DICK

Traditionsmarke der Profis

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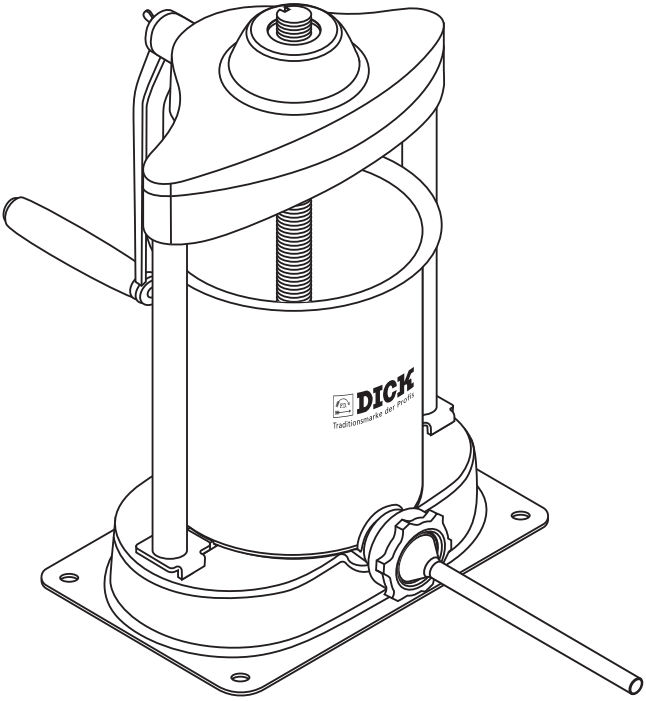



**Operating Instructions** (Translation)

# Tabletop sausage filler for home slaughter HTW II

| | |
|---|---|
| Prod. no. 9 0607 000 | including filling tubes plastic |
| Prod. no. 9 0617 000 | including filling tubes stainless steel |

No. 906074393 Vers.1/09 2022

Friedr. Dick GmbH & Co. KG · PO Box 1173 · 73777 Deizisau · GERMANY ·
Tel.: +49 (0)7153-817-0 · Fax: +49 (0)7153-817-218/-219 · Web: www.dick.de · E-Mail: mail@dick.de

## Manufacturer and customer service address

Friedr. Dick GmbH & Co. KG
PO Box 1173
73777 Deizisau, Germany
GERMANY

Also visit the Friedr. Dick YouTube channel.
https://www.youtube.com/user/FriedrDick/videos
Videos show the operation of the Friedr. Dick machines.

## Copyright

## Contents

# 1 User Information

## 1.1 General

These operating instructions are part of the HTW II with the serial number as stated on the type plate.The type plate is on the underneath of the base plate.

These operating instructions must be kept within reach near the machine at all times. They contain important information for the safe, proper and economical use of the machine.

These operating instructions must have been read and understood by each person before this person may carry out the following work using the machine:

- putting into operation,
- operating,
- servicing.

**NOTE**

Avoid dangers and lower repair costs:

⇨ The operating instructions must be observed at all times while working on and with the machine.

The technical information and instructions for use in this operating instructions are up-to-date and correct on delivery of the machine. Friedr. Dick GmbH & Co. KG reserves the right to further develop the design and to make changes without notice.

All directional information refers to the view of the operator.

## 1.2 Symbols and conventions

### 1.2.1 Instructions

Sequences of actions, which must be carried out in the given order are specified as a numbered list:

1. Instruction step 1.
2. Instruction step 2.

### 1.2.2 Lists

Lists without a particular order that have to be followed are shown as a list with bullet points or indent markings:

- Property A
  - Detail 1
  - Detail 2
- Property B

### 1.2.3 Courses of action

The courses of action to be taken to avoid dangers or the required further procedure are marked with an arrow or indent markings:

⇨ Procedure 1
  - Detail 1
  - Detail 2

⇨ Procedure 2

# 2 Scope of Supply

## 2.1 Package contents

- Basic frame with gears with mounted piston gasket and valve
- Cylinder
- Crank handle
- Wing screw
- Set filling tubes
- Union nut
- Operating instructions

