

GAROS

Trolley Tumbler



RED MEAT



POULTRY



FISH

Trolley tumbler

The complete answer to the tumbling and/or mixing need for whole meat products such as poultry, ham stop- and silversides, pork loins, minced products of meat, fish, vegetables, salads etc. The range and versatility is nearly unlimited.

GBT 300 works with standard 200 liter trolleys and manages 200 kg of product each work cycle. It can reach a vacuum grade up to 50 percent. (For higher grade of vacuum reinforced trolleys can be used.) Note that the hood above the trolley has the same volume 200 liter, as the trolley containing the products. This ensures a thorough tumbling/mixing/marinating of the content. This also means that the trolley can be loaded to its maximum, 200 kg per work cycle is stated we refer to red meat. Product with less specific weights may need more space.

On the digital display you can easily program start time, vacuum on and off and interval running. When time is out, the tumbler with trolley stops in exact position. One press on the button for "down" and the trolley goes down and can be pulled out. GBT 300 is ready to be reloaded.

GBT 300 is very easy to hold in a high hygienic standard and has very moderate requirements on maintenance. Hints: Tumbling hams 600 - 800 kg per day Spicing chicken parts then only a couple minutes is needed, which gives a capacity of 2000 kg per hour.



Technical details

Production flow:



- Batch ingredients in the trolley



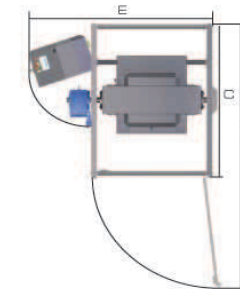
- Trolley pushed into the machine



- Run the programmed cycle



- Trolley with the finished batch discharged for further processing



Measurement in mm	A	B	C	D	E	Weight in kg
GBT 300	1700	2040	1608	2800	2100	616

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

Areas

- ❖ **RED MEAT**
- ❖ **POULTRY**
- ❖ **FISH**
- Salads
- Ready Meals

Benefits

- Versatile functions
- User friendly
- Used world wide
- Hygienic design

Contribution

- Massaging
- Marinating
- Mixing





Before mixing rice and vegetables



After 1 minute mixing



Before mixing shrimp salad



After 12 minutes mixing



Before mixing rice and vegetables



After 1 minute mixing



Before mixing potato salad



After 10 minutes mixing



Before mixing pasta and salad



After 1 minute mixing



Before mixing rice and vegetables



After 1 minute mixing



Before mixing seafood salad



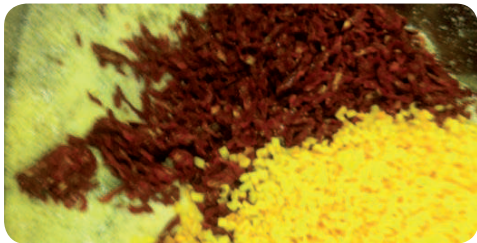
After 1 minute mixing



Before mixing vegetables



After 1 minute mixing



Before mixing mussel salad



After 1 minute mixing



Before mixing pasta and salad



After 1 minutes mixing





Before mixing vegetables



After 1 minute mixing



Before mixing spare ribs



After 5 minutes mixing



Before mixing spice mix



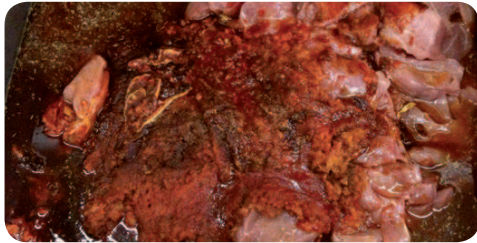
After 1 minute mixing



Before mixing meat



After 1 minute mixing



Before mixing poultry fillet



After 5 minutes mixing



Before mixing sliced pork chop



After 3 minutes mixing



Before mixing poultry



After 5 minutes mixing



Before mixing sliced pork neck



After 3 minutes mixing



