

Stainless Steel Sausage Stuffers

Models: 177SS20VKIT, 177SS30VKIT

6/2021

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

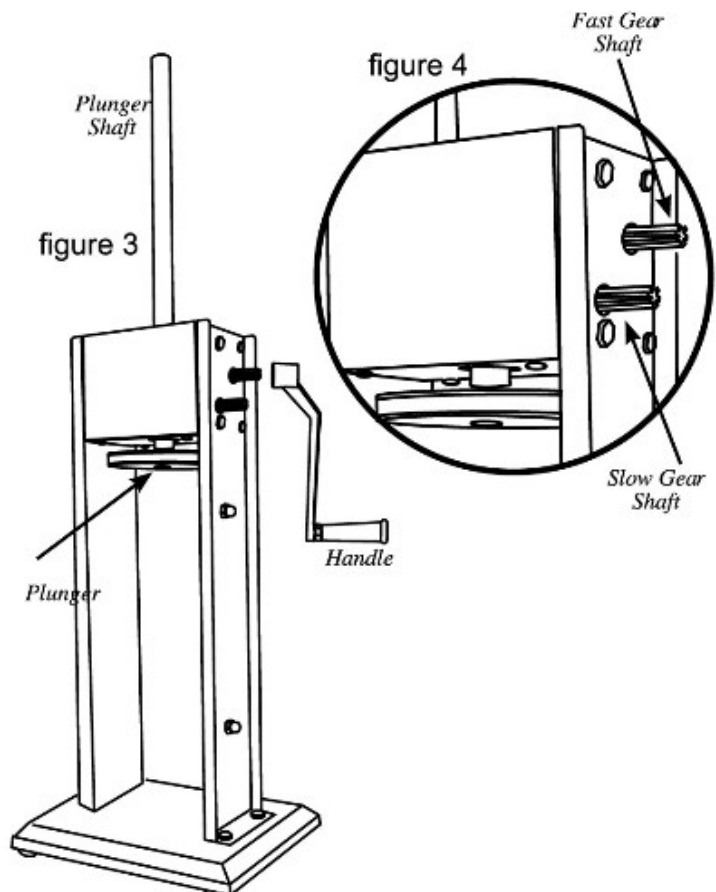
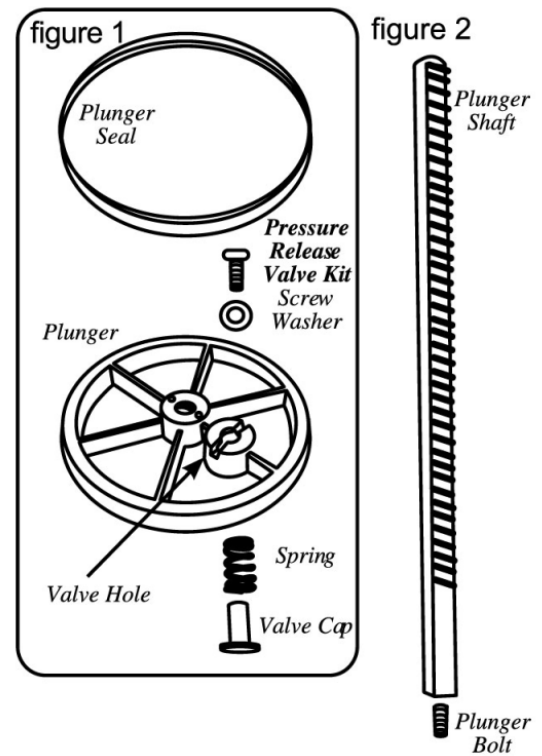
PLUNGER ASSEMBLY

1. Slide the **Plunger Seal** onto the **Plunger** (**figure 1**).
2. Assemble the **Pressure Release Valve Kit** onto the **Plunger**. From the top of the Plunger, place the Washer onto the Valve Hole, then insert the Screw through the Washer and into the Valve Hole. From the underside of the Plunger, place the Spring onto the end of the Screw, then place the Valve Cap onto the end of the Screw and twist to secure.
3. Screw the Plunger Bolt onto the Plunger Shaft (**figure 2**).
4. Place the assembled **Plunger** onto the end of the **Plunger Shaft** (**figure 3**).

