



# TVI

## MEAT PORTIONING

*...Together  
for your success!*



## GMS 1200 multicut

**Achieving the highest level  
of flexibility and accuracy with  
3-dimensional forming.**



- ✓ Flexible, 3-dimensional forming
- ✓ Very high yield
- ✓ Very high accuracy
- ✓ Flexible adjustment to various raw products
- ✓ Forming and cutting in one process

## Mode of operation

- › Multiple pieces of meat are placed onto the conveyor belt (buffer function).
- › Then they are transported individually to the weighing conveyor.
- › The piece of meat is transported from the weighing conveyor to the U-shaped mould.
- › The upper unit with the C-shaped mould moves down and shapes the meat in the U-mould into an oval-shaped cross section.
- › Then, the input piston presses the piece of meat against the discharge piston, squaring the edges of the meat.
- › Once the piece of meat has reached the calculated cutting position, the spiral blade cuts the first piece.
- › When the blade is back in the starting position, the meat is automatically moved to the next cutting position.
- › After cutting is completed, the block of slices is pushed out onto the discharge conveyor.

# The multifunctional portioning system for exact portioning with minimal or no trim.





Same raw material before and after forming and slicing



Ideal shape thanks to patented 3D forming system



Slicing small and medium sized meat products: cutlets, steaks, minute steaks butterfly cutlets



Slicing of frozen meat products: neck and loin steaks, belly slices



Slicing of cooked or smoked meat products: Kassler (smoked pork loin) bone-in/boneless, smoked belly



Slicing of large pieces of meat: rump, sirloin, ribeye, rolls and rolled barbecue belly strips

## Typical applications

The GMS 1200 portions almost:

- › Any kind of red meat
- › In any consistency
- › To any portion
- › Always weight and yield optimised
- › With minimal personnel

## GMS 1200 : Advantages & savings

- ✓ Flexible application for red meat in any consistency and size
- ✓ Increase in yield through waste-free portioning
- ✓ Give-away savings due to high weight accuracy
- ✓ High product quality due to equal slice shape and thickness
- ✓ Low labour costs and shortest product changeover times
- ✓ Perfect pack presentation

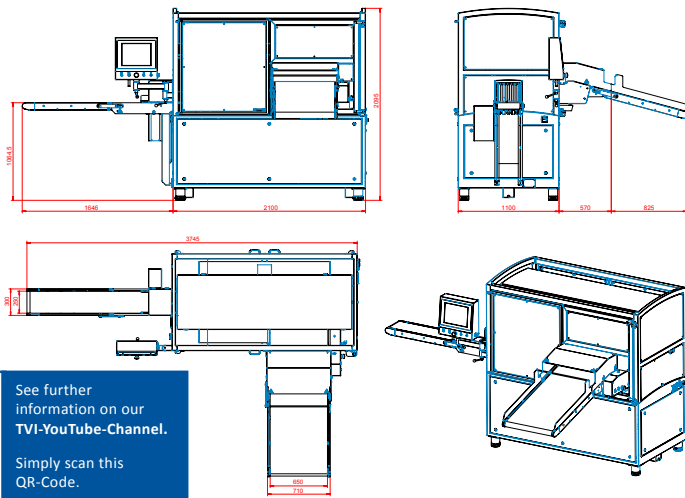
**SPEED.**  
**POWER.**  
**FASCINATION.**

## Technical data:

Length of the mould:	650mm on both sides of the knife
Width of the mould:	Universal mould 120mm, special moulds up to 240mm
Height of the mould:	Universal mould 50mm (saddle of veal) up to 200mm (beef topside)
Slice thickness:	from 2mm (good temperature control) up to 600mm Calibration of whole muscle pieces

## Connection data:

Electric supply:	3-phase 3x 400 V /N/PE, 32 A consumption approx. 11.5 kW
Pneumatic supply:	6 - 8 bar, dry, oil-free low consumption, for mold fixation only



See further information on our TVI-YouTube-Channel. Simply scan this QR-Code.

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

## Customised production lines

Combine the GMS 1200 multicut to suit your requirements:



TEMPERING



**CBF 1000-2000 CYCLEFREEZE**  
quick and precise crust freezing for nearly all pieces of meat



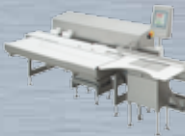
**PTT 500-1000-1500-2000 MULTITEMP**  
quick and precise tempering of pallets with meat in E1 and E2 boxes



TRAY LOADING



**MIS 3000-4000 MULTITRAY**  
Manual inlay system with length from 3-5 metres



**GMI 500**  
Weighing, sorting and reworking station for 100% fixed-weight

## 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.



## 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



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