



RED MEAT



POULTRY



FISH



SALADS

TROLLEY TUMBLER

TROLLEY TUMBLER

GBT 300 and 600 is the complete answer to tumbling, mixing, coating, and marinating needs for whole meat products such as poultry, silversides, pork loins, minced meats, fish, vegetables, salads etc. Minimal product damage due to utilizing 200 eurobin trolleys to gently mix without driven paddles or mixing arms

Note that the hood above the trolley has a large volume of approximately 170 litres, allowing a superior product movement with each revolution even with a trolley fully loaded with 200kg of product. This ensures a thorough tumbling/mixing/marinating of the content and also means that the trolley can be loaded to its maximum. Capable of reaching a vacuum level up to 50 percent. For higher levels of vacuum, reinforced trolleys can be used.

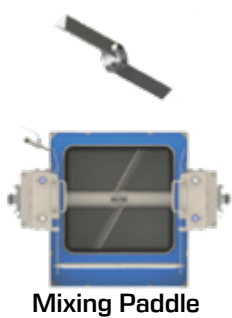


- Possibility of creating and saving 20 programs/recipes.
- High flexibility - reduces loading and unloading times.
- Unique solution combining mixer with vacuum tumbler.
- Complete security due to locked safety door.
- Tumbling and mixing is gentle yet highly efficient at the same time.
- Works with standard 200 liter trolleys compliant with DIN 9797 - manages up to 200 liters of product each work cycle.
- Easy and quick cleaning with no hard to reach areas.

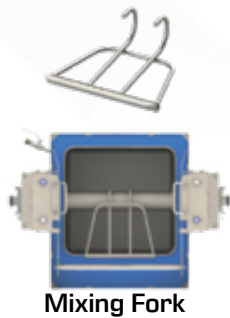
MIXING FORKS ADDITIONALS

The mixing forks are options that will make the GBT trolley tumbler even more functional and versatile and allows for mixing even the most difficult products. Mixing products that previously required a long machine cycle, will no longer be a problem. In addition, their assembly/disassembly is fast and easy.

The mixing forks are optional additions to the Trolley Tumbler. They can easily be attached or removed depending on the needs of different products. With the mixing forks you are able to optimize the tumbling process and increase the flexibility of the Trolley Tumbler even more.



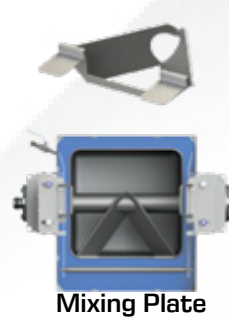
Mixing Paddle



Mixing Fork



Mixing W-Plate



Mixing Plate



Agitator Blade

PRODUCTION FLOW



Batch ingredients
in the trolley



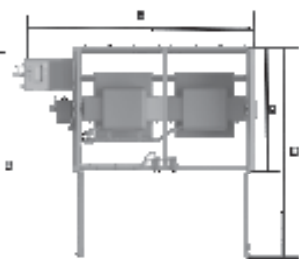
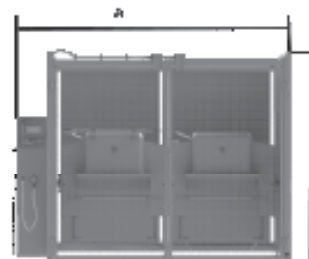
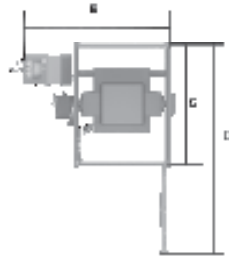
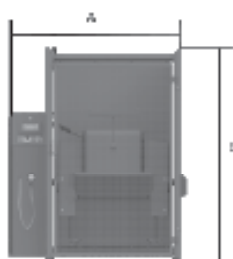
Trolley pushed
into the machine



Run the pro-
grammed cycle



Trolley with the finished
batch discharged for
further processing



| Measurements in mm | A | B | C | D | E | Machine weight in kg |
|--------------------|------|------|------|------|------|----------------------|
| GBT 300 | 1700 | 2040 | 1608 | 2800 | 2100 | 670 |
| GBT 600 | 2700 | 2040 | 1610 | 2800 | 3050 | 870 |

