

Meat
Gear



Vertical Sausage Stuffer

Contents

An exploded view diagram of a meat grinder assembly. At the top is a rectangular control box with a vertical threaded rod protruding from its top center. Below the box is a cylindrical grinding chamber with a top flange and a bottom flange. The chamber is mounted on a rectangular base plate. To the left and right of the base plate are two vertical support posts with horizontal cross-bracing. The diagram is a line drawing with no shading.

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It is extremely important that you and/or the equipment operator carefully read the contents of this operation, maintenance and service manual.

Brief

All parts in touch with food are manufactured in food-grade stainless steel. With a vertical design, easy to assemble and disassemble, making it easy to clean.

For its characteristics it is recommended to be used in butcher shops, hotels, food processing factories, industrial dining halls, among others.

Please take in to account all the recommendations and precautions in this user manual to guarantee its optimal functioning.

This equipment has a gear system, making it efficient, secure and long lasting.

- This machine has been designed exclusively for meat processing. Use of it for other than meat processing does not conform to its intended function.☒
- Check all the parts are not damaged.
- To repair the equipment please contact your dealer.

Model	Power (kw)	Voltage (V)	Frequency (Hz)	Capacity (L)	Weight (kg)	Dimensions (mm)
SAMIXELE10	0.14	110V	60	10 L	40	416 x 316 x 668
SAMIXELE15	0.14	110V	60	15 L	43	416 x 316 x 790



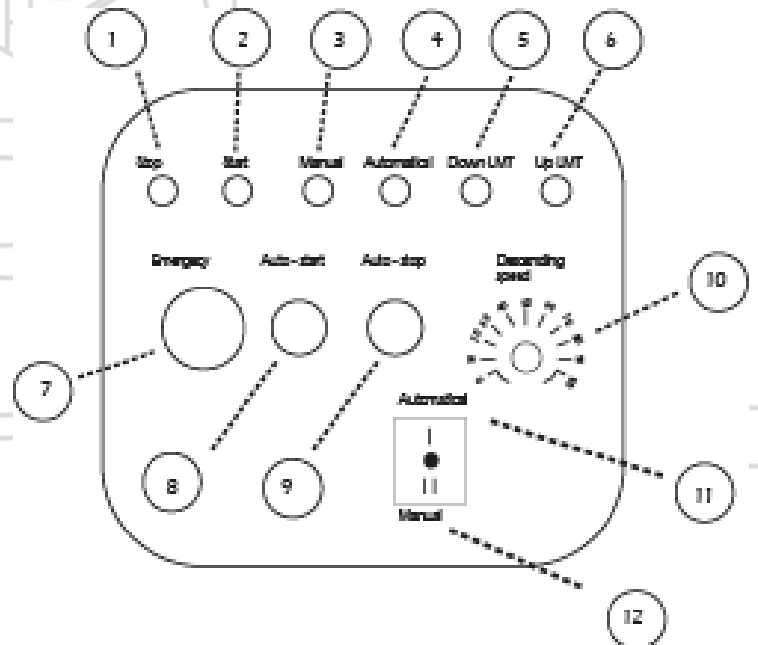
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Assembly

Place the sausage stuffer in an stable and clean table between 27.5" and 31" high. Proceed to turn it on by pressing the ON button.

Operation panel

1. Stop light: Indicates the equipment is not operating.
2. Start light: Indicates the equipment is operating.
3. Manual light: Indicates the equipment is working in a manual mode.
4. Automatic light: Indicates the equipment is working in automatic mode.
5. Down LMT: Indicates the plunger reached the lower end.
6. Up LMT: Indicates the plunger has reached the upper end.
7. Emergency button: It turns off the equipment
8. Start button: Turns on the equipment when its on auto start mode.
9. Off button: Stops the equipment while in autostart mode.
10. Speed knob: Regulates the punger's speed.
11. Automatic On button: It selects the automatic mode.
12. Manual On button: It selects the manual mode.





