



Tartomatic

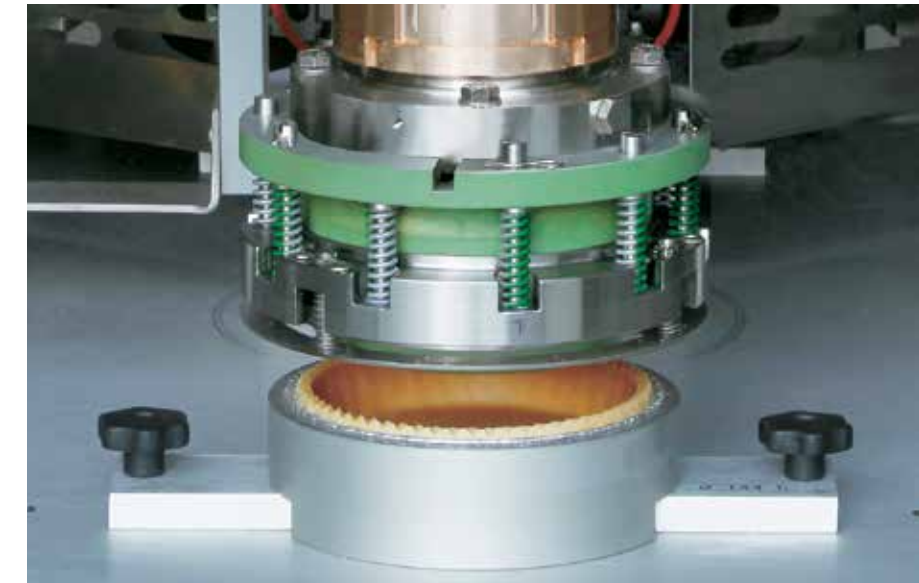
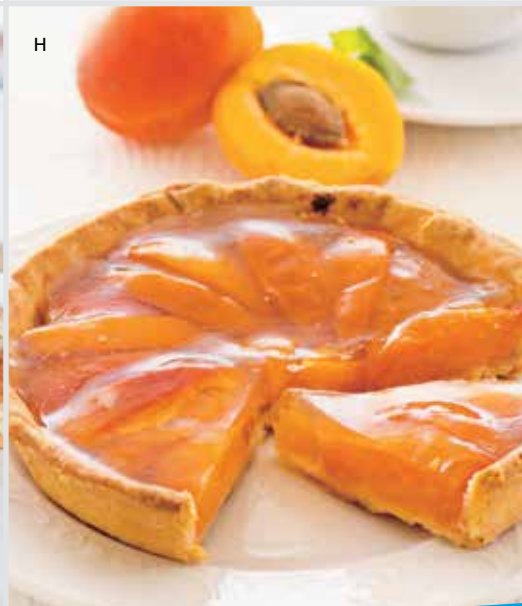


Tartomatic

A great compact pie-making machine for continuous success

The Tartomatic is the most compact pie machine from GEA. The latest version represents the culmination of many years of design and technology expertise and consultation with both industrial-scale and smaller producers. The versatile Tartomatic machine can easily produce a wide variety of

pie shells, quiches and cheesecake bases. The finished pie shells can then be transferred for filling and lidding, and the quiches and cheesecake bases finished by depositing cream or sauce.



Tartomatic pie production line

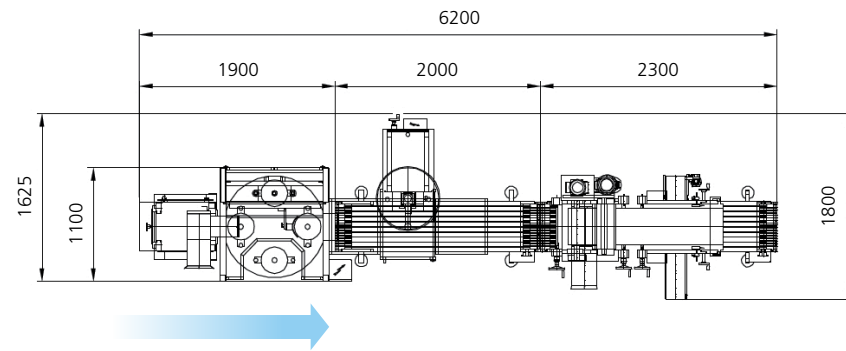
Pie shells, tarts and quiches all from a small footprint

