



GEA MAXIFORMER II - MOST VERSATILE DRUM FORMER

with maximum value and lowest Cost of Ownership

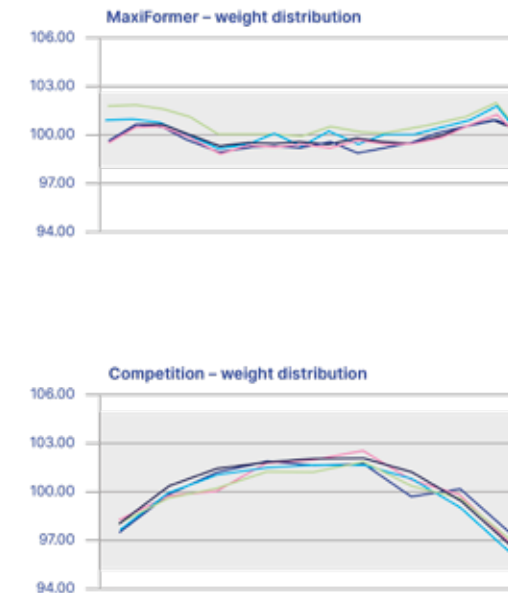
MaxiFormer II

The MaxiFormer II drum former from GEA, inspired by the original, trusted MaxiFormer, provides even better efficiency, performance, consistency, sustainability and control with the lowest Total Cost of Ownership (TCO) on the market. It is an essential asset for any food production facility.

The most versatile drum former in the market

This super-versatile machine forms a wide range of foods including poultry, fish, vegetarian and vegan products, pork, potatoes and even cheese-based mixes that are traditionally hard to form reliably at high speed.

The MaxiFormer II can be relied upon by all food processors. It matches GEA's legendary technological expertise, with delicate handling and intelligent control features, to achieve the ultimate in food production for today's demanding markets.



Better by design

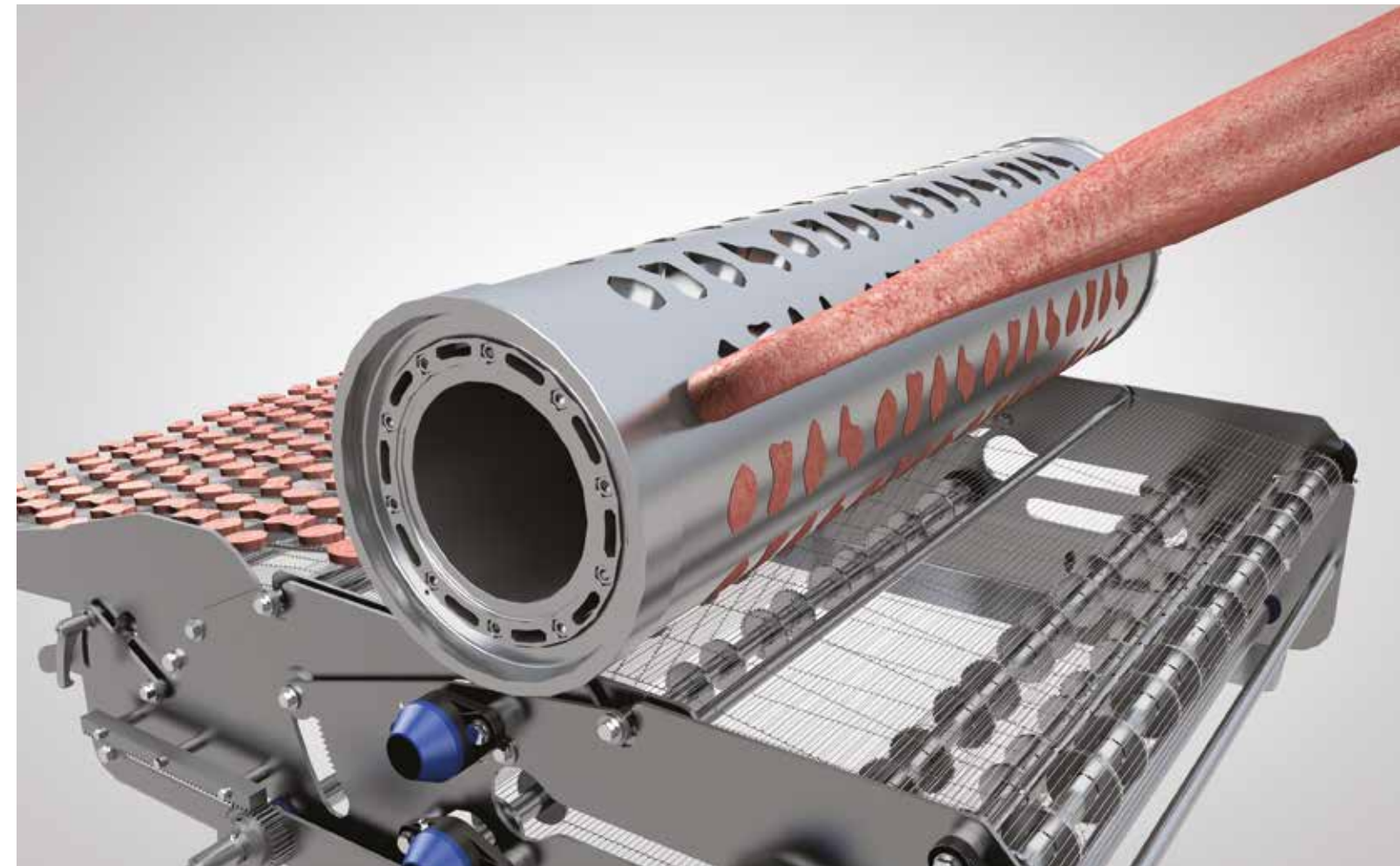
This evolution of the MaxiFormer II is characterized by its robust design, precision engineering and revolutionary contribution to more sustainable production. Its drum can now run continuously for up to 60 hours, at up to 330 strokes/min, without cleaning, for impressive uptime and class-leading productivity.

