GEA Engineering for a better world.

GEA.com

INNOVATING FOR A BETTER FOOD FUTURE. TOGETHER.

YOUR JOURNEY, OUR COMMITMENT

Food producers around the world are constantly evolving, adapting to changing consumer preferences, advancing technologies and growing regulatory and societal demands for more sustainable production. They are continuously improving their processes, developing new food concepts and finding smarter ways to deliver high-quality, safe and nutritious products more efficiently.

From traditional meat and poultry to plant-based, vegetarian and alternative protein products, producers are reshaping the future of food and GEA Food Processing & Packaging (FPP) is proud to be part of that journey. We design and deliver food processing and packaging solutions that help you enhance efficiency, product quality and sustainability, enabling continuous improvement across your operations. Our technologies are built around your needs: smarter automation, intuitive controls, digital insight and precision engineering that deliver consistent performance while reducing waste, energy consumption and water use.

Backed by more than 80 years of experience and the strength of the global GEA Group, we combine deep application knowledge with local presence and dedicated service. From individual machines to fully automated production lines, our teams work side by side with you to optimize performance, drive innovation and prepare for what's next.

80+
Years of experience

150+
Countries active

46
Service hubs worldwide

STARTING WITH THE END PRODUCT IN MIND

Great food doesn't start on the production line. It starts with a clear vision of the end product and the experience you want consumers to enjoy. At GEA Food Processing & Packaging, we take that vision as our starting point. We look at the world through the lens of the consumer and our customers, understanding what defines success in modern food production: quality, taste, texture, convenience and sustainability.

Our teams work side by side with food producers to create and refine end products, whether it's crafting the ultimate chicken nugget, achieving perfectly sliced, portioned and packaged raw ham, developing new concepts like meat-free burgers and plant-based cheese, or co-developing breakthrough technologies that make cultivated meat production scalable and sustainable.

From there, we align our process expertise with application-specific needs. GEA Food Processing & Packaging provides proven technologies for every stage of food production, from defrosting, cutting, grinding, mixing, marinating, forming, coating, cooking, steaming, in-line smoking and frying to slicing, loading, vertical packing and thermoforming. Whether you need a standalone machine or a fully automated line, we deliver integrated and reliable solutions tailored to your product and process.

This brochure provides a comprehensive overview of our offering, from individual technologies and complete line solutions for key applications to our digital innovations, service portfolio and global Technology Centers.

Next, explore how we can imagine, create and achieve more together.

Click to navigate

ENGINEERED FOR FULL LINE PERFORMANCE

Erik Tempelman, Vivera Process Technologist

“GEA has been our technology partner for as long as I can remember.”

Food producers everywhere are focused on getting the most out of their production by maximizing output, ensuring consistent quality, and reducing waste and downtime. These goals are often measured through Overall Equipment Effectiveness (OEE), the key indicator of how efficiently a production line performs.

But OEE only tells the full story when it is viewed across the entire process, rather than at the level of individual machines. Line OEE reflects the true customer reality: the ability to produce saleable products efficiently, consistently and sustainably. OEE depends on availability, performance and quality. Each is optimized only when all process steps work together as one cohesive system. Integrated automation and data connectivity provide full visibility across the line, enabling real-time control, traceability and better decisions.

With one trusted partner, producers gain clarity and confidence. GEA takes full responsibility for design, commissioning, and performance, simplifying project execution and aftercare. The result is a reliable production setup that helps you achieve higher line OEE, lower operating costs, and a strong return on investment.

Line solution for:

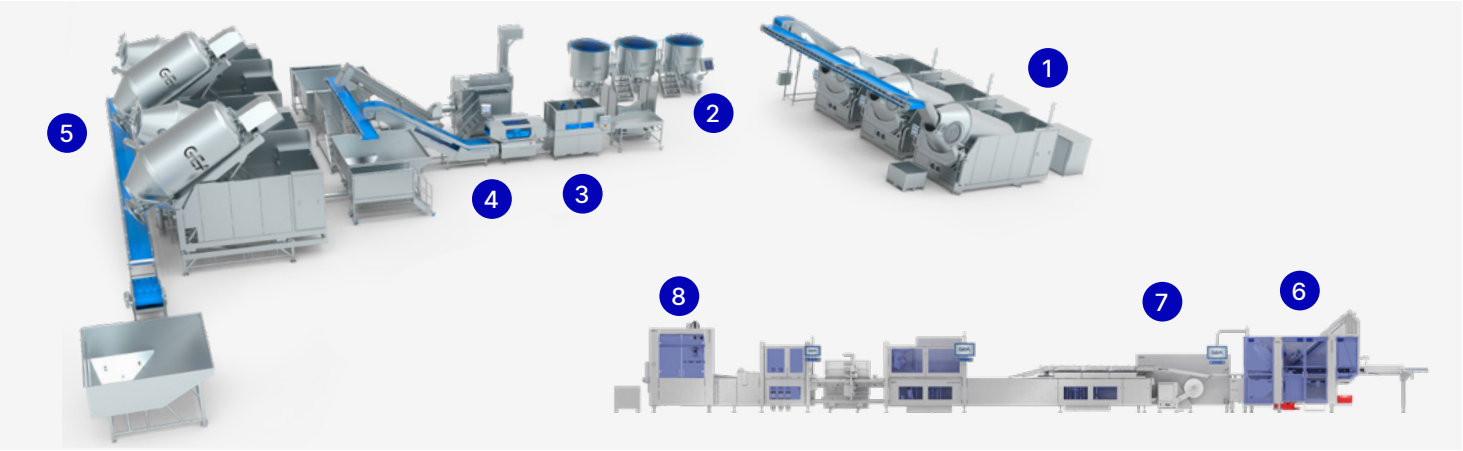
COOKED HAM

The premium cooked ham market faces strong pressure from consumers and retailers for consistent quality, higher yield and healthier, more sustainable products. Producers must deal with fluctuating raw material quality, complex brining and curing and cost pressures from waste and inefficiency.

GEA's cooked ham line combines smart marination and precision process control to deliver measurable gains in yield, quality and consistency. Key technologies such as 4mm GEA OptiFlex needles for accurate brine injection, GEA MultiShaker and GEA ColdSteam systems for better brine and protein retention and texture reduce waste, downtime and cleaning effort.

The fully integrated One Line Concept delivers premium slicing, loading and thermoforming performance for a wide range of products. Its modular and hygienic design, combined with high-performance technology, ensures product safety, efficiency and precision. The line handles sensitive cooked ham and sliced poultry. Smart layout options, quick changeovers and a high level of automation help producers improve yield, reduce additives and deliver consistent, high-quality products in a sustainable way.

Discover more



1	2	3	4	5	6	7	8
Defrosting **GEA ColdSteam T**	Brine preparation **GEA MixMaster**	Injection **GEA MultiJector 4 mm**	Tenderizing **GEA MultiCarve**	Tumbling **GEA ScanMidi**	Slicing **GEA OptiSlicer 7000**	Loading **GEA OptiLoader 6000**	Packaging **GEA PowerPak 7000 PLUS / GEA PowerLabel 7000 / GEA PowerSort**

Line solution for:

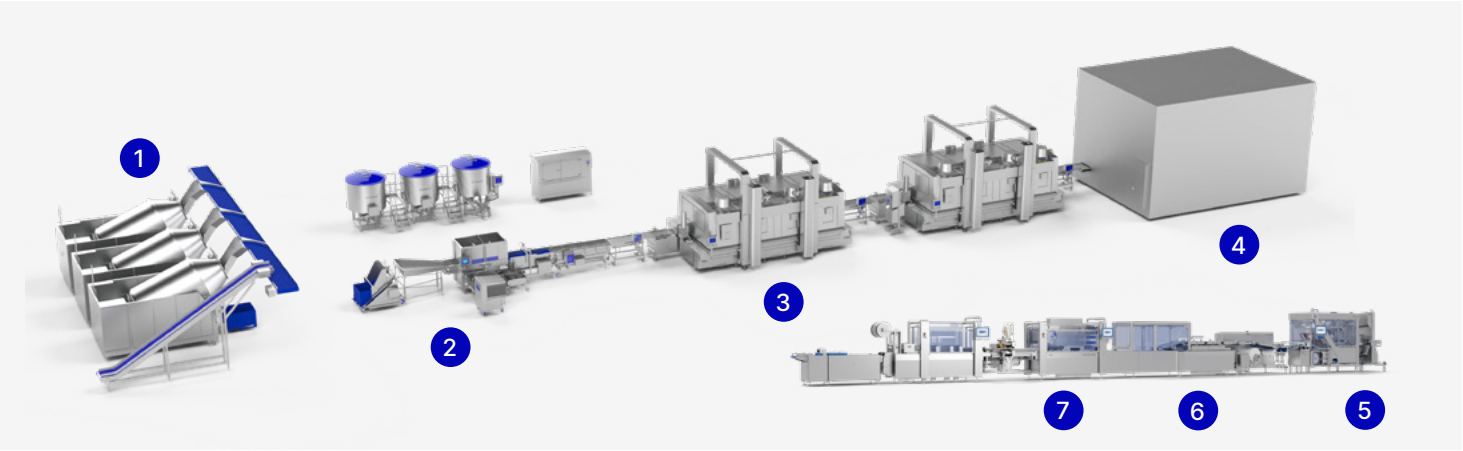
SMOKED BACON

The smoked bacon market faces increasing pressure from consumers and retailers to deliver consistent quality, cleaner labels and more sustainable production. Producers must manage variable raw materials, maintain precise brining and curing, control smoke application and ensure high yield while minimizing waste.

GEA's smoked bacon line provides a complete, integrated solution to these challenges. GEA ColdSteam technology enables fast, controlled defrosting that preserves yield and product integrity. 2mm GEA OptiFlex needles ensure accurate brine injection, while the GEA MultiShaker helps to determine an accurate injection level and dry surface. The GEA CookStar spiral oven combines drying and inline smoking in one system, reducing energy use and labor while offering natural or atomized smoke flavors.

From slicing to thermoforming, GEA's fully automated One Line Concept ensures hygienic handling, precise portioning and reliable sealing, even when using recyclable packaging materials. Designed for streaky bacon, back bacon and lardons - smoked or unsmoked - the line helps producers reduce waste and energy use while consistently delivering high-quality, sustainable products.

Discover the full line



1. Defrosting
   GEA ColdSteam T
2. Injecting
   GEA MultiJector 2 mm
3. Smoking
   GEA CookStar with SuperHeatSmoke
4. Top-freezing
5. Slicing
   GEA OptiScanner 5000 / GEA OptiSlicer 7000
6. Loading
   GEA OptiLoader 6000
7. Packaging
   GEA PowerGuide 5000 / GEA PowerPak 7000 / GEA PowerLabel 7000 PLUS

Line solution for:

FRESH ENHANCED POULTRY

The fresh enhanced poultry market is growing, driven by consumer and retailer demand for improved flavor, tenderness, color and shelf life. Clean-label, high-protein and sustainability expectations are increasing. Producers must deliver consistent quality while controlling costs and waste.

GEA's line enables processors to deliver premium-quality poultry with superior flavor, moisture retention and visual appeal. The system combines precise brine preparation and injection with advanced product handling, ensuring consistent yield. Technologies like GEA OptiFlex needles, Time-in-Meat optimization, and GEA MultiShakers deliver uniform brine distribution, enhanced color and texture, while reducing purge and downtime.

Automated cleaning, energy-efficient processing and hygienic design enable chicken and turkey processors to handle a wide range of portions, extend shelf life, and meet consumer demand for natural, high-quality poultry. From brine preparation to protein activation and packaging, GEA delivers a fully integrated solution that optimizes yield, efficiency and sustainability.

