



Quick installation guide

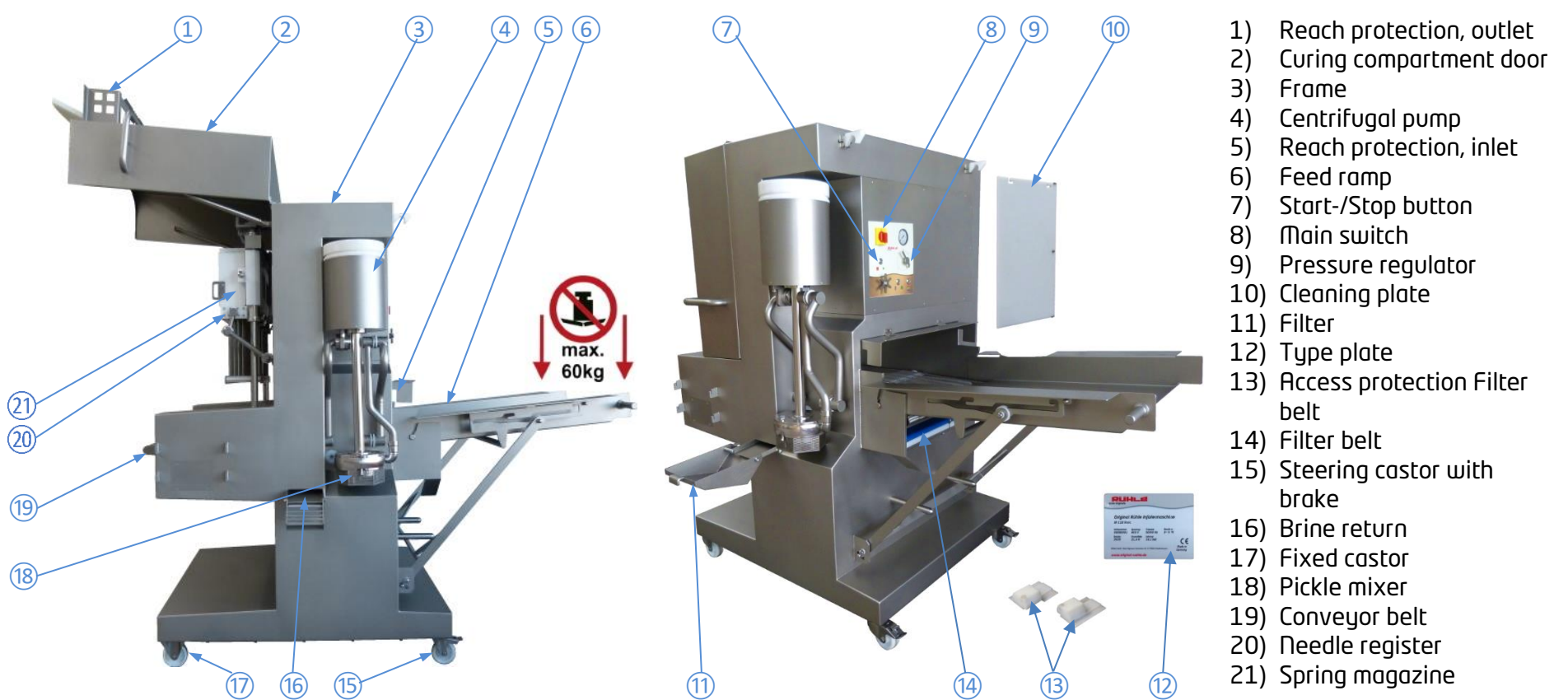
IR 118 Basic

RÜHLE
Echte Originale.

