

DV3 multi-extruder



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DV3 multi-extruder

Flexibility: the key to your success

In a market with continuous growth it is of fundamental importance to be able to create unique, innovative products quickly. Through multiple tooling, the DV3 from GEA Comas allows you to create a countless number of added-value products: filled cookies, filled bars, wire-cut and dropped cookies with one, two or three flavors, in any combination. It's a single investment, with endless opportunities.

High performance and advanced technology

The DV3 multi-extruder consists of two fully-independent extrusion heads fitted on a single frame. This allows two different types of dough, and a filling, to be extruded simultaneously. The extrusion heads, with two motorized dough feed rollers and lobe pumps (one for each outlet), deposit the dough mix with extreme accuracy across the whole working width. The two pump units are easily interchangeable in accordance with the required number of outlets. The machines are also provided with a pressurized manifold for the injection of a third fluid filling which can be fed through an external pump. The DV3 is a very versatile machine particularly suitable for the depositing of several kinds of dough mixes, whether fluid, thick or whipped, even those containing solid particles such as pieces of nut, chocolate, candied fruit, etc. All functions are PLC-controlled; the system memorizes the working data for every product into a specific program. The DV3 multi-extruder is available in three working widths (800, 1000, 1200 and 1500mm).



DV3 multi-extruder

DV3 system

DV3 is a system that can be configured according to each customer's requirements. The core of the system is the depositing head which can be mounted on either of two bases: static or with vertical and horizontal motion for dropped cookies. The machine can be fitted directly over an oven band or supplied with its own belt conveyor on which it is possible to mount a wide range of accessories that give a unique touch to products: press roller, decorating roller, guillotine, glazing system, depositor for powdered products, or a depositor for granular products.

The DV3 is available with a range of pumps for feeding dough mixes and several lifting devices and hoppers to match the available space.

Sanitation and safety

The DV3 multi-extruder meets all relevant sanitary and safety standards. The extrusion head can be removed from the line and taken on a trolley to the wash zone for easy and effective cleaning. The hopper, feed rollers, lobe pumps and nozzles are easily removable for cleaning and product change-over. The new frame, with sealed, stainless steel paneling all around, can be washed down with water. All the moving parts are protected with stainless steel guards and safety switches.





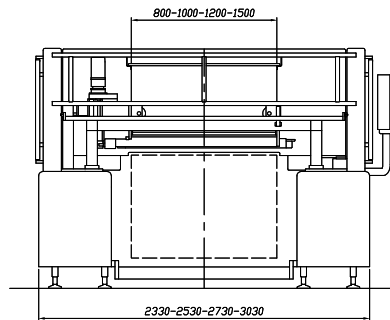
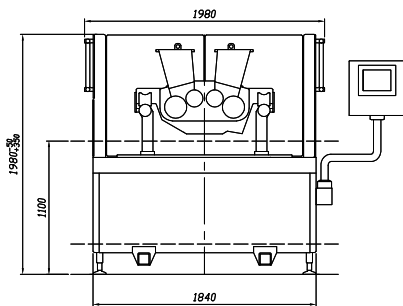
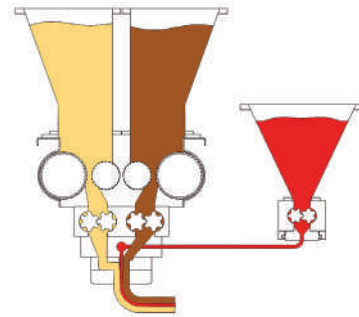
Third filling feed pump

