

The logo for RÜHLE, featuring the brand name in a bold, red, sans-serif font. The 'U' has a horizontal line through it, and the 'L' has a vertical line through it.

RÜHLE

Echte Originale.

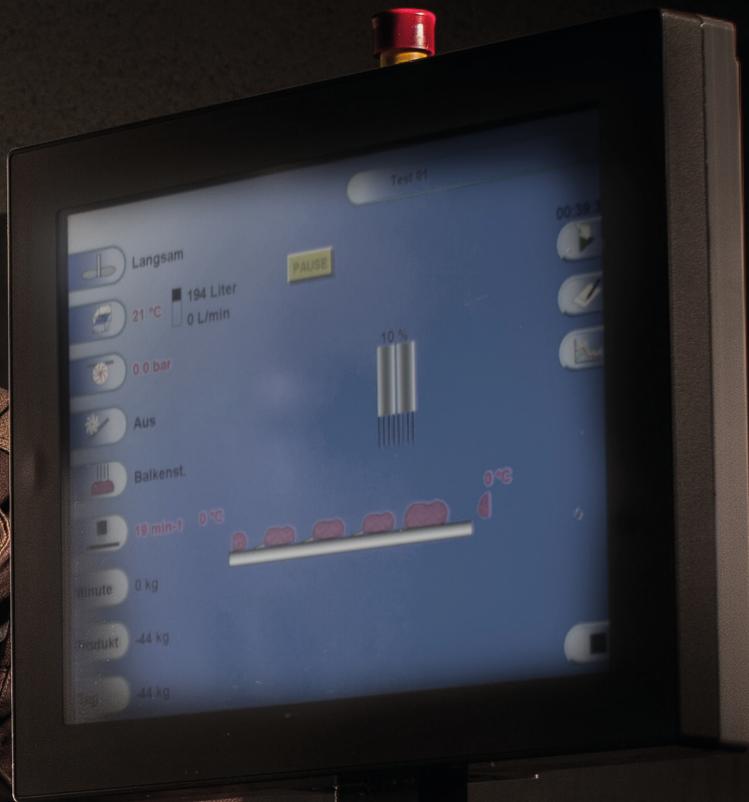
A scenic landscape photograph of a misty forest. The foreground is a green field, leading to a dense forest of evergreen trees. In the background, rolling hills are shrouded in a thick, golden mist, creating a sense of depth and atmosphere. The lighting is soft and warm, suggesting early morning or late afternoon.

Real power packs.
You will love it.



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*... in der Ruhe liegt
die Kraft.*

Applications

Meat and Fish



The Original Rühle Injection machines process fresh meat with both curing and pickling salt. A quick clean rids the machine of pickling salt, preventing red colouration in white products. Similarly, different seasoned brines can be used without concern of them mixing. For the machines IR 17, IR 29 as well as IR 59 only 3 litres of brine are needed to work with the machine. The injection precision is 0,5% deflection and even high injecting quantities up to 70% can be invisibly distributed. The end result always tastes exactly as it should.



For injecting fish three different needle systems are available. Depending on the viscosity of the injection liquid, you can select needles with a thickness between one millimetre and three millimetres. Using thin needles, an additional quadruple needle head might come into use, to enable high injection rates even with a structure gentle needle thickness. Due to the singly controlled needles only the amount of brine circulates that is really needed. This ensures the fish quality in a specific way, since germs can hardly be transmitted from one fish to another.



***Original Rühle
Injection machines***

*HighTech - injection
for every need*

Original PR 15

Curing with 15 needles



Low - wear needle system

Spring - loaded needles pierce through all types of rind and meat. Discolouring in the meat is thus prevented. The needles stop on contact with bone, which avoids bone splintering. The flexible needle bearing leaves enough space to glide gently alongside the bone. This prevents needle breakage.



Stable pressure system

The large - volume stainless steel pump ensures continuous wear - free operation. With a stable pressure of between 0.5 to 4.3 bar even viscous liquids can be injected reliably and repeatedly. Self - priming up to 10 metres and non sensitive to salt and ice offer greater safety and shorter circulation.



Softer with sharp angled blades

The softer works almost like a steaker with unique angled blades. After injection, they cut through the meat and fibres with surgical precision. This softens the fibre structure and activates actomyosin, the meat's natural tenderiser. The meat becomes much more tender and as a result both protein extraction and liquid retention are optimised.

Equipment

*Stainless steel XXL impeller pump * Softer * Stainless steel belt with grip ridges *
Welded machine construction * Automatic belt fastening * Fold - away workspace*

Modern curing technique and timeless steel frame - just the right equipment for perfect results. The Original PR 15 guarantees accurate injection, good operating performance and superior cleaning features.



Stainless steel conveyor belt

The stable stainless steel conveyor belt gently secures the product and feeds it forward with millimetre precision, ensuring even injection. Stainless steel is resistant to salt, protein and other corrosive substances. Consequently, there is no unsanitary discolouration or pitting throughout the product.



Hand injector for oversize curing tasks

For injecting oversized products, the solution is a standard - built hand injector. The single - needle spray pistol provides enough manual pressure to process oversized products without having to invest in a second machine.



Fast cleaning

Three easy steps free up the working area and make it easily accessible from all sides. As the conveyor belt releases automatically, one step is all it takes to get the belt into a convenient cleaning position. The entire cleaning process takes no more than 5 minutes. Assembly and disassembly take only 20 seconds each.

<i>Machine length</i>	<i>1.270 mm - 2250 mm</i>	<i>Connected load</i>	<i>400 V, 1.8 kW, 16 A</i>
<i>Machine width</i>	<i>500 mm</i>	<i>Performance</i>	<i>1.000 kg / h</i>
<i>Machine height</i>	<i>1.586 mm</i>	<i>Belt forward feed</i>	<i>25 mm</i>
<i>Machine weight</i>	<i>150 kg</i>	<i>Injection rate</i>	<i>35 per minute</i>
<i>Pressure</i>	<i>0.5 - 4.3 bar</i>	<i>Belt width</i>	<i>270 mm</i>
<i>Feed inlet height</i>	<i>180 mm</i>	<i>Injection volume</i>	<i>5 - 40 %</i>
<i>Rows of needles</i>	<i>2</i>		

Original IR 17

HighTech curing with
17 needles



Single - needle control

As soon as a needle encounters the surface of the meat, the liquid intake opens. If the needle hits bone, the liquid intake closes to prevent too much liquid accumulating at one location. When a needle pierces the meat without meeting bone resistance, it injects until the needle exits the underside of the meat. In this way, the brine is evenly distributed throughout the piece of meat.



Smart operating aids

An inlet feed ramp set at an angle serves as a chute for tipping in meat. When positioned flat, the ramp can be used as a work surface. For example, bins can be deposited on the surface to feed the meat onto the belt with minimum effort. The machine is built to accommodate standard trolley height, and the operating controls are easily within reach.



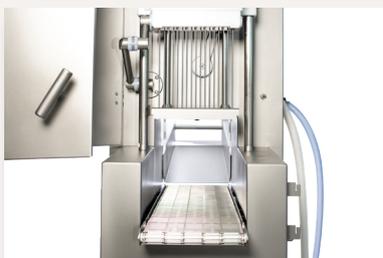
Superior hygiene

Every part of this machine has been designed for fast cleaning. There are no hard - to - access corners. Much consideration has also been given to hygiene areas that are not visible. The curing injector drains completely following operation or cleaning. The machine can be cleaned, dried and easily stored away in no time.

Equipment

Variable operating speeds * Single - needle control * Stainless steel immersion / rotary pump * Stainless steel belt * Welded machine construction * Trolley underride height * Fold - away workspace

In the process of upgrading the curing injector, we have used more than 35 years of experience to good use. No technological advantage has gone unexplored. The result is the Original IR 17 - a more precise, more powerful and more efficient machine with 17 needles.



Stable belt a high throughput

Extraordinarily high throughput enables the Original IR 17 to fully automatically inject even large suckling pigs or whole turkeys. The precise forward feed of the product is done by a very stable, lightweight wire mesh belt that is easy to clean. The open wire mesh ensures that the draining brine remains inside the machine and is not wasted.



Perfect brine by means of jet pumps

A strong jet leads to perfectly seasoned brine in just one minute. It distributes all the spices and ingredients equally in the water and dissolves them perfectly. A weaker jet maintains the result of mixing during the injection process, keeping the spices and ingredients evenly distributed throughout the curing cycle. As the spices are kept constantly suspended, the meat is uniformly seasoned.



A versatile rotary pump

Built as an immersion pump, this apparatus is genuinely versatile. The pump works at low pulsation and is self - priming, dry - run safe and self - draining up to the last drop. The quick - suctioning geometry of the pump wheel enables air removal, thus improving the brine. Consequently, full pressure is available at the needles from the first stroke in the selection range of between 0.3 to 4.2 bars, which in turn enables accurate injection volumes from 3 % to 60 %.

<i>Machine length</i>	<i>1.026 - 1.855 mm</i>	<i>Connected load</i>	<i>400 V, 5.3 kW, 16 A</i>
<i>Machine width</i>	<i>681 mm</i>	<i>Performance</i>	<i>1.000 kg / h</i>
<i>Machine height</i>	<i>1.850 mm</i>	<i>Belt forward feed</i>	<i>20 mm</i>
<i>Machine weight</i>	<i>250 kg</i>	<i>Injection rate</i>	<i>22 / 44 per minute</i>
<i>Pressure</i>	<i>0.3 - 4.2 bar</i>	<i>Belt width</i>	<i>265 mm</i>
<i>Feed inlet height</i>	<i>280 mm</i>	<i>Injection volume</i>	<i>3 - 60 %</i>
<i>Rows of needles</i>	<i>2</i>		

Original IR 29

HighTech curing with
29 needles



A versatile rotary pump

Built as an immersion pump, this apparatus is genuinely versatile. The pump works at low pulsation and is self-priming, dry-run safe and self-draining up to the last drop. The quick-suctioning geometry of the pump wheel enables air removal, thus improving the brine. Consequently, full pressure is available at the needles from the first stroke in the selection range of between 0.3 to 4.2 bars, which in turn enables accurate injection volumes from 3 % to 80 %.



Single - needle control

As soon as a needle encounters the surface of the meat, the liquid intake opens. If the needle hits bone, the liquid intake closes to prevent too much liquid accumulating at one location. When a needle pierces the meat without meeting bone resistance, it injects until the needle exits the underside of the meat. In this way, the brine is evenly distributed throughout the piece of meat.



Superior hygiene

Every part of this machine has been designed for fast cleaning. There are no hard - to - access corners. Much consideration has also been given to hygiene areas that are not visible. The curing injector drains completely following operation or cleaning. The machine can be cleaned, dried and easily stored away in no time.

Equipment

*Touch PC-control * Variable operating speeds * Single - needle control * Stainless steel immersion / rotary pump * Softer * Stainless steel belt * Welded machine construction * Trolley underride height * Fold - away workspace*

The latest curing injector on the market offers advantages that other machines cannot match. The Original IR 29 was manufactured to contemporary standards without having to compromise on traditional technologies. The result is a more accurate, extremely powerful and exceptionally efficient machine with 29 needles.



