Fresh Pasta Machinery
Process Lines and Technologies
Fresh Pasta Processing Equipment

A long-time combined experience in pasta manufacturing allows GEA to be one of the leading suppliers of fresh pasta production equipment, providing machines for fresh pasta, frozen food and ready meals. Thanks to its team of engineers and technicians, GEA provides turnkey tailor-made solutions of complete fresh pasta lines. GEA’s machinery cover the entire process: from dough mixing to sheet preparation.

Tailor made approach

Thanks to an integrated and highly specialized supply chain, joining technology, flexibility and reliability all under the same name, GEA can give its outstanding engineering services, all tailor-made to their clients’ requirements. All our technological solutions are characterized by extremely creative and highly personalized projects. Today in fact, in the food industry, excellence is not measured only by the product taste, but also and mainly by the company capability in creating innovation and fulfilling their customers’ continuous demand for new, more efficient and more profitable solutions.
Fresh Pasta Processing Lines

Filled Fresh Pasta
- Single Sheet

Filled Fresh Pasta
- Double Sheet

Gnocchi

Tagliatelle and Lasagne

Precooked Lasagna e Cannelloni
Finished Products

Single sheet: tortellini, cappelletti, ravioli and special shapes

Double Sheet: Squared and Multishape

Short-cut pasta

Lasagna

Tagliatelle

Gnocchi
The best technology for your products

In GEA we take care of all process phases, aiming at transforming every machinery in an innovative technological solution that guarantees results in terms of quality, energetic impact and production capacity.

Dough mixers with premixer
GEA mixing machines feature a premixer that allows to evenly distribute water, eggs, flour and semolina, while avoiding the formation of clumps and minimizing dough heating. This guarantees a superior quality of the dough, with mixing times of at least 12 minutes, allowing the development of a proper gluten matrix, which ensures a better pasta elasticity and overall quality.

Flowmeter for a superior dosage control
Ingredient precision and their control is fundamental in allowing GEA production lines to transform any recipe in high-quality products. GEA fresh pasta machines are equipped with many flowmeters for dosing and weighing of ingredients and fillings.

Compensating system
Equipped on all GEA forming machines, the compensating system maintains a constant pressure during all the forming phases (guaranteeing a higher quality of the filling).

Pumps for every filling
Whether it is hard or soft, GEA pumps allow to manage every kind of filling, both for single and double sheet products. Our solutions maintain the quality of fillings guaranteeing high forming speeds and avoiding product accumulation and production stops.

HE Technology
The HE acronym (high efficiency) identifies all the machines specifically improved to reduce energy waste and footprint while improving the washing phase. High efficiency doesn’t mean energy saving, but it translates in time saving and increasing in productivity which impacts product quality and costs.

Attention to accessibility for cleaning
The care and attention for cleaning is such an important element in our machines that it is one of the starting points when developing new machines and technologies. GEA machines for fresh pasta are all built in stainless steel for better cleaning and durability. The flow of raw materials, dough and product are studied to avoid stagnation. The molds are interchangeable and washable, ensuring top quality shaping.
Dough Mixers

The technology developed by GEA allows to manufacture good quality pasta with every kind of flour to prepare a superior quality dough. In the mixing tank the slowly rotating paddles mix the ingredients until optimal hydration is achieved and the dough is ready for a reliable sheeting process.
Machine designed to mix the ingredients and prepare them for the following process phase.

After manual loading of the raw materials, the mixing process is carried out by a paddled shaft with adjustable paddle inclination for a programmed amount of time. When the mixing is completed, the mixer is turned and discharged.

An opening carter with safety switch facilitates the washing process.

The machine has four wheels for easy shifting. The curved shape of the mixing tank is designed to reduce product stagnation and facilitate overall maintenance.

**Machine Performance**
- Mixing time: 15-20 minutes
- Capacity: 65-100 kg

**Batch standing mixer**

Machine designed to mix the ingredients and prepare them for the next process phase.

After manual loading of the raw materials, the mixing process is carried out by a paddled shaft with adjustable paddle inclination for a programmed amount of time. When the mixing is completed, the mixer is turned and discharged.

The mixing tank is built in stainless steel, with rounded corners to avoid product stagnation. The tank can be lifted and tilted. An opening carter with safety switch facilitates the washing operations.

The structure features four adjustable feet, a platform with safety switch for the vertical movement of the mixer and a raising jack.

**Machine Performance**
- Mixing time: 15-20 minutes
- Capacity: 65-130 kg

**Batch overturning mixer**
Machine designed to continuously dose and mix raw materials in order to prepare a mixture for the machine located downstream.

The GRIM features an automatic dosage of flour (ponderal or volumetric), micro ingredients, and liquids. Water and eggs dosage is carried out with a valve and a flowmeter, both controlled by a PLC.

The machine is usually placed on a stainless steel terrace, which facilitates the discharge and feeding of the following machine. It features a shaft with paddles fixed by a conical joint, and an opening cover for easy access to the mixing vessel, provided with a safety switch. All dosers are customizable in accordance with the desired programme.

The premixer and the high precision dosers guarantee a superior quality of the dough, with mixing times of at least 12 minutes, allowing for the development of a proper gluten matrix, which ensures a better pasta elasticity.

