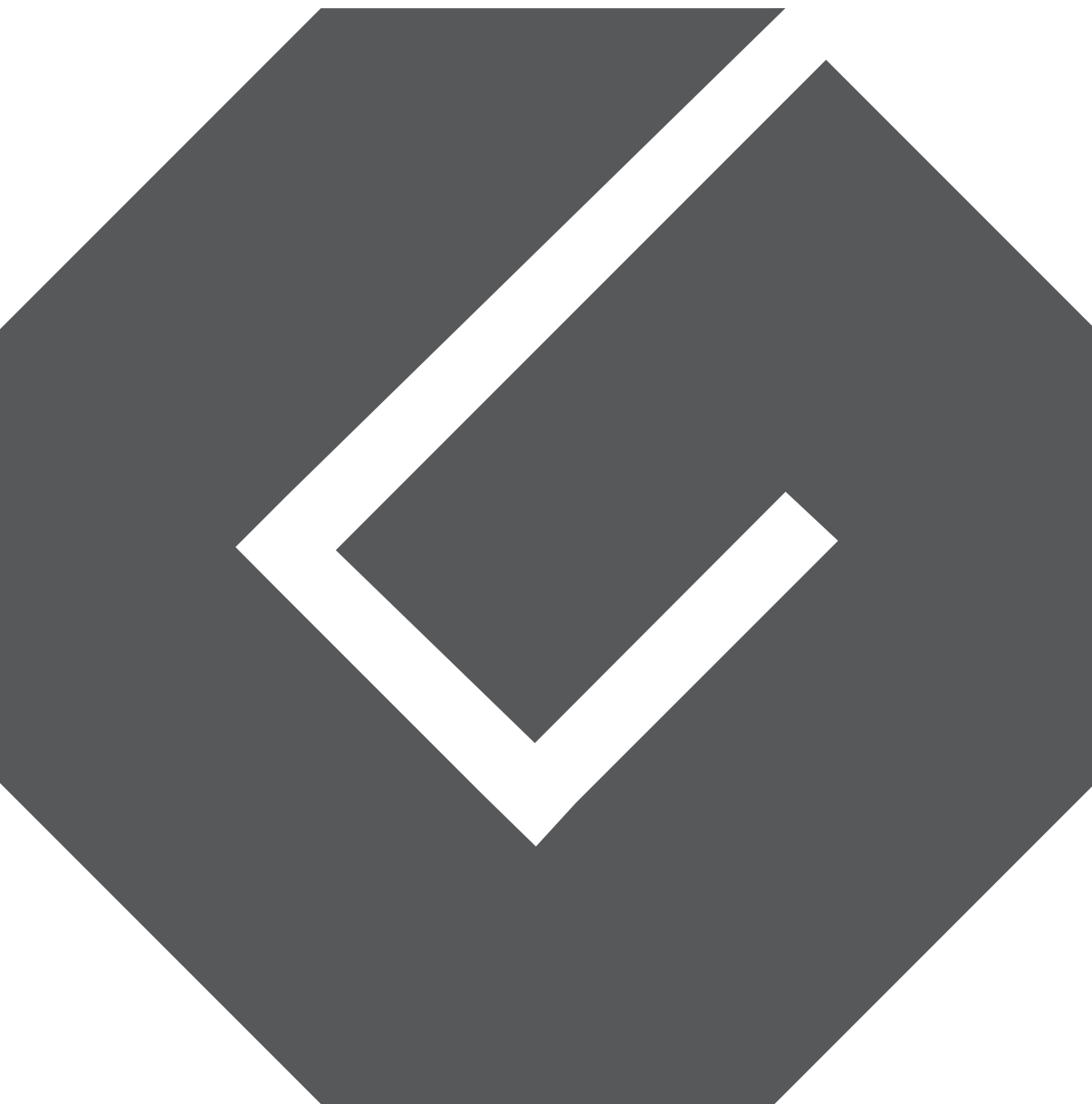


GAROS

Roller Tenderiser



RED MEAT



POULTRY

Roller Tenderiser GRT 620

GRT 620 is provided with 2 horizontal knife equipped rolls. The rolls are positioned so that the knives overlap and are able to cut deep into the product. Between the knives on each roll there is a distance of 6,25 mm. The rolls are adjustable in 3 fixed positions combined with an adjustable counter pressure up to 1000N at 6 bars in order to optimize the effect for each product.

