



# **SAUSAGE STUFFER MACHINE**

**3L • 5L**

**ITEM CODE : 173302 (3L)  
: 173303 (5L)**

**RESTAURANTS - HOTELS - CAFE**



# SAUSAGE STUFFER MACHINE

A sausage stuffer machine is a kitchen appliance or industrial equipment designed for efficiently and hygienically filling sausage casings with ground meat or sausage mixture.

## DESCRIPTION OF PRODUCT

- 1** Food grade piston with air valve for release pressure.
- 2** The large capacity sausage stuffers are powerful, fast and perfect for operation.
- 3** Including 4 sizes of stainless steel filling tubes and aluminum handle for manual operation.
- 4** Durable stainless steel structure for easy cleaning and installation. The housing, cylinder and base is also made of food grade 304 stainless steel. Removable cylinder makes it easy to load and unload the meat.

MODEL	MATERIAL	WEIGHT	DIMENSION		
			WIDTH	LENGHT	HEIGHT
3L	STAINLESS STEEL	11 KG	30 CM	30 CM	52 CM
5L		12 KG	30 CM	30 CM	64 CM

## DIMENSION OF PRODUCT

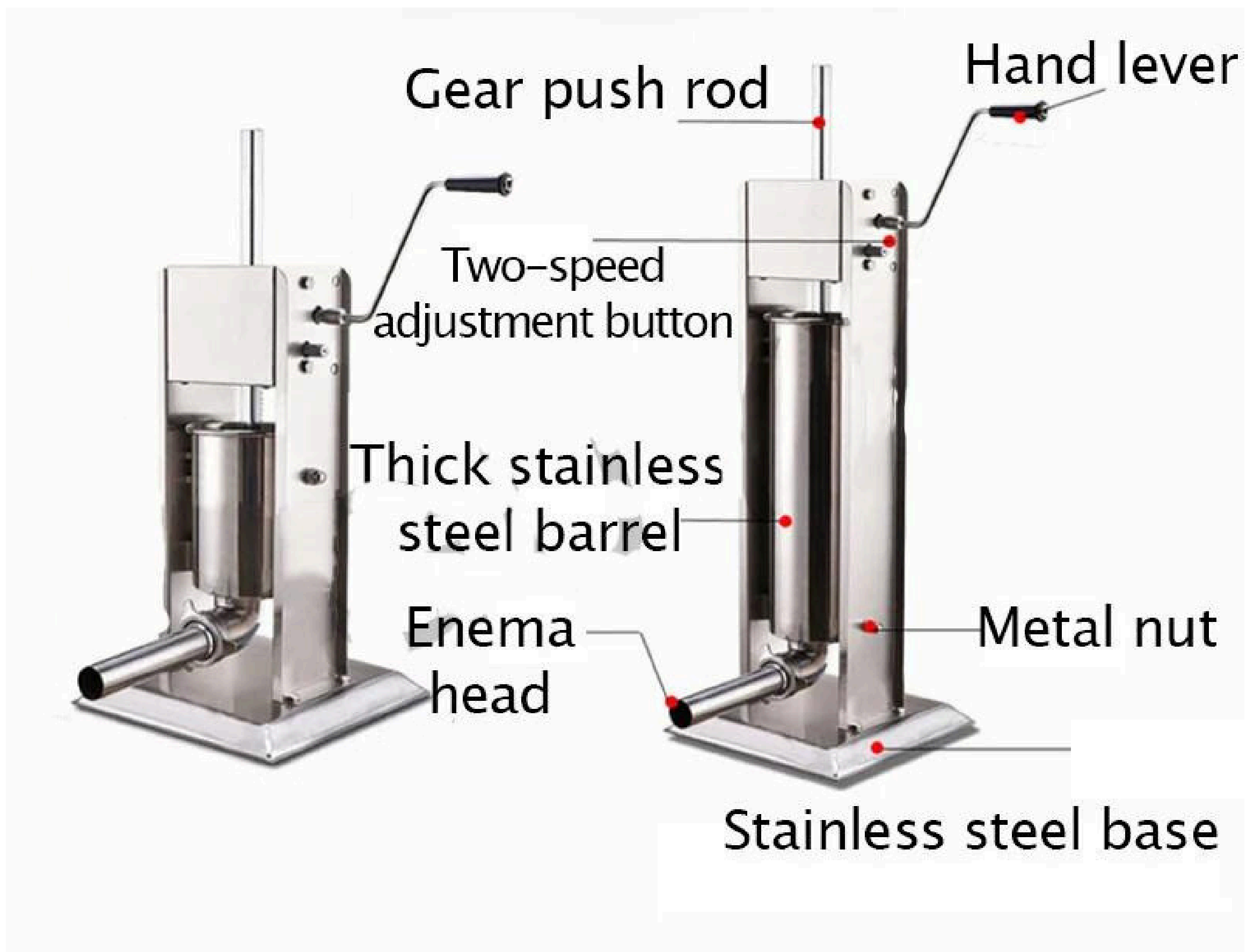


**3 LITER**



**5 LITER**

## PRODUCT DETAILS



## BEST FEATURES

NO.1

### Filling tube

It is made of high-quality stainless steel, which can be separated from the body, disassembled and cleaned easily.



NO.2

### Stainless steel barrel

It is made of food grade stainless steel, which can be tilted, disassembled and automatically welded. It is durable and has a long service life.





## NO.3

### Silica gel sealing ring

It is sealed with food grade silica gel, which is clean and convenient for cleaning



硅胶圈展示



## NO.4

### Hand rocker

Two stage speed adjustment, speed can be selected.

## NO.5

### Funnel and barrel

The sausage funnel can be separated from the body, and can be disassembled for convenient cleaning.







