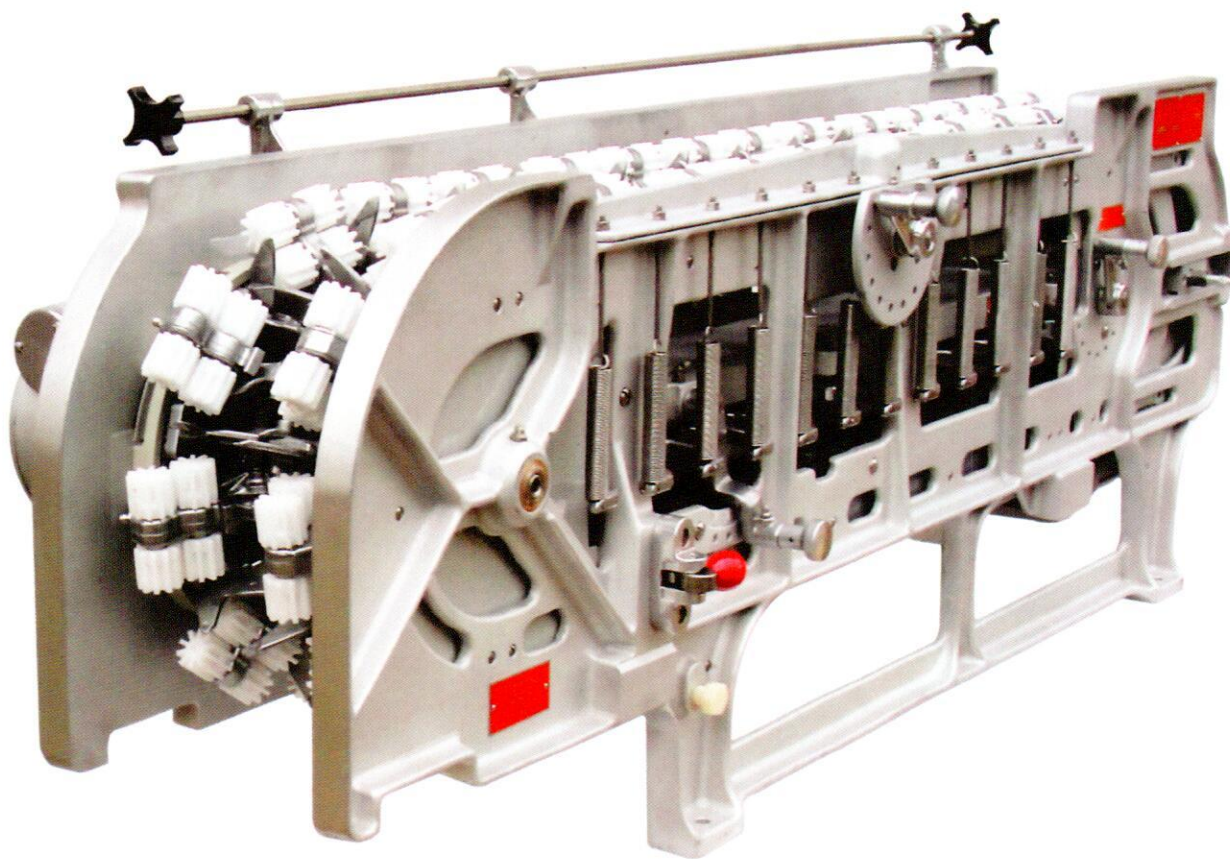


SINCE 1929  
**Famco**<sup>®</sup>  
automatic sausage linkers

DIVISION OF ALLEN GAUGE & TOOL CO.

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## Famco Automatic Sausage Linkers

THE INDUSTRY'S STANDARD

[www.famcousa.com](http://www.famcousa.com)



FAMCO automatic sausage linkers have been providing a quality, dependable, and cost-effective sausage linking machine to the meat packing industry for over 80 years. Since 1929, our machines have been serving both local butcher shops and large volume corporations alike, with absolute competence and outstanding durability.

