



GEA ScanMidi

General info

The GEA ScanMidi can be used for high capacity massaging, tumbling, cooling, coating, rinsing and defrosting of pork, beef, poultry and fish. The drum speed, process time, direction, and vacuum are adjustable to provide a very high level of process control. Drum volumes up to 10,000 l are available.

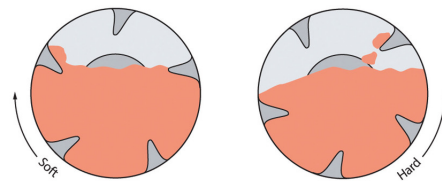
- Tumbling, massaging, marinating, dry ingredient dosing, rinsing, coating and defrosting in one machine
- Fast processing time and a high degree of filling (66%)
- Easy loading, unloading and cleaning
- Controlled process in a closed environment with continuous vacuum
- Patented asymmetric carriers fits for all products



Working principle

During massaging (left), the asymmetric carriers provide a gentle 'meat-on-meat' massaging action, as the product is not lifted. For tumbling less sensitive products (right), the asymmetric carriers lift the product for a more aggressive action, leading to shorter process times.

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Performance

Massaging and tumbling is done under continuous vacuum, providing a closed environment for better food safety and greater product consistency. Marinades, additives and dry matter can be effectively distributed during the massaging or tumbling process. The wide (900 mm) lid opening and adjustable drum angle simplify access for loading, unloading and cleaning.

- Maximum utilization thanks to multi-functionality
- Low cost of ownership due to minimized waste, labor, energy and maintenance
- High yield without destroying meat fibers or connective tissue
- Easy loading, unloading and cleaning

Hygiene

The wide (900 mm) lid opening and adjustable drum angle simplify access for loading, unloading and cleaning.

- Easy access and no hidden corners for optimum sanitation
- Easy loading, unloading and cleaning
- Wide (900 mm) opening lid



Controls

The ScanMidi is controlled by a PLC unit operated via a touch panel.

- Operator friendly touch panel
- PLC controlled

Technical specifications

Label	GEA ScanMidi 2.5	GEA ScanMidi 4	GEA ScanMidi 6	GEA ScanMidi 8	GEA ScanMidi 10	Unit
Size	2500	4000	6000	8000	10000	l
Dimension	3500 x 1870 x 3050 (L*W*H)	4100 x 2030 x 3400 (L*W*H)	4700 x 2220 x 3800 (L*W*H)	5200 x 2740 x 4150 (L*W*H)	5600 x 2740 x 4350 (L*W*H)	mm
Machine weight	3000	3800	4900	6900	7300	kg
Electric power	10	13	16	20	22	kW

Accessories / Options

GEA Cooling / Heating unit

- Controlled process
- Reduces overall tumbling time
- Speeds up the brine absorption process
- Glycol-based heat exchanger



GEA Process Controls

- Automate management of production recipes
- Scheduling of production batches
- Production reporting
- Material tracking and tracing
- Manually influence production





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