





## MANUAL **SAUSAGE FILLER TKCU-MSF5L**

## STANDARD FEATURES

Horizontal type, 5 liters

- Constructed entirely from high-quality 304 stainless steel for maximum durability and hygiene, this stuffer is designed for long-term use in both commercial and home settings.
- ▼ The low center of gravity in its horizontal design enhances stability during use. An ergonomic handle and adjustable operating speeds make sausage stuffing less labor-intensive and more efficient.
- ▼ Equipped with five different stainless steel tubes (Φ10 mm, Φ16 mm, Φ22 mm, Φ32 mm, Φ38 mm), this machine can accommodate various sausage sizes, ideal for diverse culinary needs
- ▼ This 5-liter sausage stuffer can handle approximately 2.3 kg of meat, enabling you to efficiently process large batches. Its design includes detachable components that make cleaning straightforward and hassle-free, ensuring optimal hygiene and ease of maintenance.



## **PRODUCT SPECIFICATIONS**

Dimensions	55,9 x 21,1 x 21,8 cm
Volume	5 L
Weight	10,5 kg