



# PR-50

# BULKER - LOAFER

## The *New* Mainca PR-50 Automatic Bulker - Loafer

offers a unique twist to the concept of automatic, high speed hamburger production with our exclusive adjustable thickness meat block. The Mainca PR-50 Bulker - Loafer offers the operator the choice of producing a preformed "meat brick" in a variety of thicknesses. With our "flanged collar" connection system it is easy to connect the Mainca PR-50 to any #32 or #52 size grinder without the need to purchase expensive connecting rings. Our pneumatic blade operation minimizes mechanical breakdowns and our non-contact electric eye "cut-off trigger" insure terrific portion accuracy with very little maintenance. The Mainca PR-50 automatically applies a layer of waxed paper beneath the burger for easy and sanitary handling of the meat portion. And our optional 4' discharge conveyor allows for virtually hands free packaging. Plus, the PR-50 comes standard with a vacuum stuffer connection port.



*When it comes to innovation,  
quality, value and dependability  
Mainca USA is still the first and best choice  
for all of your processing equipment needs.*

### Technical Specifications

**Loaf Width:** 4.5"  
**Loaf Height:** Adjustable from 1/4" to 1-3/16" thick  
**Belt Speed:** Variable from 5" to 15" per second  
**Belt Width:** 6.7" Stainless Steel Mesh – Removable for Cleaning  
**Production Capacity:** Dependent on input source  
**Air Pressure Required:** 100 psi, 7 bar, 26 gallon per minute  
**Overall Dimensions:** 42" x 23" x 39" to 48" H  
**Input Source:** 32 or 52 size Grinder, Hydraulic or Vacuum Stuffer  
**Voltage:** 110v, 60 Hz., .37 kw  
**Paper Requirements:** 4" width x 1,000 feet per roll



PR-50 shown connected to a Mainca MG-95 Hybrid Mixer with Grinding Capability

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



8064 Chivvis Drive

St. Louis, MO 63123

Fax (314) 353-6655

(877) 677-7761