



GEA CUTMASTER

The reference in cutting & emulsifying

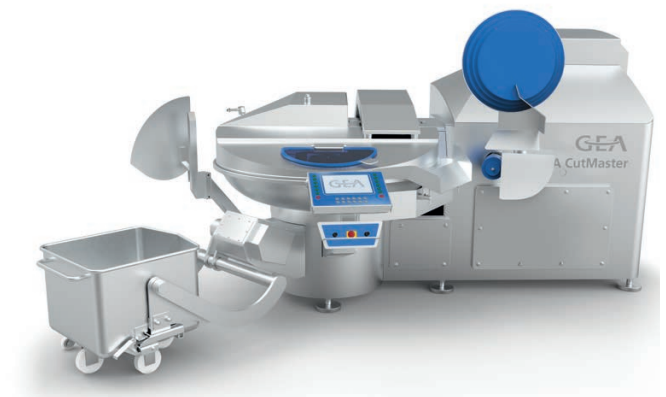
GEA CutMaster Range: the reference in cutting

Building on more than 80 years of technology innovation and processing expertise for the food industry, GEA sets a new standard in bowl cutting with its updated CutMaster technology.

The GEA CutMaster cuts, mixes and emulsifies all different kinds of sausage products from coarse to very fine. It is also suitable for a wide range of poultry, fish, plant based, vegan, vegetarian products and processed cheese as well as many basic products in the food processing industry. Optionally, the GEA CutMaster can cook or cool products, so additional equipment will no longer be required.

Total flexibility via variable cutting speed and highest degree of fines due to extremely high cutting speeds of more than 160 m/s

- Flexibility to handle many different types of products
- High productivity / high reliability
- Excellent product quality
- Vacuum execution: minimum of air inclusions, denser products, longer shelf life



GEA CutMaster



GEA CutMaster V



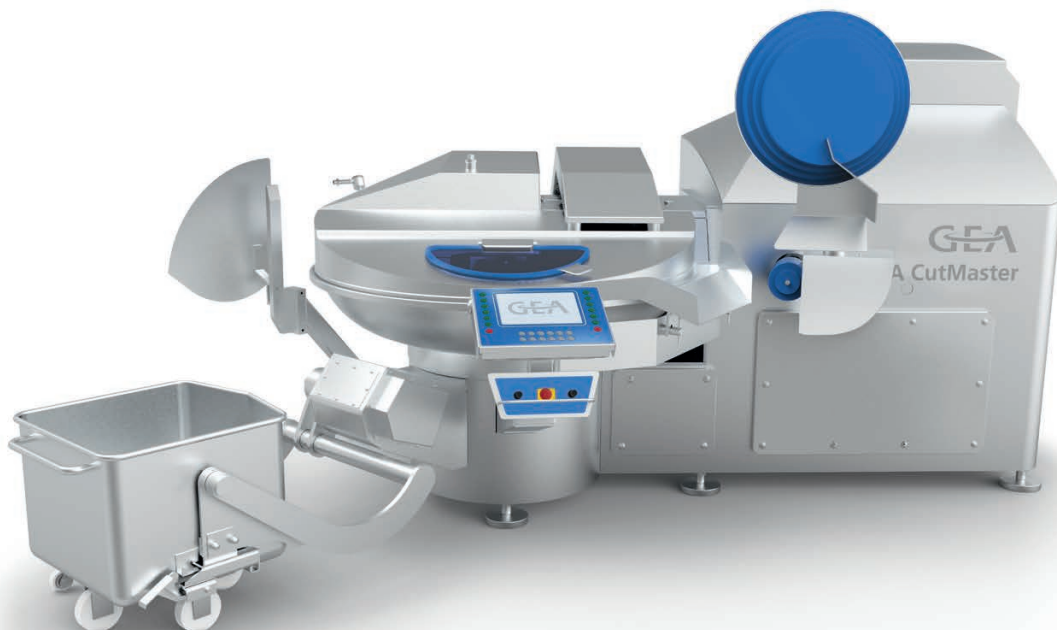
GEA CutMaster DUO

GEA CutMaster Gen 3

For more than 80 years, GEA has been setting the standard for bowl choppers in the meat processing industry. With the recent growing demand for meat alternatives and plant-based foods, the CutMaster has also proven its indisputable benefit at many food processors worldwide.

