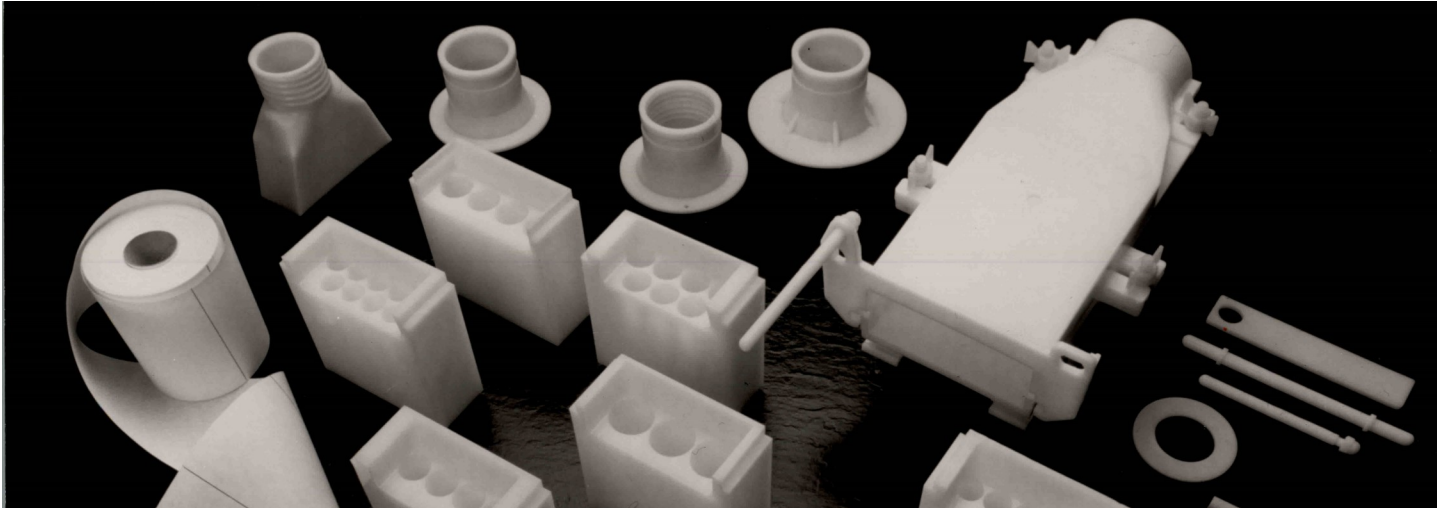


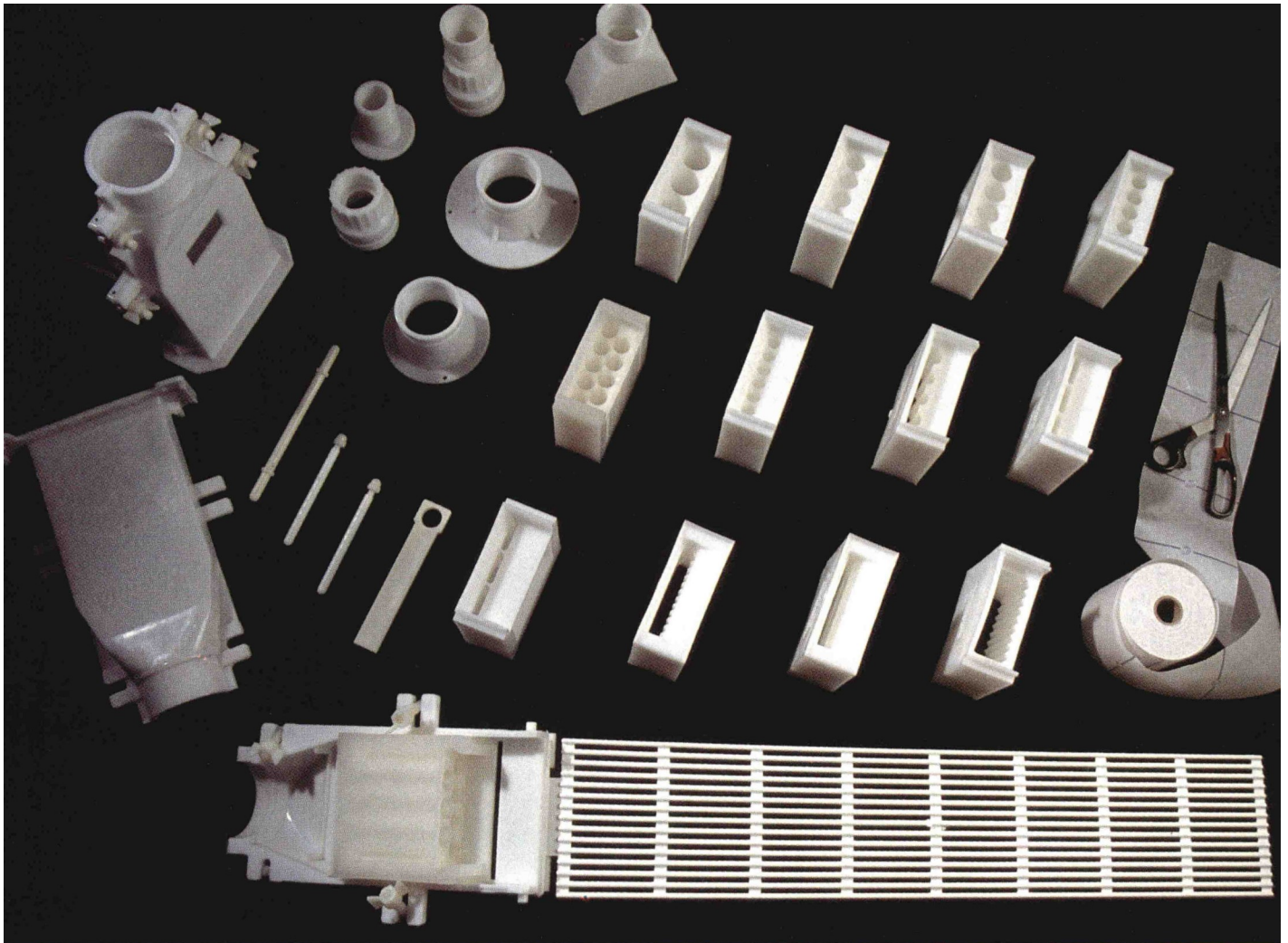
# *Colosimo's Original™, Inc.*



## 2016 Colosimo's Original Press, Parts, and Paper

Colosimo's Original, Inc.  
9009 West Magna Main Street  
Magna, Utah 84044  
Tel: 801-250-1088  
Fax: 801-250-9914  
Email: [charlie@colosimosoriginal.com](mailto:charlie@colosimosoriginal.com)  
[www.colosimosoriginal.com](http://www.colosimosoriginal.com)  
[Facebook.com/Colosimos original, inc](https://www.facebook.com/Colosimosoriginal,inc)





Each Colosimo's Original Press is priced complete.

Complete Presses include the following:

- ◆ The Press-Top and Bottom housing
- ◆ Two forming dies of customer choosing
- ◆ Two rolls of Colosimo's Original Press Paper
- ◆ Hollymatic bulker probe
- ◆ Mixer grinder or stuffer adapter\*
- ◆ Extrusion Ramp
- ◆ Cleaning tool and Stainless Steel Cut-Off Shears
- ◆ Everything necessary for straight out of the box usage

\*Adapters are now included in the price of the Press. (See page 3)

# ADAPTERS-

## Question:

Will Colosimo's Original Press fit my particular grinder, mixer-grinder, or stuffer?

## Answer:

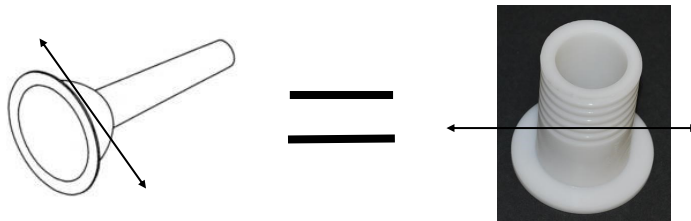
In most cases, yes. We can adapt the Press to virtually every stuffer, grinder, or mixer grinder on the market today. Size 52 grinders and size 32/42 grinders, are molded in one piece, and sold or provided as one piece. Stuffer adapters are available in a variety of diameters from 2-1/8" to 3", and consist of two pieces: The adapter itself, and the common coupler. They are provided with the Press, or sold separately as needed. We can adapt to 22 grinders; call for more information.

