

## **ACCESSORY BUYING GUIDE**

## Meat Grinder Stuffer Tubes

## Choosing a Stuffer Tube



Choosing the correct sized stuffer tube in relation to the casing and type of sausage is vital to making the stuffing process much easier. Use the charts below to determine which stuffer tube to use with your Avantco Meat Grinder.

- Designed to work with Avantco #12 & #22 meat grinders
- Flange mounts without the use of tools; tube easily twist locks into the flange
- · Resilient plastic and are easy to clean and sanitize

Collagen Casings																			
Ring Ring Ring Ring Ring Smoked																			
Collagen (mm)	15	16	17	18	19	21	21	21	23	23	26	30	30	30	30	32	32	32	40
Tube Size	Α	A	Α	Α	В	В	В	В	В	В	В	С	С	С	С	D	D	D	F
Summer Sausage																			
Bologna																			<b>√</b>
Salami																			
Snack Stick	<b>1</b>	<b>√</b>	1	1	✓	✓	✓		✓	1									
Brat/Rope Sausage																			
Breakfast Sausage								1			1	1		1	1		1	1	
Hot Dogs																			
Hot Links											1			1					
Boneless Ham													<b>√</b>						
Lil' Smokies	<b>1</b>	1	1	1	1														
Pepperoni												1		1		1	<b>√</b>		

Fibrous Casings									Natural Casings										
Hog Hog Sheep Shee											Hog								
Fibrous (Inches)	2.9	2.4	2.9	4.02	4.8	6.7	4.6	-	-	Natural (mm)	22/24	24/26	26/28	32/35	35/38	38/42			
Tube Size	F	F	F	F	E	E	E	E	E	Horn Size (mm)	A	A	А	С	С	С			
Summer Sausage	✓	✓	✓					✓	✓	Summer Sausage									
Bologna							1	1	1	Bologna									
Salami				1				1	1	Salami									
Snack Stick										Snack Stick	<b>√</b>								
Brat/Rope Sausage										Brat/Rope Sausage			<b>√</b>	✓	✓	<b>√</b>			
Breakfast Sausage										Breakfast Sausage	<b>√</b>	<b>√</b>							
Hot Dogs										Hot Dogs	<b>√</b>	<b>√</b>	<b>√</b>						
Hot Links										Hot Links									
Boneless Ham					<b>√</b>	✓	1			Boneless Ham									
Lil' Smokies										Lil' Smokies									
Pepperoni		1							<b>√</b>	Pepperoni					<b>√</b>	<b>√</b>			

