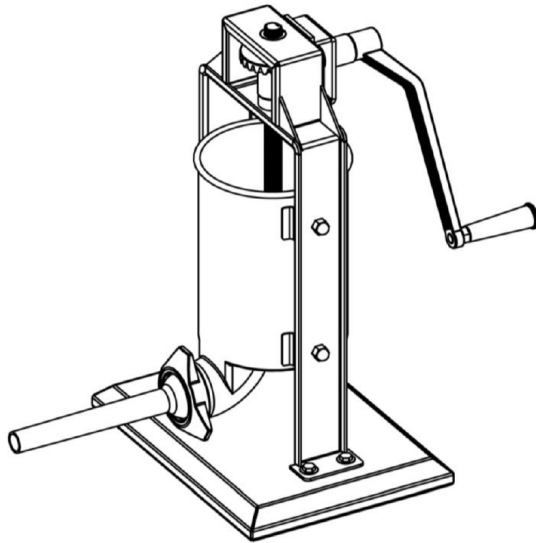




Sausage Stuffer

Instruction Manual



SKU: STUFR-V003



Scan the QR code with your mobile device or follow the link for helpful videos and specifications related to this product.

<https://vivo-us.com/products/stufr-v003>



help@vivo-us.com



www.vivo-us.com



1-800-371-5654



WARNING: IMPORTANT SAFETY INFORMATION

READ AND FOLLOW ALL SAFETY REQUIREMENTS

KEEP THIS MANUAL IN A SAFE AND DRY PLACE FOR FUTURE REFERENCE

If you do not understand these directions, or if you have any doubts about the safety of the installation, please call a qualified technician. Check carefully to make sure there are no missing or defective parts. Improper installation may cause damage or serious injury. Do not use this product for any purpose that is not explicitly specified in this manual and do not exceed weight capacity. We cannot be liable for damage or injury caused by improper mounting, incorrect assembly or inappropriate use.

- ALL MINORS **MUST** BE SUPERVISED WHILE MACHINE IS IN OPERATION.
- THIS APPLIANCE IS **NOT** INTENDED FOR USE BY PERSONS (INCLUDING CHILDREN) WHOSE PHYSICAL, SENSORY OR MENTAL CAPABILITIES MAY BE DIFFERENT OR REDUCED, OR WHO LACK EXPERIENCE OR KNOWLEDGE, UNLESS SUCH PERSONS RECEIVE SUPERVISION OR TRAINING TO OPERATE THE APPLIANCE BY A PERSON RESPONSIBLE FOR THEIR SAFETY.
- DO **NOT** OPERATE MACHINE WITH MISSING OR BROKEN PARTS
- BEFORE USING MACHINE, CHECK MOVING PARTS FOR ANY BINDING OR MISALIGNMENT. TAKE NOTE OF ANY OTHER CONDITIONS THAT MAY AFFECT THE OPERATION OF THE PRODUCT.

WARNING: DO **NOT** USE PRODUCT FOR ANYTHING OTHER THAN ITS INTENDED USE; FAILURE TO DO SO MAY RESULT IN INJURY OR PRODUCT DAMAGE

PRODUCT SPECIFICATIONS

MODEL	STUFR-V003
TYPE	Thread Rod Sausage Stuffer/Filler
VOLUME (L) (lbs)	3L/7lbs
CYLINDER (Dia*L) mm	140*200
WEIGHT (kg)	6
SIZE (mm)	230*310*500*
NOZZLE DIAMETER (QTY: 4)	10/20/30/40 mm

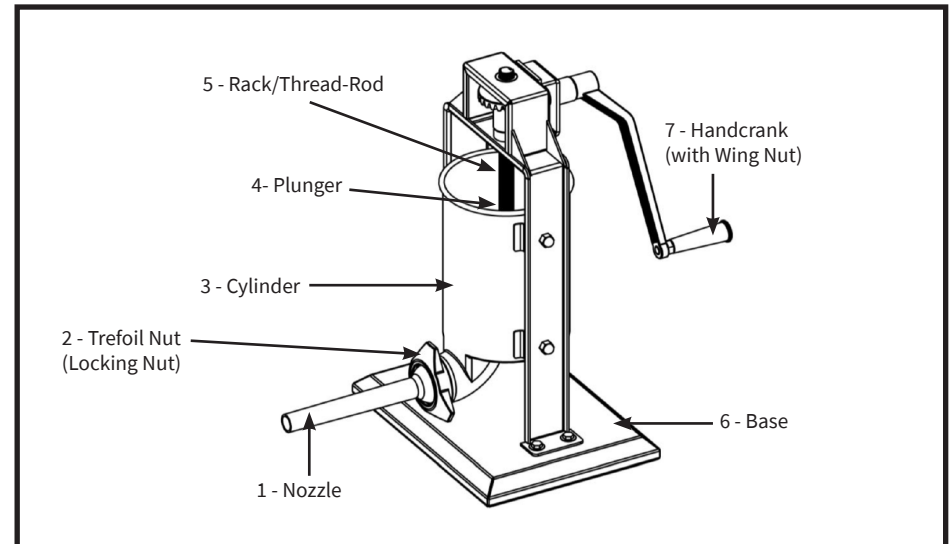
NOTE: TECHNICAL PARAMETER SUBJECT TO CHANGE WITHOUT NOTICE.