Discover more

1

2

1 — Injecting
GEA MultiJector 2mm

2 — Packaging
GEA PowerPak 7000 PLUS

Line solution for:

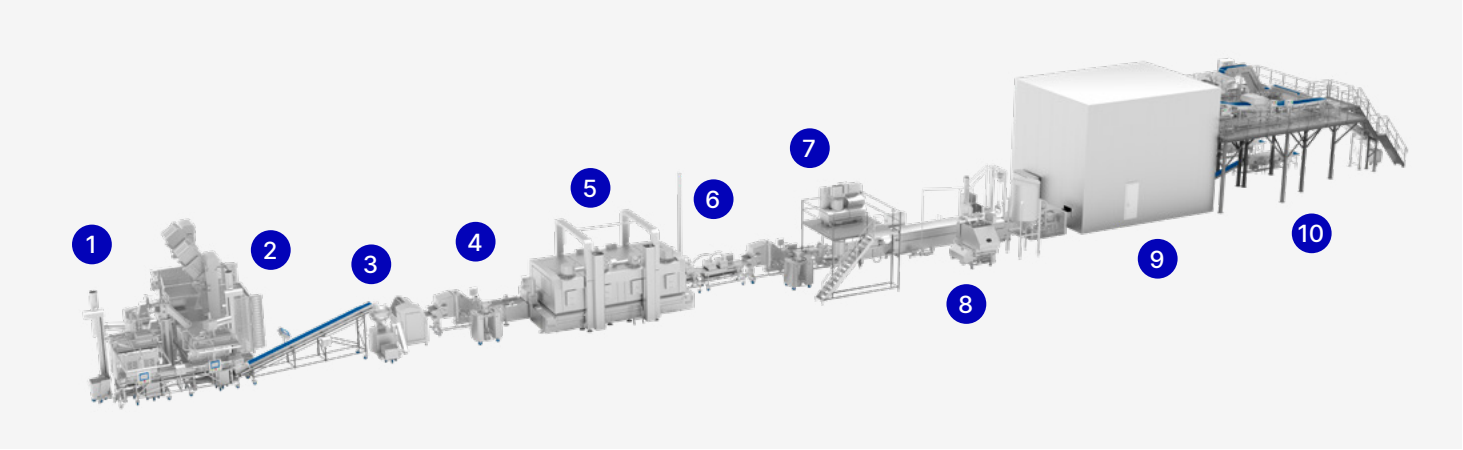
TEMPURA-COATED NUGGETS

The market for tempura-coated poultry nuggets continues to grow, driven by quick-service restaurant expansion, at-home cooking trends and rising interest in plant-based alternatives. Consumers expect golden, crispy and juicy nuggets, while producers must control costs, comply with food-safety standards and reduce waste in energy, oil and water.

GEA's integrated nugget line delivers consistent weight, texture, crunch and color while maximizing yield and minimizing giveaway. Technologies such as Batch2Flow for continuous infeed, GEA MaxiFormer II for uniform portioning, GEA TempuMixer II and GEA TempuDipper for stable tempura-batter aeration deliver precise, repeatable coating performance. The GEA CookStar 3-phase spiral oven and GEA ProFry fryer maintain juiciness and crispness with optimized heat and oil management.

From preparation, forming and frying to packaging, the modular line provides seamless transitions, compact layout and data-ready automation. GEA SmartControl and GEA InsightPartner Food offer real-time monitoring, recipe control and predictive maintenance. The result is a reliable, high-capacity solution that helps producers consistently deliver premium nuggets efficiently and sustainably.

Discover the full line



1. Grinding **GEA PowerGrind**
2. Mixing **GEA ProMix**
3. Forming **GEA MaxiFormer**
4. Coating **GEA OptiFlour with OptiAir**
5. Cooking **GEA CookStar**
6. Coating **GEA OptiFlour & GEA OptiAir**
7. Tempura coating **GEA TempuDipper & GEA TempuMixer**
8. Frying **GEA ProFry**
9. Freezing
10. Packaging **GEA SmartPacker CX400**

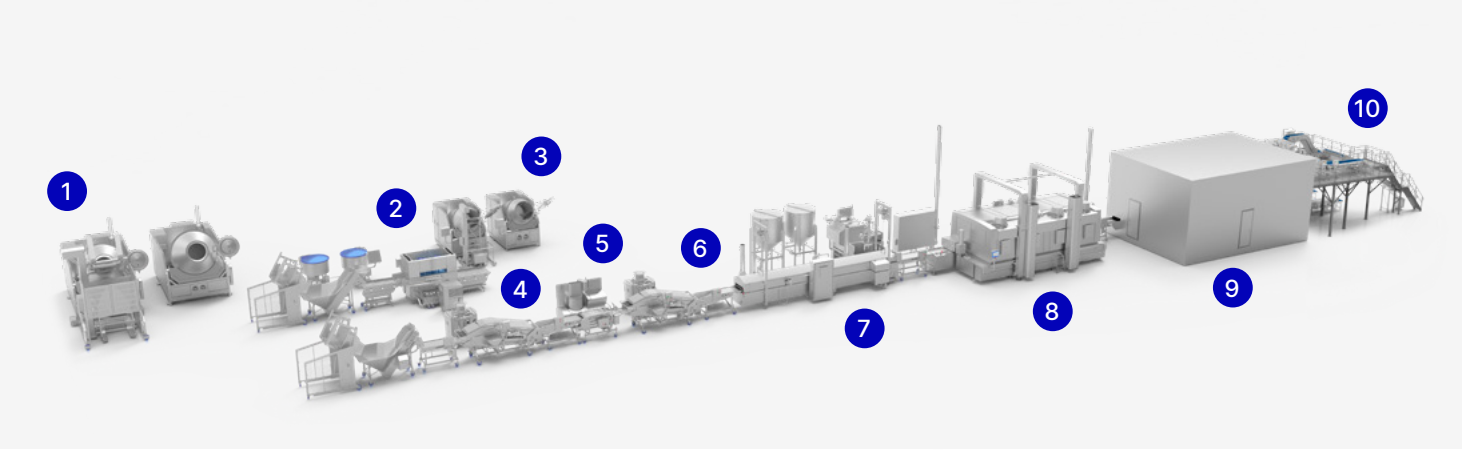
Line solution for:

HOMESTYLE COATED TENDERS

The market for homestyle breaded chicken is growing rapidly as consumers seek crispy, flavorful products with an authentic, handcrafted appearance. Producers must replicate that texture and “bite” at industrial scale while maintaining yield, efficiency, and food safety.

GEA’s line brings authentic coatings to high-volume production through precise injection, marination, coating and cooking technologies. The GEA MultiDrum breader reproduces the rugged, flaky texture of traditional coatings, while GEA BulkLoader and GEA TenderAligner systems automate feeding and orientation to reduce manual labor. GEA ProFry with Oberlin filtration maintains oil quality and the GEA CookStar spiral oven ensures juicy interiors and golden, crispy exteriors. Fully integrated from injection and tumbling to coating, frying, cooking, freezing, and packaging, the line handles bone-in and boneless products - from wings and drumsticks to tenders, fillets, popcorn chicken, and formed or natural chunks. It delivers authentic homestyle quality with high yield, low oil use and high automation, achieving 20–80% higher throughput, reduced flour usage and improved overall line efficiency for retail and foodservice markets.

Discover the full line



1	2	3	4	5	6	7	8	9	10
Defrosting **GEA ColdSteam T**	Injecting **GEA MultiJector 2mm**	Tumbling **GEA ScanMidi**	Coating **GEA MultiDrum**	Wet coating **GEA TempuDipper**	Homestyle coating **GEA MultiDrum**	Frying **GEA ProFry**	Cooking **GEA CookStar**	Freezing	Packaging **GEA SmartPacker CX400**

Line solution for:

GEA SIGNATURE CHICKEN

The market for roasted chicken fillets and wings faces pressure from tight margins, rising ingredient costs and growing consumer expectations for juicy and visually appealing products. Traditional tumble-cook methods often result in moisture loss, uneven cooking and low yields.

The GEA Signature Chicken line tackles these challenges while delivering measurable improvements in yield, juiciness, and cooking consistency. The GEA MultiJector with 2mm GEA OptiFlex needles provides even, low-pressure brine distribution, while the GEA CookStar GEN 3 oven's three-phase double-spiral system ensures precise temperature and humidity control for uniform cooking and rich color. Together, the GEA Inject-Tumble-Cook process delivers up to 10 percent higher yield and better juiciness while reducing handling and processing time.

Fully integrated control from injection to roasting allows flexible settings for different fillet, wing, or portion sizes. The result is succulent, high-yield chicken that meets consumer expectations for taste and appearance while helping producers improve efficiency, reduce costs and strengthen brand trust.

Discover more

1

2

3

1 Injecting
GEA MultiJector 2mm

2 Tumbling
GEA ScanMidi

3 Cooking
GEA CookStar

Line solution for:

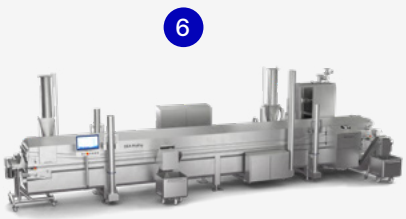
PLANT-BASED CRUMB-COATED TENDER

The plant-based food market is expanding as consumers seek healthier and sustainable choices. Producers face the challenge of replicating the sensory experience of meat, achieving crispiness, juiciness and fibrous bite, while maintaining efficiency and consistency in production.

GEA's plant-based crumb-coated tender line enables manufacturers turn plant ingredients into authentic, craveable products with the right mouthfeel and crispiness consumers expect. Technologies such as the GEA CutMaster for rehydration and emulsifying, GEA ProMix twin-shaft mixer for uniform blending and GEA ComboGrind for precise fiber control ensure a stable structure and consistent texture. Forming and coating systems like the GEA MultiFormer and GEA MaxiFormer II and crumb coating applicators deliver accurate shapes and even coverage for appealing appearance and bite.

From preparation, forming and coating to frying, roasting, chilling and packaging, the line maintains quality and flavor across every step. Ideal for plant-based and hybrid tenders, nuggets, strips, patties and coated snacks, it helps producers achieve authentic texture and taste, improve sustainability and deliver high-quality, clean-label foods efficiently and consistently.

Discover more



1	2	3	4	5	6	7	8	9
Mixing **GEA ProMix**	Forming **GEA MaxiFormer**	Predust **GEA OptiFlour**	Wet coating **GEA OptiCoater**	Dry coating **GEA CrumbMaster**	Frying **GEA ProFry**	Cooking **GEA CookStar**	Freezing	Packaging **GEA SmartPacker**

Line solution for:

SMOKED SALMON

Smoked salmon remains a symbol of craftsmanship and quality, appreciated for its rich flavor, delicate texture and natural appearance. Today's consumers still expect that authenticity but with added assurance of consistency, food safe and sustainable production. Producers must balance these expectations while managing variable raw materials, rising costs and margin pressures.

GEA's smoked salmon line combines traditional smoking character with modern precision. The GEA MultiJector with 2mm hypodermic OptiFlex needles provides gentle, even brine distribution that preserves texture and enhances flavor without leaving visible marks. With the GEA CookStar SuperHeatSmoke fresh natural smoke directly into the cooking airflow, achieving authentic color and aroma with precise control over temperature and humidity. Finally, the GEA PowerPak SKIN.50 thermoformer packages each fillet in a protective skin pack that highlights freshness and reduces plastic use through recyclable materials.

The result is a premium range of smoked seafood products, including salmon, trout and whitefish, that meet modern standards for efficiency, sustainability and authentic appeal.

