

RÜHLE

Echte Originale.

Original MPR 400

WLAN-enabled mixing, tumbling and marinating

www.original-ruehle.de



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

Two counter-rotating mixing arms

The container can be tilted in different positions. The large-diameter container enables good rolling of the mixing product. The 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 mixing product.



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.



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.



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.



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.

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 programm 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





 Schnitzel and steaks are very delicate and fall apart easily. Consequently, mixing and marinating must be very gentle. The Original MPR 400 provides gentle but effective marinating. In addition, vacuum cooling has a tumbling effect on the meat. The marinade is evenly distributed, making the meat juicy and tender.


 Whether wet or dry marinade, fish filets or cubes, marinade and spices are evenly distributed. The mixing arms handle the delicate pieces of fish very gently and prevent them from damaging each other. The vacuum cooling enables more efficient mixing. And much less seasoning goes to waste.

 Fine deli salads require even distribution throughout an entire batch. Delicate ingredients must be treated thoroughly yet gently. The Original MPR 400 does both tasks perfectly for any conceivable salad. Insofar as the mixing process only takes a few minutes, loading is achieved within seconds.

 For ready-made muesli, the correct distribution of the ingredients is very important. Ingredients that differ in weight and size must be distributed in such a way that the consumer encounters the same consistency in every spoonful. The Original MPR 400 achieves this in only a few minutes with consistently good results and under ideally hygienic conditions.

 The uniform distribution of seasoning reduces its use. 50% of the amount of seasoning usually required can be saved in one mixing cycle of the Original MPR 400. Knotted spaghetti, the hard-to-reach interior of penne and the sticky consistency of risotto are no problem at all. In the Original MPR 400, spices and marinades are distributed their way everywhere.

 Whether in fruit salad or punch, fruit always presents a very difficult mixing task. Fruit is very sensitive to pressure. And depending on shape and weight of the pieces, response to mixing varies. For this reason, the gentle mixing arm allows the fruit to roll rather than moving it as such. Consequently, uniform distribution is achieved without damaging the fruit.

 Vegetables are extremely sensitive. Seasoning broccoli or cauliflower florets in particular poses a tremendous challenge. But even these mixing tasks can be done perfectly by the Original MPR 400, without damage, through simultaneous uniform seasoning. The scraping/mixing technique prevents pockets of overseasoning.

