

# THE POWER OF PACKAGING

GEA Thermoforming



# THERMOFORMING FOR EVERY PRODUCER

Whether you are a global manufacturer or a regional producer, your challenges are often similar. You have to reduce waste, become more efficient, and maintain consistent product quality while balancing cost pressures, sustainability goals, and shifting consumer demands. Differences in production scale, automation level, and end products define your operation. The GEA PowerPak is designed to adapt to your specific packaging needs.

From entry-level models to high-speed, fully automated lines, the PowerPak range is designed to support food producers at every stage of automation and growth, with solutions that balance performance, flexibility, and total cost of ownership according to your production needs.

Whether you are taking your first step toward automation or optimizing a high-volume line, PowerPak systems deliver the flexibility and scalability to adapt to your evolving goals.

Supporting a wide variety of products and packaging formats, from skin packs to MAP and vacuum packs, PowerPak machines allow you to respond quickly to new market demands without costly equipment changes.

More than just packaging machinery, the PowerPak range is an integral part of a complete production ecosystem. Built for performance and refined through years of real-world customer feedback, it combines proven reliability with ongoing innovation, keeping you at the forefront of efficiency, quality and sustainability.



## 7000+

Packaging Machines  
Operating Worldwide



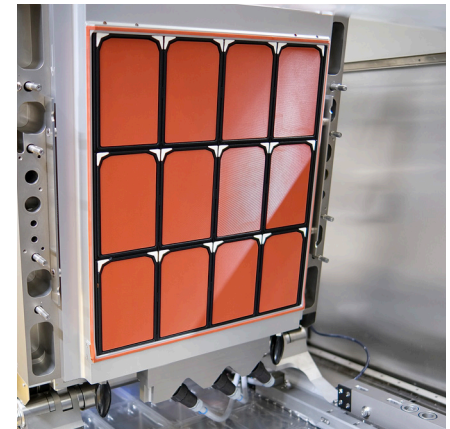
## 1958

Year GEA Packaging Began

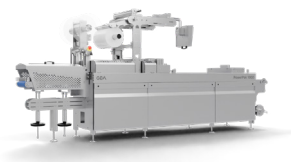


## 70+

Countries Active



# DISCOVER THE RIGHT GEA POWERPAK FOR YOUR APPLICATION



|                   |                                                | PowerPak 1000                    | PowerPak 5000                    | PowerPak 7000                     |
|-------------------|------------------------------------------------|----------------------------------|----------------------------------|-----------------------------------|
| Technical details | Performance                                    | Up to 8 cycles/min               | 15 cycles/min                    | Up to 25 cycles/min               |
|                   | Film width                                     | 320 - 470 mm                     | 200 – 460 mm                     | 240 – 700 mm                      |
|                   | Index length                                   | 214, 225, 250, 300, 337 mm       | 150 – 650 mm                     | 200 - 1400 mm                     |
|                   | Max film thickness                             | Flexible: 300 µm / Rigid: 400 µm | Flexible: 300 µm / Rigid: 850 µm | Flexible: 300 µm / Rigid: 1200 µm |
| Pack types        | Vacuum                                         | •                                | •                                | •                                 |
|                   | MAP                                            | •                                | •                                | •                                 |
|                   | MAP O <sub>2</sub> > 21%                       |                                  | •                                | •                                 |
|                   | Steam flushing                                 |                                  | •                                | •                                 |
|                   | Skin without protruding product                | •                                | •                                | •                                 |
|                   | Skin with product up to 20 mm above film level |                                  | •                                | •                                 |
|                   | Skin with product up to 50 mm above film level |                                  |                                  | • (Skin.50)                       |
|                   | Zipper                                         |                                  |                                  | •                                 |
|                   | Top Forming                                    |                                  |                                  | •                                 |
|                   | Multilayer packs                               |                                  |                                  | •                                 |
|                   | FoodTray                                       |                                  |                                  | •                                 |
|                   | Shrink                                         |                                  |                                  | •                                 |
| Options available | PLUS pack                                      |                                  |                                  | •                                 |
| Marking & Coding  | Labeling                                       |                                  | Top and/or bottom                | Top and/or bottom                 |
|                   | (Thermal) Inkjet printing                      | •                                | •                                | •                                 |
|                   | Thermotransfer printing                        |                                  | •                                | •                                 |
|                   | Laser printing                                 |                                  | •                                | •                                 |

[Discover more](#)



# MAXIMIZE YOUR PRODUCTION EFFICIENCY



In food production, efficiency defines success. Every unplanned stop, packaging error, or film change affects your output and profitability. That's why GEA PowerPak thermoformers turn uptime, reliability, and precision into real performance gains, maximizing overall equipment effectiveness (OEE) on every line.

