Inspiring food solutions
GEA Food Processing and Packaging Equipment
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.

**Passion. Performance. Reliability.**

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.

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.
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.

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

Mixing Equipment

- Multi-purpose mixer for emulsions, wiener, 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
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

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

Emulsifying Equipment

- Continuously produces fine and coarse sausage emulsions as well as pork skin emulsion for bulk and/or just-in-time batch production
- Automated knife adjustment lowers running costs
- Cassette mounted double- and triple-knife sets for fast changeover
- Range of pumps and silos for high- and low viscosity products
- Hard particle removal
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.

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

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
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

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

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.

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 MultiFormer](image)

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 OptiFlour® & OptiAir](image)
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

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

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
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

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

Grilling Equipment

- Excellent process flexibility through modular design
- High output/performance ratio and contact cooking, on both sides
- Improved overall yield: sealing off the product surface
- Wide application window

GEA EasyFry XL & GEA Oberlin Oil Filter

3rd generation GEA CookStar®

GEA TwinGrill
Slicing & loading equipment - cutting-edge success

To ensure you get the best out of your product in terms of yield, slice quality, weight consistency and presentation, GEA provides an extensive range of Slicing, Loading, Packaging and complete Line Solutions. To meet your needs, we first establish your performance versus capacity focus based on the number and types of product you produce, the volumes demanded and the required level of operational flexibility. These criteria determine the choice of equipment and GEA can ensure the right set-up due to having a wide range of equipment in their portfolio.

Slicing Equipment

- High performance slicers with two independent drives
- 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

- 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

- 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
Analysis & Control Systems

- 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

Blade Technology

- Original GEA Slicer blades = verified quality, perfectly balanced and adapted to machine and application
- 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
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

Add-on Options

- 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
Thermoforming equipment - 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 packaging equipment offers efficiency, speed and reliability. Since consumer buying decisions rely on the appearance of the packed product, GEA also supplies peripheral equipment such as labellers, printers and end-of-line equipment. To improve attractiveness and shelf life of your product, pack it with GEA.

GEA PowerPak PLUS

Setting the new standard in thermoforming
GEA PowerPak PLUS opens new possibilities in thermoforming thanks to a wealth of technical innovations. New features make the customer’s job easier, which means more efficiency, improved package 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 ST

À la carte packaging solutions
The GEA PowerPak embraces an abundance of packaging types in a single machine. The application range spans sliced cheese and sausage, cuts and portions, pastries, pasta, ready meals and vegetarian products. Designed for maximum diversity GEA PowerPak thermoformers produce MAP and vacuum packs as well as skin and steam evacuation options, topforming packs with an inline formed lid and shrink packs.
GEA DeltaPak

The right package - always
The GEA DeltaPak is available in three models: one featuring a pure MAP system, one with a pure vacuum system, and one that can handle both technologies. This gives you the freedom to choose the flexibility of your packaging solution based on your own individual needs.

GEA OxyCheck

- 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

End-of-Line Automation Equipment

- Saves labor and energy costs, reduces line downtime, product rework, and waste
- Central line control; visualization and operation via thermoformer’s touch screen (see picture)
- 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

Labelling and Direct Printing Equipment
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.

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

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
High Speed Packaging Machines

- High speed packing up to 500 bags per minute
- Two forming tubes on a single machine
- > 98% technical availability
- 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
Lollipop equipment - over 60 years as innovative market leader

GEA Aquarius develops and innovates constantly to make the best forming, cooling and wrapping lollipop equipment in the world. Along with innovating options, we lead this niche market and are setting new trends and defining the future with new concepts for the lollipop market.

Lollipop Forming

Our forming machines such as our FlexFormer and FlatFormWrap machines are renowned by their:
- Compactness, simplicity, flexibility and upgradeability
- Excellent highest performance in the market
- Form hard or soft candy ball, flat and 3D shapes
- Possibility to produce centre filled lollipops with positioned colors (FlexFormer)
- Various output possibilities for your demand (FlexFormer)

Lollipop Wrapping Equipment

Ideal wrapping style for soft or hard candy lollipop such as:
- Bunchwrap (BU), Twistwrap (TW), Sandwichwrap (SW)
- Possibility to add several marketing opportunities by adding information or promotional information with innovating label techniques for BU
- Excellent highest performance in the market
- Container filling system for attractive counter display for BU and TW
- Upgrade ability (for example to add capacity to existing BU and TW)
Sugar cubing equipment - delighting the eye and the taste buds

Whether you are creating your traditional cubes in the most efficient way, or producing a variety of enticing and innovating shapes – such as hearts, diamonds and Christmas trees – packed in a modern box, the GEA sugar cube station ensures cubes are prepared to exactly the right consistency with an optimal quality and a uniform weight.

GEA Elba Sugar Cube Line

- Significant floor-space saving
- Proven technology based on more than 1 million running hours
- Energy savings up to 25% thanks to unique patented microwave technology
- Fully automated, easy to operate
- High capacity process

- Optimal product flexibility: one line for multiple cube and box sizes
- Quick product change
- Uni packaging solutions
- Proven technology based on more than 1 million running hours
- Compact horizontal design, less floor space required
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.

- 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
Emulsified products, ground meat products, dry fermented sausage products, formed coated products

- Suitable for fresh as well as 100% frozen input
- Controlled starting temperature for next process step
- Consistent texture and bite
- Hygienic design
- Substantial reduction of manual handling

Coated lollipops

- Output of 600 lollipops per minute
- Distinguish your lollipops by adding taste, color, texture through coating with powder or granulates
- Forms cylindrical ball and 3D fancy lollipops
- Consistent quality
- Fully automatic modular line solution
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
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, though 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

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We live our values.
Excellence • Passion • Integrity • Responsibility • GEA-versity

GEA is a global technology company with multi-billion euro sales operations in more than 50 countries. Founded in 1881 the company is one of the largest providers of innovative equipment and process technology. GEA is listed in the STOXX® Europe 600 Index. In addition, the company is included in selected MSCI Global Sustainability Indexes.