "Natural" casings are the intestines of lamb, sheep, hogs or beef. They are less uniform in size and require substantial preparation. For those reasons, more than 75% of commercially made sausage in the U.S. is made with collagen casing. There are also fibrous non-edible casings that are used for some varieties of smoked sausages and bolognas.

TYPES OF SAUSAGE

Most sausages fall into one of four categories: Fresh, Smoked, Cooked or Dried. All sausages, except dried, require refrigerated storage. There is also a sub-category of uncooked smoked sausages.

Among the fresh and uncooked smoked sausages, you will find such flavors as kielbasa or Polish sausage, Italian sausage, breakfast sausage and many others. Both fresh and uncooked smoked sausages require cooking before eating and also require refrigerated storage.

Smoked and cooked sausages include salami, bologna, the ever-popular hot dogs and many others. Proper smoking requires a smokehouse or smoker. These can be simple home-built structures made from metal drums or even old refrigerators or they can be elaborate manufactured units. Most smoked sausages are warmed before serving. Many people think that a smoked sausage will last much longer without spoilage, but this is not true. Smoked sausages should be treated the same as fresh sausage in terms of storage.

Dried sausages require the longest processing time, as they are air dried over a long period of time. Some types of dry sausages are pepperoni, prosciutto and a variety of ham products, just to name a few. The conditions under which the meat is dried are very exacting; temperature, time and humidity must all be carefully monitored for a safe and delicious product.

and warm water for at least 15 seconds, then dry with a paper towel.

CHILL

Chilling food is very important. The danger zone where bacteria multiply is between 40°F and 140°F (4°C and 6°C). Your refrigerator should be set to 40°F (4°C) or below; your freezer should be 0°F (-17°C) or below. Simple rule: serve hot foods hot, cold foods cold. Use chafing dishes or hot plates to keep food hot while serving. Use ice water baths to keep cold foods cold. Never let any food sit at room temperature for more than 2 hours - 1 hour if the ambient temperature is 90°F (32°C) or above. When packing for a picnic, make sure the foods are already chilled when they go into the insulated hamper. The hamper won't chill food - it just keeps food cold when properly packed with ice. Hot cooked foods should be placed in shallow containers and immediately refrigerated so they cool rapidly. Make sure to cover foods after they are cool.

NOTE: Special considerations must be made when using venison or other wild game, since it can become heavily contaminated during field dressing. Venison is often held at temperatures that could potentially allow bacteria to grow, such as when it is being transported. Refer to the USDA Meat and Poultry Department for further questions or information on meat and food safety.

11. SAUSAGE INFORMATION

MEAT SELECTION FOR SAUSAGE MAKING

Sausage making has evolved over years and generations, and as a result there are countless types of sausage you can make using the basic ingredients of meat, fat and a few carefully blended spices. Following are a few simple guidelines that will help you make the best tasting sausage possible

Any type of meat can be used for making sausage: pork, beef, bison, moose and caribou, even antelope make great sausage. It is important when preparing venison or other red game meats to trim all the fat from the meat, as red game tallow will turn rancid in as few as five days. Replace the fat with either pork or beef fat depending on the type of product you are making at a ratio of 1 pounds (0.5kg) of fat for every 4 pounds (1.8kg) of game meat.

The fat content of your sausage will affect the taste, texture, cooking characteristics and shelf life of you product. Most commercially made sausage has a fat content of about 20%. Using less than 12 % fat will result in a very dry tasting sausage while using more than 20% may result in a sticky flavorless sausage that will be difficult to cook.

CURING

It is important to properly cure meats to preserve meat and poultry, and to destroy undesirable microorganisms on the meat surfaces that cause spoilage and food born illnesses. There are many steps that help in this process, including smoking, cooking, drying, chilling and the addition of cure ingredients. The oldest means of accomplishing this is by introducing salt into the meat the resistance of bacteria to salt into the meat.

NOTE: Apply a food-grade lubricant to the inside of the Canister before filling with the meat mixture.

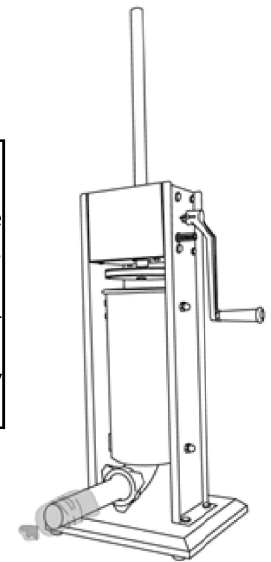
1. Tilt out the Canister.
2. Fill the Canister with the meat and seasoning mixture (figure 8).
3. Press the mixture down into the Canister firmly to release any trapped air.
4. Pivot the Canister back into the upright position and snap the Top Brackets onto the Canister Mounts.
5. Turn the Handle until the Plunger comes in contact with the meat and the mixture is ready to extrude out the end of the Stuffing Funnel.

