

*“Stuffers
for business and
industry”*



RVF 30

RVF 50

RVF 55

RVF 80

RVF 100

RVF 200

REX[©]
DIE FLEISCHMASCHINEN

“Only quality has a future”



Integrated quality program

Ongoing quality assurance programs – during the development phase as well as for each delivered machine generally receiving a test certificate – are part of the REX quality management according to ISO standard 9001. This decisive designation of quality is backed by the individual, personal qualification of each staff member at REX, encompassing every business sector from development to production, distribution and service.

But the sum of all of these measures is the guarantee for REX's superlative, integrated quality that has convinced our customers on national and international markets for decades.

Service as a permanent responsibility

Whether it's the qualified advice in selecting the machine tailored to meet your specific needs, its demonstration and on-site training or the regular service to maintain its value and ensure trouble-free functioning, a flexible customer service is available at all times, forming the basis for long-term customer loyalty. The manufacturer's service is supported and supplemented by the authorized REX dealers.

High-grade materials

High-grade, easy to clean materials conforming to the respective CE standard, components produced by Europe's top manufacturers and the practice oriented, modern design, providing maximum access and user-friendly handling as well as smooth surfaces, facilitate easy cleaning and underline the high standards characteristic of the REX stuffer program. Of course all of the machines meet the E.U.'s statutory requirements (hygiene, electromagnetic compatibility and safety) as well as the national accident prevention regulations and the regulations of the employer's liability insurance association.



The conveyor system

- gentle processing due to the large conveyor system
- even feed into the conveyor system guarantees firm properties of the product and maximum portioning precision
- pressureless vane control and optimally coordinated materials minimize the wear in the conveyor system
- separate adjustability of the vanes in the vacuum and pressure area
- a drain makes it easier to clean



The control unit

- operation via an alphanumeric, multilingual display
- 99 filling programs can be saved
- operating errors and error messages are displayed
- simple operation – all settings can be changed during operation



A diverse range of applications

Your REX stuffer can be converted into an all-purpose machine by adding various attachments to let you stuff cheese, sauces, salades, marzipan, soap and many other products in the food and chemical sector in addition to sausage filling.



The servo-drive pioneer

The servo-drive used in the REX vacuum stuffers for many years is highly efficient and has decisive advantages over conventional drive systems:

- optimization of energy consumption via a regulated drive with energy recovery
- largely maintenance-free for many years
- extremely quiet running
- cushioned start for each first portion
- no heating up of conveyor system, thus no impairment of the filling
- precise portioning during production



RVF 30



The RVF 30 is a piston stuffer and presents the latest development of its art. All requirements for economically-operating small processors are fulfilled by the RVF 30.

Under vacuum filling, portioning and linking- it combines all of the advantages of the vacuum stuffer with those of a conventional piston stuffer.

The combination of filling cylinder and rotary vane pump guarantees an excellent portioning accuracy from the first portion on.

The linker gear is integrated in the out-let of the feeding pump. Thus the out-let length could have been shortened in order to keep the residue as little as possible. Changing from filling to twisting does not require any moving away effort of the linker gear.

The electronic panel has been adapted to the requirement of trade. All reference input read in on the display and changeable during operation. The minimization of filling parameter input steps results an easy and unproblematic operation. A specially developed back draw function makes it possible to retract the residual product from the nozzle back into the cylinder. The control system offers 99 filling programs. If an operating error arises after all, it will be directly shown and thus save time in searching the error.

