

FULLY AUTOMATIC SAUSAGE FILLING AND HANGING LINE

Performance data:

- up to 2,500 portions/minute with artificial and collagen casings
- up to 1,000 portions/minute with natural casing (performance depends on product length / weight / diameter)
- caliber range: 13-50 mm
- portion lengths: from 25 mm
- calibration tube length: 430 mm or 530 mm
- length of hanging system: 330 cm

INDUSTRIAL SAUSAGE PRODUCTION WITH REX LINKING AND HANGING TECHNOLOGY

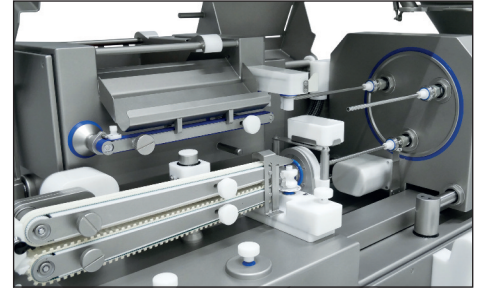


The linking and hanging technology from REX-Technologie stands for maximum flexibility. The process solution is innovative with the highest productivity and flexibility for all sausages. Regardless of whether you are processing natural, synthetic or collagen casings, the hanging systems fill with exact portions at maximum speed.

The filling process is carried out via the REX vacuum filler. The product is gently conveyed via the vane cell conveyor and the residual air is evacuated to the maximum. This provides the basis for the product quality of your sausages.

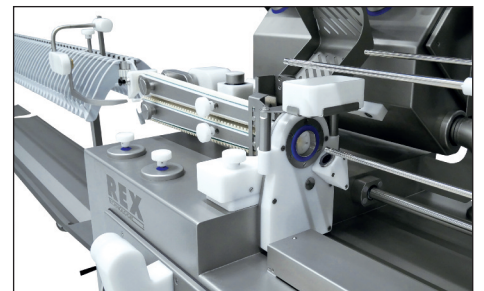
AKS 65M - fully automatic casing change for all artificial and collagen casings

The AKS 65M in combination with the RHS 330 hanging system is perfectly matched for fully automatic sausage production. The casing caterpillars are automatically loaded onto the linking tube via the casing magazine. The turret technology equipped with 3 linking tubes guarantees a casing change in less than 2 seconds.



AKS 65 - semi-automatic casing change using turret technology

In the version without casing magazine, the casing is loaded onto the linking tube by hand. Especially for natural casings, but also for all artificial and collagen casings, the casing is loaded onto the linking tube. The casing is changed simply by triggering the 2-hand condition on the AKS 65. This guarantees the shortest casing change times for maximum production output using a 3-position turret, and minimizes downtimes.



Displacement system defines the portion length

The continuously running vacuum filler fills the product into the casing. The displacement system defines the exact calibration point and, in conjunction with the highly dynamic REX servo drive, ensures an equal length and maximum production output. Piece counts of over 2,500 pieces/minute are possible with artificial and collagen casings and up to 1,000 portions/minute with natural casings - always depending on the respective sausage length and diameter.

Calibration belts ensure exact lengths

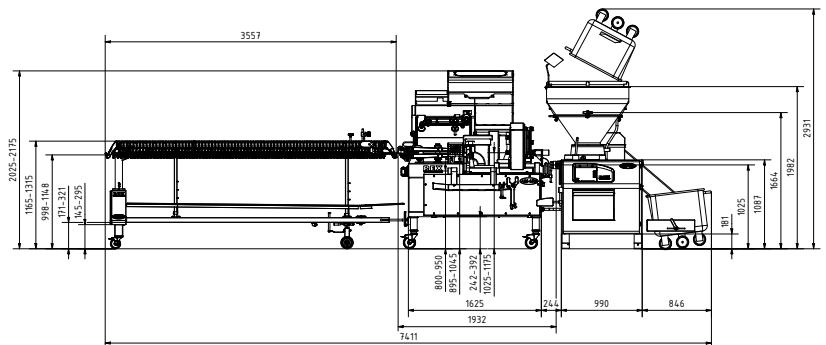
The two calibration belts according to the displacer system round off the concept. They can be easily adjusted to the caliber range by turning the two adjustment screws. This always ensures flexible use for all casing types with different casing diameters. In addition, set-up times are reduced to a minimum. The traversing movement and belt speed are automatically regulated by the easy to use touch screen system on the vacuum filler.



RHS 330 - makes hanging easy

The AKS 65 transfers the twisted sausage chain directly onto the hooks of the RHS 330. Regardless of whether the sausage chain is curved or straight, the calibration belts from the AKS transfer the twisting point exactly onto the hook. The number of pieces per "loop" on the hook as well as the groups are set and stored in the product program of the vacuum filler. The narrow pitch (grid) of the catch hooks guarantees maximum loading on the smoke stick and thus also in the smoking and cooking system.

The RHS 330, just like the AKS 65, can be perfectly adapted to the operating personnel by optionally raising the level of the working height.



Optional equipment:

- raising the working height for AKS 65 and RHS 330 by 150 mm
- sensor for detection of the end of the bowel
- casing spooler
- online remote access via LAN
- intestine pusher

REX technology features:

- maximum product flexibility
- highest linking capacity
- REX hygienic design
- simplest operation
- minimum set-up times
- low maintenance costs



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