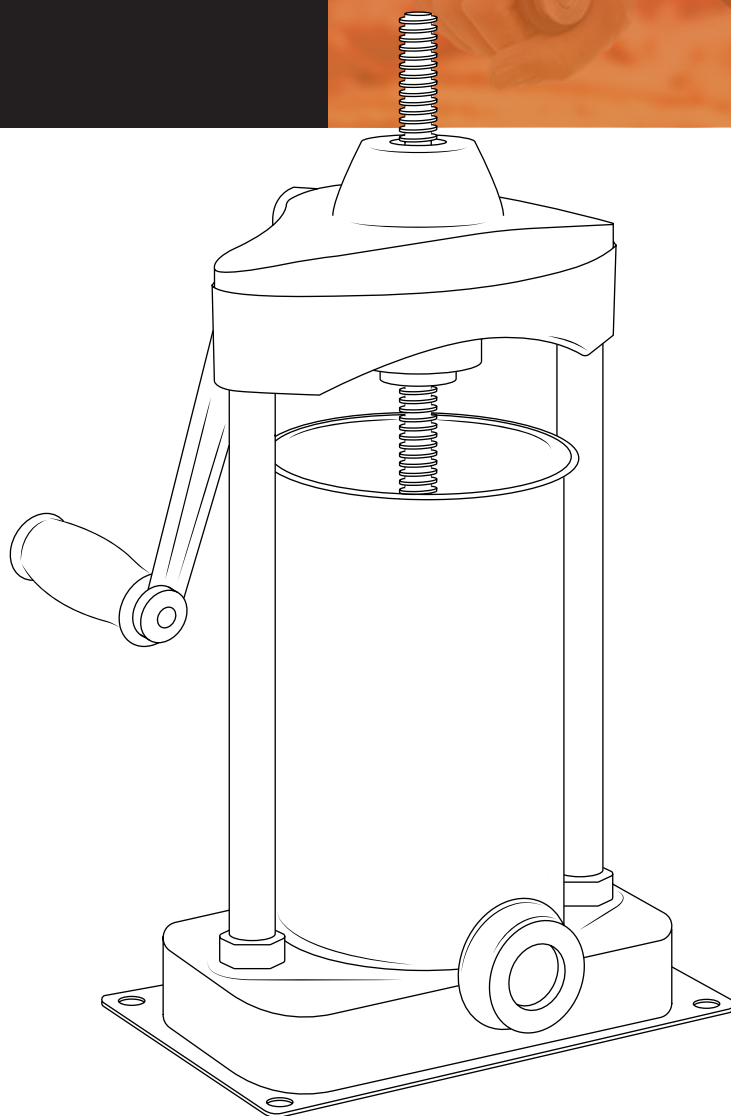


**BACKYARD
PRO™**
BUTCHER SERIES

5 LB. STAINLESS STEEL SAUSAGE STUFFER

User Manual



WARNING

Read and understand all INSTRUCTIONS before operating. Failure to follow the safety rules and other basic safety precautions may result in serious personal injury. Save these instructions in a safe place and on hand so that they can be read when required. Keep these instructions to assist in future servicing.

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INTRODUCTION

Congratulations on purchasing a Backyard Pro Butcher Series 5 lb. sausage stuffer. Your stuffer comes complete with everything you need to safely and easily stuff sausage. Please take a few minutes to read through this booklet to learn more about your Backyard Pro Butcher Series sausage stuffer. Your stuffer is made of the finest materials to ensure extended use for all of your meat processing needs.

TECHNICAL DETAILS

Item No.	Capacity	Dimensions	Weight
554BSS5V	5 lb. (1.3L)	9.45" x 18.7" x 15.75"	10.5 lb.



CAUTION! Any time the piston is raised out of the cylinder, release the handle slowly! Pressure or gravity could cause the handle to spin back slightly, causing injury!

OPERATION INSTRUCTIONS

- Step 1:** Clean the parts with soap and water, and affix the tube.
- Step 2:** Attach the handle with nut, and then turn the handle counterclockwise so that the piston moves out of the cylinder.
- Step 3:** Take the cylinder out and put meat inside.
- Step 4:** Place the cylinder back in its correct position.
- Step 5:** Turn the handle clockwise so that the piston moves into the cylinder. This will begin to push the meat into the casing.
- Step 6:** Repeat Steps 3 - 5 as desired.
- Step 7:** When finished, be sure to clean all parts properly with warm, soapy water. Let all parts dry, then reassemble.

NOTE: It is recommended to add water and oil to meat mixtures when using the narrow ½” stuffing tube. For every 5 pounds of meat, add 1 ½ cups of water and ¼ cup of vegetable or olive oil.

