



RED MEAT



POULTRY



FISH



SALADS

# ***TROLLEY TUMBLER***



**GAROS**

# TROLLEY TUMBLER

GBT 300 and 600 is the complete answer to tumbling, mixing, coating, and marinating needs for whole meat products such as poultry, silversides, pork loins, minced meats, fish, vegetables, salads etc. Minimal product damage due to utilizing 200 eurobin trolleys to gently mix without driven paddles or mixing arms

Note that the hood above the trolley has a large volume of approximately 170 litres, allowing a superior product movement with each revolution even with a trolley fully loaded with 200kg of product. This ensures a thorough tumbling/mixing/marinating of the content and also means that the trolley can be loaded to its maximum. Capable of reaching a vacuum level up to 50 percent. For higher levels of vacuum, reinforced trolleys can be used.



- Possibility of creating and saving 20 programs/recipes.
- High flexibility - reduces loading and unloading times.
- Unique solution combining mixer with vacuum tumbler.
- Complete security due to locked safety door.
- Tumbling and mixing is gentle yet highly efficient at the same time.
- Works with standard 200 liter trolleys compliant with DIN 9797 - manages up to 200 liters of product each work cycle.
- Easy and quick cleaning with no hard to reach areas.

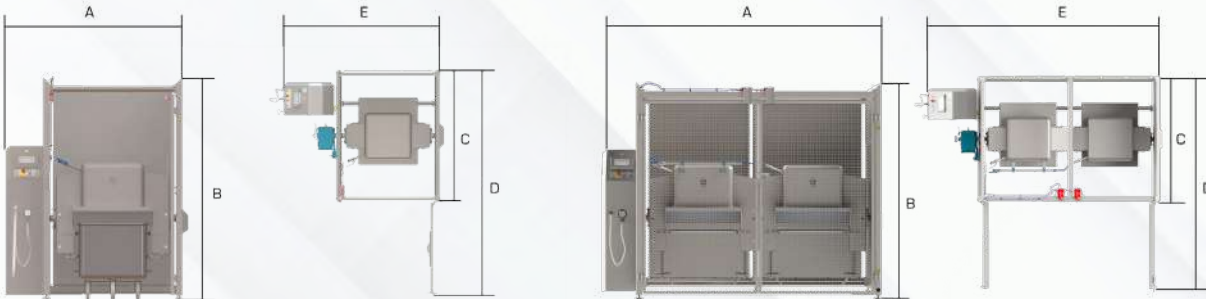
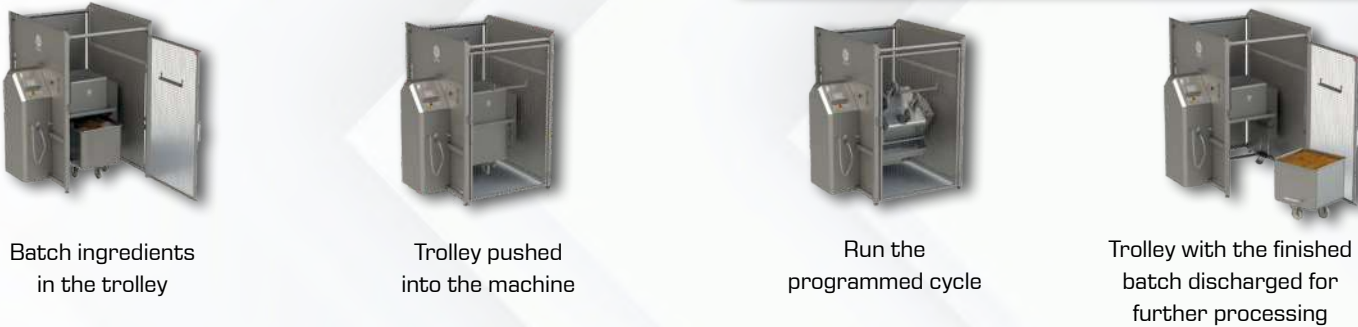
# MIXING FORKS ADDITIONALS

The mixing forks are options that will make the GBT trolley tumbler even more functional and versatile and allows for mixing even the most difficult products. Mixing products that previously required a long machine cycle, will no longer be a problem. In addition, their assembly/disassembly is fast and easy.

