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## RS 192 Alginate Sausage Line

Advanced system for producing sausages with a vegetable alginate-based coating



Risco RS 192 sausage line is designed to produce sausages with a vegetable alginate-based coating, offering an innovative alternative to traditional casings.

The process begins with a Risco continuous vacuum filler, which ensures a consistent and precise filling of the sausage mixture. This step is crucial for maintaining uniformity in the final product.

The sausage mixture is then passed through an extruding group where the vegetable alginate coating is applied. The alginate is a plant-based material that forms the casing around the sausage, providing an alternative to traditional natural or artificial casings. The alginate coating is applied uniformly around the sausage mixture as it is extruded. This ensures that each sausage has a consistent and even coating, which is important for both appearance and quality. The sausages are cut individually to the desired length and weight or they can be hung on a Risco hanging conveyor, for further processing.



## The extrusion system

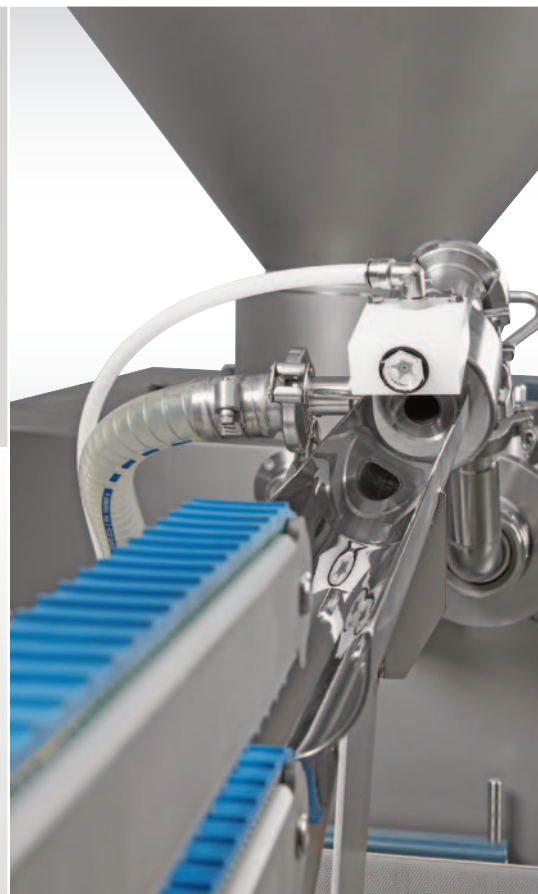
The extrusion system of the Risco RS 192 alginate sausage line is a key component that sets it apart from traditional sausage production methods.

The extrusion system ensures precise control over size and weight of each sausage, resulting in consistent product quality.

The Risco RS 192 is positioned as a cost-effective, innovative solution with a focus on quality and efficiency, making it a strong competitor in the sausage production market.

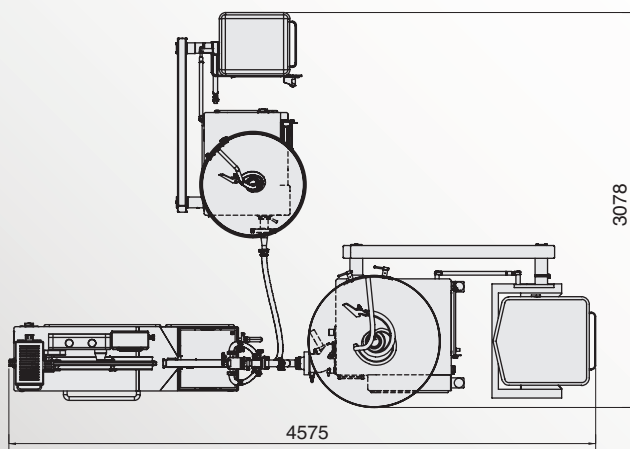
### Main features:

- Lower costs compared to traditional casing methods
- Reduced bacterial contamination = longer shelf-life
- Immediate processing after production
- No downtime for casing loading
- Precise weight and length control
- Consistent product quality
- Suitable for various sausage types and sizes
- Simplified operation and maintenance
- Meets consumer demand for plant-based and sustainable products
- Production up to 600 PPM
- Product diameter from Ø 10mm to Ø 30mm



All parameters of the system, including filling, coating, cutting or hanging are programmed and controlled by a central HMI. This allows easy monitoring and adjustments to ensure optimal performance.

Risco RS 192 sausage line is designed to be user-friendly, requiring only one operator to manage the entire process. This makes it an ideal solution for modern sausage production, offering both innovation and cost-effectiveness.



The Company reserves the right to alter any specification.



**Risco S.p.A.**

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