**Machine Performance**
- Capacity 350-1800 kg/h
Machine designed to continuously dose and mix raw materials in order to prepare the dough for the machine located downstream. The GRIM-2 model features two mixing tanks instead of one, increasing the overall machine capacity.

The GRIM2 features an automatic dosage of flour (ponderal or volumetric), micro ingredients, and liquids. Water and eggs dosage is carried out with a valve and a flowmeter, both controlled by a PLC.

The machine is usually placed on a stainless-steel terrace, which facilitates the discharge and feeding of the following machine. It features shafts with paddles fixed by a conical joint, and an opening cover for easy access to the mixing vessel, provided with a safety switch.

All dosers are customizable in accordance with the desired programme.

**Machine Performance**
- Capacity 1200-3000 kg/h
SNT

Dough distribution system

System designed to distribute the mixture to multiple points by means of shuttling containers.

The SNT receives the mixture from one or more mixers and it transfers it to the machines located downstream. The transport is carried out using containers equipped with a lower discharge gate and mounted on a motor-driven system running on rails.

The system features a motor-driven support structure for the container, whereas an encoder controls its position.

The detachable feeding hopper and an optional container lowering system have been designed to easily reach the containers. Moreover, a motor-driven rack opening at the bottom and stainless-steel round tubes guarantee an effective washing process avoiding product stagnation.

**Machine Performance**
- Capacity 35 kg
- 1-3 vessels on the same rail
Sheet Preparation Machines

GEA’S machines combine the continuous production of dough sheets with tradition and heritage, resulting in superior precision and quality of the final product.
Machine designed for the mixing, kneading and extrusion process. The GEA xTru Fresh mixes the main ingredients. Afterwards, the mixture is fed to the extrusion screw, which extrudes short-cut pasta, sheet pasta and lasagna.

The machine is usually placed on a stainless-steel terrace, which facilitates the feeding of the next machine in line. It features a shaft with paddles, fixed using a conical joint instead of screws, and an opening cover for easy access to the mixing vessel, provided with safety switch. A version with total vacuum from premixer from the extrusion head is also available.

The extrusion screw works at low speed (25 rpm) guaranteeing a gentle processing of the product and consequently a higher quality of the pasta. The pasta shape can be quickly changed, thanks to the automatic change of the die.

The structure is entirely build in stainless steel. The cleaning and maintenance of the machine are made easier by an automatic extraction of the extrusion screw.

The machine can be equipped with a cutter for slant cut (penne) or orthogonal cut (tubetti).

Both the extrusion cylinder and the heads are provided with a cooling/heating circuit for temperature control.

GEA xTru Fresh
Continuous automatic press

Machine Performance
- Capacity 80-3,100 kg/h
Extruder producing short-cut pasta, sheet pasta and lasagna.

The machine receives the mixture from the previous machine or from a batch mixer.

When combined with a batch mixing system, the mixture is automatically overturned onto the screw conveying tank.

The extrusion screw works at low speed (25 rpm) guaranteeing a gentle processing of the product and consequently a higher quality of the pasta. The pasta shapes can be quickly changed thanks to the automatic change of the die. The curved shape of the mixing tank is designed to reduce product stagnation and facilitate overall maintenance.

**Machine Performance**
- Capacity 100-500 kg/h
Machine designed to receive the dough and produce 7mm single sheet.

The machine has a “double shoulder” structure on the sides. Both the inner shoulder, in contact with the product, and the outer shoulder are in stainless steel. The inner shoulder is free from mechanical parts as all bearings are mounted in the outer shoulder. This avoids any kind of contact between product and mechanical parts. The mixture receiving hopper can be tilted to give easy access to the rolls assembly for cleaning purposes. The hopper is made of stainless steel and has rounded corners to avoid residues accumulation. The dough is fed to the kneading rolls by a double rotating paddle shaft mounted on the shoulders and driven by the kneading rolls through a series of gears. The kneading unit is composed of three kneading rolls having a lobe profile, where the dough is compressed, and two smooth sheeting rolls which produce a sheet with a uniform thickness. All rolls are made of stainless steel. The kneading rolls and sheeting rolls are driven by the same motor. The machine is completely free from pinions and chains. The Rolls scraper is in foodgrade plastic material.

The rolls protection shells are in stainless steel. They can be easily opened and are equipped with water-tight magnetic safety sensors. The machine features a polished inner face to avoid product stagnation.

Machine Performance
- Capacity 150-600 kg/h
- Sheet width 300-630 mm

SPW

Single sheet kneader sheeter
Machine designed to receive the dough and produce 7mm single sheet.

The machine has a “double shoulder” structure on the sides. Both the inner shoulder, in contact with the product, and the outer shoulder are in stainless steel. The inner shoulder is free from mechanical parts as all bearings are mounted in the outer shoulder. This avoids any kind of contact between product and mechanical parts. The mixture receiving hopper can be tilted to give easy access to the rolls assembly for cleaning purposes. The hopper is made of stainless steel and has rounded corners to avoid residues accumulation. The dough is fed to the kneading rolls by a double rotating paddle shaft mounted on the shoulders and driven by the kneading rolls through a series of gears. Two kneading units, each composed of three rolls with a lobe profile, where the mixture is compressed. Two calibrating units, each composed of two smooth sheeting rolls, which produce a sheet with a uniform thickness. The kneading rolls and sheeting rolls are installed on the same shoulders to obtain two dough sheets at the same time. All rolls are made of stainless steel. Kneading rolls and sheeting rolls are driven by the same motor. The machine is completely free from pinions and chains. Rolls scraper in foodgrade plastic material.

