



INSTRUCTION MANUAL

Installation | Maintenance | Use | Safety

Sausage Filler

Model

EL.10



Image merely illustrates.

CONGRATULATIONS,

You have just purchased a IMG-BRASIL equipment, product of the highest quality, safety and efficiency.

Founded in 1989, IMG-BRASIL is a respected company as one of the best and most complete companies in the field of gastronomy equipment manufacturing.

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IMG BRASIL PRODUCT MANUFACTURER



IMPORTANT:

**PRODUCT FOR PROFESSIONAL USE. DO NOT USE BEFORE READING THE MANUAL CAREFULLY.
IN CASE OF QUESTIONS, PLEASE CONTACT US::**

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ATTENTION!

The characteristics, pictures and figures presented in this manual should be considered for information. IMG BRASIL reserves the right to make such modifications as may be deemed necessary without prior notice.

1. Safety Information

1.1 General Warnings

- Cautions / precautions must be observed when installing, using, maintaining and discontinuing use of this equipment;
- Before carrying out any operation (assembly, use, maintenance and reuse after prolonged use of the equipment), read the manual carefully;
- The equipment must be used by trained personnel familiar with the use and safety regulations described in this manual;
- This equipment is not intended for use by persons (including children) with reduced physical, sensory or mental capacities, or people with lack of experience and knowledge, unless they have received instructions regarding the use of the appliance or are under the supervision of a person responsible for their safety.
- It is recommended that children be supervised to ensure that they are not playing with the equipment;
- In case of rotation of the personnel that will work with the equipment, the new operator must be educated about the standards and the operation of the same one;
- The operator must use the Adequate PPE (Personal Protective Equipment). As for example: use a hair cap to prevent them from getting stuck in the moving parts of the equipment;
- The operator must always be aware of situations that can cause a risk of accidents and avoid them. For example: avoid working with loose uniform sleeves, where they can lock in moving parts, causing accidents;
- After reading and clarifying all doubts, this manual should be carefully stored in an easily accessible location, known to all persons who will operate the equipment and make it available to those who will carry out maintenance for any inquiries. Whenever any questions arise, be sure to check the manual. Do not operate the equipment in any way with doubts;
- In the installation, it is essential to make this manual available to the professionals who will do the same;
- Before using your equipment, check if it is properly fixed with screws, washers and nuts on a bench;
- Do not use your equipment without lubricating oil on the gear axles. Insert only specific products for which the equipment is intended and never put your hands, fingers or objects inside the tube or in the moving parts while using the equipment, as this may cause an accident.

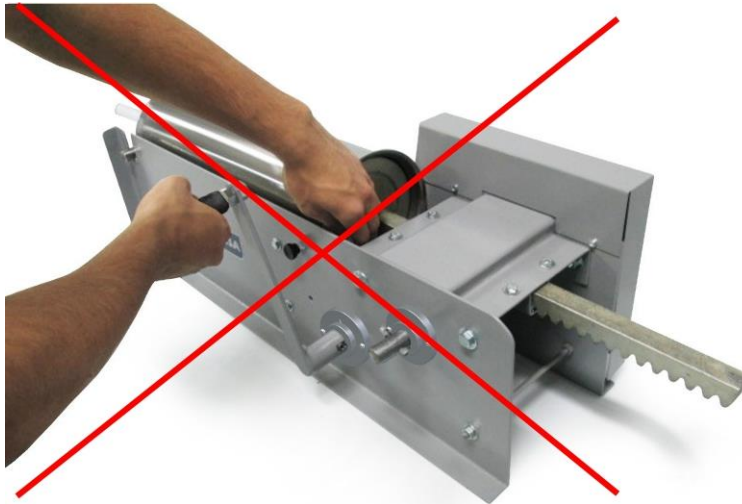


ATTENTION!

