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HAKKA FOOD PROCESSING SEV-10

HAKKA FOOD PROCESSING SEV-10 Commercial Electric Sausage Stuffer Instruction Manual

Model: SEV-10 | Brand: HAKKA FOOD PROCESSING

1. INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and troubleshooting of your HAKKA FOOD PROCESSING SEV-10 Commercial Electric Sausage Stuffer. Please read this manual thoroughly before initial use and retain it for future reference.

2. SAFETY INSTRUCTIONS

- Always ensure the unit is unplugged before cleaning, assembling, or disassembling.
- Keep hands clear of moving parts during operation.
- Do not operate the machine with damaged cords or plugs.
- Use only manufacturer-approved attachments and accessories.
- Ensure the machine is placed on a stable, level surface during operation.
- This appliance is for commercial and home use as specified; do not use for unintended purposes.
- Children should not operate this appliance.
- In case of emergency, press the red emergency stop button immediately.

3. PACKAGE CONTENTS

Verify that all components are present upon unpacking:

- HAKKA SEV-10 Electric Sausage Stuffer Unit
- 5 Stainless Steel Stuffing Funnels (10mm, 16mm, 22mm, 32mm, 38mm)
- 4 Churro Making Parts
- 2 Additional Sealing Rings
- 1 Cleaning Brush
- Foot Pedal



Figure 3.1: Main unit and included accessories, including various stuffing tubes, churro nozzles, sealing rings, and a cleaning brush.

2 in 1 Functions



4 Churro Making Parts



5 Stuffing Tubes

Figure 3.2: Detailed view of the five stainless steel stuffing tubes (10mm, 16mm, 22mm, 32mm, 38mm) and four churro making nozzles.

4. SETUP

1. **Unpacking:** Carefully remove all components from the packaging.
2. **Placement:** Position the stuffer on a stable, flat, and clean countertop or work surface. Ensure adequate space around the unit for operation and cleaning.
3. **Initial Cleaning:** Before first use, thoroughly clean all parts that will come into contact with food. Refer to the "Maintenance and Cleaning" section for detailed instructions.
4. **Assemble Cylinder:** Ensure the removable stainless steel cylinder is correctly seated in the unit.
5. **Attach Stuffing Tube/Churro Nozzle:** Select the desired stuffing tube or churro nozzle and securely attach it to the outlet of the stuffer.
6. **Connect Foot Pedal:** Plug the foot pedal into the designated port on the machine.
7. **Power Connection:** Plug the power cord into a grounded electrical outlet.

Commercial Sausage Filler Machine



Figure 4.1: Key components of the stuffer: Emergency Stop, Speed Control, Removable Cylinder, Piston Plate, Shortened Elbow Design, and Foot Pedal connection.

5. OPERATING INSTRUCTIONS

5.1. Sausage Stuffing

1. **Prepare Meat:** Ensure your sausage mixture is properly prepared and chilled.
2. **Load Cylinder:** Open the cylinder and load the prepared meat mixture, ensuring it is packed tightly to minimize air pockets.
3. **Attach Casing:** Slide the desired casing onto the stuffing tube.
4. **Power On:** Turn on the machine.
5. **Adjust Speed:** Use the variable speed control to set the desired stuffing speed. Start with a lower speed (e.g., setting 1) until you are comfortable with the process.
6. **Begin Stuffing:** Gently press the foot pedal to start the piston. Guide the casing as it fills, ensuring even distribution and avoiding air bubbles.

7. **Form Sausages:** Once the casing is filled, twist or tie to form individual sausages.
8. **Emergency Stop:** In case of any issue, immediately press the red emergency stop button.

5.2. Churro Making

1. **Prepare Dough:** Ensure your churro dough is prepared according to your recipe.
2. **Load Cylinder:** Open the cylinder and load the churro dough.
3. **Attach Churro Nozzle:** Select and securely attach one of the churro making nozzles.
4. **Power On:** Turn on the machine.
5. **Adjust Speed:** Use the variable speed control to set the desired extrusion speed.
6. **Extrude Churros:** Gently press the foot pedal to start the piston. Extrude the churro dough directly into hot oil or onto a prepared surface.
7. **Emergency Stop:** In case of any issue, immediately press the red emergency stop button.

Your browser does not support the video tag.

Video 5.1: Demonstration of the HAKKA Commercial Electric Sausage Stuffer in operation, showcasing its ability to produce various types of sausages and luncheon meats. The video highlights the vertical design and the use of different stainless steel funnels.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance are crucial for the longevity and hygienic operation of your sausage stuffer.

1. **Disconnect Power:** Always unplug the unit from the power outlet before cleaning.
2. **Disassembly:** Disassemble the removable cylinder, piston plate, stuffing tube, and churro nozzles.
3. **Washing:** Wash all food-contact parts with warm, soapy water. Use the provided cleaning brush to reach tight areas. The stainless steel components are dishwasher-friendly.
4. **Rinsing:** Rinse all parts thoroughly with clean water.
5. **Drying:** Dry all parts completely before reassembly or storage to prevent water spots and corrosion.
6. **Wipe Down Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
7. **Lubrication:** Periodically lubricate the piston rod and sealing rings with food-grade lubricant to ensure smooth operation and extend their lifespan.

