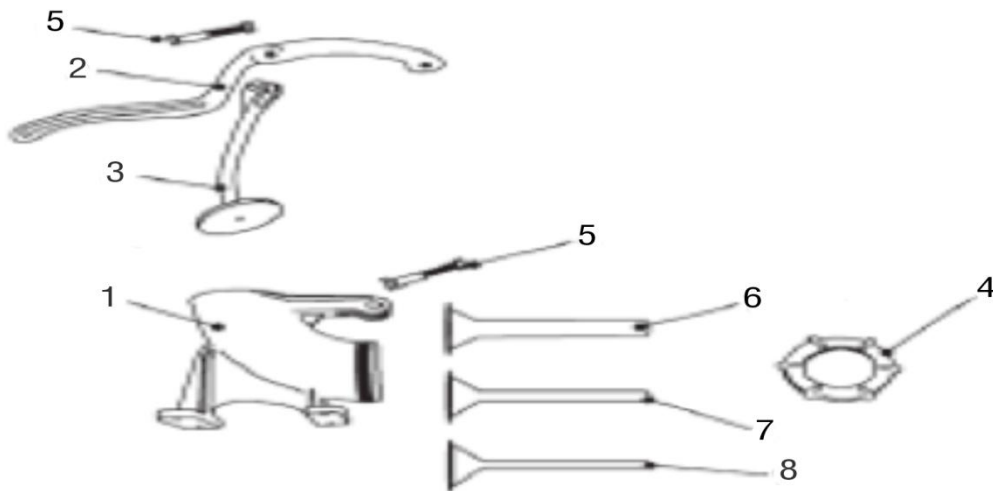




Chard™ 5 Lb Sausage Stuffer

Warning

- Ensure your fingers and other body parts are clear of the sausage stuffing attachment. Parts can pinch and cause injury.
- Do not attempt to stuff partially frozen food or food with any hard substance inside.
- Assemble the machine according to the diagram.
- Thoroughly clean the stuffer before first use (See cleaning instructions below). It is recommended that you clean the stuffer before and after each use to ensure sanitation.



PART#	DESCRIPTION	PART#	DESCRIPTION
1	MAIN BODY	5	BOLT KIT
2	STUFFER HANDLE	6	1" (30mm) TUBE
3	FOOD PUSHER	7	3/4" (20mm) TUBE
4	RETAINING RING	8	3/8" (10mm) TUBE

ASSEMBLY

- Bolt the main body (#1) on a sturdy bench or table using the holes in the base feet.
- Using a bolt and nut from bolt kit (#6) secure handle (#2) to main body (#1) at the end of the stuffer handle creating a pivot point with the handle and the body.
- Using a provided nut and bolt, attach food pusher to stuffer handle at the center hole of handle.
- Select the appropriate stuffing tube (#7, 8, 9) for the size casing you are using.
- Slide tube through retaining collar (#10).
- Secure retaining collar and tube against opening on main body

STUFFING INSTRUCTIONS

1. Begin by fully retracting arm and stuffing plunger. Then fill main body with pre-seasoned ground meat mixture. Press the meat firmly into the main body preventing air pockets. Insert plunger into main body and press down, keep pressing until meat starts to extrude out the stuffing tube. This will help prevent air pockets in the casing.
2. Slide the casing over the stuffing tube until entire casing to be used is bunched on tube. Tie a not in the end of the casing.
3. To begin stuffing the casing, press down firmly on the lever arm. You can wrap your hand around the casing and stuffing tube to provide resistance on the casing which will more fully fill the casing with meat.
4. It is recommended that you tie off the end of the casing between re-fills to prevent air pockets. To create links, simply twist the casing at the desired length.

CLEANING

To clean stuffer it is recommended that you fully disassemble all parts and allow to soak in hot soapy water. After parts have soaked, remove any residual meat, fat or residue. It is especially important that the inside of the main body be cleaned thoroughly. To clean the stuffing tubes, use a bottle brush or other appropriate tool to ensure the entire interior pathway is clean. Dry all components with a clean dishtowel. Do not allow to air dry. Parts are not dishwasher safe, using a dishwasher will harm components. It is recommended that after the unit is dry a food grade silicone spray is applied to all parts to prevent oxidizing.

CLEAN UNIT BEFORE AND AFTER EACH USE.

