



Partner in your success

RS 200 M

The preeminent vacuum filler for Mortadella



The Mortadella product is the result of a unique and definitely special process. The Risco vacuum filler model RS 200 M allows the best filling results of this product with precise qualitative and organoleptic peculiarities.

The model RS 200 M combines over forty-years experience of Risco in filling Mortadella with the new servomotor technology. The machine features a double vacuum system that allows a better product presentation when sliced and a uniform and regular distribution of all cubed fat pieces in the product.

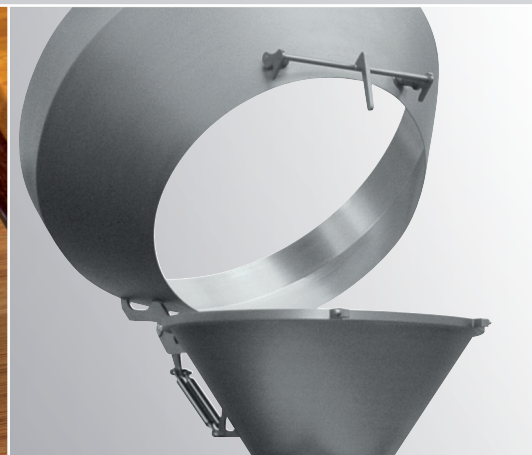
The result is a higher quality stuffed product with unique taste and presentation with compact and uniform slices and a perfectly smooth surface.





The exclusive Risco Long Life vane product pump brings together stainless steel components with exclusive high tech plastic resin parts. This has virtually eliminated the metal to metal wear within the pump group, thus reducing the wear of the stuffing pump components and ensuring that the product is always handled with the utmost care.

The new Risco vacuum filler for Mortadella model RS 200 M is equipped with a split hopper, which facilitates the cleaning operations and the disassembling of the feeding parts of the product.



Main features:

- Double vacuum system for total air removal
- Higher compactness and density of the final product
- Excellent distribution of cubed fat pieces
- Total control of filling parameters
- Easy connection with automatic clipping machines

Technical data:

- Filling capacity: 11.000 kg/h
- Max portion weight: 200 kg
- Hopper capacity: 450 lt
- Power installed: 15 kW



The Company reserves the right to alter any specification.



Risco S.p.A.

36016 Thiene · Vicenza · Italy · Via della Statistica, 2
Tel. +39 0445 385.911 · Fax +39 0445 385.900
risco@risco.it · www.risco.it

Risco promotes

