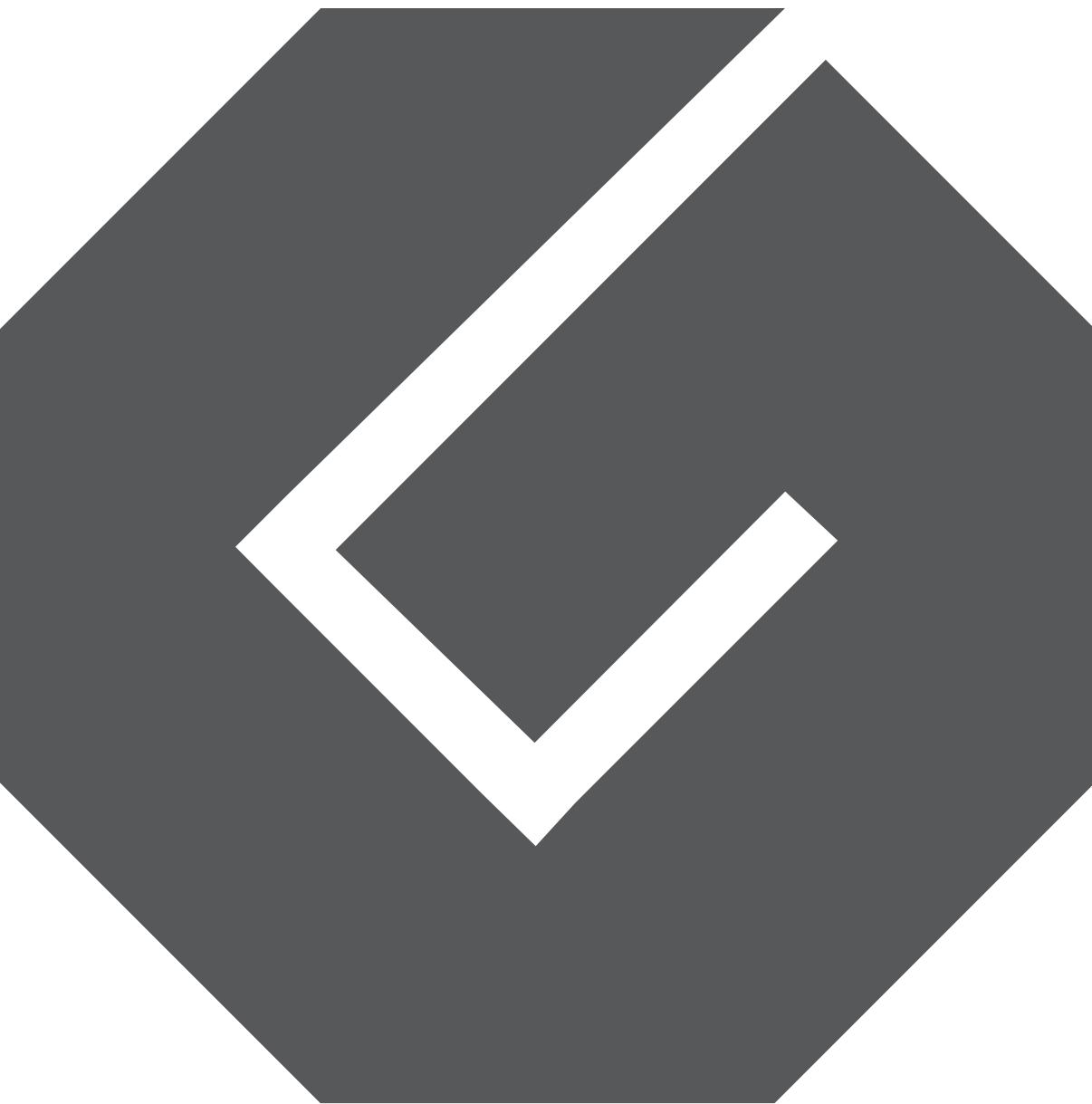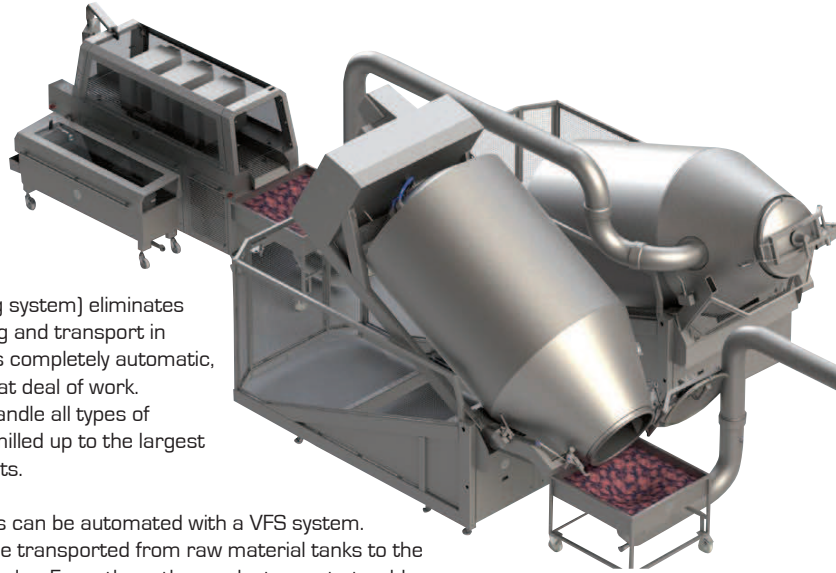# GAROS
Vacuum system