GEA CutMaster & GEA CutMaster V: advantages that pay off

- Compact design
- Extremely user-friendly
- Excellent product quality
- Shortest processing time
- Ergonomic design with improved accessibility and low heights
- Highest degree of fineness
- Variable cutting area
- With CutControl concept
- Flow-optimized cutting area
- GEA TopCut knife system for extremely fast knife exchange
- Safe and fast cleaning due to optimized hygienic design
- Generously sized, easily accessible service ports
- Perfect Hygienic design
- Smaller footprint due to integrated AC technology



GEA CutMaster V (Vacuum) Gen 3

The GEA CutMaster V provides high yield, high efficiency particle reduction and excellent mixing and emulsifying capabilities. It handles many different types of fine and coarse sausages in very short processing times, offering highest productivity with filling levels up to 95%. Optionally, the GEA CutMaster can cook and cool products, so additional equipment will no longer be required.

Advantages that pay off

- Eliminates air inclusions in the emulsion
- Reduces risk of jelly deposits
- Improves color and flavor
- Extends product's shelf life
- Additionally for the Vacuum version



A selection of GEA CutMaster applications

The GEA CutMaster cuts, mixes and emulsifies all different kinds of sausage products from coarse to very fine. It is also suitable for a wide range of poultry, fish, plant based, vegan and vegetarian products as well as processed cheese.

