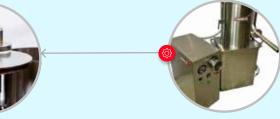
RK50U HEAVY FORMING SYSTEM

The RK50U system is equipped with a 2.5x reinforced piston sausage filler, which provides high power and precision product formation. Interchangeable nozzles and a hinged rack allow you to produce kabanos, kebabs, minced jerky without casing and grilled sausages in casing. Multi-stream cylindrical stick forming (Ø8–22 mm). Minced jerky / flat bar extrusion (10–180 mm width). Classical sausage stuffing (into natural or collagen casings)







Connecting a vacuum station

Cover - thickness 30 mm AISI304 steel with air valve



Handles for fixing the hopper Removable hopper





Remote button





Timed portioning unit *Optional

Connecting to automatic clippers by signal













AUTOMATIC SNACK FORMING & CUTTING SYSTEM SAS200

The SAS200 forming module is a compact mobile unit that connects directly to your vacuum filler — including Handtmann, REX, Vemag, or our own gear-driven filler VGF200 — via a standard clipper connector. It automatically controls the filler and forms the product directly into trays. One person is enough to operate the system. Load empty tray — collect the filled and pre-cut tray. One person is enough to operate the system

