## **Destoning and triturating machines**

- Quick-change inserts and screening-cylinders
- Suitable for processing various kinds of vegetables and fruits
- Easy to clean, mount, flexibly variable

Típus / type	GM-MP6	GM-MP9	GM-MP1	GM-MP5	GM-MP14	GM-MP21
Műszaki adatok / Techical data						
Teljesítmény / Capacity (kg/h)						
- magozásnál / in case of destoning	50 - 70	350 - 450	500 - 800	1500 - 2500	2500 - 3000	4000 - 6000
- passzírozásnál / in case of trituration	100 - 200	500 - 600	600 - 900	2500 - 3000	3000 - 4000	5000 - 7000
Fő méretek / Overall dimensions (mm)						
Hossz / L	700	1100	1500	1500	1800	1800
Szélesség / B	500	700	800	700	800	900
Magasság / H	800	900	1150	1200	1200	1600
Hajtómotor teljesítmény400 V, 50 HzPower of driving motorkW	0,75	3	4	7,5	10	18
Súly szitahengerek nélkül (kg) Weight without sieve cylinders in	70	200	280	350	560	930
Szitahengerek leggyakoribb perforációja	Ø 0,5 0,8 1,5 3 5 8 10 12					
Perforation of sieve cylinder in mm	illetve egyedi igények szerint / or according to individual requirements					

The technical data given above is for informational purposes only; we reserve the right to modify the construction as necessary.



**GM-MP6** 

**GM-MP5** 

CE

Equipment for destoning various fruits and tomato, respectively for triturating vegetables and fruits.

The operating principle of stoning and triturating is identical.

The products are forced through stationary, perforated screening-cylinder by the triturating resp. destoning rotor, also called insert. During trituration, the centrifugal force and pressure exerted on the product by the rotor presses the product through the screen, while the skins exit at the end of the cylinder. During stoning, a coarse screening-cylinder insert is used, and the rotor presses the pulp through the cylinder, while the stones exit at the end of the cylinder.

Due to large number of combinative possibilities in setting operating parameters, these units are excellently suitable to process wide range of products and to fulfil, at the same time various technological and process requirement. Revolution of rotors, screen perforation size and rotors of different execution can be separately chosen and adjusted, according to the task at hand. Angle of triturating resp. destoning inserts to the rotor shaft, as well as their distance from the screening-cylinder can be set in order to achieve optimum performance.

The machines are made of stainless steel.

The following table indicates general parameters of the main types, for information purposes only.





