

EPA 270

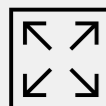
Automatic stuffer for whole muscle meats



EPA 270

Versatile and effective

- ✓ Stuff one or more meat pieces into a casing, net and or collagen film and net.
- ✓ Achieve a uniform product.
- ✓ Automate the stuffing process with the aim of reducing labor.

 **We adapt to your needs.**
Contact us



Interchangeable molds.
Adaptable to any type of casings, nets, and collagen.

Versatility
Great capacity to produce a wide variety of fresh and cured products.

Agile
Mold diameter gauge tailored to production requirements.

Accuracy
Stuffing with speed regulation system.

Easy
Simple mold change system without the need for tools.






Efficient
No meat wastage thanks to pressing pressure that elongates the product without breaking the meat.

Pressing system
With double cylinder for pressing, always respecting the product and avoiding muscle breakage.

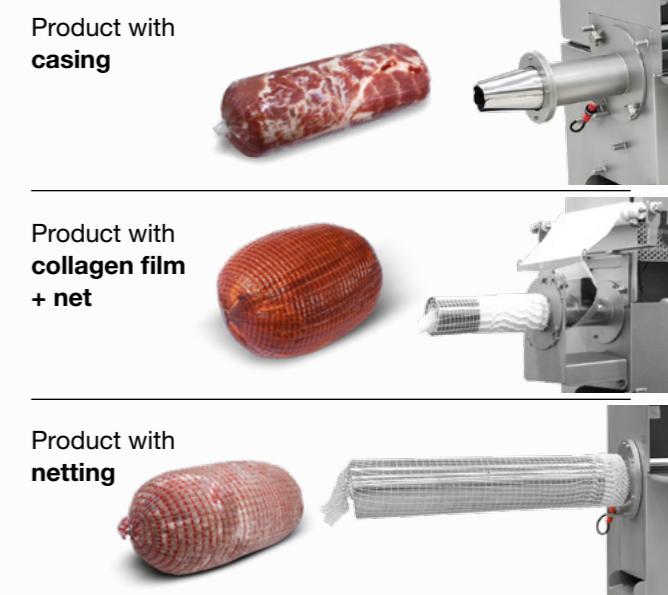
Hygienic design
Designed to facilitate the cleaning procedure.

Safety measures
All doors connected with moving elements are protected by safety systems that will stop the machine when the door is opened.

Pujolàs Benefits

-  Efficiency without waste.
-  Maximize performance for slicing.
-  Homogeneous and compact product ensuring maximum performance.
-  Mold length 700 mm. Maximum performance in the stuffing process, thanks to the greater length of the product.
-  The standard model allows stuffing whole muscle meats with a mold diameter ranging from a minimum diameter of 55 mm to a maximum of 160 mm. Upon special request, the EPA 270 can achieve larger diameters.

EPA 270 Configurations



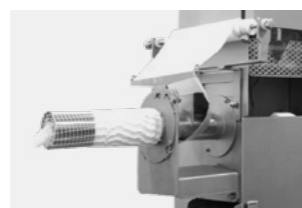
Optional accessories



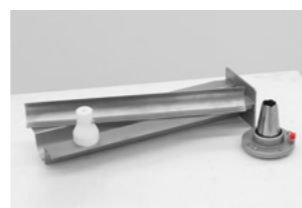
EPA 270C version
Machine structure slightly longer to allow processing of products with the option of collagen and net.



EPA 250 version
The machine structure is smaller for products with a maximum diameter of 110 mm. There is no possibility of using the collagen and net option.



Conformer
Collagen and net conformer with double tube.



Additional mold
Mold diameter to choose according to the product.



Additional tubes
Tubes for net filling according to the product.



Tube loader with casings and nets
MP 100

Designed for different types of casings, plastic, bags, or various nets. Its operation is automatic allowing various pipes diameters.

Performance and engagement for the food industry

With over 40 years of experience in the food industry sector, we have a strong track record of delivering **high-quality equipment**. **Pujolàs** designs, develops, and manufactures equipment for the production and processing of **food products**. We combine traditional techniques with the latest innovations to achieve high-quality results and significant added value. Efficiency and performance in every product are our commitment.



PILOT PLANT
R & D Center

Working hand in hand with our customers.

Want to assess the performance of your product?

At our Pilot Plant, our research and development center, you will find a showroom of our equipment. You can conduct tests and trials of the machinery and evaluate the development of your product.

Schedule a visit



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