The patented design has the minimum of components to achieve unwavering reliability and high operational efficiency. The solid steel drum, with effective sealing, is available as 1000mm or 600mm options.

Control and product quality

The MaxiFormer II benefits from the SmartControl HMI advanced control system that provides automated weight reporting for precise monitoring and minimum giveaway. This ensures consistent product quality, uniform weight distribution across the belt width and accurate traceability.

Less giveaway through higher weight accuracy with GEA MaxiFormer's unique filling technology





Real-time informed decisions

GEA Cloud and GEA InsightPartner combine with the GEA MaxiFormer II to digitalize and streamline the machine's operation allowing for data-driven decision making. These real-time operational insights help ensure enhanced security, compliance, and flexibility.



Built for sustainability

When used with the GEA MaxiClean system, users of the GEA MaxiFormer II can save up to 62% of water usage*, most of which is hot water. This optimizes the overall power consumption, chemical usage and disposal costs for a more sustainable production process. The system achieves better cleaning, with the optimal use of resources, and allows longer operational runs between cleaning.



Proactive service for lifetime efficiency

GEA's world-leading after-sales service commits to providing proactive support throughout its equipment's lifetime by forming close partnerships with customers that are focused on achieving their goals. This approach provides 24/7 support, with the ongoing expertise from the whole GEA Group, to ensure peak performance, reliability, maximum uptime and continuous productivity.

Test before you invest

The GEA Technology Center in Bakel, The Netherlands, as well as the one in the US (Frisco) is available to GEA customers to develop, test, and validate new products and applications in a relatively short time and at minimal costs. This accelerates innovation and brings new products to market faster and more profitably.

GEA MaxiFormer II at a glance

- Lowest TCO on the market
- Up to 1,7% lower give away
- Up to 20% operational cost savings
- Reduces water consumption by 62%* (Add Better certified)
- Optimizes power and chemical consumption
- Validated for cheese, vegetables, fish, poultry, pork, potato and hybrid products
- High-speed production up to 330 strokes/min
- Up to 60 hours continuous running without cleaning
- Fully data based and automatic drum cleaning
- 600mm and 1000mm drum options
- 24/7 GEA support

**Figure verified by quality and certification company TÜV in Germany, allowing GEA to award the GEA MaxiFormer II, its own 'Add Better' eco label for sustainability.*

Complete toolkit for safe and efficient handling and operation

In addition to the GEA MaxiFormer, the complete system includes a van pump, a GEA MaxiDrum, GEA MaxiCarriage, GEA MaxiStorage and GEA MaxiClean.

Safe drum handling

The GEA MaxiCarriage enables the used drum to be simply and safely moved from the GEA MaxiFormer to the GEA MaxiClean for fast, efficient cleaning and secure storage. The GEA MaxiStorage can store up to four drums.

Fully automatic drum cleaning for improved product quality and performance

The GEA MaxiDrum, fitted on the GEA MaxiFormer II, has a unique spoke drum design with a more rigid structure that prevents the drum from flexing and ensures consistent filling pressure across its entire width. This allows more accurate filling and achieves a standard weight deviation at least twice as accurate as ordinary systems for 2D and 3D formed products and minimizing product giveaway. Additional drums, with customized 3D or 2D cavities, are available to suit specific needs. “A new exciting development is the MaxiFormer DemoDrum. Created to provide a good solution for easier and faster development of new ideas and applications.



