

VEVOR[®]

TOUGH TOOLS, HALF PRICE

Technical Support and E-Warranty Certificate www.vevor.com/support

SAUSAGE STUFFER

MODEL:HS-3L , HS-5L , HS-7L

We continue to be committed to provide you tools with competitive price.

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Warning-To reduce the risk of injury, user must read instructions manual carefully.

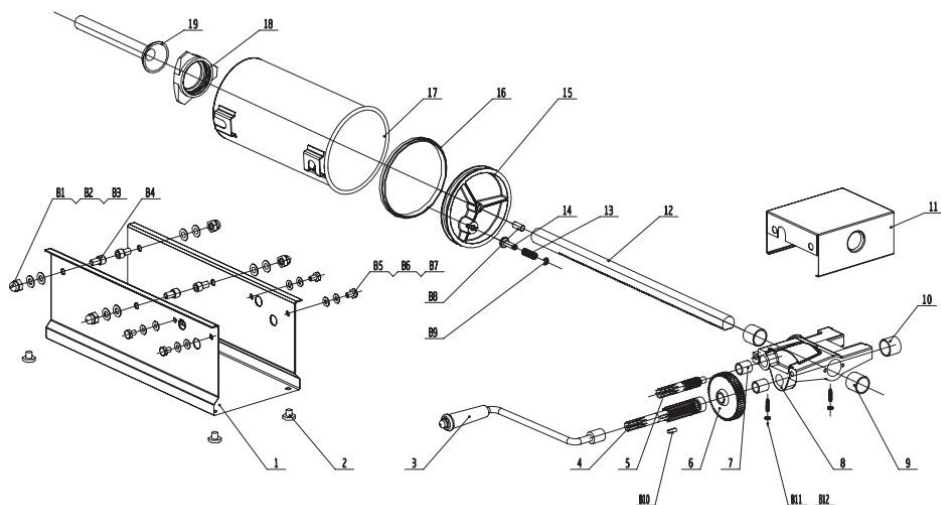
WARNING: Before operating this device, please read this instruction manual completely and keep it handy for future reference. Always follow basic safety precautions when using these devices. These include:

- 1.Do not allow children younger than 14 years old to use the machine. This product may only be used or maintained by children 14 years of age or older, individuals with reduced physical, sensory, or mental capacities, or unskilled individuals with adequate adult supervision. Children must not play with the device.
- 2.For optimal operation and service life of the device, please follow the instructions.
- 3.Food acids will corrode the metal. Always clean this food preparation equipment immediately after every use. To maintain the appearance and increase the service life, clean it daily.
- 4.The use of accessories or modifications not provided by the manufacturer may cause hazards. This product must only be used for its intended purpose and in the manner indicated in the instructions. All other types of use shall be considered inappropriate and hazardous. The manufacturer shall not be responsible for any improper or incorrect use and installation damage.

BRIEF INTRODUCTION

Full stainless steel construction, horizontal design, long service life, it has a new, gearing system, which enables the user to release the plunger for really quick and easy re-filling. It is ideal for the home sausage maker or restaurant wanting to make a Gourmet sausage;with4 specifications stainless steel making tube, easy clean and two level speed for powerful pushing and quick lifting.

STRUCTURE AND NAME OF THE PART



NO.	DES	NO.	DES
1	main frame	17	stainless steel canister
2	rubber feet	18	front ring nut
3	handle	19	stainless steel funnel set
4	slow speed control gear	B1	cover nut
5	fast speed control gear	B2	washer S
6	main driving gear	B3	washer C
7	liner 1	B4	cap screw
8	gear housing with hardware kit	B5	screw
9	liner 2	B6	washer S
10	liner 3	B7	washer C
11	gear housing cover with hardware kit	B8	cap screw
12	plunger shaft	B9	split washer
13	spring	B10	falt key
14	pressure release valve	B11	cap screw
15	plunger	B12	cap nut
16	plunger seal		

OPERATION

- 1.Wash the parts which contact with the food clearly,arranges the funnel and the make the casing link on the funnel.
- 2.Put the handle in fast speed control gear turn it clockwise to make the plunger out of the canister
- 3.Pull out the canister,adding material into it ;Put the canister back again
- 4.Fix the handle in slow speed control gear and turn it clockwise to make the plunger into the canister
- 5.Turn the handle,material will be make of sausage,do it constantly until the material is used up.
- 6.Do operation 2 again

REPAIR AND MAINTENANCE

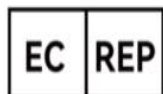
- 1.Take off the canister and plunger after using and wash them clearly
Wipe the body with cloth
- 2.Before using and during operating add oil to the gear stand big gear and small gear and rack twice

Manufacturer: Shanghaimuxinmuyeyouxiangongsi

Address: Shuangchenglu 803nong11hao1602A-1609shi, baoshanqu, shanghai 200000 CN.

Imported to AUS: SIHAO PTY LTD. 1 ROKEVA STREETEASTWOOD NSW 2122 Australia

Imported to USA: Sanven Technology Ltd. Suite 250, 9166 Anaheim Place, Rancho Cucamonga, CA 91730



E-CrossStu GmbH
Mainzer Landstr.69, 60329 Frankfurt am Main.



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NADZIEWANIE KIEŁBAS

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Ostrzeżenie — aby zmniejszyć ryzyko obrażeń, użytkownik musi uważnie przeczytać instrukcję obsługi.