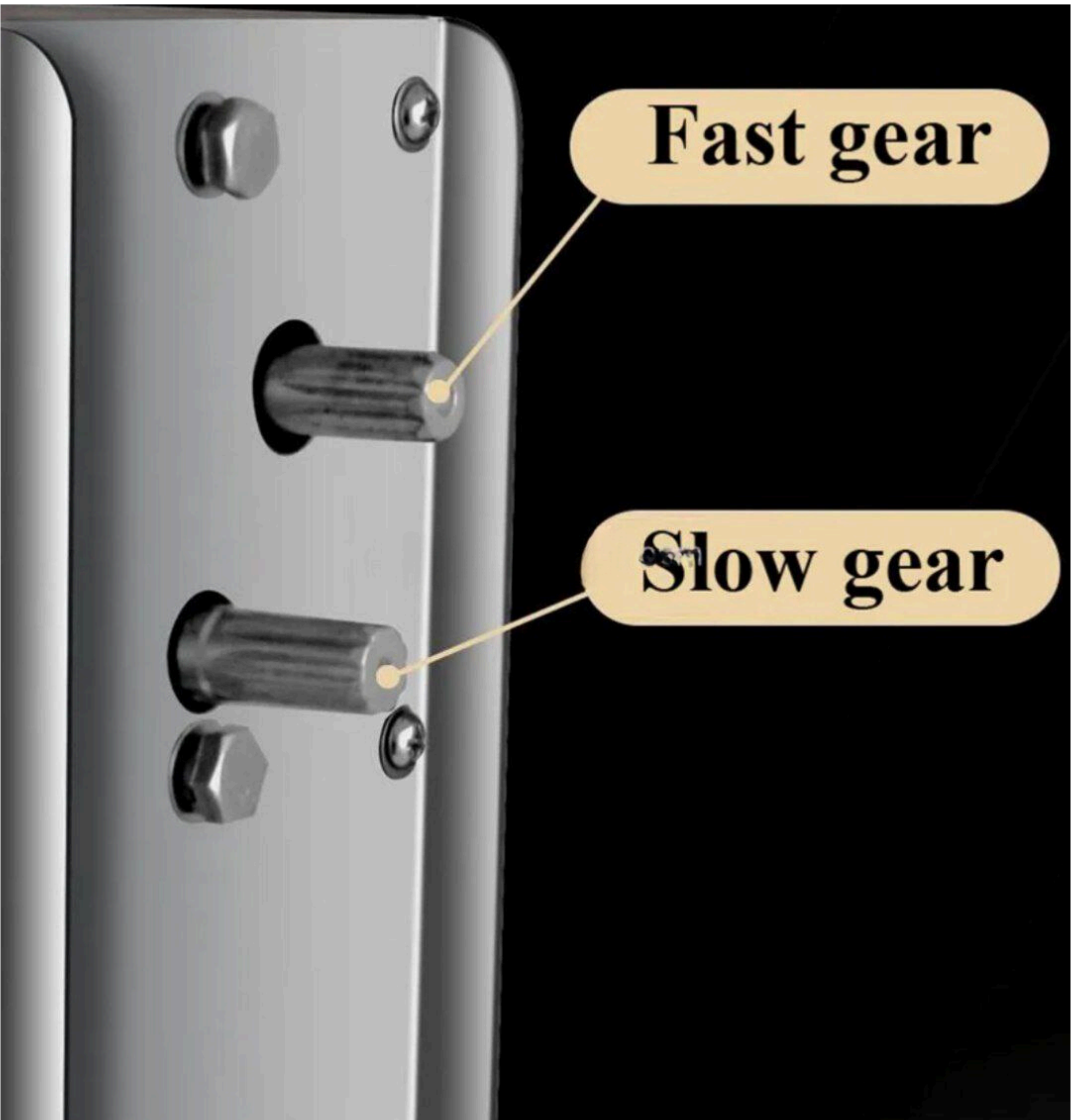
## NO.6

### Connection design

The connection between the barrel body and the support is also a metal structure, which is convenient for loading and unloading and is not afraid of wear.

