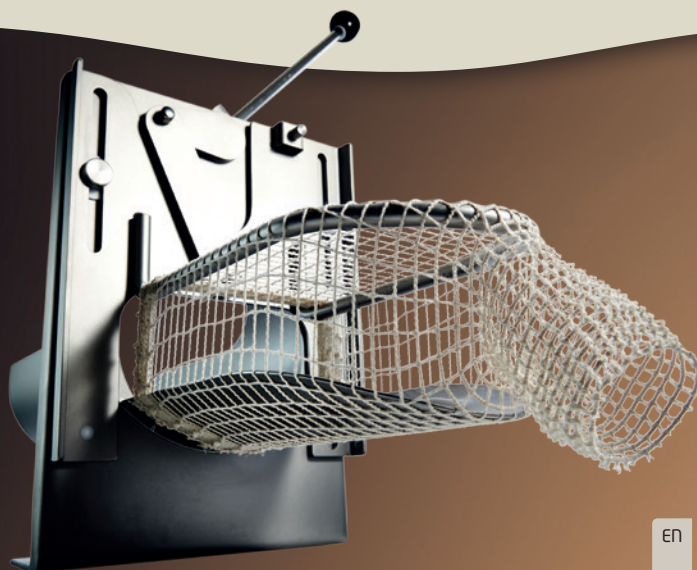


Original ER 1

Netting is simple and easy

www.original-ruehle.de

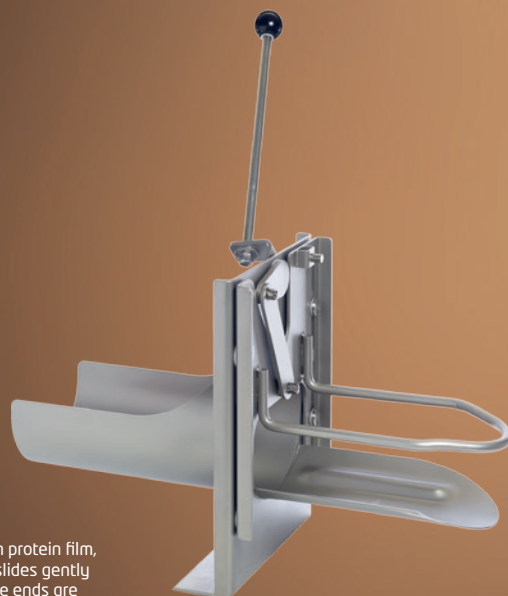


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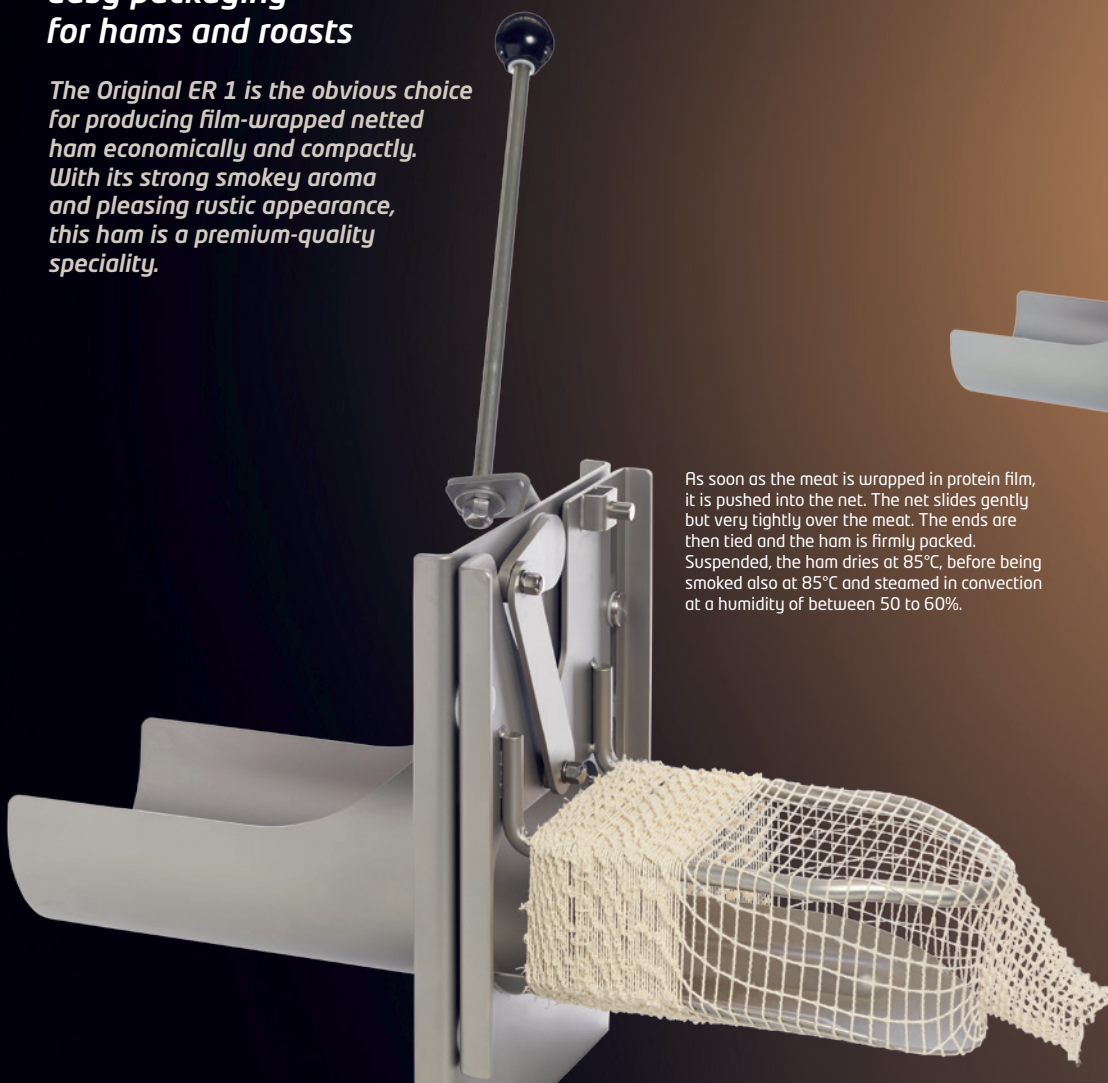
*With this easy, robust technology, netting can be done in seconds on any size table.
The Original ER 1 helps to get the ham or joint into the net without
damaging the protein film.*

Easy packaging for hams and roasts

*The Original ER 1 is the obvious choice
for producing film-wrapped netted
ham economically and compactly.
With its strong smokey aroma
and pleasing rustic appearance,
this ham is a premium-quality
speciality.*



As soon as the meat is wrapped in protein film,
it is pushed into the net. The net slides gently
but very tightly over the meat. The ends are
then tied and the ham is firmly packed.
Suspended, the ham dries at 85°C, before being
smoked also at 85°C and steamed in convection
at a humidity of between 50 to 60%.



Original ER 1 summary

Equipment

Touch-PC control	
Tool magazine	
Steerable castors	
Table fixation	✓
MAP gases in machine	
Different tool sets	
Computer-expert system	
Thermal label printer	

Technical specifications

Machine height	425 mm
Machine length	670 mm
Machine width	300 mm
Machine weight	16 kg
Packaging size	Feed inlet height max. 190 mm



Accessories



Ham netting



The Original ER 1 is the only way to produce film-wrapped, netted ham compactly and cost-effectively. The strong, smokey aroma and rustic appearance of this ham make it a particularly high-quality speciality. It has a meaty taste and looks great in appearance.

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