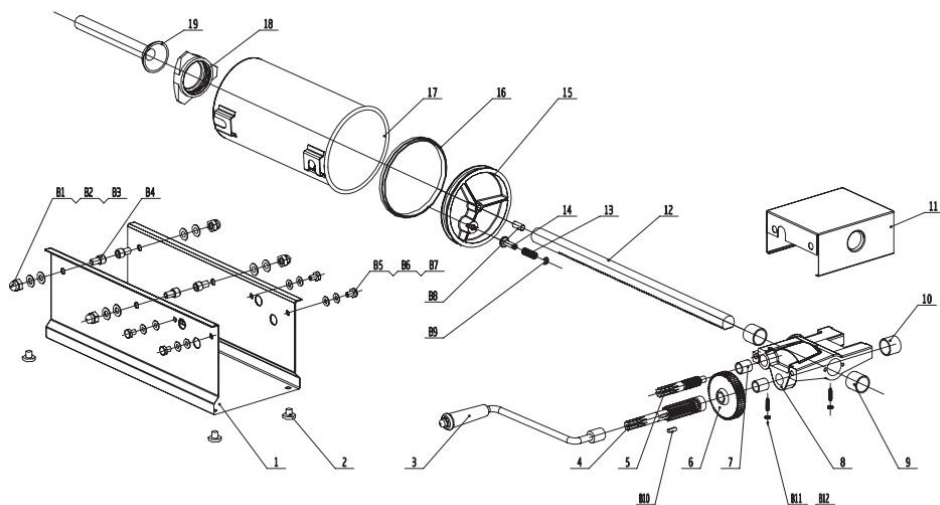
OSTRZEŻENIE: Przed rozpoczęciem korzystania z tego urządzenia należy dokładnie przeczytać niniejszą instrukcję obsługi i zachować ją do wykorzystania w przyszłości. Podczas korzystania z tych urządzeń należy zawsze przestrzegać podstawowych zasad bezpieczeństwa. Obejmują one:

1. Nie pozwalaj dzieciom poniżej 14 roku życia korzystać z urządzenia. Ten produkt może być używany i konserwowany wyłącznie przez dzieci w wieku 14 lat lub starsze, osoby o ograniczonych zdolnościach fizycznych, sensorycznych lub umysłowych lub osoby niewykwalifikowane pod odpowiednim nadzorem osoby dorosłej. Dzieciom nie wolno bawić się urządzeniem.
2. Dla optymalnego działania i żywotności urządzenia należy postępować zgodnie z instrukcją.
3. Kwasy spożywcze powodują korozję metalu. Zawsze czyść ten sprzęt do przygotowywania żywności natychmiast po każdym użyciu. Aby zachować wygląd i wydłużyć żywotność, czyść go codziennie.
4. Używanie akcesoriów lub modyfikacji niedostarczonych przez producenta może spowodować zagrożenie. Produkt ten może być używany wyłącznie zgodnie z jego przeznaczeniem i w sposób wskazany w instrukcji. Wszelkie inne rodzaje zastosowań uważa się za niewłaściwe i niebezpieczne. Producent nie ponosi odpowiedzialności za niewłaściwe lub nieprawidłowe użytkowanie oraz uszkodzenia montażowe.

BRIEF INTRODUCTION

Pełny konstrukcja ze stali nierdzewnej, konstrukcja pozioma, długa żywotność, posiada nowy system przekładni, który umożliwia użytkownikowi zwolnienie tłoka w celu naprawę szybkie i łatwe ponowne napełnianie . Jest idealny dla domowego producenta kielbas lub restauracji, która chce przygotować kielbasę dla smakoszy; z 4 specyfikacjami ze stali nierdzewnej rura do produkcji stali, łatwe czyszczenie i dwupoziomowa prędkość dla mocnego i szybkiego pchania podnoszenie.

STRUCTURE AND NAME OF THE PART



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13	spring	B10	falt key
14	pressure release valve	B11	cap screw
15	plunger	B12	cap nut
16	plunger seal		

OPERATION

1. Dokładnie umyj części mające kontakt z żywnością, ułóż lejek i wykonaj łącznik obudowy na lejku.
2. Umieść uchwyt w przekładni sterującej dużą prędkością, obróć go w kierunku zgodnym z ruchem wskazówek zegara, aby wykonać tłok wyjęty z pojemnika
3. Wyciągnij pojemnik, dodając do niego materiał; Włóż ponownie pojemnik
4. Zamocuj uchwyt mechanizmu sterującego małą prędkością i obróć go w kierunku zgodnym z ruchem wskazówek zegara, aby tłok znalazł się w zbiorniku
- 5 . Obracaj uchwytem, materiał będzie miał postać kielbasy, rób to ciągle, aż materiał się zużyje.
6. Wykonaj operację 2 Ponownie

REPAIR AND MAINTENANCE

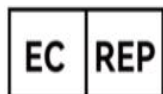
1. Po użyciu zdjąć pojemnik i tłok i dokładnie je umyć
Wytrzyj ciało szmatką
2. Przed użyciem i podczas pracy dwukrotnie dodać olej do stojaka przekładni dużej i małej przekładni oraz zębatki

Producent: Shanghaimuxinmuyeyouxiangongsi

Adres: Shuangchenglu 803nong11hao1602A-1609shi, baoshanqu, szanghaj 200000 CN.

Import do AUS: SIHAO PTY LTD. 1 ROKEVA STREETEASTWOOD NSW 2122 Australia

Import do USA: Sanven Technology Ltd. Suite 250, 9166 Anaheim Place, Rancho Cucamonga, CA 91730



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WURSTSTUFFER

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Warnung: Um das Verletzungsrisiko zu verringern, muss der Benutzer die Bedienungsanleitung sorgfältig lesen.

