



# PRODUCT CATALOGUE

EXCELLENCE IN PROCESSING



# günther®

## PORTRAIT OF A SPECIALIST

### FACTS ABOUT GÜNTHER MASCHINENBAU GMBH

- ⊕ Founded in: 1980
- ⊕ Representation in 105 countries, and on all continents
- ⊕ New 9000 m<sup>2</sup> production area in 2021
- ⊕ Average number of machines sold: 550 p. a.

Günther Maschinenbau develops and manufactures high-tech solutions for food processing. The focus of our range of services is on machines and systems for curing, tumbling, mixing, steaming and coating. Whether meat, poultry, fish, cheese, convenience or vegetarian products, we know the special requirements for these products and offer our customers the best possible technology for processing in each case.

With our new customer centre, we are responding to the increasing demand from our customers for a suitable development environment for new products and manufacturing processes. Using your original raw materials, you can test the manufacturing of new end products together with our technologists, optimize them in terms of quality and cost, or produce samples. In our customer centre we also offer solutions to improve product quality and production efficiency for products already on the market. In addition, FAT tests (Factory Acceptance Tests) are carried out. Here you have the opportunity to put your production line through its paces one last time before delivery.

### WHAT MAKES GÜNTHER MASCHINENBAU SPECIAL?

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### PARTNERS/SERVICE

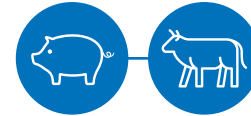
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# WHAT MAKES GÜNTHER MASCHINENBAU SPECIAL?

## 12 REASONS FOR A SUCCESSFUL PARTNERSHIP

- 1** We produce **high quality**, "Made in Germany" products!
- 2** We respond **flexibly** to customer requirements!
- 3** Our **efficient machines** generate a quick **return on investment!**
- 4** Via our software solution for **process data analysis**, you always have everything under control **remotely!**
- 5** One on one, with a **partner on an equal footing!**
- 6** As a **technology leader** we set the benchmark!
- 7** We have proven ourselves on the market with **fair prices!**
- 8** We are **environmentally conscious** and rely on renewable sources of energy!
- 9** **Saving energy** is our strength and your profit!
- 10** We offer you **the best solution** for your production process!
- 11** At Günther Maschinenbau, you get first-hand **expert knowledge!**
- 12** We focus on the permanent further training of our employees, so that we can guarantee you **the highest level of competence!**

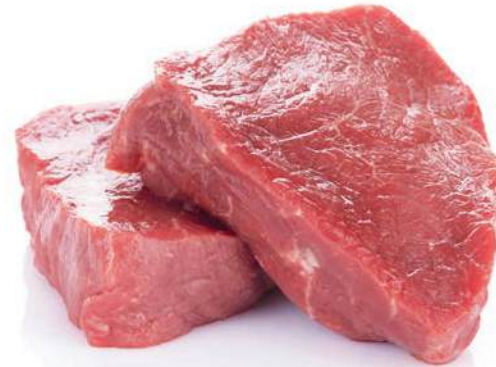




## MEAT

### Refining the classic favourite

It should always be tender, aromatic and tasty. Shelf life and food safety are therefore the highest priorities. This applies to every meat product, whether breast, silverside, rump or topside of beef or pork, all types of ham and cured pork, whole hams, suckling pigs, grilled meat and much more. This diversity challenges the skills available to the processor and their current technology. Our machines are the best choice for this. You will find a wide range of machines and equipment perfectly suited to the processing of meat. We will be happy to advise you on how to make the most of the possibilities that our technology offers, especially under your production conditions.



## POULTRY

### Delicate top quality

Poultry products, such as whole chickens, wings, thighs, turkey breasts, chicken breasts, chicken fillets or grilled products always require special treatment when they are to be served on the consumer's plate in a tender, aromatic and appetising presentation. Shelf life and food safety are particularly important criteria for poultry products. From our portfolio, we will find the optimum solution for you to meet these demanding requirements, so you'll be well equipped for the future.



## FISH

### Very demanding during processing

Hardly any other food is more sensitive than fish when it comes to its shelf life and food safety. If you process salmon, cod, tuna or other species, you'll be well aware of the challenge this poses. You make just as few compromises in this respect as you do when it comes to tenderness, taste and flavour. We also share this attitude. Our machines are high quality products with which you can produce high quality products. Our numerous satisfied customers are proof that our machines are outstandingly suited for the fish sector. Feel free to contact us – we are at your disposal with advice and support for your tailored solution.



# APPLICATIONS

OUR EXPERTISE IN ALL AREAS



# APPLICATIONS

OUR EXPERTISE IN ALL AREAS



## VEGETARIAN/VEGAN PRODUCTS

### No longer a niche product

Vegetarian and vegan products have long been more than just an alternative; they are a growing market segment that we have been successfully supplying for years. When processing vegetarian and vegan products, processes such as adding flavours or mixing salads, guacamole, meat substitutes and the like are of particular importance. Our experience and technologies allow you to achieve your desired results with these products.

Take advantage of this experience! We will be pleased to show you how you can benefit from this growth market with Günther technology.



## DAIRY PRODUCTS

### Creating variety and reducing production times

Regardless of which foods you produce from the basic ingredient of milk, the result is always a healthy product in high demand. We ensure economical processes through efficient and safe Günther technology.

Whether you want to inject ripening enzymes and/or starter cultures into cheese, or to mix quark, yoghurt or fresh cheese in larger quantities, we will support you in the decisive production steps.

Our machines and systems are perfectly suited to injecting and processing cheese. Using Günther technology, it is possible to significantly reduce ripening times without changing the taste of the product.



## CONVENIENCE FOOD

### Natural and environmentally conscious

Various Günther products are not just a great support for you when mixing potato salads, fruit salads or sauces. They also offer you the best possible way to standardise the production of your dishes in perfect quality.

Günther's high-performance coating technology eliminates the need for preservatives and is therefore the simplest and most natural way to always maintain the quality and freshness of your products until they are consumed.

Your ingredients, such as spices, marinades and sauces, are introduced and flash-frozen directly during processing to lock in the natural flavour and freshness of the product.





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## **INJECTORS**

FOR INJECTING MEAT, POULTRY, FISH AND CHEESE





## INJECTORS

FOR INJECTING MEAT, POULTRY, FISH AND CHEESE

You always get the best out of your products – better still, you inject them! With our injectors you have the perfect tool to refine your products with spices and additives. Add increased shelf life and taste to your products by working with sophisticated, durable technology that meets the highest standards.

### YOUR BENEFITS

- ⊕ Taste enhancement through injected flavours
- ⊕ Improved product consistency
- ⊕ Improved colour tones and shelf life by utilising injected salts
- ⊕ Higher yield when slicing
- ⊕ Uniform reddening and longer shelf life
- ⊕ Juicier consistency and better tasting end product



**PP3**  
The handy all-purpose injector

» from p. 14



**MINIJECT 265-10**  
Entry-level model for automated injection

» from p. 16



**PI 280-345**  
The automated solution for trades and medium-sized companies

» from p. 18



**ECOJECT GREENLINE 280-21**  
The sustainable and energy-saving injector

» from p. 20



**PI 365-900**  
The answer to your industrial needs

» from p. 22



**CLEANJECT 365**  
The most hygienic injector

» from p. 24



**CONTINUEJECT 480**  
The world's first and only continuous injector

» from p. 26



**PI 365-605 DOUBLE HEAD**  
The precise high-performance injector

» from p. 28



**MORE INFORMATION?**  
Visit the section on our website.

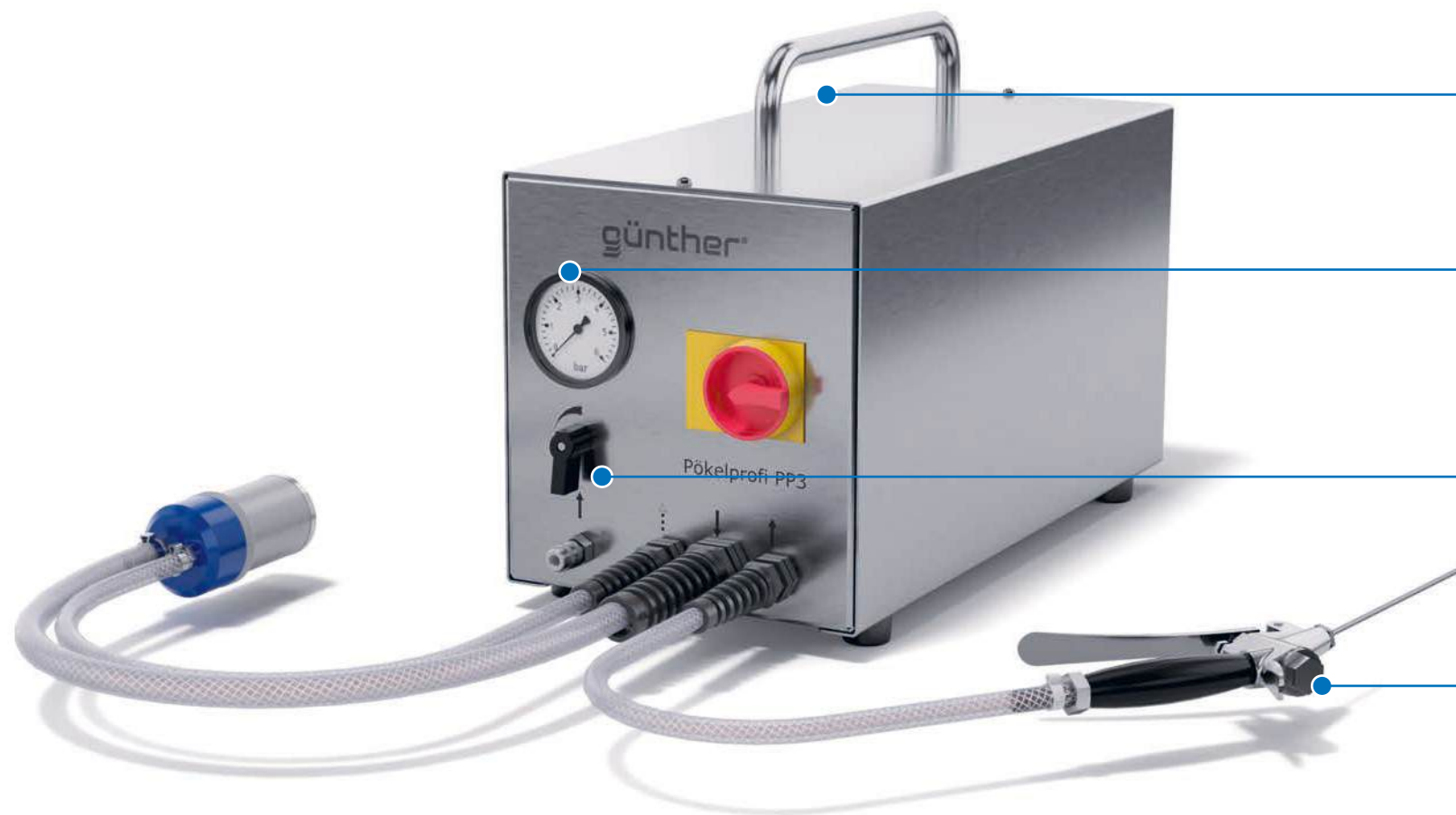
# EXCELLENCE IN PROCESSING



## PP3

### THE HANDY ALL-PURPOSE INJECTOR

The small all-purpose injector for lower production volumes, also ideally suited for test productions and special applications.



#### EASY-CARE DESIGN

- Easy to clean stainless steel frame

#### INCREASED PRODUCTION RELIABILITY

- Self-priming pump with exact pressure indication by manometer

#### EASY OPERATION

- Easy to handle through manual pressure regulation

#### EFFICIENT ADDITIONAL EQUIPMENT

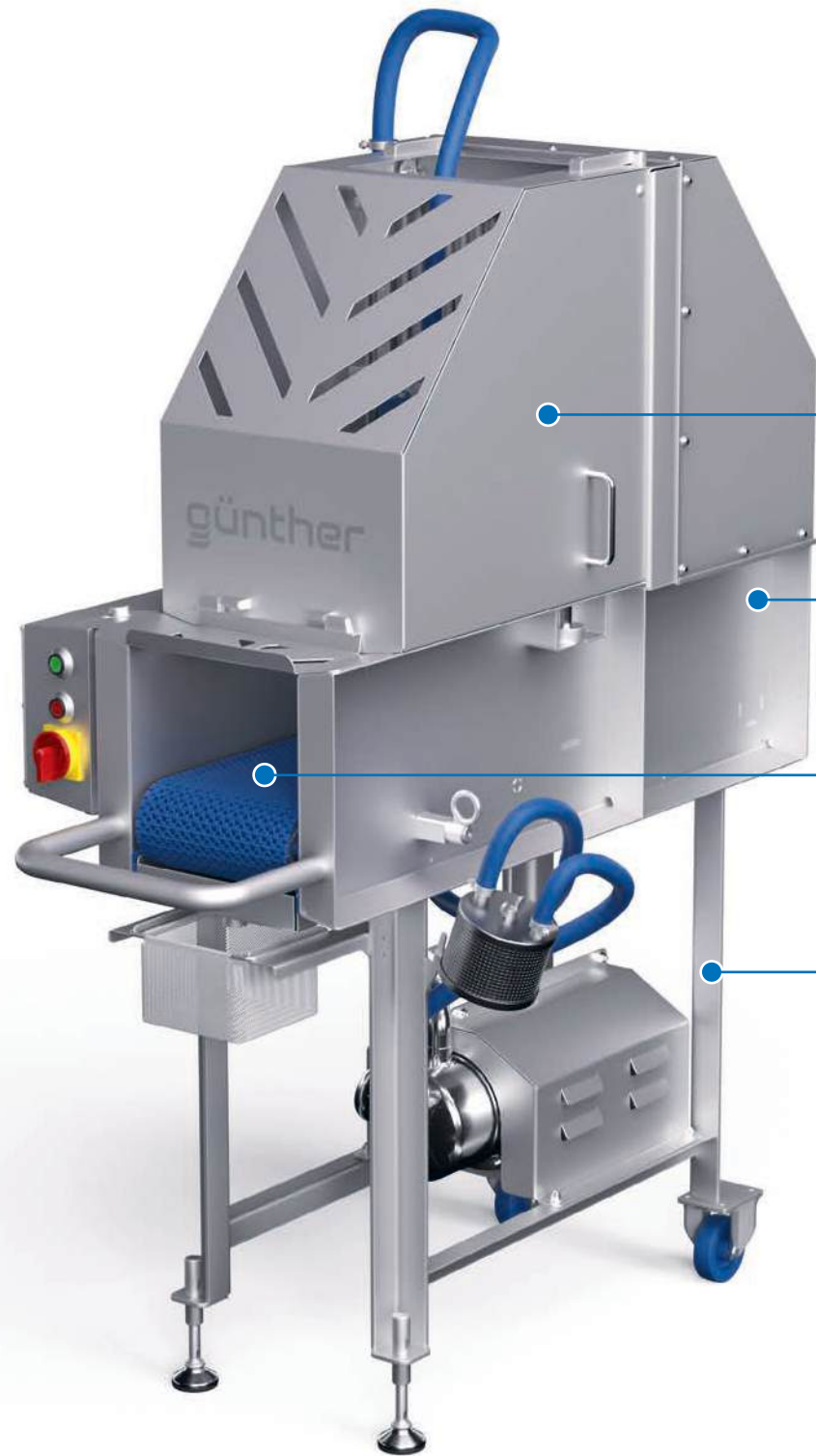
- Optimised working using 3 or 6 needle robe (optional) and handhold connection



**MORE INFORMATION?**  
Visit the section on our website.

	PP3
<b>Number of needles</b>	1
<b>Dimensions in mm (length/width/height)</b>	670/230/330
<b>Connection values (standardised)</b>	0.5 kW, 1.5 A, 230 V, 3 PH/PE

# EXCELLENCE IN PROCESSING



# MINIJECT 265-10

## ENTRY-LEVEL MODEL FOR AUTOMATED INJECTION

The most compact and efficient hand-held injector:  
An indispensable tool for every tradesman. With its impressive power, precision and control, as well as its robustness and versatility, it meets all the requirements of a modern implement while also saving space. The MiniJect 265-10 is an excellent choice for those who value quality and reliability. Wide range of applications in the food trade (e.g. beef, pork, poultry, cheese, etc.)

### PERFORMANCE AT THE BEST PRICE

- Maximum efficiency and performance that won't break the bank

### RELIABLE TECHNOLOGY

- Carefree production with proven, robust technology

### INNOVATIVE CLEANING

- Quick and easy cleaning thanks to advanced belt-fitting technology

### SPACE-SAVING DESIGN

- Maximum productivity with minimum space requirements



**MORE INFORMATION?**  
Visit the section on our website.

	MiniJect 265-10
<b>Belt width in mm</b>	265
<b>Needle designs</b>	10
<b>Capacity in kg/h</b>	300
<b>Throughput in mm</b>	190
<b>Cycling in rpm</b>	50
<b>Dimensions in mm (length/width/height)</b>	1325/750/1885
<b>Connected loads (standard)</b>	1.5 kW, 16 A, 400 V, 3 PH/N/PE

# EXCELLENCE IN PROCESSING



## PI 280-345

### THE AUTOMATED SOLUTION FOR SMALL AND MEDIUM-SIZED BUSINESSES

Our automatic trade injectors have been designed based on industrial machines, for the requirements of artisan and medium-sized businesses.

#### INCREASED MACHINE SERVICE LIFE

- Separate dry and wet areas

#### EASY AND THOROUGH CLEANING

- Mechanical quick-change needle system with controlled precision injection

#### ABRASION-FREE AND SAFE PROCESSING

- Food-certified high-hygiene belt
- No heat input into the cooled brine due to separation of heat-radiating parts from brine-conveying components

#### INTUITIVE PROGRAM CONTROL

- Simple setting of machine parameters

#### BEST BRINE FILTRATION

- Use of suction filter, pre-filter and return flow filter

	PI 280-21	PI 345-26	PI-H 345-52
<b>Belt width in mm</b>	280	345	345
<b>Needle designs</b>	21	26	52
<b>Capacity in kg/h</b>	1865*	2298*	4595*
<b>Throughput in mm</b>	210	210	210
<b>Cycling in 1/minute</b>	60	60	60
<b>Dimensions in mm (length/width/height)</b>	1420/1050/2260	1760/1200/2320	1760/1200/2320
<b>Connection values (standardised)</b>	2.2 kW, 16 A, 400 V, 3 PH/N/PE	2.2 kW, 16 A, 400 V, 3 PH/N/PE	5.5 kW, 16 A, 400 V, 3 PH/N/PE

\*for 210 mm throughput



#### MORE INFORMATION?

Visit the section on our website.

