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User Guide

SAUSAGE STUFFER

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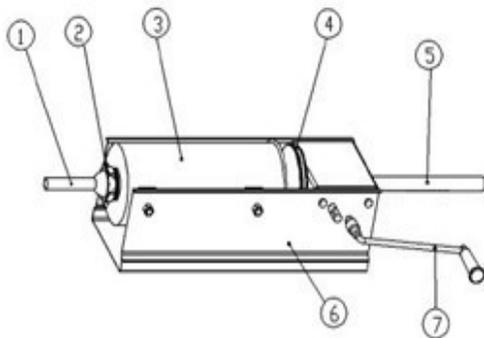
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This instruction booklet contains important advice for operation and maintenance. Please keep the booklet in a safe place for future reference.

INTRODUCTION

- This machine has a gear reduction drive with two speeds which enables the user to release the plunger for quick and easy-re-filling.
- The cylinder and plunger can be easily removed for easy stuffing and cleaning.



- 1 Nozzle
- 2 Trefoil (Locking) Nut
- 3 Cylinder
- 4 Plunger
- 5 Rack / Thread-rod
- 6 Base
- 7 Hand Crank

WARNING

Children should be supervised to ensure that they do not play with the appliance.

SAUSAGE STUFFER

KEY FEATURES

- **Stainless Steel Body**
- **4 Sausage Funnels Included**
 - **16mm**
 - **22mm**
 - **32mm**
 - **38mm**



TECHNICAL DATA SPECIFICATION

DIMENSIONS	Width	420mm
	Depth	250mm
	Height	250mm
WEIGHT & CAPACITY	Weight	7.5kg
	Capacity	3L

OPERATION

Improper use of this equipment can result in damage, please read the instructions thoroughly before using.

1. Clean the equipment thoroughly before first use using a brush/cloth and a suitable detergent that is approved for use with meat processing equipment.
2. Put hand crank on fast speed gear system and rotate it in a clockwise direction to rise up plunger, take the cylinder out to clean, and take the plunger off for cleaning.
3. After cleaning is 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.
4. Put the hand crank on slow gear system, and rotate it in clockwise to bring down plunger, the meat will then come out from nozzle to the casing, tie the sausages up.

CLEANING

- Ensure to clean properly before first usage and after each use.
- Clean with brush/cloth and suitable detergent that is approved for use with meat processing equipment.
- Product can be air dried. Ensure all parts are dry before reassembly.

This appliance is intended to be used in applications such as:

- Staff kitchen areas in shops, offices and other working environments.
- Staff kitchen areas in cafés and restaurants.
- By clients in hotels, motels and other similar environments.
- Bed and breakfast type environments.
- Not for home use.

MAINTENANCE

- By closely following the instructions to operate the equipment it will greatly prolong its service life.
- 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.
- It is recommended to replace gasket every six months but case-by- case basis, depending on how much you use the machine.
- After cleaning, ensure all parts are dry before reassembly.

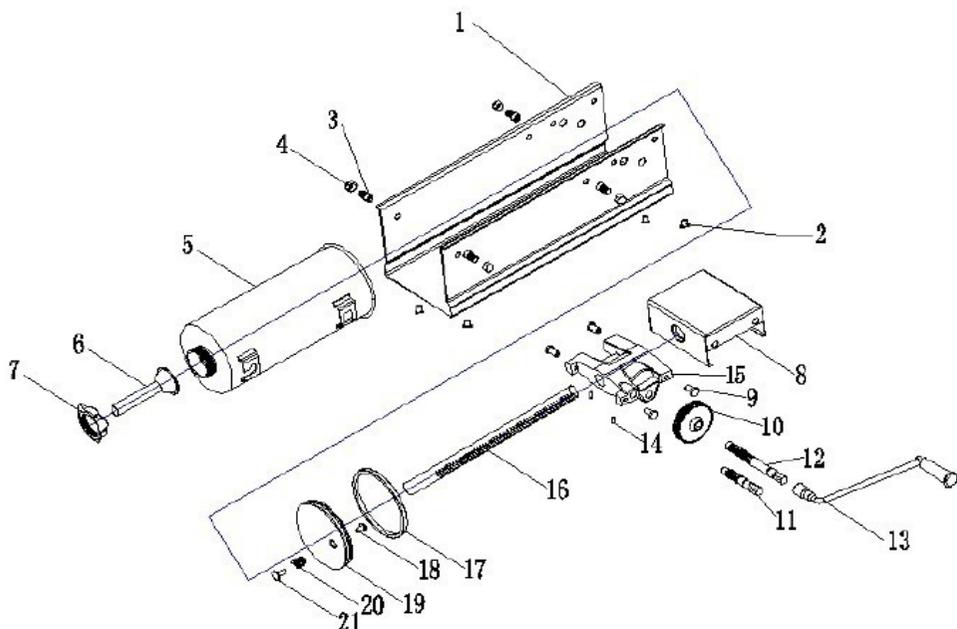
TROUBLESHOOTING

- The user might encounter this situation when using the machine.
- The gasket may become stiff when the environment temperature is below 15 degrees, DO NOT use the equipment. If this does happen take the gasket off from the plunger and soak it in hot water to soften. Put the gasket back on the plunger & add proper food grade lubrication oil. Your machine is now ready for use.
- Please check it before using the equipment.

STORAGE

- Ensure this equipment is stored in a dry, clean area.
- Do not expose the unit to rain or moisture.

DIAGRAM



SN	Name	QTY
1	S/S Shelf	1
2	Rubber Mat	4
3	Inner Hexagram Screw	4
4	Domed Nut	4
5	S/S Cylinder	1
6	Nozzle	4
7	Trefoil Nut (Locking Nut)	1
8	Gear Cover	1
9	Inner Hexagram Screw	4
10	Gear	1

SN	Name	QTY
11	Gear Shaft Small	1
12	Gear Shaft Big	1
13	Hand Crank	1
14	S/S Crossing Screw	1
15	Gear Seat	1
16	Rack	1
17	Gasket	1
18	S/S Crossing Screw	1
19	Plunger	1
20	Spring	1
21	Exhaust Pin	1

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