



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Matador SV-15 Manual Sausage Filler – 15L, Stainless Steel, 4 Funnels

Model / SKU: SV-15

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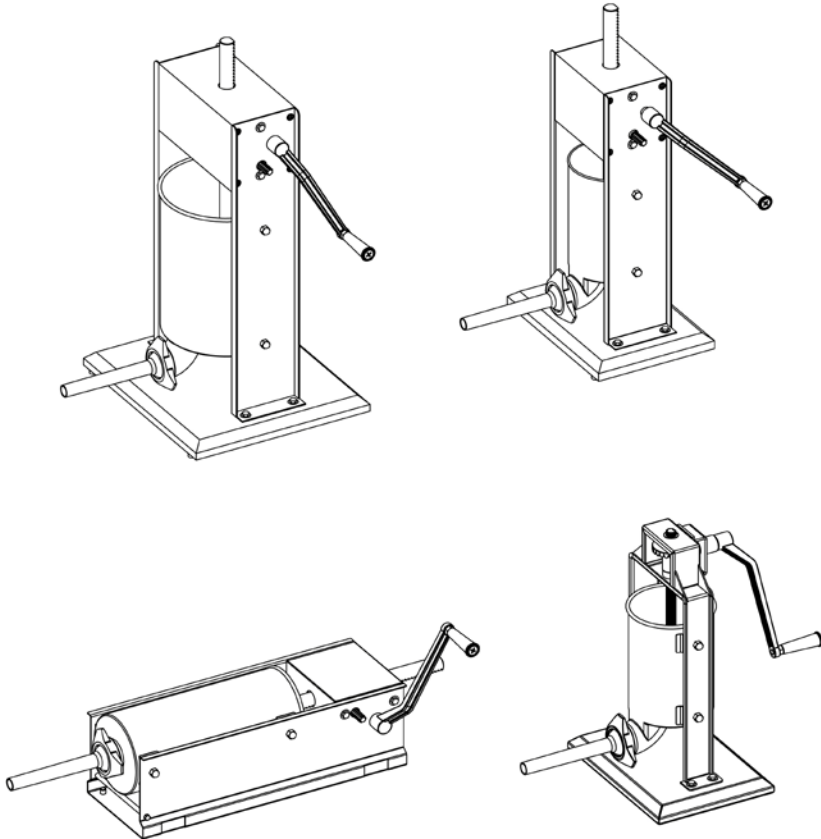
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SAUSAGE STUFFER/FILLER

OPERATETION INSTRUCTIONS



Please read the instruction throughly before using the equipments

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CHAPTER 1 COMPANY BRIEF INTRODUCTION

Thanks for choosing our machines, we are a company who specialized in food processing machines field for many years, the main products are spiral mixer,meat grinder/mincer,meat slicer, sausage stuffer/filler and so on. with the strength of good quality and After-sales service, we won reputation from the customers all around the world

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CHAPTER 2 PRODUCTION INTRODUCTION

Making delicious sausages with our stuffer /filler Enjoy Happy and fun

Rack type sausage stuffer/filler Horizontal and vertical has a new gearing system, The machines have gear reduction drive with two speeds, which enables user to release the plunger for quick and easy re-filling. It is a machine ideal for sausage maker or restaurant who wants to make delicious sausage stuffer .

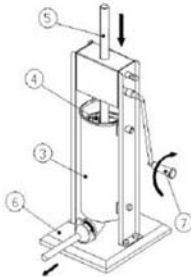
MACHINES TRAIT

- 1) The machine is equipped with Two fill rates system , easy to use and quick (except for Threaded Rod sausages stuffer /filler which only has one fill rate)
- 2) The cylinder and plunger can be easily removed for easy stuffing and cleaning
- 3) Each machine comes with 4 different nozzles
- (Full stainless steel construction stuffer/filler comes with 4 different S/S nozzle (nozzle dia 16/22/32/38mm as standard) spray-painted sausage stuffer/filler comes with 4 different plastic nozzles (nozzle dia.10/20/30/40mm) as standard
- 4) Equipment with Hardened steel bearing and Gear system withstand the pressure .
- 5) All parts that contact food directly are reach up SGS food hygiene standard
- 6) Available in 6 sizes , 3L,5L,7L,10L/12/15L.