Smart operating aids

An inlet feed ramp set at an angle serves as a chute for tipping in meat. When positioned flat, the ramp can be used as a work surface. For example, bins can be deposited on the surface to feed the meat onto the belt with minimum effort. The machine is built to accommodate standard trolley height, and the operating controls are easily within reach.



Perfect brine by means of jet pumps

A strong jet leads to perfectly seasoned brine in just one minute. It distributes all the spices and ingredients equally in the water and dissolves them perfectly. A weaker jet maintains the result of mixing during the injection process, keeping the spices and ingredients evenly distributed throughout the curing cycle. As the spices are kept constantly suspended, the meat is uniformly seasoned.



Softer for greater protein extraction

Fine angled blades cut right through the meat with surgical precision. A suspension system for the blades enables processing of bone - in - meat parts. During the process of cutting through the fibres, the meat structure is softened, activating actomyosin, the meat's own tenderizer. The result is increased fluid retention and tender meat.

<i>Machine length</i>	<i>1.228 - 2.072 mm</i>	<i>Connected load</i>	<i>400 V, 6.1 kW, 16 A</i>
<i>Machine width</i>	<i>911 mm</i>	<i>Performance</i>	<i>2.000 kg / h</i>
<i>Machine height</i>	<i>1.890 mm</i>	<i>Belt forward feed</i>	<i>20 / 30 / 40 mm</i>
<i>Machine weight</i>	<i>440 kg</i>	<i>Injection rate</i>	<i>24 / 48 per minute</i>
<i>Pressure</i>	<i>0.3 - 4.2 bar</i>	<i>Belt width</i>	<i>360 mm</i>
<i>Feed inlet height</i>	<i>280 mm</i>	<i>Injection volume</i>	<i>3 - 80 %</i>
<i>Rows of needles</i>	<i>2</i>		

Original IR 43

HighTech curing with
43 needles



A versatile rotary pump

Built as an immersion pump, this apparatus is genuinely versatile. The pump works at low pulsation and is self-priming, dry-run safe and self-draining up to the last drop. The quick-suctioning geometry of the pump wheel enables air removal, thus improving the brine. Consequently, full pressure is available at the needles from the first stroke in the selection range of 0.3 to 4.2 bars, which in turn enables accurate injection volumes from 3 % to 80 %.



Single - needle control

As soon as a needle encounters the surface of the meat, the liquid intake opens. If the needle hits bone, the liquid intake closes to prevent too much liquid accumulating at one location. When a needle pierces the meat without meeting bone resistance, it injects liquid until the needle exits the underside of the meat. In this way, the brine is evenly distributed throughout the piece of meat.



Superior hygiene

Every part of this machine has been designed for fast cleaning. There are no hard - to - access corners. Great consideration has also been given to hygiene areas that are not visible. The curing injector drains completely following operation or cleaning. The machine can be cleaned, dried and easily stored away in no time.

Equipment

*Touch PC-control * Variable operating speeds * Single - needle control * Stainless steel immersion / rotary pump * Softer * Stainless steel belt * Welded machine construction * Trolley underride height * Fold - away workspace*

The latest curing injector on the market offers advantages that other machines cannot match. The Original IR 43 was manufactured to contemporary standards without having to compromise on traditional technologies. The result is a more accurate, extremely powerful and exceptionally efficient machine with 43 needles.



Smart operating aids

An inlet feed ramp set at an angle serves as a chute for tipping in meat. When positioned flat, the ramp can be used as a work surface. For example, bins can be deposited on the surface to feed the meat onto the belt with minimum effort. The machine is built to accommodate standard trolley height, and the operating controls are easily within reach.



Perfect brine by means of jet pumps

A strong jet leads to perfectly seasoned brine in just one minute. It distributes all the spices and ingredients equally in the water and dissolves them perfectly. A weaker jet maintains the result of mixing during the injection process, keeping the spices and ingredients evenly distributed throughout the curing cycle. As the spices are kept constantly suspended, the meat is uniformly seasoned.



Softer for greater protein extraction

Fine angled blades cut right through the meat with surgical precision. A suspension system for the blades enables processing of bone - in - meat parts. During the process of cutting through the fibres, the meat structure is softened, activating actomyosin, the meat's own tenderizer. The result is increased fluid retention and tender meat.

<i>Machine length</i>	<i>1.228 - 2.072 mm</i>	<i>Connected load</i>	<i>400 V, 6.1 kW, 16 A</i>
<i>Machine width</i>	<i>911 mm</i>	<i>Performance</i>	<i>3.000 kg / h</i>
<i>Machine height</i>	<i>1.890 mm</i>	<i>Belt forward feed</i>	<i>30 / 45 / 60 mm</i>
<i>Machine weight</i>	<i>440 kg</i>	<i>Injection rate</i>	<i>24 / 48 per minute</i>
<i>Pressure</i>	<i>0.3 - 4.2 bar</i>	<i>Belt width</i>	<i>360 mm</i>
<i>Feed inlet height</i>	<i>280 mm</i>	<i>Injection volume</i>	<i>3 - 80 %</i>
<i>Rows of needles</i>	<i>3</i>		

Original IR 59

HighTech curing with
59 needles



Perfect brine by means of jet pumps

A strong jet leads to perfectly seasoned brine in just one minute. It distributes all the spices and ingredients equally in the water and dissolves them perfectly. A weaker jet maintains the result of mixing during the injection process, keeping the spices and ingredients evenly distributed throughout the curing cycle. As the spices are kept constantly suspended, the meat is uniformly seasoned.



The intelligent brine filter system

Underneath the brining good's conveyor belt, there is a second belt level. Filter belts, that allow the liquid to drip through, drag out impurities into a separate basin. Like this, working is possible for many hours without having to change any filter. The conveyor belts are split so that they do not become too heavy for the operator.



Single - needle control

As soon as a needle encounters the surface of the meat, the liquid intake opens. If the needle hits bone, the liquid intake closes to prevent too much liquid accumulating at one location. When a needle pierces the meat without meeting bone resistance, it injects until the needle exits the underside of the meat. In this way, the brine is evenly distributed throughout the piece of meat.

Equipment

*Touch PC-control * Variable operating speeds * Single - needle control * Stainless steel immersion / rotary pump * Softer * Stainless steel belt * Welded machine construction * Trolley underride height * Fold - away workspace*

Completely tubeless, hygienic, in a matter of seconds - this is the new IR 59. The latest curing injector on the market offers advantages that other machines cannot match. The Original IR 59 was manufactured to contemporary standards without having to compromise on traditional technologies. The result is a more accurate, extremely powerful and exceptionally efficient machine with 59 needles.



Smart operating aids

An inlet feed ramp set at an angle serves as a chute for tipping in meat. When positioned flat, the ramp can be used as a work surface. For example, bins can be deposited on the surface to feed the meat onto the belt with minimum effort. The machine is built to accommodate standard trolley height, and the operating controls are easily within reach.



A versatile rotary pump

Built as an immersion pump, this apparatus is genuinely versatile. The pump works at low pulsation and is self - priming, dry - run safe and self - draining up to the last drop. The quick - suctioning geometry of the pump wheel enables air removal, thus improving the brine. Consequently, full pressure is available at the needles from the first stroke in the selection range of between 0.3 to 4.2 bars, which in turn enables accurate injection volumes from 3 % to 80 %.



Softer for greater protein extraction

Fine angled blades cut right through the meat with surgical precision. A suspension system for the blades enables processing of bone - in - meat parts. During the process of cutting through the fibres, the meat structure is softened, activating actomyosin, the meat's own tenderizer. The result is increased fluid retention and tender meat.

<i>Machine length</i>	<i>1.320 - 2.170 mm</i>	<i>Connected load</i>	<i>400 V, 8.5 kW, 32 A</i>
<i>Machine width</i>	<i>1.321 mm</i>	<i>Performance</i>	<i>4.000 kg / h</i>
<i>Machine height</i>	<i>1.954 mm</i>	<i>Belt forward feed</i>	<i>20 / 30 / 40 mm</i>
<i>Machine weight</i>	<i>760 kg</i>	<i>Injection rate</i>	<i>24 / 48 per minute</i>
<i>Pressure</i>	<i>0.3 - 4.2 bar</i>	<i>Belt width</i>	<i>720 mm</i>
<i>Feed inlet height</i>	<i>280 mm</i>	<i>Injection volume</i>	<i>3 - 80 %</i>
<i>Rows of needles</i>	<i>2</i>		

Original IR 118

HighTech curing with
118 needles



A versatile rotary pump

Built as an immersion pump, this apparatus is genuinely versatile. The pump works at low pulsation and is self-priming, dry-run safe and self-draining up to the last drop. The quick-suctioning geometry of the pump wheel enables air removal, thus improving the brine. Consequently, full pressure is available at the needles from the first stroke in the selection range of 0.3 to 4.2 bars, which in turn enables accurate injection volumes from 3 % to 80 %.



The intelligent brine filter system

Underneath the brining good's conveyor belt, there is a second belt level. Filter belts, that allow the liquid to drip through, drag out impurities into a separate basin. By this, working is possible for many hours without having to change any filter. The conveyor belts are split so that they do not become too heavy for the operator.



Smart operating aids

An inlet feed ramp set at an angle serves as a chute for tipping in meat. When positioned flat, the ramp can be used as a work surface. For example, bins can be deposited on the surface to feed the meat onto the belt with minimum effort. The machine is built to accommodate standard trolley height, are easily to reach.

Equipment

*Touch PC-control * Variable operating speeds * Single - needle control * Stainless steel immersion / rotary pump * Softer * Stainless steel belt * Welded machine construction * Trolley underride height * Fold - away workspace*

Completely tubeless, hygienic, in a matter of seconds - this is the new IR 118. The latest curing injector on the market offers advantages that other machines cannot match. The Original IR 118 was manufactured to contemporary standards without having to compromise on traditional technologies. The result is a more accurate, extremely powerful and exceptionally efficient machine with 118 needles.



Single - needle control

As soon as a needle encounters the surface of the meat, the liquid intake opens. If the needle hits bone, the liquid intake closes to prevent too much liquid accumulating at one location. When a needle pierces the meat without meeting bone resistance, it injects until the needle exits the underside of the meat. In this way, the brine is evenly distributed throughout the piece of meat.



Perfect brine by means of jet pumps

A strong jet leads to perfectly seasoned brine in just one minute. It distributes all the spices and ingredients equally in the water and dissolves them perfectly. A weaker jet maintains the result of mixing during the injection process, keeping the spices and ingredients evenly distributed throughout the curing cycle. As the spices are kept constantly suspended, the meat is uniformly seasoned.



