

REX
TECHNOLOGIE

INNOVATION & PERFECTION



Grinding system &
minced meat line

NEW DIMENSIONS OF THE HIGHEST STANDARD



REX is setting new standards in raw sausage production

The new REX grinding system makes it possible to maintain a wider range of requirements for improving product quality, while at the same time upholding cost efficiency. The technologically advanced and intelligent „grinding system” concept by REX is ideal for raw sausage production and also for other sausage usages. Therefore, optimizing the entire filling process is guaranteed through a wider range of functional possibilities.



The advantage is in detail

A decisive advantage in the REX grinding system concept is obtained with the steady feeding of the product through a uniform and constant pressure on the hole plates. The determined cutting rate required exclusively for your product guarantees a clear and compact cross section without smearing. This condition supports the diffusion of moisture from the product, and in this way guarantees a swift and extremely favorable aging and drying process.

RVF 700

RVF 900



Grinding system technology for individual uses

The production series RVF 700 and 900 both have the optional capacity of attaching a grinding system. The independent servodrives of the grinding system, which is regulated by the touch screen control, makes it possible for an individual cutting speed adaptation for the particular requirement. The overall advantages of the REX grinding system technology are as follows:

- Reduced pre-cutting time
- Reduction of air pockets in the product
- Clear particle definition without smearing
- Improved binding of the finish product
- Optimal aging
- Optimal separation of tendon and bone material

The grinding system can be flexibly operated with the straight filling nozzle, a casinggrip device, or in combination with a clipmachine. There is also the possibility of portioning minced meat. The different versions are alternatively available in three or fivefold cutting set.

Grinding head MC 3-1



Grinding head MC 3-2



End hole plates between 1,5 and 8 mm



Pneumatic separating equipment



5 part cutting set MC 3-1 / MC 3-2



5 part separating set MC 3-1 / MC 3-2



TECHNICAL FEATURES

- Applicable in filling, portioning and twisting modes
- For processing raw or fresh sausage, in addition to minced meat
- Hole plates diameter 130 mm
- Models offering cutting rate variations of three and fivefold
- Driven by an independent servo motor
- End hole plates between 1.5 and 8 mm

**RHP
240**



Meat grinding technology for economical production

The ground meat portioning line developed by REX has been adapted to the industrial product profiles and their requirements. The modular system can be adjusted quickly and individually for all customer needs. This feature makes the ground meat portioning line from REX an optimum economical production line solution, which improves the product quality of the groundmeat.

A very important aspect of ground meat production is the grinding process. The pre-grounded product is exactly portioned by the filling machine and ground in the REX MC 3-3 meat grinder to the final grain and product size. The individual speed regulation of the grinder drive guarantees a perfect grind.

Further advantages are obtained by:

- the gentle cutting system of the REX grinder technology, so that the product is not exposed to heat
- the vane-type conveyor optimally evacuates air from the product and provides for very exact portioning

The modular grinder heads MC 3-1 and MC 3-3 enable the use of a wide variety of cutting head variants. Optionally, the MC 3-1 can also be operated with a bone separator. The end-hole plate is fully customized to match the end customer's form size. Product widths from 60 to 220 mm are possible, with a large range of final grain sizes.

MC 3-3 incl. RHP 240



Grinding head MC 3-3



8 part separating set MC 3-3



Ground meat portioning machine RHP 240 completes the line

The REX ground meat portioning machine RHP 240, which is connected to the filling machine and mounted on the meat grinder, transports the discharged product and cuts the portions exactly to the desired size. This process achieves an extremely accurate weight. The speed of the two transport belts, which operate independently of each other, can easily be adjusted to the productflow.