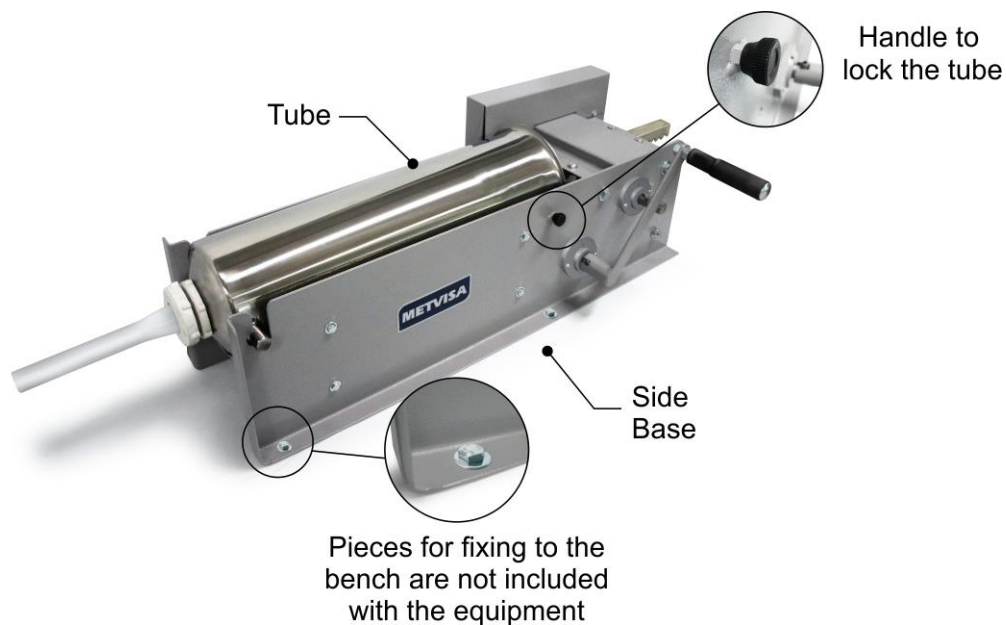
Do not perform repairs on your own. Refer servicing to qualified service personnel. Only use original parts in your equipment.

1.2 Mechanical Safety

- Never put your hands, fingers or objects inside the tube or in the moving parts while using the equipment, as this may cause an accident.



- Before starting work with your equipment, make sure that the base of the sides is fixed with screws, washers and nuts on a bench (pieces for fixing to the bench are not included with the equipment). Also check that the tube is locked with the handle.



The equipment described in this manual complies with the mechanical type hazard regulation. Security is achieved with:

1. Gear protection, protect the gear system, preventing operator access and contact with water, dust and other materials;
2. Handle, used to lock the tube during processing or transport of the equipment (prevents the tube from articulating suddenly);

3. Left and right sides, in addition to structuring the equipment, prevent operator access to the rack during processing;

4. O-ring of the piston, it scrapes the meat mix in the tube during processing, preventing the meat mix from going over the sides of the tube. In this way, the operator is prevented from scraping by other means, such as placing objects (spoons and knives) or even their hands;

5. Rack support, in addition to supporting the rack, prevents operator contact with the rack axis and gear during operation.

To view the parts described above, refer to the image in item 2.1 (Main Components) or in item 6 (Annexes - Exploded View) of this manual.



ATTENTION!

Always that some item referred to safety be removed from the equipment (for example, for cleaning or maintenance), replace it in place and confirm that it is performing its function correctly.

2. Technical Characteristics

2.1 Main Components

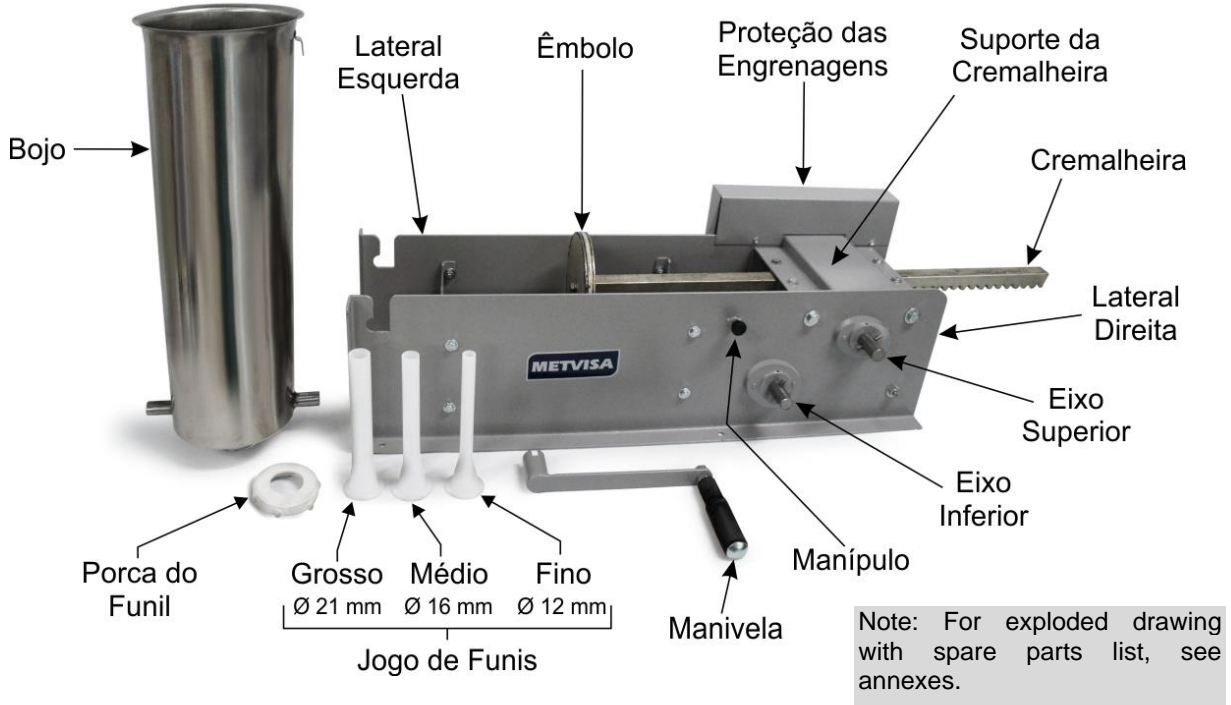
For the equipment described in this manual, safety in use, cleaning, maintenance and maximum hygiene are guaranteed by the design and special design of all parts, as well as the use of stainless steel and other materials suitable for contact with the foods.