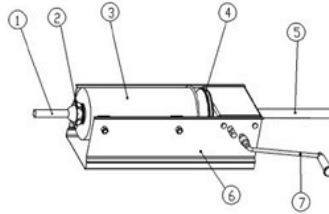
Available in 3 types

1. Rack sausage stuffer/filler Vertical. 2. Rack sausage stuffer/filler Horizontal. 3. Threaded Rod sausage stuffer/filler Vertical.
2. Available in 2 metal. 1. Full Stainless steel sausage stuffer/filler 2. spray-painted sausage stuffer/filler

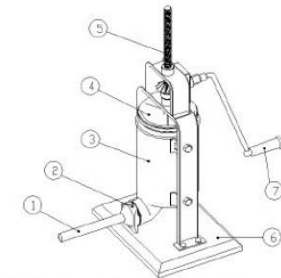
Double speed Rack sausage stuffer/r filler Vertical



Double speed Rack sausage stuffer/filler Horizontal



Single speed Threaded Rod sausage stuffer/filler vertical



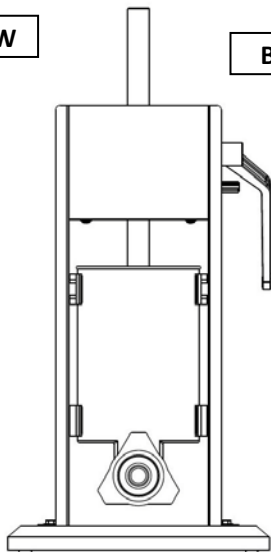
PARTS:

- 1) Nozzle
- 2) Trefoil Nut(locking nut)
- 3) Cylinder
- 4) plunger
- 5) Rack/Thread-rod
- 6) Base
- 7) Handcrank

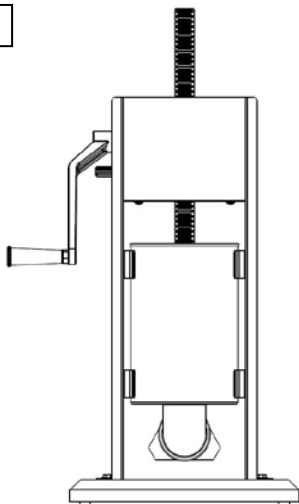
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WHEN REASSEMBLE THE MACHINE,DO NOT PUT CYLINDER TO OPPOSITELY POSITION

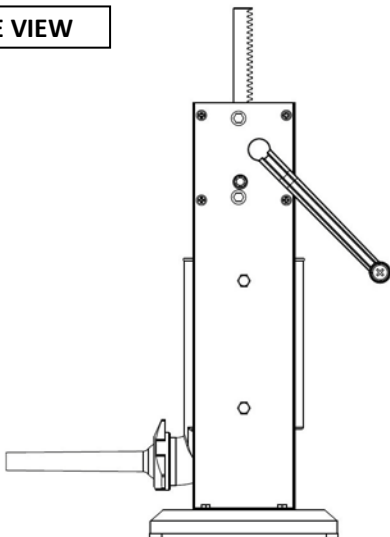
FRONT VIEW



BACK VIEW



SIDE VIEW



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CHAPTER 3 OPERATION AND THE CLEANING

Improper of this equipment can result in damage. Please read the instruction throughly before using the equipments for safety

3.1 OPERATION

Please clean this new equipment throughly before using for hygiene , Clean all parts that contact food directly like the cylinder nozzle plunger etc. Clean with brush/cloth and suitable detergent that approved for use with meat processing equipment

