



EXCELLENCE IN PROCESSING •



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BRINE PREPARATION

MIXING TANKS AND AUTOMATED BRINE TREATMENT PLANTS



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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 150-600

Efficient in mixing of liquids and brines

» from **p. 40**



GMA 400-2000

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

» from **p. 42**



GLT 400-2000

Storage tank for brine, marinades and sauces; includes agitator

» from **p. 44**

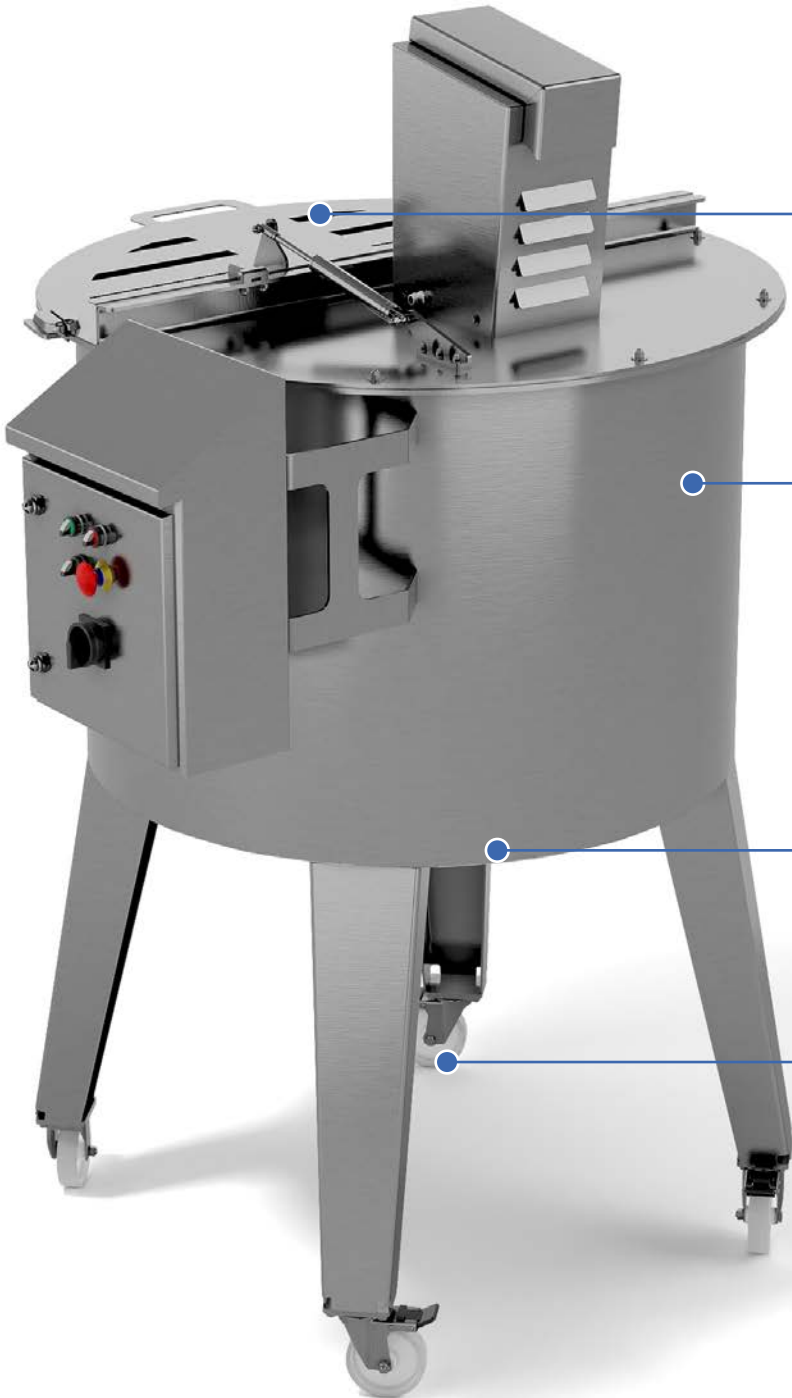


GRK 1-5

Heat exchanger for cooling brine and sauces in a continuous-flow process

» from **p. 46**

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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

| | GLA 150 | GLA 300 | GLA 600 |
|---|--------------------------------|--------------------------------|--------------------------------|
| Container volume in l | 150 | 300 | 600 |
| Dimensions in mm (length/width/height) | 950/800/1730 | 1200/900/1850 | 1400/1370/2000 |
| Connection values (standardised) | 0.5 kW, 16 A, 400 V, 3 PH/N/PE | 1.5 kW, 16 A, 400 V, 3 PH/N/PE | 1.5 kW, 16 A, 400 V, 3 PH/N/PE |