The equipment was designed with the following characteristics:

- All sheet parts, which do not come into contact with the processed product, are made of carbon steel coated with epoxy electrostatic paint, an excellent anti-corrosion protection;
- Rack and piston made of cast iron, material of high mechanical resistance;
- Set of funnels made of non-toxic plastic (polyethylene – PE), material that is easy to maintain, hygienic and resistant to corrosion;
- Stainless steel tube, which resists the attack of various corrosive agents, such as most organic acids, organic substances in general, alkalis, oxy-salts, etc.

Note: Stainless steel is attacked by sulfuric acid, and it is also not resistant to hydrochloric acid, dilute sulfuric acid, chlorides and halides in general.

See below the main components of the equipment:



2.2 Technical Data

Model	Nominal Measures for Operation LxHxW (mm)	Net Weight (kg)	Capacity (kg)
EL10	1575*x690*x455	22,8	10

* Positioning facing the handle, the width measurement was considered with the rack out, that is, with the piston outside the tube and a funnel mounted on the tube. Height measurement with the tube up (position to fill with the meat mix).



ATTENTION!

Features like: model, serial number and weight of the equipment are provided on the label (figure below).



2.3 Supply and Disposal of the Equipment Packaging

The equipment is packed with wood or cardboard to ensure its perfect integrity during transport and is accompanied by the following documents:

- Instruction Manual for Installation. Use, Maintenance and Safety;

IMPORTANT

The packaging components (cardboard, wood, foam, strips, etc.) are products that can be assimilated to municipal solid waste and can be disposed of without difficulty. If the equipment is installed in countries with different standards, dispose of the packaging in accordance with current regulations. Dispose of the product correctly to help protect the environment. For more information on recycling, contact your local authorities, waste disposal service or the shop where you purchased the product.

