



REX社製（オーストリア）
ハンギングライン
RKS + RHS



RHS230

RKS85

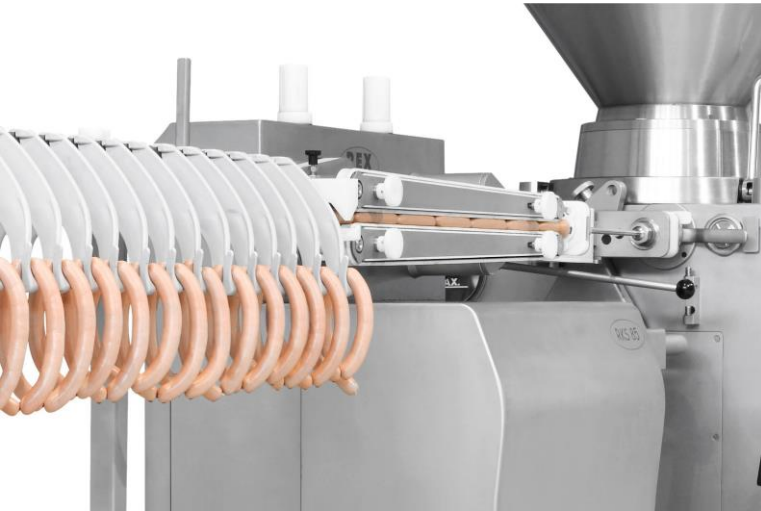
RVF 400 S

RVF 700

RVF 900

RKS+RHS

トピックス



- 技術詳細
- タッチパネル調整
- 動作概要
- 販売のポイント

技術情報 RKS85	
接続可能機種	RVF 400 S, RVF 700, RVF 900
ポーションングスピード	up to 600 portions / minute
ケーシングタイプ	all artificial and natural casings
製品径	13 – 50 mm
製品長さ	25 – 600 mm
ツイステバイスの種類	DHG 400 for RKS
ノズルの長さ	400 mm
エア	min. 6 bar, 80 l/min consumption
電気	400 V, 50 Hz, 1,5 kW
重量(RKS85のみ)	180 kg



- 簡単操作、簡単調整
- 洗浄に適した流線型のデザインですばやい洗浄が可能
- 天然腸、人工ケーシングに使用できます
- RVF 400s & 700 & 900シリーズに接続
- 高い品質とそれを支える信頼性

技術詳細	RHS230
使用可能機種	RVF 400 S, RVF 700, RVF 900
製品の長さ	25 – 600 mm
適用スモークスティックの長さ	2 x up to 1050 mm
フック数	120 pcs., flexible setup
フックの位置（高さ）	100 cm, optional higher
電気	400 V, 50 Hz, 4,5 kW
重量（RHS230のみ）	115 kg



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2. 調整方法













2.1 Calibration system

The screenshot displays the REX TECHNOLOGIE control interface. At the top, it shows the date (Apr 1, 2009), time (3:35 PM), and weight (1170 kg/hr). The main menu includes 'Systems', 'No. 8', and 'Frankfurter Darmlos'. The 'Calibration system' is highlighted with a checkmark. The interface also shows a 'Service in -14335 days' indicator, a 'Target Actual' table (100% / 93%), and a 'Back' button.

Target	Actual
100 %	93 %

Calibration systemにチェックを入れる
ことで調整画面へ簡単移行







2.2 Calibration system

				Apr 1, 2009 3:36 PM 1170 kg/hr		REX TECHNOLOGIE	
-		+		No. 8		Frankfurter Darmlos	
-		+		178 mm		Length	
-		+		450 mm		Opening time band	
-		+		100 %		Sausage form	
Band open/closed				Band reinigen starten			
Single cut				To next group			
Target 100 %		Actual 93 %		- + 0		↑ 0 ↓	
				?			
0 Off		 Fill		 Portioning		 Twist	
 Pressure s...		 Mincer		 Systems		 Back	

以下入力します:

- 製品長さ
- オープニングタイムバンド
- ソーセージの形状

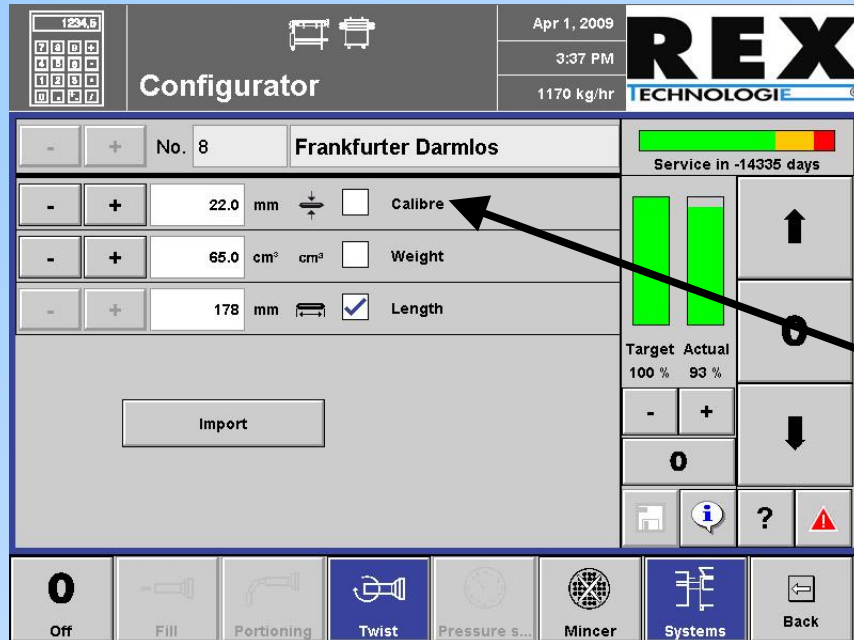
2.3 Configurator

<div>1234,5</div> <div>7 8 9 +</div> <div>4 5 6 -</div> <div>1 2 3 =</div> <div>0 . /</div>				<div>Apr 1, 2009</div> <div>3:37 PM</div> <div>1170 kg/hr</div>		<div>REX</div> <div>TECHNOLOGIE</div>	
Configurator							
-	+	No. 8	Frankfurter Darmlos		<div>Service in -14335 days</div>		
-	+	22.0	mm		<input type="checkbox"/>	Calibre	
-	+	65.0	cm ³	cm ³	<input type="checkbox"/>	Weight	
-	+	178	mm		<input checked="" type="checkbox"/>	Length	
<div>Import</div>					<div>Target Actual</div> <div>100 % 93 %</div>		
					-	+	<div>0</div> <div>↓</div>
					0		
							<div>?</div> <div></div>
0		Fill		Portioning		Twist	
Off				Pressure s...		Mincer	
				Systems		Back	

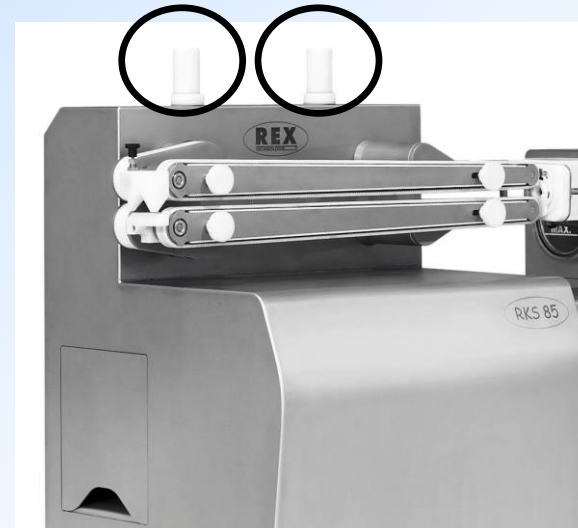
以下入力します:

- 製品径
- 製品重量
- 長さ (モード選択 “calibration system”)

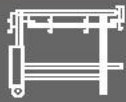

2.4 Adjustments Calibre



















製品径と共にモード „configurator” を
チェックしてください



2.5 Hanging system

				Apr 1, 2009		REX	
		Hanging system		3:38 PM		TECHNOLOGIE	
				1170 kg/hr			

-	+	No. 8	Frankfurter Darmlos		 Service in -14335 days	
-	+	6	No.		Portions per loop	
-	+	1	No.		Portions before the first hook	
-	+	0	mm		Sausage capture point	Target Actual 100 % 93 %
-	+	3	mm		Hook start point	
-	+	125	mm		Gap between line end and ho...	- + 0
-	+	50	%		Ramp hanging system motor	
To next group						  

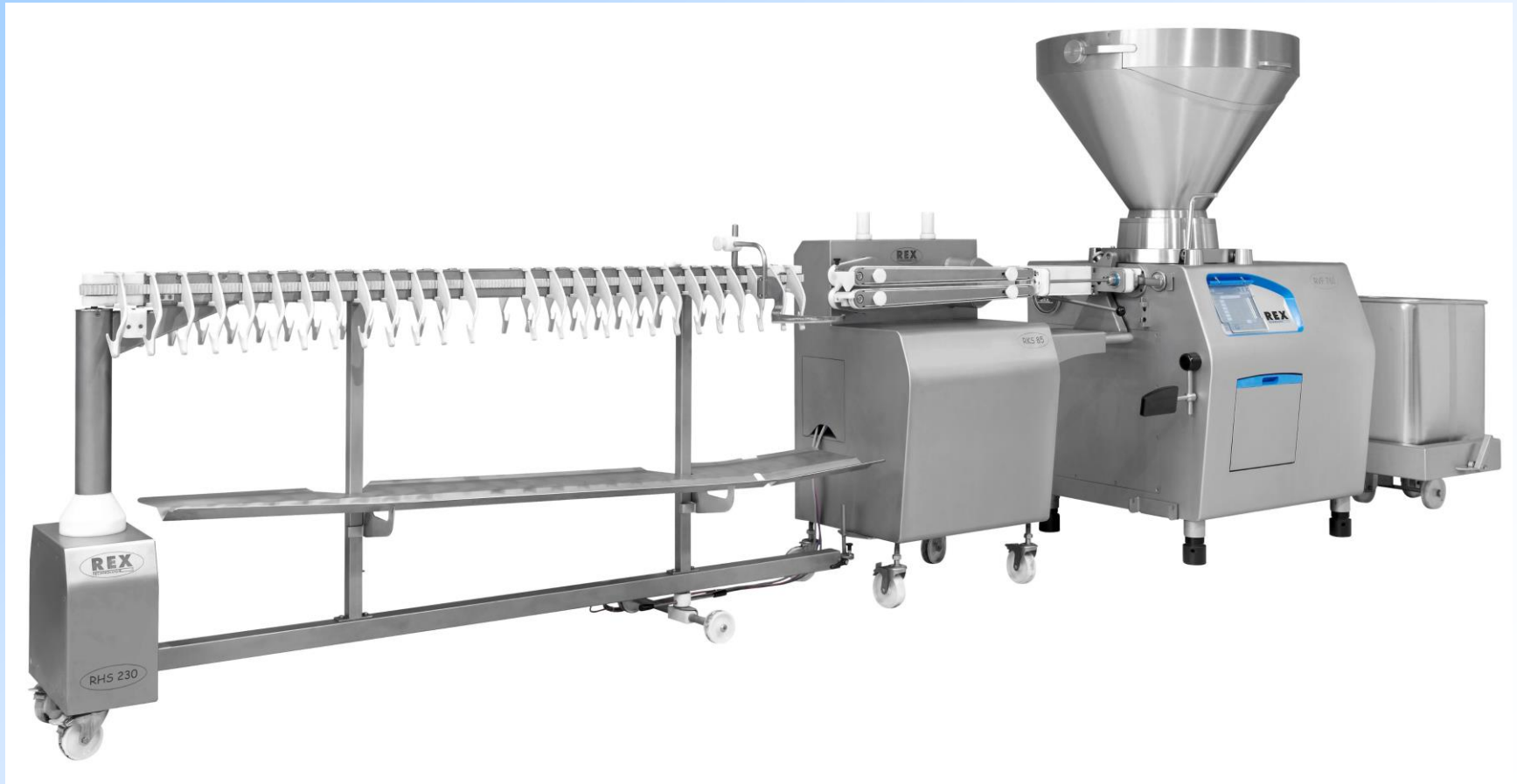
0 Off	 Fill	 Portioning	 Twist	 Pressure s...	 Mincer	 Systems	 Back
----------	---	---	--	--	---	--	--