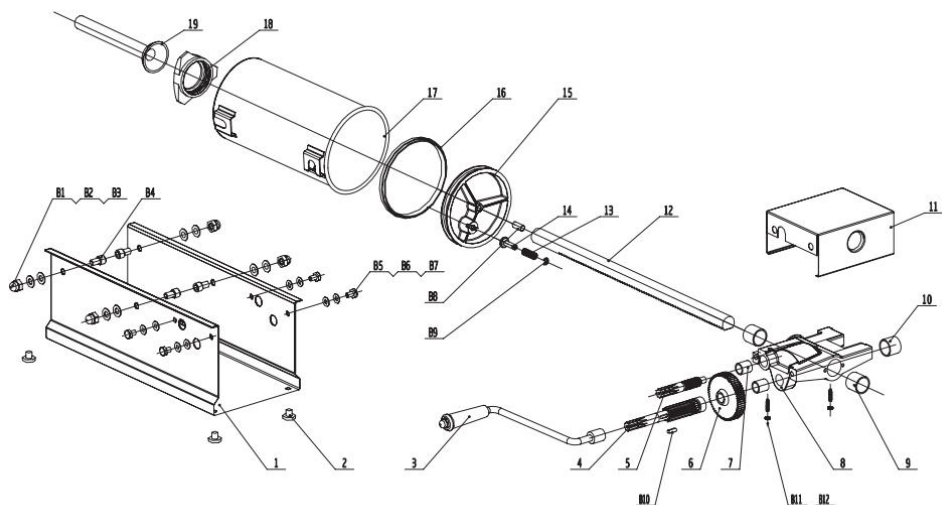
WARNUNG: Bevor Sie dieses Gerät in Betrieb nehmen, lesen Sie bitte diese Bedienungsanleitung vollständig durch und bewahren Sie sie zum späteren Nachschlagen griffbereit auf. Befolgen Sie bei der Verwendung dieser Geräte stets die grundlegenden Sicherheitsvorkehrungen. Diese beinhalten:

1. Erlauben Sie Kindern unter 14 Jahren nicht, die Maschine zu benutzen. Dieses Produkt darf nur von Kindern ab 14 Jahren, Personen mit eingeschränkten körperlichen, sensorischen oder geistigen Fähigkeiten oder ungelernten Personen unter angemessener Aufsicht eines Erwachsenen verwendet oder gewartet werden. Kinder dürfen nicht mit dem Gerät spielen.
2. Für einen optimalen Betrieb und eine optimale Lebensdauer des Gerätes befolgen Sie bitte die Anweisungen.
3. Lebensmittelsäuren korrodieren das Metall. Reinigen Sie dieses Lebensmittelzubereitungsgerät immer sofort nach jedem Gebrauch. Um das Aussehen zu erhalten und die Lebensdauer zu erhöhen, reinigen Sie es täglich.
4. Die Verwendung von Zubehör oder Modifikationen, die nicht vom Hersteller bereitgestellt wurden, kann zu Gefahren führen. Dieses Produkt darf nur für den vorgesehenen Zweck und auf die in der Anleitung angegebene Weise verwendet werden. Alle anderen Verwendungsarten gelten als ungeeignet und gefährlich. Der Hersteller übernimmt keine Haftung für unsachgemäße oder unsachgemäße Verwendung und Installationsschäden.

BRIEF INTRODUCTION

Voll Edelstahlkonstruktion, horizontales Design, lange Lebensdauer, verfügt über ein neues Getriebesystem, das es dem Benutzer ermöglicht, den Kolben zu lösen. Wirklich schnelles und einfaches Nachfüllen. Es ist ideal für den heimischen Wursthersteller oder das Restaurant, das eine Gourmet-Wurst herstellen möchte; mit 4 Edelstahl-Spezifikationen Stahlrohr, leicht zu reinigen und zwei Geschwindigkeitsstufen für kraftvolles und schnelles Schieben Heben.

STRUCTURE AND NAME OF THE PART



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13	spring	B10	falt key
14	pressure release valve	B11	cap screw
15	plunger	B12	cap nut
16	plunger seal		

OPERATION

1. Reinigen Sie die Teile, die mit den Lebensmitteln in Berührung kommen, gründlich, ordnen Sie den Trichter an und stellen Sie die Gehäuseverbindung am Trichter her.
2. Stellen Sie den Griff auf schnelle Geschwindigkeitsregelung und drehen Sie ihn im Uhrzeigersinn, um die Geschwindigkeit zu erhöhen
Kolben aus dem Kanister
3. Ziehen Sie den Kanister heraus und füllen Sie Material hinein. Setzen Sie den Kanister wieder ein
4. Befestigen Sie den Griff am langsamen Geschwindigkeitsregler und drehen Sie ihn im Uhrzeigersinn, um den Kolben in den Kanister zu drücken
5. Drehen Sie den Griff, das Material wird aus Wurst hergestellt, und wiederholen Sie diesen Vorgang, bis das Material aufgebraucht ist.
6. Führen Sie den Vorgang durch 2 wieder

REPAIR AND MAINTENANCE

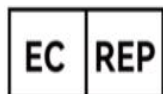
1. Nehmen Sie den Kanister und den Kolben nach Gebrauch ab und waschen Sie sie gründlich aus
Wischen Sie den Körper mit einem Tuch ab
2. Füllen Sie vor der Verwendung und während des Betriebs zweimal Öl in das große Zahnrad, das kleine Zahnrad und die Zahnstange des Getriebeständers

Hersteller: Shanghai muxinmuyeyouxiangongsi

Adresse: Shuangchenglu 803nong11hao1602A-1609shi, baoshanqu, Shanghai 200000 CN.

