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- › [ALFA](#) /
- › [ALFA International 22BT 3/4 SS Sausage Stuffing Tube User Manual](#)

### ALFA 22BT 3/4 SS

# ALFA International 22BT 3/4 SS Sausage Stuffing Tube User Manual

Model: 22BT 3/4 SS

## INTRODUCTION

This manual provides essential instructions for the proper setup, operation, and maintenance of your ALFA International 22BT 3/4 SS Sausage Stuffing Tube. Please read this manual thoroughly before using the product to ensure safe and efficient operation and to prolong the lifespan of your equipment. This stuffing tube is designed for use with compatible sausage stuffer machines featuring a #22 hub.

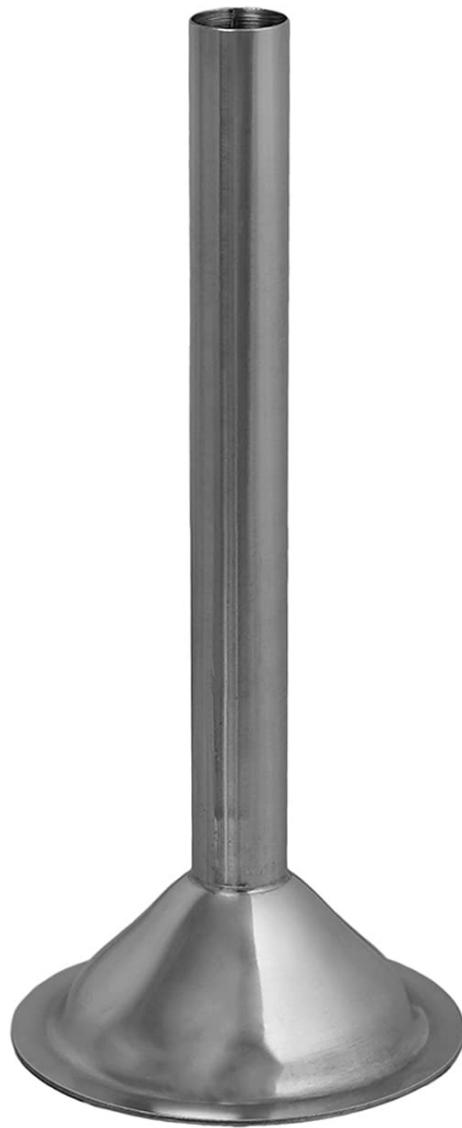


Image: The ALFA International 22BT 3/4 SS Sausage Stuffing Tube, a stainless steel tube with a flared base designed for attaching to a #22 hub sausage stuffer.

## SETUP

- 1. Unpacking:** Carefully remove the stuffing tube from its packaging. Inspect for any signs of damage during transit. If damage is found, do not use the product and contact your supplier.
- 2. Initial Cleaning:** Before first use, thoroughly wash the stuffing tube with warm, soapy water. Rinse completely and dry to prevent water spots or residue.
- 3. Attachment:**
  - Ensure your sausage stuffer machine is turned off and unplugged.
  - Identify the #22 hub on your sausage stuffer.
  - Align the flared base of the ALFA 22BT 3/4 SS stuffing tube with the #22 hub.
  - Securely attach the tube to the hub according to your stuffer machine's specific instructions. The fit should be snug to prevent leakage during operation.

## OPERATING INSTRUCTIONS

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This stuffing tube is an accessory for a sausage stuffer. Refer to your sausage stuffer's primary instruction manual for detailed operating procedures. The following steps outline the general use of the stuffing tube:

- 1. Prepare Casing:** Soak natural casings in warm water as directed by the casing supplier. Synthetic casings may not require soaking.
- 2. Load Casing:** Carefully slide the prepared casing onto the stuffing tube, gathering it towards the base. Leave a small amount of casing hanging off the end to tie later.
- 3. Load Meat Mixture:** Fill your sausage stuffer's hopper with the prepared meat mixture.
- 4. Begin Stuffing:** Operate your sausage stuffer according to its instructions, slowly extruding the meat mixture into the casing. Guide the casing off the tube as it fills, ensuring an even fill and avoiding air pockets.
- 5. Form Sausages:** Once the casing is filled, tie off the ends and twist or link the sausage to your desired length.

**Tip:** For best results, ensure the meat mixture is cold and properly mixed. Avoid overfilling the casings, which can lead to bursting.

## MAINTENANCE

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Proper maintenance ensures hygiene and extends the life of your stuffing tube.

