



Line solution for
cevapcici and grillers

RCL 300 - The innovative line solution for cevapcici and grillers

The RCL 300 is the automatic solution for multi-lane forming of cevapcici, grillers or sticks directly deposited on to the baking or drying trays. It is possible to form 2 to 8 lanes at the same time up to a maximum diameter of 30 mm. Rectangular outlets are also available as an option.

The line is directly connected to the vacuum filler, the belt speed for the depositing trays is adapted to the filling speed. The portion is cut off with a pneumatic guillotine at the outlet opening, after which the portion is deposited directly onto the sheet/grid.

Furthermore, the RCL 300 offers an automatic solution by means of an optional sprinkling device for sprinkling the product surface with pepper, chili or other types of spices.

Effective
pneumatic shape cutter



Uniform weights
due to filling flow distributor



Flexible
due to chassis



Portion accurate
also multi-row



TECHNICAL DETAILS RCL 300

Machine types	RVF 300, 400, 700, 900
Mould diameter	from 10 to max. 30 mm, rectangular
Portioning capacity Cevapcici	up to max. 80 cuts/min (depending on size)
Mould inserts	2 to 8 fold version
Conveyor belt dimensions	3000 mm length, 320 mm width
Sheet/grid dimensions	max. 1000 mm x 250 mm
Supply voltage	230 volt + PE
Compressed air consumption	2 m ³ /h, 6 bar

Dimensioned drawing of RCL 300

