

The World's First and Only Double Clipper and Hydraulic Stuffer Combination



Up to 6 Times Faster than Hand Chubbing

From Ground Meat Chubs and Stringtied Summer Sausage to Ring Bologna and wholesale Chub Packs, the team of Lorenzo Barroso and Mainca USA has you securely clipped...





PQ-360 Shown with SK4-90 Semi Auto Double Clipper

Nationwide Support combined with Local Distributor Service



Finally, the speed and portion accuracy of a **Double Clipper connected** to a HYDRAULIC Piston Stuffer. Designed for the small to medium sized processor who may not have or need an expensive vacuum filler, the Mainca PQ-360 connects an affordable Hydraulic Stuffer to the high performance clipping power of a Lorenzo Barroso Double Clipper. The Mainca PQ-360 will interface to either the K4 series of Fully Automatic **Double Clippers or the SK** series of Semi Automatic Double Clippers. The Mainca PQ-360 "Clipper Drive" automatically portions as it controls the **Double Clipper for** production speeds of up to 30 chubs per minute*.

*Depends on product mix, stuffer model and chub size.



The convenience of Shirred Casings (plastic, fibrous or collagen) and the options of Clips-on-a-Stick or Clips-on-a-Spool plus auto Loop Application, provide the features you need to maximize your production speed.