

GPA CT2

CUTTER 60 L

Description

- ✓ Multipurpose machines
GPA CT2 are used for cutterer, to mix, knead, emulsify; thus only one apparatus does the work of several machines.
- ✓ That means only one investment, an optimal use of the machine, a flexible planning of production.
- ✓ Thanks to various executions and many additional equipment, this apparatus is adapted perfectly to the needs for all the branches.
- ✓ With a number of revolutions of 750, 1500 and 3000 rpm, the matters soft, hard, streaked, viscous or dry are worked intensively and transformed into an homogeneous or regular product, more or less fine, according to the desired receipt.
- ✓ An additional rotary movement is obtained by the higher mixing arm which scrapes the wall of the tank and the lid and brings back them on the knives.
- ✓ In this manner, all the elements of the receipt are distributed and mixed systematically.



GPA CT2



Description of the machine

Use for cutterer, to mix and emulsify

Use for the manufacture of: Meat and pork-butchery, fruits, vegetables...

Cut tank: approx. 60 liters

DESIGN

- Temperature of work: 95 °C maximum. - Pressure of work: 0 bar maximum.
- Parts in contact with the product: stainless steel 304 L
- Interior and external surfaces microgrenaille ceramic
- Frame of the machine stainless steel 304 L

PRINCIPAL ENGINE

- Directly attached with the tank with the stainless steel engine cowling
- Direct drive by the tree pick-boxes

Engine

- Type 132 M-4/2-230 - 50 Hz = 1500/3000 rpm, 7.5/9 kw
- For the difficult crushing of product

BRAKE DISCS

- For principal engine

WORKING TOOLS FOR PRINCIPAL ENGINE

Stainless steel pick-boxes posed and fixed on the driving shaft with 1 set of smooth knives and a set of knives saws

MOTOR REDUCER

- with flask connected to the lid
- with direct drive of the scraping arm
- Type RF 27 DT 71 D 4 BM, 0.37 kw
- Seals for motor reducer

WORKING TOOL FOR MOTOR REDUCER

- Scraping stainless steel arm

REVERSE GEAR OF THE ARM MOTORIZES

- By 3 seconds sequence

FERMENT

- Capacity of the tank 60 liters
- Load capacity From 8 to 40 liters maximum
- Out of stainless steel 304 L, assembled on the principal engine
- Basculable manually for draining of the product

GPA CT2



LID

- Out of stainless steel - with hinge fixes on the tank
- closed lid
- Tap of ventilation gone up on the lid
- manual use

TEMPERATURE SENSOR

- type Pt 100 placed in the lower part of the tank with
- posting on the keyboard 2011

ELECTRIC COMPONENT

- Tension of service: 400 V, 50 Hz, three-phase current - Tension of order: 24 Vac
- Power of connection From 7 to 11 kw/20 A with 25 A curves D
- electrical power box out of stainless steel gone up on the frame of the machine
- Electric component thermal Protections of the various bodies of power
- Order protection of the equipment of load
- Control device by digital keyboard 2011 for manual operation of the principal engine with digital posting
- Timer, posting of the temperature of 0 with 100°C (with temperature sensor), ordering of the vacuum pump (with device of vacuum).
- Emergency stop.