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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

| | GMA 400 | GMA 750 | GMA 1000 | GMA 1500 | GMA 2000 |
|---|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|
| Container volume in l | 400 | 750 | 1000 | 1500 | 2000 |
| Dimensions in mm (length/width/height) | 1670/1000/2000 | 1850/1300/2400 | 1950/1300/2900 | 2700/1660/2640 | 2900/1660/2900 |
| Connection values (standardised) | 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 |
| Compressed air | 6–8 bar | 6–8 bar | 6–8 bar | 6–8 bar | 6–8 bar |
| Water | DN 32 | DN 32 | DN 32 | DN 32 | DN 32 |

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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

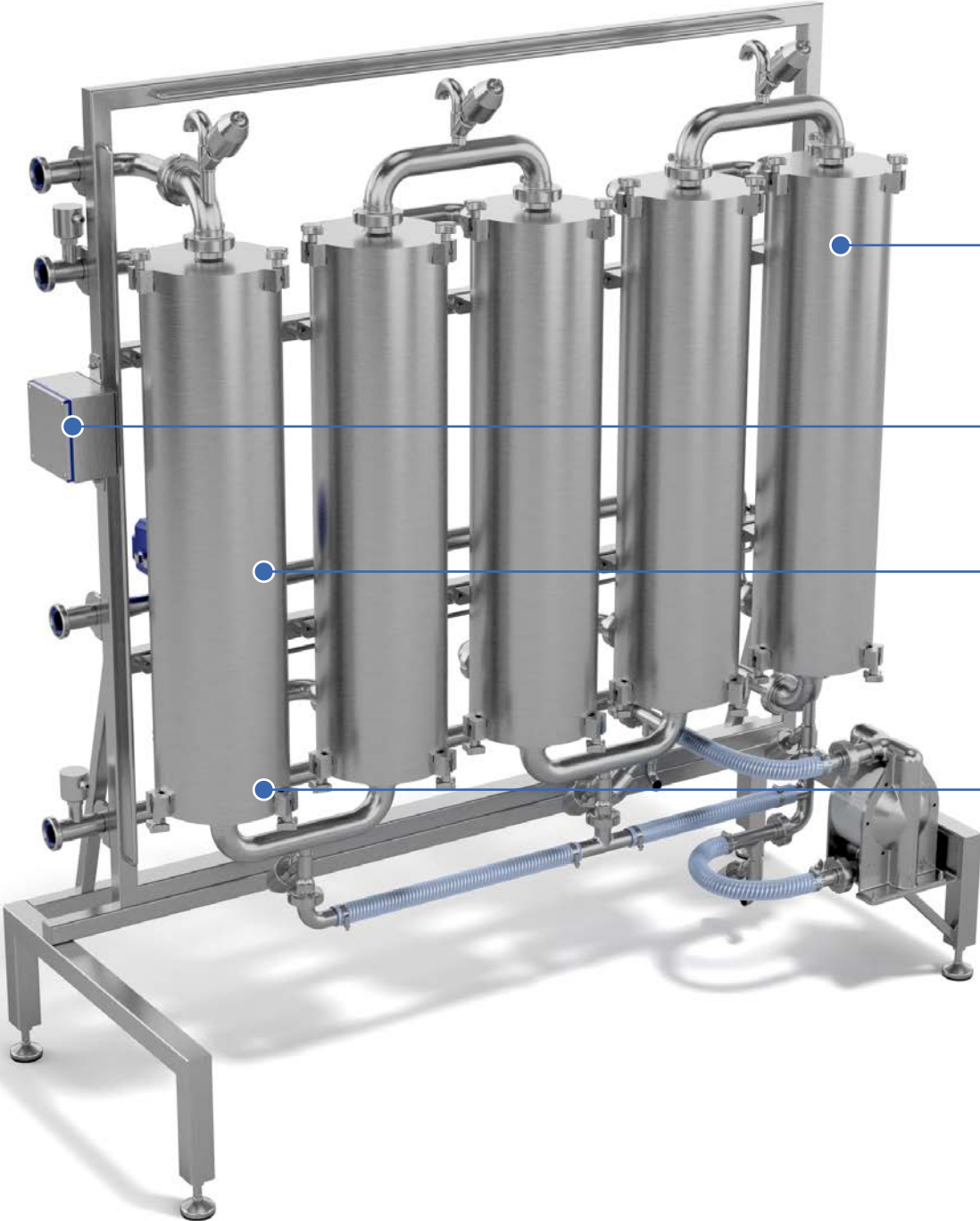
- Visual indication of the fill level

EMPTYING ON DEMAND

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

| | GLT 400 | GLT 750 | GLT 1000 | GLT 1500 | GLT 2000 |
|---|------------------------------|------------------------------|------------------------------|------------------------------|------------------------------|
| Container volume in l | 400 | 750 | 1000 | 1500 | 2000 |
| Dimensions in mm (length/width/height) | 1200/1000/2000 | 1480/1300/2400 | 1480/1300/2900 | 2240/1660/2640 | 2330/1660/2900 |
| Connection values (standardised) | 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 | 4 kW, 16 A, 400 V, 3 PH/N/PE | 4 kW, 16 A, 400 V, 3 PH/N/PE |
| Compressed air | 6–8 bar | 6–8 bar | 6–8 bar | 6–8 bar | 6–8 bar |
| Water | DN 32 | DN 32 | DN 32 | DN 32 | DN 32 |