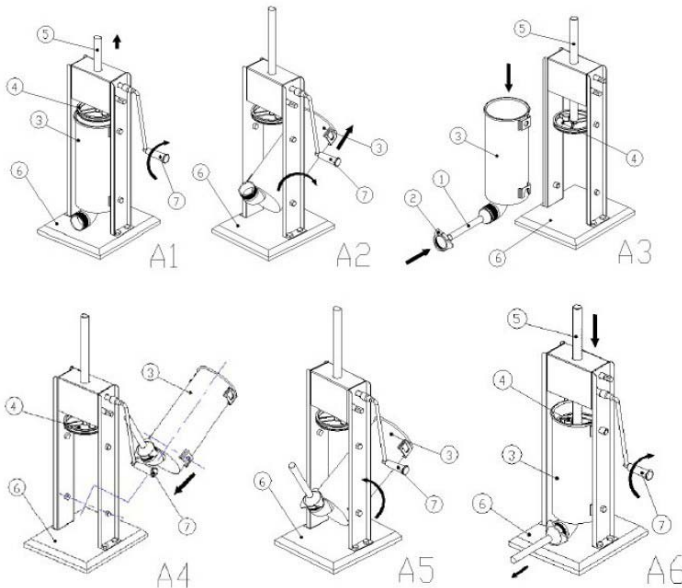
Operation/Disassembly this equipment as per following steps

- 1) Firstly, Put handcrank on fast speed gear system and rotate it in clockwise to rise up plunger ,take the cylinder out to clean, and take the plunger off for cleaning .
- 2) after cleaning finished, put the plunger back to original position, please make sure that it is locked well . fit nozzle on the outlet of sausage and locked by locking nut ,loading meat into cylinder put the it in place , then put the casing on nozzle.
- 3) The last step: put the handcrank on slow gear system, and rotate it in clockwise to bring down plunger, then meat will come out from nozzle to the casing . . tie the sausages up .
- 4) Finished stuff, use hot water to remove as much of meat debris contaminations possible Clean with brush/cloth and suitable detergent that approved for use with meat processing equipment

Noted This is to dissolve and remove the fats, oils and proteins which bacteria can feed on. . Rinse again with clean warm water to remove the detergent solution, oils, fats and proteins

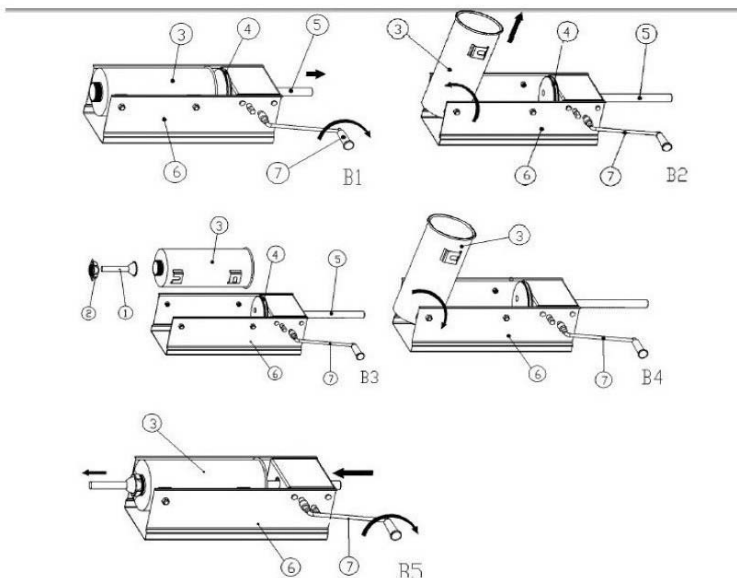
Product can be Air dried. Ensure all parts are dry before reassembly

3.2 Double speed Rack sausage stuffer /filler Vertical

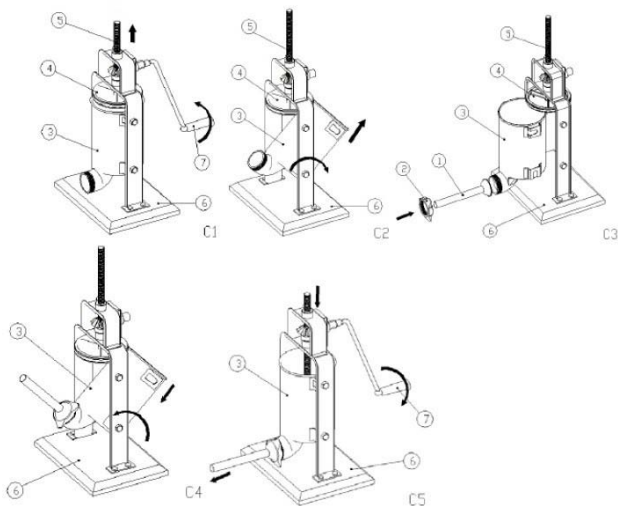


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3.3 Double speed Rack sausage stuffer/ filler Horizontal



