

# Vacuum Filler

## RVF 736



### Features at a glance:

- Unique hygiene design ensures fast and easy cleaning
- Appliance body made completely from stainless steel
- Modern servo drive technology ensures most precise portioning output
- Minimal energy consumption
- Very simple to operate thanks to touchscreen controls
- Runs extremely quietly and smoothly
- Filling made easy with the hinged hopper
- Large feed system to ensure the gentle transport of charges
- Optional connection to a range of attachments
- Reliability through quality



### Technical data:

<b>Filling capacity</b>	3.600 kg/h
<b>Max. filling pressure</b>	70 bar
<b>Hopper versions</b>	250 / 350 liters
<b>Weight</b>	1000 kg
<b>Power input</b>	15 KW
<b>Fuse protection</b>	16 A
<b>Clipper connection</b>	As standard
<b>Lift and tilt device</b>	On request

The RVF 736 is particularly designed for the processing of very cold or very tough charges. Thanks to its very strong servo drive, the RVF 736 achieves filling pressures of up to 72 bar; it is particularly useful in conjunction with REX filling mincer technology. However, it can also be used for non-meat products. In those cases, the very high output pressure in particular provides a significant advantage.

The housing with its smooth and hygienic design is self-supporting and made completely from stainless steel. The extra robust vane cell feed system ensures the greatest

portioning precision with maximum working time. It ensures gentle transport of all filling substances with the highest portioning precision and minimum air pockets in the forcemeat. The feed systems come with 16, 14 or 6 vanes, or optionally with blind vanes.

As an option, the RVF 736 can be supplied with a fully integrated lift and swing arm loading device. Its drive is fully integrated into the housing, thus assisting the simple and fast cleaning of the appliance. Hoppers are available in two different sizes appropriate for the respective size of the business. The following hopper sizes are available:

- 250 litre hopper hinged
- 350 litre hopper hinged

The standard touchscreen controls make the appliance easy to operate and can be used to drive various clipping machines and attachments. The servo drive technology, used by REX for more than 15 years, has been especially strengthened for the RVF 736 in order to achieve maximum filling pressure. It goes without saying that the RVF 736 can always be fitted with a rotating or rigid case holding device to make it easier to twist off artificial or natural sausage skins.