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ОБОРУДОВАНИЕ ПОДГОТОВИТЕЛЬНОЕ POWERGRIND, PROMIX, UNIMIX Технические характеристики



GEA PowerGrind: The new standard in grinding

The GEA PowerGrind represents a new generation GEA grinders with improved capacity, hygiene and safety performance. These aspects are combined with high robustness, and modularity, making the GEA PowerGrind a reference in its class.

Wide choice

Whatever your application or need, GEA's full range of heavy-duty, industrial grinders is sure to meet it. Our grinders cover coarse (pre-grinding) to fine grinding, and are available for fresh meat, pre-broken frozen meat and hard frozen blocks.

GEA grinders are also available with an effective hard particle and bone separation unit with extremely low yield loss.

Perfect fine and coarse grinding of fresh and /or frozen meat

- Frozen block grinding down to -25°C with minimum dust and fines
- Large infeed area that prevents bridge building
- Hinged lining and separate side door for perfect sanitation
- Excellent particle definition and minimum fat separation
- Unique two-worm design with independently adjustable worm speed



General info

The GEA PowerGrind represents a new generation GEA grinders with improved capacity, hygiene and safety performance. These aspects are combined with high flexibility, robustness, and modularity, making the GEA PowerGrind a reference in its class.

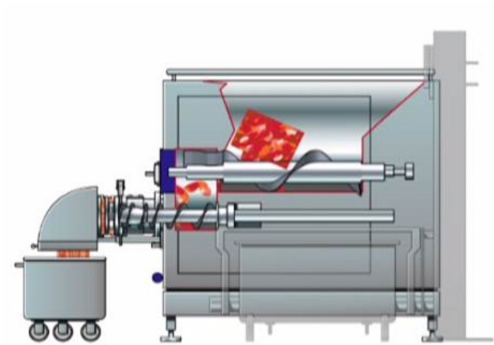
Features

- High capacity
- Flexible
- Optimal process control
- Coarse to extremely fine grinding
- various options available according to your application needs



Working principle

Designed for today's production environments, the GEA PowerGrind 280's two-worm configuration is suitable for continuous grinding fresh and/or frozen material in combination with the GEA Flexgrind system. Separate drives for each worm enable independent speed adjustment (optional). As a result frozen blocks are cut rather than crushed, to minimize dust or fines, the particle definition is excellent and fat separation is reduced to an absolute minimum. In the process of grinding fresh meat, very little heat is generated (the temperature rises less than 2 °C), excellent quality is maintained with no squashing or smearing. To achieve an optimal grinding result, the dedicated cutting set can vary per application.



Features

- hinged lining
- auto reverse feeder worm
- fresh and frozen grinder

Performance

The GEA PowerGrind 280 is a heavy-duty industrial grinder for fresh and frozen material, with minimal dust and fines, handles meat down to -18°C. The large infeed area minimizes the risk of bridge building and allows loading the machine with up to 8 standard meat blocks (18 kg/pc) in one go.

Features

- fresh up to 30 t/hr
- frozen up to 11 t/hr
- heavy duty industrial grinder
- coarse to extremely fine grinding
- other frozen applications: pork skin, vegetables, potatoes,

Controls

Standard feature auto reverse function of feeder worm allows continuous grinding without overfeeding the processing worm. The PowerGrind 200 is available with programmable recipes for optimal process control, alarms, on screen graphics & diagnostics and softstarter. Full option list available on demand.

Features

- auto reverse function feeder worm
- programmable recipes (optional)
- visual alarm identification (optional)



Technical specifications

Label	280	Unit
Electric power	128.5 to 158.5	kW
Machine weight	5000	kg
Dimension	3300x1600x2200	mm
Dimension	600	I

Accessories / Options

GEA Process Controls

- Automate management of production recipes
- Scheduling of production batches
- Production reporting
- Material tracking and tracing
- Manually influence production