The mixing forks are optional additions to the Trolley Tumbler. They can easily be attached or removed depending on the needs of different products. With the mixing forks you are able to optimize the tumbling process and increase the flexibility of the Trolley Tumbler even more.



# PRODUCTION FLOW



| Measurements in mm | A    | B    | C    | D    | E    | Machine weight in kg |
|--------------------|------|------|------|------|------|----------------------|
| GBT 300            | 1700 | 2040 | 1608 | 2800 | 2100 | 670                  |
| GBT 600            | 2700 | 2040 | 1610 | 2800 | 3050 | 870                  |



# MACHINE VERSATILITY



Ribs with dry marinade - 2 minutes mixing



Pork neck with wet marinade - 1 minute mixing



Pork neck with wet and dry marinade - 2 minutes mixing



Roast beef - 1 minute mixing



# MACHINE VERSATILITY



Ribs with liquid marinade - 2 minutes mixing



Sausage filling - 3 minutes mixing



Bacon with dry marinade - 2 minutes mixing



Diced poultry with wet marinade - 1 minute mixing





# MACHINE VERSATILITY



Chicken breast with wet marinade - 2 minutes mixing



Pork neck with liquid marinade - 1 minute mixing



Whole chicken with dry marinade - 1 minute mixing



Chicken leg with wet and dry marinade- 1 minute mixing



# MACHINE VERSATILITY



Chili con carne - 1 minute mixing



Sausage with cheese - 1 minute mixing



Rice and egg - 1 minute mixing



Pork loin with dry marinade - 1 minute mixing





# MACHINE VERSATILITY



Salad dressing - 3 minutes mixing



Cabbage salad - 1 minute mixing



Vegetable salad - 1 minute mixing



Couscous salad - 3 minutes mixing



# MACHINE VERSATILITY



Baked herring with vegetables and sauce - 1 minute mixing



Herring with onions - 1 minute mixing



Shrimp salad - 1 minute mixing



Fish fillets with wet marinade - 1 minute mixing

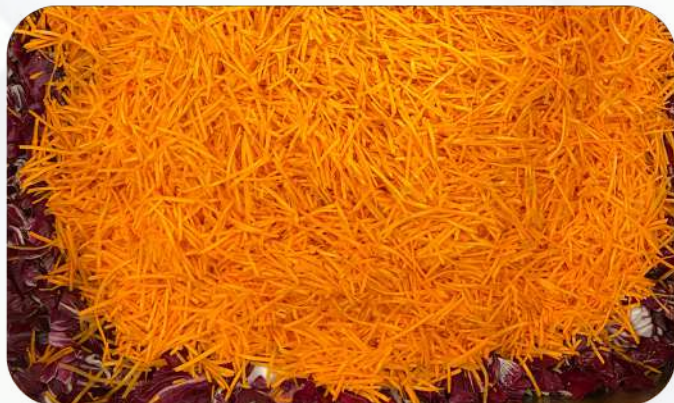




# MACHINE VERSATILITY



Salad dressing - 3 minutes mixing



Vegetable salad - 1 minute mixing



Vegetable salad - 1 minute mixing



Cucumber salad - 1 minute mixing



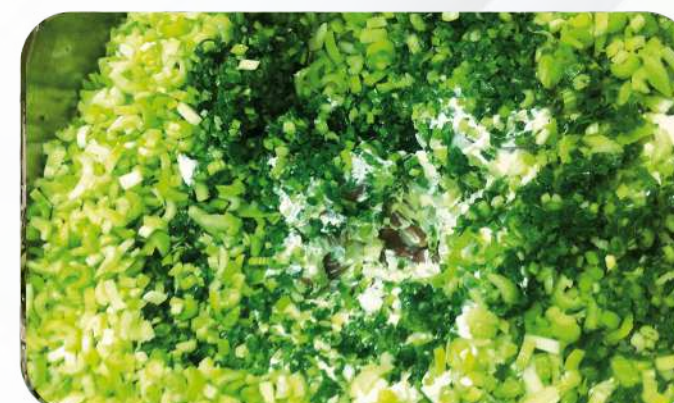
# MACHINE VERSATILITY



Vegetable salad - 1 minute mixing



Vegetable salad - 2 minutes mixing



Vegetable salad - 2 minutes mixing



Rice & vegetables with feta cheese







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