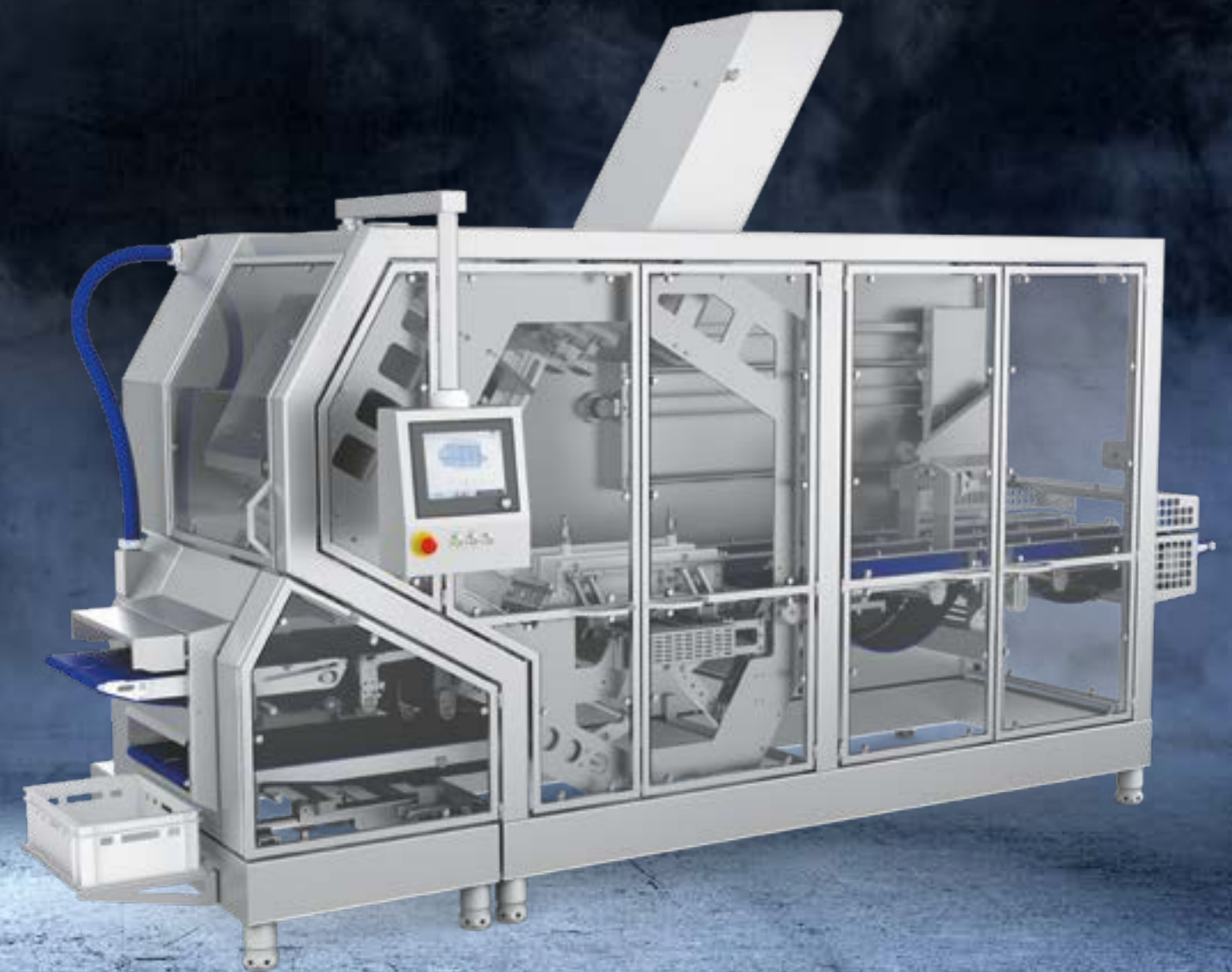


PORTIONING GMS 1600

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



PORTIONING GMS 1600