## Large capacity stainless steel barrel

3L/5L/7L/10L/15L multiple options







**EASY  
DISASS  
EMBLE**



**Meat Tank**





## 4 different size filling tube





# INSTRUCTIONS FOR USE SAUSAGE STUFFER MACHINE

## STEP



1 Prepare the meat and cut into chunks



2 Prepare spices, salt, chili powder, chicken essence, five-spice powder, pepper powder, etc.



3 Add seasonings, stir and mix manually, leave for 2 hours to add more flavor



4 Use the sausage stuffer to pour the meat into the casing

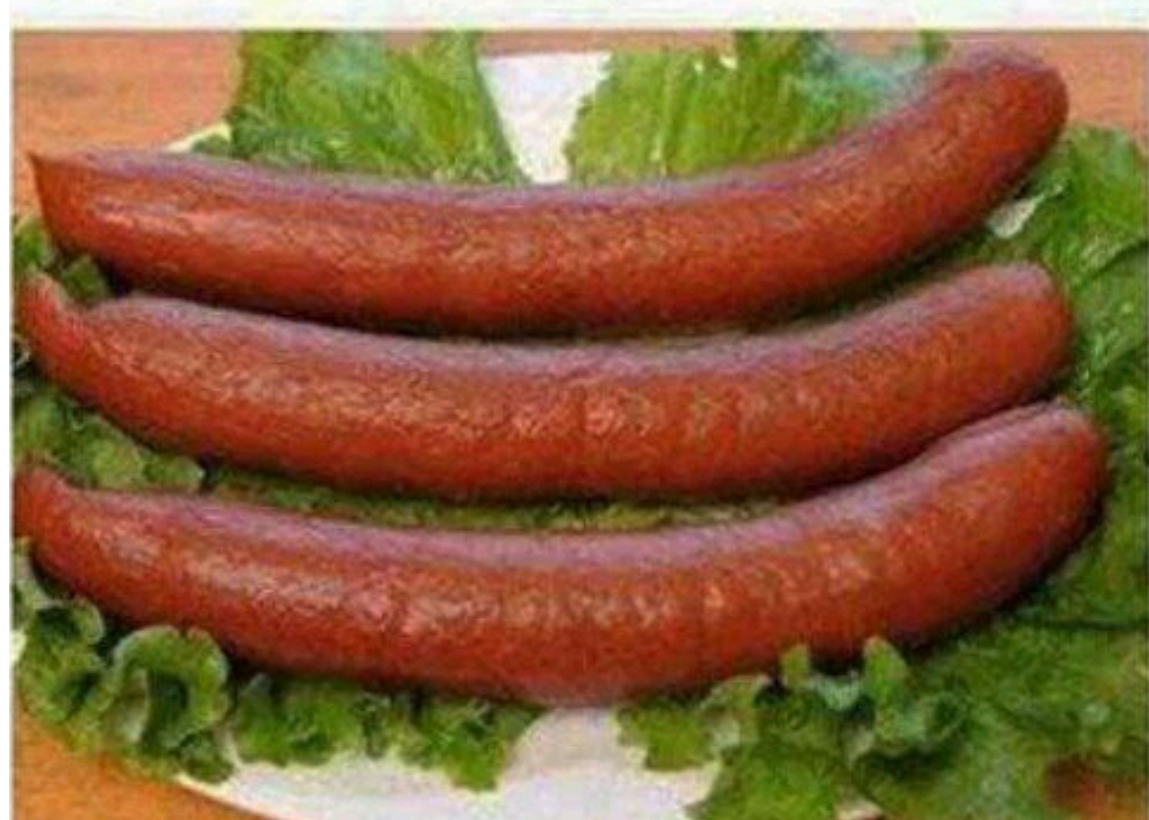
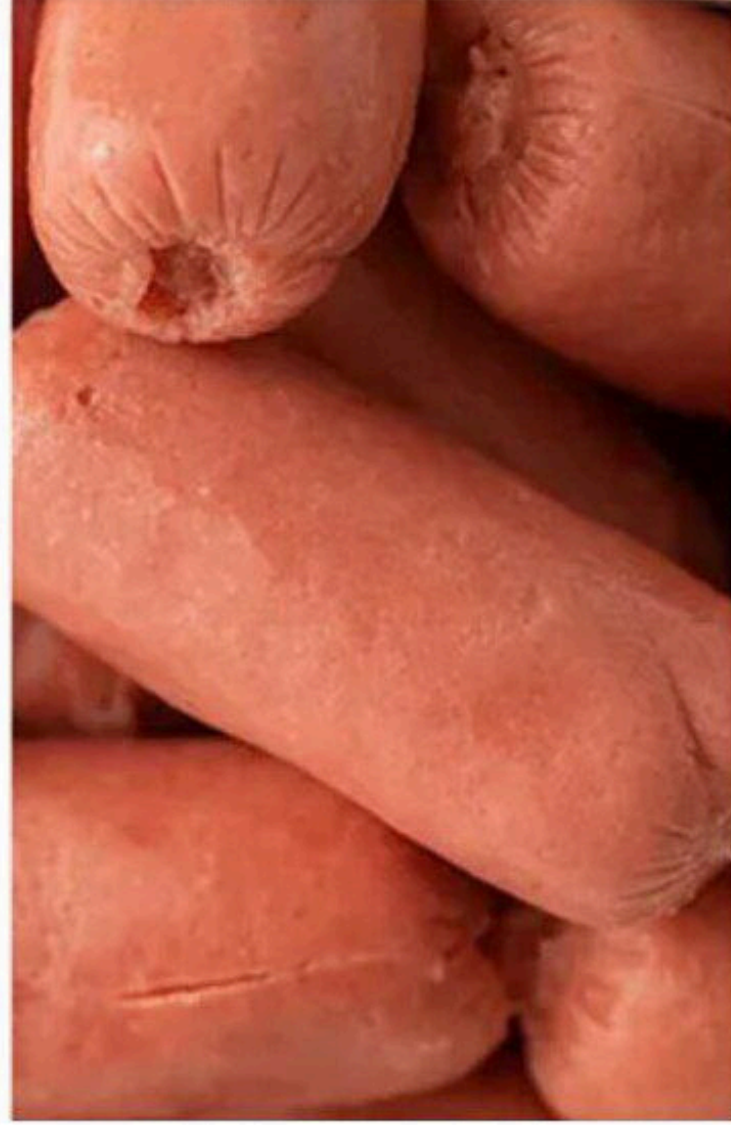
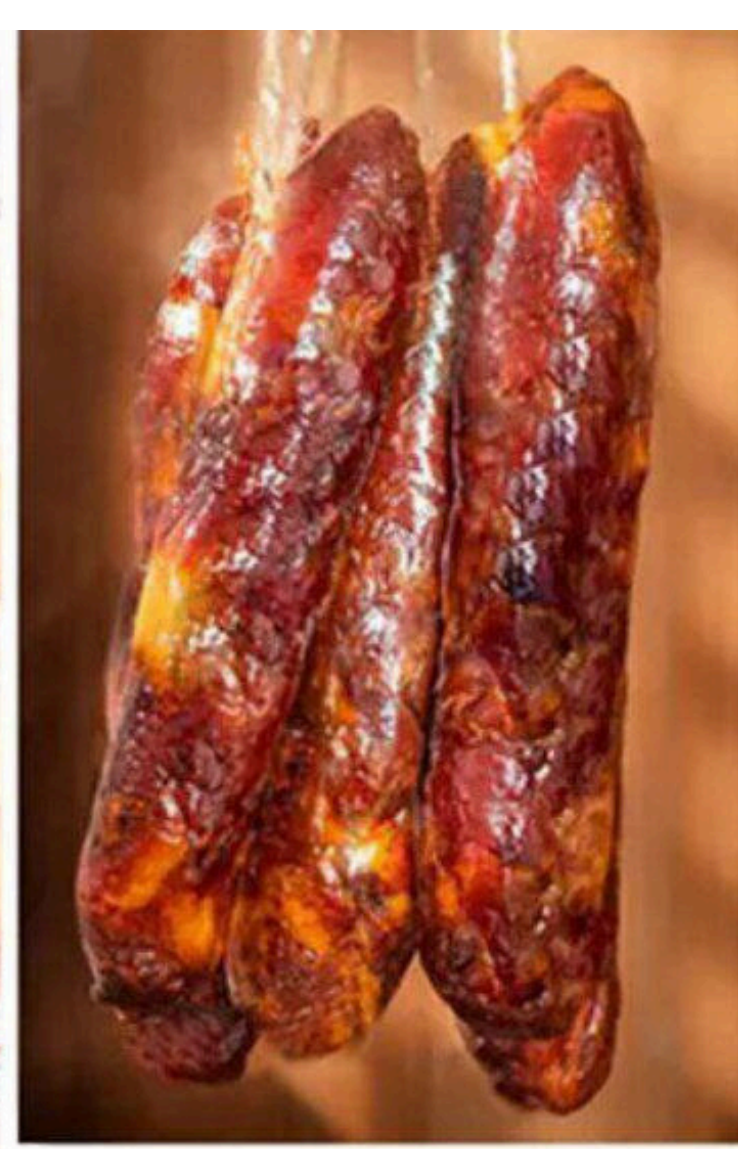
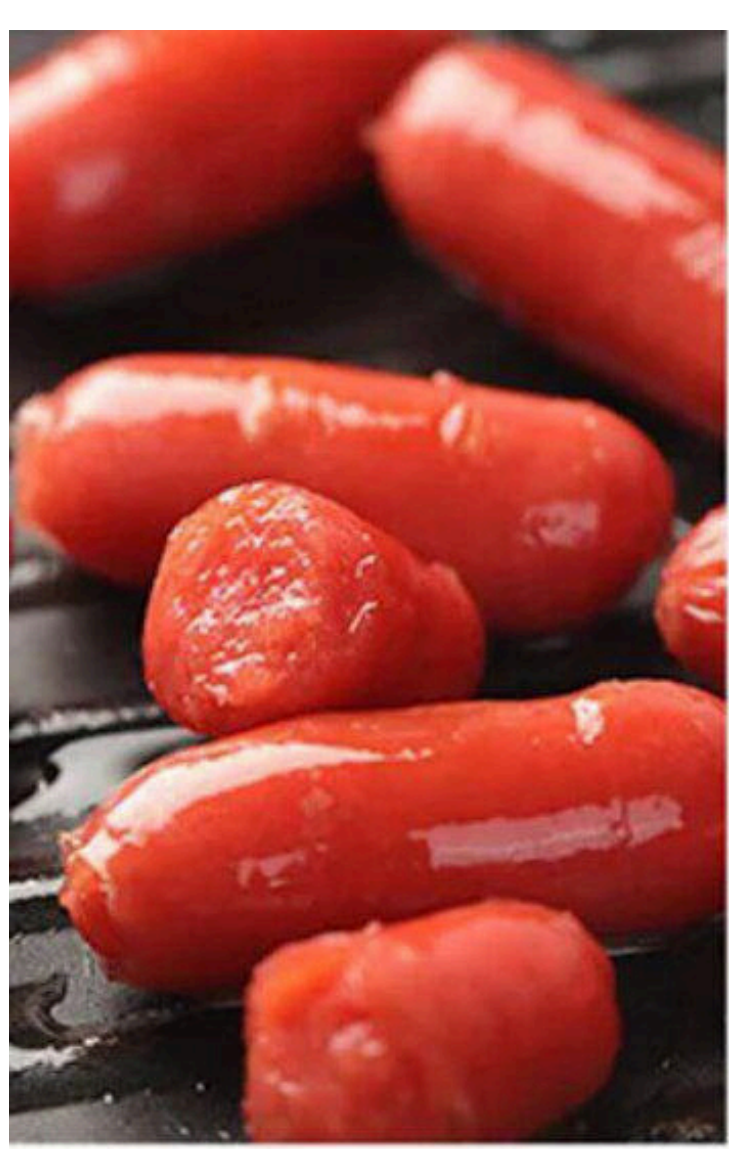