Softer for greater protein extraction

Fine angled blades cut right through the meat with surgical precision. A suspension system for the blades enables processing of bone - in - meat parts. During the process of cutting through the fibres, the meat structure is softened, activating actomyosin, the meat's own tenderizer. The result is increased fluid retention and tender meat.

<i>Machine length</i>	<i>1.320 - 2.170 mm</i>	<i>Connected load</i>	<i>400 V, 8.5 kW, 32 A</i>
<i>Machine width</i>	<i>1.321 mm</i>	<i>Performance</i>	<i>6.000 kg / h</i>
<i>Machine height</i>	<i>1.954 mm</i>	<i>Belt forward feed</i>	<i>40 / 60 / 80 mm</i>
<i>Machine weight</i>	<i>760 kg</i>	<i>Injection rate</i>	<i>24 / 48 per minute</i>
<i>Pressure</i>	<i>0.3 - 4.2 bar</i>	<i>Belt width</i>	<i>720 mm</i>
<i>Feed inlet height</i>	<i>280 mm</i>	<i>Injection volume</i>	<i>3 - 80 %</i>
<i>Rows of needles</i>	<i>4</i>		

Applications

Meat and Fish, Deli Foods, Catering, Dairy products, Fruits and Vegetables



Schnitzel and steaks are very delicate and fall apart easily. Consequently, mixing and marinating must be very gentle. The Original Rühle mixing and tumbling machines provide gentle but effective marinating. In addition, vacuum cooling has a tumbling effect on the meat. The marinade is evenly distributed, making the meat juicy and tender.



Whether wet or dry marinade, fish filets or cubes, marinade and spices are evenly distributed. The mixing arms handle the delicate pieces of fish very gently and prevent them from damaging each other. The vacuum cooling enables more efficient mixing. And much less seasoning goes to waste.



Fine deli salads require even distribution throughout an entire batch. Delicate ingredients must be treated thoroughly yet gently. The Original Rühle mixing and tumbling machines do both tasks perfectly for any conceivable salad. In so far as the mixing process only takes a few minutes, loading is achieved within seconds.



The uniform distribution of seasoning reduces its use. 50 % of the amount of seasoning usually required can be saved in one mixing cycle. Knotted spaghetti, the hard-to-reach interior of penne and the sticky consistency of risotto are no problem at all. In the Original Rühle mixing and tumbling machines, spices and marinades are getting everywhere.



For ready-made muesli, the correct distribution of the ingredients is very important. Ingredients that differ in weight and size must be distributed in such a way that the consumer encounters the same consistency in every spoonful. The Original Rühle mixing and tumbling machines achieve this in only a few minutes with consistently good results and under ideally hygienic conditions.



Whether in fruit salad or punch, fruit always presents a very difficult mixing task. Fruit is very sensitive to pressure. And depending on shape and weight of the pieces, response to mixing varies. For this reason, the gentle mixing arm allows the fruit to roll rather than moving it as such. Consequently, uniform distribution is achieved without damaging the fruit.



Vegetables are extremely sensitive. Seasoning broccoli or particularly cauliflower florets, poses a tremendous challenge. But even these mixing tasks can be done perfectly by the Original Rühle mixing and tumbling machines, without damage, through simultaneous uniform seasoning. The scraping / mixing technique prevents pockets of over - seasoning.

Original Rühle

Mixing- and Tumbling machines

*Powerful mixing and
intensive kneading with
real HighTech*





Original MPR 150

Mixing, tumbling and marinating



Mixing and kneading

The container can be tilted to different angles. The large - diameter container enables good rolling of the mixing product. The rotational speed of the mixing arm ranges from 0 to 50 rpm. An arm with a large working surface, but no edges or angles, does the rest.



Hard working and perfect scraping

The outer contour of the mixing arm is designed for gentle handling and processing of delicate products. A rotating scraper keeps all container surfaces perfectly clean. Everything remains within the mixture and nothing is left unprocessed.



Flexible programming

Twelve parameters are easily accessible at any stages. Recipes can be created intuitively and everyday tasks are easily facilitated by a smaller control interface. All made possible by perfect software and reliable hardware.

Equipment

**Tablet control * 100 % container insulation * Automated lid * Container swiveling *
Direct cooling system * Stainless steel vacuum canal, cooled *
Bayonet arm attachment * Scraper, pressure assembling**

With a footprint the size of a Euro pallet, the Original MPR 150 has a 150 l container and can hold approximately 110 l of mixing product. It is perfectly equipped for tasks from cooling to vacuum treatment to variable arm speeds for achieving perfect mixtures. The secret of this success is in its control technology.



Complete and easy emptying

There is so much space under the processing container that Euro tote bins of any size can be stacked there. Even a 200 l standard trolley can fit comfortably. The container can be tilted, and the lid opened without any spillage. Finally, the simultaneously rotating scraper arm ensures complete emptying of the container.



Accurate machine positioning

Automated drives enable the machine to change its working position randomly. The result is process intensity that is perfectly adapted to the product mix. These automatic aids make filling and draining very easy.



Precise temperature control

The powerful cooling unit inserts the coolant directly into the perfectly insulated container. This enables very fast temperature regulation and very precise adaptation to all temperature requirements. Optionally, the cooling unit can also be run as a heat pump and supply heat up to 80 °C.

<i>Machine length</i>	<i>1.357 mm</i>	<i>Connected load</i>	<i>400 V, 4.2 kW, 16 A</i>
<i>Machine width</i>	<i>979 - 1.196 mm</i>	<i>Cooling</i>	<i>R 452 a</i>
<i>Machine height</i>	<i>1.347 - 2.252 mm</i>	<i>Undercarriage</i>	<i>4 Castors</i>
<i>Machine weight</i>	<i>620 kg</i>	<i>Continuous arm drive</i>	<i>0 - 50 Rpm</i>
<i>Filling capacity</i>	<i>110 l</i>	<i>Vacuum system</i>	<i>0 - 90 %</i>
<i>Container size</i>	<i>150 l</i>		

Original MPR 220

Mixing, tumbling and marinating



Mixing and kneading

The container can be tilted to different angles. The large - diameter container enables good rolling of the mixing product. The rotational speed of the mixing arm ranges from 0 to 50 rpm. An arm with a large working surface, but no edges or angles, does the rest.



Precise temperature control

The powerful cooling unit inserts the coolant directly into the perfectly insulated container. This enables very fast temperature regulation and very precise adaptation to all temperature requirements. Optionally, the cooling unit can also be run as a heat pump and supply heat up to 80 °C.



Complete and easy emptying

There is so much space under the processing container that Euro tote bins of any size can be stacked there. Even a 200 l standard trolley can fit comfortably. The container can be tilted, and the lid opened without any spillage. Finally, the simultaneous rotating scraper arm ensures complete emptying of the container.

Equipment

*Tablet control * 100 % container insulation * Automated lid * Container swiveling *
Direct cooling system * Stainless steel vacuum canal, cooled *
Bayonet arm attachment * Scraper, pressure assembling*

With a footprint the size of a Euro pallet, the Original MPR 220 has a 220 l container and can hold approximately 160 l of mixing product. It is perfectly equipped for tasks from cooling to vacuum treatment to variable arm speeds for achieving perfect mixtures. The secret of this success is in its control technology.

Flexible programming

Twelve parameters are easily accessible at any stages. Recipes can be created intuitively, and everyday tasks are easily facilitated by a smaller control interface. All made possible by perfect software and reliable hardware.



Accurate machine positioning

Automated drives enable the machine to change its working position randomly. The result is process intensity that is perfectly adapted to the product mix. These automatic aids make filling and draining very easy.



Hard working and perfect scraping

The outer contour of the mixing arm is designed for gentle handling and processing of delicate products. A rotating scraper keeps all container surfaces perfectly clean. Everything remains within the mixture and nothing is left unprocessed.



<i>Machine length</i>	<i>1.357 mm</i>	<i>Connected load</i>	<i>400 V, 4.2 kW, 16 A</i>
<i>Machine width</i>	<i>979 - 1.196 mm</i>	<i>Cooling</i>	<i>R 452 a</i>
<i>Machine height</i>	<i>1.347 - 2.252 mm</i>	<i>Undercarriage</i>	<i>4 castors</i>
<i>Machine weight</i>	<i>655 kg</i>	<i>Continuous arm drive</i>	<i>0 - 50 rpm</i>
<i>Filling capacity</i>	<i>160 l</i>	<i>Vacuum system</i>	<i>0 - 90 %</i>
<i>Container size</i>	<i>220 l</i>		

Original MPR 220 Turbo

Mixing, tumbling and marinating



Mixing and kneading

The container can be tilted to different angles. The large - diameter container enables good rolling of the mixing product. The rotational speed of the mixing arm ranges from 0 to 50 rpm. An arm with a large working surface, but no edges or angles, does the rest.



Precise temperature control

The powerful cooling unit inserts the coolant directly into the perfectly insulated container. This enables very fast temperature regulation and very precise adaptation to all temperature requirements. Optionally, the cooling unit can be run as a heat pump and supply heat up to 80 °C.



Feeding system 150 - litre trolley

A reinforced machine frame and an integrated feeding fork enable easy feeding using a 150 - litre trolley. Nothing can be spilled when the container is being swivelled and the lid is opened. The simultaneously moving tumbling arm conveys the product entirely out.

Equipment

*Tablet control * 100 % container insulation * Automated lid * Container swivelling *
Direct cooling system * Stainless steel vacuum canal, cooled *
Bayonet arm attachment * Scraper, pressure assembling*

Equipped with a fast feed system, the Original MPR 220 T has a container volume of 220 l and can hold 160 l of mixing product. From cooling to vacuum treatment to variable working speeds, this machine is perfectly designed to achieve the optimum possible results. The secret of this success lies in its control technology, reflecting decades of experience.

Flexible programming

Twelve parameters are easily accessible at any stages. Recipes can be created intuitively, and everyday tasks are easily facilitated by a smaller control interface. All made possible by perfect software and reliable hardware.



Accurate machine positioning

Automated drives enable the machine to change its working position randomly. The result is process intensity that is perfectly adapted to the product mix. These automatic aids make filling and draining very easy.



Hard working and perfect scraping

The outer contour of the mixing arm is designed for gentle handling and processing of delicate products. A rotating scraper keeps all container surfaces perfectly clean. Everything remains within the mixture and nothing is left unprocessed.



Machine length	1.200 mm	Connected load	400 V, 4.2 kW, 16 A
Machine width	1.026 - 1.418 mm	Cooling	R 452 a
Machine height	1.511 - 2.020 mm	Undercarriage	4 castors
Machine weight	720 kg	Continuous arm drive	0 - 50 rpm
Filling capacity	160 l	Vacuum system	0 - 90 %
Container size	220 l		

Original MPR 300

Mixing, tumbling and marinating



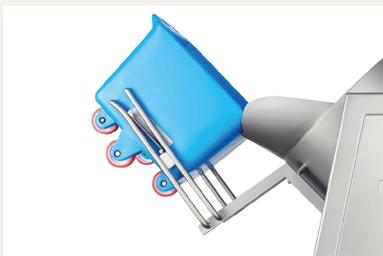
Mixing and kneading

The container can be tilted to different angles. The large - diameter container enables good rolling of the mixing product. The rotational speed of the mixing arm ranges from 0 to 30 rpm. An arm with a large working surface, but no edges or angles, does the rest.



