

Piston Stuffer

RKF 130



Features at a glance:

- For filling, portioning and twisting
- Piston cylinder with 30 litres capacity
- Unique hygienic design
- Machine body made completely from stainless steel
- Modern drive technology
- Minimal energy consumption
- 12" touchscreen controller
- Runs extremely quiet and smooth
- Reliability through quality

Technical Data:

Cylinder capacity	30 liters
Max. filling pressure	15 bar
Time for up-movement of piston	17 seconds
Time for down-movement of piston	8 seconds
Power input	3,5 KW
Fuse protection	16 amperes
Portioning speed	Max. 350 portions/min
weight	400 kg

The RKF 130 is designed for small and medium-sized enterprises with frequent changes in the product range and small quantities of sausage meat. Filling, portioning and twisting – the RKF 130's innovative technology combines all these facilities with those of a conventional piston filler.

Filling takes place from the cylinder to a rotary piston. This combination ensures exact portioning as well as gentle treatment of the sausage meat. The twisting drive is integrated into the conveyor outlet, thus shortening production paths. Smearing and sausage meat residue are kept at a minimum.

The generously-dimensioned touchscreen controller has been specially adapted to meet the needs of the industry. The large 12-inch touchscreen allows all setting values to be easily readable in the display and can be changed at any time during operation. 200 programmable memory slots make changing the product easier. Also troubleshooting is simplified because all operating failures are displayed directly.

The RKF 130 can always be fitted with a rotating or rigid casing holding device to make it easier to twist off artificial or natural casings.