Importiert nach AUS: SIHAO PTY LTD. 1 ROKEVA STREET EASTWOOD NSW 2122 Australien

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Technique Assistance et certificat de garantie électronique

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REMPLEUSEUR DE SAUCISSES

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Avertissement : Pour réduire le risque de blessure, l'utilisateur doit lire attentivement le manuel d'instructions.

AVERTISSEMENT : avant d'utiliser cet appareil, veuillez lire entièrement ce manuel d'instructions et le conserver à portée de main pour référence future. Suivez toujours les précautions de sécurité de base lorsque vous utilisez ces appareils. Ceux-ci inclus:

1. Ne laissez pas les enfants de moins de 14 ans utiliser la machine. Ce produit ne peut être utilisé ou entretenu que par des enfants de 14 ans ou plus, des personnes ayant des capacités physiques, sensorielles ou mentales réduites, ou des personnes non qualifiées sous la surveillance adéquate d'un adulte. Les enfants ne doivent pas jouer avec l'appareil.

2. Pour un fonctionnement et une durée de vie optimaux de l'appareil, veuillez suivre les instructions.

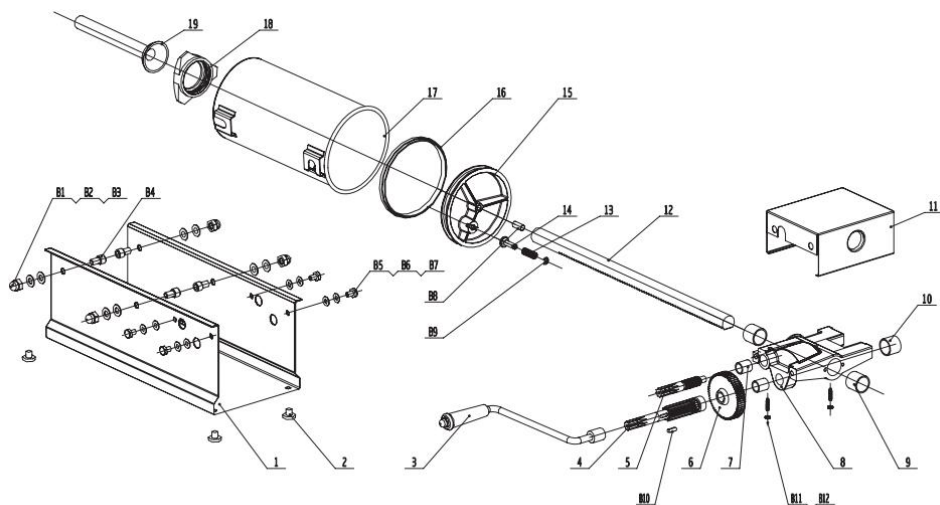
3. Les acides alimentaires corroderont le métal. Nettoyez toujours cet équipement de préparation des aliments immédiatement après chaque utilisation. Pour conserver l'apparence et augmenter la durée de vie, nettoyez-le quotidiennement.

4. L'utilisation d'accessoires ou de modifications non fournis par le fabricant peut entraîner des dangers. Ce produit doit être utilisé uniquement aux fins prévues et de la manière indiquée dans les instructions. Tout autre type d'utilisation doit être considéré comme inapproprié et dangereux. Le fabricant ne sera pas responsable de toute utilisation inappropriée ou incorrecte et des dommages causés par l'installation.

BRIEF INTRODUCTION

Complet construction en acier inoxydable, conception horizontale, longue durée de vie, il dispose d'un nouveau système d'engrenage qui permet à l'utilisateur de libérer le piston pour Remplissage vraiment rapide et facile . Il est idéal pour le fabricant de saucisses domestique ou le restaurant souhaitant préparer une saucisse gastronomique ; avec 4 spécifications en acier inoxydable tube de fabrication d'acier, facile à nettoyer et vitesse à deux niveaux pour une poussée puissante et rapide levage.

STRUCTURE AND NAME OF THE PART



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OPERATION

1. Lavez clairement les parties en contact avec les aliments, disposez l'entonnoir et faites le lien du boîtier sur l'entonnoir.
2. Mettez la poignée dans le mécanisme de commande de vitesse rapide, tournez-la dans le sens des aiguilles d'une montre pour faire en sorte que le piston sorte de la cartouche
3. Retirez la cartouche en y ajoutant du matériel ; remettez la cartouche en place.
4. Fixez la poignée dans l'engrenage de commande à vitesse lente et tournez-la dans le sens des aiguilles d'une montre pour faire entrer le piston dans la cartouche.
- 5 . Tournez la poignée, le matériau sera fait de saucisse, faites-le constamment jusqu'à ce que le matériau soit épuisé.
6. Effectuer l'opération 2 encore

REPAIR AND MAINTENANCE

1. Retirez le bidon et le piston après utilisation et lavez-les clairement.
Essuyez le corps avec un chiffon
2. Avant l'utilisation et pendant le fonctionnement, ajoutez de l'huile au support d'engrenage, au grand engrenage, au petit engrenage et à la crémaillère, deux fois.