I • Installing the machine



II • Operation

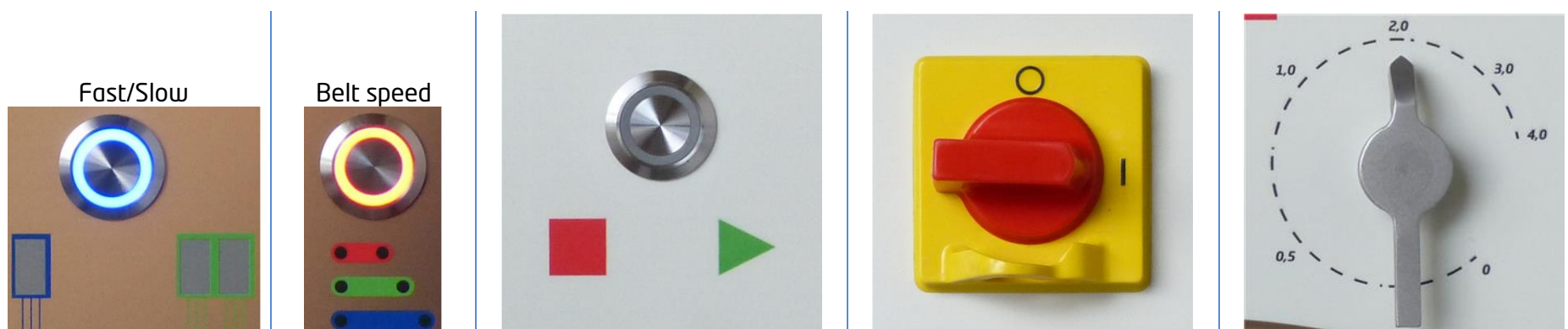


III • Control system

⑦ • Start-/Stop button

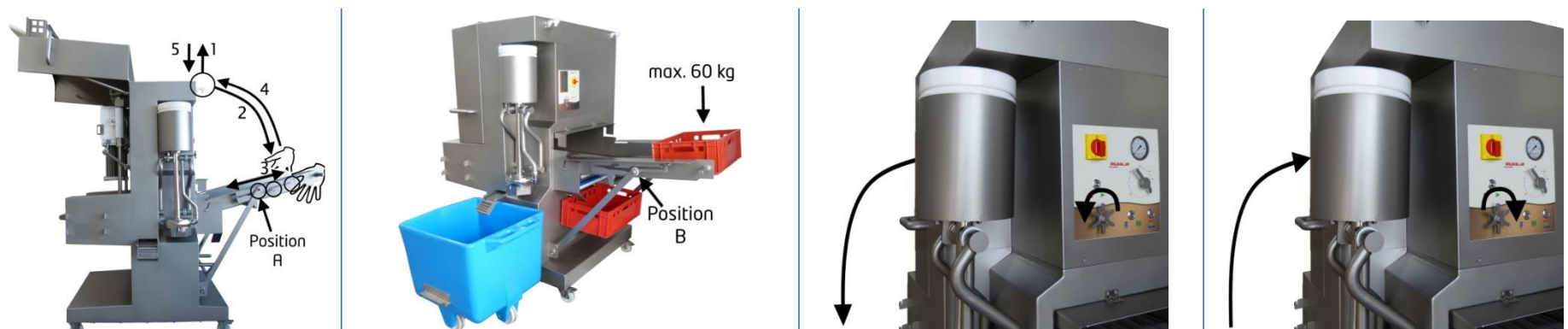
⑧ • Main switch

⑨ • Pressure regulator



6 • Feed ramp

4 • Centrifugal pump



18

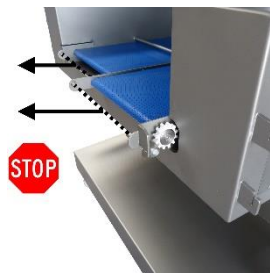
Pickle mixer



| | |
|--|----------|
| | Stop |
| | Soft Mix |
| | Hard Mix |

VI

Safety functions

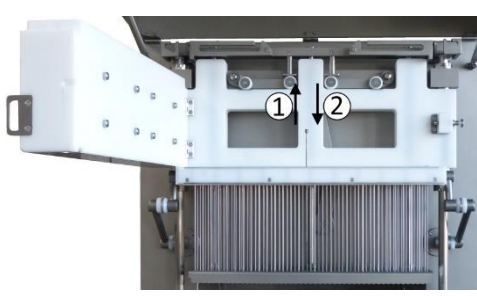


21

Needle change

VII

Needle beam

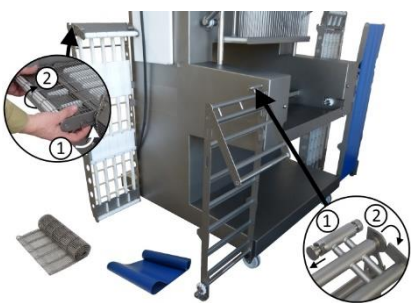
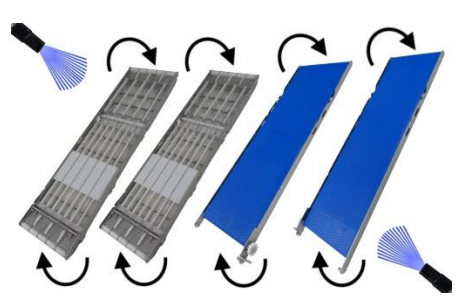
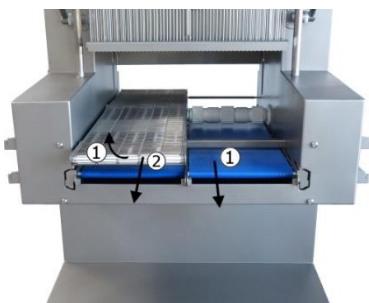


19 / 14

Conveyor belt / Filter belt

VIII

Belt removal

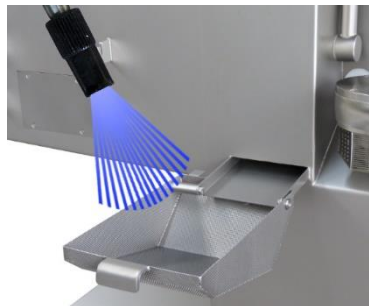


11

Filter

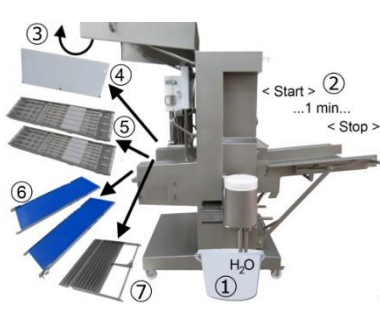
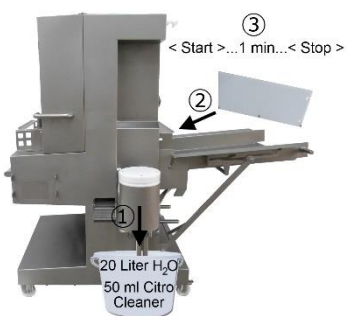
IX

Tool magazine

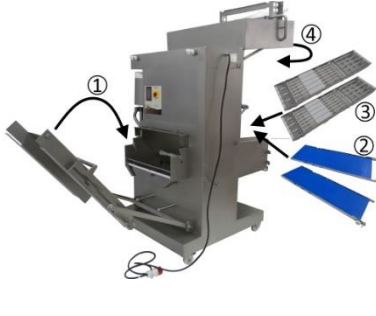
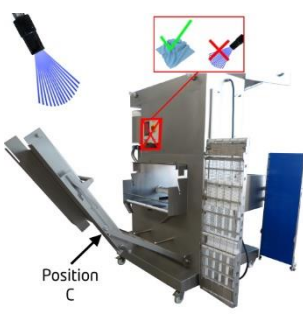