## Question:

How do I determine the correct adapter size?

## Answer:

The easiest way to determine the size of an adapter for any stuffer is to simply measure the outside diameter of the bottom flange of a stuffing horn used on the stuffer. This measurement will usually fall between 2-1/8" and 2-7/8". For tighter tolerances, (rare) measure in sixteenths.



## Question:

Are two piece stuffer adapters now included in the price of the Press?

## Answer:

Yes. In the past, stuffer adapters were an upcharge. No more. The cost is now bundled in the price of a complete Press.

<b>Grinder/Stuffer Make</b>	<b>Model</b>	<b>Adapter Size</b>
Boss	All	2-5/8"
Buffalo	100	2-1/8"
Buffalo	400	2-3/4"
Daniels	All	2-1/2"
Frey	All	2-7/8"
Handtmann	All	2-3/4"
Hollymatic	All	2-1/2"
Koch Piston	KVF 55	2-3/4"
Koch Piston	SC-50	2-3/4"
Mainca	All	2-1/2"
Reiser	Lucky Linker	2-3/4"
Risco	All except Baby	2-1/2"
Risco	RS1040C (Baby)	2-1/4"
Talsa	All	2-1/4"
Vemag Robby	500	2-5/8"
Vemag	1000	2-7/8"
Zuber	E-Z Pak	Zuber

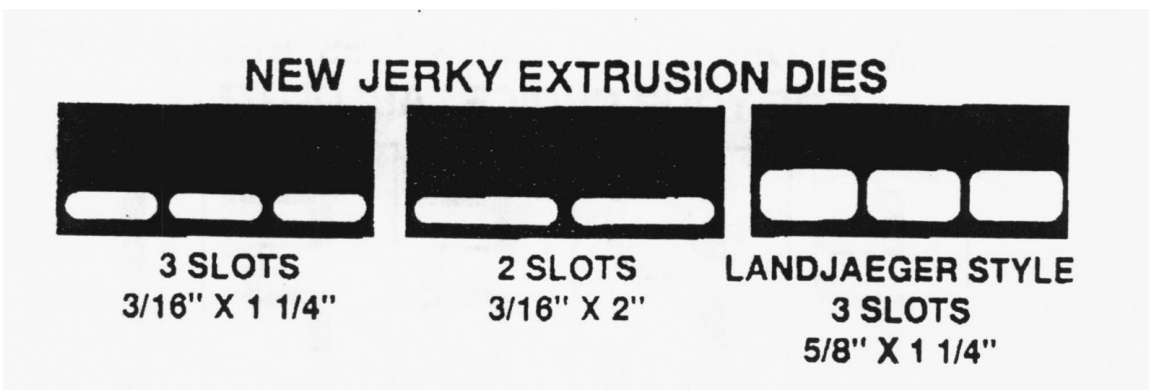
This list is non-comprehensive. Stuffer models fall in and out of favor, and new ones are introduced periodically. Chances are, we can adapt to whatever stuffer your customer currently uses or is looking to purchase. If in doubt, all we need to know is the outside diameter of the bottom flange of the stuffing horn that fits the equipment.

# Colosimo's Forming Dies



The most popular flat restructured jerky die. Almost 1/2" top to bottom and 1-1/4" side to side.

**Part # 420-02**



**Part #420-35**

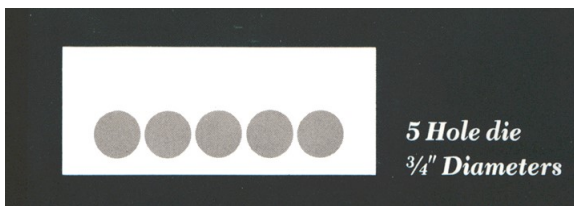
Marginally smaller top to bottom than the 420-02. Thinner stick, same width.

