

**RÜHLE**

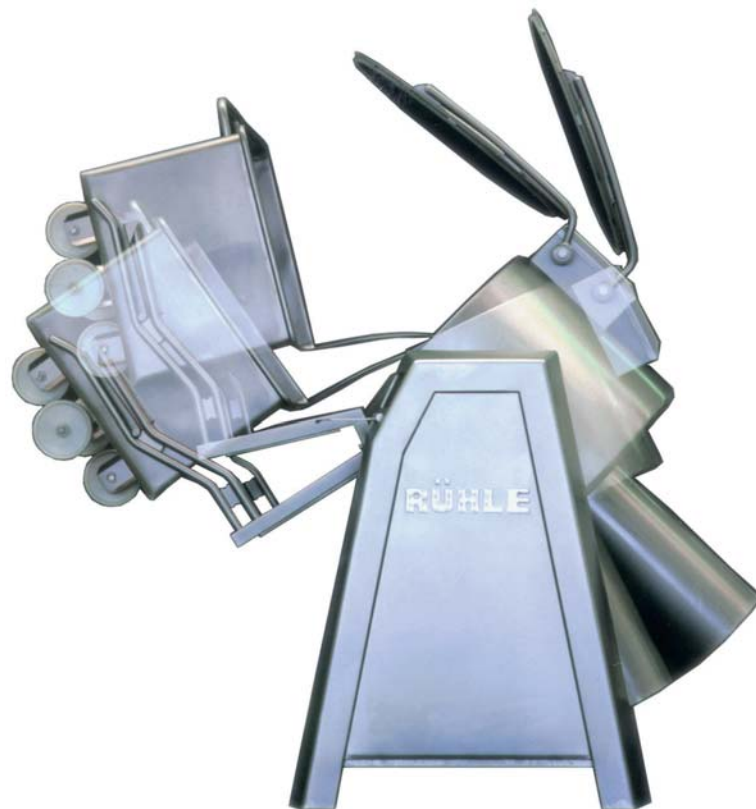
Pioneer of  
Food technology

Intelligent tumbling with 600 litre



## Maximum performance with HighTech

The capacity of the HighTech-Tumbler MKR 600 equals already in one shift operation the capacity of a traditional 2.200 litre Tumbler because with 70 % filling volume and twice the processing speed it's possible to produce many batches a day. A multitude of HighTech systems 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
- ▶ Feed system
- ▶ Sterilisation system 90%
- ▶ Computer Touch control PC
- ▶ Bayonet arm attachment
- ▶ Scraper-pressure attachment
- ▶ CE and GS-Certificate

### Accessories

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

### Technical Data

Machine height	2.140 - 3.000 mm	Container size	600 litre
Machine length	1.580 - 1.950 mm	Undercarriage	suitable for hand forklift
Machine width	2.140 mm	Coolant	R 404
Connected load	3 kW	Variable arm drive unit rpm	0 - 25
Machine weight	1.400 kg	Vacuum in %	0 - 95
Filling capacity max.	410 litre		
Subject to technical changes			



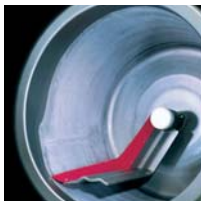
## Tumbling, mixing, marinating, salting

Be it ham or warm cut bio 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 insulates 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.



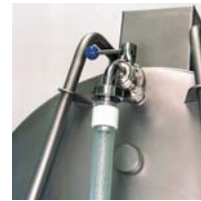
### The thinking computer

The Touch-PC control is up-to-date computer technology, it's easy to operate and it controls and documents every minute of the ventilation, the revolution rate, the degermination and the container position. This flexible intelligence of the MKR 600 leads to the best results.



### Mixing and kneading

The automatic swingable process container with a large diameter, a revolution range up to 25 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.



### Automatic liquid addition

A multitude of applications lead to better results by adding the brine or marinade step by step during a process program. A fully automatic computer controlled suction system adds the exact amount at just the right time, up to 15 litres per minute.



### 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 25 rpm, allows all kinds of processes. These properties and the perfect scraping of all container surfaces avoid abrasion and product freezing.



### Integrated feeding-system

The container and the lid are moved fully automatic or with the push of a button and with the integrated feeding system for a 200 litre standard carriage, charging is done in a few seconds and discharging in less than a minute. Varying the container position during the program always results in the right work intensity.

# RÜHLE



Rühle GmbH  
Beim Signauer Schachen 10  
D-79865 Grafenhausen

Phone: +49 7748-523-0  
Fax: +49 7748-523-8500

E-Mail: [infoline@ruehle-hightech.de](mailto:infoline@ruehle-hightech.de)  
Internet: [www.ruehle-hightech.de](http://www.ruehle-hightech.de)