

PORTIONING GMS 400

THE NEXT LEVEL OF
PORTIONING MACHINES



PORTIONING GMS 400

Technical Data

Mould set size

Length max. 650 mm
Width min. 60 mm to max. 240 mm
Height min. 40 mm to max. 160 mm

Slice thickness

2 (good temperature control necessary) - 50 mm

Electrical connection

AC 3x 400 V /N/PE, 32 A, 12 kW

Weight

approx. 1.150 kg (plus mould set)

Mode of operation

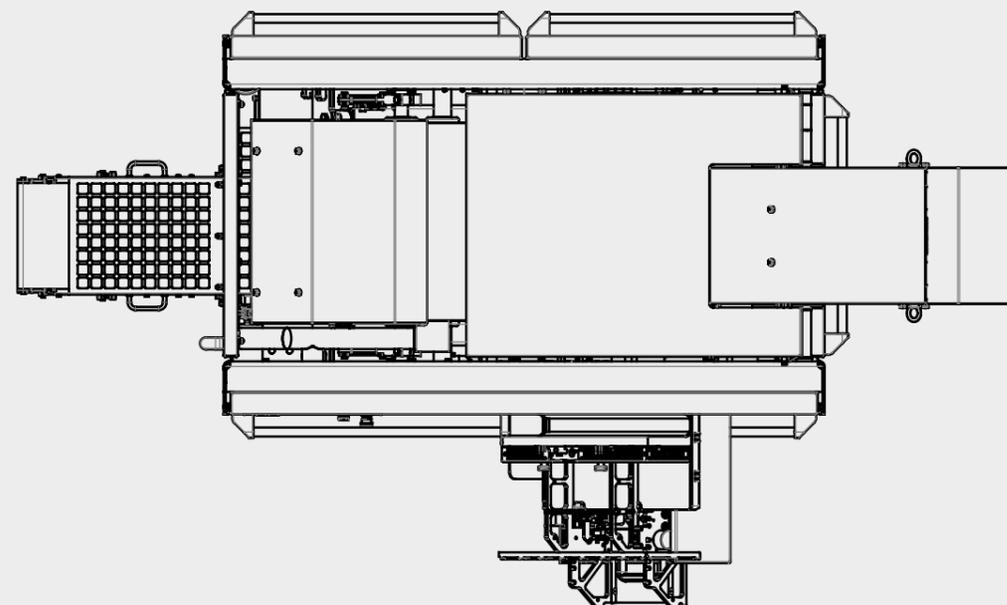
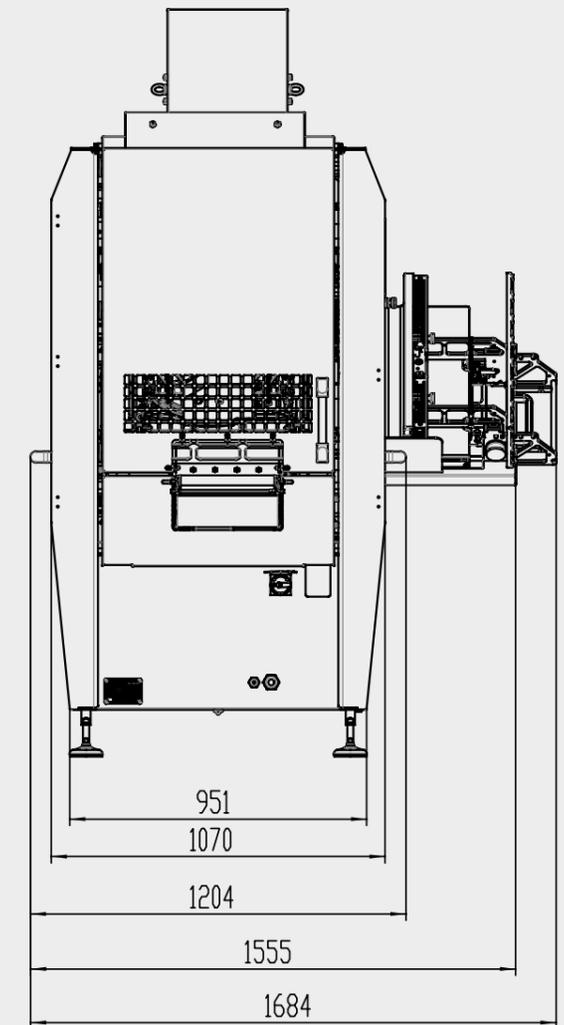
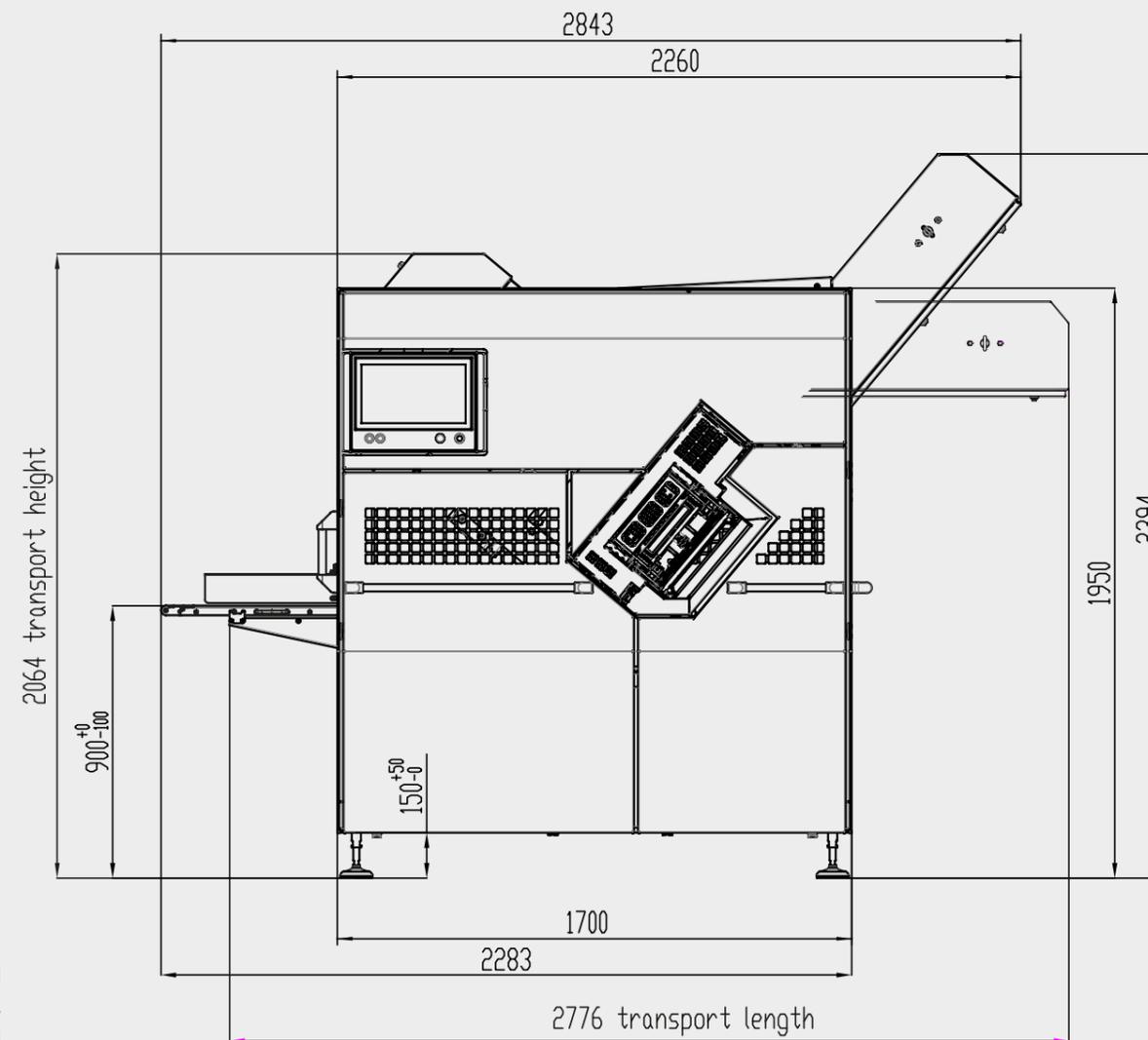
The pieces of meat are loaded into the drawer. As soon as the drawer is pushed into the machine, the process starts. The meat is perfectly formed and pressed. Now it can run in waste less mode or if required with a minimum trim, depending on customer's demand.

Press piston and stop plate define the thickness and the target weight of all slices individually. Simple and intuitive operating concept. Different slice weight and placement options possible even within the same piece of meat. An outfeed conveyor in ergonomic height is transporting the portions to the following process.

Sample Applications

In almost every consistency
To every portion
Always weight and yield optimized
With low labour costs

- Slices of small and medium-sized raw goods such as schnitzel, steaks or minute steaks
- Slices of large raw material such as roulades and barbecue skewers
- Slices of raw material (bone in) such as pork or lamb stalk and neck chops
- Slices of cooked, smoked raw material such as Kasseler with and without bones



IMPRESSIVE TECHNOLOGY

- Highest quality thanks to equal forming
- Flexible 3D forming of the product
- Optimum size adjustment to varying product sizes
- Side Loading in ergonomic height
- Slice thickness from 2 to 50 mm
- Precise weight portioning, optimised for lowest trim
- Very simple and intuitive operating concept
- Rapid product change without tools
- Best TVI-Technology in entry-level performance class