

Manual Sausage Stuffer with Nozzles

This manual sausage maker is constructed from durable 18/10 stainless steel, ensuring longevity and hygiene for home sausage production. It features a vertical design with a hand-crank mechanism for efficient filling.



Product Overview

Professional Manual Sausage Stuffer

This durable manual sausage stuffer is engineered from high-quality 18/10 stainless steel, providing exceptional hygiene and long-lasting performance. The vertical design features an ergonomic hand-crank mechanism that simplifies the filling process for consistent results. With included interchangeable nozzles, this unit offers the flexibility to create various sausage diameters, making it an essential tool for both professional and home-based food production environments.

Technical Details

Material Composition	18/10 Stainless Steel
Operation Type	Manual Hand-Crank
Nozzle Sizes	Yes

Features

Ideal Use Cases

- Fresh sausage production
- All-natural processing
- Home and professional kitchen use

Maintenance

Easy to Clean, Simple Assembly, Hygienic Design