Each PowerPak machine is designed for fast setup, easy maintenance, and seamless integration into your line. Open-frame construction and tool-free access simplify cleaning and servicing, keeping hygiene high and downtime low. Smart automation features, such as optimized film guidance, ensure smooth operation, perfect film alignment, and fewer interruptions. By focusing on stable, repeatable

performance and intuitive operation, GEA PowerPak systems help maintain consistent output across shifts, teams, and changing production requirements.

For customers aiming for the highest throughput and stability, the PLUS option takes performance even further. Its motor-driven film unwinding, innovative film-tensioning system, and fully automatic axial film-positioning ensure precise, stable handling of even thin and sensitive materials. Fast and simple film-replacement procedures reduce changeover time and keep production running efficiently. With these innovations, GEA helps food producers improve overall equipment effectiveness through quicker changeovers, fewer interruptions, and consistently high package quality.

Pascal Hofmann, Head of Packaging, Kaufland Meat Products Heilbronn:

**"The handling of the new GEA machines has been consistently positive and makes our daily work easier."**



# PACKAGING QUALITY AND SHELF APPEAL

GEA PowerPak thermoformers are designed to help you deliver perfect packs, every time.

By combining precise forming and sealing technology with intelligent quality-control systems, GEA ensures that every package meets the highest standards for presentation, protection, sustainability, and shelf life.

From vacuum and MAP to skin and shrink formats, each PowerPak machine guarantees uniform seals, accurate film positioning and repeatable

results. Whether you're packing sliced deli meat, cheese, fish, or plant-based products, the system ensures consistency and reliability that consumers notice on the shelf.

The next pages highlight key technologies designed to improve packaging quality, consistency, and shelf appeal.

Pascal Hofmann, Head of Packaging, Kaufland Meat Products Heilbronn:

**"GEA helps us maintain the highest hygiene standards by providing state-of-the-art, and highly automated technology – combined with traditional butchery craftsmanship."**





## GEA PowerPak SKIN.50

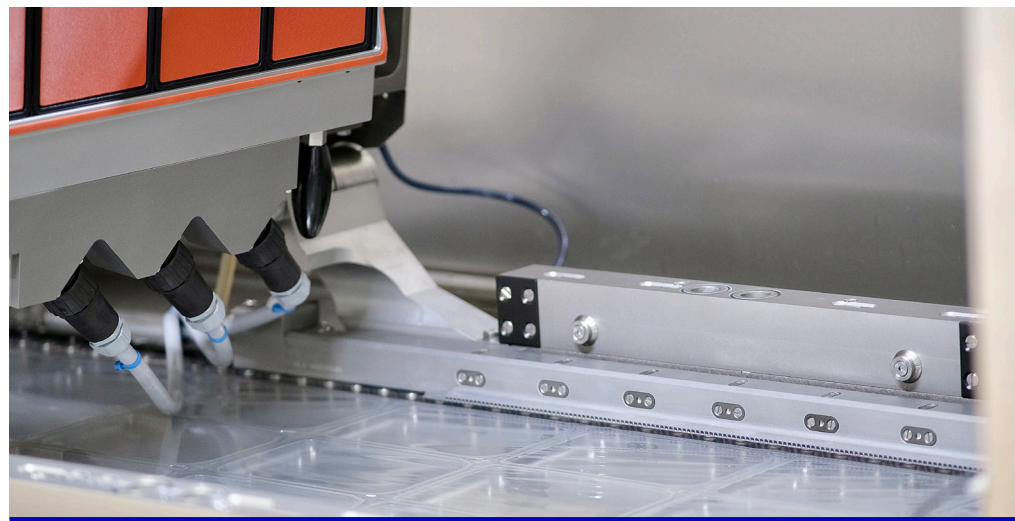
### Perfect skin packs up to 50 mm above film level

#### Key Benefits

- High-clarity film tightly forms around the product
- Supports products up to 50 mm above the sealing plane
- Longer shelf life through optimal protection
- Ideal for premium retail presentation
- Compatible with a wide range of food categories

The PowerPak SKIN.50 delivers perfectly formed skin packs with exceptional product fixation, enhanced shelf life, and outstanding transparency. It securely packs products up to 50 mm above the film level without compromising seal integrity.

SKIN.50 is ideal for premium products such as meat cuts, fish, seafood, cheese, and plant-based alternatives, offering a clean, upscale look that boosts shelf appeal while maintaining product freshness.



