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RS 916

The Risco portioning system for producing minced meat

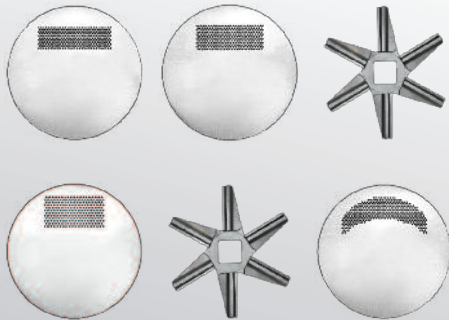


The Risco system RS 916 is designed for producing minced meat of beef, pork, chicken and turkey. The system includes a grinding head diameter 220 mm, a portioning belt with cutting system for separating the portions and a paper feeding. The meat is portioned, grinded and cut directly on the grinding head of the RS 916.

By connecting an additional in-line conveyor it is possible to load the product automatically in the trays. The Risco line is the optimal combination for an efficient and high production capacity. The different cutting set, plate pattern and the possibility to adjust all parameters allow to produce the product with the desired presentation.

The line is compact and versatile in the positioning and requires only a minimum floor space. The RS 916 is prepared for connecting an in-line scale for weight checking and feed back to the Risco filler. This modern production system guarantees high productivity and excellent weight accuracy with specific attention to the quality of the product and its attractive presentation for the customer.





Main features:

- Excellent definition of the minced-meat
- High productivity
- Steady weight of the portions
- Easy integration and interface of the system with other equipments (ie conveyors for trays, in-line scales, etc.)

Technical data:

- Production speed up to 80 PPM
- Max portions size (W x H) mm 190 x 75
- Min/max portion length mm 95 / 300



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