



Quick installation guide

SR 3 BiTurbo

RÜHLE
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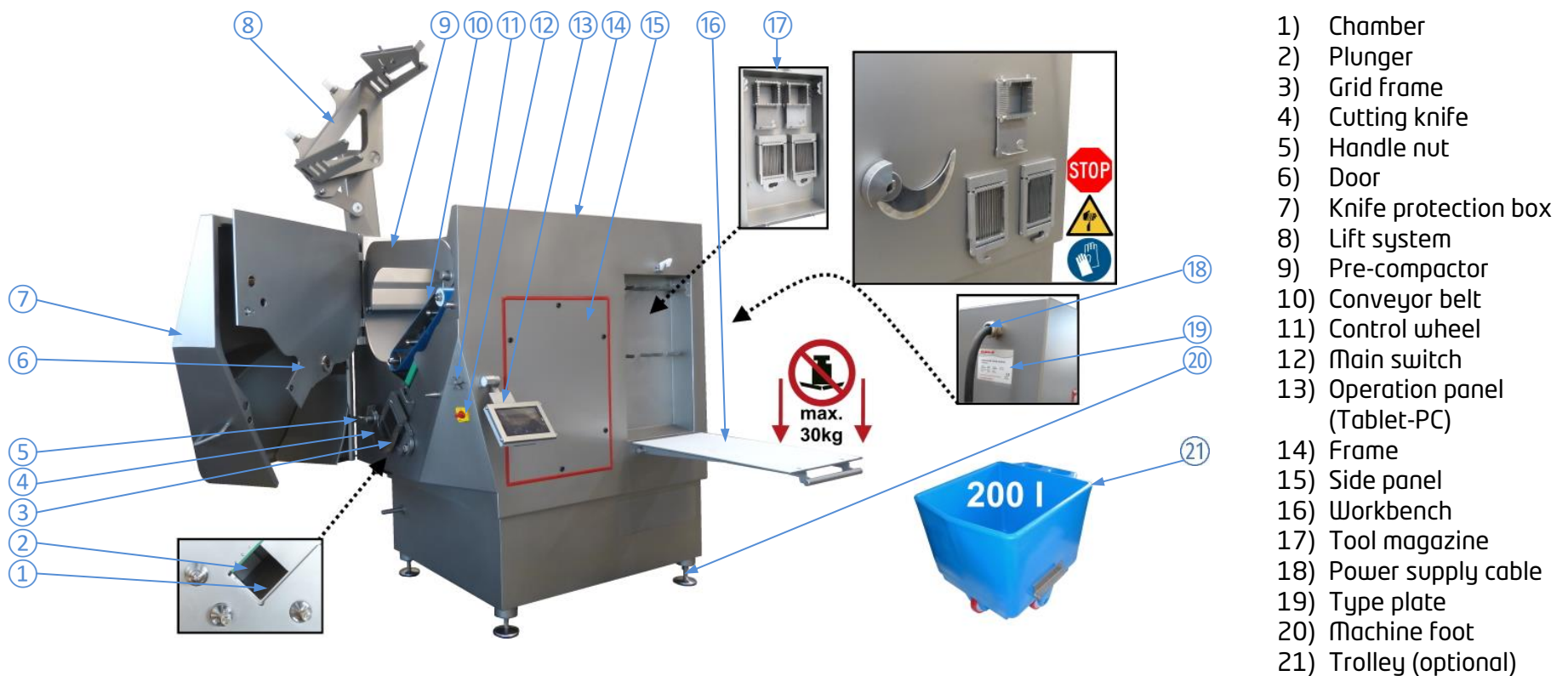
I

