

RÜHLE

Pioneer of
Food technology

Precise cutting up to 3.500 Kg/h



The fully-automatic dicer

Brilliant cutting-qualities, a capacity per hour of up to 3.500 kg and hygienic-conditions, which do not require more than 5 minutes cleaning-time. Those are properties which save costs for employees and reduce the germ concentration. Now even extremely hard processes can be carried out.



Standard equipment

- ▶ Serrated knives
- ▶ Angled shaft
- ▶ Automatic toolbox
- ▶ Stabilisers for soft material
- ▶ Touch-PC control
- ▶ Infinite adjustment of forward feed 1-32
- ▶ Mechanical pressure system
- ▶ Lateral pre-compacting
- ▶ Pressure sensitive pre-compacting
- ▶ Multiplex-grid on roller bearings
- ▶ Automatic charging for 200 liter standard trolley
- ▶ CE and GS-Certificates

Accessories

- ▶ Feed conveyor belt with automation package
- ▶ Discharging conveyor belt
- ▶ Blade-sharpener in the toolbox
- ▶ Cheese-grids in different sizes
- ▶ Ultrasonic proved cycle charging

Technical Data

Machine height	3.300 mm	Section length	0,5 - 32 mm
Machine length	2.700 mm	Sections per min.	160 / 320
Machine width	1.900 mm	Cutting temperature	-5 °C bis +80 °C
Connected load	7 kW	Cutting output max.	3.500 Kg/h
Machine weight	2.900 kg	Standard grid-sizes	5, 10, 20, 40, 60
Size of shaft (W x H x L)	20 x 120 x 500 mm		6, 12, 24, 60
Subject to technical changes			7, 15, 30, 60



Top performance with 90 % efficiency



Your advantages:

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



The conveyor belt

There are other feed systems available apart from the standard carriage system. The charging and discharging can be done with SPS linked conveyor belts or Euro-box conveyor systems. If you want to integrate the machine into a production line, you can rely on our solutions. No matter which system, the machine will be adapted to the prevailing environment and, if necessary, fine tuned by our programmer.



The tool box

A button-push is sufficient to bring the tool-assembly-magazine outside of the machine or to move it absolutely tight into the machine and a turntable moves the desired grid to the operator. 6 complete cutting sets are stored tidy, safe from damage and in perfect hygiene conditions.



The change-over-comfort

Only 10 seconds are needed, to change-over multiplex-grids on roller-bearings. Therefore it's worth while to cut even smaller quantities fully automatic. You are saving a lot of change-over-time and cleaning-time and as it is functioning so easily, also a lot of mis-operations.



The chamber-filling

The enormous flow-rate-capacity is reached by a new pre-compaction-system, which is compacting 300 % cutting-material by a gentle way into a 100 % chamber-volume. With this, even with difficult cutting-materials, a higher efficiency rate of a minimum of 75 % is reached. When cutting normal material, an efficiency rate of 95 % cares for the quickest way of working with brilliant cutting-results.



The Touch-PC control

No matter what the product, the Touch-PC synchronises ten 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 High-Tech-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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