Discover more

1 Injecting
GEA MultiJector 2mm

2 Cooking/Smoking
GEA CookStar with SuperHeatSmoke

3 Packaging
GEA PowerPak SKIN.50

Preparation:

THE FOUNDATION OF QUALITY

Sander Panger, Product Development Manager at PF Alimentos

> “I just have to tell GEA that we want to make a new product. They then tell me what we should do, what we need and how we should develop it.”

Preparation is the foundation of high-quality food production. How raw materials are handled at this stage defines yield, texture, flavor and consistency throughout the entire process. For meat, poultry, fish, cheese, vegetables, or plant-based products, proper grinding, mixing, cutting and emulsifying are essential to achieve product quality, stability and taste. Mistakes or poor equipment in this step can cause downstream issues such as inconsistent emulsions, texture defects, or product loss.

GEA preparation equipment delivers precision, consistency and efficiency through gentle, controlled treatment of ingredients. Our grinders, mixers, bowl cutters, emulsifiers and defrosting systems preserve color, texture and flavor while maximizing yield and binding. Automation and process control ensure food safety, traceability and uptime while reducing labor and waste.

From emulsified and fermented sausages to ground meat, burgers, nuggets, seafood, cheese, vegetables and plant-based products, GEA equipment provides the flexibility, reliability and performance needed to build quality and profitability from the very first step.

Grinding equipment

GEA PowerGrind

Learn more



1. **Maximum throughput, minimum downtime.** The unique two-worm design, auto-reverse feeder, and smart hopper prevent bridge building and overfeeding, enabling continuous operation of up to 30 t/h for fresh meat and 11 t/h for frozen blocks.
2. **Consistent product quality.** Gentle cutting preserves particle definition, minimizes fat separation, and avoids heat buildup, ensuring uniform texture and reliable grind quality.
3. **Cost-efficient and robust.** Heavy-duty construction, modular design, and proven drive systems reduce maintenance costs and provide long-term reliability.
4. **Hygienic and safe.** Smooth surfaces, hinged linings, and separate product and drive zones allow quick cleaning, while DGUV-approved safety features ensure the highest hygiene standards.
5. **Flexible and versatile.** Handles fresh, frozen, or pre-broken meat, cheese, and plant-based products with adaptable pre-cutters, hard particle sorting, and cutting tool options.

Mixing equipment

GEA ProMix

Learn more



1. **Precision mixing, every time.** Independently driven wings with high peripheral speed ensure uniform protein activation, even ingredient distribution and optimal water binding for superior product quality.
2. **Versatile for every recipe.** Handles all-meat, extended meat, seafood, plant-based and pre-mixed emulsions with equal reliability, whether fresh, frozen, or combined batches.
3. **Efficient and productive.** Short mixing and discharge times, minimal residue and a design that limits cross-contamination, maximize throughput and minimize downtime.
4. **Flexible process control.** Variable wing speeds, torque control, vacuum and defrost options and optional cooling deliver precise control of temperature, crystallization and density for forming-ready mixes.
5. **Hygienic and user-friendly.** Modular design, quick-clean features, lockable outlet gates and touchscreen controls ensure easy operation, fast maintenance and full safety compliance.

Bowl cutting equipment

GEA CutMaster V Gen 3

Learn more

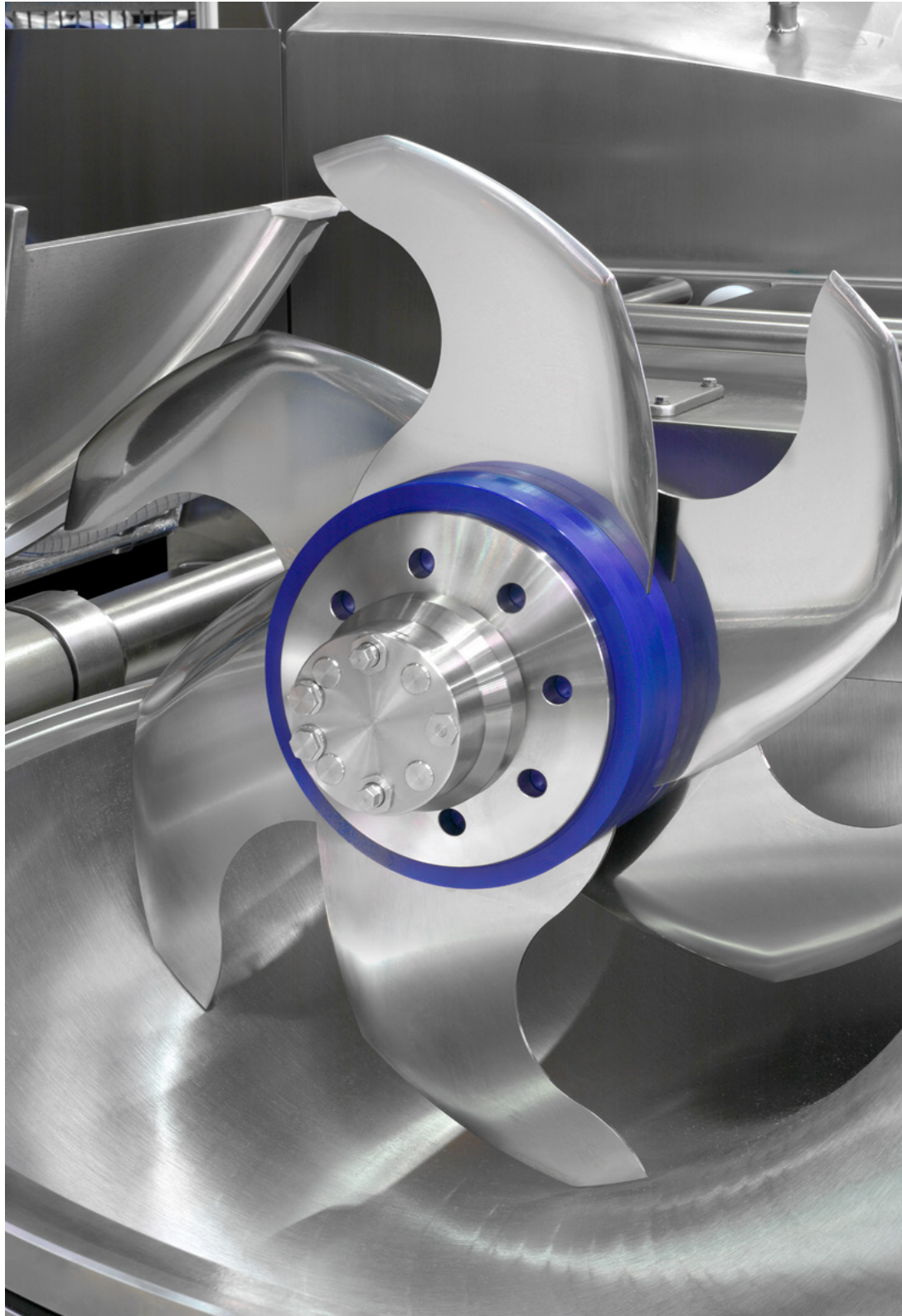
1. **All-in-one performance.** Cut, mix, emulsify, cook and cool in one machine. Optional cooking and cooling functions remove the need for extra equipment while ensuring smooth, high-quality results across meat, poultry, fish, cheese and plant-based products.

2. **Vacuum precision for premium quality.** Processing under vacuum removes air, reduces jelly deposits and enhances color, flavor and shelf life. Dense emulsions with excellent binding and uniform texture deliver higher yield and premium quality.

3. **High-speed productivity.** The TopCut VSH knife head reaches up to 162 m/s for ultra-fast cutting and particle fineness. High filling levels (up to 95%) and rapid discharge minimize batch times and boost throughput.

4. **Smart control and digital insight.** Integrated AC drive, CutControl Pro Touch and optional InsightPartner monitoring provide full process visibility, recipe management and predictive maintenance for consistent uptime.

5. **Hygienic and robust design.** Built to 3-A standards with a sealed, sloped housing for safe, hygienic operation and fast cleaning. Easy-access service points simplify maintenance for long-term reliability.

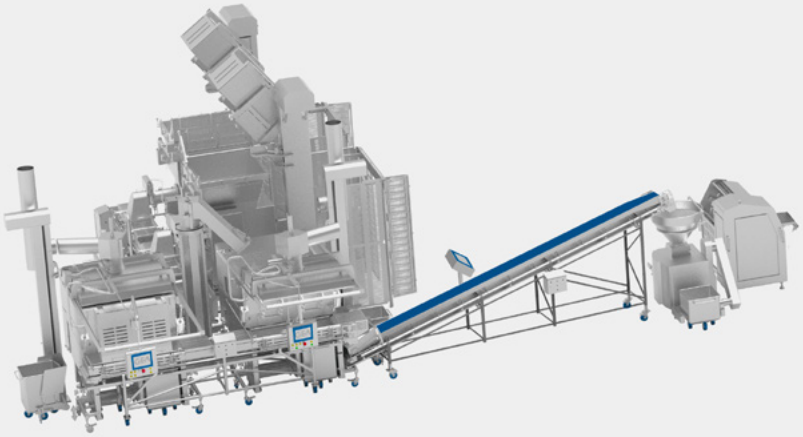


Mixing/grinding equipment

GEA ComboGrind

Learn more

1. **Mix and grind in one unit.** Intermeshing twin-shaft system combines gentle yet powerful mixing with high-capacity grinding in one hygienic design. Perfect for ground meat, burgers, salami, meatballs and nuggets with consistent structure and color.
2. **Superior product consistency.** Uniform distribution of fat, lean, liquids and spices ensures even quality throughout every batch. Optimized grinding head minimizes backwash for clean cuts and up to 20% shorter mixing time.
3. **Flexible operation.** Optional discharge gate and multiple cutting tools allow use as a mixer only or as a complete mixing–grinding solution for small-batch or high-volume production.
4. **Advanced cooling and process control.** Optional CO_2 or N_2 cooling keeps product temperature tightly controlled for perfect texture, hygiene and shelf life. Intelligent torque monitoring automatically adjusts cooling time.
5. **Hygienic and easy to maintain.** Smooth, curved surfaces and leakproof shaft seals simplify cleaning. One-person assembly with cleaning trolley and optional hard-particle removal maintain yield and product safety.



Handling Equipment

GEA Batch2Flow

Learn more

1. **Seamless process continuity.** GEA Batch2Flow bridges the gap between mixing and forming, transferring perfectly controlled portions directly from mixer to former for smooth, in-line operation.
2. **Safeguarded product quality.** Keeps the mix safely in the mixer until required, maintaining ideal temperature, texture and viscosity. Each portion reaches the former in perfect condition for precise forming and minimal waste.
3. **More hygiene, less labor.** Eliminates trolleys and manual handling, reducing contamination risk and labor needs. One operator can manage the entire preparation-to-forming line.
4. **Save space, energy and cost.** Removes the need for cold storage and internal transport. Cuts energy use, cleaning effort and downtime while improving profitability.
5. **Consistent, efficient production.** Provides continuous, precise control of the mix flow from mixer to former, maximizing yield, product quality and overall line efficiency.

Sander Panger, Product Development Manager at PF Alimentos

“GEA cutters make the work easier, reduce energy consumption, reduce processing times and help us to develop new products much faster and more easily than you could imagine.”

Watch here

Marination:

FROM ANCIENT CRAFT TO MODERN PRECISION

Jan Oostveen, Project Manager at Van der Mey

> “GEA chooses the same approach to the market as we do. They listen to input from their customers, translate that into concepts and then build machines that fill the need.”

