

RÜHLE

Pioneer of
Food technology

The curing centre with 56 or 112 needles



Better results with HighTech curing

56 or 112 needles process with the help of novel solutions up to 5.000 kg or 7.000 kg per hour and the belt width of 350 or 700 mm guarantees comfortable working. The curing centre is not only outstanding through novel machine concepts which lead to better results, but also saves time and achieves visibly better product criteria.



Standard equipment

- ▶ Process-diagnostic system
- ▶ Variable process speeds
- ▶ Welded machine construction
- ▶ Brine mixing system
- ▶ Brine recycling
- ▶ Cleaning assistant
- ▶ Touch-PC control
- ▶ Box lift system (only IR 56)
- ▶ Single needle control
- ▶ Centrifugal pump
- ▶ Softer
- ▶ CE and GS-Certificate

Accessories

- ▶ Poultry accessories
- ▶ Fish accessories
- ▶ Feed system for 200 litre trolleys

Technical data

Machine height	1.950 mm / 2.200 mm*	Speeds per stroke	5 - 80 mm
Machine length	1.600 mm / 2.100 mm*	Belt width	350 mm - 700 mm*
Machine width	750 mm / 1.100 mm*	Rows of needles	4
Connected load	7,5 kW	Feed inlet height	200 mm
Machine weight	700 kg - 1.200 kg*	Injection volume	5 - 100 %
Performance max.	5.000 kg/h / 7.000 kg/h*	Pressure	1 - 5 bar

Subject to technical changes

* Details apply to Type IR 112



The comfortable curing intelligence

Nine computer controlled power units make sure, that a very precise curing with documentation is achieved, from the brine preparation to the complete process control. Nothing is left to chance, because the comprehensive metrology detects errors by itself only to rectify these in next to no time by itself or to give a message to the operator. And this is what the curing centre offers in detail:



Your advantages:

- ▶ Higher precision
- ▶ Less brine consumption
- ▶ More application areas
- ▶ Higher sanitation comfort



The Touch-PC

No matter what product, the PC without keys synchronises nine drive units precisely and in a split second in order to achieve the best curing result. Changes are recognized very fast during the curing process, the machine is adjusted accordingly and all process parameters are documented. The advanced software informs the operator about all datas of the process or the automatic cleaning cycle.



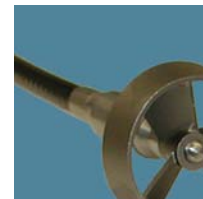
The brine recycling

A filter with a rotating drum filters everything from the brine that doesn't fit through the needles. Lumps of protein or spices are crushed and mixed again with the brine. So everything that belongs into the brine stays in there and the rest is filtered out. The complete system is easily removed and reinserted, everything else is fully automatic.



The softer

The softer works similar to a steaker with unique angled knives, which create surgical cuts inside the meat structure and tendons after the injection. This is how the tissue structure of the meat is loosened up and it activates the meat's own softer actomyosin. This makes the meat more tender and improves the protein breakdown and the liquid retention. The softer is attached in next to no time and softens meat with or without bones.



The brine mixer

The machine has an integrated brine mixer which always knows the correct process speed from the computer, in order to produce a good brine and to make sure, that the brine stays evenly mixed during the entire process. This achieves always uniform curing results and top class quality, even after long breaks or process intervals.



The needle system

Everything works fully automatic, because programed power units switch from single needle- to beam- or cleaning-control. Only the seldom occurring needle exchange has to be done manually, but even this is child's play. A novel lifting system prevents brine from entering into the lower lying area containing the drive units and smooth surfaces guarantee perfect hygiene.



The feed system IR 56

For the first time a carriage with for example five Euro-boxes can be driven up to the curing machine and automatically lifted to working height. It only takes one push at a button to replace an empty box with a full one. This saves time and energy. The system works with nearly all current process container, thanks to the program control.

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