

**RÜHLE**

Pioneer of  
Food technology

Precise cutting up to 3.000 Kg/h



# The comfortable top performer

A comfortably operating concept puts the operator into the center. This means converting up to 3.000 kg material into perfect cutting results, effortless and without having to run around.



## Standard equipment

- ▶ Serrated knives
- ▶ Angle shaft
- ▶ Toolbox
- ▶ Touch-PC control
- ▶ Mechanical pressure system
- ▶ Lift for Euro-boxes
- ▶ Pressure sensitive pre-compacting
- ▶ Multiplex-grid on roller bearings
- ▶ Infinite adjustment of forward feed 1-32
- ▶ Lateral pre-compacting
- ▶ Stabilisers for soft material
- ▶ CE and GS-Certificate

## Accessories

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

## Technical Data

Machine height	1.300 mm	Section length	0,5 - 32 mm
Machine length	1.550 mm	Sections per min.	160/320
Machine width	900 - 1.400 mm	Cutting temperature	-5 °C bis +80 °C
Connected load	3,5 kW	Cutting output max.	3.000 kg/h
Machine weight	750 kg	Standard grid-sizes	5, 10, 20, 40, 60
Size of shaft (W x H x L)	120 x 120 x 500 mm		6, 12, 24, 60
Subject to technical changes			7, 15, 30, 60



## Cutting with new operating concepts



### Your advantages:

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



### The tool box

A waterprooved cover closes the spacious tool box directly in front of the operator. All the accessories are at the machine and four cutting sets are stored in perfect order without the risk of damage and under best hygienic conditions.



### The feeder system

The carriage with for example 5 Euro-boxes can be inserted into the cutting machine and they are elevated automatically up to working height. With one box empty, a push of a button is all it takes to move the next box into position. This is saving lots of effort and time. This works with nearly all current processing containers.



### Discharge conveyor belt

The belt moves the end product to the correct working height, right in front of the operator; who can perform a visual check. All box-sizes or a 200 litre standard carriage can be used and this means no more of that annoying carrying around of boxes. A maximum of 10 seconds assembly and 1 minute of cleaning make even the smallest amounts of product profitable.



### The change-over-comfort

It only takes 10 seconds to change-over the multiplex grids. Therefore also by smaller quantities it is worth while to cut full-automatically. You are saving a lot of conversion-, cleaning-time. It is functioning easily.



### The Touch-PC control

No matter what the product, the Touch-PC synchronises five units precisely and in a split second in order to achieve the best performance and a beautiful cut. All it takes to clean the machine is one push at a key, the grid will be emptied and all systems will move to their cleaning position.



### The serrated knives

Even if the serial blades in the HighTech-Dicer cut most source materials into superb cubes, some materials require more intensive cutting work and others require less intensive cutting work. So when ever special cutting problems have to be solved, a variety of cylindrical grinding cutters with different length cutting guidance are available so that unusual products can also be processed.

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