



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



Market Leader in the Global Food Industry



F50s



F35s



F25s



F14s

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

Advantages at a Glance

TALSA



- 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.



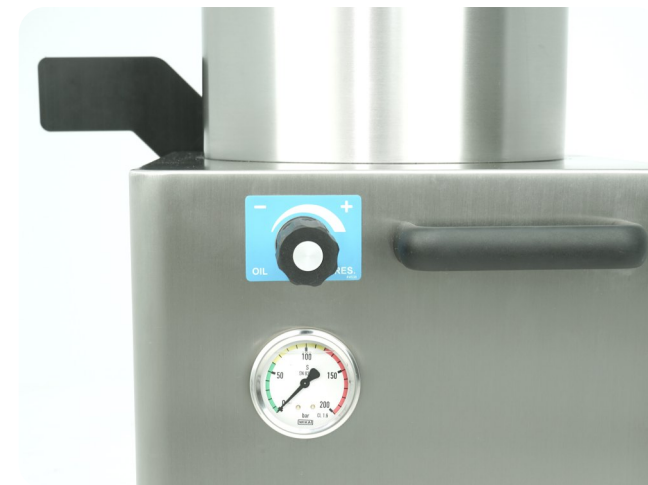
Standard Equipment



Ergonomic knee lever.
Reversible 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 independent.



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



Cylinder shaft in stainless steel.
Replaceable shaft top.

Optional Equipment



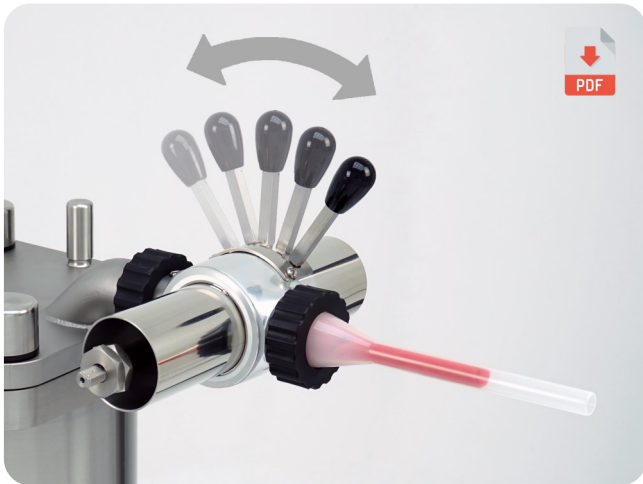
4 wheel option: adding 2 swivel casters on anti-tilt extensions, with brakes.



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



Material	Ø ext.	Ø int.	Tube length
	mm (inch)	mm (inch)	mm (inch)
Stainless Steel	12 (0.47")	10 (0.39")	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	12 (0.47")	10 (0.39")	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")
Stainless Steel	25 (0.98")	22 (0.87")	280 (11")
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Manual Portion Head PF500, portions from approx. 20 to 500 grams.