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Operation

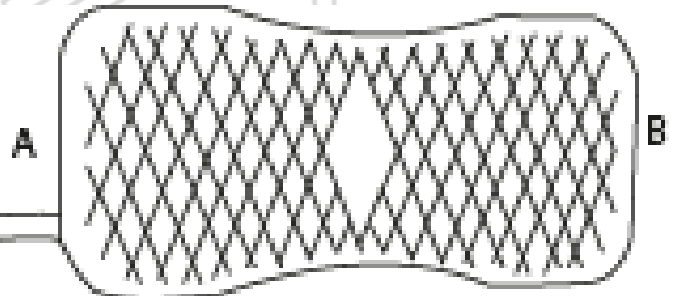
1. Place the sausage mixture
2. Pick the stuffer funnel
3. Press the emergency button
4. Choose the operating mode.
 - Automatic mode: press automatic button, as you press the start button the equipment should start working, when finished the plunger should return to its original position.
 - Manual mode: Turn off the equipment and then press manual button. Press the pedalboard to lower and lift the plunger. If the button is not pressed the plunger will stop.

When it reaches the lowest part of the cannister, it will stop.

Cleaning and maintenance

Clean the machine after every use. Take off the cannister and plunger to clean thoroughly.

- Fully lubricate the screw ring to keep durability with food-grade lubricant.
- Clean the cannister and plunger after working.
- Don't wash the gearbox, lubricate the gearbox regularly.





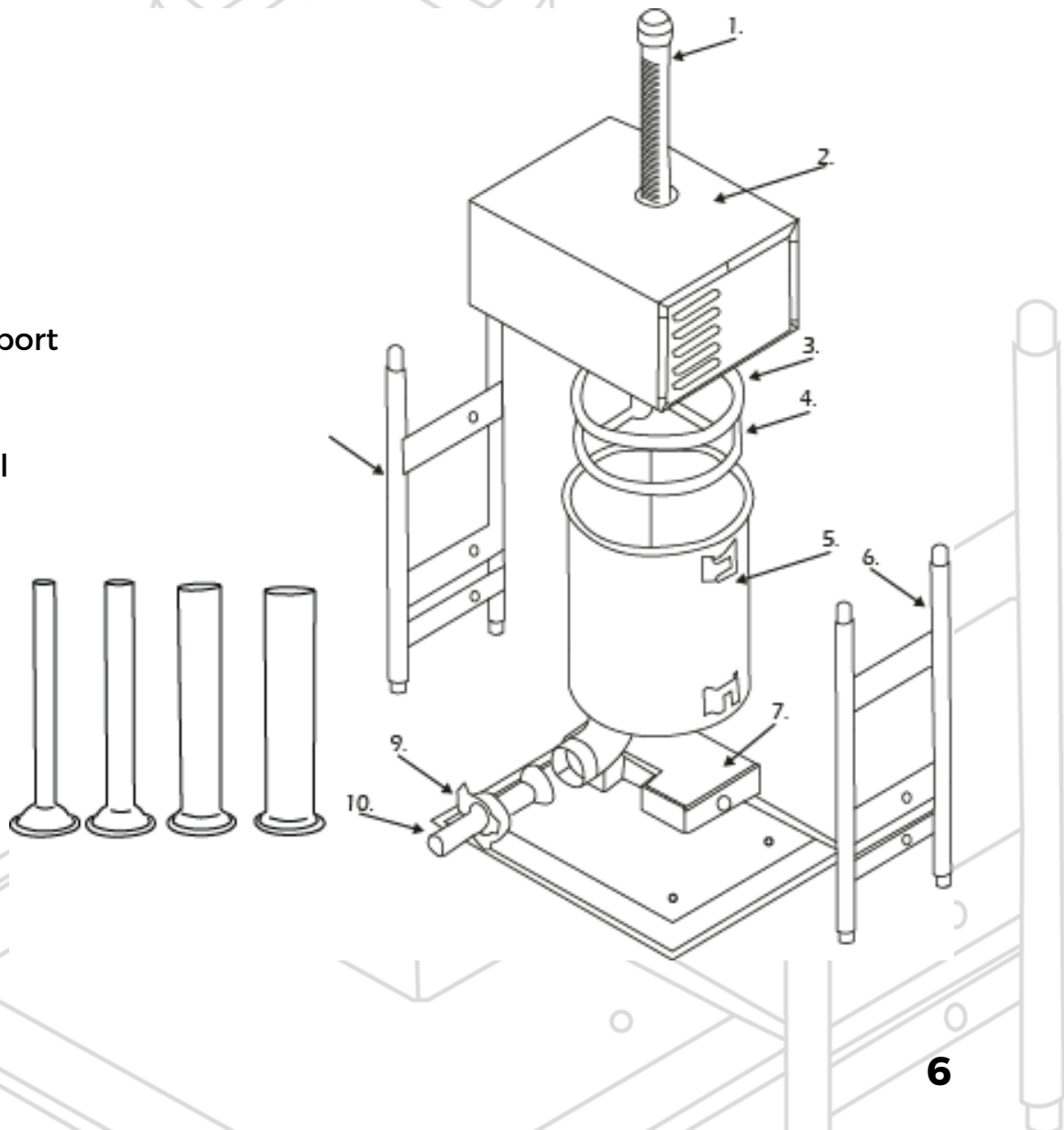
Always unplug the poultry cutter from power source before cleaning and maintenance.

