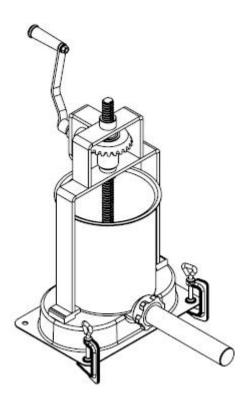


5 LB SAUSAGE STUFFER

Owner's Manual



WARNING: Read carefully and understand all ASSEMBLY AND OPERATION INSTRUCTIONS before operating. Failure to follow the safety rules and other basic safety precautions may result in serious personal injury.

Item #1A-SS306

READ & SAVE THESE INSTRUCTIONS

Congratulations on your HuntRite™ purchase.

Great hunting experiences start with HuntRite™ hunting gear, designed to deliver dependable quality and performance at an easily affordable price.

| For future reference, please complete the owner's record below: |
|---|
| Serial Number/Lot Date Code: |
| Purchase Date: |

Save the receipt, warranty, and this manual. It is important that you read the entire manual to become familiar with this product before you begin using it.

This sausage stuffer is designed for certain applications only. Northern Tool & Equipment Company, Inc. and The Sportsman's Guide are not responsible for issues arising from modification or improper use of this product such as an application for which it was not designed. We strongly recommend that this product not be modified and/or used for any application other than that for which it was designed.

DO NOT RETURN TO THE STORE.

For help with assembly, service, or missing/defective parts,
Please call our toll free number:
1-800-545-9633
Or email:

customerservice@forcome.com

M-F 8:00 AM - 6:00 PM CST Saturday 8:00 AM - 4:00 PM CST

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Intended Use

Turn wild game into sausages easily and efficiently with our Guide Gear® Sausage Stuffer. The stainless steel cylinder has a 5-lb. capacity for easy stuffing using the included tubes. Its easy hand-crank operation evenly distributes the sausage into the casings to avoid blowouts, making happy chefs even happier.

Technical Specifications

| Property | Specification |
|------------------------|--|
| Material | Stainless Steel Base, Welded Steel Frame |
| Weight | 13.2 Pounds |
| Gear Material | Nylon |
| Meat Capacity | 5 Pounds |
| Operation | 8-1/2" Hand Crank |
| Stuffing Tube Sizes | 17mm, 20mm, & 25mm Tubes |
| Dimensions of Cylinder | Width 4 7/8", Height 8" |
| Mounting | Base has predrilled holes for attachment to counter or table, Clamps are also provided to secure unit to counter or table. |

Important Safety Information

MWARNING

- Read and understand all instructions. Failure to follow all instructions may result in serious injury or property damage.
- The warnings, cautions, and instructions in this manual cannot cover all possible conditions or situations that could occur. Exercise common sense and caution when using this sausage stuffer. Always be aware of the environment and ensure that the sausage stuffer is used in a safe and responsible manner.
- Do not allow persons to operate or assemble the product until they have read this manual and have developed a thorough understanding of how it works.
- Do not modify this product in any way. Unauthorized modification may impair the function and/or safety and could affect the life of the product. There are specific applications for which the product was designed.
- Use the right sausage stuffer for the job. DO NOT attempt to force small equipment to do the work
 of larger industrial equipment. There are certain applications for which this sausage stuffer was
 designed. This sausage stuffer will be safer and do a better job at the capacity for which it was
 intended. DO NOT use this sausage stuffer for a purpose for which it was not intended.
- Industrial or commercial applications must follow OSHA requirements.

WARNING

WORK AREA SAFETY

- Inspect the work area before each use. Keep work area clean, dry, free of clutter, and well-lit.
 Cluttered, wet, or dark work areas can result in injury. Using the product in confined work areas may put you dangerously close to cutting tools and rotating parts.
- Keep children and bystanders away from the work area while operating the sausage stuffer. Do
 not allow children to handle the product.

