

REX
TECHNOLOGIE®

VACUUM FILLER &
PORTIONING SYSTEMS



VACUUM FILLER

PERFECTION AT THE HIGHEST LEVEL



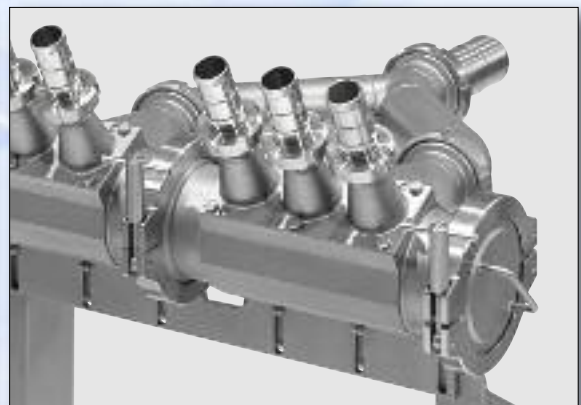
REX is setting new standards - Vacuum filling machines of the highest standard

The new REX vacuum filling machines, series 200, 300, 400, 700 and 900 are the result of more than 30 years of experience. They satisfy a broad spectrum of individual requirements. The new series replaces the already well proved and tested REX vacuum filler programme and it is the innovative pioneer for machine processing of various types of liquid or viscous substances.



Services rendered on a permanent basis

The qualified advice in the selection of machines to suit your special requirements; commissioning and demonstration in your company; regular service and prompt customer service: This is the foundation of long-term cooperation.



RVF 220



Cost-effective vacuum filler for everyone

The RVF 220 is a perfect and cost-effective solution for newcomers to vacuum filling technology, yet also suitable as a replacement for your existing filling machine. It comes with all the technical features necessary for the trade and is ideal for frequent product changes.

The machine housing manufactured completely from stainless steel in hygienic design is compact and space saving.

The hoppers – available in a 50-litre version with cover or 100-litre version with flap – are distinguished by simple filling and easy cleaning. Maximum infeed with minimum residual amounts of meat emulsion are typical here.

The vane cell conveyor system made of wear-resistant stainless steel guarantees a long service life and the best product quality. It ensures gentle transport of the meat emulsion and minimal air pockets in the final product.

The standard 12" touchscreen control enables easy operation. The optional clipping socket allows various clipping devices and/or attachments to be operated.

The optionally available casing holding device twists all types of natural and artificial casings with ease.

50-litre hopper with protective cover



100-litre folding hopper



casing holding device, fixed for natural casings



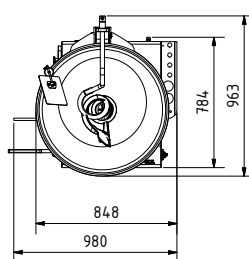
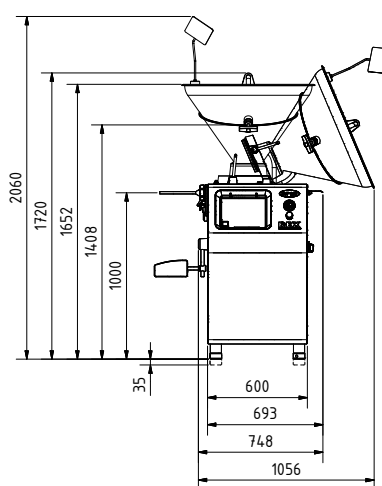
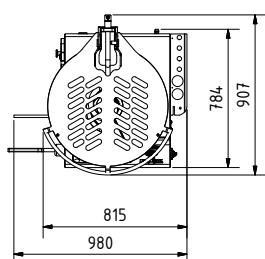
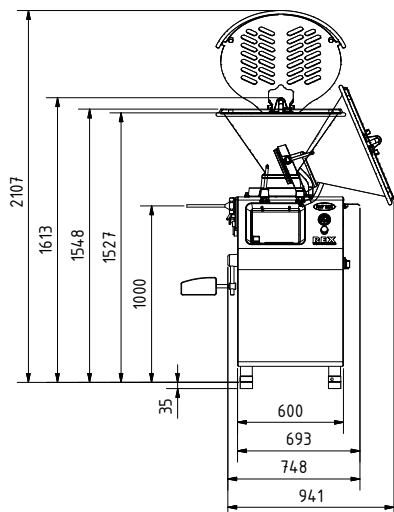
casing holding device, fixed for artificial casings



rotary vane conveyor system RVF 220



■ Dimensioned drawings RVF 220 with 50-litre hopper with lid or 100-litre folding hopper



