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RS 280 Risco new sausage cutting machine



The newly designed Risco RS 280 cutting machine is a flexible unit suitable to be connected and synchronized with Risco's linking systems RS 260, RS 261 and RS 274 for production of fresh sausages filled in natural and artificial casing or it can work independently as a "stand-alone" unit for cooked sausages.

The modern servo driven RS 280 is complete with two belts sets with adjustable speed for guiding the product and for pulling during cutting.

A triple sickle-shaped knife cuts the products precisely and efficiently. An inspection door on the knife area ensures accurate cleaning and easy maintenance.

The RS 280 grants up to 1200 cuts/minute, depending on sausage length, casing type and diameter.

The working functions and parameters are memorized in the centralized HMI.





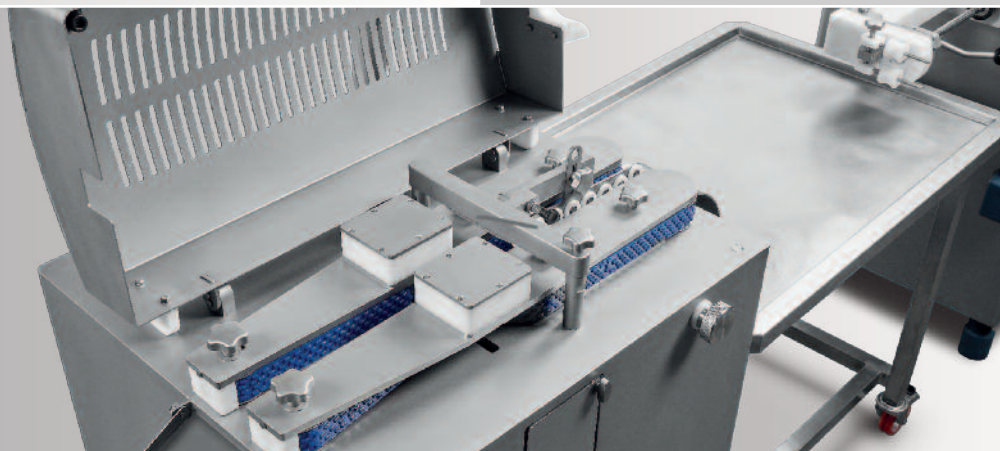
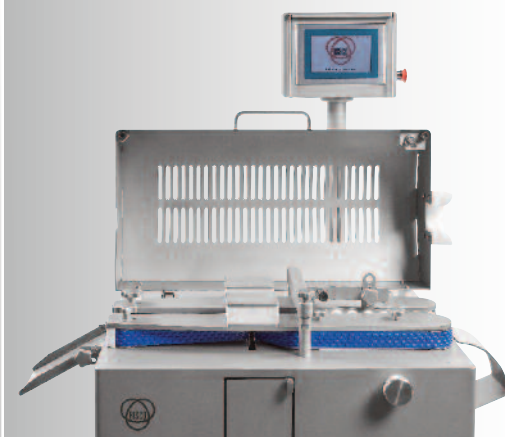
RS 280 stand-alone version

Main features:

- Suitable for all type of casings
- Maximum cutting performance both as "stand-alone" or "in-line" mode
- Compact design, minimum space requirement
- Minimised maintenance costs
- High hygienic standard
- Can be connected to any Risco filler from model RS 11x and up

Technical data:

- Production speed up to 1200 cuts/minute
- Sausage calibre range from 16 mm to 42 mm
- Portion length from 45 mm and up
- Single or multiple cutting
- Modern touch-screen control



The Company reserves the right to alter any specification.



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