

MPR 1500 / MPR 1500 Turbo Echte Originale.



• Installing the machine



• Operation



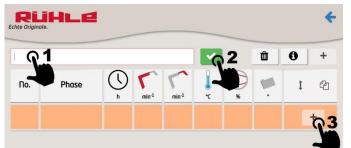
- 1) Frame
- 2) Type plate
- 3) Main switch
- 4) Control wheel
- 5) Emergency stop button
- 6) Side panel
- 7) Plug for work without mixing arm
- B) Operation panel (Tablet-PC)
- 9) Condensation flap
- 10) Machine foot
- 11) Trolley reception
- 12) Lid external
- 13) Tumbling arm
- 14) Lid inner
- 15) Drum
- 16) Mixing arm
- 17) Bail wire rope
- 17) Dull Wile Top
- 18) Lifting unit
- 19) Mounting aid scraper
- 20) Discharging aid (Trolley connection)
- 21) Installation wrench trolley reception
- 22) Mounting aid tumbling arm
- 23) Trolley (optional)

Recipe selection / Recipe start

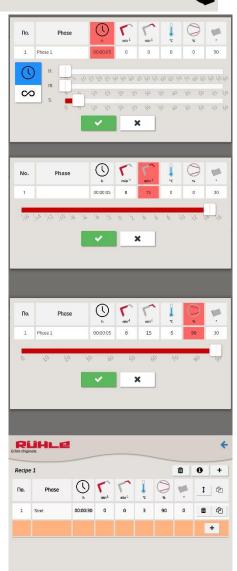


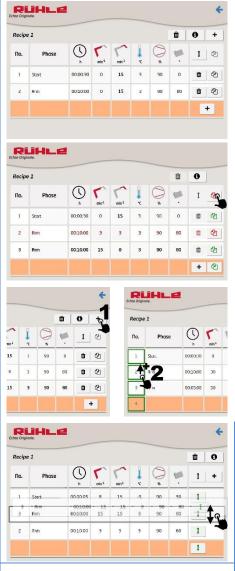
• Programming / Programming recipes

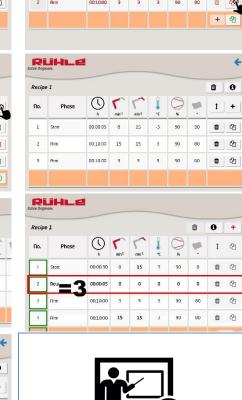












RLIHLE



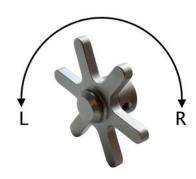
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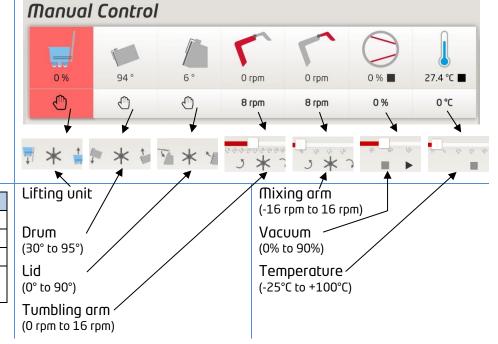


* • Control wheel - Manual operation



Limit stop left	Limit stop right
Lid close	Lid open
Swing drum down	Swing drum up
Lifting unit downwards	Lifting unit upwards
Tumbling system	Tumbling system clockwise
counterclockwise	

III • Manual settings



Cleaning











Translation of the original instructions

RLIHLE - Miknetum

Type: MPR 1500 / MPR 1500 Turbo

Rühle GmbH, Beim Signauer Schachen 10, 79865 Grafenhausen Germany

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Table of contents

Safe	ety instructions	♂
1.1	Safety instructions	3
1.2	Remaining risk of accidents	6
1.3	Intended use	7
Inst	allation instructions	8
2.1	Machine transport and setup	8
2.2	Workplace description	9
2.3	Connecting the machine	10
Оре	rating instructions	10
Clea	ning instructions	13
4.1	Safety instructions	13
4.2	Cleaning agents and disinfectants	14
4.3	Cleaning procedure	15
Serv	rice: care, maintenance, repair	16
5.1	Regular care	17
5.2	Regular maintenance	18
5.3	Repairs and spare parts	18
Disp	osal	19
Tecl	nnical documentation	19
7.1	Technical data	19
7.2	Electrical circuit diagram	20
EC D	Declaration of Conformity according to Directive	
		21
EC D	Declaration of Conformity according to Directive	
		22
	1.1 1.2 1.3 Institute 2.1 2.2 2.3 Ope 4.1 4.2 4.3 Serve 5.1 5.2 5.3 Disp Tech 7.1 7.2 EC D 006/42 EC D	1.2 Remaining risk of accidents 1.3 Intended use

Status: 09 March 2023 (Version 2.4)

Subject to change



1 Safety instructions

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



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 low temperature/frost.