The rolls protection shells are in stainless steel. They can be easily opened and are equipped with waterproof magnetic safety sensors. Polished inner face to avoid product stagnation.

The structure and the kinematics of the kneading rollers do not put stress on the pasta, guaranteeing that the inlet and outlet temperature are the same.

**Machine Performance**
- Capacity 350-600 kg/h
- Sheet width 300-540 mm
The machine receives the dough and it produces 7 mm single sheet pasta.

The SF features three kneading rollers and a pair of calibrating rolls to produce the 7 mm sheet.

The machine features internal shoulders separated by the external ones, in order not to have any contamination of oil and grease with the transmission system. In addition, openable shoulders can be installed to improve the cleaning process. The SF machine internal shoulders are separated by the external ones, in order not to have any contamination of oil and grease with the transmission system. In addition, openable shoulders can be installed to improve the cleaning process.

The structure and the kinematics of the kneading rollers do not put stress on the pasta, guaranteeing that the outlet is at room temperature.

**Machine Performance**
- Capacity 400-1200 kg/h
- Sheet width 800-1200 mm
Designed to mix, prepare the dough and the sheet in one single machine.

The mixer features an automatic dosage of flour (ponderal or volumetric), micro ingredients, and liquids, water and eggs which are controlled by a valve PLC flowmeter.

The machine features a paddle shafts with conic fixing which substitutes the use of screws and an opening top for easy access to the mixing vessel, provided with safety switch.

The structure of the kneader sheeter includes a receiving and feeding tank for the mixture to the next phase, thanks to rotating reels. Featuring three kneading rollers, and a pair of calibrating rollers the machine produces 7mm sheet. The machine features internal shoulders separated by the external ones, in order not to have any contamination of oil and grease with the transmission system. In addition, openable shoulders can be installed to improve the cleaning process.

The structure and the kinematics of the kneading rollers do not put stress on the pasta, guaranteeing that the inlet and outlet temperature are the same.

The MKS is a great solution thanks to its contained price and dimensions, grouping two processes in one single machine.

**MKS**

**Mixer kneader sheeter**

**Machine Performance**
- Capacity: 150-800 kg/h
- Sheet width: 300-1200 mm
Machine designed to receive the sheet from the previous machine (GE, SPW, SPTW) and take it to the desired thickness. It is dedicated to nest, tagliatelle and lasagna lines.

On the calibrators there is always a centralized system to control the sheet thickness. The machine features four adjustable feet to check for sheet thickness.

The LSC-LDC is fully washable thanks to its stainless-steel components.

An optional sheet before-incision group can be added.

The Calibrating roller’s main strength is the ability to keep the thickness checked in the middle and on the edges always between + or – 0.05 mm.

Machine Performance
- Capacity 150-1200 kg/h
- Sheet width 300-1200 mm
Forming Machines

Our technology allows the production of all the typical pasta shapes with high-speed forming machine with quick die change and complete wash down. They’re suitable for the production of single and double sheet finished products with hard and soft fillings. It could be combined with different filling pumps: lobe, paddle and screw.
GEA FreshPasta Former 1 C540B

Single sheet forming machine

Single sheet forming machine designed for products like single sheet cappelletti and ravioli. The GEA FreshPasta Former 1 C540B receives the sheet from the previous machine, reducing the thickness to the desired size. The mold cuts the sheet with the chosen shape, the filling is dosed for every cut. A system of knurling rollers and forks will close the product according to the desired shape.

A scrap cutter system cuts the sheet resulting from the forming phase in small pieces and it takes them out.

The GEA FreshPasta Former 1 C540B features a double calibrating group and the second one is equipped with central control of thickness. In order to improve machine management, a feeding belt connects the calibrating group with the mould. The HMI interface and the electrical panel are placed in the machine’s proximity.

With the new separated screw pump PRC.104, the GEA FreshPasta Former 1 C540B features an improved management of fillings. Thanks to the speed controlled via PLC and the machine’s compatibility with Toresani molds, the new forming machine allows to easily change fillings, with the possibility to use both soft and hard ones. The pump, built in stainless steel, and the screw, in food grade plastic, are entirely accessible to perform complete washing.

The attention to fillings is reflected also in the loading process: thanks to a frontal hopper, the operator can load the filling with ease, in compliance with all safety measures.

Thanks to an improved conveying belt, mould interchangeability and start-up of the machine are facilitated. The updated carters and a new HMI panel, improved in size and performance, guarantee higher safety standards and ergonomics. With the new scrape cutter product stagnation is reduced to the minimum and cleaning operations can be carried out more easily.

Machine Performance
- Cruising speed: 160 strokes/min (ravioli)
- Sheet width: 540 mm
- Final product thickness: 0.5-1.5 mm
GEA FreshPasta Former 1 C540

Single sheet forming machine

Single sheet forming machine designed for products like single sheet cappelletti and ravioli.

The machine receives the sheet from the previous machine, reducing the thickness to the desired size. The mold cuts the sheet with the chosen shape, the filling is dosed for every cut and so a system of knurling rollers and forks will close the product according to the desired shape.

A scrap cutter system cuts the sheet resulting from the forming phase in small pieces and it takes them out.