Safety

- Please plug the machine to a ground connector.
- Do not connect other machines where the sausage stuffer is connected.
- Unplug the cable cord correctly, don't unplug the sausage stuffer with wet hands to avoid accidents.
- Do not introduce your hands inside the cannister
- Do not leave the equipment unattended,
- Do not let underage people to manipulate the equipment.
- Repair must be done by an authorized dealer.
- Be sure the stuffer is stable during use.
- DO NOT use while under influence of drugs or alcohol.
- If the equipment is damaged turn off immediately.

List of parts

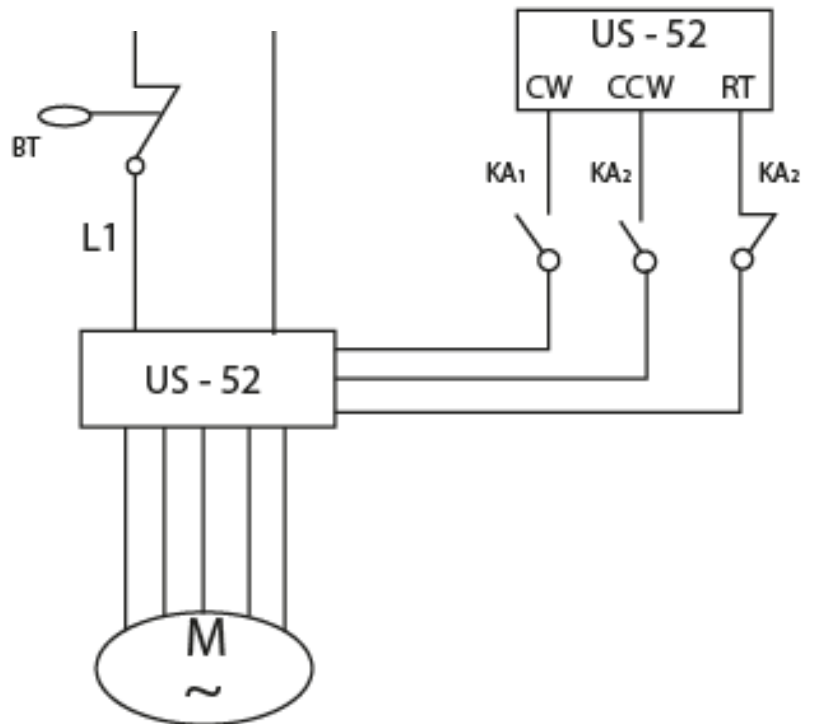
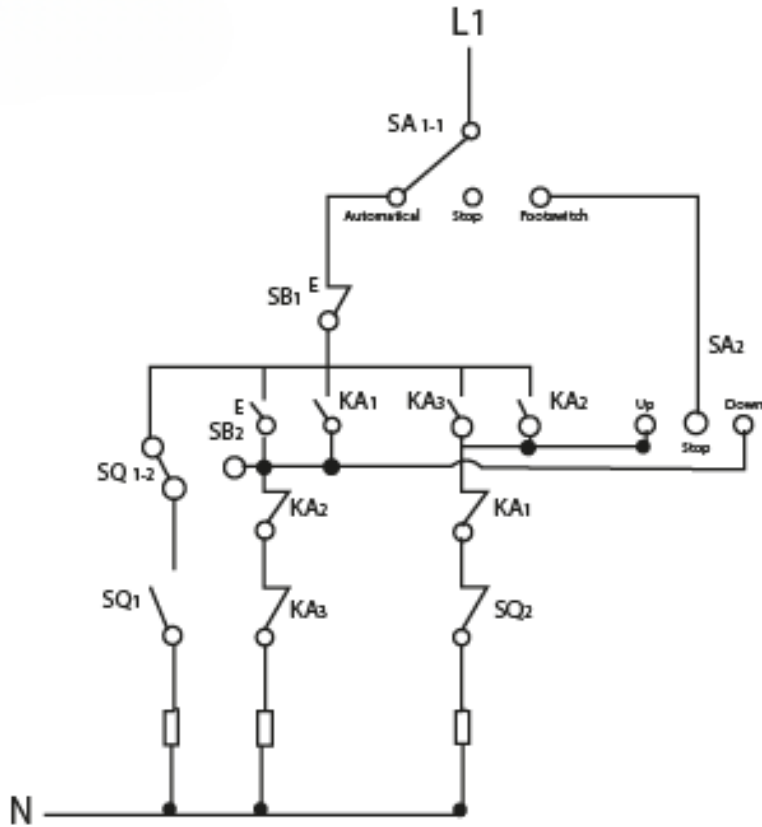
1. Plunger shaftft
2. Gear box
3. Plunger
4. Plunger seal
5. Cannister
6. Right side
7. Cannister support
8. Left side
9. Ring screw
10. Stuffer funnel





