

# Avoiding shear forces

THE GBT GMBH COMPANY FROM VILLINGEN-SCHWENNINGEN, GERMANY, IS LAUNCHING ONTO THE MARKET THE ROTEX, A NEW DOUGH DIVIDER FOR RYE DOUGHS AND MIXED RYE/WHEAT DOUGHS, WHICH AVOIDS USING SCREWS FOR COMPACTING



++ figure 1

Easy to open and clean: the compactor disks are removable with a single hand movement, and everything can be freed from dough residues with a high-pressure cleaner

It has been a few years since there was anything new in the area of strand moulders and dividers for doughs containing rye. GBT has now tackled the subject again and has presented a solution that will be shown at the iba 2012 and is impressive mainly due to its compacting principle and its simple, easy-to-clean design.

Measured without its output belt, the divider stands on a floor area of 90 x 60 cm, thus it does not occupy much space. A plastic dough hopper that needs no oiling but can also be supplied with an oiling system on request, holds the dough and feeds it to the compactor via a polygonal roller.

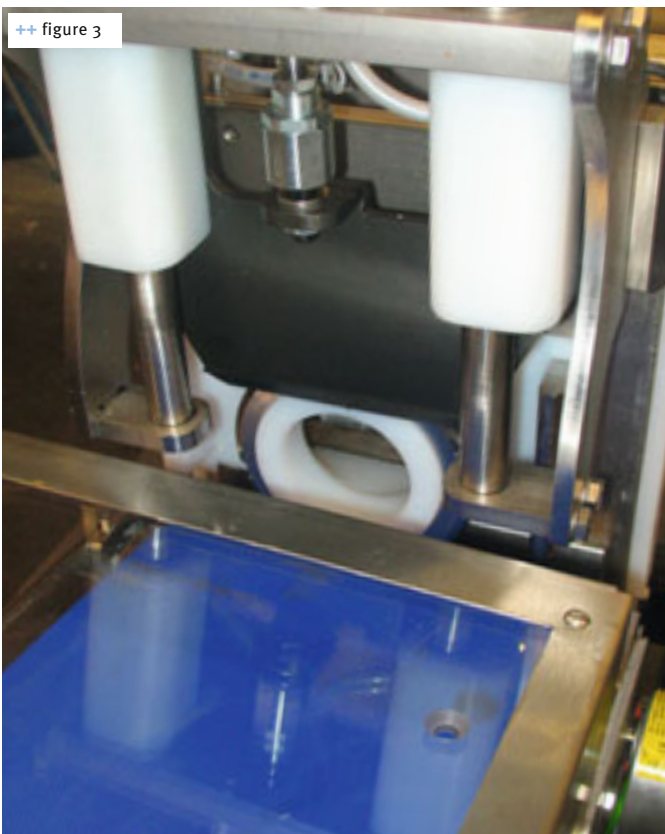
In contrast to most of the existing dough dividers on the market, which use a screw to compact and transport the dough, GBT compacts using a system consisting of a servomotor-driven plastic disk rotor. A roller presses the dough between the disks, compacting it gently in the process, so any optional additional ingredients it contains, such as vegetables, nuts, fruit etc., are not subjected to any shear forces and are not destroyed.

The new design from Villingen-Schwenningen processes not only pure rye doughs but also rye and wheat mixture doughs with a rye/wheat ratio of up to 10:90. In conjunction with the shear force free division principle, the design is even more attractive because it can be used to gently divide



++ figure 2

The metal roller pushes the dough between the plastic disks, which compact the dough and carry it to the outlet



++ figure 3  
The dough outlet and divider knife

the range of special and health-oriented bread varieties on which consumers are focusing to an ever-increasing extent. Division takes place on a volume basis, the weight being determined by the angle of rotation of the disks. The maximum hourly capacity of this gentle dough divider for rye doughs and rye blend doughs is 3 t/h, and the batch size should be at least 120 kg to make its use worthwhile and so that the cleaning time does not become disproportionate in spite of the easy handling. +++

### Worldwide at the start

When GBT was founded in 2000, it was initially an engineering and planning office. The founders Wolfgang Fuhst and Peter Fischer have now expanded their business and enlarged it by adding an in-house unit to produce individual machines and plant components. They also bought a conveying specialist in the shape of the former Schmidt-Lünen Company. Today GBT designs, sells and maintains industrial production lines throughout the world for basket and pan bread, baguettes and flatbreads, pizzas and buns etc. The range of conical rounders was recently expanded and they are now available with hourly output capacities of 2,500, 4,000 and 5,500 items/h. New entries in the program also include the toast long moulder rated at up to 3,000 items/h and the 4-piece equipment for the long roller, processing 4,500 items/h. The selection of pre-proofing cabinets was also expanded with input systems for 3,500, 4,500 and 7,500 items/h with proofing times of 8–25 min. +++

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