



Promax^{Vac.}

Manufacturer of Food Processing & Packaging Machinery



QUALITY YOU CAN TRUST!

Head Office

1915 E. Acacia Street, Ontario, CA91761, USA
Tel:1-909-923-3888 Fax:1-909-923-3588
E-mail:sales@promarksvac.com

East Coast Office

JVR INDUSTRIES INC.
100 West Drullard Ave Lancaster NY14086, USA
Tel:1-716-897-4309 Fax:1-716-897-4731
www.jvrinc.com

Asia Office

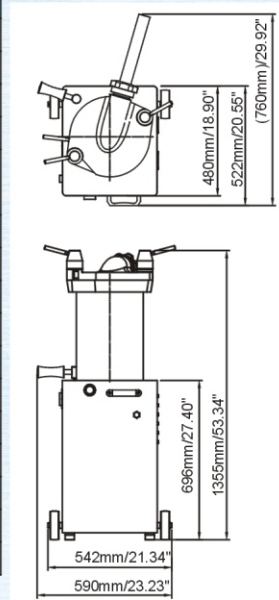
Foodmax Machinery Co., Ltd.
No 9 Zhongsing Road, Chia-Tai Industrial Area, Chia-Yi, 61252, TAIWAN
TEL:886-5-2383788 FAX:886-5-2385388
E-mail:sales@foodmax.us

[Http://www.promaxvac.com](http://www.promaxvac.com)

SS Series - Stainless Steel Piston Stuffer

You may choose from one of three models, 50-lb, 65-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.

Model	SS-50P	SS-65P	SS-100P
Stuffing capacity	25 liter	30 liter	50 liter
Style	Floor	Floor	Floor
Portable	Yes	Yes	No
Variable speed	Yes	Yes	Yes
Stuffing tubes included & diameters(L.D)	3 (ϕ 10mm, ϕ 17mm, ϕ 8mm)	3 (ϕ 10mm, ϕ 17mm, ϕ 8mm)	3 (ϕ 10mm, ϕ 17mm, ϕ 7mm)
Stuffer height	1265mm/49.8"	1355mm/53.34"	1275mm/50.2"
Stuffer width	534mm/21"	534mm/21"	555mm/21.8"
Stuffer depth	770mm/30.3"	770mm/30.3"	928mm/36.5"
Lever type	Knee	Knee	Knee
Cylinder ven	Yes	Yes	Yes
Motor Horsepower	1.0	1.0	2.0
Voltage	220	220	220
Phase	1	1	1
Hertz	50/60	50/60	50/60
Amps	15A	15A	9A
Net weight	202kg/445-lbs	205kg/452-lbs	250kg/551-lbs



SS-65P

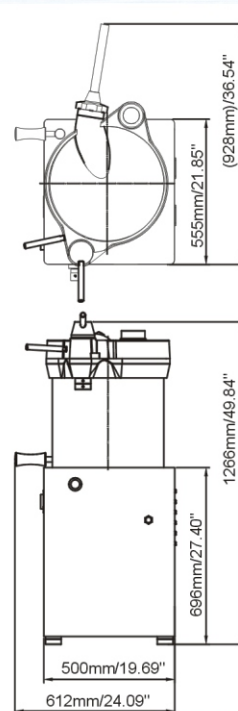
Note: Actual capacity depends on the density of your product. Capacities shown represent water. Stuffers require room temperatures below 60° f. Specifications are subject to change without notice.

Feature:

- Hands-free operation through use of conveniently located knee lever to controll stuffing action
- Adjustable pressure
- Easily removable piston and lid gaskets for quick and easy cleaning
- Drain hole in bottom of cylinder for easy washdown

Options :

- Volumetric portioner - ideal for accurate weight packaging of products such as, ground meat, poultry, cheese and dough. Creates unit portions ranging in weight from 0.5 to 17 ounces per stroke.



SS-100P

All specifications are subject to change without notice.

Ask Us about our quality products !