

Twist Linker

5800360 PR360 Twist Linker.
110v, 50-60hz, 1ph

The PR-360 portions and twists the casing at the same time the sausages are filled, saving precious time and skilled labour costs. In other words, a machine that pays for itself in a very short time.

The number of twist on the nozzle is fully adjustable as well as the nozzle speed and the portion size

Approximate production: ±1 portion per second



5800360

Sausage Stuffers



5802045 FC20. 45lb Capacity
Dimensions of Base:
41 x 47 cm
110v, 1ph

- Strong and reliable hydraulic sausage fillers, ideal for the meat and /or food industry (with separate oil tank).
- Fixed cylinder with inner grinding and individual adjustment of each meat piston to ensure maximum sealing and precision
- Speed and working pressure are easily adjustable through the adjustment knob.
- Stainless steel cylinder base ensures no corrosion can occur inside.
- Removable piston for easy cleaning.



5803630 FC30. 60lb Capacity
Dimensions of Base:
35 x 45 cm
110v or 220v option