

PORTIONING
GMS 520

THE TVI MODEL OF SUCCESS
FOR PERFECT PORTIONING



PORTIONING GMS 520

Technical Data

Machine types
600 oder 700 mm

Length of the mould revolver:
max. 600 or 700 mm
flexible height adjustment in 100mm
Steps

Slice thickness
1 (good temperature control necessary) - 50 mm

Product cross sectional area
max. 300 x 130 mm; 320 cm²
min. Ø 50 mm; 20 cm²

Electrical connection
AC 3-phase 3x 400 V /N/PE, 16A, 5kW

IMPRESSIVE TECHNOLOGY

- Highest level of cutting quality (with and without bone) due to optimum 'shear cutting'
- Parallel cutting guides and end-stop plate (parallel chops)
- Flexibility (possible applications for the machine): with and without bone, diced, strips, butterfly cut
- Slice thickness from 2 to 50 mm
- Different placement variations
- Precise weight portioning, optimised for trim
- Forming and cutting in one process
- High level of visual quality thanks to even forming
- Very simple operation with intuitive menu guidance
- Rapid product change without tools
- Line compatibility (line linking with modular TVI solutions)
- Line communication with other TVI equipment (e.g. checkweigher etc.)

Mode of operation

One or multiple pieces of meat are filled into a cavity of the mold revolver. The revolver turns to the portioning position and the appropriate piston drives into the mould cavity. The meat is perfectly formed and pressed in a longitudinal direction. The GMS can run in waste less mode or if required with a minimum trim. Piston and stop plate define the thickness and the fixed weight of all slices individually.

The GMS 520 cuts continuously without permanent start-stop operations. Immediately after the last cut the revolver turns to the next piece of meat and the process repeats.

Sample Applications

- 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 frozen raw material, for example neck and loin steaks
- Slices of cooked, smoked raw material such as Kassler with and without bones
- Cubes or strips for goulash or sliced meat