• Installing the machine

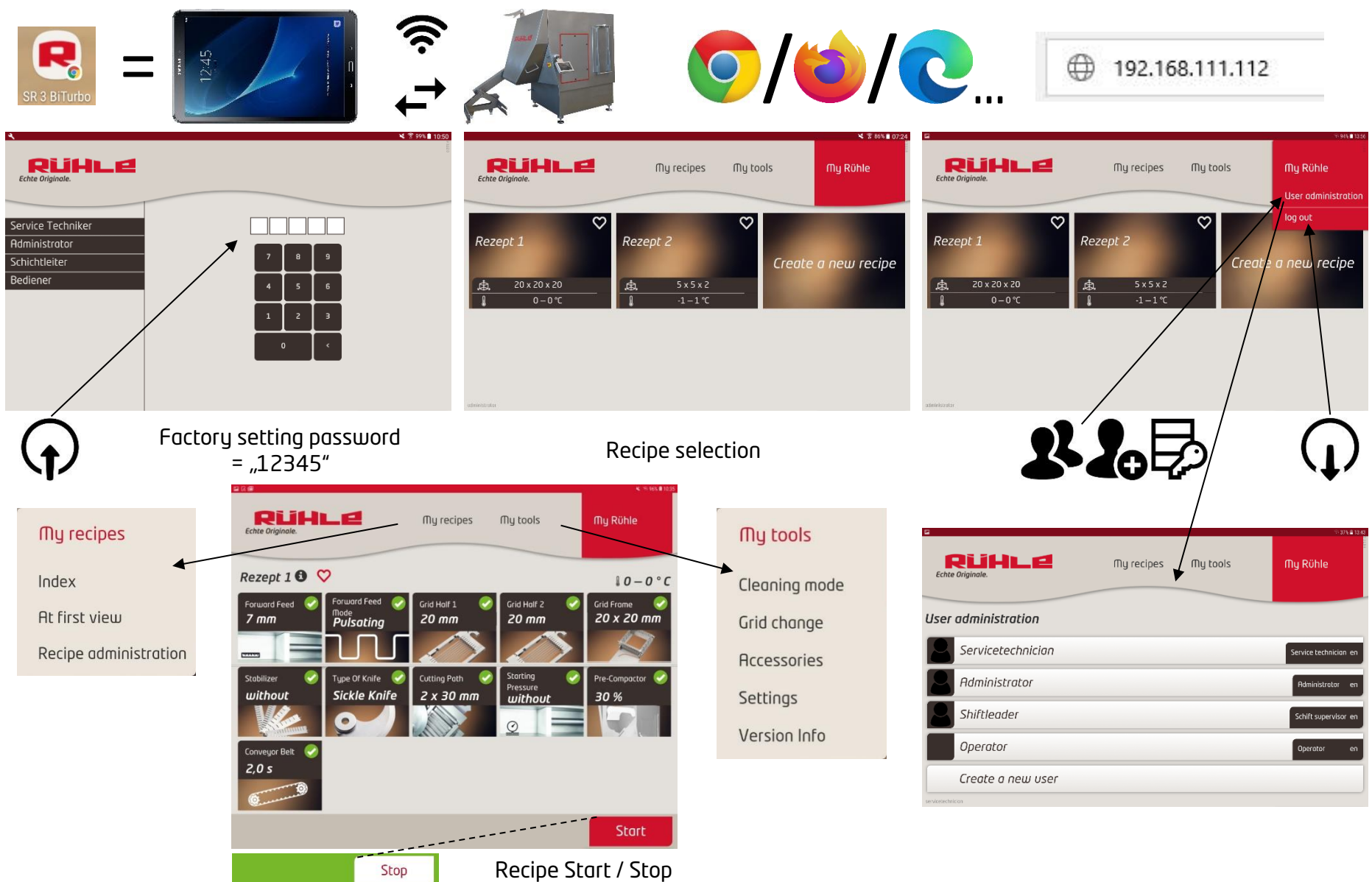


II



• Operation









• Recipe selection / Recipe start

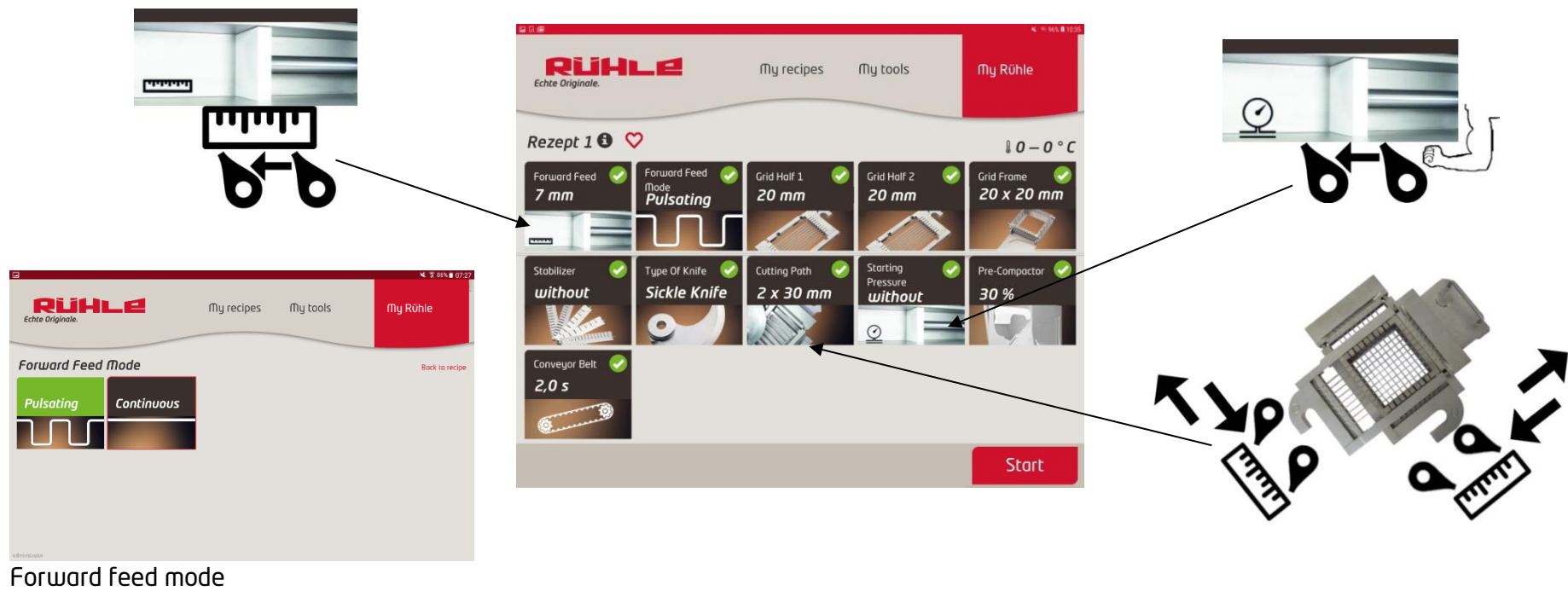


• Programming / Programming recipes

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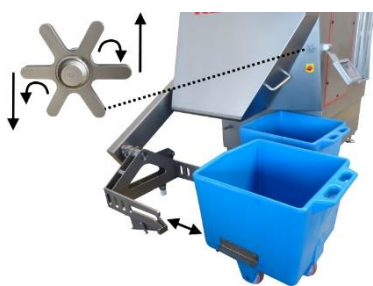
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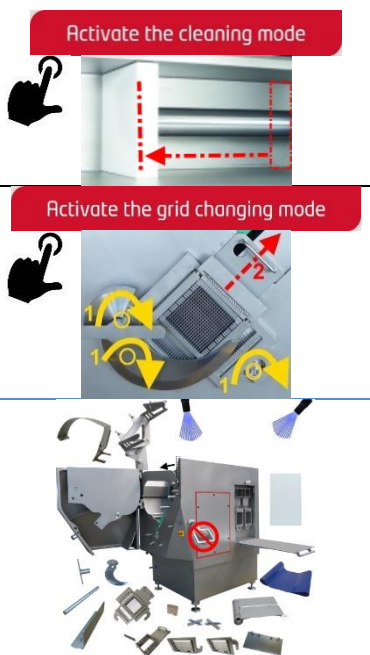
III • Lift system