RVF 300



Simple operation everyone understands

RVF 327 and 330 are designed for small and medium-sized companies with frequently changing varieties and normal sausage meat quantities. The series 300 is characterised by reliable, quick and easy cleaning, minimal leftovers and low energy costs. The vane cell feed system made of wear-resistant stainless steel guarantees a long service life and the highest product quality. It ensures gentle transport of all fillers and minimum air pockets in the sausage meat.

The touchscreen guarantees simple operation. The clipper socket which is a standard feature permits the driving of various clipping devices and/or additional machines. The fold hopper is available in volumes of 100 and 160 litres.

The RVF 327 and 330 can also be equipped with a rotating or rigid case holding device. This makes it easier to twist off artificial or natural sausage skins.

Folding hopper



In-feed system RVF 300



Folding hopper



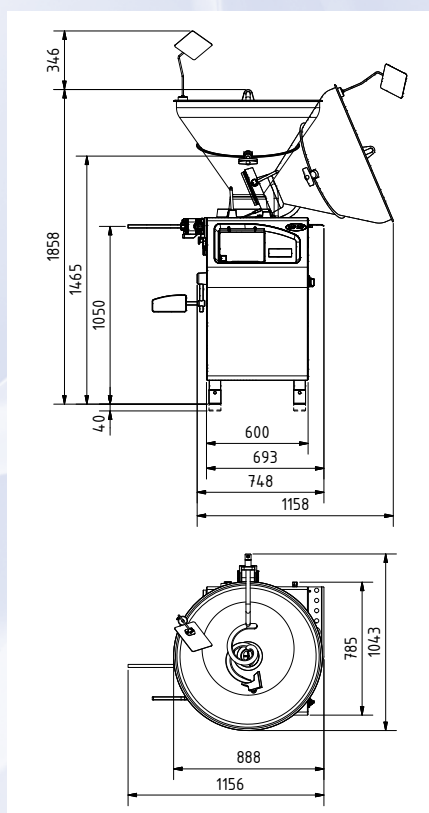
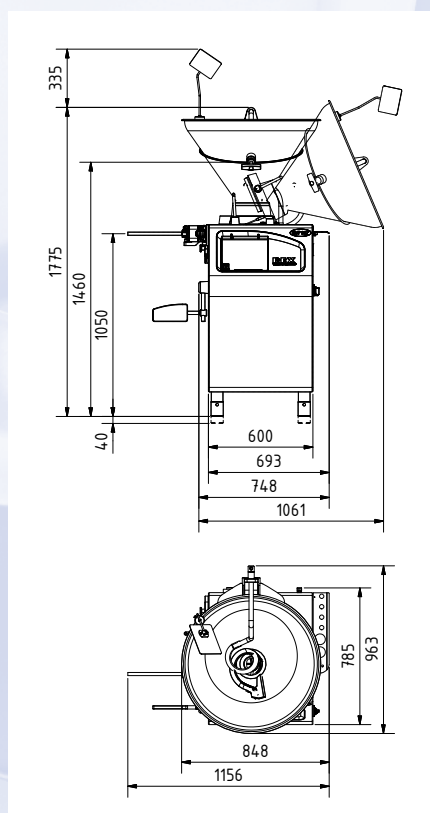
Case holding device 320/400