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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

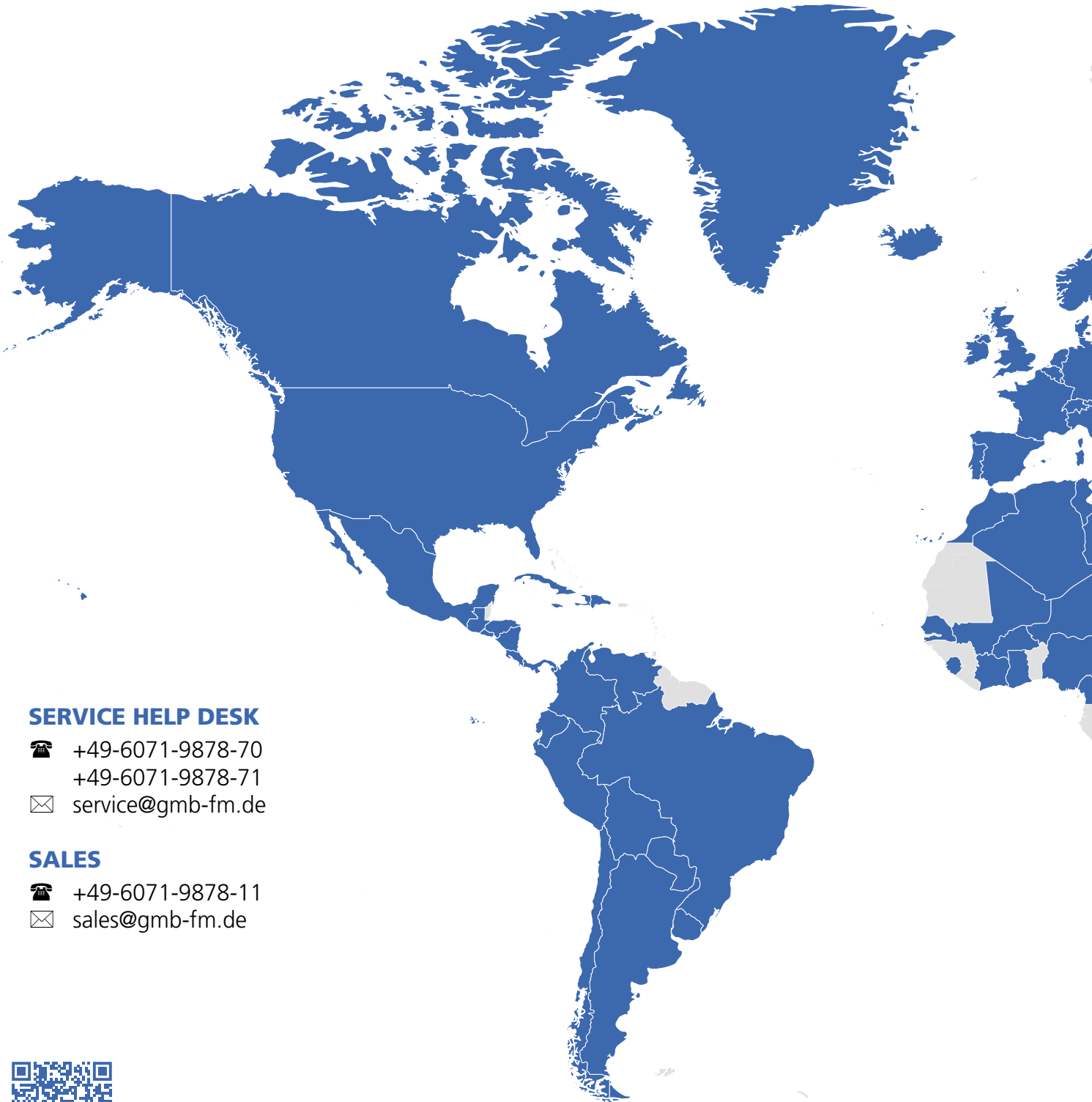
- Counterflow-based shell and tube heat exchangers