3.4 Single speed Threaded Rod sausage stuffer/filler vertical



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CHAPTER 4 MAINTENANCE AND STORAGE

Maintenance:

1) Strictly according to the instructions to operate the equipment. will greatly prolong its service life,

THE MANUFACTURER SHOULD NOT BE RESPONSIBLE FOR THE DAMAGE WHICH CAUSED BY IMPROPER OPERATION

- 2) 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
- 3) It is recommended to replace gasket every six months . but case-by- case basis . depending on how much you use the machine
- 4) After cleaning , ensure all parts are dry before reassembly

Problem solving

The user might encounter these situations when making sausage

- 1) The Gasket would become stiff When the environment temperature below 15 degrees, DO NOT use the equipment, if this case happened The right way is take the gasket off from plunger and soak it in hot water for soft, after that, put the gasket on plunger add proper food grade lubrication oil on then you could use the equipment smoothly

Please check it before using the equipment

- 2) The minced meat do not come out from nozzle to casing although there are much pressure was used on plunger , DO NOT continue bring much more pressure on plunger when this case happened , it is recommended to check if the outlet or nozzle of stuffer was blocked by meat and clean the meat out .

Please consider the size of minced meat whether suitable for nozzle that you choosed , in case blocking happens

STORAGE

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

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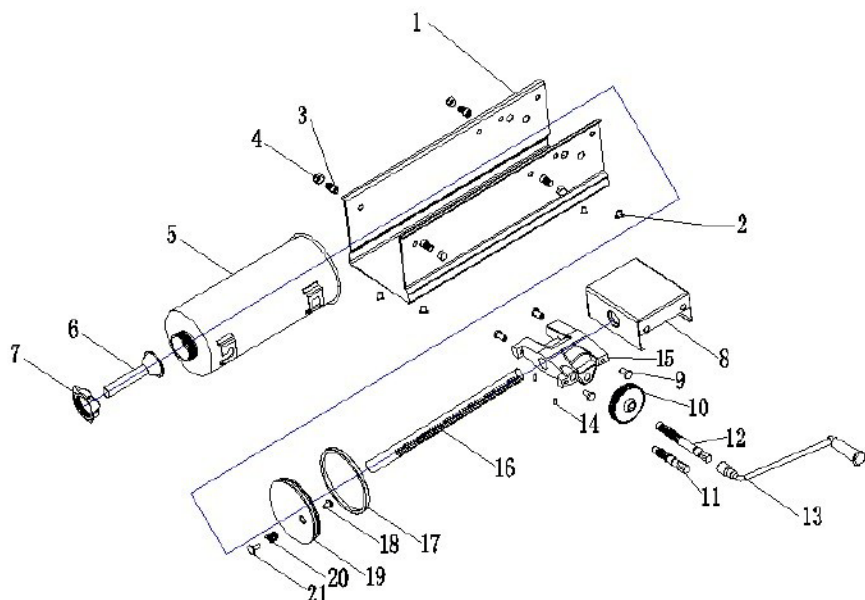
CHAPTER 5 PRODUCTS EXPLODED VIEW

