



**SOUTHERN
HOSPITALITY LTD**

Delta Sausage Stuffer Operation Manual



ESM19—Delta Sausage Stuffer
Please read these instructions carefully.

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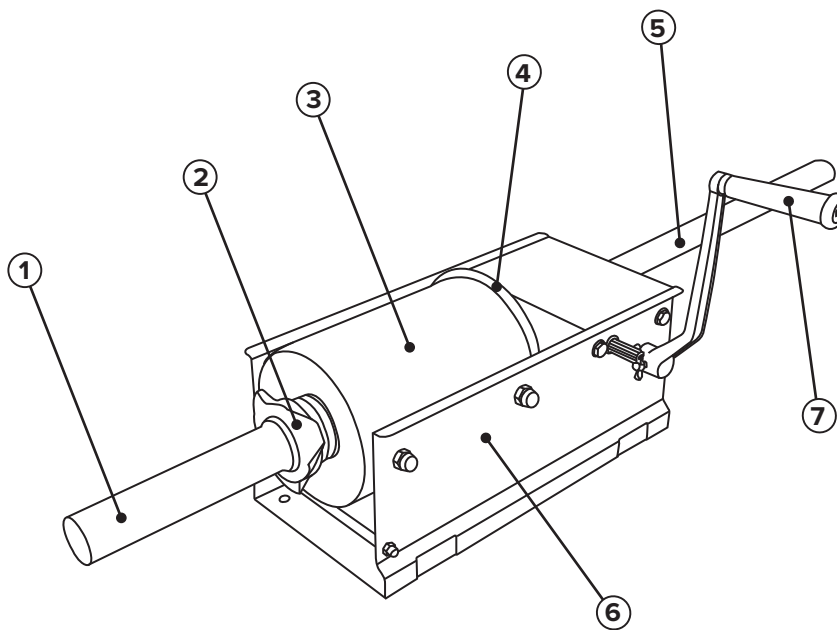
IMPORTANT SAFETY INSTRUCTIONS

CHARACTERISTICS

Systems

- The cylinder and plunger can be easily removed for easy stuffing and cleaning.
- Each machine comes with 4 different nozzles—Full stainless steel construction stuffer/filler comes with 4 different stainless steel nozzles (nozzle dia 16/22/32/38mm as standard).
- Equipment hardened steel bearing and gear system can withstand the pressure.
- All the parts that come in direct contact with food are SGS food hygiene standard.

Double Speed Rack Sausage Stuffer/Filler Horizontal



Parts:

1. Nozzle
2. Trefoil Nut (locking nut)
3. Cylinder
4. Plunger
5. Rack/Thread-rod
6. Base
7. Hand crank

Please note: When reassembling the machine, do not put the cylinder in the opposite position.