Fabricant : Shanghaimuxinmuyeyouxiangongsi

Adresse : Shuangchenglu 803nong11hao1602A-1609shi, baoshanqu, Shanghai 200000 CN.

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WORSTVUL

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Waarschuwing-Om het risico op letsel te verminderen, moet de gebruiker de handleiding zorgvuldig lezen.

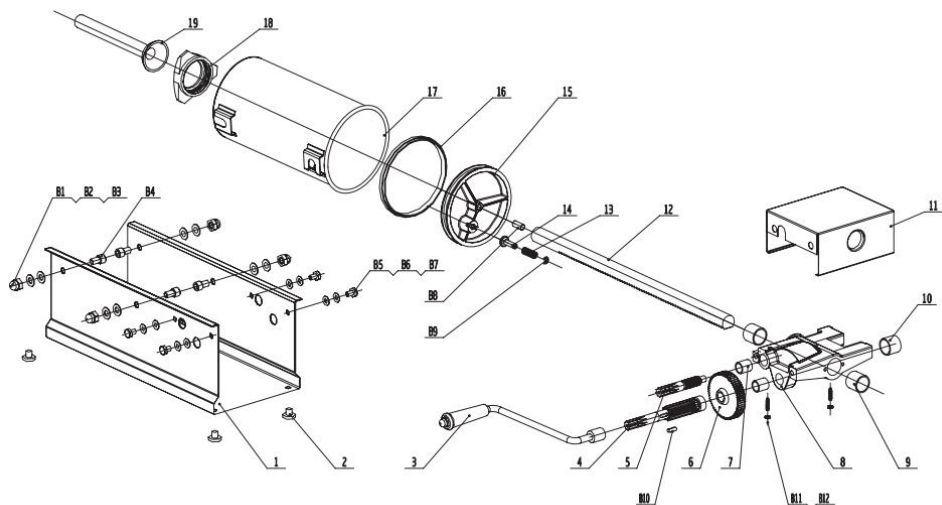
WAARSCHUWING: Lees deze handleiding volledig door voordat u dit apparaat gebruikt en bewaar deze bij de hand voor toekomstig gebruik. Volg altijd de basisveiligheidsmaatregelen bij het gebruik van deze apparaten. Deze omvatten:

1. Laat kinderen jonger dan 14 jaar de machine niet gebruiken. Dit product mag alleen worden gebruikt of onderhouden door kinderen van 14 jaar of ouder, personen met verminderde fysieke, zintuiglijke of mentale capaciteiten, of ongeschoolde personen onder voldoende toezicht van een volwassene. Kinderen mogen niet met het apparaat spelen.
2. Volg de instructies voor een optimale werking en levensduur van het apparaat.
3. Voedingszuren zullen het metaal aantasten. Maak deze voedselbereidingsapparatuur altijd onmiddellijk na elk gebruik schoon. Om het uiterlijk te behouden en de levensduur te verlengen, moet u het dagelijks reinigen.
4. Het gebruik van accessoires of wijzigingen die niet door de fabrikant zijn geleverd, kan gevaren veroorzaken. Dit product mag alleen worden gebruikt voor het beoogde doel en op de manier zoals aangegeven in de instructies. Alle andere vormen van gebruik moeten als ongepast en gevaarlijk worden beschouwd. De fabrikant is niet verantwoordelijk voor oneigenlijk of onjuist gebruik en schade aan de installatie.

BRIEF INTRODUCTION

Vol roestvrijstalen constructie, horizontaal ontwerp, lange levensduur, het heeft een nieuw tandwielsysteem waarmee de gebruiker de plunjer kan loslaten heel snel en eenvoudig bijvullen. Het is ideaal voor de thuisworstmaker of het restaurant dat een gastronomische worst wil maken; met 4 roestvrijstalen specificaties stalen buis, gemakkelijk schoon te maken en snelheden op twee niveaus voor krachtig duwen en snel opheffen.

STRUCTURE AND NAME OF THE PART



NO.	DES	NO.	DES
1	main frame	17	stainless steel canister
2	rubber feet	18	front ring nut
3	handle	19	stainless steel funnel set
4	slow speed control gear	B1	cover nut
5	fast speed control gear	B2	washer S
6	main driving gear	B3	washer C
7	liner 1	B4	cap screw
8	gear housing with hardware kit	B5	screw
9	liner 2	B6	washer S
10	liner 3	B7	washer C
11	gear housing cover with hardware kit	B8	cap screw
12	plunger shaft	B9	split washer
13	spring	B10	falt key
14	pressure release valve	B11	cap screw
15	plunger	B12	cap nut
16	plunger seal		

OPERATION

1. Was de onderdelen die in contact komen met het voedsel duidelijk, plaats de trechter en maak de behuizingsverbinding met de trechter.
2. Zet de hendel in de hoge snelheidsregeling en draai hem met de klok mee om de
plunjer uit de bus
3. Trek de bus eruit en doe er materiaal in. Plaats de bus weer terug
4. Bevestig de hendel in het langzaam draaiende tandwiel en draai hem met de klok mee om de plunjer in de bus te maken
- 5 . Draai aan de hendel, het materiaal is van worst, doe dit constant totdat het materiaal op is.
6. Voer de bediening uit 2 opnieuw

REPAIR AND MAINTENANCE

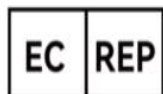
1. Verwijder de bus en de zuiger na gebruik en was ze duidelijk
Veeg het lichaam af met een doek
2. Voeg vóór gebruik en tijdens het gebruik twee keer olie toe aan het grote tandwiel en het kleine tandwiel en aan het tandheugel

Fabrikant: Shanghaimuxinmuyeyouxiangongsi

Adres: Shuangchenglu 803nong11hao1602A-1609shi, baoshanqu, shanghai 200000 CN.