Hard working and perfect scraping

The outer contour of the mixing arm is designed for gentle handling and processing of delicate products. A rotating scraper keeps all container surfaces perfectly clean. Everything remains within the mixture and nothing is left unprocessed.



Integrated feed system

Automatic, push - button positioning of the container and container lid enables integrated feeding with a 200 l standard trolley. Filling takes only a few seconds and emptying less than a minute. Varying the angle of the drum during the running of the program guarantees the optimum results.

Equipment

*Tablet control * 100 % container insulation * Automated lid * Container swiveling *
Direct cooling system * Stainless steel vacuum canal, cooled * Feed system *
Bayonet arm attachment * Scraper, pressure assembling*

Equipped with a fast feed system, the Original MPR 300 has a container volume of 300 l and can hold 220 l of mixing product. From cooling to vacuum treatment to variable arm speeds, this machine is perfectly designed to achieve the optimum possible results. The secret of this success lies in its control technology, reflecting decades of experience.



Flexible programming

Twelve parameters are easily accessible at any stages. Recipes can be created intuitively and everyday tasks are easily facilitated by a smaller control interface. All made possible by perfect software and reliable hardware.



Automatic supply

A variety of applications yield better results when liquid seasoning is not added all at once but rather in several stages. To this end a suction valve is available that always dispenses the correct amount of liquid - whether manually or by fully automatic control.



Precise temperature control

The powerful cooling unit inserts the coolant directly into the perfectly insulated container. This enables very fast temperature regulation and very precise adaptation to all temperature requirements. Optionally, the cooling unit can also be run as a heat pump and supply heat up to 80 °C.

<i>Machine length</i>	<i>1.907 mm</i>	<i>Connected load</i>	<i>400 V, 6.4 kW, 16 A</i>
<i>Machine width</i>	<i>1.256 - 2.789 mm</i>	<i>Cooling</i>	<i>R 452 a</i>
<i>Machine height</i>	<i>1.922 - 2.585 mm</i>	<i>Continuous arm drive</i>	<i>0 - 30 Rpm</i>
<i>Machine weight</i>	<i>1200 kg</i>	<i>Vacuum system</i>	<i>0 - 90 %</i>
<i>Filling capacity</i>	<i>220 l</i>		
<i>Container size</i>	<i>300 l</i>		

Original MPR 400

Mixing, tumbling and marinating



Two counter - rotating mixing arms

The container can be tilted in different positions. The large - diameter container enables good rolling of the mixing product. The range of rotational speed from 0 to 25 rpm allows endless variations for each arm. The two - arm system provides air - pocket - free, uniform and very gentle processing of the mixing product.



Efficient scraper

The shape of the main arm is designed for handling and processing delicate products. A rotating scraper keeps the container surfaces perfectly clean. Nothing is left unprocessed: it all stays in the mixture.



Integrated feed system

Automatic, push - button positioning of the container and container lid enables integrated feeding with a 200 l standard trolley. Filling takes only a few seconds and emptying less than a minute. Varying the angle of the drum during the running of the program guarantees the optimum results.

Equipment

*Tablet control * 100 % container insulation * Automated lid * Container swiveling *
Direct cooling system * Stainless steel vacuum canal, cooled * Feed system *
Counter -rotating mixing arm * Quick arm fastening * Scraper, pressure assembling*

Two independent mixing arms, a feed system and a 400 l container can process 300 l of mixing product efficiently, fast and with incredible consistency. In addition, cooling, vacuum treatment and variable arm speeds ensure optimum product yield. The secret of this success lies in its control technology, reflecting decades of experience.



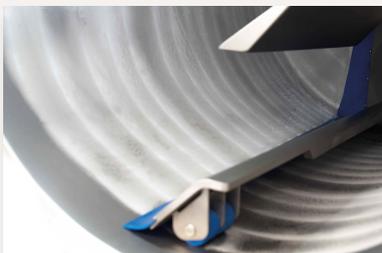
Networked tablet PC control

The Original MPR 400 can be controlled by any tablet or smartphone. Recipes can be created intuitively and everyday tasks are easily facilitated by a smaller control interface. Your own data can be saved reliably in a cloud, which can be reloaded at any time as well as the control app.



Adjustable vacuum system

Vacuum can be achieved rapidly or slowly depending on the product. Users can select a precise setting within the control range between 0 to 90 % vacuum. A supply pipe installed directly inside the container's cooling jacket ensures that only chilled air enters the drum. As a result, frequent aeration has no effect on the container temperature.



Precise temperature control

The powerful cooling unit inserts the coolant directly into the perfectly insulated container. This enables very fast temperature regulation and very precise adaptation to all temperature requirements. Optionally, the cooling unit can also be run as a heat pump and supply heat up to 80 °C.

Machine length	1.881 - 2.927 mm	Connected load	400 V, 8.8 kW, 32 A
Machine width	1.723 - 3.098 mm	Cooling	R 452 a
Machine height	2.098 - 2.846 mm	Continuous arm drive	0 - 25 Rpm
Machine weight	1.360 kg	Vacuum system	0 - 90 %
Filling capacity	300 l		
Container size	400 l		

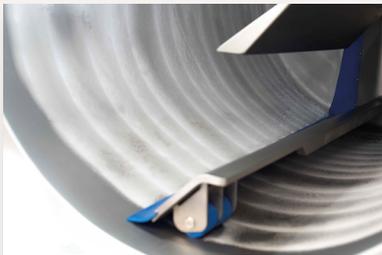
Original MPR 500

Mixing, tumbling and marinating



Two counter - rotating mixing arms

The container can be tilted in different positions. The large - diameter container enables good rolling of the mixing product. The range of rotational speed from 0 to 25 rpm allows endless variations for each arm. The two - arm system provides air - pocket - free, uniform and very gentle processing of the mixing product.



Precise temperature control

The powerful cooling unit inserts the coolant directly into the perfectly insulated container. This enables very fast temperature regulation and very precise adaptation to all temperature requirements. Optionally, the cooling unit can also be run as a heat pump and supply heat up to 80 °C.



Networked tablet PC control

The Original MPR 500 can be controlled by any tablet or smartphone. Recipes can be created intuitively and everyday tasks are easily facilitated by a smaller control interface. Your own data can be saved reliably in a cloud, which can be reloaded at any time as well as the control app.

Equipment

Tablet control * 100 % container insulation * Automated lid * Container swiveling *
Direct cooling system * Stainless steel vacuum canal, cooled * Feed system *
Counter -rotating mixing arm * Quick arm fastening * Scraper, pressure assembling

Two independent mixing arms, a feed system and a 500 l container can process 375 l of mixing product efficiently, fast and with incredible consistency. In addition, cooling, vacuum treatment and variable arm speeds ensure optimum product yield. The secret of this success lies in its control technology, reflecting decades of experience.



Integrated feed system

Automatic, push - button positioning of the container and container lid enables integrated feeding with a 200 l standard trolley. Filling takes only a few seconds and emptying less than a minute. Varying the angle of the drum during the running of the program guarantees the optimum results.



Adjustable vacuum system

Vacuum can be achieved rapidly or slowly depending on the product. Users can select a precise setting within the control range between 0 to 90 % vacuum. A supply pipe installed directly inside the container's cooling jacket ensures that only chilled air enters the drum. As a result, frequent aeration has no effect on the container temperature.



Efficient scraper

The shape of the main arm is designed for handling and processing delicate products. A rotating scraper keeps the container surfaces perfectly clean. Nothing is left unprocessed: it all stays in the mixture.

<i>Machine length</i>	<i>1.881 - 2.846 mm</i>	<i>Connected load</i>	<i>400 V, 8.8 kW, 32 A</i>
<i>Machine width</i>	<i>1.793 - 3.119 mm</i>	<i>Cooling</i>	<i>R 452 a</i>
<i>Machine height</i>	<i>2.310 - 3.141 mm</i>	<i>Continuous arm drive</i>	<i>0 - 25 Rpm</i>
<i>Machine weight</i>	<i>1.540 kg</i>	<i>Vacuum system</i>	<i>0 - 90 %</i>
<i>Filling capacity</i>	<i>375 l</i>		
<i>Container size</i>	<i>500 l</i>		

Original MPR 600

Mixing, tumbling and marinating



Mixing and kneading

The container can be tilted to different angles. The large - diameter container enables good rolling of the mixing product. The rotational speed of the mixing arm ranges from 0 to 30 rpm. An arm with a large working surface, but no edges or angles, does the rest.



Hard working and perfect scraping

The outer contour of the mixing arm is designed for gentle handling and processing of delicate products. A rotating scraper keeps all container surfaces perfectly clean. Everything remains within the mixture and nothing is left unprocessed.



Integrated feed system

Automatic, push - button positioning of the container and container lid enables integrated feeding with a 200 l standard trolley. Filling takes only a few seconds and emptying less than a minute. Varying the angle of the drum during the running of the program guarantees the optimum results.

Equipment

*Tablet control * 100 % container insulation * Automated lid * Container swiveling *
Direct cooling system * Stainless steel vacuum canal, cooled * Feed system *
Counter - rotating mixing arm * Quick arm fastening * Scraper, pressure assembling*

Equipped with a fast feed system, the Original MPR 600 has a container volume of 600 l and can hold 410 l of mixing product. From cooling to vacuum treatment to variable arm speeds, this machine is perfectly designed to achieve the optimum possible results. The secret of this success lies in its control technology, reflecting decades of experience.



Flexible programming

Twelve parameters are easily accessible at any stages. Recipes can be created intuitively and everyday tasks are easily facilitated by a smaller control interface. All made possible by perfect software and reliable hardware.



Automatic supply

A variety of applications yield better results when liquid seasoning is not added all at once but rather in several stages. To this end a suction valve is available that always dispenses the correct amount of liquid - whether manually or by fully automatic control.



Precise temperature control

The powerful cooling unit inserts the coolant directly into the perfectly insulated container. This enables very fast temperature regulation and very precise adaptation to all temperature requirements. Optionally, the cooling unit can also be run as a heat pump and supply heat up to 80 °C.

<i>Machine length</i>	<i>2.200 mm</i>	<i>Connected load</i>	<i>400 V, 6.8 kW, 16 A</i>
<i>Machine width</i>	<i>1.350 - 2.995 mm</i>	<i>Cooling</i>	<i>R 452 a</i>
<i>Machine height</i>	<i>2.000 - 2.930 mm</i>	<i>Continuous arm drive</i>	<i>0 - 30 Rpm</i>
<i>Machine weight</i>	<i>1.760 kg</i>	<i>Vacuum system</i>	<i>0 - 90 %</i>
<i>Filling capacity</i>	<i>410 l</i>		
<i>Container size</i>	<i>600 l</i>		

Original MPR 900

Mixing, tumbling and marinating



Two counter - rotating mixing arms

The container can be tilted in different positions. The large - diameter container enables good rolling of the mixing product. The range of rotational speed from 0 to 25 rpm allows endless variations for each arm. The two - arm system provides air - pocket - free, uniform and very gentle processing of the mixing product.



