



GEA FOOD PROCESSING AND PACKAGING

Technology for the meat, poultry, seafood & meat
alternatives markets



Every food product begins with an idea. Taking this idea from conception to completion is a journey that starts with ingredients and ends with a delicious product. In this journey GEA guides you along the way, from testing to providing leading equipment technology, sharing process know-how and application expertise, so that these ideas can be put to production.



**“Passion.
Performance.
Reliability.”**

Excellence at every stage is a promise found at the core of GEA's Food processing and Packaging business, and encompasses our technology, service and our people, who strive to deliver maximum performance at each stage of the way. And when your requirements change or new opportunities arise, we'll be there with equipment and upgrades to support you. Choose GEA as your partner for machines, lines, automation, audits, training, service and maintenance, and be ready for the future.

With roots that go back to the very start of the food processing industry in 1936, GEA is in the privileged position of having over 80 years' experience. Our machines are created with a passion for versatility, productivity, simplicity and safety – proven time and time again in the field. Discover how GEA has all the ingredients to help you lead in a world of changing tastes.

Preparation equipment – meets every purpose

Efficient, gentle treatment of your valuable raw materials prior to further processing boosts quality, improves yield and adds value. The proven engineering and technologies applied in GEA preparation equipment has been perfected over the years by providing the industry's leaders with innovative solutions. Our knowledge, experience and professional skills are your assurance that you will achieve the best possible results in any production environment.

GEA PowerGrind | Grinding Equipment

- Grind frozen blocks (down to -25 °C) at up to 9 t/h, and fresh at up to 30 t/h
- 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



GEA ProMix | Mixing Equipment

- Multi-purpose mixer for emulsions, wieners, franks, nuggets, etc.
- Good volume utilization with short mixing- and discharge time
- Excellent distribution and absorption of liquids, spices and additives
- Available with vacuum and defrost function
- Options include liquid CO₂ / N₂ cooling, load cells and temperature control



GEA CutMaster V | Bowl Cutting Equipment

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



GEA CombiGrind I Mixing/Grinding Equipment

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



Marination equipment - enhancing taste and shelf life

Marination turns an ordinary cut of meat, poultry or fish into the basis of a succulent meal. It not only adds value to cheaper cuts, but it also enables you to create new products with a unique taste and bite. GEA's innovative marination equipment brings one of the world's oldest food preparation techniques into today's automated food processing industry.

GEA ColdSteam T | Defrosting Equipment

- Controlled – consistent results Fast – respond quickly to market demands
- Flexible – for poultry, red meat, vegetables and more
- Convenient – simplifies buying and stocking raw materials
- Safe – no bacterial growth during defrosting process proven by an independent research organization



GEA ScanMidi | Massaging/Tumbling Equipment

- Gentle massaging and tumbling in one machine, including ingredient dosing, rinsing and coating
- Cost control – high degree of filling (66 %), minimum 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



GEA ScanBrine | Brine / Marinade Preparation Equipment

- Fast and homogeneous mixing of brines and marinades
- Improved food safety due to 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



GEA MultiJector | Injecting Equipment

- 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
- Available in 2 mm and 3-4 mm versions



GEA MultiCarve | Tenderizing Equipment

- Cuts surface and muscle tissues of boneless meat
- Enlarges surface area and shortens curing time
- Up to 140 mm meat thickness
- Two adjustable rotating knife rollers
- Available with infeed hopper or conveyor belt



Further processing equipment - whatever your flavor ...

You can create appetizing products in all shapes and sizes to increase your competitiveness in the marketplace. GEA processing equipment forms, coats, fries and cooks to perfection, and preserves quality, freshness, structure and weight. The machines are designed to meet tough demands regarding hygiene, product quality, operational efficiency and automation. They provide versatility, increase yield and preserve product safety. Whatever your flavor, you can process it with GEA.

GEA MaxiFormer | Drum Forming Equipment

- High volume drum former in 600 and 1000mm execution
- Vacuum filling by industry leading Handtmann vane pump
- Unique step-filling principle improves filling accuracy and consistency
- Better drum design ensures better knock out control and high quality end products
- Minimum total cost of ownership on a small footprint



GEA MultiFormer | Plate Forming Equipment

- Versatile and flexible former for wide range of products
- Consistent product quality
- Excellent product structure retention
- Accurate portioning with minimum waste
- Easy and quick product changeover



GEA OptiFlour® & OptiAir | Flour Coating Equipment

- 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



GEA CrumbMaster® | Crumb Coating Equipment

- 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



GEA MultiDrum | Homestyle Coating Equipment

- Perfect homestyle appearance with controllable pick-up levels
- Consistent high quality
- Significant reduction of manual handling
- Significant savings on flour and dust
- Excellent accessibility for cleaning



