

RÜHLE

Echte Originale.

Original MPR 600

Two-trolley HighTech mixing, tumbling and marinating

www.original-ruehle.de



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Equipped with a fast feed system, the Original MPR 600 has a container volume of 600 lt and can hold 410 kg of mixing product. From cooling to vacuum treatment to variable arm speeds, this machine is perfectly designed to achieve the optimum results. The secret of this success lies in its control technology, reflecting decades of experience.

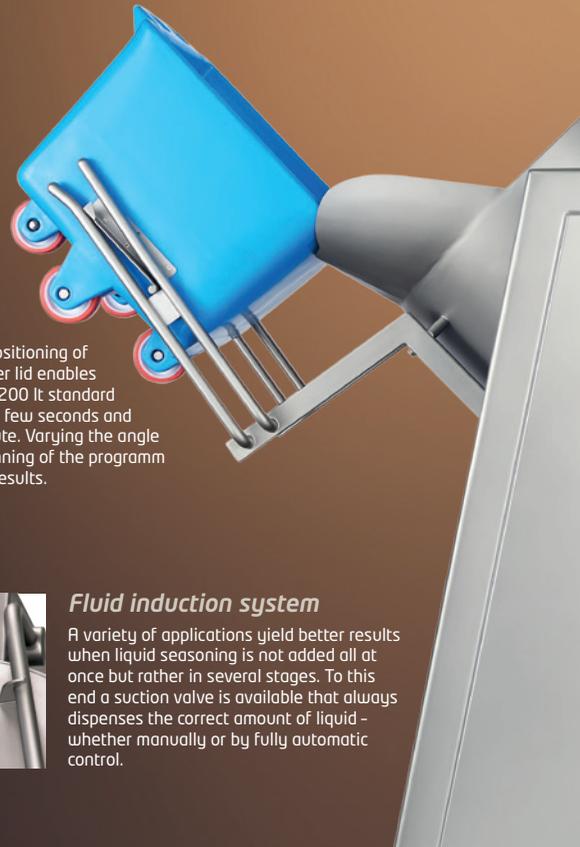
Mixing and kneading

The container can be tilted to different angles. The large-diameter container enables good rolling of the mixing product. The rotational speed of the mixing arm ranges from 1 to 25 rpm. An arm with a large working surface, but no edges or angles, does the rest.



Perfect scraping

The outer contour of the mixing arm is designed for gentle handling and processing of delicate products. A rotating scraper keeps all container surfaces perfectly clean. Everything remains within the mixture, and nothing is left unprocessed.



Precise temperature control

The powerful cooling unit inserts the coolant directly into the perfectly insulated container. This enables very fast temperature regulation and very precise adaptation to all temperature requirements. Optionally, the cooling unit can also be run as heat pump and supply heat up to 80°C.

Integrated feed system

Automatic, push-button positioning of the container and container lid enables integrated feeding with a 200 lt standard trolley. Filling takes only a few seconds and emptying less than a minute. Varying the angle of the drum during the running of the programm guarantees the optimum results.



User-friendly programming

Twelve parameters are easily accessible at any stages. Recipes can be created intuitively, and everyday tasks are easily facilitated by a smaller control interface. All made possible by perfect software and reliable hardware.



Fluid induction system

A variety of applications yield better results when liquid seasoning is not added all at once but rather in several stages. To this end a suction valve is available that always dispenses the correct amount of liquid - whether manually or by fully automatic control.

Original MPR 600 summary

Equipment

Touch-PC control	
Tablet control	✓
100% container insulation	✓
Motorised lid	✓
Swivel-locking lid	✓
Container swivelling	✓
Direct cooling system	✓
Stainless steel air canal, cooled	✓
Sterilisation system (90%)	✓
Feed system	✓
Counter-rotating mixing arm	
Bayonet arm attachment	✓
Quick arm fastening	
Scraper, click assembling	
Scraper, pressure assembling	✓

Technical specifications

Machine height	2.140 - 3.000 mm
Machine length	1.580 - 1.950 mm
Machine width	2.140 mm
Machine weight	1.400 kg
Connected load	400 V, 3 kW, 16 A
Filling capacity	410 kg
Container size	600 lt
Coolant	R 404
Variable arm drive	0 - 25 rpm
High-vacuum system	0 - 95 %



Accessories



 Schnitzel and steaks are very delicate and fall apart easily. Consequently, mixing and marinating must be very gentle. The Original MPR 600 provides gentle but effective marinating. In addition, vacuum cooling has a tumbling effect on the meat. The marinade is evenly distributed, making the meat juicy and tender.

 Whether wet or dry marinade, fish filets or cubes, marinade and spices are evenly distributed. The mixing arms handle the delicate pieces of fish very gently and prevent them from damaging each other. The vacuum cooling enables more efficient mixing. And much less seasoning goes to waste.

 Fine deli salads require even distribution throughout an entire batch. Delicate ingredients must be treated thoroughly yet gently. The Original MPR 600 does both tasks perfectly for any conceivable salad. Insofar as the mixing process only takes a few minutes, loading is achieved within seconds.

 For ready-made muesli, the correct distribution of the ingredients is very important. Ingredients that differ in weight and size must be distributed in such a way that the consumer encounters the same consistency in every spoonful. The Original MPR 600 achieves this in only a few minutes with consistently good results and under ideally hygienic conditions.

 The uniform distribution of seasoning reduces its use. 50% of the amount of seasoning usually required can be saved in one mixing cycle of the Original MPR 600. Knotted spaghetti, the hard-to-reach interior of penne and the sticky consistency of risotto are no problem at all. In the Original MPR 600, spices and marinades are distributed their way everywhere.

 Whether in fruit salad or punch, fruit always presents a very difficult mixing task. Fruit is very sensitive to pressure. And depending on shape and weight of the pieces, response to mixing varies. For this reason, the gentle mixing arm allows the fruit to roll rather than moving it as such. Consequently, uniform distribution is achieved without damaging the fruit.

 Vegetables are extremely sensitive. Seasoning broccoli or cauliflower florets in particular poses a tremendous challenge. But even these mixing tasks can be done perfectly by the Original MPR 600, without damage, through simultaneous uniform seasoning. The scraping/mixing technique prevents pockets of overseasoning.

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