

Captronic - HS



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Captronic - HS Sandwiching Line

Main characteristics:

In this project new solutions have been introduced with improved sanitation. This is a new machine, entirely re-designed, with new solutions focused on issues that are truly important to meet new market demands:

- Sanitation design
- Quick and intuitive change-overs without tooling
- Quick and easy extraction of the manifolds with trolley
- Washing manifold with drainage and cleaning of pipes
- Continuous belt washing
- All movements are carried out by servo-motors
- Large display for settings, recipes and adjustments with graphical user interface
- Series of easy and rapid manual adjustments and settings with indicators for the product
- Possibility of processing double or triple sandwiches by using the same equipment
- Increased machine production capacity compared to the previous version (the maximum running cycle is to be determined according to the product dimensions, to the type and weight of the filling)
- Possibility of processing rectangular and square shaped cookies (request to be made upon commencement to prepare the machine for this function).



Advantages

Fully servo driven

- Fully washable with water jets
- Integrated by-pass function for unfilled products
- Continuous belt washing
- Adjustment of working parameters with machine running
- Easy product change-over
- Centralized lubrication
- Significantly reduced maintenance



The machine is available in three working widths:

1.000, 1.200 and 1.500 mm.

Captronic - HS therefore represents a jewel of technology: simple, flexible and easy to use.

Sanitation design

Fully stainless steel construction with particular care to the drives and weldings in order to minimize critical stagnation spots due to washing. The manifold/capping motion systems are held inside closed stainless steel enclosures.

All the components on the conveyors can be easily stripped down and designed in accordance with hygiene standards.

All movements carried out by servo-motors

Servo-motors are controlled by a monitoring system based on the recipe.

- Pressurized manifold for single deposit control or with no product – no deposit function upon request

- Large display for settings, recipes and adjustments.
- Completely re-designed user interface. Large touch screen with graphical interface easy-to-read and manage. Production parameters can be saved in the recipe (maximum number of recipes: 99).



Continuous belt washing device

- Washing manifold for line drainage and cleaning of pipes.
- The feed pipes can be quickly connected to the washing manifold for operations of product recovery and discharging as well as of drainage from the water supply line. Pipes can be CIP washed.

- Manifold extraction without tools directly over a support trolley

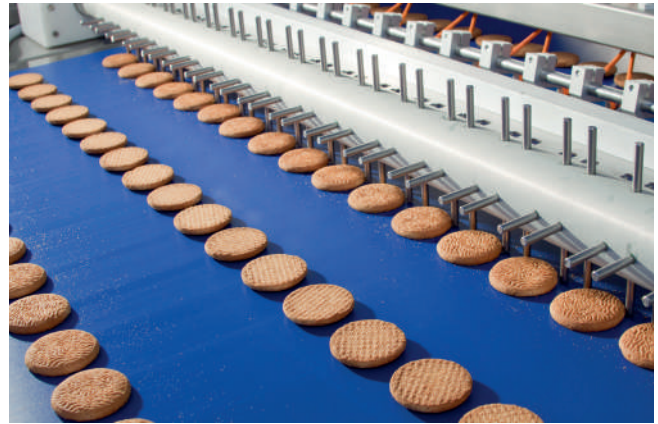
- Cookie capping system by way of suction easily interchangeable for different sizes and number of rows



Possibility of processing double or triple sandwiches by using the same equipment

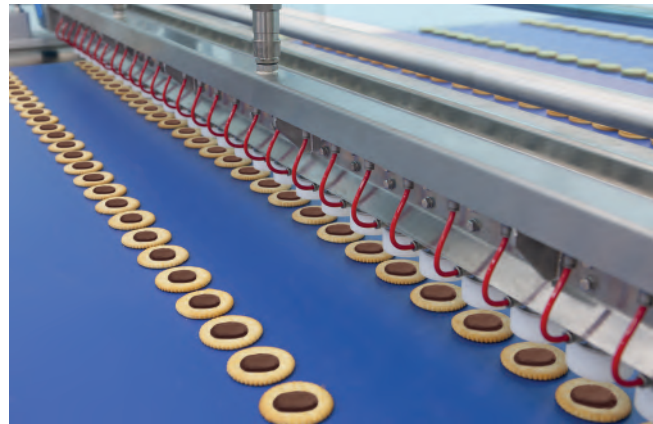
The manifold and capping units consist of independent elements which, with a rapid change of position and no tooling, can turn the Captronic HS by adapting it into making double or triple sandwiches without replacing any of the components.

This allows considerable time saving.



Series of easy and rapid manual adjustments and settings with indicators for the product

A complete series of manual adjustments, with the use of graduated systems, ensure a quick fine-tuning of the equipment for adaptation to the customer's final products.

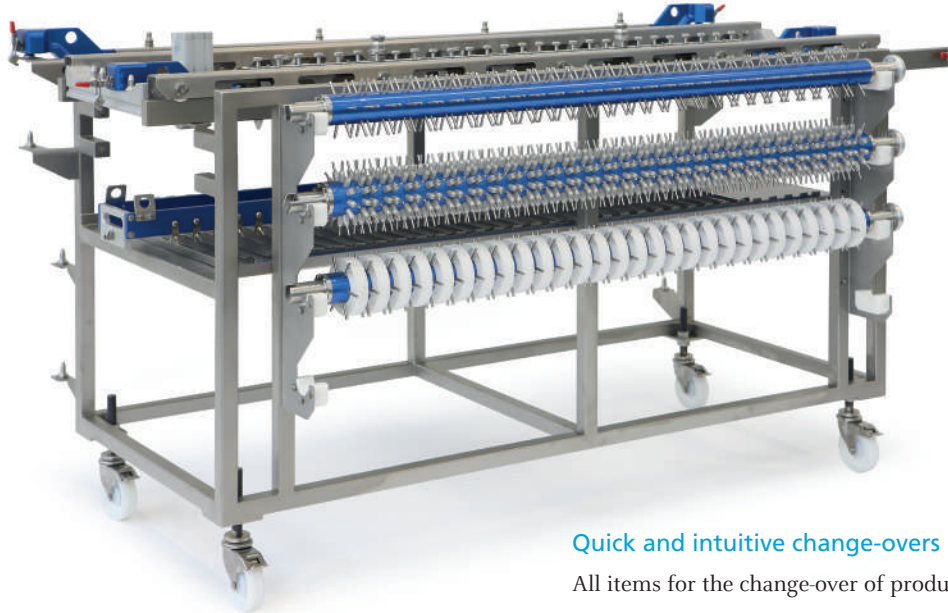






Continuous belt washing

The main belt is supplied with a continuous belt washing and drying system. This system can come equipped for washing with water jets or steam.



Quick and intuitive change-overs

All items for the change-over of products are studied to be removed without tooling. These items are designed for removal and replacement on accurate and repetitive basis by using a series of centering and locking devices that allow a rapid change of product and safe restarts without loss of position. Each set of items is housed on a trolley provided.



Quick and easy extraction of the manifolds with trolley

To facilitate product change-overs, the manifolds can be easily pulled out on a trolley and disassembled for washing.



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