



Use and Care Instructions

5 lb. Vertical Sausage Stuffer

Durable Stainless Steel Construction



Includes:

- **4 stainless steel interchangeable stuffing tubes**
- **5 lb. stainless steel hopper**
- **Large stable base**

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

For creating delicious sausages with unique flavor--Chard puts you in charge! This Vertical Sausage Stuffer provides a 5 pound capacity. Durable stainless steel construction means a long life. The advanced gear system enables the user to release the plunger for quick and easy refilling. This unit is ideal for the home sausage maker. The Vertical Sausage Stuffer has multiple stainless steel filling tubes for easy cleaning and two speed settings for powerful pushing and quick lifting.

WARNING

- Close supervision is necessary when any unit is used near children. This unit is not recommended for use by children.
- Ensure your fingers and other body parts are clear of the sausage stuffer while in use. Parts can pinch and cause injury.
- Place the unit on a firm and stable surface.
- Never use abrasive cleaning agents or abrasive cloths when cleaning the unit.
- Only use the unit when completely assembled.
- Before using for the first time, remove all packaging.

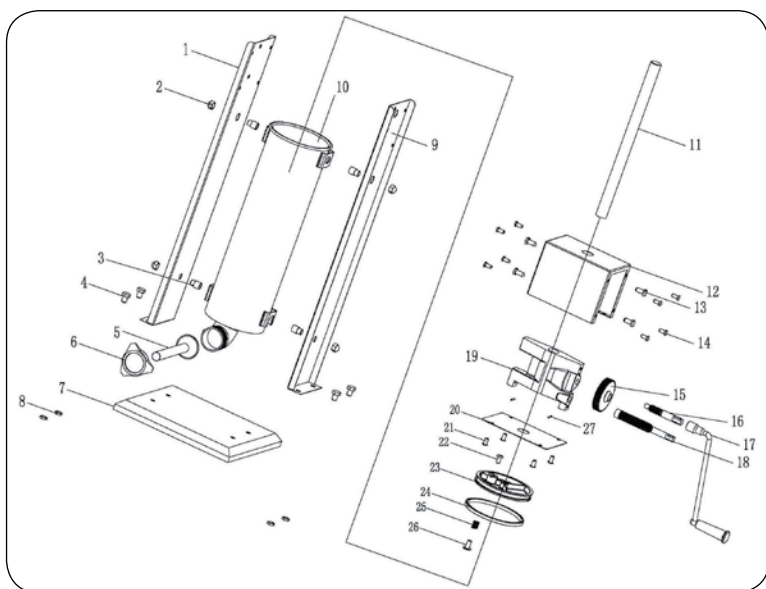
ASSEMBLY AND OPERATION

Assembly and Operation:

Before using this unit and occasionally during operation add a few drops of light household machine oil to the gear stand, big gear and small gear.

1. Wash parts of the unit in warm soapy water that will come in contact with food.
2. Assemble the funnel and the casing link. Place your casing over the end of the funnel and tie off the other end with a knot or butchers string.
3. Place the handle onto big gear-axle.
4. Turn the handle clockwise to remove the pistol from the cylinder.
5. Remove the cylinder and add meat mixture to the cylinder. Try to remove air pockets to assure better performance.
6. Replace the cylinder back into the unit.
7. Now fit the handle into the small gear axle and turn it clockwise. This will make the pistol push into the cylinder.
8. Turn the handle. The meat mixture will immediately push into your casings.
9. Continue until all the mixture is used.
10. Repeat starting at step 2 when adding more meat mixture.

OVERVIEW OF COMPONENTS



- | | | |
|--------------------------|-----------------------------------|-----------------------------------|
| 1. Left plate | 10. Stainless steel stuff tube | 19. Gear base |
| 2. Canopy Nut | 11. Rack | 20. Bottom board |
| 3. Inner hexangular nut | 12. Shell of Gear base | 21. Stainless steel crossing bolt |
| 4. Stainless steel screw | 13. Hexangular Bolt | 22. Stainless steel crossing bolt |
| 5. Funnel | 14. Stainless steel crossing bolt | 23. Pistol |
| 6. Triagonal nut | 15. Gear | 24. Pistol rubber band |
| 7. Board | 16. Axle of small gear | 25. Spring |
| 8. Stainless steel nut | 17. Handle | 26. Vent pin |
| 9. Right plate | 18. Axle of big gear | 27. Elastic pin |

CLEANING

1. Remove the cylinder and pistol after use and wash them thoroughly with soapy water.
2. Wipe the body of the unit with a damp cloth.
3. Dry the unit completely and store in dry place.

TIPS

- Work quickly with your sausage mixture to maintain cold level and it will also help mixture from becoming too stiff.
- Natural casing or collagen casings may be used. Consider adding a few drops of vegetable oil to the tip of the funnel so your casings slide on easily for filling.
- Once your long casing has been filled, pinch and spin the sausage to your desired length.
- Look for Chard Seasonings at your favorite retailer or visit ChardInternational.com for recipes.



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WARRANTY

Your product is warranted for one year from date of purchase against all defects in material and workmanship. Should your product prove defective within one year from date of purchase or receipt, return the unit, freight prepaid, along with an explanation of the claim. Please package your product carefully in its original box and packing material to avoid damage in transit. We are not responsible for any damage caused to the product in return shipment.) Under this warranty, we undertake to repair or replace any parts found to be defective.

This warranty is only valid if the product is used solely for household purposes in accordance with the instructions. This warranty is invalid if the unit is connected to an unsuitable electrical supply, or dismantled or interfered with in any way or damaged through misuse.

We ask that you kindly fill in the details on your warranty card and return it within one week from date of purchase. Send warranty card to:

Chard Vertical Sausage Stuffer
PO Box 444
Two Rivers, WI 54241-0444