GEA TempuMixer & GEA OptiDipper | Batter & Tempura Coating Equipment

- Highly automated tempura mixing process
- In-line measurement and automatic adjustment ensures correct balance of flour and water
- Consistent and repeatable mix viscosity and pick-up
- Gentle mixing action contributes to the stable viscosity
- Savings on ingredients usage



GEA EasyFry XL & GEA Oberlin Oil Filter | Frying & Oil Treatment Equipment

- Dual sediment removal system increases oil life time
- Electrolytic polished to prevent sediment build up
- No metal to metal triples lifetime of the conveyor belt
- Best product orientation by controllable oil flow circulation
- Best filter solution for every application



3rd generation GEA CookStar® | Cooking, Roasting & Smoking Equipment

- Unique 3-phase oven in double spiral design
- Combined horizontal and vertical boost airflow
- Steaming, cooking, roasting and smoking
- Boost yield performance by 1 to 3%
- 5-20% faster cook and more uniform browning



Freezing Equipment - Preserving the natural taste and flavor of your product

Manufacturers and distributors of convenience food require efficient freezing technologies prior to storage and transport of frozen cooked products. Our inline freezing solutions maintains quality, maximize product yield and are designed for the most stringent hygienic requirements. GEA engineers design efficient, reliable, and robust freezing solutions for a wide range of applications.

VRT- 4000 Carton Freezer

- High capacity and high uptime freezing solution designed for food products in cartons, totes, and shrink-wrapped packages
- Operational flexibility with multiple infeed and outfeed lines to handle a variety of products and carton sizes simultaneously
- Simple, low-cost maintenance with lightweight shelves that are fitted with transfer ramps to minimize shelf damage
- Optimum product handling with twin shelf technology allows for smooth and controlled loading throughout the entire process
- Highly efficient airflow ensures consistent heat transfer across the entire product for effective freezing and optimal energy consumption



ProEdge drive spiral freezer

- Inline spiral freezer perfectly matching the freezing and processing line requirements for protein and new food applications
- Smooth product flow in all operating conditions with GEA drive sprocket (patent pending) and intelligent synchronized drive
- Enhanced hygiene, Easier maintenance with drum free design and fully welded food zone
- Highly efficient full height horizontal airflow for consistent freezing performance regardless of the number of tiers or product loading pattern
- Performant sequential defrost and automated air balance system for long operating time



GEA A - Series Tunnel Freezers

- Effective and efficient freezing solution specifically designed diced meat or minced meat
- High capacity that freezes up-to 12 tons per hour
- High reliability through safe product handling, and efficient fluidization
- Hygienic design through fully welded stainless-steel structure, floor, enclosure and external motors allows for ease of cleaning
- Long operating time with sequential defrost system



GEA HVF Series Impingement Freezers

- GEA HVF-series uses uniquely designed air-jet technology which allows for quick freezing and minimal dehydration loss
- The jets are directed at both the top and bottom cut of the product, allowing for an even and consistent process of freezing
- Minimal cellular damage, improved yield, and increased shelf life to enhance food quality
- Pre-built modular design ensures a top-quality build and short on-site installation
- Stainless steel welded-enclosure and floor allows for ease of maintenance and cleaning



CALLIFREEZE® Control System

- A unique system which monitors the condition of products exiting the freezer, and then automatically calibrates the freezer parameters to ensure that every product is frozen according to target settings
- Continuously measures the product level of frozenness inline and contact-free
- Automatically adjusts product retention time, air temperature and fan speed to achieve the precise level of freezing required
- Promotes minimum energy consumption and high freezer efficiency
- Available as an option on GEA new or existing freezers



Slicing & Loading Equipment - cutting-edge success

Your performance goals are our priority. To ensure you get the best out of your product in terms of yield, perfect slicing quality and high output, GEA's extensive range of Slicing & Loading systems offers the latest technology and grants future-proofness. Further criteria as product safety, enormous operational flexibility and best product utilization ensure the right set-up and solution for your application also when it comes to fully automatic GEA Line solutions with our packaging machines.

GEA OptiSlicer 6000 | Slicing Equipment

- High-speed slicing machine mainly for regular shaped products
- Perfect slicing and portioning quality
- Idle-cut rotor with controlled shear edge distance and dedicated, protected blade design
- Very flexible and easy to operate, fast and toolless shear edge changeover
- Optimized operation management due to new HMI GEA SmartControl
- Line control for fully automatic GEA Slicing & Packaging Lines is available



GEA DualSlicer

- High performance slicers with two independent drives suitable for product lengths 1200 and 1850 mm
- Low give-away, maximum product utilization and a high rate of on-weight portions
- Involute blade technology with bigger cutting throat and high slicing speeds
- Stable idle-cut rotor with automatic shear edge adjustment for excellent performance
- Ideal for integration into fully automated lines

**GEA MegaSlicer**

- High productivity slicer, suitable for a wide variety of applications and capacities
- Choice between circular or involute blade technology
- Fast and secure automatic product loading
- Idle cut rotor technology practically reduces slithers and minimizes give-way
- Designed for integration into fully automated lines

