



Operating instructions LivingActive sausage stuffer

3 L, 5 L, 7 L
Stainless steel



Attention:

Read these operating instructions carefully!

Before using this sausage stuffer, carefully check compliance with the following general safety instructions. Non-compliance may result in damage to the appliance and injury.

All information including a product video with many tips can be found at: <https://www.livingactive.de/livingactive-wurstfueller>



Contents

Stainless steel sausage stuffer; Upright; (complete stainless steel construction, direct rack and pinion drive with fast and slow speed); Depending on model: 3 L, 5 L or 7 L filling container; 5 stainless steel filling tubes (diameter 9.5 mm, 16 mm, 22 mm, 32 mm, 38 mm); Replacement silicone seal;

1. General safety instructions

The appliance may only be operated by specially trained persons with a good knowledge of the safety regulations.

Reach out of children!

Make sure that no fingers or clothing can get caught in the moving parts.

Check for any damage before each use. Before using the sausage stuffer, check that all parts function properly and perform their intended functions.

Never operate the sausage stuffer with the gear housing cover open or removed.

2. Installation/operation

Unpack the machine and remove all parts from the box. Place the sausage stuffer on a non-slip stable work surface. Before using the machine for the first time, wash all parts in warm water with dish soap. Then rinse all the parts again with clean water. After all parts are dry, the sausage stuffer can be assembled.

Unscrew the union nut at the lower end of the filling container. Put on one of the five filling tubes and screw it tight with the union nut. Caution: Do not overtighten the front ring nut as this may damage the hopper.

Put the crank on one of the rack drives and fasten it with the wing nut. Crank the push rod all the way out of the hopper. There is a fast run for soft sausage meat and a slow run for firmer sausage meat, so that less force is needed for cranking.

Release the locking bolt and fold the filling container backwards. Coat the inside of the container thoroughly with food-grade grease before use.

Fill the sausage meat into the filling container and fold the container back again and lock it with the locking bolt.

Push the sausage casing onto the filling tube.

Now crank evenly so that the push rod with plate slides into the filling container.

The sausage meat now comes out at the filling tube and pushes into the sausage casing.

3. Maintenance

The sausage stuffer is largely maintenance-free.

Only the silicone seal on the plate of the push rod must be greased with food-grade grease before each use.

To prevent the formation of bacteria, the sausage stuffer must be cleaned before and after each use in accordance with the hygiene guidelines. The sausage stuffer is easy to clean and absolutely hygienic. The piston seals tightly against the cylinder by means of a rubber ring, which can be easily removed. The vent valve is also designed in such a way that it can be easily removed from the top for cleaning.

4. Filling tips

The following suggestions will help reduce resistance when filling with the filling funnels:

Add up to 1½ cups of water per 2 kg of seasoned meat.

Add up to ¼ cup vegetable or olive oil per 2 kg of seasoned meat for better flow.