GEA ProMix – UniMix



Mixing range	GEA ProMix	GEA ProMix	GEA ProMix	GEA UniMix	GEA UniMix
Volume (Liters gross)	1000	1500	2500	3500	5000
Batch Size (kg)	600	900	1500	2100	3000
Power (kW)	11	15	22	30	37
Vacuum	x	x	x	x	x
ColdSteam M	x	x	x	x	x

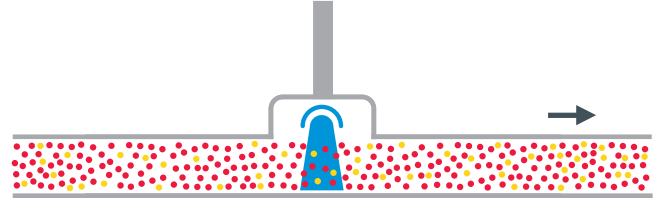
Multifunctional mixer, also available in vacuum execution

The GEA UniMix twin-shaft mixers are ideal for extended products such as hamburger patties, meatballs, luncheon meat and ground sausages, and pre-mixing for wiener and frankfurter emulsions. Mixing flexibility ranging from gentle stirring to intensive protein extraction mixing. The effective mixing action with high peripheral wing speed gives good protein extraction, uniform distribution of spices, additives and liquids, and provides effective salt activation.



GEA Analyzing Equipment

With GEA Analyzing Equipment based on NIR (Near Infra Red) online continuous fat analysis, the results for fat, moisture and protein become available as soon as production stops, thus minimizing delays. Based on these results, an integrated standardization module calculates the amount of fat or lean needed to reach the required target.



GEA NIR (Near Infra Red) measures fat, protein and moisture

A selection of GEA CutMaster applications

The GEA CutMaster cuts, mixes and emulsifies all different kinds of sausage products from coarse to very fine. It is also suitable for a wide range of poultry and many other products in the food processing industry.



Bologna



Wiener



Mortadella



Jagdwurst



Pate



Salami

The GEA CutMaster cuts, mixes and emulsifies all different kinds of fish, confectionery, vegetarian products, processed cheese and many other products in the food processing industry.



Surimi



Processed cheese



Energy bar



Dumpling filling



Soups & sauces



Herb butter

GEA CutMaster DUO

With more than 70 years of designing experience and the synergies of a successful global GEA Food Processing and Packaging company, the GEA CutMaster DUO - one of the most powerful cutters of all time - sets new standards for the meat processing industry.

Advantages that pay off:

- Shortest processing times, achieving uniform grain size with clean cut and minimal temperature increase
- Excellent product quality
- Shortest processing time
- Ergonomic design: low heights and improved accessibility
- Designed for dry fermented products like Salami, from coarse to very fine structures
- Compact design allows small footprint
- 2 independent drives, each with variable speed control
- Flow-optimized cutting area
- GEA TopCut knife system for extremely fast knife change
- Safe and fast cleaning due to optimized hygienic design



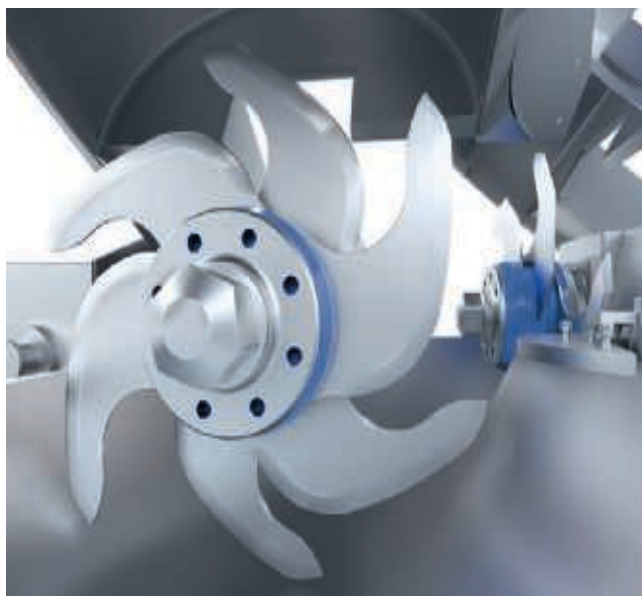
Processing time under 2 minutes

Enables you to cut 250 kgs of Salami product in less than 2 minutes from frozen, deep-frozen or fresh meat and bacon, thus achieving practically shortest batch times.