**GEA UniSlicer**

- Trusted flexibility in professional slicing, even at smaller batches
- Possibility to slice a wide range of products in different portion patterns
- Swift change-over of products, thanks to easy switch of grippers and slicing programs
- Manual loading and surprisingly small footprint



GEA OptiScanner

- Pre-scanning systems for product logs 600 mm and 1200 mm
- Maximum product utilization and minimal overweight even when slicing natural shaped products or Swiss cheese
- X-Ray Technology to analyze density distribution and outer shape of products before starting slicing process
- Detects foreign objects to protect slicer
- Available in 1200 and 1850 versions



GEA Check 4000 | Weighing systems

- High precision weighing system detects single weights of sliced portions during production
- These values are set to Slicer in order to automatically adjust thickness of slices during production to achieve desired average weight over time
- Weigher programs (recipes) and reports are stored and easily accessed for future reference
- Very hygienic design, conveyors are easily removable by inclinable noses, patent granted



GEA Slicing Blades | Blade Technology

- Original GEA Slicing Blades
- Circular blades and involute blades with different coatings and tooth profiles available for meat and cheese applications
- Up to 40 % higher durability
- Available as GEA PowerBlade, GEA PremiumBlade and GEA SuperiorBlade



GEA ShingleLoader | Loading Systems

- Automatic loading solution for high-performance slicing and packaging lines
- Feeds a wide variety of portion types with reproducible loading precision
- Optimal alignment for different packaging die-sets
- Continuous packing of thanks to a system of integrated buffer conveyors
- Hygienic design with quickly detachable belts



GEA FlexLoader | Loading Systems

- User friendly, space-saving loading system into thermoforming and flow packaging lines
- Hygienic design with high accessibility for easy operation and short cleaning times
- Intelligent, sensor-based alignment of sliced portions
- High loading accuracy reduces operator intensity at packaging area
- Fast belt exchange thanks to pneumatic tensioning



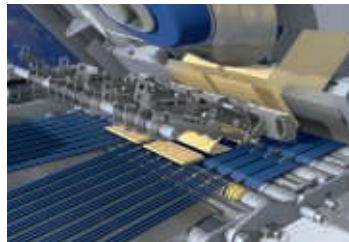
Add-on Options



GEA Interleaver



GEA Cross-Shingle Conveyor



Folding Device

Thermoforming Packaging Systems - attractive packaging with longer shelf life

Packaging plays a critical role in distribution, preservation and presentation of food. Differentiating your product on the shelf is as important as the product's taste itself. Our Thermoforming Packaging Systems offers efficiency, speed and reliability. Since consumer buying decisions rely on the appearance of the packed product, GEA also supplies peripheral equipment such as marking and coding or automation equipment.

GEA PowerPak PLUS | Setting the new standard in thermoforming

GEA PowerPak PLUS opens new possibilities in thermoforming packaging thanks to a wealth of technical innovations. New features make the customer's job easier, which means more efficiency, improved packages quality, reduced film consumption, and simple handling, as well as safe process sequences and greater availability.

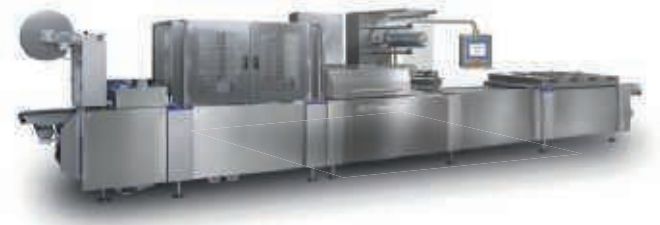
- Superior packaging quality and less film consumption
- Simple handling and safe process sequences
- Greater availability



GEA PowerPak | À la carte packaging solutions

The GEA PowerPak embraces an abundance of packaging types in a single machine: produces MAP and vacuum packs as well as skin and steam evacuation options, top-forming packs with an inline formed lid and shrink packs. With the new models PowerPak 420S and 420X GEA adds even more flexibility to the thermoformer packaging portfolio.

- Modular construction for maximum flexibility
- High quality output
- Efficient handling



GEA PowerPak SKIN.50 | Highest quality with excellent appearance

The GEA portfolio for skin applications goes up to 50 mm of product above the web line. Considering the product height, it can be up to 100 mm. With the new GEA PowerPak SKIN.50 and its index length up to 600 mm, this thermoforming packaging machine positions itself on the market as one of the machines with highest capacity.

- High quality Skin Packages with excellent appearance
- Minimized risk of wrinkles
- High capacity
- Flexible use: SKIN & MAP & Vacuum packages
- Excellent price/performance ratio



GEA FoodTray | The sustainable innovation in Food Packaging

FoodTray is a packing solution manufactured out of the recyclable resources paperboard and plastic film. This solution is compatible with GEA thermoforming technology.

