

SAUSAGE MANUFACTURING QUALITY CONTROL GAGE

The Best Just Keeps Gettin' Better!®

✓Bulk

✓Sausage

✓Cartridge

✓Multi-Component

✓Accessories

SAUSAGE GAGES

Sealants and adhesives packaged in foil or plastic film sausage packs (also known as sachets or chubs) are occasionally manufactured out of specification, causing dispensing difficulties. Undersized sausages were found to burst when dispensed under higher pressures and oversized sausages were found to be difficult to impossible to load into a barrel.

Albion has developed Sausage gages to aid in the quality control assurance of sausages during their manufacturing process. The gages are designed to model the acceptable dimensional tolerances of a 20 oz (600 ml) sausage gun using a 2" diameter barrel. The diameter gage may also be used with 10 oz (300 ml) and 1 Liter sausages.

USING THE DIAMETER GAGE

The Diameter Gage has two holes, labeled **GO** and **NO GO**. The **GO** hole will allow the sausage to pass through with little to no resistance. The **NO GO** hole must not allow the sausage to pass through.

To Evaluate a Sausage:

1. Squeeze the sausage to expand its packaging.
2. Insert the sausage into the **GO** hole. It should pass through with little to no resistance and should be able to move freely back and forth inside the hole. If the sausage does not fit, it is **TOO LARGE AND WILL NOT FIT INSIDE A 2" DIAMETER BARREL**.
3. Insert the sausage into the **NO GO** hole. It **SHOULD NOT** fit into the hole. If the sausage fits into the **NO GO** hole with little to no resistance, the **SAUSAGE MAY BE PRONE TO RUPTURE UNDER HIGH DISPENSING PRESSURES**.

1. Squeeze the Sausage



2. Test with **GO** Gage



3. Test with **NO GO** Gage



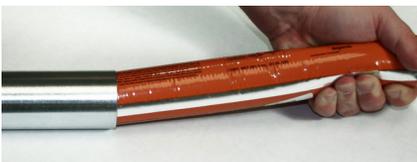
USING THE HEIGHT GAGE

The height gage is primarily designed to evaluate the overall height of a 20 oz (600 ml) sausage to ensure that it fits into a standard size sausage gun. The gage can also be used to quickly determine if a sausage is oversized, since an oversized sausage can not be easily inserted into the barrel without much force.

To Evaluate a Sausage:

1. Insert a sausage into the barrel. It should slide into the barrel with little to no effort.
2. **OVERSIZED** sausages will become jammed or difficult to insert after being installed 1/3 or 1/2 way into the barrel.
3. The Sausage should be even or below the barrel lip. It is acceptable if the tie is sticking above the barrel lip. If the sausage is longer than the barrel, it may not be a 20 oz (600 ml) Sausage, overfilled, or the **DIAMETER IS TOO SMALL**.

1. Insert Sausage



2. Oversized Sausage **Will Not Fit**



3. Sausage Even or Below Barrel Lip