STUFFER ASSEMBLY

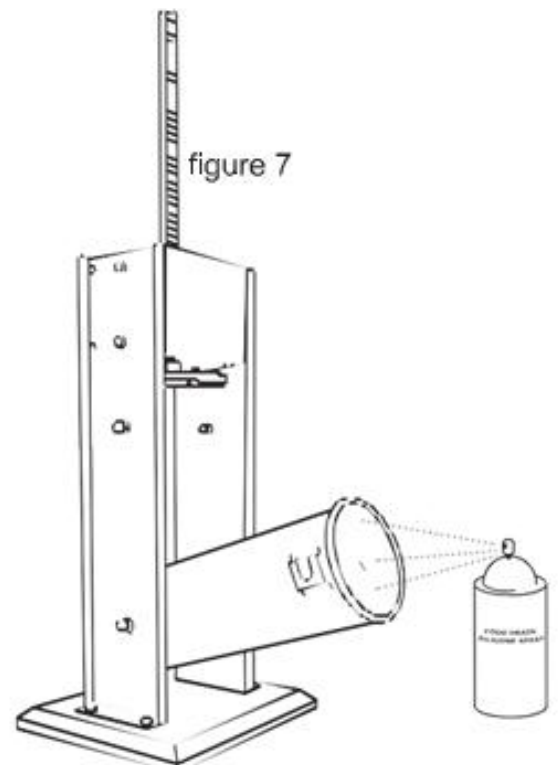
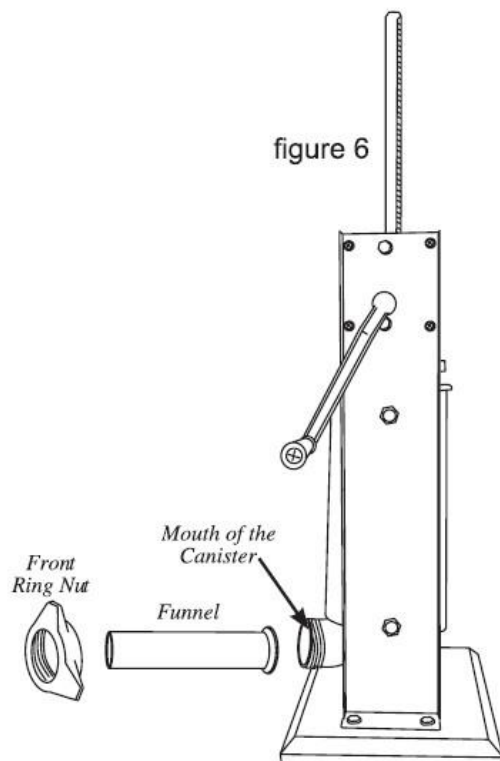
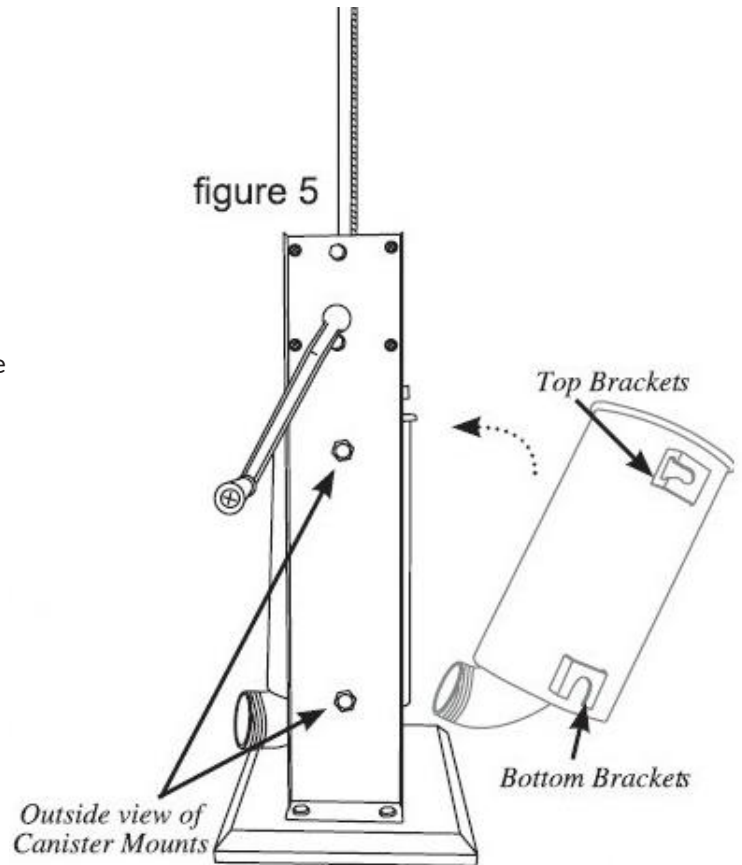
5. Attached the **Handle** by sliding it onto either the **Fast** or the **Slow Gear** (**figure 4**).
6. Crank the **Handle** to bring the **Plunger** to the top of the **Stuffer**.

