



CARL VON MICHALKOWSKI  
NATURDÄRME | NATURAL CASINGS

## CvM Quickstart - Hard Tube (on tubes with or without overlapping)

### 1. Preparation:

Remove the natural casings on hardtubes from the E2 box and soak them in a container with sufficient cold water (15-20°C) for at least 2-4 hours.

For an even better stuffing result, we recommend splitting the contents of one E2 box into another E2 box.

If the hanks are left in a water bath for longer than 2-4 hours, we recommend storing the pickled goods in the cold store at 4-6°C, but never longer than 36 hours until processing (please note point 4).



### 2. Preparation before stuffing:

Before stuffing, let the already soaked product drip off briefly and place again for at least 30 minutes in a warm water bath (30°C) and soak it.



### 3. Stuffing:

Remove the ready to stuff hanks from the water bath.

Then remove the coloured stopper (leave the white stopper on the tube) and slide the tube onto the stuffing horn. Please make sure that the correct side of the tube is led to the machine first (side without stopper).

Now push the casings from the tube onto the stuffing horn and remove the tube (casing can easily be moved).

Now the natural casing can be stuffed.



**For overlapped natural casings, please make sure to use a brake recommended by the manufacturer for overlapped casings. If you have any questions, please contact us at (Tel.: +49 (0)40 378 374).**

### 4. Storage:

If parts of the soaked casings have not been processed after stuffing, please ensure that the product has sufficient time to drip off. Afterwards the natural casing should be preserved again with sufficient brine (25%) or salt. Please store the goods in a cool place to avoid contamination with microorganisms.



We would like to thank you for the trust you have placed in our products!

With us you as our customer are the centre of attention:  
We try to tailor each product precisely to your individual requirements and processes -  
just ask for more information!

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