

INSTRUCTION MANUAL

SST-5L Sausage Stuffer - Stainless Steel 5 Litre



F355

5L HORIZONTAL SAUSAGE STUFFER/FILLER

OPERATION INSTRUCTIONS



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CHAPTER 1 PRODUCT INTRODUCTION

Making delicious sausages with our stuffer/filler is easy and fun

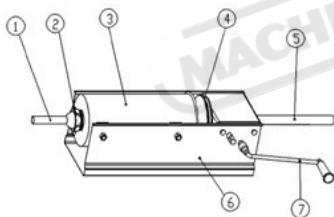
This rack type horizontal sausage stuffer/filler has a unique two speed gearing system. The machine has a gear reduction drive with two speeds, which enables the user to quickly release the plunger for quick and easy re-filling. This machine is ideal for the home enthusiast sausage maker or chef who wants to make their own delicious sausages or salami.

MACHINE FEATURES

- 1) The machine is equipped with a two speed gearing system, for ease of use and to enable fast refilling
- 2) The cylinder and plunger can be easily removed for easy refilling and cleaning
- 3) Each machine comes with 4 different S/S nozzles (16, 22, 32, and 38 mm as standard)
- 4) Equipped with hardened steel gearbox system to help withstand heavy duty use.
- 5) All parts that contact food directly are made from food grade stainless steel.
- 6) Available in 5L.
- 7) Size: 300*340*690
- 8) Cylinder - Diameter x Length (mm) : $\phi 140 \times 320$

Parts:

Two speed rack type sausage stuffer/filler (Horizontal)



PARTS:

- 1) Nozzle
- 2) Nozzle Nut (locking nut)
- 3) Cylinder
- 4) Plunger
- 5) Rack/Thread-rod
- 6) Base
- 7) Crank handle

NOTICE: WHEN REASSEMBLING THE MACHINE, ENSURE THE CYLINDER IS INSTALLED IN THE CORRECT POSITION & DIRECTION.

CHAPTER 2 OPERATION AND THE CLEANING

Improper use of this equipment can result in damage or injury. Please read the instruction thoroughly before using the equipment.

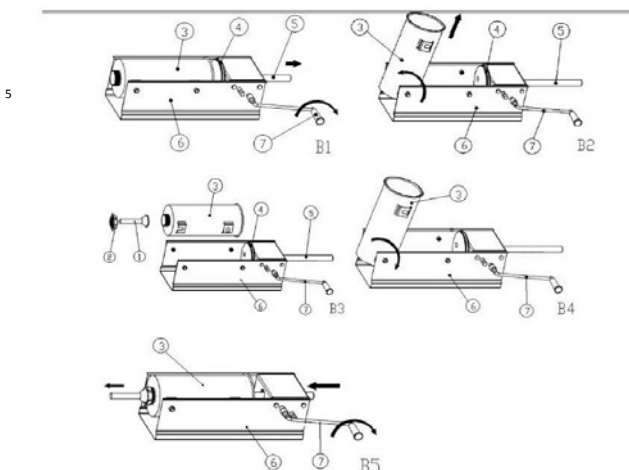
2.1 OPERATION

For hygiene purposes & prior to each use please clean this equipment thoroughly. Clean all parts that contact food directly like the cylinder, nozzle, plunger, etc. Clean with warm/hot water, brush/cloth and suitable detergent that approved for use with meat processing equipment.

Operation/Disassembly this equipment as per following steps

- 1) Firstly, attach crank handle onto the fast speed gear and rotate it in clockwise to withdraw the plunger from the cylinder, take the cylinder out of the frame. Unscrew the plunger off the rack. Thoroughly clean all components that will be contacting food. It is recommended the cylinder & plunger be chilled prior to use to ensure there is no heat remaining after cleaning.
- 2) After all components are cleaned, chilled & dry, put the plunger back onto the rack & ensure that it is tight. Now install the cylinder back into the frame. Pivot the cylinder upward & carefully load the meat into the cylinder ensuring there is no air pockets within the meat whilst filling the cylinder. Now lower the filled cylinder into the horizontal position within the frame. Fit the appropriate size nozzle onto the outlet of the cylinder and secure with the nozzle nut then put your natural or collagen casing onto the nozzle.
- 3) Now you are ready to fill your sausages. Install the crank handle on slow gear and rotate it in a clockwise direction to push the plunger into the cylinder. The air valve in the plunger will expel any air from the top of the cylinder allowing you to fill your casings.
- 4) After use, disassemble & rinse with cold water to remove as much of meat debris as possible then thoroughly clean with hot water, brush/cloth and suitable detergent. Note: Plunger seal & air valve may need to be removed from the plunger during cleaning to ensure there is no remaining debris which bacteria can feed on. Rinse again with clean warm water. Ensure all parts are dry before reassembly & storage.