The machine features a double calibrating group and the second one is equipped with central control of the thickness.

In order to improve machine management, a feeding belt connects the calibrating group with the mould.

An alternating screw pump doses the filling process, allowing to synchronize the filling in the product without deteriorating its quality.

Mould with desmodromic camshafts enables the machine to perform more efficiently in terms of moulding speed and precision. Forks with independent rack allow for a reduction of the amount scrapes produced.

Automatic timing of the mould and quick mould change (5 minutes).

The GEA FreshPasta Former 1 C540 features a compensating piston, which maintains a constant pressure during all the forming phases (guaranteeing a higher quality of filling).

The machine is entirely washable, thanks to its stainless-steel components. The scrape cutting is placed on an extractable carriage in order to facilitate the washing process. Moreover, all the procedures involved in mould change and machine washing can be carried out without the need of tools.

Machine Performance

- Cruising speed: 200 strokes/min (ravioli)
- Sheet width 540 mm
- Final product thickness 0.5-1.5 mm
Machine exclusively designed to form tortellini.

It receives the sheet from the previous machine, reducing the thickness to the desired size. The mold cuts the sheet with the chosen shape, the filling is dosed for every cut and so a system of knurling rollers and forks will close the product according to the desired shape.

A scrap cutter system cuts the sheet resulting from the forming phase in small pieces and it takes them out.

Machine Performance
- Sheet width 540 mm
- Final product thickness 0.8-1.3 mm

The machine features a double calibrating group and the second one is equipped with central control of the thickness and a screw pump is mounted on board. The tortellini mould is integrated with the machine.

Made in stainless steel, thanks to cam moving groups protected by a stainless steel box, the mould is easily washed. In addition, this enables the machine to achieve high forming speed, more forming speed and less scrapes. Moreover, the scrape cutter is placed on an extractable carriage in order to facilitate the washing process.
Machine designed for single sheeting forming of all fresh pasta formats.

The GEA FreshPasta Former 1 TC540 receives the sheet from the previous machine and it reduces its thickness to the desired amount. The mold cuts the sheet with the chosen shape, the filling is dosed for every cut and so a system of knurling rollers and forks will wrap the product around a dedicated pin for tortellini and close it according to the desired shape.

A scrap cutter system cuts the sheet resulting from the forming phase in small pieces and it takes them out.

The machine features a double calibrating group and the second one is equipped with central control of the thickness.

In order to improve machine management, a feeding belt connects the calibrating group with the mould, and a screw pump is mounted on board.

An HMI interface and an electric panel are placed in the machine’s proximity.

The GEA FreshPasta Former 1 TC540 is the only machine which can work with all kinds of pasta formats and their moulds.

Made in stainless steel, thanks to cam moving groups protected by a stainless steel box, the mould is easily washed. In addition, this enables the machine to achieve high forming speed, more forming speed and less scrapes. Moreover, the scrape cutter is placed on an extractable carriage in order to facilitate the washing process.

The machine is completely washable, thanks to its stainless-steel structure. Moreover, the scrape cutter is placed on an extractable carriage in order to facilitate the washing process.

**Machine Performance**

- Cruising speed 110 strokes/min (tortellini), 150 hit/min (stapled), 150 hit/min (ravioli)
- Sheet width 540 mm
- Final product thickness 0.5-1.5 mm
Machine designed to form double sheet ravioli.

The GEA FreshPasta Former 2 R540 receives the sheet from the previous machine and it reduces its thickness to the desired amount.

The mould doses the filling in the product, a forming roller seals it inside the two sheets and a cutting roller defines the shape of the final product.

The machine features a double calibrating group, each one equipped with centralized regulation.

According to the customer’s needs, the electric panel, can be installed in the machine’s proximity or remotely.

The pump connection can be done with lobes, paddles or screw, according to the filling to dose.

The machine can handle different kinds of fillings: with rods or continuous casting, with 95% of humidity, with pieces up to 20mm in dimension.

Possibility to realize moulds with single and double pocket to get more than 70% of filling.

The GEA FreshPasta Former 2 R540 features a compensating piston, which maintains a constant pressure during all the forming phases, ensuring a higher quality of the filling.

The machine is completely washable, thanks to its stainless-steel structure.

Moreover, all the procedures involved in mould change and machine washing can be carried out without the need of tools and the automatic timing of the mould and quick mould change (5 minutes), guarantee time saving.

Machine Performance

- Cruising speed 120/180 hit/min (ravioli)
- Max. speed 250 strokes/min
- Sheet width 540mm
- Final product thickness 0.8-1.6 mm
Machine designed to form double sheet ravioli.

The GEA FreshPasta Former 2 R300 receives the sheet from the previous machine and it reduces its thickness to the desired amount.

The mould doses the filling in the product, a forming roller seals it inside the two sheets and a cutting roller defines the shape of the final product.

The machine features a double calibrating group, each one equipped with centralized regulation, two feeding belts and an electric panel installed in machine proximity.

The pump connection can be done with lobes, paddles or screw, according to the filling to dose.

The machine can handle different kinds of fillings: with rods or continuous casting, with 95% of humidity, with pieces up to 20mm in dimension.

The GEA FreshPasta Former 2 R300 features a compensating piston, which maintains a constant pressure during all the forming phases, ensuring a higher quality of the filling.

