



Partner in your success

Risco RS 450 - RS 750 - RS 1500: precision mixing, effortless discharge



RS 750

Risco frontal discharge mixers RS 450, RS 750, and RS 1500 are the ideal solution for industries of all sizes, from small-scale operations to large-scale productions.

These models are designed to deliver thorough, efficient, and delicate mix of ingredients while preserving the original characteristics and structure of the product. Risco mixers are perfect for processing a diverse range of food products, including meat, fish, vegetables, bakery, cheese, canned food, confectionary, and beyond.



Risco mixers are equipped with intersecting paddles that ensure a first-class, perfectly balanced mixing process, and a frontal automatic discharge system allowing the mixed product to be collected into trolleys, emulsifiers, transfer pumps, or even onto automatic belt conveyors.

All Risco mixers come with an intuitive HMI control system that stores and manages the working functions and programs, including the complete mixing cycle and the auto-reverse of the mixing paddles. All parameters can be easily retrieved within the same working day, thereby boosting daily yield.

Risco mixers can optionally be connected to a vertical loader. Such device, directly controlled via the operator panel, permits a further automation of the machine.



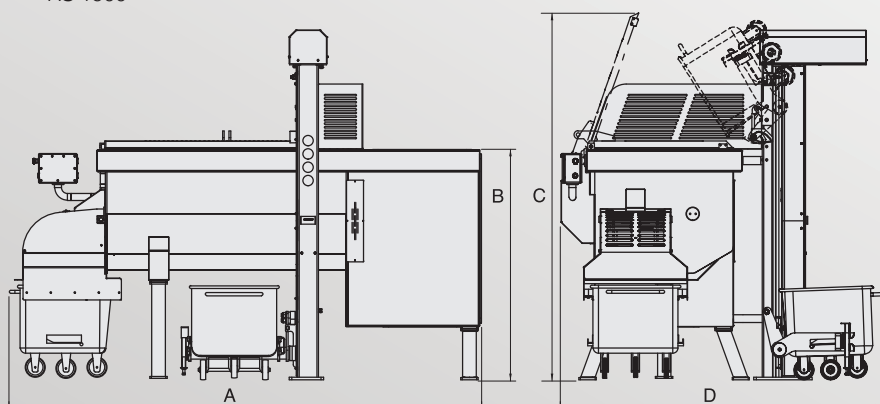
Main features:

- Mixing with intersecting paddles
- Variable paddles speed
- Preserving integrity and quality of ingredients
- Rapid, gentle, and uniform mixing process
- Frontal discharge for a quick product release



RS 1500

RS 1500



Technical data		RS 450	RS 750	RS 1500
Bowl capacity	Litres	450	750	1500
Dimensions for 200 lt. carts (mm) DIN 9797	A	2230	2955	3554
	B	1480	1500	1733
	C	2632	2632	2761
	D	2130	2328	2432

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](#)