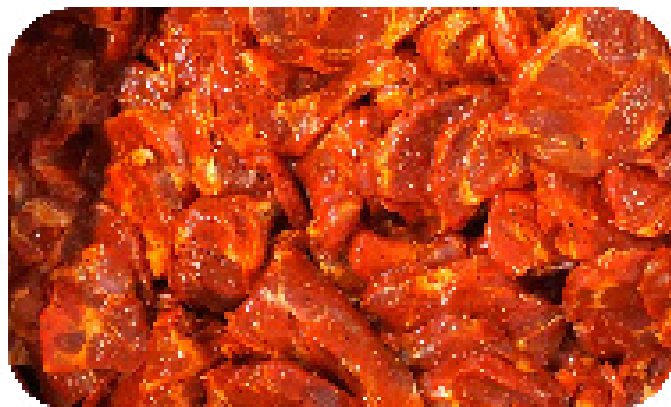
MACHINE VERSATILITY



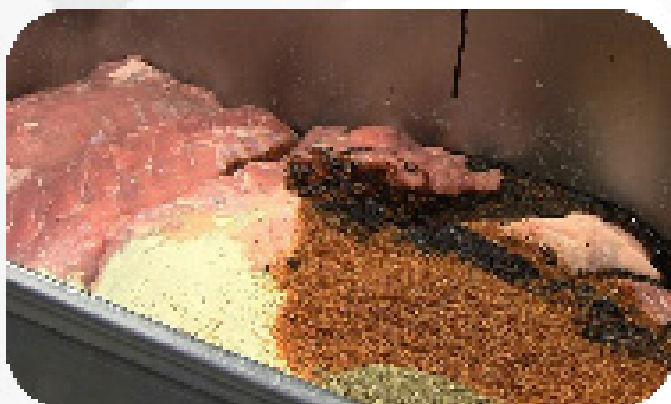
Ribs with dry marinade - 2 minute mixing



Pork neck with liquid marinade - 1 minute mixing



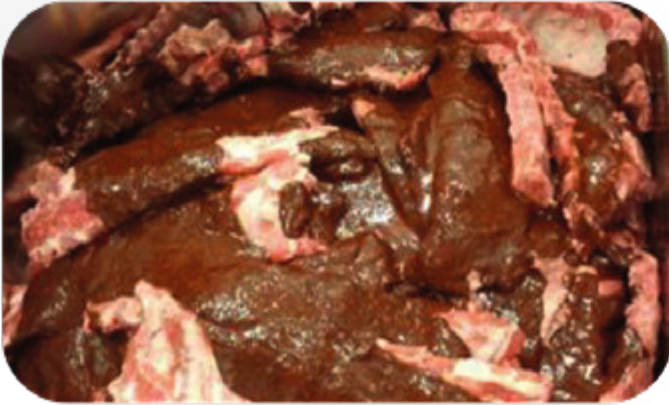
Pork neck with dry marinade - 2 minutes mixing