# EXCELLENCE IN PROCESSING



# ECOJECT GREENLINE 280-21

## THE SUSTAINABLE AND ENERGY-SAVING INJECTOR

The EcoJect Greenline 280-21 is a reliable and versatile injector. The Greenline series saves energy and is sustainably built, making it an ecologically and economically responsible choice.



### SUSTAINABLE AND EFFICIENT

- A 7% reduction in material consumption saves resources, simplifies handling and minimises environmental impact.
- Without compromising on quality and performance

### PRECISE INJECTION

- Precise injection rates of  $\pm 1\%$  for optimal brine distribution and reproducible product

### EFFICIENT CLEANING WITH INNOVATIVE BELT ASSEMBLY

- New innovative belt technology enables significantly faster, more thorough cleaning.
- Installation and removal of the product belt for cleaning within 30 seconds

### EASY OPERATION

- Intuitive operation for maximum user-friendliness



**MORE INFORMATION?**  
Visit the section on our website.

	EcoJect Greenline 280-21
<b>Belt width in mm</b>	280
<b>Needle designs</b>	21
<b>Capacity in kg/h</b>	1865
<b>Throughput in mm</b>	210
<b>Cycling in rpm</b>	60
<b>Dimensions in mm (length/width/height)</b>	1326/723/2060
<b>Connected loads (standard)</b>	2.2 kW, 16 A, 400 V, 3 PH/Pe

# EXCELLENCE IN PROCESSING



## PI 365–900

### THE ANSWER TO YOUR INDUSTRIAL NEEDS

Our PI 365 to 900 automatic industrial injectors have been perfectly designed for industrial requirements.



#### BETTER POWER TRANSMISSION AND MORE PRECISE INJECTION

- Drive above the machine

#### MAXIMUM PROTECTION OF SENSITIVE COMPONENTS

- Encapsulated construction: box-in-box system

#### FAST CLEANING AND PRODUCT CHANGE

- Pneumatic needle bridge quick-change system

#### CLEANING DURING OPERATION

- Pre-filter parallel system for longer production times – especially suited to high-abrasion products

#### OPTIMAL SETTING OF THE PRODUCT RANGE

- MC2R touch panel control

#### DRUM BRINE FILTER

- With pre-filter and return flow filter
- Optionally also available as a belt filter system

	PI 365-54/75/105	PI 480-81/124/184	PI 605-156/236	PI 605-258	PI 605-354	PI-H-F 605-649	PI-H 900-630-2
<b>Belt width in mm</b>	365	480	605	605	605	605	2 x 315
<b>Needle designs</b>	54/75/105	81/124/184	156/236	258	354	649	630-2
<b>Capacity in kg/h</b>	4052*	6480*	8168*	19602*	7351*	11979***	16208**
<b>Throughput in mm</b>	220	220	220	220	220	55	140
<b>Cycling in 1/minute</b>	50	50	50	50	50	50	50
<b>Dimensions in mm (length/width/height)</b>	1800/ 1000/ 2500	2450/ 1270/ 2800	2700/ 1270/ 2900	2700/ 1500/ 2850	2700/ 1500/ 2900	2580/ 1400/ 2750	3250/ 1910/ 3000
<b>Connection values (standardised)</b>	6.5 kW, 16 A, 400 V, 3 PH/N/PE	14 kW, 63 A, 400 V, 3 PH/N/PE	14.5 kW, 63 A, 400 V, 3 PH/N/PE	18 kW, 63 A, 400 V, 3 PH/N/PE	18 kW, 63 A, 400 V, 3 PH/N/PE	17.5 kW, 63 A, 400 V, 3 PH/N/PE	21.5 kW, 63 A, 400 V, 3 PH/N/PE
<b>Compressed air</b>	6–8 bar	6–8 bar	6–8 bar	6–8 bar	6–8 bar	6–8 bar	6–8 bar

\*for 220 mm throughput    \*\*for 140 mm throughput    \*\*\*for 55 mm throughput



**MORE INFORMATION?**  
Visit the section on our website.

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# CLEANJECT 365

## THE MOST HYGIENIC INJECTOR

The CleanJect 365 is the ideal solution for companies that want to use a hygienic, efficient and maintenance-friendly machine that meets the highest standards.

The CleanJect 365 sets new standards in hygiene and cleaning technology: With its well-thought-out design and innovative features, this injector offers an efficient solution for hygienic processing and cleaning in demanding industries.



### LESS DOWNTIME

- Quick replacement, maintenance and cleaning of the modular feed pump unit
- High availability and reduced downtimes

### ERGONOMIC OPERATION

- Ergonomically placed drives minimise physical strain on the operator.
- Pleasant, ergonomic and efficient to use

### MAXIMUM HYGIENE

- Design geared towards hygiene and durability
- Protection against water and dirt thanks to removable doors and new sealing technology
- Open design for easy cleaning and the highest hygiene standards

### EFFICIENT CLEANING WITH INNOVATIVE BELT ASSEMBLY

- New belt module for faster, more thorough cleaning
- Quick-release technology for changing the belt in seconds
- Saves time and improves hygiene and product safety.

	CleanJect 365
<b>Belt width in mm</b>	365
<b>Needle designs</b>	54/75/105
<b>Capacity in kg/h</b>	4052*
<b>Throughput height in mm</b>	40–220
<b>Cycling in rpm</b>	50
<b>Dimensions in mm (length/width/height)</b>	1800/1000/2500
<b>Connected loads (standard)</b>	6.5 kW, 16 A, 400 V, 3 PH/N/PE
<b>Compressed air</b>	6–8 bar

\*for 220 mm throughput



#### MORE INFORMATION?

Visit the section on our website.

# EXCELLENCE IN PROCESSING



# CONTINUEJECT 480

## THE WORLD'S FIRST AND ONLY CONTINUOUS INJECTOR

The ContinueJect 480 is a high-capacity continuous injector specially designed for processing boneless products. Production times are reduced and quality improved. With its robust construction and modern technology, it offers outstanding performance and reliability. The injector is ideal for use when processing meat, fish and cheese.



### 30% HIGHER PRODUCTION OUTPUT AT THE SAME INJECTION RATE

- New injection technology for higher production volumes
- Constant injection volume with increased capacity
- Fewer personnel for greater efficiency and competitiveness

### HIGH USER-FRIENDLINESS

- Ergonomic design and intuitive user interface for easy operation and maintenance

### EASY OPERATION

- Intuitive operation for maximum user-friendliness

### PRECISE INJECTION

- Precise injection rates for optimal distribution of the active ingredient

### CONTINUOUS INJECTION

- No downtimes thanks to continuous operation without a start-stop function

### SUSTAINABILITY

- Energy-efficient and environmentally friendly to reduce the ecological footprint

### MAXIMUM RELIABILITY

- Robust, durable materials guarantee resistance.

	ContinueJect 480
<b>Belt width in mm</b>	480
<b>Needle designs</b>	2 x spiked roller
<b>Capacity in kg/h</b>	7785
<b>Throughput in mm</b>	75
<b>Cycling in rpm</b>	Run-through
<b>Dimensions in mm (length/width/height)</b>	2474/1348/1982
<b>Connected loads (standard)</b>	7.5 kW, 32 A, 400 V, 3 PH/PE



#### MORE INFORMATION?

Visit the section on our website.



## PI 365 – 605 DOUBLE HEAD

### THE PRECISE HIGH-PERFORMANCE INJECTOR

The fully automatic Günther double head injectors with advanced servo technology. Two independently driven needle heads for maximum performance.



#### REDUCTION OF UNUSED BRINE

- Separate needle head drives for individual product height adjustment

#### FLEXIBLE APPLICATION

- Günther double head system, optionally as a needle bridge and steaker bridge with a pneumatic needle bridge quick-change system

#### HIGH INJECTION RATES

- Separate feeding of the needle heads

#### HIGH PRECISION PRODUCTION PERFORMANCE

- Fast processing of high production volumes

	PI 365	PI 480	PI 605
<b>Belt width in mm</b>	365	480	605
<b>Needle designs</b>	54/75/105	81/124/184	156/236/258
<b>Capacity in kg/h</b>	3241*	5184*	6533*
<b>Throughput in mm</b>	220	220	220
<b>Cycling in 1/minute</b>	50	50	50
<b>Dimensions in mm (length/width/height)</b>	3190/1315/2580	3400/1580/2275	3450/1365/2600
<b>Connection values (standardised)</b>	Rotor: 14.5 kW, 63 A centrifugal pump: 11.5 kW, 63 A 400 V, 3 PH/N/PE	27.5 kW, 63 A, 400 V, 3 PH/N/PE	27.5 kW, 63 A, 400 V, 3 PH/N/PE
<b>Compressed air</b>	6 bar, 200 l/min	6 bar, 300 l/min	6 bar, 300 l/min

\*for 220 mm throughput



**MORE INFORMATION?**  
Visit the section on our website.

# INJECTOR ACCESSORIES

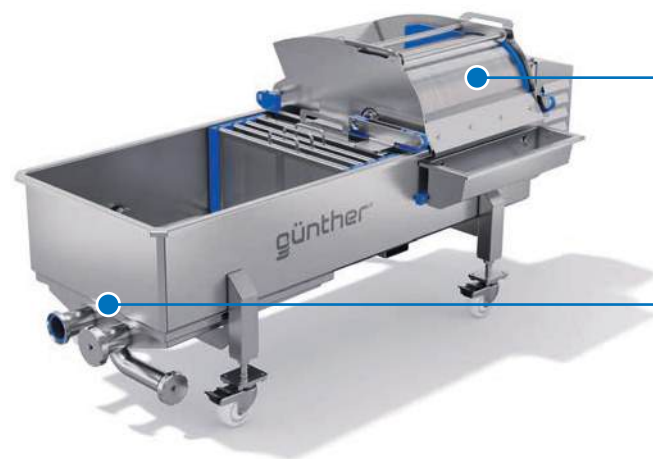
## FILTER SYSTEMS

Günther Maschinenbau filter systems ensure safe production and longer shelf life of the brine. Solid constituents such as leftover meat or sediment are filtered out to prevent the needles from blocking and ensure smooth production. The production process and product decide which filter variant is used: either the Günther drum filter or belt filter.

### YOUR BENEFITS

- ⊕ Uninterrupted production times
- ⊕ No brine waste
- ⊕ Avoidance of poor injection due to blocked needles
- ⊕ High production reliability through quick cleaning
- ⊕ Reproducible production results

### GRF – ROTARY FILTER



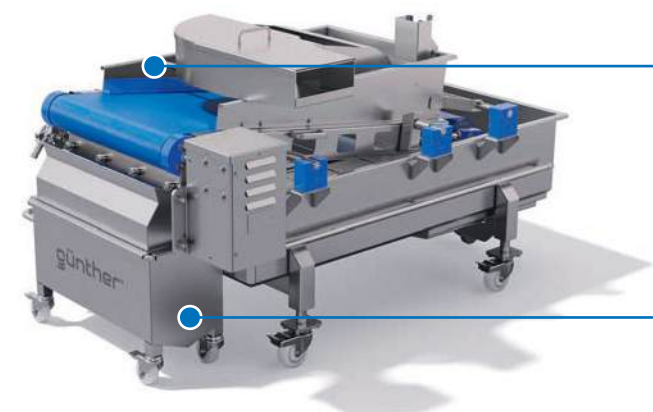
#### FULLY AUTOMATED DRUM FILTER SYSTEMS

- Mechanically driven rotary filter in various mesh sizes

#### SOPHISTICATED FILTRATION

- With two insert filters and suction filter at the bottom as standard

### GBF – BELT FILTER



#### SERVO-DRIVEN FILTER BELT

- Rotating belt plus suction filter at the bottom of the GBF

#### FULLY AUTOMATIC GÜNTHER BELT FILTER TECHNOLOGY

- Highest filtration, particularly suitable for poultry and fish applications

## DRIP AND VIBRATION TECHNOLOGY

Günther's drip and vibration technology has been specifically developed for the continuous and gentle transport of fresh meat, fish and poultry products. Excess brine is collected and fed back into the production process to eliminate brine nests and brine waste.

### YOUR BENEFITS

- ⊕ Consistent product results
- ⊕ Juicier end product due to fast closing of the injection channels
- ⊕ No brine waste
- ⊕ Versatile application
- ⊕ Less weight loss

### GAT – DRIP TUMBLER



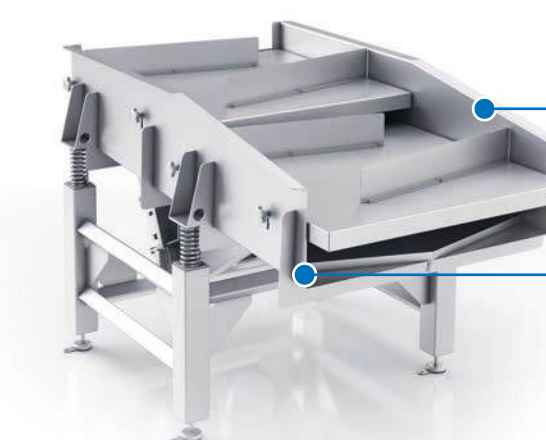
#### FAST PRODUCT TRANSPORT

- Sophisticated baffle technology

#### ADJUSTABLE SPEED AND INCLINATION OF TRANSPORT

- Unlimitedly adjustable drum speed

### GVT – VIBRATION TABLE

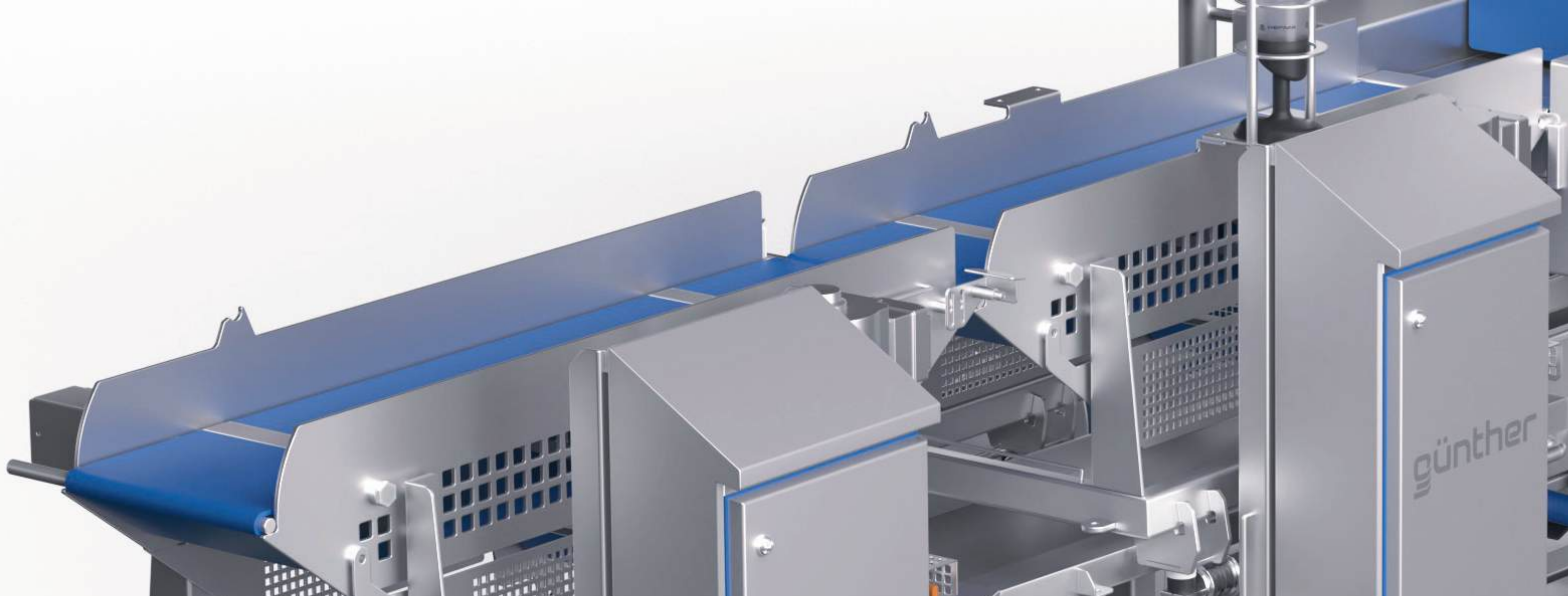


#### ADJUSTABLE FEED RATE

- Variable angle of inclination of the mechanical table boards

#### SPACE-SAVING TRANSPORT

- Unique combination of vibration technology in conjunction with product-conveying baffles



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## **AUTOMATIC WEIGHING LINE (AWL)**

PRECISE WEIGHING LINE FOR EXACT DOSING AND MAXIMUM PRODUCT CONTROL



# EXCELLENCE IN PROCESSING



# AUTOMATIC WEIGHING LINE

## PRECISE WEIGHING LINE FOR EXACT DOSING AND MAXIMUM PRODUCT CONTROL

The Günther Automatic Weighing Line (AWL) ensures precise and efficient processing of your food products. Automatic control and an integrated weighing system ensure that products are precisely dosed and processed, minimising the need for manual intervention. The result is consistently high product quality with optimised efficiency.

### YOUR BENEFITS

- ⊕ Full control of the injection line via Günther Pilot
- ⊕ Time-controlled, freely selectable injection rate
- ⊕ Batch weighing system for precise results
- ⊕ Minimal manual intervention, only in an emergency
- ⊕ Reproducible, high-quality end product



### AWL

Automatic Weighing Line for precision and efficiency

» from **p. 36**



### MORE INFORMATION?

Visit the section on our website.

