

# RÜHLE

Echte Originale.

## Original GR 50

Stands up to the toughest operation

[www.original-ruehle.de](http://www.original-ruehle.de)

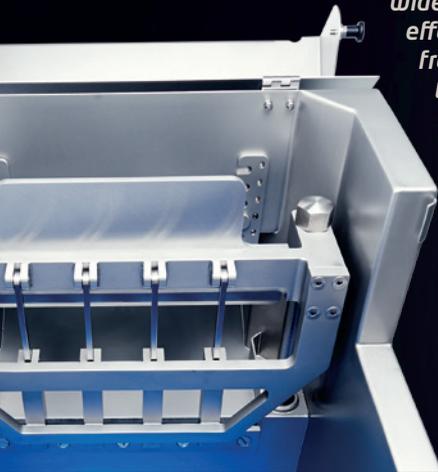


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**Versatile in products such as meat, fish, vegetables or butter, this machine will cut virtually any semi- or deep-frozen product fast and reliably.**

### Four strong vertical knives

The knife beam cuts slices of 35 mm thickness, 45 times per minute. Four vertical blades divide the slices into 65-mm-wide pieces. The strong blades effortlessly separate the frozen blocks. Depending on the amount of water, the product can be cut from between  $-40^{\circ}\text{C}$  to  $+80^{\circ}\text{C}$ .



### Mechanically driven

The knife beam is positioned at a right angle to the approaching cutting block. Consequently, cutting is very precise and has a high degree of repetitive accuracy. Power transmission is provided by a low-maintenance mechanical gear motor that ensures years of reliable performance.



### Material guide system

Bin contents are dumped out onto the flexible work surface. Often during the production the block ends up insecurely positioned. For this reason, a track turns the contents of the bin back onto their smooth bottom side. A vertical stop with an adjustable height can be set between 80 to 250 mm and guides the product securely and precisely.



### Easy, convenient loading

Loading is performed at a convenient height of 1.050 mm. From this point a railtrack aids transport into the machine, where an automatic lifting device takes over. It positions the cutting block onto the ideal drop height for a safe sliding towards the knife.



### Safely, ergonomically and easily cleaned

Government-certified and designed in accordance with European standards, this machine offers the highest possible safety features. Intuitive design ensures an easy operation. Daily cleaning is the easiest of tasks.

### Secured trolley

Essentially any type of trolley can be securely stowed in the trolley cage. The trolley is fixed on all four sides, which prevents it from rolling away. The precise trolley positioning prevents spillage and ensures that the trolley is being filled evenly.



# Original GR 50 summary

## Equipment

Touch-PC control	
Serrated knives	
Vertical knife	✓
Fold-away workspace	✓
Angular beam	✓
Angled shaft	
Lateral pre-compacting	
Stabilisers for sliced goods	
Tool magazine	
Pressure-sensitive pre-compacting	
Multiplex-grid on roller bearings	
Stepless feed adjustment 1-32	
Mechanical drive system	✓
Mechanical pressure system	
Lift for Eurobins	
Automatic lifting system	✓
Single-foot undercarriage	
Garage for standard trolleys	✓

## Technical specifications

Machine height	1.626 - 1.838 mm
Machine length	2.035 - 3.059 mm
Machine width	838 - 1.559 mm
Machine weight	630 kg
Connected load	400 V, 6,9 kW, 16 A
Performance	3.000 kg/h
Height of shaft	250 mm
Width of shaft	440 mm
Working height	1.050 mm
Knife strokes	45 p/min
Standard trolley height	200 lt



## Accessories



Frozen meat blocks are easily cut into manageable 35 x 65 mm-size pieces. These are ideal for regulating temperature during cutting and mincing.



Deep-frozen blocks of vegetables are cut into smaller pieces for further processing. These smaller pieces are evenly distributed and heated during cooking and seasoning. The result is uniformly tender vegetables.



Frozen fish can be cut for further processing. The pieces cut by this machine are uniformly sized and thus are perfectly suited to further refinement.



Whether cheese or butter, the Original GR 50 can cut big blocks into uniformly small pieces. Butter and cheese can be further processed for portioning. When heated, they liquefy more quickly.



Blocks of frozen fruit can be prepared for jam production. Small pieces speed up the thermal process considerably. Even heating and consistent quality in the mixing process become achievable.

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