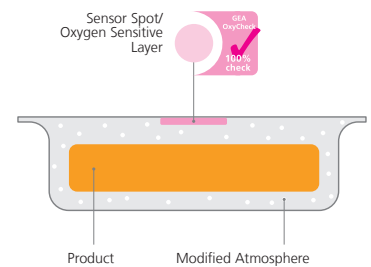
- Reducing the plastic content in packaging up to 80%
- The cardboard box is exclusively made out of renewable resources and can be optimally re-used through recycling
- Higher stability with less material use compared to full board
- Different printing technologies possible for differentiated product descriptions, also for smaller lot sizes
- Cardboard box and foil are easy to separate and recycle



GEA OxyCheck and LeakCheck | Fully integrated monitoring of oxygen content and leakages

Save time and make sure all MAP packs you produce are 100% perfect with the automatic oxygen measuring and leakage detection systems for Thermoformer Packaging Machines. The magic? A sensor-sensitive spot that allows testing without damaging the package.

- In-line quality control system that checks the oxygen (O₂) content and seal integrity of every single Modified Atmosphere Pack (MAP)
- Specially designed for new and existing GEA PowerPaks
- No packaging material or contents wasted thanks to non-invasive measurement technique
- Fast and efficient, thanks to an in-line automated process



GEA TiroLabel PLUS | Marking and Coding Equipment

GEA offers several options for marking and coding equipment, which can be implemented on the GEA Thermoformer Packaging Machines. An example is the powerful GEA TiroLabel PLUS, which control unit is extremely user-friendly and simplifies any changeover from one package to the next. Thanks to the spring-loaded pins in the motor-driven positioning unit, the labels will follow any contour the packages require while working precise to the millimeter.

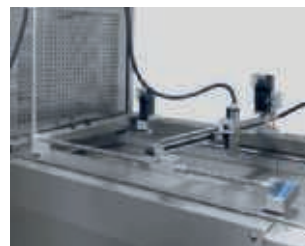
- Other options are: Thermotransfer Printers, Injekt Printers, Hotfoil Printers, Cartridge Printers, Flexo Printers or Offline Printers



GEA Hotfoil Printing System



GEA Thermal Printer



GEA XY Traversing Unit

GEA PowerGuide | Automation Equipment

Lane convergers, dosing equipment, checkweighers, detectors, check systems, different loading systems and handling equipment are part of the GEA portfolio to increase the automation of the line solutions.

- Saves labor and energy costs, reduces line downtime, product rework, and waste
- Central line control; visualization and operation via thermoformer's touch screen
- Automatic packs spacing to ensure optimum gap between packs at all times
- Remote start and stop, automatic transfer of a recipe number, speed synchronization for all components
- Fully automatic and synchronized line start, stop, pause, and restart



FoodTray



Map



Shrink



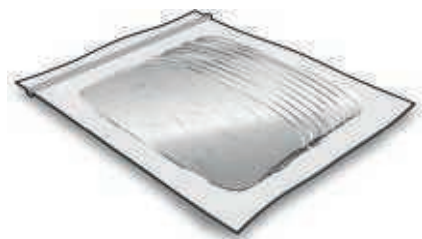
Skin



Top Forming



Vacuum



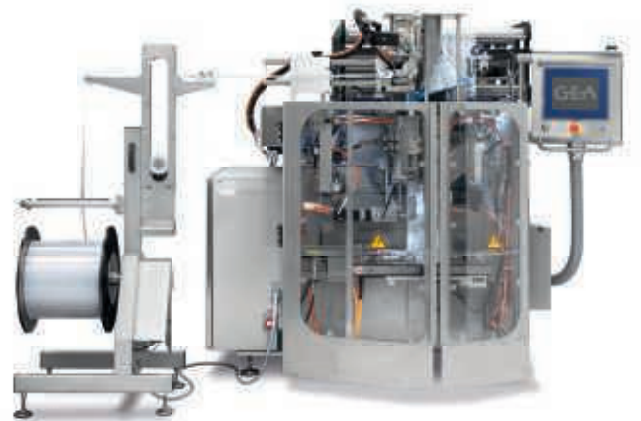
Zipper

Vertical packaging - Reliable, flexible, and cost-effective

Our extensive range of vertical flow fill seal machines includes both intermittent and high-speed continuous motion machines. Since the choice of the end consumer relies heavily on the product packing's appearance and the convenience of use, GEA SmartPackers can produce a wide variety of bag styles and sizes.

