

Model

## GMM-4000



### Description

Machine GMM is designed for cutting deeply frozen (-25°C) meat, MDM, fat and cheese blocks. Cutting is executed with the help of hydraulic head equipped in 1 main transverse knife with adjustment of the cutting width. Block can be cut into smaller parts after installation on the beam additional longitudinal knives. After cutting into smaller pieces product can be subjected for further heat treatment or final fragmentation on the meat grinder or cutter.

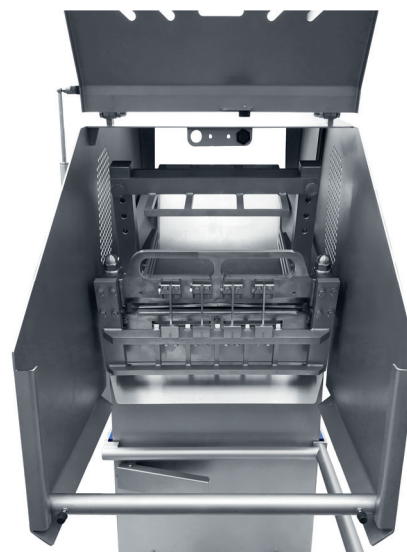
Type	GMM 4000
Efficiency	up to 3000 kg/h
Block temperature range	-10 to -25 °C
Cutting head speed	up to 20 cycles/min
Hydraulic drive power [kW]	7,5
Dimensions of the blocks [mm]	500 x 600 x 250 (H) mm
Control unit	analog
Upper limiting bar	manual adjustable
Longitudinal knife head with cross knife	
Dimensions	
length: 2220 mm	Max. length with loader: 3100 mm
width: 1050 mm	
height: 1740 mm	Max. height during loading: 2200 mm

## Basic configuration

- Cutting chamber made with special slope enabling automatic sliding of blocks
- 1 cutting beam with transverse knife
- Upper traverse holding the block in position during cutting with height adjustment
- Unloading of the crushed block is adapted for standard 200 ltr trolley. Trolley is blocked and detected by the special sensor
- Analog control unit with buttons



- HYGIENE CONCEPT. High hygiene standard with easy exchange of the sealing units. Special shape and fixing of the cover sealings. Easy accessible zones designed for cleaning
- Opened front cover of the cutting chamber



## Special configuration

- Pneumatic loader for blocks with special slope in order to provide automatic feeding the breaking head with frozen blocks
- Additional beam for fixing the longitudinal knives

## Options:

- Automatic transporter for loading blocks
- Automatic receiving transporter for cut product

