



All you need for a world of changing tastes

Equipment & Additional Products

GEA Food Solutions, whatever your needs



Equipment

You can choose from a wide range of top quality machines. A keen attention to user requirements ensures they are easy to operate, set up and keep clean. Maximum output at a high level of food safety is guaranteed. If your requirements change, you can easily expand your capacity or apply new techniques. At GEA, we make sure our equipment fits seamlessly into your existing production line.

Additional Products

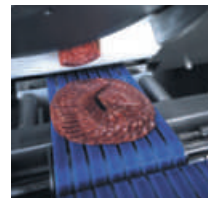
Expect more from GEA. From software solutions for GEA or other equipment, through audits of existing processing lines, the use of our vast Technology Centre, to Pack Consultancy. All the ingredients to win in a world of changing tastes!

Preparation Equipment



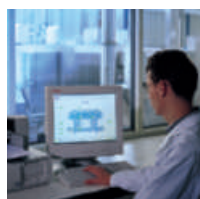
Marination Equipment

Processing Equipment



Slicing Equipment

Packaging Equipment



Additional Products

Marination Equipment - Juicy, tasty and easy to prepare

Marination is an excellent way to turn an ordinary cut of meat, poultry or fish into the basis of a succulent meal. Marination not only adds value to cheaper cuts, but also creates new products with their own unique taste profile.

Brine Preparation Equipment



GEA ScanBrine

Benefits

- Fast and homogeneous mixing of brines and marinades
- Improved food safety due to protection lid on tank and gear motor mounted beneath food zone
- Complete discharge due to conical tank bottom
- Improved yield due to optional brine cooling
- Easy to clean and inspect

Defrosting Equipment



GEA ColdSteam T

Benefits

- Controlled - consistent results
- Hygienic - minimized human contact
- Fast - respond quickly to market demands
- Flexible - for poultry, red meat, vegetables and more
- Convenient - simplifies buying and stocking raw materials
- Safe - proven technology, no bacterial growth during process

Injection Equipment



GEA MultiJector

Benefits

- Redefining accuracy in brine injection
- Application-specific performance for a multitude of applications
- Breakthrough solution for cleaning
- Unmatched service-ability
- Versatile and flexible without compromise

Brine Cooling Equipment



GEA SuperChill

Benefits

- Reduce brine pick-up variation
- Reduce post-injection purge
- Increase yield
- Completely inspectable brine circuit without tools
- Hygienic solution
- For ham, poultry, fish and red meat

Tumbling/Massaging Equipment



GEA ScanMidi

Benefits

- Gentle massaging and tumbling in one machine (by asymmetric carriers), including ingredient dosing, rinsing and coating
- Cost control - high degree of filling (66%), minimize waste, labor, energy and maintenance
- Process control - adjustable drum speed, process time, direction and vacuum, easy loading, unloading and cleaning
- Product consistency - controlled process closed environment with continuous vacuum

Preparation Equipment - Meats for every purpose

Giving the most efficient and gentle treatment to your valuable raw materials offers quality end products and improved yield. GEA preparation equipment is a result of technology expertise, solid engineering practice and professional skills. Well founded knowledge of the trade is our key to efficient and reliable machines providing the best possible results in any production environment. GEA will surely “meat” your application requirement.

Grinding Equipment



GEA PowerGrind

Benefits

- Frozen blocks (down to -25°C) up to 9t/hr, Fresh up to 30t/hr
- Large infeed area that prevents bridge building
- Hinged lining and extra cleaning channels for perfect sanitation
- Automatic removal of gristle, sinew and bone (GEA sorting device)
- Unique two-worm design with independently adjustable worm speed

Mixing Equipment



GEA UniMix V

Benefits

- Multi purpose mixer for emulsions, wieners, franks, nuggets etc.
- Good volume utilization with short mixing and discharge times
- Excellent distribution and absorption of liquids, spices and additives
- Standard equipped with vacuum
- Optional: liquid CO_2 / N_2 cooling, load cells, temp.control

Mixing Grinding Equipment

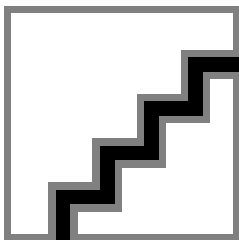


GEA CombiGrind

Benefits

- Gentle and highly effective mixing
- Consistent quality throughout the entire batch
- Mixing/grinding for case ready, ground meat and burger applications
- Maintains excellent product structure
- Multi-functional design is compact and space saving
- Options include cooling, dosing, weighing, hard particle removal and variable mixing speed

Cutting Equipment



GEA CutMaster V

Benefits

- Exceptionally fast (more than 162 m/s) TopCut cutting system
- Handle many different types of fine and coarse sausages, vegetarian, fish and other products
- Very short processing times
- Very high filling level (up to 95%), fast loading and unloading
- Running under vacuum for denser emulsions without air inclusions
- Version with two knife heads for extremely fast processing of dry, fermented sausage products such as salami fine and coarse sausages