Geïmporteerd naar AUS: SIHAO PTY LTD. 1 ROKEVA
STREETEASTWOOD NSW 2122 Australië

Geïmporteerd naar de VS: Sanven Technology Ltd. Suite 250, 9166
Anaheim Place, Rancho Cucamonga, CA 91730



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Varning - För att minska risken för skada måste användaren läsa instruktionerna noggrant.

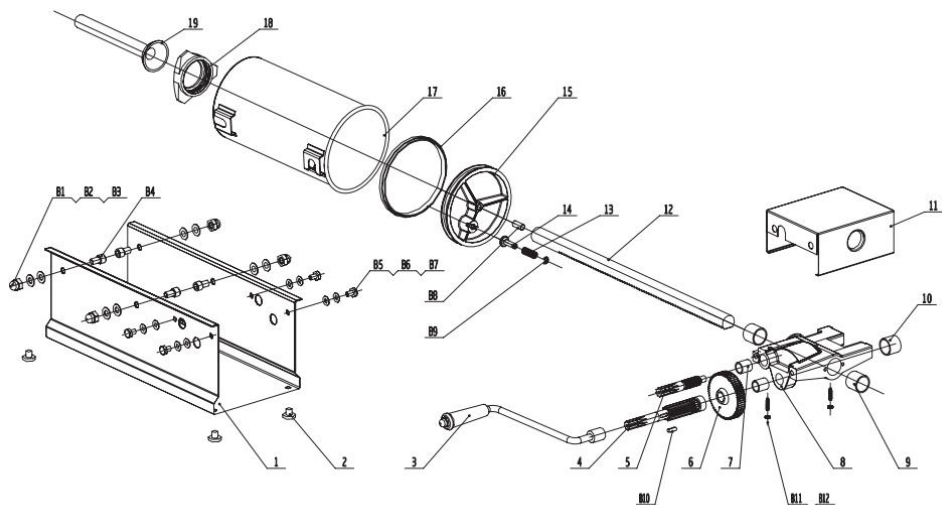
WARNING: Innan du använder denna enhet, vänligen läs denna bruksanvisning fullständigt och förvara den till hands för framtida referens. Följ alltid grundläggande säkerhetsföreskrifter när du använder dessa enheter. Dessa inkluderar:

1. Låt inte barn under 14 år använda maskinen. Denna produkt får endast användas eller underhållas av barn som är 14 år eller äldre, individer med nedsatt fysisk, sensorisk eller mental kapacitet, eller utbildade individer med adekvat vuxen övervakning. Barn får inte leka med enheten.
2. Följ instruktionerna för optimal drift och livslängd för enheten.
3. Matsyror kommer att fräta på metallen. Rengör alltid denna matberedningsutrustning omedelbart efter varje användning. För att behålla utseendet och öka livslängden, rengör den dagligen.
4. Användning av tillbehör eller modifieringar som inte tillhandahålls av tillverkaren kan orsaka faror. Denna produkt får endast användas för avsett ändamål och på det sätt som anges i instruktionerna. Alla andra typer av användning ska anses vara olämpliga och farliga. Tillverkaren ansvarar inte för felaktig eller felaktig användning och installationsskador.

BRIEF INTRODUCTION

Full konstruktion av rostfritt stål, horisontell design, lång livslängd, den har ett nytt växlingssystem som gör det möjligt för användaren att släppa kolven för riktigt snabb och enkel påfyllning . Den är idealisk för hemmakorvmakaren eller restaurangen som vill göra en gourmetkorv; med 4 specifikationer rostfri ståltillverkningsrör, lätt att rengöra och två nivås hastigheter för kraftfull tryckning och snabb lyft.

STRUCTURE AND NAME OF THE PART



NO.	DES	NO.	DES
1	main frame	17	stainless steel canister
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3	handle	19	stainless steel funnel set
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10	liner 3	B7	washer C
11	gear housing cover with hardware kit	B8	cap screw
12	plunger shaft	B9	split washer
13	spring	B10	felt key
14	pressure release valve	B11	cap screw
15	plunger	B12	cap nut
16	plunger seal		

OPERATION

1. Tvätta de delar som kommer i kontakt med maten tydligt, arrangerar tratten och gör höljeslänken på tratten.
2. Sätt handtaget i snabbväxeln vrid det medurs för att göra kolven ur behållaren
3. Dra ut behållaren, lägg till material i den; Sätt tillbaka behållaren igen
4. Fäst handtaget i låghastighetskontrollväxeln och vrid det medurs för att få in kolven i behållaren
- 5 . Vrid på handtaget, materialet kommer att vara gjord av korv, gör det hela tiden tills materialet är slut.
6. Gör operation 2 igen

REPAIR AND MAINTENANCE

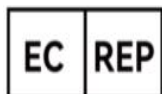
1. Ta av behållaren och kolven efter användning och tvätta dem tydligt
Torka av kroppen med en trasa
2. Före användning och under drift, fyll på olja till växelstativet stora kugghjul och små kugghjul och kuggstång två gånger

Tillverkare: Shanghaimuxinmuyeyouxiangongsi

Adress: Shuangchenglu 803nong11hao1602A-1609shi, baoshanqu, shanghai 200000 CN.

