

5L Manual Sausage Stuffer

This 5L manual sausage stuffer is designed for efficient and consistent sausage production. Constructed from durable stainless steel, it ensures hygiene and longevity.



ADDITIONAL IMAGES



Overview

Commercial Grade Manual Sausage Stuffer

This 5L vertical sausage filling machine is designed for professional use in kitchens, restaurants, and food processing facilities. Constructed entirely from high-quality stainless steel, it offers a durable and hygienic solution for consistent sausage production. Featuring a dual-speed manual control and LFGB certification, it ensures both operational efficiency and compliance with international sanitation standards.

Key Performance Metrics

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5 L

Capacity

2

Speed Levels

14 kg

Net Weight

Technical Specifications

Model Number	ECO-TV5L
Material	304 Stainless Steel
Operation	Manual (2 Speed Control)
Dimensions	680 x 320 x 300 mm

Features & Compliance

Certifications

LFGB Approved • International Sanitation Standard

Product Features

- Erective (vertical) design for space efficiency
- Dual-speed regulation for convenient filling
- Easy to disassemble and clean
- Firm and durable construction with exquisite workmanship
- Suitable for kitchens, restaurants, and food processing

Accessories & Versatility

Included Accessories

- 4 sizes of stuffer tubes
- Shake handle
- Optional stainless steel enema tube

Logistics

20GP Container Capacity

360 pcs