The features at a glance

- vacuum piston stuffer, 30-liter cylinder content
- rotary vane pump
- maintenance-free, power-regulated servo-drive
- maximum portioning precision, infinitely adjustable
- linking drive integrated into the discharge (thus minimal residue)
- exceptionally quiet
- self-supporting, stainless steel machine housing
- simple operation
- 99 filling programs
- back draw function

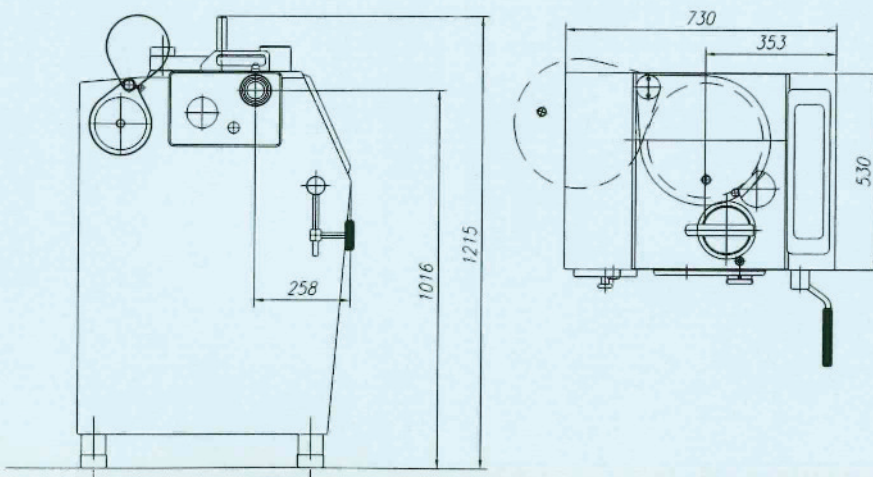
Scope of delivery

- operating manual
- 12, 18, 24 and 40 mm filling and twisting nozzles

Optional

- casing holder
- clip socket
- special voltage

Dimension drawing for RVF 30



Technical data

RVF 30

Cylinder capacity	30 liters
Elec. data main drive	1.3 kW, 400 V, 50 Hz
Elec. data vacuum pump	0.35 kW, 400 V, 50 Hz
Max. filling speed	36 kg/min
Max. filling pressure	30 bar
Portioning speed	max. 350 portions/min
Portioning weight	1 to 9,999 g
Linking rate	0 to 9.9
Standard filling nozzle	25, 40 mm
Standard linking nozzle	12, 18 mm
Back-up fuse	3 x 16 A slow blow
Operation	display, knee lever
Weight	465 kg

RVF 50

RVF 55

RVF 80

	RVF 50	RVF 55	RVF 80
Hopper capacity	50/90 liters	50/90/150 liters	90/150/240 liters
Elec. data main drive	2.6 kW, 400 V, 50 Hz	4 kW, 400 V, 50 Hz	4 kW, 400 V, 50 Hz
Elec. data vacuum pump	0.55 kW, 400 V, 50 Hz	0.55 kW, 400 V, 50 Hz	0.55 kW, 400 V, 50 Hz
Max. filling speed	2,700 kg/h	3,000 kg/h	3,600 kg/h
Max. filling pressure	40 bar	35 bar	35 bar
Portioning speed	max. 350 portions/min	max. 400 portions/min	max. 600 portions/min
Portioning weight	1 to 99,999 g	1 to 99,999 g	1 to 99,999 g
Linking rate	0 to 9.9	0 to 9.9	0 to 9.9
Standard filling nozzle	25, 40 mm	25, 40 mm	25, 40 mm
Standard linking nozzle	12, 18 mm	12, 18 mm	12, 18 mm
Back-up fuse	3 x 16 A slow blow	3 x 16 A slow blow	3 x 16 A slow blow
Operation	display, knee lever	display, knee lever	display, knee lever
Weight	465 kg	430 kg	550 kg

