

Item #: 177CS20VKIT Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco CS-20VKIT 20 lb. Stainless Steel Vertical Hybrid Electric / Manual Churro Stuffer with Hollow Churro Tube and 3 Non-Hollow Churro Tubes - 120V

Item #177CS20VKIT



Technical Data

Width	22 13/16 Inches
Depth	15 3/8 Inches
Height	24 Inches
Tube Diameter	11/16 - 15/16 Inch
Voltage	120 Volts
Wattage	30 Watts
Capacity	20 lb.
Color	Silver
Features	Foot Pedal Rubber Feet

Features

- 20 lb. capacity and a vertical design that saves counter space
- Durable, easy-to-clean stainless steel construction
- Foot pedal promotes hands-free operation
- Hybrid design allows for manual or electric operation
- Includes 3 assorted non-hollow churro tubes and 1 hollow churro tube

Avantco Equipment



Technical Data

Material	Stainless Steel
Power Type	Electric Manual
Style	Vertical
Type	Churro Stuffers

Notes & Details

Make delicious churros with this Avantco CS-20VKIT 20 lb. stainless steel vertical electric or manual churro stuffer with 3 non-hollow churro tubes and 1 hollow churro tube! This unit boasts a vertical design that delivers reliable performance while taking up minimal counter space. It includes 11/16", 7/8", and 15/16" non-hollow churro tubes and a hollow churro tube so that you have everything you need to get started without needing to buy any additional accessories. The four sizes of tubes allow you to add varying sizes of delicious churros. The hollow churro tube is to be used in conjunction with one of the non-hollow churro tubes to create hollow churros of different sizes. The hollow churro tube will not work on its own.

The stuffer has enclosed steel gears that turn with two speed options so you can easily attach the handle to a fast-or-slow-turning shaft, combining with a pressure relief valve to offer precise control over your product's consistency. The handle and gear design give you greater leverage while making your churros. The large all-metal drive gears and piston rod are made to deliver the pressure needed to give you ultimate control over the consistency of your churros, thanks to the built-in pressure valve. The heavy-duty gasket completely seals the cylinder to prevent any dough or air leaks that would compromise the perfect churro. Plus, this versatile unit can also be used to stuff sausages, and it includes sausage stuffing tubes.

The motor on this unit increases efficiency and saves your staff time and labor, transforming the manual unit into an electric one. With variable speed control, you can adjust the settings based on the texture and thickness of your churro mixture. The motor controls the churro's direction and automatically reverses when it reaches the bottom of the churro stuffer. This eliminates all work associated with turning the handle manually, ensuring all employees can operate the unit with little to no exertion. The motor also includes a foot pedal for convenience, allowing the operator to instead focus on forming the churro with their hands, eliminating the need to manually operate the unit. The hands-free design promotes sanitation.

Type 201 stainless steel sides and a removable type 304 stainless steel tilt-out canister ensure long-lasting durability as well as quick and simple cleaning. This churro stuffer features large rubber feet and a heavy base to help prevent rocking during use. Get started making the soft, decadent churros that customers love with this churro stuffer! When operating electrically, this unit requires a 120V electrical connection for operation.

Kit Includes:

- (1) Vertical manual stuffer
- (1) Stuffer motor
- (1) Foot pedal
- (1) 11/16" non-hollow churro tube
- (1) 7/8" non-hollow churro tube
- (1) 15/16" non-hollow churro tube
- (1) hollow churro tube

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.