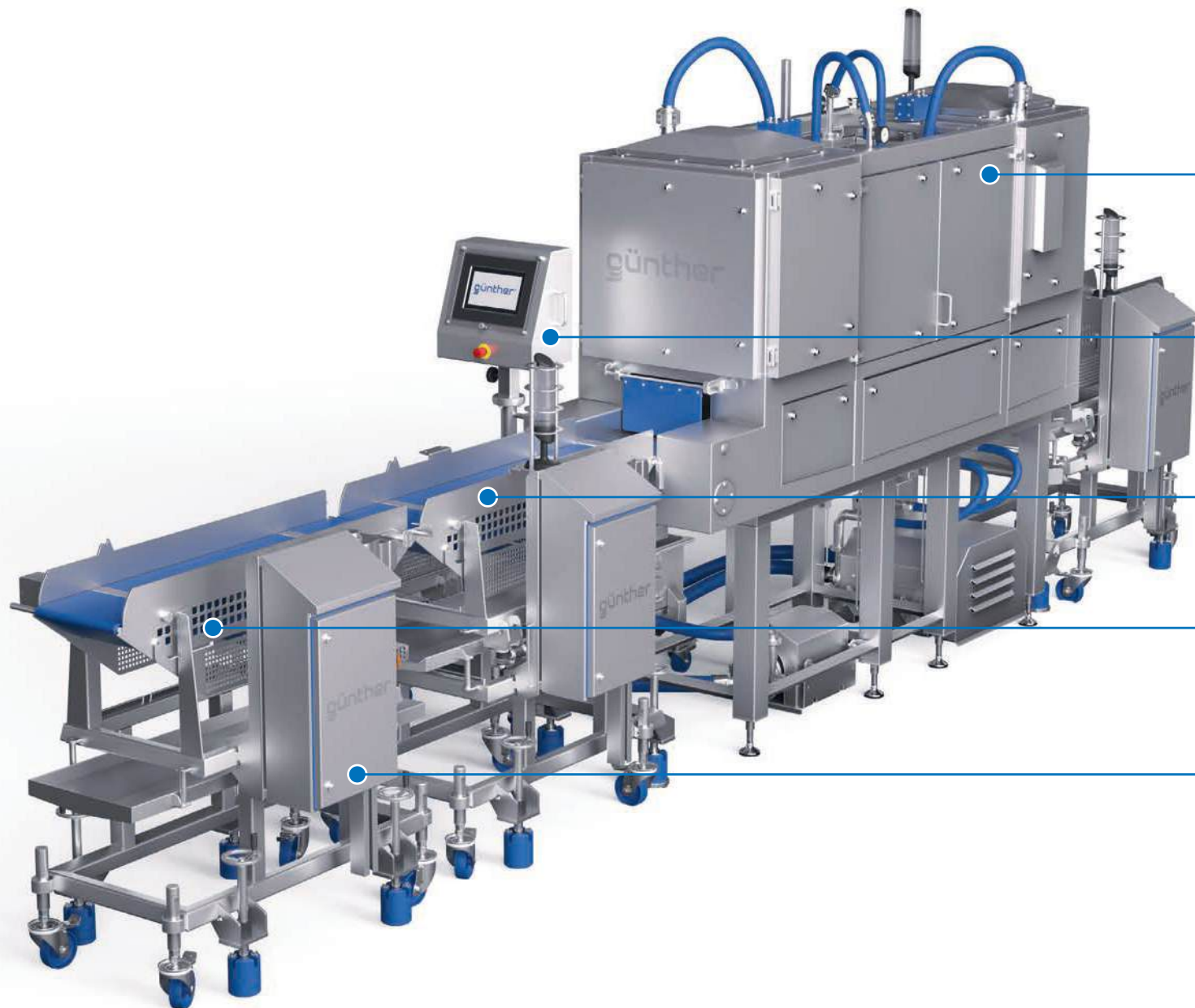
# EXCELLENCE IN PROCESSING



## AWL 365–605

### AWL AUTOMATIC WEIGHING LINE FOR PRECISION AND EFFICIENCY

The AWL Automatic Weighing Line guarantees the highest accuracy and seamless integration into your production processes. Thanks to the latest capacitive technology and high-quality components, it ensures consistent and reliable results.



#### EASY INTEGRATION

- Compatible with all other industrial injectors

#### RECORDING OF ALL PROCESS PARAMETERS

- Integrated Günther Pilot System for sustainable control

#### MAXIMUM ACCURACY

- Precise weighing results thanks to digital load cells

#### COST SAVINGS

- Less product loss thanks to automated, precise weight control

#### GREATER EFFICIENCY

- Smooth workflow thanks to automated synchronisation of the entire injection process



**MORE INFORMATION?**  
Visit the section on our website.

	AWL 365	AWL 480	AWL 605
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**Technical data** Depending on modular configuration\*

\*The Günther Automatic Weighing Line (AWL) is available in belt widths of 365, 480 and 605 mm and, thanks to its modular assembly, can be perfectly combined with all Günther industrial injectors. It enables precise weight determination and consistently high product quality with maximum efficiency.





**EXCELLENCE IN PROCESSING** •

## **TUMBLER**

TUMBLING, MATURING, MIXING, SALTING, THAWING AND MARINATING



# EXCELLENCE IN PROCESSING



# TUMBLER

## TUMBLING, MATURING, MIXING, SALTING, THAWING AND MARINATING

Whether tumbling, mixing or marinating, you are always perfectly equipped with Günther tumblers. The various series and models of energy-efficient and stable tumblers support you in the mechanical processing of your products. With our user-friendly "Made in Germany" machines you are investing in a stable, low-maintenance future.



### YOUR BENEFITS

- ⊕ Delicate structure
- ⊕ Uniform colour and quick reddening
- ⊕ Extended shelf life
- ⊕ Juicy and tender bite
- ⊕ Higher yield
- ⊕ Reduction of shrinkage
- ⊕ Better absorption of spices and marinades
- ⊕ Less dripping loss
- ⊕ Better coating of the product
- ⊕ No air pockets
- ⊕ Faster maturing



#### GPA TUMBLER

The ideal tumbler for small and medium-sized businesses

» from **p. 42**

#### GPM MIXER

The all-rounder for mixing and marinating

» from **p. 44**

#### GPB TUMBLER

The space-saving horizontal tumbler for industry

» from **p. 46**

#### SMARTMIX TUMBLER

The budget-friendly tumbler with efficient and precise mixing technology

» from **p. 48**

#### GPS TUMBLER

The industrial, highly efficient solution for high production output

» from **p. 50**



#### MORE INFORMATION?

Visit the section on our website.



# EXCELLENCE IN PROCESSING



# GPA TUMBLER

## THE IDEAL TUMBLER FOR SMALL AND MEDIUM-SIZED BUSINESSES

GPA 100 – 600, the tilting tumbler for small and medium-sized businesses. Perfect for tumbling, marinating and salting.



### EASY OPERATION

- Automatic lid opening and closing system from GPA 200 model

### NUMEROUS COMBINATION POSSIBILITIES

- Rotating drum with automatic infinitely variable pivoting mechanism

### FULL PROCESS CONTROL

- All process parameters are freely programmable via the MC2R control unit
- Most accurate temperature monitoring

### DIFFERENT PRODUCT PROCESSING POSSIBILITIES

- Two directions of rotation for intensive and gentle tumbling or marinating

### VISUAL SAFETY DEVICE

- Sight glass for monitoring the vacuum unit

### ENERGY-EFFICIENT COOLING TECHNOLOGY

4-layer drum insulation for a constant temperature level

### DYNAMIC PROGRAMME CONTROL

- More individual and gentle process control

	GPA 100	GPA 200	GPA 300	GPA 600
<b>Drum volume in l</b>	100	200	300	600
<b>Filling degree in % (depending on product)</b>	70	70	70	70
<b>Dimensions in mm (length/width/height)</b>	1000/1220/1400	2160/1730/2300	2250/1950/2300	2550/2120/2600
<b>Connection values (non-cooled)</b>	0.6 kW, 10 A, 230 V, 1 PH/N/PE	1.7 kW, 16 A, 400 V, 3 PH/N/PE	1.7 kW, 16 A, 400 V, 3 PH/N/PE	1.9 kW, 16 A, 400 V, 3 PH/N/PE
<b>Connection values (cooled)</b>	0.6 kW, 10 A, 230 V, 1 PH/N/PE	2.5 kW, 16 A, 400 V, 3 PH/N/PE	2.8 kW, 16 A, 400 V, 3 PH/N/PE	3.5 kW, 16 A, 400 V, 3 PH/N/PE
<b>Connection values (Heating version)</b>	+6 kW, 10 A, 230 V, 1 PH/N/PE	+6 kW, 16 A, 400 V, 3 PH/N/PE	+6 kW, 16 A, 400 V, 3 PH/N/PE	+6 kW, 16 A, 400 V, 3 PH/N/PE



**MORE INFORMATION?**  
Visit the section on our website.

# EXCELLENCE IN PROCESSING



# GPM MIXER

## THE ALL-ROUNDER FOR MIXING AND MARINATING

GPM 100 – 600, the tilting tumbler with different mixer arms for small and medium-sized businesses. Perfect for marinating, mixing, salting.



### EASY OPERATION

- Automatic lid opening and closing system from GPM 300 model

### CONTROLLABLE VACUUM

- Integrated vacuum pump for interval or continuous vacuum

### HIGH CAPACITY

- High loading of to 70% of the container volume

### APPLICATION-SPECIFIC MIXING ARM

- Gentle or intensive, depending on product requirements



**MORE INFORMATION?**  
Visit the section on our website.

	GPM 100	GPM 200	GPM 300	GPM 600
<b>Drum volume in l</b>	100	200	300	600
<b>Filling degree in % (depending on product)</b>	70	70	70	70
<b>Dimensions in mm (length/width/height)</b>	1600/1320/2000	1800/1550/2340	2100/2050/2450	2400/2150/2850
<b>Connection values (non-cooled)</b>	0.75 kW, 16 A, 230 V, 1 PH/N/PE	1.8 kW, 16 A, 400 V, 3 PH/N/PE	1.5 kW, 16 A, 400 V, 3 PH/N/PE	3.7 kW, 16 A, 400 V, 3PH/N/PE
<b>Connection values (cooled)</b>	0.75 kW, 16 A, 230 V, 1 PH/N/PE	2.5 kW, 16 A, 400 V, 3 PH/N/PE	2.5 kW, 16 A, 400 V, 3 PH/N/PE	5.3 kW, 16 A, 400 V, 3 PH/N/PE
<b>Connection values (Heating version)</b>	+6 kW, 16 A, 230 V, 1 PH/N/PE	+6 kW, 16 A, 400 V, 3 PH/N/PE	+6 kW, 16 A, 400 V, 3 PH/N/PE	+6 kW, 16 A, 400 V, 3 PH/N/PE

# EXCELLENCE IN PROCESSING



# GPB TUMBLER

## THE SPACE-SAVING HORIZONTAL TUMBLER FOR INDUSTRY

The space-saving industrial tumbler with high performance for a perfect end product of the highest quality



### SOPHISTICATED BAFFLE TECHNOLOGY

- Asymmetrical baffles for better product processing and loading/unloading

### VISUAL SAFETY DEVICE

- Sight glass for monitoring the vacuum unit

### REDUCED MAINTENANCE

- Central lubrication of all essential components

### ENERGY-EFFICIENT COOLING TECHNOLOGY

- 4-layer drum insulation for a constant temperature level

### THE SPACE-SAVING VARIANT

- Perfectly suited for low ceiling



**MORE INFORMATION?**  
Visit the section on our website.

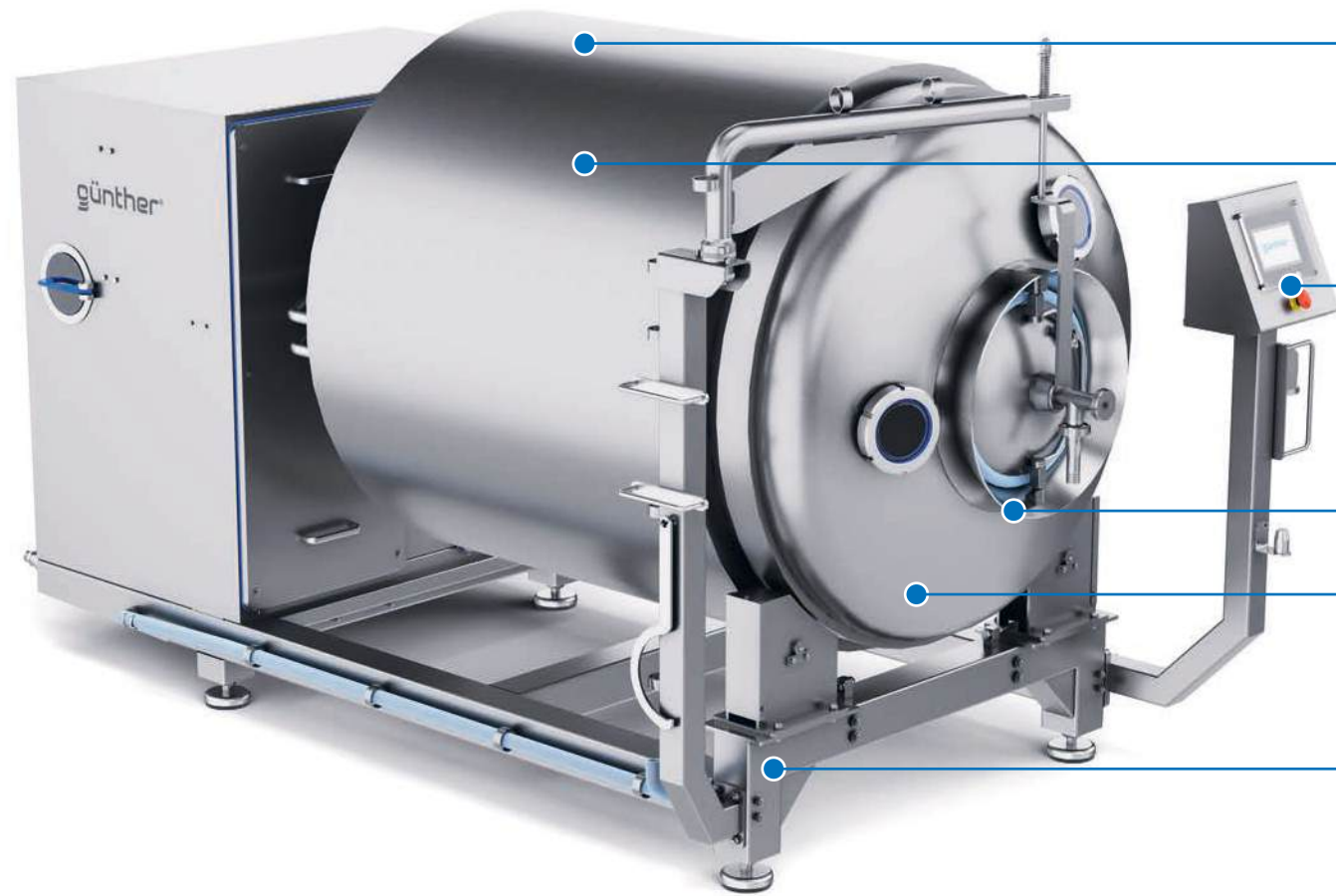
	GPB 1500	GPB 2200	GPB 4000	GPB 5500	GPB 7000	GPB 10000
<b>Drum volume in l</b>	1500	2200	4000	5500	7000	10000
<b>Filling degree in % (depending on product)</b>	55	55	55	55	55	55
<b>Dimensions in mm (length/width/height)</b>	2950/1710/2040	3000/2070/2140	3550/2070/2140	3950/2100/2330	4250/2200/2400	4750/2400/2600
<b>Connection values (non-cooled)</b>	4.5 kW, 16 A, 400 V, 3 PH/N/PE	4.8 kW, 32 A, 400 V, 3 PH/N/PE	8 kW, 32 A, 400 V, 3 PH/N/PE	8 kW, 32 A, 400 V, 3 PH/N/PE	10 kW, 32 A, 400 V, 3 PH/N/PE	12 kW, 63 A, 400 V, 3 PH/N/PE
<b>Connection values (cooled)</b>	4.7 kW, 16 A, 400 V, 3 PH/N/PE	5 kW, 32 A, 400 V, 3 PH/N/PE	8.5 kW, 32 A, 400 V, 3 PH/N/PE	8.5 kW, 32 A, 400 V, 3 PH/N/PE	10.5 kW, 32 A, 400 V, 3 PH/N/PE	12 kW, 63 A, 400 V, 3 PH/N/PE



## SMARTMIX TUMBLERS

### THE BUDGET-FRIENDLY TUMBLER WITH EFFICIENT AND PRECISE MIXING TECHNOLOGY

SmartMix Tumblers are the ideal, efficient solution with an optimal price-performance ratio and impress with precise and powerful mixing technology.



#### CONTINUOUSLY VARIABLE DRUM SPEED CONTROL

- 1–10 rpm

#### INTUITIVE CONTROLLER

- Modern PLC controller with HMI touch screen for precise programming and reproducible results.

#### EFFICIENT VACUUM SYSTEM

- Optimised vacuum control with 100 m<sup>3</sup>/h pump capacity improves the absorption of the marinade and the tenderness of the product.

#### INNOVATIVE MIXING TECHNOLOGY AND IMPROVED END PRODUCT

- Three diagonal baffle plates in the drum guarantee even and efficient mixing for optimum product quality.

#### STANDARD DISCHARGE HEIGHT

- for 200 l-trolleys

#### POWERFUL DRIVE TECHNOLOGY

- A 11 kW motor with gear reduction ensures consistently high performance, even at maximum load.