5.1 Technical Parameter

Item	Model	Name	Volume(L)(LBS)		Cylinder(Dia*L)mm	Weight(kg)	Size(mm)
812000	SV-3	Full Stainless steel sausage stuffer/filler vertical	3	7	φ140*200	11	300*340*570
812001	SV-5		5	11	φ140*320	12	300*340*690
812002	SV-7		7	15	φ140*460	13	300*340*830
812010	SV-10		10	20	φ219*270	14	300*330*580
812011	SV-12		12	25	φ219*320	15	370*300*630
812012	SV-15		15	30	φ219*400	17	370*330*710
812003	CV-3	Spray-painted sausage Stuffer/filler Vertical	3	7	φ140*200	11	300*340*570
812004	CV-5		5	11	φ140*320	12	300*340*690
812005	CV-7		7	15	φ140*460	13	300*340*830
812013	CV-10		10	20	φ219*270	14	300*300*580
812014	CV-12		12	15	φ219*320	15	370*330*630
812015	CV-15		15	30	φ219*400	17	370*300*710
813000	SH-3	Full Stainless steel Sausage stuffer/filler horizontal	3	7	φ140*200	11	300*340*570
813001	SH-5		5	11	φ140*320	12	300*340*690
813002	SH-7		7	15	φ140*460	13	300*340*830
813003	CH-3	Spray-painted sausage stuffer/filler horizontal	3	7	φ140*200	11	300*340*570
813004	CH-5		5	11	φ140*320	12	300*340*690
813005	CH-7		7	15	φ140*460	13	300*340*830
812007	ST-V3	Spray-painted Thread Rod sausage stuffer/filler Vertical	3	7	φ140*200	6	230*310*500
813008	ST-V5		5	11	φ140*320	7.5	230*240*590
813009	ST-V7		7	15	φ140*460	9	230*210*730
813010	ST-V10		10	2.2	φ219*270	10	

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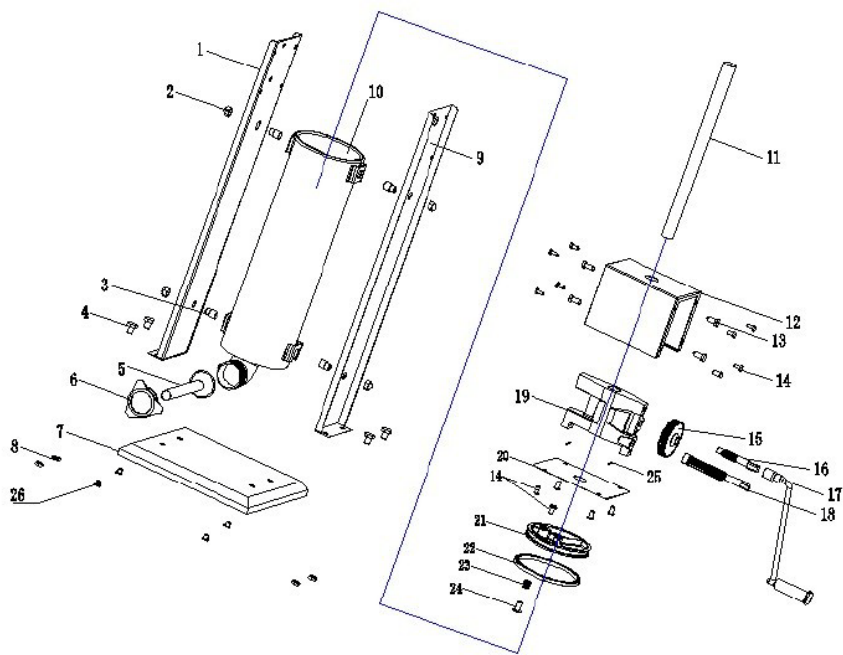
5.2 Rack Sauage Stuffer/Filler Horizontal Diagram



SN	Name	Quantity	SN	Name	Quantity
1	S/S Shelf	1	13	Handcrank	1
2	Rubber Mat	4	14	S/S crossing screw	1
3	Inner hexagram screw	4	15	Gear seat	1
4	Domed nut	4	16	Rack	1
5	S/S cylinder	1	17	Gasket	1
6	nozzle	4	18	S/S Crossing screw	1
7	Trefoil nut(locking nut)	1	19	Plunger	1
8	Gear cover	1	20	Spring	1
9	Inner hexagram screw	4	21	Exhaust pin	1
10	Gear	1			
11	gear shaft Small	1			
12	gear shaft Big	1			