## GEA PowerJet

### Fast, clean and consistent performance

#### Key Benefits

- Faster cycles, typically 1–2 extra cycles/min\*
- Extremely low, uniform residual oxygen
- No side-hole punching: fewer wear parts, cleaner operation

\*Compared to traditional side hole punching

The GEA PowerJet is an advanced evacuation and gas-injection system that replaces traditional side-hole technology. With two longitudinal nozzle bars, it evacuates air and injects gas rapidly and uniformly, achieving very low and equal residual oxygen levels across all cavities. The result is faster cycles, cleaner packs, and higher reliability. Because it eliminates side-hole punching, PowerJet avoids cutting dust, mis-punching, contamination risks and reduces wear and maintenance. As a result, it also performs exceptionally well with fiber-based and mono materials, making it a future-ready choice for sustainable packaging formats.



# PACKAGING FOR A MORE SUSTAINABLE FUTURE

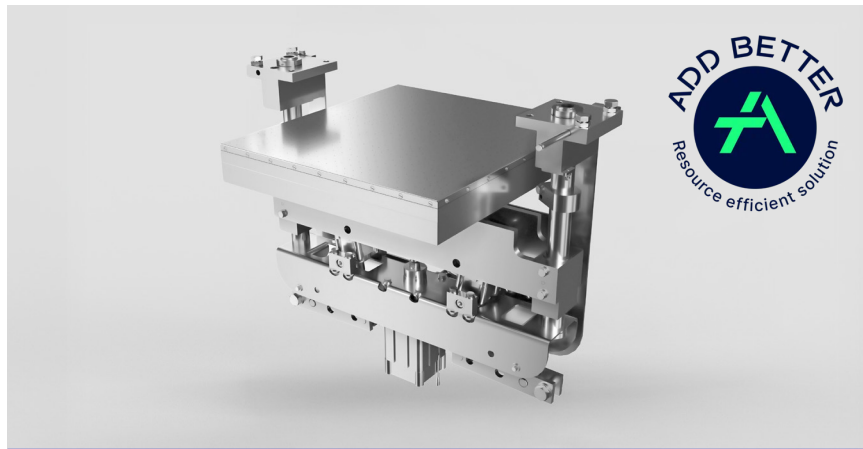
Sustainability is now central to how food producers design and operate their packaging lines. Reducing plastic consumption, switching to recyclable materials, and lowering energy use must go hand-in-hand with productivity and pack quality. The GEA PowerPak family is engineered to make this balance possible, supporting mono-material films, paper-based solutions, and optimized resource utilization without compromising performance.

Across the range, GEA's thermoformers deliver superior forming and sealing accuracy, allowing producers to use thinner films and recyclable structures while maintaining top-class pack integrity. Whether you're adopting monomaterials, transitioning to paper-based packs, or improving the efficiency of traditional materials, the PowerPak platform aligns with your sustainability goals and future regulatory expectations.

The following page presents two core sustainability technologies supporting this mission.







## GEA PowerHeat

Reliable sealing with thinner and mono-material films

### Key Benefits

- Precision heating that delivers ultimate packaging quality
- Designed for both mono- and multilayer packaging
- Enhances productivity by up to 25%
- Energy savings of up to 30%
- Enables complex geometries and reduced film thickness

Say goodbye to downtime and wasted film. GEA PowerHeat is an advanced heating system with an ultrathin plate and independent heating zones for fast, even forming and consistent high pack quality. It boosts productivity and cuts energy use.

Supporting recyclable plastics and thinner films, PowerHeat helps reduce plastic consumption while taking forming quality to a new level without compromising packaging performance or shelf life.

PowerHeat PRO goes even further with matrix heating technology, allowing customized temperature profiles for complex shapes. Film thickness can be reduced by up to 40% while maintaining barrier performance and pack integrity.



## GEA FoodTray

Fiber-based packaging using up to 80% less plastic

### Key Benefits

- Up to 80% reduction in rigid plastic
- Recyclable materials that meet retail sustainability standards
- Attractive, premium presentation for retail shelves
- Suitable for MAP applications to maintain shelf life
- Compatible with existing PowerPak 7000 tooling

The GEA FoodTray combines a paperboard tray with a thin plastic sealing layer. A design that reduces plastic content by up to 80% compared to traditional thermoformed packs. The two materials can be easily separated after use, supporting consumer recycling habits and meeting retailer sustainability requirements.

The FoodTray can be produced on the PowerPak 7000 with the addition of a tray denester, enabling producers to adopt fiber-based packaging.