**MORE INFORMATION?**  
Visit the section on our website.

	SmartMix 2000	SmartMix 4000
<b>Drum volume in l</b>	2000	4000
<b>Filling level in % (product-dependent)</b>	50	50
<b>Dimensions in mm (length/width/height)</b>	3220/1750/1890	4140/2230/2200
<b>Connected loads (uncooled)</b>	4 kW, 400 V, 3 PH/N/PE	5,5 kW, 400 V, 3 PH/N/PE
<b>Connected loads (cooled)</b>	4 kW, 400 V, 3 PH/N/PE	5,5 kW, 400 V, 3 PH/N/PE

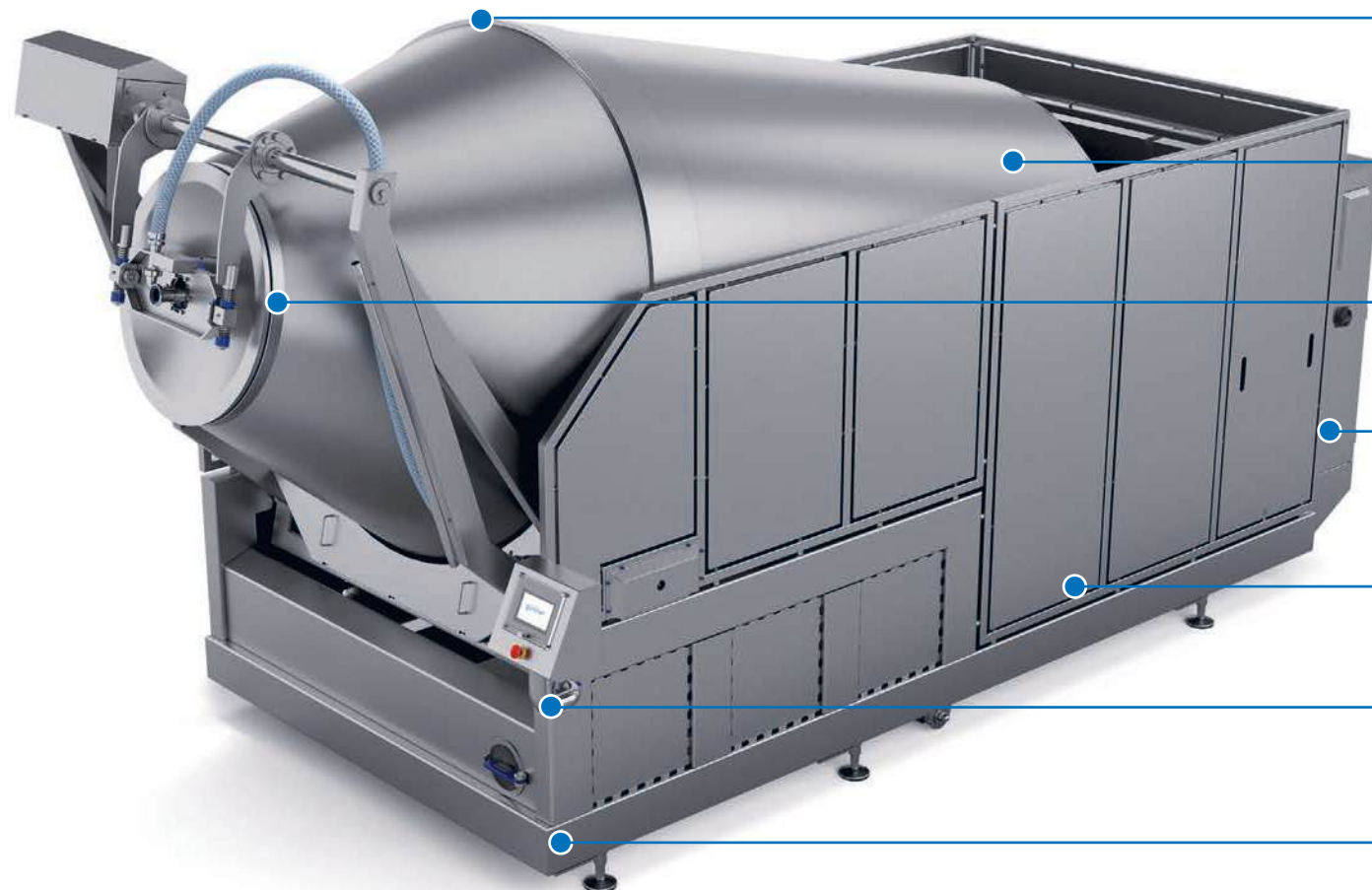
# EXCELLENCE IN PROCESSING



# GPS TUMBLER

## THE INDUSTRIAL, HIGHLY EFFICIENT SOLUTION FOR HIGH OUTPUTS

The tilting, compact, complete solution for industrial needs for even the highest requirements.



### HIGHEST ACCURACY

- Weighing cells for batch monitoring – recording possible using Günther Pilot software

### FASTER LOADING

- Larger product in-feed opening for optimised loading and unloading times

### CONTINUOUS PRODUCT COOLING

- Cooled baffles until product discharge

### DYNAMIC PROGRAMME CONTROL

- More individual and gentle process control

### EFFICIENT DRUM COOLING

- 4-layer drum structure for highly effective cooling

### MAXIMUM PROTECTION OF SENSITIVE COMPONENTS

- Encapsulated construction: Box-in-box system

### FULL PROCESS CONTROL

- All process parameters are freely programmable via the MC2R control unit
- Most accurate wireless temperature monitoring

	GPS 900	GPS 1250	GPS 2500	GPS 3000	GPS 5000	GPS 7500	GPS 10000
<b>Drum volume in l</b>	900	1250	2500	3000	5000	7500	10000
<b>Filling degree in % (depending on product)</b>	70	70	70	70	70	70	70
<b>Dimensions in mm (length/width/height)</b>	3560/1785/2300	4350/1930/2600	5200/2120/3000	3619/2095/2893	5880/2450/3600	6750/2600/3870	7500/2670/4300
<b>Connection values (non-cooled)</b>	5 kW, 32 A, 400 V, 3 PH/N/PE	5.5 kW, 32 A, 400 V, 3 PH/N/PE	6 kW, 32 A, 400 V, 3 PH/N/PE	10 kW, 32 A, 400 V, 3 PH/N/PE	12 kW, 32 A, 400 V, 3 PH/N/PE	17.5 kW, 63 A, 400 V, 3 PH/N/PE	24 kW, 63 A, 400 V, 3 PH/N/PE
<b>Connection values (cooled)</b>	7 kW, 32 A, 400 V, 3 PH/N/PE	7 kW, 32 A, 400 V, 3 PH/N/PE	8 kW, 32 A, 400 V, 3 PH/N/PE	10 kW, 32 A, 400 V, 3 PH/N/PE	13 kW, 32 A, 400 V, 3 PH/N/PE	18 kW, 63 A, 400 V, 3 PH/N/PE	25 kW, 63 A, 400 V, 3 PH/N/PE
<b>Connection values (Heating version)</b>	+18 kW, 32 A, 400 V, 3 PH/N/PE	+18 kW, 32 A, 400 V, 3 PH/N/PE	+18 kW, 32 A, 400 V, 3 PH/N/PE	+18 kW, 32 A, 400 V, 3 PH/N/PE	+27 kW, 32 A, 400 V, 3 PH/N/PE	+36 kW, 63 A, 400 V, 3 PH/N/PE	+45 kW, 63 A, 400 V, 3 PH/N/PE



**MORE INFORMATION?**  
Visit the section on our website.





**EXCELLENCE IN PROCESSING** •

## **EMULSIFYING AND MIXING SYSTEMS**

**PRECISE MIXERS FOR HOMOGENEOUS EMULSIONS AND  
UNIFORM PRODUCT STRUCTURES**





## PRECISE MIXERS FOR HOMOGENEOUS EMULSIONS AND UNIFORM PRODUCT STRUCTURES

Emulsifying and mixing systems ensure that a wide variety of ingredients – from sauces and creams to alginates and mayonnaise – are mixed evenly and thoroughly. They impress with high reproducibility, reliable performance and a robust design. Thanks to modern technology, they provide an efficient solution for demanding production processes and enable easy operation and maintenance.



### YOUR BENEFITS

- ⊕ Homogeneous product quality
- ⊕ Efficient processing
- ⊕ Optimal emulsification
- ⊕ Flexibility for different applications
- ⊕ Energy and resource efficiency
- ⊕ Easy cleaning and hygiene



### GENIUSMIX 300

The ultimate solution for efficient mixing and homogenisation

» from **p. 56**



#### MORE INFORMATION?

Visit the section on our website.

# EXCELLENCE IN PROCESSING

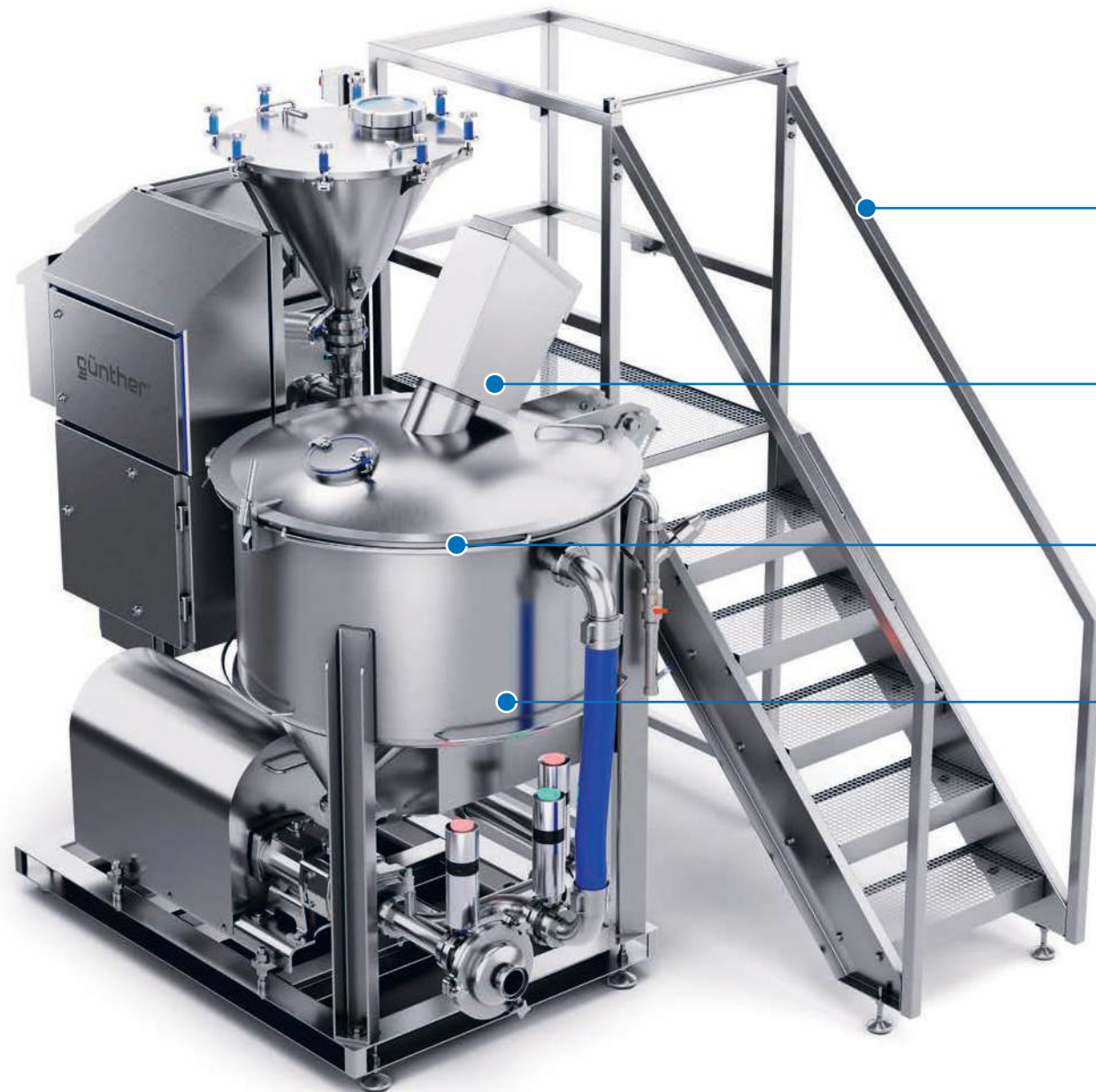


# GENIUSMIX 300

## THE ULTIMATE SOLUTION FOR EFFICIENT MIXING AND HOMOGENISATION

The GeniusMix 300 is a state-of-the-art machine specially designed for mixing and homogenising a wide range of products (such as alginates, mayonnaise, sauces, mixtures, creams, etc.). It impresses thanks to the excellent quality and reproducibility of the results.

With its advanced technology and robust construction, the GeniusMix 300 offers a reliable and efficient solution for your production needs. Its user-friendliness and easy maintenance make it a customer favourite.



### SPACE-SAVING DESIGN

- Compact solution for optimal use of space

### ACCELERATED POWDER FEED THROUGH OVERPRESSURE SUCTION

- More efficient production reduces process time from 35 to 25 minutes.
- Faster production and higher capacity with one machine

### MINIMAL HEATING OF THE PRODUCT

- Gentle processing for the highest product quality, no air bubbles in the finished product

### SAFE PRODUCTION OF ALGINATES

- Perfect alginate production in cooperation with Promar
- A fully automated solution for top-quality production that is both operator-error-free and operator-independent



**MORE INFORMATION?**  
Visit the section on our website.

	GeniusMix 300
<b>Capacity in kg/h</b>	720
<b>Reservoir tank volume in litres</b>	300
<b>Dimensions in mm (length/width/height)</b>	2278/1400/2280 (platform 2250/690/2350)
<b>Connected loads</b>	27 kW, 63 A, 400 V, 3 PH/N/PE
<b>Compressed air</b>	6 bar
<b>Water</b>	2 bar/1 "





EXCELLENCE IN PROCESSING •

## BRINE PREPARATION

MIXING TANKS AND AUTOMATED BRINE TREATMENT PLANTS



**MORE INFORMATION?**  
Visit the section  
on our website.



## BRINE PREPARATION

### MIXING TANKS AND AUTOMATED BRINE TREATMENT PLANTS

You have the perfect recipes for brine and sauces! We have the solutions for mixing, storing and cooling them. Günther mixing plants, brine treatment plants, tanks and coolers provide you with the perfect machinery for efficient and standardised work.

#### YOUR BENEFITS

- ⊕ Improved taste and flavour
- ⊕ Improved colour and colour retention
- ⊕ Improved slice cohesion
- ⊕ Time-saving, fast, controlled and efficient preparation of any type of brine, sauce or marinade
- ⊕ Prevention of segregation and deposition of brine constituents
- ⊕ Standardised, automated brine preparation



**GLA 300-600**  
Efficient in mixing of liquids and brines

» from **p. 62**



**GMA 400-2000**  
The all-rounder for making pickled and seasoned brines, marinades and sauces based on the suction flow principle

» from **p. 64**



**GLT 400-2000**  
Storage tank for brine, marinades and sauces; includes agitator

» from **p. 66**



**GRK 1-3**  
Heat exchanger for cooling brine and sauces in a continuous-flow process

» from **p. 68**



**MORE INFORMATION?**  
Visit the section on our website.

# EXCELLENCE IN PROCESSING



## GLA

### BRINE MIXER SYSTEM

The space-saving, mobile solution for the efficient preparation of brines and sauces.

### VERSATILE EQUIPMENT

- For either liquid or solid additives

### EASY-CARE DESIGN

- Easy to clean stainless steel frame

### ECONOMICAL DESIGN

- Complete emptying via cylinder tank with rounded bottom and outlet pipe

### PORTABLE AND HIGHLY EFFECTIVE

- Versatile and mobile



#### MORE INFORMATION?

Visit the section on our website.

	GLA 300	GLA 600
<b>Container volume in l</b>	300	600
<b>Dimensions in mm (length/width/height)</b>	1200/900/1850	1400/1370/2000
<b>Connection values (standardised)</b>	1.5 kW, 16 A, 400 V, 3 PH/N/PE	1.5 kW, 16 A, 400 V, 3 PH/N/PE

# EXCELLENCE IN PROCESSING



## GMA

### MIXING PLANT

Compact Günther mixing plant with funnel for supply of solids. For standardised, efficient and automated mixing of pickled, seasoned brines, marinades and sauces.

### STANDARD TURBO MIXER

- For mixing solid additives, such as flaked ice

### TRIED AND TESTED SUCTION FLOW TECHNOLOGY

- Quick and easy mixing of liquids of different viscosities as well as powdered additives

### FULLY AUTOMATED COMPLETE SOLUTION

- For memorizing the tank contents via an intuitive MC2R touchscreen control unit with recipe storage function

### HIGHLY HYGIENIC DESIGN

- CIP cleaning jets for easy cleaning of inner container surfaces



**MORE INFORMATION?**  
Visit the section on our website.

	GMA 400	GMA 750	GMA 1000	GMA 1500	GMA 2000
<b>Container volume in l</b>	400	750	1000	1500	2000
<b>Dimensions in mm (length/width/height)</b>	1670/1000/2000	1850/1300/2400	1950/1300/2900	2700/1660/2640	2900/1660/2900
<b>Connection values (non-cooled)</b>	3.7 kW, 16 A, 400 V, 3 PH/N/PE	5.5 kW, 16 A, 400 V, 3 PH/N/PE	5.5 kW, 16 A, 400 V, 3 PH/N/PE	5.5 kW, 16 A, 400 V, 3 PH/N/PE	5.5 kW, 16 A, 400 V, 3 PH/N/PE
<b>Connection values (cooled)</b>	3.7 kW, 16 A, 400 V, 3 PH/N/PE	5.5 kW, 16 A, 400 V, 3 PH/N/PE	5.5 kW, 16 A, 400 V, 3 PH/N/PE	5.5 kW, 16 A, 400 V, 3 PH/N/PE	5.5 kW, 16 A, 400 V, 3 PH/N/PE
<b>Compressed air</b>	6–8 bar	6–8 bar	6–8 bar	6–8 bar	6–8 bar
<b>Water</b>	DN 32	DN 32	DN 32	DN 32	DN 32

# EXCELLENCE IN PROCESSING



## GLT

### STORAGE CONTAINER FOR BRINE, MARINADES AND SAUCES

For storing large quantities of brine, marinades and sauces. The Günther brine tank is the perfect addition to complete the Günther brine preparation systems. A cooled jacket shell prevents the brine from warming up. The integrated agitator ensures that solid constituents do not settle on the bottom of the tank.

#### STANDARDISED BRINE STORAGE

- Tank lid with integrated agitator

#### INTUITIVE CONTROL UNIT

- Easy operation through direct command input

#### CONCISE FILLING LEVEL MONITORING

- Visual indication of the fill level

#### EMPTYING ON DEMAND

- Superordinate control unit to start the emptying process via pneumatic valve control

	GLT 1000	GLT 1500	GLT 2000
<b>Container volume in l</b>	1000	1500	2000
<b>Dimensions in mm (length/width/height)</b>	1480/1300/2900	2240/1660/2640	2330/1660/2900
<b>Connection values (standardised)</b>	4 kW, 16 A, 400 V, 3 PH/N/PE	4 kW, 16 A, 400 V, 3 PH/N/PE	4 kW, 16 A, 400 V, 3 PH/N/PE
<b>Compressed air</b>	6–8 bar	6–8 bar	6–8 bar
<b>Water</b>	DN 32	DN 32	DN 32



**MORE INFORMATION?**  
Visit the section on our website.



# EXCELLENCE IN PROCESSING



## GRK

### PIPE COOLER FOR COOLING BRINE AND SAUCES IN A CONTINUOUS PROCESS

Unplanned downtime due to heated brine is a thing of the past with the Günther pipe cooler system. In the integrated system and in-line process, Günther pipe coolers ensure consistent cooling of brines and sauces, even with large production volumes.

#### FOODSTUFF-COMPLIANT STRUCTURE

- Easy to clean thanks to the stainless steel construction

#### STAND-ALONE OPERATION

- Integrated control unit

#### EVEN COOLING

- Counterflow-based shell and tube heat exchangers

#### MONITORING AND TRACEABILITY

- Temperature regulator with temperature sensors



#### MORE INFORMATION?

Visit the section on our website.