以下入力します:

- ループの個数
- 最初のさおかけ前の個数
- フックのスタートポイント
- ハンギングシステムのランプ...

3. 動作概要

RKS 85 + RHS 230



3. 動作概要

RKS 85 + RHS 230

- 調整と操作が簡単
- 洗浄に適した流線型のデザインですばやい洗浄が可能
- RVF 400s & 700 & 900シリーズに接続
- 高い品質とそれを支える信頼性



3. 動作概要



天然腸、人工ケーシングに使用できます

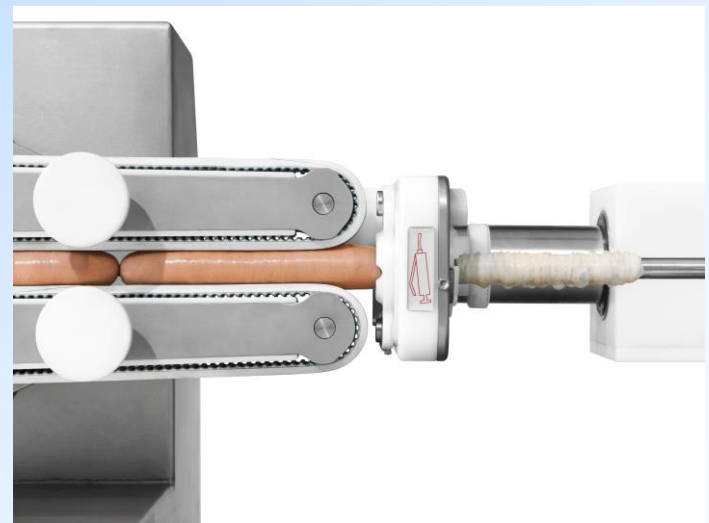


なめらかなフックへの乗り移り

3. 動作概要



天然腸で均一な製品の長さ



完璧な天然腸・人工ケーシングでの製
品径を生み出します

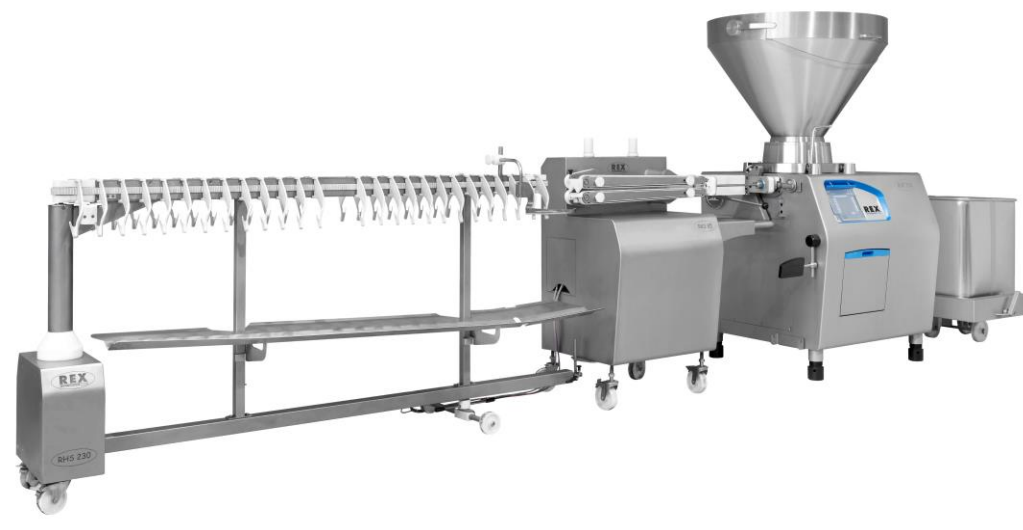
3. 動作概要



様々な用途に使用でき、簡単接続・簡単準備

RHS 230 + RKS 85

4. セールスポイント



- 調整と操作が簡単
- 最適の重さを精度を持って提供
- 天然腸での均一な長さ
- 様々な用途に応用可能
- ひねり不良や、ケーシングの破裂が少ない
- とても短い準備時間
- 効率的な労働プロセス



