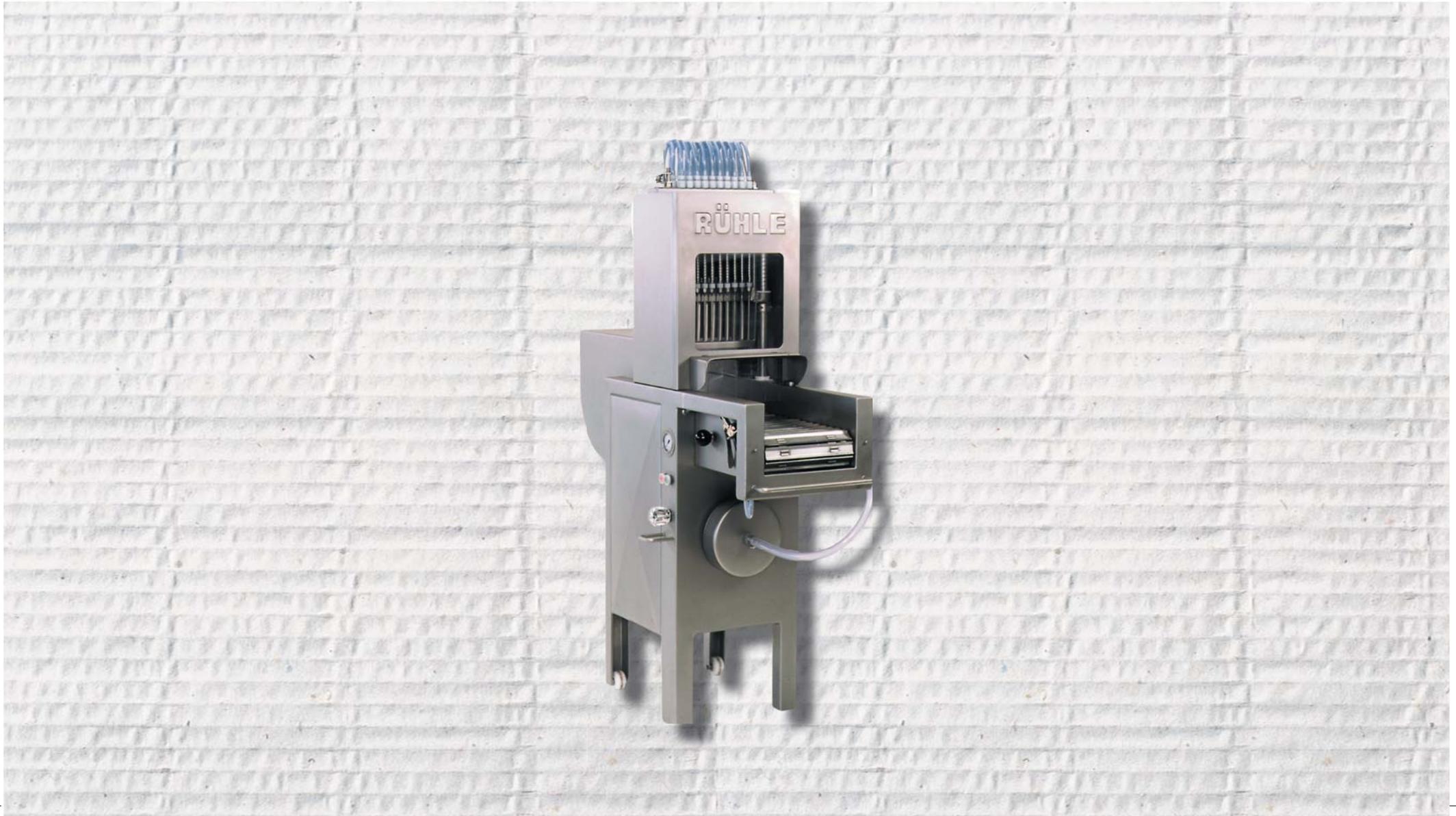


RÜHLE

Pioneer of
Food technology

Precise injection with 20 needles



The reliable multi-talent

The curing machines with 20 needles in their timeless metal frame offer modern curing technology with accurate injection, good work performance and best cleaning properties. Equipped with a softer, a handinjector and a powerful stainless steel pump, all curing products, with or without bones, the right equipment for perfect results is at hand.



Standard equipment

- ▶ Stainless steel XXL impeller pump
- ▶ Stainless steel belt with grip ridges
- ▶ Welded machine construction
- ▶ Automatic belt fastening
- ▶ Processing area, which unfolds
- ▶ Standard carriage clearance underneath
- ▶ CE and GS-Certificate

Accessories

- ▶ Poultry accessories
- ▶ Fish accessories
- ▶ Softer

Technical Data

Machine height	1.600 mm	Belt width	300 mm
Machine length	1.320 mm	Feed inlet height	200 mm
Machine width	560 mm	Performance max.	2.000 kg/h
Connected load	1,5 kW	Injections per min.	28 injections/mm
Machine weight	175 kg		
Rows of needles	2		
Subject to technical changes			



Curing with modern technology

Be it ham or pig's head, chicken or pork belly, everything is possible with these curing machines. Even viscous or very cold brine doesn't change the injection accuracy. A series of further technical details make sure that uniform and high quality results are achieved:



Your advantages:

- ▶ Better product quality
- ▶ Better operational comfort
- ▶ Higher performance
- ▶ Higher sanitation comfort



The conveyor belt

The stainless steel conveyor belt is not only stable but gives the product a good grip so that a forward feed accurate to the millimeter can be achieved. Differing injection gaps are nearly impossible. Salt, protein and other aggressive materials don't have a chance when it comes to stainless steel. There is no unhygienic discoloration or pitting.



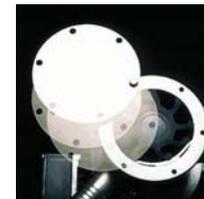
The softer

The softer works similar to a steaker with unique angled knives, which create surgical cuts inside the meat structure and tendons after the injection. This is how the tissue structure of the meat is loosened up and it activates the meat's own softer actomyosin. This makes the meat more tender and improves the protein breakdown and the liquid retention.



The cleaning position

It only takes three steps and the whole working area is opened up and accessible from all sides. The conveyor belt disengages automatically so that it only takes one move to bring it into a comfortable cleaning position. The complete cleaning process doesn't take more than 5 minutes and assembling as well as dismounting is done in 20 seconds.



The pressure system

The large volume stainless steel pumps guarantee permanent use where wear and tear doesn't matter at all. Stable pressures from 0,5 to 4,3 bar allow for a reliable transport of even viscous liquids with repeat accuracy. Natural aspiration of 10 metres and the insensitivity towards salt crystals and pieces of ice make the process safe and the circulation shorter.



The needle system

The basic equipment of each machine contains springs which are able to help penetrating thick skin but are soft enough to avoid splintering of the bone. The flexible needle bearing system allows the needles to move around very hard objects in order to avoid breakage or excessive wear and tear as could normally happen when curing pig's head.



The hand injector

Owners of small to medium sized curing machines have to cure a piglet now and then. A hand injector is available for this very reason. This makes it possible to solve oversized curing tasks with the help of the complete curing technology. You have enough pressure in your hand injector and there is no need to buy a second machine.