Warning of hot surface.



Warning of suspended load.

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 1.1h!
- 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 511! (e.g. gloves against cold)



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)

Care/maintenance



Wear ear protectors according to EN 352-1! (e.g. earmuffs)





[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.]

III 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 damages on all machine sides and accessible machine parts, e.g. steel cables and chain. The machine <u>must</u> be shut down in the event of any damage or changes!
- b) Check the safety switches as follows:
 - Start the machine. Press the emergency-stop switch. If the machine has not switched off, it <u>must</u> be shut down immediately!
 - Open the outer lid 20 mm. Swivel the drum via "manual control". If it is still possible to swivel the drum the machine must be shut down immediately!

!!! To **shut down** the machine, the emergency-stop switch must be pushed to "Emergency-Stop", the main switch turned to "0" - OFF" and the power plug pulled from the outlet! Take the Tablet PC from the bracket and switch it off permanently. 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.

III 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!

There is a risk of crushing between motor protection and machine base cover. Staying in the swivel range of the drum is therefore strictly prohibited!

!!! All life cycles phases



Work on the cooling unit and cooling system may only be carried out by a refrigeration installer!



Temperatures to -25 °C may be produced in the drum. Wear hand protection!

!!! All life cycles phases

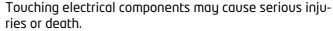


Staying beneath the lifting unit (standard trolley support) and reaching into the area of moving parts is strictly prohibited. 200 litre standard trolleys with lifting claws must be used!



!!! Maintenance







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 may be removed only while performing maintenance (control cabinet, side cover)!



The start-up alarm (horn) is extremely loud while the side cover is off. Wear hearing protection!



Beware of hot or cold surfaces, e.g. drives, cooling, unit, during maintenance work!



The Miknetum has been solely designed for mixing, salting/seasoning, marinating and tumbling meat products and salads. 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!
- The lifting unit may only be used for 200 litre standard trolleys with lifting claws and must not be overloaded (max. 400 kg)!
 - Lifting of persons is strictly prohibited!
- 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 Miknetum.

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!

Ensure that the machine is stable!



Make sure the machine bases have contact with the setup surface and are then tightened!

<u>Lifting unit, load capacity:</u> Ensure that the max. filling quantity of 400 kg per standard trolley is not exceeded!

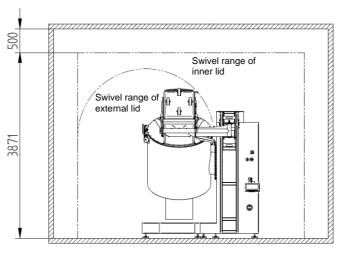


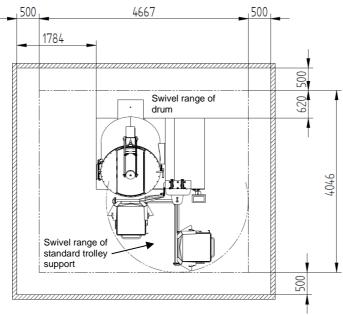


Foundation load: 8,3 kN/m²!

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.

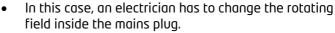


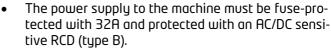
The machine must be shut down until a damaged power supply line has been repaired!

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!







3 Operating instructions

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



Also observe Chapter 1 Safety instructions!



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

Depending on the application programs, the drum is moved automatically. While the program is running, no person may stand within the working range of the



machine (front distance at least 1.2 m over the entire machine width).

Before the drum moves automatically, a 5 second alarm (horn) sounds.

If the power fails when a user program is being executed the machine will react as follows when the power supply is reinstated: it will start up again automatically and the program will continue from that point at which it was interrupted by the power failure. The startup warning (horn) will sound before this restart.

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):

- Installation and removal of inside and outside lid
- Installation and removal of inside lid holder
- Installation and removal of tumbling arm
- Installation and removal of mixing arm
- Installation and removal of standard trolley support
- Installation and removal of protective gearbox cover
- Transport of machine and machine parts
- Maintenance work inside the drum

Depending on the user programs, temperatures down to - $25\,^{\circ}\text{C}$ may be generated in the drum. Take the corresponding precautions.

Do not touch the tumbling arm / mixing arm with your hands or any object when they are moving! Their rotational speed while the inside lid is open is restricted for safety reasons!

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 person may be present in the swivel range of the drum!

The drum may be swivelled only when the outside lid is closed and locked!