Emulsifying Equipment



GEA EcoCut CAP2

Benefits

- Produces fine and coarse emulsions in a continuous way
- Produces pork skin emulsions
- For bulk as well as just-in-time batch production
- Automated knife adjustment guarantees min. running cost
- Cassette mounted double- and triple-knife sets for fast changeover
- Hard particle removal
- Range of pumps and silos for high- and low viscosity products

Meat Recovery Equipment



GEA RecoScreen

Benefit

- Upgrade meat quality of poultry, fish and pork with (soft-) bone
- Retains excellent meat structure (proven by CWA 16255 method)
- No need for pre-crushing or pre-grinding means less equipment
- Low maintenance cost (no belt)
- Optimal process control via separate adjustable pump speed and bone outlet restrictor

Analysing Equipment



GEA MultiTrack

Benefits

- On-line analysis of fat, protein and moisture content
- Fast and reliable analysis without human interaction.
- Versions for mounting on machines (Twin) and in pipelines (P)
- Calibrations available for pork, beef, chicken, mutton, sausage and meatball premixes etc.
- Analysis on fresh or frozen meat with up to 2% salt
- Full documentation and traceability of all batch results
- X-ray technology also available (MasterTrack)

Handling Equipment



Pumps



Loaders



Silos



Screwconveyer



BeltLoaders

Processing Equipment - Whatever your flavour...

You can create products in all shapes and sizes, give coated products a great appeal and taste, cook to perfection and preserve quality, freshness, structure and weight – day in day out. GEA processing equipment is designed to meet increased demands on hygiene, product quality and automation. Offering you versatility, increased yield and maximum product safety. Whatever your flavour, you can process it with GEA.

Forming Equipment



GEA FreshFormer®

Benefits

- Very fast product changeover for smaller batches
- Very little products residue at changeover
- Gentle feed preserves the meat's structure
- For production capacities up to 50 strokes/minute
- Easy accessible for cleaning and maintenance

Dry Coating Equipment



GEA OptiFlour® & OptiAir

Benefits

- Thin pre-dust to seeded flour types, light to medium crumbs
- Patented flour divider for accurate pick-up control
- Dust-free operation for a cleaner working environment
- Lump removal system to remove lumps and other contaminants
- Designed for performance in high capacity production lines
- No loose parts to keep cleaning simple

Dry Coating Equipment



GEA CrumbMaster®

Benefits

- Handles both fine and coarse crumbs efficiently
- Constant product quality
- Unique crumb circulation system virtually eliminates crumb damage
- Crumb size and coating thickness of top and bottom layer independently adjustable
- No loose parts to keep cleaning simple
- Compact design makes it easy to position the machine in line

Dry Coating Equipment



GEA MultiDrum

Benefits

- Perfect homestyle appearance with controllable pick-up levels
- Consistent high quality
- Significant reduction of manual handling
- Dust-free environment
- Excellent accessibility for cleaning

Wet Coating Equipment



GEA TempuMixer & GEA OptiDipper

Benefits

- Highly automated tempura mixing process
- Consistent and repeatable mix viscosity and pick-up
- Gentle mixing action contributes to the stable viscosity
- In-line measurement and automatic adjustment ensures correct balance of flour and water
- Optional pro-active batch correction system
- For both thin and thick batter/tempura
- Up to 50% shorter cleaning time and less waste water
- Extreme short change over times while machine remains in line
- Maximum product quality control even with small product

Frying & Oil Treatment Equipment



GEA EasyFry XL & GEA Oberlin Oil Filter

Benefits

- Dual sediment removal system increases oil life time
- Electrolytic polished to prevent sediment build up
- Fully automatic adjustable hold-down conveyor
- No metal to metal triples lifetime of the conveyor belt
- Best product orientation by controllable oil flow circulation
- Filtration down to 1 Micron with high performance external filter
- Reduced dark color and black spots on end product
- Up to 3 times increase of oil life time

Cooking & Roasting Equipment



GEA CookStar®

Benefits

- Steaming, cooking and roasting in one oven
- Boost yield performance by 1 to 3%
- Improved overall browning
- Benchmark productivity, cook 10 to 20% faster
- Combined horizontal and vertical airflow
- Enhanced cleaning concept, 10 to 15% faster cleaning
- Belt speed up to 25 m per minute
- Up to 7% energy savings in total
- Maximum uptime: production runs up to 72 hours

Grilling Equipment



GEA TwinGrill

Benefits

- Process flexibility by modular design
- High output / performance: contact cooking, on both sides
- Improved overall yield: sealing off the product surface
- Big application window
- Long life construction
- More productivity & less downtime

Slicing Equipment - Cutting edge success

You want to slice ham, sausage, bacon or cheese in the most efficient way. Maximum product utilization, optimum output, improved yield and reduced give away are some of your demands. GEA scanning, slicing and loading machines are developed following your requirements as well as the product safety by virtue of the latest hygienic standards. Machine design, durability, flexibility and future-proofness are further success factors that GEA Food Solutions offers to its customers with the latest technology.

