

RVF 400



Entry models with lifting device

The RVF 420 and RVF 430 models are designed with all requirements of small trade in mind. The various equipment variants along with the optionally available lifting and tilting device make the machine a perfect vacuum filler for small companies.

The compact and space-saving design, with smooth and hygienic machine housing, as well as the large rotary vane conveyor system for precise portioning, correspond ideally to user needs. The meat emulsion is transported gently, especially for large product inlays and larger pieces of meat or raw sausage applications. The rotary vane conveyor system is available with 8, 12 or 14 vanes, alternatively also with blind vanes.

Both the RVF 430 and the RVF 420 are designed to be suitable for all applications, e.g. for operating clipping machines, REX hanging lines and attachments.

The standard folding hopper is available in the variants with 100, 160, 250 and 350 litre hopper volume. The hopper flap opening is assisted by gas pressure absorbers. The large fold-out step rounds off the machine's user-friendliness.

The standard 12" touchscreen control is impressive thanks to its large-sized control elements making it easy to operate.

The tried-and-tested "REX Servo drive" rounds off the innovative control concept. The fixed or rotating casing holding device makes it easy to twist artificial and natural casings.

rotary vane conveyor system



swing arm lifting and tilting device



fold-out step



Features that make the RVF 420 & 430 special:

- Large rotary vane conveyor system for gentle meat emulsion transport
- Modern servo drive concept for highly accurate portioning
- Simple to fill and clean thanks to folding hopper
- Standard 12" touchscreen control
- Compact and space-saving design
- Solid machine body, manufactured completely from stainless steel

Dimensioned drawings RVF 400 with 100, 160, 250 & 350 litre hopper

