

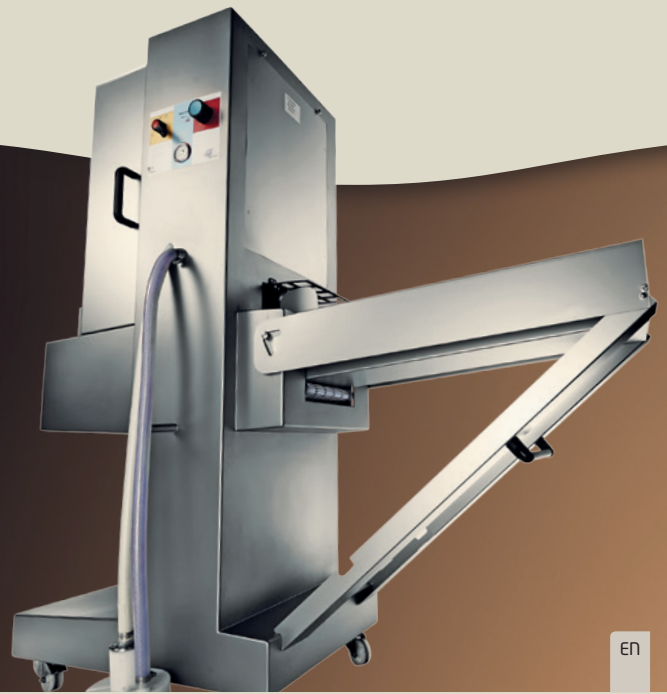
# RÜHLE

Echte Originale.

## Original IR 17

HighTech curing with 17 needles

[www.original-ruehle.de](http://www.original-ruehle.de)



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**In the process of upgrading the curing injector, we have used more than 35 years of experience to good use. No technological advantage has gone unexplored. The result is the Original IR 17 - a more precise, more powerful and more efficient machine with 17 needles.**

### Single-needle control

*As soon as a needle encounters the surface of the meat, the liquid intake opens. If the needle hits bone, the liquid intake closes to prevent too much liquid accumulating at one location. When a needle pierces the meat without meeting bone resistance, it injects until the needle exits the underside of the meat. In this way, the brine is evenly distributed throughout the piece of meat.*



### Stable belt and high throughput

Extraordinarily high throughput enables the Original IR 17 to fully automatically inject even large suckling pigs or whole turkeys. The precise forward feed of the product is done by a very stable, lightweight wire mesh belt that is easy to clean. The open wire mesh ensures that the draining brine remains inside the machine and is not wasted.



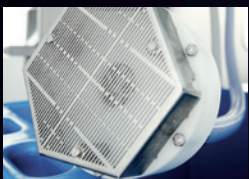
### Smart operating aids

An inlet feed ramp set at an angle serves as a chute for tipping in meat. When positioned flat, the ramp can be used as a work surface. For example, bins can be deposited on the surface to feed the meat onto the belt with minimum effort. The machine is built to accommodate standard trolley height, and the operating controls are easily within reach.



### Perfect brine by means of jet pumps

A strong jet leads to perfectly seasoned brine in just one minute. It distributes all the spices and ingredients equally in the water and dissolves them perfectly. A weaker jet maintains the result of mixing during the injection process, keeping the spices and ingredients evenly distributed throughout the curing cycle. As the spices are kept constantly suspended, the meat is uniformly seasoned.



### A versatile rotary pump

Built as a centrifugal pump, this apparatus is genuinely versatile. The pump works at low pulsation and is self-priming, dry-run safe and self-draining up to the last drop. The quick-suctioning geometry of the pump wheel enables air removal, thus improving the brine. Consequently, full pressure is available at the needles from the first stroke in the selection range of between 0.3 to 4.2 bars, which in turn enables accurate injection volumes from 3% to 60%.

### Superior hygiene

Every part of this machine has been designed for fast cleaning. There are no hard-to-access corners. Much consideration has also been given to hygiene areas that are not visible. The curing injector drains completely following operation or cleaning. The machine can be cleaned, dried and easily stored away in no time.



# Original IR 17 summary

## Equipment

Touch-PC control	✓
Process diagnostics system	
Variable operating speeds	✓
Single-needle control	✓
Stainless steel XXL impeller pump	✓
Rotary pump	✓
Softer	
Stainless steel belt with grip ridges	✓
Welded machine construction	✓
Cleaning assistant	
Automatic belt fastening	
Feed system	✓
Standard trolley clearance	
Fold-away workspace	✓

## Technical specifications

Machine height	1.850 mm
Machine length	930 mm
Machine width	580 mm
Machine weight	250 kg
Connected load	400 V, 6,1 kW, 16 A
Performance	1.500 kg/h
Injection rate	23 mm
Belt width	250 mm
Rows of needles	2
Feed inlet height	280 mm
Injection volume	3 - 60 %
Pressure	0,5 - 4,2 bar



## Accessories



Hand injector



Standard trolley (200 lt), blue



Remarkably precise liquid distribution significantly increases yields in meat. Even high injection volumes of up to 60% are distributed virtually invisibly. This injector produces both cured meat products and fresh meat with no discolouration. The injection accuracy is within 0.5% and 3 litres of brine is sufficient for the machine to operate.



The single needle control means that the cycle uses only as much brine as necessary. This ensures optimum quality particularly in fish, as it is very difficult for microbes to be transmitted from one fish to the other. Owing to the precise distribution of liquid over the fish, quality is preserved even at low injection volumes and remains constant throughout.

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