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Россия +7(495)268-04-70

Казахстан +7(7172)727-132

Киргизия +996(312)96-26-47

<https://gea.nt-rt.ru/> || gsg@nt-rt.ru

СИСТЕМЫ ОБРАБОТКИ МАРИНОВАННОГО МЯСА SCANMIDI

Технические характеристики



General info

The GEA ScanMidi can be used for high capacity massaging, tumbling, cooling, coating, rinsing and defrosting of pork, beef, poultry and fish. The drum speed, process time, direction, and vacuum are adjustable to provide a very high level of process control. Drum volumes up to 10,000 l are available.

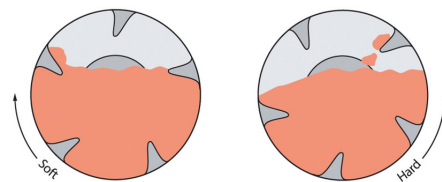
- Tumbling, massaging, marinating, dry ingredient dosing, rinsing, coating and defrosting in one machine
- Fast processing time and a high degree of filling (66%)
- Easy loading, unloading and cleaning
- Controlled process in a closed environment with continuous vacuum
- Patented asymmetric carriers fits for all products



Working principle

During massaging (left), the asymmetric carriers provide a gentle 'meat-on-meat' massaging action, as the product is not lifted. For tumbling less sensitive products (right), the asymmetric carriers lift the product for a more aggressive action, leading to shorter process times.

- During massaging (left), the asymmetric carriers provide a gentle 'meat-on-meat' massaging action
- For tumbling less sensitive products (right), the asymmetric carriers lift the product for a more aggressive action, leading to shorter process times



Performance

Massaging and tumbling is done under continuous vacuum, providing a closed environment for better food safety and greater product consistency. Marinades, additives and dry matter can be effectively distributed during the massaging or tumbling process. The wide (900 mm) lid opening and adjustable drum angle simplify access for loading, unloading and cleaning.

- Maximum utilization thanks to multi-functionality
- Low cost of ownership due to minimized waste, labor, energy and maintenance
- High yield without destroying meat fibers or connective tissue
- Easy loading, unloading and cleaning

Hygiene

The wide (900 mm) lid opening and adjustable drum angle simplify access for loading, unloading and cleaning.

- Easy access and no hidden corners for optimum sanitation
- Easy loading, unloading and cleaning
- Wide (900 mm) opening lid



Controls

The ScanMidi is controlled by a PLC unit operated via a touch panel.

- Operator friendly touch panel
- PLC controlled

Technical specifications

Label	GEA ScanMidi 2.5	GEA ScanMidi 4	GEA ScanMidi 6	GEA ScanMidi 8	GEA ScanMidi 10	Unit
Size	2500	4000	6000	8000	10000	l
Dimension	3500 x 1870 x 1100 (L*W*H) 3050 (L*W*H)					mm
Machine weight	3000	3800	4900	6900	7300	kg
Electric power	10	13	16	20	22	kW

Accessories / Options

GEA Cooling / Heating unit

- Controlled process
- Reduces overall tumbling time
- Speeds up the brine absorption process
- Glycol-based heat exchanger



GEA ColdSteam M defrosting in a mixer



Frozen pork flank in fist-sized chunks before being fed into the GEA ColdSteam M.



Defrosted lean pork flank after being steamed in a vacuum. Condensate (8%) is fully absorbed by the meat.



The unwanted effect on lean pork flank after being steamed WITHOUT a vacuum.

GEA ColdSteam M - Cut defrosting time from days to minutes

The GEA ColdSteam M spectacularly reduces defrosting time from days to minutes! It is based on a GEA UniMix V side-by-side mixer, which has been enhanced with steam injection, vacuum pump, weighing system, PLC controller and other hardware required for defrosting.



The benefits of GEA ColdSteam M include:

- **Extremely fast defrosting**
Typically 10 minutes.
- **Substantial reduction in manual handling**
Frozen meat blocks can be pre-ground directly from the freezer, and then transferred to the GEA ColdSteam M.
- **Increased capacity**
Faster defrosting results in more production time.
- **Automated process with a high degree of control**
Temperature of the defrosted material is accurately controlled.
- **Further processed products are ready for forming**
Normally there is no need for external N₂ or CO₂ cooling after defrosting. The process can be configured so that the defrosted meat retains the right degree of crystallization and appropriate temperature for further processing. This results in large cost savings in infrastructure and consumable coolants.



Frozen blocks of poultry, beef or pork:

- Formed poultry
- Formed beef and pork
- Reformed ham
- Sausage/fine emulsions

Process characteristics:

- Frozen blocks are pre-ground to fist-sized chunks
- Product structure must allow size reduction (pre-ground)
- Recipe must allow between 6 and 8% added water

GEA ColdSteam T - Defrost bone-in and whole muscle products in hours

The GEA ColdSteam T significantly reduces defrosting time to well less than half that of conventional defrosting techniques. It is based on a GEA ScanMidi tumbler, customized for defrosting with a steam expander, extended cooling/heating jacket plus cooling/heating in the carriers, integrated vacuum pump and weighing cells.



The GEA ColdSteam T benefits include:

- **Substantial reduction of defrosting time**
Approximately 50% of the time for conventional defrosting.
- **No drip loss**
No weight loss through purge.
- **Substantial reduction of manual handling**
Frozen blocks of meat can be processed directly out of the freezer.
- **Increased capacity**
Reduced defrosting time results in more production time.
- **Automated process with a high degree of control**
Temperature of the defrosted material is accurately controlled.
- **Three processes in one**
Product can be marinated and massaged as well as defrosted.



Frozen blocks of poultry, beef or pork:

- Whole muscle products
- Bone-in products
- Ham, bacon

Process characteristics:

- Frozen blocks are loaded directly into the tumbler
- Recipe must allow between 3 and 5% added water



Individual Quick Frozen (IQF) for:

- Bone-in products
- Skin-on cuts
- Seafood

Process characteristics:

- IQF products are loaded directly into the tumbler
- Recipe must allow between 3 and 5% added water

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