



Multipistons depositors



Multipistons depositors

Multipiston depositors

The depositing, injecting and decorating of cakes and cup cakes has always been GEA Comas' great passion. GEA Comas has many years of experience in the depositing of food mixes making it the perfect international partner for food production plants that need the flexibility to cope with continuous market evolution. Our company produces a wide range of technically

advanced depositing and injecting machines, capable of high performance and offering a diversity of technical solutions to meet the dosing and production requirements of every customer. GEA equipment is able to make several types of product on the same machine and can be easily customized for each application to provide precisely targeted solutions.



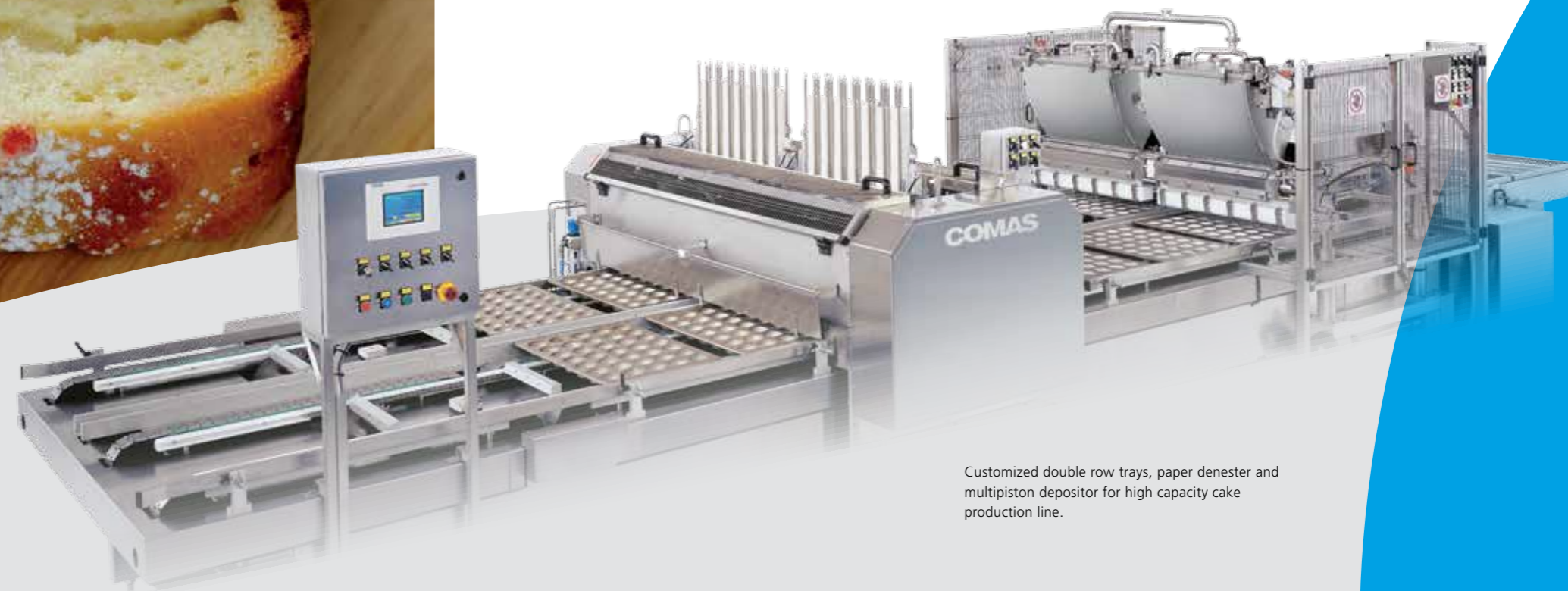
Compact cake depositing line made of paper cup dispenser and volumetric depositor - model DP

Model DP

This is a machine specifically designed to deposit or fill products placed on trays. It has its own intermittent lug chain conveyor synchronized with the depositing head which can be static or have vertical movement. It is possible to integrate this machine into an existing production line by using an accelerating device for automatic tray feeding onto the intermittent conveyor. It is also possible to fit more depositing heads and/or other devices on this same conveyor such as: an automatic cup denester and depositors for sugar, dried fruit or granular products. This machine can work with trays of various widths (600-800-1000-1200-1500 mm) and of reach an approximate production capacity of 30 cycles per minute.



Series of filling injectors



Customized double row trays, paper denester and multipiston depositor for high capacity cake production line.



Model DF

This machine has been specially designed to work on tunnel ovens or on existing conveyors. The DF model is available with both vertical and horizontal motion with fixed or moving heads. The depositing head can be easily removed for simple cleaning and fast product change-over. By adapting itself to the width of the oven band or existing conveyor, the machine can achieve depositing widths of between 600mm and 3000 mm, running at a maximum production capacity of 50 cycles per minute.



Model DF

We build your depositor to your individual requirements

The DF depositor has a modular design allowing it to be configured to each customer's requirements. There are three different bases available (static, with vertical movement, with vertical and horizontal movement) that can support several types of depositing heads (pneumatic, motorized, single, double, etc.) and various kinds of hoppers. This allows the machine to be configured to make any type of product. The depositing heads can be pulled out for cleaning and are provided with a suitable moving trolley.



