



FOOD PROCESSING EQUIPMENT

Item #:

Project:

Qty:

Date:

Approval:

Hakka 15 Lb/7L 2 Speed Vertical Stainless Sausage Stuffer (SV-7)



Technical Data

Length	11.8"
Width	11.8"
Height	31.5"
Net Weight	24.3 LB
Gross Weight	28.2 LB
Barrel Diameter	140 mm
Barre Height	460 mm
Material	Stainless steel



Features

- **Dual-Speed Operation:** Equipped with a 2-speed system, this sausage stuffer allows for quick and smooth operation, with slow speed for thorough filling and fast speed for efficiency.
- **High-Quality Stainless Steel Construction:** Made from food-grade stainless steel, including the base plate, cylinder, stuffing tubes, and canister, ensuring hygiene and durability for safe food contact.
- **Versatile Nozzle Options:** Includes four different stainless steel nozzles (16,22,32,38 mm) to accommodate various sausage sizes for customizable creations.
- **Easy to Use:** The sausage stuffer is easy to set up with a tiltable design cylinder, requiring no assembly. Simply clamp it to a table, load the casing, and start cranking.
- **Efficient and Stable:** Features a stable base plate and locking nut to prevent leaks, ensuring reliable and consistent sausage filling. Silicone seal rings control air flow for optimal pressure, and the piston includes an air release for easy refilling.



Intertek

Technical Drawings



Notes & Details

When using the sausage stuffing machine, please pay attention to the following: First, be sure to thoroughly clean all parts before first use to ensure hygiene. When in use, the sausage stuffing machine should be firmly clamped to a stable table or workbench to prevent movement during operation. Avoid overfilling the meat. It is recommended to replenish it in time when the meat is low to ensure smooth operation. After assembly, check that all parts are tight, make sure that the piston and filling tube are not leaking, and the silicone seal should be complete and properly installed. Choose the appropriate nozzle according to the thickness of the sausage required to avoid overfilling or uneven filling. Make sure that the air release valve of the piston is working properly to avoid air bubbles affecting the quality of the sausage. Regularly check the wear of parts such as gears and seals, and lubricate them when necessary to keep the equipment running smoothly. Finally, avoid using hard or frozen meat to avoid damage to the machinery and clogging the filling tube. The best meat is refrigerated but not frozen.