- Cleaning After Each Use:**
  - Immediately after use, remove the stuffing tube from the stuffer.
  - Rinse off any large meat particles under running water.
  - Wash thoroughly with warm water and a mild dish soap. Use a brush if necessary to remove any stubborn residue from inside the tube.
  - Rinse completely with clean water to remove all soap residue.
  - Dry the tube completely with a clean cloth or allow it to air dry to prevent water spots and maintain its stainless steel finish.
- Storage:** Store the clean, dry stuffing tube in a clean, dry place, away from other metal objects that could scratch its surface.
- Material Care:** The tube is made of stainless steel. Avoid using abrasive cleaners or scouring pads, which can scratch the surface.

## TROUBLESHOOTING

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Problem	Possible Cause	Solution
Meat mixture not flowing smoothly.	Mixture too thick or cold; tube partially clogged.	Ensure meat mixture is at the correct consistency and temperature. Check the tube for blockages and clean if necessary.
Casing tearing or bursting.	Casing not properly prepared (e.g., not soaked); overfilling; sharp edges on tube.	Ensure casings are properly soaked. Reduce stuffing pressure. Inspect the tube for any burrs or sharp edges (unlikely with stainless steel, but check).
Tube not fitting securely to stuffer.	Incorrect hub size; improper attachment.	Verify your stuffer has a #22 hub. Ensure the tube is aligned and secured according to your stuffer's instructions.

## SPECIFICATIONS

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- Model:** ALFA 22BT 3/4 SS

- **Material:** Stainless Steel
- **Hub Size Compatibility:** #22 Hub
- **Hole Size (Output Diameter):** 3/4 inch
- **Length:** Approximately 6.5 inches (6-1/2")
- **Package Dimensions:** 7 x 5 x 5 inches
- **Item Weight:** 3.2 ounces

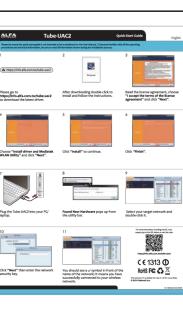
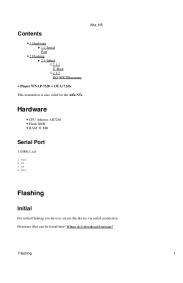
## WARRANTY AND SUPPORT

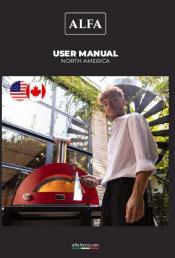
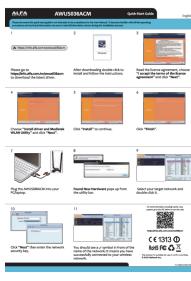
ALFA International products are manufactured to high standards. For specific warranty information, please refer to the documentation provided with your original purchase or contact ALFA International directly. For technical support or inquiries, please visit the official ALFA International website or contact their customer service department.

*Note: This manual is for the stuffing tube accessory only. For operation and maintenance of the main sausage stuffer machine, consult its dedicated manual.*

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## Related Documents - 22BT 3/4 SS

	<p><a href="#">ALFA Pizza Oven User Manual - North America</a></p> <p>Comprehensive user manual for ALFA pizza ovens in North America, covering installation, operation, safety, maintenance, and troubleshooting for both wood-fired and gas models.</p>
	<p><a href="#">ALFA Tube-UAC2 Quick Start Guide: Install and Connect Your Wireless Adapter</a></p> <p>Concise guide to installing the ALFA Tube-UAC2 USB Wi-Fi adapter. Learn how to download drivers, install the Mediatek WLAN Utility, and connect to wireless networks. Includes FCC and compliance information.</p>
	<p><a href="#">Alfa N5 / Planet WNAP-7320 Firmware Flashing Guide</a></p> <p>Detailed instructions for flashing firmware onto the Alfa N5 and Planet WNAP-7320 devices, including U-Boot and DD-WRT installation via serial connection.</p>

	<p><a href="#">ALFA Pizza Oven User Manual - North America</a></p> <p>Comprehensive user manual for ALFA pizza ovens, covering installation, operation, safety, maintenance, and troubleshooting for wood-fired and gas models in North America. Includes assembly, positioning, venting, lighting, conversion, and warranty information.</p>
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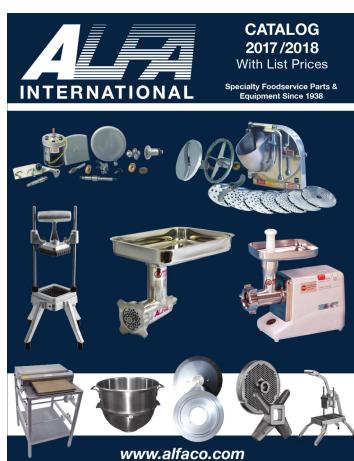
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