Additional features:

- easy to operate
- paper dispenser unique hygienic design
- max. portioning capacity of up to 120 portions/min
- extremely accurate portioning of +/- 1 % fast and easy integration in line
- perfect system synchronization

EGALIZE

through an exact portion accuracy



per

perfect end product



ESSENTIAL

a regular product output



FLEXIBLE

individual adjustable portion sizes



COMPATIBLE

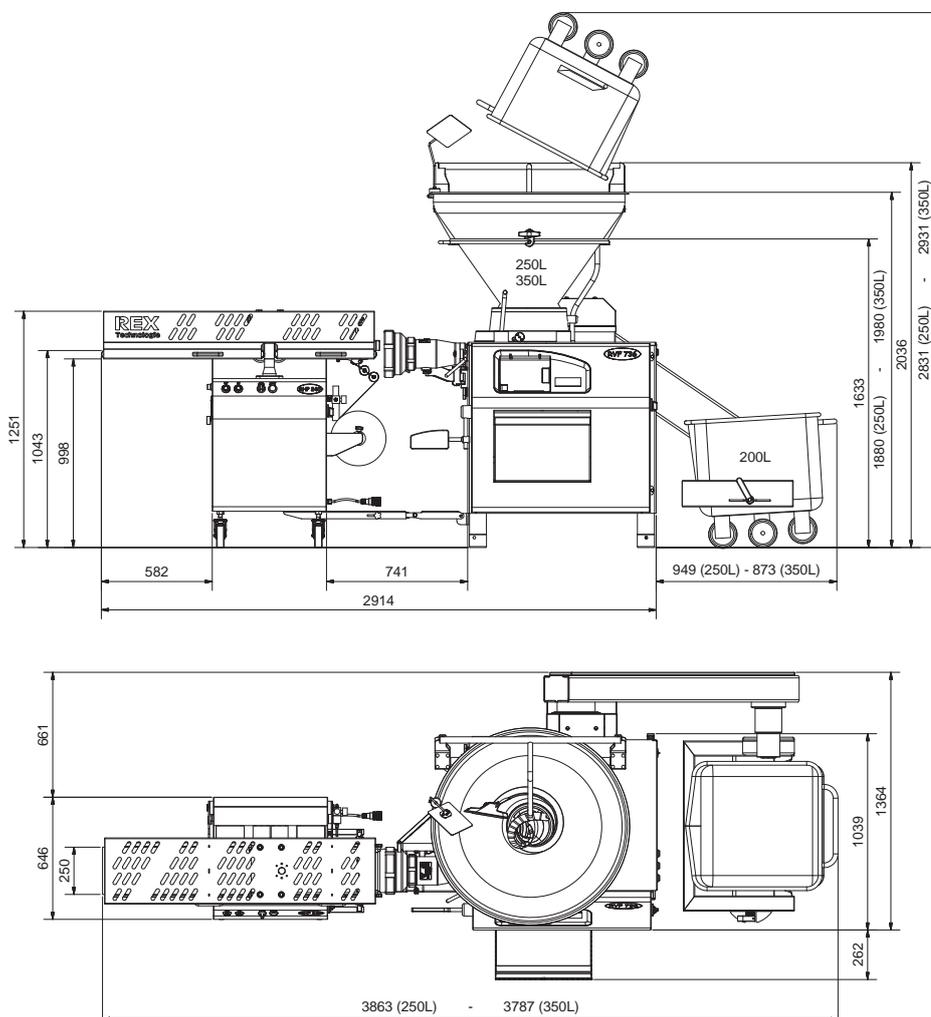
simple and quick line solutions



Technical data

Filling machine models	RVF 736, 761
Portioning speed	up to max. 120 portions/min
Portioning accuracy	+/- 1%
Maximum product size	Width 220 mm, height 100 mm, length 500 mm
Minimum product size	Width 60 mm, height 20 mm, length 100 mm
Connected loads	1 kW, 3-phase, 10 ampere pre-fused
Compressed air connection	7 bar
Compressed air requirement	1.5 m ³ / hour
Paper	max. outer roll diameter: 300 mm
	max. inner roll diameter: 70 mm
	min. inner roll diameter: 25 mm
	max. roll width 240 mm
	can also be used without board reel
Net weight	200 kg

Scale drawing RVF 700 incl. RHP 240





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