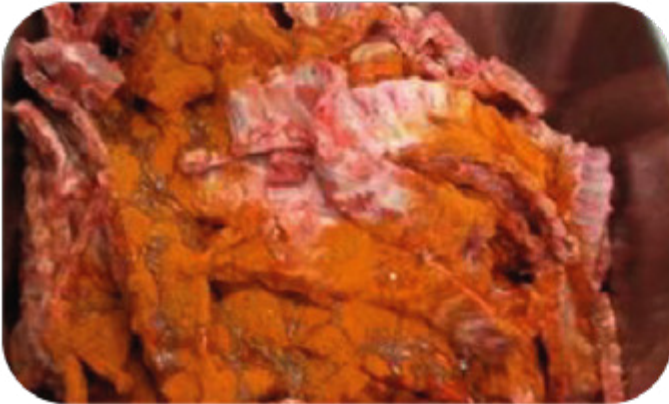
Roast beef - 1 minute mixing



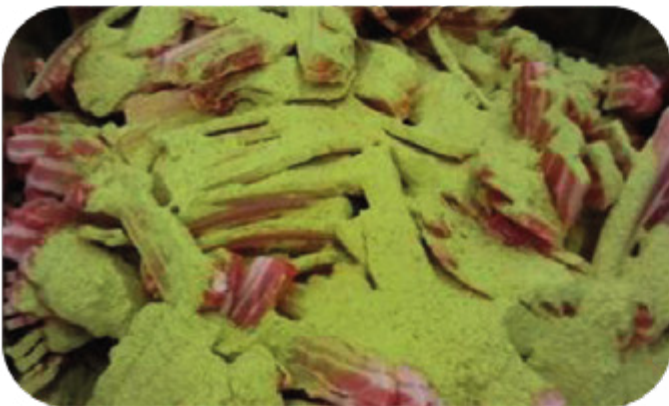
MACHINE VERSATILITY



Ribs with liquid marinade - 2 minutes mixing



Ribs with dry marinade - 2 minutes mixing



Ribs with dry marinade - 2 minutes mixing



Diced poultry with marinade - 1 minute mixing



MACHINE VERSATILITY



Chicken breast with marinade - 2 minutes mixing



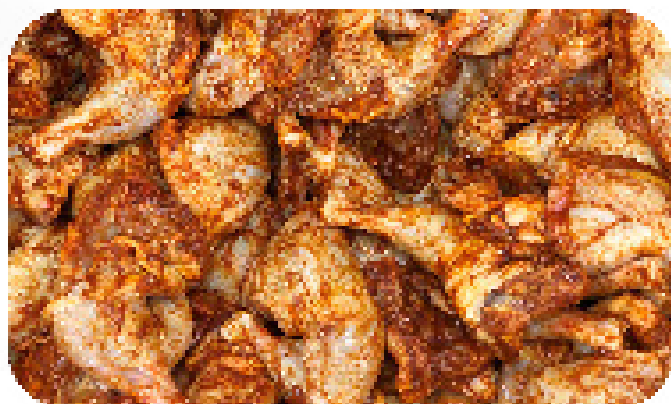
Pork neck with liquid marinade - 1 minute mixing



Whole chicken - 1 minute mixing



Chicken leg - 1 minute mixing



MACHINE VERSATILITY



Baked herring with vegetables and sauce - 1 minute mixing



Herring with onions - 1 minute mixing



Shrimp salad - 1 minute mixing



Fish fillets with marinade - 1 minute mixing



MACHINE VERSATILITY



Lentils and spices - 3 minutes mixing



Cabbage salad - 1 minute mixing



Vegetable salad - 1 minute mixing

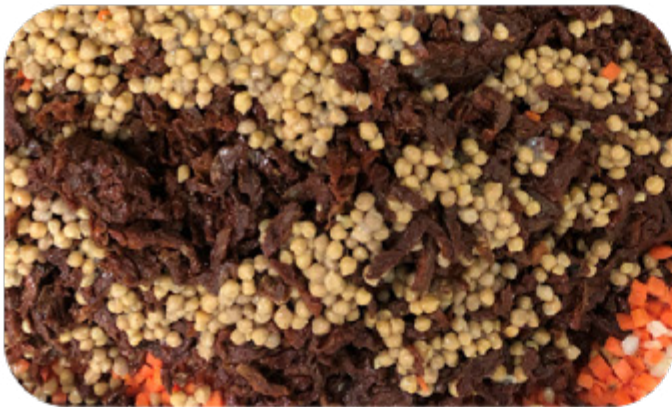


Paprika salad - 1 minute mixing

MACHINE VERSATILITY



Potato salad – 2 minutes mixing



Couscous salad - 3 minute mixing



Salad dressing - 3 minutes mixing



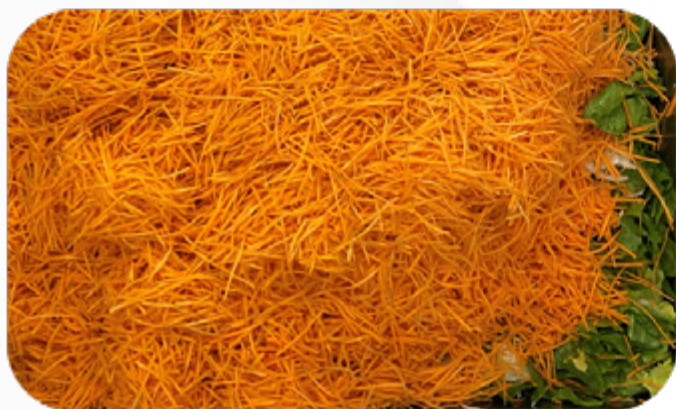
Salad dressing - 3 minutes mixing



MACHINE VERSATILITY



Salad - 1 minute mixing



Salad - 1 minute mixing



Cucumber salad - 1 minute mixing



Rice & vegetables with feta cheese - 1 minute mixing



MACHINE VERSATILITY



Vegetable salad - 1 minutes mixing



Vegetable salad - 2 minutes mixing



Vegetables with rice and mushrooms - 2 minutes mixing



Vegetables with rice - 2 minutes of stirring





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