Efficient scraper

The shape of the main arm is designed for handling and processing delicate products. A rotating scraper keeps the container surfaces perfectly clean. Nothing is left unprocessed: it all stays in the mixture.



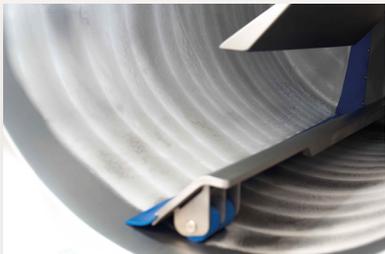
Integrated feed system

Automatic, push - button positioning of the container and container lid enables integrated feeding with a 200 l standard trolley. Filling takes only a few seconds and emptying less than a minute. Varying the angle of the drum during the running of the program guarantees the optimum results.

Equipment

*Tablet control * 100 % container insulation * Automated lid * Container swiveling *
Direct cooling system * Stainless steel vacuum canal, cooled * Feed system *
Counter - rotating mixing arm * Quick arm fastening * Scraper, pressure assembling*

The Original MPR 900 is extremely versatile in its function. Counter - rotating mixing offers the option of having one arm rotating faster than the other, or both arms running in synchrony. Large batches achieve unusually uniform consistency, and processing time is significantly shortened. The Original MPR 900 is the solution to present and future demands in production and food technology.



Precise temperature control

The powerful cooling unit inserts the coolant directly into the perfectly insulated container. This enables very fast temperature regulation and very precise adaptation to all temperature requirements. Optionally, the cooling unit can also be run as a heat pump and supply heat up to 80 °C.



Adjustable vacuum system

Vacuum can be achieved rapidly or slowly depending on the product. Users can select a precise setting within the control range between 0 to 90 % vacuum. A supply pipe installed directly inside the container's cooling jacket ensures that only chilled air enters the drum. As a result, frequent aeration has no effect on the container temperature.



Networked tablet PC control

The Original MPR 900 can be controlled by any tablet or smartphone. Recipes can be created intuitively and everyday tasks are easily facilitated by a smaller control interface. Your own data can be saved reliably in a cloud, which can be reloaded at any time as well as the control app.

Machine length	1.881 - 2.844 mm	Connected load	400 V, 11.9 kW, 32 A
Machine width	2.153 - 3.219 mm	Cooling	R 452 a
Machine height	2.444 - 3.229 mm	Continuous arm drive	0 - 25 Rpm
Machine weight	1.920 kg	Vacuum system	0 - 90 %
Filling capacity	675 l		
Container size	900 l		

Original MPR 1500

Mixing, tumbling and marinating



Two counter - rotating mixing arms

The container can be tilted in different positions. The large - diameter container enables good rolling of the mixing product. The range of rotational speed from 0 to 16 rpm allows endless variations for each arm. The two - arm system provides air - pocket - free, uniform and very gentle processing of the mixing product.



Efficient scraper

The shape of the main arm is designed for handling and processing delicate products. A rotating scraper keeps the container surfaces perfectly clean. Nothing is left unprocessed: it all stays in the mixture.



Integrated feed system

Automatic, push - button positioning of the container and container lid enables integrated feeding with a 200 l standard trolley. Filling takes only a few seconds and emptying less than a minute. Varying the angle of the drum during the running of the program guarantees the optimum results.

Equipment

*Tablet control * 100 % container insulation * Automated lid * Container swiveling *
Direct cooling system * Stainless steel vacuum canal, cooled * Feed system *
Counter - rotating mixing arm * Quick arm fastening * Mounting aid (arm) *
Scraper, pressure assembling*

The Original MPR 1500 can perform many functions. Counter - rotating mixing offers the option of having one arm rotating faster than the other, or both arms running in synchrony. Large batches achieve unusually uniform consistency, and processing time is significantly shortened. The Original MPR 1500 is the solution to present and future demands in production and food technology.



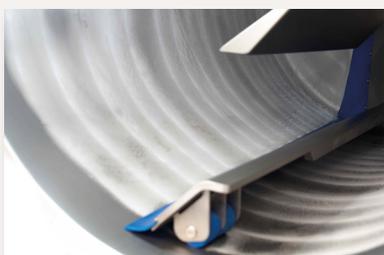
Networked tablet PC control

The Original MPR 1500 can be controlled by any tablet or smartphone. Recipes can be created intuitively and everyday tasks are easily facilitated by a smaller control interface. Your own data can be saved reliably in a cloud, which can be reloaded at any time as well as the control app.



Adjustable vacuum system

Vacuum can be achieved rapidly or slowly depending on the product. Users can select a precise setting within the control range between 0 to 90 % vacuum. A supply pipe installed directly inside the container's cooling jacket ensures that only chilled air enters the drum. As a result, frequent aeration has no effect on the container temperature.



Precise temperature control

The powerful cooling unit inserts the coolant directly into the perfectly insulated container. This enables very fast temperature regulation and very precise adaptation to all temperature requirements. Optionally, the cooling unit can also be run as a heat pump and supply heat up to 80 °C.

<i>Machine length</i>	<i>2.485 - 4.667 mm</i>	<i>Connected load</i>	<i>400 V, 14.6 kW, 32 A</i>
<i>Machine width</i>	<i>2.494 - 4.046 mm</i>	<i>Cooling</i>	<i>R 452 a</i>
<i>Machine height</i>	<i>2.651 - 3.753 mm</i>	<i>Continuous arm drive</i>	<i>0 - 16 Rpm</i>
<i>Machine weight</i>	<i>2.920 kg</i>	<i>Vacuum system</i>	<i>0 - 90 %</i>
<i>Filling capacity</i>	<i>900 l</i>		
<i>Container size</i>	<i>1500 l</i>		

Applications

Meat and Fish, Deli foods, Catering, Dairy products, Fruits and Vegetables



Cubes, strips and slices can be cut in various sizes. Note that strips of 3 mm³ achieve an hourly throughput of 150 kg whereas cubes sized 30 mm³ have a throughput up to 3.000 kg.



It is possible to cut all types of fish in the Original Rühle dicing machines at temperatures beginning with - 3°C. The Original Rühle dicing machine is also able to cut thick fish bones without damaging the cut product. The gentle cutting method protects cooked fish from falling apart.



Deli salads are a rapidly growing market that offers an even larger variety of products. Beef salad, sausage salad or potato salad are products that are possible with this machine along with many others. The Original Rühle dicers can cut virtually any product.



Both barbecue season and party catering demand specific sizes to ensure identical cooking and roasting times. In addition to cubes and strips, the Original Rühle dicing machines cut entire schnitzels, steaks and roulades.



Delicate cheeses like feta or mozzarella are cut carefully to avoid crumbling the cubes. In contrast, hard cheeses are sharply and systematically cut to ensure that all the cubes look exactly the same. Using the grater disc on SR 2 BiTurbo, every cheese can be grated with ease.

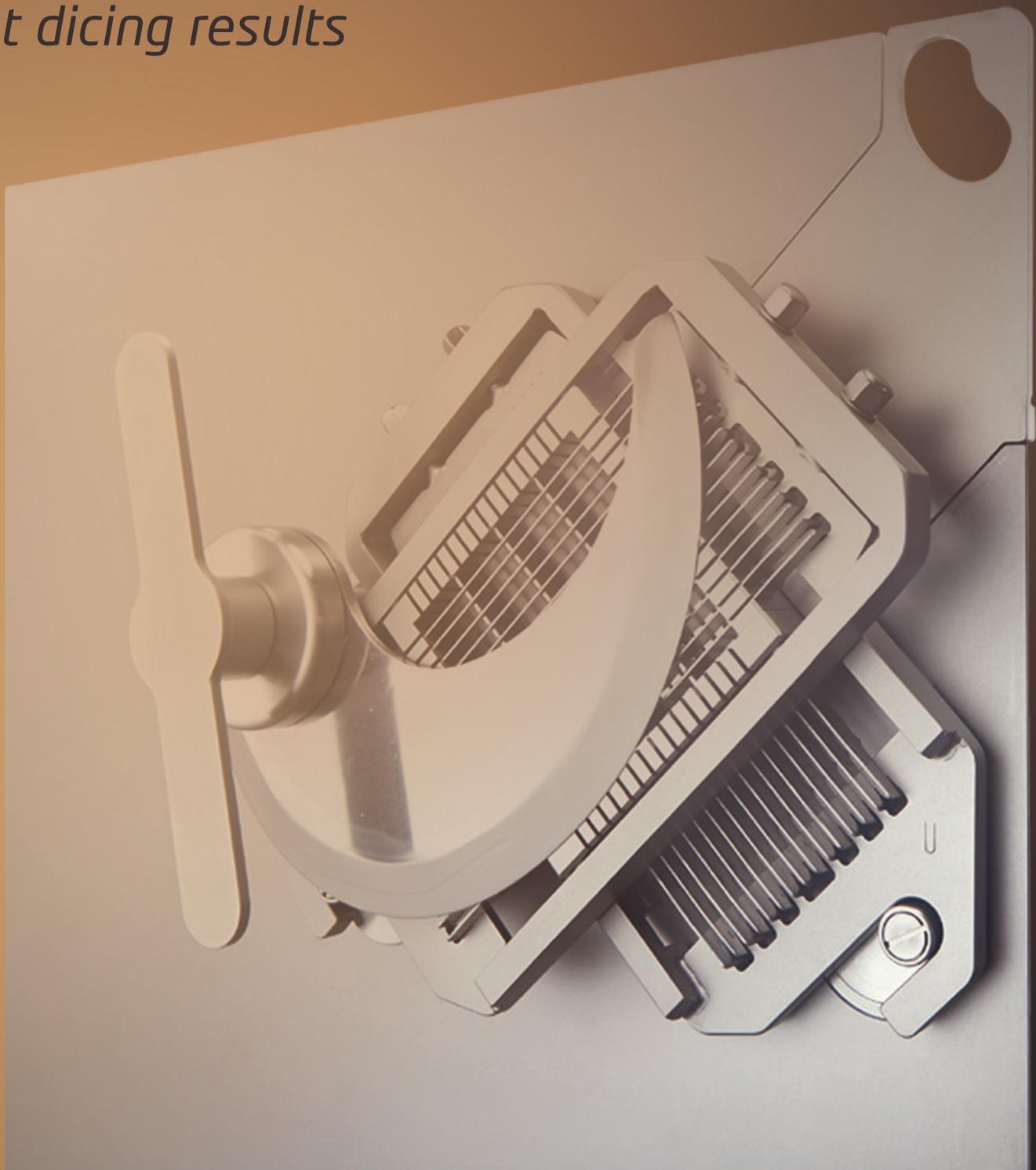


A wide range of special grids are available and suited to particular cutting tasks, whether that be slicing bananas, cutting triangle - shaped pineapple bits or fashioning extremely hard tropical fruit into tiny cubes. Even dried fruit can be cut under certain conditions.



