

f2m food multimedia:

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Development, machine construction and engineering

GBT COMBINES DEVELOPERS, MANUFACTURERS AND AN ENGINEERING OFFICE BUT ABOVE ALL, HOWEVER, THE COMPANY SPECIALIZES IN IMPLEMENTING EFFICIENT INDUSTRIAL PRODUCTION LINES OR AUTOMATING EXISTING LINES SO THAT THEY COMPLY WITH THE VERY LATEST REQUIREMENTS



++ figure 1
The spiral conveyor for cooling

The company is strong in Europe and 26 of their baguette lines are operating in Spain alone. When the talk in the Middle East is about flatbread lines, whether Arab or Turkish, they have a seat at the table, and in Eastern Europe they are also in demand for basket bread plants as well as tray and board handling systems. Nevertheless they still like to have a tip from someone in the know: GBT GmbH in Villingen-Schwenningen is not one of the larger companies, but it is still one of the global players among bakery machine constructors.

Everything really started in 2000, in the form of a pure engineering office, with the planning and implementation of entire bakery lines. Their own machine production has now been added, a conveying specialist has been taken over, and new machines and plants are continually being developed. The team's orders come from all over the world. They recently built a toast line in China, a line that they designed in Saudi Arabia

is producing hamburger buns and a total of 14 lines are making flatbreads in Kuwait. A long loaf line in Romania is running almost round the clock, producing up to 3,000 loaves per hour with proofing times of up to 70 minutes on cloths in a six-deck proofing plant. Popular traditional breads with individual weights of 300 g or 600 g are baked in a stone slab oven in which turbulence can be switched on when required to influence the crust quality. The control technology of the entire production process is networked by bakery machine constructors.

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in such a way so that communication with the company's business management software enables production planning defined by the sales.

The most important development achievements from Villingen-Schwenningen include the further development of the Olympia dough divider. The GBT-Olympia combines gentle dough handling with weight accuracy, because, on the one hand, only as much dough is sucked in during each operation as was previously portioned, and the compression of the fermentation gases does not start until the measuring compartment has fully closed and on the other hand, due to the separate movements of the knives and pistons controlled by cam disks, it ensures that the processes do not overlap, which usually leads to the dough and its structure being crushed.

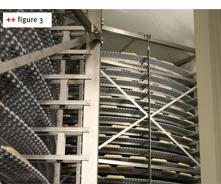
In the spring of this year GBT presented the Rotex, a new dough divider for rye doughs and for rye and wheat mixed doughs that avoids compression by screws. Here, compression takes place using a system of servomotor-driven plastic disk rotors; a roller presses the dough between the disks and compresses it gently at the same time, so that any additives it contains, such as vegetables, nuts, fruits etc. are not destroyed. The maximum hourly capacity of this gentle dough divider for rye and rye mixture doughs is 3 t/h.

A completely new member of the product range is an inverter-depanner that operates like a robot. First of all it detects the shape and size of the pan cluster and adjusts the program and tools; it then grips the cluster and turns it over so that the loaves fall out of it onto the belt. Irrespective of which pan cluster is used, the depanner adapts to it and avoids the need for any tool changes. At the iba 2012, GBT will also exhibit a new long roller and a 4-piece divider that positions the four pieces in such a way that the cut surfaces face upwards.

Nowadays development, machine construction and engineering are areas that are on an equal footing in GBT's range, and all three see it as their task to find solutions that guarantee the quality and efficiency of baking businesses. +++



++ figure 2
The bread plant can produce up to 3,000 long loaves with a six deck cloth proofer and a 3 m stone plate oven



++ figure 3
GBT bread proving, cooling and freezing spirals with an inner diameter up to 5 m and 25 decks



++ figure 4
A new long roller/moulder with a 4-piece device



++ figure 5
The Rotex is a dough divider that can be built as an IP65 version on request, and can then also be cleaned by steam-jetting

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