The machine is completely washable, thanks to its stainless-steel structure.

Moreover, all the procedures involved in mould change and machine washing can be carried out without the need of tools and the automatic timing of the mould and quick mould change (5 minutes), guarantee time saving.

**Machine Performance**

- Cruising speed 120/180 hit/min (ravioli)
- Max. speed 250 strokes/min
- Sheet width 300mm
- Final product thickness 0.8-1.6 mm
**TSRW**

Scrape cutting group

Machine designed for scrape cutting, which can be paired with double sheet forming machine.

It receives the scrapes from the previous machine and it cuts them longitudinally and transversally, before unloading them on the next machine in line. The scrapes are cut 20x20 mm in order to be easily reused for mixing.

**Machine Performance**
- Max. sheet width 540mm

The TSRW features sheet loading belt, longitudinal cutting rollers, a transversal multiblade shear and a conveying hopper to the next machine.

It is completely washable and fully openable, in addition to having a stainless-steel structure.

**CSF**

Folding pasta for cannelloni

System designed to fold pasta around the pre-dosed filling to form cannelloni.

It is composed of a dosing system with multiple channels and pasta folding and shape maintenance systems of the cannellone. The dosing system features a DIN connection, a product collector for distribution and valves to regulate the quantity of the filling.

After the filling is dosed on the flat sheet, the folders wrap the pasta around the filling, with maintenance systems allowing the cannellone to maintain its shape. The folders and the maintenance systems are fixed on manually adjustable systems.

The Folding Pasta for cannelloni performs perfectly on filling distribution and sealing of the cannellone. Thanks to its stainless steel structure, the machine is completely washable.

**Machine Performance**
- Diameter of cannelloni 25-40 mm
- Number of channels 3-12
Filling & Dosing Pumps

GEA’S machines combine the continuous production of dough sheets with tradition and heritage, resulting in superior precision and quality of the final product.
PRL

Lobe pump

Machine designed to dose soft fillings with a lobe pump. The filling is loaded on the hopper, where a rod breaker system pushes the filling towards a screw feeds the lobes placed below. The lobes are pulled thanks to a gearmotor controlled with inverter which doses the product on the next machine in line.

In order to ease the washing process, the machine presents different features. It has a stainless steel structure, a safety top grid hinged, a stainless steel hinged hopper, a rotating system with scraper to ensure product removal from the inside walls of the hopper, removable pushing screw, and helicoidal dosing lobes in detectable plastic which resets the pulsation of doses of the pump. The frame is equipped with wheels to facilitate the movement of the machine.

The PRL can work with soft fillings with humidity going from 45% to 70%.

Machine Performance
- Production capacity 100-500 Kg/h

PRC

Screw pump

System designed to dose hard fillings through screw pump. The filling is loaded on the hopper and a rotating reel feeds the dosing screw, which is pulled by gear motor, doses the product on the next machine in line.

From a structural point of view, the machine features a safety top grid which is removable in order to ease the cleaning operations. The dosing screw is in plastic material, while the tank is in stainless steel, which eases the washing process. The supporting frame is equipped with wheels to facilitate the movement and placement of the machine.

The PRC can work with hard fillings with humidity going from 35% to 50%.

Machine Performance
- Production capacity 100-400 Kg/h
PRP

Paddle pump

Machine designed to dose creamy fillings with a lobe pump. The filling is loaded on the hopper, where a rod breaker system pushes the filling towards a screw which feeds the lobes placed below. The lobes are pulled thanks to a gearmotor controlled with inverter which doses the product on the next machine in line.

In order to ease the washing process, the machine presents different features. It has a stainless steel structure, a safety top grid hinged, a stainless steel hinged hopper, a rotating system with scraper to ensure product removal from the inside walls of the hopper, removable pushing screw, paddle in plastic material, cam for paddle movement in stainless steel. The frame is equipped with wheels to facilitate the movement of the machine.

The PRP can work with creamy fillings with chunks up to 15mm in size and with humidity going from 60% to 95%.

Machine Performance

- Production capacity 100-600 kg/h
Cooking lines

Lines that take advantage of heated water to cook the immersed product coming from the previous process phase. The lines include cooling and washing machines before preparing the product for packaging.
Water cooker

Machine composed of a conveying belt that brings the product inside a cooking tank containing heated water, with the possibility to regulate its temperature. It is used to cook and increase product humidity.

The machine structure consists of an isolated tank that contains cooking water, inclined on a specific point for complete drain. A top thermal panel insulated is equipped with extraction hoods on both sides.

The water is brought to the right temperature thanks to the heating system which operates using an external heat exchanger steam/water, controlled through modulating valve managed via PLC.

The cooking water is recirculated through a pump that distributes it on the whole belt surface through a regulating spray system. Possibility to have the cooking zone block (to remove superficial starch) integrated on the cooker.

The level of cooking water is maintained thanks to PLC.

It is possible to use a counter-belt equipped with flights to maintain the floating products in immersion and ensure a more efficient cooking.

The adjustable jets prevent product stickiness and maintain the water temperature constant on the whole machine width and length (+/- 1°C).

In order to regulate the product cooking, it is possible to modify:
- cooking time
- water temperature
- increase/decrease remixing.

The cooker opening happens through an automated multilayer system, which allows the belts to distance themselves and from the panel, giving maximum accessibility for the washing process.

