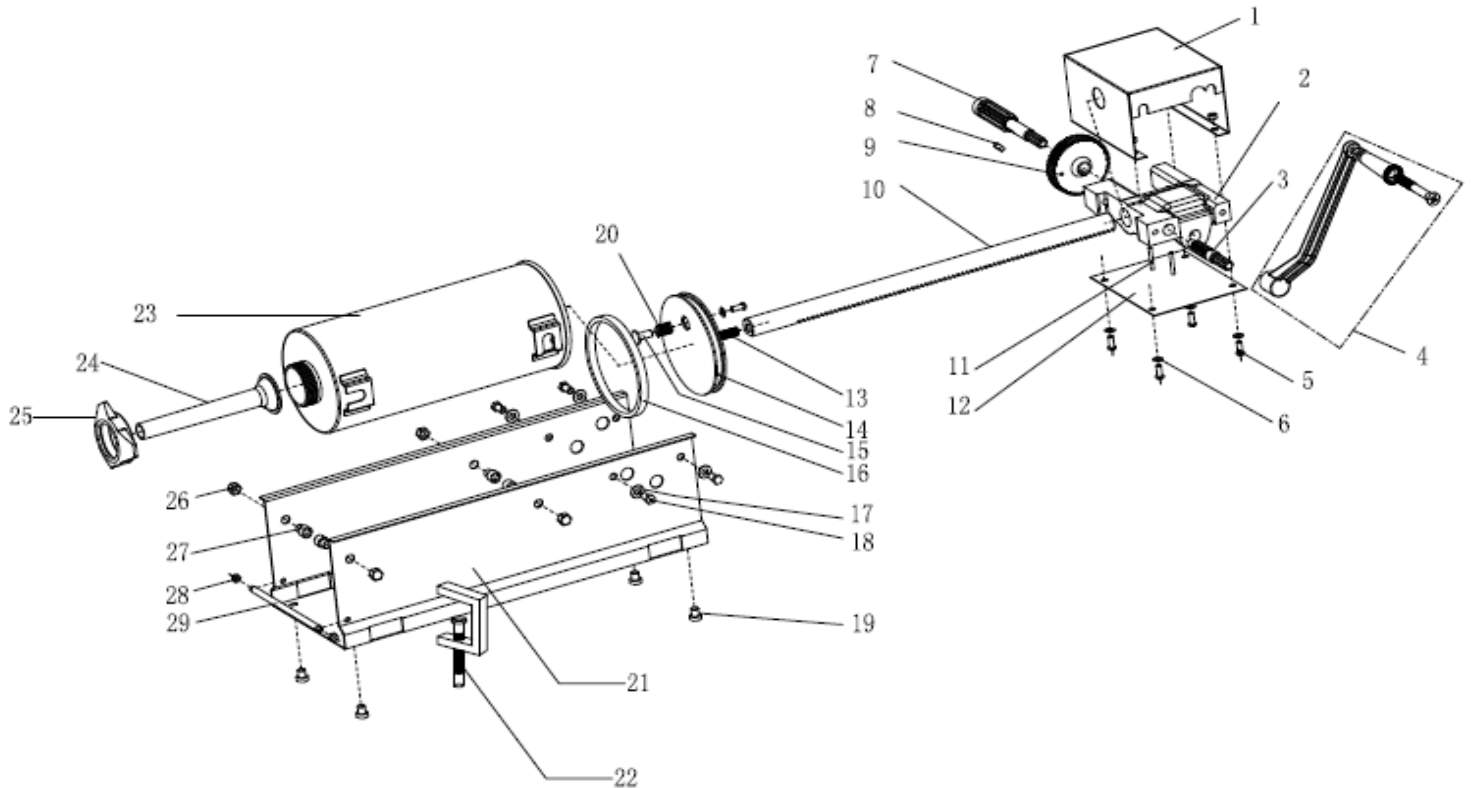




## #852 & #853 5 lb. & 11 lb. HORIZONTAL STUFFER



PART #	DESCRIPTION	PART #	DESCRIPTION
1	Gear Shelf	15	Exhaust Pin
2	Gear Module	16	Rubber Ring
3	Small Shaft	17	Washer
4	Handle	18	Hexagram Bolt
5	Crossing Bolt	19	Rubber Foot
6	Washer	20	Spring
7	Big Shaft	21	Shelf
8	Key	22	C-Clamp
9	Gear	23	S/S Cylinder
10	Main Shaft	24	Funnel Set
11	Elastic Column Pin	25	Trefoil Nut
12	Bottom Plate Of Gear Shelf	26	Dome Nut
13	Double End Bolt	27	Inner Hexagram Bolt
14	Piston	28	Dome Nut
		29	Tension Shaft



**CAT #852 5 lb. & #853 11 lb.  
HORIZONTAL STAINLESS STEEL SAUSAGE STUFFER**

Properly hand clean all parts before first use in warm soapy water to remove the lubricant applied during manufacturing. Thoroughly rinse and hand-dry.

**ASSEMBLY AND PROPER USE**

1. Attach the stuffer to a table or flat surface using clamps (included).
2. This stuffer is equipped with high and low speed gears. To free the cylinder (#23) for removal put the handle on the high-speed gear and turn the handle counter-clockwise until the piston is free of the cylinder. Slide the cylinder out of the shelf (#21).
3. Prior to use, inspect the rubber ring (#16) to ensure that it is properly installed. The groove of the rubber ring should face toward the bottom of the cylinder.
4. Place meat in the cylinder packing it tightly to minimize air pockets.
5. Place the cylinder back onto the shelf (#21).
6. Removing the trefoil nut (#25), insert a stuffing tube into the trefoil nut. Screw the trefoil nut with the stuffing tube tightly onto the unit.
7. Slide casings onto stuffing tube.
8. Attach the handle to the slow speed gear and turn clockwise so that the piston (#14) moves down into the cylinder and the meat is extruded through the tube and into the casing.
9. After extruding all the meat from the cylinder, attach handle to the high-speed gear and turn the handle counter-clockwise so that the piston backs out of the cylinder.
10. Remove the cylinder for cleaning. Hand wash unit with warm soapy water and thoroughly dry.
11. Clean the piston, gasket and air release valve.
12. Reassemble the unit 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 carefully.**

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 stiffening 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, and quickly stuffed into the casings while it is pliable. **The handle will turn more easily and the gears will work more smoothly when you apply White Lithium Grease (available at LEM in a 1 lb. tube) to the gears.**

**To make stuffing easier, LEM recommends adding 1 oz. of water for each pound of meat being used. Add 2 oz. of water for each pound of meat when using Soy Protein.**

**SOY PROTEIN**

LEM Products recommends using our Soy Protein when making sausage. It is available in a 1 lb. package, which is enough to mix with 50 lbs. of meat. When you use LEM Soy Protein, add 2 oz. of water for each pound of meat to help retain moisture and prevent shrinkage during smoking or cooking. This products is very high in protein making it an excellent binder, and gives 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. Thoroughly 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 food grade Silicone Spray (available at LEM), which will prevent oxidation and keep your stuffer like new. The silicone coating can be washed off easily with hot soapy water before the next use.