

Vacuum Filler

RVF 761



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:

Filling capacity	6.100 kg/h
Max. filling pressure	70 bar
Hopper versions	250 / 350 liters
Weight	1100 kg
Power input	15 KW
Fuse protection	18 A
Clipper connection	As standard
Lift and tilt device	On request

The RVF 761 is particularly designed for the processing of very cold or very tough charges and guarantees to meet the highest performance expectations. Thanks to the extra strong design of the servo drive in combination with the innovative REX control system, RVF 761 can produce filling pressure of up to 70 bar; this advantage come to its full in conjunction with the REX filling mincer technology.

The housing with the same smooth and hygienic design of all REX filling machines 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 761 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 761 in order to achieve maximum filling pressure.

It goes without saying that the RVF 761 can always be fitted with a rotating or rigid case holding device to make it easier to twist off artificial or natural sausage skins. There is also the easy and uncomplicated option of attaching the REX hanging system.