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STUFFER ASSEMBLY continued

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

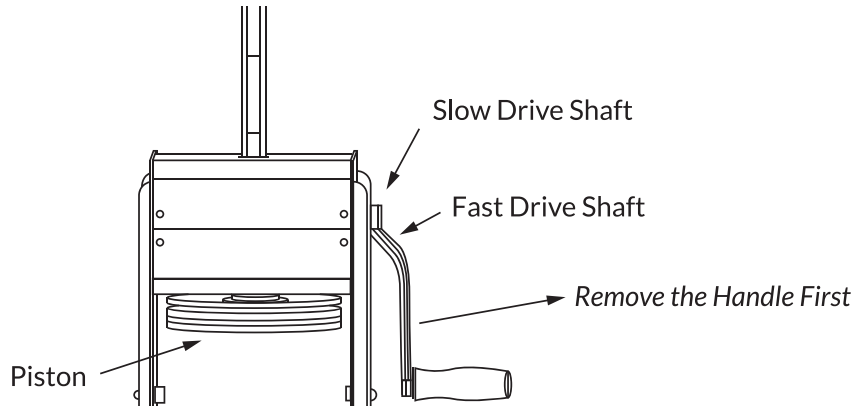


Motor Assembly Instructions

PLUNGER ASSEMBLY

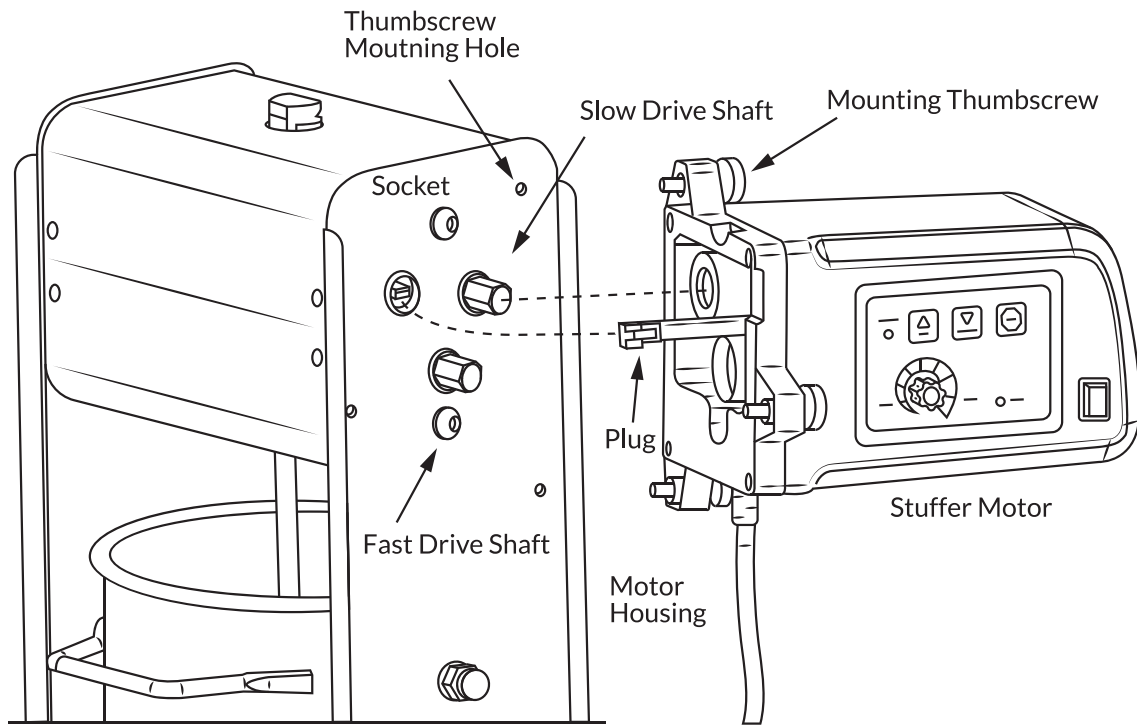
1. Remove the handle before installing the motor on the sausage stuffer. See figure 1.

