



EXCELLENCE IN PROCESSING •





ROLLER AND KNIFE STEAKERS

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



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on our website.

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.

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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.

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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

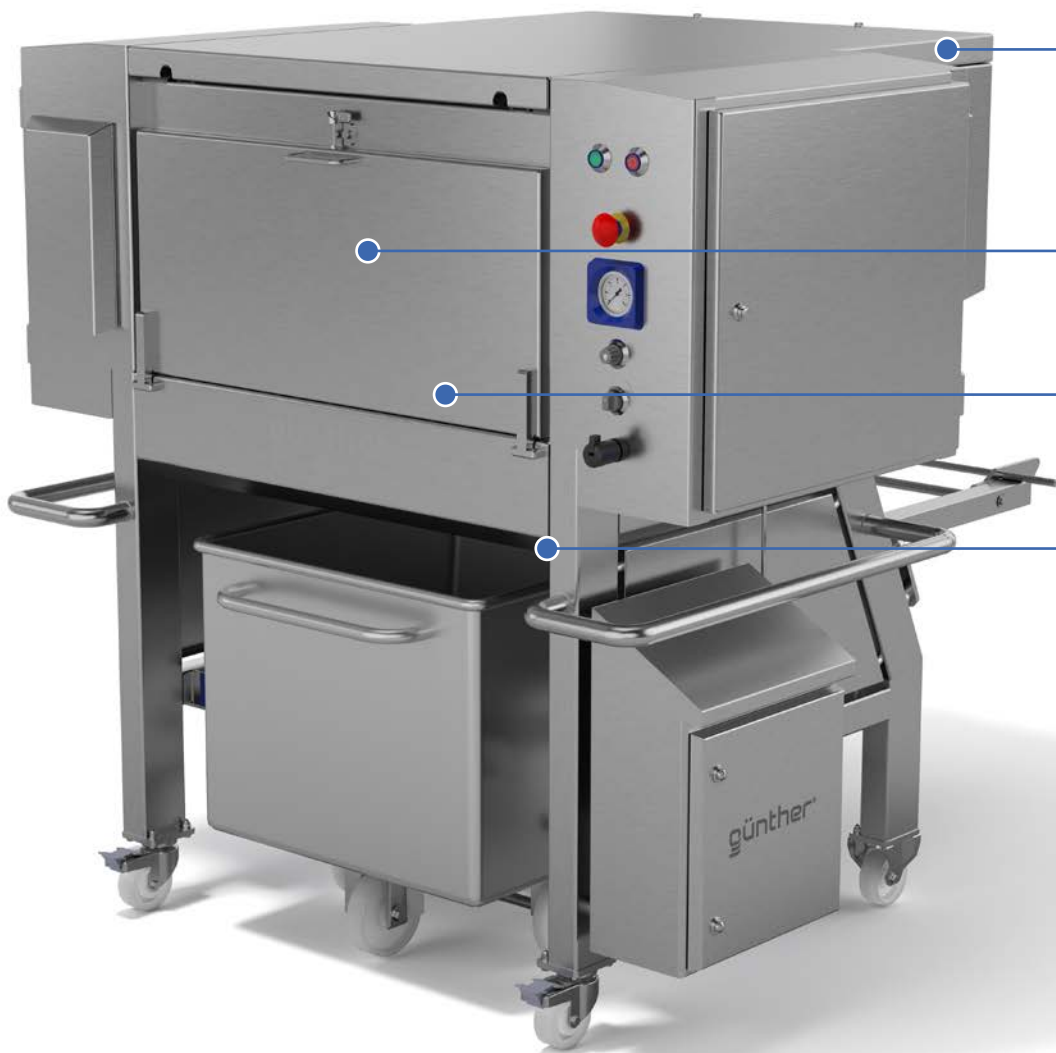
PRECISE MACHINING

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

	GTK 365-75	GTK 480-124	GTK 605-156	GTK 605-258
Belt width in mm	365	480	605	605
Number of knives	75	124	156	258
Cutting depth	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
Dimensions in mm (length/width/height)	1800/1000/2500	2330/1270/2740	2610/1400/2740	2610/1400/2740
Connection values (standardised)	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