Meat



Bologna



Mortadella



Pate



Vienna



Jagdwurst



Salami



Chorizo



Bratwurst

Vegetarian and plant-based



plant-based fish nuggets



Plant-based burger



Plant-based falafel



Plant-based sausage

Other



Dumpling filling



Soups & sauces



Processed cheese



Surimi

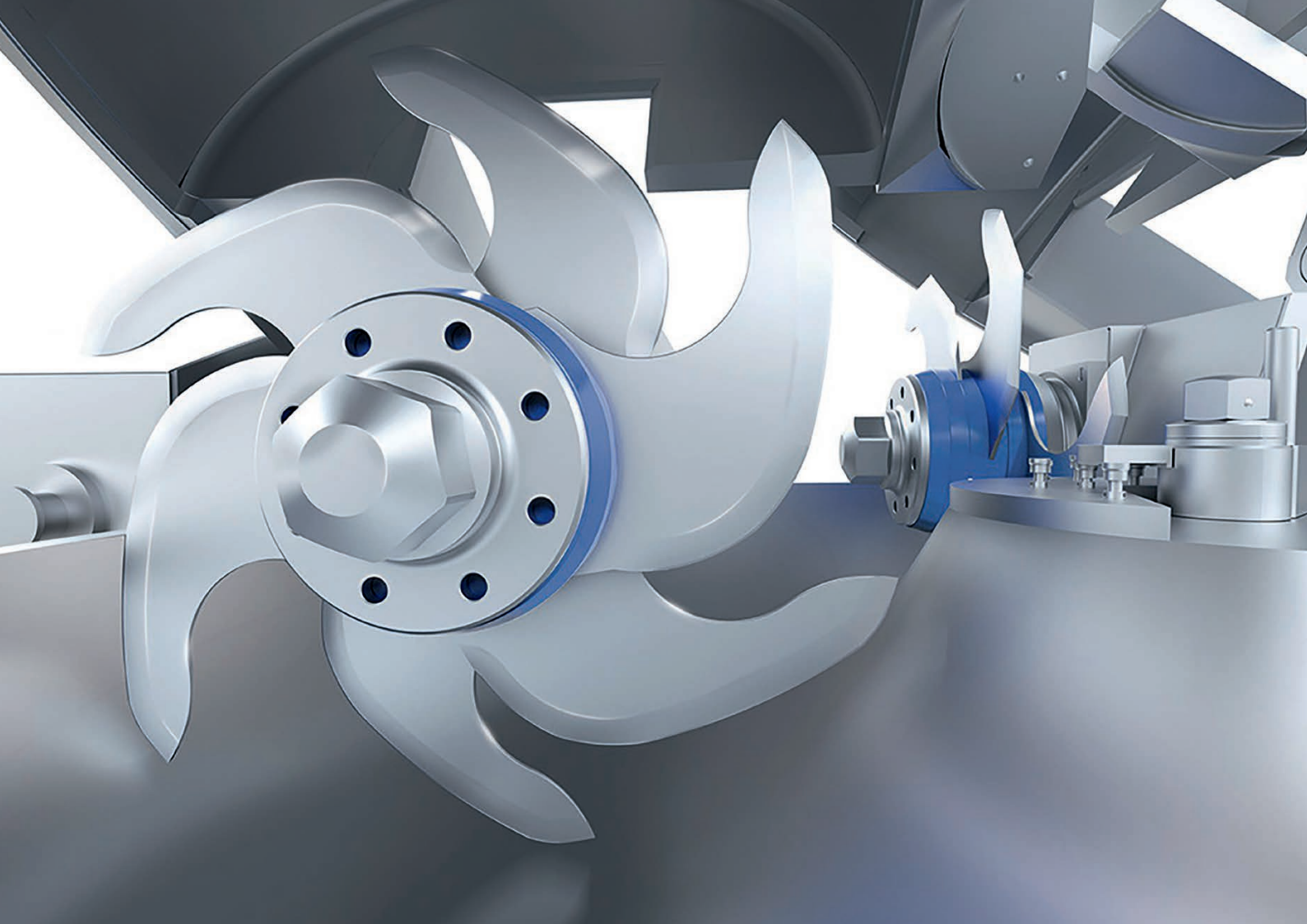
GEA CutMaster DUO

With more than 80 years of designing experience and the synergies of a successful global GEA Food Processing and Packaging company, the GEA CutMaster DUO - one of the most powerful cutters of all time - sets new standards for the meat processing industry.

Advantages that pay off

- Shortest processing times, achieving uniform grain size with clean cut and minimal temperature increase
- Excellent product quality
- Shortest processing time
- Ergonomic design: low heights and improved accessibility
- Designed for dry fermented products like Salami, from coarse to very fine structures
- Compact design allows small footprint
- 2 independent drives, each with variable speed control
- Flow-optimized cutting area
- GEA TopCut knife system for extremely fast knife change
- Safe and fast cleaning due to optimized hygienic design
- Generously sized, easily accessible service ports





Processing time under 2 minutes

Enables you to cut 250 kgs of Salami product in less than 2 minutes from frozen, deep-frozen or fresh meat and bacon, thus achieving practically shortest batch times.

2 TopCut knife heads

Whenever you need the best Salami, the GEA CutMaster DUO provides rapid throughput and turnover. Two independent TopCut knife heads – fitted with special knives for Salami – process all types of materials with maximum care and precision. Meat is cutted, mixed and uniformly distributed extremely fast –with exceptionally quiet operation even at the highest speed. The results are impressive: perfect performance and hygiene for attractive, uniformly grained fermented sausages with a clear cut.

Hygienic & Ergonomic design

The GEA CutMaster DUO is designed according to the latest hygienic standards, with curved angles and easy access for cleaning and inspection. From an operator perspective, the machine is designed in such way that the operator has a good overview and full process control at all times, with easy access to the operating panel and infeed and outfeed. The height and scale of the GEA CutMaster DUO is built with the operator's ergonomic needs in mind.

