



Stainless Steel Vertical Manual Sausage Stuffers

Models:

#177SS7V 7 lb.

#177SS11V 11 lb.

#177SS15V 15 lb.

Warning:

Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

For Your Safety:

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

Note:

Please read and keep these instructions. Indoor use only.

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Specifications

Model	177SS7V	177SS11V	177SS15V
Capacity	7 lb.	11 lb.	15 lb.
Width	11¾"	11¾"	11¾"
Depth	12"	12"	12"
Height	21"	26"	31"
Funnels	⅝", ⅞", 1 ¼", 1 ½"		

Churro Tubes

Item #	177CMP1	177CMP2	177CMP3	177CMPH
Description	1¼" Non-Hollow Tube	1⅝" Non-Hollow Tube	1" Non-Hollow Tube	Hollow Tube*

*Hollow tube must be used with all non-hollow tubes.

Safety Precautions



WARNING

- Read all instructions carefully and completely.
- For commercial use only.
- For indoor use only.
- ALWAYS check for damaged parts before using this stuffer. Check that parts are operating properly and performing the intended functions. Check for binding of moving parts, mounting, and any other conditions that may affect the operation.
- DO NOT operate this stuffer after it has malfunctioned or has been damaged in any way.
- ALWAYS check that the stuffer is on a sturdy and stable surface before use.
- DO NOT use outdoors.
- DO NOT operate the stuffer with the gear housing cover open or removed.
- DO NOT operate the stuffer without proper eye protection. Safety glasses must conform to ANSI Z87.1 requirements (Z87 will be printed or stamped on them).
- DO NOT use unit for any application other than its intended use. Improper usage of the stuffer will void the warranty.
- Repairs must be done by an authorized dealer. Use only factory original parts and accessories. Modification of the stuffer will void the warranty.
- Avoid scratching the surface or nicking the edges of this unit.
- Children should be supervised to ensure that they DO NOT play with the unit.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless a person responsible for their safety has given them supervision or instruction concerning use of the appliance.

Save these instructions for future reference.

Assembly

Plunger Assembly

(Fig. 1)

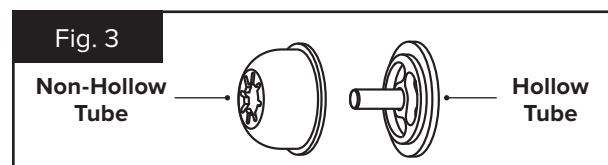
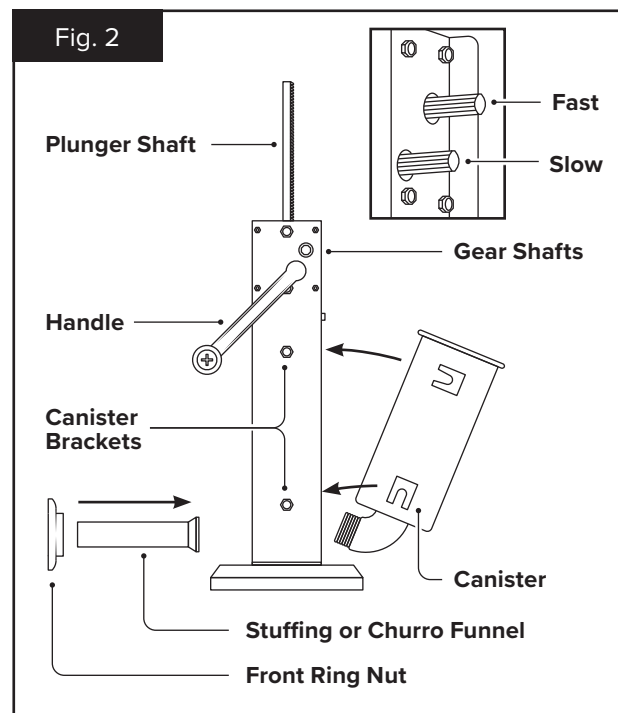
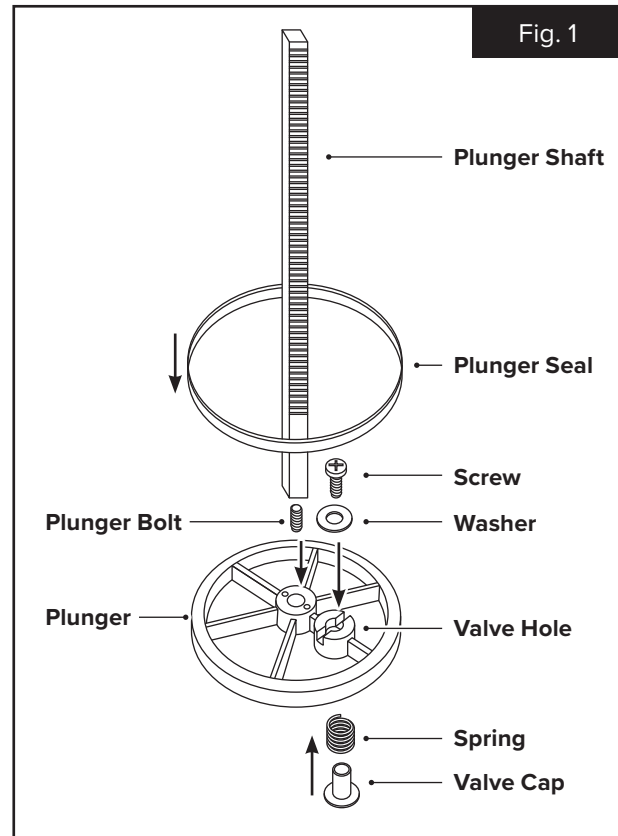
1. Slide the plunger seal onto the plunger.
2. Assemble the pressure release valve kit onto the plunger.
 - a. From the top of the plunger, place the washer onto the valve hole.
 - b. Insert the screw through the washer and into the valve hole.
 - c. From the underside of the plunger, place the spring onto the end of the screw.
 - d. Place the valve cap onto the end of the screw and twist to secure.
3. Screw the plunger bolt onto the plunger shaft.
4. Place the assembled plunger onto the end of the plunger shaft.