2.2. Two speed rack type sausage stuffer/filler (Horizontal)



CHAPTER 3 MAINTENANCE AND STORAGE

Maintenance:

1) Carefully following the operation instructions will greatly prolong the sausage stuffer/filler's service life but

THE MANUFACTURER IS NOT BE RESPONSIBLE FOR DAMAGE WHICH HAS BEEN CAUSED BY IMPROPER OPERATION OR MISUSE

- 2) It is recommended to add food grade lubrication oil to the rack and gear system at intervals of approximately every six (6) months depending on the frequency of use of the machine
- 3) It is recommended to replace gasket at intervals of approximately every six (6) months depending on the frequency of use of the machine.
- 4) After cleaning, ensure all parts are dry before reassembly

Problem solving

The user might encounter these situations when making sausages or salami

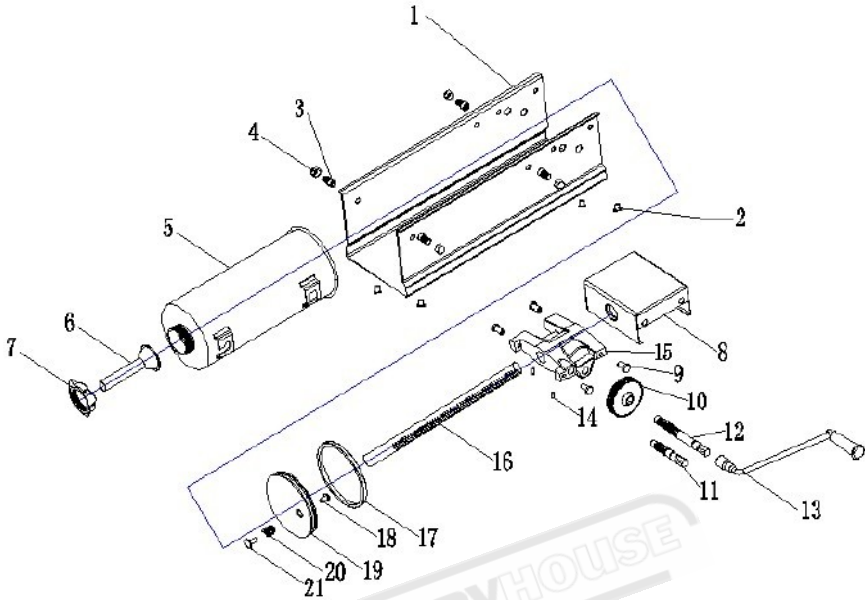
- 1) The Gasket will become stiff if the operating temperature is below -10 degrees Celsius, in this case DO NOT use the equipment, remove the gasket off from plunger and soak it in hot water until soft, re-install the gasket onto the plunger, add a small amount of food grade lubrication oil for smooth operation. Please check the operation before filling the cylinder with meat.
- 2) The minced meat will not come out from nozzle into the casing even when higher than normal pressure was applied to the plunger. In this case DO NOT continue to exert extra pressure on the plunger. It is recommended to check the nozzle as it may be blocked by a large particle of meat and need to be cleaned out. Please also consider the coarseness of the minced meat whether a suitable nozzle has been selected, either pass the mince through a finer mincing plate or select a larger nozzle.

STORAGE

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

TECHNICAL PARAMETER SUBJECT TO CHANGE WITHOUT NOTICE

4、 Rack Type Sausage Stuffer/Filler (Horizontal) Diagram



SN	Name	Quantity	SN	Name	Quantity
1	S/S Frame	1	13	Crank Handle	1
2	Rubber Feet	4	14	S/S crossing screw	1
3	Inner hex screw	4	15	Gear seat	1
4	Domed nut	4	16	Rack	1
5	S/S cylinder	1	17	Gasket	1
6	Nozzle set	4	18	S/S Crossing screw	1
7	Nozzle nut(locking nut)	1	19	Plunger	1
8	Gearbox cover	1	20	Spring	1
9	Inner hex 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			

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