

# MAINCA USA PR-250

## Automatic TWIST LINKER

### The *Revolutionary New* Mainca PR-250 Twist Linker

adds a new level of flexibility and speed to the production of **Linked Sausages**. Used in conjunction with a Mainca "EM" Hydraulic Stuffer, the PR-250 offers the small and medium size processor an option previously available only on expensive vacuum fillers. The PR-250

combines the famous Mainca quality with an innovative design that allows the modern meat processor to **automatically portion and twist link** a wide range of natural & collagen casings straight from the stuffer. In addition, the PR-250 has a variable speed drive system with speeds of up to 100 links per minute which allows the operator to easily achieve peak performance. Volumetric portion control up to 7.5 ounces per link, stainless design and precision engineering assure many years of trouble free service. When it comes to innovation, quality, and value, Mainca is still the first and best choice for all of your equipment needs.



The PR-250 Mobile Stand makes connection to the Mainca "EM" stuffer fast and convenient. And the standard "EM" Knee Lever Lock allows for fully automatic operation of the PR-250



Contact Your Authorized Mainca USA Distributor Today  
and visit us at [www.maincausa.com](http://www.maincausa.com)

411 Eichelberger Street St. Louis, MO 63111 Fax (314) 353-6655 (877) 677-7761