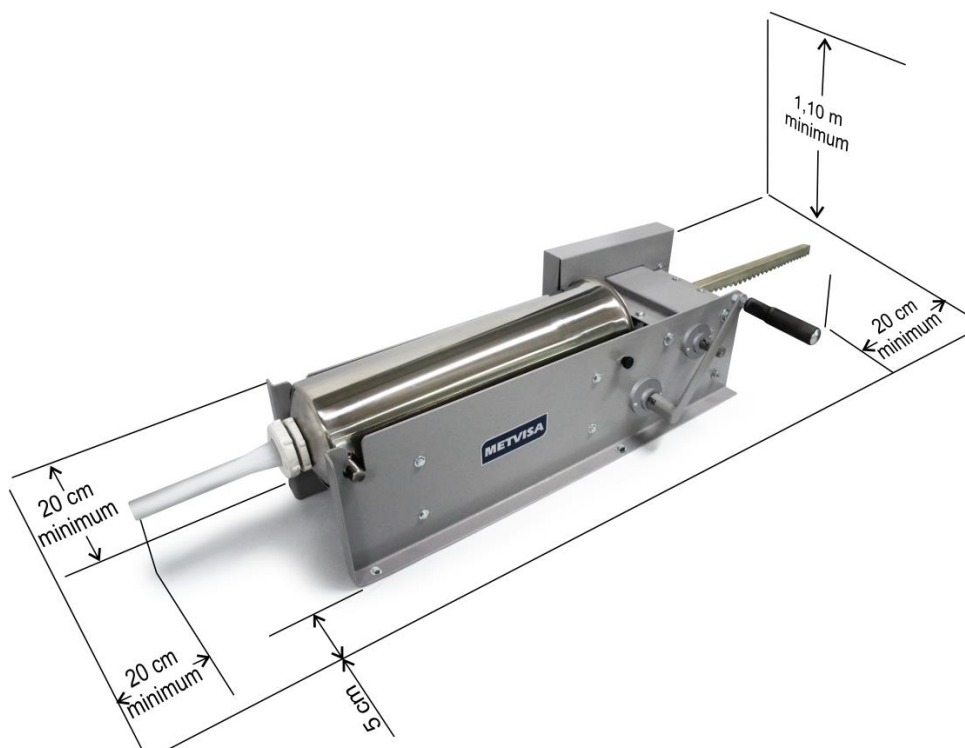
3. Installation

3.1 Equipment Layout

Fixing the equipment on a bench and setting it up for operation must be carried out by a qualified professional.

During installation, it is essential to make this manual available to the professionals who will carry out the installation.

To ensure correct operation and safety, the equipment must be positioned in an airy environment and on a sufficiently large, well-leveled, dry and stable support surface, away from heat sources and water taps, and at an average height. of 80 cm. Install your equipment leaving a distance on the sides and back of at least 20 cm, in the front leave 5 cm or a distance that allows the rotation of the crank without hitting the bench. At the height, it is necessary to leave at least 1.10 m so that it is possible to move the bulge during the filling of the meat mix. The arrangement of the equipment must have sufficient space for inspection, maintenance, cleaning and use.



We recommend fixing the base of the sides of the equipment on a bench using screws, washers and nuts (screws, washers and nuts for fixing are not included with the equipment) so that there is no risk of the equipment moving during use.



ATTENTION!

The installation and the place where the equipment will be placed must be in accordance with the Rules for the Prevention of Risks at Work and Safety at Work in Machines and Equipment (Regulatory Norm in each country).

The manufacturer does not take responsibility for possible direct or indirect damage caused by failure to comply with said standards and other instructions presented in this manual.

3.2 Safety Procedures and User Instruction

The professional who sells the equipment must instruct the user on the correct functioning of the equipment and must hand over this instruction manual.

The user must be informed of the necessary safety measures and must respect them, as well as all measures described in this manual.

Your equipment has mechanical protections (see item 1.2 Mechanical Safety) that prevent access to moving parts. Removing or tampering with these safety components can cause serious risks to the operator's upper limbs

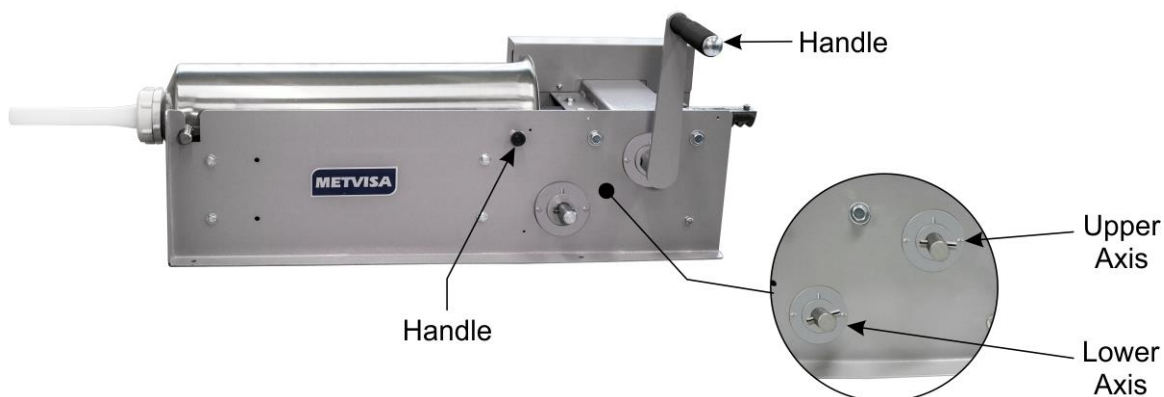
4. Equipment Use

4.1 Utility

The equipment used exclusively for filling various sausages.