**Part # 420-25**

Same top to bottom as the 420-35. Wider side to side. Two ribbons instead of three.

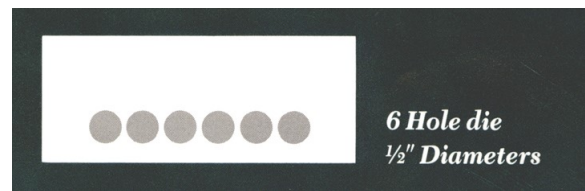
**Part # 420-58**

Over 1/2" top to bottom. Same width as the other three slot dies. Chunkier presentation than the others.



**Part # 420-05**

3/4" Snack Stick. The 420-06 is more popular than this one.

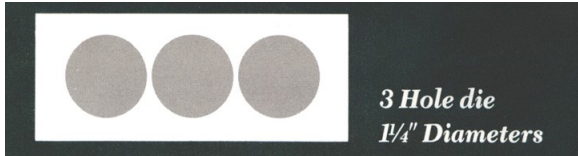


**Part # 420-06**

The most popular snack stick die. 1/2" diameter presents itself well as a skinless "Slim Jim®".

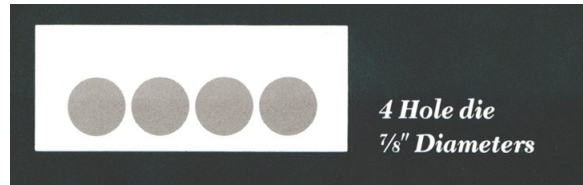


# Colosimo's Forming Dies



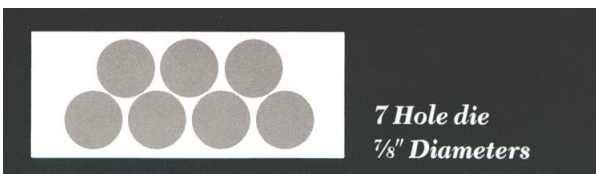
## Part # 420-03

One of our most popular dies. Makes a nice skinless dinner sausage for use with pasta or sandwiches.



## Part # 420-04

Can be used for either a larger diameter breakfast link, or a smaller diameter dinner link. Cut at 6" for a nice bun length presentation.



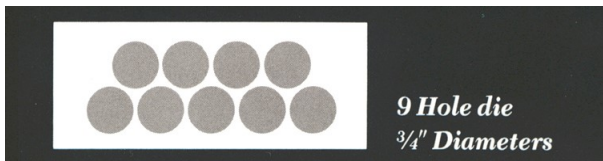
## Part # 420-07

The one we use for skinless breakfast sausage. Cut at 4", and tray up on a 17S tray for a 1-1/4 pound retail pack.



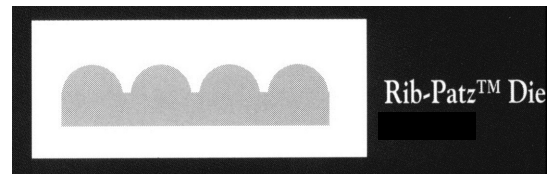
## Part # 420-08

Larger diameter four hole. Not recommended for breakfast links. Smaller dinner or bun sausage.



## Part # 420-09

Similar to the 07 shown above, but a smaller link.



## Part # 420-11

Ribbed configuration for pork rib shaped patties. Unique presentation that was originally designed for the McRib®.



## Part # 420-14

Perfect for breakfast patties when cut at 4".



## Part # 420-15

1/4 pound burger when cut at 4".



## Part # 420-16

1 pound chub die when cut at 6". Very popular for retail presentation.

# Colosimo's Original Press Miscellaneous Parts Images

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#32 Adapter



Bottom Half



Top Half



Common Coupler



Optional Stuffer Adapter



Extrusion Cone



Extrusion Ramp



Slot Cleaning Tool



Zuber Adapter



Shears



Paper Hanger Rod



Single Roll Paper