

# Ready-to-use **systems**

**GBT bread systems** are customised for different baked products and the respective industrial bakery. On request, entire lines **are also available as a complete solution.**

Stefan Schütter

**T**he most well-known GBT machine is definitely the high-performance dough divider Olympia, which is used around the world as the first module in a whole host of bread processing lines. Olympia uses a hydraulic cylinder to control the pump piston pressure and piston stroke. The moulding pressure can be set according to a recipe and is controlled by a proportional valve. Thanks to the optimal non-overlapping processes, the dough structure remains intact and an exact weight is achieved. The hopper pumping movements typical in conventional machines do not apply to the Olympia. Exact weights and dough yields of up to 180 can also be achieved with long vat proofing. The dough-friendly and accurate weighing technology has been continuously developed for decades. The dough divider can be used for all types of

dough from wheat to rye, even with long vat proofing and high dough yields of up to 180. Product changeover is facilitated by the standard recipe management with touchscreen. The Olympia has an output of 400 to 1,600 cycles an hour. By adding the check weigher, cone rounder, intermediate proofer, long roller and final proofer modules, it can be extended to form a complete bread line. All components are configured to meet the necessary capacity.

## Made-to-measure processing

GBT offers Konus, the conical rounder for wheat doughs and mixed wheat doughs, with fixed or adjustable active channels as required. The Konus V 5000 model with adjustable active channel and length of 4,660 mm handles a weight range of 30–1,800 g with an hourly output of up to 5,000 dough pieces. The slightly smaller Konus V 3000 with adju-

stable 3,200 mm-long active channel achieves an hourly output of up to 3,000 dough pieces with a weight range of 30–2,500 g. An alternative option is the Konus F 2500 with fixed active channel and length of 3,600 mm which achieves an hourly output of up to 2,500 dough pieces with a weight range of 100–1,200 g.

When it comes to belt rounders, there are two models. These are particularly suitable for mixed wheat, mixed rye and rye doughs. The Bola 3000 with a 3,000 mm active length and weight range of 300–2,000 g achieves an hourly output of up to 2,500 dough pieces. The small Bola 2200 with a 2,000 mm active length and weight range of 400–2,300 g achieves an hourly maximum output of 1,800 dough pieces.

The following intermediate proofer is custom-made. With a single infeed, hourly outputs of up to 1,800 dough pieces can be achieved, with a double infeed, this can be as much as 3,000 dough pieces. Even higher hourly



The Olympia works with a curve control with adjustable moulding pressure, weight-dependent press stroke and adjustable speed for cycles and belts.

## GBT Olympia performance data

**Output:** 400–1,600 cycles an hour

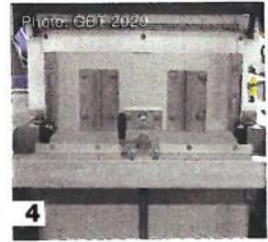
**Connected load approx.** 8 kW

**Oil consumption: approx.** 0.125 l/h (depending on dough)

### Unique selling points:

curve control with adjustable moulding pressure, weight-dependent press stroke and frequency-controlled speeds for the machine cycles and discharge conveyor belts.





**1** This bread line comprises the Olympia H2, the Konus V5000 conical rounder, an intermediate proofer with pallet infeed, 12 rows and 80 dough carriers, as well as the LR6W4B2 moulder. **2** The intermediate proofer is completely covered with clip-on V2A panels. It is also electrically protected and has large sliding viewing windows made of Makrolon. **3** This shows the Olympia's main piston and cutter. **4** The metering piston inserts can be used as required. Pump piston and cutter are mechanically driven by a cam disc.

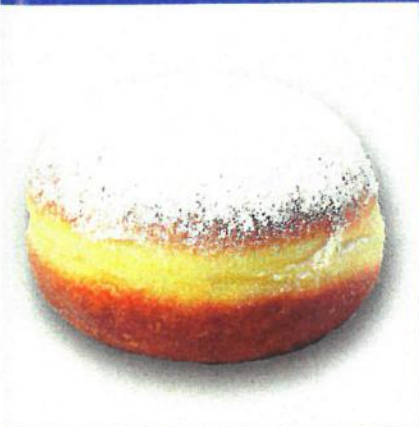
outputs can be achieved with a pallet infeed of up to 4,500 dough pieces or 8,000 dough pieces an hour with two double infeeds. The intermediate proofers with adjustable speed are equipped with V2A stainless

steel dough carriers as well as dough moulds with polyester clip fastenings and sieve cloth for easy removal for cleaning purposes. The intermediate proofers are also equipped with UV radiation lamps for killing bacteria, an oversaturation blower and optional automatic chain lubrication. The proofer outlet works with pneumatically operated flaps to achieve opti-

imum centring of the dough pieces on the discharge conveyor belt. With a total of four different moulder models in its portfolio, GBT covers all areas of tasks. The GBT LR6 W3 B2 and GBT LR6 W3 B3 moulders for pure wheat and mixed wheat doughs are particularly suitable for the industrial production of baguettes, batons, franzela or long loaves.

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