



Sost srl
Food industry solutions



Granulating machine
GTS



The granulating machine (GTS) has been designed for granulate solid food products continuously. The product is introduced into the hopper and then carried to special rotary blades, that process the product in granules. The granulating machine has a loading platform, where you can place the baskets for collection; alternatively, the handles are suitable for the anchoring of bags.

The upper hopper is provided with a quick-closing lid, in order to prevent the spread of machining dust in the surrounding environment.

The cutting unit is placed under the hopper with the relative template sifting. The template depends on the caliber to be granulated and can be easily replaced removing the 4 fastening screws.

The cantilever configuration of the hooper allows to use the machine in the following different modes:

- manual mode, simply affixing the baskets below the hopper;
- automatic mode, combining conveyor belts for the evacuation of the granulated product or for loading the product;
- finally, upon request, it can be configured to be integrated with an automatic system.

The machine can be equipped with an accessory constituted by a group of crushing with hooked hammers and an independent motor.

This group, located above the blades, allows to reduce the starting block in small pieces.

The machine has wheels with brake and so it's easy to move, for example to bring it to the washing area.

According to the specific regulations for food use, all parts in contact with product are made of stainless steel and the exposed ones are anti-cut.

Technical features:

Hopper opening :	mm	~500x500
Useful depth hopper:	mm	350
Nominal area of screening:	mm	210x210
Load floor baskets:	mm	600x750
Granulate outlet:	mm	100x100
Useful height for the basket:	mm	370
Engine performance granulation:	Kw	2,2
Overall dimensions:	mm	~700x750x1650
Three-phase power connection		400 V + T

Applications:

Granulation of solid products, such as: almonds, hazelnuts, walnuts, dried mushrooms, mozzarella, cheese, vegetables, sponge cakes, salt, ice.

The images shown here are for illustrative purpose only.

Both machine's features and finished product may change according to the customisations requested by the Client.



SPECIALIST IN FOOD AUTOMATION