	GRK 1	GRK 2	GRK 3
<b>Cooling capacity in kW</b>	5	10	15
<b>Dimensions in mm (length/width/height)</b>	700/700/1600	1250/1000/2200	1400/1000/2200
<b>Connection values (standardised)</b>	2.2 kW, 16 A, 400 V, 3 PH/N/PE	2.2 kW, 16 A, 400 V, 3 PH/N/PE	2.2 kW, 16 A, 400 V, 3 PH/N/PE
<b>Compressed air</b>	6–8 bar	6–8 bar	6–8 bar





**EXCELLENCE IN PROCESSING** •

## **ROLLER AND KNIFE STEAKERS**

**FOR THE REFINEMENT OF YOUR PRODUCT AND PREPARATION  
FOR FURTHER PROCESSING**



# EXCELLENCE IN PROCESSING



# ROLLER AND KNIFE STEAKERS



## FOR THE REFINEMENT OF YOUR PRODUCT AND PREPARATION FOR FURTHER PROCESSING

Improve the quality of your products by refining them with a Günther roller or knife steaker. Optimise your products by eliminating brine nests and bringing out their tenderness



### YOUR BENEFITS

- ⊕ Tenderness, better mouth feel
- ⊕ Shorter tumbling times due to better protein breakdown
- ⊕ Improved slice cohesion, less giveaway
- ⊕ Standardisation of your products
- ⊕ Better colour retention
- ⊕ Larger product surface



### GTK KNIFE STEAKER

The Günther Knife Steaker is characterised by its robustness and efficiency. Available as an additional module in the Günther injectors or as a stand-alone machine. Adapted to suit your circumstances with different belt widths and number of knives.

» from p. 74



### GT ROLLER STEAKER/GP MEAT PRESS

The Günther Roller Steaker impresses with its high performance and flexibility, as a line solution or a stand-alone machine. Different knife rollers refine your product in preparation for further production processing. The machine is available in different belt widths and is astonishingly space-saving.

» from p. 76



#### MORE INFORMATION?

Visit the section on our website.

# EXCELLENCE IN PROCESSING



## GTK

### KNIFE STEAKER

As an integrated solution or a stand-alone system, the GTK is the perfect complement to your product finishing process. Perfect surface treatment through vertical knife movement, just like the proven Günther injector drive technology.

#### PRECISE CUT

- Cutting depth adjustment by effective servo drive

#### PERFECT EQUIPMENT

- Special stainless steel knives available in different versions

#### DESIRED PRODUCT RESULT

- Different cutting patterns possible
- Multiple or single cut
- Variably adjustable

#### PRECISE MACHINING

- Precise product positioning and knife guidance through blank-holder technology



**MORE INFORMATION?**  
Visit the section on our website.

	GTK 365-75	GTK 480-124	GTK 605-156	GTK 605-258
<b>Belt width in mm</b>	365	480	605	605
<b>Number of knives</b>	75	124	156	258
<b>Cutting depth</b>	up to 1 mm over the belt	up to 1 mm over the belt	up to 1 mm over the belt	up to 1 mm over the belt
<b>Dimensions in mm (length/width/height)</b>	1800/1000/2500	2330/1270/2740	2610/1400/2740	2610/1400/2740
<b>Connection values (standardised)</b>	2 kW, 16 A, 400 V, 3 PH/N/PE	8 kW, 32 A, 400 V, 3 PH/N/PE	8 kW, 32 A, 400 V, 3 PH/N/PE	8 kW, 32 A, 400 V, 3 PH/N/PE



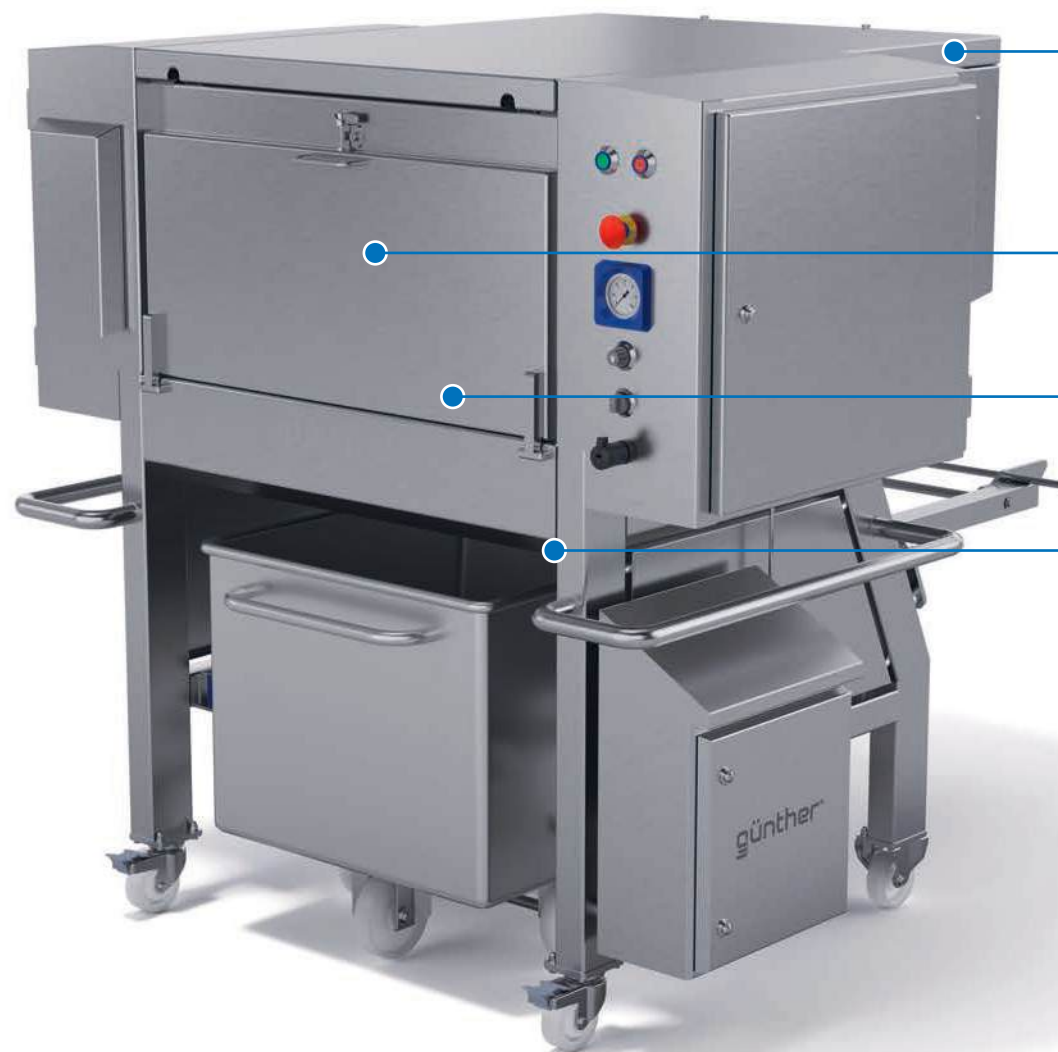
# EXCELLENCE IN PROCESSING



## GT/GP

### ROLLER STEAKER

Rotating knives ensure resounding product refinement in a continuous process. The Günther Roller Steaker is ideally suited to high product capacities. Different belt widths allow easy line integration.



### COMPACT HIGH PERFORMER

- Robust and compact design, made completely of stainless steel as well as high-quality and food-safe plastics

### PNEUMATIC PRODUCT ADAPTATION

- The upper knife roller automatically adapts to the thickness of the product

### PATENTED STEAKER SHAFT SUSPENSION

- Tool-free and easy disassembly of rollers and belts for cleaning

### CONTINUITY GUARANTEE

- High production capacities through uninterrupted product transport

	GT 400S	GT 600S	GP 600 S Günther Press
<b>Belt width in mm</b>	400	600	600
<b>Number of knives</b>	64	92	92
<b>Dimensions in mm (length/width/height)</b>	1500/1300/1350	1900/1500/2000	2035/1510/1865
<b>Connection values (standardised)</b>	1 kW, 16 A, 400 V, 3 PH/N/PE	2 kW, 16 A, 400 V, 3 PH/N/PE	2 kW, 16 A, 400 V, 3 PH/N/PE
<b>Compressed air</b>	-	-	6 bar



**MORE INFORMATION?**  
Visit the section on our website.





**EXCELLENCE IN PROCESSING** •

## **GÜNTHER COATING TECHNOLOGY**

REFINING AND FREEZING OF PRODUCTS WITH SAUCES,  
SPICES AND MARINADES



# EXCELLENCE IN PROCESSING



# GÜNTHER COATING TECHNOLOGY



## REFINING OF PRODUCTS WITH SAUCES, SPICES AND MARINADES

Your customers appreciate high quality and low effort when preparing food. The Günther coating technology provides support, particularly when it comes to the production of ready-meals, because perfected coating systems are one of our core competences. Coat your products with spices, sauces or marinades in combination with subsequent shock freezing.



### YOUR BENEFITS

- ⊕ 0% sauce residue
- ⊕ Time saving thanks to the use of thermal lances as standard
- ⊕ Perfect coating of viscous sauces
- ⊕ Food of the highest quality
- ⊕ 6 times less food waste
- ⊕ Safe transportation of sensitive foods
- ⊕ Longer shelf life
- ⊕ Reproducible taste experience



### GPC 600–7000

For natural flavour enhancement

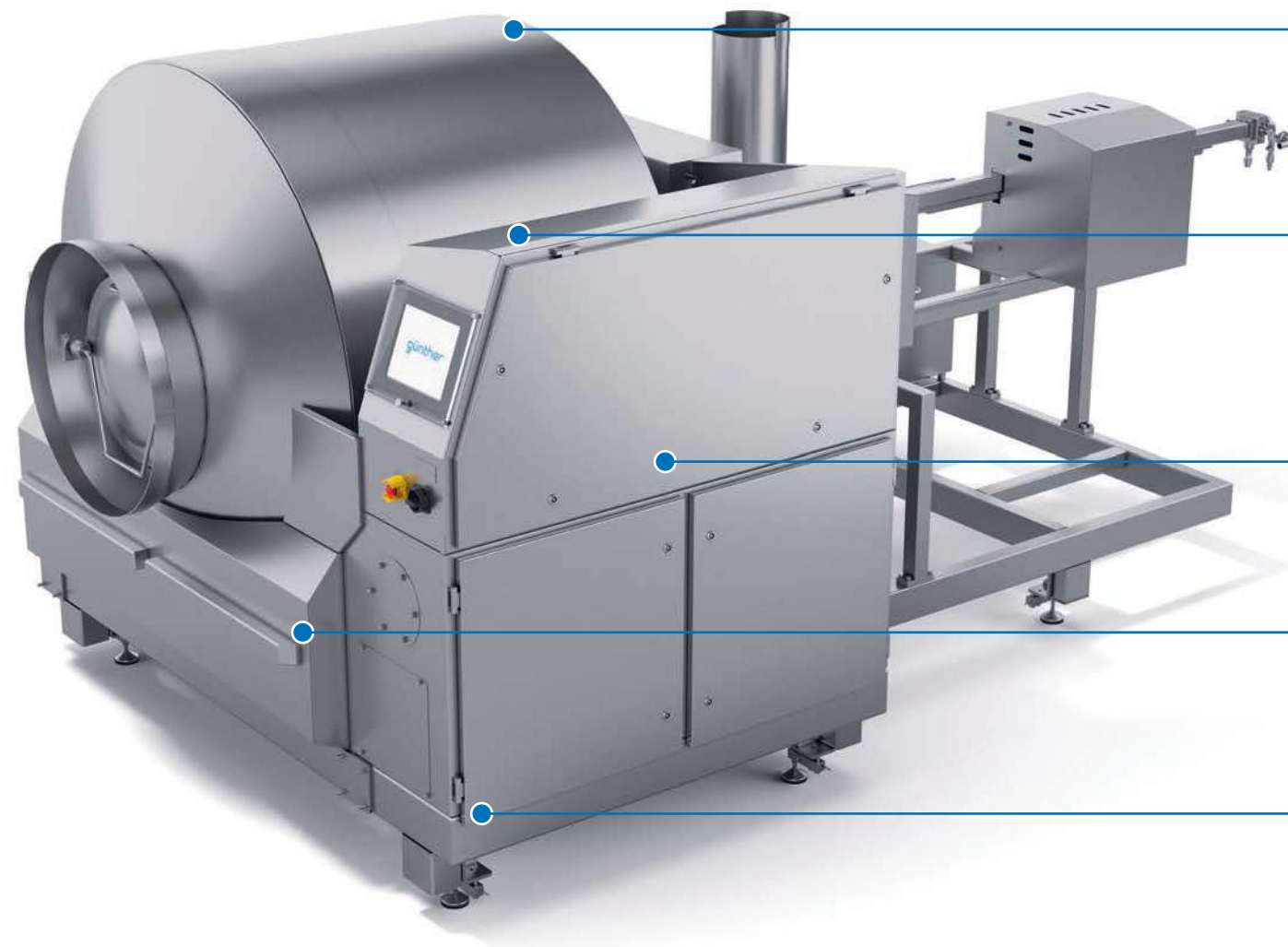
» from **p. 82**



#### MORE INFORMATION?

Visit the section  
on our website.

# EXCELLENCE IN PROCESSING



## GPC

### GÜNTHER COATING TECHNOLOGY

Are you keen on manufacturing your products in a considerate and reliable way? Take advantage of the unique Günther Coating technology with integrated shock freeze function.

#### PERFECT CLEANING

- Flow-jet nozzles and optimally movable lances for perfect cleaning of stainless steel surfaces

#### TRIED AND TESTED COATING LANCE TECHNOLOGY

- Various thermal lances with quick-change nozzle system

#### CONTROLLABLE SPRAY PATTERN

- Precise adjustment of the nitrogen and sauce flow rate

#### INDIVIDUAL CHARGING VERSIONS

- Belts, screw conveyors, funnels to suit your application

#### PLANT TECHNOLOGY FROM ONE SOURCE

- Günther Product Line Solutions



**MORE INFORMATION?**  
Visit the section on our website.

	GPC 600	GPC 2200	GPC 4000	GPC 7000
<b>Drum volumes</b>	600	2200	4000	7000
<b>Filling degree in % (depending on product)</b>	50	50	50	50
<b>Dimensions in mm (length/width/height)</b>	4000/2000/1900	6000/2500/2170	7000/2500/2800	9400/3000/2900
<b>Connection values (standardised)</b>	4 kW, 16 A, 400 V, 3 PH/N/PE	5.5 kW, 32 A, 380 V, 3 PH/N/PE	7 kW, 32 A, 400 V, 3 PH/N/PE	8.5 kW, 32 A, 400 V, 3 PH/N/PE

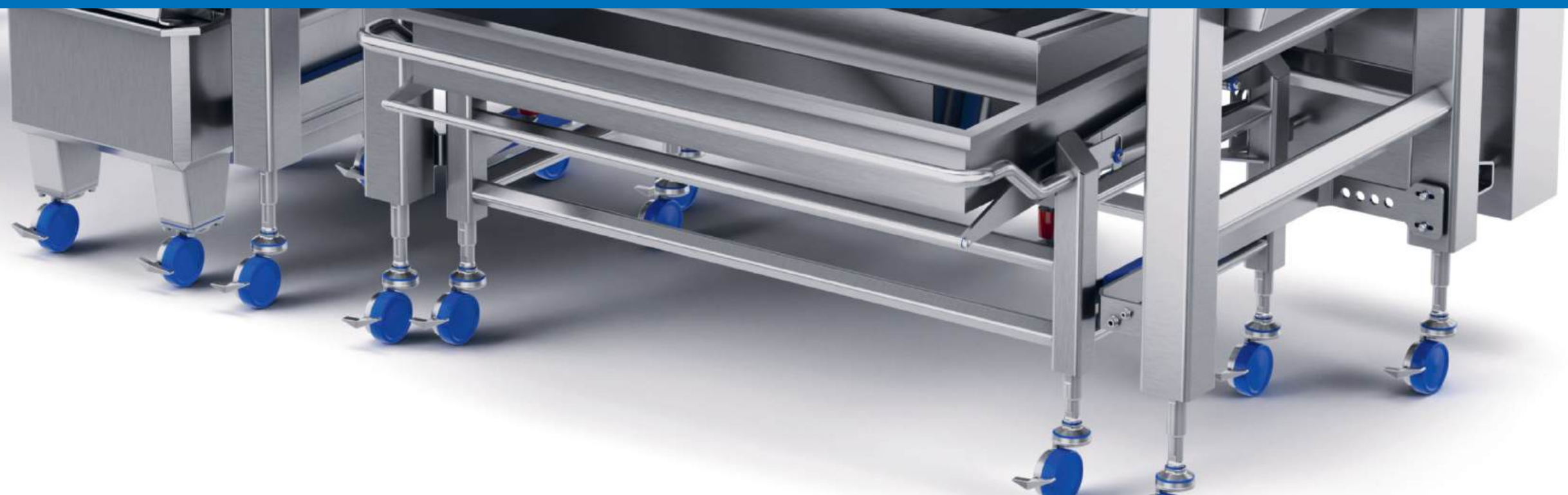




**EXCELLENCE IN PROCESSING** •

## **BREADING AND COATING SYSTEMS**

**FLEXIBLE SYSTEMS FOR THE EFFICIENT PROCESSING OF COATING MEDIA  
DIFFERENT VISCOSITIES**





## FLEXIBLE SYSTEMS FOR THE EFFICIENT PROCESSING OF COATING MEDIA OF DIFFERENT VISCOSITIES

Breading systems play a crucial role in food processing by ensuring an even and high-quality coating.

- Wet coating systems ensure that the products are evenly moistened, creating the ideal basis for the dry coating to stick.
- Dry breading systems crumble the breading precisely onto the surface and ensure the desired structure and crispness.

Thanks to modular systems, breading systems can be flexibly adapted, expanded or retooled to meet production requirements – for maximum efficiency and future-proofing.

### YOUR BENEFITS

- ⊕ Uniform coating
- ⊕ High process speed
- ⊕ Optimum adhesion
- ⊕ Flexibility for different products
- ⊕ Reduced material consumption
- ⊕ Easy cleaning and hygiene



### FLEXICRUMB 600

The 2-in-1 breading system for wet and dry breading

» from p. 88



#### MORE INFORMATION?

Visit the section on our website.

# EXCELLENCE IN PROCESSING



# FLEXICRUMB 600

## THE 2-IN-1 BREADING SYSTEM FOR WET AND DRY BREADING

The FlexiCrumb 600 is a state-of-the-art breading system that includes both a wet breading module and a dry breading module. Thanks to its modular assembly, the system is the only one of its kind in the world that can be flexibly adapted to different production requirements. This design makes it easy to expand or retool, ensuring that production always remains efficient and future-proof.