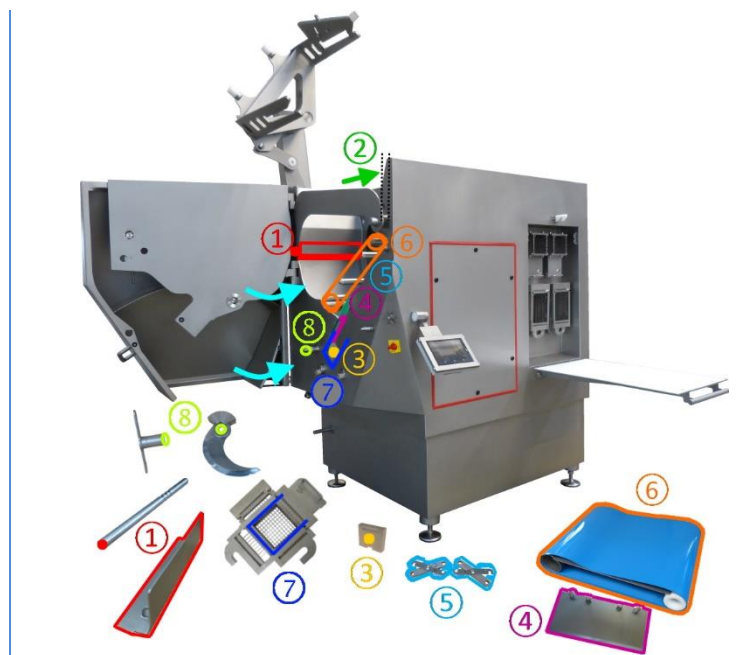
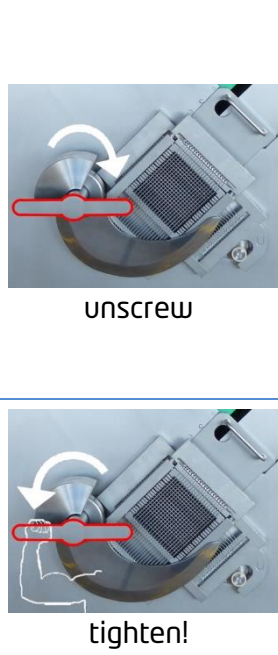
IV • Safety functions / Emergency stop



VI • Initial operation



VII • Setting the machine



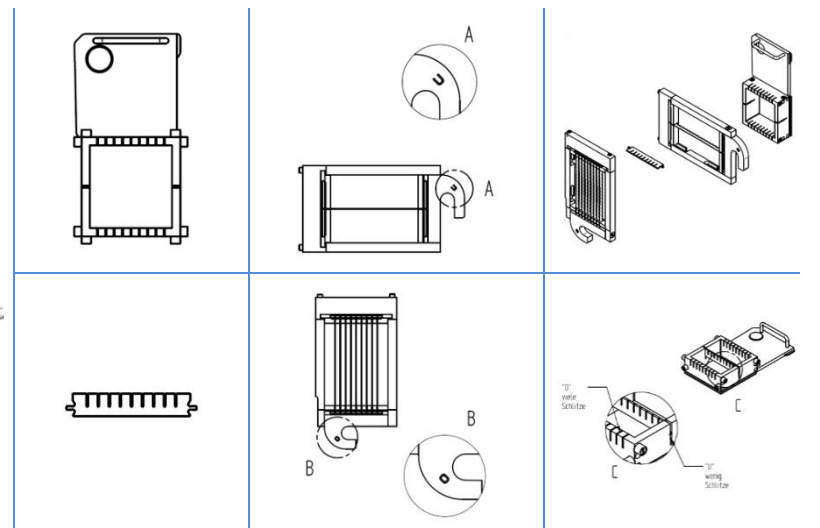
VIII • Cleaning (preparation)



IX • Cleaning



X • Grid set-up





Translation of the original instructions

RÜHLE - Cutting Centre

Type: SR 3 BiTurbo

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Table of contents

1	Safety instructions	3
1.1	Safety instructions	4
1.2	Remaining risk of accidents	7
1.3	Intended use	8
2	Installation instructions.....	9
2.1	Machine transport and setup	9
2.2	Workplace description	10
2.3	Connecting the machine	11
2.4	Discharge belt.....	12
3	Operating instructions	12
4	Cleaning instructions.....	13
4.1	Safety instructions	14
4.2	Cleaning agents and disinfectants.....	15
4.3	Cleaning procedure.....	15
5	Service: Care, maintenance, repair	17
5.1	Regular care	18
5.2	Regular maintenance.....	19
5.3	Repairs and spare parts.....	21
6	Disposal	21
7	Technical documentation	21
7.1	Technical data	21
7.2	Electrical circuit diagram	23
8	EC Declaration of Conformity according to Directive 2006/42/EC.....	24

Status: 05 December 2022 (Version 2.4)

Subject to change

1 Safety instructions

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



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)



Hazard from bursting hoses.



Warning of slipping hazard.



Warning of hot surface.



Warning of suspended load.



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 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 ISO 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 cut-off knife, lock of knife protection box and door, hooks (lock) of the worktable. The machine must be shut down in the event of any damage or changes!
- b) Check the safety switches as follows:
Insert the grid frame, insert the guide plate (knife protection box).
 - Close the knife protection box - move the standard trolley under the knife protection box against the stop - start the machine - open knife protection box 20 mm wide. If the machine does not switch off, it must be shut down immediately.
 - Close the knife protection box - start the machine - move the standard trolley out from under the knife protection box. If the machine does not switch off, it must be shut down immediately.
 - Dismantle the guide plate (knife protection box) - close the knife protection box and move the standard trolley under

the knife protection box against the stop - start the machine. If the machine should start, it must be shut down immediately.