Importerad till AUS: SIHAO PTY LTD. 1 ROKEVA STREETEASTWOOD NSW 2122 Australien

Importerad till USA: Sanven Technology Ltd. Suite 250, 9166 Anaheim Place, Rancho Cucamonga, CA 91730



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Advertencia: para reducir el riesgo de lesiones, el usuario debe leer atentamente el manual de instrucciones.

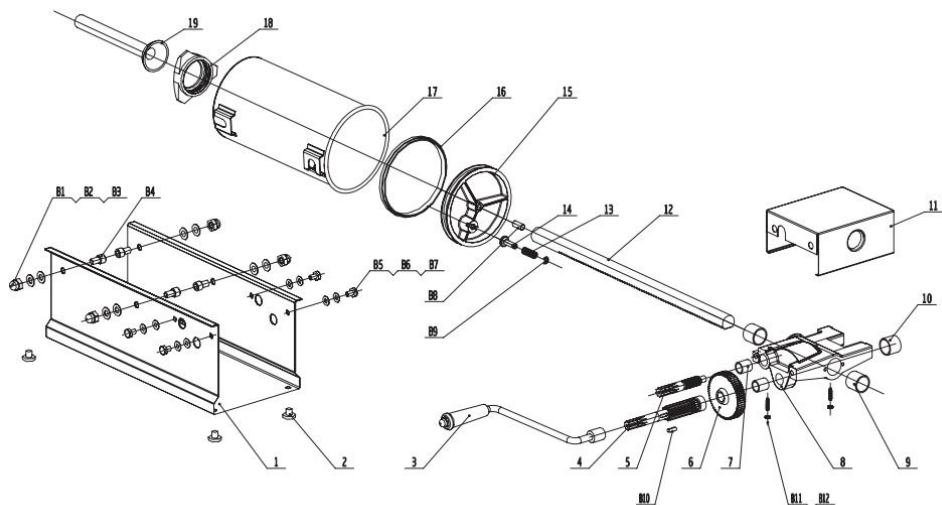
ADVERTENCIA: Antes de utilizar este dispositivo, lea este manual de instrucciones en su totalidad y manténgalo a mano para consultarlo en el futuro. Siga siempre las precauciones básicas de seguridad al utilizar estos dispositivos. Éstas incluyen:

1. No permita que niños menores de 14 años utilicen la máquina. Este producto solo puede ser utilizado o mantenido por niños de 14 años o más, personas con capacidades físicas, sensoriales o mentales reducidas o personas no calificadas con la supervisión adecuada de un adulto. Los niños no deben jugar con el dispositivo.
2. Para un funcionamiento y vida útil óptimos del dispositivo, siga las instrucciones.
3. Los ácidos alimentarios corroerán el metal. Limpie siempre este equipo de preparación de alimentos inmediatamente después de cada uso. Para mantener la apariencia y aumentar la vida útil, límpielo diariamente.
4. El uso de accesorios o modificaciones no proporcionadas por el fabricante puede causar peligros. Este producto sólo debe utilizarse para el fin previsto y de la forma indicada en las instrucciones. Todos los demás tipos de uso se considerarán inapropiados y peligrosos. El fabricante no será responsable de ningún uso inadecuado o incorrecto ni de daños en la instalación.

BRIEF INTRODUCTION

Lleno Construcción de acero inoxidable, diseño horizontal, larga vida útil, tiene un nuevo sistema de engranajes que permite al usuario soltar el émbolo para Rellenado realmente rápido y fácil . Es ideal para el embutido casero o de restaurante que quiera hacer una salchicha Gourmet; con 4 especificaciones de acero inoxidable. Tubo de fabricación de acero, fácil limpieza y velocidad de dos niveles para un empuje potente y rápido. levantamiento.

STRUCTURE AND NAME OF THE PART



NO.	DES	NO.	DES
1	main frame	17	stainless steel canister
2	rubber feet	18	front ring nut
3	handle	19	stainless steel funnel set
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13	spring	B10	falt key
14	pressure release valve	B11	cap screw
15	plunger	B12	cap nut
16	plunger seal		

OPERATION

1. Lave claramente las partes que entran en contacto con la comida, coloque el embudo y haga el enlace de la carcasa en el embudo.
2. Coloque la manija en el engranaje de control de velocidad rápida y gírela en el sentido de las agujas del reloj para hacer que el émbolo fuera del recipiente
3. Saque el recipiente y agregue material; vuelva a colocar el recipiente
4. Fije el mango en el engranaje de control de velocidad lenta y gírelo en el sentido de las agujas del reloj para introducir el émbolo en el recipiente.
- 5 . Gire la manija, el material será salchicha, hágalo constantemente hasta que se acabe el material.
6. Hacer operación 2 de nuevo

REPAIR AND MAINTENANCE

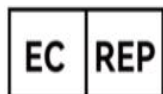
1. Retire el recipiente y el émbolo después de usarlos y lávelos claramente.
Limpiar el cuerpo con un paño.
2. Antes de usar y durante la operación, agregue aceite al soporte de engranajes, engranaje grande y engranaje pequeño y cremallera dos veces.

Fabricante: Shanghaimuxinmuyeyouxiangongsi

Dirección: Shuangchenglu 803nong11hao1602A-1609shi, baoshanqu, shanghai 200000 CN.

