



# TVI

## MEAT PORTIONING

*...Together  
for your success!*



## GMS 520 singlecut

Evolution of a success model  
for optimised meat portioning.



- ✓ Highest portioning quality
- ✓ Highest flexibility: With bones / without bones / diced / strips
- ✓ Highest yield through ideal forming
- ✓ Highest precision
- ✓ Individual slice placement / shingling for lowest manpower requirements in downstream processes

## Mode of operation

- › One or multiple pieces of meat are filled into a cavity of the mold revolver.
- › The revolver turns to the portioning position and the appropriate piston drives into the mould cavity.
- › The meat is perfectly formed and pressed in a longitudinal direction.
- › The GMS can run in waste less mode or if required with a minimum trim.
- › Piston and stop plate define the thickness and the fixed weight of all slices individually.
- › The GMS cuts continuously without permanent start-stop operations. (just few individual movements)
- › Immediately after the last cut the revolver turns to the next piece of meat and the process repeats.

## New features

- › Simple and intuitive operating concept
- › New control technology with high-precision timing enabling an increase in performance, more precise placement, smoother running
- › Up to 4 cuts per second and short changeover times result in higher performance.
- › Different slice weight and placement options possible in the same piece of meat
- › Output of the different portions to different downstream processes if required

The multifunctional portioning system with individual slice placement.

# Profit-yielding portioning through intelligent TVI technology.





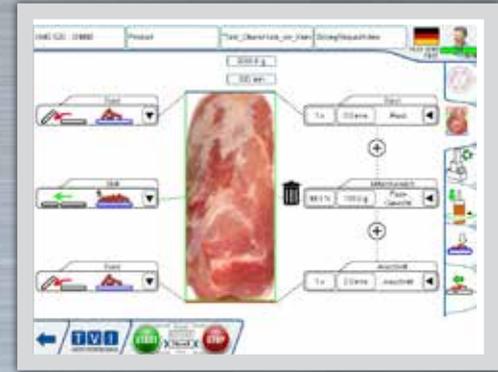
## Sample applications

The GMS 500 portions almost:

- › All types of red meat
- › in almost every consistency
- › to every portion
- › always weight and yield optimized
- › with low labour costs



Guided help facility for machine set-up



Simple stipulation of the slicing requirements



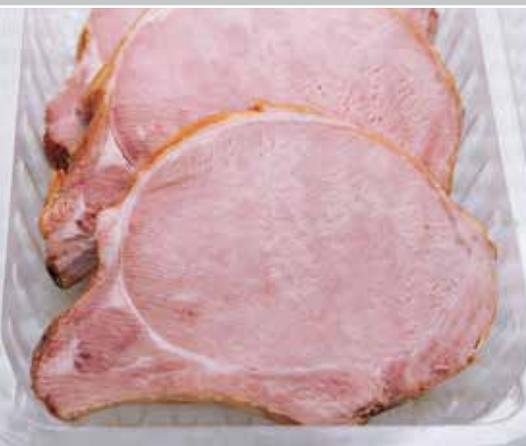
Slicing small and medium sized meat products: cutlets, steaks, minute steaks



Slicing of frozen meat products: neck and loin steaks



Slicing of large pieces of meat: rolls, rolled barbecue belly strips



Slicing of cooked or smoked meat products: Kassler (smoked pork loin) bone-in/boneless



