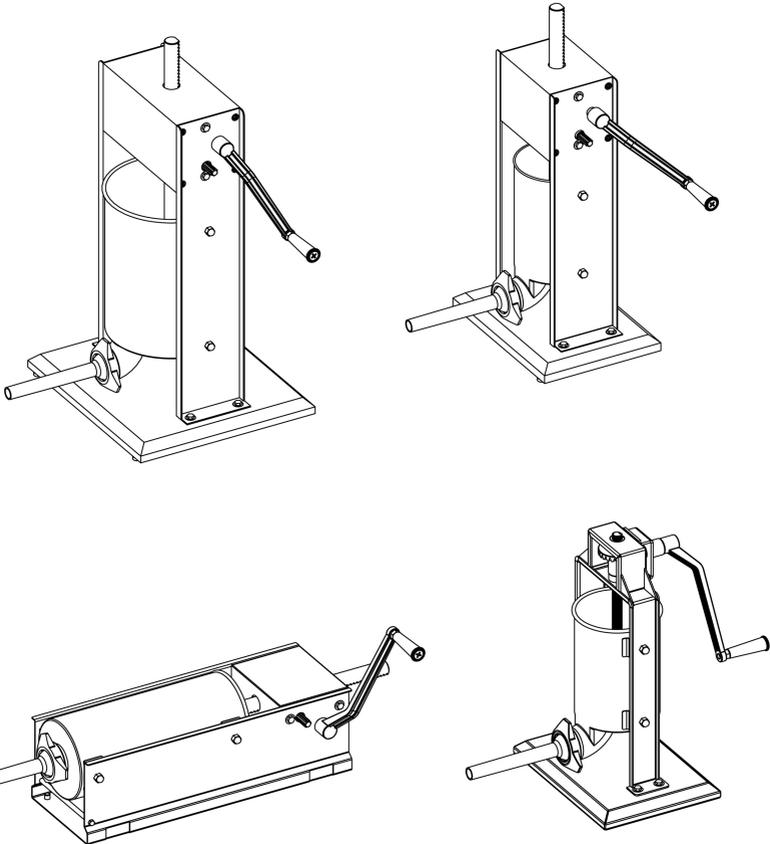


# SAUSAGE STUFFER/FILLER

## OPERATION INSTRUCTIONS



**Please read the instruction thoroughly before using the equipments**

# CONTENT

---

CHAPTER 1	COMPANY BRIEF INTRODUCTION.....	P <sub>1</sub>
CHAPTER 2	PRODUCTION INTRODUCTION.....	P <sub>2-3</sub>
CHAPTER 3	OPERATION AND THCLEANING.....	P <sub>4</sub>
3.1	OPERATION.....	P <sub>4</sub>
3.2	Double speed Rack sausage stuffer/filler Vertical.....	P <sub>4</sub>
3.3	Double speed Rack sausage stuffer/filler Horizontal.....	P <sub>5</sub>
3.4	Single speed Threaded Rod sausage stuffer/filler vertical.....	P <sub>5</sub>
CHAPTER 4	MAINTENANCE AND STORAGE.....	P <sub>6</sub>
CHAPTER 5	PRODUCTS EXPLODED VIEW.....	P <sub>7</sub>
5.1	Technical Parameter.....	P <sub>7</sub>
5.2	Rack Sauage Stuffer/Filler Horizontal Diagram.....	P <sub>8</sub>
5.3	Rack Sauage Stuffer/Filler Vertical Diagram.....	P <sub>9</sub>
5.4	Thread Rod sausage stuffer Vertical Diagram.....	P <sub>10</sub>
	WARRANTY CARD.....	P <sub>11</sub>

## CHAPTER 1      COMPANY BRIEF INTRODUCTION

---

Thanks for choosing our machines, we are a company who specialized in food processing machines field for many years, the main products are spiral mixer,meat grinder/mincer,meat slicer, sausage stuffer/filler and so on. with the strength of good quality and After-sales service, we won reputation from the customers all around the world

## CHAPTER 2 PRODUCTION INTRODUCTION

### Making delicious sausages with our stuffer /filler Enjoy Happy and fun

Rack type sausage stuffer/filler Horizontal and vertical has a new gearing system, The machines have gear reduction drive with two speeds, which enables user to release the plunger for quick and easy-re-filling. It is a machine ideal for sausage maker or restaurant who wants to make delicious sausage stuffer .