Marination has defined great food for centuries. From the earliest salt cures to today’s precision-engineered processes, it remains the key to flavor, juiciness and product quality. Getting it right at the start ensures success throughout the line. Poor curing or uneven brine distribution can cause binding issues, color variation, slicing losses, or even microbiological problems that shorten shelf life.

GEA marination systems bring accuracy and efficiency to every batch. Our technologies deliver perfect brine distribution, optimal retention and maximum yield while supporting cleaner-label recipes with reduced nitrite or salt levels. As producers face growing demands for healthier products, consistent quality and greater cost efficiency, GEA adds value through process control and reliability.

From brine preparation and injection to tenderizing, tumbling and defrosting, GEA helps processors across meat, poultry and seafood achieve juicy, flavorful products that delight consumers and strengthen profitability.

Defrosting equipment

GEA ColdSteam T

Learn more

1. **Preserve every gram of value.** No more drip loss. GEA ColdSteam T restores proteins and natural juices inside the meat for higher yield and better texture.
2. **Faster defrosting, greater productivity.** Move from frozen to production-ready in hours instead of days, maximizing throughput and plant capacity.
3. **Consistent quality, every batch.** Uniform temperature control ensures even thawing and minimal waste.
4. **Cleaner, safer operations.** Eliminate drip zones and manual handling for improved hygiene and easier compliance with food safety standards.
5. **Sustainable and cost-efficient.** Cut energy consumption and reduce product loss, delivering measurable savings and advancing sustainability goals.

Brine/marinade preparation equipment

GEA MixMaster

Learn more

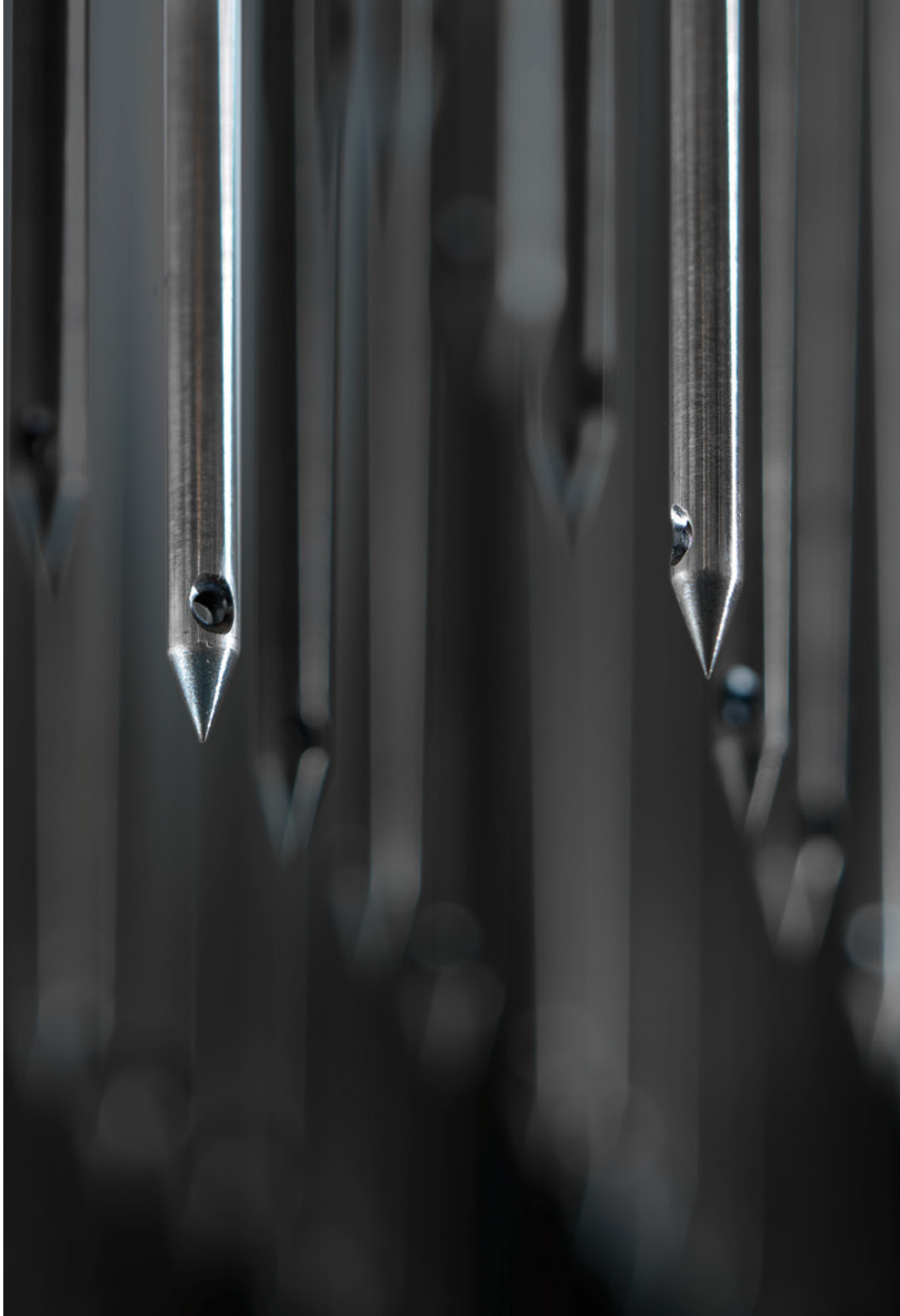
1. **Perfect mix, perfect results.** From light brines to rich marinades, GEA MixMaster guarantees total homogeneity and flawless consistency, even with challenging ingredients.
2. **Modular flexibility.** Choose base tank size with optional cooling on application and capacity to match your recipes and scale as you grow.
3. **Easy operation, repeatable quality.** Intuitive PLC control and recipe management ensure consistency, while clean-in-place design keeps hygiene high and downtime low.
4. **Seamless integration.** Designed to work perfectly with GEA injectors, tumblers and mixers for efficient, continuous production flow.
5. **Smarter and more sustainable.** Reduce product loss, save time and cut resource use with intelligent mixing and a hygienic, self-draining design.

Injecting equipment

GEA MultiJector

Learn more

1. **Perfect brine, every time.** Unique OptiFlex needles combine flexibility and strength for uniform injection, even in bone-in or delicate products. The Modular Injector Filter™ keeps brine clean and needles unblocked for consistent performance.
2. **Maximum Time-in-Meat.** Optimized to the product for optimal brine uptake and even distribution, boosting yield, product quality and capacity.
3. **Fast changeover, easy cleaning.** Needle cassettes allow toolless exchange in under ten minutes, while the patented belt trolley and NeedleCleaner reduce downtime and labor.
4. **Seamless integration.** Works in sync with GEA brine chillers, shakers and tumblers to optimize the entire marination process.
5. **Efficient and profitable.** Adjustable injection pressure and recipe management ensure low variability, high yield and reduced waste.



Tenderizing equipment

GEA MultiCarve

Learn more

1. **Perfectly tenderized, every piece.** Rotating knife rollers increase surface area and release tension, ensuring each cut receives the ideal treatment.
2. **Optimized brine uptake.** Greater surface area and improved protein extraction enhance brine distribution and retention for better binding.
3. **Flexible, precise control.** Adjustable roller height, pressure and speed tailor tenderizing to every cut for uniform product.
4. **Fast, easy and hygienic.** Quick roller changeovers with a purpose-built trolley and open-frame design simplify cleaning and reduce downtime.
5. **Seamless integration.** Operates standalone or combined with GEA injectors to maximize yield, quality and efficiency.

Massaging/tumbling equipment

GEA ScanMidi

Learn more

1. **Even brine, better yield.** Continuous vacuum massaging and tumbling ensure consistent brine and marinade distribution for superior texture, taste, yield and appearance.
2. **Flexible processing for any recipe.** Patented asymmetric carriers deliver gentle “meat-on-meat” massaging or more intense tumbling for pork, poultry, beef, or seafood.
3. **Controlled precision, consistent results.** Adjustable drum speed, angle and temperature with PLC control ensure repeatable performance every time.
4. **Fast, efficient, hygienic operation.** High filling degrees (up to 66 %), quick loading and discharge and easy cleaning maximize uptime.
5. **Built for productivity.** Streamlined design reduces energy use and cleaning effort, helping processors achieve high yield and low operating costs.

Gonzalo Contreras, Assistant Manager at CIAL

“The GEA equipment is compact and has enabled us to increase our productivity, it operates consistently without interruptions.”

Watch here

Further processing:

WHERE FOOD COMES TO LIFE

Per Ulrik Jørgensen, Product Technical Manager Danpo A/S

“With GEA delivering all the equipment on the line we knew for sure that each element would fit together and be compatible.”

Further processing is where products truly take shape, transforming raw ingredients into ready-to-cook or ready-to-eat foods with the right texture, flavor and visual appeal. It’s the stage that defines product identity, consistency and consumer preference. From forming and coating to frying and cooking, every step contributes to taste, safety and efficiency.

GEA further processing solutions create value where it matters most: at the heart of product creation. Designed for flexibility, hygiene and precision, our systems deliver consistent results across poultry, meat, seafood, plant-based, hybrid and ready-meal applications. Smart engineering minimizes waste, reduces ingredient loss and optimizes energy use while enabling quick adaptation to new trends such as clean label, plant-based, or regional flavor innovations.

With intelligent control systems and cloud-based tools like GEA InsightPartner, you gain real-time insights, predictive maintenance and data-driven optimization. The result is better food, smarter processes and stronger business performance.

Drum forming equipment

GEA MaxiFormer II

Learn more

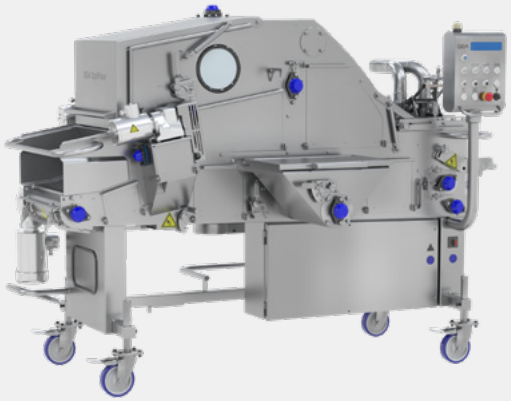
1. **Lowest TCO in the market.** Designed for uninterrupted, high-speed production, GEA drum forming minimizes downtime, waste and energy use, delivering up to 20% operational cost savings.
2. **Exceptional product consistency.** Advanced forming ensures uniform weight distribution and up to 1.7% lower giveaway for maximum yield and premium quality.
3. **Unmatched versatility.** Proven across poultry, pork, fish, cheese, potato and plant-based products, it supports 2D, 3D and fantasy shapes for creative product development.
4. **Sustainable by design.** Saves up to 80% water, reduces hot water use by 91% and optimizes energy and chemical consumption for measurable sustainability results.
5. **Smart, data-driven performance.** Integrated with GEA InsightPartner for real-time monitoring, predictive maintenance and process optimization.

Plate forming equipment

GEA MultiFormer

Learn more

1. **Versatile product shaping.** Forms red meat, poultry, plant-based and cheese into virtually any shape, from flat and 3D to novelty and irregular forms, with quick-change plates for maximum flexibility.
2. **Consistent quality and structure retention.** Gentle step-feeding and patented knockout technology preserve structure and ensure accurate portioning with minimal waste.
3. **Reliable high-capacity performance.** Achieves 98%+ uptime with programmable PLC recipe storage and smooth changeovers for efficient production.
4. **Efficient and hygienic operation.** Auger feeding, E-knockout release and stainless steel design deliver fast cleaning and up to 80% less water usage.
5. **Smart forming with OEM precision.** Using original GEA FormPlates in five materials, it optimizes shape, portion weight and product quality while minimizing giveaway.