!!! To **shut down** the machine the main switch must be turned to "0 - OFF" and the power plug pulled out of the socket! 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!

This applies also to leaking hydraulic systems!

!!! 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



Damaged knife elements must be replaced!

Cut protection gloves must be worn when working:

- on the open knife protection box,
- on the cut-off knife,
- on the grid knives of the knife levels,
- on the knife (funnel cover).
- in the chamber, e.g. to remove product.



Reaching into the machine or the chamber during operation is strictly prohibited!

Any manipulation and bypassing of the safety devices is strictly prohibited!



Staying under the lifting unit is strictly prohibited, and 200 litre standard trolleys with lifting claws must be used!



Risk of slipping and falling due to spilled hydraulic oil!
Make sure the floor under and around the machine is free from oil!



With an unattended machine the knife protection box must be closed and the lifting unit moved to its top position before leaving the workplace!

!!! Transport



Risk of tipping!

The machine is top-heavy on the side of the lifting unit!

When using a forklift for transport, the 2 brackets for the forks must be installed under the machine!

Lift the machine only as high as possible!



!!! Maintenance

Touching electrical components may cause serious injuries or death.



Work on electrical equipment of the machine may only be carried out by qualified technicians! Always disconnect machine from the mains during this process!



The protective covers (lids on front and rear as well as on the control box drawer, etc.) may be removed only while performing maintenance!



Beware of hot surfaces, e.g. drives, hydraulic unit, etc. during maintenance work!



Danger from pressurised and/or escaping hydraulic oil!



Work on the hydraulic system of the machine may only be carried out by qualified technicians!



Always disconnect machine from the mains during this process!



Depressurise the complete hydraulic system!

Excessive contact with the hydraulic oil may cause skin irritation and eye injuries!

1.3 Intended use

The cutting centre may only be used to cut foodstuff that is not deep-frozen (-5 °C to +80 °C) into cubes, strips and slices or rasped in different sizes.

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
- For a single tablet PC with the RÜHLE application software (via Browser, IP address)!



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!
- Handling / processing of products containing bones is prohibited!
- The lifting unit may only be used for 200 litre standard trolleys with lifting claws and must not be overloaded (max. 250 kg)!
Lifting of persons is strictly prohibited!
- The worktable may only be loaded with max. 30 kg!
- Connecting several tablet PCs with a machine is prohibited!

2 Installation instructions

Installation and commissioning of the machine may only be carried out in the presence of a Rühle service technician 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 cutting centre.



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

Risk of tipping!



The machine is top-heavy on the side of the lifting unit!
When using a forklift for transport, the 2 brackets for the forks must be installed under the machine!
Lift the machine only as high as necessary.



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!



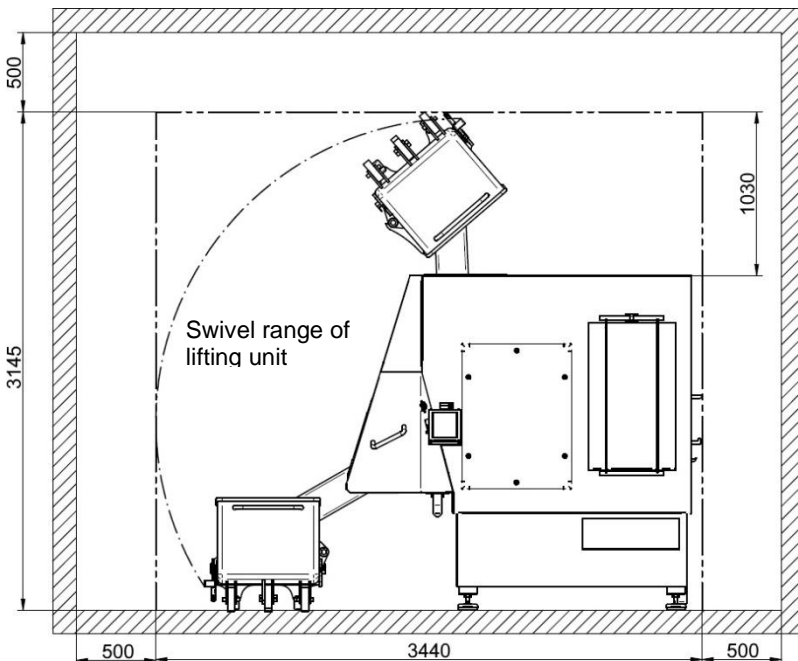
Adjust the height of the machine bases so that reaching into the space between knife protection box and standard trolley is impossible!