Case holding device rigid



■ Dimensioned drawings RVF 300 with 100 + 160 litre folding hopper



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



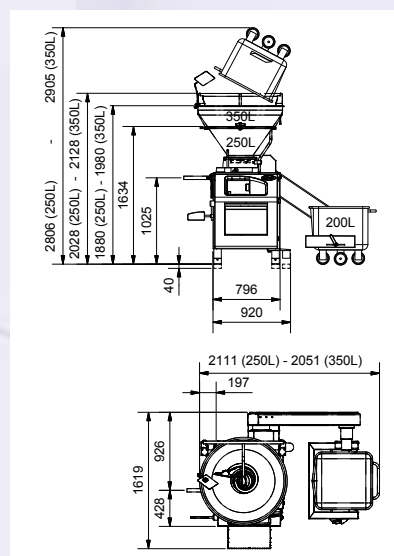
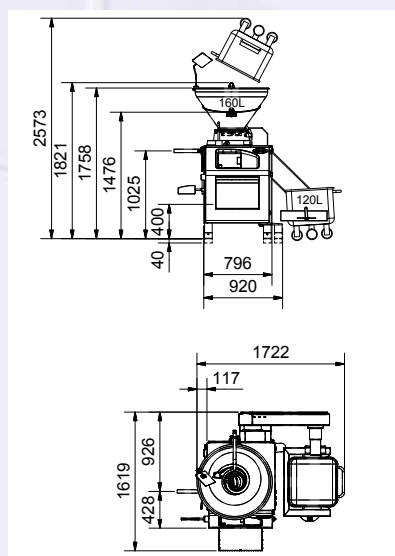
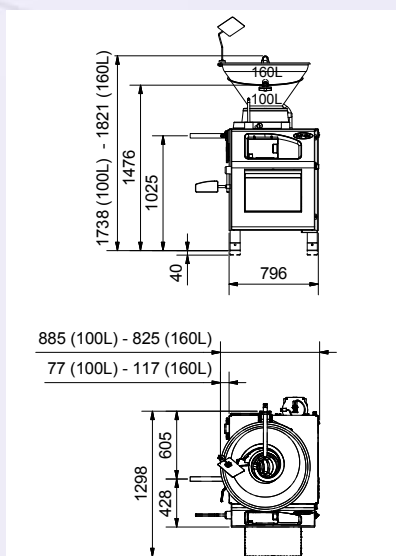
fold-out step



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



RVF 400



The all-rounder for all sizes of business

Series 400 is flexible and universal: This is as suitable for the smaller or medium-sized meat-processing operations as it is for larger, highly specialised companies. Its smooth surface, hygienically designed, space-saving machine housing, is self-supporting and made entirely of stainless steel. The reinforced model of the large cell-feed system guarantees exact portioning accuracy for a maximum service life. No crushing or smearing: It ensures that all fillers are transported gently, especially for larger sausage meat charges, larger pieces of meat or raw sausage applications. The vane cell feed system are available with eight, 12 or 14 vanes, alternatively also with blind vanes. Thanks to the newly developed lifting device, the hopper of the RVF 400 - available in different sizes - can be filled simply and without any mess.

- 100 litre folding hopper
- 160 litre folding hopper
- 250 litre folding hopper
- 350 litre folding hopper

The touchscreen control can be easily operated. It is suitable for all applications, even for controlling various clip machines, REX suspension lines and attachments. The tried-and-tested "REX Servo drive" rounds off the innovative control concept. The optional case holding device makes it easy to twist off artificial and natural sausage skins.

Features that characterise the Series 400:

- The grand appearance supports the product change and cleaning
- Modern servo drive concept for accurate portioning
- Minimal energy consumption
- Very simple operation thanks to touch screen operation
- Extremely low-noise and smooth operation
- Simple to fill thanks to folding hopper
- Large feed system gently transports the fillings

