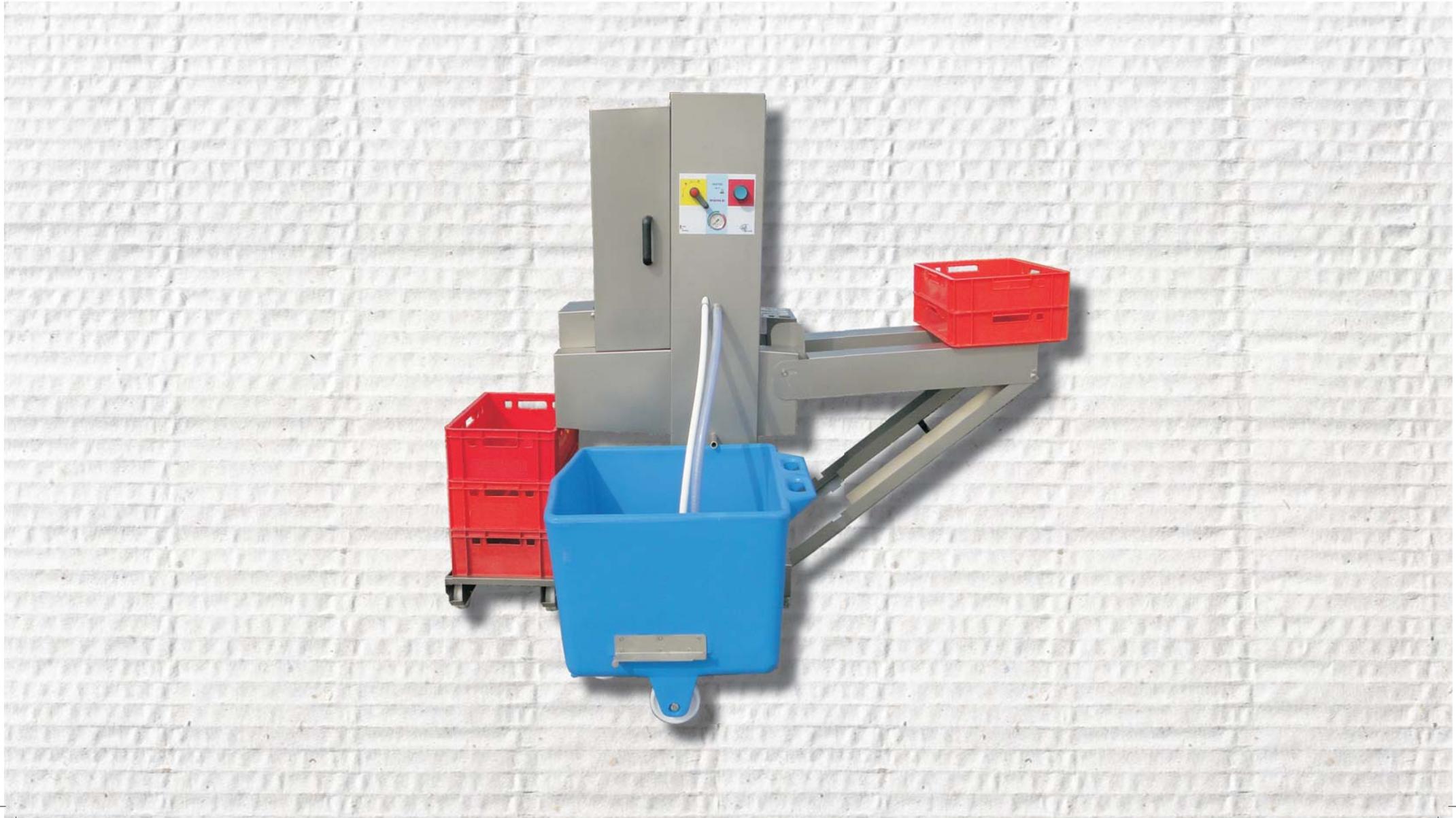


RÜHLE

Pioneer of
Food technology

The curing centre with 17 needles



Better results with HighTech curing

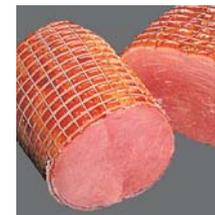
Amalgamating our 35 years of experience, we have spent two years developing the technology to upgrade our curing machines. Our goal to incorporate all technical achievements whilst maintaining the current cost of existing machines, required a great deal of hard work. We are now able to present a machine equipped with 17 needles for greater precision, performance and efficiency. Hygiene is not just a superficial aspect of this machine – it is the basic principle on which the whole machine is built.



Technical data

Machine height	1.850 mm	Speeds per stroke	23 mm
Machine length	930 mm	Belt width	250 mm
Machine width	580 mm	Rows of needles	2
Connected load	3,3 kW	Feed inlet height	280 mm
Machine weight	180 kg	Injection volume	5 - 60 %
Performance max.	1.500 kg/h	Pressure	0,5 - 4,2 bar

Subject to technical changes





The needle system

Each needle is controlled independently. Injection only commences when the needle penetrates the meat. If the needle comes into contact with bone, then injection at this point is stopped whilst neighbouring needles continue to pierce and inject the meat. The needles penetrate right through to the bottom of the meat so that the needle exit holes also reach the lower areas of the meat. Independent needle control, bone contact deactivation and the belt puncture system are all new features of this machine class – they reduce brine wastage and are extremely accurate in the selected injection rates.



The pump system

The rotary pump is based underneath the brine tank. The pump system is thus self-priming, dry-run safe and self-draining right up to the last drop. Ventilation on the needle system guarantees air-free operation, meaning that the full pressure is available right from the first injection stroke. The machine achieves constant and accurate injection rates of 3 % to 60 % at pressures between 0.3 and 4.2 bar.



The belt system

A lightweight but extremely stable wire mesh provides a perfect and stable grip, allowing the meat to be advanced exactly to the nearest millimetre. This mesh allows the brine to drip through and thus remain in the machine. The lightweight belt can be lifted out of the machine in a single action. The belt slackens itself automatically, making cleaning very easy.



