

Original KR 1

*Faster, fresher and easier
portioning*

www.original-ruehle.de



At 200 strokes per minute, this machine accurately portions and cuts chops, roulades, cordon bleu and schnitzel. Even thick-boned meat can be cut into slices of between 3 and 32 mm thickness.

Precise mechanical handling

The fully mechanical feed system pushes the material under the cutting knife with millimetre precision. This technology is very accurate and robust. With the simple push of a button the feed piston advances all the way to the product even before the cutting process begins, thus saving time.



Push-button control

The semi-automatic keyboard control is self-explanatory. It is very easy to operate. Simply press the button twice and turn the feed adjustment wheel once to start the machine.



Choice of knives

A combination of power and the long pulled blade mean that even the most tough meat structures can be evenly cut. A finely serrated knife cuts bones without splintering.



Textured steel plating for better cutting action

To minimize friction between the product and the blade, the processing shaft is made of textured steel plating. This helps to maintain the natural form of the meat, and ensures uniform cutting.



Secure grip

One movement is enough to fix the material in place with the retaining claw. A tipper lock drives the claw easily into the meat. This mechanism is suited to all types of meat. The compact construction ensures a minimal amount of waste.

Convenient, hygienic transport

A welded machine construction offers hygienic characteristics that make cleaning very easy. All flexible parts can be taken out and re-inserted in three easy steps. Durable castors allow easy movement in all directions.



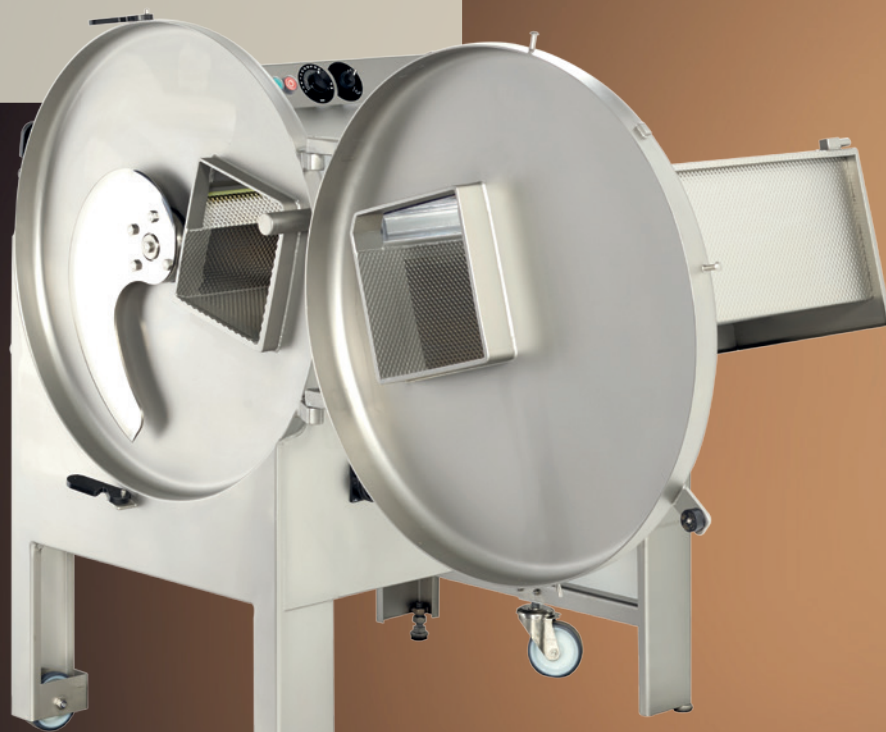
Original KR 1 summary

Equipment

Touch-PC control	
Serrated knives	
Vertical knife	
Fold-away workspace	
Angular beam	
Angled shaft	✓
Lateral pre-compacting	✓
Stabilisers for sliced goods	
Tool magazine	
Pressure-sensitive pre-compacting	
Multiplex-grid on roller bearings	
Stepless feed adjustment 1-32	
Mechanical drive system	✓
Mechanical pressure system	
Lift for Eurobins	
Automatic lifting system	
Single-foot undercarriage	
Garage for standard trolleys	

Technical specifications

Machine height	1.250 mm
Machine length	1.920 mm
Machine width	750 mm
Machine weight	240 kg
Connected load	400 V, 2,4 kW, 16 A
Height of shaft	230 mm
Length of shaft	750 mm
Width of shaft	210 mm
Section length	3 - 32 mm
Sections	200 p/min
Cutting temperature	-4°C - +80°C
Standard trolley height	200 lt



The 210 x 230 mm cross section enables large pieces of meat to be processed. Any type of steak or chops can be cut. Large or small, with bones or boneless, the cutting result is always first-rate.



Salmon and other types of fish can be cut into equal portions. The machine always delivers the same cutting quality regardless of bones.



Blocks of hard cheese can be precisely portioned. Here, a special low-friction knife cuts consistently perfectly from the first slice to the last.



Barbecues and catering require precise sizes to ensure equal cooking and roasting times. This machine can cut a large amount of meat in a very short time.

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