



MEAT PROCESSING EQUIPMENT

PR-360



Twist Linker

Automatic portioning-twisting device of sausages.
 Easy connection to any hydraulic piston filler/stuffer by means of the nozzle nut. No electrical connection is required between twist linker and filler.
 Suitable for all types of doughs, both fine emulsions and coarse minced products.
 It works with natural, collagen, polyamide or cellulose casings. There is an optional automatic hand to run fully automatically (suitable for collagen & cellulose casings).
 The number of twists on the nozzle is fully adjustable as well as the nozzle speed and the portion size (from ±15g to whatever you need).
 Approximate production: ±1 sausage per second (up to 250 Kg/hour).
 Single-phase motor: 230V 50/60Hz / 110V 220V 60Hz
 It complies with EC regulations.



PR-360 with automatic hand and FC-25 filler

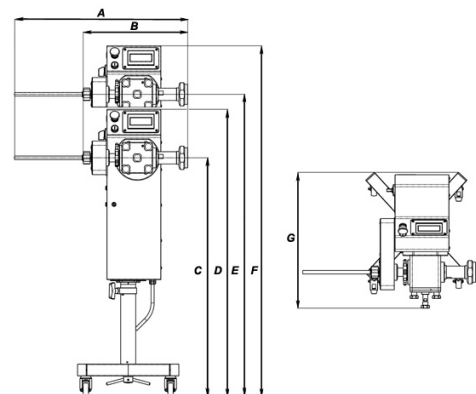


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Optional automatic hand 2PR36MM

Overall dimensions



mm	A	B	C	D	E	F	G
PR-360	731	442	1012	1235	1280	1470	574

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