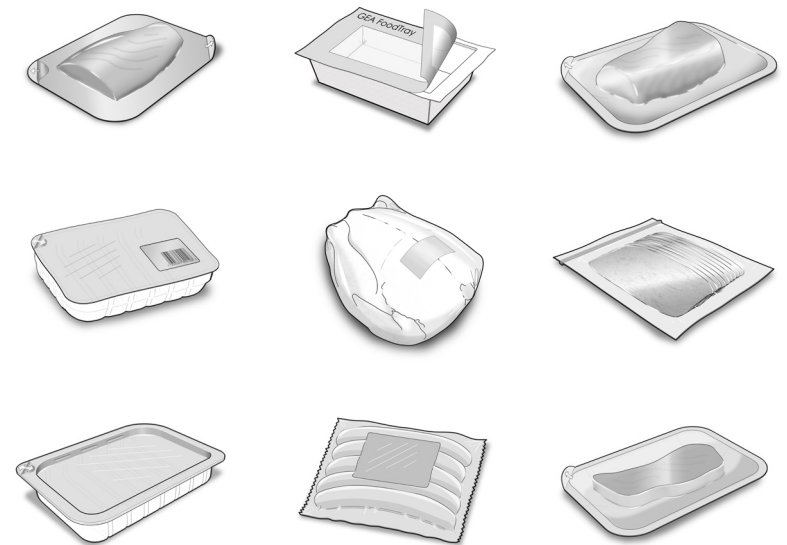


# DESIGNED FOR CREATIVITY, ENGINEERED FOR FLEXIBILITY

Consumer preferences change fast, and so do the product portfolios of food producers. The PowerPak range is built to keep pace with that evolution, supporting a wide variety of pack types, film materials, and product formats. From MAP and vacuum to shrink and skin packs, from portioned cheese and sliced meats to seafood, snacks, and non-food items, PowerPak systems adapt to your ambitions.

Advanced forming and sealing technology ensures consistent results across different materials and thicknesses, while recipe-driven controls allow operators to switch between formats quickly and with minimal downtime. With options for zipper applications, multilayer packs, top-forming, skin packs, and more, the PowerPak range gives producers the creative freedom to differentiate their products and the reliable performance to deliver them at scale.

With modular configurations and access to advanced technologies, the PowerPak platform allows producers to adapt their packaging capabilities over time, adding functionality as requirements evolve without unnecessary upfront complexity. Whether you're responding to a trend, launching a new product line, or refining an existing one, the PowerPak platform provides the flexibility to make it happen without compromise.



Dirk Stemke, Production Director, FZ Neumuenster, Germany:

**"The new PowerPak 7000 PLUS gives us total flexibility: we can produce MAP, vacuum and skin packages with just one machine!"**

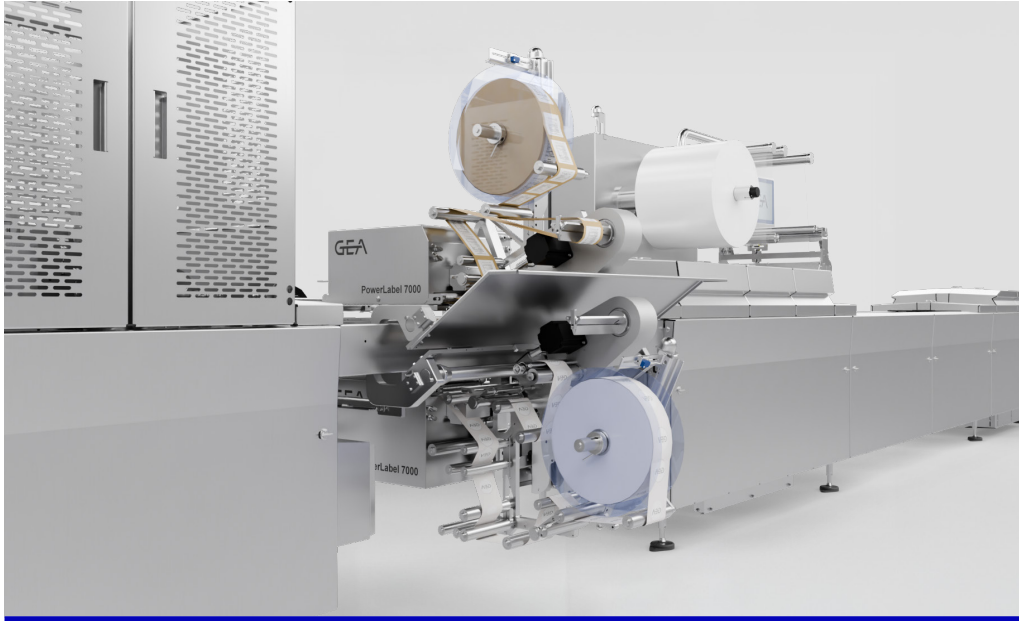


# EXCELLENCE FROM START TO FINISH

In a great thermoforming packaging line, the thermoformer is the heartbeat, but it doesn't win the race alone. The difference between "it runs" and "it excels" lies in the precision and efficiency of everything that happens before and after the product is formed. At this stage, it's the integration of end-of-line (EOL) equipment and labeling/printing solutions that make all the difference.

