

EXCELLENCE IN PROCESSING •





GÜNTHER COATING TECHNOLOGY

REFINING AND FREEZING OF PRODUCTS WITH SAUCES,
SPICES AND MARINADES



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MORE INFORMATION?

Visit the section
on our website.

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

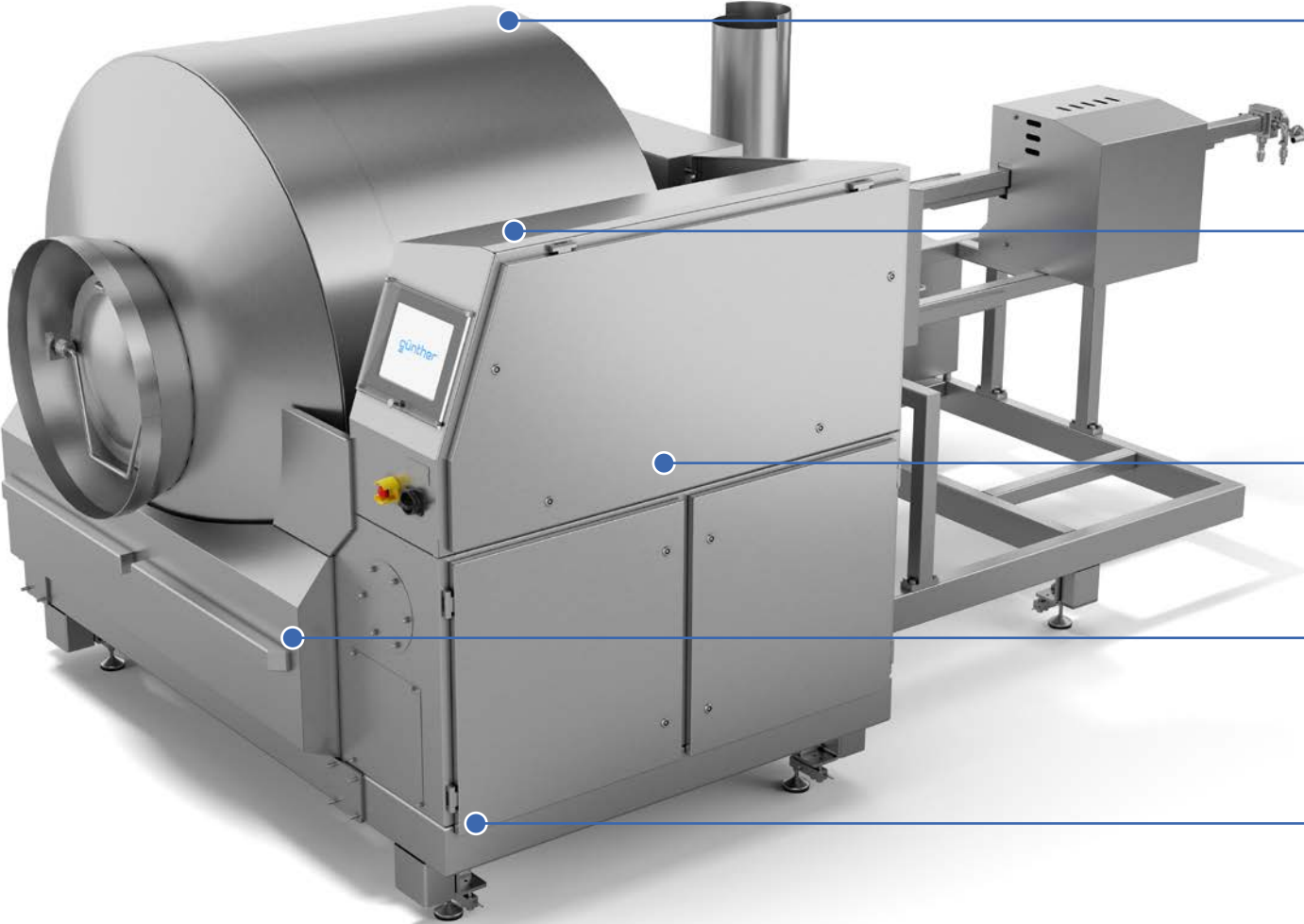


GPC 600-7000

For natural flavour enhancement

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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