Flour coating equipment

GEA OptiFlour II

Learn more

1. **Dust-free coating for a cleaner environment.** The closed design and GEA OptiAir airflow prevent dust escape, reduce allergens and eliminate post-cleaning needs.
2. **Consistent, high-quality coating.** The patented flour divider ensures uniform pick-up and adhesion, even with sticky or seeded flours.
3. **Efficient ingredient use.** Smart recirculation automatically reuses excess flour, saving up to 10% in material and reducing waste.
4. **Fast setup and easy operation.** Intuitive controls, hopper visibility and tool-free cleaning cut setup and cleaning time by up to 50%.
5. **Reliable and low-maintenance.** Automatic lump removal, contamination prevention and stainless construction ensure uptime and hygiene.

Crumb coating equipment

GEA CrumbMaster Gen 2

Learn more

1. **Consistently perfect coating.** Ensures even crumb adhesion across top, bottom and sides, preserving structure and appearance.
2. **Gentle handling for crumb integrity.** Slide-based transport and a patented divider allow flexible crumb sizing without crushing or loss of texture.
3. **Cleaner, safer production.** Fully enclosed design reduces airborne dust by up to 90% and integrates seamlessly with GEA OptiAir for hygiene-critical operations.
4. **Hygienic and easy to clean.** Self-draining design, fold-away panels and food-safe materials make cleaning fast and thorough.
5. **Flexible and efficient.** Handles all crumb types at belt speeds up to 30 m/min, with tool-free adjustments and quick product changeovers.

Homestyle coating equipment

GEA MultiDrum

Learn more

1. **Authentic homestyle coating at scale.** Recreates the look, taste and texture of hand-breaded products with industrial efficiency.
2. **Dual or triple-drum throughput.** Patented rotating drums ensure uniform coating and consistent coverage for bone-in or boneless products.
3. **Cleaner, dust-free operation.** Fully enclosed design with integrated GEA OptiAir technology reduces airborne dust and cross-contamination.
4. **Smart design for control and cleaning.** Adjustable flour bed, drum speed and angle deliver flexibility, while automatic dosing and cleaning reduce labor and downtime.
5. **Compact footprint, maximum productivity.** Streamlined flow eliminates manual spreading and minimizes ingredient waste for efficient, low-cost production.

Batter & tempura coating equipment

GEA TempuMixer II

Learn more

1. **Consistent quality at the touch of a button.** Fully automatic, recipe-controlled mixing ensures perfect viscosity, composition and temperature.
2. **Gentle vortex mixing for crisp results.** Patented Vortex technology maintains tempura-batter aeration for a light, crunchy coating that holds after frying.
3. **Precise ingredient control.** Weighing cells and water dosing guarantee exact proportions, minimizing giveaway and raw material costs.
4. **Smart and efficient operation.** Automates the entire process, enabling fast recipe changes, reduced labor and higher uptime.
5. **Reliable and hygienic performance.** Double cooling jacket, precise batch control and robust design ensure consistent quality and efficiency.

Frying & oil treatment equipment

GEA ProFry

Learn more

1. **Data-driven frying for consistent quality.** Inline oil quality measurement and recipe control ensure stable color, texture and taste.
2. **30% improved oil flow.** Patented circulation design enhances heat transfer for uniform frying and superior product consistency.
3. **More capacity, smaller footprint.** Up to 15% higher throughput with optimized insulation and heat transfer for lower energy use.
4. **SmartControl HMI for full visibility.** Intuitive interface with real-time and historical data supports optimization and audit readiness.
5. **Cleaner operation, longer oil life.** Active sediment removal, adaptive speed control and automated cleaning extend oil life and reduce waste.

Cooking, roasting and smoking equipment

GEA CookStar

Learn more

1. **Turbo impingement technology.** Combines horizontal and impingement airflow for superior color, crispness and flavor.
2. **Maximum flexibility.** Handles poultry, pork, beef, fish, meat substitutes and natural products, whether coated or uncoated.
3. **High throughput, consistent quality.** Fast browning and uniform cooking deliver the industry's highest output with consistent results.
4. **Advanced process control.** Independent temperature and dewpoint regulation per zone ensure precision and repeatability.
5. **Proven reliability.** Over three decades of success with 99% uptime, supported globally by GEA service and GEA InsightPartner monitoring.

Peter Goossens, McCain Appetizers Europe

“By continuing to work and communicate with GEA, we found the right balance and used water in a smart way.”

Read more

Slicing:

ENGINEERED AROUND YOUR PERFECT SLICE

Maximilian Fikentscher, Product Manager GEA Loading

“Our goal is to understand our customers’ applications and products. By working in partnership, we combine their knowledge and requirements with our expertise to shape the best solution together.”

As food retail shifted from specialty shops to supermarkets, slicing and loading became critical to delivering the pre-packed ‘ready to eat’ portions consumers expect. Modern shoppers look for convenience, product safety, consistent quality and sustainable packaging. Industrial slicing must deliver all of this at speed and the goal is always the same: visually appealing, perfectly portioned products that protect integrity, minimize giveaway and stand out on the shelf.

GEA slicing systems are engineered for this reality. Whether slicing ham, sausage, bacon, cheese, poultry, or plant-based products, our solutions deliver accuracy, flexibility and high throughput. Modular machine designs cover the full spectrum, from compact stand-alone slicers to fully automated slicing lines, enabling fast changeovers, diverse pack formats and reliable just-in-time production. With decades of blade, slicing and automation expertise, GEA provides exceptional yield, uptime and on-weight consistency.

Scanning equipment

GEA OptiScanner 600 / 1200

1. **X-ray scanning for natural-shaped products.** Measures outer contours and density distribution to optimize slicing of irregular products such as cheese with holes.
2. **On-weight portions with minimal giveaway.** Automatically adjusts slice thickness and count for true on-weight performance.
3. **Higher yield from valuable raw materials.** Converts natural variation into more saleable product from every log.
4. **Supports fully automated lines.** Works in closed collaboration with with slicers, loaders and packaging machines for end-to-end precision.
5. **Stable, reliable measurement.** Not affected by disruptive factors, such as reflections on the product surface.

Scanning equipment

GEA OptiScanner 5000

Learn more

1. **High-speed, optical scanning for large-scale production.** Keeps pace with the fastest slicing lines without becoming a bottleneck.
2. **Ultra-low giveaway on irregular products.** Precise contour and weight scanning ensures optimized slice-thickness control.
3. **Maximized yield, minimized waste.** Matches each cut to real product geometry for superior raw-material utilization.
4. **Proven financial impact.** Small improvements in portion weight accuracy can save hundreds of thousands annually in high-volume plants.
5. **Seamless line integration.** Connects directly with slicers for data-driven slicing and sustainable production.

Slicing equipment

GEA UniSlicer

Learn more

1. **Outstanding slicing flexibility and presentation quality.** Handles an exceptionally wide range of products and portion forms, while circular blade technology delivers clean, uniform slices across diverse portion patterns.
2. **Optimized for low volume and speciality production.** Suitable for operations with lower or variable throughput, providing reliable performance at up to 450 kg/h and 600 rpm.
3. **Better raw-material utilization.** Accurate portion control reduces giveaway and maximizes yield.
4. **Flexible growth path.** Operates as a stand-alone slicer or as part of a semi-automated or fully integrated line.
5. **Hygienic and easy to clean.** Open, accessible layout supports fast wash-down and high food safety.

Slicing equipment

GEA MegaSlicer Family

Learn more

1. **Purpose-built performance for every product size.** The MegaSlicer L offers versatile, high-quality slicing for standard product sizes and product lengths. The MegaSlicer XXL handles larger diameters and extended lengths with involute blade technology, full automation and a 428 × 183 mm cutting cross-section for high-throughput precision.
2. **High, reliable throughput across the family.** Both models deliver mid- to high-capacity performance, up to 1,500 kg/h depending on product and configuration, ensuring stable, industrial-scale slicing.
3. **Consistent slice quality at speed.** Precision slicing blade and shear-edge control deliver smooth slicing process, accurate slice thickness and excellent presentation, even at high throughput.
4. **Optimized yield with minimal giveaway.** Controlled loading parameters and smart portioning help maintain precise on-weight portions, reduce overcut and maximize saleable yield.
5. **Hygienic design and easy integration.** Open stainless-steel construction supports fast wash-down and high sanitation, while the machine design allows straightforward integration of add-ons and downstream equipment

Slicing equipment

GEA OptiSlicer 7000

Learn more

1. **Top-end capacity for industrial slicing.** Delivers up to 2,000 kg/h, depending on product and configuration, supporting high-volume production with consistent performance.
2. **Premium slice quality with advanced blade technology.** Equipped with involute blade technology and available with the latest GEA R505 blade, ensuring exceptionally clean, smooth slices with minimal friction and reduced product sticking.
3. **Higher yield with minimal giveaway.** Three-stage portioning and precise feed control maximize raw-material utilization, producing more saleable slices from every product log.
4. **Wide product and format flexibility.** The large throat design handles a broad range of product sizes, multiple logs and diverse slicing applications with consistent accuracy.
5. **Hygienic design and reliable uptime.** Stainless-steel construction and excellent accessibility support fast cleaning, high sanitation standards and stable performance in demanding production environments.