X

Cleaning



Centrifugal pump





Quick installation guide

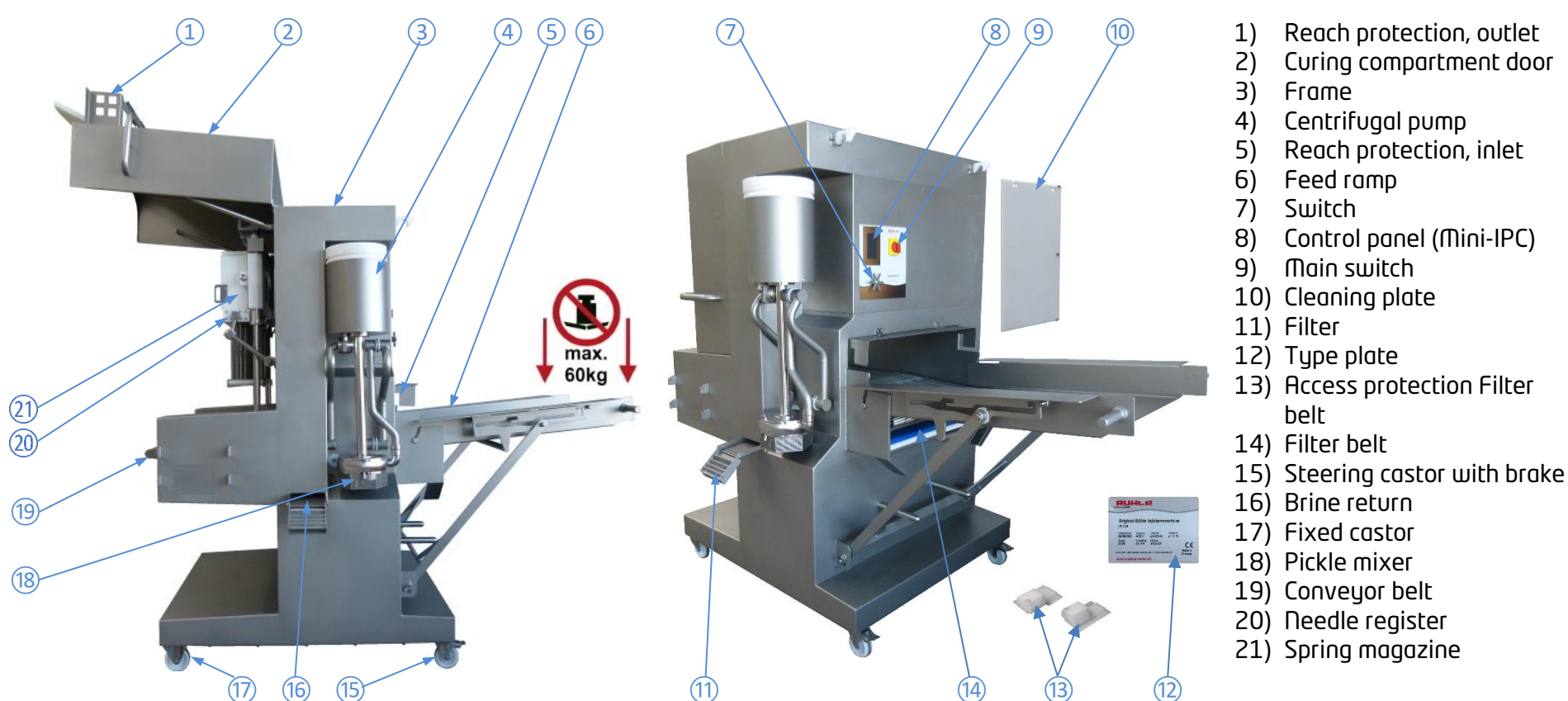
IR 118

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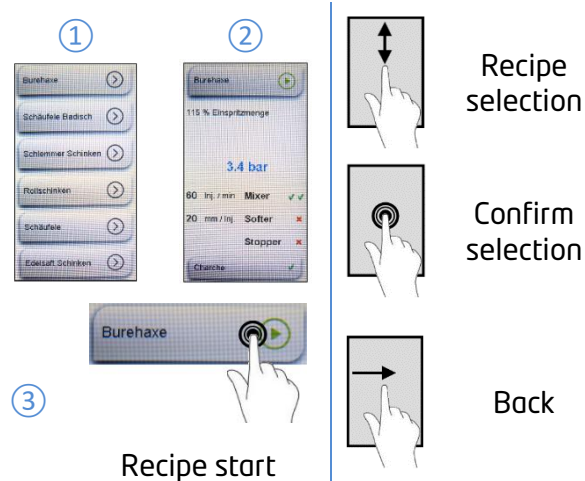
I • Installing the machine



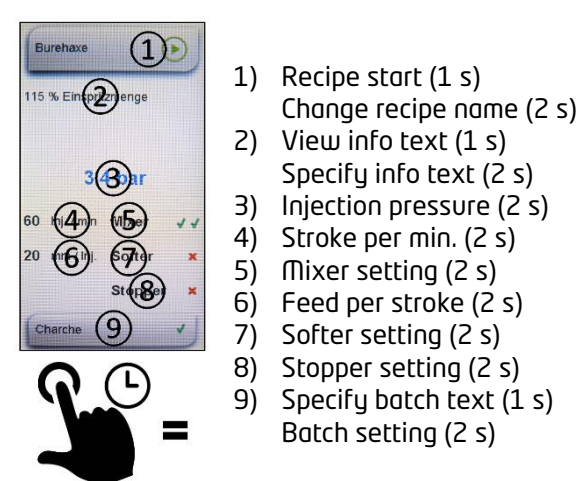
II • Operation



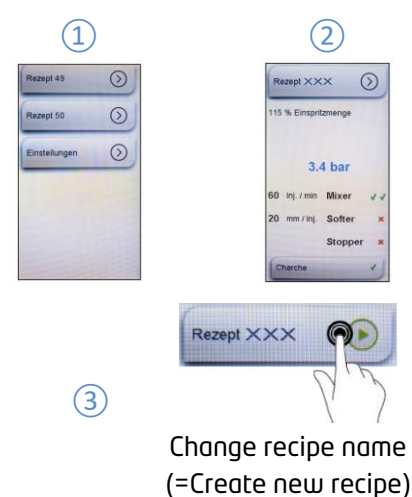
III • Recipe start / Recipe selection



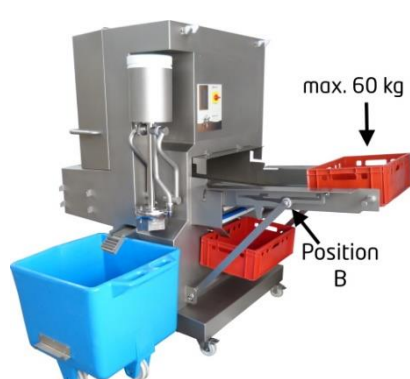
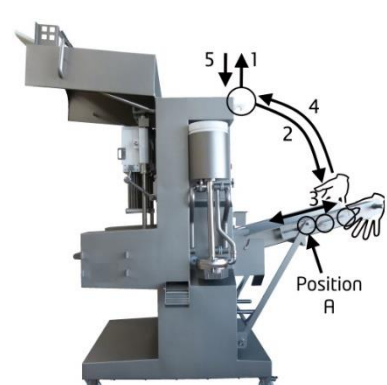
IV • Programming recipe



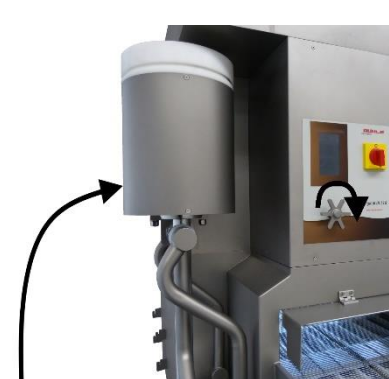
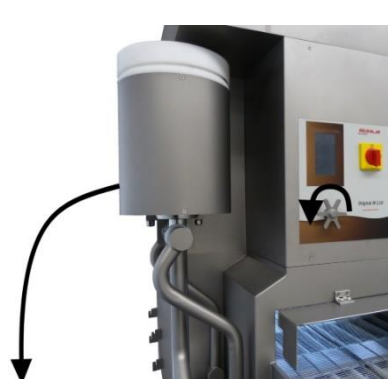
V • Create new recipe