RED MEAT

POULTRY

VFS Vacuum filling system

Unique systems in which all product transport and handling is done in tubes.

VFS (vacuum filling system) eliminates all manual handling and transport in carts. Transport is completely automatic, which saves a great deal of work. The system can handle all types of products – from milled up to the largest full muscle products.

The entire process can be automated with a VFS system. The product can be transported from raw material tanks to the salt injector or grinder. From there the product goes to tumblers and is then transported to the filling area.

Over the years, we have delivered a number of systems around the world for all types of products as well as various customized solutions. All solutions are adapted to the customer's existing premises, capacities and logistics in general. Vacuum filling systems have an unsurpassed level of flexibility. They can be constructed in stages and expanded as production increases.

VMS Metering loading device

VMS is a vacuum- conveying and metering system for metering and dosing boneless meat. The system is based on tube and ends in a metering unit in order to be able to handle even large whole muscle products.

The function of the metering device is fully automatic and is easily adjusted to a suitable timing. The timing sets the interval for unloading the vessel, in order to keep in step with other machines in the product line.

The VMS is very easy to clean. It is possible to dismantle without tools in less than a minute. It is possible to turn it out and flip it to horizontal position and open both protective covers.

GPC Vacuum Cleaner

This is a complete unit for cleaning and washing the entire pipe system. It consists of a high pressure washing unit, a compressor for GPC 140 or ejector pump for GPC 180, for motor powered hose reel and a rotating self-feeding jet nozzle. The unit is built in, in a stainless steel cabinet. All functions are governed by remote control. The system is very easy to clean, the cleaing nozzle is a "duct cleaner" type, i.e. a rotating swivel with two jet-nozzles which drive the rotation, but also drives the duct-cleaner through the pipe system.
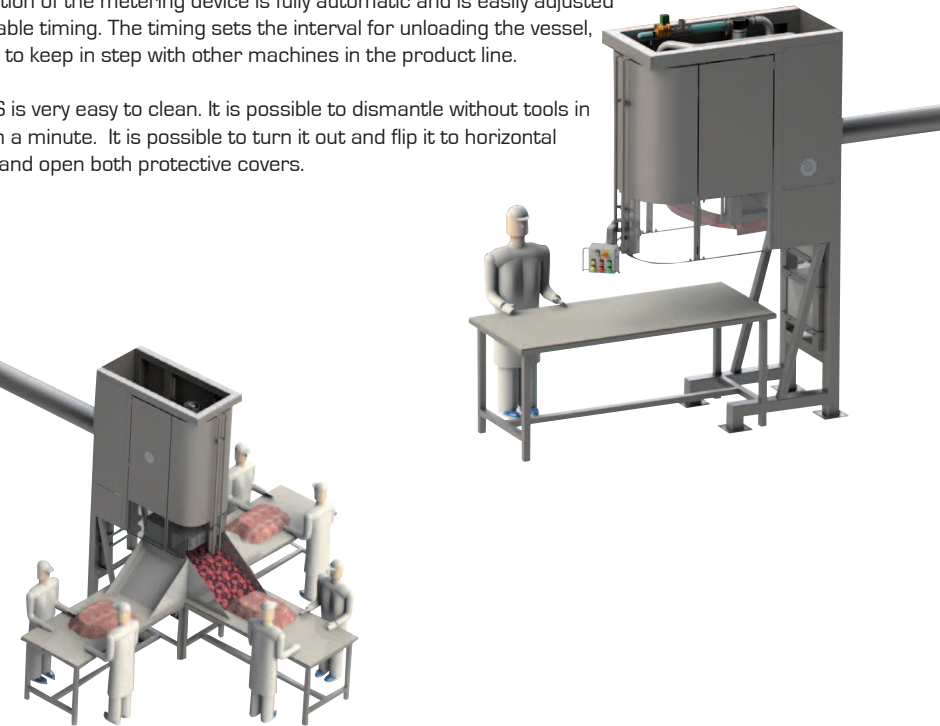
GPC 180.

GPC 140.

Areas	Benefits	Contribution
⊘ *RED MEAT* ⊘ *POULTRY*	• Hygienic design • User friendly • Safe to use	• Hygienic transport • Cleaning • Easy to use

GAROS

RED MEAT

POULTRY

FISH