In-feed system



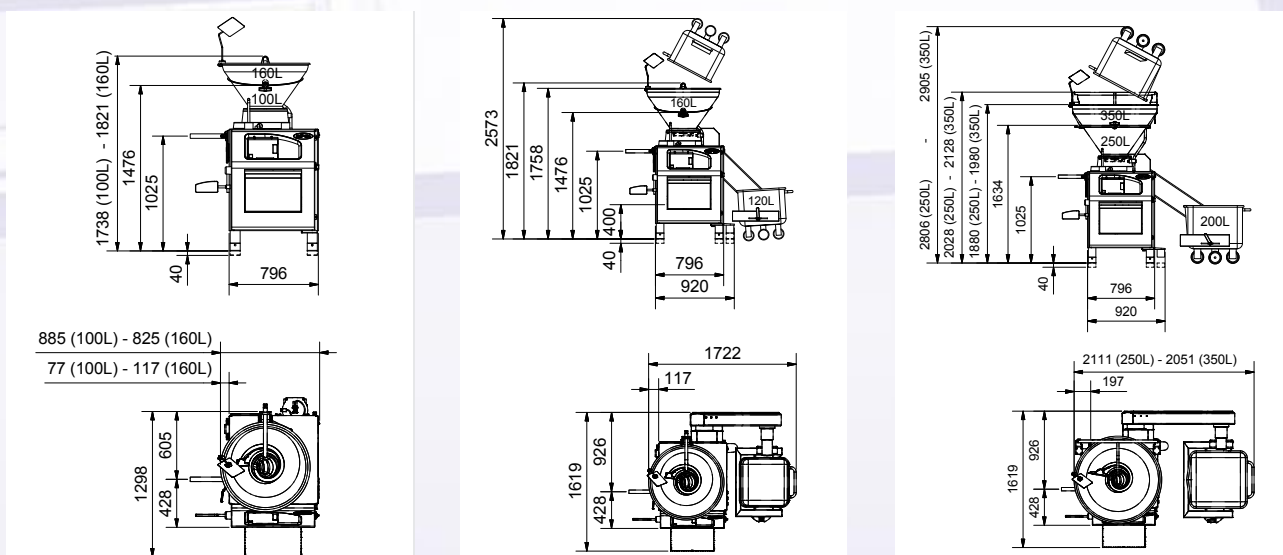
Folding hopper



Touchscreen control



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



RVF 700



Innovation & Perfection set new standards

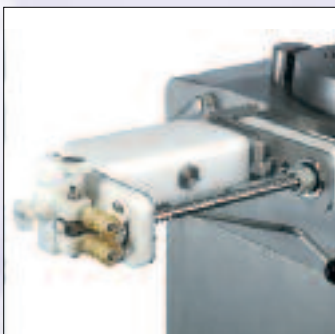
The machine types RVF 740 & 760, like series RVF 400, are designed for the requirements of the meat processing industry, as well as middle-sized and larger often highly specialised business units. These also offer:

- a high performance density
- exact portioning
- easy change of variety
- multifunctional supplementary possibilities in combination with various clipping machines and attachments.
- a high standard of hygiene and easy cleaning

The in-feed systems guarantee exact portioning with maximum service life. At the same time all fillers are gently transported - i.e. without any squashing, squeezing or tearing. The sectional view is clear and minimum air pockets in the sausage meat. The vane cell-feed system are available with 14, 12 or 8 vanes or alternatively version 14 and 12 are also available with blind vanes. Thanks to the newly developed lifting device, the hopper of the RVF 700 can be filled simply and without any mess. The hopper is available in different sizes (250 and/or 350 litres).

The RVF 700 may at any time be equipped with a drive unit for the grinder due to the large machine stand.