#### MACHINES TRAIT

1) The machine is equipped with Two fill rates system , easy to use and quick (except for Threaded Rod sausages stuffer /filler which only has one fill rate )

2) The cylinder and plunger can be easy removed for easy stuffing and cleaning

3) Each machine comes with 4 different nozzles

( Full stainless steel construction stuffer/filler comes with 4 different S/S nozzle (nozzle dia 16/22/32/38mm as standard)

spray-painted sausage stuffer/filler comes with 4 different plastic nozzles(nozzle dia.10/20/30/40mm)as standard

4) Equipment with Hardened steel bearing and Gear system withstand the pressure .

5) All parts that contact food directly are reach up SGS food hygiene standard

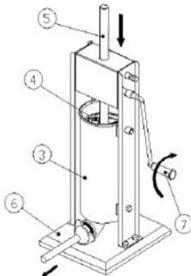
6) Available in 6 sizes , 3L,5L,7L,10L/12/15L.

Available in 3 types

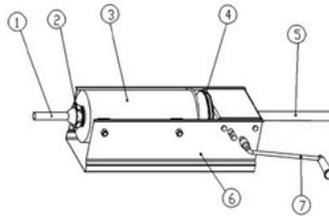
1. Rack sausage stuffer/filler Vertical. 2.Rack sausage stuffer/filler Horizontal. 3.Threaded Rod sausage stuffer/filler Vertical.

2. Available in 2 metal. 1.Full Stainless steel sausage stuffer/filler 2. spray-painted sausage stuffer/filler

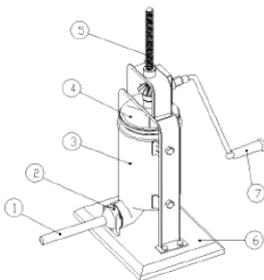
Double speed Rack sausage stuffer/r filler Vertical



Double speed Rack sausage stuffer/filler Horizontal



Single speed Threaded Rod sausage stuffer/filler vertical



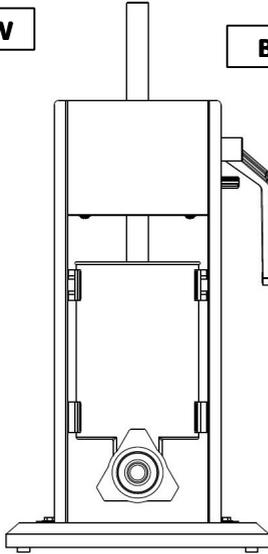
#### PARTS:

- 1) Nozzle
- 2) Trefoil Nut(locking nut)
- 3) Cylinder
- 4) plunger
- 5) Rack/Thread-rod
- 6) Base
- 7) Handcrank

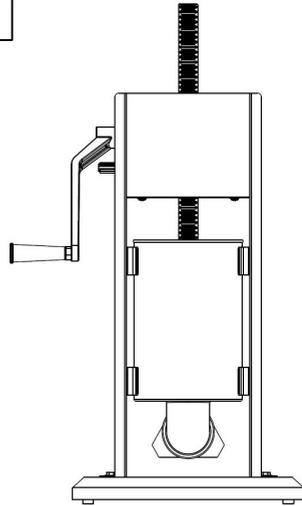
TECHNICAL PARAMETER SUBJECT TO CHANGE WITHOUT NOTICE.

