



GRT   
RED MEAT **POULTRY** **FISH**

TENDERIZER

ROLLER TENDERIZER

The **GRT 620** is equipped with two rows of knives, forming a tight pattern, whose purpose is to slice the surface of the meat, thus increase the product surface area. This process ultimately leads to increased release of myosin during vacuum tumbling and therefore not only an increasing moisture retention during the cooking process, but also increasing the final tenderness of the meat.

The **GRT's rows of knives can be adjusted** between three different positions, including an adjustable counter pressure of up to 1000N at 6 bars. The knives are positioned so that they can overlap without coming into contact with each other even when cutting deep into meat. The width between the knives is 12.5 mm (resulting in a 6.25 mm cuts pattern) or 9 mm (resulting in a 4,5 mm cuts pattern). The capacity of the GRT 620 matches the throughput of all our injector models, from GSI 350 up to GSI 820.



← Optional blind roller to cut meat on one side, particularly when processing skin-on product.

← Machine designed for maintaining high levels of hygiene.

← The frame is provided with 4 lockable wheels allowing the machine to be moved easily.

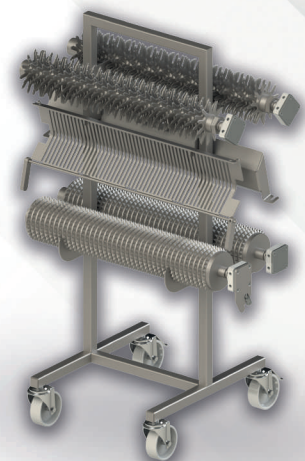
← A variety of configurations for the cutting shafts as well as the knives themselves, from straight edged to star shaped.

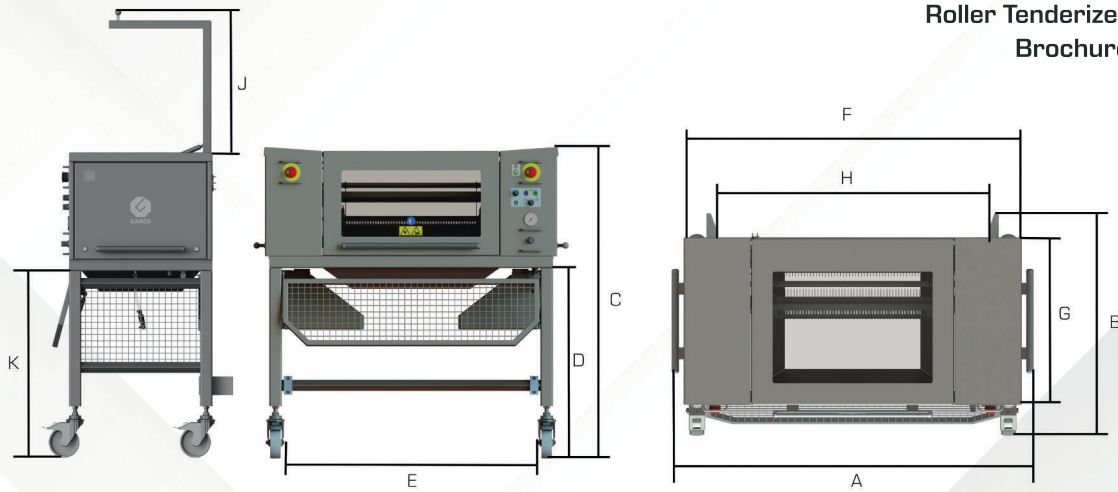
← Easy assembly and disassembly of shafts and scrapers.

← Smooth control of the cutting depth via the control panel.

CLEANING TROLLEY

A trolley designed to hold the GRT components while cleaning. The intuitive design allows for all removable components to be cleaned easily – this also ensures that the inside of the GRT 620 can be hygienically cleaned with minimal effort.





Measurements 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

Application	Boneless meat products
Capacity	Up to 13 tons/hours depending on product type
Infeed width	620 mm
Number of knives	50 PCs / 70 PCs (roll)
Knife distance	12,5 mm (6,25 mm) / 9 mm (4,5 mm)
Knife diameter	130 mm
Knife roll speed	93 rpm
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

DIFFERENT EXECUTIONS

STANDARD TROLLEYS



800 KG BINS



VACUUM FILLING HOPPERS





RED MEAT



POULTRY



FISH

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