

**T V I**

MEAT PORTIONING

*...Together
for your success!*

Production line AIR 520 flexload

Top line performance
with minimum personnel.



- ✓ Fully automated loading of meat into trays
- ✓ Top line performance
- ✓ Minimum personnel
- ✓ Minimum give-away
- ✓ Highest degree of automation

Mode of operation

The AIR 520 flexload fills trays automatically with fixed-weight or catch-weight boneless fresh meat portions.

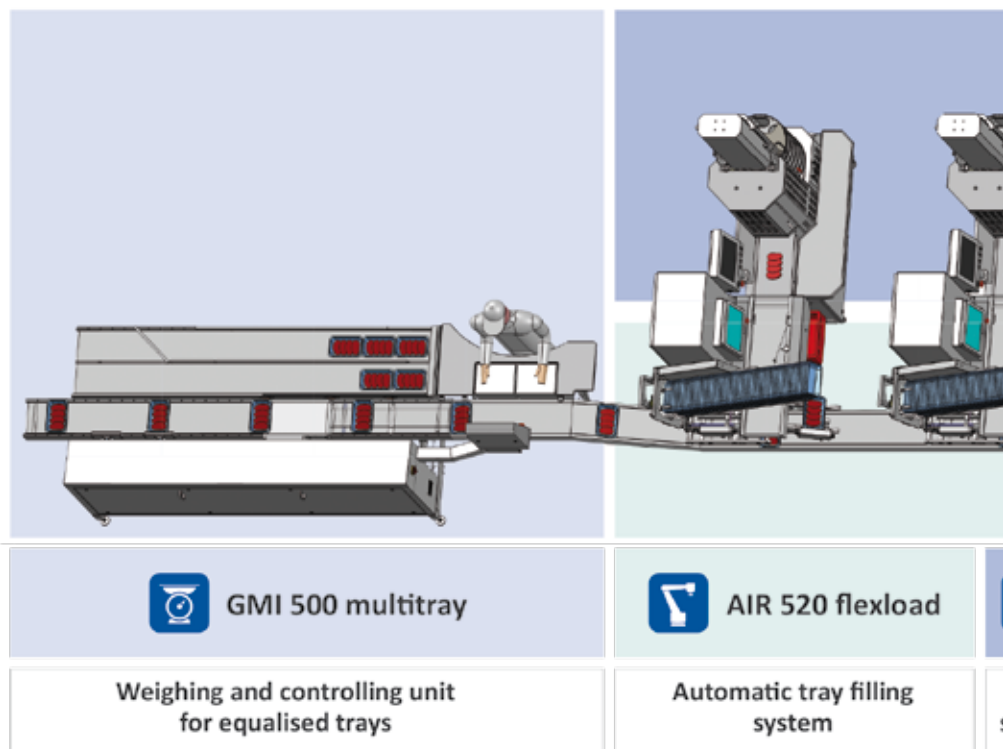
- › The portioned slices are transferred from the GMS 500 to the meat conveyor of the AIR 520 flexload.
- › From there, they are automatically fed with a jump belt.
- › The filled trays run into the GMI 500, are separated by an acceleration conveyor and weighed on a dynamic scale.
- › Light or heavy portions are pushed onto separate buffer belts and conveyed to the reworking station.
- › Portions with correct weight run directly into the packaging machine.
- › At the rework station, individual slices of the rejected portions are exchanged in order to achieve the target weight.

Modular line concept - extendable for high output!



AIR 520: Advantages & savings

- ✓ 100 % fixed-weight packs
- ✓ controlled, minimum give-away
- ✓ highest productivity
- ✓ excellent product hygiene
- ✓ easy to use
- ✓ flexible usage for various products





The modular line concept consists of perfectly matching components:

GMS 500 singlecut

Volumetric portioning system for cutting fixed-weight and yield optimised portions.

- waste-free portioning of meat pieces
- thin quality trim cuts if required
- shingled portions
- clean and clear cutting surface



GMS 500: highest level of portioning quality

AIR 520 flexload

Auto tray filling using a jump belt

- integrated TDS 300 tray dispenser
- high reliability
- precise alignment of tray
- multi-layer stacking possible



