

Vacuum Filler

RVF 740



Features at a glance:

- Unique hygiene design ensures fast and easy cleaning
- Appliance body made completely from stainless steel
- Modern servo drive technology ensures most precise portioning output
- Minimal energy consumption
- Very simple to operate thanks to touchscreen controls
- Runs extremely quietly and smoothly
- Filling made easy with the hinged hopper.
- Large feed system to ensure the gentle transport of charges
- Optional connection to a range of attachments
- Reliability through quality



Technical data:

Filling capacity	4.000 kg/h
Max. filling pressure	35 bar
Hopper versions	250 / 350 liters
Weight	1000 kg
Power input	8 KW
Fuse protection	16 A
Clipper connection	As standard
Lift and tilt device	On request

As the RVF 540 , the RVF 740 is designed for small and medium meat-processing businesses as well as larger, sometimes highly specialized, processing units. The smooth and hygienically design housing with larger dimensions than the 540 series is self-supporting and completely made from stainless steel. The extra robust vane cell feed system ensures the greatest portioning precision with maximum working time.

It ensures that all charges are transported as gently as possible without any squashing,

squeezing or tearing, especially for larger sausage meat charges or larger pieces of meat. The feed systems come with 16, 14 or 6 vanes, or optionally with blind vanes.

As an option, the RVF 740 can be supplied with a fully integrated lift and swing arm loading device. Its drive is fully integrated into the housing, thus assisting the simple and fast cleaning of the appliance. Hoppers are available in two different sizes appropriate for the respective size of the business. The following hopper sizes are available:

- 250 litre hopper hinged
- 350 litre hopper hinged

The standard touchscreen controls make the appliance easy to operate and can be used to drive various clipping machines and attachments. It goes without saying that the RVF 740 can always be fitted with a rotating or rigid case holding device to make it easier to twist off artificial or natural sausage skins. The RVF 740 can easily be equipped with REX filling mincer technology, thus providing users with a wide range of possible applications.