4.2 Manual Use

The equipment consists in two handles, located on the right side plate of the equipment.



See description of each command below:

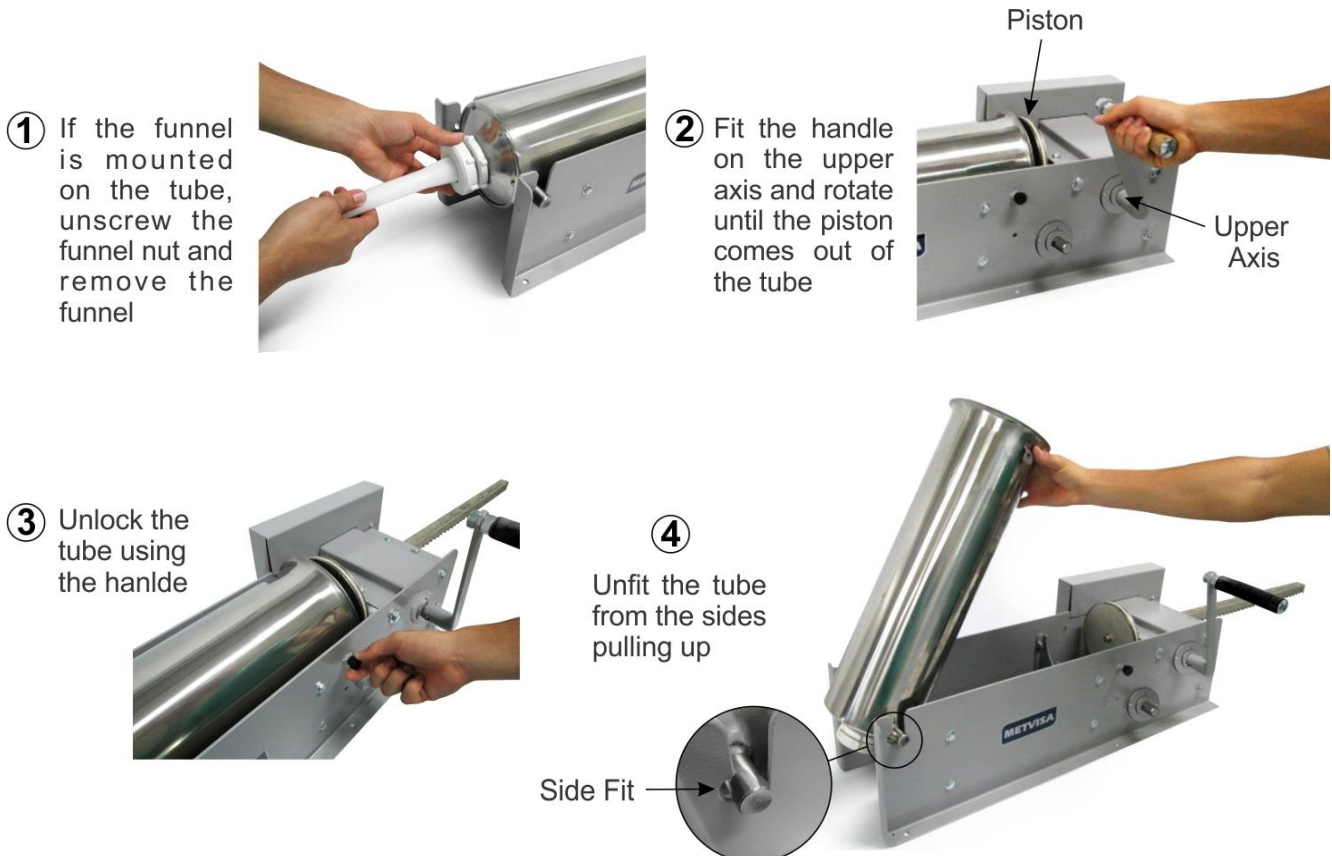
- **Handle** – used to move the piston both inside the tube, pushing the meat mix, and out of the tube, allowing it to be refilled. The handle can be fitted to the upper axis or the lower axis. Fitting on the upper axis is ideal for moving the piston into the tube or out of the tube faster. Fitting into the lower axis, it is possible to push the meat mix that will come out through the funnel.
- **Handle** – locks the tube, making it impossible to move it during the processing or transport of the equipment. To lock the tube, rotate the handle clockwise fitting the thread in the tube lock located on the side of the tube. And to articulate the tube, just rotate the handle counterclockwise until it releases from the lock.