Figure 1



2. Insert the plug of the stuffer motor into the socket entirely. Slide the stuffer motor onto the slow drive shaft lining up the mounting thumbscrews to the thumbscrew mounting holes. See figure 2.

Figure 2



3. Screw the mounting thumbscrews into the holes on the side of the stuffer. Be sure to snugly tighten these three mounting thumbscrews to secure the stuffer motor onto the stuffer.

CAUTION:

The plug of the stuffer motor must be plugged into the socket entirely. If plug is not securely inserted the piston will not be able to stop at the cylinder bottom or the highest position automatically. This may cause the motor to overload or possibly damage the stuffer or motor. This type of damage IS NOT covered under warranty.

Sausage Making with Motor Attachment

1. With the stuffer motor securely attached to your stuffer, plug in the power cord.
2. Press the power button to turn the motor on. The light will illuminate.
3. Press the "UP" button to raise the piston. Unit will automatically stop at the upmost position.
4. Remove the cylinder from the base by tilting it forward off of the top brackets. Lift the cylinder off the lower brackets.
5. Fill the cylinder and reinstall cylinder on mounting brackets.
6. Press the "DOWN" button. When the piston reaches the meat mixture, all of the air pockets are removed and meat is extruded to the end of the stuffing tube. Hit the "STOP" button.
7. Place casing over the stuffing tube and twist, tie or clip end.
8. Press "DOWN" button again and begin stuffing. Use the speed dial to control the speed of the piston.
9. The piston will continue to move down the stuffer until it reaches the bottom of the cylinder. At that time it will stop for 3 seconds and then automatically rise to the highest position and then stop.

Sausage Making with Crank Handle

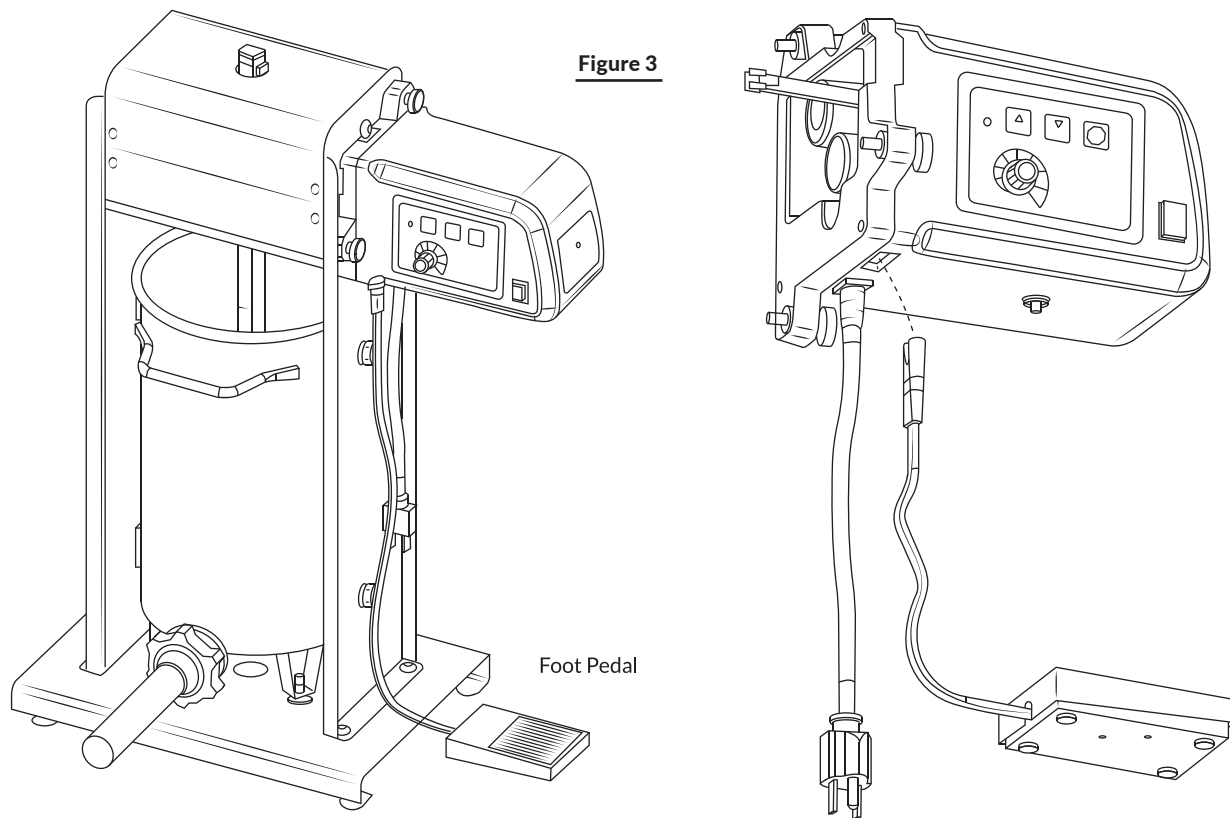
1. Tilt out the canister
2. Fill the canister with the meat and seasoning mixture.
3. Press the mixture down into the canister firmly to release any trapped air.
4. Pivot the canister back into the upright position and snap the top brackets onto the canister mounts.
5. Turn the handle until the plunger comes into 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.