The capacity of the GRT 620 matches the throughput of all our injector models, from GSI 350 up to GSI 820. The leg frame is available in different executions to fit standard trolleys, 800 kg's bins and various vacuum filling hoppers. The frame is provided with 4 lockable wheels so the machine easily is moved.



Areas

- RED MEAT**
- POULTRY**

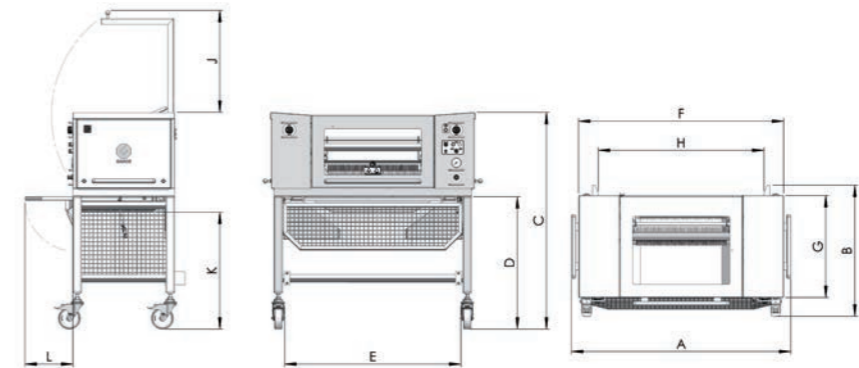
Benefits

- Hygienic design
- User friendly
- High safety level

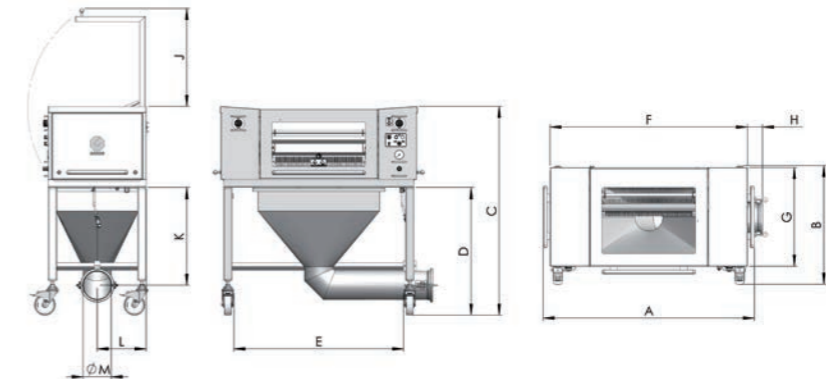
Contribution

- Brine injector
- Adding value

Technical details:



Measurement in mm	A	B	C	D	E	F	G	H	J	K	L	Machine weight in kg
GRT 620	1510	900	1488	909	1212	1412	700	1140	700	803-915	329	320



Measurement in mm	A	B	C	D	E	F	G	H	J	K	L	M	Machine weight in kg
GRT 620	1510	843	1488	909	1212	1412	700	107	700	695	350	200	330

Application	Boneless meat products
Capacity	Up to 13 tons/hours depending on product type
Infeed width	620 mm
Number of knives	50 pc / Roll
Knife distance	12,5 mm (6,25 mm)
Knife diameter	130 mm
Knife roll speed	93 r / min
Height settings	-30 mm / +30 mm / 120 mm
Adjustable counter pressure	1000 N (6 bar)
Service voltage	3 / PE 400V, 50 Hz
Power supply	16 A
Connected load	1,5 kW
Required air pressure	6 bar

GAROS reserves the right to make technical modifications in measures or design at any time.

