

Sausage Stuffer

Instruction Manual



Model: STUFR-V203

Email: help@vivo-us.com
Live chat: www.vivo-us.com
Call: 1-800-371-5654

Thank you for purchasing our VIVO product!

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



<https://vivo-us.com/products/stufr-v203>

Need Help?

Before you call for service, here are a few things you can do to help us serve you better.

Read this owner's manual:

It contains instructions to help you use and maintain your appliance properly.

If you receive a damaged or defective product:

Immediately contact us. We are more than happy to replace any parts to provide you with a fully functional product.

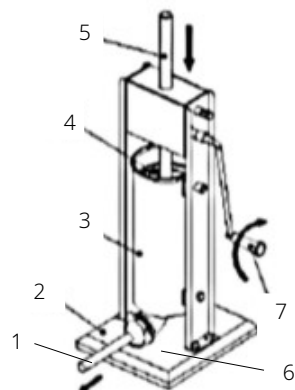
Save time and money:

Check the troubleshooting section at the end of this manual before calling. This section will help you solve common problems that may occur.

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)

Machine Structure



Parts

1. Nozzle
2. Trefoil Nut (locking nut)
3. Cylinder
4. Plunger
5. Rack/Thread-rod
6. Base
7. Hand Crank (with Wing Nut)

Product Specifications

Model	Name	Volume (L) (lbs)		Cylinder (Dia*L) mm	Weight (kg)	Size (mm)
STUFR-V203	Double Speed Vertical Sausage Stuffer/Filler	3	7	140*200	6	230*310*500
STUFR-V205		5	11	140*320	7.5	230*240*590
STUFR-V207		7	15	140*460	9	230*210*730

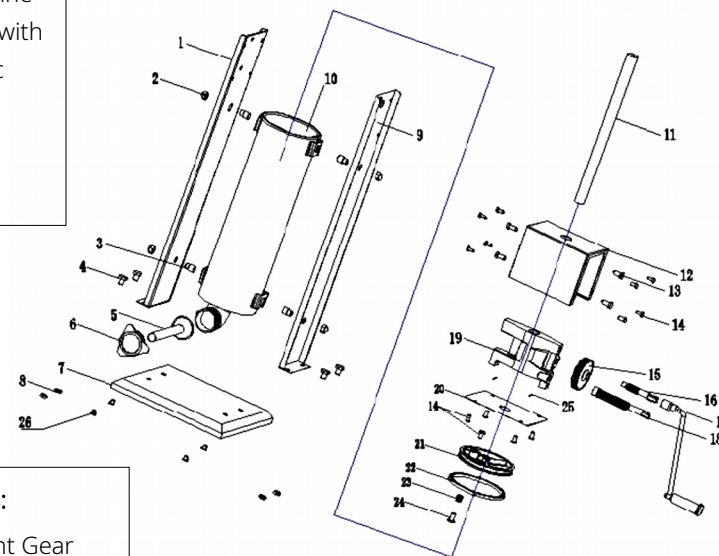
Note: All parts that contact food directly meet SGS food safety standards.

NOTE: TECHNICAL PARAMETER SUBJECT TO CHANGE WITHOUT NOTICE.

Assembly Diagram

Note: Each machine comes standard with 4 different plastic nozzles.

Diameter:
10/20/30/40 mm



Two Speed Gears:

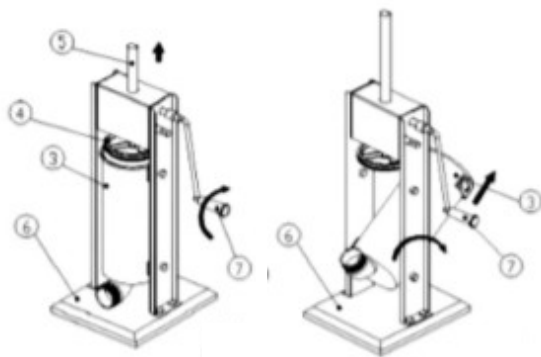
Fast = Upper Right Gear
Slow = Lower Left Gear

SN	Name	Qty	SN	Name	Qty
1	Left Side Shelf	1	14	S/S Crossing Screw	8
2	Nut	4	15	Gear	1
3	Inner Hexagon Bolt	4	16	Small Gear Shaft	1
4	S/S Hexagon Nut	4	17	Hand Crank	1
5	Nozzle	1	18	Big Gear Shaft	1
6	Trefoil Nut (Locking Nut)	1	19	Gear Seat	1
7	Bottom Plate	1	20	Cover Lower	1
8	S/S Hexagon 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 Foot	4

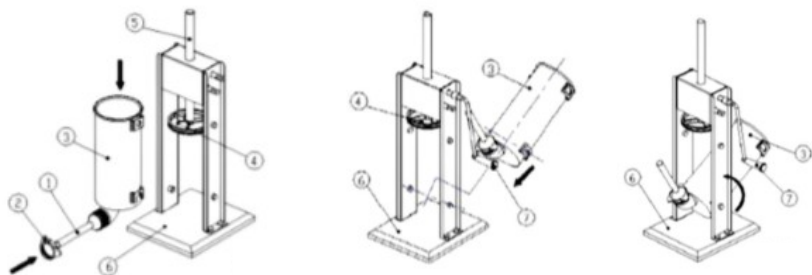
Operating Instructions

Note: The two speed gears rotate in opposite directions. For this reason, the following instructions are accurate only when using the fast gear. To use the slow gear, simply rotate hand crank in opposite direction of fast gear.

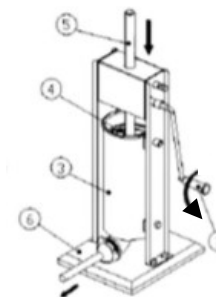
Step 1: Put hand crank (7) on gear shaft, twist wing nut to secure, and rotate clockwise until plunger (4) is all the way up and released from the thread rod (5). Tilt the cylinder (3) back and lift to remove. Clean both cylinder and plunger.



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 counter clockwise to bring down the plunger. Meat will then come out from the nozzle to the casing. Tie sausage.



Care and 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

For additional assistance, please contact us via email at help@vivo-us.com, phone at 1-800-371-5654 or our live chat at www.vivo-us.com.

Warranty

We include a 1 year warranty. If you have any problems with the machine, please contact us directly. We have a 90 day return policy.

Problem	Possible Cause and 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.



Safety Warning

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.

We cannot be liable for damage or injury caused by incorrect assembly or inappropriate use.

Contact us at

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

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

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