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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

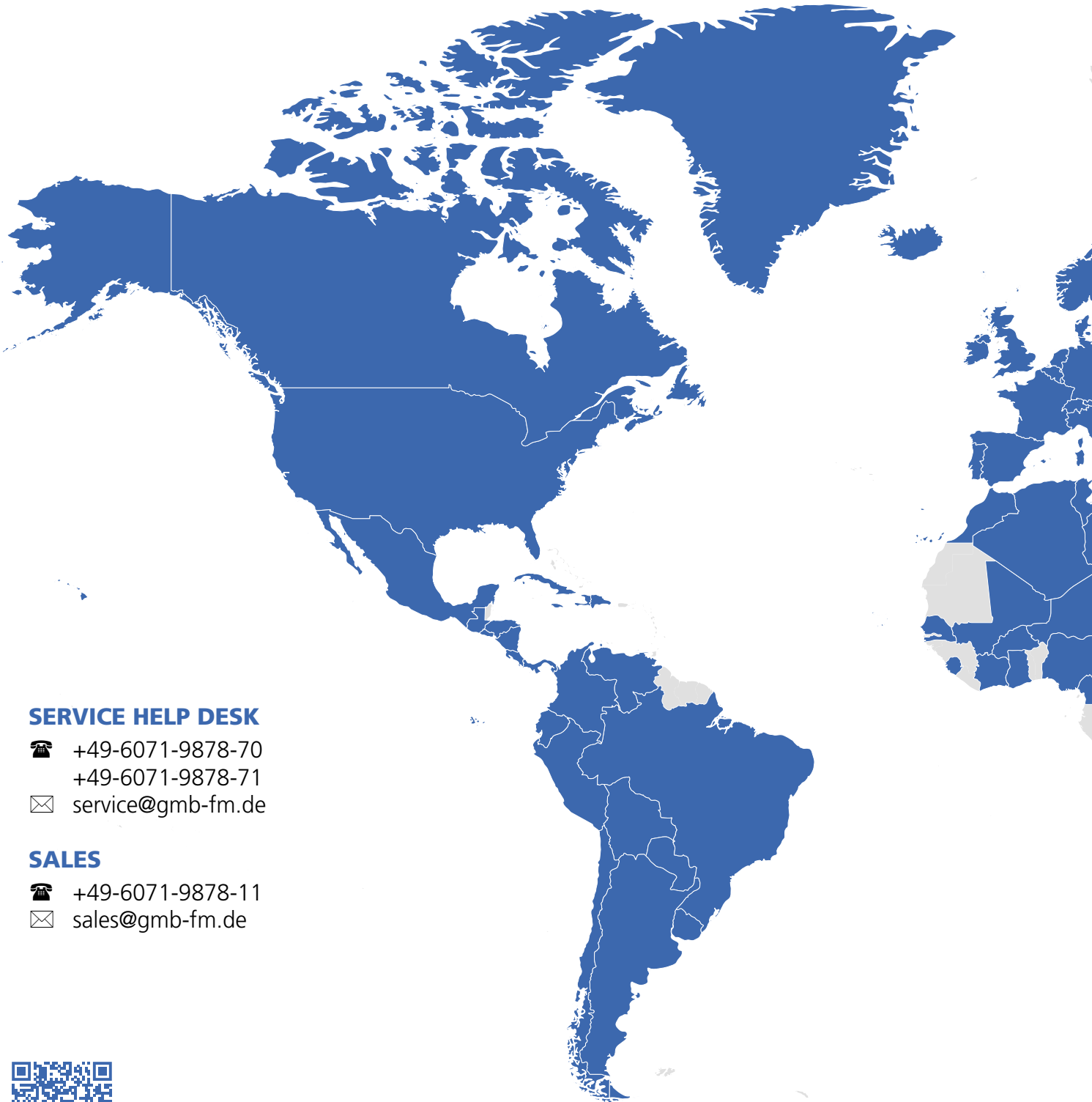
CONTINUITY GUARANTEE

- High production capacities through uninterrupted product transport

	GT 400S	GT 600S	GP 600 S Günther Press
Belt width in mm	400	600	600
Number of knives	64	92	92
Dimensions in mm (length/width/height)	1500/1300/1350	1900/1500/2000	2035/1510/1865
Connection values (standardised)	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
Compressed air	–	–	6 bar