Technical Data

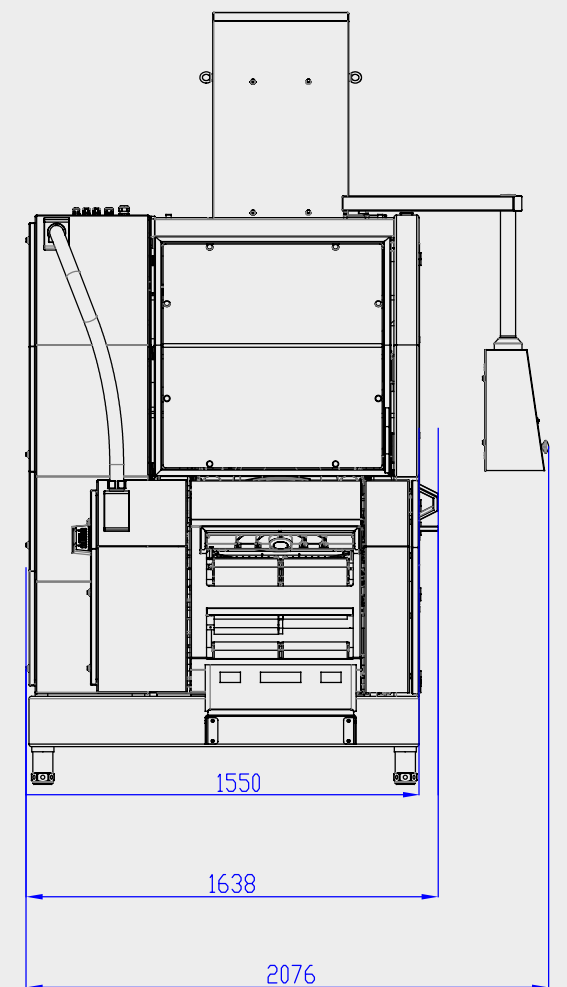
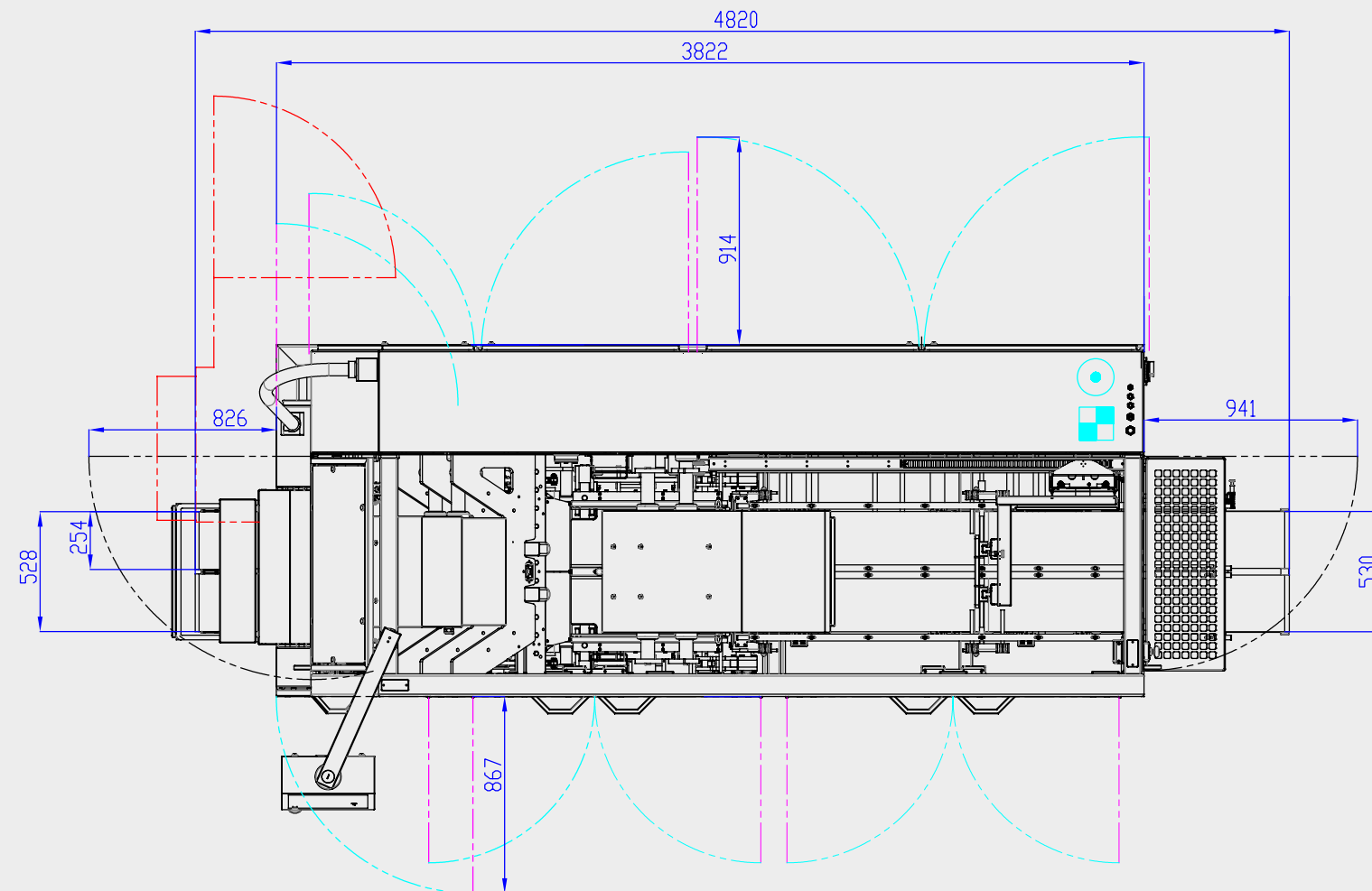
Dimensions
4.850 x 1.650 x 3.100 mm (L x W x H)

