

Novel filling systems

Risco SPA, Italy, is offering a variety of food product filling systems. The continuous vacuum filler model RS2001M can stuff mortadella and other emulsion type products. This system incorporates a vane type stuffing system, with a high-speed feeding worm and a double vacuum system that ensures perfect air extraction and uniform distribution of fat particles on the product. A microprocessor with electronic precision and 100 memory programs allows filling portions up to 90 kg.

The continuous vacuum filler models RS2005-RS2005V are used to fill ham and other big chunks of meat. While the RS2005 is supplied with a vertical lifter for 200 l carts and has a hopper of 800 l, RS2005V has a vacuumized hopper with a suction pipe diameter of 200 mm and a floor reservoir with 1,500 l capacity. An air-free product is ensured as the hopper is always under vacuum, both during the loading phase of the product by depression and during stuffing. The rotor of the meat stuffing pump has six vanes and the volume between them is 2.5 kg. Both models incorporate a microprocessor with a portioner up to 30 kg and can operate together with automatic clippers or guillotines for stuffing into moulds or thermoforming systems.

The RS5001 has been designed as the workhorse vacuum filler – the largest of the filling and portioning of the most difficult of products, where temperatures are low and viscosity high. A proven, long-life product pump enables this unit to perform heavy-duty work without compromising the durability, accuracy or low operating costs. The high rated output and standard microprocessor ensure compatibility with all currently available clipping machines, while the included auxiliary drive also allows the RS250 twist linker to be used.

The continuous vacuum filler model RS4001CP has been designed for synchronization with high-speed Portioner Linkers which need a product with constant pressure. The stuffing pressure can be programmed on the microprocessor and the filler will automatically control the quantity of product required by the connected Portioner Linker. The RS4001CP does not require the connection of any type of compensation valves to guarantee product flow pressure.

Risco RS4001 vacuum filler represents a new level of performance and durability for mid-sized producers. The stainless steel Risco long life product pump, together with its patented automatic compensation system, ensures portion accuracy and product quality without manual adjustments or expensive parts replacements. The standard microprocessor, reverse suction, auxiliary drive, accessory support and optional loader make this machine versatile for all linking and portioning applications.

The Frontal Linker system includes the continuous vacuum filler model RS5001FL, the Frontal Linker model RS270 and the Hanging Conveyor RS276. It has been designed and constructed for producing twisted products in natural, collagen and cellulosic casings. The RS270 is supplied with a couple of chains electronically synchronized with the filler. The Hanging Conveyor RS276 guarantees an accurate automatism of the line with a reduction of the hanging time and enhances production. The stainless steel Frontal Linker includes a microprocessor with twenty memorized programs where all data relating to the filler, linker and the hanging unit could be set. For better facilitation of the system, selection of the various functions in different languages is allowed.

Risco RS1040C continuous vacuum filler combines the durability and performance of the larger fillers with an economic design to suit the production, performance and space requirements of smaller producers. Standard microprocessor control and auxiliary drive ensure future compatibility and expandability, while the five years warranty on meat pump guarantees durability.

RS5004 is the latest addition to Risco's range of fillers. This system features a unique "dual vacuum system" for the highest product density and has a high output rate of 10 t/h straight filling. It is suitable for dry sausages, coarse ground, fine emulsions or chunked and formed products. *Contact: Risco SPA, Via della Statistica, 2-36016 Thiene (VI), Italy. Tel: +39 (0445) 385 911; Fax: +39 (0445) 385 900; E-mail: risco@risco.it. (Website: <http://www.risco.it>)*