HOW TO USE THE UNIT

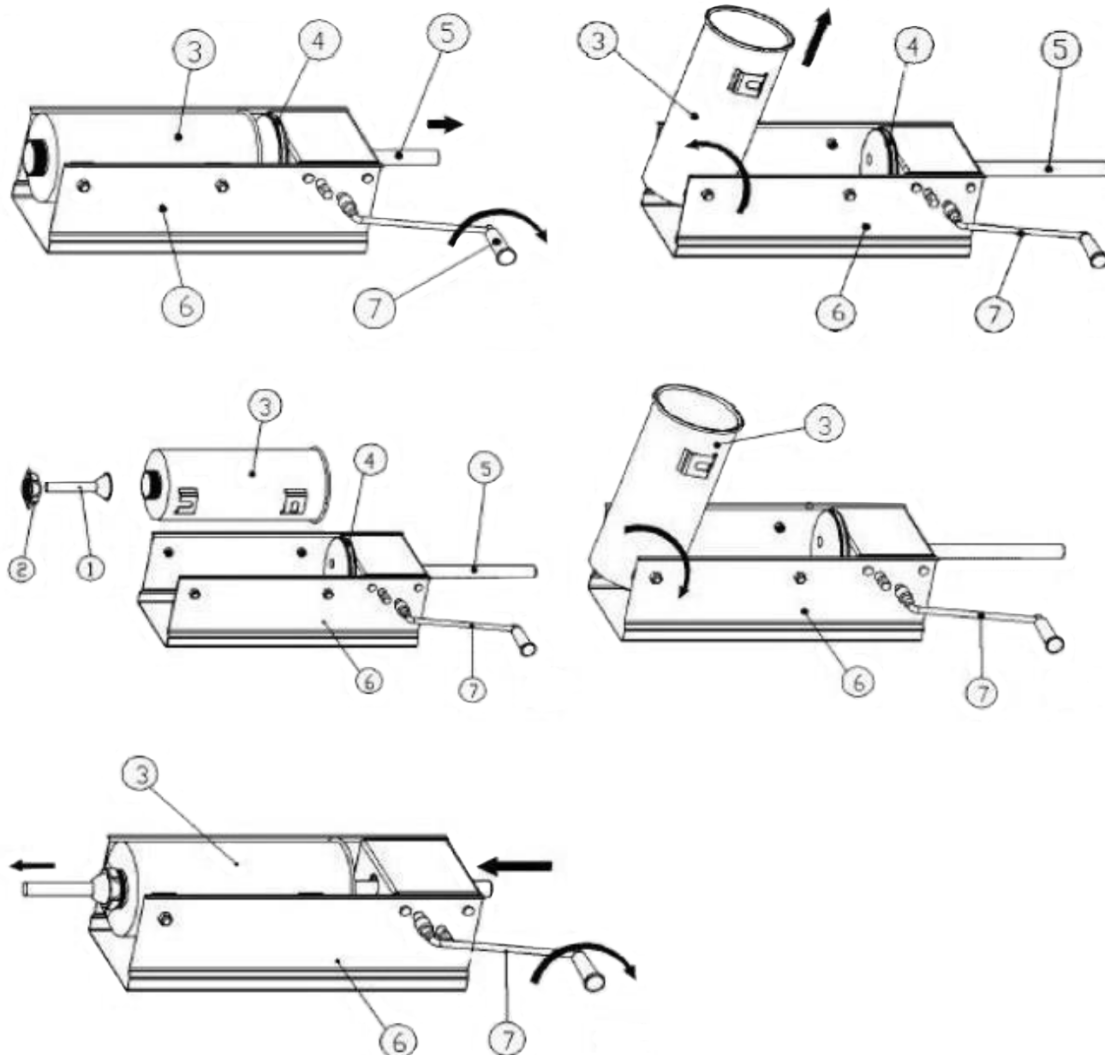
Before using the equipment please make sure to clean it thoroughly for hygiene purposes. Clean all the parts that come in direct contact with food, for example, the cylinder, nozzles, plunger etc.

Instructions

- Turn the hand crank on the fast speed gear and rotate it clockwise so that the plunger rises. Take the cylinder and plunger out for cleaning.
- After cleaning, put the plunger back to its original position (please make sure it is locked in well).
- Fit the nozzle on the outlet of the sausage stuffer and tighten the locking nut. Load the meat into the cylinder and put the sausage casing on the nozzle.
- Put the hand crank on slow gear then rotate clockwise to bring the plunger down. Meat will come out of the nozzle into the sausage casing. When filled, tie the sausage up.
- When finished using the sausage stuffer use hot water to clean off the meat left on the machine.
- Clean the equipment using brush/cloth and detergents that are approved to be used on meat processing equipment.

Please note: Cleaning is important to remove the fats, oils and proteins which can cause bacteria. Rinse the equipment with clean warm water to remove the detergent solutions, oils, fats and proteins.

Product should be air dried. Please make sure all parts are dried before reassembling.



MAINTENANCE

- Operating the equipment according to the instructions 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 the 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.

STORAGE

This equipment should be stored in a clean and dry area. Do not expose this equipment to rain or moisture.

PROBLEM SOLVING

The user might encounter these situations when making sausages

- The gasket may become stiff when the environment temperature drops below 15°C, DO NOT use the machine in this case. Remove the gasket from the plunger and soak in hot water so it becomes soft. Once it is soft put the gasket back on the plunger and add food lubrication oil. This will make the machine work smoothly.
- If minced meat does not come out of the nozzle into the sausage casing, even when pressure is being used on the plunger, DO NOT try to apply more pressure on the plunger. It is recommended to check if the outlet or nozzle of the sausage stuffer is blocked by meat. Clean the meat out.

