

Stainless Steel Horizontal Sausage Stuffers

Models: 177SSH7V, 177SSH11V, 177SSH15V

06/2021

Please read and keep these instructions. Indoor use only.

General Safety Regulations

WARNING: The warnings, cautions, and instructions discussed in this instruction manual cannot cover all possible conditions or situations that could occur. It must be understood by the operator that common sense and caution are factors that cannot be built into this product, but must be supplied by the operator.

Please use this machine according to these cautions. The user should understand all rules. Please carefully read them before you operate the machine. This machine may cause harm to the health of the operator if the user removes or changes equipment in the machine.

We are not responsible for any injuries resulting from improper operation of this machine. Please operate according to "Operation Method" instructions and follow the proper operation procedures while using. Take care while assembling and operating, in order to avoid scratching skin. Please read the instruction manual.

- **CHECK FOR DAMAGED PARTS.** Before using the stuffer, check that all parts are operating properly and perform the intended functions. Check for binding of moving parts, mounting and any other conditions that may affect the operation.
- The Manufacturer declines any responsibility in the case of improper use of the stuffer. Improper use of the stuffer will VOID the warranty.
- Repair must be done by an authorized dealer. Use only factory original parts and accessories. Modification of the stuffer will VOID the warranty.
- Be sure the stuffer is stable during use.
- NEVER operate the stuffer with the gear housing cover open or removed.
- **WEAR EYE PROTECTION!** Everyday eye glasses are not safety glasses. Safety glasses conform to ANSI Z87.1 requirement. Note: Approved safety glasses have Z87 printed or stamped on them.
- Do not use outdoors
- **SAVE THESE INSTRUCTIONS**

Assembly and Installation

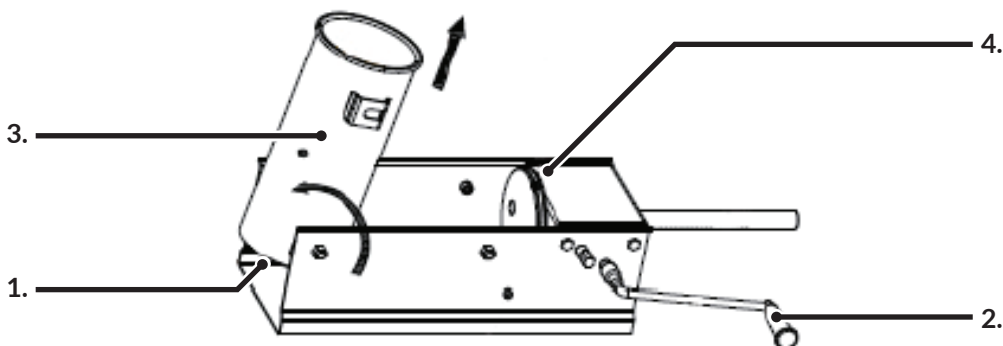
STUFFER ASSEMBLY

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 **Canister's Bottom Brackets** onto the **Canister Mounts** inside the **Housing of the Stuffer**.
4. Pivot the bottom of the **Canister** into the **Stuffer Housing**.
5. Pivot the **Canister** fully into the **Stuffer Housing**, snapping the **Top Brackets** into the **Canister Mounts**.
6. Insert the **Stuffing Funnel** of choice through the **Front Ring Nut**.
7. Screw on the **Front Ring Nut** and **Stuffing Funnel** until snug.
DO NOT OVERTIGHTEN the **Front Ring Nut**, as it may damage the **Funnel**.
8. Thoroughly coat the inside of the **Canister** with a food-grade lubricant prior to use.

Disassembly and Cleaning

NOTE: BE SURE TO CLEAN ALL PARTS IMMEDIATELY AFTER USE.

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**.
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 soapy water, rinse and thoroughly dry all parts immediately. Sterilize as needed.
8. Fully lubricate the **Shaft**, **Canister**, **Pressure-Release Valve** components and the **Front Ring Nut** with a food-grade lubricant before and after each use.



Stuffing Instructions

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.

NOTE: Apply a food-grade lubricant to the inside of the Canister before filling with the meat mixture.

