

Vacuum Filler

RVF 911



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	11.100 kg/h
Max. filling pressure	45 bar
Hopper versions	350 liters
Weight	1300 kg
Power input	22 KW
Fuse protection	25 A
Clipper connection	As standard
Lift and tilt device	On request

The RVF 911 is designed for industrial use in meat-processing businesses as well as larger, sometimes highly specialized, processing units. Its particular feature is its incredible filling capacity. The further increase in throughput compared with the RVF 500 and 700 Series represents the optimum solution for individual applications, but also for incorporation into complete line solutions with various clipping machines or other attachments. The housing with its smooth and hygienic design is self-supporting and made completely from stainless steel.

The feed system, whose diameter has been further enlarged compared to the 500 and 700 series, is truly the heart of the appliance and ensures greatest portioning precision. The feed systems come with , 16 or 6 vanes, or optionally with blind vanes. The appliance has been designed in such a way that the during cleaning water can run out of the feed system unaided.

As an option, the RVF 911 can be supplied with a fully integrated lift and swing arm loading device for standard 200 or 300 litre trolleys. Its drive is fully integrated into the housing, thus assisting the simple and fast cleaning of the machine. The large 350 litre hopper version ensures maximum loading, but also the fast and easy cleaning when changing charges. The feed screw in the hopper ensures the optimum feed rate for all non-viscous or viscous feed charges from the hopper to the feed system.

The standard touchscreen controls guarantee operators easy use in all application and is designed for the full range of applications. It goes without saying that the RVF 911 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 911 can easily be equipped with REX filling mincer technology, thus providing users with a wide range of possible applications.