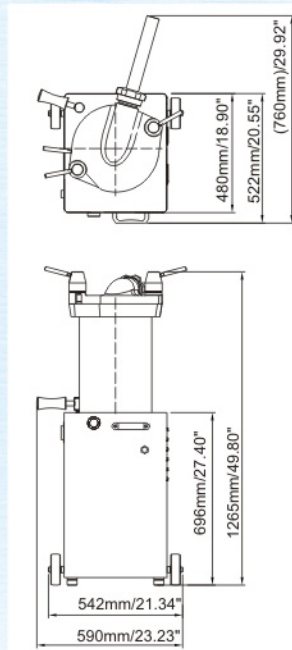


SS Series - Stainless Steel Piston Stuffer

You may choose from one of two models - 50-lb. or 100-lb. capacity - to produce fresh sausage, ground meat and poultry, beef jerky and a variety of cheese, dough, pasta and seafood fillings.

Technical Data:	SS-50P	SS-100P
Stuffing capacity:	250-lbs./hr.	400-lbs./hr.
Style:	Floor	Floor
Portable:	Yes	No
Variable speed:	Yes	Yes
Stuffing tubes included:	3	3
Maximum tube diameter:	29mm/1.14"	47mm/1.85"
Tube height:	1265mm/49.8"	1265mm/49.8"
Stuffer width:	522mm/20.5"	555mm/21.8"
Stuffer depth:	760mm/29.9"	928mm/36.5"
Lever type:	Knee	Knee
Cylinder vent:	Yes	Yes
Horsepower:	1.0	2.0
Voltage:	220	220
Phase:	1	1
Hertz:	50/60	50/60
Amps:	4.6 gal	5.9 gal
Oil capacity:	17.5L/4.6g	22.5L/5.9g
Net weight:	160kg/353-lbs	250kg/551-lbs

Note: Actual capacity depends on the density of your product. Capacities shown represent water. Stuffers require room temperatures below 60° f. Specifications are subject to change without notice.



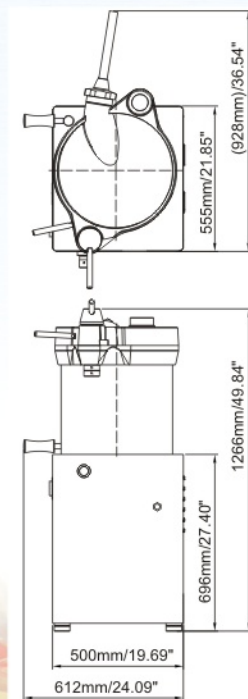
SS-50P

Feature:

- Hands-free operation through use of conveniently located knee lever to control stuffing action
- Adjustable speed and pressure
- Assortment of three straight horns in 12mm, 20mm, and 50mm sizes for product versatility
- Easily removable piston and lid gaskets for quick and easy cleaning
- Drain hole in bottom of cylinder for easy washdown
- Design that makes oil changes easy, plus replaceable oil filters

Options include:

- Volumetric portioner - ideal for accurate weight packaging of products such as, ground meat and poultry, cheese and dough. Creates unit portions ranging in weight from .5 to 17 ounces per stroke.



SS-100P

All specifications are subject to change without notice.