GEA SmartPacker CX400 | Continuous Motion Packaging Machines

- Continuous film transport, for high speed packing
- > 98 % technical availability
- Huge range of bag styles and sizes
- Quick film reel and bag format exchange
- Best-in-class product in seal detection system automatically opens the cross seal jaws if an object or particle is detected

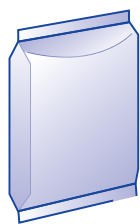


GEA SmartPacker SX400 | Intermittent Motion Packaging Machines

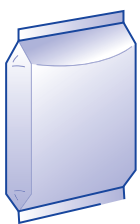
- Hygienic stainless steel construction
- > 98 % technical availability
- Huge range of bag styles and sizes
- Quick film reel and bag format exchange
- Best-in-class product in seal detection system automatically opens the cross seal jaws if an object or particle is detected



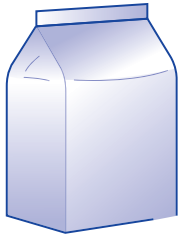
Different bag styles



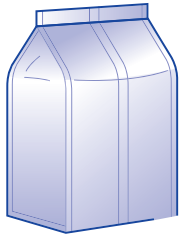
Pillow bag



Gusset bag



Blockbottom bag



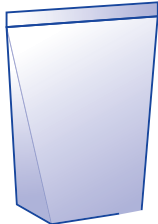
Quatroseal bag



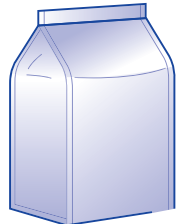
Doystyle bag



Envelope bag



EasyDoy bag



Quatro Side bag

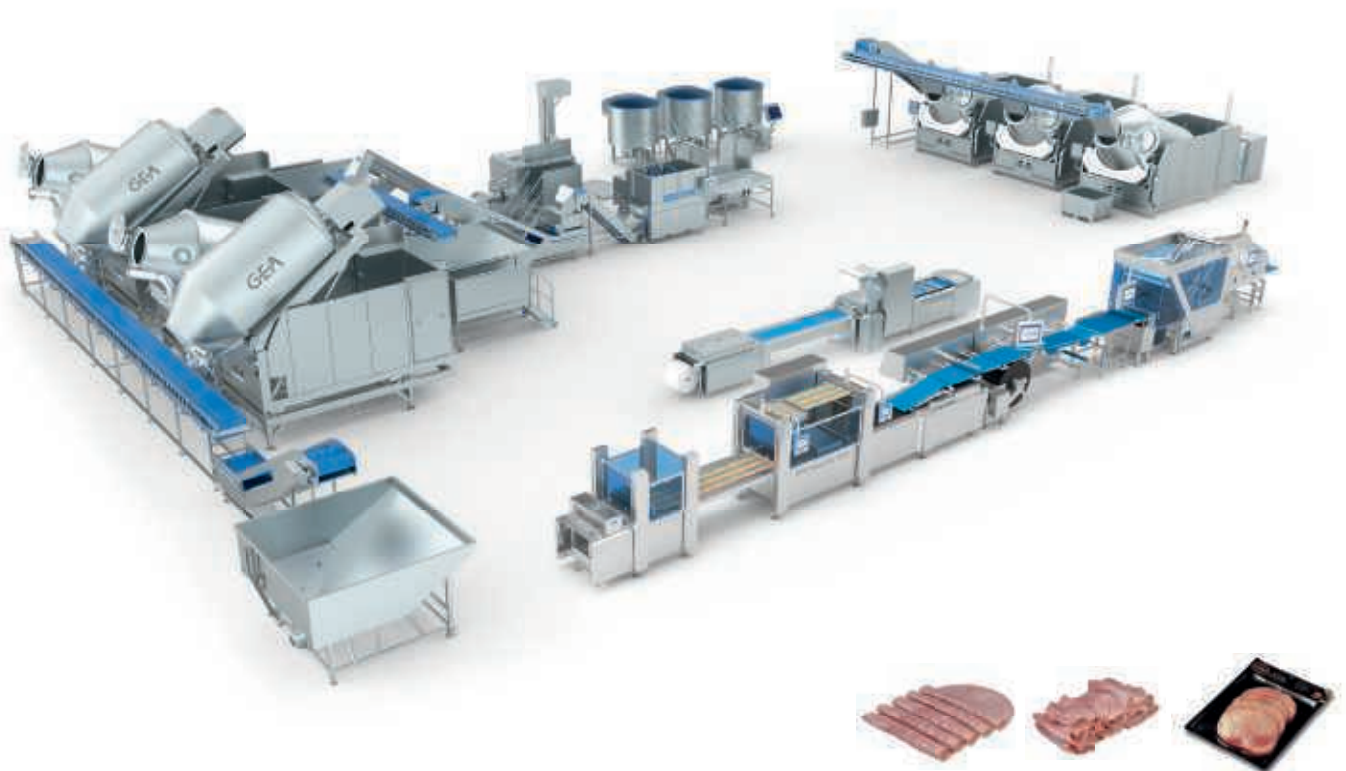


Complete Line Solutions - Contributing to your success

The total GEA Food Processing & Packaging range - the most extensive available today - extends from stand-alone equipment to complete production lines. Depending on your requirements, we can plan, develop and build a complete new line, or simply enhance your existing capabilities. You can even try out new ideas, test recipes and refine processes at our Technology Centers.