V A C U U M F I L L E R &
P O R T I O N I N G S Y S T E M S



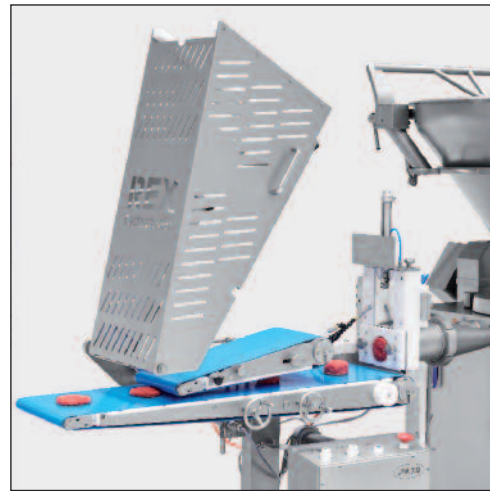
UNIVERSAL
FORMING MACHINE

SHAPING IN PERFECTION

UFM 300 – Universal shaping machines by REX-Technologie

The various models of the UFM 300 series are the ideal forming machines for all fresh meat and convenience food products. The various options for the UFM 300 make the machine the simplest way to shape all types of hamburgers, meatballs and dumpling products, and enable it to be operated as an attachment with all REX filling machines.

BURGER SHAPING



DUMPLING SHAPING



CEVAPCICI SHAPING



003
UFM



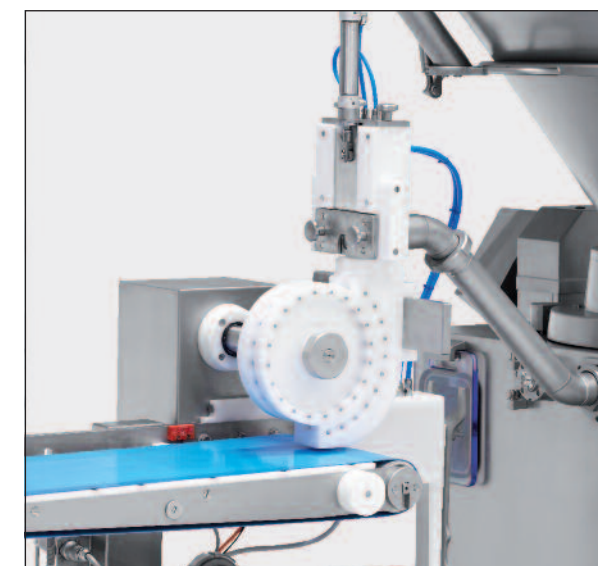
UFM 300-1 – a single-row dumpling shaper for perfect forming

The uncomplicated and automated way to shape dumplings. The form cutter mounted directly to the conveyor belt guarantees exact portioning and the form roller beneath creates the ideal shape. The rounded dumplings are then placed onto the conveyor belt. The form rollers are available in various diameters for a range of dumpling sizes. Beautifully round dumplings can be created from meat, potato, bread and various other food products.

Optional UV sterilisation for the FB 300 conveyor belt guarantees the highest possible level of bacterial eradication thus enhancing hygiene standards, giving machine suitability in high risk environments.

An attachment for producing čevapčići is also available.

Flexible
thanks to various form roller diameters



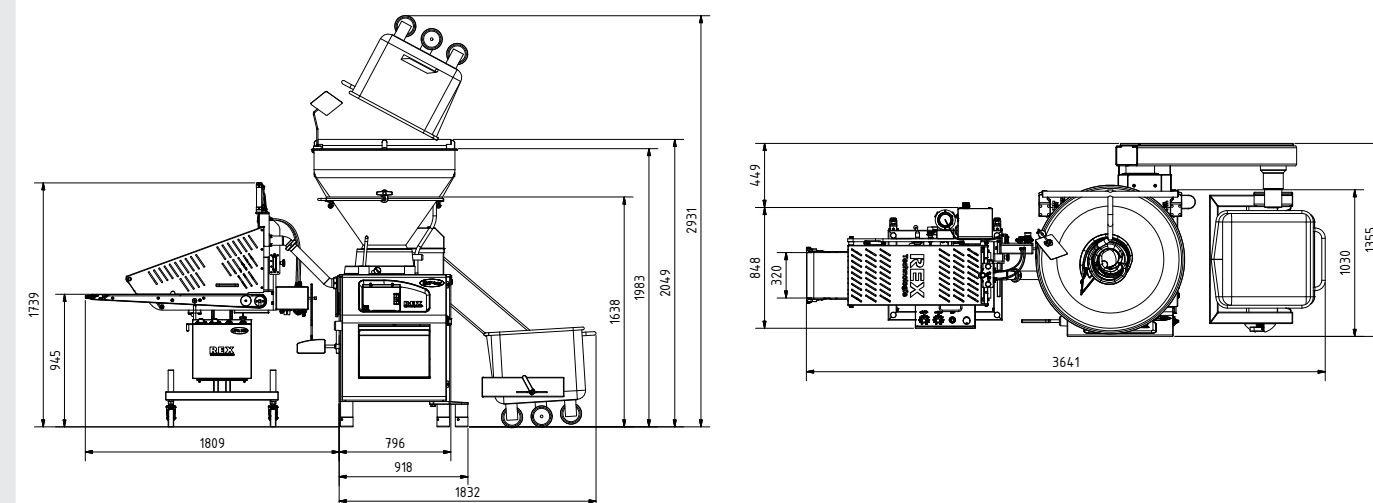
Essential
a form roller for shaping



Technical details

Machine types	RVF 300, 400, 700, 900
Form rollers	from 20 to max. 60 mm
Portioning performance	up to max. 150 portions/min (depending on size)
Conveyor belt dimensions	length 1260 mm, width 320 mm
Supply voltage	230 volts + PE
Compressed air consumption	2 m³/h, 6 bar
Net weight	220 kg

