Hydraulic Piston Fillers/Stuffers
F14s • F25s • F35s • F50s

TALSA

Market Leader in the Global Food Industry



New range of Hydraulic Piston Fillers/Stuffers.
4 capacities, all stainless steel.

Advantages at a Glance



- 2 wheels and handle for easy transport. Optional 4 wheels with 2 swivel casters.
- Easily accessible speed control.
- Pressure gauge.
- Removable lid, adjustable lid lock nuts with handle.
- Independent hydraulic oil reservoir.
- Thermal protected motor.
- Automatic knee lever lock until the piston reaches the lower position.

Carefully designed for easy dismantling, allowing quick access to all components for maintenance and cleaning.



Outstanding Features

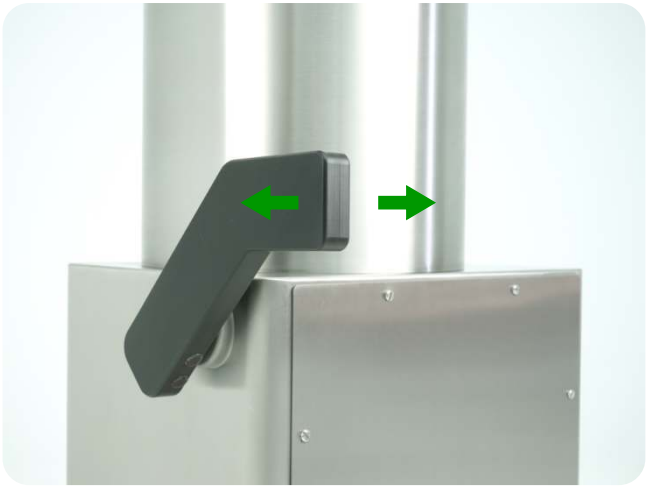


- Robust stainless steel construction.
- Lid and piston in solid s/s sheet of great thickness and resistance.
- Round, machined barrel, internally polished: precise internal diameter and sealing.
- Easily removable piston.
- High pressure for dense and cold mixtures.
- Automatic piston decompression. Instant stop of product flow.
- Cylinder shaft in stainless steel.
- New lid and piston seals of low wear and long life.

“Hands-free”, knee activated automatic start/stop of motor by internal micro-switch and contactor within a water resistant electrical unit. Benefits: less wear, less noise, reduced power consumption; lower operating temperature; longer life for oil, pump and hydraulic group.

AISI 304

Standard Equipment



Ergonomic knee lever.
Reversable operating direction.



Removable lid,
adjustable lid lock nuts with handles.



Speed control & pressure gauge.



Standard equipment 3 transparent nozzles.
Without edges, maximum hygiene.
ø ext. 14, 20 and 30mm.



Adjustable anti-vibration feet.



Fully s/s barrel bottom with water draining outlet. Simple cleaning.

Standard Equipment



Round, machined barrel, internally polished:
precise internal diameter and sealing.



Easily removable piston,
new s/s piston extraction wrench included.



New lid and piston seals
of low wear and long life.



Powerful hydraulic system. Transparent
oil reservoir, completely independant.



Advanced nozzel/horn nut.
Soft closing and improved sealing.



Cylinder shaft in stainless steel.
Replaceable shaft top.

Optional Equipment



4 wheel option: adding 2 swivel casters
on anti-tilt extensions, with brakes.



Hamburger patty former HF1.
Different sizes (thickness/diameter) available.



Material	Ø ext. mm (inch)	Ø int. mm (inch)	Tube length mm (inch)
Stainless Steel	10 (0.39")	8 (0.32")	160 (6.3")
Stainless Steel	14 (0.55")	12 (0.47")	160 (6.3")
Stainless Steel	18 (0.71")	15 (0.59")	200 (7.8")
Stainless Steel	20 (0.79")	17 (0.67")	200 (7.8")
Stainless Steel	25 (0.98")	22 (0.87")	200 (7.8")
Stainless Steel	30 (1.18")	27 (1.06")	200 (7.8")
Stainless Steel	38 (1.50")	35 (1.38")	200 (7.8")
Stainless Steel	43 (1.69")	40 (1.58")	200 (7.8")
Stainless Steel	10 (0.39")	8 (0.32")	240 (9.5")
Stainless Steel	14 (0.55")	12 (0.47")	240 (9.5")
Stainless Steel	18 (0.71")	15 (0.59")	280 (11")
Stainless Steel	20 (0.79")	17 (0.67")	280 (11")
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Optional s/s nozzles/horns,
different diameters and length.