A FAMCO automatic sausage linker can increase productivity and lower the cost for your organization, automating the long and tedious process of linking and cutting your product. Whether you process your product entirely by hand or already use another automated linker, a FAMCO linker will significantly improve your production volume. Our machine is able to turn out a precise uniform link from start to finish of every production run thus greatly reducing the amount of scrapped product inherent to the linking process. The addition of a FAMCO linker to your operation will prove to be an invaluable and profitable investment for many years to come.

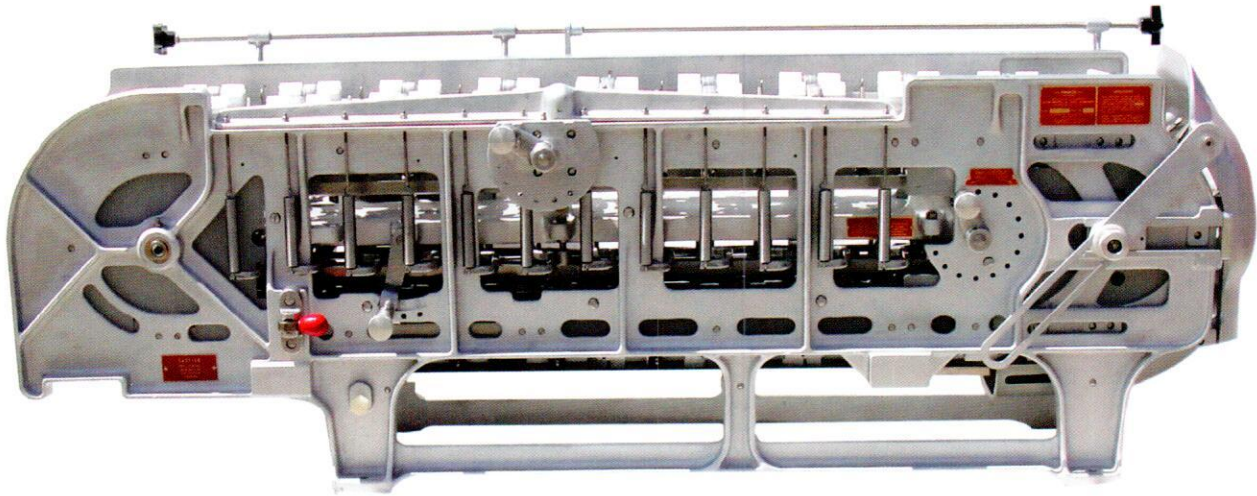
Available in three different product lines the Model Y, the Model JY and the Mini. Our machines are able to accommodate an extensive assortment of sausage products.

- Model JY - The Model JY is the most versatile of the three models, twisting and cutting the product, leaving a neat closed end on every link. The Model JY is primarily designed for fresh product producers, with the ability to cut every link or cut every other link, but can also easily be configured to produce a continuous strand of links.
- Model Y - Just like the Model JY, the Model Y twists the product to leave a nice and neat uniform link. However it does not do any cutting, leaving a continuous strand of links generally preferred by producers of smoked or cooked products.
- Mini - The Mini is our pinch and cut model. Since it does not twist the link, the Mini pinches and cuts to form a single uniform length of sausage. Although less than half the size of our Model Y and JY machines, our Mini linker still maintains the same high level of manufacturing capacity as the other two models.

FAMCO Automatic Linker features:

- Increased production at a reduced cost
- Links fresh and cooked products
- Automatically adjusts to casing diameter
- Produce links from 4 to 14 inches long ( 3 to 7 inches for the Mini )
- Casing diameters from 19mm to 35mm
- A very affordable machine, with several pricing options available
- Economical from the largest to the smallest production runs
- Easily maintained in-house - no computerized components
- **New and reconditioned models available**
- Built to last
- Easy to clean





### FAMCO Model Y Linker Series

Consisting of a cutting version ( Model JY ) and non-cutting version ( Model Y ), the Model Y linker series is our most popular line of linkers. It offers the capability of producing a wide range of products at superior rate of speed and profitability. All the while, earning a reputation of durability and ease of use throughout the industry.

