#### MHSS5

# 5 Lb. Sausage Stuffer Assembly & Operating Instructions



#### READ ALL INSTRUCTIONS AND WARNINGS BEFORE USING THIS PRODUCT.

This manual provides important information on proper operation & maintenance. Every effort has been made to ensure the accuracy of this manual. These instructions are not meant to cover every possible condition and situation that may occur. We reserve the right to change this product at any time without prior notice.

IF THERE IS ANY QUESTION ABOUT A CONDITION BEING SAFE OR UNSAFE, DO NOT OPERATE THIS PRODUCT!

## HAVE QUESTIONS OR PROBLEMS? DO NOT RETURN THIS PRODUCT TO THE RETAILER - CONTACT CUSTOMER SERVICE.

If you experience a problem or need parts for this product, visit our website <a href="http://www.buffalotools.com">http://www.buffalotools.com</a> or call our customer help line at 1-888-287-6981, Monday-Friday, 8 AM - 4 PM Central Time. A copy of the sales receipt is required.

FOR CONSUMER USE ONLY - NOT FOR PROFESSIONAL USE.

KEEP THIS MANUAL, SALES RECEIPT & APPLICABLE WARRANTY FOR FUTURE REFERENCE.

#### **IMPORTANT SAFETY RULES**

COMMON SENSE AND CAUTION ARE FACTORS WHICH CANNOT BE BUILT INTO ANY PRODUCT.
THESE FACTORS MUST BE SUPPLIED BY THE OPERATOR.

## **▲** WARNING

Keep the work area clean and well lit. A cluttered work area may cause accidents.

**Never allow children to use this product without responsible adult supervision**. When operating this product, keep children at a safe distance from the work area.

### **▲** WARNING

**Wear suitable clothing.** Do not wear loose clothing or jewelry. They may get caught in moving parts.

Never wear rings with protruding parts. Wear a hat over long hair. Wear rubber footwear.

Always wear safety goggles when using the product.

## **A** WARNING

When not in use, store product in a secure, dry and safe place. The storage area should be lockable and out of the reach of children.

**Use a product designed for the job being performed.** Never use the machine for anything other than its intended purpose.

**Maintain this product with care.** This product works best and safest if it is kept clean. Observe the instructions for maintenance and changing accessories.

**Stay alert.** Do not use this product when impaired by medicine, drugs, or alcohol. Watch what you are doing and use common sense for your safety.

## **AWARNING**

For your own safety, use only accessories recommended in this manual.

**Service must be performed by qualified repair personnel.** Service or maintenance performed by unqualified personnel could result in a risk or injury.

When servicing a tool, use only identical replacement parts. Use of unauthorized parts or failure to follow maintenance instructions may create a risk of injury

#### **ASSEMBLY**

## **AWARNING**

**Before and after use, wash all parts with warm soapy water.** Use care when handling the product and when cleaning the product to prevent injury.

Before use, clean with warm soapy water. After use, disassemble and clean with warm soapy water and apply vegetable oil to resist rusting.

Be certain the Sausage Stuffer is mounted securely to table top before using.

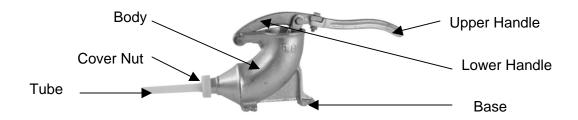
#### **OPERATION**

- 1. It is recommended that the Sausage Stuffer be permanently anchored to a work surface. Use four ¼ inch sized bolts and nuts (not included) to secure the Sausage Stuffer through the mounting holes located on the base.
- 2. Attach the Upper Handle to the Lower Handle. Fit the "L Shaped" end of the Upper Handle and the Lower Handle together. Slide Bolt through both and tighten nut.

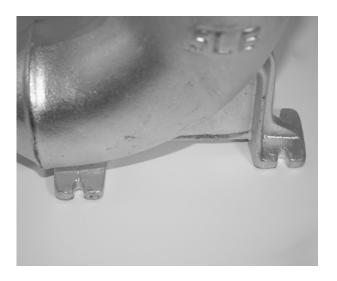
Place the plunger into the inlet opening and attach the lower handle to the plunger with nut and bolt. Test the operation of the handle and plunger by raising and lowering the handle.

When using the Tubes, always wash them in warm water before use.

- 3. Remove the cover nut by unscrewing it from the body. Slide the tube through the hole so that the wide end of the tube rests against the inside of the cover nut. Screw the cover nut back onto the body. Slide the sausage casing over the exposed tube. The sausage casing is now ready to be filled.
- 4. Lift the handle assembly so that the plunger is pulled out of the inlet opening. The Sausage Stuffer is ready to be filled with filling. Once filled, swing the handle back so that the plunger is again inserted into the inlet opening to push the filling. This will result in sausage filling being pumped out the outlet opening and into the sausage casing. Once the housing is depleted of filling material, it can be refilled.



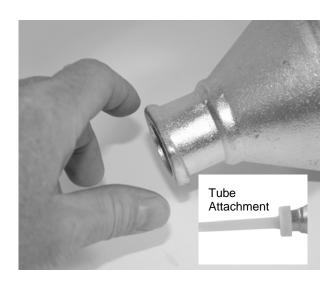
#### **ASSEMBLY**



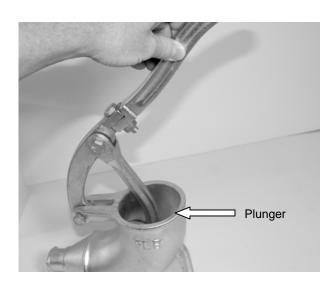
1. Secure base to table top or counter top using 4 each 1/4" bolts (not included).



2. Attach lower handle to body using nut and bolt.



3. Select the appropriate size tube attachment and screw onto body.



4. Place stuffing into housing and lower the handle until casing is filled through tube.