



Layer Cake lines



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The right level of automation for every customer

GEA Comas layer cake lines are designed to provide the user with maximum flexibility while maintaining the highest level of automation. They are ideally suited bakeries that produce various types of fresh, or frozen cakes.

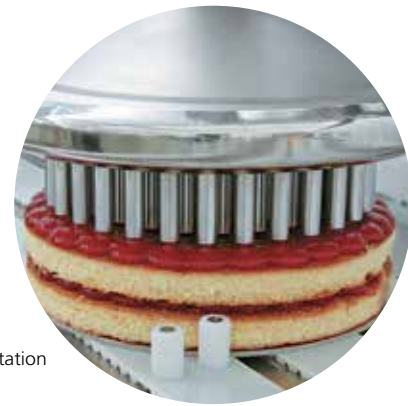
These lines of GEA modular machines, with a range of width from 400 to 1.200mm, can produce cakes of any shape with two, three, four or more layers. The LTH layer cake lines are comprised of a conveyor with adjustable

belts that adapt themselves to the various cake sizes and on which the working processes run in succession. The design allows for fast product change-over so different sized cakes can be produced on the same line.

GEA Comas' engineers have designed the LTH lines for sanitary production. All components can be easily removed and washed with a water jet.



Model LTH



Jam depositing station



Customized topping decoration



Dry granular product coater station



Hot jelly spraying unit

Single row production line

The LTH line for layer cakes has a number of technological innovations that benefit the user:

- adjustable conveyor belts for fast product change-over;
- highly accurate positioning of the products near the working units;
- mechanical and electrical components resistant to washing with direct water jets;
- depositors are easily removable for cleaning;
- optional Clean in Place (CIP) version.



Conveyor with adjustable belts

Manual sponge placing

Independent syrup station

Volumetric piston depositor mod. DN

Manual sponge placing

Pressing unit

Syrup station

Depositor mod. DN with C frame on wheels to move it along the line

Control panel with PLC



Do you need to produce the base as well? GEA has a complete range of depositors and tunnel ovens for producing sponge cake bases. Our food technologists will help you to perfect the recipe and the baking process in our two Bakery Experience Centers (BEC).

Model LTH

Fully customized production line

The LTH-400 line in the picture shows DRV depositors equipped with a special stainless steel pump assembly. All depositors can be supplied with automatic cream/jam feeding and a heating system for depositing under controlled temperature.

In this line configuration there are units for the application of granular products on cakes, a heated jelly depositor and finally a cake coating system for icing or chocolate. Production capacity for rectangular cakes: 450 pcs/hr.



Syrup spraying system with adjustable nozzles



Lobe depositor model DRV with motorized paddle hopper, ideal for depositing whipped products



Syrup feeding unit for spraying systems





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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.

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