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RS 918 The new Risco meat portioner



Risco introduces the model RS 918, its new meat portioner designed for the industrial production of minced meat products, coming from beef, pork or poultry.

Directly connected to a Risco vacuum filler, the system includes a grinding head with 220 mm in diameter, two transporting belts with synchronized variable speed, a cutting system for separating the portions and a built-in paper dispenser. The meat is portioned, grinded and divided in a single process step.

The independent speed grinding head allows to produce individual portions to their final grind size with a precise weight and with the desired appearance. It is easy to assemble different cutting sets satisfying any producer's requirement.

The integrated separating system provides accurate cuts to each portion thus leading to an excellent weight accuracy and a uniform formed product.

Easy removable components of the double in-line product conveyor belts facilitate cleaning operations; moreover, the whole system is mounted on wheels to ease handling operations.

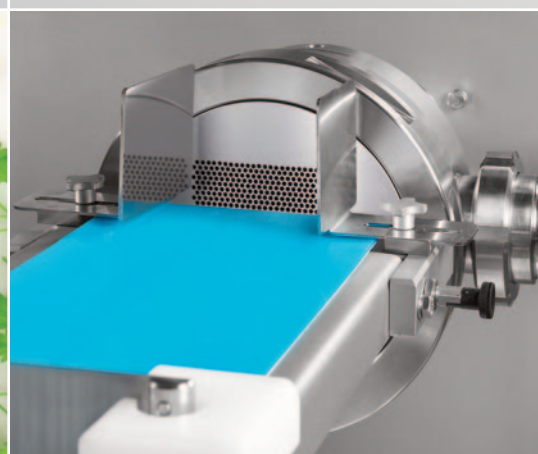


The reliable RS 918 meat portioner can be easily connected and interfaced to a trays conveyor system to feed the product automatically into trays, without interruptions up to the packaging equipment. The line is compact and versatile in the positioning and requires only a minimum floor space.

The meat portioner RS 918 is prepared for connecting an in-line scale for weight checking and feed back to the Risco vacuum filler. This modern production system guarantees high productivity with specific attention to the quality of the product and its attractive presentation for the final consumer.

Main features:

- Flexibility to run different products
- High productivity
- Gentle process with no warm of the food mass
- Easy integration and interface of the system with other equipment (ie conveyors for trays, in-line scales, etc.)



Technical data:

- Production speed up to 90 PPM
- Max portions size (W x H) 185 x 75 mm (depending on system version)
- Min/max portion length 80 / 400 mm (depending on system version)



The Company reserves the right to alter any specification.



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