GEA CutMaster highlights

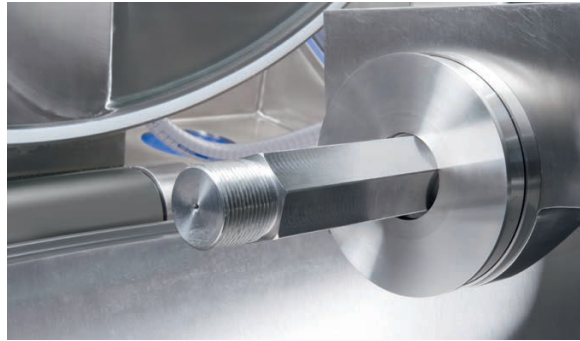
Loading

- Efficient loading
- Easy to operate
- Excellent tilting behaviour
- Robust and reliable design



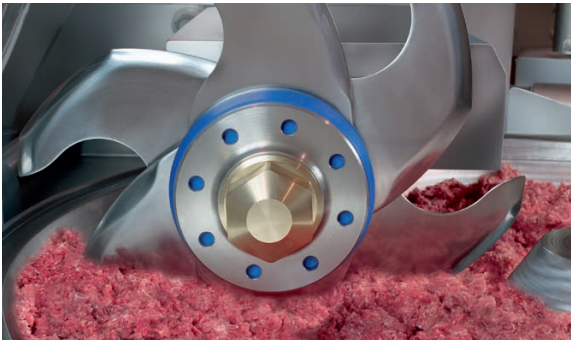
Knife shaft

- High precision bearing system
- Safe and reliable system
- Fully automatic lubrication system
- Multi-stage sealing system



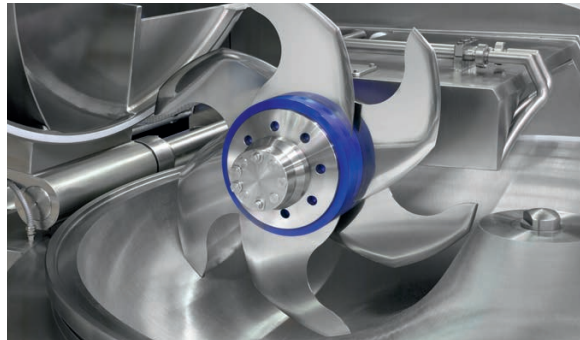
Filling degree

- Up to 95% filling degree
- Large product inlet to the cutting area
- Raised bowl edge
- One radius bowl
- High productivity



Knife system

- TopCut VSH knife system
- Enables cutting speeds of more than 160 m/s
- Low weight
- Quick knife change
- Hygienic design



Central lubrication system

- Automatic lubrication of bearings and sealing
- Long life time
- Safe operations



Knife cover / upper cutting area

- Variable cutting area
- Tight system avoiding product spillage
- Small distance between knife tip and cover



Unloading system

- Step unloader
- Extremely fast discharging
- Perfect discharge even of liquid products
- Low maintenance cost



Machine frame

- Heavy duty, solid frame design
- Minimum vibrations
- Large service openings
- Easy access for maintenance and operations



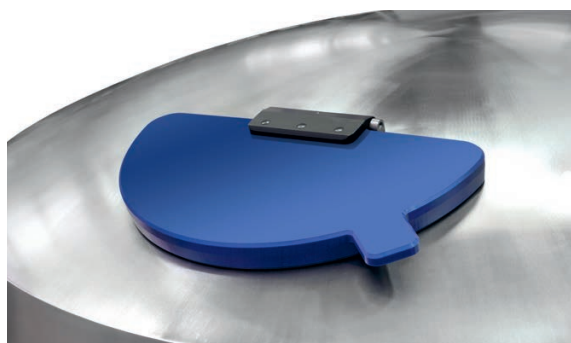
Controls

- Automatic lubrication of bearings and sealing
- Operator friendly, centrally located
- Optimal ergonomic design
- Including all displays
- CutControl functionality for semi automatic operation
- Maintenance and diagnostic information