AIR 520: automatic tray filling

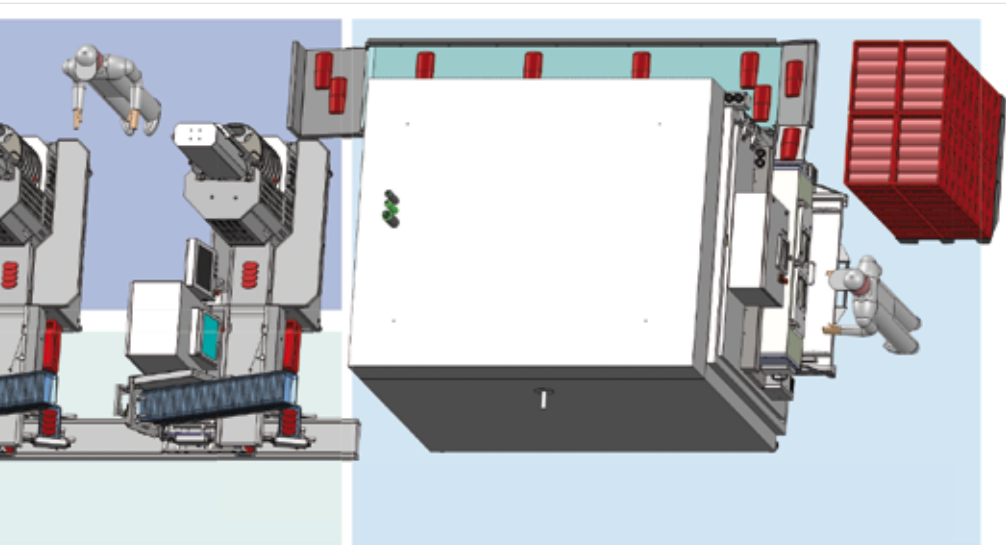
GMI 500 multitray

Weighing and sorting unit for fixed-weight portions consisting of:

- dynamic scale
- sorting by pushers
- buffer belts for under- and overweight portions
- tendency control with feedback for portioning machine



GMI 500: Weighing and sorting area



 GMS 500 singlecut

Waste optimised portioning system for single slice output

 CBF 2000 cyclefreeze

Blast freezer for quick and precise surface tempering



**SPEED.
POWER.
FASCINATION.**

Technical data:

Tray formats	Min. 120 x 120 x 30 / 13 mm [LxWxH] Max. 325 x 275 x 80 mm [LxWxH]
Tray output:	Standard: up to approx. 40 trays/min. Extendable up to approx. 60 trays/min
Electrical connection:	3x 400 V /N/PE, 16 A per GMI and AIR Connection power per AIR approx. 2.5 kW Connection power per GMI approx. 1.4 kW
Compressed air:	6-8 bar, (dry, oil-free) Consumption approx. 13.7 m ³ /h, at around 40 trays per min.

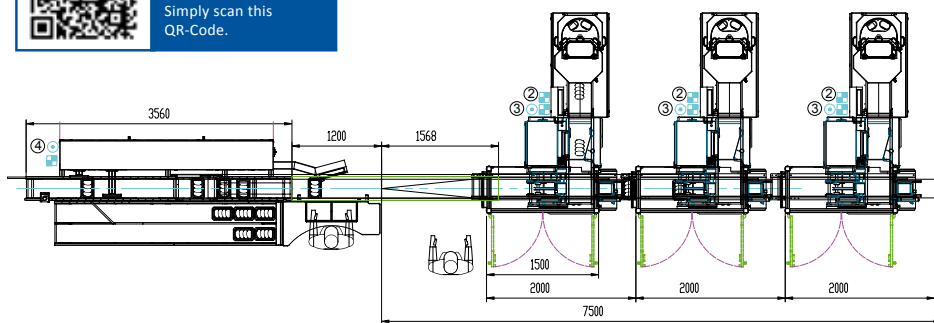


Image: AIR 520 flexload line consisting of GMS 500, AIR 520, TDS 300 and GMI 500

Modifications reserved. To apply: Data of the offer and TVI standard warranty and contract terms.



TVI service packages:

Minimise your downtimes and machine stops! We offer you service packages which perfectly fit to your machines and production lines, for ideal prevention with our trained technicians on site.

Offline diagnosis:

Many machine types allow us to diagnose errors quickly online, thus enabling us to help you quickly.

Service hotline:

Feel free to call our experienced experts and they will find a solution for you as quickly as possible:

Tel. +49 (0)1805 725800



*...Together
for your success!*

Your specialist for profitable meat portioning

Perfectly matching components

TVI offers innovations in the area of meat portioning. Our services range from meat tempering, portioning of almost all types of red meat, across the manual and automatic tray filling, weighing and resorting to transferring the fixed weight portions to the packaging machine.

Customised production lines

The various GMS models are flexible meat processing centres that can carry out any portioning task perfectly thanks to the standard modules and customer-specific programmes.
The various TVI machines create customised lines designed for your requirements.

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