Full range of portion forms


Shingled


Zig zag


Interleaved


Stacked


Shaved


Folded


Overlapped


Chunks


Specials

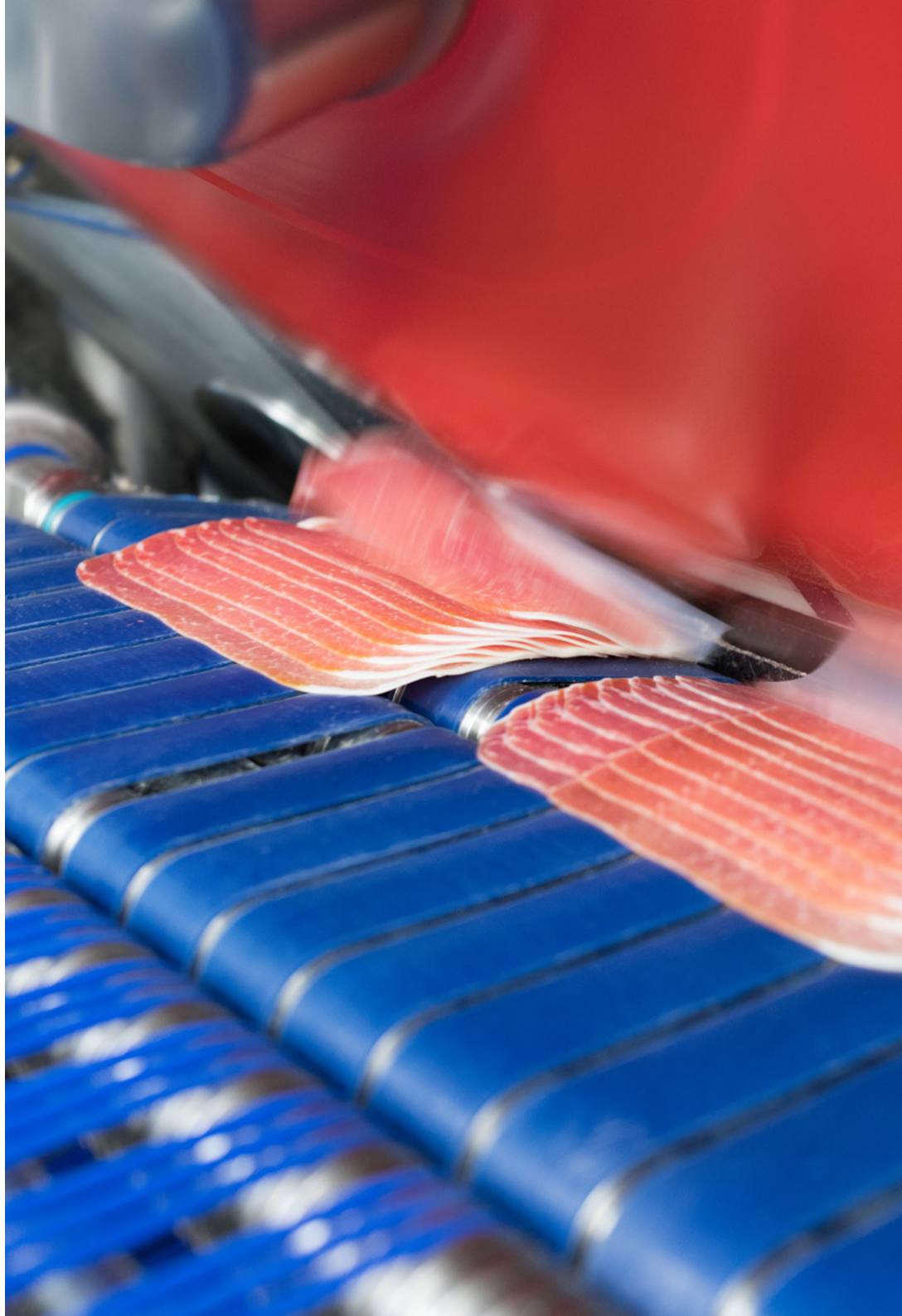
*Blade design example**

Slicing blades

Original GEA Slicing Blades

Learn more

1. **Optimized for every application.** Wide blade range with circular or involute blades and straight, arched, or saw-tooth edges, tailored to product and process.*
2. **Precision slicing process for consistent slices.** Clean slice surfaces and uniform thickness enhance presentation and portion control.
3. **Reduced friction and sticking.** Smooth surfaces and optional coatings minimize drag and product build-up.
4. **Longer life with less downtime.** High-grade materials and regrinding support longer operating cycles.
5. **Better yield and energy efficiency.** Efficient slicing can reduce waste and eliminate the need for crust-freezing in some applications



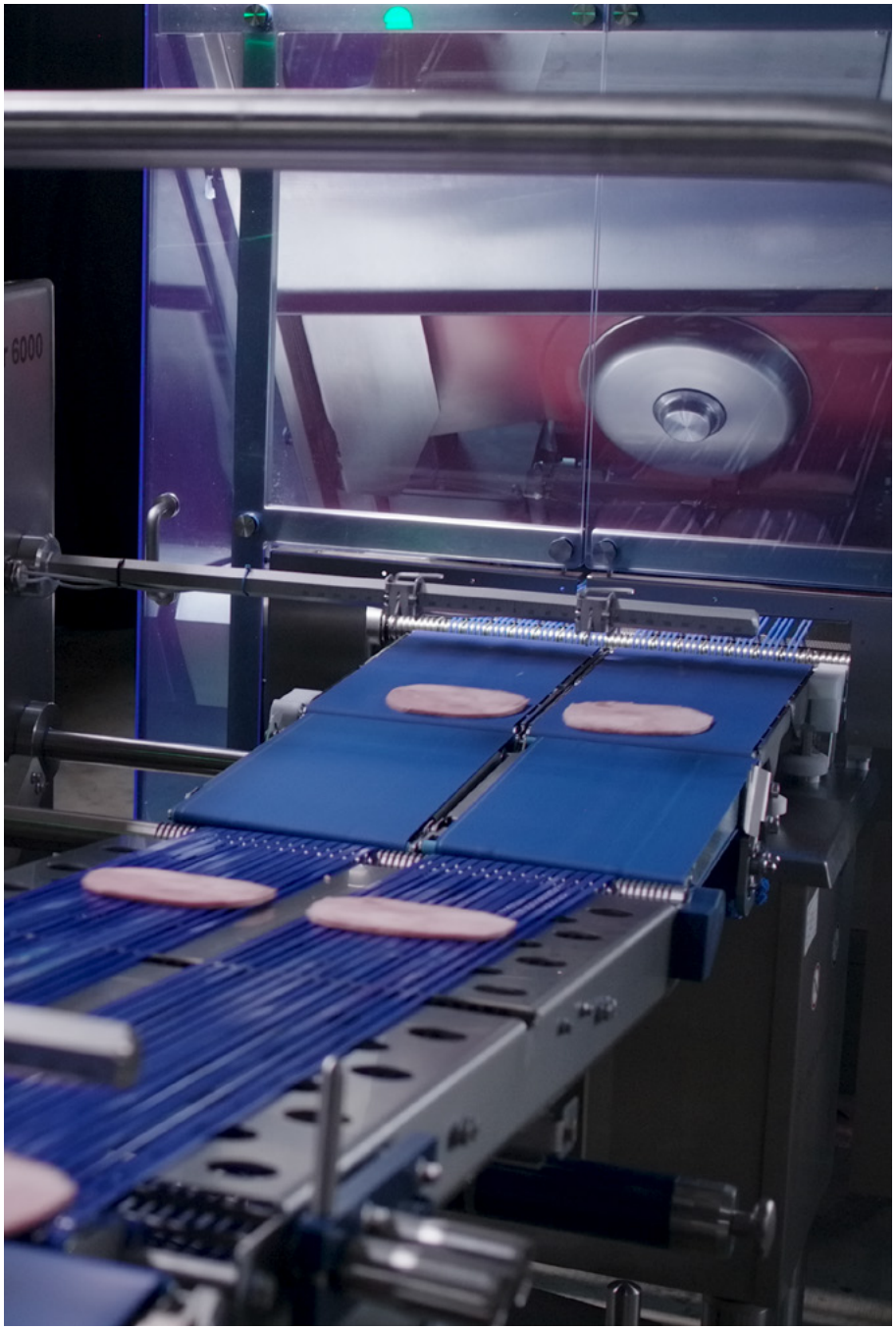
Nino Ziegler, Owner Ziegler Käsespezialitäten

“We are very impressed with the perfect slicing results and outstanding portioning quality. The extremely low give-away of only 0.3 to 0.5 per cent delivers excellent yield and efficiency.”

Watch here

Loading:

PERFECTING THE FLOW BETWEEN SLICING AND PACKAGING



In food production, efficiency depends on seamless handovers between each step. Nowhere is that more visible than in loading, the critical handover between slicing and packaging. Whether you're handling ham, bacon, deli products, cheese or plant-based products, a stable product flow is essential. Precise, hygienic and reliable loading ensures every portion arrives at the packaging machine consistently, correctly aligned and at the speed your line requires. Done right, it reduces manual corrections, minimizes giveaway, prevents stoppages, and boosts Overall Equipment Effectiveness (OEE).

As product formats evolve, pack sizes diversify and just-in-time schedules tighten, loading must also remain flexible. GEA loading systems are engineered to adapt, ranging from compact, flexible loaders to high-speed belt systems and advanced robotic handling. Designed for hygiene, uptime and integration, they help maintain a perfect flow even as product mixes and production strategies change.

GEA's portfolio synchronizes slicing and packaging into one coordinated process, keeping operations efficient, aligned and ready for what's next.

Loading equipment

GEA FlexLoader

Learn more

1. **Flexible handling for diverse products.** Dual retract-belt design manages sliced, stacked, overlapped, or formed items such as burgers, tenders, patties and other shaped products, making it ideal for varied portfolios and changing production needs.
2. **Fast recipe-controlled changeovers.** Fully programmable format settings enable rapid transitions between products and pack formats, minimizing downtime and supporting high line flexibility.
3. **Compact footprint with easy integration.** Fits into thermoformer or tray-sealer lines, even in space-restricted layouts, providing automation without major line redesign.
4. **Hygienic design.** Easy access for cleaning and maintenance supports high hygiene standards and reduces cleaning time in sensitive production environments.
5. **Consistent placement for high-quality packs.** Precise and repeatable portion placement improves presentation and ensures stable performance of downstream packaging equipment, reducing misplacement, waste and rework.

Loading equipment

GEA OptiLoader 5000 / 6000

Learn more

1. **High-speed, stable throughput.** Handles up to 240 portions per minute, keeping slicers and thermoformers synchronized for uninterrupted production.
2. **Reliable, gentle portion handling.** Controlled transfer minimizes product disturbance and protects presentation quality, essential for sliced ham, bacon, cheese, deli products and similar applications.
3. **Reduced stoppages and improved Overall Equipment Efficiency (OEE).** Intelligent buffering absorbs slicer reloads and upstream variations, preventing line interruptions and maintaining consistent packaging speeds.
4. **Hygienic, easy-to-clean design.** Stainless-steel construction and hygienic design support fast cleaning, high sanitation standards and reduced contamination risk.
5. **Fits any line layout.** OptiLoader 6000 integrates efficiently with GEA thermoformers, while OptiLoader 5000 connects easily to non-GEA systems, offering flexibility for upgrades or mixed-equipment environments.

Loading equipment

GEA OptiRobot 6000 with OptiBuffer

Learn more

1. **High-speed automation for labour efficiency.** Delivers up to 120 picks per minute in a double-cell configuration, reducing manual handling, lowering labour costs and minimizing stoppages caused by human error.
2. **3D gripper technology for flexible handling.** Handles shingled and stacked portions as well as pieces with high precision across meat, cheese and fish products. Quick gripper changes support fast product changeovers and minimal downtime.
3. **Vision-assisted accuracy.** Full-HD cameras detect portion position and orientation, adjusting placement automatically to ensure correct and accurate loading.
4. **Continuous production with OptiBuffer.** Integrated buffer bridges slicer reload gaps, stabilizes production flow and prevents downtime caused by upstream variations.
5. **Hygienic, robust and integration ready.** Built for high-speed lines requiring hygiene, precision and reliability across slicing, buffering and packaging.

Maximilian Fikentscher, Product Manager GEA Loading

“The integrated design of our loading equipment adapts to our customers’ needs, creating a seamless link between slicing and packing. This delivers excellent portion quality and maximum process efficiency.”

Thermoforming:

THE POWER OF PACKAGING

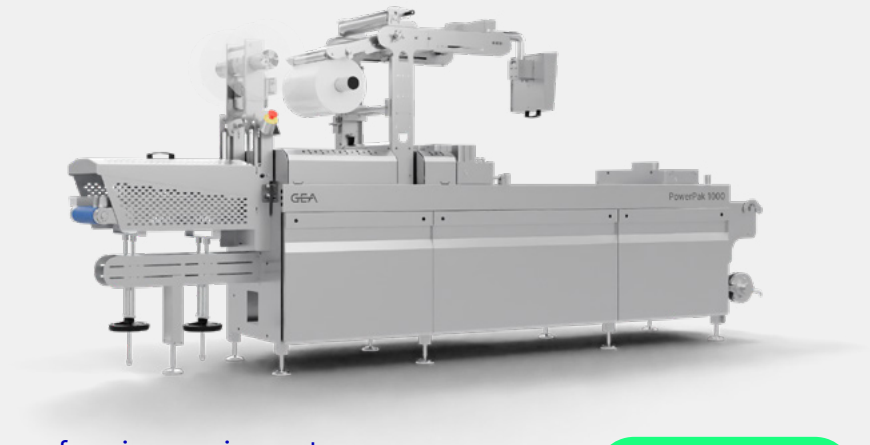
Pascal Hofmann, Head of Packaging, Kaufland Meat Products Heilbronn

“Thanks to GEA’s packaging solutions, food producers, retailers and consumers benefit from the advantages of plastic packaging and now increasingly from cutting-edge, sustainable materials designed to save resources and support a circular economy through improved recyclability.”