4.3 Operating Procedures

Before operating your equipment, clean the components that will come into contact with the meat (tube, piston, funnel, etc). Follow the cleaning instructions in item 5 of this manual.

Check the disassembly and assembly procedure described below:

• Disassembly:



- **Assembly:** The assembly procedure is the reverse of disassembly. First assemble the tube in the slot on the sides of the equipment. Lock the tube by the handle. When reassembling the funnel, choose the funnel model that best suits the process you need at the moment, fit it in the tube, fixing it with the nut.

Assemble all parts perfectly to ensure operator safety and correct equipment operation. If any part is not secure, it may not have been fitted correctly. In this case, repeat the operation and without success, contact technical assistance.

- **Operation:** Before using the equipment, make sure that all parts are properly fitted and check the correct arrangement of the equipment as instructed in item 3.1 (Disposition of Equipment).

Follow the equipment operation procedure below:

- Fit the handle on the upper axis and withdraw the piston until it comes out of the tube;



ATTENTION!

When withdrawing the piston, it is important that there is nothing obstructing the funnel or nozzle, as it is necessary to have air inlet so as not to generate a vacuum and damage the tube.

Do not let casing or other material clog the funnel while the piston is withdrawing.

- Before tilting the tube, check that the funnel will collide with the table. If this occurs, the funnel must be removed from the mouthpiece;
- Unscrew the handle to unlock the tube and articulate the tube (tilting tube);
- Fill the tube with the meat mix and lower and lock the tube again using the handle;
- Choose one of the three funnel models (thin, medium or thick) and mount it on the tube, securing it with the funnel nut;
- Wrap the funnel around the end of the casing, covering it until there is only about 20 cm of casing left at the end;
- Bring the piston closer to the meat mix through the handle;
- Fit the handle on the lower axis and rotate the handle so that the piston starts pushing the meat mix in order to expel the filling through the funnel, which will fill the casing;
- With one hand, loosen the casing, which has been coated in the funnel, controlling the entrance of the stuffing and guiding the sausage that is coming out so that it forms a snail (format traditionally used in artisanal sausages);
- Continue rotating the handle until the entire casing is filled with the meat mix;
- After the end of the process, perform the cleaning according to the instructions in item 5 (Cleaning and Maintenance).



ATTENTION!

If you notice that the equipment is unable to carry out the stuffing process, check that all the pieces are perfectly assembled and fixed, as well as that the meat has been ground enough, so that it does not interfere with the output of the stuffing through the funnel.

Failure to comply with these guidelines will be considered an unsafe act and abusive use of the equipment.

IMPORTANT

The operator must use the appropriate PPE (personal protective equipment). For example: wearing hair caps, preventing them from getting caught in the moving parts of the equipment, and appropriate gloves that, in addition to guaranteeing hygiene in meat handling, protect the operator during food processing.

IMPORTANT

The manufacturer does not take responsibility for possible direct or indirect damage caused by failure to comply with said standards and other instructions presented in this manual.

5. Cleaning and Maintenance

5.1 Cleaning Procedures and Products Used

Your equipment was built with first-line materials, so use it properly and you will obtain great satisfaction. Always keep your equipment clean and well-cared for, which will make it much more durable.

Daily cleaning of the equipment must be carried out for good operation and durability.



ATTENTION!

Do not use water jet to clean the equipment.

IMPORTANT

This equipment is not intended to be immersed in water for cleaning. Follow the instructions below to learn the parts that can be immersed and what special care is taken with the other parts.

Removable parts (tube, funnel and funnel nut) must be removed from the equipment and washed with hot water and neutral soap. Clean the corners well, eliminating meat residues.

With the exception of the gears and axles (parts that must be kept lubricated with non-toxic white grease), the rest of the equipment, including the detachable handle, must be cleaned as often as possible, to prevent food residues from drying and sticking in the parts. For cleaning, dilute the soap or neutral detergent in warm water and apply with a soft cloth. With a cloth dampened with water, rinse and then dry the parts with a soft, dry cloth.

Never use abrasive products or sponges for cleaning, as they can scratch or damage the surface of the parts.

IMPORTANT

The manufacturer does not take responsibility for possible direct or indirect damage caused by failure to comply with said standards and other instructions presented in this manual.



ATTENTION!

It is extremely important that the products used for cleaning ensure maximum hygiene and that they are non-toxic.

5.2 Breakdown Maintenance and Procedures

The operator must be instructed to carry out routine inspections, making small adjustments, cleaning and observing signs of breakdowns that may occur. Examples include: checking for strange noises indicating gas leaks; burners that do not light; the non-execution by the equipment to the service to which it is proposed; among others. Actions like these are indispensable to guarantee a longer equipment life.

