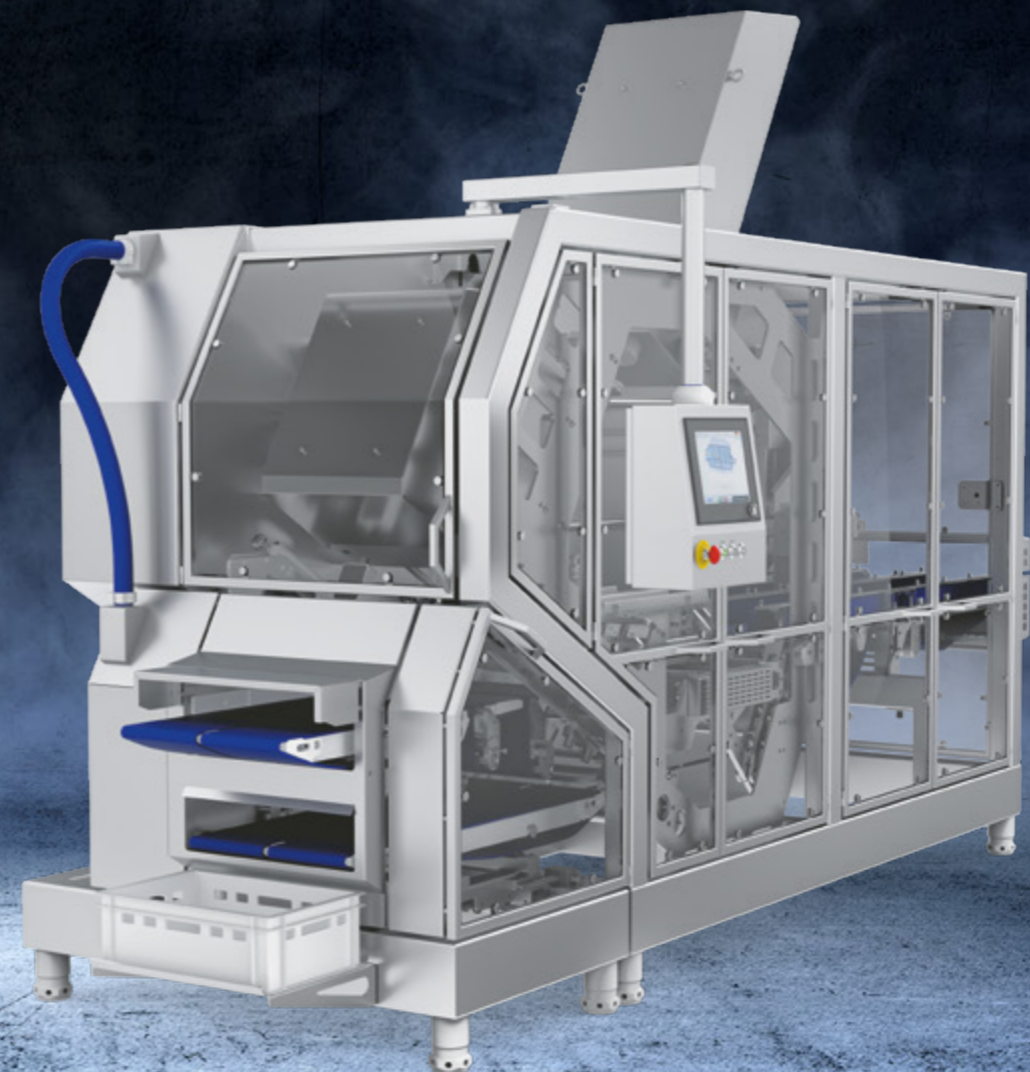


PORTIONING  
**GMS 1600**

HIGHEST LEVEL OF FLEXIBILITY AND ACCURACY  
COMBINED WITH SINGLE SLICE PLACEMENT - SHINGLING