A panel and belts lifting system facilitates the accessibility during the washing phase. In order to ease the washing process, the machine features a stainless-steel structure and rinsing ramps to reduce machine washing time. The entire structure is designed to guarantee high accessibility and facilitate the washing operations, avoiding product stagnation.

The water level is controlled through PLC.

Optional
- The starch controlling system present in the cooking valve increases final product quality and optimizes the water overflow allowing to reduce water waste.
- Re-use of washing water to maintain the level of cooking water. It brings it to an inferior water waste and it recollects the heat released from the product during the washing phase.

Machine Performance
- Belt width 750-1200 mm
- Cooking length 3-25 m
- Number of belts Up to 2
Machine composed of a conveying belt that brings the product inside a cooking tank containing heated water, with the possibility to regulate its. It is used to cook and increase product humidity.

The machine structure consists of an isolated tank that contains cooking water, inclined on a specific point for complete drain. A top thermal panel isolated is equipped with extraction hoods on both sides.

The water is brought to the right temperature thanks to the heating system which operates using an external heat exchanger steam/water, controlled through modulating valve managed via PLC.

The cooking water is recirculated through a pump that distributes it on the whole belt surface through a regulating spray system. Possibility to have the cooking zone block (to remove superficial starch) integrated on the cooker.

The level of cooking water is maintained thanks to PLC.

Possibility to use a combination of three belts for product cooking. The first and the second use the jetted mixing water and the third works via immersion.

The adjustable jets prevent product stickiness and maintain the water temperature constant on the whole machine width and length (+/- 1°C).

In order to regulate the product cooking, it is possible to modify:

- cooking time;
- water temperature;
- increase/decrease remixing;

Act on the water level in order to increase/decrease the actual belt length in immersion, which leads to have a constant production speed working only on the total cooking length.

The cooker opening happens through an automated multilayer system, which allows the belts to distance themselves and from the panel, giving maximum accessibility for the washing process.

In order to ease the washing process, the machine features a stainless-steel structure and rinsing ramps to reduce machine washing time. The entire structure is designed to guarantee high accessibility and facilitate the washing operations, avoiding product stagnation.

The water level is controlled through PLC, positioned with a valve that is controlled via PLC on the bottom of the tank, allowing to continuously remove the starch deposit on the bottom.

Optional

- The starch controlling system present in the cooking valve increases final product quality and optimizes the water overflow allowing to reduce water waste.

- Re-use of washing water to maintain the level of cooking water. It brings it to an inferior water waste and it recollects the heat released from the product during the washing phase.

Machine Performance

- Belt width 750-1200 mm
- Cooking length 3-25 m
- Number of belts 2-3
Machine designed to block the cooking process, cool the product and remove superficial starches.

The WZ is composed of a conveying belt and it features a bottom water tank divided in two parts which allows for the recycling of sprayed water. On the top it features spraying ramps controlled with a dedicated flow switch and regulating valve. The product is transported by the belt, the water is sprayed on the product and then it is gathered and re-sprayed on the charging zone.

From a structural perspective the inclined conveying belt is made with plastic material and controlled through inverter, while the top closing hinged covers can be opened to facilitate internal inspections and cleaning operations. Moreover, the machine is in stainless steel allowing for complete washing.

Thanks to the recycling system the WZ has low water consumption but it retains the ability to cool the product down to 25°C.

**Machine Performance**
- Belt usable width 750-1200 mm
- Washing length 2.5 m
Machine designed to immerse the product in water in order to cool it.

The RF is composed of a conveying belt which brings the product inside a water tank which contains a cool water with fixed temperature.

From a structural perspective, the conveying belt is made with plastic material and it features upturned sides to contain the product, while the top panel is in stainless steel. The insulated tanks containing water is inclined in one point to allow for water draining. The cooling system utilizes water that is cooled thanks to an external heat exchanger glycolyzed water/water, which is controlled through a modulating valve managed via PLC. The cooling water is recycled through a pump that distributes it on the whole surface with a system of adjustable sprays, guaranteeing a uniform cooling of the product. The cooling water level is maintained via PLC.

In order to regulate product cooling, it is possible to adjust: cooling time, water temperature, remixing by increasing or decreasing it.

The opening of the cooler happens through an automatic multilayer system which allows to distance the belt from the panel, giving high accessibility for washing. Moreover, the machine is in stainless steel, to ease the washing process and it features a rinsing ramp for the belt to reduce washing time.

The entire structure is designed to avoid any product

Machine Performance
- Belt usable width: 1000-1200 mm
- Cooling length: 3.6 m
Thermal Treatment equipment

Thermal treatments for fresh pasta are divided into pasteurization, drying and cooling. Respectively they allow to reduce the bacterial count, to dry the surface of the product after the pasteurization process and finally to cool down the output to proceed to the packaging phase.
Pasteurizer performing a steam jet to reduce the bacterial presence in the treated products.

A belt brings the product inside the treatment chamber and two ramps, above and below the belt, distribute the steam with jet system across the entire surface which is going to be treated.

Some vapor hoods placed on the sides of the covering panel extract the steam and they remove it when exiting from the treatment chambers.

Internal structure of the treatment chamber with circular sections to block product stagnation and ease the washing phase.

The top panel is isolated with stone-wool and it is openable, allowing for easy access to the inside of the pasteurizer.