Scanning Equipment



GEA OptiScan

Benefits

- Maximum product utilisation and minimal overweight when cutting dry-cured ham, bacon or cheese.
- Precise analyses of the density distribution based on a "look into the product"
- Taking into account irregular product distribution within the product (meat-fat distribution, cheese holes)
- No disruption due to reflections on the product surface
- Taking into account irregular outer contour

Slicing Equipment



GEA MegaSlicer

Benefits

- High capacities with circular blade or involute blade technology
- Shingled, stacked, zig zag, folded, shaved, round, oval and contour portions
- Manual or fully automatic infeed
- Variety of options to improve yield, efficiency and throughput (CheckWeigher, OptiScan, camera, portion completion, etc.)

Loading Equipment



GEA FlexLoader

Benefits

- Wide range of loading solutions with high accuracy by latest servo drive technology
- Automatic loading of portioned products
- Automation systems for sliced products, case ready application and ready meal application
- Loading into thermoformed packs, preformed trays and automatic infeeding in flowwrapper systems

Automatic Product Handling Equipment



GEA ShingleLoader

Benefits

- Complete range of automatic product handling from standard components up to special customized solutions
- Fully automatic product handling from processing to packaging

Packaging Equipment - Improving attractiveness and shelf life

Packaging fulfils the multiple roles of distribution, preservation and presentation. Consumer presentation of your product on the shelf is just as important as the product's taste itself. GEA packaging equipment offers you efficiency, speed, reliability and different types of packaging machinery such as Thermoformers, Trayformers, Traysealers as well as vertical Flowpackers. Since buying decisions rely heavily on the product's outside appearance, and flexibility of the range of products to be packed, GEA also offers peripheral equipment such as labellers, printers etc. Why not improve attractiveness and shelf life of your product - pack it with GEA.

Vertical Flow Packing



GEA SmartPacker 400

Benefits

- Hygienic stainless steel construction.
- > 98% technical availability
- Intermittent, continuous and TwinTube configurations plus huge range of bag sizes and formats
- Quick film reel and bag format exchange.
- Extremely sensitive 'Product Between Jaw' detection system automatically opens the cross seal jaws if an object or particle is detected.

Thermoforming Equipment



GEA PowerPakST

Benefits

- Compact design.
- Outstanding versatility with flexible and rigid films, grip protection, vacuum, MAP.
- High-end quality and components.
- Versatile in packaging concepts, shapes and sizes.
- Latest PC controls and touch screen visualization.
- Superior hygienic design.

Thermoforming Equipment



GEA PowerPak^{NT}

Benefits

- High flexibility by modular construction.
- Optimum hygiene by open frame construction.
- Operator and service friendly.
- Low energy consumption.
- Quick die set changeover.
- All packaging systems possible (vacuum, MAP, Skin).

Thermoforming Equipment



GEA ShrinkPak

Benefits

- Easy to operate.
- Based on flexible film thermoforming technology.
- Can handle all available Shrink film as well as any standard flexible film.
- Designed for fast and easy changeover.
- Available as complete Shrink line including hot water shrink tunnel and package dryer.

Traysealing Equipment



GEA TwinStar®

Benefits

- Hygienic trap free design.
- Very compact dimensions.
- Extremely low and easy maintenance.
- Large sealing area and double lane option.
- All MAP possibilities.
- Complete format changeover within 10 minutes, including die warm-up.

End of line equipment



GEA PowerGuide



Benefits

- Fully automatic multi-indexing converging system for interfacing with GEA thermoformers
- Separate drive motors for interface-, index and outfeed conveyors
- Modular belt outfeed conveyor
- Line synchronization package
- Quick and easy interface- and index conveyor removal

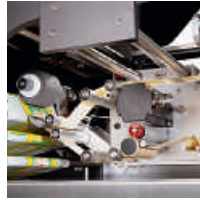
Labelling Equipment



GEA TiroLabel



GEA TwinLabel



GEA Tirolabel® HL/VL



GEA TiroLabel® OL

Direct Printing Equipment



GEA Code Date System



GEA Inkjet Printing System



GEA Thermal Printer



GEA Flexographic rotary printer



GEA Hotfoil Printing System



We live our values.

Excellence • Passion • Integrity • Responsibility • GEA-versity

GEA Group is a global mechanical engineering company with multi-billion euro sales and operations in more than 50 countries. Founded in 1881 the company is one of the largest providers of innovative equipment and process technology. GEA Group is listed in the STOXX Europe 600 Index.

GEA Food Solutions

GEA Food Solutions Bakel B.V.

P.O. Box 1, 5760 AA - Beekakker 11, 5761 EN Bakel, The Netherlands
Tel. +31 (0)492 349 349, Fax +31 (0)492 349 416
gea-foodsolutions.info@gea.com, www.gea.com