

Accessories for Hydraulic Piston Fillers/Stuffers



Market Leader in the Global Food Industry

Portion Head
PF500

Hamburger
Patty Former
HF1



Hand Operated Portion Head PF500 • PH500



Ajustable volume dose, approx. 20 - 500 g (0.7 - 18 oz) each handle movement.



Fill casings with exact dosis.



Curved nozzle with anti-drip valve for filling cans.

The PF500 / PH500 Portion Head is the indispensable tool for small and medium scale production of equal meat mix portions.

Easily adjustable with two regulation nuts on the control shaft, it allows to obtain doses of fine meat mass **from approx. 20 to 500 grams (0.7 - 18 ounces)**.

Optionally it can be equipped with a curved nozzle finished with an anti-drip valve, allowing to easily fill any type of receptacle such as cans or glass jars, etc.

The Portion Head PF500 / PH500 functions thanks to a cylindrical compartment divided into two smaller compartments with identical volumes. These can be adjusted to give portions of the desired size. The pressure provided by the filler/stuffer to which the Portion Head is attached propels the meat mixture into each of the two compartments alternately. The mixture is then forced out of the portioner through a funnel or through the optional curved nozzle with cutting valve (VD). The exact amount of mass filled into the two compartments is controlled manually with the control shaft.

It can be used with all kinds of fine meat or similar masses. The more homogeneous the product to be dosed, the more precise the quantity will be. With the portioner we can get doses of the same volume and very similar length and diameter, depending on the gut and product. Use with products other than fine meat masses is the responsibility of the user. Very hard or very liquid masses not recommended.

Easily and completely taken apart to facilitate cleaning. The materials used (stainless steel, aluminium and polyethylene) are all approved for alimentary use.

To be adapted exclusively on Talsa hydraulic piston fillers/stuffers.

Suitable for all Talsa piston fillers/stuffers: F-Models = PF500, H-Models = PH500



Hand Operated Hamburger Patty Former HF1 • HH1



Easily produce Hamburgers from approx. 90 to 200 g (3.3 - 9 oz).



Exclusively adaptable to Talsa stuffers. The HF1 / HH1 Hamburger Patty Former is the indispensable accessory for any butcher who needs a simple and effective working tool to mold hamburger patties.

Easy and fast handling:

Install the molding device HF1 / HH1 onto the stuffer's outlet hole. Match the meat mix hole with the mold plate opening. Press the knee pad of the filler/stuffer for a few seconds, until the mold is filled. Do not keep the knee pad permanently pressed. When the mold is full, move the mold plate to remove the hamburger. Repeat this operation successively.

Molds of different diameters and thicknesses.

To adapt burgers to the preferences of your customers, several molds with different diameters and thicknesses are available:

Ø 120x15 mm (±200g/9oz) • Ø 100x15 mm (±139g/5oz) • Ø 90x15 mm (±113 g/4oz)
Ø 120x10 mm (±133g/4.7oz) • Ø 100x10 mm (± 93g/3.3oz)
3 x Ø 50x10 mm (±23g/0.8oz per unit)

Disassembly and cleaning:

The Hamburger Patty Former can be completely disassembled for easy cleaning. To disassemble unscrew the 4 outer knobs. Next, remove the upper transparent, the mold plate and the base plate. For cleaning, use warm water and a mild detergent product, do not use products which are aggressive or can scratch the device.

Molding hamburgers has never been so easy!



Suitable for all Talsa piston fillers/stuffers: F-Models = HF1, H-Models = HH1



Other options



Curved nozzle
with anti-drip valve,
to fill cans.

**Stainless steel
fixing nut.**



Stainless steel nozzles/horns,
different diameters and length.



Material	Ø ext. (mm)	Ø int. (mm)	Tube (mm)
Stainless steel	12	10	160
Stainless steel	14	12	160
Stainless steel	18	15	200
Stainless steel	20	17	200
Stainless steel	25	22	200
Stainless steel	30	27	200
Stainless steel	38	35	200
Stainless steel	43	40	200
Stainless steel	12	10	240
Stainless steel	14	12	240
Stainless steel	18	15	280
Stainless steel	20	17	280
Stainless steel	25	22	280
Stainless steel	30	27	280
Stainless steel	38	35	280
Stainless steel	43	40	280



Open fixing nut,
stainless steel, with fixing handle.



Swivel casters
on anti-tilt extensions,
with brakes.

Talsabell s.a.
Valencia - Spain
www.talsanet.com



Your authorized TALSA dealer:

Dimensions and illustrations are not binding. We reserve the right to make changes.

Our product range:



14-50 lit
25-95 lbs

30-165 lit
8-44 gal

22/82, 32/98,
114x130 mm

15-200 lit
26-350 lbs

165-725 lit
43-191 gal