Importado a AUS: SIHAO PTY LTD. 1 ROKEVA STREET ASTWOOD NSW 2122 Australia

Importado a EE. UU.: Sanven Technology Ltd. Suite 250, 9166 Anaheim Place, Rancho Cucamonga, CA 91730



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MODELLO: HS-3L, HS-5L, HS-7L

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Avvertenza: per ridurre il rischio di lesioni, l'utente deve leggere attentamente il manuale di istruzioni.

ATTENZIONE: prima di utilizzare questo dispositivo, leggere completamente questo manuale di istruzioni e tenerlo a portata di mano per riferimento futuro. Seguire sempre le precauzioni di sicurezza di base quando si utilizzano questi dispositivi. Questi includono:

1. Non consentire ai bambini di età inferiore a 14 anni di utilizzare la macchina. Questo prodotto può essere utilizzato o sottoposto a manutenzione solo da bambini di età pari o superiore a 14 anni, da individui con capacità fisiche, sensoriali o mentali ridotte o da individui inesperti con adeguata supervisione di un adulto. I bambini non devono giocare con l'apparecchio.

2. Per un funzionamento e una durata ottimali del dispositivo, seguire le istruzioni.

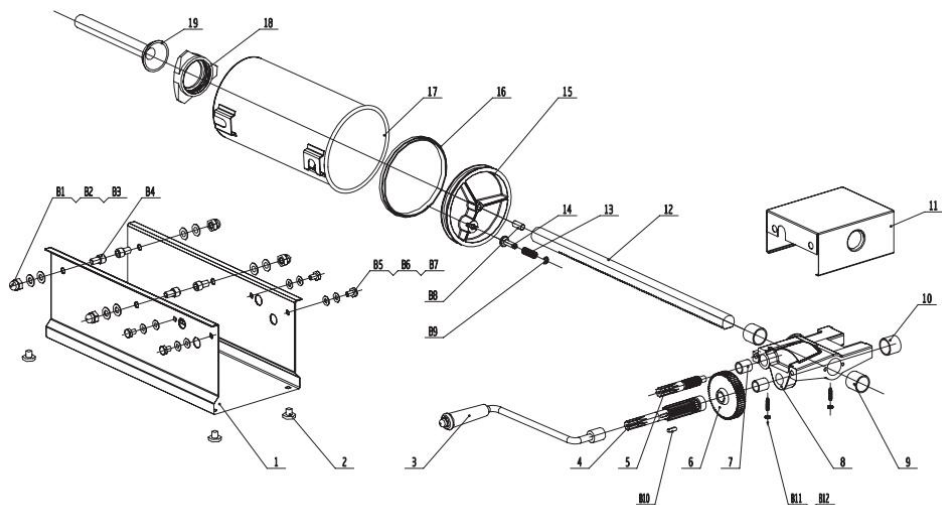
3. Gli acidi alimentari corrodono il metallo. Pulisci sempre questa attrezzatura per la preparazione del cibo immediatamente dopo ogni utilizzo. Per mantenere l'aspetto e aumentare la durata, pulirlo quotidianamente.

4. L'uso di accessori o modifiche non forniti dal produttore può causare pericoli. Questo prodotto deve essere utilizzato solo per lo scopo previsto e nel modo indicato nelle istruzioni. Ogni altro tipo di utilizzo è da considerarsi inappropriato e pericoloso. Il produttore non sarà responsabile per eventuali usi impropri o errati e danni all'installazione.

BRIEF INTRODUCTION

Pieno struttura in acciaio inossidabile, design orizzontale, lunga durata, ha un nuovo sistema di ingranaggi che consente all'utente di rilasciare lo stantuffo per Un riempimento davvero facile e veloce . È ideale per il salumiere domestico o il ristorante che desidera realizzare una salsiccia gourmet; con 4 specifiche in acciaio inossidabile tubo per la produzione di acciaio, facile da pulire e velocità a due livelli per una spinta potente e veloce sollevamento.

STRUCTURE AND NAME OF THE PART



NO.	DES	NO.	DES
1	main frame	17	stainless steel canister
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16	plunger seal		

OPERATION

1. Lavare accuratamente le parti a contatto con il cibo, sistemare l'imbuto e collegare l'involucro sull'imbuto.
2. Mettere la maniglia nell'ingranaggio di controllo della velocità veloce e girarla in senso orario per effettuare la stantuffo dal contenitore
3. Estrarre il contenitore e aggiungervi materiale; rimettere nuovamente il contenitore
4. Fissare la maniglia nell'ingranaggio di controllo della bassa velocità e ruotarla in senso orario per inserire lo stantuffo nel contenitore
- 5 . Girare la maniglia, il materiale sarà fatto di salsiccia, farlo costantemente fino a quando il materiale non sarà esaurito.
6. Eseguire l'operazione 2 Ancora

REPAIR AND MAINTENANCE

1. Togliere il contenitore e lo stantuffo dopo l'uso e lavarli accuratamente
Pulisci il corpo con un panno
2. Prima dell'uso e durante il funzionamento, aggiungere olio all'ingranaggio grande e all'ingranaggio piccolo e alla cremagliera due volte

Produttore: Shanghaimuxinmuyeyouxiangongsi

Indirizzo: Shuangchenglu 803nong11hao1602A-1609shi, baoshanqu, shanghai 200000 CN.

Importato in AUS: SIHAO PTY LTD. 1 ROKEVA STREETEASTWOOD NSW 2122 Australia

Importato negli Stati Uniti: Sanven Technology Ltd. Suite 250, 9166 Anaheim Place, Rancho Cucamonga, CA 91730



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