6 • Feed ramp



4 • Centrifugal pump



18 • Pickle mixer



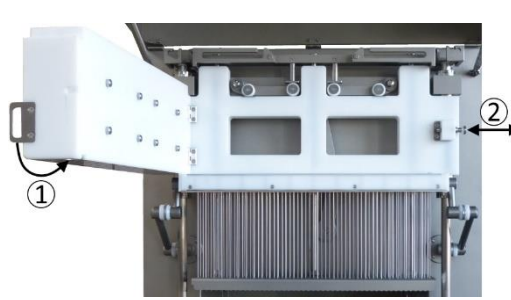
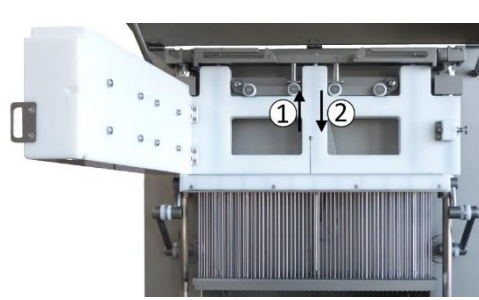
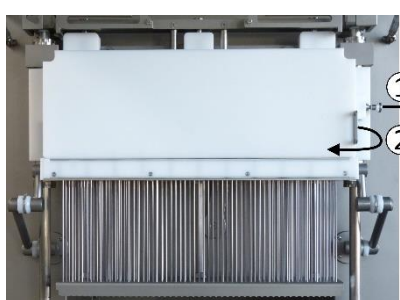
| | |
|--|----------|
| | Stop |
| | Soft Mix |
| | Hard Mix |

VI • Safety functions



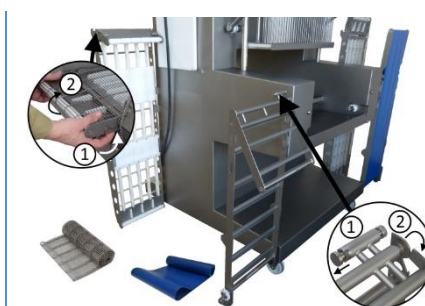
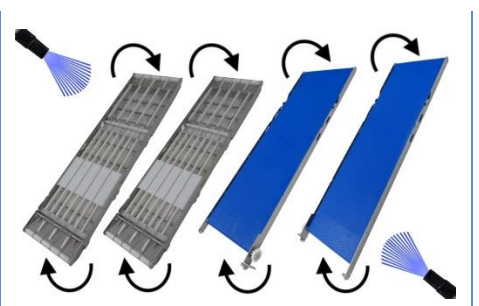
21 • Needle change

VII • Needle beam



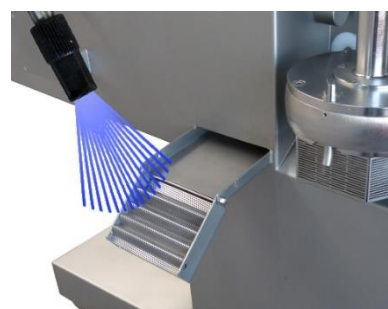
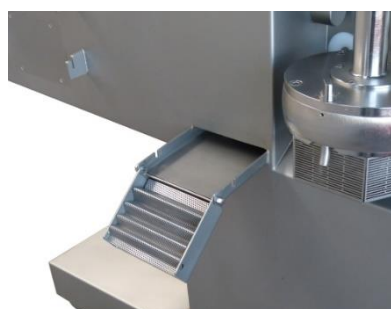
19 / 14 • Conveyor belt / Filter belt

VIII • Belt removal

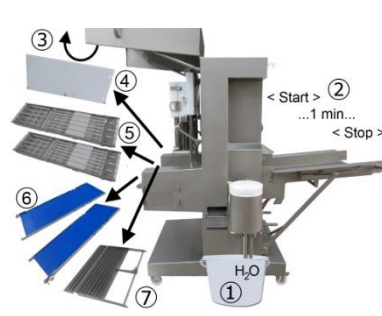
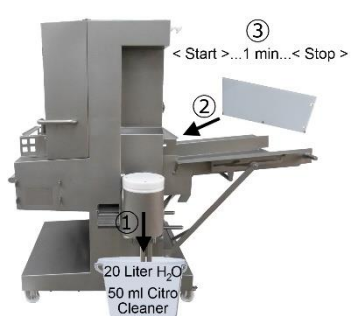


11 • Filter

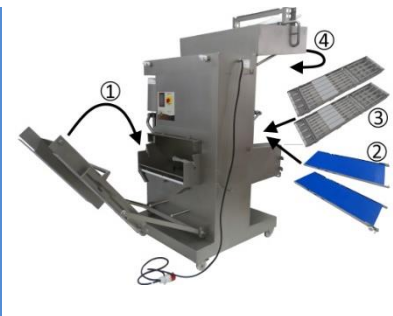
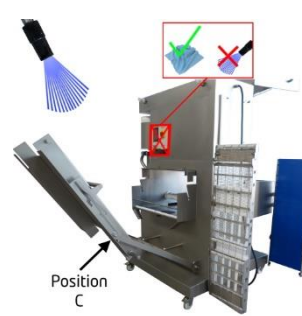
IX • Tool magazine



X • Cleaning



Centrifugal pump





Translation of the original instructions

RÜHLE Injector

Type: IR 118 Basic / IR 118

**Rühle GmbH, Beim Signauer Schachen 10, 79865 Grafenhausen
Germany**

Phone: +49 7748-523-11; fax: +49 7748-523-8511

www.original-ruehle.de



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Status: 05 December 2022 (Version 1.3)

Subject to change

1 Safety instructions

!!! Observe the safety instructions during installation, operation, cleaning and maintenance of the Rühle Injector!



Hazard potentially causing irreversible injuries if disregarded.



Warning potentially causing serious injuries if disregarded.



Note



Warning of electrical power.



Pull the mains plug!



Warning of sharp object. (Risk of cutting)



Warning of tipping danger.



Warning of non-ionising radiation.

Non-ionising radiation is not specifically generated, but is only emitted by the electrical equipment (e.g. electric motors, power lines or solenoid coils) for technical reasons. In addition, the machine has no strong permanent magnets. If a safety distance (distance field source to implant) of 30 cm is maintained, the influence on active implants (e.g. cardiac pacemakers, defibrillators) can be excluded with a high degree of probability.

1.1 Safety instructions

!!! A **supervisor** (responsible person) must be assigned to the machine! This person must:

- a) Completely read and understand these operating instructions before transport, commissioning, setup, operation, cleaning, decommissioning, care / maintenance as well as dismantling / disposal!