RVF 100

RVF 200 FD

RVF 200 SD

	RVF 100	RVF 200 FD	RVF 200 SD
Hopper capacity	150 / 240 / 320 liters	150 / 240 / 320 liters	150 / 240 / 320 liters
Elec. data main drive	4.5 kW, 400 V, 50 Hz	5.2 kW, 400 V, 50 Hz	6.9 kW, 400 V, 50 Hz
Elec. data vacuum pump	0.55 kW, 400 V, 50 Hz	0.55 kW, 400 V, 50 Hz	0.55 kW, 400 V, 50 Hz
Max. filling speed	4,400 kg/h	5,500 kg/h	6,000 kg/h
Max. filling pressure	45 bar	45 bar	50 bar
Portioning speed	max. 600 portions/min	max. 400 portions/min	max. 750 portions/min
Portioning weight	1 bis 99,999 g	1 bis 99,999 g	1 bis 99,999 g
Linking rate	0 bis 9.9	0 bis 9.9	0 bis 9.9
Standard filling nozzle	25, 42 mm	25, 42 mm	25, 42 mm
Standard linking nozzle	12, 18 mm	12, 18 mm	12, 18 mm
Back-up fuse	3 x 32 A slow blow	3 x 32 A slow blow	3 x 32 A slow blow
Operation	display, knee lever	display, knee lever	display, knee lever
Weight	900 kg	900 kg	900 kg

RVF 50

The RVF 50 is designed for commercial operations with a frequent change of product and normal filling quantities. Reliability, user-friendliness, fast and simple cleaning, minimization of residual filling and low energy costs are its distinguishing features.

The precision feeding pump is made of wear-resistant, industrially-tested stainless steel, guaranteeing a long service life and a superior product quality.

Hopper sizes are available in 50 and 90 liter capacities.

The linker gear is integrated in the out-let of the feeding pump. Thus the out-let length could have been shortened in order to keep the residue as little as possible. Changing from filling to twisting does not require any moving away effort of the linker

The electronic panel has been adapted to the requirement of trade. All reference input read in on the display and changeable during operation. The minimization of filling parameter input steps results an easy and unproblematic operation. A specially developed back draw function makes it possible to retract the residual product from the nozzle back into the cylinder. The control system offers 99 filling programs. If an operating error arises after all, it will be directly shown and thus save time in searching the error.



The features at a glance

- 50 or 90 liter hopper
- rotary vanepump
- maintenance-free, power-regulated servo-drive
- maximum portioning precision, infinitely adjustable
- Linking drive integrated into the discharge (thus minimal residual filling)
- exceptionally quiet
- self-supporting, stainless steel machine housing
- simple operation
- 99 filling programs
- holding bracket for accessories

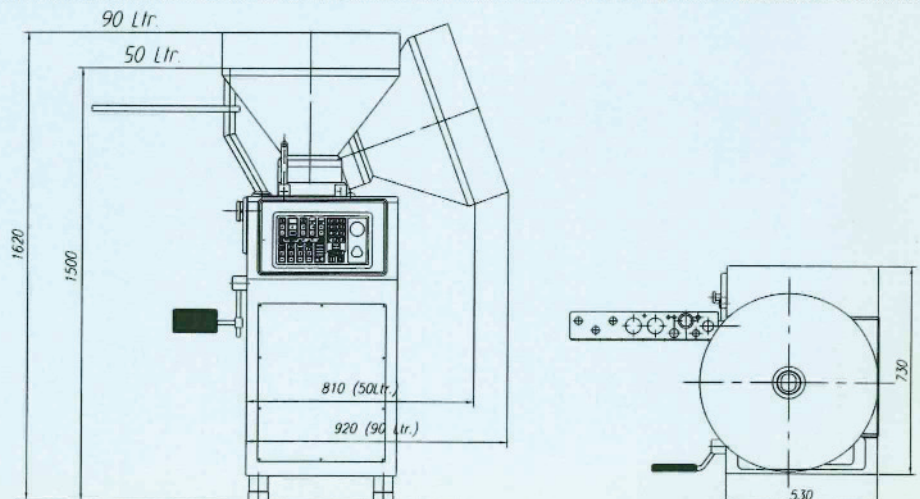
Scope of delivery

- operating manual
- 12, 18, 24 and 40 mm filling and twisting nozzles

Optional

- casing holder
- clip socket
- casing applier
- special voltage

Dimension drawing for RVF 50



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