



# ANCO Bacon Press

## Model 1411P-G3



## 75 Years of Innovation

For over 75 years, the ANCO Bacon Press has evolved into the current 1411P-G3 model which maximizes yield improvement and provides higher levels of efficiency and reliability.

- New lock down head feature helps control belly thickness
- The timer feature allows you to compensate for wide variations in belly temperatures and minimizes over or under pressing
- The patented "Maximizer" bladder inflates to fill the void on the thin end of the belly reducing wrinkles during the pressing cycle
- The Automatic cycle eliminates operator variations and improves yield by exposing each belly to the same pressure and time settings no matter what the belly size. It also helps to minimize over and under pressing
- There are no die box changes for different sizes because the 1411P-G3 adjusts to any size belly put in the 34 inch long die box
- The operator control panel feature gives the operator maximum control of the pressing cycle
- The 1411P-G3 includes a number of ergonomic features to reduce operator fatigue such as a catch tray and adjustable infra red activation switches
- Additional safety interlocks

## How Can ANCO Improve Your Quality Yield

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 causing 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 1411P-G3 Press**. The **ANCO** Bacon Press with the variable pressure lock head will help improve your yields and quality.

**It's Not The Same Old**



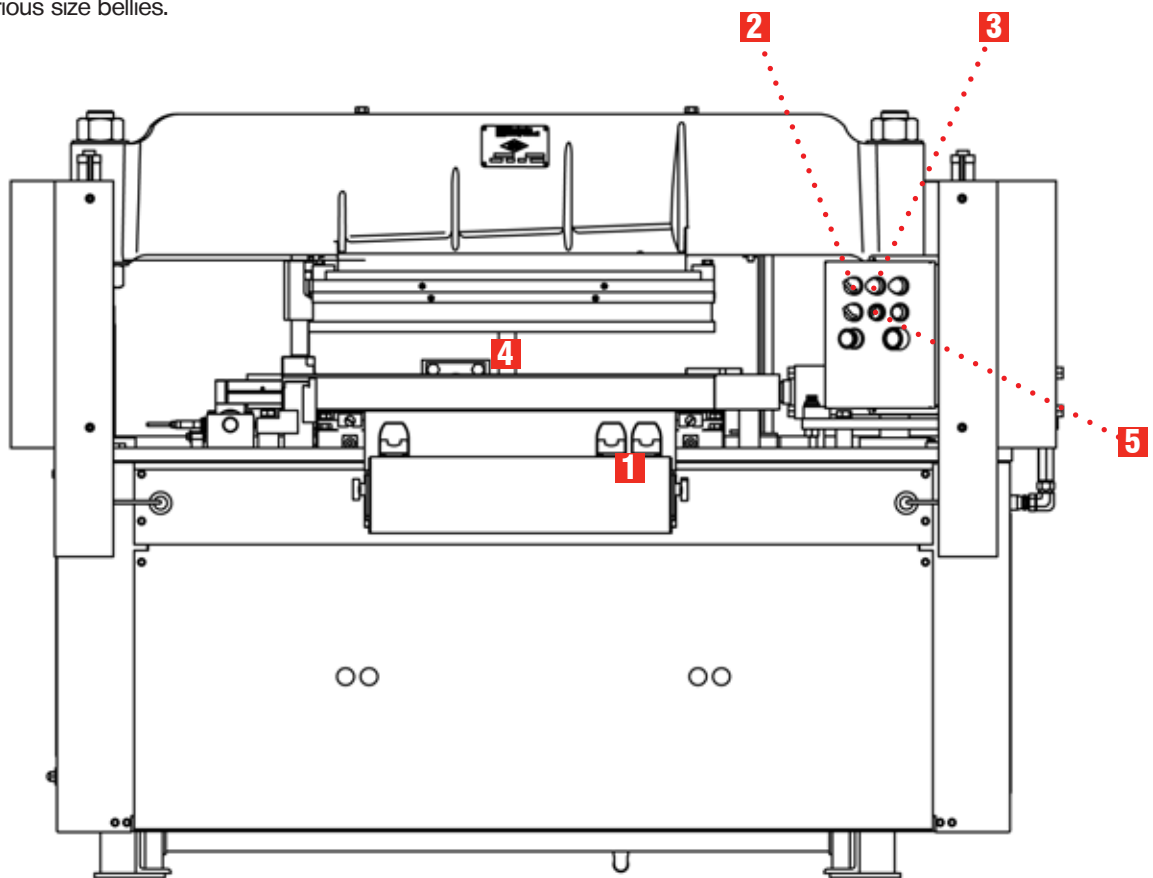
**Bacon Press**

# 1441P-G3 Bacon Press Features

**1 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.

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

**3 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.



**4 Floating Die Box** - This die box on the 1411P-G3 press 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.

**5 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.

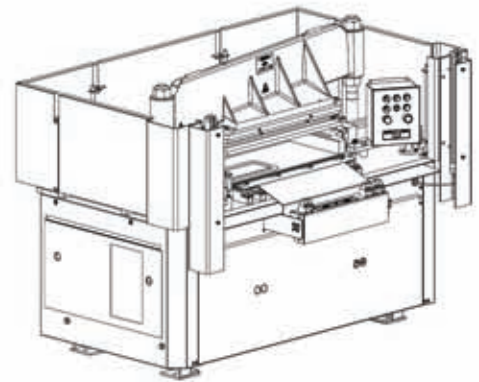
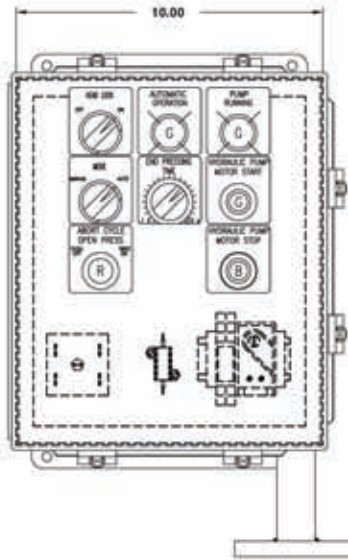
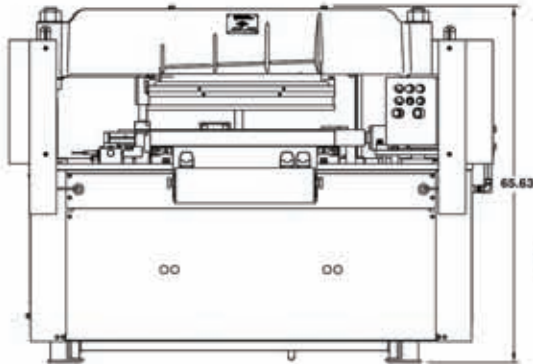
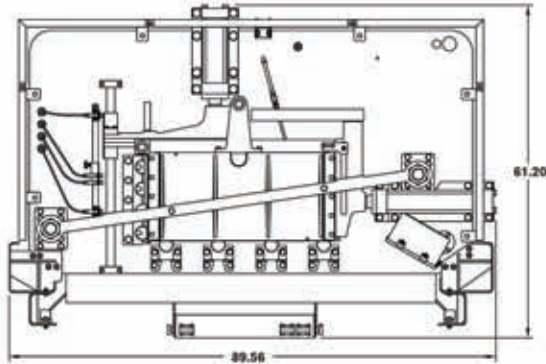
Also included are new ergonomic features to reduce operator fatigue and mechanical improvements to reduce maintenance and add even more reliability, such as a PLC, infrared activation switches, 24 volt control system, automatic belly ejection, etc.

## Operator Control Panel

The operator control panel incorporates the following features:

- Lock down head activation switch
- Automatic or manual selector switch
- Adjustable end cylinder timer
- Start, stop and emergency stop buttons

## Dimensions



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Issued: 1/2009 DS-1504

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