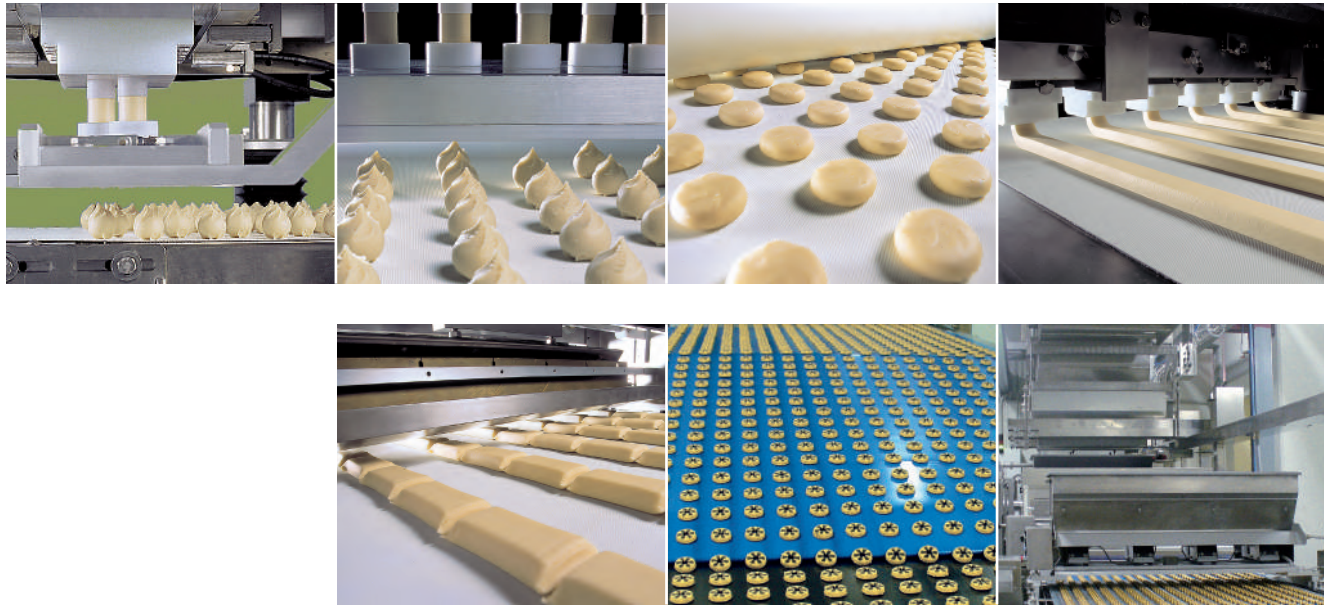
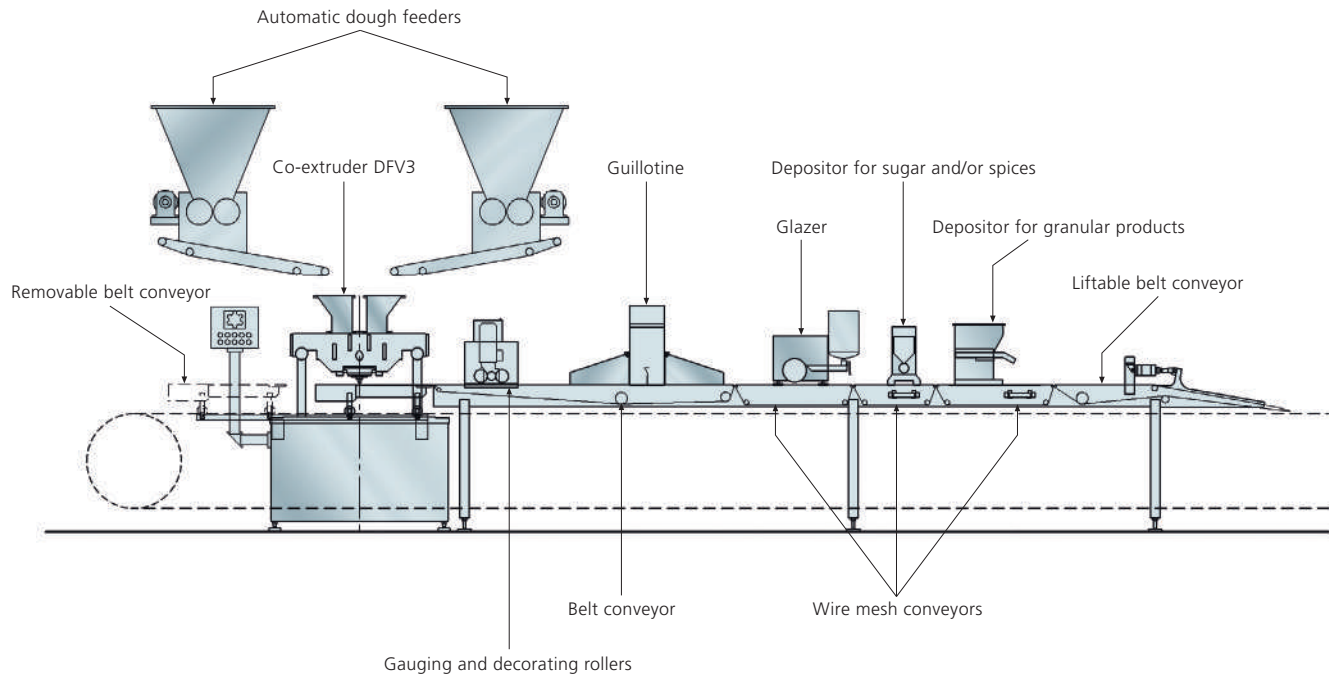