## 2.2 Unpacking the machine

1. Unpack the machine immediately after purchase.
2. Check whether the machine has suffered any defects or damage during transport.
   ⇨ Keep the original box for any necessary returns in order to prevent transport damage.
3. Check the package contents to ensure that the delivery is complete.
   ⇨ Report missing parts/defects to your specialist dealer immediately. Complaints made at a later date can no longer be recognised.
   ⇨ Keep the invoice during the warranty period as proof of purchase.
4. In case of complaints, write to your specialist dealer, enclose the original invoice and a precise description of the defects.
5. Before returning the product, wait for the specialist dealer's reply in order to initiate the necessary steps.
   ⇨ Friedr. Dick GmbH & Co. KG does not pay any transport costs for returns that have not been explicitly approved.

# 3 Environmental Protection

**NOTE**

**DISPOSAL**

Used machines, replacement parts and packaging are made of recyclable materials.

⇨ The above materials must be disposed of independently (properly and in an environmentally friendly manner) and in accordance with the statutory regulations applicable in the relevant countries.

# 4 Safety

## 4.1 Meaning of the warnings

### 4.1.1 Marking of risks of injury

In these operating instructions, signal words such as **WARNING** or **CAUTION** indicate the gradation of a possible risk of injury.

**WARNING** indicates a potentially hazardous situation which, if not avoided, may result in death or serious injury.

**CAUTION** indicates a potentially hazardous situation which, if not avoided, may result in minor or slight injury.

### 4.1.2 Marking of property damage

**ATTENTION** indicates a potentially hazardous situation which, if not avoided, may result in property damage.

### 4.1.3 Marking of additional information

**NOTE** provides additional information and helpful tips for the safe and efficient use of the machine.

### 4.1.4 Symbols for the safety instructions

Important or particularly useful information is highlighted using symbols so that it is readily recognised:

**WARNING** – indicates a warning, which must always be noted and followed.

**INSTRUCTION** – indicates instructions, which must be complied with for safety reasons.

**NOTE, TIP** – indicates general information containing user tips and useful information.

**Read the operating instructions**– indicates that the operating instructions must be observed, as failure to do so may result in serious injury or even death.

**WARNING**

**RISK OF INJURY DUE TO INCORRECT HANDLING**

Incorrect operation may lead to damage or injury.

⇨ The machine may only be used by people who have read and understood the operating instructions.

## 4.2 Intended use

- The tabletop sausage filler HTW II is designed for food processing companies, caterers and ambitious private persons who want to produce their own sausages.
- The tabletop sausage filler may only be used to produce sausages made of freshly slaughtered meat and all soft and warm cooked sausages. Only food may be processed.
- The tabletop sausage filler may only be used if it is in a technically flawless condition as intended.
- Only original accessories and spare parts from the manufacturer may be used.

Any other or additional use is deemed to be improper use.

- It is not designed for industrial use. Also, the HTW II may not be used by persons and children with limited physical, sensory or mental abilities.
- The use of parts other than original spare parts poses an unpredictable risk that may result in injuries.

The owner is responsible for any damage caused by improper use.

**NOTE**

Flawless function is only possible if the sausage meat is soft, e.g. blood sausage, liver sausage or warm 'coarse' bratwurst, i.e. all cooked sausages (because filled when warm/soft) and all sausages from freshly slaughtered meat.

Sausages made of cooled material and raw sausage types e.g. house salami, premium salami or cervelat etc. cannot be filled because the temperature here is close to freezing point (base material is processed when frozen).

