

RÜHLE

Pioneer of
Food technology

Reduction technology down to $-20\text{ }^{\circ}\text{C}$



Solid reduction down to -20°C

Be it meat, fish, vegetables or butter; this machine reduces just about all food reliably and fast. Robust and reliable during the hardest applications.



Equipment

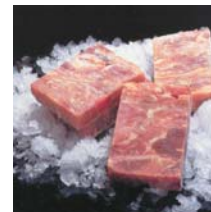
- ▶ Mechanical drive system
- ▶ Safe guide system for standard carriages
- ▶ Manoeuvrable on two wheels
- ▶ CE and GS-Certificate

Accessories

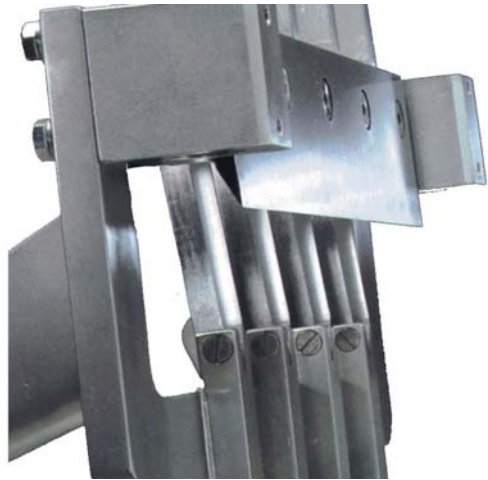
- ▶ Vertical knives for a 90 mm cut

Technical Data

Machine height	1.360 mm	Passage width	450 mm
Machine length	1.430 mm	Working height	1.000 mm
Machine width	690 mm	Knife strokes per min.	45
Connected load	5,5 kW	Performance	3.000 kg/h
Weight	330 kg	Standard carriage height	710 mm
Passage height	250 mm		
Subject to technical changes			



Robust, reliable during hardest applications



Your advantages:

- ▶ Better results
- ▶ Higher Comfort
- ▶ Higher Performance
- ▶ Better Sanitation



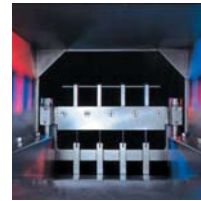
The guillotine

45 times a minute the robust cutter bar cuts 35 mm pieces off a frozen block. The mechanical parts are under immense stress during this process. That's why a generous dimensioned guide system for the bar and heavy steel plates guarantee a reliable and permanent stability.



The chaff drawer

Even with the smoothest cut some chaff will be produced. In most cases these cut-offs are not desirable in the final product. A chaff drawer, located directly under the cutting area, leaves it up to you how the chaff will be used.



The feed tunnel

Due to the comfortable working height of 1 m a frozen block can be put down easily onto the flat surface in order to unwrap or position it. After that the block glides precisely across an inclined surface towards the cutting area.



The vertical knives

Depending on following processes, it can be necessary to further reduce the product. For this purpose there are vertical knives which divide the 450 mm cutting width into five sections of 90 mm each.



Carriage guide system

To be able to cope with the high capacity of the machine, the cut product is collected in 200 litre standard carriages for further processing. There is a guide rail for the carriages on the machine so that all the product ends up inside the container and not next to it. Exchanging carriages is done in next to no time.



Machine transport

There never seems to be enough space available, even though the frozen meat cutter uses very little floor space. That's why the GFR 450 is comfortable and easy manoeuvrable by simply lifting it and guiding it on two wheels to any location you want to.

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