

Vacuum Piston

Stuffer

RVF 30



Features at a glance:

- Unique hygiene design ensures fast and easy cleaning.
- Piston cylinder with 30 litres volume
- Unique equipment design ensures easy and fast cleaning
- appliance body made completely from stainless steel
- Modern drive technology ensures most precise portioning output
- Minimal energy consumption
- Runs extremely quietly and smoothly
- Reliability through quality



Technical data:

Max. Filling output	36 kg/min
Max. filling pressure	30 bar
Cylinder volume	30 liters
Weight	465 kg
Power input	4 KW
Fuse protection	16 A
Clipper connection	As standard

The RVF 30 is designed for small and medium enterprises with frequent changes in the product range and small quantities of sausage meat. Filling, portioning and twisting off under vacuum - all the advantages of a vacuum filling machine combined with those of a conventional piston filling machine.

Filling takes place under vacuum from the cylinder of a sliding vane rotary pump. This combination of cylinder and sliding vane rotary pump ensures exact portioning as well as gentle treatment of the sausage meat. The twisting-off drive is integrated into the conveyer outlet, thus shortening production paths. Smearing and sausage meat residue are kept at a minimum.

The operating electronics were specially adapted to small and medium sized enterprises. All settings can be read off the display and can be changed during operation. The display control provides 99 programme slots. A specially developed reverse suction programme makes it possible to suck the remaining residue from the filling pipe back into the cylinder. User errors are displayed directly, thus making it easier to identify faults.

It goes without saying that the RVF 30 can always be fitted with a rotating or rigid case holding device to make it easier to twist off artificial or natural sausage skins.