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**PRIME
EQUIPMENT GROUP**
Simple Solutions for Poultry Processing

GUT-INTESTINE SEPARATOR FOR TURKEY

Model: GS-T

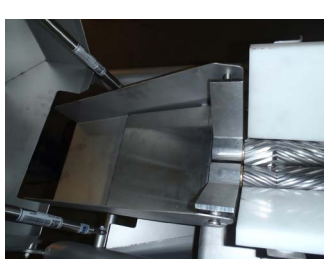


The **GS-T Gut-Intestine Separator** from Prime Equipment Group is a high-capacity, efficient solution for separating viscera and intestine from turkey gizzards. Using Stainless-steel peeler rollers, the GS-T requires only a single loader for efficient cleaning on the line.

STRIPS THE ENTIRE GUT PACK
FROM TURKEY GIZZARD
STAINLESS STEEL PEELER ROLLERS
CUSTOM HEIGHTS AVAILABLE
HEAVY-DUTY, USA-MADE

See Prime in action: View
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PRIME ROI:

HIGH-CAPACITY THROUGHPUT SAVES LABOR VS. HAND SEPARATION

ADJUSTABLE PEELER ROLLER GAP ALLOWS FOR MAXIMUM YIELD

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Send us an email
Sales@PrimeEquipmentGroup.com

More info
PrimeEquipmentGroup.com

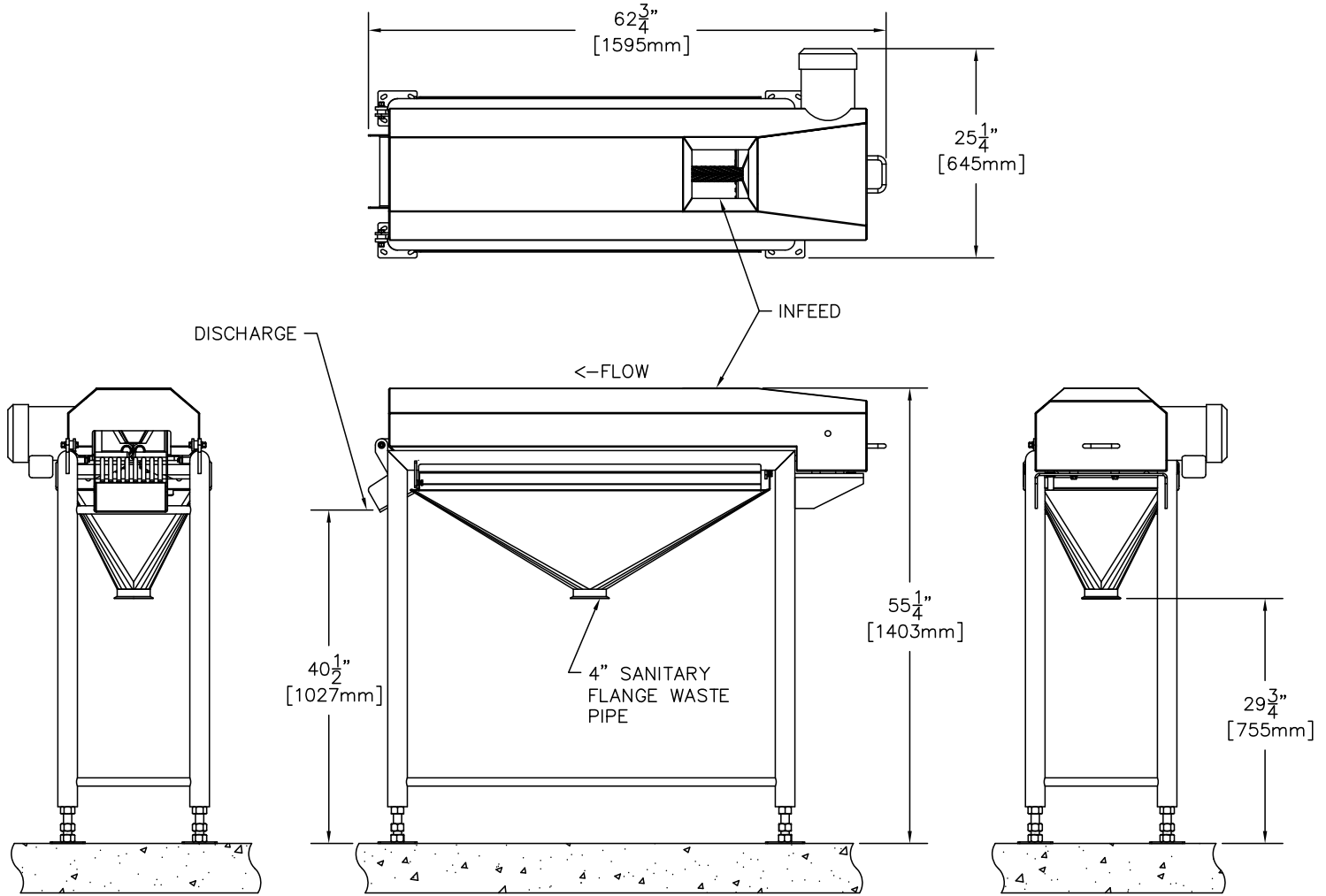


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TECHNICAL SPECIFICATIONS

Electrical Requirements:	(1) 2 hp motor, 480 volts, 5a
Water Requirements:	(1) 3/8" connector; 4 GPM
Weight:	400 lbs
Production Rate:	Hens: 60 packs/min; Toms: 50
NOTE: Specifications are accurate at time of publication	