It is recommended that each 6 months be made preventive maintenance, checking and adjusting the loose, cleaning the internal parts, and others. Detecting broke parts or without the correct functionality the worker needs to exchange the parts, always using original parts only.



ATTENTION!

The equipment must not be dropped or bumped. Any part of the stuffer machine that is bent or dented may compromise its performance or operation.

Never let your equipment work without lubricating the gears and axles, as this will cause damage to your equipment.

It is recommended to lubricate the parts every 6 months of use or 800 hours worked.

This equipment uses SAE 140 lubricating oil on the axles and Food Grade Non-Toxic White Grease on the gears and rack.

By carrying out preventive maintenance, the inconvenience of having the equipment stopped when it is most needed is eliminated, the cost of maintenance is reduced and the risk of accidents is reduced.



ATTENTION!

Preventive maintenance requires a trained professional.

Whenever an item related to the safety of the equipment is removed (such as when performing maintenance), put it back in its proper place and confirm that they are performing their function correctly.

Detecting broke parts or without the correct functionality, please contact the nearest authorized service center.

5.3 Prolonged Interruption in Use of the Equipment

When you have to leave the equipment stopped for an extended period of time, perform a thorough cleaning, including the accessories. It is advisable to protect all parts of the equipment with white petroleum jelly or with suitable products that are commercially available. You must also protect the equipment from dust by covering it with a nylon or other material.

6. Analysis and Troubleshooting

6.1 Problems, possible causes and solutions

IMG quality products are designed with materials and components that guarantee a longer service life for your equipment. However, due to natural wear, improper use or lack of maintenance, the equipment may have irregularities in its operation.

In the following table, you can see possible causes and solutions:

PROBLEMS	POSSIBLE CAUSES	SOLUTIONS
Liquid leakage at the bottom of the tube	- Funnel nut not properly secured.	- Unscrew the funnel nut and fix it again. Follow the disassembly and assembly procedure according to item 4.3 of the manual.
		- Send the equipment to the nearest authorized service station or contact the factory.
Liquid leaking from the piston	- Piston o-ring, broken, worn or smaller in diameter.	- Send the equipment to the nearest authorized service station or contact the factory.
Heavy or stuck handle.	- Lack of lubrication.	It is recommended to lubricate the parts every 6 months of use or 800 hours worked. This equipment uses SAE 140 lubricating oil on the axles and Food Grade Non-Toxic White Grease on the gears and rack.
	- Gears or rack with broken teeth or excess material between them.	- Send the equipment to the nearest authorized service station or contact the factory.
	- Product different from the one indicated or poorly ground meat.	- Send the equipment to the nearest authorized service station or contact the factory.
Equipment makes noise	- Gears or rack with broken teeth or excess material between them.	- Send the equipment to the nearest authorized service station or contact the factory.

For more information and clarification, contact the Authorized Technical Assistance nearest you. See list of technical assistance on our website: www.metvisa.com.br