**WHEN REASSEMBLE THE MACHINE,DO NOT PUT CYLINDER TO OPPOSITELY POSITION**

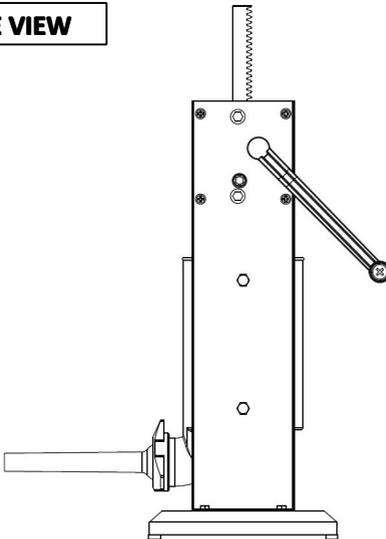
**FRONT VIEW**



**BACK VIEW**



**SIDE VIEW**



TECHNICAL PARAMETER SUBJECT TO CHANGE WITHOUT NOTICE.

## CHAPTER 3 OPERATION AND THE CLEANING

**Improper of this equipment can result in damage. Please read the instruction throughly before using the equipments for safety**

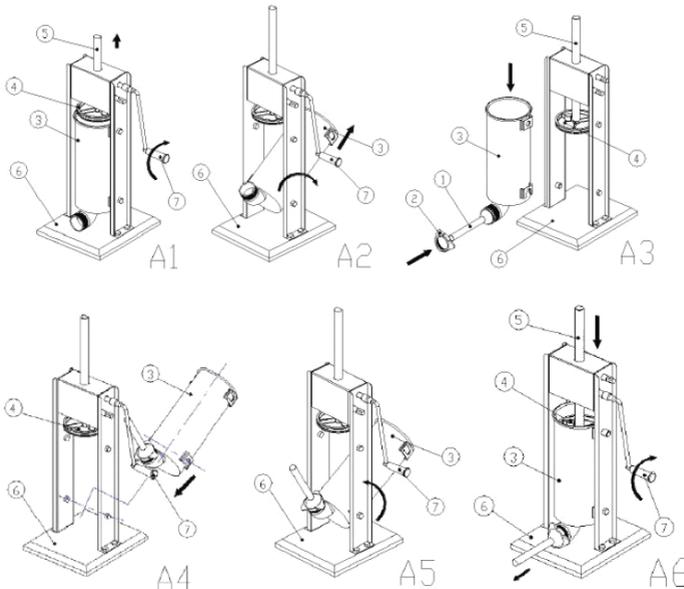
### 3.1 OPERATION

Please clean this new equipment throughly before using for hygiene , Clean all parts that contact food directly like the cylinder nozzle plunger etc. Clean with brush/cloth and suitable detergent that approved for use with meat processing equipment

Operation/Disassembly this equipment as per following steps

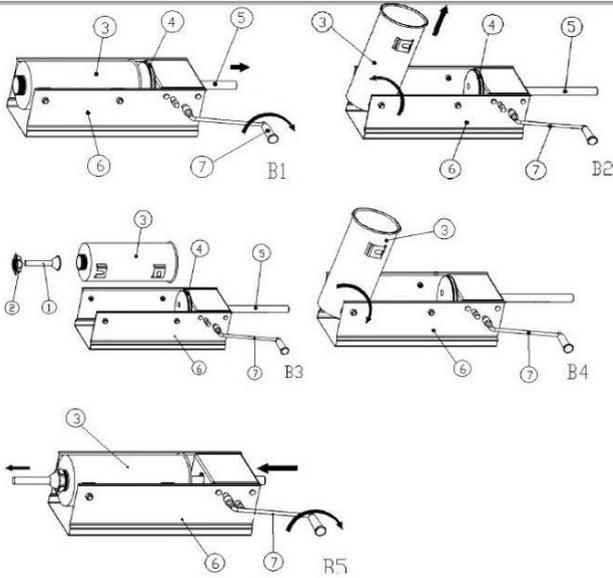
- 1) Firstly, Put handcrank on fast speed gear system and rotate it in clockwise to rise up plunger ,take the cylinder out to clean, and take the plunger off for cleaning .
- 2) after cleaning finished, put the plunger back to original position, please make sure that it is locked well . fit nozzle on the outlet of sausage and locked by locking nut ,loading meat into cylinder put the it in place , then put the casing on nozzle.
- 3) The last step: put the handcrank on slow gear system, and rotate it in clockwise to bring down plunger, then meat will come out from nozzle to the casing . . tie the sausages up .
- 4) Finished stuff, use hot water to remove as much of meat debris contaminations possible Clean with brush/cloth and suitable detergent that approved for use with meat processing equipment  
Noted This is to dissolve and remove the fats, oils and proteins which bacteria can feed on. . Rinse again with clean warm water to remove the detergent solution, oils, fats and proteins  
Product can be Air dried. Ensure all parts are dry before reassembly