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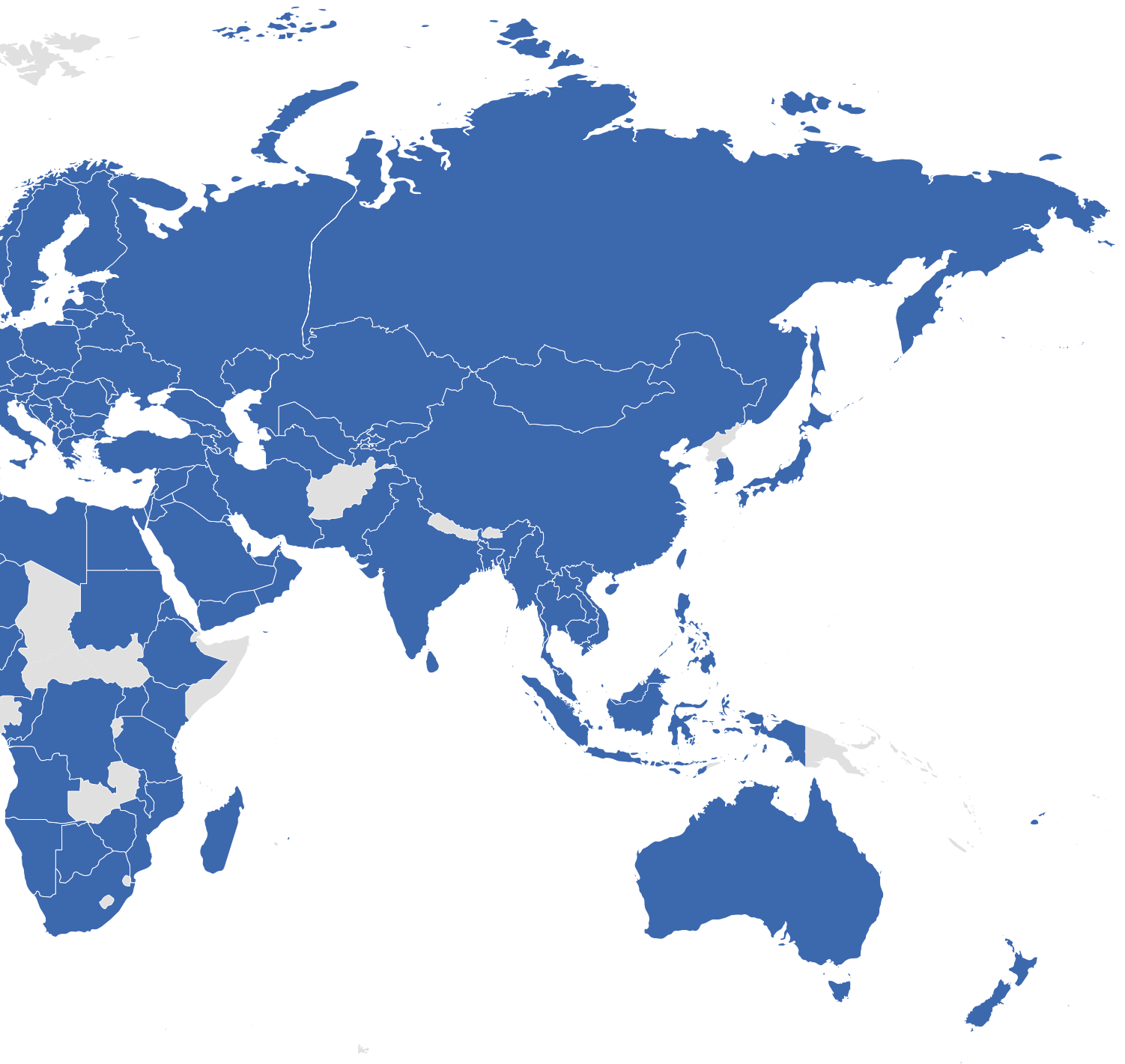
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PARTNER/SERVICE

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[®]

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