

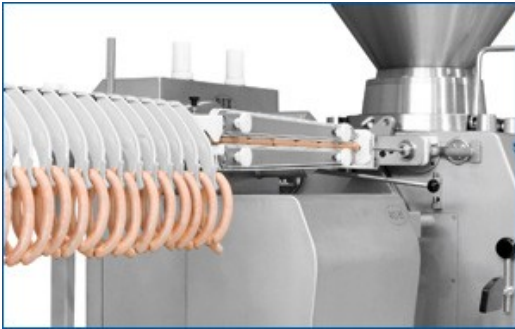
# Hanging System

## RHS 230



### Main features

- Appliance easy to operate and adjust
- Unique hygiene design for easy and fast cleaning
- To be used for artificial and natural casings
- Can be attached to all filling machines of series RVF 700 & 900
- Reliability through quality



The RHS 230 by REX is the effective solution to hang the sausages immediately after twisting-off. It is connected either to the RKS 85 or directly to the casing holder of the vacuum filler. From there, the twisted-off sausage chain is taken up immediately by the hooks of the RHS and hung, to allow their removal with the smoke bar.

The RHS 230 is height-adjustable and thus easy to set to the height of the vacuum filler or the RKS 85.

The RHS 230 is fitted with a servo drive which is driven and controlled via the touchscreen controls of the filling machine. It can thus be easily adjusted to the product and the respective portion size, thus guaranteeing very short downtimes for changeover and adjustments. Depending on the length of the casing or the product, different-sized groups with different hook numbers to be positioned at the RHS can be defined at the control for specific programmes.