

# Portion Control Head For Hydraulic Stuffer

ITEM: 46180

## Manual Portion Head

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



1-833-487-3686

 [www.trentoequipment.com](http://www.trentoequipment.com)

 [sales@trentoequipment.com](mailto:sales@trentoequipment.com)

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The Portion Head (Item 46180) is indispensable for the small to medium-scale production of equal portions of meat mixtures.

It is easy to adjust, allowing the user to obtain portions for any type of sausage product ranging from 20 to 500 grams (0.7 to 18 ounces).

It can be equipped optionally with a curved nozzle with cutting valve (VD), (Item 36105) making it possible to precisely fill any type of preserved food receptacle.

The Portion Head (Item 46180) 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 time at which each of the two compartments is to be filled is controlled manually with the control lever.

All types of minced meats or fine pastes can be processed. The thicker the product to be measured out, the more precise the portions will be. It allows the user to obtain portions of identical volume, a fact that does not imply that the portions will always have the same diameter or length. These dimensions will depend on the type of mixture and casings used. It should not be used for extremely compact or fluid mixtures such as cheese, sauce, fruit preserves, etc. Any use of the Portion Head on materials for which it has not been designed will be the sole responsibility of the user.

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

This device can only be used with Trento hydraulic sausage stuffers.

(Item Numbers 45950, 46098, 46099, 45920, 45869, 45959, 45870, 46100, 46101, 45951, 46102, 46103)