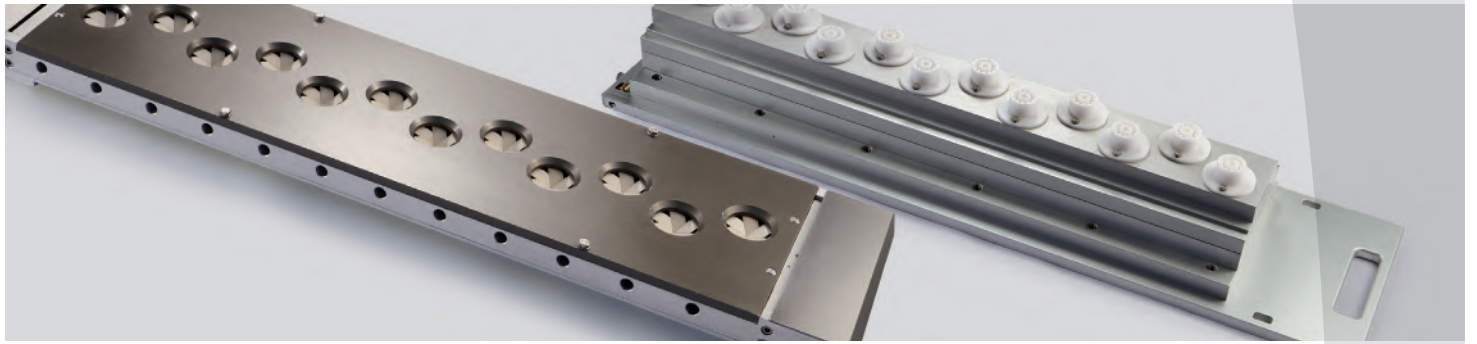
Removable extrusion head

Running principle

The depositing head consists of a double pair of motorized rollers that feed two different dough mixes to the volumetric lobe pumps underneath (one pair for every outlet) and so deposit the dough mix with extreme accuracy across the whole working width. The third filling (fluid) is fed through a pressurized manifold and external pump.







Filled cookies



F1



F2



F3



F4



F5



F6

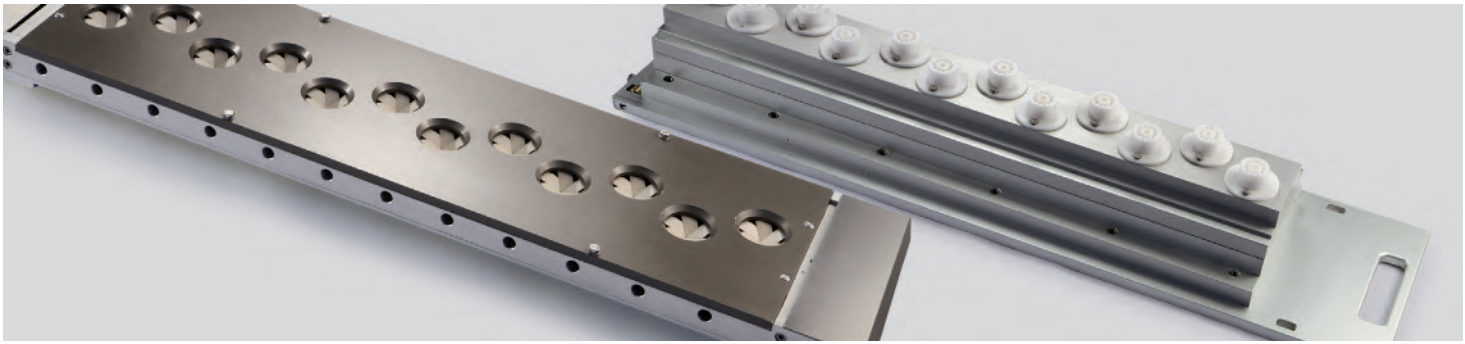


F7

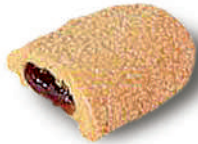
Test your ideas before you invest

If you want to try creative ideas or new recipes either before or after you invest in a cookie production line, we can help you explore the options at our Bakery Experience Centre (BEC).





