

Minced meat portioning line MC 3-3 & RHP 240

Main features



- Equipment simple to operate
- Paper dispenser for different product sizes
- Unique hygiene design for easy and fast cleaning
- Portioning performance of up to a maximum of 120 portions/min
- Very exact portioning of +/- 1 %
- Perfect and simple system synchronization when linked to a line



The minced meat portioning range developed by REX is designed to meet industrial requirements. The modular system is quickly and easily adapted to a customer's specific requirements. This makes the REX minced meat line a most cost-effective line solution, while improving product quality.

Various cutting sets can be inserted into the modularly built mincer heads MC 3-1 and MC 3-3. The final perforated disc in the MC 3-3 is individually set to the size required by the end customer. Product widths range from 60 to 220 mm with different final granulation grades. There is also the option of using a special final perforated disc, for example to portion multiple rows of Cevapcici on paper.

Optionally, the filling mincer MC 3-1 can also be used in conjunction with a pneumatic separation device to separate sinews and bony parts. Opening times can be set programme-specific via the filling machine controls.

The precutting process is extremely important in the production of minced meat. The pre-cut charge is exactly portioned by the filling machine and then given its final granulation grade and product size in the meat filler mincer MC 3-1 and MC 3-3. The ability to adjust the drive speed of the filling mincer separately ensures a perfect cut.

Other advantages are achieved by :

- The gentle cutting system of the REX filling mincer technology, which does not heat the product.
- The vane cell feed system ensures the complete evacuation of air from the charge
- It also ensure the most exact portioning.

The independent servo drive of the filling mincer, set and monitored via the touchscreen controls of the filling machine, makes it possible to adjust the cutting speed appropriate to the respective portion size. The minced meat portioner RHP 240 completes the line. It is linked to the filling machine and attached to the minced meat filling mincer MC 3-3. In that way, it conveys the processed product flow and cuts portions exactly to size, resulting in a very high level of product precision. The speed of the two independently operating conveyor belts can easily be adjusted to the product flow.