

# RÜHLE

Echte Originale.

## Original MPR 300

One-trolley HighTech tumbling and marinating

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



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**Equipped with a fast feed system, the Original MPR 300 has a container volume of 300 lt and can hold 220 kg of meat. From cooling to vacuum treatment to variable arm speeds, this machine is perfectly designed to achieve the best possible results. The secret of this success lies in its control technology, reflecting decades of experience.**

### Gentle yet effective tumbling

The container can be tilted to different angles. The large-diameter container enables good rolling of the 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.



### Flexible 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.



### 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 a pump and supply heat up to 80°C.

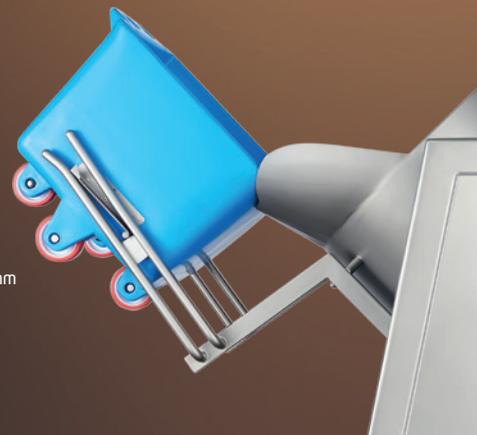


### Fluid induction system

Many applications achieve better results when liquid seasoning is added not at one go but rather in several stages. An intake valve serves this purpose by releasing just the right amount of liquid into the process - with manual or fully automatic control.

### 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 program guarantees the optimum results.



# Original MPR 300 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	2.100 - 2.600 mm
Machine length	1.380 - 1.800 mm
Machine width	1.900 mm
Machine weight	1.100 kg
Connected load	400 V, 4,2 kW, 16 A
Filling capacity	220 kg
Container size	300 lt
Coolant	R 404
Variable arm drive	0 - 25 rpm
High-vacuum system	0 - 95 %



## Accessories



Plough mixing arm



Scraper arm



Fluid induction system



Standard trolley (200 lt), blue



Tumbling in an upright container with an internal rotating arm offers substantial advantages: the meat is handled gently and can be processed at very low temperatures, and there is no concern of protein loss to the container wall. The Original MPR 300 consistently delivers top-quality results regardless of the filling quantity.



Too much movement can very quickly damage fish. Consequently, satisfactory water retention with fish is very difficult to achieve since it requires a lot of movement. Ensuring ideal regulation of parameters such as temperature and air pressure can substitute for movement and, together with the gently working arm, turn fish into a juicy and delicious experience.



With party catering or in industrial kitchens, meat products are mostly pre-cooked and regenerated later. Often that's followed by long periods of sitting on the buffet table, which negatively affects the quality of the meat. A brief tumbling can turn quality loss into quality improvement.



Vegetables, especially leafy vegetables, require different cooking times and differ in tenderness. The veins in a white cabbage leaf, for example, are very hard and unsuitable for consumption. Brief tumbling equalizes the difference in product fibres. Good vacuum control makes hard product fibres as soft as the naturally soft ones.