Setting the trade standard for link quality relied upon by manufacturers today, the Model Y series machines are able to produce a neatly closed uniform link, at a rate of 80 feet per minute. Available in quarter inch increments between 4 and 14 inches, we have a linker able to process whatever size you might need. While both the Model Y and Model JY excel at linking natural hog and sheep casing, the Model JY is also very adapt at linking collagen casing products, offering more versatility and decreased operational costs for the producer.

#### Mechanical Data

Heavy-Duty, non-corrosive construction for easier cleaning and wear resistance

Powered by a Heavy-Duty stainless steel 1/2 HP AC motor

Available in single and three phase

Dimensions (inches):

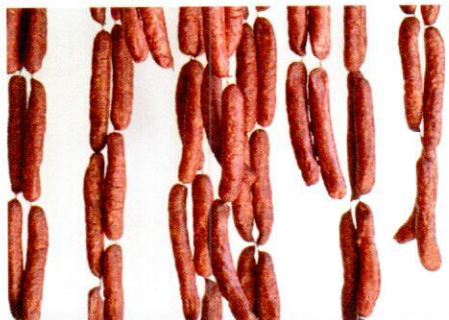
L: 69"

W: 24"

H: 26"

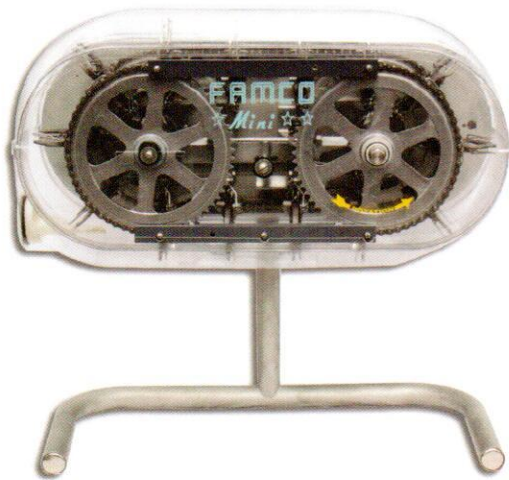
Weight: 275lbs

Featuring unmatched performance linking hog and sheep casing, our FAMCO linkers are also very capable of processing collagen casing as well. Some of the most common applications of natural and/or collagen casing products are:



- Fresh Italian sausage
- Fresh pork sausage
- Polish sausage
- Nationality sausage
- Wieners
- Bratwurst
- Kielbasa
- Smoked sausage
- Breakfast links





### FAMCO Mini Linker

The FAMCO Mini linker is our smaller, pinch and cut machine. Despite being smaller, the Mini, is still able to maintain the same processing volume and reliable qualities that established our full size models. Able to process both collagen and natural casing, the Mini is perfect for breakfast sausage links and similar sizes but is also fully capable of producing a larger diameter product as well. As such, the Mini can serve as your principle linking machine just as easily as it can be utilized as a support or back-up machine.

Our Mini linker forms links from a stuffed strand by a pinch-and-cut method, pinching for a positive closure and then cleanly cutting the links apart.

- FAMCO Mini links up to 80 feet per minute
- Forms and cuts any size casing up to 35 mm in diameter
- Features easy maintenance
- Included stand

### Mechanical Data

Non-corrosive construction for wear resistance and simplicity of cleanup

Powered by a single phase 115v AC motor

Dimensions (inches):

L: 29"

W: 25"

H: 26"

Weight: 75lbs

## Accessories



### FAMCO Fork Cart

The FAMCO Fork Cart offers a convenient, mobile solution for moving and storing your Model Y series FAMCO linker. Enabling you to effortlessly setup your machine by simply rolling it into position before your production run and just as easily rolling it to your cleaning and storage area when you are finished.

- Easy to position
- Rugged and durable stainless steel construction
- Adjustable height 34" min to 39" max
- Back wheels lock to hold position
- Cart extends 28 inches over work table
- Pivots 360 degrees