Operation Manual

Sausage stuffing machine

toboli



Illustration similar, may vary depending on model

Read and follow the operating instructions and safety information before using for the first time.

Technical changes reserved!

Due to further developments, illustrations, functioning steps, and technical data can differ insignificantly.

Updating the documentation

If you have suggestions for improvement or have found any irregularities, please contact us.





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Introduction

Thank you for purchasing this quality product. To minimise the risk of injury we urge that our clients take some basic safety precautions when using this device. Please read the operation instructions carefully and make sure you have understood its content.

Keep these operation instructions safe.

Safety instructions

- Improper operation may result in damage to the unit or injury. No responsibility is accepted for damage caused by improper operation.
- Only use the sausage machine as intended. The machine is intended exclusively for the preparation of sausage. Any improper use may result in property damage and injury.
- Do not use the sausage machine if it is damaged or its functionality is restricted. In this case, have the machine checked by qualified personnel.
- Never open the casing of the machine.
- Do not insert any objects into the machine housing.
- Only use approved spare parts. The use of unsuitable spare parts can cause damage to property and injuries.
- Never leave the machine unattended during operation.
- Keep children away from the machine.
- The machine must not be used by persons, including children, with reduced physical or mental capabilities or persons without appropriate knowledge and experience.

Operation

- 1. Rinse the parts that come into contact with the food well.
- 2. Place the sausage machine on a flat and stable surface.
- 3. Attach the hand crank to the fast gear shaft (see fig. 1) and turn the crank clockwise to raise the piston.
- 1. Place the nozzle on the spout and secure it with a lock nut.
- 2. It is recommended to apply food grade grease (not supplied) before filling. Then fill the cylinder with meat and place the sausage pellet on the nozzle.
- 3. Attach the hand crank to the slow gear shaft (see fig. 1) and turn it slowly clockwise to lower the piston. The meat is now fed through the nozzle into the sausage pellet and the sausage is formed.

Caution! If the meat does not come out of the nozzle, make sure that there is no blockage. Remove possible blockages and make sure that the degree of mincing of the meat is sufficient for the selected nozzle.



(1) Fast gear shaft; (2) Slow gear shaft **Figure 1**





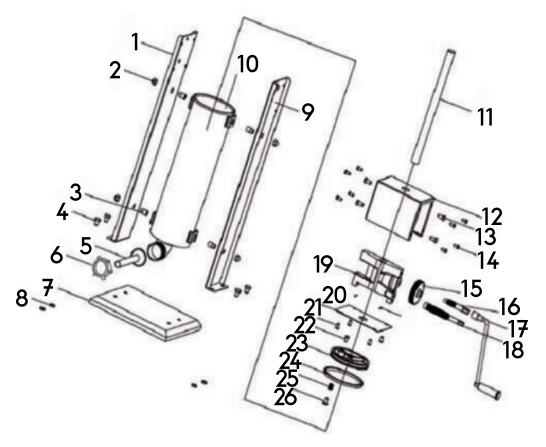
Cleaning and care

- Clean all parts in contact with food (e.g., cylinder, nozzle, piston, etc.) with a soft brush or cloth.
 Use a cleaning agent approved for use with meat processing equipment.
- Clean the outside with a damp cloth and a mild detergent.
- Do not use aggressive cleaning agents, solvents or scouring agents and do not attempt to clean the appliance with sharp or pointed objects.
- Make sure that all parts are dry before reassembling the sausage machine.

Storage and maintenance

- Store the sausage machine in a clean, dry, and well-ventilated place without direct sunlight.
- Do not expose the machine to rain.
- Apply some food grade grease to the gear system about every 6 months.
- Replace the piston seal as necessary (about every 6 months).

Exploded view and parts list



Nº	Name	Qty	Nº	Name	Qty
1	Left panel	1	15	Gear	1
2	Nut	4	16	Axle of small gear	1
3	Inner hexangular nut	4	17	Hand crank	1
4	Stainless steel screw	4	18	Axle of big gear	1
5	Nozzle	4	19	Gear base	1
6	Front ring nut	1	20	Base plate	1





7	Base plate	1	21	Stainless steel cross screw	4
8	Stainless steel screw	4	22	Stainless steel cross screw	1
9	Right panel	1	23	Piston	1
10	Stainless steel cylinder	1	24	Piston seal	1
11	Piston rod	1	25	Spring	1
12	Gearbox cover	1	26	Vent pin	1
13	Hexangular bolt	4	27	Elastic pin	2
14	Stainless steel cross screw	8			

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