- b) Prepare work instructions for the intended and safe transport, commissioning, setup, operation, cleaning, decommissioning, care / maintenance as well as dismantling / disposal!
- c) Ensure that the qualified workers have completely read and understood the respective work instructions according to section 1.1b!
- d) Proper functioning of the protective devices must be checked at least once a year by a Rühle service engineer!
- e) Provide personal protective equipment!

All life cycle phases:



Use foot protection according to EN ISO 20345!
(e.g. recommended for butcher stores, dairies, meat and fish processing; safety boots S4 with steel cap)



Use hand protection according to EN ISO 388!
(e.g. gloves with high cutting/puncture resistance)



Wear protective clothing according to EN ISO 13688!
(E.g. appropriate aprons/coats/overalls)

Cleaning; care/maintenance; dismantling:



Use eye protection according to EN 166!
(e.g. tightly closing safety goggles)



Use light breathing masks according to EN ISO 149!
(e.g. simple breathing mask protection class FFP1)



Use hand protection according to EN ISO 374!
(acid-resistant, butyl rubber, Viton)



Wear protective clothing according to EN ISO 13688, EN ISO 17491!
(E.g. appropriate coats/overalls)



[The information on the proposed personal protective equipment has only an advisory function. A full risk assessment should be carried out before using the product to assess whether the indicated personal protective equipment is suitable for local conditions. Personal protective equipment should conform to the relevant EU standards.]

!!! The **operator** must operate the machine according to the intended use and strictly observe all points listed in the "Operation" work instructions prepared by the supervisor.

!!! Before putting the machine into operation for the first time and on each working day, the **operator** must check the functionality of the following safety devices:

- a) Visual check for changes or damage on all machine sides and accessible machine parts, e.g. the curing needles, both hooks (lock) of the loading ramp. The machine must be shut down in the event of any damage or changes!
- b) Check the safety switches as follows: Use both filter belts, close curing compartment door with "discharge" safety guard as well as the "intake" safety guard.
 - Start the machine. - Turn the main switch to "0 - Off". - If the machine has not switched off, it must be shut down immediately!
 - Start the machine. - Lift the "Inlet" reach protection by 20 mm. - If the machine does not switched off, it must be shut down immediately!
 - Start the machine. - Lift the "Outlet" reach protection by 20 mm. - If the machine does not switched off, it must be shut down immediately!
 - Pull out the left filter belt by 20 mm. - Start the machine. - If it should start, it must be shut down immediately!
 - Pull out the right filter belt by 20 mm. - Start the machine. - If it should start, it must be shut down immediately!
- c) Error messages of the control system must be heeded!

(IR 118 Basic / IR 118)

!!! To **shut down** the machine the main switch must be turned to "0" - OFF" and the power plug pulled from the outlet! Secure the machine against further use!

!!! The **supervisor** must arrange for the repair of the non-functional safety device by a Rühle service engineer. Until the corresponding parts have been repaired, the supervisor must ensure that the machine or parts of the machine are not put into operation under any circumstances!

!!! The **cleaning personnel** must observe the work procedures from the "Cleaning" work instructions prepared by the supervisor.

!!! The **maintenance personnel** may only carry out work specified as "Regular maintenance" unless any other authorisation has been issued in writing by the manufacturer of the machine. The maintenance personnel must observe the work procedures from the "Maintenance" work instructions prepared by the supervisor.
Disconnect the power plug for maintenance work!

!!! Do not modify the machine.

!!! Only use Rühle spare parts and accessories.

!!! The operating instructions as well as all other technical documents included must be supplied completely when reselling the machine.

1.2 Remaining risk of accidents

!!! All life cycles phases



Error messages of the operating system must be heeded!
Non-compliance is strictly prohibited!
(IR 118 Basic / IR 118)



Cut protection gloves must be worn when working:

- on the curing needles.



Reaching into the machine or the curing chamber during operation is strictly prohibited!
Any manipulation and bypassing of the safety devices is strictly prohibited!



Do not hold the transport and filter belts by the hinge during installation and dismantling as well as tensioning!

There is a risk of crushing in the area of the support and adjustment of the loading ramp. Therefore, always hold the loading ramp on its handles when adjusting it!

!!! Cleaning



Observe the safety instructions from the manufacturers when handling curing, cleaning or disinfecting agents!

!!! Stability



The machine is top-heavy; this represents an increased risk of tipping over when moving it!

Clear all obstacles before moving the machine!

The castors must always be locked with the locking devices except when moving the machine!

!!! Maintenance



Disconnect the machine from the mains power when performing maintenance work!



Only remove the protective covers (control cabinet cover, ...) while carrying out maintenance work!



Do not operate the machine if the pump has no filter basket!

1.3 *Intended use*

The Injector may only be used for injecting curing solution into fish and meat products. The room temperature must not exceed 12 °C for reasons of food hygiene!



This machine is intended:

- for use during work
- for use by persons over 18
- for use by instructed persons



Claims of any type for damage caused by use other than the intended use are excluded!

Misuse:

- Any use other than the use listed above is strictly prohibited and is considered misuse!
- Operating the machine in explosive atmospheres is prohibited!
- Handling/processing products and materials which are not foodstuffs is prohibited!
- The loading ramp may only be exposed to a max. load of 60 kg and not be abused as storage surface, step or seat!

2 Installation instructions

Installation and commissioning of the Injector may only be carried out in the presence of a Rühle service engineer or by persons authorised by Rühle.

Rühle GmbH Lebensmitteltechnik accepts no liability for any damage resulting from failure to comply with these operating instructions.

2.1 Machine transport and setup

Please refer to the short instructions supplied with the machine regarding transport and setup of the Injector.



The machine and machine parts must be transported by 2 persons (1 person to operate the floor truck/1 person to supervise transport).

The power supply line must not be damaged by driving over or crushing it!

The machine must be shut down until a damaged power supply line has been repaired!



There is an increased risk of tipping over during transport and movement!



To prevent this, do not drive over any objects such as hoses, cables, etc. and watch out for protruding edges or persons in the surrounding area!

The brakes at the two steering rollers on the inlet side must always be locked except during transport!