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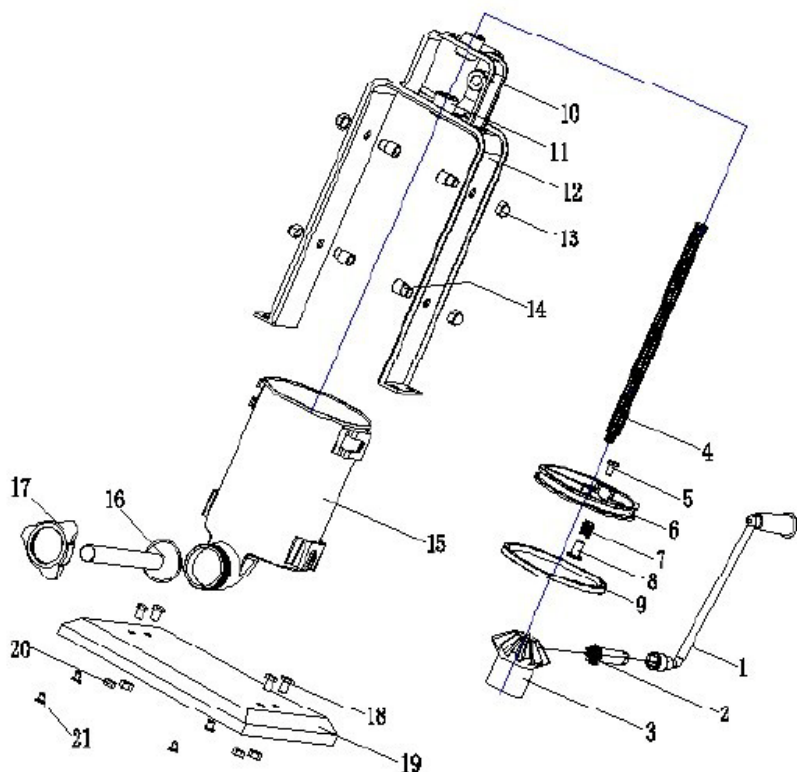
5.3 Rack Sauage Stuffer/Filler Vertical Diagram



SN	Name	Quantity	SN	Name	Quantity
1	Left Side shelf	1	14	S/S crossing screw	8
2	Nut	4	15	Gear	1
3	Inner hexagram boit	4	16	Gear Shaft Smaill	1
4	S/S hexagram nut	4	17	Handcrank	1
5	Nozzle	1	18	Gear shaft Big	1
6	Trefoil Nut(locking nut)	1	19	Gear seat	1
7	Bottom plate	1	20	Cover lower	1
8	S/S hexaram nut	4	21	Plunger	1
9	Right side shelf	1	22	Gasket	1
10	S/S Cylinder	1	23	Spring	1
11	Rack	1	24	Exhaust pin	1
12	Gear cover	1	25	Spring round pin	2
13	Screw	13	26	Rubber mat	4

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5.4 Thread Rod sausage stuffer Vertical Diagram



SN	Name	Quantity	SN	Name	Quantity
1	Handcrank	1	12	Support Frame	1
2	umbrella gear Small	1	13	Nut	4
3	umbrella gear Big	1	14	S/S Inner hexagram screw	4
4	Thread rod	1	15	S/S Cylinder	1
5	S/S Crossing bolt	1	16	Nozzle	4
6	plunger	1	17	Trefoil nut (locking nut)	1
7	Spring	1	18	S/S Inner hexagram screw	4
8	Exhaust pin	1	19	Bottom plate	1
9	Gasket	1	20	Inner hexagram nut	4
10	Bush A	1	21	Rubber mat	4
11	Bush C	1			

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WARRANTY REGISTRATION
RELEASE TYPE OR PRINT CLEARLY



NAME _____

ADDRESS _____

CITY _____ STATE _____ ZIP CODE _____

PHONE _____ PURCHASE DATE _____

PROUDUCT MODEL: _____

Purchased for: ☐ Commercial use ☐ Personal use ☐ Other

Purchased by: _____

Products purchased from: ☐ Store ☐ Internet

THIS CARD MUST BE SENT TO THE STORE WHERE YOU
PURCHASED TO VALIDATE WARRANTY

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