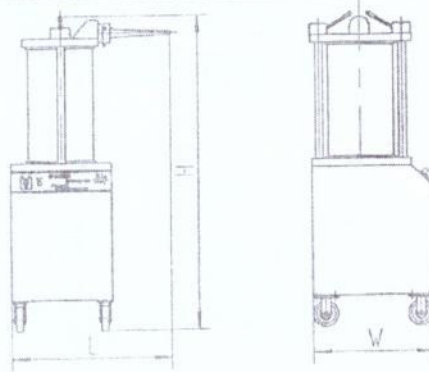


# MANUAL EMBUTIDORA MARCA BBG REF: SF

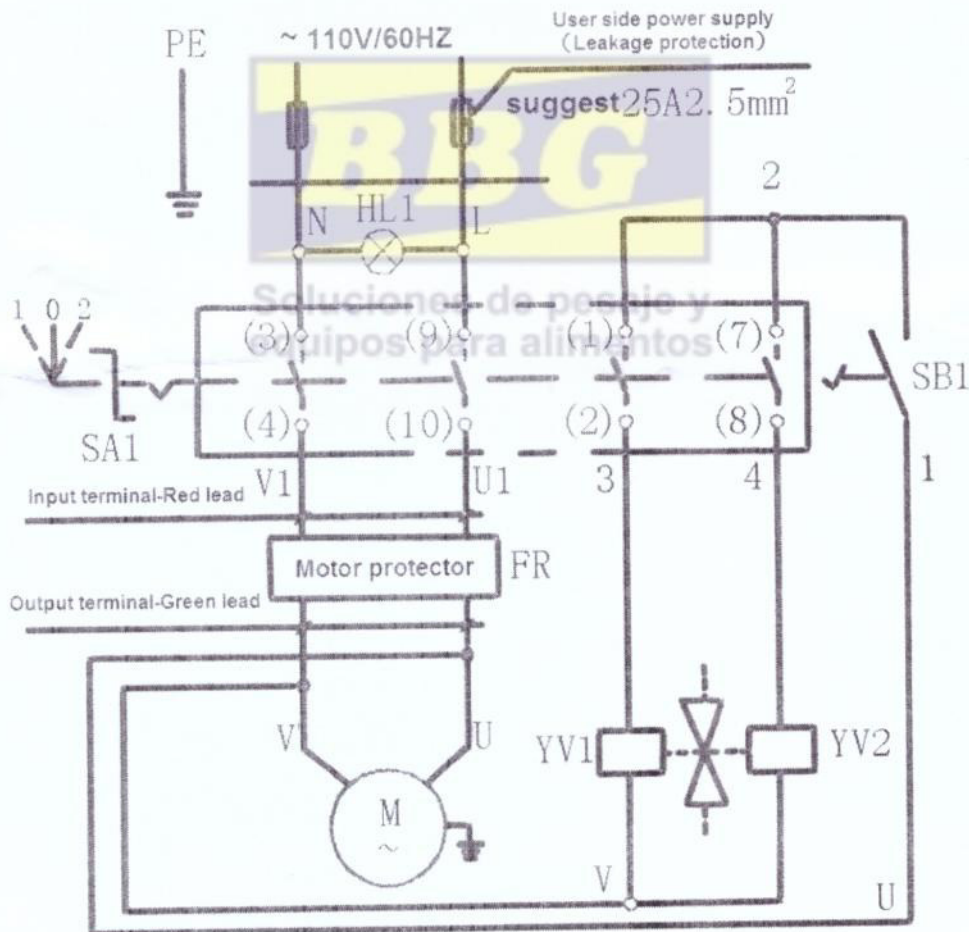
## Technical Specifications:

Model	Bowl Dia	Voltage	Frequency	Power	Rating input power	Weight	Dimension
SF260	φ260	~ 110V	60Hz	0.75kw	1.1kw	165kg	640×485×1240



