



The "WORS" Machine

Say goodbye to unmanageable equipment and hello to mobility, versatility, and ease of cleaning.



Included

- Baseplate with nozzle size 22mm internal diameter.
- Filler barrel.
- Assembly clamp.
- Piston.
- All components conveniently fit into a compact bag for easy storage and transport.

Key Features

- **Two Preparation Options:** Offers the flexibility to make traditional cased wors or innovative wors on a stick.
- **User-Friendly:** Easy to use, enabling anyone to craft delicious homemade wors.
- **Easy-to-clean components:** Made entirely of food-grade stainless steel, also dishwasher friendly.
- **Durable Construction:** Built to last, making it a valuable addition to your kitchen arsenal.



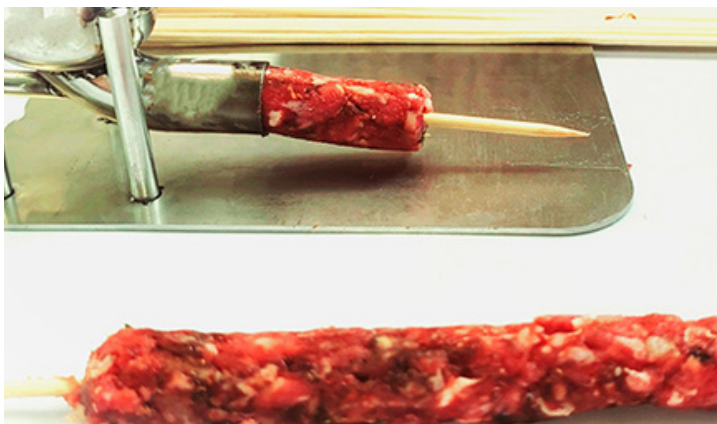


Ingredients

- 500 grams of mince (of your choice)
- Safari Spice from CROWN (1 packet included)
- Pinch of thyme
- Garlic (to taste)
- 8-10 Sossatie sticks

Instructions

1. In a mixing bowl, combine the mince and spice, ensuring it's evenly distributed throughout the meat.
2. Add a pinch of thyme and garlic to taste.
3. Mix the ingredients thoroughly until well combined.
4. For enhanced flavour, refrigerate the mixture for at least 1 hour before use, allowing the spices to infuse.
5. Once ready, load the seasoned mince mixture into the "WORS" Machine.
6. Enjoy your homemade sausages with friends and family at your next gathering!



Order your "WORS" Machine today and revolutionize the way you approach cooking. For inquiries and purchases, visit our website or contact us directly.