MAINTENANCE

1. Remove piston and cylinder after using and wash with warm, soapy water.
2. Dry body, reassemble, then wipe clean.



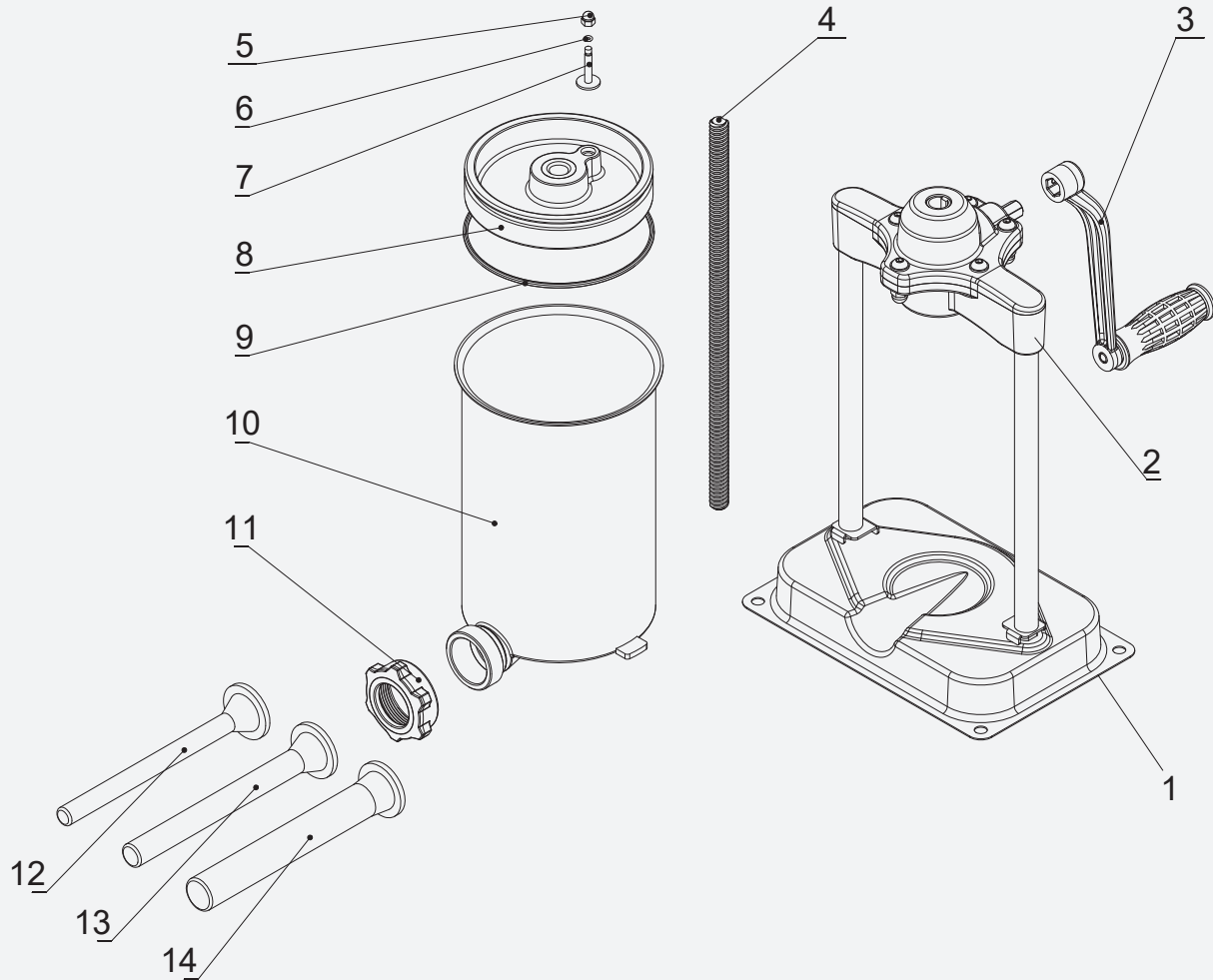
WARNING: Always be as thorough as possible when cleaning and sanitizing components. Any parts exposed to raw meat may harbor or develop bacteria that can cause illness or death.



WARNING: When cleaning with sanitizers, always follow the manufacturer's recommendations. Never use products that cause exposed surfaces to render meat unsafe for consumption. Failure to follow this warning may lead to sickness or death!

TROUBLESHOOTING

Problem(s)	Solutions
The stuffer is hard to crank.	<ol style="list-style-type: none"> 1. Sausage mixture has become too stiff. Add water to mix. 2. Add lubricant (mineral oil or vegetable oil) to the piston gasket and the interior of the cylinder.
Meat is passing by the piston.	<ol style="list-style-type: none"> 1. Gasket is not installed. 2. Gasket needs to be lubricated.
Casings are bursting when filling.	<ol style="list-style-type: none"> 1. Casings are old and brittle. 2. Casings were not soaked long enough. 3. Casings were soaked too long. 4. Casings should not have been soaked. 5. Casings were filled too tightly. 6. Stuffing tube has a burr and is puncturing the casing. 7. Stuffing tube is too large for casings.



Part No.	Description	Qty.
1	Base	1
2	Frame	1
3	Handle	1
4	Center Thread Rod	1
5	Release Valve Nut	1
6	O-ring	1
7	Air Release Valve	1

Part No.	Description	Qty.
8	Piston	1
9	Piston Gasket	1
10	Cylinder	1
11	Ring Lock	1
12	Stuffing Tube (Small)	1
13	Stuffing Tube (Medium)	1
14	Stuffing Tube (Large)	1