PREPARATION

After carefully removing the machine from the packing carton, clean appliance thoroughly before using. Clean all parts that contact food directly such as the cylinder, nozzle, plunger, etc. (see Care and Maintenance for cleaning instructions)

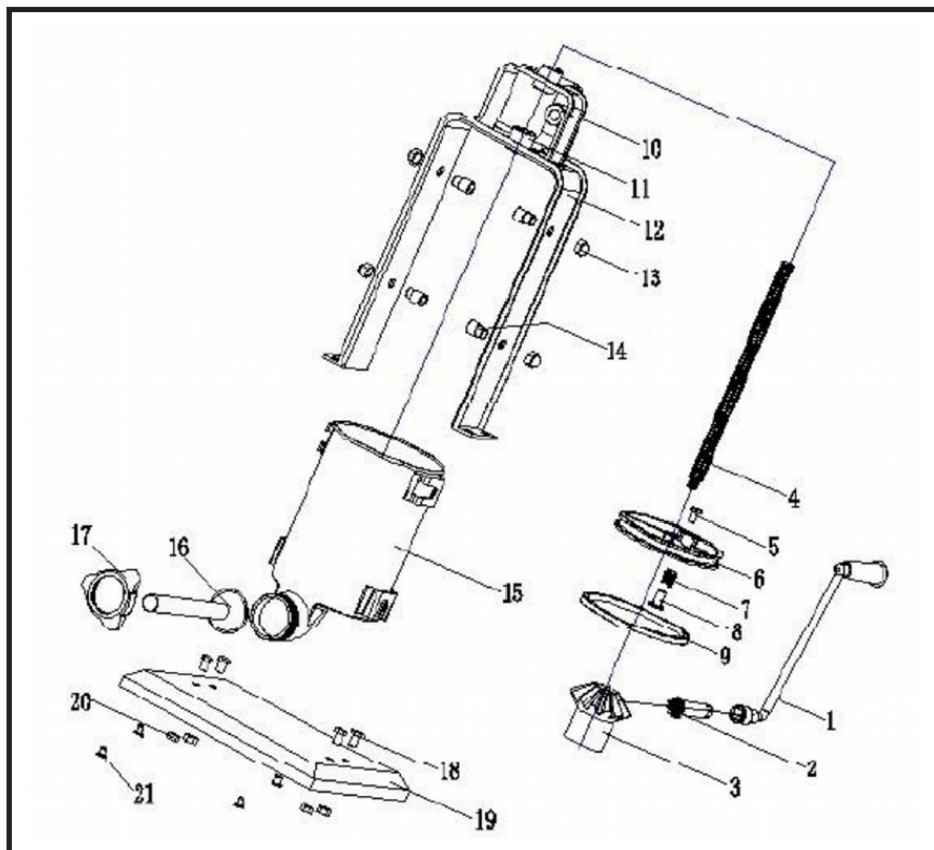
Please note that the machine is lubricated to allow smooth operation.

MACHINE STRUCTURE



NOTE: All parts that contact food directly meet SGS food safety standards.

ASSEMBLY DIAGRAM



PACKAGE CONTENTS

1 (x1)	Hand Crank
2 (x1)	Small Umbrella Gear
3 (x1)	Big Umbrella Gear
4 (x1)	Thread Rod
5 (x1)	S/S Crossing Bolt
6 (x1)	Pistol/Plunger
7 (x1)	Spring
8 (x1)	Exhaust Pin
9 (x1)	Gasket

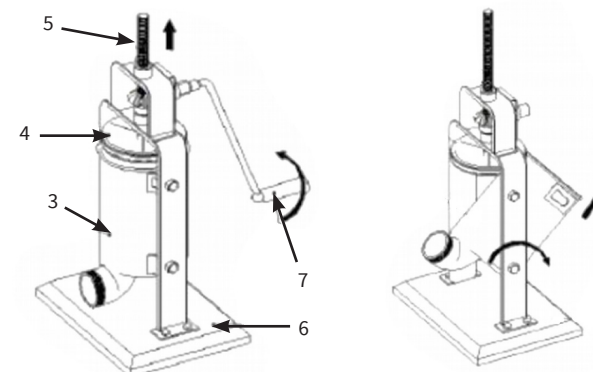
PACKAGE CONTENTS (CONT.)

