

Introduction

The Model H7776 Vertical Stuffer (**Figure 1**) can hold up to 15 lbs. of meat at a time.

Instructions

1. Make sure all parts are cleaned and sanitized, and place the cylinder on the base.
2. Remove the end nut, slide the desired link stuffing tube through the nut from the inside out, and reattach the end nut to the cylinder.
3. Attach the handle to the gear shaft with the wing screw and rotate the handle counter-clockwise to raise the piston.
4. Remove the cylinder, put a maximum of 15 lbs. of meat inside, then replace the cylinder on the base.
5. Place the sausage casing over the stuffing tube, and hold it in place with your hand.
6. Turn the handle clockwise to drive the piston into the cylinder, stuffing the meat into the sausage casing.
7. After all the meat has been stuffed into the sausage casing, turn the handle counter-clockwise to move the piston back out of the cylinder.
8. Remove the cylinder, then clean and sanitize the sausage stuffer components.

Repair and Maintenance

Cleaning

1. Remove the cylinder, piston, stuffing tube, and end nut after each use, and properly clean and sanitize them.
2. Wipe the entire body with a sanitizing agent.

Lubricating

Use a food grade lubricant on the threaded rod gear after cleaning. Make sure to choose a lubricant that will not turn rancid.

Parts Identification (Figure 2)

1	FRAME	9	BASE
2	RELIEF VALVE	10	HANDLE
3	PISTON	11	THUMBSCREW
3A	O-RING	12	PINION GEAR
4	CYLINDER	13	COPPER WSHR
5	END NUT	14	MAIN GEAR
6	HEX NUT 7/8-16	15	THREADED ROD
7	GASKET	16	STUFFING TUBE
8	GASKET		(3 PC SET)



Figure 1. Model H7776.

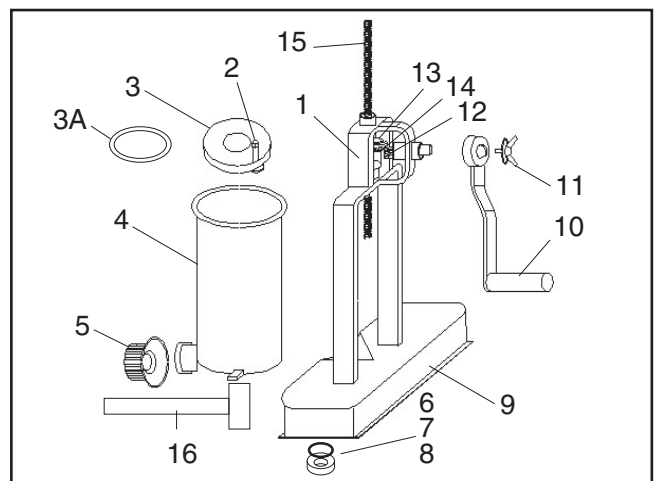
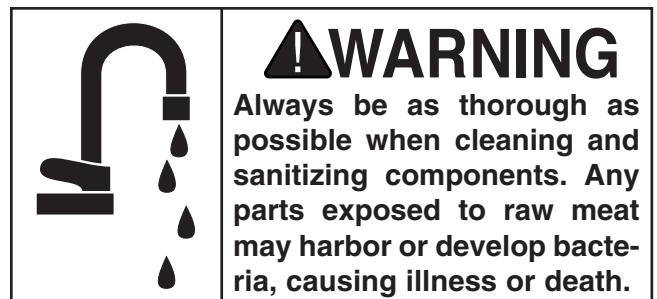


Figure 2. Parts identification.