## Circuit Diagram:

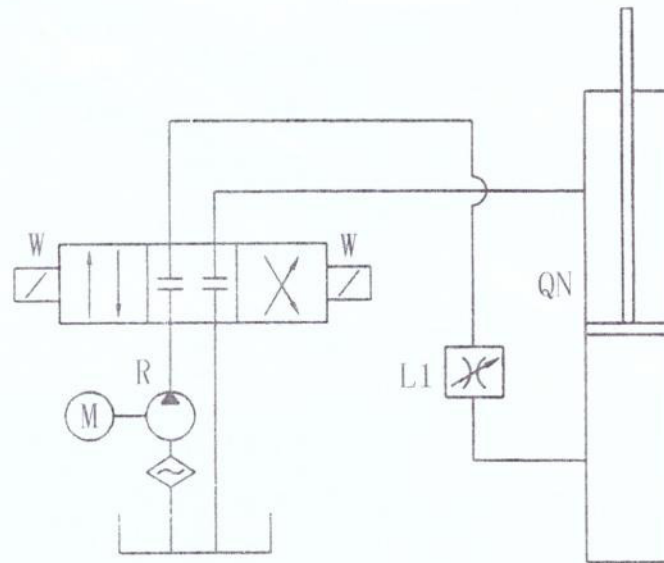
Code	Name	Model	Specification	Quantity
YV1YV2	electromagnetism valve	34DO-B6C-T	220V AC	1
TC	transformer	BK100	100VA220V/24V	1
SB1	foot switch		380V 5A	1
SA1	changeover switch	LW6-2/B063	380V 6A	1
M	hydraulic pressure pump motor	DWCP712-4	220VAC450W4.9A	1



## Hydraulic Pressure Diagram

Code	Name	Model	Specification	Quantity
R	hydraulic pressure pump	P102	2ml/r	1
W	electromagnetism valve	34DO-B6C-T	AC 24V	1
LI	throttle	LI-10		1
QN	oil jar	UG-QN63/32-370		1

# MANUAL EMBUTIDORA MARCA BBG REF: SF



## Maintenance and Trouble Debar:

Trouble	Reason	The way of debar
After connect power supply, changeover switch, foot switch, still can not work.	The electric line connect not so good (or electric attaint)	Check the electric line.
The piston movement not so Calm.	Not enough oil in the box.	Add oil, eject the air.
No pressure when it working.	Scurry oil at the oil jar's top and bottom cavity.	Change the oil jar airproof ring.
Can not adjust the speed.	Out of use of throttle.	Repair or change the throttle.
Leak oil.	The airproof part attaint.	Change the leak oil airporoof part.
Others trouble.	Please contact our professional repair guys.	

Soluciones de pesaje y  
equipos para alimentos

# MANUAL EMBUTIDORA MARCA BBG REF: SF

## SF260 Rapid Sausage Filler

### Introduction:

SF260 Rapid Sausage Filler is suitable for meat processing enterprise, individual business party, it's the best equipment for a processing fill sausage, banger, ham sausage etc. with the following specialty:

- 1、Stainless steel body machinery, luxury and beautiful, food sanitation.
- 2、Big capacity bowl, hydraulic pressure system filling sausage with rise and lower, low noise, high efficiency.
- 3、High quality elements adopted import and local one, hydraulic pressure element, good quality and long life.
- 4、Conversion switch, double control of food-step switch, operation more safety.
- 5、Move style body, more area to be used.
- 6、Adopted side-hang style hydraulic pressure bag, convenience for remove, maintain.

### Operation:

- 1、At the first time, before using machine, please open cover board which on the left, then screw the exhaust hole that on top of the oil box. At last, close the cover board.
- 2、Before working it, please clean up the parts which will be touched the meat, such as bowl, pressure cover, piston etc.
- 3、Connect with power supply 110V, 60Hz, and must be had the reliable ground protection.
- 4、Put the mixed meat filling into the bowl and tighten the pressure cover.
- 5、Put on the casing and adjust the changeover switch to "clockwise" position, then it will begin to filling the sausage when you step on the foot switch.
- 6、After finished filling a sausage, loosen the foot switch, change the casing.
- 7、After used up one bowl of meat, adjust the changeover switch to "anti-clockwise" position, then step on the foot switch, the piston will return to the bottom of the bowl. Then as per the step of 4 and 5, repeat working.
- 8、The adjustable valve which stated in the side of eddy oil road and the bottom of oil jar, it can adjust filling sausage and backhaul speed. (when it leave factory, it has adjusted, please do not adjust again if not necessary.)

Attention: it can not be cleaned by water directly.