10 (x1)	Bushing A
11 (x1)	Bushing C
12 (x1)	Support Frame
13 (x4)	Nut
14 (x4)	S/S Inner Hexagram Screw
15 (x1)	S/S Cylinder
16 (x4)	Nozzle
17 (x1)	Trefoil Nut (Locking Nut)
18 (x4)	S/S Inner Hexagram Screw
19 (x1)	Bottom Plate
20 (4)	Inner Hexgram Nut
21 (x4)	Rubber Mat

OPERATING INSTRUCTIONS

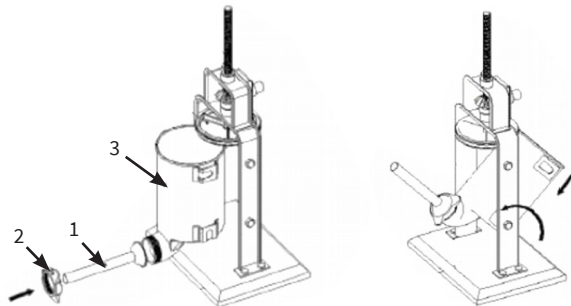
STEP 1

Put hand crank (7) on gear shaft, twist wing nut to secure, and rotate counter clockwise until plunger (4) is all the way up and released from the thread rod (5). Tilt the cylinder (3) back and lift to remove. Clean both cylinder and plunger.



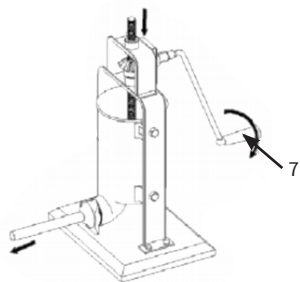
STEP 2

After cleaning, put the plunger and cylinder back on making sure that they are locked in place. Fit nozzle (1) on the outlet of the stuffer using the locking nut (2), load meat into cylinder (3), and then put the sausage casing on nozzle.



STEP 3

Put the hand crank on the gear system, twist wing nut to secure, and rotate it clockwise to bring down the plunger. Meat will then come out from the nozzle to the casing. Tie sausage.



WARNING: KEEP HANDS CLEAR OF MOVING PARTS TO REDUCE RISK OF INJURY



CARE & MAINTENANCE

CLEANING

After use, remove equipment that had contact with meat to clean. Use grease cutting dish detergent in warm to hot water. Allow equipment to soak for at least 15 minutes to break down fats and oils before scrubbing and rinsing. To sterilize, use bleach. Ensure all parts are dry before reassembly.

MAINTENANCE

- Use strictly according to the instructions to operate the equipment. This will greatly prolong the machine's service life.
- It is recommended to add food grade lubrication oil to the rack and gear system every six months, or on a case-by case basis depending on how much you use the machine.
- It is recommended to replace the gasket every six months, or on a case-by case basis, depending on how much you use the machine.

STORAGE

This equipment should be stored in a clean and dry area. DO NOT expose this equipment to rain or moisture.

TROUBLESHOOTING

WARRANTY

We offer a ONE YEAR warranty for this product. If you have any problems with the machine, please contact us directly. We have a 90 Day Return Policy.

PROBLEM	CAUSE/POSSIBLE SOLUTION
Gasket becomes stiff when environment temperature is below 15 degrees.	DO NOT use equipment if this has happened. Take the gasket off from plunger and soak it in hot water to soften. After that, put the gasket on plunger and add proper food grade lubrication oil. The equipment should then operate smoothly. Please check before using.
Minced meat does not come out from nozzle to casing even though there is pressure on plunger.	DO NOT continue. Check if the outlet or nozzle of stuffer is blocked by meat. If so, clean out the meat. Please consider the size of minced meat and whether it is suitable for nozzle you chose in case blocking happens.



Love your new VIVO setup and want to share?

Tag us in your photo! [@vivo_us](#)

Last Updated: 10/30/2018



If any parts are received damaged or defective, please contact us. We are happy to replace parts to ensure you have a fully functioning product.



help@vivo-us.com



www.vivo-us.com



1-800-371-5654

For more VIVO products, check out our website at:
www.vivo-us.com.