WARNING

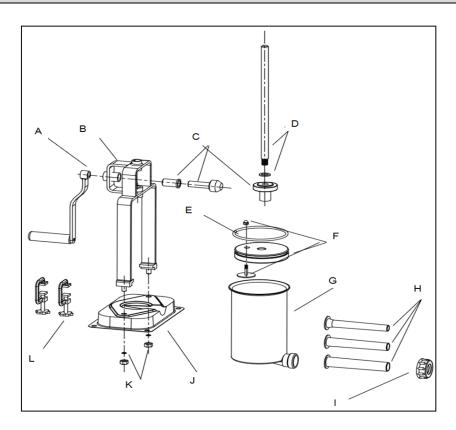
PERSONAL SAFETY

- Stay alert, watch what you are doing, and use common sense when operating the sausage stuffer. Do not use the sausage stuffer while you are tired or under the influence of drugs, alcohol, or medication. A moment of inattention while operating the sausage stuffer may result in serious personal injury.
- Dress properly. Do not wear loose clothing, dangling objects, or jewelry. Keep your hair, clothing and gloves away from moving parts. Loose clothes, jewelry, or long hair can be caught in moving parts.
- Do not overreach. Keep proper footing and balance at all times.
- Wear the proper personal protective equipment when necessary. Use ANSI Z87.1 compliant safety goggles (not safety glasses) with side shields, or when needed, a face shield. This applies to all persons in the work area.

Product Use and Care

- Do not force the sausage stuffer. Sausage stuffers are safer and do a better job when used in the manner for which they are designed. Plan your work, and use the correct product for the job.
- Check for damaged parts before each use. Carefully check that the product will operate
 properly and perform its intended function. Replace damaged or worn parts immediately. Never
 operate the product with a damaged part.
- Store the product when it is not in use. Store it in a dry, secure place out of the reach of children. Inspect the sausage stuffer for good working condition prior to storage and before reuse.
- Use only accessories that are recommended by the manufacturer for use with your product. Accessories that may be suitable for one sausage stuffer may create a risk of injury when used with another sausage stuffer.
- Do not leave the sausage stuffer unattended when in use.
- The sausage stuffer is designed exclusively for domestic use and not for commercial purposes.
- Set up and store the sausage stuffer out of reach of children.
- Always ensure that the sausage stuffer is safely set up or installed before you start to use it.
- Do not use the sausage stuffer if it is damaged in any way.
- No claims under the guarantee or liability for damages will be accepted if they result from improper/incorrect use of the sausage stuffer.
- Avoid contact with moving parts. Never put your fingers in the unit while it is in operation.
- Never put the sausage stuffer near a hot burner, in an oven, or in a dishwasher. Sausage stuffer parts are not dishwasher safe.
- Place the sausage stuffer on a firm and stable surface away from the edge of the worktop. Never use the sausage stuffer unless it is fully upright and completely assembled. Make sure all four feet are secure on a level surface. The stuffer should not move during operation.
- Never use abrasive cleaning agents or abrasive cloths when cleaning the unit. Clean sausage stuffer according to instructions.
- Never store stuffer below 32 degrees Fahrenheit.

Main Parts of Sausage stuffer



| Part# | Description | Qty. |
|-------|--|----------------|
| Α | Handle | 1 |
| В | Frame | 1 |
| С | Gear Set | 2 |
| С | Horizontal Gear Bushing | 1 |
| D | Plunger Shaft with Washer | 1 |
| E | Plunger Seal | 1 |
| F | Pressure Release Valve Kit (3 Piece Set) | 1 |
| G | Stainless Steel Canister | 1 |
| Н | Stuffing Tubes 17mm, 20mm, 25mm | 1 of Each Size |
| Į. | Front Ring Nut | 1 |
| J | Base | 1 |
| K | M10 Base Nuts | 2 |
| K | M10 Base Washers | 2 |
| L | Clamps | 2 |

Setting Up the Sausage stuffer

- Clean the sausage stuffer before it comes into contact with any food. Wash all parts by hand and dry thoroughly.
- Never set the sausage stuffer up on a hot surface or near an open flame.
- Be sure you have reviewed the parts diagram and parts list to confirm you have all the needed parts. Keep packing material for future use.
- Your new vertical stuffer comes partially assembled. However, you need to complete a few steps to be ready to begin stuffing your own sausage.
- Attach the handle to the stuffing frame by inserting the wing nut through the handle and into the rear of the small horizontal gear. Turn the wing nut until tight.
- You can now turn the handle and actuate the piston. Turn the handle counter-clockwise so that the center thread rod and piston moves to the top of the stuffing frame.
- Stuffing tubes attach to the cylinder by threading the tube through the ring lock and tightening the ring lock onto the cylinder.
- With the center thread rod and the piston at the top of the stuffing frame, the cylinder can be moved in and out of the base.