1. Tilt out the **Canister**.
2. Fill the **Canister** with the meat and seasoning mixture.
3. Press the mixture down into the **Canister** firmly to release any trapped air.
4. Pivot the **Canister** back into the horizontal position and snap the **Top Brackets** onto the **Canister Mounts**.
5. Turn the **Handle** until the **Plunger** comes in contact with the meat and the mixture is ready to extrude out the end of the **Stuffing Funnel**.
6. Slip a casing on the end of the **Stuffing Funnel** until the entire casing has slid onto the **Funnel**.
7. Tie, twist or hog ring the end of the casing to seal it.
8. Turn the **Handle** to extrude the mixture into the casing.
9. 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.
10. When the end of the casing has been reached, tie, twist or hog ring the end of the casing to seal the contents inside.

STUFFING TIPS:

The following are suggestions to help reduce the resistance when stuffing with the 13 mm Stuffing Funnel.

A . Add up to 1½ cups (400mL) of water per every 5 lb. (2.3 kg) of seasoned meat.

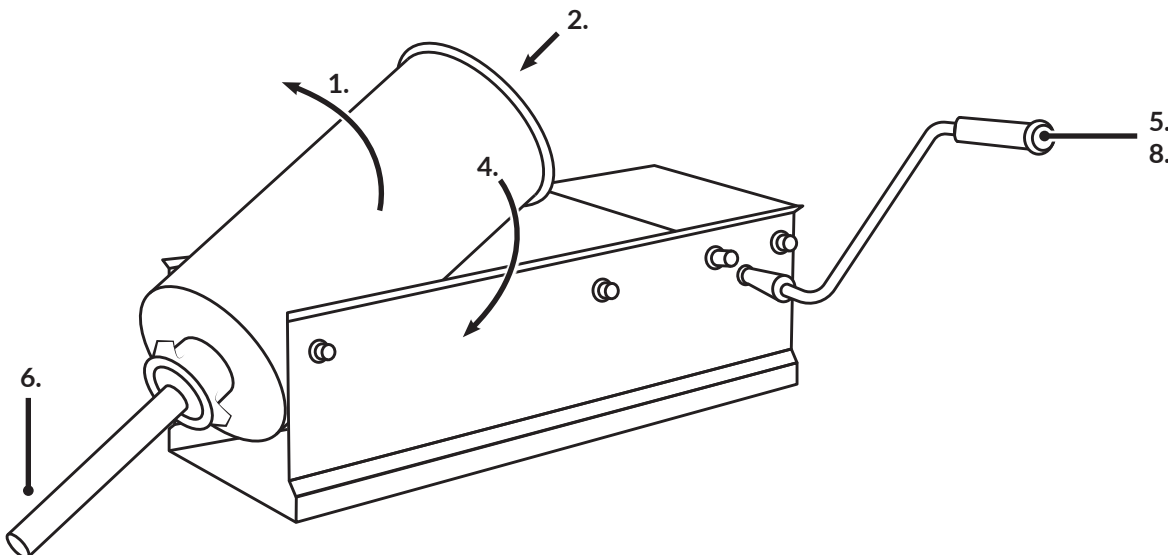
B . Add ¼ cup (60ml) of vegetable or olive oil per every 5 lb. (2.3 kg) of seasoned meat for better flow.