GEA offers a comprehensive range of solutions to optimize every step of your packaging line. Our EOL equipment, including advanced systems for product guidance and sorting, ensures seamless integration and maximizes efficiency. Additionally, our labeling and printing portfolio, ranging from high-performance labeling systems like the GEA PowerLabel to versatile printing solutions such as thermal transfer overprinting, inkjet systems, and thermal transfer printers, delivers the flexibility needed for every packaging requirement.





## GEA PowerLabel 7000

The GEA PowerLabel is designed to simplify labeling operations, reduce manual effort, and maximize uptime in modern thermoforming lines. With single-side operation, larger label-roll capacity, and faster consumable changes, it minimizes operator movement and keeps the line running at peak efficiency.

### Key features

- Single-side operation for easier access and reduced operator walking, especially on long packaging lines
- Faster consumable changeovers (labels, ribbon, ink), minimizing downtime and boosting overall line productivity
- Larger label-roll diameter for fewer roll changes and longer uninterrupted production runs
- Minimal or no use of pressurized air, cutting energy costs
- 10% faster performance than the previous generation, further improving throughput on already industry-leading speeds



## GEA PowerGuide

A flexible multi-indexing lane converger that integrates seamlessly with the PowerPak thermoformers. Installed directly after the cutting station, the PowerGuide combines performance, hygiene, and adaptability to reliably merge packages from 2 to 6 tracks into single or double lanes for downstream processing.

### Key features

- Flexible assembly for various track configurations, tailoring the system to meet specific production line requirements
- Automatic, recipe-dependent height adjustment for different draw depths, ensuring precise adjustments for optimal packaging
- Fast changeover of transfer and indexing conveyor belts, minimizing downtime and enhancing line efficiency
- Hygienic design with no exposed motors, simplifying cleaning and maintenance





## GEA PowerSort 7000

The GEA PowerSort combines intelligent convergence with advanced defect detection. This converging robot efficiently sorts individual packs by allowing empty ones to pass through, directing good packs onto a separate belt for convergence, and rerouting faulty packs for repacking. Its precise sorting process reduces food waste and ensures that only quality products continue down the line.

### Key features

- Automatic rejection of empty or faulty packs to improve line performance.
- Robotic pick-and-place functionality with 2D kinematics
- Optional turning function +90° / -180°

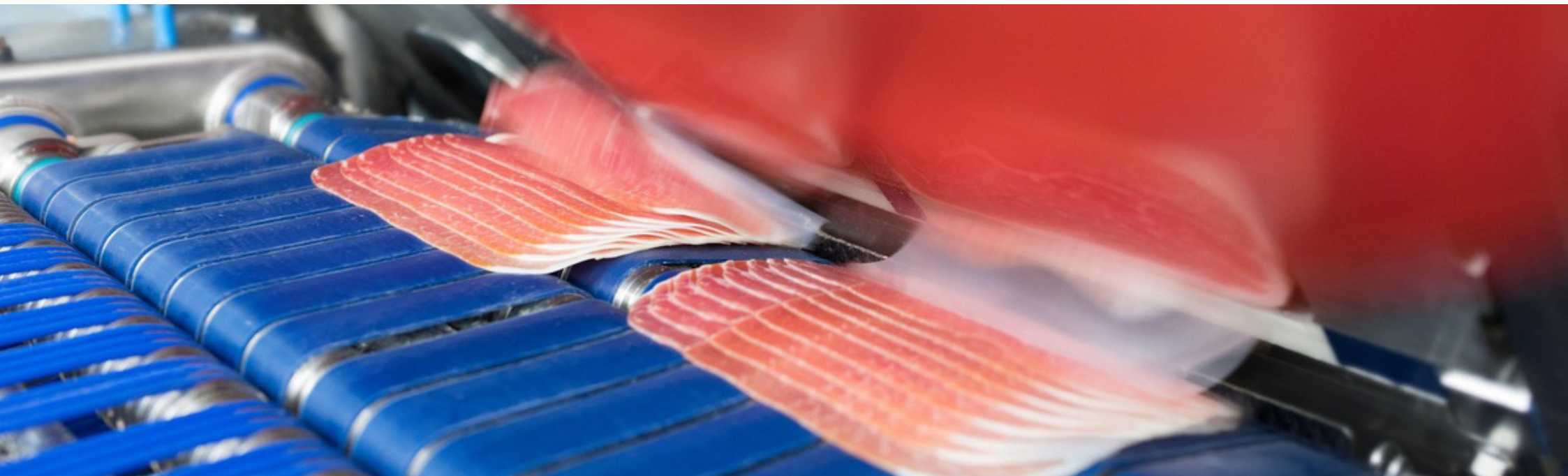


# COMPLETE LINE SOLUTIONS

In high-volume food production, every stop, every transfer, and every gram of waste impacts performance. That's why leading processors are turning to end-to-end slicing and packaging lines, systems where every step works in harmony to deliver the highest possible Overall Equipment Effectiveness (OEE).

