



Bernad
equipamiento industria alimentaria

TECHNICAL DATA SHEET

FT-FP30 · Rev. 01 · 10/2026

TALSA FP30 AUTOMATIC STUFFER

Hydraulic piston stuffer with digital portioner and 30 litre hopper

TALSA

30 L HOPPER

DIGITAL PORTIONER

15" SCREEN



DESCRIPTION

Piston stuffer with digital portioner to fill and portion many products accurately with a single machine.

Portions up to 25 kg with ± 1 g accuracy and up to 300 portions per minute with 25 g portions.

AISI 304 stainless steel frame with smooth surfaces and sealed panels for easy cleaning.

CONSTRUCTION AND STANDARD EQUIPMENT

- 15" Schneider touch screen with recipes and assistants.
- Natural, collagen or synthetic casings, and can filling.
- Temperature-controlled oil cooling.
- Remote support over the Internet and Industry 4.0.

KEY DATA

Hopper	30 L	Product	± 25 kg	Power	2.2 kW
Screen	15" touch	Accuracy	± 1 g	Net weight	± 374 kg

VERSIONS

REF.	VERSION	FUNCTION	HOPPER
FP30e	FP30e	Filling and portioning	30 L
FP30t	FP30t	Portioning + twisting	30 L
FP30s	FP30s	Portioning + twisting + linker	30 L

Includes 5 funnels, Ø 14, 20, 25, 30 and 43 mm. Optional: 4 stainless wheels with brake and special funnels.

APPLICATIONS

Medium-sized workshops, sausage factories and meat processors.

For information only. Specifications, dimensions and finishes may change without notice due to product improvements. The image is indicative. Please request a quotation to confirm dimensions, materials and lead times.

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