# 5 Design and Function

## 5.1 Technical data

**Technical data:**

| | FILLING TUBE (PLASTIC) | FILLING TUBE (STAINLESS STEEL) |
|---|---|---|
| Net weight | 12.5 kg | |
| Length x Width x Height | 332 × 436 × 484 mm | |
| Maximum allowed torque on the crank handle | 50 Nm (effective weight of 20 kg on the crank handle) | |
| Diameter of the supplied filling tubes | 12 mm / 18 mm / 22 mm / 33 mm | 13 mm / 16 mm / 23 mm / 32 mm |

## 5.2 Design of the HTW II

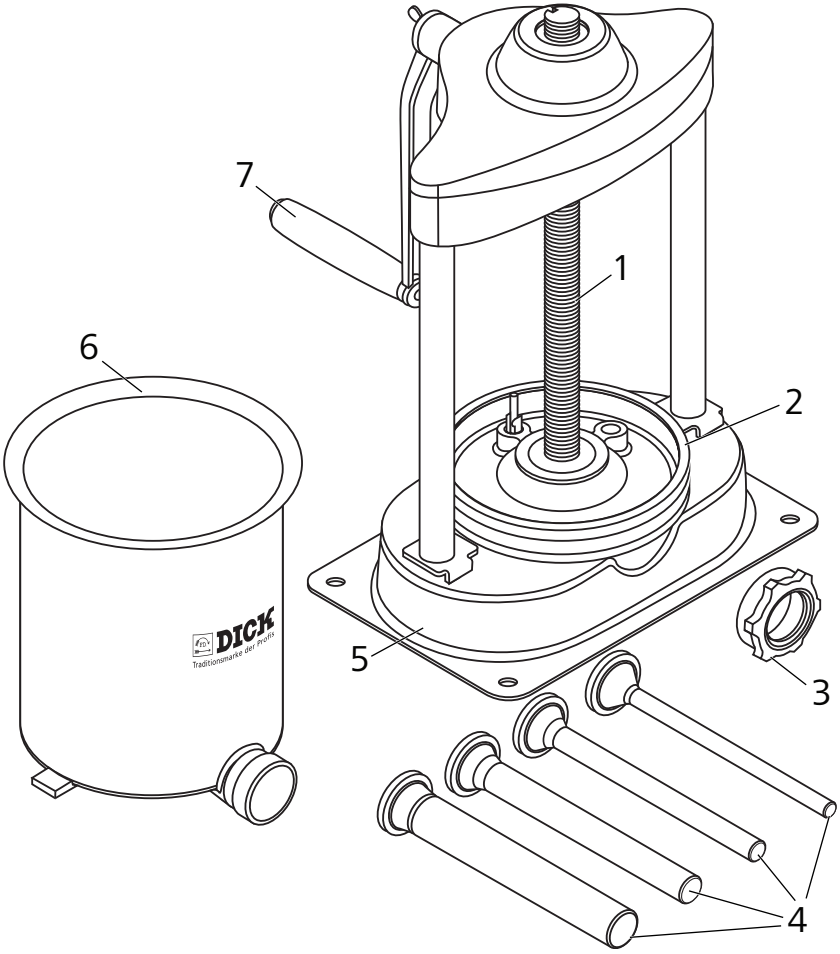



Image 1 – Design of the HTW II

**[1-1]** Threaded spindle
**[1-2]** Piston with sealing ring and valve
**[1-3]** Union nut
**[1-4]** Filling tubes
**[1-5]** Base plate
**[1-6]** Cylinder
**[1-7]** Crank handle

## 5.3 Function

The tabletop sausage filler consists of a base plate **[1-5]** with a hold-down clamp for the cylinder **[1-6]** into which the sausage meat is filled. The pressed sausage meat is filled into the sausage gut via a filling **[1-4]** tube. The filling tube can be replaced and attached to the cylinder with a union **[1-3]** nut. The piston **[1-2]** is lowered by the threaded spindle **[1-1]** to press the sausage meat. The machine is actuated using the crank handle **[1-7]**.

The cylinder and base plate are made of rustproof steel. The piston, valve, union nut, gaskets and crank handle are made of hygienically approved plastic. The filling tubes are made of stainless steel or plastic. The tightly-closing piston is quipped with an air valve. Filling tubes made of plastic with diameters of 12, 18, 22 and 33 mm or filling tubes made of stainless steel with diameters of 13, 16, 23 and 32 mm are also supplied.

# 6 Putting the Machine into Operation

## 6.1 Before installing the machine

The tabletop sausage filler must be checked for damage and cleaned hygienically every time before use; to do this, observe the Cleaning and Maintenance chapter.

