



DI side injectors





DI Injectors

Fill the world with sweetness

DI horizontal injection machines have volumetric cylinders to fill croissants or other pastry products perfectly to each customer's specific needs. Filling is performed under controlled temperature and can include creams, jams and chocolate. DI injectors can also be integrated as part of an automatic production line with robots loading and unloading the products at very high speed.

Also available is the standard model DI-E: a compact cake or pastry injector with GEA reliability and support.



Model DI

For total filling control

DI horizontal injectors fill products such as croissants, bread buns efficiently and effectively. They feature a conveyor with interchangeable platens that correctly position each product during injection allowing several products to be handled on the same machine and ensuring a quick product change-over. Each DI machine is manufactured to the customer's specification and can include optional features such as: a jacketed hopper (for filling under controlled temperature); manifold; a CIP washing

system; and production widths of up to 2,500 mm. DI injection machines can also be integrated as part of fully automated lines that use robots for product loading and unloading. All multi-cylinder machines from GEA Comas offer the no product – no filling option: if a product is missing during injection, the corresponding cylinder will automatically shut off the deposit. This keeps the machine area clean, avoids wastage and prevents unscheduled downtime.

Custom machine

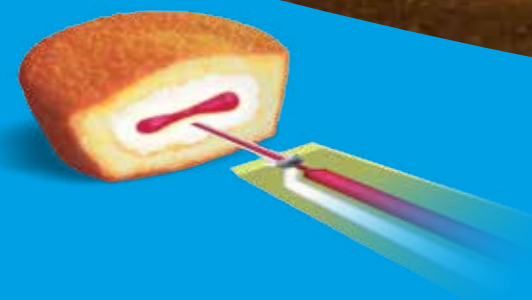


CIP washing system

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.

Co-Injection

It is possible to achieve oven products with 2 different kinds of filling by using a special depositing head with dual motorization and with special injection needles that consent the independent adjustment of the two filling amounts as required by the customer.



Model DI-E

The highly versatile, semi-automatic solution

The DI-E injection machine is the new, younger sister of the DI customized model. It has inherited some of the best features of the DI such as the servo-driven depositing head that accurately controls the filling volume and distribution inside the product. The machine can inject up to 10 products per cycle. The conveyor is equipped with an interchangeable, quick-release belt for fast change-overs.

The DI-E is an excellent semi-automatic line giving added value to loose oven products.

Standard machine



The DI-E is a semi-automatic filling machine suitable for side-injecting cream, jam and chocolate in krapfen (ball donuts), eclairs, bread buns, croissants, and many other long or round products. Test it in our Bakery Experience Centre (BEC) supported by our food technologist.

Model LDI

Fully customized filling line

GEA COMAS is a leader in the bakery industry for the manufacturing of special production lines. The example below shows an injecting and decorating line for éclairs (long-shaped choux bun with cream or chocolate filling, coated with icing), very popular for breakfasts. At the beginning of the line the robot automatically loads the products onto the conveyor. There are then two DI model machines: the first machine is an injection machine with independent pistons, while the second is a coating machine with a manifold to deposit icing under controlled temperature. Finally, an ejector redirects the products to the packaging conveyor. GEA Comas machines can be customized as required to meet the needs of any application.



Special application



Automatic eclair filling and decoration line



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