MONITORING AND TRACEABILITY

- Temperature regulator with temperature sensors

| | GRK 1 | GRK 2 | GRK 3 | GRK 4 | GRK 5 |
|---|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|
| Cooling capacity in kW | 5 | 10 | 15 | 20 | 25 |
| Dimensions in mm (length/width/height) | 700/700/1600 | 1250/1000/2200 | 1400/1000/2200 | 1700/1000/2200 | 1690/820/1950 |
| Connection values (standardised) | 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 | 2.2 kW, 16 A, 400 V, 3 PH/N/PE | 2.5 kW, 16 A, 400 V, 3 PH/N/PE |
| Compressed air | 6–8 bar | 6–8 bar | 6–8 bar | 6–8 bar | 6–8 bar |

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SERVICE HELP DESK

☎ +49-6071-9878-70
+49-6071-9878-71
✉ service@gmb-fm.de

SALES

☎ +49-6071-9878-11
✉ sales@gmb-fm.de



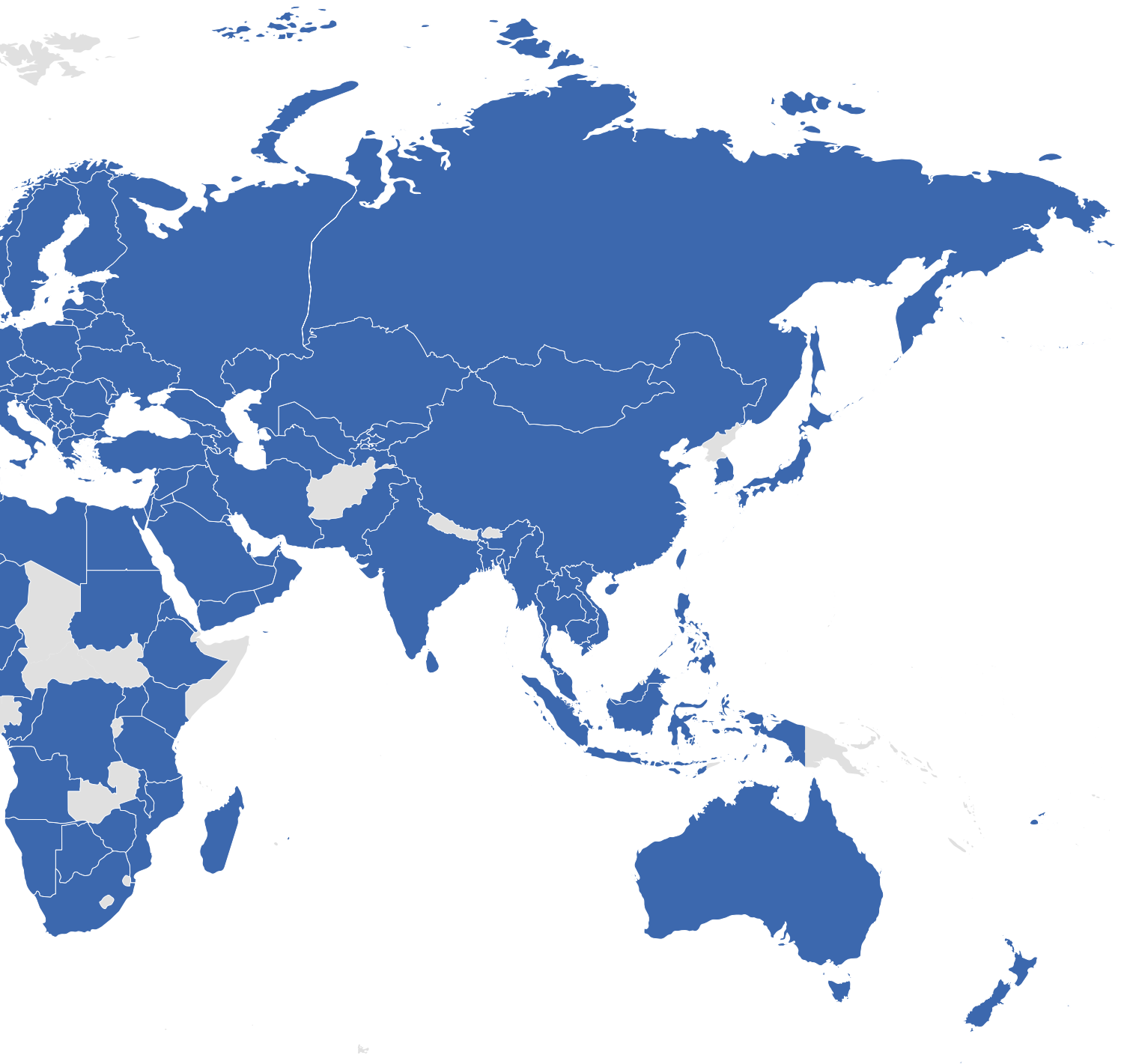
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PARTNER/SERVICE

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!





FOOD TECHNOLOGY FOR THE FINEST



günther[®]

Günther Maschinenbau GmbH

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

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