Slicing of bone-in meat products: pork loin and neck chops, lamb cutlet



Cubes and strips: stew meat, meat strips

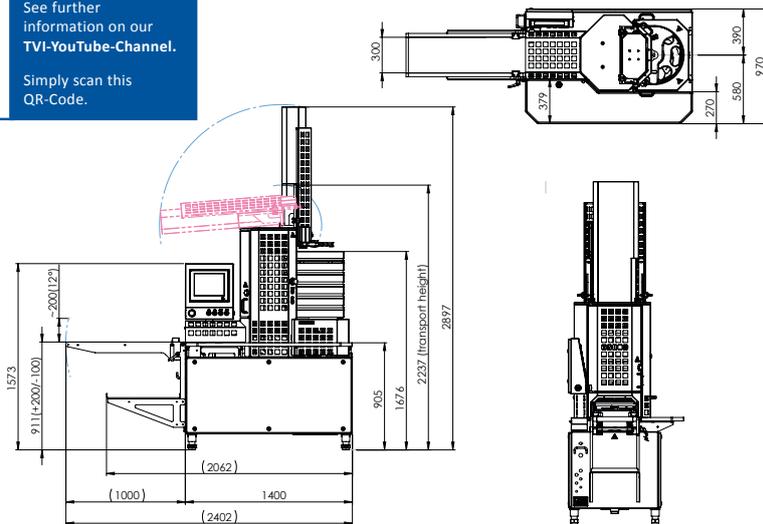
## GMS 520 : Advantages & savings

- Highest product quality in slicing, forming and portioning
- Flexible use for red meat with and without bones, also for turkey and chicken
- Increase in yield through waste less portioning
- Give-away savings through high weight accuracy and perfect slicing
- Automation-compatible through shingling and individual slice placement
- Lower operating effort and shortest for product change over
- Intuitive operating concept for operators, production managers and cleaning personnel
- Supporting software user guidance for operation and calibration

**SPEED.**  
**POWER.**  
**FASCINATION.**

## Technical data: (machine types 600 or 700mm)

Length of the mould revolver:	max. 600 or 700mm
	flexible height adjustment in 100mm steps
	Min. 200 or 300mm
Slice thickness:	From approx. 1mm (good temperature control necessary) to 50 mm
Product cross sectional area:	max. 300 x 130mm; 320cm <sup>2</sup> , Min. Ø 50mm; 20cm <sup>2</sup>
Electrical connection:	3x 400 V /N/PE, 32 A
	Connection power approx. 4.5 kW



Modifications reserved. To apply: Data of the offer and TVI standard warranty and contract terms.

## Customised production lines

Combine the GMS 500 singlecut to suit your requirements:



TEMPERING



**CBF 1000-2000 CYCLEFREEZE**  
quick and precise crust freezing for nearly all pieces of meat



**PTT 500-1000-1500-2000 MULTITEMP**  
quick and precise tempering of pallets with meat in E1 and E2 boxes



ROLLED BBQ STRIPS



**GFW 3600 MULTITORCH**  
Flexible barbecue skewer machine for 175 to 350 mm long skewers



SHISH KEBAB



**ASR 300 MULTIPICK**  
Shish kebab skewers with great product quality and minimum staff



TRAY LOADING



**MIS 3000-4000 MULTITRAY**  
Manual inlay system with length from 3-5 metres



**AIF 500 DIRECTLOAD**  
Automatic tray loading system with feed belt



**AIS 500 AUTOLOAD**  
Automatic pollution-free tray loading of marinated meat



**AIR 500 FLEXLOAD**  
Fully automatic inlaying with the smallest footprint

## Your specialist for profitable meat portioning

### Perfectly matching components

TVI offers innovations in the area of meat portioning. Our services range from meat tempering, portioning of almost all types of red meat, across the manual and automatic tray filling, weighing and resorting to transferring the fixed weight portions to the packaging machine.

### Customised production lines

The various GMS models are flexible meat processing centres that can carry out any portioning task perfectly thanks to the standard modules and customer-specific programmes. The various TVI machines create customised lines designed for your requirements.



## TVI service packages:

Minimise your downtimes and machine stops! We offer you service packages which perfectly fit to your machines and production lines, for ideal prevention with our trained technicians on site.

## Offline diagnosis:

Many machine types allow us to diagnose errors quickly online, thus enabling us to help you quickly.

## Service hotline:

Feel free to call our experienced experts and they will find a solution for you as quickly as possible:

Tel. +49 (0)1805 725800

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MEAT PORTIONING

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