

RÜHLE

Pioneer of
Food technology

Intelligent tumbling with 150 or 220 Litre



The intelligent performance-talent

The HighTech Tumbler use very little floor space and is equipped with a HighTech system, that leads to better products, more creativity in even shorter processing times. A multitude of electronic helpers with a highly flexible computer technology produce the four process functions tumbling, mixing, marinating and salting. Each one of these functions make novel and better product qualities possible.



Standard equipment

- ▶ 100% container insulation
- ▶ Swivel locking lid
- ▶ Swivelling of container
- ▶ Direct cooling system
- ▶ Stainless steel air canal
- ▶ Sterilisation system 90%
- ▶ Computer control Touch PC
- ▶ Bayonet arm attachment
- ▶ Scraper-pressure attachment
- ▶ CE and GS-Certificate

Accessories

- ▶ Share plough-mixing arm
- ▶ Fluid induction system

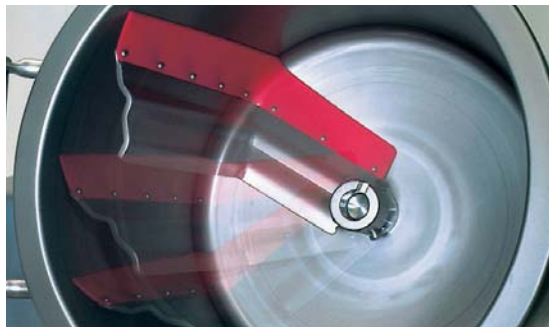
Technical Data

Machine height	1.700 - 2.100 mm	Container size	150 litre / 220 litre*
Machine length	800 - 1.200 mm	Undercarriage	4 wheels (2 steer)
Machine width	1.200 mm	Coolant	R 404
Connected load	3 kW	Variable arm drive unit rpm	0 - 50
Machine weight	670 kg / 710 kg*	Vacuum in %	0 - 95
Filling capacity max.	115 kg / 160 litre*		
Subject to technical changes		* Details apply to Type MKR 220	



Tumbling, mixing, marinating, salting

Warm ham, Kasseler with bone or Schnitzel with milk, steaks to be marinated or perfect sausage mince, this machine has no limitations because the equipment makes it possible:



Your advantages:

- ▶ Better product quality
- ▶ Better operational comfort
- ▶ Higher performance
- ▶ Higher sanitation comfort



Direct cooling

A very strong cooling unit leads the coolant directly to the container which is perfectly isolated on all sides. These conditions allow for a very fast temperature regulation and a very precise adaptation to all temperature requirements. This and a little bit of HighTech control make new product qualities possible.



Computer-comfort

The Touch-PC control is up-to-date computer technology, it's easy to operate controls and documents every minute of the ventilation, the revolution rate, the degermination and the container position. This flexible intelligence leads to the best results.



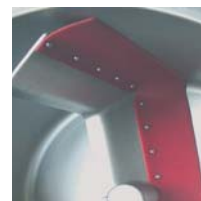
Mixing and kneading

The automatic swingable process container with a large diameter, a revolution range up to 50 rpm and a gently kneading mixing arm. These are the best conditions to solve all mixing tasks with perfect results, from seafood salad to coarse Bratwurst mince and Döner Kebap.



Standard carriage size

There is so much space under the process container, that all sizes of Euro boxes and up to 200 litre standard carriages can be positioned underneath. This makes complete and comfortable discharging possible without product falling to the floor. And because the boxes and carriages can be placed underneath the machine and not in front of it, you can reach deep inside the container without any problems.



The scraping arm

The tumbling arm is shaped in a way that guarantees gentle action on the meat and sensitive materials and, with a range of 0 to 50 rpm, allows all kinds of processes. The scraper supplements these properties with perfect scraping of all container surfaces, so that abrasion doesn't start at all.



Automatic movements

The container lid is moved fully automatic or with the push of a button. The process container moves fully automatic or with a push of a button. This not only makes work child's play, but the process programs guarantee a process in always the right container position. This is very important, because each container position has a different process intensity.

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