



CONTINUOUS VACUUM FILLER RS 405



The RS 405 is the new, high-performing vacuum filler from Risco. This model is the right choice for an efficient and economical production and it guarantees a gentle processing of meat products as well as an excellent feeding quality. The vacuum filler is ideally suited for food processing industry that requires a high capacity with exact weight control of meat products, such as twisted sausages in natural, collagen or artificial casings.

The improved meat pump system is the result of the latest knowledge and experience and it guarantees an optimal feeding of the pump areas with precise portioning and homogeneous product distribution. The final result is an excellent product with optimal particle definition.

The Risco RS 405 grants maximum process flexibility and, thanks to the modern self-explanatory program with icons, it is easy to control all the stuffing parameters with highest reliability. The RS 405 can be easily attached to all the Risco auxiliary devices, for a premium and diverse production line.

Technical features :

Theoretical filling capacity :	7.000 kgs/hour
Max. filling pressure :	40 bar
Portioning speed :	max 700 pc/min
Max. portioning weight :	0 - 32.000 gr.
Hopper capacity :	350 lit. capacity
Total power installed:	12 kW
Machine weight :	Kg 1.120 net
Machine dimensions:	max height 3.152 mm (with loader) max length: 2.422 mm (with loader) max width 1.338 mm (with loader)

The filler performs well with pork, beef, chicken or other meat solutions, from soft emulsion to very stiff meat mass.

Features of Risco RS 405:

- Suitable to all meat productions
- Higher performance
- Portioning accuracy
- Optimal portioning control with small portions
- Precise control technology with the new Risco CPU
- Functional and versatile additional systems



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