■ Dimensioned drawing UFM 300-1



003 UFM



UFM 300-2 / 300-3 / 300-4 the industrial dumpling forming solution

These provide an uncomplicated and automated way to shape dumplings. The filling flow divider separates the portions into several rows. The form cutter mounted directly to the conveyor belt guarantees exact portioning and the form rollers beneath create the ideal shape. The rounded dumplings are then placed onto the conveyor belt.

The form rollers are available in various diameters for all sizes of dumpling. Beautifully round dumplings can be created from meat, potato, bread and various other food products.

Optional UV sterilisation for the FB 300 conveyor belt guarantees the highest possible level of bacterial eradication thus enhancing hygiene standards, giving machine suitability in high risk environments.

Exact portioning
thanks to the filling flow divider



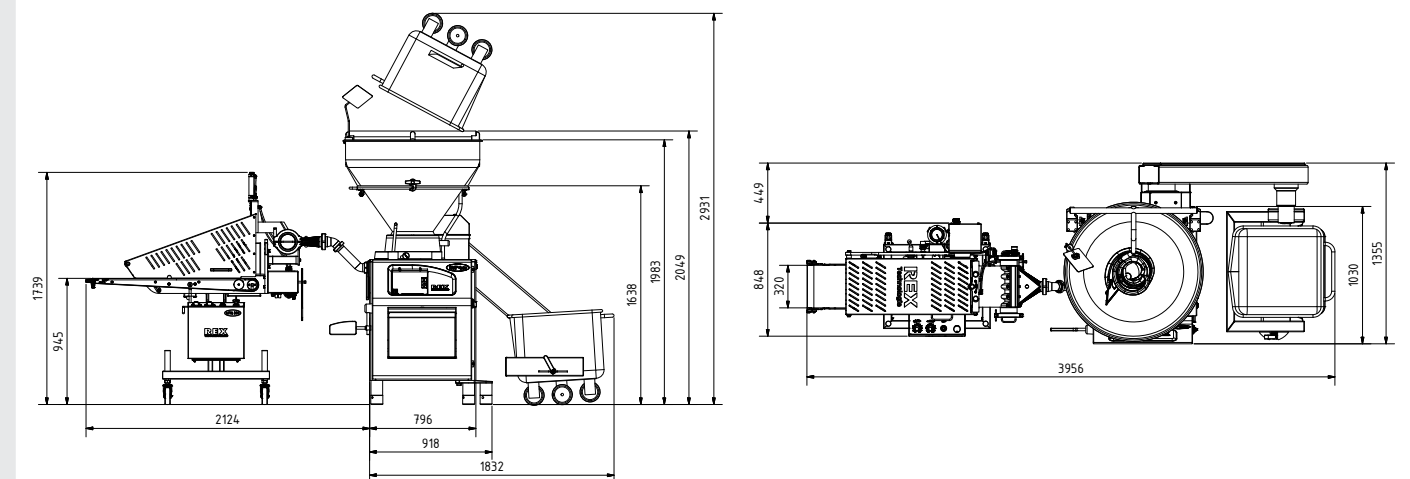
High performance
thanks to multi-row form rollers



Technical details

Machine types	RVF 300, 400, 700, 900
Form roller diameter	from 20 to max. 60 mm
Portioning performance	up to max. 600 portions/min (depending on the number of form rollers and size)
Conveyor belt dimensions	length 1260 mm, width 320 mm
Supply voltage	230 volts + PE
Compressed air consumption	2 m³/h, 6 bar
Net weight	max. 270 kg (depending on model)

■ Dimensioned drawing UFM 300-2 / 300-3 / 300-4



003 REX



UFM 300-5 – the perfect “home-made” burger

The new UFM 300-5 hamburger shaper is the optimal machine-based solution for producing hamburgers using the low-pressure process. The pneumatic form cutter directly linked to the REX filling machine cuts the portions, which are placed on the conveyor belt. The portions are then pressed into perfect “home-made” burgers via the form belt with optimal dimensional stability.

The water spraying unit prevents the product sticking to the blade or conveyor belts. An optional imprint roller can be mounted to the end of the conveyor belt to structure the burger surface.

Optional UV sterilisation for the FB 300 conveyor belt guarantees the highest possible level of bacterial eradication thus enhancing hygiene standards, giving machine suitability in high risk environments. An attachment for producing čevapčići is also available.