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Electric diagram





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Limited warranty (1) year warranty

Meat Gear warrants this product against defects in materials or workmanship for a period of one year from the date of original purchase.

Should any manufacturing defect be discovered within one year from date of purchase, you must deliver the entire product to the MEAT GEAR dealer that sold it or to a MEAT GEAR service center in its original packaging or in packaging affording an equal degree of protection, along with proof of purchase. MEAT GEAR will at its option, repair, replace or exchange with an equal or equivalent unit. The defective unit, without charge for parts and labor. The transportation and insurance charges to and from the MEAT GEAR service center are not included in this warranty.

What this warranty does not cover.

This warranty covers only normal consumer use in Canada and the United States. This warranty does not cover worn parts, which die to the nature of the machine, have a limited usable life, and have to be replaced on a use and wear basis, nor:

- A) Damage caused by disasters such as fire, flood, lightning, improper electrical current.
- B) Improper or inadequate installation.
- C) Improper or inadequate maintenance.
- D) Unauthorized modification or misuse.
- E) Damage caused by service other than by an authorized MEAT GEAR service center.



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Limitations of Warranty.

Neither MEAT GEAR or any third party suppliers makes any other warranty of any kind, whether expressed or implied, with respect to MEAT GEAR products.

This warranty is exclusive and in lieu of all other express warranties and unless stated herein, any statements or representations made by other person or firm are void.

The duration of any implied warranties of merchantability or fitness for a particular purpose on your MEAT GEAR product shall be limited to the duration of the expressed warranty set forth above, except as provided in this written warranty neither MEAT GEAR nor its affiliates shall be liable for any loss, inconvenience, or damage, resulting from the use or inability to use the MEAT GEAR product, whether resulting from breach of warranty or any other legal theory.

Some states do not allow limitations on how long an implied warranty lasts and some states do not allow the exclusion or limitation or incidental or consequential damages, so the above limitation and exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.



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HOW TO OBTAIN WARRANTY AND SERVICE

- 1.- Refer to the troubleshooting guide in your owner's manual. This list might solve your problem.
- 2.- Call the MEAT GEAR dealer that sold the product within 30 days after you find a problem in the product.
- 3.- Call our technical support team at 832-917-1547 where they can help you with any question you need.
- 4.- If you have to ship a MEAT GEAR service center be sure to obtain a Service order number from the MEAT GEAR service center at +1 (800) 824-1644 / (832) 917-1547
- 5.- Arrange for the delivery of the product to the authorized MEAT GEAR service center. Products shipped to the service station must be insured and safely and securely packaged, preferably in the original carton, and a letter explaining the defect and also a copy of the bill of sale or other proof of purchase must be enclosed.
- 6.- Make sure to include inside the package a complete description of the defect or trouble with the unit and complete name, address, and more phone numbers of who to contact for more questions and who to ship to.
- 7.- And also make sure to clearly write outside of the package the service order number and the full address for the MEAT GEAR service center.

Contact

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Meat Gear

Find more technical information at www.meatgear.mx