**CAUTION**

**RISK RESULTING FROM FAULTY MACHINE PARTS**

Commissioning a damaged machine may lead to damage or injury.

⇨ The machine may only be used if undamaged.

In case of damage, the machine must be decommissioned immediately.

## 6.2 Installing and attaching the sausage filler

The sausage filler needs to be attached to the table for operation.

- Insert the crank handle and attach the screw.
- Apply a little grease to the thread of the piston nut when installing.
- Screw the piston onto the threaded spindle up to the stopper. Check that the valve position is correct (see chapter 6.3.3 on page 18).
- Insert the valve into the piston – check it is complete and can move freely (see chapter 8.3 on page 24).

**CAUTION**

**RISK OF INJURY IF THE MACHINE IS INSTALLED INCORRECTLY**

A slipping, falling or tilting machine can fall on hands or feet and cause injuries.

⇨ Only place the machine on a stable, load-bearing table or other base that can support the weight of the machine.

⇨ The stand must not be mobile or fitted with wheels or castors.

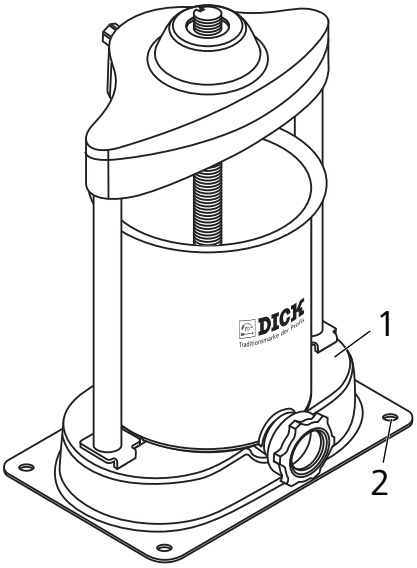
⇨ The machine must stand on a flat, non-slip surface.

⇨ The base plate must be attached to the sub-frame with four M10 screws and washers.

## 6.3 Installing the machine

### 6.3.1 Affixing the machine

The machine must be mounted tightly to the surface using the four mounting boreholes, and the **[2-2]** M10 screws and washers.

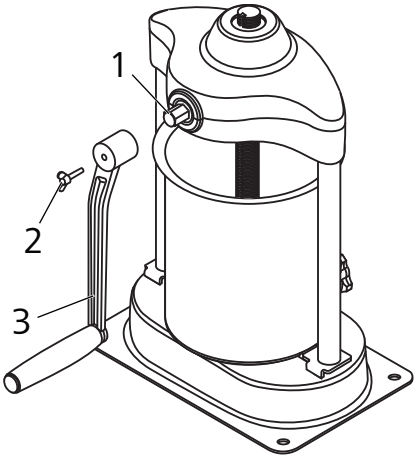



**[2-1]** Base plate
**[2-2]** Mounting hole

Image 2 – HTW II

### 6.3.2 Attaching the crank handle

1. Place the crank handle **[3-3]** onto the drive shaft **[3-1]**.
2. Attach the crank handle **[3-3]** with the wing screw **[3-2]**.




**[3-1]** Drive shaft
**[3-2]** Wing screw
**[3-3]** Crank handle

Image 3 – Mounting the crank handle

### 6.3.3 Attaching the piston

**NOTE**

If the piston is not screwed on completely, the thread may be damaged irreparably during the working stroke

1. Check the piston gasket before installation and lubricate if necessary.
2. Screw the piston nut **[4-5]** completely onto the threaded **[4-1]** spindle.
3. The valve must be positioned **[4-4]** in the direction of the **[4-2]** crank handle.