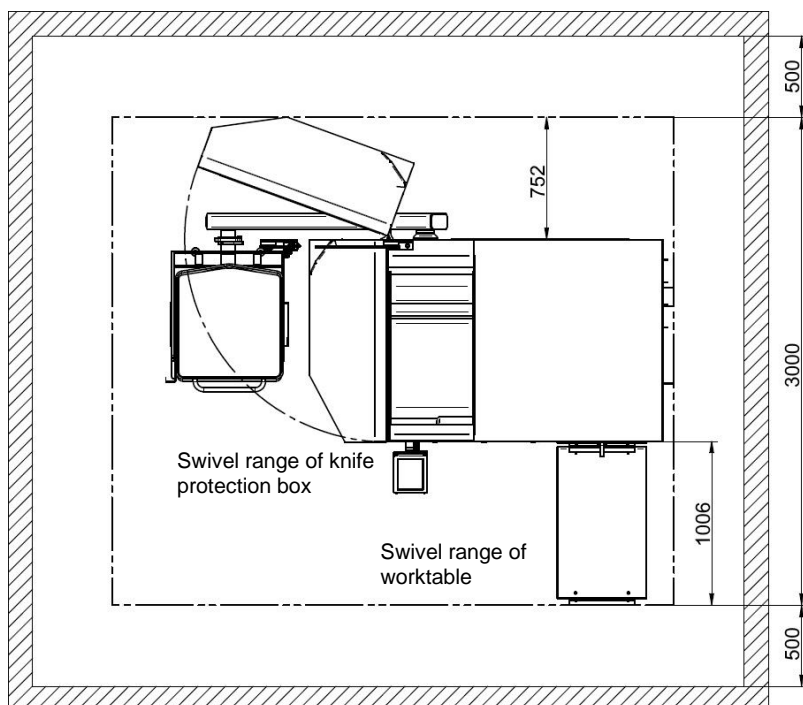
Ensure that the machine is stable!

Foundation load: 11,3 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 is at least 0.5 m on all sides; for maintenance work it is at least 1 m; if used as passageway, 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. A message appears on the tablet PC if the rotating field is wrong!



- In this case, an electrician must change the rotating field inside the mains plug.
- The power supply to the machine must be fuse-protected with 32A and protected with an AC/DC sensitive RCD (type B).

2.4 Discharge belt

A discharge belt for discharging the cut product may also be used instead of a standard trolley. If this discharge belt was not supplied by Rühle GmbH, a written consent by Rühle GmbH must be obtained. Only then may the machine be commissioned!

A discharge belt for discharging the cut product must be equipped so that the entire underside of the knife protection box is covered and the safety switch is actuated only in this condition!

In addition, a cover on the discharge belt is required which prevents access by the operator into the cutting chamber; removing it during operation must not be possible!

3 Operating instructions

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



Also follow the safety instructions in chapter 1.1!



Make sure that you are connected to the right machine with your tablet PC!

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 person may be present near the machine. The exception (2-man operation):



- Transport of machine and machine parts
- Commissioning
- Maintenance activities

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

- When reaching into the bottom of the knife protection box during operation!
- When operating the machine without lids on the front and rear as well as on the control box drawer!
- Manipulating or deactivating the safety devices on the machine!

Working on the machine without lids installed on the front and rear as well as on the control box drawer is permitted only for Rühle service technicians during maintenance phase!

Make sure before each lifting operation that the standard trolley sits correctly in the standard trolley support of the lifting unit and that it is locked!

No persons or objects may be present in the swivel range of the lifting unit!

The supervisor must be notified if hydraulic oil escaped from the hydraulic cylinder is noticed in the chamber!



The operator must make sure that no persons, who do not know the hazards of the machine or cannot anticipate them, are about in the area of the machine!



The tablet PC may only be operated by finger touch or with a stylus. Using any objects (e.g. knife) is prohibited!



