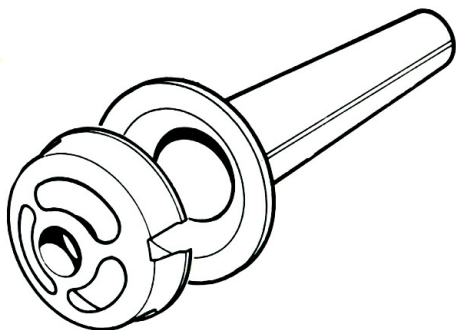


INSTRUCTIONS  
how to use your new  
Sausage Filler  
Model A926 with the

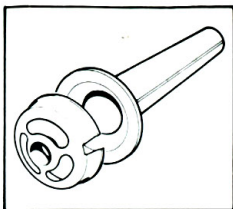
# KENWOOD

Mincer Attachments  
A720, A920



**KENWOOD** LIMITED

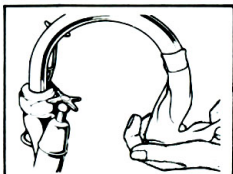
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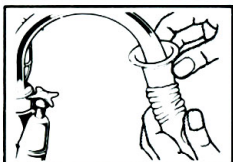
**Use in Slow Speed Outlet with Mincer Attachment A920 at speed 3-4**

If your butcher manufactures his own sausages he will probably let you have a short length of skin. Otherwise you may make the sausages without skins and roll in breadcrumbs or seasoned flour before cooking.

The skin should be soaked in cold water until required, then opened out under a jet of water. Hold the adaptor against your water tap and, with the water running through it, push the length of sausage skin out on to the adaptor.

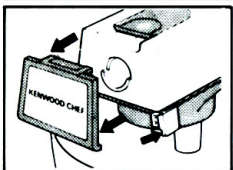


Slide the Mincer body with hopper into the Slow Speed Outlet and lock in position, making sure the pin above the body locates in the slot in the outlet.



Fit the scroll with drive shaft into the body, turning as necessary so that the tongue on the drive shaft engages in the slot in the shaft on the mixer.

Place the special bearing plate, as supplied with your Sausage Filler, on the end of the scroll drive shaft so that the dished portion fits inside the Mincer body with the cut-away at the bottom.



Pass the sausage adaptor with the threaded skin, nozzle first, through the Mincer ring nut so that the flange of the adaptor lies snugly at the bottom of the threaded recess on the ring. Screw the ring nut together with the sausage adaptor on to the Mincer. The Mincer is now ready for sausage making.

Feed the prepared sausage meat through the Mincer at speed 3-4, easing off the skin as it is filled, taking care not to overfill. When the operation is completed, twist into small sausage lengths.

**Note**

Natural sausage casings may be obtained from a quality butcher.