Case holding device 320/400



Vane cell feed system



Case holding device rigid



Grinder system



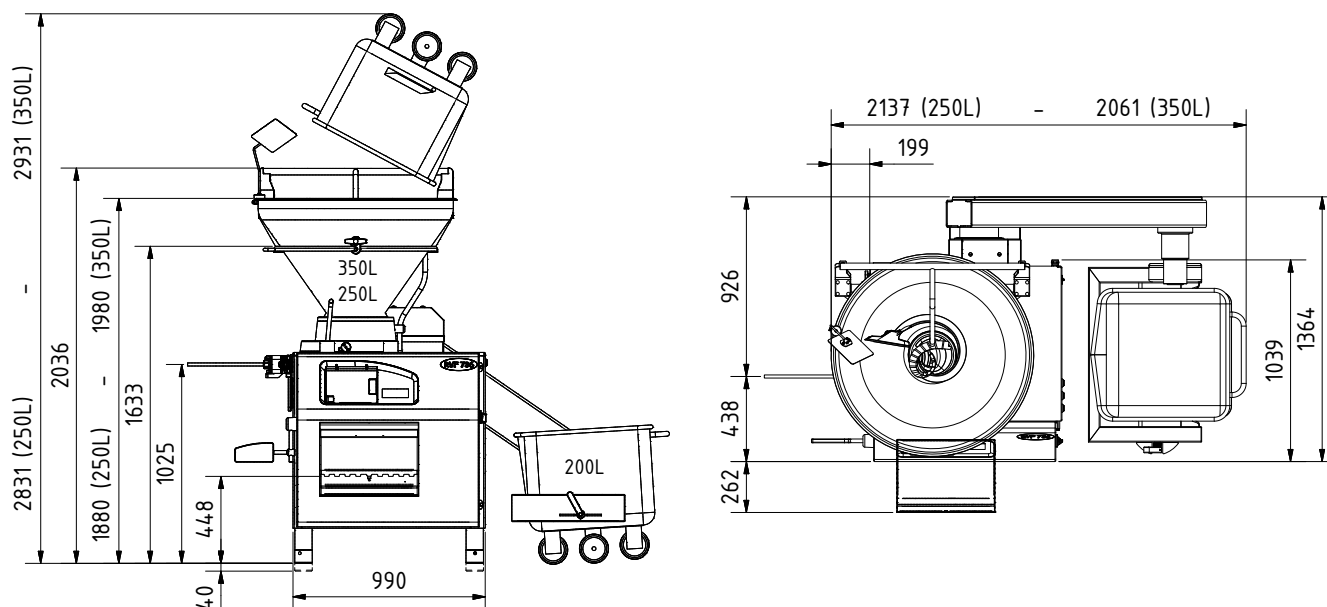
Straight filling tube



Folding hopper 250 or 350 litres



■ Dimensioned drawing RVF 700 with 250 & 350 litre hopper



RVF 700



Higher filling pressure for easy filling

RVF 736 and 761 are designed also for the requirements of the meat processing industry. The reinforced drive units make it possible to reach a maximum filling pressure of up to 70 bar. Particularly useful for:

- Applications in conjunction with the REX grinding head
- very cold and tough meat mass up to -4°C
 - when using smaller filling tube or linking nozzle diameters

The in-feed systems guarantee exact portioning - for both of very cold or very tough fillers. At the same time all fillers are gently transported - i.e. without any squashing, squeezing or tearing.

The RVF 736 and 761 may at any time be equipped with a drive unit for the grinder thanks to the large machine stand. The main drive unit in its reinforced design can achieve a filling pressure of up to 70 bar. In conjunction with the REX grinder and the minced meat line, it also offers maximum performance with exceptionally exact portioning at the same time.

Thanks to the newly developed lifting device, the hopper of the RVF 700 can be filled simply and without any mess. The hopper is available in different sizes (250 and/or 350 litres).