The drum can only be swivelled after the lifting unit has moved to the bottom. Prior to starting a recipe, the lifting unit must therefore be moved down again!



When emptying the drum corresponding appropriate precautions must be taken to ensure that no person stands in the discharge area of the machine!

Make sure when mounting (or adjusting) the tumbling arm, mixing arm (alternative blind plug), standard trolley support as well as the chain on it that the pertaining locking pins are correctly locked!

No person may stand in the swivel range of the lids!

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!

If the drum is inclined downwards and you aerate the drum or even open the inside lid, the goods will fall out of the machine.



Remember that the outside lid and its lock may jump open during unlocking!

Make sure each time work commences:

- that the outer lid is closed and locked!
- that the lid seal has been inserted correctly by checking at program start whether a pressure loss is indicated on the pressure display (if the machine is able to create a vacuum). If this is the case, the seals have been mounted correctly. Otherwise, check the seals.

Please refer to the brief instructions supplied with your machine regarding the manual operation of the manual switch control.



The inside lid cannot be opened when there is a vacuum in the machine or if it has not yet been fully aerated.

If you interrupt a program by pressing "Pause", you will be prompted to aerate when "Open lid" is actuated. Only after the drum has been evacuated will you be able to open the inside lid by actuating it again.





The drum can be set to any position between 30° and 95° (= discharging position) so that it can be used for any operating process.

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

4 Cleaning instructions

The Miknetum has been designed to allow for complete cleaning of 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 to remove contamination (e.g. protein, limescale) must be used!
- The cleaning agents and disinfectants must be prepared to a solution as described in the product data sheet of the manufacturer!

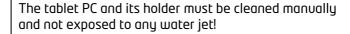


Personal protective equipment must be worn as described in Chapter 1.1!



Cleaning with high-pressure cleaner is only permitted for:

- all outside surfaces,
- drum,
- lid and lid seal,
- intake filter and air intake pipe,
- tumbling arm,
- mixing arm and
- blind plug



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	Concen- tration for appli- cation [%]	Expo- sure times [min]	Temper- atures I°C1	
15207	FINK - Spül ASS	Alkaline foam cleaner, mild		1.0 - 5.0	5 - 15	20 - 50	
19402	FINK - Superfet- tlöser	Alkaline foam cleaner		0.5 - 5.0	5 - 20	20 - 50	
10030	FINK - FC 30	Cleaning and disin- fection, combined	line	1.0 - 3.0	5 - 15	20 - 50	J]
18556	FINK - FC Power- foam A2	Alkaline foam cleaner	alkaline	1.5 - 3.0	5 - 20	20 - 50	daily
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 disin- fectant	tral	100	5	RT	daily
13304	FINK - Antisept E	Alcohol-based disin- fectant	neutra	100	5	RT	무



18803	FINK - Alu-Rei- niger	Acid foam cleaner	acid	2.0 - 5.0	5-15	20 - 50	e 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	Опсе
17312	Ökoron® 12	Acid disinfection		0.5 - 3.0	5	Cold	U
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.

- Remove the mixing arm and the tumbling arm from the drum!
- Simply pull off the stripper rubber at the tumbling arm from the outside to the inside.
- Pull the lid seals off the insides of the lids!
- Remove the intake filter at the upper lid edge out of the bracket.
- Remove the tablet PC from the holder and close it.¹ Fold up the holder!

 $^{^{\}mathrm{1}}$ depending on the version of the tablet holder



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, maintenance and repair. The respective qualification certificate must be issued explicitly for the corresponding task.



Also observe Chapter 1 Safety instructions!



Only qualified technicians may carry out repairs on the cooling system of the machine!



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

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



Use of lubricants - hygiene area

- Multi-purpose grease OKS 476 white, for food technology NSF H1 Req. No. 137619
 - Replacing seal rings



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)

- Replacement of moving parts, e.g. drive for swivelling the drum, flanae drive tumblina arm
- 5182 PYROSHIELD® SYN OPEN GEAR GREASE, synthetic high-performance lubricant (synth. basic oils)

Protective equipment:

Protective gloves (EN 374), eye protection (EN 166), protective clothing (EN 14605), facial protection (EN 1731), Provide adequate ventilation before and after use. Do not eat, drink or smoke durina usel

Replacement of moving parts, e.g. brass ring drum swivelling (drum side)



[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 the hygienic condition and function of lid seals!
- Check function and firm seating of the closures at the stripper and mixing arms (or blind plugs) as well as the lifting unit!
- d) Check the hygienic condition of the stripper rubber on the tumbling arm!
- e) Clean air intake pipe thoroughly!
- Check the drum positioning; contact Rühle service if necessary!