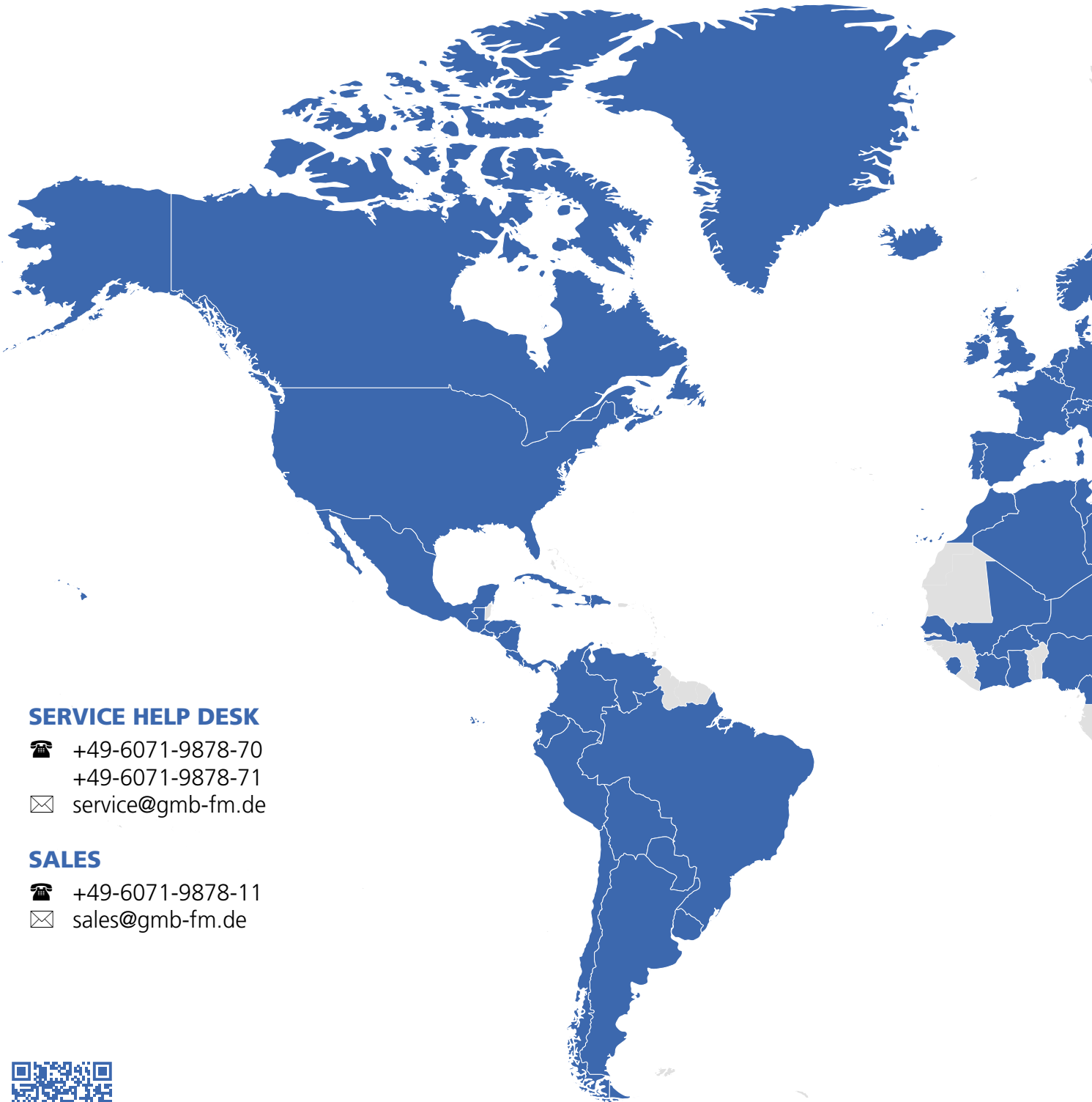
PLANT TECHNOLOGY FROM ONE SOURCE

- Günther Product Line Solutions

	GPC 600	GPC 2200	GPC 4000	GPC 7000
Drum volumes	600	2200	4000	7000
Filling degree in % (depending on product)	50	50	50	50
Dimensions in mm (length/width/height)	4000/2000/1900	6000/2500/2170	7000/2500/2800	9400/3000/2900
Connection values (standardised)	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