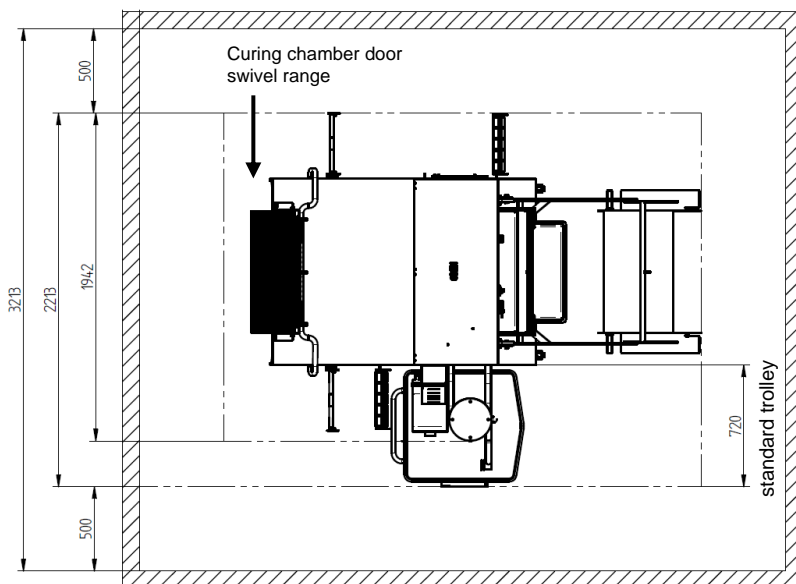
Ensure that the machine is stable!

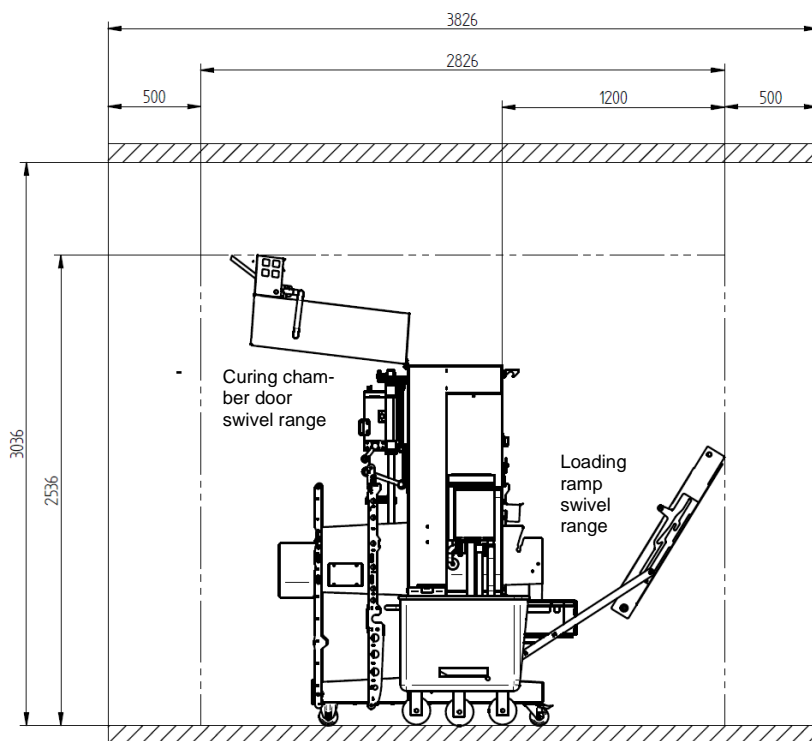
Foundation load: 3,0 kN/m²!

Set up the machine on a solid level floor with sufficient load bearing capacity!

2.2 Workplace description

The work area around the machine, plus a container on the outlet and pump side, is at least 0.5 m on all sides; for maintenance work it is at least 1 m; if used as passage way, it is at least 1.2 m.





2.3 Connecting the machine

The machine is connected to a three-phase outlet (clockwise rotating field); the specifications (voltage, amperage) must correspond to the specifications on the type plate of the machine.



The machine must be shut down until a damaged power supply line has been repaired!

Check the power supply line regularly!

Check the correct direction of the rotary field by starting the machine.

IR 118 Basic: The machine does not start with a wrong rotating field!

IR 118: A message appears on the display in case of incorrect rotating field.



- In this case, an electrician has to change the rotating field inside the mains plug.
- The power supply to the machine must be fuse-protected with 25A and protected with an AC/DC sensitive RCD (type B).

3 Operating instructions

Please refer to the short instructions supplied with your machine for operation of your Injector.



Also observe Chapter 1 Safety instructions!

In its respective life cycle phases (transport, commissioning, setup, operation, cleaning, decommissioning, care/maintenance, dismantling/disposal), this machine is designed for single person operation!

When using this machine, no other persons may be present near the machine!

The following is strictly prohibited and failure to comply represents gross negligence:



- Lifting the lamella of the safety guard on the outlet side and reaching into the curing chamber during operation; the same applies the inlet side!
- Operating the machine without protective covers!
- Operating the machine without filter basket on the pickle mixer/centrifugal pump!
- Manipulating or deactivating the safety devices on the machine!

Working on the machine without the protective covers installed is only permitted for Rühle service technicians during the service phase!



The operator must ensure that



- No persons who do not know the hazards of the machine or cannot anticipate them are present in the area of the machine!
- After tensioning, the filter belt is secured with a locking pin against slackening!
- The safety guard on the filter belt drive is in place when working without filter belts!



The control panel may only be operated by finger touch or with a stylus. Using any objects (e.g. knife) is prohibited!
(IR 118 Basic / IR 118)

To relieve the filter belt, reach between the belt and frame and pull the locking pin!

The transport belts on the lower side must be unlocked for tensioning or relieving!

Fold the integrated transport belts – protruding on the discharge side of the machine – inward when the machine is not in use!

4 Cleaning instructions

The Injector IR 118 Basic / IR 118 has been designed to allow for complete cleaning both of the curing solution system and all parts that come into contact with the food product.

4.1 Safety instructions

- Also observe Chapter 1 Safety instructions!
- The cleaning staff must notify the supervisor immediately of any defects on the machine!
- The cleaning staff must use the specified cleaning agents and disinfectants!
- Germ reduction is achieved only by correct cleaning and subsequent disinfection!
- Appropriate material (e.g. brushes, rags) is required and must be provided for the proper procedures of the above!

- Cleaning products and disinfectants approved for the food product area and suitable against contamination (e.g. protein, lime-scale, ...) must be used!
- The cleaning agents and disinfectants must be prepared to a solution as described in the product data sheet of the manufacturer!



Personal protective equipment must be worn as described in Chapter 1.1!



Cleaning with high-pressure cleaners

is permitted only for:

- all external surfaces (all outside stainless steel surfaces + machine bases),
- safety guard (intake),
- safety guard (discharge),
- curing chamber door,
- needle bar,
- transport belts,
- filter belts and
- filters

The control panel must be cleaned manually and may not be exposed to a water jet!

All other parts and surfaces may be cleaned only with normal water pressure!

