



Partner in your success

RS 280: Precision in Every Cut, Efficiency in Every Batch.

The Risco RS 280 is an extremely flexible cutting machine designed to operate fully autonomously as a stand-alone unit, ideal for separating cooked and fresh sausages thanks to its reliability and ease of use. When required, the RS 280 can also be connected and synchronized with Risco's linking systems RS 26x, RS 274 for the production of fresh sausages in natural or artificial casings, offering perfect integration within existing production lines.

The modern servo-driven RS 280 is equipped with two belt sets with adjustable speeds to ensure precise product guidance and controlled pulling during cutting.

A triple sickle-shaped knife guarantees accurate and efficient separating performance. An inspection door in the knife area allows for thorough cleaning and simplifies routine maintenance.



The RS 280 delivers up to 1.200 cuts per minute, depending on sausage length, casing type, and diameter. All operating functions and parameters are stored and managed through the centralized HMI (Human-Machine Interface), which provides an intuitive control panel for monitoring, adjusting, and optimizing machine performance.

RS 280: Perfect cuts, non-stop separating.





Main features:

- Suitable for all type of casings
- Maximum cutting performance both as "stand-alone" or "in-line" mode
- Compact design, minimum space requirement
- Minimised maintenance costs
- High hygienic standard

Technical data:

- Production speed up to 1200 cuts/minute
- Sausage calibre range from 16 mm to 42 mm
- Portion length from 45 mm and up
- Single or multiple cutting
- Modern touch-screen control



The Company reserves the right to alter any specification.



Risco S.p.A.

36016 Thiene · Vicenza · Italy · Via della Statistica, 2
Tel. +39 0445 385.911 · risco@risco.it · www.risco.it

Follow us on [in](#) [f](#)