### 3.2 Double speed Rack sausage stuffer /filler Vertical

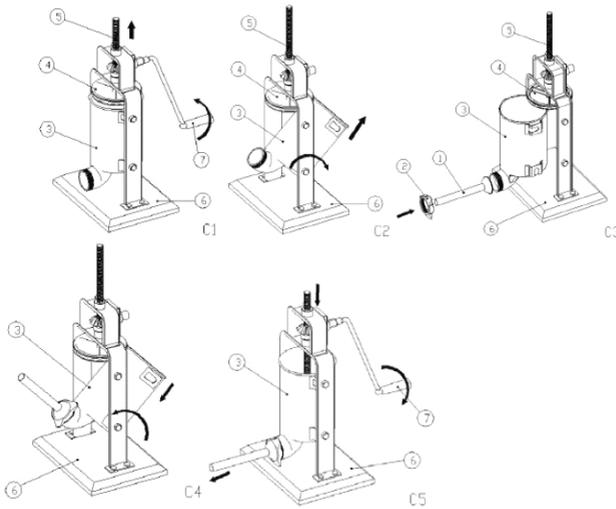


TECHNICAL PARAMETER SUBJECT TO CHANGE WITHOUT NOTICE

**3.3 Double speed Rack sausage stuffer/ filler Horizontal**



**3.4 Single speed Threaded Rod sausage stuffer/filler vertical**



TECHNICAL PARAMETER SUBJECT TO CHANGE WITHOUT NOTICE

## CHAPTER 4 MAINTENANCE AND STORAGE

---

### Maintenance:

1) Strictly according to the instructions to operate the equipment. will greatly prolong its service life,

### **THE MANUFACTURER SHOULD NOT BE RESPONSIBLE FOR THE DAMAGE WHICH CAUSED BY IMPROPER OPERATION**

- 2) It is recommended to add food grade lubrication oil to the rack and gear system every six months , but case-by- case basis , depending on how much you use the machine
- 3) It is recommended to replace gasket every six months. but case-by- case basis. depending on how much you use the machine
- 4) After cleaning , ensure all parts are dry before reassembly

### Problem solving

The user might encounter these situations when making sausage

- 1) The Gasket would become stiff When the environment temperature below 15 degrees, DO NOT use the equipment, if this case happened The right way is take the gasket off from plunger and soak it In hot water for soft, after that, put the gasket on plunger add proper food grade lubrication oil on then you could use the equipment smoothly

Please check it before using the equipment

- 2) The minced meat do not come out from nozzle to casing although there are much pressure was used on plunger , DO NOT continue bring much more pressure on plunger when this case happened , it is recommended to check if the outlet or nozzle of stuffer was blocked by meat and clean the meat out .