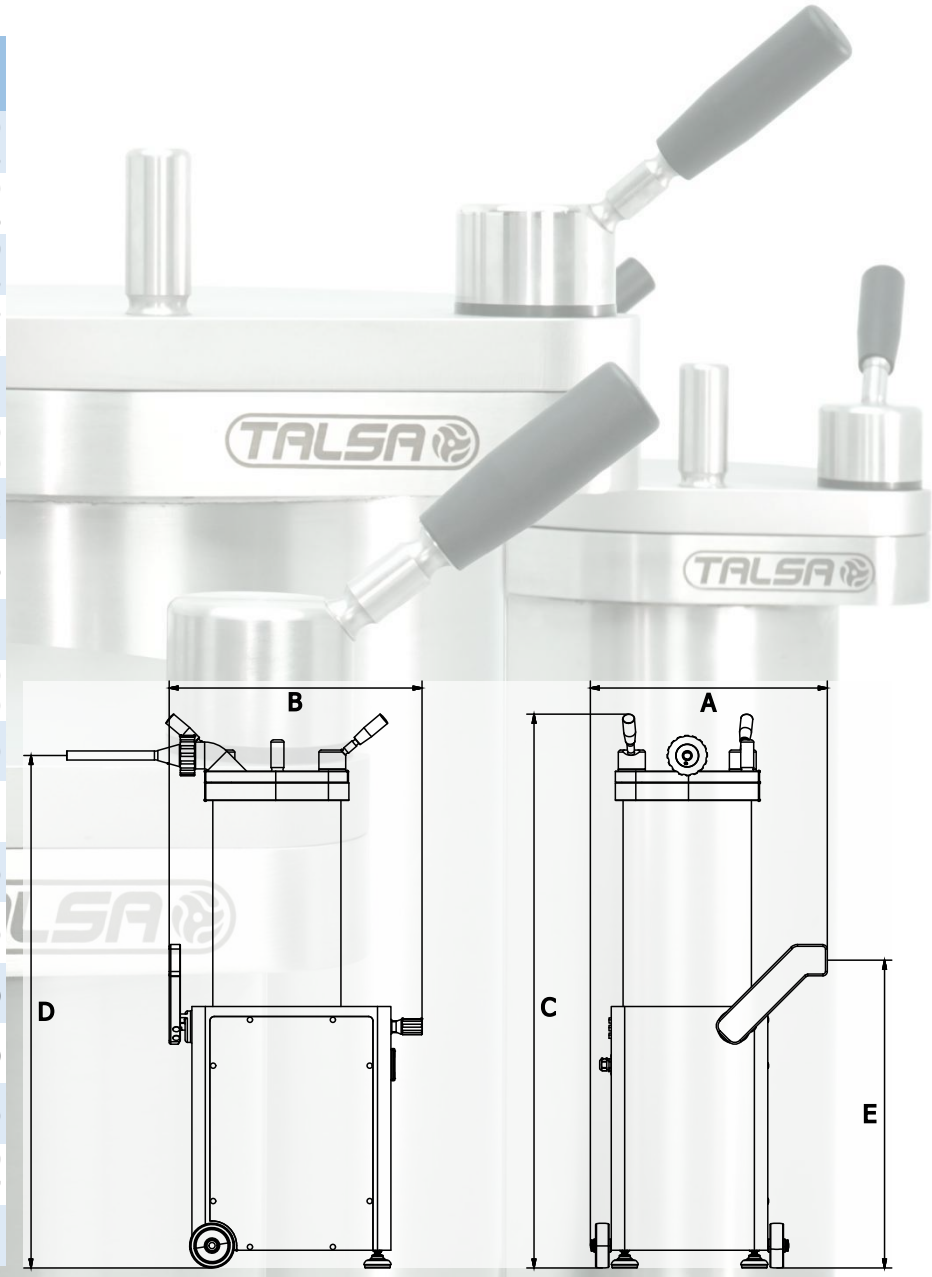
Manual Portion Head PF500,
portions from approx. 20 to 500 grams.



Curved nozzel to fill cans
with Portion Head PF500.

Technical Specifications

		F14s	F25s	F35s	F50s
Barrel capacity	Liters Gallon	14.2 3.7	25.2 6.6	35.1 9.2	51.0 13
Meat capacity	kg lbs	± 11 ± 26	± 20 ± 48	± 28 ± 65	± 40 ± 95
Net weight	kg lbs	± 90 ± 198	± 126 ± 278	± 141 ± 311	± 219 ± 483
Weight incl. packaging	kg lbs	± 100 ± 220	± 137 ± 302	± 152 ± 335	± 273 ± 602
Three-Phase Motors					
Power	HP kW	0.75 0.55	1.50 1.10	1.50 1.10	2.50 1.80
Max. consumption 380/400 V	A	1.9	3.1	3.1	4.2
Max. consumption 220/230 V	A	3.3	5.3	5.3	7.5
Single-Phase Motors					
Power	HP kW	1.00 0.75	1.75 1.30	1.75 1.30	2.50 1.80
Max. consumption 220/230 V	A	6.2	9.0	9.0	13.0
Dimensions					
A	cm (inch)	47 (19”)	53 (21”)	53 (21”)	64 (26”)
B	cm (inch)	54 (21”)	57 (23”)	57 (23”)	63 (25”)
C	cm (inch)	124 (49”)	124 (49”)	124 (49”)	136 (64”)
D	cm (inch)	115 (45”)	115 (45”)	115 (45”)	127 (50”)
E	cm (inch)	68 (27”)	68 (27”)	68 (27”)	69 (27”)
Packaging	cm inch	43x68x137 17”x27”x54”	53x68x137 21”x27”x54”	53x68x137 21”x27”x54”	72x67x149 29”x27”x59”
Volume packaged	m³	0.4	0.5	0.5	0.7



TALSA, Tradition and Innovation:

80 years producing fillers/stuffers.

115 years of industrial experience in machinery.

Sales and distributors in more than 60 countries.





Four generations of the Belloch family have succeeded in making what began as a small mechanical workshop founded in 1900 to serve the electrical industry, more than 100 years later an efficient industrial structure of 6000m^2 where attention, illusion and constant improvement is paid to every detail of our machines.

In this catalog we offer you the best of our knowledge and experience and the most modern and innovative machines, newly designed with advanced 3D software technology and R&D support from the European Union.

Thank you for your trust.

Our product range:

- Fillers / Stuffers
- Mixers
- Mincers / Grinders
- Bowl Cutters / Choppers
- Automatic Cookers / Kettles



14-50 lit
25-95 lbs

30-165 lit
8-44 gal

22/82, 32/98,
114&130 mm

15-200 lit
26-350 lbs

165-725 lit
43-191 gal

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