

PRO-STUFFER

SAUSAGE STUFFERS



PSS-50



PSS-100

We provide
technical support and
service for all machines
that we sell.

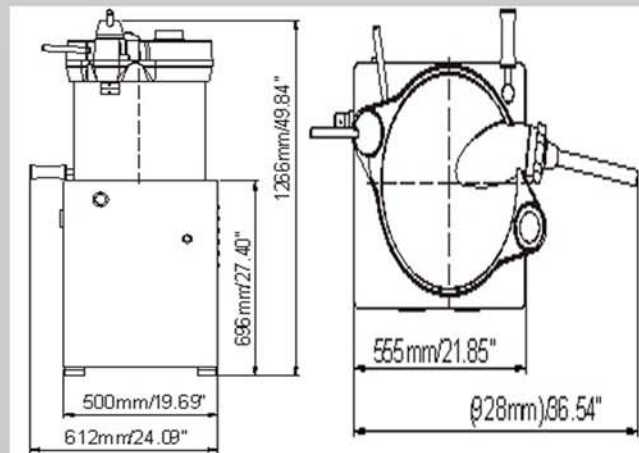
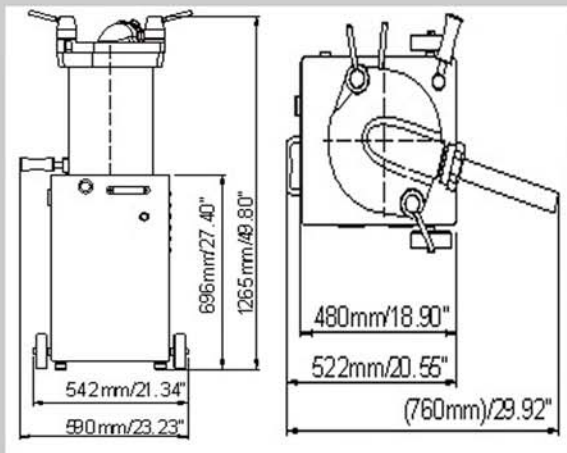
MPBS INDUSTRIES
Equipment for Industrial Food Processing & Packaging

2820 East Washington Blvd. Los Angeles CA 90023
323-268-8514 ♦ 323-268-6305 (fax) ♦ www.mpbs.com
Hours: 8:00 - 4:30 PM
Se Habla Espanol



Since 1938

PRO-STUFFER SAUSAGE STUFFERS



FEATURES:

- ◆ Stainless steel construction
- ◆ Conveniently place knee lever for hands-free operation
- ◆ 3 Stuffing tubes included
 - 12 mm
 - 20 mm
 - 50 mm
- ◆ Easily removable piston and lid gaskets for quick and easy cleaning
- ◆ Drain hole in bottom of cylinder for easy washdown
- ◆ Design makes oil change easy, plus replaceable filters
- ◆ Portable (PSS-50)
- ◆ Variable speed
- ◆ Cylinder vent
- ◆ Great for:
 - Fresh sausage
 - Ground meat
 - Variety of cheese, dough, pasta, and seafood fillings
- ◆ Option:
 - Volumetric portioner: Creates unit portions ranging in weight from .5 to 17 ounces per stroke

Models	PSS-50	PSS-100
Capacity	50 lb	100 lb
O/A dims. (D x W x H)	29.9" x 20.5" x 49.8" (760 x 522 x 1265 mm)	36.5" x 21.8" x 49.8" (928 x 555 x 1266 mm)
Voltage	220 V / 60 Hz / 1 Ø	220 V / 60 Hz / 1 Ø
Power	1 HP, 4 amps	2 HP, 5.6 amps
Maximum tube diameter	1.14" (29 mm)	1.85" (47 mm)
Oil capacity	17.5 l (4.6 g)	22.5 L (5.9 g)
Weight	160 kg (353 lb)	250 kg (551 lb)

All specifications are subject to change without notice.

Pro-Stuffer by: MPBS Industries

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