Bottom panel to collect condensed water and drain it externally.

The steam jet is controlled through a modulating valve inside the pasteurizing chamber.

The machine features external hoods integrated in the panel for the extraction of exceeding steam and a belt in modular plastic.

The key features of the PV are enabled by its progressive ramps for steam jetting, the independent control of the top and bottom ramps and by the laminar flow extraction hood.

Compared to the other pasteurizers on the market, the PV register a steam waste reduced by 50%, ensuring a steam jet of 0.5 kg steam/kg.

The machine is completely washable, thanks to its stainless-steel structure.

Machine Performance
• Belt usable width 750-1500-2000 mm
• Pasteurizing chamber length 3-25 m
PV HE

High Efficiency Pasteurizer

Pasteurizer performing a steam jet to reduce the bacterial presence in the treated products.

A conveying belt brings the product inside the treatment chamber and two ramps, above and below the conveying belt, distribute the steam with jet system across the entire surface which is going to be treated.

Some vapor hoods placed on the sides of the covering panel extract the steam and they remove it when exiting from the treatment chambers.

Internal structure of the treatment chamber with circular sections to block product stagnation and ease the washing phase.

The top panel is isolated with stone-wool and it is openable, allowing for easy access to the inside of the pasteurizer.

Bottom closing inclined tank to collect condensed water and drain it externally.

The Pasteurizer’s high efficiency is given by its structural components, which include:

- Compact treatment chamber
- Irradiating plate on the whole pasteurizing surface
- Front and back ramps with independent control
- Extracting hood laminar flow
- Bottom isolating tank with stone-wool.

These components allow to reach a steam jet emission of 0.27 kg steam/kg, meaning a 50% steam saving compared to a standard Pasteurizer and a striking 75% with respect to the other pasteurizers in the market.

With the same pasteurizing surface, the High Efficiency model registers a 30% increase in production capacity compared to the Standard one.

The machine is entirely washable, thanks to its stainless-steel structure. Easy access is given by a level opening system, which widen the space between panel and the irradiating plate and it lifts the belt from the sliding surface.

An optional jet steaming combined with hot water can be added, in order to have the product precooked.

**Machine Performance**

- Belt usable width 750-1500-2000 mm
- Pasteurizing chamber length 5.25 m
Drying Zone

Machine designed to dry the product on its surface. It is usually placed after the pasteurizer to dry the product with hot air, with a customizable humidity percentage. It is constituted of a single treatment belt that feeds the product while the two ventilation systems dry it superficially. Once the product exits the pasteurizer it is humid on the surface and the Drying Zone allows to dry it and prevent that the products stick to one another.

Internal structure of the machine with circular section to avoid product stagnation and ease the washing process.

Two ventilation systems place below and under the belt, made of battery with steam smooth tubes and ventilators controlled by inverter.

Extracting system for humid air through a ventilator controlled via PLC.

In order ease the washing process, the machine features a stainless-steel structure and rinsing ramps to reduce machine washing time. The bottom panel is inclined on the sides to drain washing water. Openable lateral panels hinged for accessibility. Thanks to peripheral eaves washing water can be collected in different points.

**Machine Performance**

- Usable belt width 750-1500-2000 mm
- Drying chamber length 3.6 m
Machine designed to dry the product on its surface.

It is usually placed after the pasteurizer to dry the product with hot air, with a customizable humidity percentage. It is constituted of a single treatment belt that feeds the product while the two ventilation systems dry it superficially. Once the product exits the pasteurizer it is humid on the surface and the Drying Zone allows to dry it and prevent that the products stick to one another.

Internal structure of the machine with circular section to avoid product stagnation and ease the washing process.

The upper ventilation system is composed of battery functioning with steam and ventilators controlled by inverter for the heating of the water used during the treatment.

The bottom ventilation system is made of battery functioning with freon/glycolized water and ventilators controlled by inverter to monitor humidity in the air.

In order ease the washing process, the machine features a stainless-steel structure and rinsing ramps to reduce machine washing time. The bottom panel is inclined on the sides to drain washing water. Openable lateral panels hinged for accessibility. Thanks to peripheral eaves washing water can be collected in different points.

Differing from the standard version, the HE features a ventilating system equipped with a condensation system to monitor more accurately air humidity. This allows to have a greater control on the quality of the finished product.

**Machine Performance**

- Belt usable width 1500-2000 mm
- Drying chamber length 5-8 m
Machine designed to dry the product surface and remove some humidity points to lower the water activity and increase the product shelf life.

It is usually placed after the pasteurizer to dry the product with hot air, with a customizable humidity percentage. It is constituted of a single treatment belt that feeds the product while the two ventilation systems dry it superficially. Once the product exits the pasteurizer it is humid on the surface and the Predryer allows to dry it and prevent that the products stick to one another.

The ventilation system is composed of a battery functioning with steam and ventilators controlled by inverter for the heating of the water used during the treatment. The humid air extraction system managed via PLC.

The treatment plans are independently controlled each by their own inverter, in order to have a more flexible regulation.

In order ease the washing process, the machine features a stainless-steel structure and rinsing ramps to reduce machine washing time. The bottom panel is inclined on the sides to drain washing water. Openable lateral panels hinged for accessibility. Thanks to peripheral eaves washing water can be collected in different points.