Easy to Disassemble & Clean

Dishwasher friendly makes cleaning a breeze.
You just enjoy the delicious sausage while not worrying about cleaning

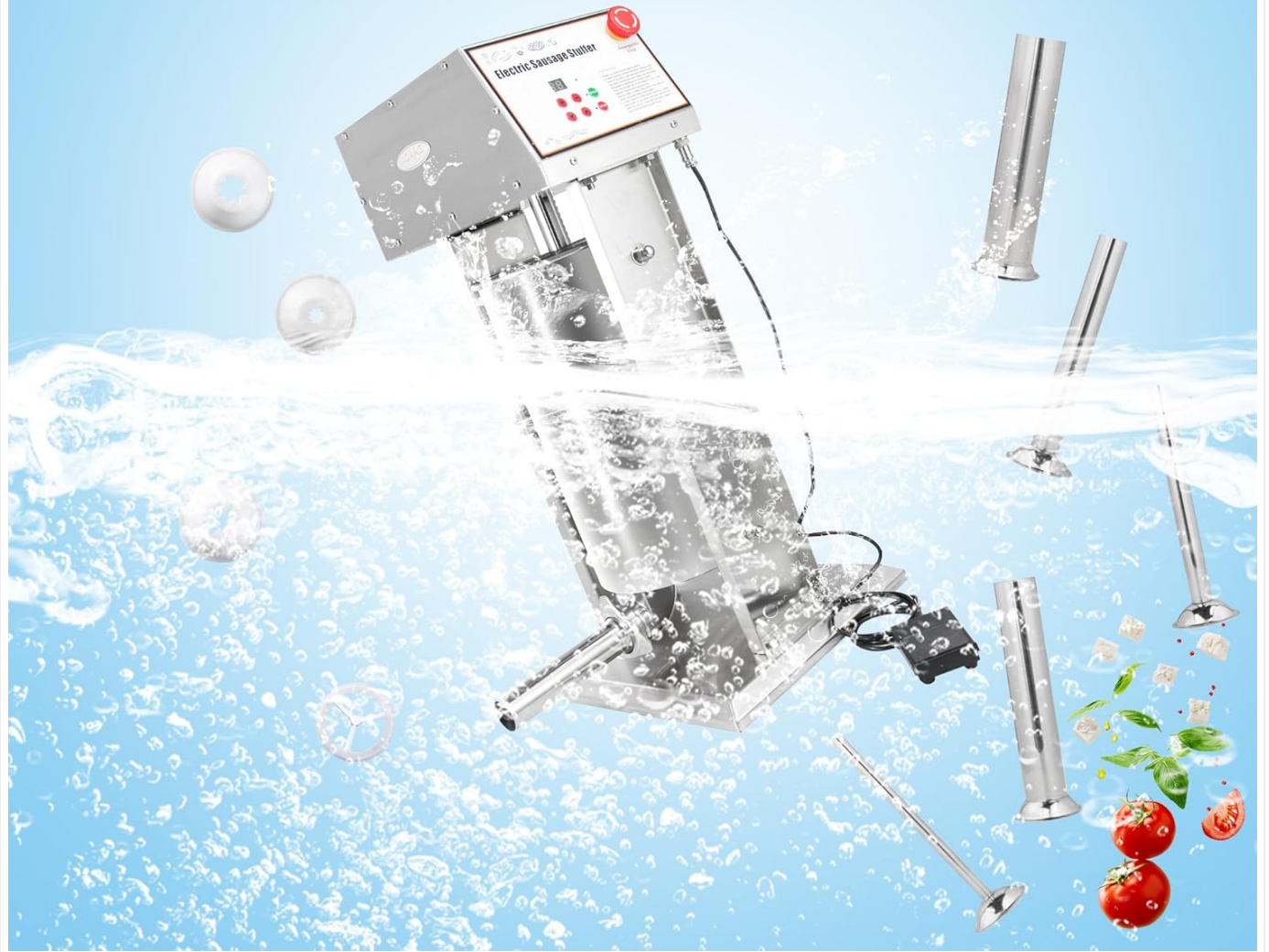


Figure 6.1: The design allows for easy disassembly and cleaning of all food-contact parts, which are also dishwasher-friendly.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Machine does not turn on.	Power cord not plugged in; Emergency Stop button engaged; Power switch off.	Check power connection; Disengage Emergency Stop button; Turn power switch on.
Piston not moving or moving slowly.	Speed setting too low; Meat mixture too stiff; Piston rod or seals require lubrication.	Increase speed setting; Adjust meat mixture consistency (add liquid); Lubricate piston rod and seals with food-grade lubricant.
Air pockets in sausages.	Meat not packed tightly in cylinder; Too much air in the casing before stuffing.	Ensure meat is tightly packed; Release air from casing before starting to stuff.
Motor gets hot during operation.	Prolonged continuous use; Overloading the motor with very stiff mixtures.	Allow the machine to cool down between batches; Ensure meat mixture is not excessively stiff.
Delay between foot pedal press and machine reaction.	Normal operational characteristic (minor delay).	This is a known characteristic; adjust your timing accordingly.

8. SPECIFICATIONS

Feature	Detail
Model	SEV-10
Capacity	10 Liters / 22 LB
Power	90W Motor
Material	Stainless Steel (Type 201 sides, removable tilt-out canister)
Dimensions (Product)	15 x 13 x 25 inches (approx. 38 x 33 x 63.5 cm)
Item Weight	61 pounds (approx. 27.7 kg)
Speed Control	Variable Speed
Included Funnels	10mm, 16mm, 22mm, 32mm, 38mm stainless steel
UPC	747388190540

Product Parameters

Model:	SEV-10
Capacity:	10L/22LB
Power:	90W
Material:	Stainless Steel



Figure 8.1: Visual representation of the product parameters including model, capacity, power, material, and dimensions.

9. WARRANTY AND SUPPORT

For warranty information, product support, or to purchase replacement parts, please contact HAKKA FOOD PROCESSING customer service. Refer to your purchase documentation or the official HAKKA FOOD PROCESSING website for contact details.

You can visit the HAKKA FOOD PROCESSING Store for more information: HAKKA FOOD PROCESSING Store