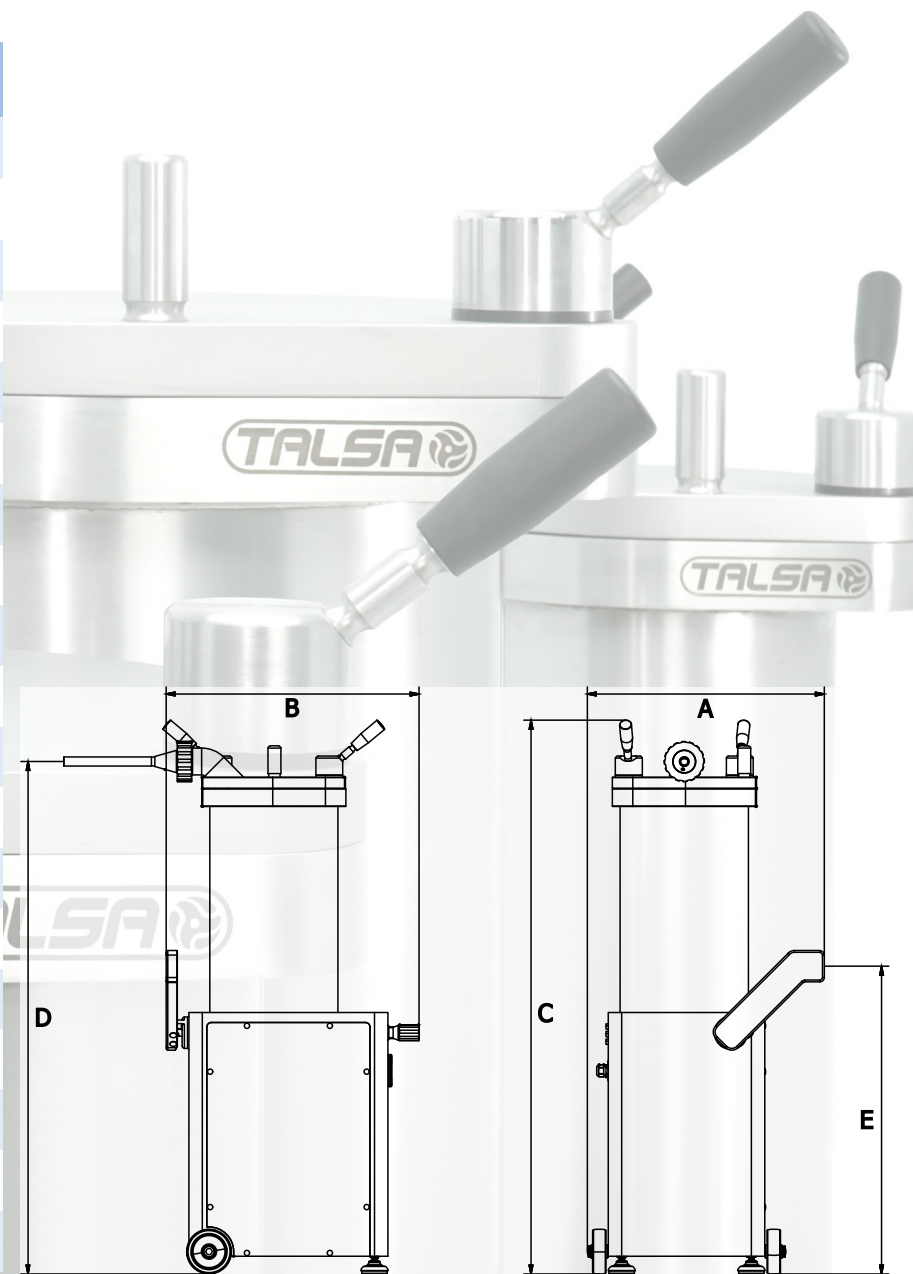
Curved nozzle to fill cans with Portion Head PF500.

Optional s/s nozzles/horns, different diameters and length.

Technical Specifications



		F14s	F25s	F35s	F50s
Barrel capacity	Liters	14.2	25.2	35.1	51.0
	Gallon	3.7	6.6	9.2	13
Meat capacity	kg	± 11	± 20	± 28	± 40
	lbs	± 26	± 48	± 65	± 95
Net weight	kg	± 90	± 126	± 141	± 219
	lbs	± 198	± 278	± 311	± 483
Weight incl. packaging	kg	± 100	± 137	± 152	± 273
	lbs	± 220	± 302	± 335	± 602
Three-Phase Motors					
Power	HP	0.75	1.50	1.50	2.50
	kW	0.55	1.10	1.10	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	1.00	1.75	1.75	2.50
	kW	0.75	1.30	1.30	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	43x68x137	53x68x137	53x68x137	72x67x149
	inch	17"x27"x54"	21"x27"x54"	21"x27"x54"	29"x27"x59"
Volume packaged	m ³	0.4	0.5	0.5	0.7



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 6,000 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
- Bowl Cutters / Choppers
- Automatic Cookers / Kettles

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