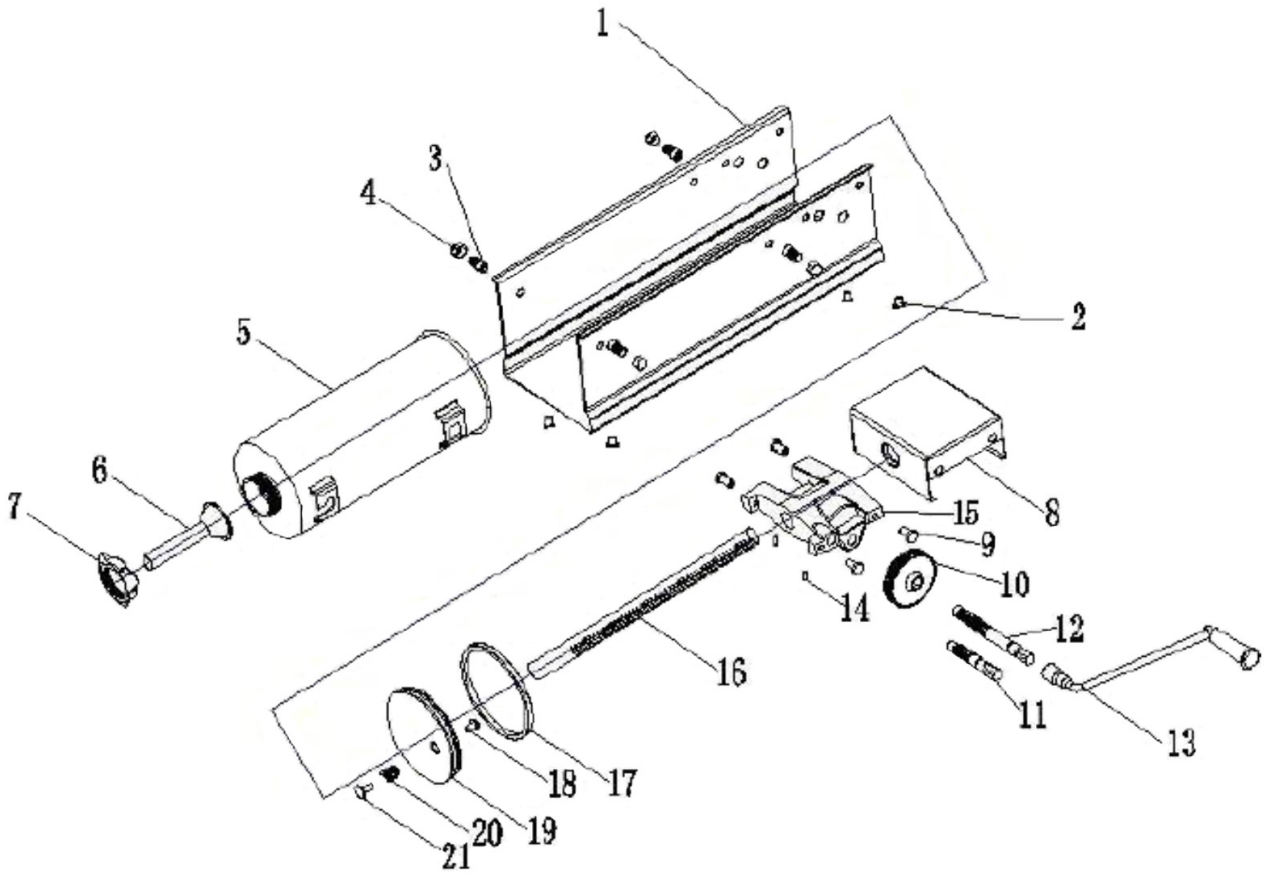
To prevent blocking, please consider if the size of the minced meat is suitable for the nozzle you have chosen.

SPECIFICATIONS

ITEM	MODEL	NAME	VOLUME (L) (LBS)		CYLINDER (DIA*L mm)	WEIGHT (kg)	SIZE (mm)
812000	SSV-1	Full stainless steel sausage stuffer/filler horizontal	3	7	ø140*200	11	300*340*5 70
812001	SSV-2		5	11	ø140*320	12	300*340*6 90
812002	SSV-3		7	15	ø140*460	13	300*340*8 30
812010	SSV-4		10	20	ø219*270	14	300*330*5 80
812011	SSV-5		12	25	ø219*320	15	370*300*6 30
812012	SSV-6		15	30	ø219*400	17	370*330*7 10
812003	SCV-1	Spray painted sausage stuffer/filler horizontal	3	7	ø140*200	11	300*340*5 70
812004	SCV-2		5	11	ø140*320	12	300*340*6 90
812005	SCV-3		7	15	ø140*460	13	300*340*8 30
812013	SCV-4		10	20	ø219*270	14	300*300*5 80
812014	SCV-5		12	15	ø219*320	15	300*330*6 30
812015	SCV-6		15	30	ø219*400	17	370*300*7 10
813000	SSH-1	Full stainless steel sausage stuffer/filler horizontal	3	7	ø140*200	11	300*340*5 70
813001	SSH-2		5	11	ø140*320	12	300*340*6 90
813002	SSH-3		7	15	ø140*460	13	300*340*8 30
813003	SCH-1	Spray painted sausage stuffer/filler horizontal	3	7	ø140*200	11	300*340*5 70
813004	SCH-2		5	11	ø140*320	12	300*340*6 90
813005	SCH-3		7	15	ø140*460	13	300*340*8 30

PARTS EXPLODED VIEW

Rack Sausage Stuffer/Filler Horizontal Diagram



NO.	NAME	QUANTITY
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
11	Gear Shaft Small	1

NO.	NAME	QUANTITY
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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