Folding hopper 250 and/or 350 litres



Vane cell feed system



End hole plate of 1.5 - 8mm



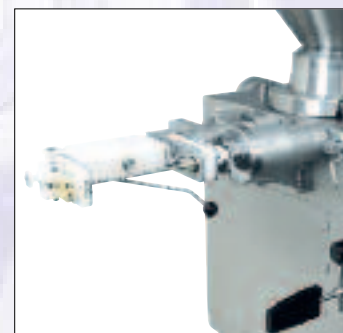
Grinder system



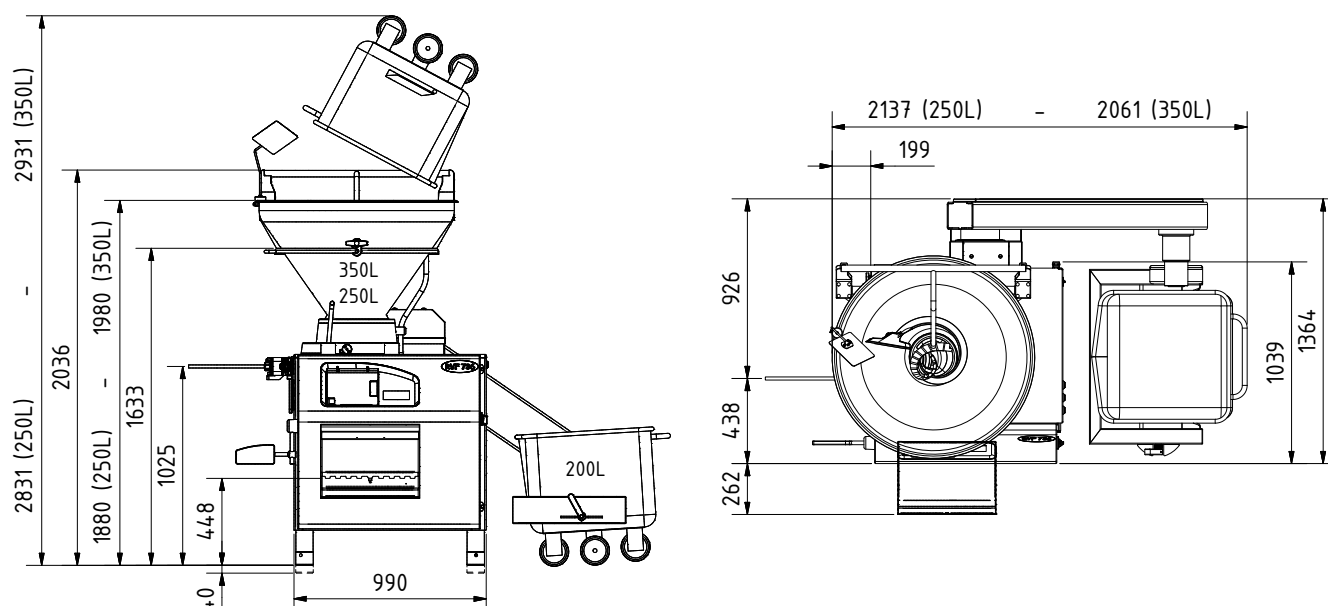
REX grinder MC 3-1



REX grinder MC 3-2



■ Dimensioned drawing RVF 700 with 250 & 350 litre hopper



RVF 900



The power packages for industry

Series RVF 900 is characterised by its almost unbelievable throughput performance which makes it suitable for industrial purposes. The increased throughput capacity is the optimum solution for industrial applications. It can also be incorporated in line solutions with various clipping machines and attachments.

The 350 litre folding hopper permits max. loading as well as quick and easy cleaning. The feed system built in the hopper supports the filling of the chambers in the vane cell. The in-feed system which was enlarged once again compared to series RVF 400 and 700, is the core element and guarantees the most exact portioning and maximum filling capacity.

RVF 900, like the RVF 700 may at any time be equipped with an integrated lifting device as well as with a drive unit for the REX grinding system.

Vane cell feed system



Case holding device 320/400



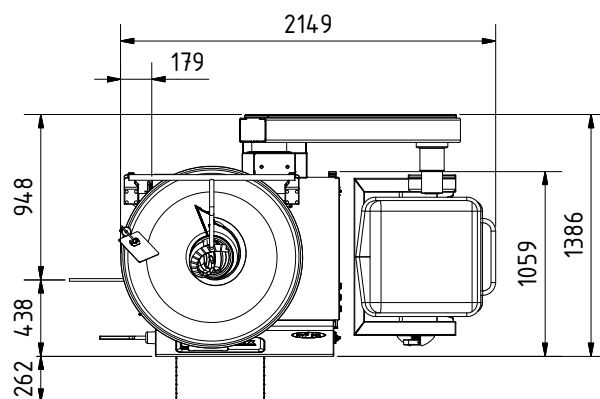
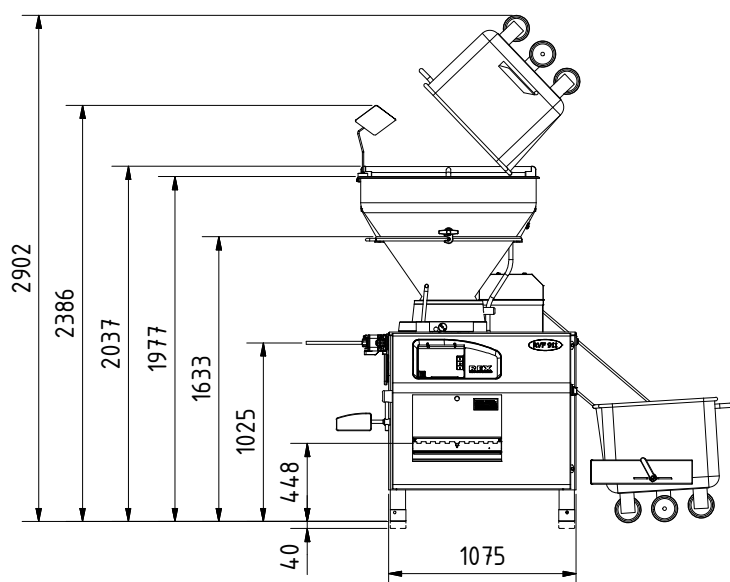
Grinding system



