











CONTROL THE CRUMB

Master your coating process with GEA CrumbMaster Gen 2



Control the crumb

The GEA CrumbMaster Generation 2 is the latest evolution of GEA's trusted in-line crumb coating/breading technology. When developing the CrumbMaster Gen 2, GEA engineers worked closely with leading coating producers. They used their experience gained over 60 years, and with an installed base of over 1500 breading machines operating in 70 countries, to provide exactly what customers want: a more consistent, better-quality product, an improved working environment, less waste and better efficiency.

Master your coating process

The new CrumbMaster Gen 2 is an enclosed machine and so creates up to 90% less dust to avoid contaminating the working environment. It has no loose parts so is easy to operate and clean, handles a wide range of crumb types, and makes sure that you achieve perfect coating, top, bottom and sides, every time. So, whether you are working with poultry, pork, fish, meat, vegetables, or meat-replacement products and with fine, coarse, J-crumbs or specialty crumbs, this touch of GEA genius will help you control the crumb and master your coating process for a happier workforce, satisfied customers and better profits.



Better consistency for continuous product quality

The CrumbMaster Gen 2 is a dedicated machine, built without compromise, to achieve the highest quality coating and breading. The unique design ensures that the crumb spreads evenly to all products, top, bottom and sides, across the entire belt width. Integrated blow-off control and crumb recirculation gently recovers excess crumb to achieve better consistency, more control, less waste and prevent unnecessary contamination of down-stream operations.

- Excellent crumb adhesion and even spread on all products
- Very low crumb breakdown
- Less downstream contamination
- Ingredients level indicator

Flexible and efficient to maximize profits

The key to efficiency is simplicity. The CrumbMaster Gen 2 is intuitive to operate with fast, in-line product changeover, making it flexible for manufacturers that have an extensive range. It's practical, with tool-less adjustment of the machine exterior and simple machine height adjustment. And it's suitable for high-capacity lines running at up to 30 meters/minute.

- Easily adjustable for different types of crumb (fine, course and J-crumbs) and increased product range
- Top and bottom coatings adjusted independently
- Faster in-line crumb discharge for easy switching between recipes and more flexible production planning
- Tool-less adjustment, intuitive operation
- Adjustable machine height



Hygienic design with simple cleaning

The CrumbMaster Gen 2 is an enclosed machine that prevents crumb from contaminating the working environment. The design complies with the most stringent global hygiene regulations, so it's easy to clean and safe. All removable parts are conveniently located on the machine during cleaning.

- Easy access with unique fold-away panels
- Self-draining design, without dead pockets
- Stainless steel drives and motors, sealed bearings and food-safe plastics
- Connects to GEA OptiAir for dust-critical applications
- Enclosed machine, with up to 90% less dust formation









Try before you buy

The GEA CrumbMaster Gen 2 represents the ultimate in breading technology. However, to make sure that the equipment is perfectly compatible with your specific application, you are invited to test the equipment, before investing, either at the GEA Technology Center in Bakel, The Netherlands, or by booking an in-house demonstration. Please contact your local GEA representative for more details.

Optional equipment

GEA supplies a range of optional equipment that helps to make your coating process more ergonomically efficient, reduce downtime and provide a safer, cleaner, more pleasant working environment for your employees.

GEA OptiAir

The GEA OptiAir extracts flour dust from the atmosphere during the breading process and is fully compatible with the GEA CrumbMaster Gen 2. This is essential during dust-critical applications and helps to provide a dust-free working environment for operators. When using OptiAir, cleaning of the machine and surrounding area is quicker, so there's less downtime; water consumption is reduced; and there is less chance of cross-contamination within the factor

















Best performer in the market on ability to process fragile crumbs, sensitive for crumb break.

GEA BreadingFeeder

The GEA BreadingFeeder provides automatic crumb filling for the GEA CrumbMaster to reduce demand on labor and free up operators for managing more machines while keeping the line running. It communicates with the CrumbMaster in real-time for automatic crumb refills. The machine handles fine and coarse crumbs equally efficiently and features a 240-liter hopper. Downtime is minimized by continually refilling the supply hopper in the breading machine. Using the BreadingFeeder also avoids paper bags or pallets from cluttering the area for a safer, more efficient, cleaner working environment.



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Technical data				
Minimum height of the machine (incl. wheels)	mm	2315 mm	2315 mm	2315 mm
Infeed height	mm	1060 +/- 80	1060 +/- 80	1060 +/- 80
Outfeed height	mm	1060 +/- 80	1060 +/- 80	1060 +/- 80
Belt speed min - max	m/min	3 - 30	3 - 30	3 - 30
Wire Mesh belt	mm	2,35 - 12,7 mm (gap 10,35mm)	2,35 - 12,7 mm (gap 10,35mm)	2,35 - 12,7 mm (gap 10,35mm)
Maximum free product space	mm	70	70	70
Minimum product size	mm	16	16	16
Minimum crumbs volume	liter	60	90	150
Nett belt width	mm	400	600	1000
Max. belt load	kg/ lin m	10	15	25
Noise	dB	< 80	< 80	< 80
Total weight	kg	580	690	1030
Dimensions (length x width x height)	cm	263,5x144x231,5	263,5x138x231,5	263,5x179x231,5



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