



Partner in your success

RS 920

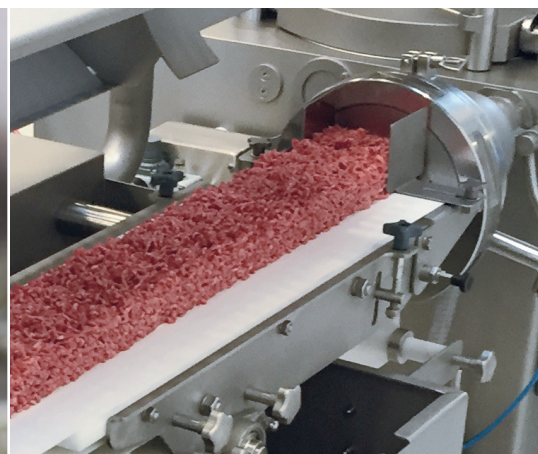
The new Risco High Speed Portioner for minced meat



The Risco RS 920 high speed portioner is the innovative system for the production of minced meat, designed for medium and large size industries. The system is suitable for processing beef, pork and chicken, with a particular attention to a perfect presentation of the product. The system includes a Risco vacuum fillers with integrated in-line grinder - single or multiple plates and knives - a double portioning belt, a continuous cutting device and a paper feeding to prevent any manual contact or contamination. A deboning system is available as option.

The continuous filling and cutting developed concept (without start - stop action) makes the RS 920 extremely accurate and fast compared to any other system available in the market. Without the start and stop working principle the system allows to maintain a constant flow, increasing the speed up to 200 PPM and reducing weight variation. The Risco high speed portioner can be connected to different auxiliary machines to complete the line, i.e. check weigher and automatic loading system for the product into trays.





Main features:

- Improved product shape appearance thanks to the continuous flow
- Reduced wear and maintenance cost on the pump and portioner due to the continuous concept
- Minimum give away on products - high portioning accuracy
- In-line grinder with variable speed, servo controlled
- Deboning system on in-line grinder RS 72

Technical data:

- Production speed up to 200 PPM (on 500 grams portions)
- Max portions size (W x H) mm 185 x 75 (depending on system version)
- Min/max portion length mm 80 / 400 (depending on system version)
- Portioning accuracy < +/- 1%



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