



Pie Lines





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Technical perfection for a perfect pie.

Technical perfection is fundamental to the whole range of GEA Comas pie machines, from the compact TARTOMATIC and MINITART, to the large industrial LTT and LTF lines. All the lines are designed to offer maximum production flexibility, with quick, easy, product change-over and the consistent depositing and blocking accuracy that always identifies GEA Comas products. Empty pie shells can be made in trays or foils and complemented with a wide range of fillings. A range of accessories is also available for the molding of custom-made lattice tops or lids.



Model LTT

Unique pies for the most demanding customers

The LTT line forms pies in indented trays. The system comprises a brushless chain conveyor that ensures perfect positioning of the trays underneath the working units on which the dough billeting extruder and the blocking press are fitted. The unit's volumetric extruder first portions the dough billets and accurately deposits them within the idents of the tray. The blocker then carries out the more delicate job of blocking the pie or quiche, using a pneumatic compensation system that ensures the perfect shape for every ident, every time. These high-performance production lines can be configured with a rotary molder allowing users to customized their own products with a touch of class and originality. It is possible to apply a pattern to a lattice top or a lid personalized by the customer and re-produce it on the dough using a molding roller.



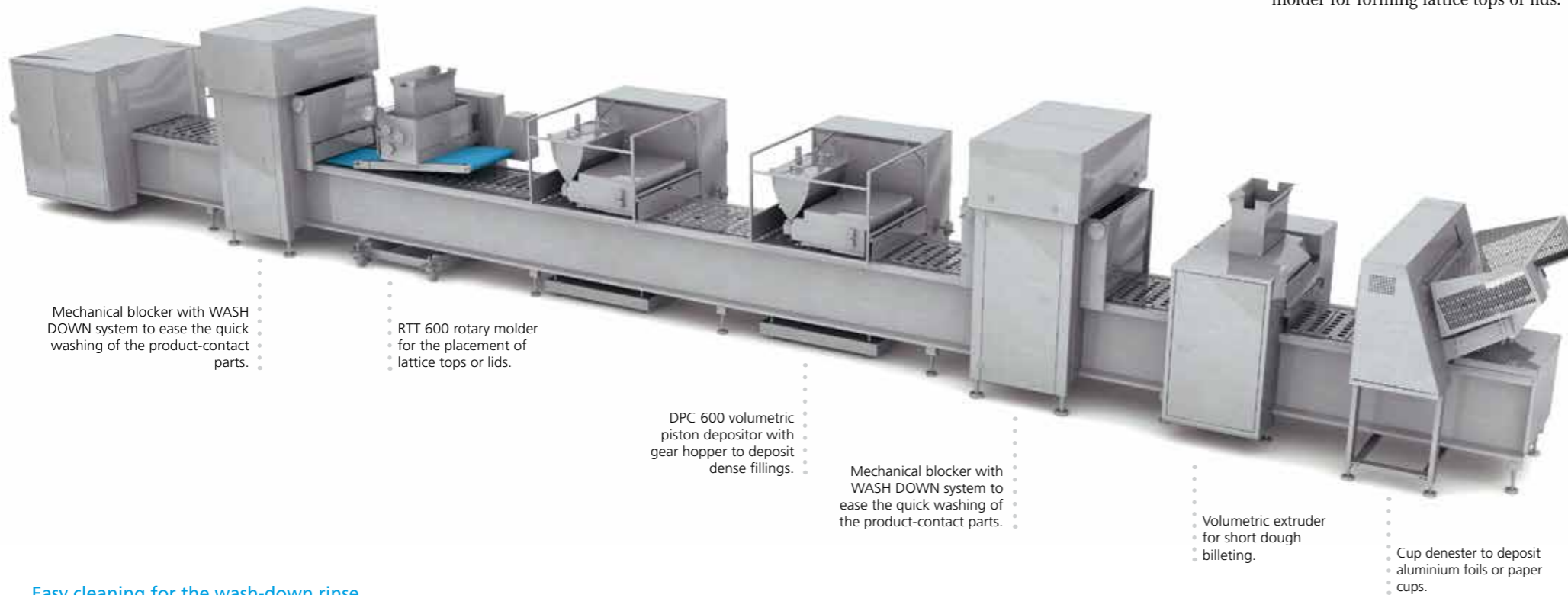
GEA provides the best ovens to bake every type of pie perfectly. You can test them in our Bakery Experience Centre (BEC) at GEA Imaforni.

Model LTF



The ideal solution for high-capacity, in-line pie production.

The LTF unit forms pies in individual foils. A denester first places the foils, one or two rows at a time, into holes in the interchangeable, perforated platens. Forming products in foils allows the pies to be transferred directly to the freezing or packaging section, after blocking and decoration, without the need for depanning. The LTF pie production lines can be equipped with volumetric filling depositors and a rotary molder for forming lattice tops or lids.



Easy cleaning for the wash-down rinse

In the innovative mechanical WASH-DOWN blocker: all electrical components and the drive system are placed above the working table to speed up line cleaning.





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