Filled cookies



F 8



F 9



F 10



F 11



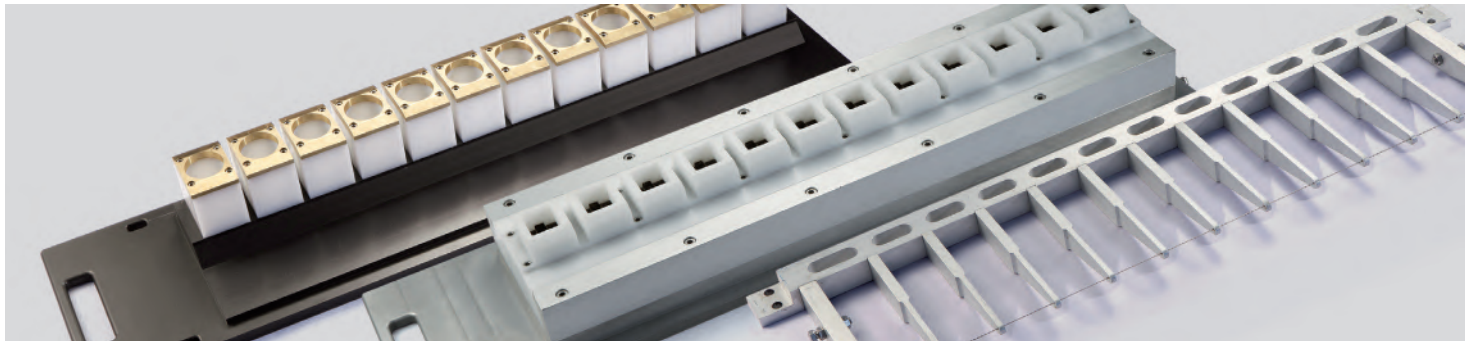
F 12



F 13



F 14



Wire - cut



W 1



W 2



W 3



W 4



W 5



W 6



W 7



W 8



W 9

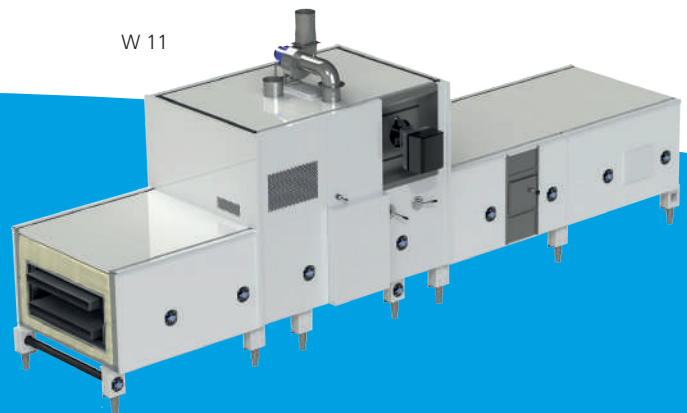


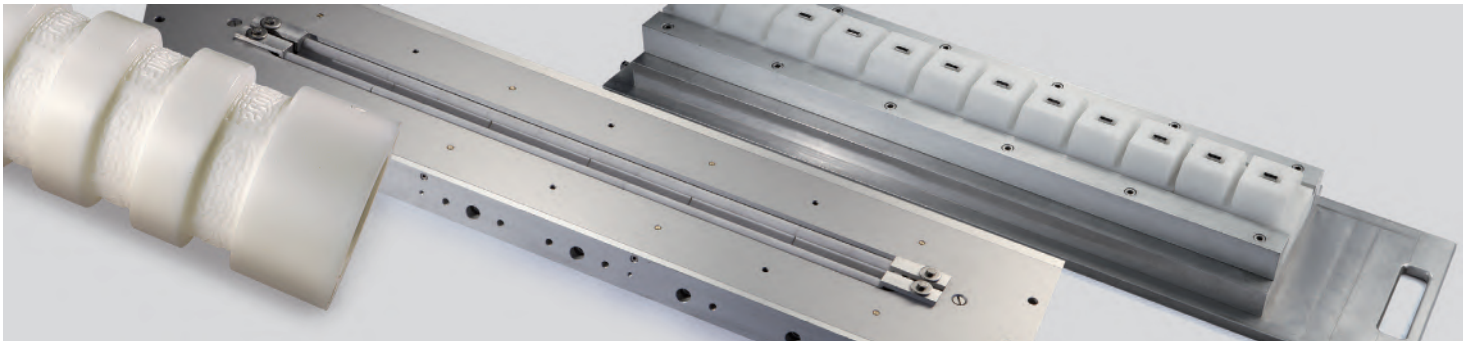
W 10



W 11

Your biscuits need a gentle baking
GEA provides tunnel ovens for a perfect baking,
controlling the heat ratio and extraction of
moisture from each baking chamber.





Bar products



B 1



B 2



B 3



B 4



B 5



B 6



B 7



B 8



B 9



B 10

Want to make other biscuits?

GEA offers the most complete range of biscuit and cookie solutions. Let us show you the infinite possibilities for manufacturing them on our production lines.



Dropped cookies



D 1



D 2



D 3



D 4



D 5



D 6



D 7



D 8



D 9



D 10



D 11



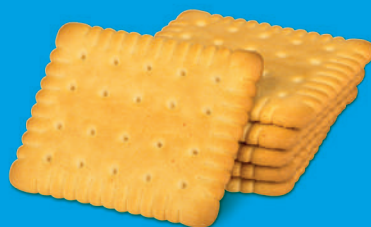
D 12



D 13



D 14





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 listed in selected MSCI Global Sustainability Indexes.

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