



Partner in your success

RS 918

Perfect Portions, Every Time



Risco **RS 918** is the effective portioning system for the industrial production of beef, pork, and poultry ground products. Connected directly to a Risco vacuum filler, it combines a Ø220 mm grinding head, synchronized variable-speed conveyor belts, a portion-cutting unit, and an integrated paper dispenser in a single compact solution.

Grinding, portioning, and product separation are performed in one single process. The independently driven grinding head enables precise weight control, final grind-size accuracy, and optimal product appearance. Interchangeable cutting sets provide flexibility to meet a wide range of production requirements.

Removable components of the dual in-line conveyor system simplify cleaning and maintenance, while the wheel-mounted design allows easy handling and repositioning of the entire unit. Moreover the RS 918 is equipped with PLC and a 7" touch screen HMI mounted on a revolving support, enhancing workplace ergonomics, safety, and efficiency.

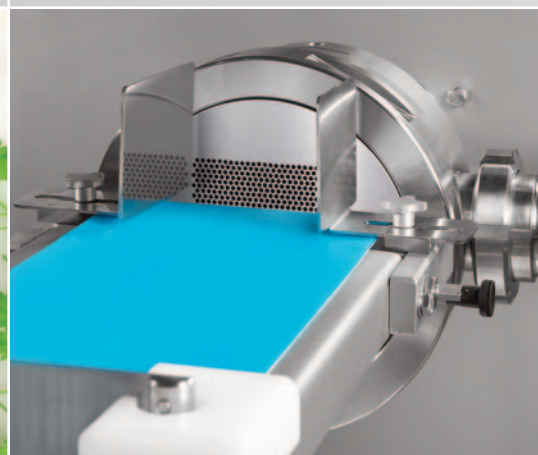


The RS 918 meat portioner seamlessly integrates with tray conveyor systems, enabling fully automatic product loading into trays and continuous transfer to downstream packaging equipment. Its compact design ensures maximum layout flexibility while minimizing floor space requirements.

The system is set up for integration with a checkweigher, providing real-time weight verification and automatic feedback to the Risco vacuum filler for enhanced weight accuracy. Designed for high-efficiency production, the line combines maximum productivity with consistent product quality and an attractive retail presentation.

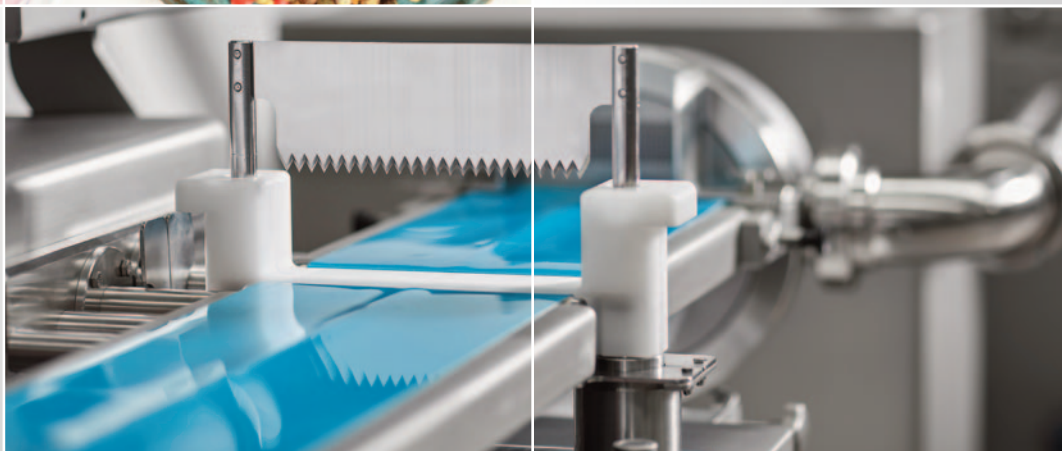
Main features:

- Flexibility to run different products
- High productivity
- Gentle process with no warm of the food mass
- Easy integration and interface with other equipment
- Optional Ethernet network connection for remote management of production data



Technical data:

- Production speed up to 90 PPM
- Max portions size (W x H) 185 x 70 mm (depending on system version)
- Min/max portion length 80 / 400 mm (depending on system version)
- Complete with n°1 cutting set (1 plate-1knife) no deboning
- Full colour 7" touch screen HMI



The Company reserves the right to alter any specification.



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