When slicing, loading, packaging and end-of-line components are perfectly synchronized, your fully automated line solution becomes more than the sum of its parts; it becomes a source of control, consistency, and confidence. That's the power of a truly connected process and the key to achieving peak OEE and product perfection.

Explore the following pages to see how GEA line solutions turn integrated design into real performance gains.

[Watch the video](#)



## Line solution for: **Deli products**

Achieving perfectly stacked or shingled, on-weight portions at high speed, that's the benchmark of deli slicing. GEA's complete slicing and packaging line combines precision, automation, and efficiency to keep your operation running smoothly and your products looking flawless.

At the heart of the line, the GEA OptiSlicer 7000 delivers fast, uniform slicing with consistent weight control, even at the highest throughput levels. The GEA OptiLoader 6000 transfers portions automatically and precisely into the GEA PowerPak 7000 PLUS thermoformer, creating a continuous, hygienic flow from slicing to packaging.

Each element is designed to work in perfect sync, maintaining product integrity and visual appeal while optimizing yield and uptime. The result: high productivity, outstanding presentation, and maximum OEE.

[Discover more](#)

1

Slicing  
GEA OptiSlicer

2

Loading  
GEA OptiLoader

3

Packaging  
GEA PowerPak / GEA PowerLabel / GEA PowerGuide

## Line solution for: **Trout fillets**

For delicate products like trout fillets, precision handling is key. The GEA OptiRobot 6000 ensures gentle, accurate loading, automatically picking and placing portions into the GEA PowerPak 7000 PLUS thermoformer for packaging. With its advanced gripper system, the OptiRobot 6000 can handle delicate fillets without compromising their quality or appearance.

The packaging stage is driven by the GEA PowerPak 7000 PLUS, providing efficient, high-speed packaging with minimal waste and consistent pack quality. The machine easily runs vacuum, MAP, and skin packs, making it ideal for fresh seafood formats.

Combined, these systems create a fully automated solution that maintains the integrity and presentation of delicate fish products while maximizing throughput and efficiency.

[Discover more](#)

1

Loading  
**GEA OptiRobot**

2

Packaging  
**GEA PowerPak / GEA PowerLabel / GEA PowerSort**





Line solution for:

## Vegan Cheese

In vegan cheese production, GEA uses thermoforming technology twice in the line: first to form uniform cheese blocks and later to pack the sliced product.

The process starts with the GEA Batch Formula Pro high-shear mixer, a one-pot system for efficient mixing, cooking, and creating a stable emulsion. The hot vegan cheese mass is then dosed into a GEA PowerPak 7000 PLUS thermoformer, where fast, even distribution and GEA PowerJet steam flushing ensure well-formed, consistent blocks. After cooling, the blocks are transferred to the GEA OptiSlicer for high-precision slicing and accurate weight control (give-away <0.5%). From there, portions are loaded with high accuracy into a GEA PowerPak 7000 PLUS used for the final packaging of the sliced cheese in vacuum, MAP, or skin formats.

The result: a fully automated vegan cheese solution where thermoformers both create the blocks and deliver the final retail packs, with high efficiency, minimal waste, and consistent product quality.

[Discover more](#)



1

Mixing  
**GEA Batch Formula Pro**

2

Forming  
**GEA PowerPak /  
GEA PowerJet**

3

Cooling

4

Slicing  
**GEA OptiSlicer**

5

Loading  
**GEA OptiLoader**

6

Packaging  
**GEA PowerPak /  
GEA PowerLabel /  
GEA PowerSort**

# GEA DIGITAL SOLUTIONS

As food production evolves, slicing and packaging operations face growing demands for precision, consistency, and uptime. Investing in equipment today means preparing your line for a decade of change. At GEA, we help you stay ahead with smart, connected technologies that unlock real-time insights, minimize unplanned stops, and drive line efficiency.

From cloud connectivity to predictive analytics, we turn data into action. By transforming insights into better decisions, GEA helps you optimize slicing performance, improve service, and extend the lifetime and reliability of your lines.



