

# PORTIONING GMS 1000

UNCOMPROMISING QUALITY AND YIELD



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A MULTIVAC GROUP COMPANY



# PORTIONING GMS 1000

## Technical Data

Dimensions  
4,847 x 1,581 x 3,253 mm (L x W x H)

Product width  
60 to 360 mm (at infeed)  
60 to 260 mm (in mould set)

Product length  
100 to 850 mm

Product height  
40 to 150 mm

Cutting thickness  
2-52 mm

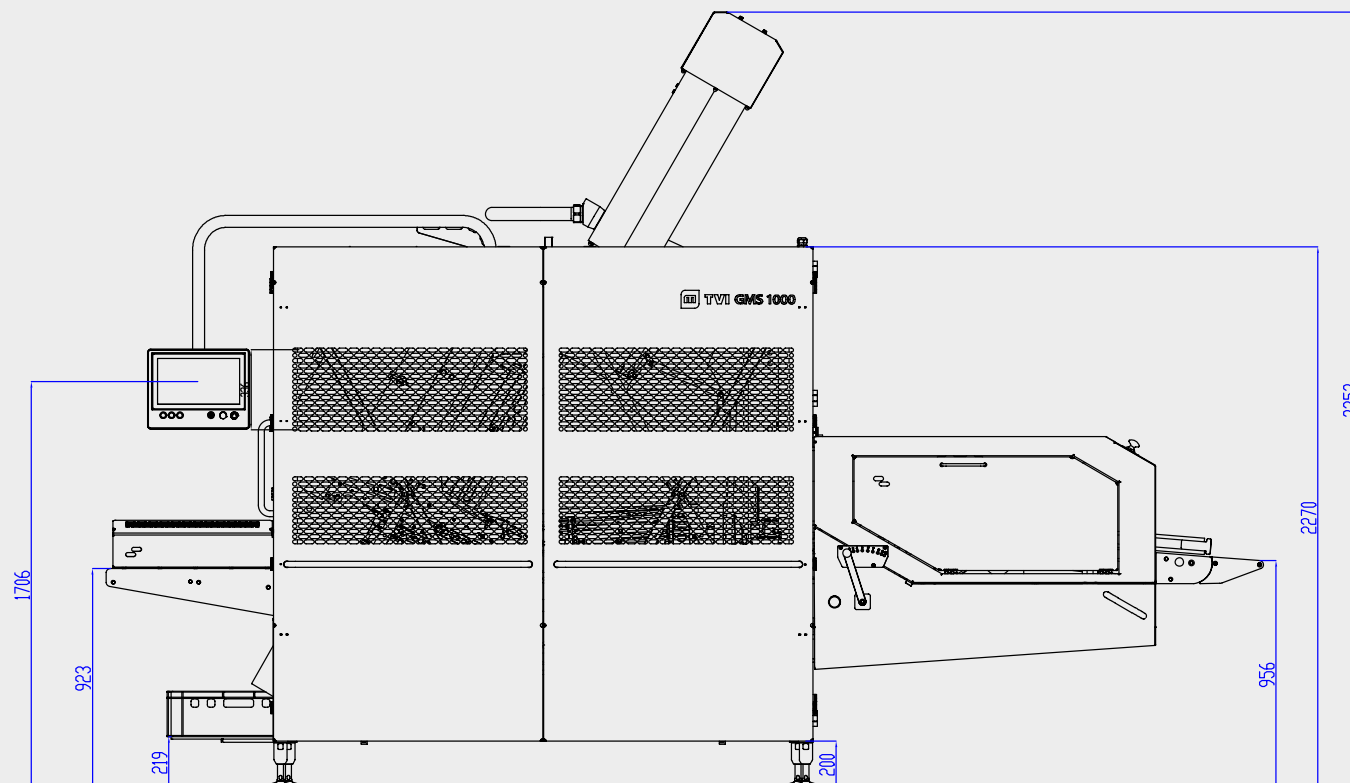
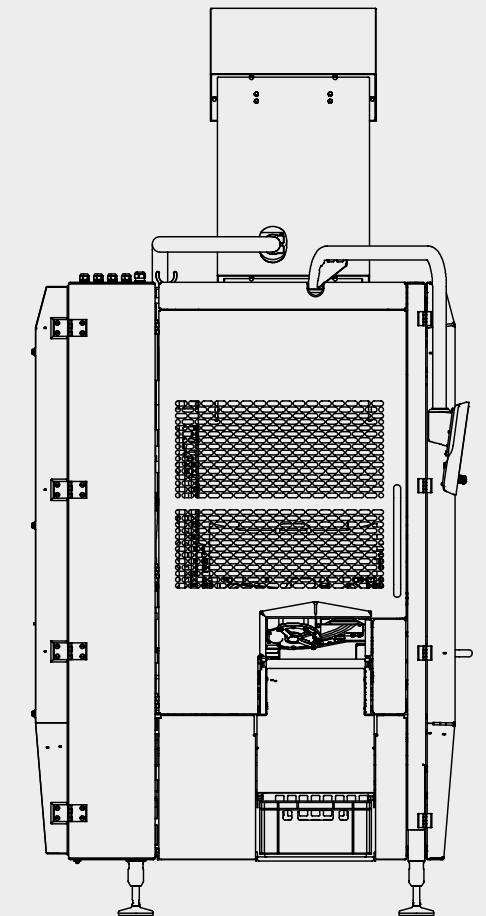
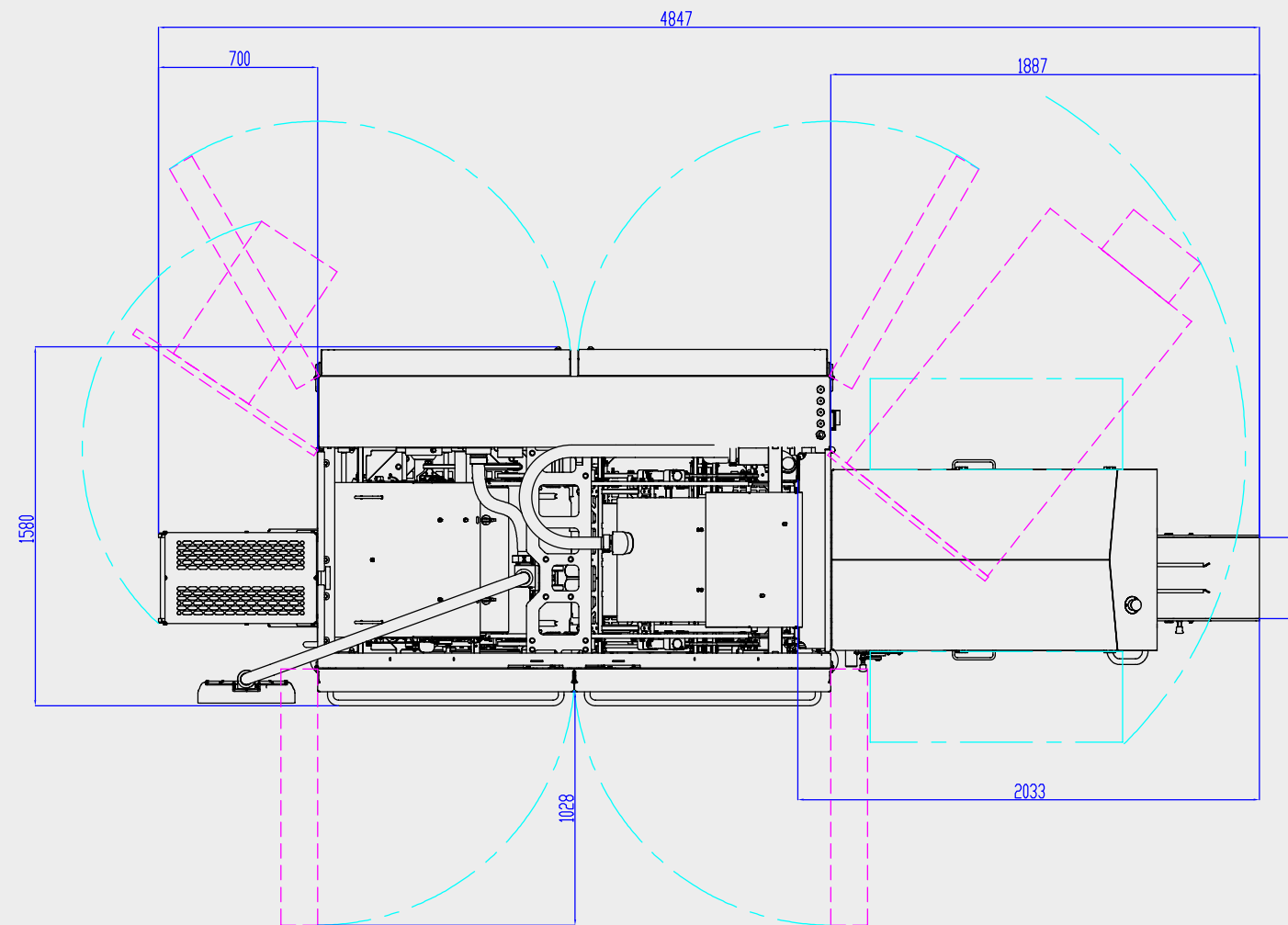
Electrical connection  
3x 400 V/N/PE / 50 Hz, 45A  
Power 18 kW

## Mode of operation

A piece of meat is placed on the feeding belt equipped with a buffer function. The meat moves via a weighing belt to the forming unit. The upper C-shaped form descends and shapes the meat into a U-shape, forming an oval cross-section. Subsequently, the meat is pressed lengthwise to attain its perfect shape. The feed and stop plate determine the slice thickness according to the target weight.

## Impressive Technology

- Maximal product quality during cutting, shaping, and portioning
- Highest flexibility with varying sizes of raw material
- Increased yield through waste less portioning
- Give-away reduction through high weight accuracy and perfect slicing
- Automatable through shingle portions or single slice placement
- Intuitive user interface for operators and cleaning staff



## Sample Applications

- Portions of small and medium-sized raw materials such as cutlets, steaks, and minute steaks.
- Slices of large raw materials such as roulades.
- Portions of frozen raw materials, for example, neck and salmon steaks.
- Slices of cooked, smoked raw materials such as smoked pork loin with and without bones.