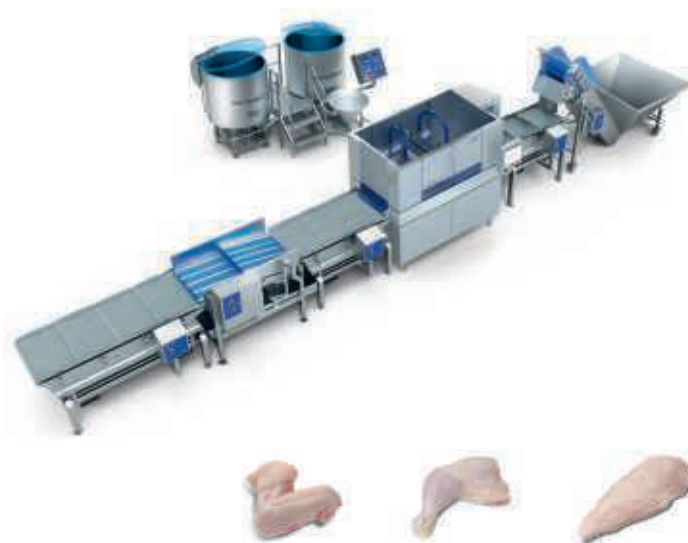
Cooked Ham Products

- Maximize value, minimize costs
- Enhanced product quality
- Consistent end-product quality
- Full traceability
- Reduced processing time



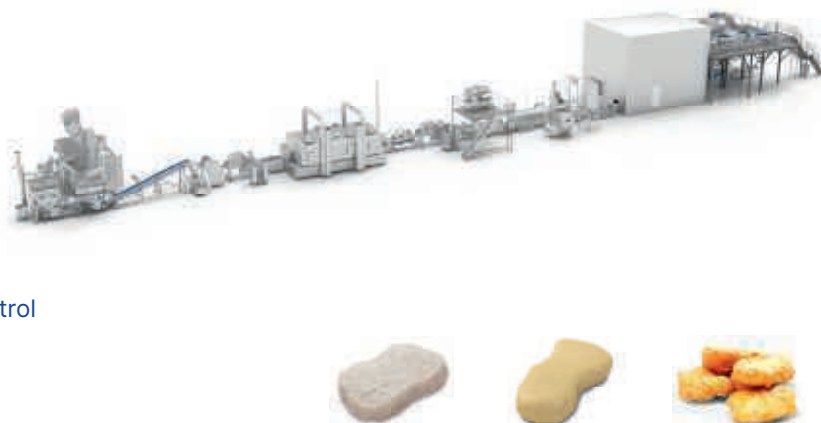
Injected Poultry Parts

- Increased yield by 2% to 4% with controlled brine injection
- No visible needle marks or bone damage from injection
- Reduced product damage like skin slip from massaging
- Avoid products emerging wet from the massaging process
- Reduced processing time and increased line capacity



Tempura Coated Products

- One GEA solution from meat preparation – further processing until primary pack
- Consistent viscosity and repeatable high quality tempura mix
- Excellent crunchiness, bite and color
- Highest process yield, low ingredients usage and optimum oil lifetime
- Added value in terms of cost savings and process control



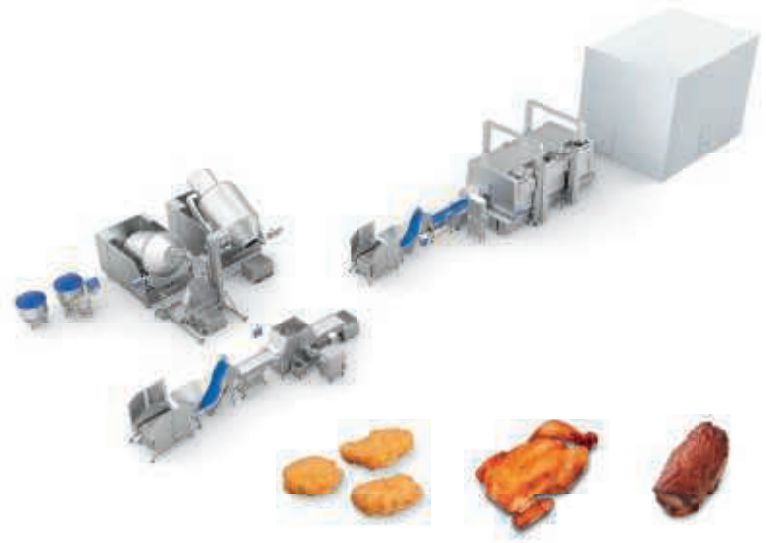
Homestyle Coated Products

- Authentic homestyle coated products produced in an industrial environment
- Consistent all-over coating, even on irregular shaped bone-in poultry
- One GEA line solution – from loading till freezer – virtually no manual labor required
- High process yield, lowest flour cost, lowest oil cost and minimized cooking losses