When inserting the knife (funnel cover), make sure that the cutting edge or the guide rails are not damaged!

4 Cleaning instructions

The cutting centre has been designed to allow for complete cleaning of all parts that come into contact with the food product.

4.1 Safety instructions

- Also follow the safety instructions in chapter 1.1!
- The cleaning staff must notify the supervisor immediately of any defects on the machine!
- The cleaning staff must notify the supervisor immediately of any hydraulic oil leaks!
- 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 to remove 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 outside surfaces,
- worktable and tool magazine,
- inside of the knife protection box,
- cutting chamber,
- pre-compactor (filling area),
- conveyor belt (filling area) and
- (working) funnel.

The tablet PC and its holder must be cleaned manually and not exposed to any 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.

Cleaning preparations:

To ensure optimum cleaning, some components of the machine must be removed.



The following sequence must be complied with due to safety reasons!

1. On the tablet PC first start the "Cleaning mode" program to move the plunger plate to the cleaning position.
2. Next, on the tablet PC start the "Grid changing mode" program to move the cut-off knife and grid to the removal position.
3. Remove the plastic plate from the worktable as well as any object lying on the machine.
4. Remove the standard trolleys from the lifting unit as well as under the knife protection box.
5. Move the lifting unit to its top position.
6. Turn the main switch of the machine to "0"!
7. Open the knife protection box, remove the guide plate and then open the door.
8. Unscrew the handle nut to loosen the cut-off knife.
9. Remove the cut-off knife and hang the cut-off knife on the bracket provided.
10. Remove the grid frame with the knife levels, disassemble the parts and hang all parts on the brackets provided.
11. Remove the conveyor belt (filling area). Proceed as follows:
 - Reach with both hands into the gripping openings of the belt support.
 - Pull them from the guide, remove the conveyor belt (filling area).
 - Remove the belt from the support.
12. Open the levers of the knife (funnel cover) and remove them.

13. Take out the knife (funnel cover) to the top with both hands.
14. Remove the plunger plate.
15. Pull out the pre-compactor (filling area) against the stop and remove the shaft and the adapter.

5 Service: Care, maintenance, repair

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



Also follow the safety instructions in chapter 1.1!



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



Wear cut protection gloves when working on the blades!



Reaching into the inside of the machine by opening the side covers is strictly prohibited when performing "Regular care" activities!



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 5 minutes is observed after switching off the machine to allow the capacitors of the frequency and servo converters to discharge to a harmless voltage level!



When working on the hydraulic system of the machine, ensure that

- this is only done by qualified personnel!



- it is always disconnected from the mains!
- it is depressurised!
- the system must be vented after changing the oil or individual components!



Use of lubricants - hygiene area

- None



Use of lubricants - others

- AUTOL TOP 2000, high pressure grease with synthetic base oil (soap basis)

Personal protective equipment:

Protective gloves (EN 374), eye protection (EN 166), protective clothing (EN 14605), protective mask (EN 1731)



- Gear wheels (funnel cover - inside)
- Drive shaft (lifting unit arm - inside)
- Lifting spindle (lifting unit - inside)
- Drive shaft (pre-compactor - inside)
- Splined hub (drive/pre-compactor - inside)



[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) Sharpen the cut-off knives with the knife sharpener and check for any chipped blades or other damage!

- c) Sharpen the grid knives in the knife levels with the knife sharpener on both sides and check them for any chipped blades or other damage!



Grid knives must be resharpened at least every 50 working hours on a slip-resistant underlay using only little pressure and a Rühle knife sharpener!

- d) Check the rollers of the eccentric shafts (drive shaft for the knife level) and of all grid frames:
 - a. For easy running and axial play!
 - b. For abrasion (plane surfaces)!
 - ⇒ Replace defective rollers!
 - ⇒ In case of abrasion, check the corresponding sliding surface on all knife levels for damages!
 - ⇒ Replace defective knife levels!
- e) Visual check for changes or damage on all machine sides and accessible machine parts, e.g. the knife levels, lock of knife protection box and door, hooks (lock) of the worktable. The machine must be shut down in the event of any damage or changes!
- f) Visual inspection for hydraulic oil loss under the machine!
- g) Check the standard trolley support and tipping device of the lifting unit for easy movement. Swinging of the standard trolley supports must always subside horizontally to be able to engage in the fork of the tipping device!