Using the Sausage stuffer

- 1. Before using stuffer, always spray the inside of the canister with a vegetable based cooking spray to decrease friction.
- 2. When you are ready to start stuffing, remove cylinder from frame and fill with your favorite recipe of ground meat. Slide cylinder back into frame.
- 3. Properly prepare casings as directed on casing packaging. Slip a casing over the end of the funnel tube until the entire length of the casing is on the funnel. Twist or tie the end to seal the casing.
- 4. By rotating the handle clockwise, you will move the piston down and force the sausage mixture down and through the funnel into the casing.
- 5. Hold the casing on the sausage tube in one hand and slowly let the meat output pull the casing from the tube. Fill casing as desired by holding casing back on tube.
- 6. While extruding the sausage, hold the casing against the end of the funnel to help pack the sausage firmly into the casing. Twist or tie the sausage into links as desired. Tie end of casing into a knot.
- 7. Repeat this procedure until you have completed your sausages.
- 8. It is recommended that two people perform sausage stuffing.
- 9. Add small amounts of water to your ground meat when stuffing sausage to improve output of meat through sausage stuffing tube.

Cleaning and Maintenance

- Disassemble all parts and wash thoroughly in soapy water.
- You must remove all foreign material from all appliance parts.
- Dry all surfaces.
- Do not use bleach or chlorine-based chemicals to clean. Discoloration of plastic parts can occur.
- Spray down all non-stainless steel parts with a vegetable based cooking spray.

Replacement Parts

- For replacement parts and technical questions, please call Customer Service at 1-800-545-9633
- Not all product components are available for replacement. The illustrations provided are a convenient reference to the location and position of parts in the assembly sequence.
- When ordering parts, the following information will be required: item description, item model number, item serial number/item lot date code, and the replacement part reference number.
- The distributor reserves the rights to make design changes and improvements to product lines and manuals without notice.

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Limited Warranty

Northern Tool and Equipment Company, Inc. and The Sportsman's Guide ("We" or "Us") warrants to the original purchaser only ("You" or "Your") that the Huntrite product purchased will be free from material defects in both materials and workmanship, normal wear and tear excepted, for a period of <u>one year</u> from date of purchase. The foregoing warranty is valid only if the installation and use of the product is strictly in accordance with product instructions. There are no other warranties, express or implied, including the warranty of merchantability or fitness for a particular purpose. If the product does not comply with this limited warranty, Your sole and exclusive remedy is that We will, at our sole option and within a commercially reasonable time, either replace the product or product component without charge to You or refund the purchase price (less shipping). This limited warranty is not transferable.

Limitations on the Warranty

This limited warranty does not cover: (a) normal wear and tear; (b) damage through abuse, neglect, misuse, or as a result of any accident or in any other manner; (c) damage from misapplication, overloading, or improper installation; (d) improper maintenance and repair; and (e) product alteration in any manner by anyone other than Us, with the sole exception of alterations made pursuant to product instructions and in a workmanlike manner.

Obligations of Purchaser

You must retain Your product purchase receipt to verify date of purchase and that You are the original purchaser. To make a warranty claim, contact Us at **1-800-545-9633**, identify the product by make and model number, and follow the claim instructions that will be provided. The product and the purchase receipt must be provided to Us in order to process Your warranty claim. Any returned product that is replaced or refunded by Us becomes our property. You will be responsible for return shipping costs or costs related to Your return visit to a retail store.

Remedy Limits

Product replacement or a refund of the purchase price is Your sole remedy under this limited warranty or any other warranty related to the product. We shall not be liable for: service or labor charges or damage to Your property incurred in removing or replacing the product; any damages, including, without limitation, damages to tangible personal property or personal injury, related to Your improper use, installation, or maintenance of the product or product component; or any indirect, incidental or consequential damages of any kind for any reason.

Assumption of Risk

You acknowledge and agree that any use of the product for any purpose other than the specified use(s) stated in the product instructions is at Your own risk.

Governing Law

This limited warranty gives You specific legal rights, and You also may have other rights which vary from state to state. Some states do not allow limitations or exclusions on implied warranties or incidental or consequential damages, so the above limitations may not apply to You. This limited warranty is governed by the laws of the State of Minnesota, without regard to rules pertaining to conflicts of law. The state courts located in Dakota County, Minnesota shall have exclusive jurisdiction for any disputes relating to this warranty.



Distributed by:

The Sportsman's Guide

And

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