The brine mixer

A mixing nozzle on the brine pump sprays a small proportion of the suctioned brine back to the bottom of the brine tank at two output speeds. The lower pumping output is used for maintaining the mixture, and prevents the brine from separating during the curing process. The higher pumping output is used for brine production, as it separates and swirls the brine ingredients reliably at volumes of up to 200 litres.



Cleaning and hygiene

The entire machine is drained in a matter of seconds after the pump has been removed from the brine tank or cleaning tank. Only stainless steel pipes are used inside the machine. A hose is only used for suction, as this makes operation easier. The smooth surfaces, lightweight conveyor belt and handy filter mean that the outside of the machine can be cleaned very quickly.



Two power stages

Injection quantities of up to 30 % of the meat weight are injected quickly into the meat. In this setting, the machine can process more than 1500 kg of meat per hour. A slower speed is available for injection quantities above 30 %, of which approximately 1000 kg of meat per hour can be processed. The division into two operating speeds guarantees the highest levels of precision for all quantity ranges.



Simple feeding

An inlet feed ramp with two different angle operating positions allows two feeding methods to be used. When set at an angle, the meat can be tipped onto the ramp, where it then slides into the machine on its own. When positioned flat, the ramp can be used as a work surface, example pallets can then be deposited on this base in order to feed the meat onto the belt with minimum effort.



Suitable for large cuts

With its long needles and a clearance of 280 mm, virtually all sizes of suckling pig and ham hock can be processed through the machine. This outstanding size significantly increases the range of applications and also makes the machine operation easier. In addition to these enhanced features, the machine itself has become more compact, and is also still suitable for use with 200 litre standard trolleys.

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