350 litre folding hopper



■ Dimensioned drawing RVF 900 with 350 litre hopper



TECHNICAL DETAILS AT A GLANCE

The **REX servo drive**, used successfully in all REX machines for the past 25 years, has an improved performance due to the latest drive concept. It represents:

- low maintenance needs for many years
- stability; it tolerates voltage fluctuations of +/- 30%
- exact portioning
- low energy consumption an extremely smooth and silent operation

Control technology of the future – simple operation for economic production



The integrated REX touchscreen is used in all types of machines and offers the user simple operation. All set values are constantly monitored and can be changed at any time - which in turn ensure optimal efficiency. Maintenance work which needs to be carried out is automatically highlighted. The existing modem and/or Ethernet interfaces permit direct communication between machines, in-house plant facilities and external services. Furthermore, the control is available in all common international languages. The additional protective covering attached to the filling machine as standard, offers optimal protection for the control.

REX Network Solution for maximum process monitoring



It is essential to monitor the filling processes in the industrial sector. The REX Network Solution guarantees process reliability and it is the industrial solution for networking filling machines and the operational data network of the production operation. Not only does it guarantee batch tracing but it also logs all filling machines and assess the production data. In conjunction with the REX weighing system, it adopts the readjustment of the portioning weight and moreover, it delivers a complete weight distinction.

DETAILS - THE BASIC FOUNDATION



Grinding technology offers a wide range of application

A inline grinder may be attached to the series RVF 700 and 900 at any time. The independent servo drive of the inline grinder, operated via touchscreen control, makes it possible to adapt the cutting speed at any time. The inline grinder can be flexibly used with the straight filling tube, case holding device or in conjunction with all common clipping machines. Furthermore, it is possible to portion minced meat. It is available with a triple or fivefold cutting sets.

Grinding system



End hole plate of 1.5 - 8mm



5-part cutting system



The REX accessory cart

All machine parts and accessories can be stored in the accessory cart at the end of production. It also facilitates the cleaning of all parts.

THE ALL-ROUND FOR SMALL

TYPE	FILLING capacity	Hopper size	Serve twisting motor	Filling pressure
 RVF 220	2.000 kg/h	50/100 l	no	40 bar
 RVF 327	2.700 kg/h	100/160 l	no	40 bar
RVF 327 S	2.700 kg/h	100/160 l	yes	40 bar
 RVF 330	3.000 kg/h	100/160 l	no	45 bar
RVF 330 S	3.000 kg/h	100/160 l	yes	45 bar
 RVF 420	2.000 kg/h	100/160/250/350 l	no	40 bar
RVF 420 S	2.000 kg/h	100/160/250/350 l	yes	40 bar
 RVF 430	3.000 kg/h	100/160/250/350 l	no	40 bar
RVF 430 S	3.000 kg/h	100/160/250/350 l	yes	40 bar
 RVF 436	3.600 kg/h	100/160/250/350 l	no	45 bar
RVF 436 S	3.600 kg/h	100/160/250/350 l	yes	45 bar