# PORTIONING GMS 1600

## Technical Data

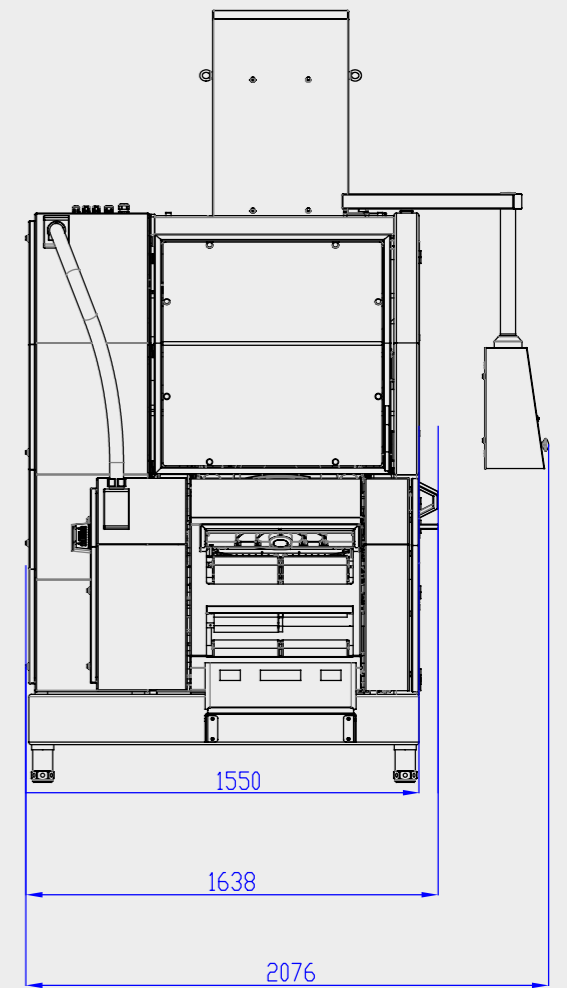
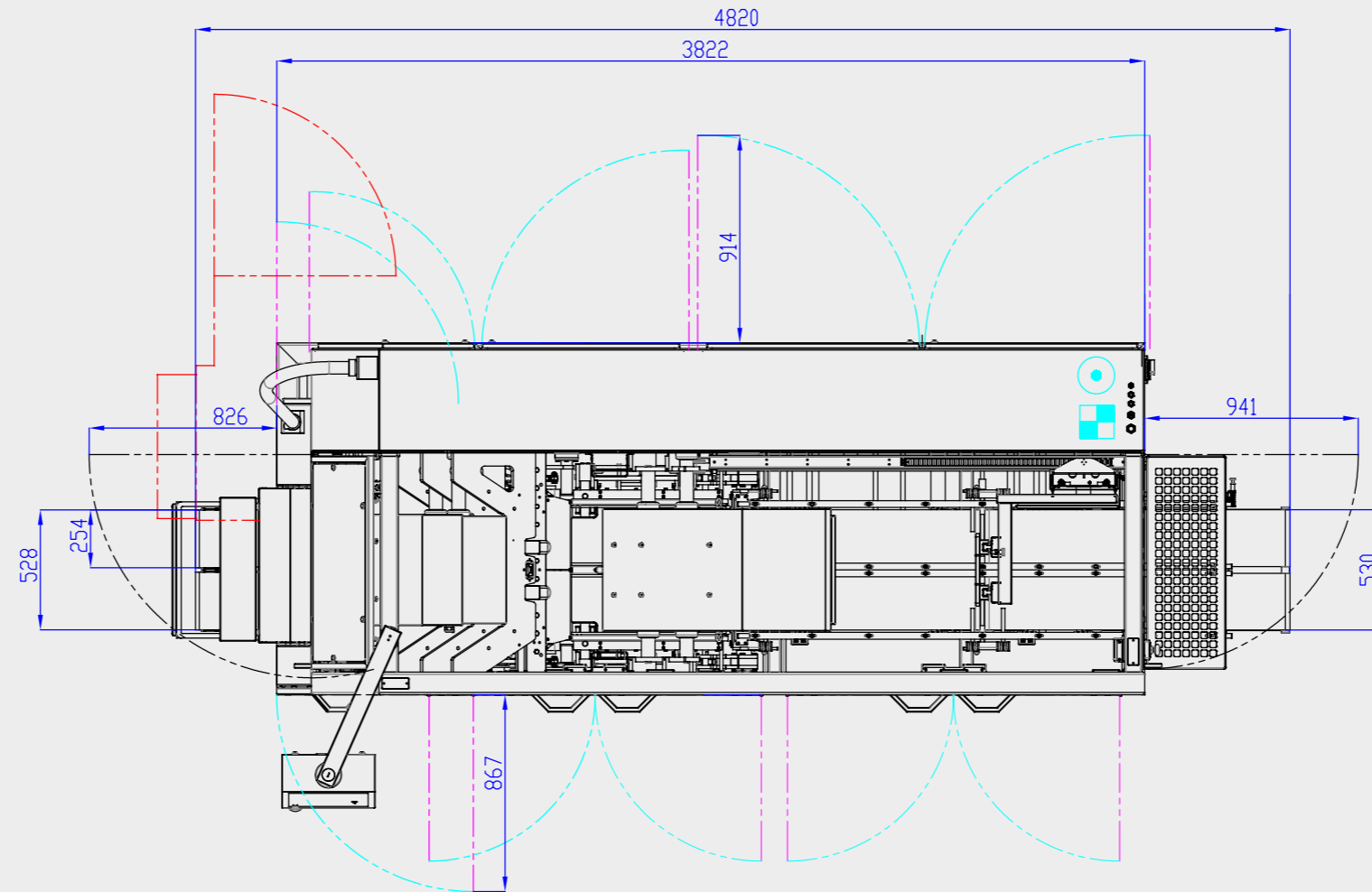
**Dimensions**  
4.850 x 1.650 x 3.100 mm (L x W x H)