2 TopCut knife heads

Whenever you need the best Salami, the GEA CutMaster DUO provides rapid throughput and turnover. Two independent TopCut knife heads – fitted with special knives for Salami – process all types of materials with maximum care and precision. Meat is cutted, mixed and uniformly distributed extremely fast –with exceptionally quiet operation even at the highest speed. The results are impressive: perfect performance and hygiene for attractive, uniformly grained fermented sausages with a clear cut.



Hygienic & Ergonomic design

The GEA CutMaster DUO is designed according to the latest hygienic standards, with curved angles and easy access for cleaning and inspection. From an operator perspective, the machine is designed in such way that the operator has a good overview and full process control at all times, with easy access to the operating panel and infeed and outfeed. The height and scale of the GEA CutMaster DUO is built with the operator's ergonomic needs in mind.



GEA CutMaster options

Main drive DC or AC

- Variable cutting speed
- DC or AC drive systems



GEA Powertool

- Fastening tool for the knife system
- Controlled torque



Cooking system

- Indirect heating system
- For liver pate and cooked products



Knife types

- Various types
- Optimized shape according to products



Cleaning trolley

- For storing and cleaning
- Knives and knife head components



Cooling

- Connection and exhaust opening for
 - Liquid N2 cooling & CO2 cooling



Line integration

- Prepares for automation solutions



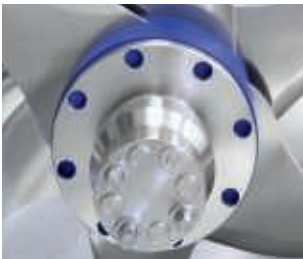
External ventilation system

- Energy efficient motor cooling system



Fastening tool GEA QuickLock

- Fastening tool for the knife system
- 80% faster knife change
- Easy handling



Dosing system

- Water
- Brine and/or edible oil
- Ingredients



GEA CutControl Pro Touch

- Fully automated operational processes
- Up to 150 recipe programs
- Program and process optimization functions
- Maintenance and diagnostic information



GEA CutMaster range



GEA CutMaster 200 L



GEA CutMaster 325 L



GEA CutMaster V 200 L



GEA CutMaster V 325 L

Technical specifications		DC	DC	DC	AC
Bowl volume	GEA CutMaster GEA CutMaster	Standard	High performance	Plus	Standard
200 L	Max. cutting speed	132 m/s	144 m/s	162 m/s	144 m/s
	rpm	60 - 4.360	60 - 4.900	60 - 5.520	60 - 4.900
	Reverse mixing	0 - 500	0 - 500	0 - 500	0 - 500
	rpm Motor kW	80	90	100	102
325 L	Max. cutting speed	132 m/s	144 m/s	162 m/s	144 m/s
	rpm	60 - 3.760	60 - 4.100	60 - 4.620	60 - 4.100
	Reverse mixing	0 - 500	0 - 500	0 - 500	0 - 500
	rpm Motor kW	120	130	170	155



GEA CutMaster 500 L



GEA CutMaster 750 L



GEA CutMaster V 500 L



GEA CutMaster V 750 L

Technical specifications		DC	DC	DC	AC
Bowl volume	GEA CutMaster GEA CutMaster	Standard	High performance	Plus	Standard
500 L	Max. cutting speed	132 m/s	144 m/s	162 m/s	144 m/s
	rpm	60 - 3.300	60- 3.	60 - 4.060	60 - 3.600
	Reverse mixing	0 -500	0 -500	0 -500	0 -500
	rpm Motor kW	150	170	200	200
750 L	Max. cutting speed	120 m/s	132 m/s	144 m/s	132 m/s
	rpm	60 - 2.600	60 - 2.860	60 - 3.120	60 - 2.860
	Reverse mixing	0 -500	0 -500	0 -500	0 -500
	rpm Motor kW	185	200	230	240

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