

# Vacuum Stuffer

## RVF 327 / 327 S



### The features at a glance

- For filling, portioning and twisting
- 100 or 160 liter hopper
- rotary vane pump
- maintenance-free, power-regulated servo-drive
- casing holding device for synthetic and natural casings:  
Holding device 320, 400 or rigid
- user-friendly 12" touchscreen-regulation
- holding-bracket for accessories
- servo twisting-drive for RVF 327 S

### Technical Data:

<b>Filling capacity</b>	2.700 kg/h
<b>Max. Filling pressure</b>	40 bar
<b>Hopper types</b>	100, 160 Liter
<b>Weight</b>	500 kg
<b>Power rating</b>	5 KW
<b>Clipper connection</b>	Standard
<b>Elevator</b>	Optional
<b>Portioning and linking speed at:</b>	RVF 327 / RVF 327 S
10 g	approx. 500 / 600 portions
40 g	approx. 250 / 300 portions
100 g	approx. 200 / 250 portions
200 g	approx. 100 / 150 portions
<b>No. of portions depends on linking time and filling intervals</b>	

The RVF 327 is designed for small and middle-sized enterprises with frequently changing varieties and average forcemeat quantities.

Reliability, quick and easy cleaning, reduction of leftovers and low energy costs are the main features of the RVF 327.

The vane cell feed system made of wear-resistant stainless steel guarantees durability as well as best product quality. It guarantees gentle transport of all filling substances and minimal air pockets in the forcemeat.

The touchscreen simplifies operation and has been designed according to industrial requirements. The standard clipper socket permits control of various clipper or additional machines when required.

Optional fold-away hoppers with 100 or 160 liter capacity are available.

Naturally, it is always possible to attach a rotating or fixed holding device to the RVF 327 in order to facilitate the linking of synthetic or natural casing.