



GEA TECHNOLOGY CENTER

Featuring advanced food processing
and packaging systems

Located just outside Dallas, Texas our GEA Technology Center provides customers with the ability to test their existing products as well as products in development using our comprehensive line of processing and packaging equipment.

Our goal in establishing this Center is to partner with our customers – working as a team to improve the operational and financial performance of customer operations in terms of productivity, yield, quality and cost-effectiveness. The Center services North and South American customers.

Under the direction of full-time food technologists, the flexible facility allows testing on everything from a single piece of equipment to a complete processing line. Results of these tests are carefully evaluated so that processes may be modified for optimal product yield and quality as well as economic viability.



Versatility in Product and Packaging Testing

As a multifaceted supplier of secondary food processing and packaging equipment, GEA manufactures machines for the preparation, marination, further processing, slicing and packaging of meat, poultry, fish, seafood, cheese and other foods such as sugar-based products and vegetables.

Nine complete processing line setups are available in the Technology Center. With the additional ability to slice and package products in many different ways, applications can be realized from raw materials to packaged goods.

Complete Lines Available for Testing

- Traditional Crumb Line
- Traditional Tempura Line
- Innovative Tempura Line
- Homestyle/Flour Coated Line
- Roasting, Searing, Steaming Line
- Fry/Cook Line
- Grinding, Mixing, Forming Line
- Brine Making/Injection
- Tumbling/Defrosting
- Full Slicing Line
- Horizontal Form Fill and Seal
- Vertical Form Fill and Seal (with Scale)



GEA Homestyle Line Set-up

This complete processing line, as well as eight others, can be run and tested with your product at our Frisco facility.



Innovative Technologies

The Center features GEA mainstays such as the GEA CookStar for cooking, roasting and smoking, and the GEA EasyFry for producing crisp, crunchy and golden-colored fried products. Our newest technologies are also available for demonstration and testing. These include the cutting edge GEA MultiDrum homestyle breading machine, which eliminates the drawbacks of traditional breading processes, and the GEA MultiJector injection system for flexible, accurate and hygienic brining.



GEA CookStar 1000 GEN 3 with SuperHeatSmoke



GEA MultiJector



GEA MultiDrum



GEA EasyFry



GEA MultiDrum breading process



GEA MultiJector

On-site Slicing and Package Testing

In addition to food preparation runs, we can also test slicing and packaging lines at the Center. Here, we can evaluate capacity, perform seal tests, check new bag styles or material, and configure label solutions. Equipment available for testing includes the GEA PowerPak and the GEA SmartPacker.

Our in-house machine shop can provide die-sets for new packaging styles. Once the die has been made, customers may test their packaging material using the GEA Technology Center equipment. This allows evaluation of a new package without disruption of the customer's existing line.

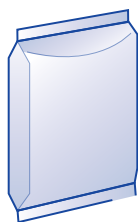


GEA SmartPacker CX400 D-Zip

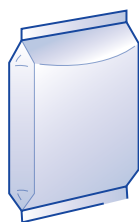


GEA PowerPak PLUS

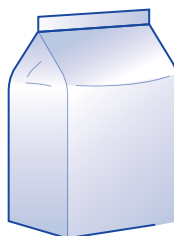
Vertical packaging options using the GEA SmartPacker CX400 D-Zip



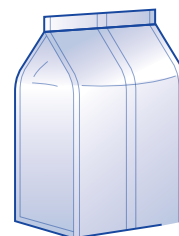
Pillow bag



Gusset bag



Blockbottom bag



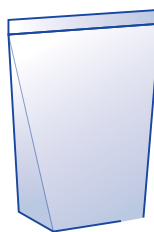
Quatro seal bag



D-Zip bag



Envelope bag



EasyDoy bag



Quatro Side bag

Ready, Willing and Able to Train Your Staff

GEA technical and food technology staff are available to work with customer staff members as new products roll out or machines are added to the line. Employees can come to our facility for training. We also offer on-site training at customer plants after equipment is installed or modified.

Additionally, special GEA Campus classes are available for many of our individual machines and processing lines.



Technical Seminars with Industry Experts

We offer special programs with third-party experts on a range of topics. Recent seminars have covered cooking and breading. During these presentations, recognized specialists highlight the technical aspects of the subject process.

This emphasis on learning helps our customers successfully produce superior quality products with high yields. The ultimate benefit being a positive impact on the customer's bottom line.



To find out about upcoming seminars, contact your GEA representative or call 214-618-1100.



R&D Teams Welcome

Our facility is available for new product and package testing by customer R&D teams. This allows the customer team to evaluate new products or packaging applications without interrupting revenue generating processing lines. Customers can then determine if modifications to their existing lines will result in the desired outcome.

The Technology Center is also used to optimize settings on a customer's existing equipment. Our staff can assist in finding the combination of settings that works best given the product's start and finish parameters. To accomplish this objective, customers can send their ingredient items to us. We can store, freeze or defrost the materials so they are available when the customer tests. During the test we will run full diagnostics on the product sample. Samples can be shipped back for management review at the customer's home office.

Many customers also use the Center to evaluate the features and benefits of our equipment versus equipment from another manufacturer. This allows customers to make an informed decision before making any kind of significant investment.



GEA Technology Center at a glance:

- Testing on nine complete processing line setups
- Features our newest technologies for food processing and packaging
- Emphasis is on customer education
- On and off-site training for staff and technical seminars
- R&D to assist with diagnostics on both your product and packaging

To find out more about what our GEA Technology Center offers or to set up a visit, contact your GEA representative or call the center at 214-618-1100.



GEA Technology Center
16005 Gateway Drive, Suite 100
Frisco, TX 75033
Tel 214 618 1100

Other GEA Testing Locations

Columbia, MD
Spray Drying
Fluid Bed Drying
Particulate Processing and Coating
Tablet Compression
Thermal Concentration

Hudson, WI
Membrane Filtration
Freeze Drying

Northvale, NJ
Mechanical Separation
Homogenization

York, PA
Refrigeration

Richmond, BC, Canada
Food Freezers

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