



# FOOD PROCESSING EQUIPMENT

Item #:

Project:

Qty:

Date:

Approval:

## Hakka Commercial 30LB Stainless Steel Electric Sausage Stuffer and Vertical Sausage Maker(SEV-15)



### Technical Data

Length	14.6"
Width	13"
Height	29.9"
Net Weight	65.7 LB
Gross Weight	73.2 LB
Barrel Diameter	219 mm
Barre Height	400 mm
Material	Stainless steel
Power	90 W
Voltage	110 V
Filling Nozzles	10 16 22 32 38 mm



### Features

- **Large Capacity:** 15-liter/30 lb commercial electric stainless steel sausage stuffer designed for high-volume production.
- **Powerful Motor:** Features a variable speed control motor, allowing you to adjust the speed from slow to fast as needed.
- **Durable Construction:** Made with Type 201 stainless steel sides and a removable tilt-out stainless steel canister for long-lasting durability and easy cleaning.
- **Multiple Attachments:** Includes 10, 16, 22, 32, and 38mm stainless steel funnels, 2 sealing rings, and 1 cleaning brush for versatile use.
- **User-Friendly Design:** Easy-to-use and maintain construction ensures smooth and efficient sausage-making operations, with an added churros maker set for extra functionality.



## Technical Drawings



## Notes & Details

When using the electric sausage stuffer, ensure the machine is placed on a stable, flat surface to prevent tipping during operation. Always check that all components, including the funnel, sealing rings, and canister, are securely assembled before turning on the motor. Do not exceed the machine's capacity of 15 liters/30 lbs, and avoid using excessive force when operating. Clean all parts thoroughly after each use with the included brush, and ensure they are completely dry before reassembly to prevent rust or damage. Always unplug the machine before cleaning, maintenance, or when not in use for safety purposes.