

Net/Casing stuffing Machines

RSM 600 / 900 / 1200

RSM-Mini



**Rudolf Schad
GmbH & Co. KG**

Schulstraße 7 36154 Hosenfeld-Germany
Telefon:0049 66 50 96 21-0 Telefax:0049 66 50 96 21-98
E-Mail:info@r-schad.de Internet:www.r-schad.de

Easy filling into elastic nets and intestine casing

The RSM 600/900/1200 net stuffing machines facilitate efficient and problem-free production and processing of rolled and filled joints, cured ham, rolled filled of ham, boiled ham or ham of any kind.

Filling can be into elastic nets or intestine casing.

Thanks to quick conversion, without tools, from net tube to ribbed tube, the product can be filled into netting or intestine casing.



The net stuffing machines' impressive features include:

- Made completely of non-rusting stainless steel
- Robust and stable construction
- Electro-pneumatic operation
- Adjustable stroke speeds
- Safe operation
- Reliable and low maintenance
- Easy to use and clean
- Available as tabletop model or with wheeled base and with or without meat shelf
- Available with options.



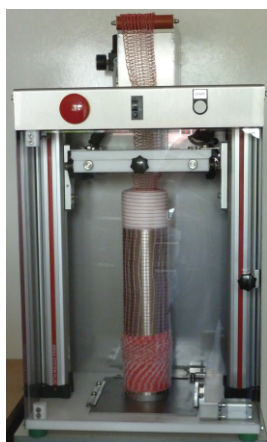
Options and solutions for the RSM 600/900/1200 net stuffing machines

'RAFF-FIX' net gatherer

The 'RAFF-FIX' net gatherer - for gathering pull-on nets.

Ideal whenever lots of netting has to be gathered.

Can be used with all standard net tube sizes, including other makes.



Technical data:

Height: 940 mm

Width: 500 mm

Depth: 570 mm

Compressed air: 6-7 bar

Consumption: 14 litres per cycle

Weight: 60 kg

Calibre: 70-170 mm

(180-230 mm on request)

Option: Wheeled base on request

film attachment

As a further option for filling your products into elastic nets, we also offer our film attachment for simultaneous filling into the net with edible film, such as our 100 % plant-based NUTRAFILM or collagen film.



*** Can only be used for RSM 900 model ***

Accessories:

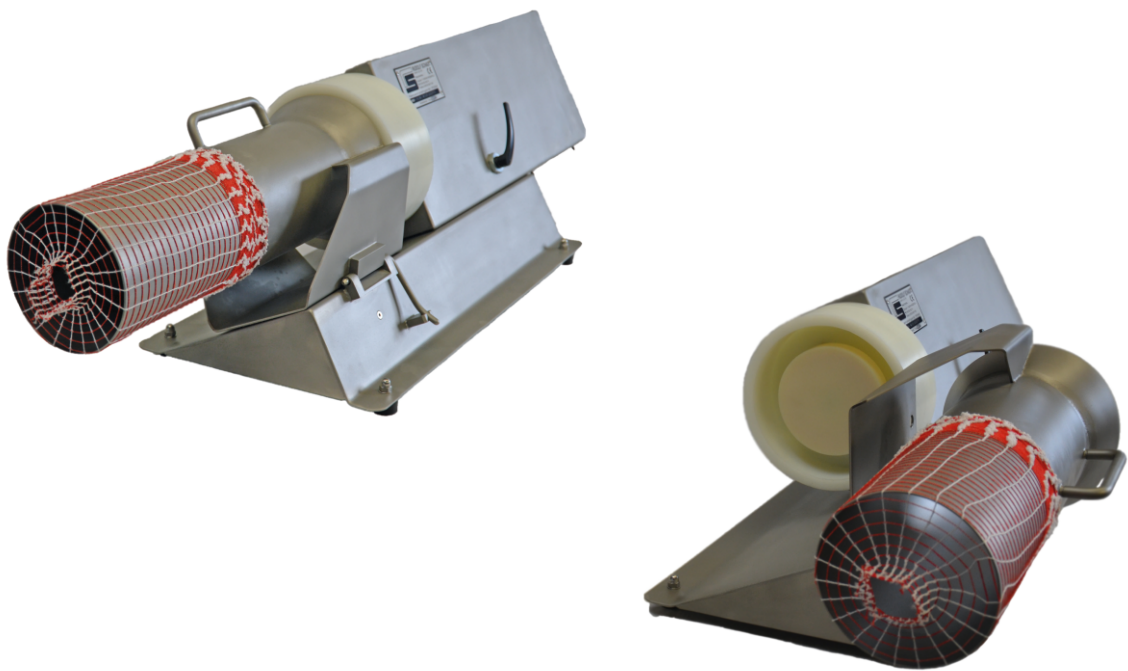
- Elastic nets
- Ham and roast nets
- Hose nets
- Manual net threading aid



Net-Casing stuffer RSM-Mini

Pneumatic stuffer unit for filling in elastic net, bags and casing concept for butcher shops.

The filling of meat products in net, bags or casing made it easy.



Easy handling and cleaning
Tool less replacement of net/casing tubes
Available as table top model or with trolley

Technical data:

Tube length:	500 mm
Cylinder hub length:	500 mm
Working pressure:	6 – 7 bar
Dimensions L/B/H:	1270x350x360 mm
Available tube diameter: (Outside diameter)	104, 129, 154, 184 mm

*Subject to technical modifications



Technical description:

Technical data:

	RSM 600	RSM 900	RSM 1200
Chamber length:	300 mm	400 mm	850 mm
Tube length-net:	300 mm	500 mm	350 mm
Tube length-ribbed:	300 mm	500 mm	350 mm
Tube diameter:	80 -200 mm	80 - 200 mm	80 - 200 mm
Special chamber and tube lengths possible			
Height:	1170 mm	1170 mm	1170 mm
Width incl. shelf:	640 mm	640 mm	640 mm
Width excl. shelf:	500 mm	500 mm	500 mm
Length excl. tube:	1200 mm	1650 mm	2350 mm
Length incl. tube:	1500 mm	2150 mm	2700 mm
Cylinder stroke length:	600 mm	900 mm	1200 mm
Working pressure:	6 – 7 bar	6 – 7 bar	6 – 7 bar
Noise level:	below 70dB (A)	dto.	dto.

* Subject to technical modifications *