Stuffer Assembly

(Fig. 2)

1. Attach the handle by sliding it onto either the fast or the slow gear.
2. Crank the handle to bring the plunger to the top of the stuffer.
3. Rest the bottom brackets of the canister onto the canister mounts inside the housing of the stuffer.
4. Pivot the canister fully into the stuffer housing and snap the top brackets into the canister mounts.
5. Insert the stuffing or churro (Fig. 3) funnel of choice through the front ring nut. Screw the front ring nut and funnel onto the mouth of the canister until snug.

NOTE: DO NOT overtighten the front ring nut, as it may damage the funnel.
6. Thoroughly coat the inside of the canister with a food-grade lubricant prior to use.



Operation

CAUTION

- When the plunger is pulled out of the canister, **RELEASE THE HANDLE SLOWLY!** Pressure or gravity could cause the handle to spin back slightly and cause injury.
1. Tilt out the canister.
 2. Apply a food-grade lubricant to the inside of the canister.
 3. For sausage: Fill the canister with meat and seasoning mixture.
For churros: Fill the canister with churro dough. Ensure the volume ratio of water to flour is at least 1:1.
 4. Press the mixture down into the canister firmly to release any trapped air.
 5. Pivot the canister back into the upright position and snap the top brackets onto the canister mounts.
 6. Turn the handle until the plunger comes in contact with the mixture and it is ready to extrude out of the end of the stuffing funnel.
 7. Slip a casing on the end of the stuffing funnel until the entire casing has slid onto the funnel.
 8. Tie, twist, or hog ring the end of the casing to seal it.
 9. Turn the handle to extrude the mixture into the casing.
 - Fast gear shaft: Turn **CLOCKWISE** to raise the plunger, **COUNTERCLOCKWISE** to lower the plunger.
 - Slow gear shaft: Turn **COUNTERCLOCKWISE** to raise the plunger, **CLOCKWISE** to lower the plunger.**NOTE:** ONLY use the slow speed for churros.
 10. For best results, apply pressure around the casing, close to the end of the stuffing funnel. This will hold the casing tight and will cause the mixture to pack firmly into the casing.
 11. When the end of the casing has been reached, tie, twist, or hog ring the end of the casing to seal the contents inside.
 12. When finished, clean the unit immediately.

Stuffing Tip

- Add up to 1½ cups (400mL) of water OR ¼ cup (60mL) of vegetable/olive oil per every 5 lb. (2.3 kg) of seasoned meat to help lower resistance and allow for a smoother flow.

Cleaning & Maintenance

1. Remove the stuffing funnel by unscrewing the front ring nut and pulling the funnel out.
2. Turn the handle until the plunger comes up and out of the canister.
 - Fast gear shaft: Turn **CLOCKWISE** to raise the plunger, **COUNTERCLOCKWISE** to lower the plunger.
 - Slow gear shaft: Turn **COUNTERCLOCKWISE** to raise the plunger, **CLOCKWISE** to lower the plunger.
3. Pivot the canister outward, then pull the canister up to remove the canister from the stuffer housing.
4. Unscrew the plunger from the plunger shaft.
5. Disassemble the pressure release valve from the plunger.
6. Remove the plunger seal from the plunger.
7. Wash all parts that have come in contact with meat in hot water with a mild detergent.
8. Rinse and thoroughly dry all parts immediately.
9. Sanitize as needed.
10. Fully lubricate the shaft, canister, pressure-release valve components, and the front ring nut with a food-grade lubricant before and after each use.

Troubleshooting

Issue	Possible Cause	Solution
Stuffer is hard to crank.	Meat mixture has become too stiff.	Add water/oil to the mix.
	Piston gasket is sticking.	Add lubricant (mineral or vegetable oil) to the piston gasket and the interior of the cylinder.
Meat is passing by the piston.	Gasket is not installed.	Follow assembly instructions. (Page 4)
	Gasket is not lubricated.	Lubricate the gasket.
Casings are bursting when filling.	Casings are old and brittle.	Follow instructions carefully for the casings you are using.
	Casings were not soaked long enough.	
	Casings were soaked too long.	
	Casings should not have been soaked.	
	Casings were filled too tightly.	Adjust the speed of the piston to fill slower and allow the casing to move more freely while filling.
	Stuffing tube has a burr and is puncturing the casing.	Replace stuffing tube.
	Stuffing tube is too large for casings.	Choose a smaller size stuffing tube.