



MEAT PROCESSING

# TGM 350 String Tyer



This tunnel tying machine does away with the tiresome hand binding with meat twine.

Whether meat, fish or poultry, with or without filling. The TGM 350 guarantees optimal binding results and an attractive appearance of your product even for irregular cuts of meat.

The tunnel concept ensures a continuous flow of material. Even long roasts do not need to be turned round in order to bind them completely. With to the knotting after each loop, a simple portioning of the roasts is possible without the twine fraying.



## Standard Technical Specifications

<b>Tunnel Diameter</b>	320 x 300mm
<b>Single Binding Output</b>	60 bindings/min
<b>Double Binding Output</b>	50 bindings/min
<b>Dimensions</b>	880 x 540 x 1460mm
<b>Power Requirements</b>	240V 50/60hZ 16A
<b>Machine Weight</b>	230kg

The TGM 350 string tyer is used to bind meat joints with tying string.

After a short examination of the TGM 350 string tyer, you will realise that this meat tying machine is built to do the job.

Several years of industry development coupled together with high quality German engineering makes the TGM 350 string tyer the most reliable meat stringing machine on the market.

There are many features that make the TGM 350 string tyer special and one of these is the robust stainless steel knotting head being positioned to the left of the tunnel. This innovation helps prevent the knotting head being contaminated with moisture or product & string waste.

By keeping the knotting head clean and lubricated you can expect fantastic reliability and the avoidance of premature part failure.

The TGM 350 string tyer features a heavy gauge stainless steel construction, low maintenance layout and single – double stringing with twine or elastic making the TGM 350 a string tyer you can't afford to be without.



Modifications made to the machine at time of purchase may change the technical specifications.