**Machine Performance**
- Number of belts 3-5
- Belt width 1500-2000 mm
- Drying chamber length 4.8 m
Machine designed to cool the product and take it to the desired packaging temperature.

The F – Cooler features conveying belts that transport the product while a ventilation system cools it down.

The ventilation system is made of battery functioning with freon/glycolyzed water and ventilators controlled by inverter for air cooling (the 6 meter version has 2 ventilation systems).

The machine features a collecting surface that can accumulate up to 20 minutes of production if necessary, maintaining the product inside the cooler at constant temperature and in clean environment, always optimizing treatment times to maximize energetic efficiency.

In order ease the washing process, the machine features a stainless-steel structure and rinsing ramps to reduce machine washing time. The bottom panel is inclined on the sides to drain washing water. Openable lateral panels hinged for accessibility. Thanks to peripheral eaves washing water can be collected in different points.

**Machine Performance**

- Number of belts 3-6
- Belt width 1500-2000 mm
- Cooling chamber length 4-12 m
Machine designed to cool the product and take it to the desired packaging temperature.

The F – Cooler HE features conveying belts that transport the product while a ventilation system cools it down.

The ventilation system is made of battery functioning with freon/glycolyzed water and ventilators controlled by inverter for air cooling (the 6-meter version has 2 ventilation systems).

The machine features a collecting surface that can accumulate up to 20 minutes of production if necessary, maintaining the product inside the cooler at constant temperature and in clean environment, always optimizing treatment times to maximize energetic efficiency.

In order ease the washing process, the machine features a stainless-steel structure and rinsing ramps to reduce machine washing time. The bottom panel is inclined on the sides to drain washing water. Openable lateral panels hinged for accessibility. Thanks to peripheral eaves washing water can be collected in different points.

The High Efficiency version is characterized by a dedicated structure, designed to avoid any product stagnation, thanks to the circular section found in the internal structure.

**Machine Performance**
- Number of belts 3-6
- Belt width 1500-2000 mm
- Cooling chamber length 4-12 m
Spiral Cooler

Machine designed to cool the product and take it to the desired packaging temperature.

The Spiral Cooler features conveying belts that transport the product while a ventilation system cools it down, thanks to the internal structure characterized by the spiral, with circular sections to prevent product stagnation and ease the washing process. The spiral belt allows to cool the product and take it up to facilitate the packaging process.

The ventilation system is made of battery functioning with freon/glycolized water and ventilators controlled by inverter for air cooling (the 6-meter version has 2 ventilation systems).

In order ease the washing process, the machine features a stainless-steel structure and rinsing ramps to reduce machine washing time. Openable lateral panels hinged for accessibility. The entire structure is designed to guarantee high accessibility and facilitate the washing operations, avoiding product stagnation.

The air flows are optimized to guarantee equal temperature in the whole spiral length.

It is possible to use belts with reduced curve in order to decrease the spiral footprint.

**Machine Performance**
- Number of belts 3-6
- Belt width 1500-2000 mm
- Cooling chamber length 4-12 m
Cutting equipment

Machines dedicated to the longitudinal and transversal cutting of fresh pasta formats, such as flat pasta, cannelloni or tagliatelle. GEA’s engineers have developed machines that perform precise and automatic cutting, guaranteeing quick and easy change of formats.
Lasagna Cutter

System designed to cut cooked flat pasta or cannelloni, using a chasing blade with brushless control, synchronized via PLC.

The machine is in stainless steel, while the blade is in plastic material and it features springs to regulate the cutting pressure. This high frequency cutting system ensures no product damage, which is particularly relevant for cannelloni.

Thanks to its stainless steel structure, it is easily washable.

**Machine Performance**
- Blade usable width 600-1200 mm
- Cutting performance 120/min
Cutting system designed for tagliatelle, composed of a series of cutting group with proper width that cut the pasta longitudinally, which is then transferred to the rotating shear for the transversal length of the cut. The TLT performs automatically precise and easy change of format.

From a structural perspective, the machine features a supporting chart for cutting groups in stainless steel and scrapers, pulling gearmotor for the cutting groups via stainless steel gears. The TLT is controlled by inverter to control the speed of sheet cutting. The transversal cut is controlled and synchronized by inverter and fixed on the gearmotor. A shear group with rotating blade and counter roll, managed by gearmotor which receives the cutting signal from the PLC. The safety perimetral carter are openable.

The machine features a stainless steel structure, which eases the washing process.

In addition, it is possible to add some optional features, such as:

- Possibility to have an automatic shape change
- System for nest formation: the hopper conveys the tagliatelle to the forming tubes. These have a tangential injection of compressed air to fold the tagliatelle on nests. The final part is composed of containing cylinder produced with automatic up & down movement to maintain the shape on the bottom conveying system.

**Machine Performance**

- Sheet width 300 – 1200 mm
- Standard chart with room for 3 cutting groups
- Optional Room for 4 or 5 cutting groups
- Cutting width 1,2-40 mm
- Sheet speed arrival 1-20 m/min
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GEA is one of the largest technology suppliers for food processing and a wide range of other industries. The global group specializes in machinery, plants, as well as process technology and components. GEA provides sustainable solutions for sophisticated production processes in diverse end-user markets and offers a comprehensive service portfolio.

The company is listed on the German MDAX (GtA, WKN 660 200), the STOXX® Europe 600 Index and selected MSCI Global Sustainability Indexes.