Please consider the size of minced meat whether suitable for nozzle that you choosed , in case blocking happens

### STORAGE

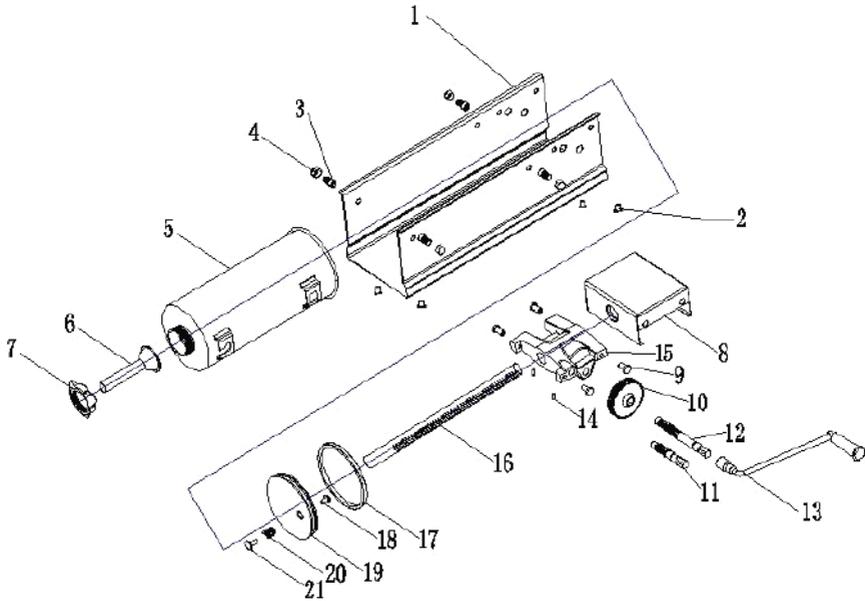
THIS EQUIPMENT SHOULD BE STORED IN CLEAN AND DRY AREA DO NOT EXPOSE THIS EQUIPMENT TO RAIN OR MOISTURE

## CHAPTER 5 PRODUCTS EXPLODED VIEW

### 5.1 Technical Parameter

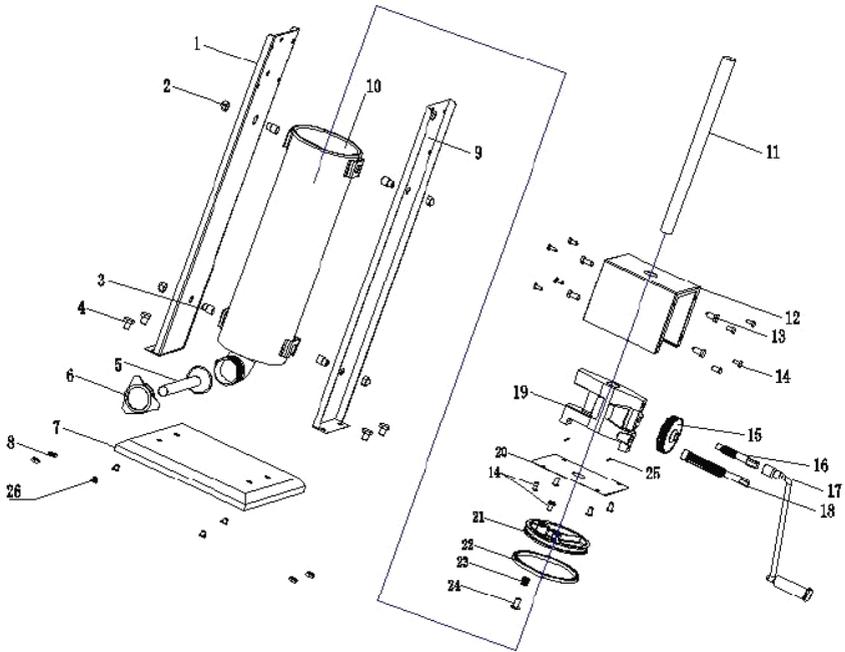
Item	Model	Name	Volume(L)(LBS)		Cylinder(Dia*L)mm	Weight(kg)	Size(mm)
812000	SV-3	Full Stainless steel sausage stuffer/filler vertical	3	7	φ 140*200	11	300*340*570
812001	SV-5		5	11	φ 140*320	12	300*340*690
812002	SV-7		7	15	φ 140*460	13	300*340*830
812010	SV-10		10	20	φ 219*270	14	300*330*580
812011	SV-12		12	25	φ 219*320	15	370*300*630
812012	SV-15		15	30	φ 219*400	17	370*330*710
812003	CV-3	Spray-painted sausage Stuffer/filler Vertical	3	7	φ 140*200	11	300*340*570
812004	CV-5		5	11	φ 140*320	12	300*340*690
812005	CV-7		7	15	φ 140*460	13	300*340*830
812013	CV-10		10	20	φ 219*270	14	300*300*580
812014	CV-12		12	15	φ 219*320	15	370*330*630
812015	CV-15		15	30	φ 219*400	17	370*300*710
813000	SH-3	Full Stainless steel Sausage stuffer/filler horizontal	3	7	φ 140*200	11	300*340*570
813001	SH-5		5	11	φ 140*320	12	300*340*690
813002	SH-7		7	15	φ 140*460	13	300*340*830
813003	CH-3	Spray-painted sausage stuffer/filler horizontal	3	7	φ 140*200	11	300*340*570
813004	CH-5		5	11	φ 140*320	12	300*340*690
813005	CH-7		7	15	φ 140*460	13	300*340*830
812007	ST-V3	Spray-painted Thread Rod sausage stuffer/filler Vertical	3	7	φ 140*200	6	230*310*500
813008	ST-V5		5	11	φ 140*320	7.5	230*240*590
813009	ST-V7		7	15	φ 140*460	9	230*210*730
813010	ST-V10		10	2.2	φ 219*270	10	

