



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 ($\Phi 10$ mm, $\Phi 16$ mm, $\Phi 22$ mm, $\Phi 32$ mm, $\Phi 38$ 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