

Grizzly *Industrial, Inc.*®

5 LB. VERTICAL STUFFER MODEL H6252 INSTRUCTION SHEET



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Introduction

The Model H6252 5 lb. Vertical Stuffer (**Figure 1**) has a strong body structure and is very efficient.

Specifications

Capacity: 5 lbs.

Dimensions: 240mm x 284mm x 400mm

Weight: 4.3 KG

Instructions

1. Make sure all parts are cleaned and sanitized, and place the cylinder on the base.
2. Select the desired link stuffing tube, remove the end nut, slide the 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 counterclockwise to raise the piston.
4. Remove the cylinder, put a maximum of 5 lbs. of meat in it, then replace the cylinder.
5. Place the 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; this will stuff the meat into the casing.
7. After all the meat has been stuffed, turn the handle counterclockwise to move the piston back out of the cylinder.
8. Remove the cylinder, then clean and sanitize the 5 lb. Vertical Stuffer.

Repair and Maintenance

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.

Parts Identification (Figure 2)

1. Piston
2. Cylinder
3. End Nut
4. Gear
5. Wing Screw
6. Handle
7. Threaded Rod
8. Frame
9. Base
10. 3-Piece Stuffer Set (not shown)



Figure 1. 5 lb. Vertical Stuffer.

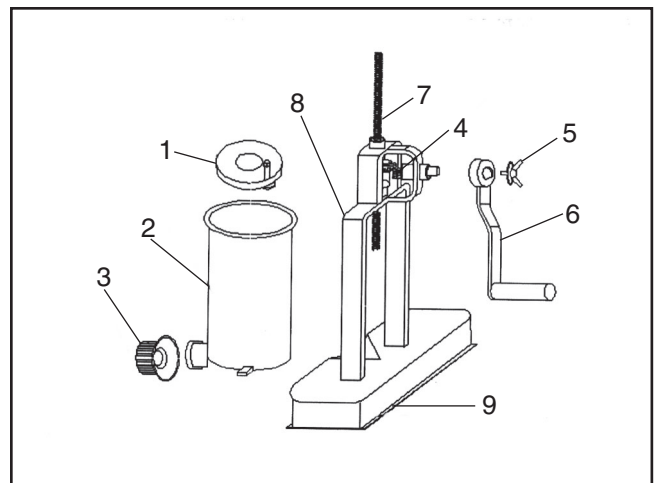


Figure 2. Parts identification.



!WARNING

Always be as thorough as possible when cleaning and sanitizing components. Any parts exposed to raw meat may harbor or develop bacteria causes 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!