AND MEDIUM-SIZED BUSINESSES

Portioning and linking speed	Power rating *with grinder	Grinding system	Elevator	Weight
10 g ca. 450 port./min. 40 g ca. 200 port./min. 100 g ca. 150 port./min. 200 g ca. 150 port./min.	4 kw	no	no	500 kg
10 g ca. 500 port./min. 40 g ca. 250 port./min. 100 g ca. 200 port./min. 200 g ca. 100 Port./min.	5 kw	no	on request	500 kg
10 g ca. 600 port./min. 40 g ca. 300 port./min. 100 g ca. 250 port./min. 200 g ca. 150 port./min.	5 kw	no	on request	500 kg
10 g ca. 500 port./min. 40 g ca. 250 port./min. 100 g ca. 200 port./min. 200 g ca. 100 port./min.	5 kw	no	on request	500 kg
10 g ca. 700 port./min. 40 g ca. 350 port./min. 100 g ca. 300 port./min. 200 g ca. 200 port./min.	8 kw	no	on request	500 kg
10 g ca. 800 port./min. 40 g ca. 350 port./min. 100 g ca. 300 port./min. 200 g ca. 200 port./min.	8 kw	no	swing arm infeed 120/200 litres	1200 kg
10 g ca. 900 port./min. 40 g ca. 400 port./min. 100 g ca. 300 port./min. 200 g ca. 250 port./min.	8 kw	no	swing arm infeed 120/200 litres	1200 kg
10 g ca. 800 port./min. 40 g ca. 350 port./min. 100 g ca. 300 port./min. 200 g ca. 200 port./min.	8 kw	no	swing arm infeed 120/200 litres	1200 kg
10 g ca. 900 port./min. 40 g ca. 400 port./min. 100 g ca. 300 port./min. 200 g ca. 250 port./min.	8 kw	no	swing arm infeed 120/200 litres	1200 kg
10 g ca. 800 port./min. 40 g ca. 350 port./min. 100 g ca. 300 port./min. 200 g ca. 200 port./min.	8 kw	no	swing arm infeed 120/200 litres	1200 kg
10 g ca. 1000 port./min. 40 g ca. 450 port./min. 100 g ca. 300 port./min. 200 g ca. 250 port./min.	8 kw	no	swing arm infeed 120/200 litres	1200 kg

THE POWER PACKA

TYPE	Filling capacity	Hopper size	Servo twisting motor	Filling pressure
 RVF 460	6.000 kg/h	100/160/250/350 l	no	45 bar
 RVF 460 S	6.000 kg/h	100/160/250/350 l	yes	45 bar
 RVF 740	4.000 kg/h	250/350 l	yes	45 bar
 RVF 760	6.000 kg/h	250/350 l	yes	45 bar
 RVF 736	3.600 kg/h	250/350 l	yes	70 bar
 RVF 761	6.100 kg/h	250/350 l	yes	70 bar
 RVF 911	11.000 kg/h	350 l	yes	45 bar
 RVF 913	13.000 kg/h	350 l	yes	35 bar

Optional equipment includes:

- Connection for metal detectors
- Closed double-wall hoppers for heating
- Special design to fill hot media
- Other special designs upon request

GES FOR INDUSTRY

Portioning and linking speed		Power rating *with grinder	Grinding system	Elevator	Weight
10 g 40 g 100 g 200 g	ca. 800 port./min. ca. 350 port./min. ca. 400 port./min. ca. 300 port./min.	13 kw	no	swing arm infeed 120/200 litres	1200 kg
10 g 40 g 100 g 200 g	ca. 1200 port./min. ca. 650 port./min. ca. 500 port./min. ca. 350 port./min.	13 kw	no	swing arm infeed 120/200 litres	1200 kg
10 g 40 g 100 g 200 g	ca. 1000 port./min. ca. 450 port./min. ca. 300 port./min. ca. 250 port./min.	8 kw *18 kw	yes	swing arm infeed 200/300 litres	1400 kg
10 g 40 g 100 g 200 g	ca. 1200 port./min. ca. 650 port./min. ca. 500 port./min. ca. 350 port./min.	13 kw *23 kw	yes	swing arm infeed 200/300 litres	1400 kg
10 g 40 g 100 g 200 g	ca. 1000 port./min. ca. 450 port./min. ca. 300 port./min. ca. 250 port./min.	13 kw *23 kw	yes	swing arm infeed 200/300 litres	1400 kg
10 g 40 g 100 g 200 g	ca. 1200 port./min. ca. 650 port./min. ca. 500 port./min. ca. 350 port./min.	15 kw *25 kw	yes	swing arm infeed 200/300 litres	1400 kg
10 g 40 g 100 g 200 g	ca. 1200 port./min. ca. 700 port./min. ca. 550 port./min. ca. 380 Port./min.	20 kw *30 kw	yes	swing arm infeed 200/300 litres	1500 kg
10 g 40 g 100 g 200 g	ca. 1200 port./min. ca. 700 port./min. ca. 550 port./min. ca. 380 port./min.	20 kw	no	swing arm infeed 200/300 litres	1500 kg



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