



RED MEAT POULTRY FISH

GCT TUMBLER



GAROS

CONTINUOUS TUMBLER

Designed entirely in stainless steel, Garos continuous tumblers offer a streamlined solution for product processing. These efficient machines serve a dual purpose: eliminating excess brine from the product's surface and effectively sealing any needle punctures in both the product and its skin. This optimized process aids in the binding of injected brine or marinade, resulting in a drier surface and a more visually appealing final product.

Furthermore, the system minimizes waste by allowing for the potential reuse of any leftover marinade, which may be transported back to the injector's filter unit via a pump. The compact design of the Garos tumbler ensures a minimal footprint in your production line, maximizing space utilization.



- ▶ **FAST IN-LINE PROCESS** -

seamlessly integrates right after the injector for continuous production
- ▶ **EFFICIENT BRINE DRAINAGE** -

perforations effectively remove excess brine without damaging the product surface
- ▶ **ADJUSTABLE SPEED** -

variable RPM to match specific processing needs
- ▶ **THROUGHPUT CONTROL** -

adjustable drum angle for optimized performance
- ▶ **VERSATILE APPLICATION** –

suitable for almost any type of product
- ▶ **PERFECT FUNCTIONALITY COMBINATION** -

ensures ideal marination infusion, gentle massaging, and quick “healing” of puncture holes
- ▶ **EASY CLEANING AND ACCESSIBILITY** -

open design for quick and thorough sanitation
- ▶ **MULTIPLE FLIGHT CONFIGURATIONS** –

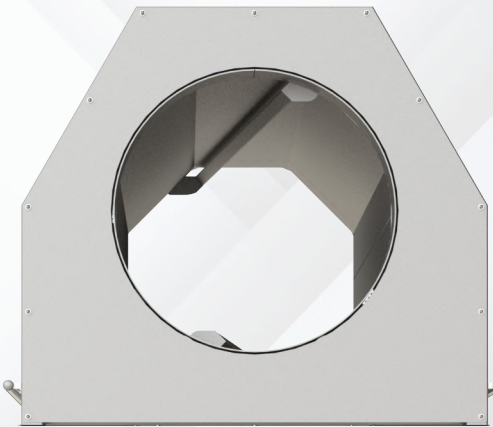
adaptable to different processing requirements

FEATURES



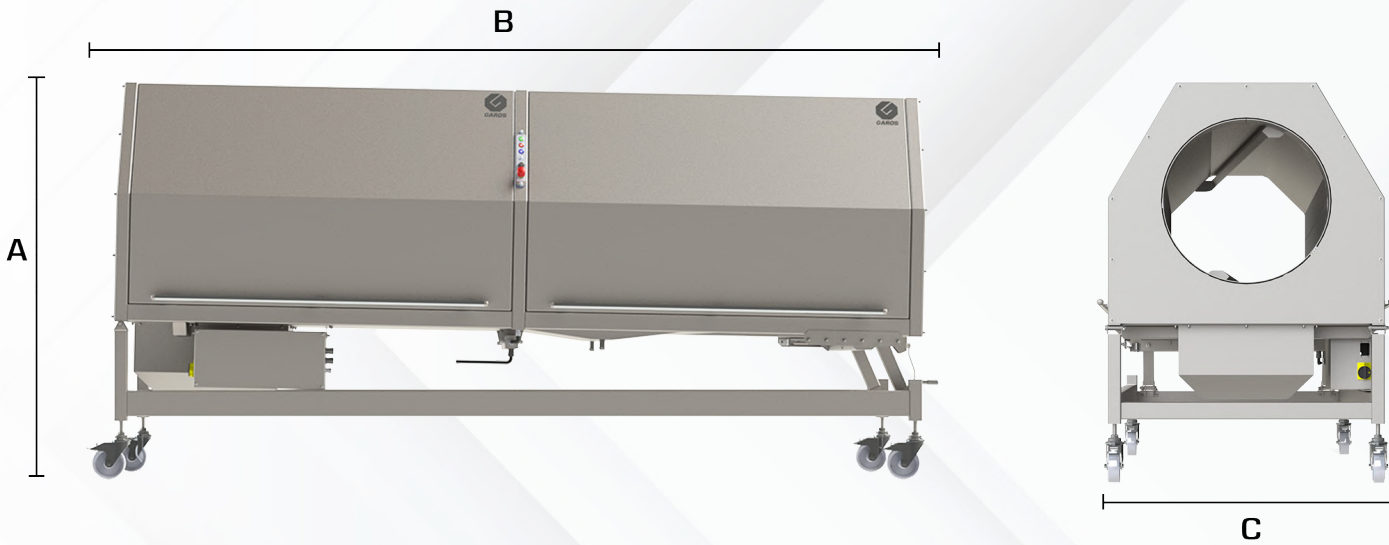
BUILT-IN CONTROL PANEL

Seamlessly integrated into the machine frame, offering quick access without compromising durability. It features controls for efficient and precise operation. The emergency stop ensures immediate response in critical situations, meeting the highest safety standards.



ADVANCED DRUM DESIGN

The drum features a specially engineered perforation pattern with small holes, designed to maximize brine drainage without damaging the product surface. This precise design ensures optimal brine removal while maintaining the integrity of the meat.



Dimmensions in mm	A	B	C
GCT	1850 mm	3600 mm	1350 mm

Technical specification	GCT
Speed Adjustable	1-10
Motor	1,5 kW
Adjustable tilting angle	1-4 deg
Voltage	3x400 V
Weight	750 kg



AB Garos

Box 343

551 15 Jönköping

SWEDEN

+46 36 18 11 30

info@garos.se

www.garos.se