Figure 9

STUFFING TIPS

The following are suggestions to help reduce the resistance when stuffing with the 13 mm Stuffing Funnel.

- A . Add water to the meat mixture-up to 1- 1 / 2 cups (0.4 L) of water per every 5lb (2.3 kg) of seasoned meat.
- B . Add 1/4 cup (60ml) of vegetable or olive oil per every 5 lb (2.3 kg) of seasoned meat for better flow.



6. Slip a casing on the end of the Stuffing Funnel until the entire casing has slid onto the Funnel (figure 9).
7. Tie, twist or hog ring the end of the casing to seal it.
- 8 . Turn the Handle to extrude the mixture into the casing.
For best results, apply pressure around the casing, close to the end of the Stuffing Funnel. This will hold the casing tight and will cause the mixture to pack firmly into the casing.
- 9 . When the end of the casing has been reached, tie, twist or hog ring the end of the casing to seal the contents inside.

9. RECIPES

U.S. WEIGHT CONVERSIONS	
1 tsp	5 ml
1Tbsp	15 ml
1/8 cup or 1 fl oz	30 ml
1/4 cup or 2 fl oz	60 ml
1/3 cup	80 ml
1/2 cup or 4 fl oz	120 ml
2/3 cup	160 ml
3/4 cup or 6 fl oz	180 ml
1 cups or 8 fl oz or 1/2 pint	240 ml
1 1/2 cup or 12 fl oz	350 ml
2 cups or 16 fl oz or 1 pint	475 ml
3 cups or 1 1/2 pints	700 ml
4 cups or 2 pints or 1qt	950 ml
4 quarts or 1 gal	3.8L

U.S. WEIGHT CONVERSIONS	
1 oz	28g
1/4 lb or 4 oz	113g
1/3 lb	150g
1/2 lb or 8 oz	230g
2/3 lb	300g
3/4 lb or 12 oz	340g
1 lb or 16 oz	450g
2 lb	900g

VENISON SAUSAGE

6 lbs venison	6 lbs lean pork	1 / 2 tsp sage
1 / 2 tsp cayenne pepper	2 tsp salt	1 / 2 cup honey
2 tsp pepper	sausage casings	

FRESH ITALIAN SAUSAGE-MILD/HOT

5 tsp salt	1 tsp sugar	2 tsp caraway seeds
3 tsp crushed hot peppers	1 tsp cracked fennel seed (omit if making mild)	
2 tsp coarse ground black pepper	1 tsp coriander	
1 pint cold water	10 lb boneless pork butt	

**NOTE : If grinding meat for sausage, grind the meat through the coarse grinding plate, add

10. FOOD SAFETY

WARNING

It is important to follow the “Food Safety” guidelines outlined in this manual. For the most up to date instruction, visit the USDA website. There are basic rules to follow when handling food. They are **COOK, SEPARATE, CLEAN and CHILL.**

COOK

It's crucial to cook food to a safe internal temperature to destroy bacteria that is present. The safety of hamburgers and other foods made with ground meat has been receiving a lot of attention lately, and with good reason. When meat is ground, the bacteria present on the surface is mixed throughout the ground mixture. If this ground meat is not cooked to at least 160°F to 165°F (71°C to 74°C), bacteria will not be destroyed and there's a good chance you will get sick.

Solid pieces of meat like steaks and chops don't have dangerous bacteria like E. coli on the inside, so they can be served more rare. Still, any beef cut should be cooked to an internal temperature of at least 145°F (63°C) (medium rare). The safe temperature for poultry is 180°F (82°C) and solid cuts of pork should be cooked to 160°F (71°C). Eggs should be thoroughly cooked too. If you are making a meringue or other recipe that uses uncooked eggs, buy specially pasteurized eggs or use prepared meringue powder.

SEPARATE

Foods that will be eaten uncooked and foods that will be cooked before eating **MUST ALWAYS** be separated. Cross-contamination occurs when raw meats or eggs come in contact with foods that will be eaten uncooked. This is a major source of food poisoning. Always double-wrap raw meats, and place them on the lowest shelf in the refrigerator so there is no way juices can drip onto fresh produce. Then use the raw meats within 1-2 days of purchase, or freeze for longer storage. Defros' frozen meats in the refrigerator, not on the counter.

When grilling or cooking raw meats or fish, make sure to place the cooked meat on a clean platter. Don't use the same platter you used to carry the food out to the grill. Wash the utensils used in grilling after the food is turned for the last time on the grill, as well as spatulas and spoons used for stir-frying or turning meat as it cooks.

Make sure to wash your hands after handling raw meats or raw eggs. Washing hands with soap and water, or using a pre-moistened antibacterial towelette is absolutely necessary after you have touched raw meat or raw eggs. Not washing hands and surfaces while cooking is a major cause of cross-contamination.

CLEAN

Wash your hands and work surfaces frequently when you are cooking. Washing with soap