

Item #: 177SS20V2KIT Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco 20 lb. Stainless Steel Vertical Hybrid Electric / Manual Sausage Stuffer with 5/8", 7/8", 1 1/4", and 1 1/2" Stainless Steel Funnels - 120V

Item #177SS20V2KIT



Technical Data

Width	19 11/16 Inches
Depth	21 7/16 Inches
Height	30 1/8 Inches
Motor Length	12 3/16 Inches
Motor Width	11 7/16 Inches
Motor Height	7 7/8 Inches
Hertz	60 Hz
Phase	1 Phase
Voltage	120 Volts
Wattage	30 Watts

Features

- Vertical design saves valuable counter space
- Durable, easy-to-clean stainless steel construction
- Foot pedal promotes hands-free operation
- Includes 5/8", 7/8", 1 1/4", and 1 1/2" stainless steel funnels
- Hybrid design allows for manual or electric operation

Certifications



Avantco Equipment



Technical Data

Capacity	20 lb.
Color	Silver
Handle	With Handle
Material	Stainless Steel
Plug Type	NEMA 5-15P
Power Type	Electric Manual
Stainless Steel Type	Type 201 Type 304
Type	Vertical Sausage Stuffers
Usage	Standard Duty

Notes & Details

Make kielbasa, chorizo, bratwurst, and other mouthwatering meats with this Avantco sausage stuffer! This vertical unit delivers a reliable performance while taking up minimal counter space. It includes 5/8", 7/8", 1 1/4", and 1 1/2" stainless steel funnels, allowing you to make snack sticks, sausage, and luncheon meats without needing to buy any additional accessories. The 4 sizes of funnels accept nearly any size of collagen, fibrous, and natural casings to make your special dishes.

This sausage stuffer has enclosed steel gears that turn with 2 speed options, allowing you to easily attach the handle to a fast- or slow-turning shaft. This combines with a pressure relief valve to offer precise control over your product's consistency. The design of the handle and gears gives you greater leverage and makes turning and stuffing sausage easier than ever. This model's all-metal drive gears and piston rod are made to deliver the pressure needed to stuff both big and small sausages. Plus, the gasket completely seals the cylinder to prevent any meat or air leaks that would compromise the perfect sausage.

This unit includes a motor for electric operation, helping to increase efficiency and save your staff time and labor. With variable speed control, you can adjust the settings based on the texture and thickness of your sausage mixture. The motor controls the direction of the sausage and automatically reverses when it hits the bottom of the sausage stuffer. This motor also includes a convenient foot pedal, allowing the operator to focus on forming the sausage with their hands instead of manually operating the unit. This hands-free design promotes sanitation, which is especially important in a kitchen that works with raw meat.

This unit is made with type 201 stainless steel sides and a removable type 304 stainless steel tilt-out canister for long-lasting durability and simple cleaning. It features large rubber feet and a heavy base to help prevent rocking during use. For electric operation, this unit requires a 120V electrical connection.

⚠ 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.