Effective
pneumatic form cutter



“Home-made”
using the form belt



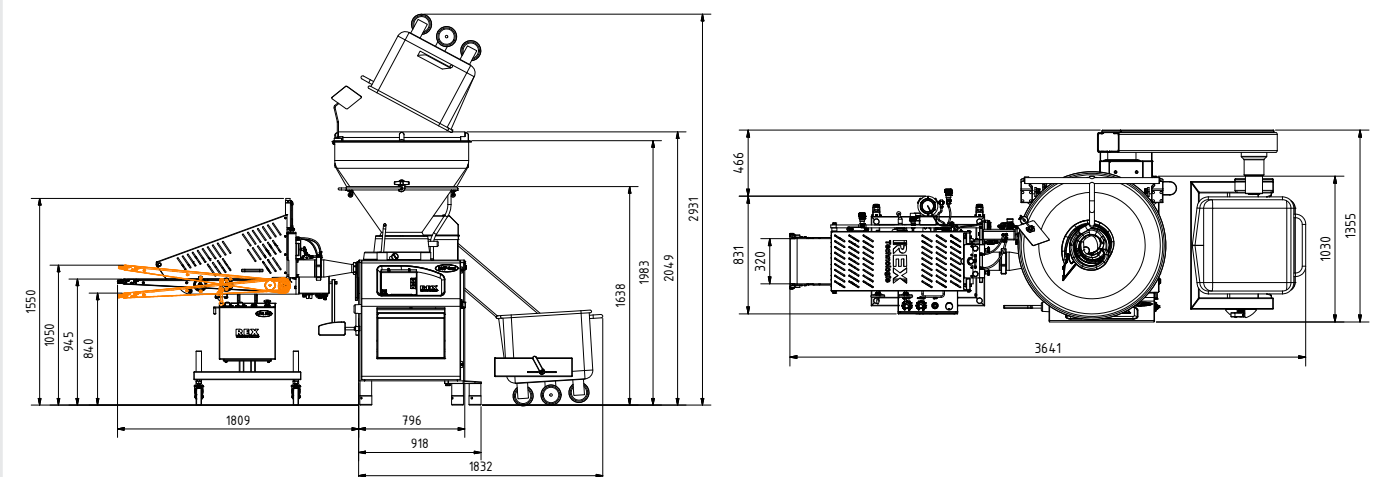
Optional
texturing roller



Technical details

Machine types	RVF 300, 400, 700, 900
Burger sizes	from 50 to max. 100 mm in 10 mm increments
Portioning performance	up to max. 150 portions/min (depending on size)
Conveyor belt dimensions	length 1260 mm, width 320 mm
Supply voltage	230 volts + PE
Compressed air consumption	2 m³/h, 6 bar
Water consumption	0,5 l/min, only drinking water
Net weight	210 kg

■ Dimensioned drawing UFM 300-5



003
N
F
U



UFM 300-6 – the universal shaping wizard

The UFM 300-6 is the universal solution for hamburger and dumpling production in combination with the REX filling machine. The modular structure enables a wide variety of products to be processed and shaped in a simple and economical way.

The new hamburger shaper is the optimal machine-based solution for producing hamburgers using the low-pressure process. The pneumatic form cutter cuts the portions. The portions are then pressed into perfect “home-made” burgers via the form belt with optimal dimensional stability. The water spraying unit prevents the product sticking to the blade or conveyor belts. An optional imprint roller can be mounted to the end of the conveyor belt to structure the burger surface.

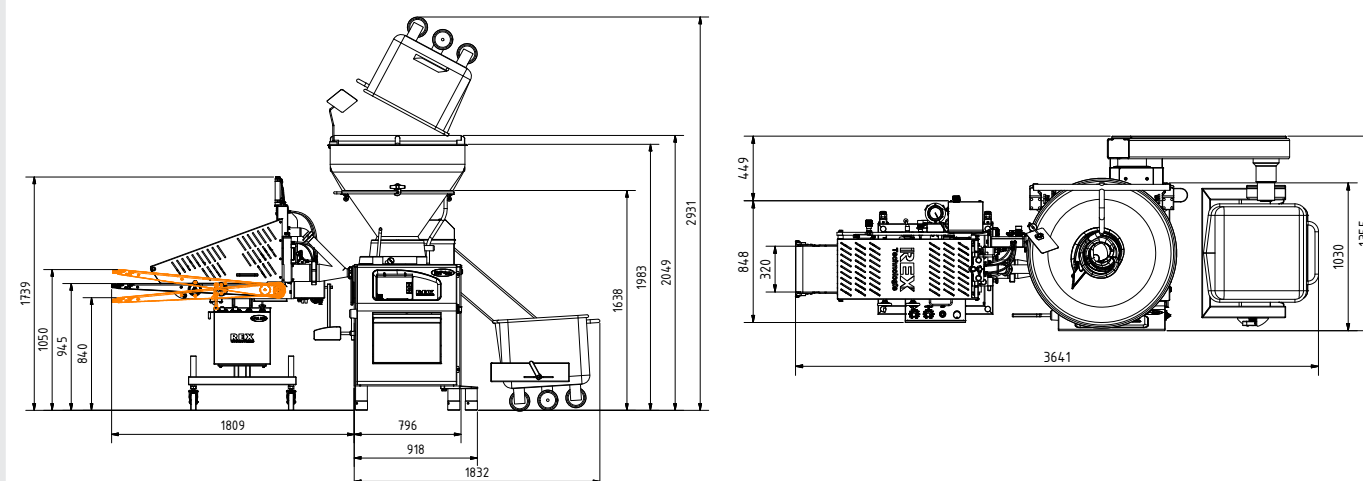
By converting the form cutter for dumpling production, the form roller is able to shape single rows of beautifully round dumplings. The form rollers are available in various diameters for a range of dumpling sizes. Beautifully round dumplings can be created from meat, potato, bread and various other food products. Optional UV sterilisation for the FB 300 conveyor belt guarantees the highest possible level of bacterial eradication thus enhancing hygiene standards, giving machine suitability in high risk environments.