Thermoforming plays a key role in product safety, shelf life, presentation and sustainability. Whether you’re packaging sliced meats, cheese, poultry, seafood, plant-based products or ready meals, the way a pack is formed and sealed determines how well it holds up from factory to fork. Even a perfectly processed product can suffer from poor seals, trapped air or misaligned film, leading to leaks, downgraded packs and waste.

Producers face rising material costs, stricter sustainability targets, changing pack formats, tighter food-safety regulations, and the need to operate efficiently with fewer staff. Packaging must be consistent, hygienic, and fast - yet flexible enough for frequent changeovers and new materials, including mono-materials and paper-based solutions.

GEA’s thermoforming solutions address these challenges. The GEA PowerPak portfolio delivers stable, repeatable forming and sealing performance so every pack meets the highest standards of quality, safety and visual appeal. With smart automation, precise process control and compatibility with the latest sustainable packaging formats, they help processors reduce plastic, cut costs and increase uptime.

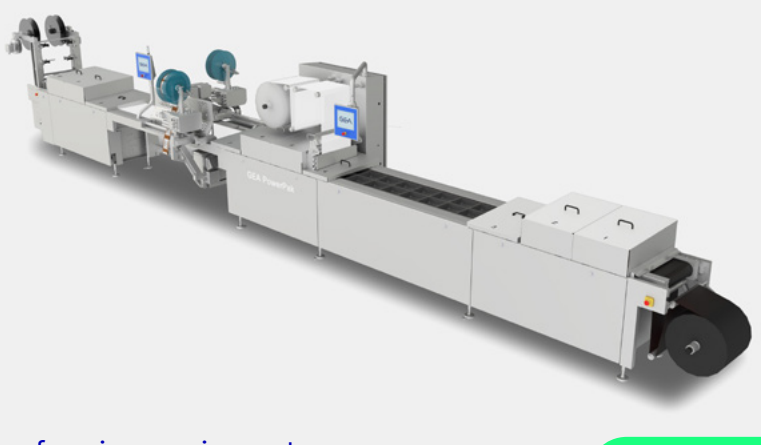


Thermoforming equipment

GEA PowerPak 1000

Learn more

1. **Increased productivity.** Achieves output levels of up to 8 cycles per minute, providing a significant performance boost for small to mid-size operations.
2. **Compact footprint.** Integrates into existing production environments, enabling capacity upgrades without the need for extensive layout modifications.
3. **Reduced plastic usage.** Optimized film control and precise forming reduce material consumption while supporting more sustainable packaging practices.
4. **Consistent film handling and reliable sealing.** Motorized film unwinding and guiding enhance performance, preventing film stress and ensure stable, repeatable pack integrity.
5. **Easy operation.** Intuitive controls and simplified setup procedures streamline daily operation, lower training requirements and support efficient performance across all operator experience levels.



Thermoforming equipment

GEA PowerPak 420X

Learn more

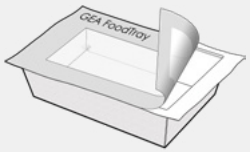
1. **High-quality, reliable output.** Reaching up to 10 cycles per minute, with strong sealing forces, smooth film handling, precise cutting and reliable thermoforming that ensure consistent pack integrity and premium presentation.
2. **Outstanding efficiency and uptime.** Proven durability, reduced maintenance needs and uptime levels of up to 99% contribute to a lower total cost of ownership.
3. **Flexible handling of formats and films.** Adjustable heating, forming, sealing, cutting and punching systems support a broad variety of pack shapes and materials, including rigid, flexible, MAP, skin and vacuum.
4. **Fast, clean changeovers.** Easy access to system parts and film paths enables quick film replacement and adjustments, keeping production flowing during product changes.
5. **Compact, modular and configurable.** Built on a uniform machine structure with scalable options, making it ideal for small to medium processors needing PowerPak performance in a smaller footprint.

Thermoforming equipment

GEA PowerPak 7000

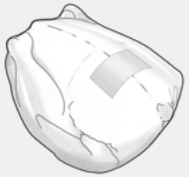
1. **Maximum performance and versatility.** High-speed operation delivers up to 25 cycles per minute with forming and sealing precision for consistent pack quality in high-capacity production.
2. **Modular construction for flexible line design.** Configurable stations and tooling allow fast adaptation to new pack formats, sustainable materials, or product changes without major rebuilds.
3. **Extended packaging capabilities.** Handles a wide range of pack types, including vacuum, MAP, MAP O_2 (>21%), steam flush, skin up to 50 mm above film level, zipper, top forming, multilayer packs, shrink and GEA FoodTray.
4. **High-quality output across sustainable materials.** Delivers clean forming and precise sealing on traditional films as well as mono-materials, paper-based and other reduced-plastic formats.
5. **Reliable, hygienic and built for uptime.** Robust frame, cleanable open design and smart automation ensure dependable performance in demanding, high-capacity industrial environments.

Full range of packaging formats

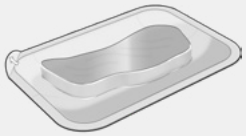


FoodTray

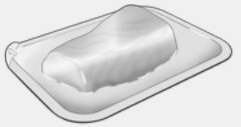
MAP



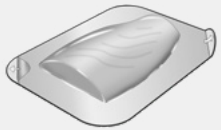
Shrink



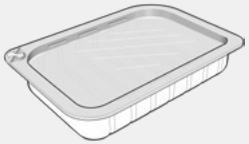
Skin



High-Profile Skin

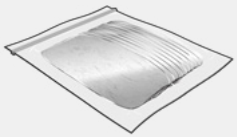


Flat Skin



Top Forming

Vacuum



Zipper

INNOVATIONS HIGHLIGHTS

GEA continually develops optional technologies that extend the standard configuration to improve packaging quality, sustainability and efficiency. These technologies enhance film handling, sealing accuracy, material efficiency and process reliability, helping to reduce total cost of ownership and increase overall efficiency.

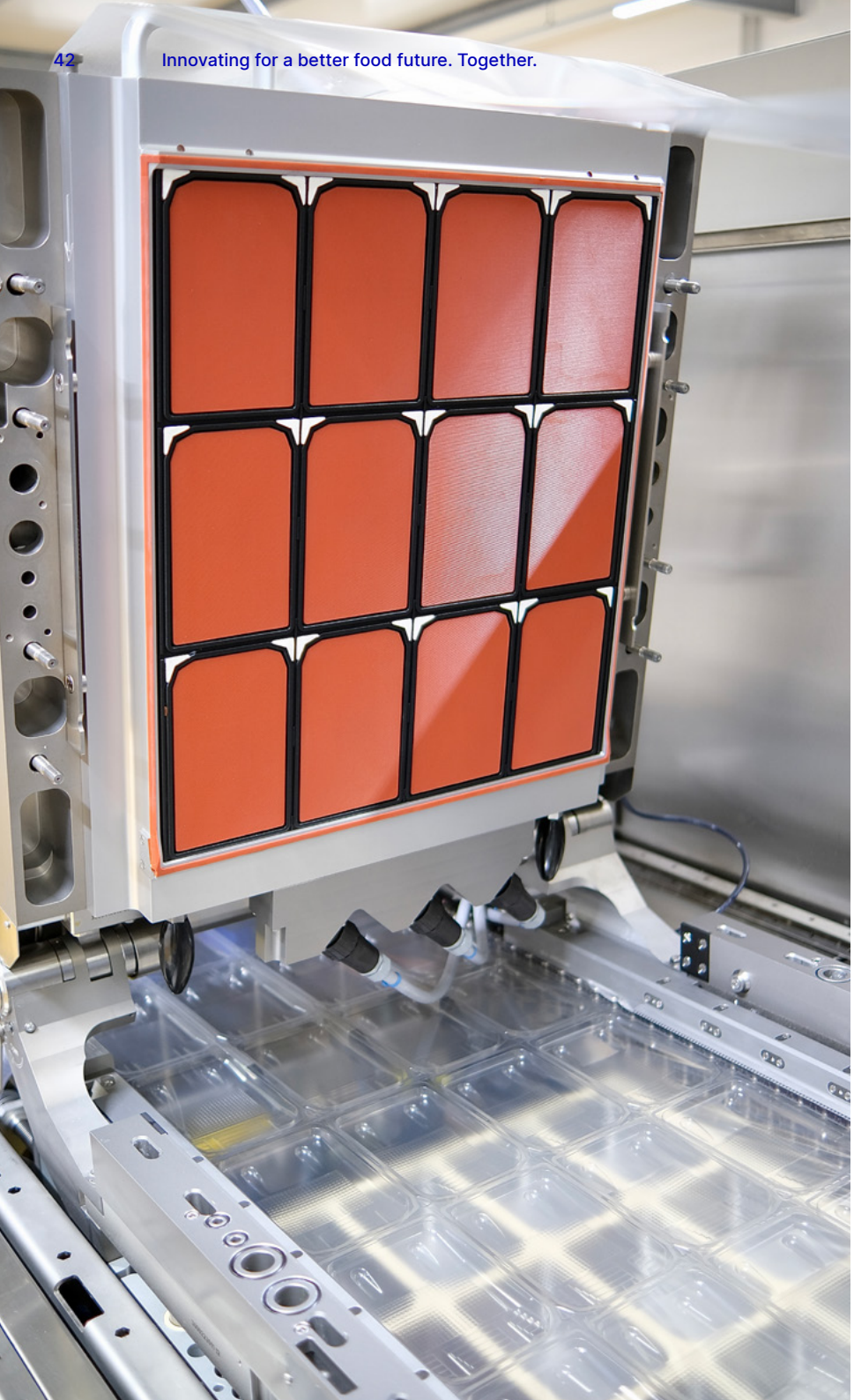
Dieter Roos, Production Manager Handl Tyrol

"The new film unwinding system saves time and material. Films thread effortlessly, no adjustments are needed, and waste is eliminated."

Watch here

GEA PowerPak 7000 PLUS

The PLUS option for the PowerPak 7000 enhances process reliability and film handling with quick access to the sealing station, automatic track-edge control and defined film tension, ideal for mono-material and peelable or reclosable films. Film guiding rollers supported from both sides, together with special ball bearings, ensure stable tracking without misalignment or electrostatic issues. A pneumatic mandrel, film-consumption analysis and film-end prewarning help maximize uptime and support efficient production.



GEA PowerHeat

PowerHeat delivers highly consistent forming results through individually controlled heating zones that ensure uniform temperature distribution. This enables high-quality forming even with more demanding or sustainable film types, such as mono PP. Its fast reaction time and precise temperature control keep the process within the optimal range, reducing the risk of deformation, clouding, or holes. The efficient heat-transfer design minimizes thermal load and supports reliable forming quality during high-speed operation.

PowerJet

GEA PowerJet is an innovative, highly efficient evacuation and gas-injection system that works without the need for side-hole punches, eliminating the creation of dust and fines and preventing contamination risks. It ensures consistent gas distribution for low and uniform residual-oxygen content and minimizes crumbs movement to keep the sealing flange clean. It delivers strong value in applications using fiber and paper-based materials, mono PP pack formats and when packing hot-filled, breaded, or other sensitive products. The result is reduced maintenance and cleaning, increased output by 1–2 cycles per minute, lower total cost of ownership and improved product and process quality.

