

RÜHLE

Pioneer of
Food technology

Mixing, kneading, tumbling with 400 or 900 Litre



High Performance due to HighTech

The Miknetum is the newest generation of tumblers, a gentle mixing machine or a hard working kneading machine, which is designed for continuous operation. The machine allows mixing in counter running mode. It is also possible to mix with one arm running ahead of the other. With the arms running in synchronous mode the shovel surface will be increased. The process time will be decreased in any case. Even large batches will have a novel uniformity and consistently better results.



Standard equipment

- ▶ 100% drum insulation
- ▶ Powered lid
- ▶ Drum swivelling
- ▶ Direct cooling system
- ▶ Cooled stainless-steel channel
- ▶ Loading system
- ▶ Counter rational mixing arm
- ▶ Touch PC control
- ▶ Quick arm fastening
- ▶ Click-fitting scraper
- ▶ CE and GS-Certificate

Accessories

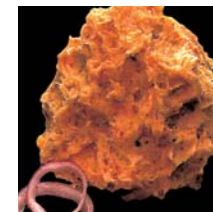
- ▶ Minced meat kneading arm
- ▶ Fine food mixing arm

Technical Data

Machine height	1780 mm - 2900 mm	Filling capacity max.	300 Litre / 675 Litre*
	2350 mm - 3250 mm*	Container size	400 Litre / 900 Litre*
Machine length	1850 mm / 2200 mm*	Coolant	R 404
Machine width	2200 mm / 3100 mm*	Arm drive unit rpm	0 - 25
Connected load	12 kW	Vacuum in %	0 - 95
Machine weight	1400 kg / 2000 kg*		

Subject to technical changes

* Details apply to Type MGR 900



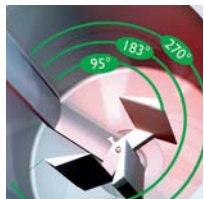
The mixing kneading Tumbler

Whatever a tumbler can do, the Miknetum can do it better. Whatever a mixer can do, the Miknetum can do it faster and in kneading mode more intensive. The Miknetum is a novel machine generation which already satisfies the present and future production and product needs.



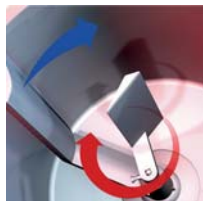
Your advantages:

- ▶ Constant and even results
- ▶ Shorter processing times
- ▶ Mixing arm with shear funktion
- ▶ Easy loading



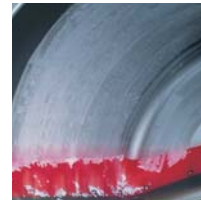
The inner mixing arm

The inner mixing arm can move independently against or with the rotational direction of the scraper arm. In the latter case the arm can run behind or ahead or form giant shovel with the scraper arm when running synchronously. This allows adjustment of the correct shearing force for every product type and dead spaces are avoided. Every batch is of uniform consistency throughout. The cycle times are reduced considerably.



The scraper arm

The innovative lightweight construction makes a real lightweight out of the giant scraper arm. The arm slides just about by itself into the snap lock fastening. Apart from pulling the locking pin it just takes a jolt to remove the arm from the vessel. Round forms prevent the product from being injured. A plastic scraper keeps the wall clear of deposit built-up und discharges the machine always completely. Smooth-running clips make the scraper very user-friendly.



Direct cooling

A jacket cooling system leads the cold from the installed cooling unit directly to the inner jacket of the process container. There the scraper arm makes sure that the cooling capacity is transferred evenly to the product. This is not visible on the outside because of the densely laid insulation of container and lid. Critical temperature ranges are ruled out over a long period, even with large filling quantities and intensive treatment.



Charging and discharging

An open feed spindle transports the filled 200 l standard trolley into the container. The seal of the trolley guide creates a tight fit with the trolley so that even liquid can get into the container without major spillage. Discharging is a very simple and safe procedure because the feed system can be swayed to the side. The open running spindle makes cleaning child's play.



Waterproof intelligence

A new computer generation, which survives submerging in water; high pressure cleaning ant temperature differences, makes the Miknetum a very reliable machine. An invisible foil covers the computer and protects its valuable features. Six drives and a vast number of measured data in the machine are composed to precise programmes. Operation is possible to be done purely intuitional and is just about self-explanatory.



Vacuum system with metering function

The vacuum and aeration duct is laid inside the jacketed container. This duct consists of stainless steel and runs directly on top of the cooling coils. During aeration the ambient air is cooled down by about 10°C. That is why frequent aeration processes hardly increase the temperature inside the container. The vacuum can be reached fast or slow, depending on the particular product. The control range can be adjusted between 5% and 95% vacuum with percent accuracy.

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