



The Innovative Series

Twist Linker PR-250



We are pleased to present the new twist linker PR-250, an awesome machine that will change the life of many small / medium sausage makers. The wait is over, upgrade your MAINCA sausage filler with the new twist linker and make the best use of your machine.

One can now portion and twist the casing at the same time you are filling.

An affordable solution to save precious time and skilled labour cost. It pays for itself in a very short time.

Extremely quick training time. Suitable for both highly skilled and non-skilled butchers. An integrated control panel allows to easily operate with semi-automatic mode using the food switch or completely automatic mode using the timer to adjust the sequence time between twist and twist.

Adjust the portion size, select the operation mode and ... that's all!

Suitable for natural casing and collagen casing (previously dipped in water). It works fine with any type of meat (chicken included).

Equipped with 3 stainless steel nozzles of 12, 15, and 20 mm outer diameter.

Portion capacity:
From ±20g up to ±210g

Single phase motor:
230V 50Hz
110V -220V 60Hz

Available for sale from Nov. 2010
PATENT PENDING



Plug & Play. Simply connect the twist linker to any MAINCA sausage filler by means of the nozzle nut and start working. Portion and twist the casing at the same time you are filling. Save precious time and skilled labour cost.



For all users. Integrated control panel allows to easily operate with semi-automatic mode using the food switch or completely automatic mode using the timer to adjust the sequence time between twist and twist.



Over 80 countries

Since 1971