

## GEA to presents high-end technologies for reliable food processing

At Anuga FoodTec in Cologne, the technology group GEA will present the future of food processing with innovative machines and integrated solutions from March 20 to 23, 2018. The leading competence partner will focus on "Innovations & Liquids" during the global trade fair in Hall 10.2 Stand A-090-C-119. It will be showcase a host of new technology and services in the area of processing and packaging technology for the food industry.

The numerous highlights include the GEA MaxiFormer – a rotating drum concept for meat forming, GEA CombiPlus – a new solution for the production of pasta filata cheese, the GEA S-Tec spiral freezer with new features as well as the GEA Hilge HYGIA H – a high-pressure pump for use in dairies.

As GEA engineers continue to develop their high-tech offering, they are committed to providing sustainable solutions that enable careful and efficient use of natural resources while giving customers competitive advantage whether with individual machines, complete production lines, or the many service products.

A much improved structure and quality for formed meat launched for the first time at IFFA 2016, Anuga FoodTec will be kicking off the sales release for the GEA MaxiFormer.

This machine is a rotative drum forming concept that completes the GEA line solution for high capacity formed poultry, pork or meat replacement products. Its innovative low pressure meat filling principle results in a more consistent, higher quality formed product.

### New technology features for spiral freezer

GEA S-Tec spiral freezer and chiller represents the ultimate in hygiene standards with fully welded food zone structure assembly, open profiles, fully welded modular floor configuration option and high efficient Cleaning-In-Place options.

Capable of handling capacities up to seven tons per hour, the GEA S-Tec spiral freezer is designed by expert engineers to exact specifications based on the product characteristics, capacities, facility space and line layout. High effective full height horizontal airflow and exact air temperature control ensure the best freezing and chilling performance and product quality. The machine can handle single-shift to 14-day operations without interruption to defrost, based on the evaporator configuration selected for customers' needs – with GEA Sequential Defrost (SD) or Snow Removal System (SRS). Combined with GEA refrigeration systems, the freezers provide the most performant and eco-

nomonic solution for food application.

CALLIFREEZE system, GEA revolutionary freezing process control is now measuring continuously the product level of frozenness at freezer outfeed and adjusts freezing time, air temperature and fan speed to achieve the exact freezing quality with minimum energy consumption.

Combi Plus: Great efficiency and highest flexibility for pasta filata cheese producers

GEA's latest development in continuous stretching machines is the ideal solution for producers of pasta filata cheese that require the highest flexibility in the production process, and an excellent yield, while keeping maintenance costs at a modest level. With a capacity from 1,000 to more than 6,000 kg/h, Combi Plus is suitable for producing many different types of pasta filata cheese, such as pizza-cheese or scamorza, starting from milk, commercial curds or mixtures of both.

The continuous stretching unit, with rotary paddles of various dimensions, provides high versatility and flexibility for the production processes, while increasing the yield, lowering operating costs and reducing energy and water consumption. ♦