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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



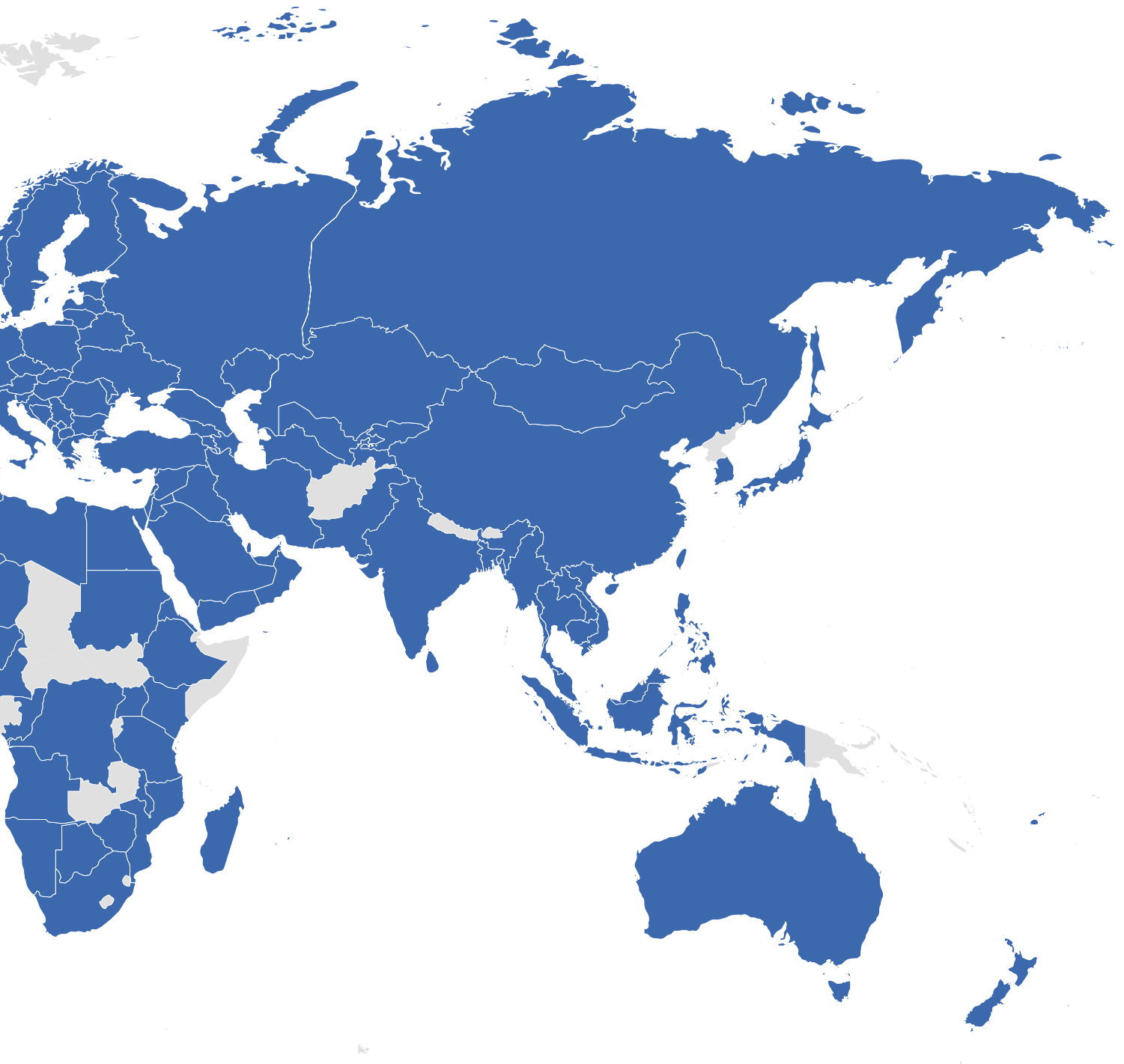
MORE INFORMATION?

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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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