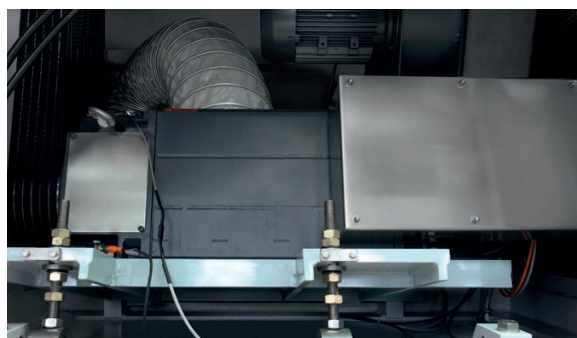
Vacuum cover

- Solid stainless steel design
- Independent, not connected to the knife cover
- Noise absorption



Integrated AC technology

- No external cabinet
- Maintenance free



Cleaning opening

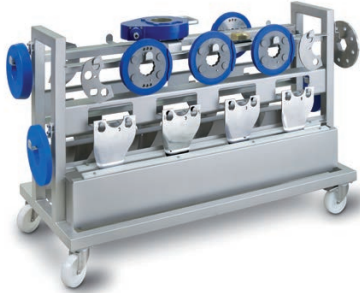
- 2 cleaning flaps at the vessel for perfect access
- Improved access for better inspection and cleaning



GEA CutMaster options

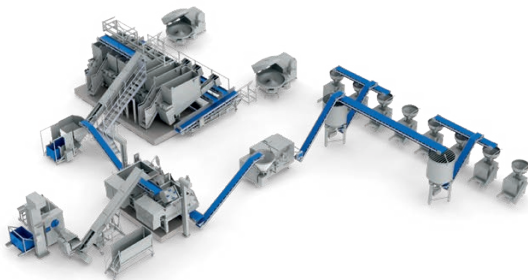
Cleaning trolley

- For storing and cleaning
- Knives and knife head components



Line integration and automation

- Prepares for automation solutions



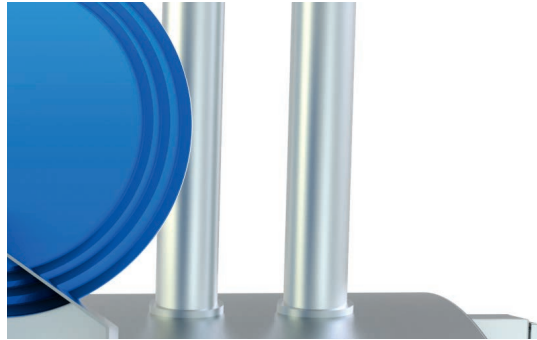
Dosing system

- Water
- Brine and/or edible oil
- Ingredients



External ventilation system

- Energy efficient motor cooling system



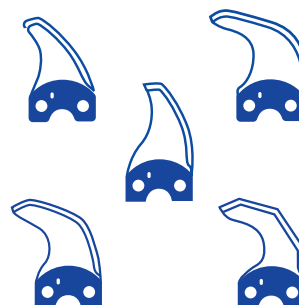
Fastening tool GEA QuickLock

- Fastening tool for the knife system
- 80% faster knife change
- Easy handling



Knife types

- Various types
- Optimized shape according to products



Cooking system

- Indirect heating system
- For liver pate and cooked products



Cooling

- Connection and exhaust opening for Liquid N₂ cooling & CO₂ cooling



GEA CutControl Pro Touch

- Fully automated operational processes
- Up to 200 recipe programs
- Program and proces optimization functions
- Maintenance and diagnostic information



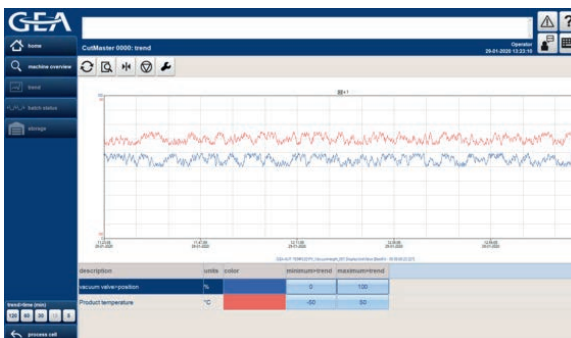
Performance Plus condition monitoring

- Preventive and predictive alarms
- Status reports for optimal maintenance planning
- Incl. vibration monitoring
- Remote service and failure analysis