5 Sun-dried or smoke-dried



6 The delicious sausage is done

## VARIETY OF FOOD





# Website

[click here](#)









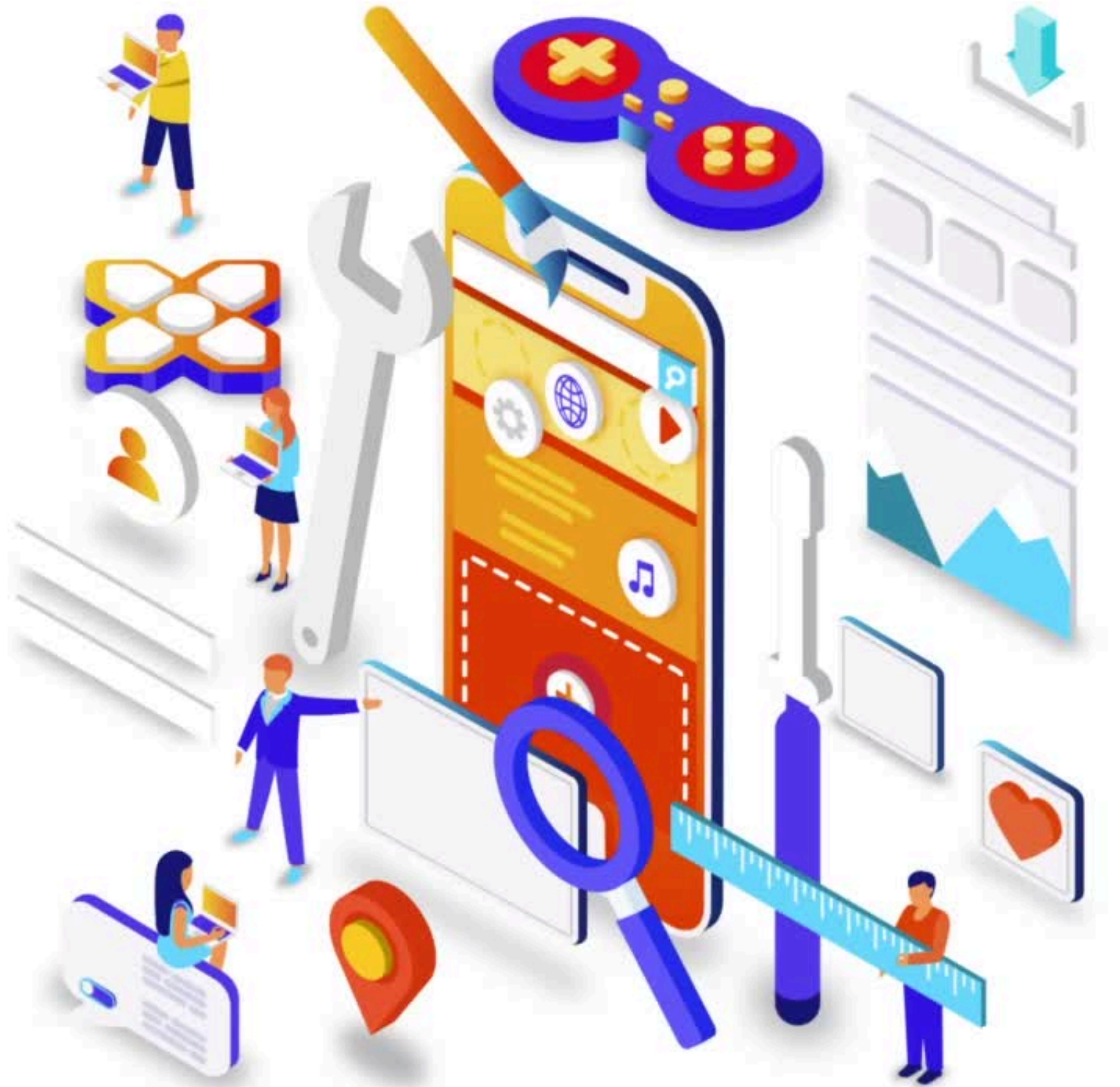