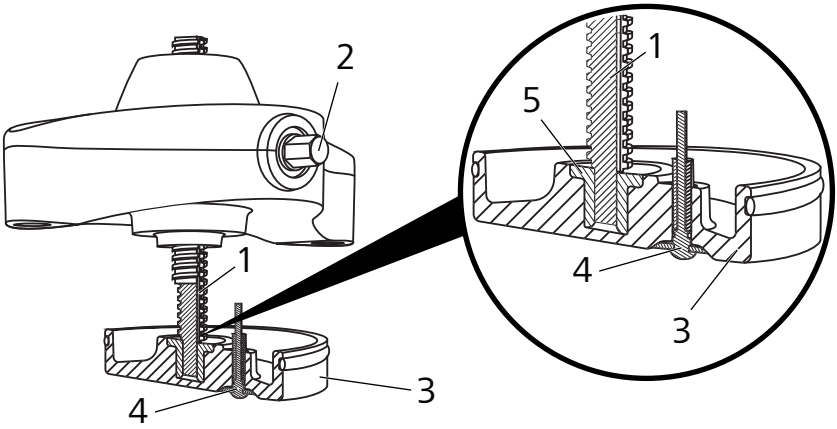



Image 4 – Piston mounted

**[4-1]** Threaded spindle
**[4-2]** Crank handle
**[4-3]** Piston
**[4-4]** Valve
**[4-5]** Piston nut

### 6.3.4 Add cylinder

**CAUTION**

**THERE IS A RISK OF INJURY WHEN HANDLING THE CYLINDER**

When carrying or lifting the cylinder, it can fall or slip. There is a risk of crushing during insertion.

⇨ Fill the cylinder very close to th machine.

⇨ When inserting the cylinder, do not start cranking whilst your hands are in the machine.

1. Crank the piston **[5-1]** right to the top.
2. Align the cylinder **[5-2]** in the hold-down clamp **[5-4]** of the HTW II when inserting and match up with the **[5-1]** piston.

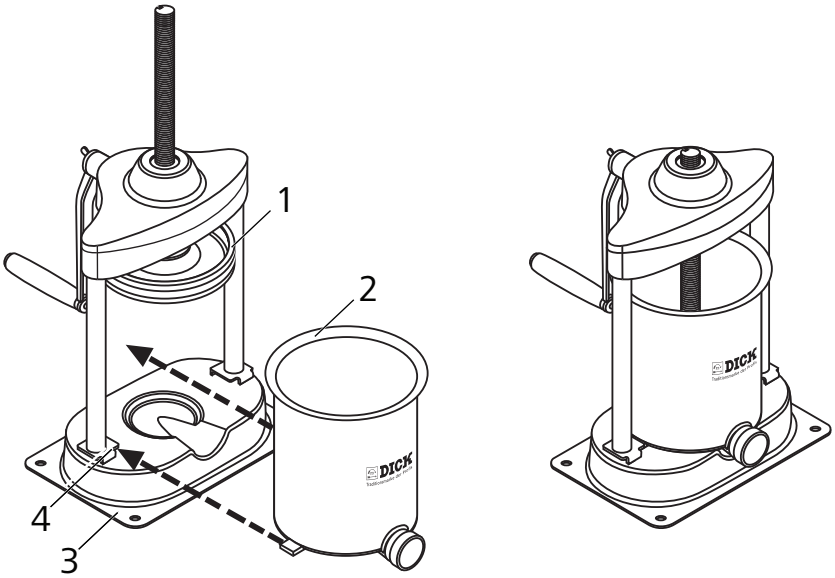



Image 5 – Insert cylinder

**[5-1]** Piston
**[5-2]** Cylinder
**[5-3]** Base plate
**[5-4]** Hold-down clamp

### 6.3.5 Mounting the filling tubes

1. Select the required filling tube **[6-2]**.
2. Mount the union nut **[6-1]**.

**[6-1]** Union nut
**[6-2]** Filling tube

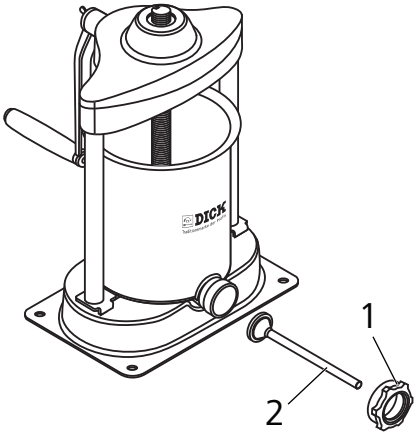



Image 6 – Mounting the filling tube

# 7 Operation

**CAUTION**

**RISK OF INJURY DUE TO INCORRECT HANDLING**

Incorrect handling of the machine may result in blunt injuries. The machine may only be used by people who

- ⇨ have read and understood the operating instructions,
- ⇨ are familiar with commissioning, operating and servicing the machine,
- ⇨ only operate the machine only for its approved use (see “Intended use“).

