

RÜHLE

Pioneer of
Food technology

Precise cutting up to 1.000 Kg/h



The multifunctional top performer

Excellent cuts, various fields of application, high hourly capacity and hygiene properties which make cleaning possible in less than five minutes. These are capacity-parameters, which could only be obtained by new machine-concept that helps making work and operation easier:



Standard equipment

- ▶ Serrated knives
- ▶ Angled shaft
- ▶ Toolbox
- ▶ Stabilisers for soft material
- ▶ Single foot undercarriage
- ▶ Pressure sensitive pre-compacting
- ▶ Multiplex-grid on roller bearings
- ▶ Infinite adjustment of forward feed 1-32
- ▶ Mechanical pressure system
- ▶ Lateral pre-compacting
- ▶ CE and GS-Certificate

Accessories

- ▶ Retaining claw plunger for portioning
- ▶ Sectioning blade for bones
- ▶ Blade-sharpener in the toolbox
- ▶ Cheese-grids in different sizes
- ▶ Roulade kit

Technical Data

Machine height	980 mm	Section length	1 - 32 mm
Machine length	900 mm	Sections per min.	80 / 160*
Machine width	600 mm	Cutting temperature	-5 °C bis +80 °C
Connected load	1,5 kW	Cutting output max.	900 kg/ / 1.500 kg/h*
Machine weight	270 kg	Standard grid-sizes	5, 10, 20, 40, 50
Size of shaft (W x H x L)	100 x 100 x 350 mm		6, 12, 24, 50
* Details apply to Type SR I Turbo			7, 15, 30, 50

Subject to technical changes



Without effort best cutting results



Your advantages:

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



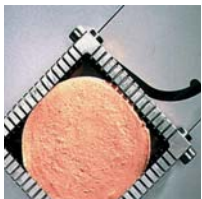
The sectioner

The relief-ground Rühle blade causes practically no friction because it only grinds the blade over the source material as much as it is necessary. But then again the blade is so strong that it always takes bone-hard insertions and hard knocks in its stride. Thus even difficult source materials end up with a superb cut appearance.



Side compacting

Apart from the ordinary pre-compacting, which is capable of compacting in the processing shaft, an inclined shaft and a side-compacting supplement the system so that you have the perfect cutting preparation. The product has a secure grip in the inclined shaft and is compacted gently and evenly from all sides. This allows for precise portioning.



The compacting system

The angled shaft together with linear pre-compacting and lateral pre-compacting make up the Rühle-compacting system. This shaft construction has the feature that strings of chops, sausages or loose source material remain stable in the shaft even if the pre-compacting systems are not required. The corner of the angled shaft pointing down ensures that hold is provided on two sides if, for example, thinner sausages have to be portioned into thin slices.



The multiplex grid

It only takes one grid frame and two grid halves to produce 10 different cut-sizes. That's why you can have the complete equipment and the greatest flexibility at a low cost. Whether portioning, small cubes or large stripes, you have the complete variety, even up to cutlets, roulades or steaks.



The change-over-comfort

It only takes 10 seconds to change over the multiplex grids. This makes fully automatic cutting of even small amounts profitable. You save time for preparation, cleaning and, because everything works so simple, you avoid operating errors.



The serrated knives

Would the blade of the grid knife be straightened, it would be twice as long. This is the reason, why already half the movement of the blade results in very beautiful cuts. This results in less heat and movement inside the product and the result is a better cut. This applies especially for stringy products.

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
Internet: www.ruehle-hightech.de