

# GR

## Vacuum(Refrigeration) Tumbler 真空(制冷)滚揉机系列



■ GRFZ250/750  
(翻转滚揉机) Overtum

■ GR 20

- 真空滚揉机浆叶设计独特，正转滚揉摔打、反转按摩。
  - 真空吸料，反转出料，呼吸式滚揉使原料在滚揉时交替处于真空及常压状态，能有效缩短滚揉时间。
  - 大口径粉料填料口可方便地添加相关辅料等添加剂。
  - 电脑控制滚揉机正转、反转、间歇、充气、转速、抽真空、常压可根据客户需要控制，并自由组合；可存贮100个工艺配方。
  - 真空滚揉机是肉块中能量转化的一个物理过程。提高盐溶性蛋白质的提取，使腌制液在肉内均匀分布并被充分吸收；增强肉的结着力，提高产品的弹性；
  - 改善制品的切片性，防止切片时产生破碎；增加保水性，提高出品率；增加产品的柔嫩性和结构稳定性。
- Propeller is designed distinctively, positive rotation for rolling, kneading and knocking, inversion for massage.
- Vacuum intake. Meat output in inverse rotation. Breathing-style process designed to make sure rolling and kneading under both vacuum and regular state to shorten processing time. Vacuum Rolling and Kneading Machine can provide a physical process of diced meat energy transformation, an indispensable technology of meat process, and is a sort of available approach to accelerate sous vide speed, proceed mechanical treatment to diced meat through rolling and kneading, increase the abstraction of salt soluble albuminoid, improve the rate of manufacture and product quality.

真空制冷滚揉机采用优质SUS304不锈钢材质，支架采用不锈钢方管，滚揉筒内表面精细抛光，减少额外温升，利于清洗。夹层制冷，滚桶外壁装有导流槽，留有外接冷媒(盐水)的接口，用于提高产品的制冷效果。

采用触摸屏PLC控制，采用可编程控制、操作，各参数可以根据不同的产品进行设置。

根据产品特点，可以选择人工装料、机械装料或真空吸料，设有原料真空吸入口。

三角浆叶设计，适合多种产品的要求，如禽类、鱼类、猪肉、牛肉等。

配备水环式真空泵，减少真空泵的维护难度。配置双虑杯空气过滤装置，防止物料被抽入真空泵。

变频调速，启动时平稳，且调速范围宽(3-12/分钟)。液压出料，滚桶前倾使出料更迅速。

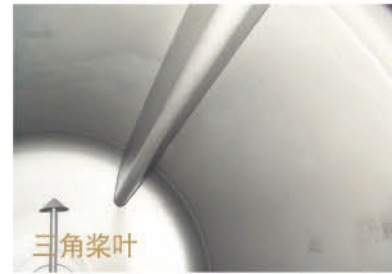
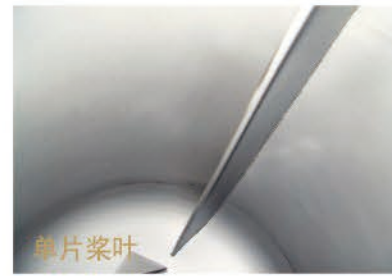
Vacuum freeze tumbler adopts SUS304,holder frame adopts stainless square tube, polished inside make sure lower temperature, easily to be cleaned.

Interlayer freeze; conductive sink was equipped on the external of the barrel and there is an outer connecter(saline water) for enhancing the frozen effect.

Touching screen PLC control; all parameter to be set according to different product.

Transduction for adjusting speed; stable start, wider adjustable range.Hydraulic output; rolling barrel inclines forward to achieve rapid output, no residua; thoroughly washing is needed.

Triangular impeller design: suitable for various kind of products such as bowl, fish, pork, beef, etc.



■ GRKL2500(制冷) Refrigeration



■ GRZK2500

型号 Type	外形尺寸( mm ) External dimension	容积( L ) Volume	生产能力( kg ) Capacity	功率( kw ) Power	真空度 ( MPa ) Vacuum	电压 Voltage	滚揉转速( rpm ) 可选配 Rotation Speed			重量( kg ) Weight	
							单速 Single speed	双速 Double speed	调速 regulating speed		
GRZK20(真空)Vacuum	945 × 515 × 800	20	10	0.62	-0.08	3相 380V 50HZ	9	/	1.8-9	130	
GRZK50(真空)Vacuum	1300 × 860 × 940	50	20	1.3			8	6/12	4-12	294	
GRZK100(真空)Vacuum	1370 × 860 × 940	100	20-50				320				
GRZK200(真空)Vacuum	1300 × 915 × 1265	200	50-100				338				
GRZK500(真空)Vacuum	1580 × 1115 × 1530	500	200-300	2.6			6	6/12	4-12	440	
GRZK1000(真空)Vacuum	2190 × 1300 × 1720	1000	400-600	3.5			12	6/12	4-12	805	
GRZK1600(真空)Vacuum	2225 × 1500 × 1940	1600	800-1000	5.5			/	/	3-12	1020	
GRZK2500(真空)Vacuum	2695 × 1745 × 2130	2500	1200-1400	9.5			/	/	3-12	1598	
GRZK3500(真空)Vacuum	2750 × 1945 × 2300	3500	1600-1800	11.5			/	/	3-12	1794	
GRZK6000(真空)Vacuum	4500 × 1700 × 2300	6000	3000-3500	18.5			/	/	4-8	2500	
GRFZ250(翻转)Overtum	1560 × 980 × 1650	250	50-150	1.3			/	/	1.6-8	590	
GRFZ750(翻转)Overtum	1850 × 1190 × 1940	750	350-500	7.7			/	/	5-12	800	
GRKL100(制冷)Refrigeration	1450 × 1200 × 88	100	35	1.5			-0.09	滚筒倾角 Inclination Angle(度)	液压压强 Hydraulic Pressure(Mpa)	3~17	286
GRKL1700(制冷)Refrigeration	3350 × 1900 × 1900	1700	800	6			-0.08	-15/30	8	3-12	1680
GRKL2500(制冷)Refrigeration	3500 × 2200 × 2200	2500	1200	12.5	-17.5/25	8		3-12	2344		
GRKL3500III(制冷)Refrigeration	4200 × 2350 × 2300	3500	1800	15	-15/30	8		3-12	2900		
GRKL7500(制冷)Refrigeration	5500 × 3300 × 3000	7500	3800	26	-13/30	8		3-12	6000		