**WARNING**

**RISK IF HYGIENE REGULATIONS ARE NEGLECTED WHEN PROCESSING FOOD**

Neglecting hygiene rules can lead to illness and infections. The machine may only be used, if

- ⇨ it is cleaned every time before use,
- ⇨ hands are washed or gloves are worn,
- ⇨ a hair net is worn.

**CAUTION**

**RISK OF INJURY**

The crank handle is under pressure when the sausage meat is being compressed, and can jump back.

- ⇨ Allow as little air as possible to be included during filling.

**CAUTION**

**RISK OF CRUSHING BETWEEN THE PISTON AND THE CYLINDER**

There is a risk of crushing when inserting the piston into the cylinder.

- ⇨ Do not reach into the cylinder during insertion.

1. The piston must be right at the top in the loading and unloading position. There is a risk that the cylinder will damage the valve!
2. Screw the required filling tube size and the union nut onto the cylinder.
3. Insert the cylinder aligned in the hold-down clamp.
4. Fill with sausage meat.
5. Crank the piston down until sausage meat comes out of the filling tube.
6. Pull the gut onto the filling tube and then close on one side.
7. Winding the crank handle presses the sausage meat into the gut. The process is then guided by hand so that the gut is filled in a controlled manner.
8. Fill the gut with sausage meat up to the required length and then tie off or twist the gut to close.
9. Once the piston sits on the base of the cylinder, press again with more power briefly to close the valve.
10. Crank the piston right up to the top again.

# 8 Servicing and Maintenance

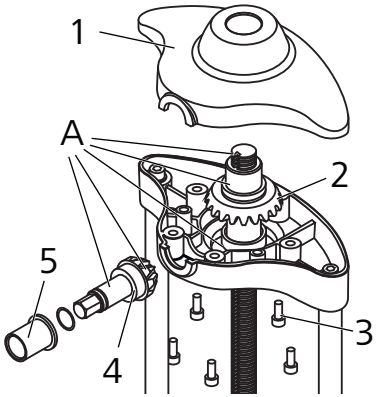
## 8.1 Maintenance

Clean the tabletop sausage filler thoroughly immediately after use.

1. Take out the cylinder.
2. Unscrew the union nut with the filling tube.
3. Unscrew the piston of the threaded spindle.
4. Remove the gasket (e.g. with the corner of a plastic scraper) and press the valve down and remove.
5. Remove any residual sausage meat and clean all parts thoroughly. All plastic parts are dishwasher-suitable.

For manual cleaning:
Clean and flush individual parts under running water. Clean the frame, gear housing, base plate and crank handle thoroughly with a damp cloth. When using cleaning agents, only use those that meet all hygiene guidelines and observe the specified cleaning instructions!
Re-assemble the parts in reverse order. Store pistons separately.

## 8.2 Grease the gears




**[7-1]** Upper part of the casing
**[7-2]** Bevel gear
**[7-3]** Hexagon socket screws
**[7-4]** Pinion
**[7-5]** Bearing bush

**[7-A]** Lubrication points

Image 7 – Dismantling the gears

**Dismantling:**

1. Unscrew the 5 hexagon socket screws **[7-3]** in the upper part of the casing.
2. Lift off the upper part of the **[7-1]** casing.
3. Pull out the **[7-2]** bevel gear.
4. Lift the **[7-4]** pinion with the bearing **[7-5]** push.
5. Hone the bearing **[7-5]** bush.
6. Check the lubrication at the lubrication points **[7-A]** and apply more lubricant if necessary.

**NOTE**

A food-safe grease of at least Class USDA H2 is required for the gears.