## 5.2 Rack Sauage Stuffer/Filler Horizontal Diagram



SN	Name	Quantity	SN	Name	Quantity
1	S/S Shelf	1	13	Handcrank	1
2	Rubber Mat	4	14	S/S crossing screw	1
3	Inner hexagram screw	4	15	Gear seat	1
4	Domed nut	4	16	Rack	1
5	S/S cylinder	1	17	Gasket	1
6	nozzle	4	18	S/S Crossing screw	1
7	Trefoil nut(locking nut)	1	19	Plunger	1
8	Gear cover	1	20	Spring	1
9	Inner hexagram screw	4	21	Exhaust pin	1
10	Gear	1	22	Bar	1
11	gear shaft Small	1	23	Nut	2
12	gear shaft Big	1			

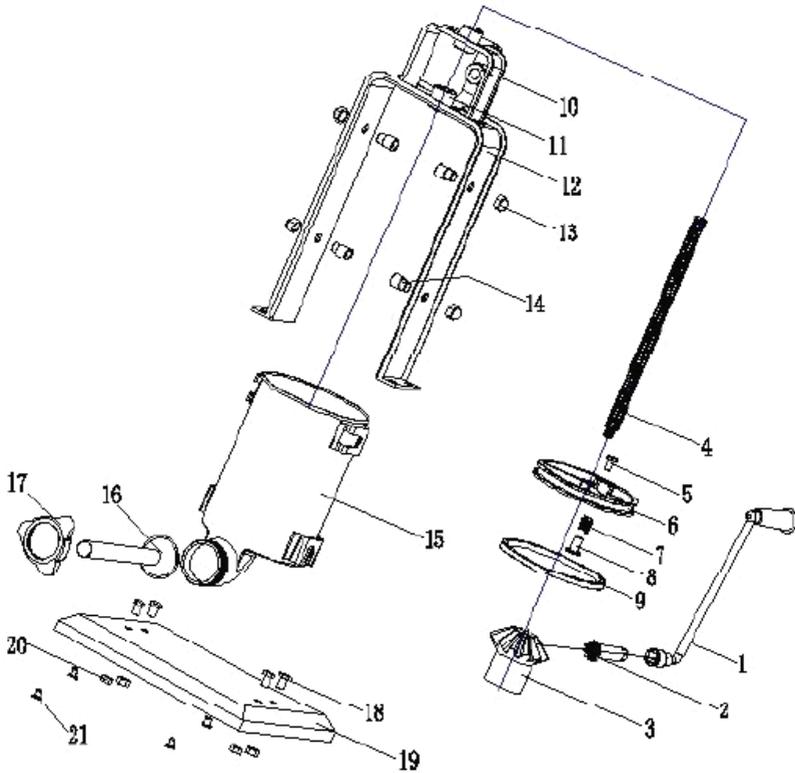
### 5.3 Rack Sauage Stuffer/Filler Vertical Diagram