## GEA SmartControl HMI

Operators gain clear visibility and intuitive control over every stage of the slicing and packaging line and can control individual machines from any display in the line. From a single application, they can monitor speeds, product flow, and sealing performance in real time. The Timeline feature provides an immediate overview of what happened at the machine, continuously displaying performance and important events, while digital documentation puts manuals, electrical diagrams, and spare parts lists directly on-screen for faster support and troubleshooting. Easy recipe management, guided procedures, and smart alerts help teams work efficiently, reduce giveaway, and maintain consistent portion quality.







### GEA Portal

The GEA Portal makes managing your equipment and service interactions simple. From spare-parts ordering and documentation to maintenance tracking and performance data, everything your team needs is in one place. It keeps operations organized, transparent, and always connected to GEA expertise, ensuring your slicing and packaging lines run smoothly.



### GEA RemotePartner

When issues arise, rapid support is essential. With GEA RemotePartner, expert help is just a secure connection away. Using live video and augmented-reality guidance, GEA specialists assist your on-site team in resolving problems faster, reducing downtime, saving travel costs, and keeping product flow uninterrupted.



### GEA InsightPartner

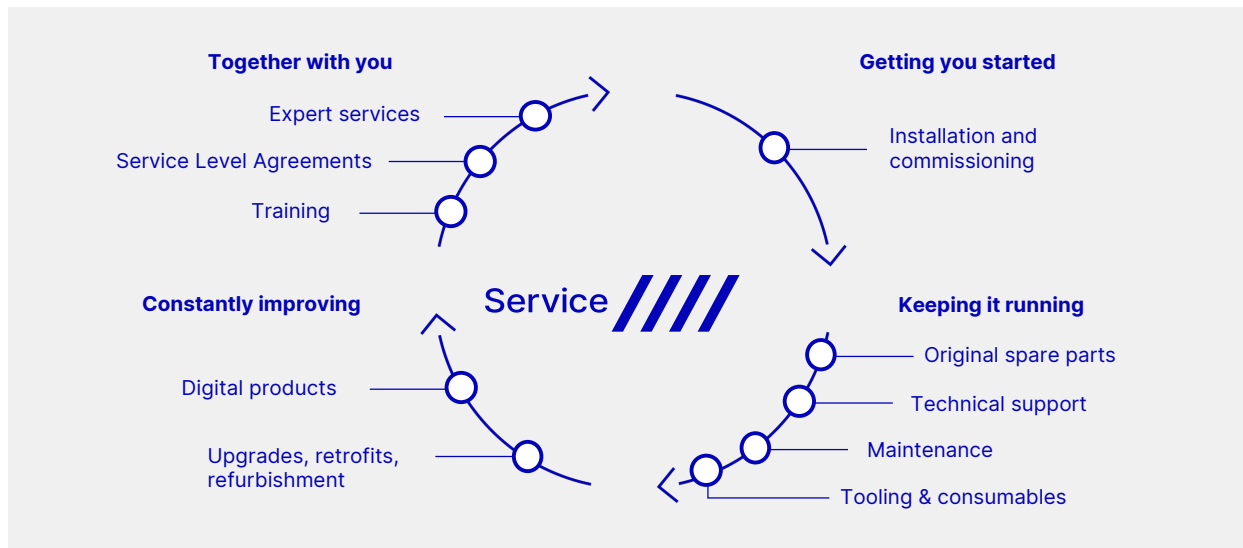
Your slicing and packaging line generates valuable data every day. GEA InsightPartner turns that data into actionable intelligence. By monitoring key parameters such as throughput, slicing accuracy, and temperature trends, it enables predictive maintenance, higher uptime, and continuous process optimization.

# A PARTNERSHIP BEYOND MACHINES

When performance is continuous, so is your success. With fewer in-house experts, increasingly advanced equipment, and a 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's what a partnership beyond machines truly means. At GEA, we go further than delivering technology; we stand beside you throughout the entire lifetime of your production line, ensuring long-term reliability and performance.

That is what GEA services are built for. We support the entire lifecycle of your production line, from installation and commissioning through maintenance and spare parts to digital upgrades and performance optimization. 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.





# GEA XLAB

We invite you to test GEA's scanning, slicing, loading and packaging machines at our **Technology and Application Center in Wallau, the XLAB**.

At GEA XLAB, you can experiment and determine the feasibility of your goals. It is the perfect testing ground for all your food product ideas as well as for training your people on our technology in real production conditions.

The XLAB combines expertise from slicing, loading, packaging and processing in one location. You can experience fully automated production lines. This includes scanning, high-speed slicing and loading systems, thermoforming and vertical packaging machines for meat, sausages,

raw and cooked ham, bacon, cheese and meat/cheese alternatives, as well as highly flexible bowl cutters for the production of sausages, cheese, fish and meat substitute products.

