



Sausage fillers

All Mainca hydraulic sausage fillers have especially designed hinge and locking bolt assemblies as well as large hydraulic tanks and uprated cylinder rams. The wide range extends from manual machines, several hydraulic fillers, up to the powerful twist linker.

Hydraulic sausage fillers

Constructed from stainless steel, our fillers have the following features and benefits:

- Adjustable speed – pressure control
- Fixed cylinder and piston machined to fine tolerances
- Automatic piston decompression when the knee lever is released
- Removable piston for easy cleaning
- Supplied with 2 nozzles: 15mm and 20mm
- Equipped with large independent oil tank and pressure gauge
- EC-12 and EM-20 come with removable lids
- All of our models have a high specification piston ram – ensures industrial production standards across our range of fillers
- Extractor fan – reduces heat transfer
- Bronze hinge bushes – minimises corrosion and enhances reliability
- The bottom of all cylinders are now manufactured entirely in new stainless steel on all sausage fillers

reasons why you should choose Mainca

#1

Our products have been carefully designed to reflect the needs of the UK market

Options



EM11500 – manual portioning device and doser valve

The EM11500 unit portions weights between 50 and 500 grams accurately. It can be supplied with a fitting to take standard filler nozzles or a portioner valve that has a special elbow with a membrane that cuts the product.



for the latest food slicers and all our other food preparation equipment
call **01753 684025** www.mainca.co.uk

**EC-12A/R**

(12 Litre) hydraulic filler with heavy duty 1HP 240V/415V motor
Removable lid and special polycarbonate piston
Overall dimensions (wxdxh in mm)
410 x 470 x 1055

Options

1. Stainless steel lid
2. Set wheels (two lockable)
3. Manual portioning device
4. Wide range of nozzles available with outside diameters of 12, 15, 20, 25, 30 and 43mm

**EM-20A/R**

(20 Litre) hydraulic filler with heavy duty 1.5HP 240V/415V motor
Removable lid
Overall dimensions (wxdxh in mm)
410 x 470 x 1110

Options

1. Lid and piston in stainless steel
2. Set wheels (two lockable)
3. Manual portioning device
4. Wide range of nozzles available with outside diameters of 12, 15, 20, 25, 30 and 43mm

**EM-30A/R**

(30 Litre) hydraulic filler with heavy duty 2.5HP 240V/415V motor
Hinged lid
Overall dimensions (wxdxh in mm)
470 x 500 x 1205

Options

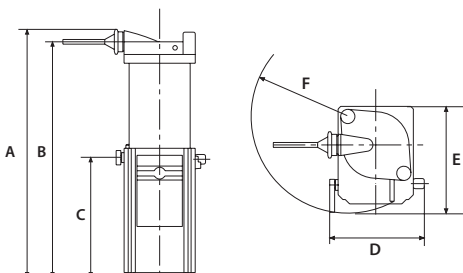
1. Lid and piston in stainless steel
2. Set wheels (two lockable)
3. Manual portioning device
4. Wide range of nozzles available with outside diameters of 12, 15, 20, 25, 30 and 43mm
5. EM30 has as standard a lockable knee control that drops the piston to the bottom ready for reloading

**EM-50A/R**

(50 Litre) hydraulic filler with heavy duty 2.5HP 240V/415V motor
Hinged stainless steel lid and piston as standard
Overall dimensions (wxdxh in mm)
540 x 540 x 1248

Options

1. Set wheels (two lockable)
2. Manual portioning device
3. Wide range of nozzles available with outside diameters of 12, 15, 20, 25, 30 and 43mm
4. EM50 has as standard a lockable knee control that drops the piston to the bottom ready for reloading

Dimensions

mm	A	B	C	D	E	F	Litres	Lbs
EC-12	1055	1000	500	410	470	395	12	25
EM-20	1110	1055	500	410	470	395	20	40
EM-30	1205	1150	550	470	500	440	30	60
EM-50	1248	1206	573	540	540	490	50	105

Vector manual sausage fillers

A complete range of horizontal hand fillers designed for producing small batches of specialised sausages.

The FM range of 3 sizes of sausage filler is made in stainless steel with hardened steel gears and heavy duty Teflon bearings to withstand the pressure of rusk-based sausages.

#2 reasons why you should choose Mainca
Our long relationship with our suppliers ensures products are continually improved in response to your suggestions

Horizontal manual sausage fillers

Suitable for bench operation, each horizontal manual sausage filler has a gear reduction drive, with two speeds and comes supplied with 4 nozzles: 10, 20, 24 and 32 as standard. All pistons are manufactured from Moplen and come complete with auto pressure release valves.



FM5

5 Litre manual sausage filler

Constructed from stainless steel with carbon steel rack

Overall dimensions

(wxdxh in mm)
220 x 560 x 220

Weight 4.5Kg



FM7

7 Litre manual sausage filler

Constructed from stainless steel with carbon steel rack

Overall dimensions

(wxdxh in mm)
240 x 620 x 240

Weight 6.4Kg



FM10

10 Litre manual sausage filler

Constructed from stainless steel with carbon steel rack

Overall dimensions

(wxdxh in mm)
240 x 750 x 240

Weight 9Kg

Options

For 5, 7 and 10 litre sausage fillers

1. G-Clamp to secure machine to a surface
2. Stainless steel nozzles on 5, 7 and 10 litre models

Coming soon – PR300

All new PR300 twist linker designed to cope with variety of English sausage fillings that include rusk and coarse mince.