An attachment for producing čevapčići is also available.

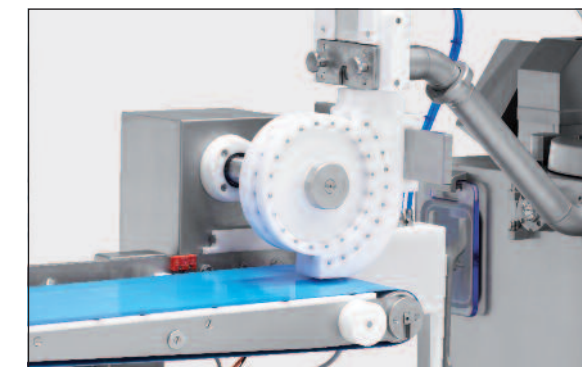
Technical details

Machine types	RVF 300, 400, 700, 900
Burger sizes	from 50 to max. 100 mm in 10 mm increments
Portioning performance	up to max. 150 portions/min (depending on size)
Form roller diameter	from 20 to max. 60 mm
Conveyor belt dimensions	length 1260 mm, width 320 mm
Supply voltage	230 volts + PE
Compressed air consumption	2 m³/h, 6 bar
Water consumption	0,5 l/min, only drinking water
Net weight	260 kg

■ Dimensioned drawing UFM 300-6



Dumpling shaping
via the form roller



Burger shaping
via the form cutter and form belt



Optional
texturing roller



003
NFE



UFM 300-7 - the flexible solution for Cevapcici

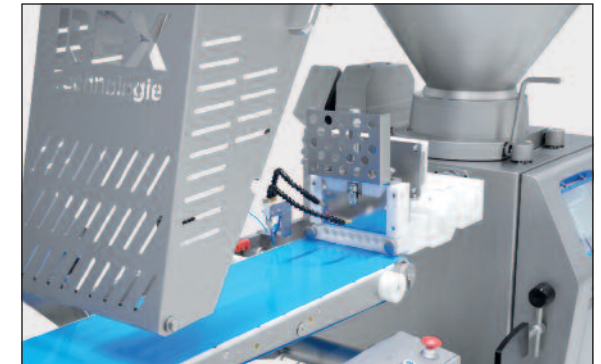
The UFM 300-7 is a flexible solution for Cevapcici, croquettes, sticks and all extruded and precisely portioned products.

It can produce from 2 to a maximum of 8 lanes simultaneously, up to a diameter of 25mm. The integrated filling flow divider ensures that all lanes are portioned evenly and thus with exact weight. The UFM 300-7 is exceptionally flexible, allowing you to operate using any number of outlets simultaneously up to the maximum of 8. These can be parallel to each other or with spacing if the application requires it.

The great flexibility of this version of the UFM 300 is demonstrated by the possibility of combining it with the UFM 300-1, 300-5 or also UFM 300-6. Ideally, one machine can flexibly produce either perfect burgers, optimally rolled dumplings or evenly shaped Cevapcici and other lengthwise shaped products.

Optional UV sterilisation for the FB 300 conveyor belt guarantees the highest possible level of bacterial eradication thus enhancing hygiene standards, giving machine suitability in high risk environments.