NOTE: Do not operate the stuffer for longer than 15-20 minutes at a time or unit may overheat. Turn power switch to off and allow unit to cool for 15 minutes.

Using Foot Pedal

1. Plug the foot pedal into the stuffer motor (Figure 3).
2. Plug motor into grounded outlet and press the power button to turn the motor on. The light will illuminate.
3. Pressing the foot pedal can only control the piston moving down. When the piston moves down to the bottom of the cylinder, the piston will stop automatically. Release the pressure on the foot pedal by raising your foot and press the "UP" button; this will raise the piston up to the highest position.

NOTE: The "UP", "DOWN" and "STOP" buttons are inactive when depressing the foot pedal.



Cleaning and Maintenance

Prior to first use, hand wash unit in warm soapy water. Hand dry. Do not wash in dishwasher.

DISASSEMBLY AND CLEANING:

1. Remove the retaining ring and stuffing tube from the cylinder.
 - To help in removing excess meat from the stuffing tube, tightly twist a corner of a paper towel, insert the twisted end into the stuffing tube and push meat out. A small wooden dowel or other straight, dull object is also helpful for this task.
2. Raise the piston until it is in the upmost position and free of the cylinder.
3. Tilt the cylinder forward. Remove any leftover meat from the bottom of the cylinder.
4. Lift and remove the cylinder from the lower brackets.
5. Unscrew the piston from the main shaft.
6. With your fingers or other dull object like the tip of a spoon, carefully remove the piston gasket (#3) from the piston.
7. Remove the air release from the piston.
8. Wash all parts in hot soapy water and hand dry.
9. With a clean, damp cloth, wipe down the stuffer stand and gear box. Do not use abrasive detergent.

ASSEMBLY:

1. Replace the piston gasket on the piston. Lightly grease the gasket with vegetable oil, mineral oil or silicone spray.
2. Reassemble the air release valve.
3. Return assembled piston to the main shaft. Turn until hand tight.
4. Place the cylinder on the frame by lining up the bottom brackets on the cylinder.
5. Tilt the cylinder in the upright position until you hear it click into place.

MAINTENANCE:

The stuffer motor is constructed of heavy-duty corrosion resistant materials for a lifetime of dependable use. Be sure to follow all of the "IMPORTANT SAFEGUARDS" in the booklet to ensure safety and function of the stuffer.

1. **ALWAYS** unplug the stuffer motor from the power source before cleaning!
2. **DO NOT** immerse any part of this stuffer motor in water or any other liquid!
3. **DO NOT** place the stuffer motor in the dishwasher.
4. Clean the outside stuffer motor with a damp cloth and dry thoroughly.
5. The stuffer motor is permanently lubricated. **DO NOT** take the stuffer motor apart for any reason.

Troubleshooting

Stuffer is hard to crank:

- Sausage mixture has become too stiff. Add water to mix.
- Add lubricant (mineral oil or vegetable oil) to the piston gasket and the interior of the cylinder.

Meat is passing by the piston:

- Gasket is not installed.
- Gasket needs to be lubricated.