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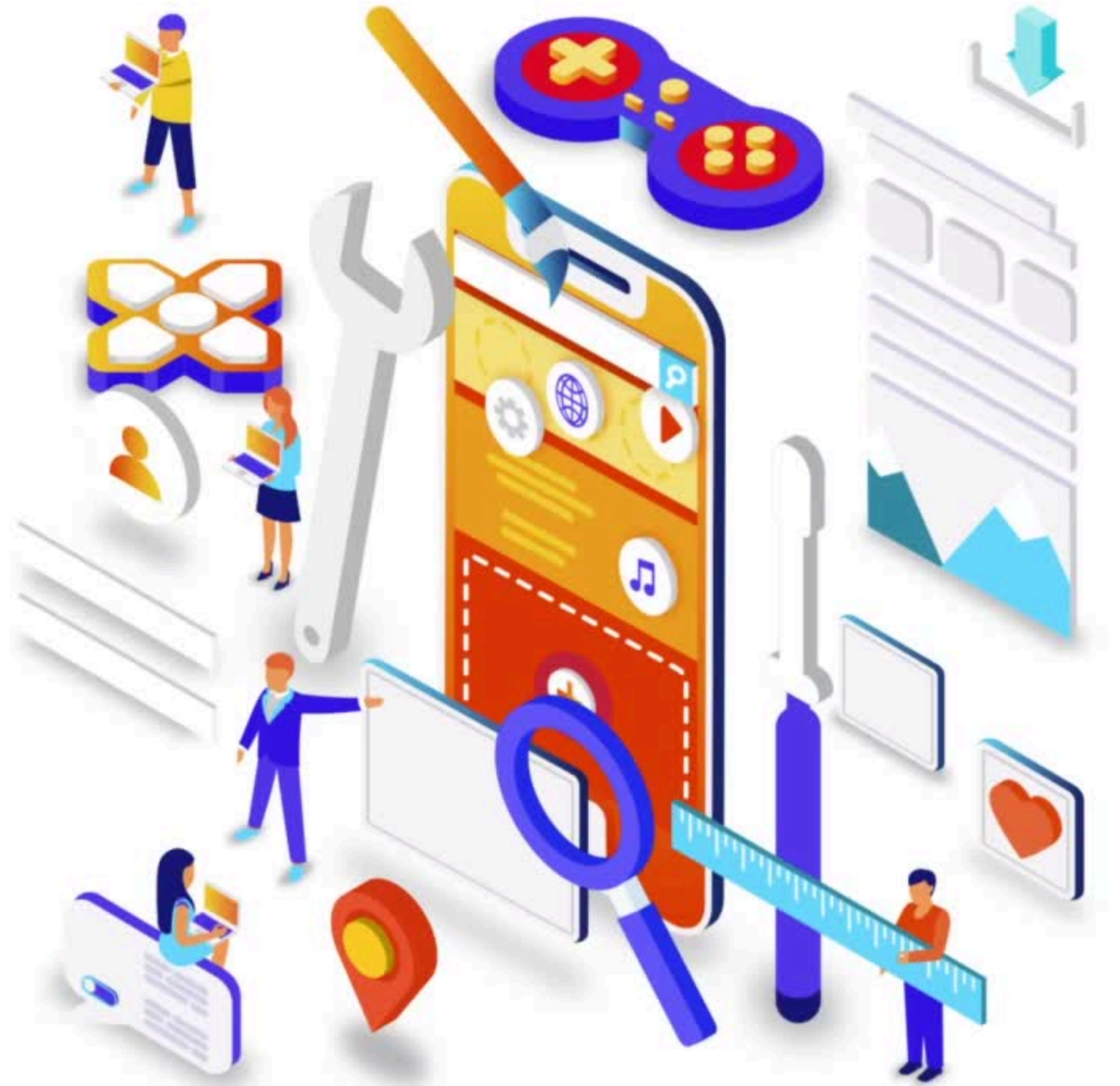


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