



EQUIPMENT

## SAUSAGE STUFFER PSS-55



### STANDARD FEATURES

- Its high performance design enables it to process 22 Kg in less than a minute!
- Equipped with a powerful hydraulic system that operates at 68.95 Bars
- Includes are 3 different funnels that allow you to create a wide variety of deli meats
- Operated w/ a top notch hydraulic system
- Powerful yet quiet motor



The pressure regulator allows you to control the rate of expulsion of product. Its' convenient location allows you to easily adjust the rate of operation in order to meet any of your needs.



This unit is equipped with a handle and wheels which enables easy transportation, removing the need to transport the filler over large distances.



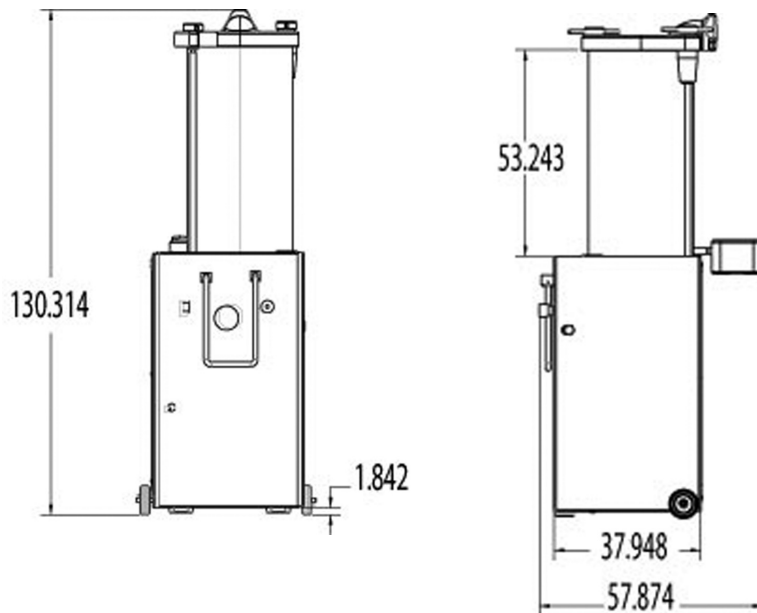
Its stainless steel and anodized aluminum construction allows for complete disassembly and easy cleaning. This unit is even jet spray cleanable.

# SAUSAGE STUFFER PSS-55

## Technical Data

Motor	745.7W 1 HP
Electrical	220/50/60/1 or 110/60/1
Cylinder capacity	25.2L (6.66 Gallons)
Forward speed	31.96 Kg/Min
Oil Reserve capacity	8L (2.11 Gallons)
Machine dimensions (LxWxH)	379.48 mm x 463.58 mm x 1303.14 mm (14.94" x 18.25" x 51.3")
Net weight (Shipping weight)	126 Kg / 277.78 lbs (133 Kg / 293.22 lbs)

## Detail & Dimensions



**NOM**



As continued product improvement is a policy of Powerline, specifications are subject to change without notice.



**POWERLINE EQUIPMENT COMPANY**

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