Vertical Packaging:

PROTECTING FRESHNESS AT FULL SPEED

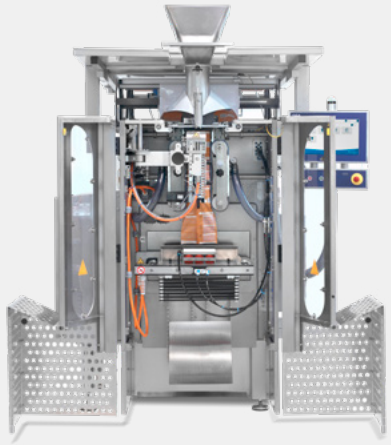
Pieter De Backere, CO - CEO, Darta NV

> “Since adopting GEA vertical packers in 1994, production capacity has increased by more than 50 percent. Each new generation evolves, but it remains a GEA machine.”

Packaging is critical in food production, protecting products from contamination and damage, ensuring food safety and compliance, and preserving freshness, quality, and shelf life. It also strengthens branding and streamlines logistics. Inconsistent packaging increases waste, shortens shelf life, and erodes consumer trust.

GEA vertical packaging solutions deliver high-speed vertical form-fill-seal performance with uncompromising hygiene and reliability. Every SmartPacker is built in-house, guaranteeing quality and precision. Product-in-Seal Detection prevents contamination and damage to the cross-seal jaws and knife, protecting pack integrity and reducing waste. In-house synthetic shoulders ensure smooth film movement, delivering consistent performance and reliability.

From fresh and frozen vegetables to meat, protein products, and confectionery, GEA helps producers portion efficiently into a variety of bag styles. SmartPacker handles traditional films as well as mono-material and paper-based options.

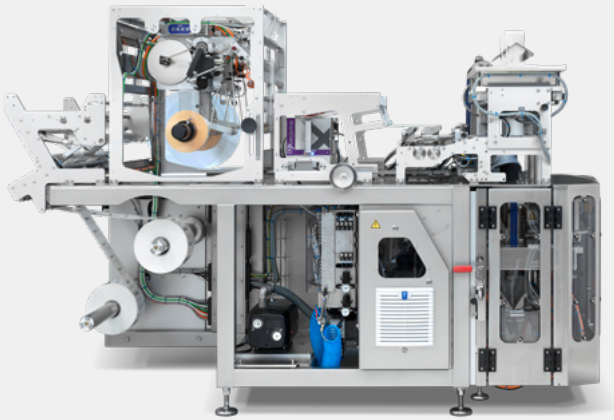


Continuous motion packaging equipment

GEA SmartPacker CX400

Learn more

1. **Continuous motion performance for maximum throughput.** SmartPacker CX400 handles bag widths up to 400 mm and runs from 10 bpm up to 120 bpm.
2. **The ultimate choice for capacity and versatility.** The GEA SmartPacker CX400 is the perfect choice in terms of capacity, technical options and range of bag styles, handling up to 5 kg/bag.
3. **Compact, robust design that optimizes space.** The CX400's simplistic, compact and robust design optimizes space, ensuring it effortlessly integrates into your production environment.
4. **Modular design to suit your needs.** The CX400 can be tailored to your specific needs and offers third party options such as labellers, printers, cameras and scanners.
5. **Higher OEE and lower TCO.** Smart technologies help minimize waste, lower operational costs and offer the ability to seal up to 1 million bags without changing.



Continuous motion packaging equipment

GEA SmartPacker TwinTube

Learn more

1. **High-speed productivity with a small footprint.** A high-speed vertical packaging machine with a combined production output of up to 500 bags per minute, delivering higher output at lower cost per bag.
2. **Dedicated design for high-speed portion packing.** Low drop between weigher and jaw head supports high speed and compact portion packing.
3. **Innovative open design for easy access.** Open machine design supports easy access, maximum visibility and efficient maintenance.
4. **Reliability you can count on.** Over 98% uptime, proven in installations around the world, ensuring low total cost of ownership.
5. **Versatile pillow bags and film choices.** Produces pillow bags from 60 to 160 mm bag width, with quick, tool-free format changes and the ability to run traditional film, mono material or paper-based bags.

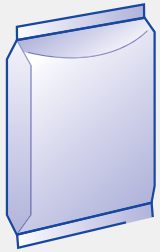
Continuous motion packaging equipment

GEA SmartPacker SX400

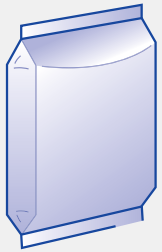
Learn more

1. **Intermittent motion for larger bags.** A cost-efficient intermittent-motion vertical form-fill-seal packer engineered to handle bag weights up to 10 kg.
2. **High output, proven performance.** Runs up to 100 bags per minute with performance demonstrated in the field for many years—ideal for larger formats and demanding production.
3. **Simplistic design that optimizes space.** A simplistic, compact and robust machine design that integrates easily into your production environment and makes efficient use of floor space.
4. **Easy maintenance and cleaning.** Designed for hassle-free maintenance and cleaning with easy accessibility to critical components, helping reduce downtime and keep production running smoothly.
5. **Adapt fast to changing demand.** Flexibility to pack into different shapes and formats, ideal for smaller batches and frequent changes.

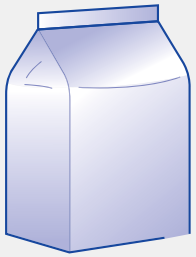
Different bag styles



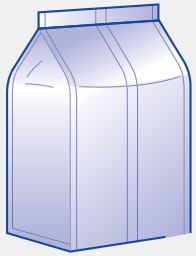
Pillow bag



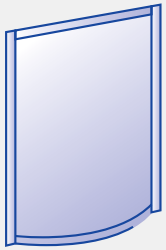
Gusset bag



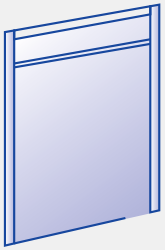
Blockbottom bag



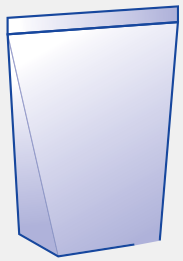
Quatroseal bag



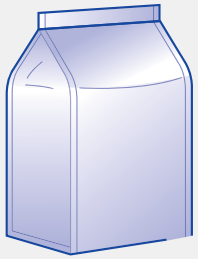
Doystyle bag



Envelope bag



EasyDoy bag



Quatro Side bag

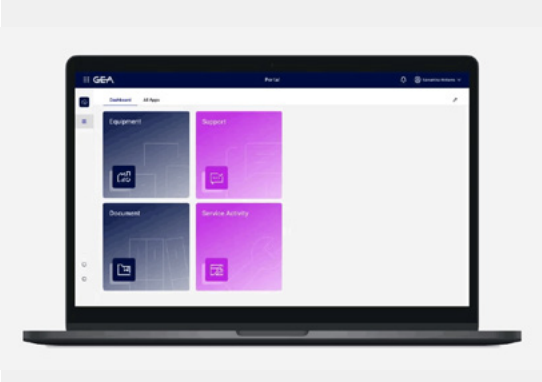
DIGITAL SOLUTIONS

As technology evolves, food producers must keep pace. Investing in equipment today means preparing your business for a decade of change. At GEA, we help you stay ahead with smart, connected technologies that unlock real-time insights, reduce downtime, and drive efficiency. From remote support to predictive analytics, we turn data into action. By transforming insights into better decisions, GEA helps you improve service, optimize performance, and extend the lifetime and reliability of your lines.

GEA SmartControl HMI
With GEA SmartControl your operators gain clear process visibility and intuitive control. From a single interface, operators can monitor, adjust and optimize each process step in real time. Easy recipe management, guided procedures and smart alerts help teams work efficiently, minimize downtime and maintain consistent product quality.

Ronny Zücker, Operations Manager Tofutown.com GmbH

“The GEA InsightPartner creates transparency and helps us accelerate troubleshooting significantly, saving us time and money.”



GEA Portal
Managing your equipment and service interactions becomes simple with the GEA Portal. Your documentation made available anytime, anywhere. Easy and transparent handling of your service requests and the ability to access all machine related data and information from a single source. It keeps operations organized, transparent and always connected to GEA expertise.

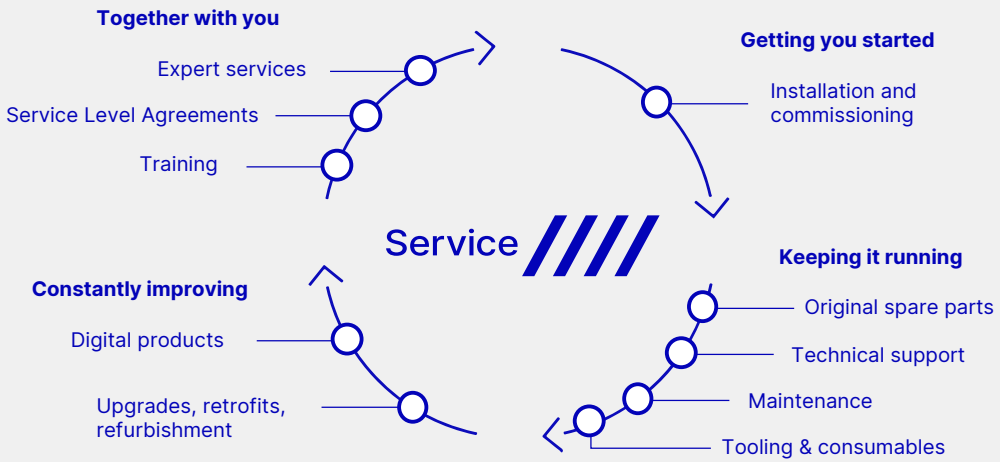
GEA RemotePartner
When issues arise, quick response is everything. With GEA RemotePartner, expert help is just a secure connection away. Using live video or access machine’s HMI remotely, GEA specialists assist your on-site team in resolving problems faster, reducing downtime, saving travel costs and keeping production on track.

GEA InsightPartner
InsightPartner Food offers a 24/7 dashboard with actionable insights to monitor machine performance and condition, including productivity and maintenance recommendations. Its intuitive and user-friendly interface empowers users to optimize equipment uptime and enhance overall performance.

SERVICE

When performance is continuous, so is your success. With fewer in-house experts, increasingly advanced equipment and growing focus on your core business, you need a partner you can count on. You need someone who helps maintain availability, productivity and sustainability across your operations.

That is what GEA services are built for. We support the entire lifecycle of your line, from installation and commissioning through maintenance and spare parts to digital upgrades and performance optimisation. Our application specialists work with you to unlock full potential, streamline processes and resolve issues. The result is a production environment that runs longer, more reliably and more efficiently.



GROWING IDEAS, SECURING OUTCOMES

Ben Kop, GEA Food Technologist

"We don't just look at the machine. We look at the whole process, from raw material to final product. That's how we find the real opportunities to improve."

Every major investment comes with questions. Will this solution perform as promised? Can it deliver the innovative products you have in mind? Does the partner have the expertise to bring your vision to life?

We welcome those questions and help you answer them through our worldwide network of Test, Experience and Technology Centers, created to guide you from idea to proven performance. These centers provide a space to innovate, test, validate and gain confidence in your investment.

Here, you can work alongside our food technologists and process experts, explore new applications and fine-tune your products under real production conditions. Together, we transform ideas into proven solutions, ensuring every decision you make is based on knowledge, experience and trust.

Test before you invest
Validate key performance and machine capabilities

Innovate confidently
Run trials without disrupting production

Collaborate and learn
Exchange insights with ingredient and material suppliers

Pre-Delivery Inspection
Streamline and de-risk your installation

Team training
Hands-on operator and maintenance training

Engineering for a better world.

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Get in touch with us today

Contact us

Want to learn more? Click here