The FlexiCrumb 600 combines two modules for optimal breadcrumb results:

The breading module ensures that the products are evenly moistened, guaranteeing the ideal adhesion of the subsequent dry breading. The dry breadcrumb module crumbles the dry breadcrumb coating evenly over the surface, ensuring an optimal structure and crispness. Thanks to this division, different types of breading can be processed and the modules can be individually adapted to production requirements.

### HIGH PRODUCT QUALITY AND UNIFORMITY

- Precise control for uniform application of breading
- Consistently high and uniform product quality is ensured

### SAVING ENERGY AND RESOURCES

- Modern technology reduces operating costs and environmental impact.
- Reduced consumption of batter due to precise adjustment options
- Minimised material loss through intelligent recycling technology

### EASY TO CLEAN AND MAINTAIN

- Hygienic design and good accessibility reduce downtime.
- Ensures continuous production.
- Quick and easy cleaning and maintenance

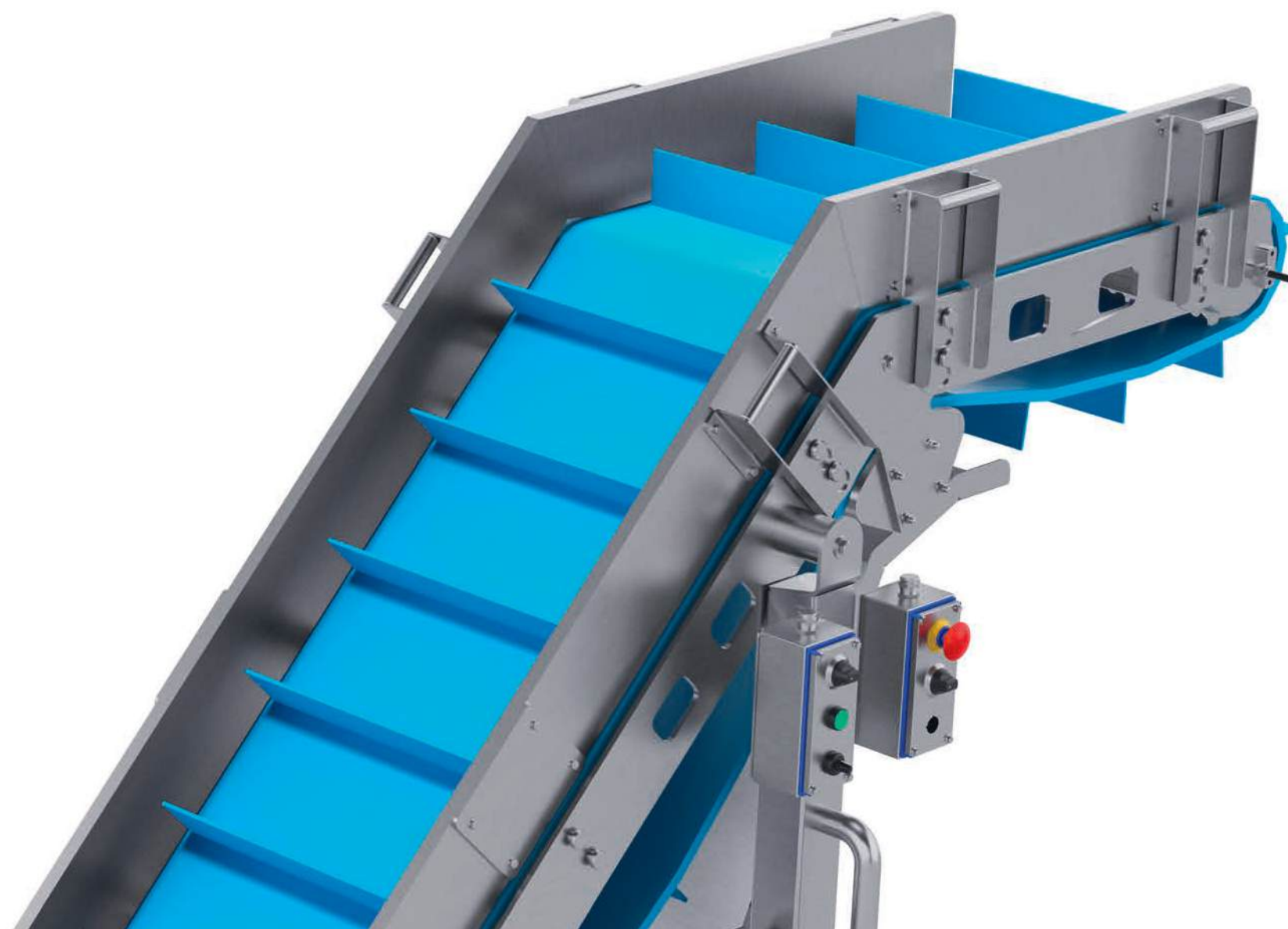
	FlexiCrumb 600		
	Master Dry Breadcrumb	Slave Dry Breadcrumb	Slave Wet Breadcrumb
<b>Belt width in mm</b>	600	600	600
<b>Conveyor speed in m/min</b>	1–12	1–12	1–12
<b>Capacity in kg/h</b>	1500	1500	1500
<b>Reservoir tank volume in litres</b>	300	300	100
<b>Hopper volume in litres</b>	100	100	–
<b>Dimensions in mm (length/width/height)</b>	2254/1650/2617	2325/1571/1648	2254/1650/2617
<b>Connection values</b>	4 kW, 16 A, 400 V, 3 PH/N/PE	4 kW, 16 A, 400 V, 3 PH/N/PE	2 kW, 16 A, 400 V, 3 PH/N/PE
<b>Compressed air</b>	6 bar/100–300 l/min	6 bar/100–300 l/min	6 bar/200–300 l/min



#### MORE INFORMATION?

Visit the section on our website.

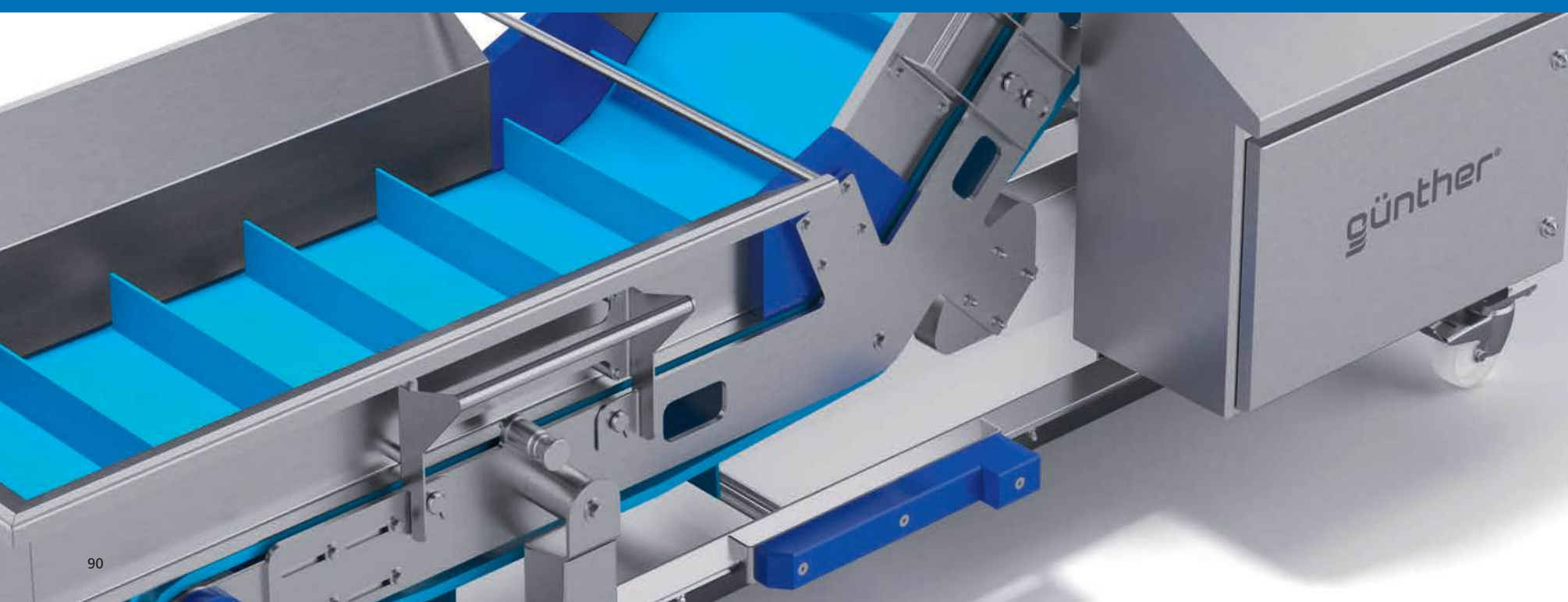




**EXCELLENCE IN PROCESSING** •

## PERIPHERIES

AUTOMATED SOLUTIONS FOR PRODUCT HANDLING AND LINE OPERATION



# EXCELLENCE IN PROCESSING



# PERIPHERIES

## AUTOMATED SOLUTIONS FOR PRODUCT HANDLING AND LINE OPERATION

In addition to our powerful core machines, we offer you the perfect additions for line operation or machine expansion. With standardised feeders, vacuum or lifting and tipping jigs, you can quickly start up line operation. Alternatively, you can optimise your current machine inventory individually.

### YOUR BENEFITS

- ⊕ Simple interface transfers
- ⊕ Rapid connection of the machinery to each other
- ⊕ Automated solutions for your line operation
- ⊕ As a stand-alone solution
- ⊕ Perfect supplement for your existing machinery inventory
- ⊕ Customised solutions possible at any time



#### LOADMASTER NT/SK800/SD/CD

Lifting and tipping devices for 200 litre standard trolleys according to DIN 9797 and Big Boxes

» from p. 94

#### LOADMASTER SKV 300

Space-saving column lifting and tipping device for 200/300 litre standard trolleys according to DIN 9797

» from p. 100

#### GZB 365-605

Solid high-hygiene belts support you in continuous or clocked transport of your products.

» from p. 102

#### GVB 1000-7000

Fully automated vacuum loaders for residue-free transport.

» from p. 104

#### GSB 365-605

Perfect belt solution for bridging larger height differences. Optionally in combination with carriers for bulk product applications.

» from p. 106



#### MORE INFORMATION?

Visit the section on our website.

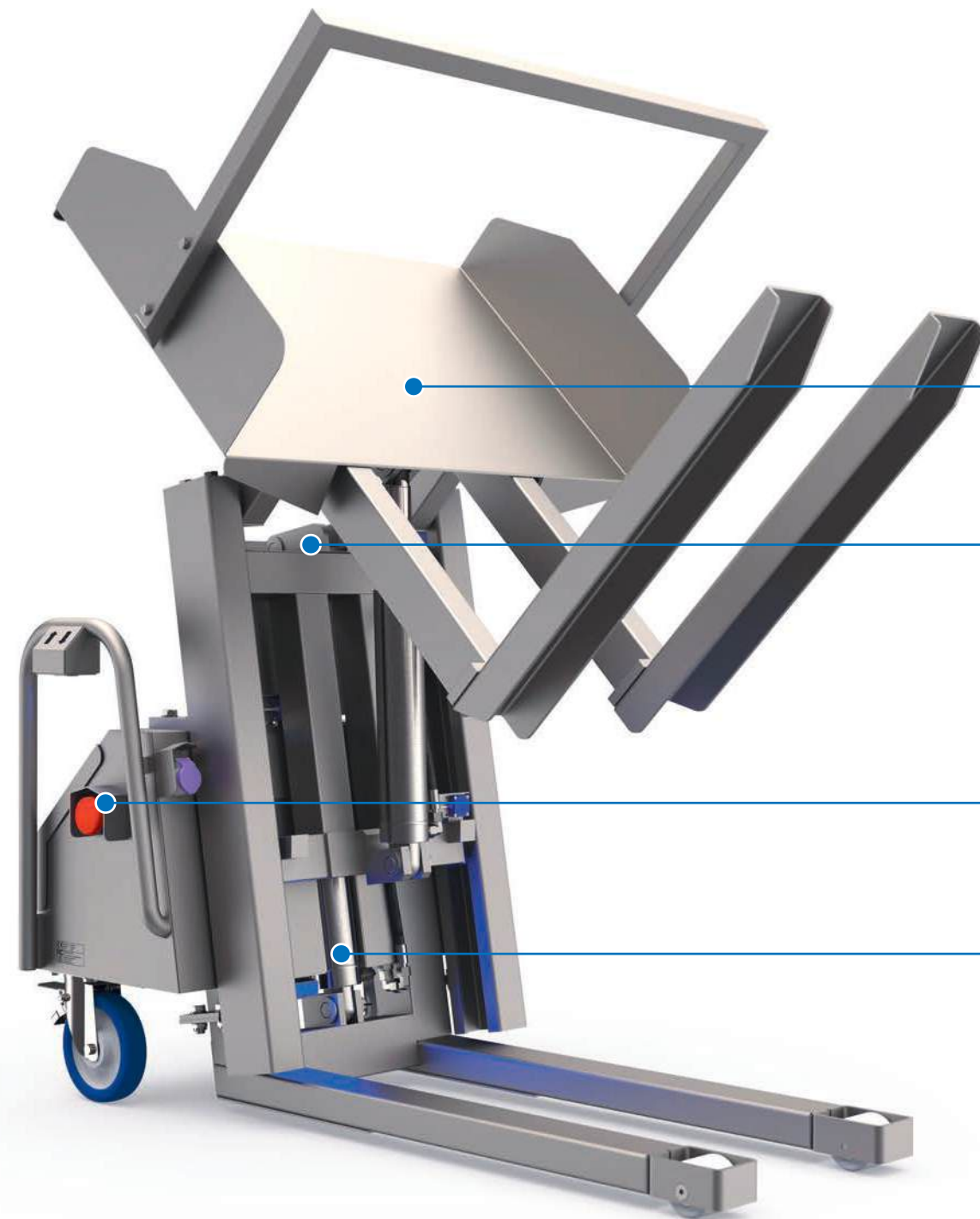
# EXCELLENCE IN PROCESSING



# LOADMASTER NT

## THE LIFTING AND TIPPING DEVICE FOR 200/300 LITRE STANDARD TROLLEYS (DIN 9797)

The LoadMaster NT is characterised by its powerful, compact and ergonomic design. The lifting and tipping device is perfect for areas where standard trolleys need to be moved in a way that is both secure and flexible, and where a cable-free power supply is preferred.



### OPTIMUM TIPPING HEIGHT FOR STANDARD TROLLEYS

- Tipping height of approx. 1 metre
- Ideal for emptying onto tables or conveyor belts

### POWERFUL AND ADAPTABLE

- Standard equipment with powerful battery
- Optionally also available as 400 V version
- Maximum application possibilities

### MAXIMUM FLEXIBILITY THANKS TO OPERATION FROM BOTH SIDES

- Independent controllers on both sides
- Ergonomic and efficient use in everyday work

### SECURE AND EFFICIENT THANKS TO THE LOWERING OF THE CENTRE OF GRAVITY

- Single-acting hydraulic cylinder uses gravity for a safe lowering movement.
- Increases operational reliability

	LoadMaster NT
<b>Tipping height in mm</b>	970
<b>Dimensions in mm (width/length)</b>	960/1300
<b>Maximum lifting load in kg</b>	400
<b>Hydraulic system</b>	One hydraulic cylinder for lifting and tipping
<b>Power supply</b>	12 V semi-traction battery (rechargeable)
<b>Weight in kg</b>	230



#### MORE INFORMATION?

Visit the section on our website.



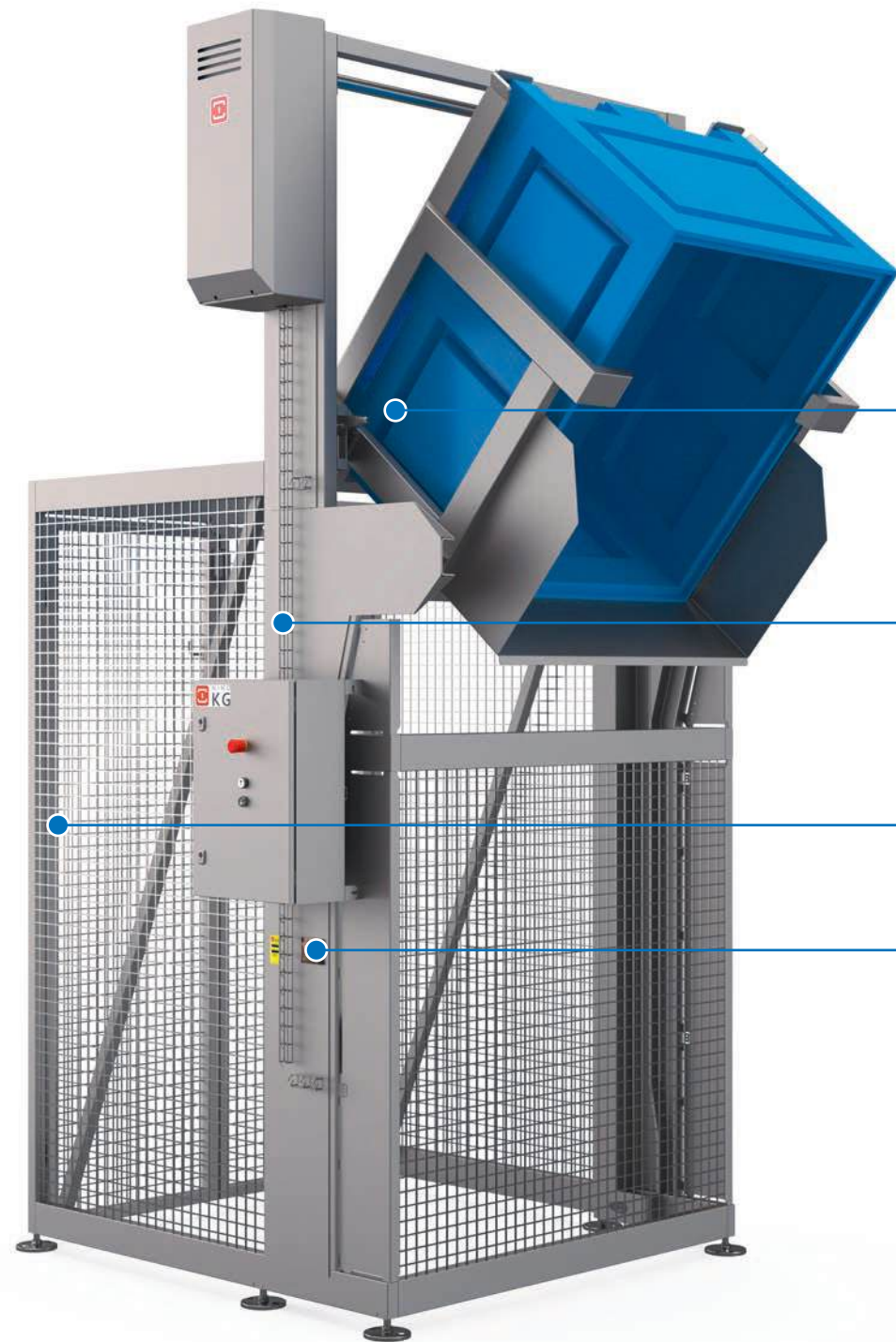
# EXCELLENCE IN PROCESSING



# LOADMASTER SK 800

## THE LIFTING AND TIPPING DEVICE FOR BIG BOXES

The LoadMaster SK 800 has been specially developed to ensure the safety of operating personnel and optimise workflows. Thanks to ergonomic solutions, physical strain is reduced, ensuring comfortable and safe operation.



