

Vacuum Stuffer

RVF 330 / 330 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 330 S

Technical Data:

Filling capacity	3.000 kg/h
Max. Filling pressure	45 bar
Hopper types	100, 160 Liter
Weight	500 kg
Power rating	5 KW / 8 KW
Clipper connection	Standard
Elevator	Optional
Portioning and linking speed at:	RVF 327 / RVF 327 S
10 g	approx. 500 / 700 portions
40 g	approx. 250 / 350 portions
100 g	approx. 200 / 300 portions
200 g	approx. 100 / 200 portions
No. of portions depends on linking time and filling intervals	

The RVF 330 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 330.

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 330 in order to facilitate the linking of synthetic or natural casing.