

REX
TECHNOLOGIE

INNOVATION & PERFECTION



Grinding system &
minced meat line

NEW DIMENSIONS OF THE HIGHEST STANDARD



REX is setting new standards in raw sausage production

The new REX grinding system makes it possible to maintain a wider range of requirements for improving product quality, while at the same time upholding cost efficiency. The technologically advanced and intelligent „grinding system” concept by REX is ideal for raw sausage production and also for other sausage usages. Therefore, optimizing the entire filling process is guaranteed through a wider range of functional possibilities.



The advantage is in detail

A decisive advantage in the REX grinding system concept is obtained with the steady feeding of the product through a uniform and constant pressure on the hole plates. The determined cutting rate required exclusively for your product guarantees a clear and compact cross section without smearing. This condition supports the diffusion of moisture from the product, and in this way guarantees a swift and extremely favorable aging and drying process.

RVF 700

RVF 900



Grinding system technology for individual uses

The production series RVF 700 and 900 both have the optional capacity of attaching a grinding system. The independent servodrives of the grinding system, which is regulated by the touch screen control, makes it possible for an individual cutting speed adaptation for the particular requirement. The overall advantages of the REX grinding system technology are as follows:

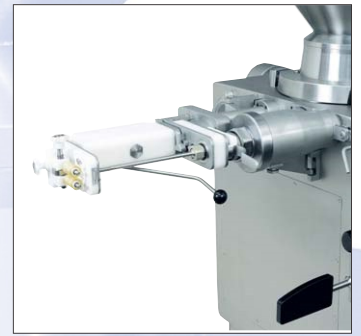
- Reduced pre-cutting time
- Reduction of air pockets in the product
- Clear particle definition without smearing
- Improved binding of the finish product
- Optimal aging
- Optimal separation of tendon and bone material

The grinding system can be flexibly operated with the straight filling nozzle, a casinggrip device, or in combination with a clipmachine. There is also the possibility of portioning minced meat. The different versions are alternatively available in three or fivefold cutting set.

Grinding head MC 3-1



Grinding head MC 3-2



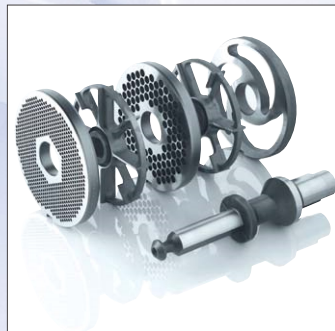
End hole plates between 1,5 and 8 mm



Pneumatic separating equipment



5 part cutting set MC 3-1 / MC 3-2



5 part separating set MC 3-1 / MC 3-2



TECHNICAL FEATURES

- Applicable in filling, portioning and twisting modes
- For processing raw or fresh sausage, in addition to minced meat
- Hole plates diameter 130 mm
- Models offering cutting rate variations of three and fivefold
- Driven by an independent servo motor
- End hole plates between 1.5 and 8 mm