The industry-leading Tartomatic machine can be easily customized to produce a wide variety of sizes and shapes of products, from traditional round-, square- and triangular-shaped pies and quiches, to specially shaped tarts, including hearts and stars. The basic Tartomatic unit comprises a dough-billeting roller extruder and a turntable on which the foils are placed and product is molded. The extruder guarantees the highest accuracy

volume of dough, as well as gentle and efficient handling. The dough portions are then molded using a heated blocking die, which provides high-precision stamping to produce the perfect pie shell with exactly the right dimensions and thickness, every time. The pie machine can reach an output rate of 3,000 pcs/hour across two ways and 1,500 pcs/hour across one way.



- Three-roller short dough billeting extruder
- Automatic cup dispenser model BM
- Filling depositor model DN
- Rotary molder for lattice tops or lids



Test the Tartomatic production line in our Bakery Experience Centre at GEA Comas. The food technologist will help you to formulate new recipes and assess the shelf life and product.

Accessories

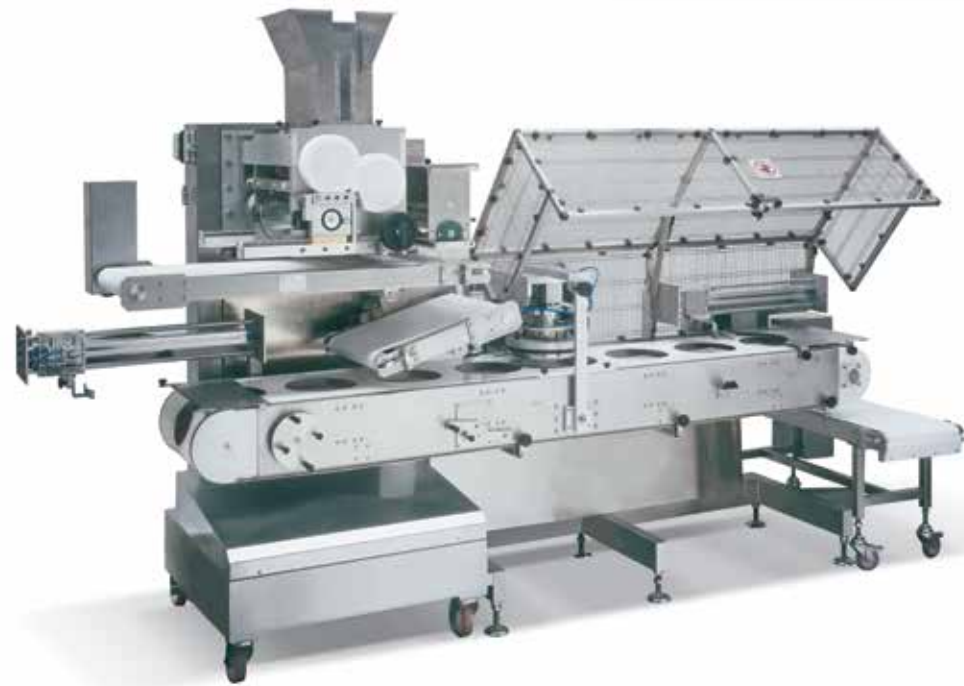
Compact machine customized for your needs

Adding a volumetric extruder for biscuit crumbs allows the Tartomatic to be used for making cheesecake bases. A paper cup denester and a volumetric piston depositor for cream or jam can be integrated in line and a rotary molder unit can be provided to add personalized lattice tops.

Talk to GEA to find out more about options that are available for the versatile Tartomatic.is



DSM denester for paper cups or aluminum foils.



Crimping unit to seal mince pies. A special pie traditionally made for the Christmas season and containing meats, fruits and spices.



Tartomatic turntable equipped with cheesecake base forming tools.



Do you need a special pie shape or size?
Our experienced technical office will customize the forming tools to make the shape and size you want.



We live our values.

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