Very hard vegetables like celery, carrots and raw potatoes are a particular challenge for the machine. Dicing them makes special demands on the grid technology and feed mechanism. However, the Original Rühle dicing machine's gentle processing techniques handles even cooked, easily damaged vegetables in just the ideal way.

***Original Rühle
Dicing machines.***
Brilliant dicing results



Original SR 1

Cutting strips, dices and portions



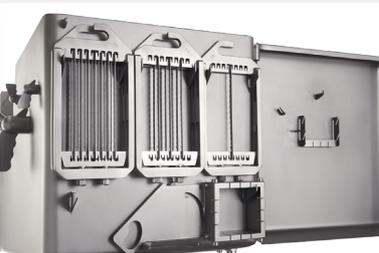
The knife is the key

The cutting knife is extremely strong. The back of the blade makes limited contact with the product. The elongated cutting and the extremely hard knife steel withstand the strongest pressure. Even bones or frozen products can be cut easily.



10 seconds changeover

Open the door, remove the grid, insert the next grid and continue cutting at a different size. You won't find any faster or easier method. The easy handling enables the operator to cut something quickly. No need to remove the cutting knife and all grid components can be safely stowed inside the tool magazine.



Versatile grids

One grid consists of up to three parts that can quickly be combined to form additional grid sizes. It is possible to produce 13 different cutting sizes with one grid frame and 7 grid halves. The grids are mounted on wheel bearings, which makes for smooth running parts. Off-cuts left at the end of the cutting process can easily be removed.

Equipment

*Serrated knife * Angled shaft * Lateral pre-compacting * Stabilisers for sliced goods *
Tool magazine * Pressure - sensitive pre-compacting *
Multiplex - grid on roller bearings * Stepless feed adjustment *
Single - foot undercarriage*

Precise cutting quality with outstanding smooth cut surfaces makes this entry - level model unique for semi - automatic cutting. Even difficult or small pieces are precisely cross sectioned with very few small off - cuts remaining in the final product.



Shaft compacting

The shaft is filled prior to cutting. The product is fed into the shaft and pushed down while being gently compacted from all sides. Once the shaft is closed, a finely adjustable pre-compacting function presses the plunger against the product and gently forms it into a cutting block. The result is perfectly shaped cubes.



Firm grip during cutting

When the product to be cut is smaller than the shaft cross section, even the best pre-compacting does not help - there is no way to stably position the product to be cut. Here an inclined shaft helps to hold the product stable on two sides by means of a V-shape. Cutting chops and portioning is only possible this way.



Sophisticated blade

If the serrated blade was pulled out straight, the knife would double in length. Consequently, half the movement is enough to achieve perfect cutting results. Less movement means less friction. This in turns means less heat and a more accurately cut product.

<i>Machine length</i>	<i>1.000 - 2.100 mm</i>	<i>Connected load</i>	<i>400 V, 2.1 kW, 16 A</i>
<i>Machine width</i>	<i>710 - 1.400 mm</i>	<i>Performance</i>	<i>max. 900 kg / h</i>
<i>Machine height</i>	<i>1.110 mm</i>	<i>Section length</i>	<i>1 - 32 mm</i>
<i>Machine weight</i>	<i>325 kg</i>	<i>Sections</i>	<i>80 per minute</i>
<i>Shaft length</i>	<i>350 mm</i>	<i>Cutting temperature</i>	<i>-5 °C - +80 °C</i>
<i>Shaft width</i>	<i>100 mm</i>	<i>Standard grid sizes</i>	<i>5, 10, 20, 50 / 6, 12, 24, 50 / 8, 16, 33, 50</i>
<i>Shaft passage height</i>	<i>100 mm</i>		

Original SR 1 Turbo

Cutting strips, dices, portions
and grating



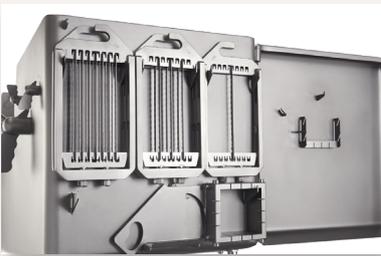
The knife is the key

The cutting knife is extremely strong. The back of the blade makes limited contact with the product. The elongated cutting and the extremely hard knife steel withstand the strongest pressure. Even bones or frozen products can be cut easily.



10 seconds changeover

Open the door, remove the grid, insert the next grid and continue cutting at a different size. You won't find any faster or easier method. The easy handling enables the operator to cut something quickly. No need to remove the cutting knife and all grid components can be safely stowed inside the tool magazine.



Versatile grids

One grid consists of up to three parts that can quickly be combined to form additional grid sizes. It is possible to produce 13 different cutting sizes with one grid frame and 7 grid halves. The grids are mounted on wheel bearings, which makes for smooth running parts. Off-cuts left at the end of the cutting process can easily be removed.

Equipment

*Serrated knife * Angled shaft * Lateral pre-compacting * Stabilisers for sliced goods *
Tool magazine * Pressure - sensitive pre-compacting *
Multiplex - grid on roller bearings * Stepless feed adjustment *
Single - foot undercarriage*

Being a compact top performer, the SR 1 T offers a high hourly capacity and optimal sanitary features. Frozen or directly out of the cooking pot, the Original SR 1 T cuts the best possible cubes and strips from any type of meat.



Shaft compacting

The shaft is filled prior to cutting. The product is fed into the shaft and pushed down while being gently compacted from all sides. Once the shaft is closed, a finely adjustable pre-compacting function presses the plunger against the product and gently forms it into a cutting block. The result is perfectly shaped cubes.



Firm grip during cutting

When the product to be cut is smaller than the shaft cross section, even the best pre-compacting does not help - there is no way to stably position the product to be cut. Here an inclined shaft helps to hold the product stable on two sides by means of a V-shape. Cutting chops and portioning is only possible this way.



Sophisticated blade

If the serrated blade was pulled out straight, the knife would double in length. Consequently, half the movement is enough to achieve perfect cutting results. Less movement means less friction. This in turns means less heat and a more accurately cut product.

<i>Machine length</i>	<i>1.000 - 2.100 mm</i>	<i>Connected load</i>	<i>400 V, 2.1 kW, 16 A</i>
<i>Machine width</i>	<i>710 - 1.400 mm</i>	<i>Performance</i>	<i>max. 1.500 kg / h</i>
<i>Machine height</i>	<i>1.110 mm</i>	<i>Section length</i>	<i>1 - 32 mm</i>
<i>Machine weight</i>	<i>325 kg</i>	<i>Sections</i>	<i>160 per minute</i>
<i>Shaft length</i>	<i>350 mm</i>	<i>Cutting temperature</i>	<i>-5 °C - +80 °C</i>
<i>Shaft width</i>	<i>100 mm</i>	<i>Standard grid sizes</i>	<i>5, 10, 20, 50 / 6, 12, 24, 50 / 8, 16, 33, 50</i>
<i>Shaft passage height</i>	<i>100 mm</i>		

Original AR 10

Cutting strips, dices, portions
and grating



Knife, cutting discs and grater

Grating discs skin thin layers from the cut item. A slicing disc produces powder-like granules from hard cheese. A cutting disc maintains precision when making big cuts. And, in addition to the all-purpose knife, a sawtooth knife can also cut bone-containing products



10 seconds changeover

Open the door, remove the grid, insert the next grid and continue cutting at a different size. You won't find any faster or easier method. The easy handling enables the operator to cut any product quickly. No need to remove the cutting knife and all grid components can be safely stowed inside the tool magazine.



Versatile grids

One grid consists of up to three parts that can be combined quickly to form additional grid sizes. It is possible to produce 13 different cutting sizes with one grid frame and 7 grid halves. The grids are mounted on wheel bearings, which makes for smooth running parts. Off-cuts left at the end of the cutting process can easily be removed.

Equipment

*TwinCut - grater system * inclined shaft * side pre-compression * product stabilisers * tool magazine * pressure-sensitive pre-compression * roller-mounted multiplex cutter * comfort chassis, cutting board * Multifunctional shelf.*

Powerful cutting with the best possible cut. This guarantees machine technology that can be individually adjusted to each cut item. A TwinCut system always provides the ideal cutting movement for the cut item and a powerful hydraulic system ensures good performance.



Perfect ejection

Cut goods are only ejected at the end of a cutting cycle. This makes the machine very safe and means that items are securely ejected. Even large pieces fall out gently and delicate items are handled with particular care. Now the euro box can be changed easily during cutting.



Easy operation

The machine is very easy to operate. Everything about it is intuitive. For example, a tray with a cutting board can be placed in different places. And various suspension points make working and cleaning easier in multiple ways. Large wheels ensure easy transport.



Hygiene down to the last detail

Clean in places you otherwise couldn't. That's what this machine is all about. That's why it is completely enclosed and securely welded. There are no hard to reach corners and for the first time a removable base plate ensures real cleanliness under the machine.

<i>Machine length</i>	<i>1.070 - 1.900 mm</i>	<i>Connected load</i>	<i>400 V, 3.8 kW, 16 A</i>
<i>Machine width</i>	<i>690 - 890 mm</i>	<i>Performance</i>	<i>max. 1.700 kg / h</i>
<i>Machine height</i>	<i>1.040 mm</i>	<i>Section length</i>	<i>0,5 - 60 mm</i>
<i>Machine weight</i>	<i>245 kg</i>	<i>Sections</i>	<i>200 per minute</i>
<i>Shaft length</i>	<i>350 mm</i>	<i>Cutting temperature</i>	<i>-5 °C - +80 °C</i>
<i>Shaft width</i>	<i>100 mm</i>	<i>Standard grid sizes</i>	<i>3, 5, 6, 8, 10, 12, 15,</i>
<i>Shaft passage height</i>	<i>100 mm</i>		<i>16, 20, 24, 30, 50</i>

Original SR 2 BiTurbo

Cutting strips, dices, portions
and grating



Push - button loading

A lift accepts a trolley loaded with a stack of bins and automatically delivers one bin after another onto the belt at operating height. As one bin empties, it takes only the touch of a button to bring up the next one. This saves substantial time and energy.



10 seconds changeover

Open the door, remove the grid, insert the next grid and continue cutting at a different size. You won't find any faster or easier method. The easy handling enables the operator to cut something quickly. No need to remove the cutting knife and all grid components can be safely stowed inside the tool magazine.



Versatile grids

One grid consists of up to three parts that can quickly be combined to form additional grid sizes. It is possible to produce 13 different cutting sizes with one grid frame and 7 grid halves. The grids are mounted on wheel bearings, which makes for smooth running parts. Off - cuts left at the end of the cutting process can easily be removed.

