

Wagner & Griswold Society

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WAGS Cast Iron Cooking

Wagner and Griswold Society Information › Cast Iron (general info) › Cleaning and Restoration

(Moderators: Scott Sanders, Jeff Friend)

 **Shapleigh Stuffer/Press-----Season it or Paint it?** (Read 1094 times)

Bryan Wellman
Ex Forum Member

 **Shapleigh Stuffer/Press-----Season it or Paint it?**

Oct 14th, 2010, 8:30pm
Shapleigh Stuffer/Press-----Season it or Paint it?

This is going to be a user. I am concerned about seasoning it as it will need to get scrubbed and cleaned after use.







And if painted.....what kind of paint would you use and are there any pre-painting issues that I'd need to be concerned with on cast iron?


Chuck Rogers
WAGS member
★★★★★

Re: Shapleigh Stuffer/Press-----Season it or Paint

Reply #1 - Oct 14th, 2010, 8:57pm

I would paint it, just not sure what kind of paint to use. Don't forget the primer. Any surface that contacts the food should be raw iron though, and oiled after use, and cleaning. At least that's how I do an Enterprise stuffer if it needs it.



 **Jeff Seago**
WAGS member



 **Re: Shapleigh Stuffer/Press-----Season it or Paint**

Reply #2 - Oct 15th, 2010, 7:54am
Well I think you should do both like Chuck says right above me!

Posts: 4823

Or you could go all out and have the whole works chrome plated but that would surely cost you a fortune.

 **Ray Benash**
WAGS member



 **Re: Shapleigh Stuffer/Press-----Season it or Paint**

Reply #3 - Oct 15th, 2010, 10:01am

Originally they were painted, at least the Enterprise were so I would go with that. Just don't paint the surfaces that touch food as Chuck states. And I would keep paint off the mating surfaces of the gears. And the threads on any of the bolts, etc.

Folks just season them too.

Roger Barfield
Forum Administrator
WAGS member
★★★★★
Posts: 7399


 **Re: Shapleigh Stuffer/Press-----Season it or Paint**


Reply #4 - Oct 15th, 2010, 10:05am
I would paint the outside areas that don't contact food. I think you could season the other areas or use food grade mineral oil on them.

Re: Shapleigh Stuffer/Press-----Season it or Paint

Reply #5 - Oct 15th, 2010, 3:05pm

Thanks, guys! Kinda the way I was leaning just for cleaning purposes. Got some good gloss black enamel. Figured that would hold up the best. I plan to season the gears, screw, plates, and inside of the main drum. Cleaned up great! Love all the raised writing on old cast. Should pop nicely with the gloss black.

 **Ed Winslow**


 **Re: Shapleigh Stuffer/Press-----Season it or Paint**

Posts: 809

Reply #6 - Oct 16th, 2010, 6:59pm



I think Roger has it right ! Paint the outside....Sherwin Williams makes " our did make " a old gloss Black that they painted the old Fords with ...Great Paint !!!!


C. Perry Rapier
WAGS member
★★★★★
Posts: 23581

 **Re: Shapleigh Stuffer/Press-----Season it or Paint**

Reply #7 - Oct 16th, 2010, 9:09pm

Well, I think seasoning any part of a sausage stuffer is not a good idea unless you are going to cook something in it. Paint the part thats outside, throughly clean the inside and keep it dressed with mineral oil. When you get ready to use it, wipe it out good with a hot rag, you can even use hot soap and water, and dry it out good, and then put some more mineral oil on it. When you are finished using it, clean it and more mineral oil. But if you want to season it to cook in it thats fine too. 😊

 **Jeff Seago**
WAGS member


 **Re: Shapleigh Stuffer/Press-----Season it or Paint**

Reply #8 - Oct 16th, 2010, 9:19pm
Okay I have some new thoughts.

What about just coating the inside with something like bees wax, washing it when you are done and then coating it again?? Paraffin wax would work also. Just has to be something that is edible and will not go rancid. Seems like a lot less work than scrubbing it out each time you use but.

I do agree that seasoning the areas that come in contact with food would not work unless you were going to cook with it or reseason it after each use. The metal parts that rub would easily wear the seasoning off and leave you with bare iron again.

C. Perry Rapier
WAGS member
★★★★★

Re: Shapleigh Stuffer/Press-----Season it or Paint



Reply #9 - Oct 16th, 2010, 10:00pm


Quote from Jeff Seago on Oct 16th, 2010, 9:19pm:

Okay I have some new thoughts.

What about just coating the inside with something like bees wax, washing it when you are done and then coating it again?? Paraffin wax would work also. Just has to be something that is edible and will not go rancid. Seems like a lot less work than scrubbing it out each time you use but. I do agree that seasoning the areas that come in contact with food would not work unless you were going to cook with it or reseason it after each use. The metal parts that rub would easily wear the seasoning off and leave you with bare iron again.

Its made to stuff raw sausage with. So I would think you would want to scrub it out each time you use it. And before I put my food in it, and its been sitting around open, I'd want to clean it first also. Or whatever you use it for, you'd want to clean it out and keep it clean. You don't put a pot away dirty and then get it out and wash it when you want to use it, or I don't anyway, some may. 😊

 **Jerry Cermack**
Global Moderator
WAGS member


 **Re: Shapleigh Stuffer/Press-----Season it or Paint**

Reply #10 - Oct 16th, 2010, 10:44pm

At my deer club, its a rule that whoever uses the Grinder, Tenderizer, and any other equipment in the cutting room is required to clean it all up after use. In the past few years with sprays like Pam, we spray the cutter blades on the tenderizer and the grinder parts with Pam before using them. It sure keeps meat from sticking in the tenderizer or grinder and makes clean up much faster and easier.

I'd do the same thing if I used a stuffer/press with meat. I make jerky a lot and I spray the inside and the different shaped spouts of my Jerky gun with Pam and get the same results. Cleans up faster and easier and also make shooting jerky a lot easier too.