4.2 Cleaning agents and disinfectants

Recommended cleaning agents and disinfectants:

| Art. No. | Product name | Description | pH value | Concentration for application [%] | Exposure times [min] | Temperatures [°C] | |
|----------|-------------------------|---|----------|-----------------------------------|----------------------|-------------------|-----------------|
| 15207 | FINK - Spül ASS | Alkaline foam cleaner, mild | alkaline | 1.0 - 5.0 | 5 - 15 | 20 - 50 | daily |
| 19402 | FINK - Superfettlöser | Alkaline foam cleaner | | 0.5 - 5.0 | 5 - 20 | 20 - 50 | |
| 10030 | FINK - FC 30 | Cleaning and disinfection, combined | | 1.0 - 3.0 | 5 - 15 | 20 - 50 | |
| 18556 | FINK - FC Power-foam A2 | Alkaline foam cleaner | | 1.5 - 3.0 | 5 - 20 | 20 - 50 | |
| 13308 *) | FINK - Antisept G | Disinfectant for spray application, QAC | | 0.5 - 3.0 | 5 - 15 | 20 - 40 | |
| 17107 | FT 107 DES | Disinfection | | 2.0 - 5.0 | 15 - 30 | 20 - 40 | |
| 13302 | FINK - Antisept A | Alcohol-based disinfectant | neutral | 100 | 5 | RT | daily |
| 13304 | FINK - Antisept E | Alcohol-based disinfectant | | 100 | 5 | RT | |
| 18803 | FINK - Alu-Reiniger | Acid foam cleaner | acid | 2.0 - 5.0 | 5 - 15 | 20 - 50 | Once in 2 weeks |
| 17043 | FT 43 SR | Acid foam cleaner | | 1.0 - 5.0 | 5 - 15 | 20 - 50 | |
| 18550 | FINK - FC Power-foam S1 | Acid foam cleaner | | 1.0 - 2.0 | 5 - 20 | 20 - 50 | |
| 17310 | Ökoron® 10 | Disinfectant, acid | | 0.3 - 1.0 | 20 - 30 | 5 - 70 | |
| 17307 | Ökoron® 7S | Disinfectant, acid | | 0.5 - 2.0 | 1 - 20 | 5 - 60 | |
| 17312 | Ökoron® 12 | Acid disinfection | | 0.5 - 3.0 | 5 | Cold | |
| 17313 | Ökoron® 13 | Acid disinfection, foamable | | 0.1 - 1.0 | 5 | 45 | |
| 17900 | Ökoron® SR | Ecological cleaner | acid | 1.0 - 5.0 | 15 - 20 | 20 - 55 | daily |

*) 13308, FINK - Antisept G Because of customer-specific application prohibitions, QAC-containing products are sometimes not used since the IFS standard must be met. Possible alternative products would be, for example, FT 107 DES.

Supplier:

FINK TEC GmbH, Oberster Kamp 23, 59069 Hamm, Germany
Tel. +49 2385-730 / info@finktec.com / www.finktec.com

4.3 Cleaning procedure

Please refer to the short instructions supplied with your machine for carrying out the cleaning procedure.

Before starting with internal cleaning, remove coarse soiling and product residues from the curing chamber under the hood.

Preparation for external cleaning:

- To ensure optimum cleaning, some components of the machine must be removed!
- Open the curing chamber door!
- Remove the cleaning plate!
 - 1) Hook the cleaning plate into the holder of the tool magazine provided!
- Remove the transport belts!
 - 1) Hook the transport belts into the holder of the tool magazine provided!
 - 2) If necessary, the rod mesh belt can be separated from the belt frame and cleaned individually!
- Remove the filter belts!
 - 1) Hook the filter belts into the holders of the tool magazine provided!
 - 2) If necessary, the filter belt can be separated from the belt frame and cleaned individually!
- Fold the loading ramp to the cleaning position after removing the transport belts and the filter belts!

5 Service: care, maintenance, repair

Any work related in any way to servicing may be carried out only by Rühle service engineers and by persons authorised by Rühle in writing. In this regard, a distinction is made between regular care, maintenance and repair. The respective qualification certificate must be issued explicitly for the corresponding task.



Also observe Chapter 1 Safety instructions!



Notify and obtain permission from Rühle customer service if welding or cutting work is required on the machine!



When working on the electrical equipment of the machine, ensure that

- this is only done by qualified personnel!
- the machine is always disconnected from the power supply!
- a waiting time of at least 10 minutes is observed after switching off the machine to allow the capacitors of the frequency converter to discharge to a harmless voltage level!



Use of lubricants - hygiene area

- Multi-purpose grease OKS 476 white, for food technology NSF H1 Reg. No. 137619
 - Needle bar (switching mechanism)



Use of lubricants - others

- Synthetic high-performance lubricant TEROSON VR 500 / PLASTI-LUBE, based on super-refined mineral oils, free from metallic soaps or fatty acids

Protective equipment:

Protective gloves (EN 374), eye protection (EN 166), breathing mask (EN 14387), protective clothing (EN 14605)

- Needle bar (transport belt drive connecting rod)



[The information on the proposed personal protective equipment has only an advisory function. A full risk assessment should be carried out before using the product to assess whether the indicated personal protective equipment is suitable for local conditions. Personal protective equipment should conform to the relevant EU standards.]

5.1 Regular care

Regular care of the machine must be carried out at least once per week. This prevents malfunctions and signs of wear.

Any abnormalities detected during regular care must be reported to the supervisor! The supervisor must immediately initiate rectification or maintenance, or notify Rühle Service!

Care schedule:

- a) Disassemble the machine according to the cleaning instructions. Check for any parts moving with difficulty, material abrasion or other signs of wear and tear!
- b) Check curing needles for wear, damage and clear passage!
- c) Check the needle system for leaks!
- d) Check all safety switches as described in chapter 1.1 "Safety instructions"!
- e) Check steering castors and locking devices for damage and correct function!
- f) Check both hooks of the loading ramp lock for damage and functioning!
- g) Visually check for changes or damage on all machine sides and accessible machine parts, e.g. the needle bar. The machine must be shut down in the event of any damage or changes!

5.2 Regular maintenance

Regular maintenance of the machine must be carried out every 2000 hours of operation but at least once per year.

Maintenance schedule:

- a) Inspect the safety devices as described in Chapter 1.1 Safety instructions!
- b) Read out the error memory (frequency converter)!
- c) Replace the needle seals in the needle register!

- d) Check curing needles for wear, damage and clear passage!
- e) Check pickle-carrying system (centrifugal pump, pipe assembly, needle register) for leaks!
- f) Check the function of the pressure transmitter! (IR 118 Basic / IR 118)
- g) Lubricate machine parts according to the list "Lubricant use" at the beginning of this chapter!
- h) Check the power cable for damage!
- i) Check gas springs for proper function and firm seat!
- j) Carry out a test run with open machine (caution: moving parts)!
- k) Check the needle bar switching mechanism (needle register, spring magazine)! All needles must close completely and without delay after each stroke!
- l) Check the belt frames (filter belt, transport belt) for distortion!
- m) Check the belt tension (filter belt, transport belt) for distortion!
- n) Check the setting for the top position of the pump by the lifting unit!