Natural Cooked Poultry Products (Roasted/Smoked)

- One GEA solution from marination line – further processing until primary pack
- Multi-purpose line for natural products – most versatile
- Uniform browning with highest product yield and high capacity
- Unique SuperHeatSmoke solution – efficiently smoked products
- Energy efficient line solution



Slicing, Loading and Packaging Line

- Full integration of GEA slicing, loading and thermoforming equipment for both natural shaped or calibrated products
- High performance set-up ensures low give-way, high product utilization and excellent processing throughput
- Easy to operate, clean and change between settings and programs to fit your needs



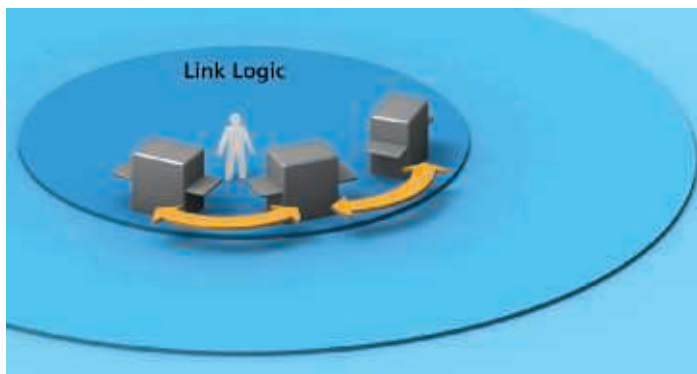
GEA Slicing, Loading and Packaging Line with robot loader

- Full integration of GEA slicing, loading and thermoforming equipment, including robot loading equipment
- Including GEA Line Control: management of production processes and product recipes to optimize production. Customized to each application



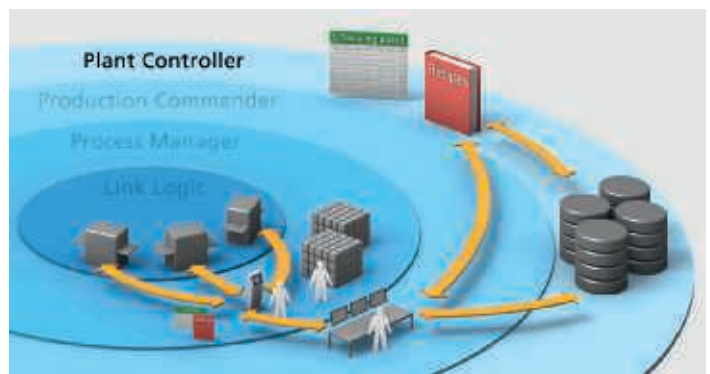
Automation - competent and tailor-made solutions

Optimum operation of even the best machines or installations is only possible, if they are partnered with control systems of equal quality. Therefore, when selecting a control system, it's not just the price that counts, but finding competent and tailor-made solutions which are able to satisfy even the highest quality demands. Our Automation System can fulfill these demands with 4 modules that can be extended in functionality, connected machines and client connections.



Link Logic

- Increase productivity
- Center start-up
- Safe production



Plant Controller

- Increase quality
- Legislation compliancy
- Single point of data entry
- Real time material allocation

Test before you invest - in person or remotely

Want to learn, experiment and innovate, without the risk of disturbing your day-to-day production? Our Technology Centers are the place to go. Think of them as your own playground with countless opportunities. And help is always by your side: our experts are happy to give you a hand and think along in getting the most out of your product.



A playground of countless opportunities

Whether you are testing a new set-up in your production flow, running a trial to optimize your food product or developing your new packaging concept: our team of food and packaging technologists is there for you. Their extensive knowledge in meat, poultry, seafood, vegetarian and meat-replacement

helps you perfect your product. Also in terms of packaging and slicing expertise, we look beyond the machine – together we find the best choice of material and line set-up to create a solution that fits your requirements in terms of capacity, food safety, food quality and sustainability.



Stay ahead with knowledge

We believe in sharing knowledge, creating partnerships and co-creation. With ingredient suppliers, film companies, start-ups, universities and institutes we continuously define new processes, explore new concepts, validate new packaging materials and validate innovative technology. By choosing a dialogue with us, you will benefit of a wealth of knowledge and hands-on insights.