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

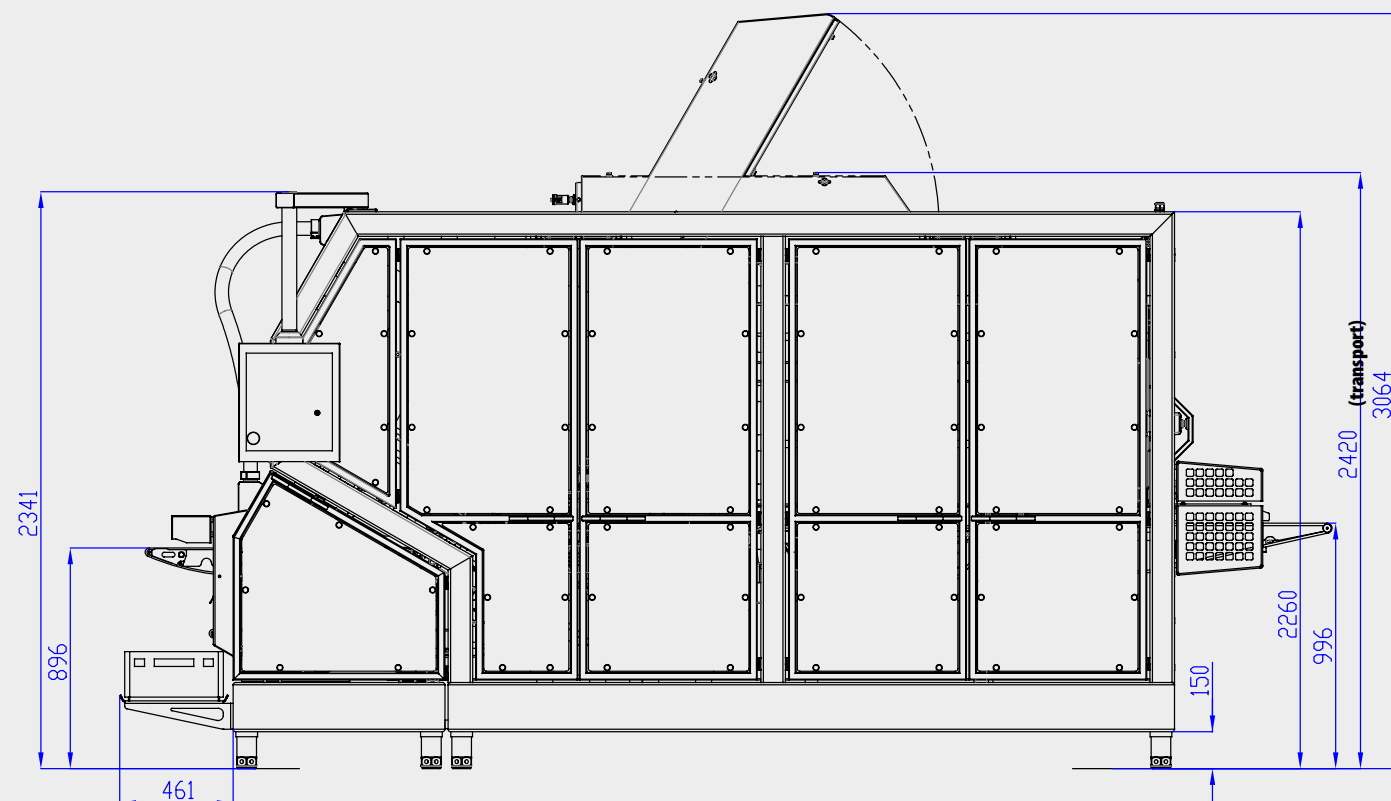


Mode of operation

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