Fast Gear Shaft

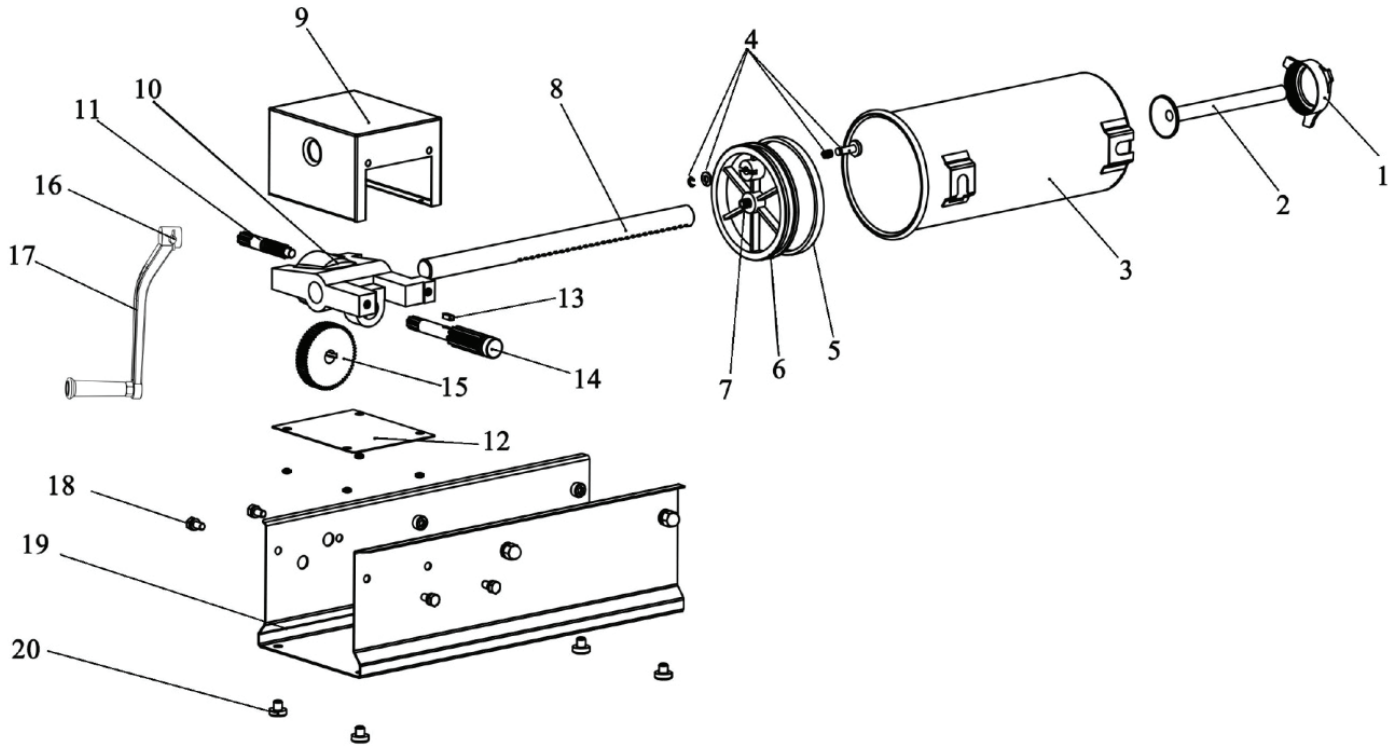
With the **Handle** attached, turn clockwise to raise the **Plunger**; counter-clockwise to lower the **Plunger**

Slow Gear Shaft

With the **Handle** attached, turn counter-clockwise to raise the **Plunger**; clockwise to lower the **Plunger**



Exploded Diagram and Parts List



Part #	Description
1	Front Ring Nut
2	Stainless Steel Funnel Set (4 Funnels)
3	Stainless Steel Canister
4	Pressure Release Valve (4 Piece Set)
5	Plunger Seal
6	Plunger
7	Plunger Bolt
8	Plunger Shaft
9	Gear Housing Cover w/ Hardware Kit
10	Gear Box

Part #	Description
11	Slow Speed Control Gear
12	Gear Housing Cover Bottom Plate w/ Hardware Kit
13	Gear Housing w/ Hardware Kit
14	Fast Speed Control Gear
15	Main Driving Gear
16	Butterfly Screw
17	Handle
18	Canister Mounting Hardware Kit (4 Sets)
19	Stuffer Base
20	Rubber Foot (4 Piece Set)

Equipment Limited Warranty

Avantco warrants its equipment to be free from defects in material and workmanship for a period of 1 year. This is the sole and exclusive warranty made by Avantco covering your Avantco brand equipment. A claim under this warranty must be made within **1 year** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Avantco reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. Avantco Equipment installed in/on a food truck or trailer will be limited to a period of **30 days** from the original date of purchase.

To Make a Warranty Claim:

For Warranty Inquiries contact the location where you purchased the product:

- **WebstaurantStore.com:** Contact help@webstaurantstore.com. Please have your order number ready.
- **The Restaurant Store:** If you purchased this unit from your local store, please contact your store directly.
- **TheRestaurantStore.com:** Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

Avantco makes no other warranties, express or implied, statutory or otherwise, and **HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.**

This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Use of unfiltered water (if applicable)
- Avantco has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment used for residential or other non-commercial purposes
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 1 year of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. Avantco shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.