Equipment

**Tablet control * Serrated knife * Lateral pre-compacting * Stabilisers for sliced goods *
Pressure - sensitive pre-compacting * Multiplex - grid on roller bearings *
Stepless feed adjustment * Dynamic drive system * Hydraulic pressure system *
Lift for Eurobins * Discharging transport belt**

The semi - automatic Original SR 2 BiTurbo has a high cutting rate and produces up to 3.000 kg of cubes, strips, grated products or portions per hour. This performance is due to the large shaft and fast operating speed as well as (and especially) to time - saving features that prevent idle cuts.



Shaft compacting

The shaft is filled prior to cutting. The product is fed into the shaft and pushed down while being gently compacted from all sides. Once the shaft is closed, a finely adjustable pre-compacting function presses the plunger against the product and gently forms it into a cutting block. The result is perfectly shaped cubes.



Standard trolley level discharge conveyor belt

The end product passes under the watchful eye of the operator at the proper working height. The space under the discharge conveyor belt is large enough to fit any size bin or a 200 l standard trolley. No more carrying of bins around. Assembly and Cleaning are easy tasks.



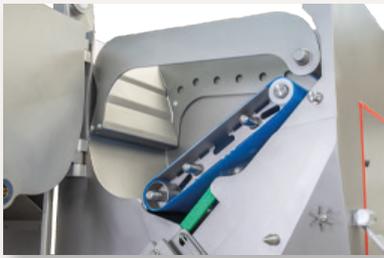
Sophisticated blade

If the serrated blade was pulled out straight, the knife would double in length. Consequently, half the movement is enough to achieve perfect cutting results. Less movement means less friction. This in turns means less heat and a more accurately cut product.

<i>Machine length</i>	<i>1.555 mm</i>	<i>Connected load</i>	<i>400 V, 5.3 kW, 16 A</i>
<i>Machine width</i>	<i>1.026 - 1.575 mm</i>	<i>Performance</i>	<i>max 3.000 kg / h</i>
<i>Machine height</i>	<i>1.470 mm</i>	<i>Section length</i>	<i>1 - 30 mm</i>
<i>Machine weight</i>	<i>695 kg</i>	<i>Sections</i>	<i>0 - 300 per minute</i>
<i>Shaft length</i>	<i>500 mm</i>	<i>Cutting temperature</i>	<i>-5 °C - +80 °C</i>
<i>Shaft width</i>	<i>120 mm</i>	<i>Standard grid sizes</i>	<i>5, 10, 20, 60 / 6, 12, 24, 60 / 7, 15, 30, 60</i>
<i>Shaft passage height</i>	<i>120 mm</i>		

Original SR 3 BiTurbo

Cutting strips, dices, portions
and grating



Pre-filling funnel with chamber loading system for optimum utilization of the shaft

Up to 200 kg of material is shaped inside the pre-filling funnel by means of a conveyor belt and blockage, so that the cutting chamber is always filled with up to 95% of its volume at every refill. This doubles the efficiency of the machine.



Globally networked via tablet control

The original SR 3 BiTurbo can be operated with any tablet or smartphone. Recipes can be created intuitively and daily work is greatly facilitated thanks to the reduced control surface. Your own data is securely stored in a cloud that can be reloaded at any time, just like the control app.



Multiple-knife function

Instead of a double or triple knife, the machine features a cutting blade drive that can produce 640 - or even 960 - cuts per minute instead of 320. Therefore, multiple knives become unnecessary.

Equipment

*Tablet control * Serrated knife * Lateral pre-compacting * Stabilisers for sliced goods *
Pressure - sensitive pre-compacting * Multiplex - grid on roller bearings *
Stepless feed adjustment * Dynamic drive system * Hydraulic pressure system *
Lift for Eurobins * Discharging transport belt*

The fully automatic high-performance machine can cut up to 3,500 kg of material in one hour at a rate of 320 sections per minute. It allows you to dice, slice and grate in various sizes. With a temperature range going from -5 °C to +80 °C, the machine can cut almost any kind of food.



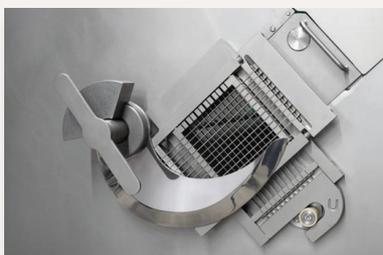
Quick change system for the grid

Thanks to it, the grid can be changed in 10 seconds, a perfect cleaning can be carried out in 30 seconds and knives can be replaced in 1 minute. The modular system also allows to cut in other sizes. Because of the roller bearings, this grid operates with extremely low wear even under the toughest conditions.



Tool magazine for accessories of any kind

The tool magazine ensures a clear organization and a safe storage directly in the machine. The magazine door can also be turned into a practical worktable with a flick of the wrist. And for easy cleaning, grid and knife suspensions are available on the back of the machine.



Compacting system with angled shaft and multi-sided pre-compacting

The compacting system holds the material to be cut steadily together so that even-sized cubes are produced from the first to the last cut.

<i>Machine length</i>	<i>2.800 mm - 3.440 mm</i>	<i>Connected load</i>	<i>400 V, 14 kW, 32 A</i>
<i>Machine width</i>	<i>1.494 - 1.600 mm</i>	<i>Performance</i>	<i>max 3.500 kg / h</i>
<i>Machine height</i>	<i>2.115 mm - 3.145 mm</i>	<i>Section length</i>	<i>0,5 - 30 mm</i>
<i>Machine weight</i>	<i>2.000 kg</i>	<i>Sections</i>	<i>0 - 320 per minute</i>
<i>Shaft length</i>	<i>530 mm</i>	<i>Cutting temperature</i>	<i>-5 °C - +80 °C</i>
<i>Shaft width</i>	<i>120 mm</i>	<i>Standard grid sizes</i>	<i>5, 10, 20, 60 / 6, 12, 24, 60 / 7, 15, 30, 60</i>
<i>Shaft passage height</i>	<i>120 mm</i>		

Applications

Meat, Fish, Dairy products and Catering



A large cross section enables large pieces of meat to be processed. Any type of steak or chops can be cut. Large or small, with bones or boneless, the cutting result is always first - class.



Salmon and other types of fish can be cut into equal portions. The Original KR portion cutter always delivers the same cutting quality regardless of bones.



Blocks of hard cheese can be precisely portioned. A special low - friction knife cuts consistently perfect from the first slice to the last.



Barbecues and catering require precise sizes to ensure equal cooking and roasting times. The Original KR portion cutter can cut a large amount of meat in a very short time.

Original Rühle
Chop Slicer
Precise portions



Original KR 1

Cutting portions with or without bones



Precise mechanical handling

The fully mechanical feed system pushes the material under the cutting knife with millimetre precision. This technology is very accurate and robuste. By only pressing a button the feed piston advances all the way to the product even before the cutting process begins, thus saving time.



Textured steel plating for better cutting action

To minimize friction between the product and the blade, the processing shaft is made of textured steel plating. This helps to maintain the natural form of the meat and ensures uniform cutting.



Hygienic and convenient transport

A welded machine construction offers hygienic characteristics that make cleaning very easy. All flexible parts can be taken out and re-inserted in three easy steps. Durable castors allow easy movement in every direction.

Equipment

***Start-up control * Retraction path limitation * Angled shaft *
Lateral pre-compacting * Mechanical drive system***

At 220 strokes per minute the Original KR 1 accurately cuts and portions chops, roulades, cordon bleu and schnitzel. Even thick - boned meat can be cut into slices of between 1 and 32 mm thickness.



Push - button control

The semi - automatic keyboard control is self - explanatory. It is very easy to operate. Simply press the button twice and turn the feed adjustment wheel once to start the machine.



Choice of knives

A combination of power and the long - pulled blade mean that even the most tough meat structures can be cut evenly. A finely serrated knife cuts bones without splintering.



Secure grip

One movement is enough to fix the material in place with the retaining claw. A tipper lock drives the claw easily into the meat. This mechanism is suited to all types of meat. The compact construction ensures a minimal amount of waste.

<i>Machine length</i>	<i>1.860 - 2.912 mm</i>	<i>Connected load</i>	<i>400 V, 2.7 kW, 16 A</i>
<i>Machine width</i>	<i>830 mm</i>	<i>Performance</i>	<i>2.000 kg / h</i>
<i>Machine height</i>	<i>1.230 mm</i>	<i>Section length</i>	<i>1 - 32 mm</i>
<i>Machine weight</i>	<i>338 kg</i>	<i>Sections</i>	<i>220 per minute</i>
<i>Shaft length</i>	<i>750 mm</i>	<i>Cutting temperature</i>	<i>-4 °C - +80 °C</i>
<i>Shaft width</i>	<i>210 mm</i>		
<i>Shaft passage height</i>	<i>230 mm</i>		

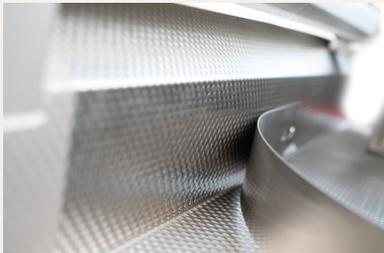
Original KR 2

Cutting portions with or without bones



Precise mechanical handling

The fully mechanical feed system pushes the material under the cutting knife with millimetre precision. This technology is very accurate and robust. By only pressing a button the feed piston advances all the way to the product even before the cutting process begins, thus saving time.



Textured steel plating for better cutting action

To minimize friction between the product and the blade, the processing shaft is made of textured steel plating. This helps to maintain the natural form of the meat and ensures uniform cutting.



Hygienic and convenient transport

A welded machine construction offers hygienic characteristics that make cleaning very easy. All flexible parts can be taken out and re-inserted in three easy steps.

Equipment

***Start-up control * Retraction path limitation * Angled shaft *
Lateral pre-compacting * Mechanical drive system * Adjustable gripper***

At 220 strokes per minute the Original KR 2 accurately cuts and portions chops, roulades, cordon bleu and schnitzel. Even thick - boned meat can be cut into slices of between 1 and 32 mm thickness.



Push - button control

The semi-automatic keyboard control is self-explanatory. It is very easy to operate. Simply press the button twice and turn the feed adjustment wheel once to start the machine.



Choice of knives

A combination of power and the long-pulled blade mean that even the most tough meat structures can be cut evenly. A finely serrated knife cuts bones without splintering.



Secure grip

One movement is enough to fix the material in place with the retaining claw. A tipper lock drives the claw easily into the meat. This mechanism is suited to all types of meat. The compact construction ensures a minimal amount of waste.

