

RVF 700



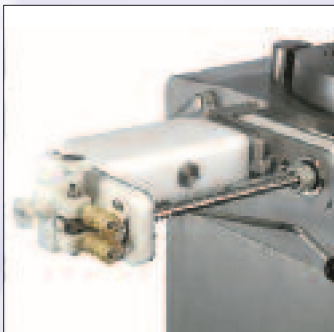
Innovation & Perfection set new standards

The machine types RVF 740 & 760, like series RVF 400, are designed for the requirements of the meat processing industry, as well as middle-sized and larger often highly specialised business units. These also offer:

- a high performance density
- exact portioning
- easy change of variety
- multifunctional supplementary possibilities in combination with various clipping machines and attachments.
- a high standard of hygiene and easy cleaning

The in-feed systems guarantee exact portioning with maximum service life. At the same time all fillers are gently transported - i.e. without any squashing, squeezing or tearing. The sectional view is clear and minimum air pockets in the sausage meat. The vane cell-feed system are available with 14, 12 or 8 vanes or alternatively version 14 and 12 are also available with blind vanes. Thanks to the newly developed lifting device, the hopper of the RVF 700 can be filled simply and without any mess. The hopper is available in different sizes (250 and/or 350 litres). The RVF 700 may at any time be equipped with a drive unit for the grinder due to the large machine stand.

Case holding device 320/400



Vane cell feed system



Case holding device rigid



Grinder system



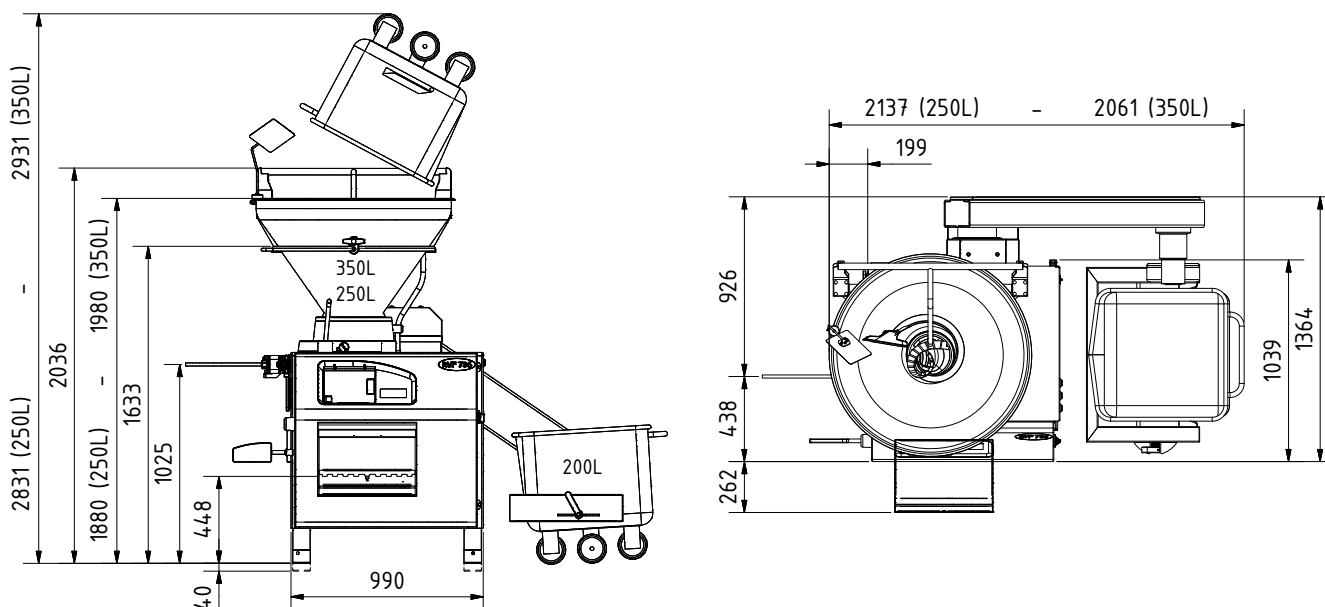
Straight filling tube



Folding hopper 250 or 350 litres



■ Dimensioned drawing RVF 700 with 250 & 350 litre hopper



RVF 7000



Higher filling pressure for easy filling

RVF 736 and 761 are designed also for the requirements of the meat processing industry. The reinforced drive units make it possible to reach a maximum filling pressure of up to 70 bar. Particularly useful for:

- Applications in conjunction with the REX grinding head
- very cold and tough meat mass up to -4°C
 - when using smaller filling tube or linking nozzle diameters

The in-feed systems guarantee exact portioning - for both of very cold or very tough fillers. At the same time all fillers are gently transported - i.e. without any squashing, squeezing or tearing.

The RVF 736 and 761 may at any time be equipped with a drive unit for the grinder thanks to the large machine stand. The main drive unit in its reinforced design can achieve a filling pressure of up to 70 bar. In conjunction with the REX grinder and the minced meat line, it also offers maximum performance with exceptionally exact portioning at the same time.

Thanks to the newly developed lifting device, the hopper of the RVF 700 can be filled simply and without any mess. The hopper is available in different sizes (250 and/or 350 litres).

Folding hopper 250 and/or 350 litres



Vane cell feed system



End hole plate of 1.5 - 8mm



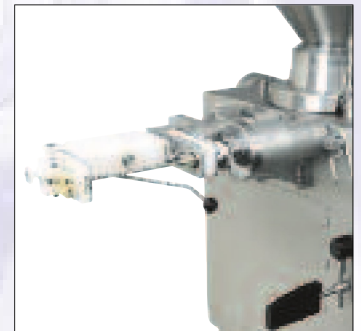
Grinder system



REX grinder MC 3-1



REX grinder MC 3-2



■ Dimensioned drawing RVF 700 with 250 & 350 litre hopper