### MAXIMUM SAFETY THROUGH INTEGRATED PROTECTIVE CAGE

- Electrically locked doors prevent accidents and ensure safe operation.

### ROBUST DESIGN FOR MAXIMUM SAFETY AT WORK

- Durable construction ensures stability and reliability in daily use.

### FLEXIBILITY THROUGH DIFFERENT VERSIONS

- Mobile version with wheels or rail system for flexible positioning
- Heavy-duty version for loads up to 1500 kg

### CUSTOMISATIONS

- Special chutes or devices for different container heights are available on request.

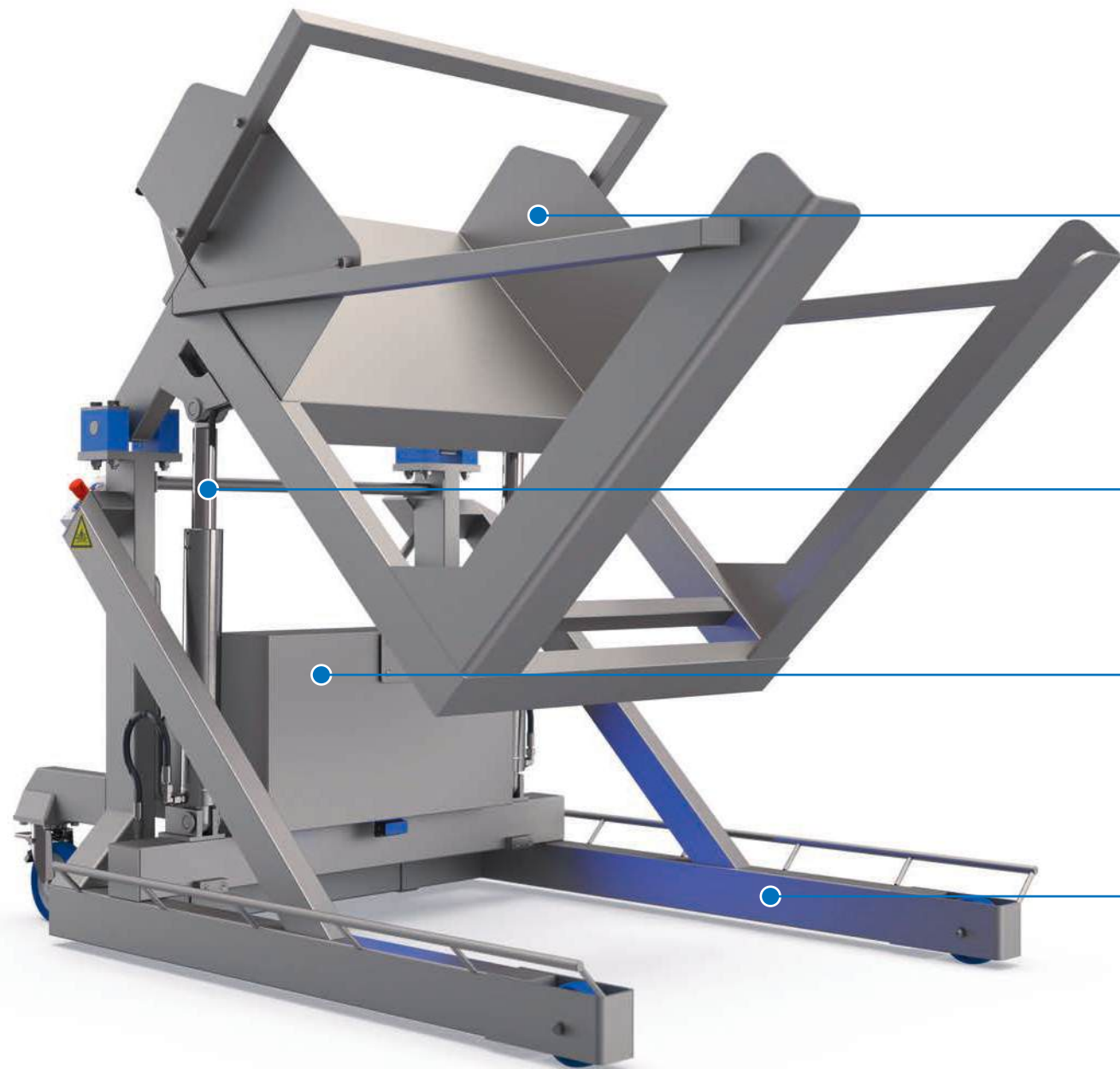


**MORE INFORMATION?**  
Visit the section on our website.

	LoadMaster SK 800
<b>Tipping height in mm</b>	1520–1750–1830
<b>Dimensions in mm (height)</b>	4200
<b>Maximum lifting load in kg</b>	800
<b>Connected loads (standard)</b>	1.5 kW, 16 A, 400 V, 3 PH/N/PE



# EXCELLENCE IN PROCESSING



# LOADMASTER SD/CD

## THE LIFTING AND TIPPING DEVICE FOR BIG BOXES

The Loadmaster SD and CD lifting and tipping devices are a compact solution for handling big boxes in a secure and efficient manner. It is the ideal solution for companies that are looking for an efficient and ergonomic way to securely handle and tip Big Boxes in different work environments.

### ROBUST AND EFFICIENT DESIGN

- Reliable lifting and tipping device for Big Boxes made of high-quality stainless steel
- Durable and hygienic solution for demanding production environments

### POWERFUL HYDRAULICS

- Two hydraulic cylinders ensure secure emptying and transport: one for lifting, one for tipping

### ENERGY-EFFICIENT OPERATION

- Powerful battery for reliable, long-lasting power
- Reduces operating costs and increases flexibility
- Power connection available at extra charge

### EASY MOBILITY AND SAFE FIXING

- Heavy-duty locking castors allow for easy movement and secure positioning.
- Guaranteed stable and safe use.

	LoadMaster SD	LoadMaster CD
<b>Tipping height in mm</b>	965	1400
<b>Minimum room height in mm</b>	2580	3255
<b>Dimensions in mm (width/length)</b>	556/2040	556/1990
<b>Maximum lifting load in kg</b>	1000	1500
<b>Hydraulic system</b>	Two hydraulic cylinders for lifting and tipping	Two hydraulic cylinders for lifting and tipping
<b>Power supply</b>	12 V dual battery (rechargeable)	12 V dual battery (rechargeable)
<b>Weight in kg</b>	470	600



**MORE INFORMATION?**  
Visit the section on our website.



# EXCELLENCE IN PROCESSING



# LOADMASTER SKV 300

## THE SPACE-SAVING COLUMN-MOUNTED LIFTING AND TIPPING DEVICE FOR 200/300 L STANDARD TROLLEYS (DIN 9797)

The LoadMaster SKV 300 is an advanced lifting device for 200/300 litre standard trolleys in accordance with DIN 9797. This reliable and high-performance solution enables the secure and ergonomic handling and emptying of trolleys in industrial utilisation. The robust construction and well-thought-out features guarantee a high level of efficiency and safety in daily use.



### PROTECTED AND FLEXIBLE POWER CONNECTION

- Power connection integrated into motor cover and well protected
- Easy to connect, regardless of cable feed

### HYGIENIC COLUMN

- The open column allows dirt to fall away directly during washing.
- A distance of 60 mm from the floor ensures a hygienic work area.

### EASY INSTALLATION

- Easy installation of the threaded connection version
- Quick levelling thanks to adjustable machine feet

### VARIABLE TIPPING HEIGHT FOR MAXIMUM FLEXIBILITY

- Height can be easily adjusted to production needs by loosening and retightening three screws
- Switch fits automatically

### USER-FRIENDLY CHAIN MAINTENANCE

- The chain can be easily checked, adjusted and lubricated via the opening in the column

### INTEGRATED, SECURED CONTROLLER

- Control buttons and cables are securely integrated into the column
- Switch cabinet made of stainless steel
- Cables run inside the column for maximum security and a tidy appearance.

	LoadMaster SKV 300
<b>Suitable for</b>	200/300 litre standard trolleys
<b>Maximum lifting load in kg</b>	350
<b>Tipping height in mm</b>	800–3100
<b>Dimensions in mm (width/length)</b>	1350/1400
<b>Connected loads (standard)</b>	1.1 kW, 16 A, 400 V, 3 PH/N/PE



**MORE INFORMATION?**  
Visit the section on our website.



# EXCELLENCE IN PROCESSING



## GZB 365 – 605

### INDUCTION BELT

The automatic solution for feeding your machines. Induction belts in different variants with or without loading hopper.

#### OPTIMISED LOADING FUNCTION

- Superordinate control unit to regulate the individual speed

#### INDIVIDUAL DESIGN OPTIONS

- Variable belt lengths and inclination angles

#### FLEXIBLE APPLICATION

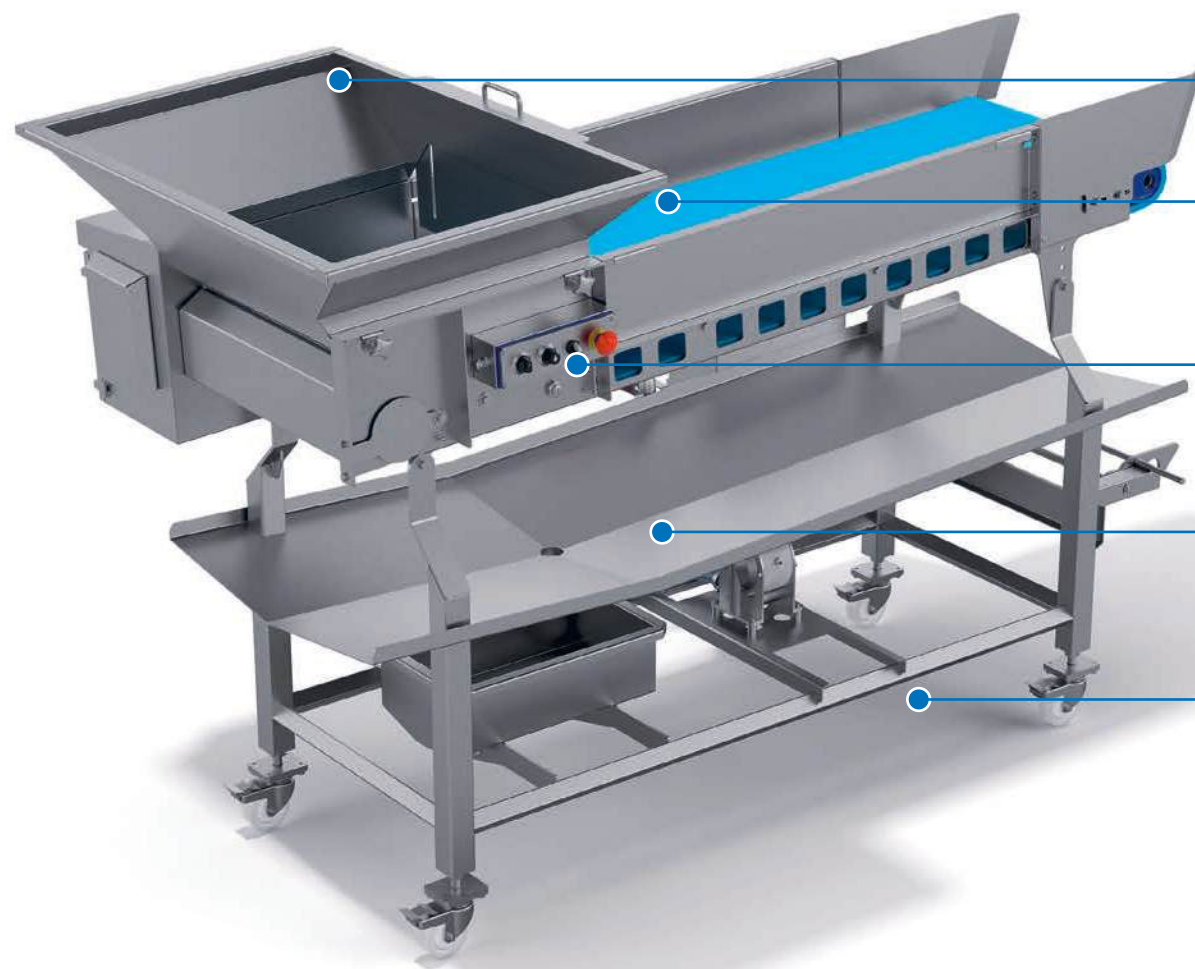
- Conveyor option in cycle or continuous operation

#### REDUCED BRINE WASTE

- Integrated brine recirculation into the filter system

#### HYGIENIC CONSTRUCTION

- Moulded stainless steel body
- Foodstuff-compliant construction for easy cleaning



**MORE INFORMATION?**  
Visit the section on our website.

	GZB 365	GZB 480	GZB 605
<b>Belt width in mm</b>	365	480	605
<b>Dimensions in mm (length/width/height)</b>	2900/1000/1300	3000/1120/1430	3150/1250/1580
<b>Connection values (standardised)</b>	1 kW, 16 A, 400 V, 3 PH/N/PE	1 kW, 16 A, 400 V, 3 PH/N/PE	2 kW, 16 A, 400 V, 3 PH/N/PE

# EXCELLENCE IN PROCESSING



## GVB 1000–7000

### VACUUM LOADING

Buffer tank for loading machines under vacuum.

### OPTIMUM PROCESS CONTROL

- On request with weighing cells to control filling of the vacuum hopper and the following machine

### DIFFERENT OPENING MECHANISMS

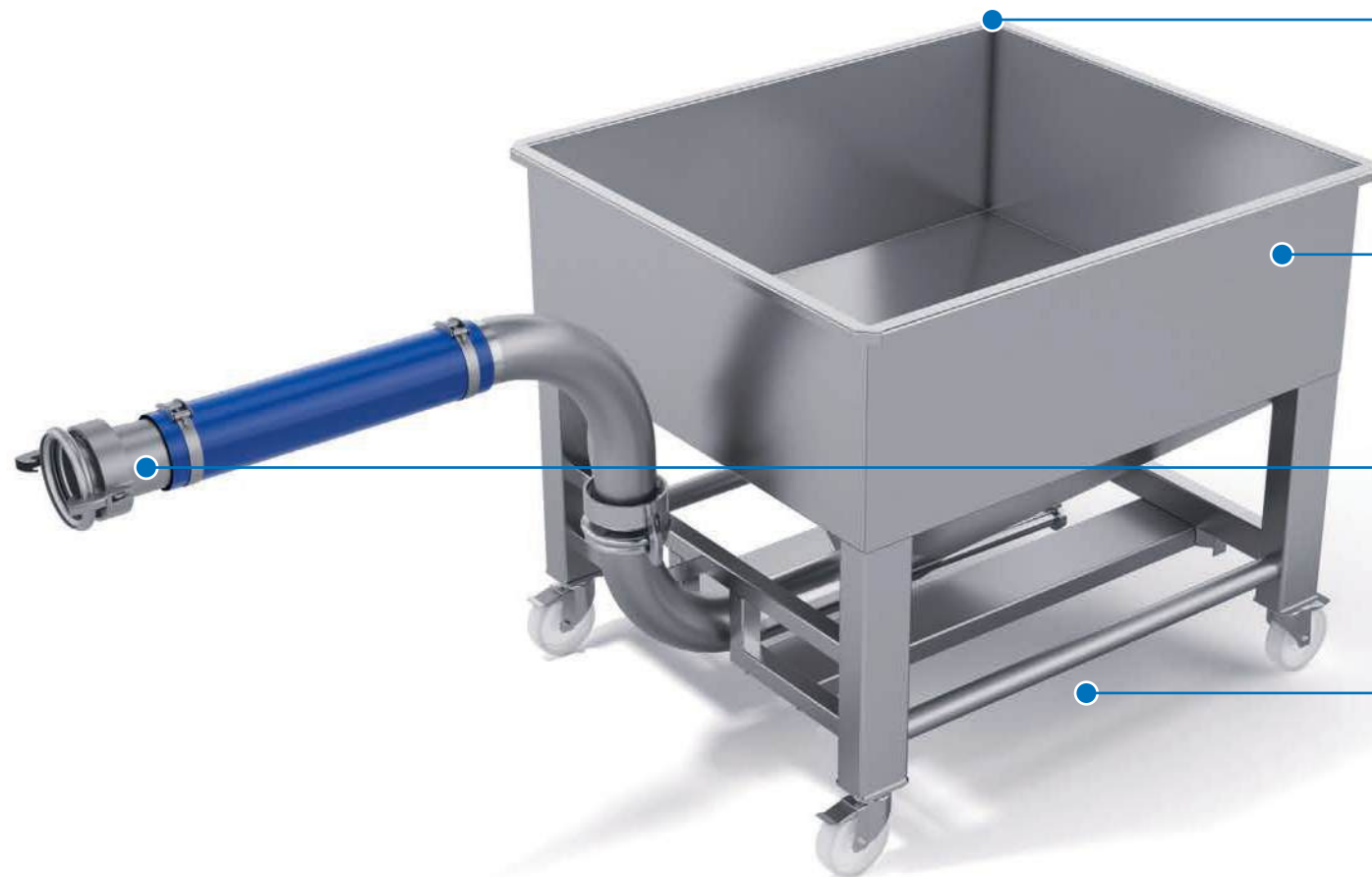
- Automatic flat slide valve or manual ball valve