Casings are bursting when filling:

- Casings are old and brittle.
- Casings were not soaked long enough.
- Casings were soaked too long.
- Casings should not have been soaked.
- Casings were filled too tightly.
- Stuffing tube has a burr and is puncturing the casing.
- Stuffing tube is too large for casings

Circuit breaker

The stuffer motor is equipped with a circuit breaker. If the motor stops working completely it may be due to the circuit breaker tripping.

To reset circuit breaker

The power light on the on/off switch will be out.

1. Press the power switch to the OFF position.
2. Press the circuit breaker reset button on the underside of the stuffer motor.
3. Press the power switch to the on position, the light will illuminate.

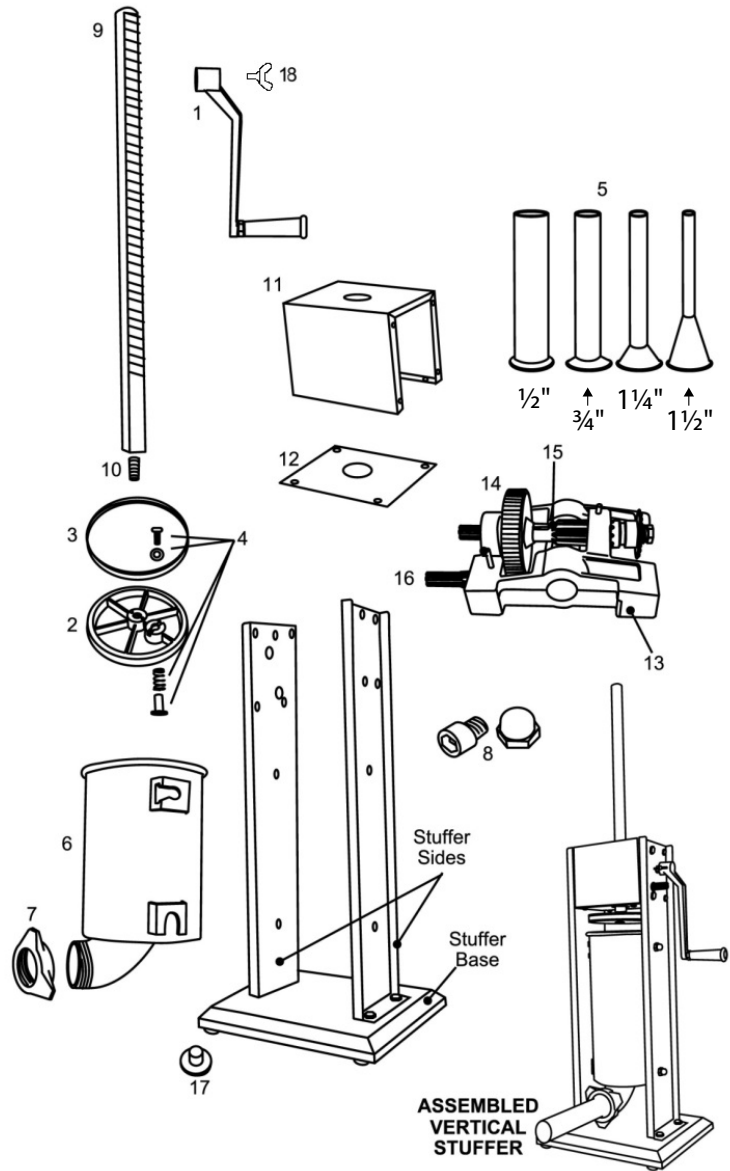
You can now resume use.

NOTE: Do not operate the stuffer for longer than 15-20 minutes at a time or unit may overheat.

Turn Power Switch to off and allow unit to cool for 15 minutes..

Exploded Diagram and Parts List

Part #	Description
1	Handle
2	Plunger
3	Plunger Seal
4	Pressure Release Valve (4 Piece Set)
5	Stainless Steel Funnel Set (4 Funnels)
6	Stainless Steel Canister
7	Front Ring Nut
8	Canister Mounting Hardware Kit (4 Sets)
9	Plunger Shaft
10	Plunger Bolt
11	Gear Housing Cover with Hardware Kit
12	Gear Housing Cover Bottom Plate with Hardware Kit
13	Gear Housing with Hardware Kit
14	Main Driving Gear
15	Slow Speed Control Gear
16	Fast Speed Control Gear
17	Rubber Foot (4 Piece Set)
18	Butterfly Screw



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.