

proven
extrusion method...
converts meat and
poultry products into
maximum profits.

Press, Parts, and Paper



EST. 1938

MPBS INDUSTRIES

Commercial Food Processing & Packaging Equipment

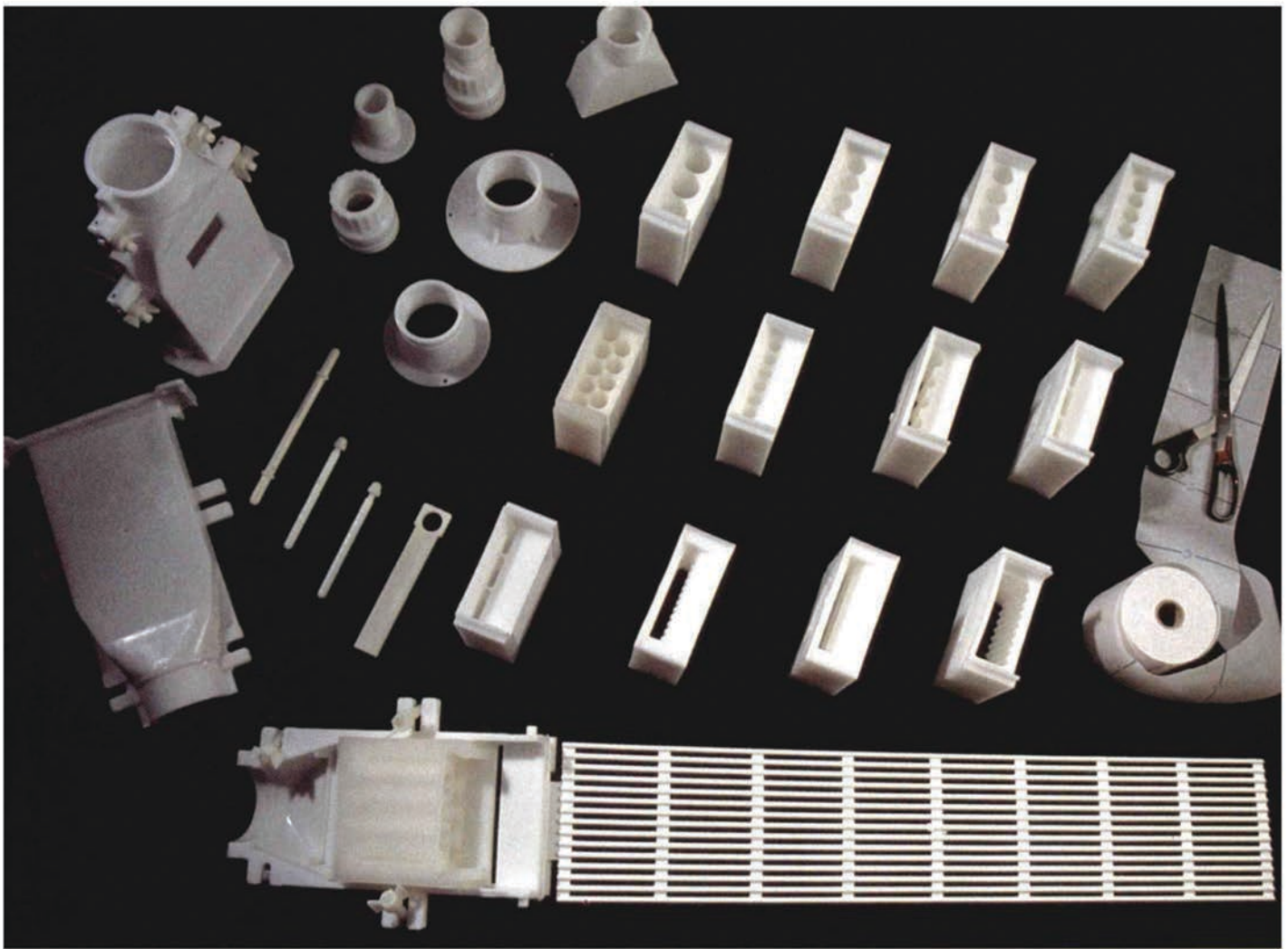
2820 EAST WASHINGTON BLVD LOS ANGELES CA 90023

323-268-8514 800-421-6265 323-386-4058 (FAX)

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Each Press is priced complete.

Complete Presses include the following:

- ◆ The Press-Top and Bottom housing
- ◆ Two forming dies of customer choosing
- ◆ Two rolls of Press Paper
- ◆ Bulker probe
- ◆ Mixer grinder or stuffer adapter*
- ◆ Extrusion Ramp
- ◆ Cleaning tool and Stainless Steel Cut-Off Shears
- ◆ Everything necessary for straight out of the box usage

*Adapters are now included in the price of the Press. (See page 3)

All specifications are subject to change without notice.

