

Overview GBK/ VS

	GBK	VS
full loaves unsliced	X	X
full loaves sliced (upright)	X	
half loaves sliced (upright) with heels and horizontal turning device *	X	
half loaves sliced (upright) without heels	X	
half loaves sliced (horizontal) without heels		X
a third of a loaf, sliced (upright), without heels	X	
a third of a loaf, sliced (horizontal), without heels		X
a portion of a loaf, sliced (upright) without heels	1;2 or 3(4) **	
a portion of a loaf, sliced (horizontal), without heels		either 2 - 8 ***

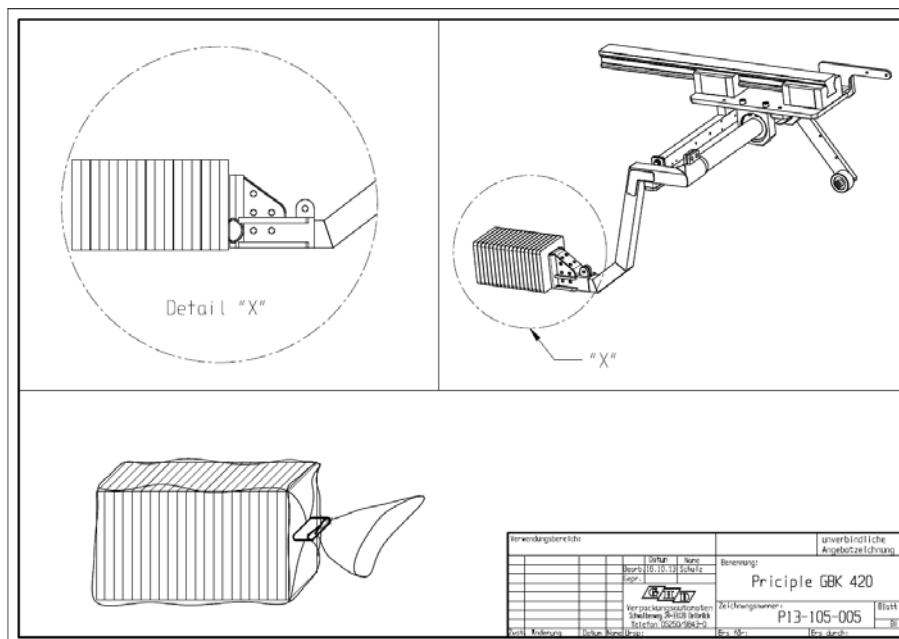
*) : 2 halves, one side is always turned by 180°, bottom side remains bottom side

**) : heels are removed, the portion of adjustable 1/1, 1/2, 1/3 (or max. 1/4) is fed into the bagger. Portion length is min. as long as the height or width (higher size is leading)

***): Fixed system: removal of heels, remaining loaf is split into 2, 3, 4, or up to 8 portions and turned by 90°, bottom side leading into the bag bottom

GBK-bagging machine

Upright standing slices

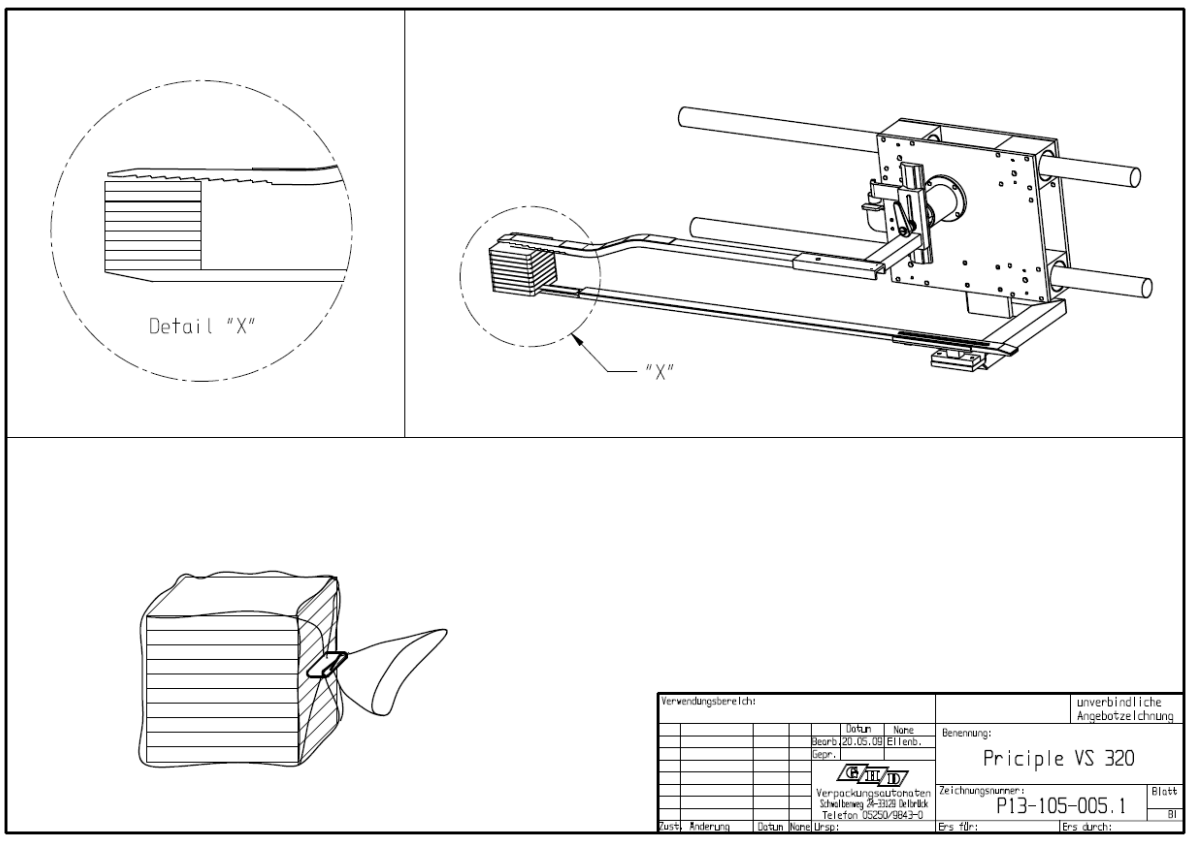


GBK packages



GBK turning 180° (from left to right slicing, separation, turning of one ½ loaf, feeding into bagger GBK upright slices)

VS-bagging machine
Horizontal placed slices



VS packages





VS turning of portions by 90°

(From right to left slicing, 3x 1/3 portioning, turning 90°, feeding into VS bagging)