



DRB Depositor Extruder



DRB Depositor - Extruder

Depositor - Extruder model DRB

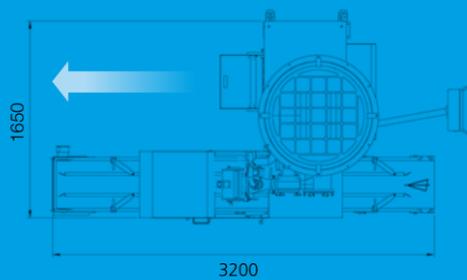
GEA Comas is proud to introduce the new range of DRB volumetric depositors and extruders for viscous dough mixes that are difficult to handle. The DRB has been designed specifically to deposit rye bread but is capable of accurately depositing, portioning and extruding a wide range of other products such as: flapjacks, fruit cakes and gluten-free bread.

These machines have been designed for small, medium and large food processing companies. GEA Comas engineers have taken care to make sure that the DRB is as easy as possible to clean. The number of components is far less than any other machine on the market and all product-contact

parts (volumetric pump, die-plate, etc.) can be easily inspected and dismantled for cleaning.

The standard hopper has a capacity of 200 liters and can be provided with a grid for hand loading or a Teflon-coated chute to feed the dough mix automatically. The hopper can also be supplied with a double-walled circuit for the cooling or heating of the dough mix, and a motorized scraping device.

The DRB has a guillotine system with interchangeable die-plates for dough portioning and a synchronized conveyor for baking trays or other molds. The system is controlled by customizable software operating through an intuitive touch-screen operator interface.



Model	Capacity
DRB-1000	1400 kg/h
DRB-400	600 kg/h



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