



Partner in your success

DFM 250 Where efficiency meets excellence



The DFM 250 Meatballer from Risco is a specialized machine engineered to efficiently produce meatballs and dumplings. Its high production capacity makes it an excellent choice for large-scale production. This forming system ensures uniform product size and shape, which is crucial for both cooking consistency and an appealing presentation.

The DFM 250 can process various types of meat mixtures, including beef, pork, chicken, and vegetarian options. It is designed to be user-friendly, with straightforward controls and easy maintenance. Constructed from high-quality materials, this machine is built to withstand the rigors of continuous industrial use.



The DFM 250 can be directly connected to the Risco vacuum filler outlet for continuous feeding, ensuring consistent portion sizes while significantly reducing the need for manual intervention. By leveraging the Risco low compression meat pump system of the filler, the product is processed gently thereby preserving its texture and quality.

The dumplings portioning size is determined by a diaphragm, allowing for a precise control over the size and weight of each meatball. The DFM 250 is available with a single or two headed system and alternately portions each individual dumpling, enhancing the efficiency of the production process.



Main features:

- Compact system
- User-friendly unit
- Accurate portioning
- Single or multiple outlets available
- Interchangeable forming headed systems available type DF25, DF50, DF70 or DF100
- Product Ø from 14 mm to 90 mm (depending on the type of diaphragm)
- Product weight from 5 gr to 400 gr (depending on the type of diaphragm)
- Production up to 250 rpm

| Main data | | DFM 250/25 | DFM 250/50 | DFM 250/70 | DFM 250/100 |
|------------------|----|------------|------------|------------|-------------|
| Product diameter | mm | 14 - 25 | 20 - 45 | 40 - 62 | 60 - 90 |
| min - max | | | | | |
| Product weight | gr | 5 - 9 | 10 - 60 | 35 - 140 | 115 - 400 |
| min - max | | | | | |

The Company reserves the right to alter any specification.



Risco S.p.A.

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