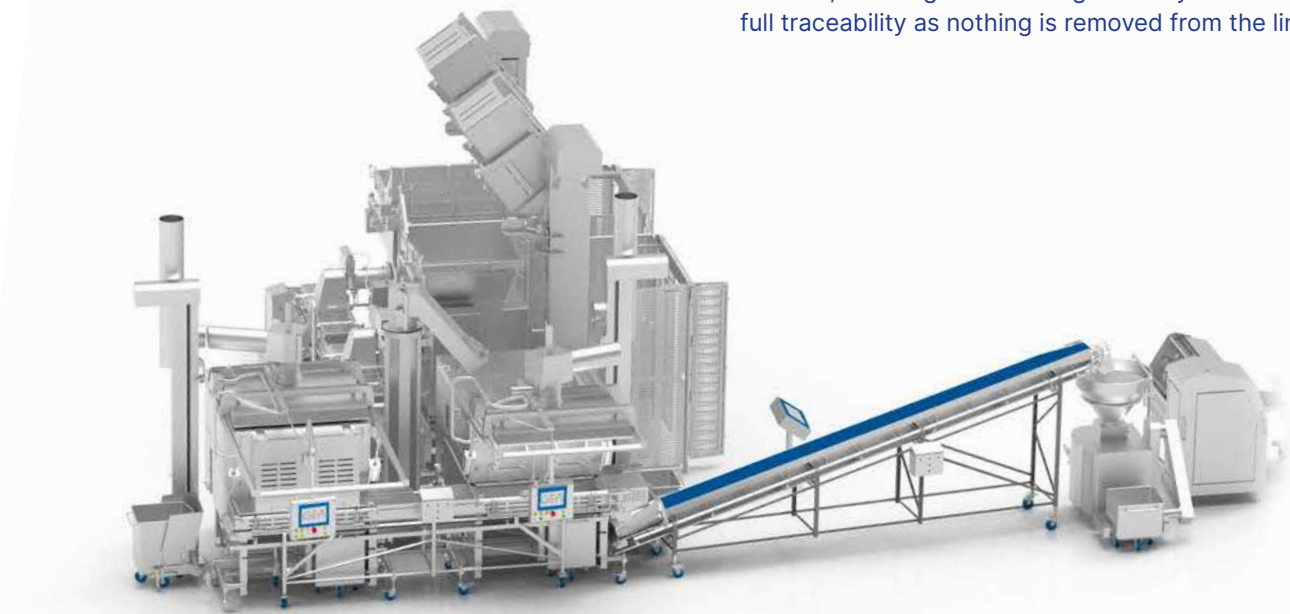
GEA MaxiClean system

Fully automatic drum cleaning for improved product quality and performance

GEA MaxiClean provides intelligent, fast, efficient cleaning of the forming drum to minimize downtime, maximize productivity and allow fast product changeover. The GEA MaxiClean automatically monitors the temperature, flow and pressure of the fluid during cleaning, comparing it with data from a clean drum, running only until the drum is clean and ready for service. Using GEA MaxiClean reduces water consumption by 62% for enhanced sustainability.

It’s all in the mix

Preparation is key when making formed products. The way in which the product is mixed is critical to the success of the forming process. Get it wrong, and productivity will be seriously affected. The mix must be chilled to precisely the right level of crystallization before forming: too little crystallization and the product will be too soft; too much crystallization and the flow of mass will be insufficient.



Once you have made the perfect mix, you’ll need to get it into the former without losing any of that perfection. And as anyone in the industry will tell you, neither trolleys nor cold stores provide a result you can rely on. Batch2Flow eliminates these difficulties by moving the mix seamlessly and rapidly along a conveyor system from the mixers straight into the former. The mixers have special unloading steps to allow controlled portion delivery onto the conveyor.

No energy-consuming cold stores are needed, food waste is avoided, cleaning costs are significantly reduced, and there is full traceability as nothing is removed from the line.

Customer Success Story:

McCain Appetizers Europe

McCain Appetizers Europe, a leader in breaded, frozen snacks, partnered with GEA to address challenges in producing high-volume, cheese-based items while reducing water usage. The GEA MaxiFormer II, equipped with a 1000mm drum and GEA MaxiClean system, delivered a high-speed, high-quality production line that minimizes water usage and downtime. This collaboration highlights GEA’s dedication to creating solutions that meet stringent quality and sustainability standards.

| Product specifications | GEA MaxiFormer 600 | GEA MaxiFormer 1000 |
|------------------------|-------------------------|-------------------------|
| Dimension L x W x H | 2056x1856x2022 mm | 2456x1856x2022 mm |
| Belt width | 600 mm | 1000 mm |
| Max. capacity up to | 330 strokes/minute | 330 strokes/minute |
| Speed | 3 up to 33 meter/minute | 3 up to 33 meter/minute |
| Min. product height | 4 mm | 4 mm |
| Max. product height | 18 mm | 18 mm |



