



Partner in your success

NEW VACUUM FILLER RS 110

Risco introduces the new RS 110 universal vacuum filler ideally suited for small to medium sized producers.

The RS 110 is a compact and extremely versatile machine and it can be connected to any Risco systems for sausage filling, sausage processing, portioning, twisting, depositing and forming of meat, fish, bakery and other food products.

The versatility of this Risco filler permits easy change over to different kinds of products and programs during the production time. The new multifunction control computer with larger display allows a large selection of the filling parameters and a rapid programming and recall during the production time. This filler is available with a 70 litre hopper. This model has a stuffing capacity up to 3100 Kg/h.

The RS 110 can be connected to a large range of Risco accessories such as the twist-linker, the patty former or the meatballer in order to meet any present or future production requirements of the producers.



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