

RÜHLE

Echte Originale.

Original MPR 400

WLAN-enabled tumbling and marinating

www.original-ruehle.de



EN

Two independent arms, a feed system and a 400 lt container can process 300 kg of meat efficiently, fast and with incredible consistency. In addition, cooling, vacuum treatment and variable arm speeds ensure optimum operating results. The secret of this success lies in its control technology, reflecting decades of experience.

Two counter-rotating arms

The container can be tilted in different positions. The large-diameter container enables good rolling of the meat. The variable range of rotational speeds from 1 to 25 rpm allows endless variations for each arm. The two-arm-system provides air-pocket-free, uniform and very gentle processing of the meat.



Networked tablet PC control

The Original MPR 400 can be controlled by any tablet or smartphone. Recipes can be created intuitively, and everyday tasks are easily facilitated by a smaller control interface. Your own data can be stored safely using cloud software, which like the control app can be reloaded at any time.



Efficient scraper

The shape of the mixing arm is designed for handling and processing delicate products. A rotating scraper keeps the container surfaces perfectly clean. Nothing is left unprocessed: it all stays in the mixture.



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.



Adjustable vacuum system

Vacuum can be achieved rapidly or slowly depending on the product. Users can select a precise setting within the control range between 0 to 95% vacuum. A supply pipe installed directly inside the container's cooling jacket ensures that only chilled air enters the drum. As a result, frequent aeration has no effect on the container temperature.

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 400 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 | 1.780 - 2.900 mm |
| Machine length | 1.850 mm |
| Machine width | 2.200 mm |
| Machine weight | 1.500 kg |
| Connected load | 400 V, 12,6 kW, 32 A |
| Filling capacity | 300 kg |
| Container size | 400 lt |
| Coolant | R 404 |
| Variable arm drive | 0 - 25 rpm |
| High-vacuum system | 0 - 95 % |





Accessories



 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 two freely moving arms enable even more consistent top quality.

 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.

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