

RVF 4000



Entry models with lifting device

The RVF 420 and RVF 430 models are designed with all requirements of small trade in mind. The various equipment variants along with the optionally available lifting and tilting device make the machine a perfect vacuum filler for small companies.

The compact and space-saving design, with smooth and hygienic machine housing, as well as the large rotary vane conveyor system for precise portioning, correspond ideally to user needs. The meat emulsion is transported gently, especially for large product inlays and larger pieces of meat or raw sausage applications. The rotary vane conveyor system is available with 8, 12 or 14 vanes, alternatively also with blind vanes.

Both the RVF 430 and the RVF 420 are designed to be suitable for all applications, e.g. for operating clipping machines, REX hanging lines and attachments.

The standard folding hopper is available in the variants with 100, 160, 250 and 350 litre hopper volume. The hopper flap opening is assisted by gas pressure absorbers. The large fold-out step rounds off the machine's user-friendliness.

The standard 12" touchscreen control is impressive thanks to its large-sized control elements making it easy to operate.

The tried-and-tested "REX Servo drive" rounds off the innovative control concept. The fixed or rotating casing holding device makes it easy to twist artificial and natural casings.

rotary vane conveyor system



swing arm lifting and tilting device



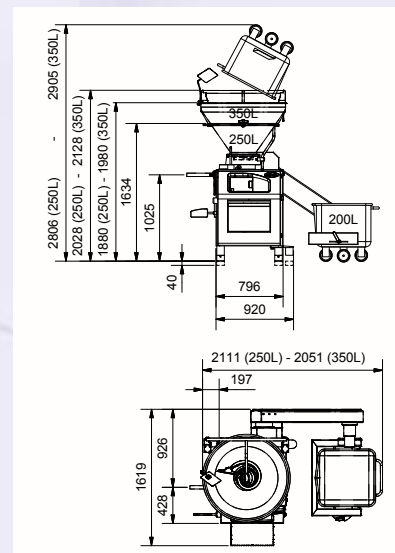
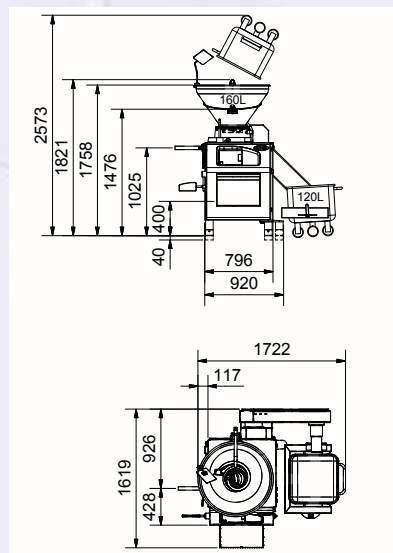
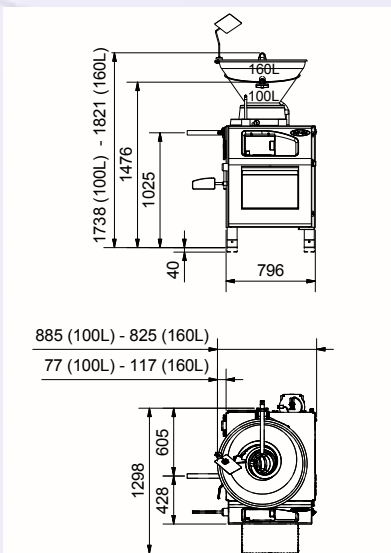
fold-out step



Features that make the RVF 420 & 430 special:

- Large rotary vane conveyor system for gentle meat emulsion transport
- Modern servo drive concept for highly accurate portioning
- Simple to fill and clean thanks to folding hopper
- Standard 12" touchscreen control
- Compact and space-saving design
- Solid machine body, manufactured completely from stainless steel

Dimensioned drawings RVF 400 with 100, 160, 250 & 350 litre hopper



RVF 4000



The all-rounder for all sizes of business

Series 400 is flexible and universal: This is as suitable for the smaller or medium-sized meat-processing operations as it is for larger, highly specialised companies. Its smooth surface, hygienically designed, space-saving machine housing, is self-supporting and made entirely of stainless steel. The reinforced model of the large cell-feed system guarantees exact portioning accuracy for a maximum service life. No crushing or smearing: It ensures that all fillers are transported gently, especially for larger sausage meat charges, larger pieces of meat or raw sausage applications. The vane cell feed system are available with eight, 12 or 14 vanes, alternatively also with blind vanes. Thanks to the newly developed lifting device, the hopper of the RVF 400 - available in different sizes - can be filled simply and without any mess.

- 100 litre folding hopper
- 160 litre folding hopper
- 250 litre folding hopper
- 350 litre folding hopper

The touchscreen control can be easily operated. It is suitable for all applications, even for controlling various clip machines, REX suspension lines and attachments. The tried-and-tested "REX Servo drive" rounds off the innovative control concept. The optional case holding device makes it easy to twist off artificial and natural sausage skins.

Features that characterise the Series 400:

- The grand appearance supports the product change and cleaning
- Modern servo drive concept for accurate portioning
- Minimal energy consumption
- Very simple operation thanks to touch screen operation
- Extremely low-noise and smooth operation
- Simple to fill thanks to folding hopper
- Large feed system gently transports the fillings

In-feed system



Folding hopper



Touchscreen control



Dimensioned drawings RVF 400 with 100, 160, 250 & 350 litre hopper

