

Hand Operated Portion Head PF500 • PH500



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





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.

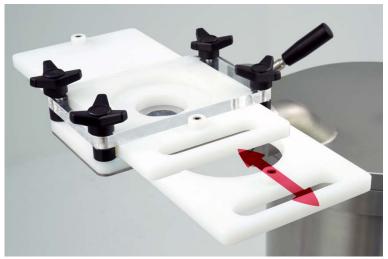


Hand Operated Hamburger Patty Former **HF1** • **HH1**



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:

 \emptyset 120x15 mm (±200g/9oz) • \emptyset 100x15 mm (±139g/5oz) • \emptyset 90x15 mm (±113 g/4oz) \emptyset 120x10 mm (±133g/4.7oz) • \emptyset 100x10 mm (±93g/3.3oz) 3 x \emptyset 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!



Other options



















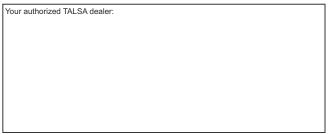












Dimensions and illustrations are not binding. We reserve the right to make changes.

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		28	30

Our product range:





