## AUTOMATIC HYDRAULIC PISTON FILLER/STUFFER



Market Leader in the Global Food Industry





*All digital:* Using advanced IO-Link internal communications for precise portioning.



Watch video on Talsa YouTube: www.youtube.com/Talsabell

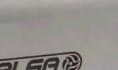
# **FP30**

# All in One:

- Filler/Stuffer
- Portioner
- Twister/Linker
- + Automatic Motorized Casing Holder

**30 liters 8Gal/55lbs capacity:** Quick product changeover without waste.

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# Advantages at a glance



- Various assistance systems help the user to find the most efficient way to the desired product.
- Intuitive calibrating system to produce portions of exact weight based on product density.
- Clear visual indication of remaining product.
- Counters for batch/total number and weight.

#### **Filling mechnics**

- 3 working modes: straight filling/stuffing, portioning and twister/linker.
- For synthetic, collagen and natural casings.
- Single or continuous operation, programable number of portions for automatic stop.
- Programable fill break.
- Portions from 5 g up to 25 kg. Very precise ± 1 g, weight calibration adjustment starting from 0.1 g.
- Very fast, can produce up to 350 portions per minute.
- Optional connection to external clipping machine.

#### **3 possible machine configurations**

- Version "e": FILLING AND PORTIONING, single or continuous operation.
- Version "t": AUTOMATIC DIGITAL TWISTER rotates nozzle/horn between each portion. Number of turns adjustable from 1 to 15.
- Version "s": AUTOMATIC MOTORIZED CASING HOLDER allows effortless portioning and twisting. Ensures precise portions and twist points, with maximum efficiency.

#### All stainless steel frame

- Very robust construction.
- Completely stainless: entire frame, external and internal, in AISI304, as well as all possible hardware and components.
- Polished surfaces without corners, with C€ radius to facilitate cleaning and comply with hygiene standards.
- Double sealed waterproof access panels.
- Closed machine bottom.
- Adjustable, stainless steel machine feet, non-slip and vibration absorbing.

## **Optional equipment/functions**

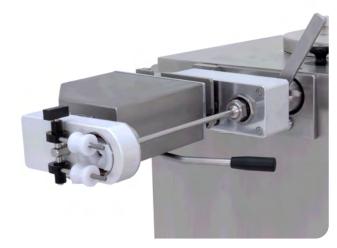




**FP30e: filling/stuffing and portioning** Single or continuous operation, programmable number of portions with automatic stop.



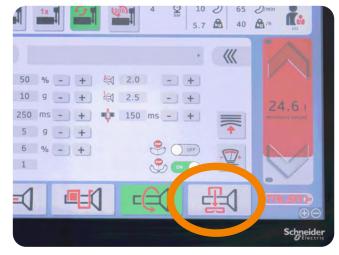
**FP30t: automatic digital twister/linker** Rotates the nozzle/horn between each portion. Number of turns adjustable from 1 to 15 turns.



**FP30s: automatic motorized casing holder** Effortless portioning and twisting. Ensures precise portions and twist points, with maximum efficiency.



**Optional: curved nozzle/horn** to fill/stuff cans/jars or other containers



Optional: preparation for clipping machine



**Optional: 4 swivel casters,** stainless steel with brake.



### Hydraulics, electrics and electronics

- Powerful motor, high hydraulic pressure, for the densest or coldest products.
- Hydraulic/electric components of first brands Hydac Germany and Schneider Electric.
- Temperature controlled oil cooling system.
- Easy access to electric panel.
- Very reliable and precise electronic internal digital communications using advanced new I/O Link industry standard components Balluff Germany brand.

## BALLUFF



O IO-Link

#### **External communications**



- Industry 4.0 digital solutions for maintenance, process integration and custom solutions.
- Remote Service and Support access over secure internet connection.
  (Router/ethernet cable or mobile phone)

#### Software

- Control panel with large 15" Schneider Electric digital touch screen, all information displayed simultaneously and in large size.
- Extensive information on controls, alarms, errors, diagnostics.
- Very advanced and practical software with numerous options. Intuitive, easy to use.
- Interactive recipes, can be stored and executed directly on the machine's screen.



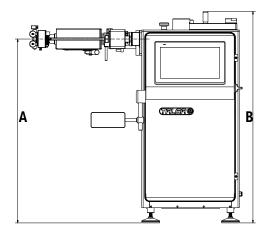
## **Technical specifications**

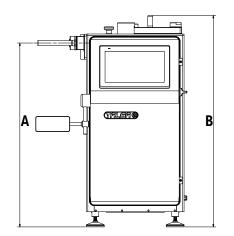
FP30			
Barrel capacity		Litres	30
		Gallon	8
Meat capacity		kg	± 25
		lbs	± 55
Power		kW	2.2
		HP	3.0
Max. consumption	400/380 V	А	7.5
	230/220 V	А	12.1
Machine net weight		kg	± 374
		lbs	± 825
Packaging			
Dimensions (wooden crate)		cm	92x98x152
		Inch	39"x36"x60"
Volume		m <sup>3</sup>	1.37
Gross weight		kg	± 400
		lbs	± 880
Portion size		5g - 25kg / 0.2oz - 55 lbs	
Portion precision / weight calibration		+	/-1g/>0.1g
Portioning/twisting speed (portion/minute)		<20g / 0.7oz	up to 350*
		25g / 0.9oz	up to 300
		50g / 1.8oz	up to 250
		100g / 3.5oz	up to 200
		200g / 7.1oz	up to 150
* with automatic motorized	d casing holder & acc	elerator mode. C	ollagen casing.

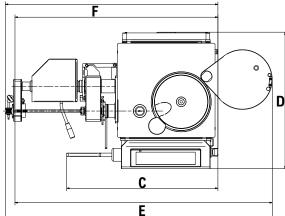
#### **STANDARD DELIVERY**

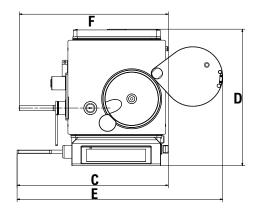
- + 5 nozzles/horns, ext. Ø 14, 20, 25, 30 and 43 mm. - Hydraulic oil
- Piston extraction wrench.











Dimensions cm (inch)	FP30e	FP30t	FP30s
Α	108 (42,5")	108 (42,5")	108 (42,5")
В	124 (48,8")	124 (48,8")	124 (48,8")
С	89 (35,0")	89 (35,0")	89 (35,0")
D	80 (31,5")	80 (31,5")	80 (31,5")
E	120 (47,2")	151 (59,5")	156 (61,5")
F	87 (34,3")	119 (46,8")	124 (48,8")



# TALSA, Tradition and Innovation:

85 years producing fillers/stuffers.120 years of industrial experience in machinery.Sales and distributors in more than 60 countries.





Since the Belloch family started the company in 1900 as a mechanical workshop to serve the incipient electrical industry, Talsa has evolved to the current 3 industrial buildings and more than 6000 sq.m with the most modern cutting-edge CNC production means.

At Talsa we pay great attention, enthusiasm and constant improvement to every detail of the machines in this catalogue and their usability for end customers.

We have a collaboration with UPV Polytechnic University of Valencia, R+D+I Research and Development of the European Union, INPYMES GVA and Export Awards of the Chamber of Commerce.

Thank you for your trust.

Our product range:

• Fillers/Stuffers • Mixers • Mincers/Grinders









Your authorized TALSA dealer:
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