



The specialist in raw sausage production

GEA CutMaster DUO

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With over 50 years of design experience and the synergy effects of one of the most successful company groups in the entire world, GEA Food Processing and Packaging is raising the bar for the meat processing industry with the GEA CutMaster DUO, one of the highest-performing raw sausage cutters of all time.

Benefits that pay

- The fastest possible way to achieve uniform grain size with a clear cut profile and limited temperature increase
- Excellent product quality
- Shortest process times
- Ergonomic design with enhanced accessibility and low overall height
- Developed for the full range of raw sausages
- Compact design allows for small footprint
- 2 independent knife systems, each with variable speed control
- Flow-optimized cutting areas
- Extremely fast knife change by the GEA TopCut VSH knife system
- Safe and fast cleaning thanks to optimized hygienic design
- Generously sized, easily accessible service ports

In full control

The GEA CutControl Pro TOUCH control system features fully programmable operational processes. The control panel is centrally located for optimal ergonomics. All inputs and indications, as well as program and process optimization functions, are executed immediately from the panel. Maintenance and diagnostics information is displayed directly. It is easy to save data and programs to a USB stick to transfer them to an external computer for optimization. Of course, the GEA CutMaster DUO can be seamlessly integrated into fully automated process lines.



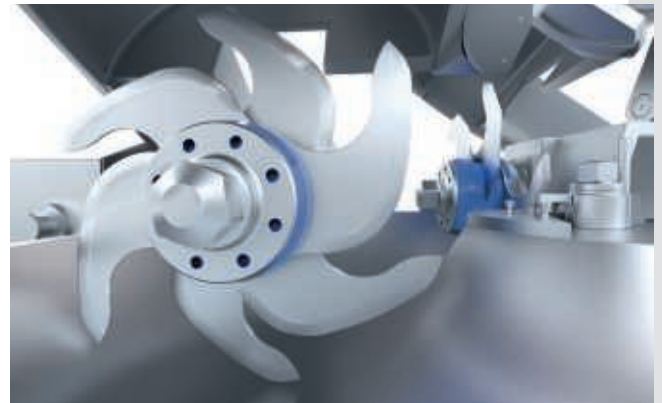


Process time under 2 minutes

When you can cut 250 kg of sausage meat in less than 2 minutes from frozen, deep-frozen or fresh meat and bacon, you can achieve practically unbeatable batch times. In addition to the time benefits, the GEA CutMaster DUO also comes with volume benefits: its bowl volume of 500 liters can accommodate around 40 kg more than normal.

Two patented cutter heads

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



Technical data

	Length	Width	High	Main drives
GEA CutMaster DUO	3910 mm	3485 mm	2635 mm	2 x 98 - 138 kW DC



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Excellence • Passion • Integrity • Responsibility • GEA-versity

GEA is a global technology company with multi-billion euro sales operations in more than 50 countries. Founded in 1881 the company is one of the largest providers of innovative equipment and process technology. GEA is listed in the STOXX® Europe 600 Index. In addition, the company is included in selected MSCI Global Sustainability Indexes.

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