- g) Check the lifting unit (standard trolley support)!
- h) Check the holders of inside and outside lids!
- i) Check the chain lock for flawless function!
- j) Visually check the chain for wear!
- k) Visually check the steel cable for fraying!

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) Check the air filter and air oil separator of the vacuum pump and replace, if necessary!
- d) Change the oil in the vacuum pump!
- e) Check the cooling performance of the cooling unit; service, if necessary, and clean condenser!
- f) Check the function of pressure transmitters and temperature sensors!
- g) Inspect the hoses (vacuum system)!
- h) Check the radial shaft seals for tightness; replace otherwise!
- i) Read out the error memory (frequency 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!

- The machine contains a cooling system filled with the refrigerant R452A. It must be pumped off by a refrigeration installer and then disposed of correctly!
- 2. The following components contain oil:
 - a. Lid drive (lubricating grease)
 - b. Tumbling arm drive
 - c. Mixing arm drive
 - d. Slewing gear
 - e. Lifting unit drive
 - f. Vacuum pump
 - g. Compressor (cooling unit)

All gears/motors except for the compressor are equipped with oil draining screws. The compressor must be drilled open for draining the oil.

7 Technical documentation

7.1 Technical data

Supply voltage: 400 V 50/60 Hz 3-phase/ Π/PE

Power consumption: 14.6 kW
Full-load current: 27.1 A
Back-up fuse max.: 32 A
Protection class: IP54
Protection class: 1

Ambient temperature: $+2 \text{ to } 40 \,^{\circ}\text{C}$

Dimensions, W x H x D: 2485 x 2664 x 3066 mm Workplace, W x H x D 4667 x 3871 x 4046 mm

Machine weight: 3100 kg
Transport weight: 3200 kg



Container size: 1500 litres 900 litres Max. filling:

Refrigerant: R452A, 0.76 kg Mixing arm speed: -16 to +16 rpm Tumbling arm speed: 0 to +16 rpm

Vacuum: 0-90% Lifting unit, load capacity: 400 ka Foundation load: $8.3 \text{ k}\Omega/\text{m}^2$ Emission sound pressure level: $L_{DA} \le 70 \text{ dB(A)}$ Measured according to: **DIN EN ISO 11201**

accuracy class 2

Measured when: while idling without product, at maxi-

mum speed

The data on the type plate principally applies; it is located at the front of the machine next to the main switch. In case of deviations contact the manufacturer for a juritten confirmation of the datal

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!



EC Declaration of Conformity according to Directive 2006/42/EC- MPR 1500

The manufacturer hereby declares that the following product

Name: Rühle GmbH Tupe: **MPR 1500**

Lebensmitteltechnik Legal form:

Address: Beim Signauer Schachen 10 Designation: Miknetum

79865 Grafenhausen From series no. 0423

Germany

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:

DID FD 1672-2: 2009-07 Food processing machinery - Basic concepts - Part 2:

Hugiene requirements

DIN EN 60204-1: 2007-06 Safetu of machineru - Electrical equipment of ma-

chines - Part 1: General requirements

EC 1935/2004 Regulation on materials and articles intended to

EU 10/2011 come into contact with food.

Regulation on good manufacturing practice for mate-EC 2023/2006

rials and articles intended to come into contact with

food.

Signed by:

Person authorised for the documentation: Place of issue: 79865 Grafenhausen Name: Jürgen Stegerer

Germanu

Date of issue: 27 Mau 2019 Address: Rühle GmbH Position of the sign-

Beim Signauer Schachen 10

79865 Grafenhausen

Germany

ing person in the company:

Name of the signing

+ A1: 2009-10

Mr. Claus Rühle

Management

Signature:

person:

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- MPR 1500 Turbo

The manufacturer hereby declares that the following product

Name: Rühle GmbH **MPR 1500** Tupe:

Legal form: Lebensmitteltechnik Turbo Address: Beim Signauer Schachen 10 Designation: Miknetum

79865 Grafenhausen From series no. 0448

Germany

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:

DID FD 1672-2: 2021-05 Food processing machinery - Basic concepts - Part 2:

Hugiene requirements

DIN EN 60204-1: 2019-06 Safetu of machineru - Electrical equipment of ma-

chines - Part 1: General requirements

EC 1935/2004 Regulation on materials and articles intended to

EU 10/2011 come into contact with food.

Regulation on good manufacturing practice for mate-EC 2023/2006

rials and articles intended to come into contact with

food.

Signed by:

Place of issue:

Germany

Date of issue: Position of the sign-

ing person in the

company: Name of the signing

person:

79865 Grafenhausen

02 March 2023

Management

Mr. Claus Rühle

Signature:

Person authorised for the documentation:

Name: Jürgen Stegerer

Address. Rühle GmbH

Beim Signauer Schachen 10

79865 Grafenhausen

Germany

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