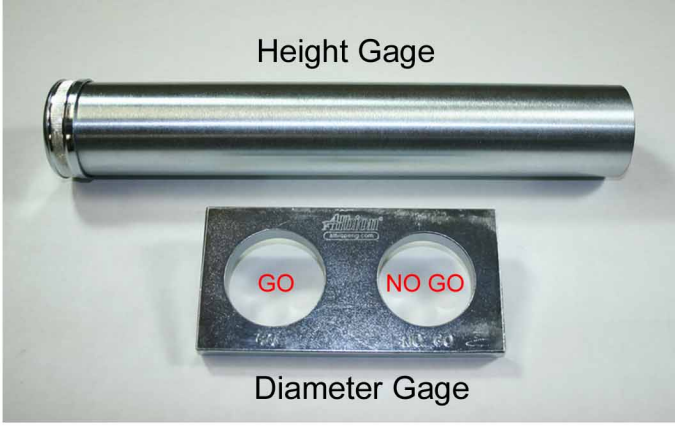
Sausage Gages

Sausages are occasionally manufactured out of specifications, causing dispensing difficulties. Undersized sausages were found to burst when dispensed under higher pressures, and oversized sausages were found to be very difficult to impossible to load into a barrel.
Sausage gages were developed to aid in the quality control assurance of sausages during their manufacturing process. The gages were designed to model the acceptable dimensional tolerances of a 20oz (600ml) sausage gun using a 2" dia. barrel.
The Diameter Gage may also be used with other sausages designed for use with 2" diameter guns, such as 10oz (300ml) and 1 liter sausages.

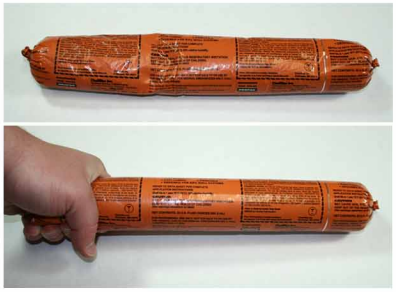


Using the Diameter Gage

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 tip of 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" BARREL.
3. Insert the sausage into the NO GO hole. It SHOULD NOT fit into this 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 Sausage



2. Test With GO Gage

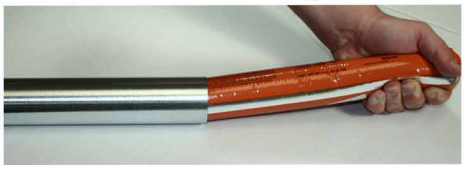
3. Test With NO GO Gage

Using the Height Gage

The Height Gage is primarily designed to evaluate the overall height of a 20oz (600ml) 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 to 1/2 way into the barrel.
3. The sausage should be even with, or below, the tip of the barrel. 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 20oz (600ml) sausage, overfilled, or the DIAMETER IS TOO SMALL.

1. Insert Sausage



2. Oversized Sausage Will Not Fit

3. Sausage Even, or Below, Barrel Lip

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