Removable depositing head



Vertical and horizontal moving base with servo-motors



Standard hopper



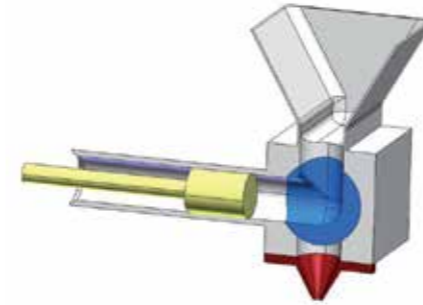
Roller hopper



Jacketed hopper



Manifold



The depositing head with multiple pistons shared by the machinery in this brochure is made up of a special hopper or pressurized manifold used to feed the dough to the dosing cylinders through a D-valve. Every cylinder is connected to an outlet that can consist of a dosing nozzle, injection needle or special terminal parts that guarantee maximum depositing accuracy.



Model DPC



With double head



With double action head

Need to move the depositor along the production line? We put it on wheels!

The DPC machine can be integrated into an existing production line or make-up table thanks to the structure of its C-shaped support frame on a single side shoulder. This allows the frame to be easily moved on its wheels from one working position to another or pulled out from the production line for cleaning. It is available in working widths of up to 1000 mm. The DPC model can reach an approximate production capacity of 30 cycles per minute.



Model DT

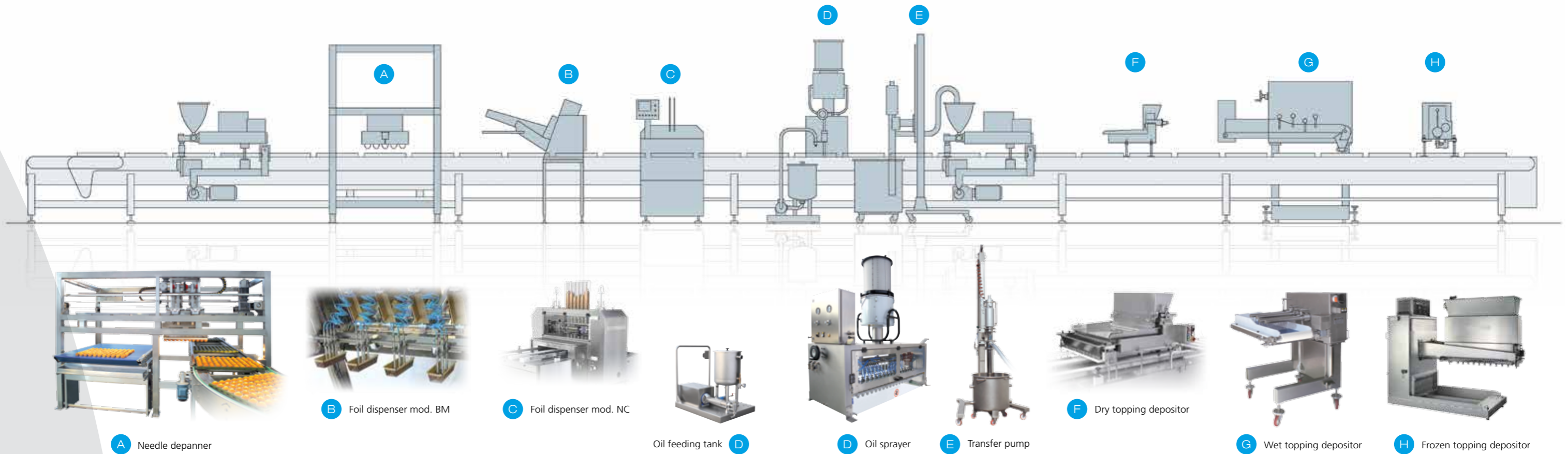


Speed up the filling of loose products

This machine has been specially designed to fill loose products without trays, for example: choux pastries and croissants. The DT model has its own intermittent conveyor with indented platens synchronized with a vertical moving head. The easily interchangeable platens make it possible to adapt the machine to the filling of several product sizes. It also benefits from an automatic device for loading choux onto the indents of the platens. The DT has a maximum working width of up to 1200mm and an approximate production capacity of 30 cycles per minute.



Accessories



Test your idea

The Bakery Experience Centre (BEC) is GEA Comas' technology and testing lab where various production tests are carried out. The BEC has a range of machines that simulate industrial production processes from dough mix to packaging. GEA's expert food technologists work with customers to develop new recipes and improve existing

ones, with special attention to shelf life and product quality. They also assist and guide customers to help them choose the right equipment and processes that best suit their production needs. The BEC conducts research and development trials on new products and pre-tests lines prior to delivery.

Technical features and options



Servomotors

To meet the requirements of our customers for high production capacity and greater depositing accuracy, it is possible to adapt brushless motors to speed up the movement of the depositors and improve depositing accuracy.



Individual product or mold detection control

This control device detects the presence of the product or mold underneath the depositor. It allows the depositing operation to be automatically and independently shut off for every outlet.



Two-colored or marbled products

It is possible to produce two-colored or marbled products using a special depositing head with dual motorization, one for each color, and simultaneously dose mixes with different colors and specific gravities as required by the customer.



Co-Injection

It is possible to make oven products with two different kinds of filling by using a special depositing head with dual motorization and with special injection needles that allow the independent adjustment of the two filling amounts as required by the customer.



CIP washing

To simplify and speed up the cleaning of the machines an automatic CIP (cleaning in place) washing system is available for the depositing heads, complete with tank and water circulating pumps.



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.

GEA Comas

Viale dell'industria 12
36015 Torrebelvicino, Italy

Tel +39 0445 660 222
Fax +39 0445 661 534

gea.com/contact
gea.com