ADAPTERS-

Question:

Will Press fit my particular grinder, mixer-grinder, or stuffer?

Answer:

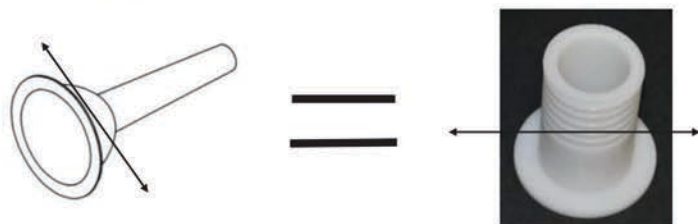
In most cases, yes. We can adapt the Press to virtually every stuffer, grinder, or mixer grinder on the market today. Size 52 grinders and size 32/42 grinders, are molded in one piece, and sold or provided as one piece. Stuffer adapters are available in a variety of diameters from 2-1/8" to 3", and consist of two pieces: The adapter itself, and the common coupler. They are provided with the Press, or sold separately as needed. We can adapt to 22 grinders; call for more information.

Question:

How do I determine the correct adapter size?

Answer:

The easiest way to determine the size of an adapter for any stuffer is to simply measure the outside diameter of the bottom flange of a stuffing horn used on the stuffer. This measurement will usually fall between 2-1/8" and 2-7/8". For tighter tolerances, (rare) measure in sixteenths.



Question:

Are two piece stuffer adapters now included in the price of the Press?

Answer:

Yes. In the past, stuffer adapters were an upcharge. No more. The cost is now bundled in the price of a complete Press.

Forming Dies



Part # 420-02

The most popular flat restructured jerky die. Almost 1/2" top to bottom and 1-1/4" side to side.

NEW JERKY EXTRUSION DIES



3 SLOTS
3/16" X 1 1/4"

Part #420-35

Marginally smaller top to bottom than the 420-02. Thinner stick, same width.



2 SLOTS
3/16" X 2"

Part # 420-25

Same top to bottom as the 420-35. Wider side to side. Two ribbons instead of three.



LANDJAEGER STYLE
3 SLOTS
5/8" X 1 1/4"

Part # 420-58

Over 1/2" top to bottom. Same width as the other three slot dies. Chunkier presentation than the others.



Part # 420-05

3/4" Snack Stick. The 420-06 is more popular than this one.



Part # 420-06

The most popular snack stick die. 1/2" diameter presents itself well as a skinless "Slim Jim®".

Forming Dies



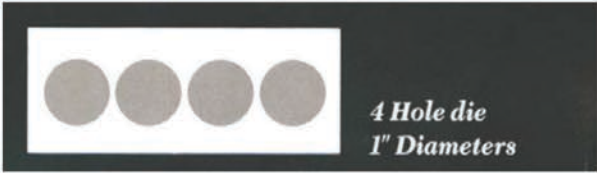
Part # 420-03
 One of our most popular dies. Makes a nice skinless dinner sausage for use with pasta or sandwiches.



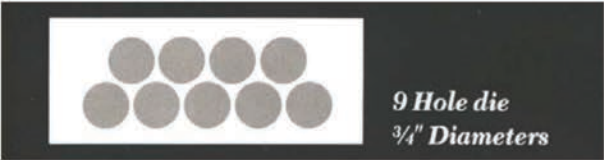
Part # 420-04
 Can be used for either a larger diameter breakfast link, or a smaller diameter dinner link. Cut at 6" for a nice bun length presentation.



Part # 420-07
 The one we use for skinless breakfast sausage. Cut at 4", and tray up on a 175 tray for a 1-1/4 pound retail pack.



Part # 420-08
 Larger diameter four hole. Not recommended for breakfast links. Smaller dinner or bun sausage.



Part # 420-09
 Similar to the 07 shown above, but a smaller link.



Part # 420-11
 Ribbed configuration for pork rib shaped patties. Unique presentation that was originally designed for the McRib®.



Part # 420-14
 Perfect for breakfast patties when cut at 4".



Part # 420-15
 1/4 pound burger when cut at 4".



Part # 420-16
 1 pound chub die when cut at 6". Very popular for retail presentation.

Miscellaneous Parts Images



#32 Adapter



Bottom Half



Top Half



Common Coupler



Optional Stuffer Adapter



Extrusion Cone



Extrusion Ramp



Slot Cleaning Tool



Zuber Adapter



Shears



Paper Hanger Rod



Single Roll Paper