

RÜHLE

Echte Originale.

Original IR 56

Easy smart curing with
56 needles

www.original-ruehle.de



EN

56 needles achieve up to 5.000 kg of curing per hour. The 350 mm-wide support surface ensures an ergonomic operation. An innovative machine concept that delivers not only substantial time savings but also overall better quality.



Smart needle system

Program-controlled actuating drives automatically switches from single-needle to beam control or to cleaning control. Only very rarely must a needle be changed manually; but even that is easily done.



Intuitive, large-format screen

The control computer synchronises nine drive units to ensure seamless functioning. During operation the system senses any changes and rapidly adjusts the Original IR 56 to the new conditions. The process data are documented and all settings and operating- or cleaning-related data are continuously shown on the screen for the operator to view.



Rotary filter for brine filtration

Everything that does not fit through the needles is filtered out of the returning brine. Lumps of protein or spices are crushed and mixed again with the brine. Thus, everything that should be in the brine remains, and everything else is safely filtered out. The entire system is easily removed, cleaned and re-assembled. The rest is a fully automatic function.



Push-button loading

No need to lift bins from the floor onto the belt. Instead, a lift accepts a trolley loaded with five bins and automatically delivers one bin after another onto the belt. This working method ensures ergonomic, more efficient loading.

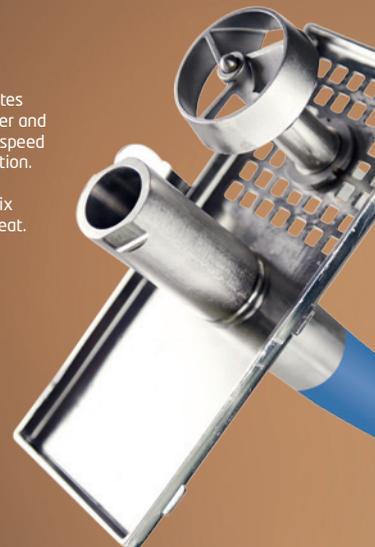


Softer for better protein extraction

Fine angled blades cut right through the meat with surgical precision. A suspension system for the blades enables processing of bone-in-meat parts. During the process of cutting through the fibres, the meat structure is softened, activating actomyosin, the meat's own tenderiser. The result is increased fluid retention and tenderer meat.

Integrated propeller mixer

A fast-rotating propeller mixes a perfectly seasoned brine in just one minute. It distributes the spices and ingredients evenly in the water and dissolves them perfectly. A slower propeller speed maintains the mixing result throughout injection. Spices and ingredients thus remain evenly distributed, and are kept continuously in a mix action to enable uniform seasoning of the meat.



Original IR 56 summary

Equipment

Touch-PC control	✓
Process diagnostics system	✓
Variable operating speeds	✓
Single-needle control	✓
Stainless steel XXL impeller pump	
Rotary pump	✓
Softer	✓
Stainless steel belt with grip ridges	
Welded machine construction	✓
Cleaning assistant	✓
Automatic belt fastening	
Feed system	✓
Standard trolley clearance	
Fold-away workspace	

Technical specifications

Machine height	2.022 mm
Machine length	1.600 mm
Machine width	750 mm
Machine weight	750 kg
Connected load	400 V, 8,7 kW, 16 A
Performance	5.000 kg/h
Injection rate	60 mm
Belt width	350 mm
Rows of needles	4
Feed inlet height	200 mm
Injection volume	5 - 80 %
Pressure	1 - 5 bar



Accessories



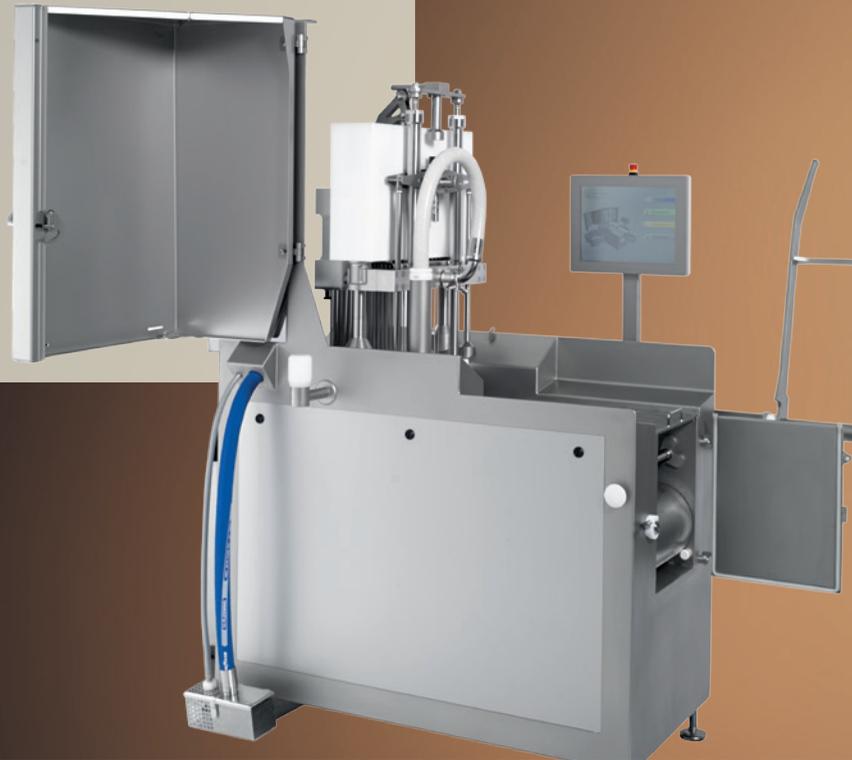
Fish accessories



Softer



Standard trolley (200 lt), blue



The Original IR 56 processes both fresh meat with and curing with pickling salt. A quick clean rids the machine of pickling salt, preventing red colouration in white products. Similarly, different seasoned brines can be used without concern of them mixing. The end result always tastes exactly as it should.



The single-needle control ensures that only the exact amount of brine required in the cycle is used. Existing brine in the system cannot flow back into the fresh brine container but remains in the machine where a rotary filter removes residues. Cross-contamination of fresh brine is thus prevented. Bacterial contamination from fish to fish is prevented due to this process as possible.

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