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) Carry out a test run with open machine (caution: moving parts)!
- c) All inspection activities and resharpening tasks specified under "Regular Care"!
- d) Check knives (funnel cover) for chipped blades and other damages, sharpen if necessary!

Only sharpen so that there is no gap between the knife and the funnel wall when the shaft is closed!

- e) Check guide rails (funnel cover) for abrasion or damages!
- f) Change the oil of the hydraulic system! For filling, see 7.1 Technical data!
- g) Leak test of the hydraulic system!
- h) Check hydraulic hoses for damages or cracks! Defective hydraulic hoses must be replaced!



Hydraulic hoses must always be replaced at an interval of 2 years (for increased loads and usage*) or 6 years (for normal loads and usage)! See embossed date.

This represents a measure for the *Preservation of safe condition* according to para. 10 (1) Operational Safety (German BetrSichV).

No hazardous situation may arise from extending the changing intervals which may cause injuries to employees or other persons!

The bursting pressure of the hydraulic hoses must be four times as large as the highest pressure under operating conditions.

*Increased load and usage, e.g. through multiple shift operation or short cycle times of the machine or pressure pulses.

- i) Check the distance between cut-off knife and grid frame; adjust if necessary!
- j) Lubricate machine parts according to the list "Lubricant use" at the beginning of this chapter!
- k) Read operating hours and error log on the tablet PC and examine any faults that have occurred!
- l) Read the error memory (frequency and servo converter)!

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 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:
 - Hydraulic system (unit, cylinder, hoses)
 - Grid drives 1 and 2
 - Cutter drive
 - Funnel cover drive
 - Lifting unit drive
 - Pre-compactor drive
 - Conveyor belt drive

All gear units/motors are equipped with oil drain plugs.

2. The following components have lubricating grease:
 - Gear wheels (funnel cover - inside)
 - Drive shaft (lifting unit arm - inside)
 - Lifting spindle (lifting unit - inside)
 - Drive shaft (pre-compactor - inside)
 - Splined hub (drive/pre-compactor - inside)

7 Technical documentation

7.1 Technical data

Supply voltage:	400 V 50/60 Hz 3-phase AC / N / PE
Power consumption:	14.0 kW

Full-load current:	28.9 A
Back-up fuse max.:	32 A
Protection class:	IP54
Protection class:	1
Ambient temperature:	+2 °C to + 40 °C
Cut product temperature:	-5°C to + 80°C
Dimensions, W x H x D:	2890 x 2343 x 1494 mm
Workspace, W x H x D:	3440 x 3145 x 3000 mm
Funnel size:	120 x 120 x 530 mm
Cut-off length:	1 - 30 mm
Cutting speed:	200 sections/min. (pulsating) 320 sections/min. (continuous)
Cutting output max.:	3500 kg/h
Size of knife level to	
Grid frame 5x:	5, 10, 15, 20, 30, 40, 60 mm
Grid frame 6x:	6, 12, 24, 30, 60 mm
Grid frame 8x:	8, 24, 40 mm
Machine weight:	2000 kg
Transport weight:	2600 kg
Lifting unit, load capacity:	250 kg
Worktable, load capacity:	30 kg
Foundation load:	11,3 kN/m ²
Emission sound pressure level:	75 dB(A) ±5.0 dB averaged, when idling; accuracy class 3 as per as per DIN EN ISO 11204: 2010
Measuring instrument:	Brüel & Kjær Type 2240

Hydraulics

Oil tank:	8 litres (filling 5 litres)
Oil:	Mobil SHC Cibus 32, NSF H1 registered
Max. operating pressure:	120 bar

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

The manufacturer hereby declares		that the following product	
Name:	Rühle GmbH	Type:	SR 3 BiTurbo
Legal form:	Lebensmitteltechnik	Designation:	Cutting Centre
Address:	Beim Signauer Schachen 10 79865 Grafenhausen Germany	from serial no.:	0100

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: 2009-07 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 13871: 2015-01 Food processing machinery - Cubes cutting machinery - Safety and hygiene requirements
- EG 1935/2004 Regulation on materials and articles intended to come into contact with food.
- EU 10/2011
- EG 2023/2006 Regulation on good manufacturing practice for materials and articles intended to come into contact with food.

	Signed by:	Person authorised for the documentation:
Place of issue:	79865 Grafenhausen	Name: Jürgen Stegerer
Date of issue:	24 February 2020	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

Signature:



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