7. The individual parts are installed in reverse order.

**NOTE**

The gears must be serviced and maintained at least once a year.

## 8.3 Cleaning and care

- Store the pistons separately – only mount just before use. Corrosion between the piston nut and threaded spindle hinders the dismantling process.
- Check the O-ring and valve gasket every time after cleaning.
- Grease the piston gasket every time after cleaning.

**NOTE**

A food-safe grease of at least Class USDA H1 is required for the O-ring and valve gasket.

- The threaded spindle must be lubricated once a year with a lubricant that is approved for food processing (e.g. CASSIDA FM GREASE).

### 8.3.1 Cleaning the HTW II

- All parts that come into contact with food must be cleaned hygienically.
- Parts with spaces that are difficult to clean (e.g. near gaskets and part transitions) need to be dismantled and cleaned carefully so that the gaskets are not damaged.
- The gear housing may not be dipped or submerged for cleaning.
- No jet water may be allowed to contact the entry area of the threaded spindle. This area should only be cleaned with a cloth.
- The O-ring **[8-4]** of the valve **[8-3]** is blocked and does not need to be dismantled for cleaning.
- Check that the valve **[8-3]** is complete and can move.

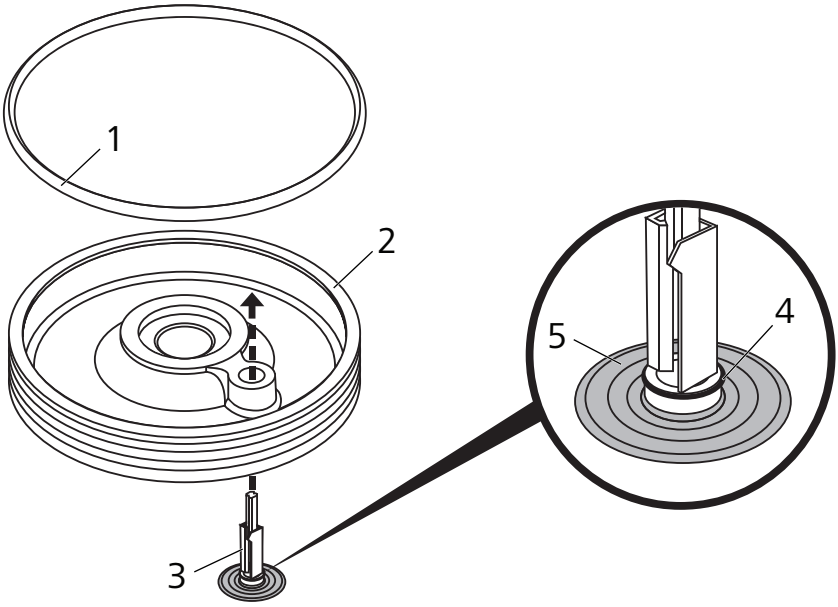



Image 8 – Piston with sealing ring

**[8-1]** Sealing ring
**[8-2]** Piston
**[8-3]** Valve
**[8-4]** O-ring
**[8-5]** Gasket

# 9 Spare parts

A spare parts drawing and a spare parts list are available at www.dick.de.

**CAUTION**

**RISK OF INJURY DUE TO WRONG SPARE PARTS**

The use of parts other than original spare parts poses an unpredictable risk that may result in injuries.

⇨ Only use original spare parts from Friedr. Dick GmbH & Co. KG.

**CAUTION**

**RISK OF INJURY DUE TO INCORRECT INSTALLATION**

Incorrect installation of spare parts can cause injuries and damage to the machine.

⇨ Repairs may only be carried out by trained specialist personnel.

When ordering spare parts, please select the parts to be replaced from the spare parts list available on the Internet, including the order number and name. Your order must include the following details:

1. Required quantity,
2. Order number,
3. Name,
4. Machine type, machine article number, serial number, year of manufacture (see type plate underneath the base plate).

Please send your order for spare parts or repair requests to your specialist dealer.
You can find your specialist dealer online at:

https://www.dick.de/messer/en/find-a-dealer