

Vacuum Filler

RVF 460 / 460 S



The features at a glance

- for filling, portioning and twisting
- modern drive concept for precise portioning
- low energy consumption
- low maintenance costs
- hygiene design, easy and fast cleaning
- easy operation with 12" touchscreen
- touchpanel protection
- hopper with flap, easy loading and cleaning
- large rotary vane conveyor system for gentle transport of the material
- solid machine body, manufactured completely from stainless steel
- servo twisting drive for RVF 460 S

Technical data:

Filling capacity	6.000 kg/h
Max. filling pressure	45 bar
Hopper types	100L, 160L, 250L, 350L
Weight	1100 kg
Power rating	15 KW
Clipper connection	standard
Elevator	120 / 200 liters
Portioning and linking speed at:	RVF 460 / 460 S
10 g	approx. 800 / 1200 portions
40 g	approx. 500 / 650 portions
100 g	approx. 400 / 500 portions
200 g	approx. 300 / 350 portions
No. of portions depends on linking time and filling intervals	

The RVF 400 series is flexible and universal: This is as suitable for the smaller and medium-sized meat-processing operations as it is for larger, highly specialised companies. The smooth surface, hygienically designed, space-saving machine housing, is self-supporting and made entirely of stainless steel. The reinforced model of the large cell-feed system guarantees exact portioning accuracy for a maximum service life. No crushing or smearing: It ensures that all fillers are transported gently, especially for larger sausage meat charges, larger pieces of meat or raw sausage applications. The vane cell feed system are available with 8, 12 or 14 vanes, alternatively also with blind vanes. Thanks to the newly developed lifting device, the hopper of the RVF400 – available in different sizes, can be filled simply and without any mess.

The touchscreen control can be easily operated. It is suitable for all applications, even for controlling various clip machines, REX suspension lines and attachments. The tried-and-tested „REX Servo drive“ rounds off the innovative control concept. The optional case holding device makes it easy to twist off artificial and natural sausage skins.