By giving you access to the very latest technology plus the opportunity to test your own products, the XLAB helps give you a vital competitive edge in the market. We provide the space to bring your vision to life.

See you there soon!

[Discover more](#)



# 140

Years of innovation



# 100

Customers testing annually



# 1600 M<sup>2</sup>

Size of testing facility



A cooling capability down to

# 0 °C



# 4

Complete lines including slicing and packaging and many standalone machines

# GEA FOOD PROCESSING & PACKAGING

Beyond thermoforming, GEA offers a full range of technologies that shape how food is made, packaged, and enjoyed. Our portfolio spans the entire process: defrosting, cutting, grinding, mixing, forming, marinating, coating, cooking, steaming, in-line smoking, and frying, all the way through to slicing, loading, and horizontal or vertical packaging. Whether you need a single piece of equipment or a fully automated production line, we deliver integrated, reliable, and efficient solutions tailored to your products and processes.

We align our expertise with your ambitions, designing and delivering food processing and packaging solutions that help you achieve more: higher efficiency, consistent product quality, and measurable sustainability gains. Our experts collaborate closely with food producers to turn ideas into market-ready products. From the perfect chicken nugget or precisely sliced raw ham to meat-free burgers, vegan cheese, or even cultivated meat, we help customers create, test, and scale new concepts that meet the expectations of today's market and tomorrow's trends.

**80+**

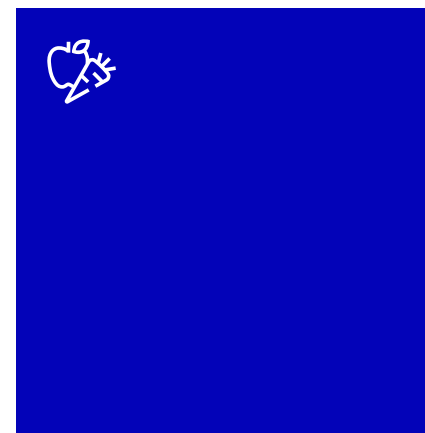
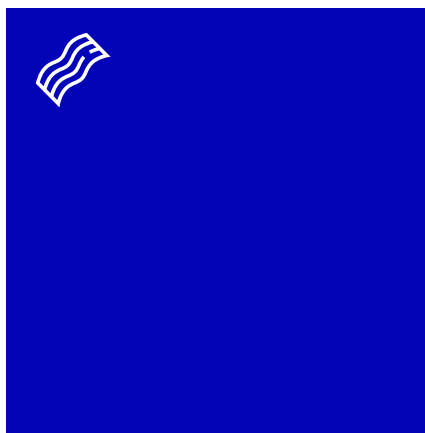
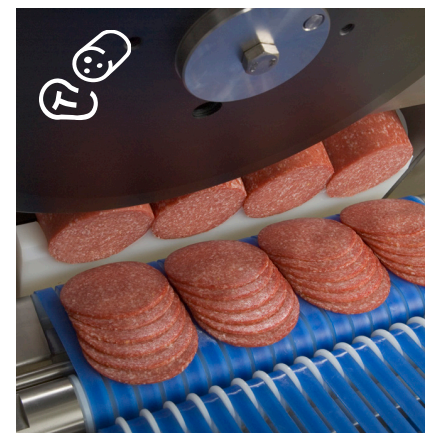
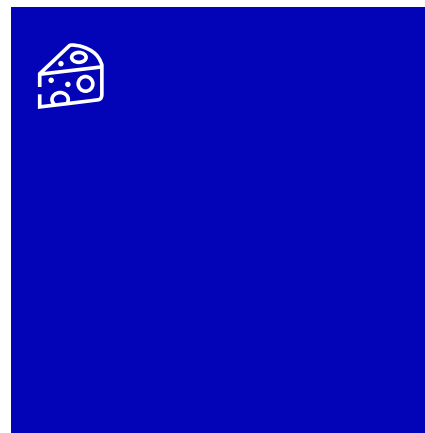
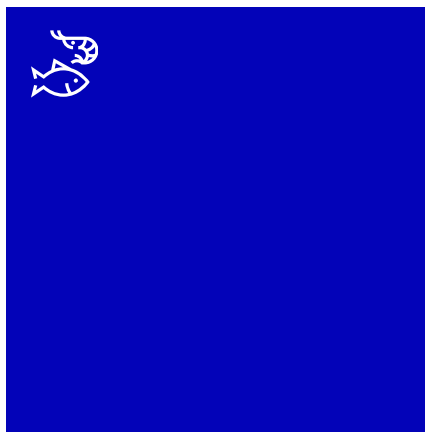
years of serving  
our customers

**46**

46 local  
support hubs

**3,000+**

machines installed  
globally





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Want to learn more? [Click here](#)