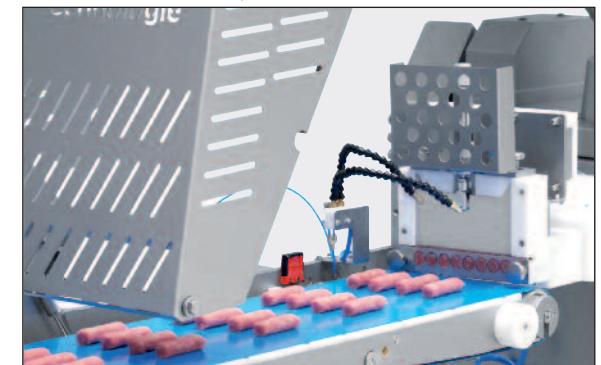
Evenly
through filling flow divider



Exactly
through the form cutter



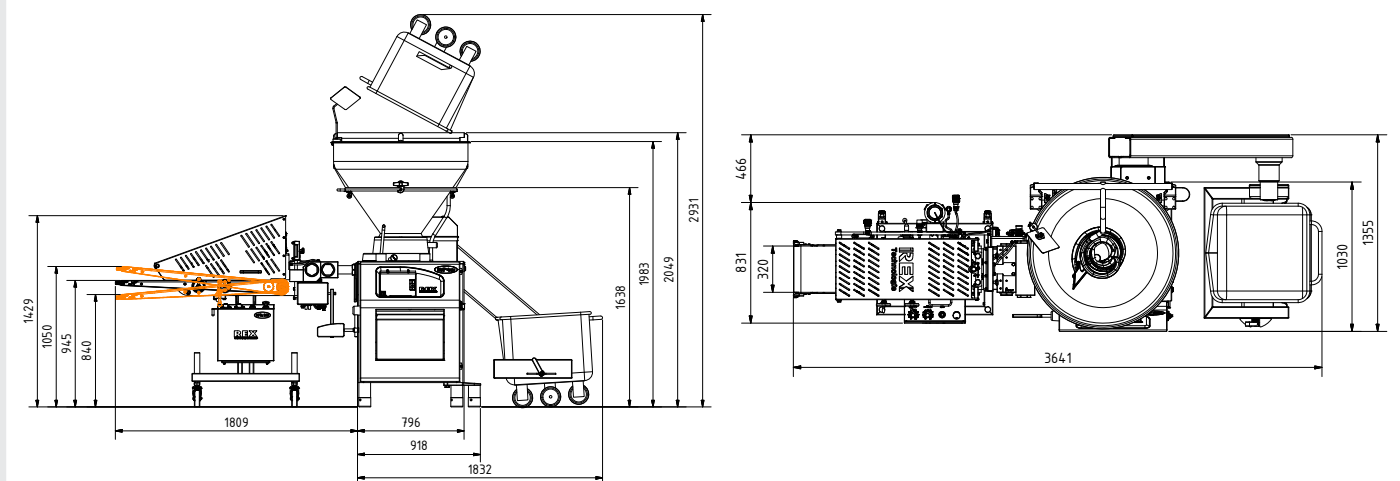
Flexible
by blind inserts



Technical details

Machine types	RVF 300, 400, 700, 900
Cevapcici diameter	from 20 to max. 25 mm
Portioning capacity Cevapcici	up to max. 120 cuts/min (depending on size)
Mould inserts	2 to 8 times
Conveyor belt dimensions	1260 mm length, 320 mm width
Supply voltage	230 Volt + PE
Compressed air consumption	2 m³/h, 6 bar
Water consumption	0.5 l/min, drinking water only
Net weight	260 kg

■ Dimensioned drawing UFM 300-7



UFM 300-1 / DUMPLING SHAPING



UFM 300-5 / BURGER SHAPING



UFM 300-7 / CEVAPCICI SHAPING



UFM 300 – the all-rounder for all moulded products

The new UFM 300 is the flexible solution for forming hamburgers, meatballs and cevapcici. Directly connected to the Rex vacuum filling machine, it can be used to form all convenience products in its universal version. It can be changed over quickly and easily with just a few hand movements and ensures precise portioning and exact shaping by means of the various forming attachments depending on the application.

It can also be easily and quickly integrated into a fully automated line.

The optional UV-C light disinfection for the conveyor and forming belt helps to eliminate germs and thus increases the standard of hygiene.

Dumpling shaping by a forming roll



Burger shaping by form cutter & forming belt



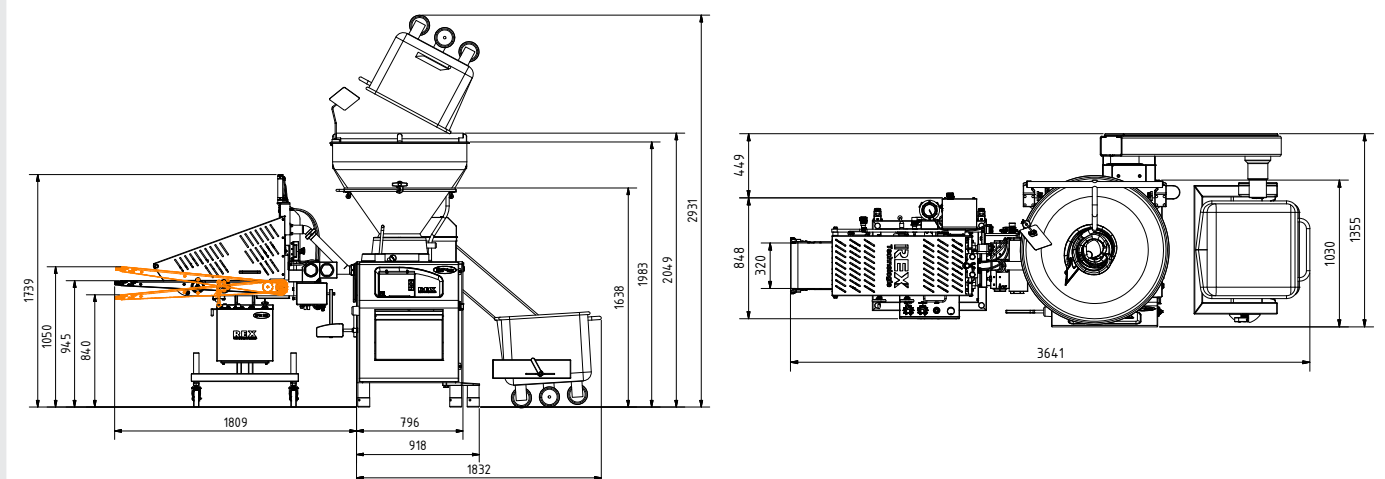
Cevapcici shaping by flow divider & form cutter



Technical details

Machine types	RVF 300, 400, 700, 900
Burger sizes	from 50 to max. 100 mm in 10 mm steps
Portioning capacity burgers and dumplings	up to max. 150 port/min (depending on size)
Forming roll diameter dumplings	from 20 to max. 60 mm
Portioning capacity Chevapcici	up to max. 120 cuts/min (depending on size)
Mould inserts	2 to 8 times
Conveyor belt dimensions	1260 mm length, 320 mm width
Supply voltage	230 Volt + PE
Compressed air consumption	2 m³/h, 6 bar
Water consumption	0.5 l /min, drinking water only
Net weight	260 kg

Dimensioned drawing UFM 300





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