<i>Machine length</i>	<i>1.925 - 2.990 mm</i>	<i>Connected load</i>	<i>400 V, 2.7 kW, 16 A</i>
<i>Machine width</i>	<i>950 mm</i>	<i>Performance</i>	<i>2.000 kg / h</i>
<i>Machine height</i>	<i>1.335 mm</i>	<i>Section length</i>	<i>1 - 32 mm</i>
<i>Machine weight</i>	<i>423 kg</i>	<i>Sections</i>	<i>220 per minute</i>
<i>Shaft length</i>	<i>700 mm</i>	<i>Cutting temperature</i>	<i>-4 °C - +80 °C</i>
<i>Shaft width</i>	<i>250 mm</i>		
<i>Shaft passage height</i>	<i>240 mm</i>		

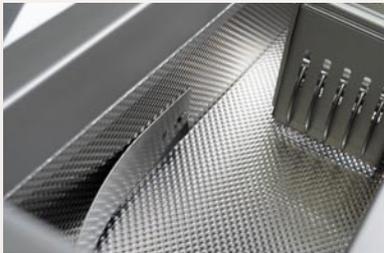
Original KR 3

Cutting portions with
or without bones



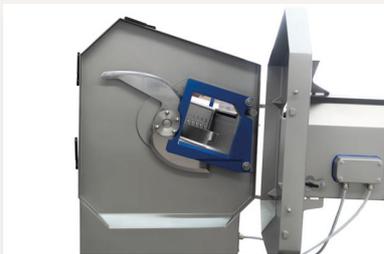
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Textured steel plating for better cutting action

To minimize friction between the product and the blade, the processing shaft is made of textured steel plating. This helps to maintain the natural form of the meat and ensures uniform cutting.



Hygienic and convenient transport

A welded machine construction offers hygienic characteristics that make cleaning very easy. All flexible parts can be taken out and re-inserted in three easy steps.

Equipment

*Start-up control * Retraction path limitation * Angled shaft *
Lateral pre-compacting * Mechanical drive system * Adjustable gripper*

At 220 strokes per minute the Original KR 3 accurately cuts and portions chops, roulades, cordon bleu and schnitzel. Even thick - boned meat can be cut into slices of between 1 and 32 mm thickness.



Intelligent controlling

A simple operating panel enables either a clocked or continuous cut. In addition, it can produce up to three different cutting thicknesses in one go. There is a retraction limitation for processing smaller pieces of meat.



Choice of knives

A combination of power and the long-pulled blade mean that even the most tough meat structures can be cut evenly. A finely serrated knife cuts bones without splintering.



Secure grip

One movement is enough to fix the material in place with the retaining claw. A tipper lock drives the claw easily into the meat. This mechanism is suited to all types of meat. The compact construction ensures a minimal amount of waste.

<i>Machine length</i>	<i>1.925 - 2.990 mm</i>	<i>Connected load</i>	<i>400 V, 7,8 kW, 16 A</i>
<i>Machine width</i>	<i>950 mm</i>	<i>Performance</i>	<i>2.000 kg / h</i>
<i>Machine height</i>	<i>1.335 mm</i>	<i>Section length</i>	<i>1 - 32 mm</i>
<i>Machine weight</i>	<i>348 kg</i>	<i>Sections</i>	<i>220 per minute</i>
<i>Shaft length</i>	<i>760 mm</i>	<i>Cutting temperature</i>	<i>-4 °C - +80 °C</i>
<i>Shaft width</i>	<i>210 mm</i>		
<i>Shaft passage height</i>	<i>235 mm</i>		

Applications

Meat and Fish, Dairy products, Fruits and Vegetables



Frozen meat blocks are easily cut into manageable 30 x 90 mm size pieces. These are ideal for regulating temperature during cutting and mincing.



Frozen fish can be cut for further processing. The pieces cut by the Original GR 50 are uniformly sized and thus are perfectly suited for further refinement.



Whether cheese or butter, the Original GR 50 can cut big blocks into uniformly small pieces. Butter and cheese can be further processed for portioning. When heated, they liquefy more quickly.

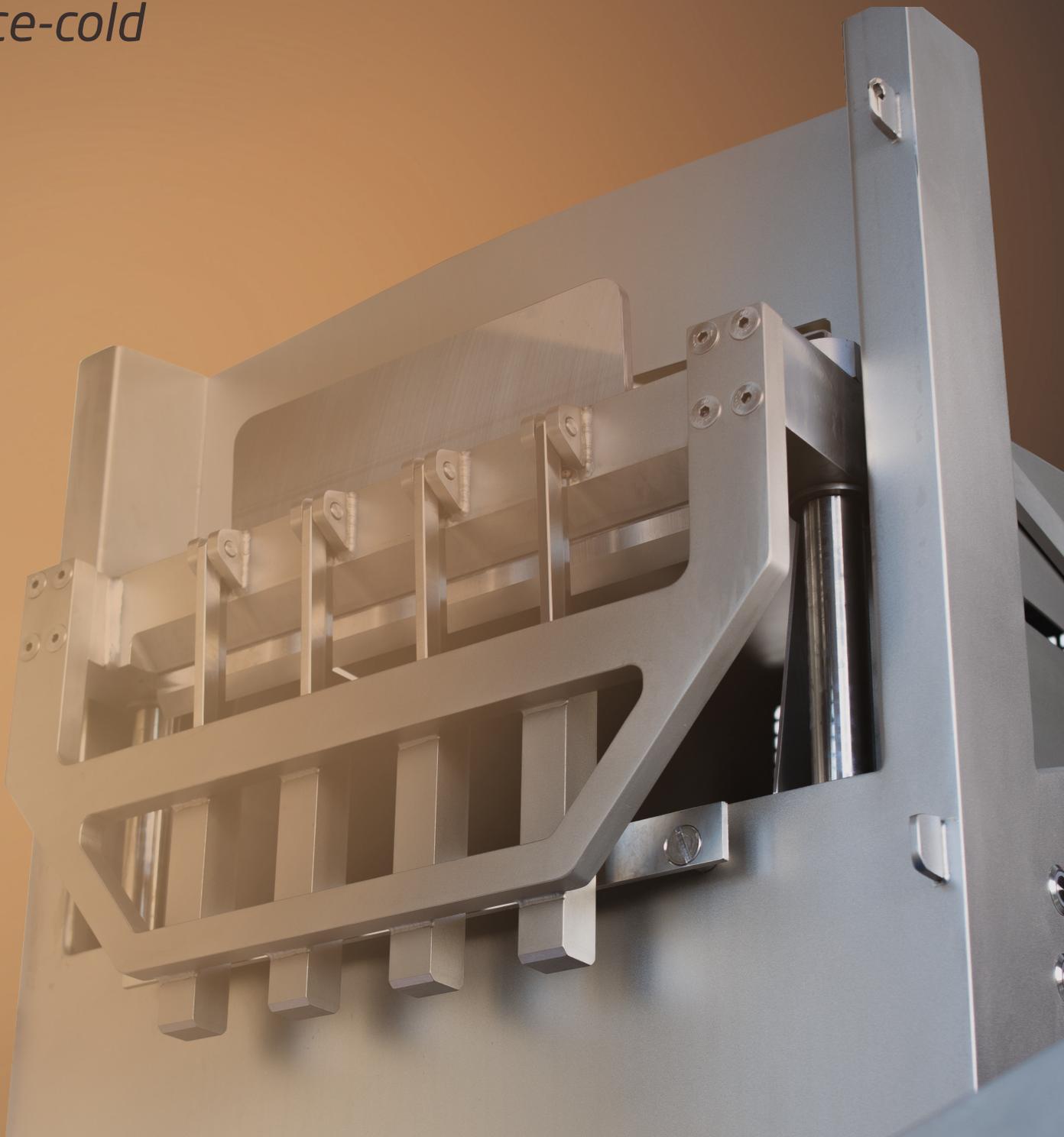


Blocks of frozen fruit can be prepared for jam production. Small pieces speed up the thermal process considerably. Even heating and consistent quality in the mixing process become achievable.



Deep frozen blocks of vegetables are cut into smaller pieces for further processing. These smaller pieces are evenly distributed and heated during cooking and seasoning. The result is uniformly tender vegetables.

Original Rühle
Frozen Meat Cutter
Cut ice-cold



Original GR 50

Cutting and chopping
frozen products.



Four strong vertical knives

The knife beam cuts slices of 30 mm thickness, 45 times per minute. Four vertical blades divide the slices into 90 mm wide pieces. The strong blades effortlessly separate the frozen blocks. Depending on the amount of water, the product can be cut from between - 40 °C to + 80 °C.



Easy and convenient loading

Loading is performed at a convenient height of 970 mm. From this point a rail track aids transport into the Original GR 50. There, the product is taken over by a lifting device. It positions the cutting block onto the ideal drop height for a safe sliding towards the knife.



Mechanically driven

The knife beam is positioned at a perfect angle to the approaching cutting block. Consequently, cutting is very precise and has a high degree of repetitive accuracy. Power transmission is provided by a low - maintenance mechanical gear motor that ensures years of reliable performance.

Equipment

*Partition knife * Fold-away workspace * Mechanical drive system *
Lifting system * Discharging transport belt*

Versatile in products such as meat, fish, vegetables or butter, the Original GR 50 will cut virtually any semi- or deep - frozen product fast and reliable.



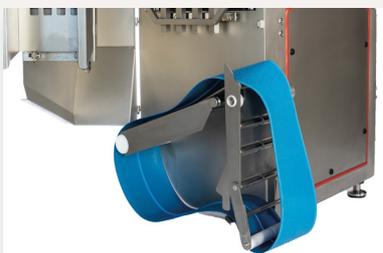
Material guide system

Bin contents are dumped out onto the flexible work surface. Often during production, the block ends up insecurely positioned. For this reason, a track turns the contents of the bin back onto their smooth bottom side. A vertical stop with an adjustable height can be set between 80 to 250 mm and guides the product securely and precisely.



Standard trolley level discharge conveyor belt

The end - product passes under the watchful eye of the operator at the proper working height. The space under the discharge conveyor belt is large enough to fit any size bin or a 200 l standard trolley. No more carrying of bins around. Assembly and leaning are easy tasks.



Safely, ergonomically and easily cleaned

Government - certified and designed in accordance with European standards, the Original GR 50 offers the highest possible safety features. Intuitive design ensures an easy operation. Daily cleaning is the easiest of tasks.

<i>Machine length</i>	<i>1.331 - 2.566 mm</i>	<i>Connected load</i>	<i>400 V, 5.7 kW, 16 A</i>
<i>Machine width</i>	<i>891 - 2.180 mm</i>	<i>Performance</i>	<i>2.500 kg / h</i>
<i>Machine height</i>	<i>1.490 - 1.862 mm</i>	<i>Cutting dmensions</i>	<i>30 x 90 x 250 mm max.</i>
<i>Machine weight</i>	<i>630 kg</i>	<i>Sections</i>	<i>45 per minute</i>
<i>Shaft length</i>	<i>680 mm</i>	<i>Cutting temperature</i>	<i>-40 °C - +80 °C</i>
<i>Shaft width</i>	<i>440 mm</i>		
<i>Shaft passage height</i>	<i>250 mm</i>		



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die Kraft.*



Rühle GmbH
Beim Signauer Schachen 10
D-79865 Grafenhausen

Tel. +49 7748 5230
Fax +49 7748 5238500

www.original-ruehle.de