Process Manager

- Live Data visualization and storage
- Various reports and trends showing
- Analyze and improve production
- Maintenance and diagnostic information



External Recipe Editor

- Read and display existing CutMaster recipes
- Create and edit recipes on the machine and on an external PC
- Runs on Windows

| | K1 | K2 | K3 | K4 | K5 |
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GEA CutMaster range



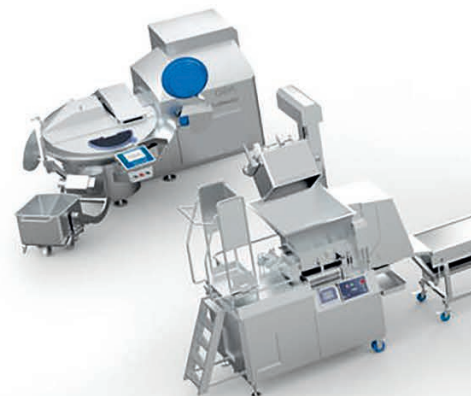
GEA CutMaster

Technical specifications

| Bowl volume | GEA CutMaster GEA CutMaster V | High performance | PLUS |
|--------------|----------------------------------|---------------------|----------|
| 200 L | Max. cutting speed | 144 m/s | 162 m/s |
| | Max. no. of revolutions | 4900 rpm | 5520 rpm |
| | Reverse mixing rpm | 60 -500 | 60 -500 |
| | Motor (standard AC) | 103 kW | 138 kW |
| 325 L | Max. cutting speed | 144 m/s | 162 m/s |
| | Max. no. of revolutions | 4100 rpm | 4620 rpm |
| | Reverse mixing rpm | 60 -500 | 60 -500 |
| | Motor (standard AC) | 138 kW | 172 kW |
| 500 L | Max. cutting speed | 144 m/s | 162 m/s |
| | Max. no. of revolutions | 3600 rpm | 4060 rpm |
| | Reverse mixing rpm | 60 -500 | 60 -500 |
| | Motor (standard AC) | 172 kW | 208 kW |
| 750 L | Max. cutting speed | 132 m/s | 144 m/s |
| | Max. no. of revolutions | 2860 rpm | 3120 rpm |
| | Reverse mixing rpm | 60 -500 | 60 -500 |
| | Motor (standard AC) | 208 kW | 230 kW |

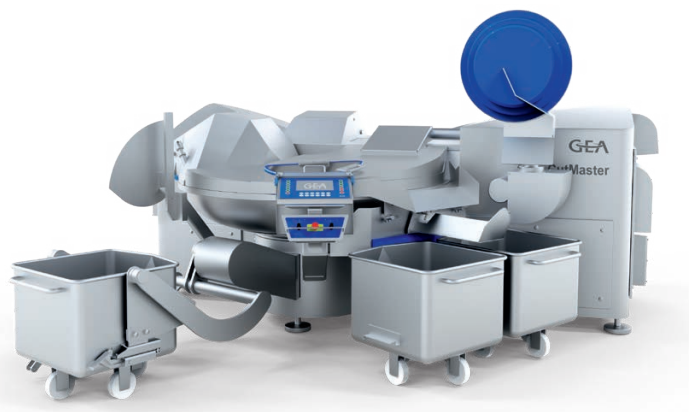
Technical specifications

| Bowl volume | GEA CutMaster DUO | |
|--------------|-------------------------|---------------------------------|
| 500 L | Max. cutting speed | 110 m/s |
| | Max. no. of revolutions | 3000 rpm |
| | Reverse mixing rpm | 60 -500 |
| | Motor | 2× 98kW (DC) and 2× 102 kW (AC) |





GEA CutMaster V



GEA CutMaster Duo

