



How Can ANCO Improve Your Yield Quality

With over 75 years of experience, we understand how to make high quality sliced bacon. There are a number of factors that need to be considered when pressing bacon. These factors include size, cut and trim, temperature, pressing pressures, proper hanging of the belly on the comb, etc. You can't take a large belly and shrink it to a smaller, higher quality belly without casing wrinkles, cracking and tissue separation. Cracking and separation caused by high pressure pressing are a quality and yield problem.

For the highest quality finished product with less wrinkles, the belly should be formed at the lowest pressures possible to improve upon its natural shape and not be crushed to an unnatural set of dimensions. You can best do this by using the features on the [NEW ANCO 1411-G3 Press](#). The ANCO Bacon Press with the variable pressure lock head will help improve your yields and quality.

1141P-G3 Bacon Press Features:

- **Automatic Press Cycle** -While the manual press mode can be used with the throw of a switch, when the press is in the automatic mode each belly is exposed to the same pressures and settings automatically. Over and under pressing is less of a problem.
- **Pressure Lock Head** -This new feature can either be turned on or off by the operator. When activated it stops the belly from getting thicker during the pressing cycle. While the head is in the lock mode, the press minimizes

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ANCO Bacon Press Model 1411P-G3



wrinkles because the belly can not fold as the side and end cylinders push toward their setting. The belly tends to get longer when in the lock down mode.

- **Dual Width Control (Option)** -With the dual width control feature there are 3 infrared activation switches (switches A, B, and C.) There are also 2 ("A" and "B") proximity switches on the width control bar. When you activate the press using activation switch A and B, the press will press to the width control setting of proximity switch "A". When switches A and C activate the press, the press will press to the width control setting of proximity switch "B". This allows the operator in effect to change settings on the fly to accommodate various size bellies.
- **End Cylinder Timer** -The end cylinder timer, mounted in the operator panel, allows the operator to add to the amount of time the end pusher exudes force on the end of the belly, to square it up. In short, when the bellies are too cold, you add time to the end pusher timer. When bellies are soft, you reduce the amount of push time. This helps minimize wrinkles and improves slice yields.
- **Floating Die Box** -This die box on the 1411P-G3 floats to fit the size of the belly. It does not crush the belly to a predetermined size with high pressure. The [Floating Die Box](#) includes the air-inflated [maximizer](#), which helps to reduce wrinkles on the thin end of the belly and further improve slice yields.
- Also included are new ergonomic features to reduce operator fatigue and mechanical improvements to reduce maintenance and add even more reliability, such as a PLC, infrared activation switches, 24 volt control system, automatic belly ejection, etc.