SN	Name	Quantity	SN	Name	Quantity
1	Left Side shelf	1	14	S/S crossing screw	8
2	Nut	4	15	Gear	1
3	Inner hexagram boit	4	16	Gear Shaft Smaill	1
4	S/S hexagram nut	4	17	Handcrank	1
5	Nozzle	1	18	Gear shaft Big	1
6	Trefoil Nut(locking nut)	1	19	Gear seat	1
7	Bottom plate	1	20	Cover lower	1
8	S/S hexaram nut	4	21	Plunger	1
9	Right side shelf	1	22	Gasket	1
10	S/S Cylinder	1	23	Spring	1
11	Rack	1	24	Exhaust pin	1
12	Gear cover	1	25	Spring round pin	2
13	Screw	13	26	Rubber mat	4

TECHNICAL PARAMETER SUBJECT TO CHANGE WITHOUT NOTICE

## 5.4 Thread Rod sausage stuffer Vertical Diagram



SN	Name	Quantity	SN	Name	Quantity
1	Handcrank	1	12	Support Frame	1
2	umbrella gear Small	1	13	Nut	4
3	umbrella gear Big	1	14	S/S Inner hexagram screw	4
4	Thread rod	1	15	S/S Cylinder	1
5	S/S Crossing bolt	1	16	Nozzle	4
6	Pistol/plunger	1	17	Trefoil nut (locking nut)	1
7	Spring	1	18	S/S Inner hexagram screw	4
8	Exhaust pin	1	19	Bottom plate	1
9	Gasket	1	20	Inner hexagram nut	4
10	Bush A	1	21	Rubber mat	4
11	Bush C	1			

TECHNICAL PARAMETER SUBJECT TO CHANGE WITHOUT NOTICE

WARRANTY REGISTRATION  
RELEASE TYPE OR PRINT CLEARLY



NAME \_\_\_\_\_  
ADDRESS \_\_\_\_\_  
CITY \_\_\_\_\_ STATE \_\_\_\_\_ ZIP CODE \_\_\_\_\_  
PHONE \_\_\_\_\_ PURCHASE DATE \_\_\_\_\_  
PROUDUCT MODEL: \_\_\_\_\_

Purchased for:     Commercial use     Personal use     Other

Purchased by: \_\_\_\_\_

Products purchased from:             Store     Internet

THIS CARD MUST BE SENT TO THE STORE WHERE YOU  
PURCHASED TO VALIDATE WARRANTY

WARRANTY REGISTRATION  
RELEASE TYPE OR PRINT CLEARLY



NAME \_\_\_\_\_  
ADDRESS \_\_\_\_\_  
CITY \_\_\_\_\_ STATE \_\_\_\_\_ ZIP CODE \_\_\_\_\_  
PHONE \_\_\_\_\_ PURCHASE DATE \_\_\_\_\_  
PROUDUCT MODEL: \_\_\_\_\_

Purchased for:     Commercial use     Personal use     Other

Purchased by: \_\_\_\_\_

Products purchased from:             Store     Internet

THIS CARD MUST BE SENT TO THE STORE WHERE YOU  
PURCHASED TO VALIDATE WARRANTY