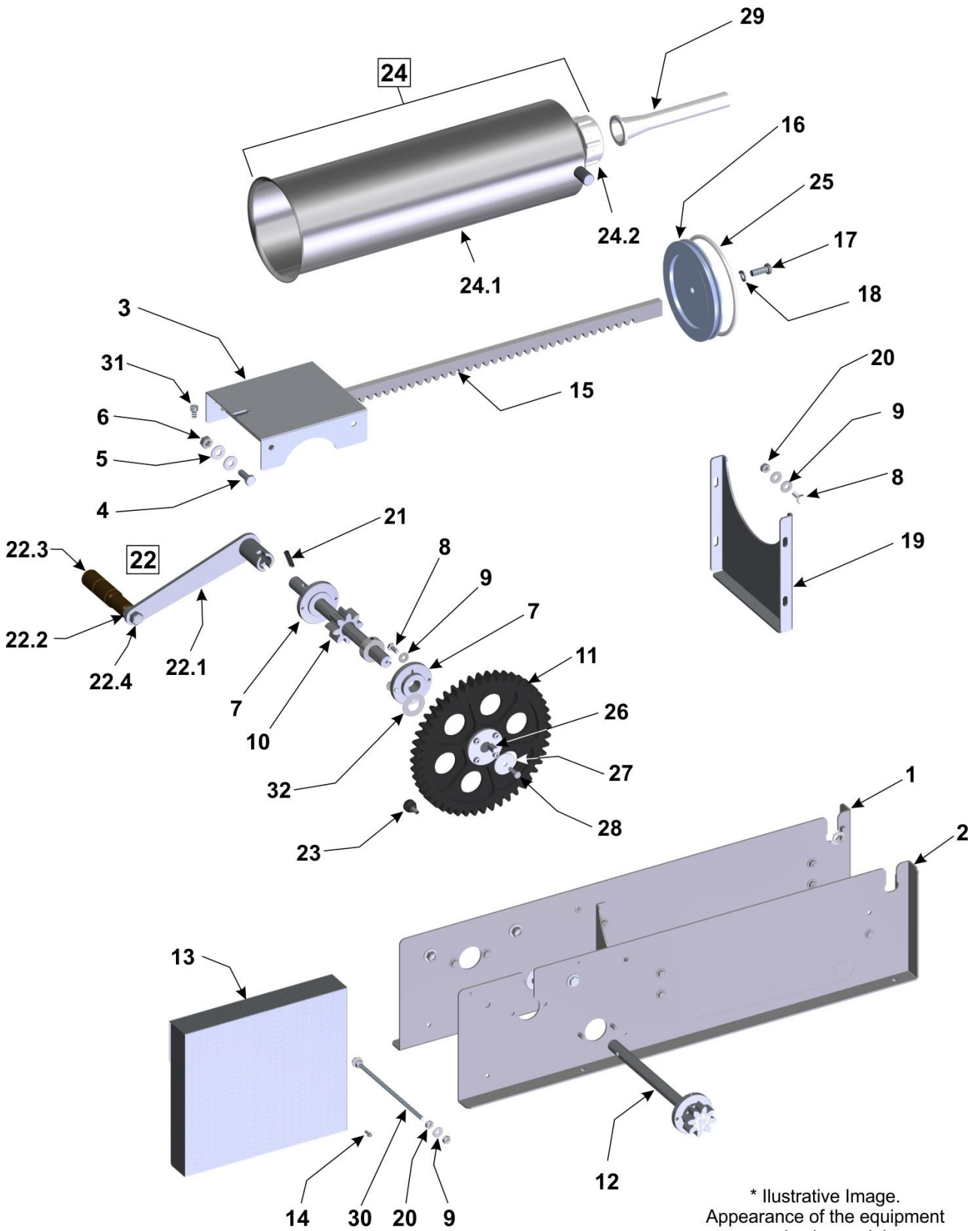
7. Applicable Standards

The Brazilian standards applied for the development of the equipment and preparation of this manual are:

- NR-12 - Portaria 197 de Dezembro de 2010;
- Applicable Technical Standards (ABNT NBR, ISO IEC).

8. ANEXXES

Exploded View Drawing



Spare Parts List

Position	Code	Description	Quantity
1	CJT1061	Right Side Welded	01
2	CJT1060	Left Side Welded	01
3	CJT540	Rack Support	01
4	PRS027	Hex Screw	04
5	ARL002	Flat washer	08
6	POS003	Hexagon Nut	04
7	MAC099	Mancal	03
8	PRS010	Hex Screw	16
9	ARL004	Flat washer	26
10	CJT1053	Complete Upper Axis	01
11	EGG109	Plastic Gear Driven with Bushing	01
12	CJT1055	Complete Lower Axis	01
13	PTC218	Gear Protection	01
14	PRR005	Round Machine Screw	04
15	CRM005	Rack	01
16	FLG037	Piston Flange	01
17	PRS023	Stainless Steel Hex Screw	01
18	ARP002	Stainless Steel Pressure Washer	01
19	SBT388	Side Support	02
20	POS005	Hexagon Nut	12
21	PNL005	Elastic Pin	02
22	CJT1051	Complete Handle	01
22.1	CJT1052	Welded Handle	01
22.2	MNL062	Plastic Handle Cable	01
22.3	PRF008	French Screw	01
22.4	POS010	Hexagon Nut	01
23	MNL014	Handle	01
24	CJT638	Complete Tube	01
24.1	CJT637	Welded Tube	01
24.2	POE001	Funnel Nut	01
25	ORG005	O'ring Piston	01
26	CHV007	Square Key	01
27	ARE001	Flat washer	01
28	PRS018	Hex Screw	01
29	FNL001	Funnel Set	01
30	REF064	Central Reinforcement of the Structure	01
31	PRT028	Allen Screw	01
32	ARE045	Stainless Steel Washer	01

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