



Minitart



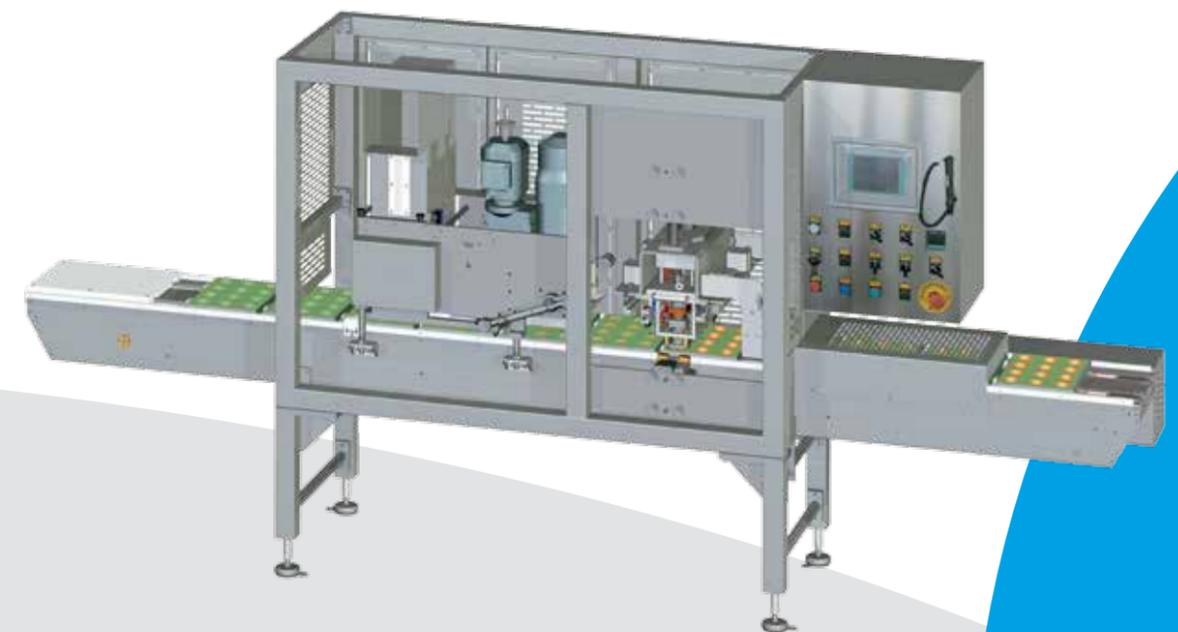
Minitart

Compact pie shell making on trays

The MINITART 400 from GEA Comas completes range of machines to produce pies, tarts and quiches. This is a compact machine specifically developed making small, short-dough shells, mainly for medium and small confectionery companies. The technical innovations result from the experience GEA Comas has acquired from hundreds of successfully installed lines worldwide. The MINITART 400 includes:

- Tray conveyor with servomotor;
- Volumetric dough extruder;
- Molding press with individual pneumatic compensation;
- Electric plant with PLC and Touch-Screen controls.

The MINITART 400 works with special 400mm x 300mm trays (part of its equipment) and can produce dough shells of various shapes and dimensions from 30mm to 120 mm, round, square or triangular according to each customer's requirements. The size and shape of the products can be changed quickly and easily to provide exceptional flexibility.



Make your pie shell nicer and tastier.

With GEA depositors you can deposit cream, jam or chocolate into tarts and decorate them beautifully. Ask us how to do it.





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.

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