

RÜHLE

Echte Originale.

Original MPR 220

Space-saving tumbling and marinating

www.cmmachineservices.net



EN

With a footprint the size of a Euro palette, the Original MPR 220 has a container volume of 220 lt and can hold about 160 kg of meat. It is perfectly equipped for tasks from cooling to vacuum treatment to variable arm speeds for achieving perfect results. The secret of this success lies in its control technology.

Gentle yet effective tumbling

The container can be tilted to different angles. The large-diameter container enables good rolling of the tumbling product. The rotational speed of the mixing arm ranges from 1 to 50 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.

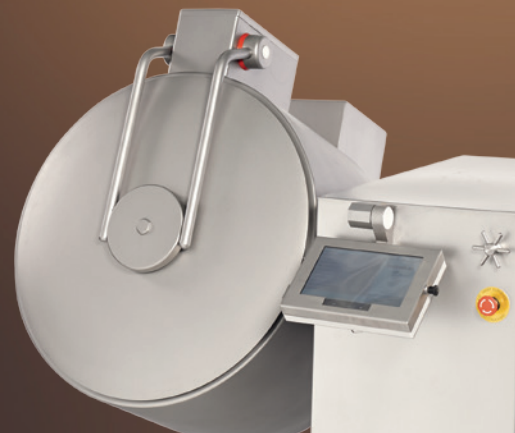


Complete and easy emptying

There is so much space under the processing container that Euro tote bins of any size can be stacked there. Even a 200 lt standard trolley can fit comfortably. The container can be tilted and the lid opened without any spillage. Finally, the simultaneous-rotating scraper arm ensures complete emptying of the container.

Accurate machine positioning

A combination of semi-automatic container lid and fully automatic container tilting mean that the tumbling program can change the container position on its own. The result is process intensity that is perfectly adapted to the product mix. These automatic aids make filling and draining very easy.



Original MPR 220 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	1.700 - 2.100 mm
Machine length	800 - 1.000 mm
Machine width	1.200 mm
Machine weight	700 kg
Connected load	400 V, 3 kW, 16 A
Filling capacity	160 kg
Container size	220 lt
Coolant	R 404
Undercarriage	4 castors
Variable arm drive	0 - 50 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 Original MPR 220 consistently delivers top-quality results regardless of the filling quantity.

 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. A brief tumbling equalizes the difference in product fibres. Good vacuum control makes hard product fibres as soft as the naturally soft ones.

 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.

