



Boost the productivity
of your equipment

CONSTANTLY
IMPROVING

Longer life and better hygiene with Endurlon® guiding strips

New for all GEA CookStar spiral ovens



Boost your GEA CookStar productivity

You can now significantly extend the service period of your GEA CookStar oven with GEA's new Endurlon guiding strips. Endurlon lasts up to four times longer than Teflon. It's tougher, with reduced friction and lower wear rate - it all leads to less downtime and improved productivity. What's more, Endurlon is blue, so it is instantly recognizable.

Longer life, less maintenance

The guiding strips support the belt that transports the food products through the CookStar. They are subjected to extreme temperatures and high-speed frictional forces throughout their operating lives. When made from Teflon, the guiding strips wear over time and must be replaced regularly depending on operational factors such as products and ingredients, line set up, temperature and the speed of the belt. This takes the oven out of service for around three days each time. Guiding strips, made from Endurlon, however, will last up to four times longer, reducing maintenance costs and downtime.



Better food hygiene

What's more, Endurlon is available in blue*, which makes it instantly recognizable. Customers with CookStars manufactured before 2011 can also benefit with this upgrade of the change in cross section and Endurlon by modifying the steel strips. This will provide additional hygiene benefits due to lower risks of contamination as well as due to the much more visible blue color of the Endurlon.



Endurlon at a glance:

- Up to four times the operational life of Teflon**
- Better performance at higher oven temperatures
- Reduced risk of contamination from scrapings
- Blue color for easy detection
- New cross sectional shape reduces dirt traps
- Significantly reduced downtime
- Easy to retrofit to most GEA CookStar ovens
- Fast return on investment

Retrofit program to suit any CookStar version

The latest CookStar ovens can be fitted with the new material during scheduled servicing; previous models may also require the guiding rails themselves to be replaced to accommodate the new cross-sectional shape. Get in touch with your GEA service representative to learn more.

Get in touch

We safeguard our customers' investments by constantly looking ahead, modernizing and upgrading equipment and optimizing processes, to meet changing needs and new market demands. We are always working to increase production efficiency and ensure peak performance. Our local offices provide GEA Support around the clock. We are always here to help.

*Due to the nature of the process, Endurlon guiding strips may vary in color between blue-grey and blue, even within a batch. This has no effect on the properties of the material.
**Depends on production process and conditions. Test results by an independent technology test center.
Endurlon is registered as a trademark in several countries worldwide.



We live our values.

Excellence • Passion • Integrity • Responsibility • GEA-versity

“Engineering for a better world” is the driving and energizing principle connecting GEA’s workforce. As one of the largest systems suppliers, GEA makes an important contribution to a sustainable future with its solutions and services, particularly in the food, beverage and pharmaceutical sectors. Across the globe, GEA’s plants, processes and components contribute significantly to the reduction of CO₂ emissions, plastic use as well as food waste in production.

GEA is listed on the German MDAX and the STOXX® Europe 600 Index and also included in the DAX 50 ESG and MSCI Global Sustainability indexes.

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