### EASY LOADING

- DN 150 connection for easy filling of machines under vacuum

### EASY-CARE DESIGN

- Foodstuff-compliant construction for easy cleaning



**MORE INFORMATION?**  
Visit the section on our website.

	GVB 1000	GVB 2000	GVB 3000	GVB 5000	GVB 7000
<b>Container volume in l</b>	1000	2000	3000	5000	7000
<b>Dimensions in mm (length/width/height)</b>	2000/1300/1220	2320/1400/1220	2470/2100/1220	2700/2400/1700	3100/2800/1900

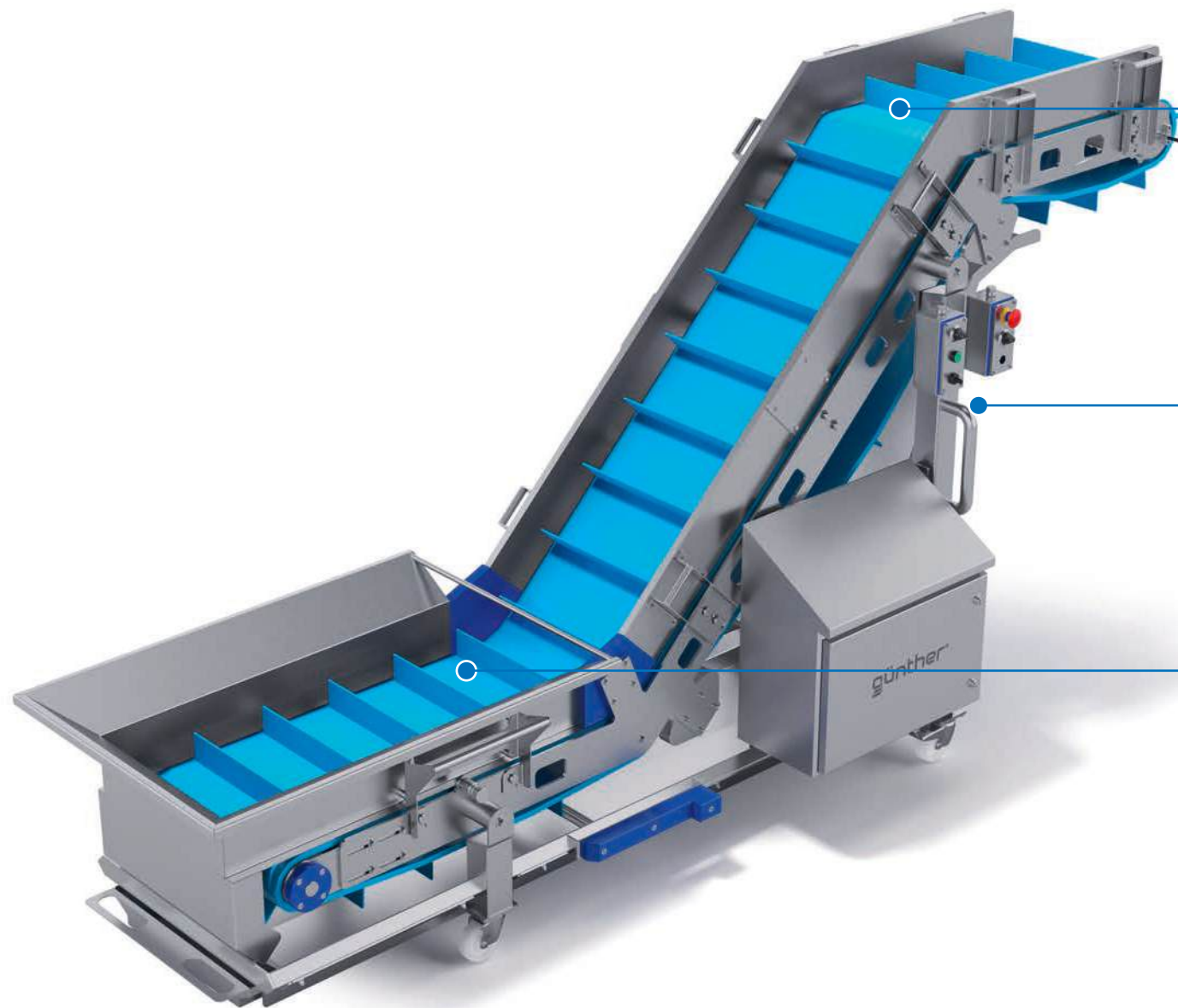
# EXCELLENCE IN PROCESSING



## GSB 365–605

### ASCENDING BELT CONVEYORS

Ideal for transporting bulk materials. Thanks to its design ideally suited for bridging height differences. The optimal solution for automating the interface to the next production process.



#### PRODUCT-ADAPTED CARRIERS

- The right carrier height for every application

#### ROBUST CONSTRUCTION

- Durable stainless steel construction for your business success

#### CONTROLLED LOADING

- Optimum loading of the belt with angled product guidance



**MORE INFORMATION?**  
Visit the section on our website.

	GSB 365	GSB 480	GSB 605
<b>Belt width in mm</b>	365	480	605
<b>Dimensions in mm (length/width/height)</b>	3240/1015/1780	3240/1115/1780	3240/1250/1780
<b>Connection values (standardised)</b>	3 kW, 16 A, 400 V, 3 PH/N/PE	3 kW, 16 A, 400 V, 3 PH/N/PE	3 kW, 16 A, 400 V, 3 PH/N/PE
<b>Compressed air</b>	6 bar, 5–10 l (brine pump)	6 bar, 5–10 l (brine pump)	6 bar, 5–10 l (brine pump)





**EXCELLENCE IN PROCESSING** •

**TECHNOLOGY, SOFTWARE, HYGIENE**

CROSS-APPLICATION TECHNOLOGY ENHANCEMENT



# SOFTWARE

## GÜNTHER PILOT

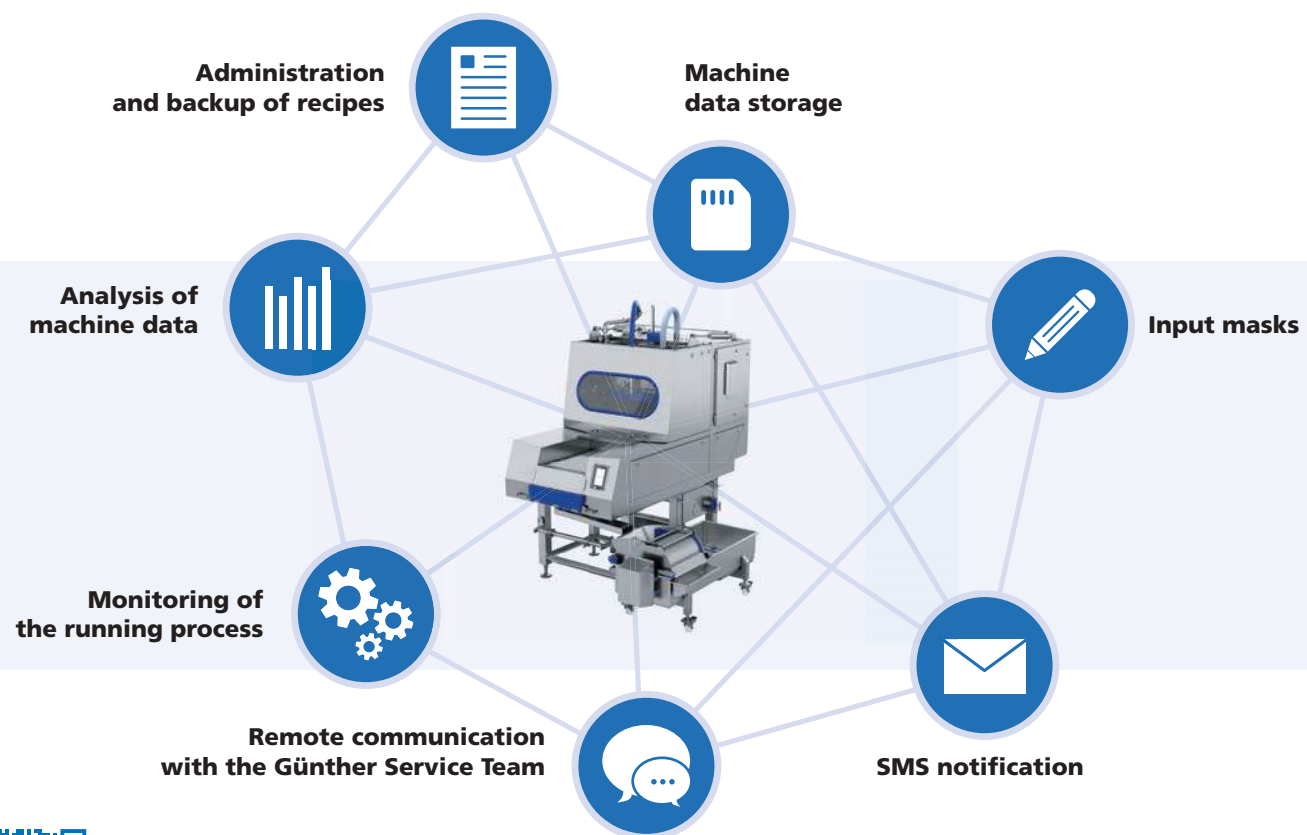
Traceability, documentation and transparency of all processes are among the biggest challenges in the food industry. System integration and consolidation of different manufacturers, machine models and data present you with new challenges every day.

**Our solution to your challenges:** Günther Pilot provides you with status messages; in the event of process deviations, the responsible personnel is automatically informed by e-mail or SMS. Error messages are displayed immediately.

### YOUR BENEFITS

- ⊕ Receipt of production orders
- ⊕ Breakdown and distribution of data to the machines required for the process
- ⊕ Integration of external peripherals
- ⊕ Recording of all recipe and process data
- ⊕ Visualisation of the data
- ⊕ Message output in the event of process deviations and provision of all data for superordinate systems
- ⊕ Completion of documentation through data backup and recovery

## QUALITY ASSURANCE AND PROCESS OPTIMISATION WITH GÜNTHER PILOT SOFTWARE



**MORE INFORMATION?**  
Visit the section on our website.

# GTT

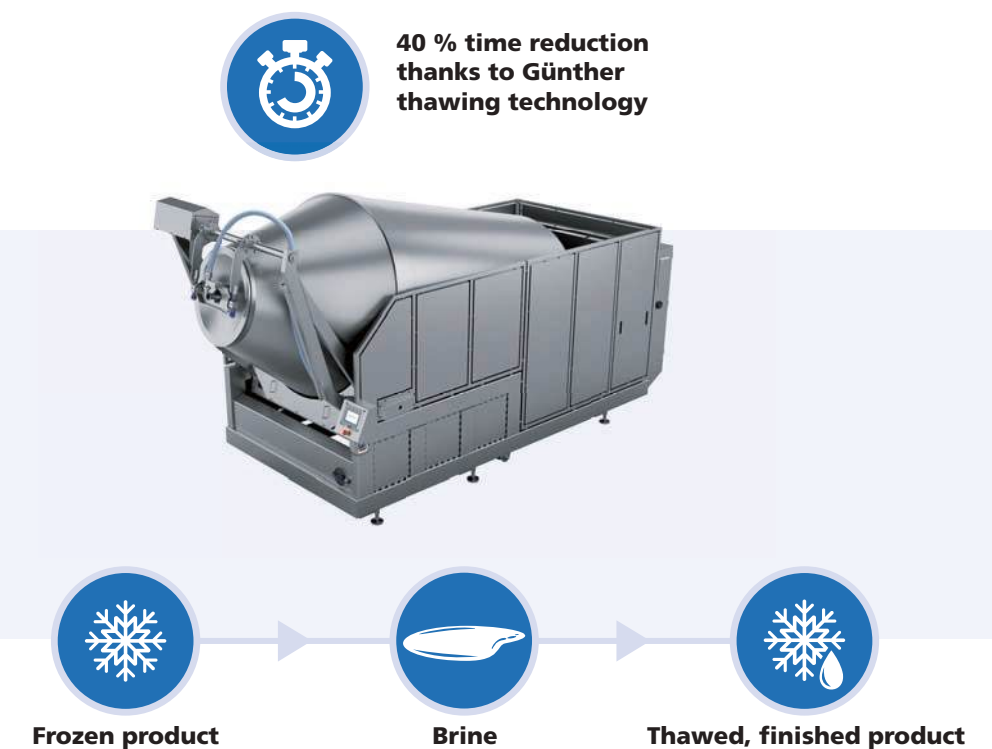
## GÜNTHER THAWING TECHNOLOGY

Defrosting deep-frozen products for further processing in the shortest possible time is one of our core competencies. Fluctuating demand requires flexibility and short reaction times. High stock levels of frozen raw materials are a thing of the past with Günther thawing technology. The combination of direct and indirect heat transfer, vacuum and fully tempered baffles ensures optimum product results.

### YOUR BENEFITS

- ⊕ Gentle product defrosting process thanks to controlled heat input
- ⊕ Reproducible thawing results
- ⊕ Increased yield – no drip loss
- ⊕ Higher efficiency compared to standard defrosting processes

## ACCELERATION OF THAWING PROCESS WITHOUT LOSS OF QUALITY



**MORE INFORMATION?**  
Visit the section on our website.



## GNR

### NEEDLE HEAD CLEANING STATION

Hygiene, high availability and short set-up times are the hallmarks of our injectors. The core of the injector is the needle head with a large number of individual needles. In order to always stand out from the crowd with the quality of your products, we recommend regular intensive cleaning of the needle head.

#### YOUR BENEFITS

- ⊕ The use of ultrasonic technology loosens deposits inside the system
- ⊕ Avoidance of grey spots in the end product thanks to continuous injection quantity
- ⊕ Cleaning with and against the flow direction of the brine
- ⊕ All cleaning parameters are freely selectable and adjustable



#### ONE SYSTEM FOR EVERYTHING

- Basin to accommodate all Günther needle heads

#### ALL-ROUND HYGIENE

- Manual rinsing device for external cleaning with integrated filter system

#### EFFECTIVE CLEANING

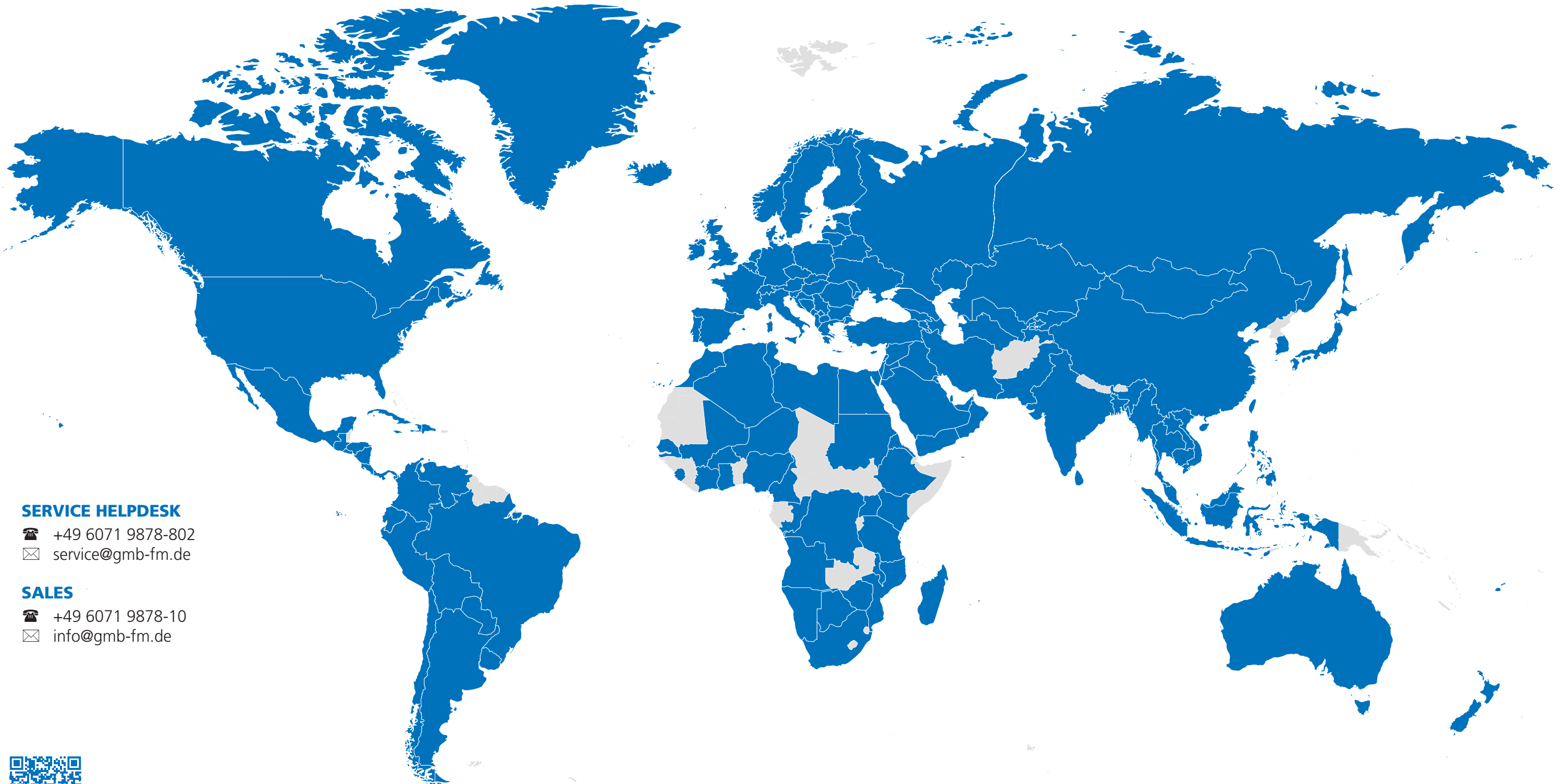
- With powerful circulation pump and integrated detergent pump

#### DEEP CLEANING

- Thanks to integrated ultrasonic technology

## GET IN CONTACT

Right where your are – through our partner network, we are present in 105 countries. This means that we can provide you with the best possible support in all matters. We look forward to achieving our common goal with you: EXCELLENCE IN PROCESSING!



### SERVICE HELPDESK

+49 6071 9878-802  
service@gmb-fm.de

### SALES

+49 6071 9878-10  
info@gmb-fm.de



**MORE INFORMATION?**  
Visit the section  
on our website.



**FOOD TECHNOLOGY FOR THE FINEST**



**günther<sup>®</sup>**

**Günther Maschinenbau GmbH**

Einsteinstrasse 3–5  
64859 Eppertshausen  
info@gmb-fm.de  
Tel: +49 6071 9878-0

Subject to changes – 01.04.2025