**Product width**  
from min. 80 to max. 220 mm

**Product length**  
Max. 650 mm

**Product high**  
From 44 mm to 160 mm

**Slice thickness**  
From 2 mm (good temperature control necessary)  
to max. 40 mm for Slices  
and max. 75 mm for portion roast

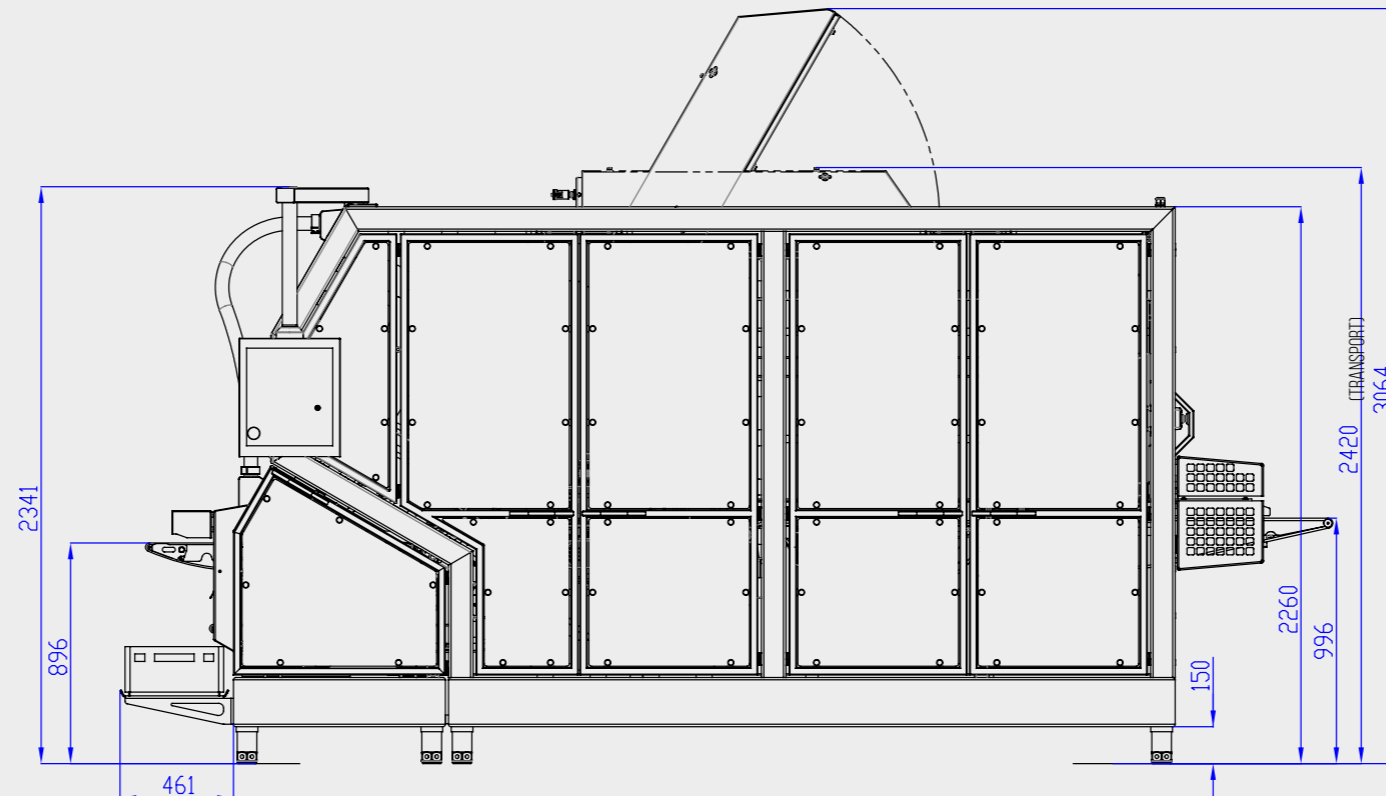


## Mode of operation

Several pieces of meat are placed on the infeed conveyor, which is equipped with a buffer function. They arrive via a weigh conveyor at a flexible mould. The top unit with the C-shaped mould moves downwards and forms the meat in the U-shaped mould into an oval cross section. The meat is then pressed lengthwise, so that it achieves its perfect shape. The plug advance and end-stop plate determine the slice thickness based on the target weight.

## Sample Applications

- Slices of small and medium-sized raw goods such as schnitzel, steaks or minute steaks
- Slices of large raw material such as roulades and barbecue skewers
- Slices of raw material (bone in) such as pork or lamb stalk and neck chops
- Slices of frozen raw material, for example neck and loin steaks
- Slices of cooked, smoked raw material such as Kassler with and without bones



## IMPRESSIVE TECHNOLOGY

- Highest product quality in slicing, forming and portioning
- Highest flexibility by different sizes of raw materials
- Increase in yield through waste less portioning
- Give-away savings through high weight accuracy and perfect slicing
- Automation-compatible through shingling and individual slice placement
- Intuitive operating concept for operators, production managers and cleaning