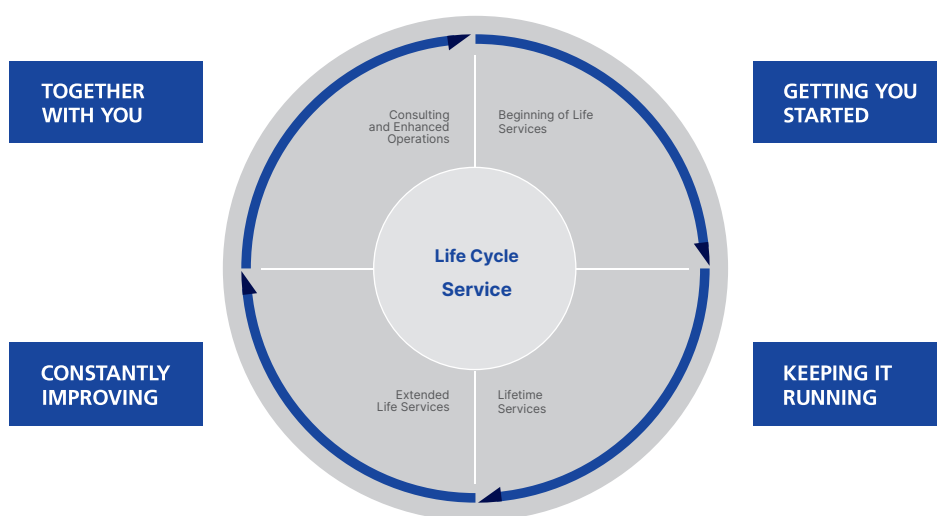
Let's test, remotely

We are always there for you – even at a distance. So, if you can't make it to our Technology Centers in Europe, we'll just do the testing for you. Are you interested to experience how our equipment works? Feel free to contact us.

- Food processing – Bakel, Netherlands; Frisco TX, USA
- Freezing – Richmond, Canada; Bakel, Netherlands
- Slicing and loading – Kempten, Germany
- Thermoforming packaging – Wallau, Germany
- Vertical packaging – Weert, Netherlands

GEA Service - For your continued success

We ensure your continued business success by building, maintaining, optimizing and adapting your production equipment and processes to meet your specific ongoing needs.



GEA specialists maintain and improve the performance of your equipment or line, to maximize processing quality, reliability, efficiency and safety throughout the entire life cycle. We offer flexible service level agreements that can be tailored to match your requirements and budgets. We also offer the option to book single audits, through which our engineers and technicians will carry out a pre-agreed plan, and compile a thorough report. Preventive maintenance keeps lines and equipment safe and efficient, and extends working life to safeguard availability. Upgrades improve performance, reliability and production

capacity. Modernization can save on water and energy usage, and integrating the latest automation and control solutions boosts output and yield, reduces waste and minimizes resource use and the need for manual intervention. We ensure fast and reliable repair services, and our service hotline is available 24/7. We only use genuine replacement parts for maintenance and repairs. All repairs, new configurations or upgrades are tested for safety, quality and performance. And we ensure to have lines running at full speed, and optimal efficiency, as fast as possible.



Overview GEA equipment

Process	Equipment
Grinding	GEA PowerGrind, GEA ComboGrind
Mixing	GEA ProMix, GEA UniMix
Mixing/Grinding	GEA CombiGrind I
Cutting	GEA CutMaster, GEA CutMaster V, GEA CutMaster DUO
Defrosting	GEA ColdSteam M, GEA ColdSteam T
Massaging/Tumbling	GEA ScanMini, GEA ScanMidi
Brine/Marinade Preparation	GEA ScanBrine
Injecting	GEA MultiJector, GEA AccuJector, GEA SuperChill
Tenderizing	GEA MultiCarve
Forming	GEA MultiFormer, GEA FreshFormer, GEA MaxiFormer
Coating	GEA MultiDrum, GEA OptiFlour, GEA CrumbMaster, GEA OptiCoater, GEA TempuDipper, GEA WetCoater, GEA TempuMixer, GEA OptiDipper,
Frying/Oil Treatment	GEA EasyFry, GEA EasyFry XL, GEA Oberlin Oil Filter
Cooking/Roasting/Smoking	GEA CookStar, GEA CookStar Turbo, GEA CookStar In-line Smoking
Freezing	VRT- 4000 Carton Freezer, Fully Built S-Tec Spiral Freezer, A-Tec Spiral Freezer, GEA A - Series Tunnel Freezers, GEA HVF Series Impingement Freezers
Slicing	GEA OptiSlicer, GEA DualSlicer, GEA MegaSlicer, GEA UniSlicer, GEA Interleaver, Folding Device
Loading	GEA ShingleLoader, GEA FlexLoader, GEA Cross-Shingle Conveyor, Robot Loader
Analyzing/Control Systems	GEA OptiScanner, GEA Check 4000w
Thermoforming Packaging	GEA PowerPak PLUS, GEA PowerPak, GEA PowerPak SKIN.50, GEA FoodTray
Marking and Coding Equipment	GEA TiroLabel PLUS
Thermoforming inspection systems	GEA OxyCheck, GEA LeakCheck
Automation Equipment	GEA EasyCheck, GEA CombiPick, GEA PowerGuide, GEA PowerGuide Speed, GEA LineControl
Vertical Packaging	GEA SmartPacker SX, GEA SmartPacker CX