5.3 Repairs and spare parts

As a damaged part on a machine is usually damaged due to causes unrelated to the part, always carry out a fault diagnosis.

Contact our Service Hotline at +49 (0)7748 523 11 for spare parts or malfunctions. Please keep the machine type and number to hand.

6 Disposal



All materials and operating fuels must be separated and disposed of in accordance with nationally applicable regulations!

1. The following components contain oil:
 - Beam drive
 - Retract / extend the pump drive

The bar drive is equipped with an oil drain plug. The gearbox must be opened when retracting / extending the pump drive!

2. The following components contain lubrication grease:

- Pump (bearing)
- Gear motor (forward feed setting)

For the gear motor (forward feed setting) the gear unit must be disassembled to be able to empty the grease!

7 Technical documentation

7.1 Technical data

| | | | |
|-------------------------------------|--|----------------|---------|
| Supply voltage: | 400 V | 50/60 Hz | 3~/N/PE |
| Power consumption: | 10.1 kW | | |
| Full-load current: | 21,4 A | | |
| Back-up fuse max.: | 25 A | | |
| Protection class: | IP54 | | |
| Protection class: | 1 | | |
| Ambient temperature: | +2 to 40 °C | | |
| Dimensions, W x H x D: | 1296 x 1952 x 1319 mm | | |
| Work space, W x H x D: | 2826 x 2536 x 2213 mm | | |
| Machine weight: | 760 kg | | |
| Transport weight (pallet): | 820 kg | | |
| Transport weight (wooden crate): | 900 kg | | |
| Loading ramp, load capacity: | 60 kg | | |
| Output max.: | 6000 kg/h | | |
| Speed: | Off: | 0 strokes/min | |
| | Slow: | 24 strokes/min | |
| | Fast: | 48 strokes/min | |
| Feed: | 40 / 60 / 80 mm/stroke | | |
| Needle rows: | 4 rows (1x 29, 1x 30, 1x 29, 1x 30 needles) | | |
| Clear opening dimensions, WxH: | 720 x 280 mm | | |
| Width of conveyor belt: | 2 x 345 mm | | |
| Injection volume: | 3 - 80 % | | |

| | |
|--------------------------------|---|
| Operating pressure: | 0.3 - 4.2 bar |
| Foundation load: | 3,0 kN/m ² |
| Emission sound pressure level: | $L_{pA} = 78 \text{ dB(A)}$ |
| Measured according to: | DIN EN ISO 11201 accuracy class 2 |
| Measured when: | while idling without product; at maximum speed |

The data on the type plate principally applies; it is located next to the power supply line on the machine. In case of deviations, please contact the manufacturer for a written confirmation of the data!

If your country requires an RCD as protective measure, an RCD (type B), AC/DC sensitive, must be used.

7.2 *Electrical circuit diagram*

The electrical circuit diagram of your machine is located in the electrical control cabinet and must be supplied when reselling the machine!

8 EC Declaration of Conformity according to Directive 2006/42/EC - IR 118 Basic

| The manufacturer hereby declares | | that the following product | |
|----------------------------------|--|----------------------------|--------------|
| Name, legal form: | Rühle GmbH Lebensmitteltechnik | Type: | IR 118 Basic |
| Address: | Beim Signauer Schachen 10 79865 Grafenhausen Germany | Designation: | Injector |
| | | from serial no.: | 2000 |

complies with all relevant provisions of the Directive indicated above, including any changes that are valid at the time of this declaration.

The product complies with all relevant provisions of the following additional EU Directives and standards, including any changes to these that are valid at the time of the declaration:

- DIN EN 1672-2: 2021-05 Food processing machinery - Basic concepts - Part 2: Hygiene requirements
- DIN EN 60204-1: 2019-06 Safety of machinery - Electrical equipment of machines - Part 1: General requirements
- DIN EN 13534: 2011-02 Food processing machines - curing injection machines - Safety and hygiene requirements.
- EC 1935/2004 Regulation on materials and articles intended to come into contact with food.
- EU 10/2011 Regulation on good manufacturing practice for materials and articles intended to come into contact with food.
- EC 2023/2006

| | Signed by: | Person authorised for the documentation: |
|--|--------------------|--|
| Place of issue: | 79865 Grafenhausen | Name: Jürgen Stegerer |
| Date of issue: | 26 September 2022 | Address: Rühle GmbH |
| Position of the signing person in the company: | Management | Beim Signauer Schachen 10 |
| Name of the signing person: | Mr. Claus Rühle | 79865 Grafenhausen |
| | | Germany |

Signature:



A declaration of conformity for your machine (serial number), with updated content, if necessary, can be requested from RÜHLE GmbH.

9 EC Declaration of Conformity according to Directive 2006/42/EC - IR 118

The manufacturer hereby declares that the following product

| | | | |
|-------------------|--|------------------|----------|
| Name, legal form: | Rühle GmbH Lebensmitteltechnik | Type: | IR 118 |
| Address: | Beim Signauer Schachen 10 79865 Grafenhausen Germany | Designation: | Injector |
| | | from serial no.: | 0001 |

complies with all relevant provisions of the Directive indicated above, including any changes that are valid at the time of this declaration.

The product complies with all relevant provisions of the following additional EU Directives and standards, including any changes to these that are valid at the time of the declaration:

- | | |
|--|---|
| • DIN EN 1672-2: 2021-05 | Food processing machinery - Basic concepts - Part 2: Hygiene requirements |
| • DIN EN 60204-1: 2019-06 + A1: 2009-10 | Safety of machinery - Electrical equipment of machines - Part 1: General requirements |
| • DIN EN 13534: 2011-02 | Food processing machines - curing injection machines - Safety and hygiene requirements. |
| • EC 1935/2004 | Regulation on materials and articles intended to come into contact with food. |
| • EU 10/2011 | |
| • EC 2023/2006 | Regulation on good manufacturing practice for materials and articles intended to come into contact with food. |

Signed by:

Place of issue: 79865 Grafenhausen
Date of issue: 30 September 2021
Position of the signing person in the company: Management
Name of the signing person: Mr. Claus Rühle

Person authorised for the documentation:

Name: Jürgen Stegerer
Address: Rühle GmbH
Beim Signauer Schachen 10
79865 Grafenhausen
Germany

Signature:



A declaration of conformity for your machine (serial number), with updated content, if necessary, can be requested from RÜHLE GmbH.