

GEA MultiFormer forming machine



GEA MultiFormer 400 ▲
GEA MultiFormer 600 ▶

The GEA MultiFormer adds appeal to food by forming red meat, pork, poultry, seafood, cheese, vegetables and meat replacement products into virtually any shape. The simple design delivers high production capacities, and it comes with a programmable PLC to optimize the forming cycle for every individual product. Easily exchanged forming plates guarantee fast product changeover times. There are three line widths: 400, 600 and 900 mm.

VERSATILE FORMER

The GEA MultiFormer produces rectangular, round, triangular, irregular and novelty shapes with a flat or 3-dimensional appearance. The machine is suitable for meat, chicken, fish, vegetables, potato and vegetarian products. The proven 'plug and play' product changeover means the machine can be equipped with different form plates in minute. Simplicity of operation makes this machine an industry benchmark for versatility in case ready and meal component applications.

Versatile former suitable for almost all types of products

- Forms a huge variety of shapes and materials
- High quality with excellent structure retention
- Accurate portion control for high yield
- For production capacities up to 75 strokes/minute
- Available in 400, 600 and 900 mm widths
- Options for products with sticks, paper and direct portioning in trays
- Easy and quick product changeover



QUICK REFERENCE DATA

| | GEA MultiFormer 400 | GEA MultiFormer 600 | GEA MultiFormer 900 |
|--------------------------------|---|---|---|
| Dimension H x W x D | 2568 x 3140 x 914 mm (8.4' x 10.3' x 3.0') | 2579 x 2881 x 1652 mm (8.5' x 9.5' x 5.4') | 2579 x 3003 x 2000 mm (8.5' x 9.9' x 6.6') |
| Belt width | 400 mm (15.7") | 600 mm (23.6") | 900 mm (35.4") |
| Maximum capacity (strokes/min) | 60 | 75 | 60 |
| Max filling volume/stroke | 1.1 l (0.29 gl) | 1.57 l (0.41 gl) | 1.50 l (0.4 gl) |
| Electric power | 8 kW | 23 kW | 23 kW |
| Air consumption | 300 nl/min (10.6 qft/min) | 300 nl / min. (10.6 qft/min) | 300 nl / min. (10.6 qft/min) |
| Machine weight | 1200 kg (2640 lbs) | 1820 kg (4004 lbs) | 2440 kg (5380 lbs) |
| Hopper volume | 270 l | 380 l | 530 l |



PLC control to set-up the optimum forming cycle and therefore secure the best product quality



GEA Paper Interleaver to stack interlayered products automatically in a variety of arrangements



For product development, loan plates are available to run a test

EFFICIENCY

The heavy-duty GEA MultiFormer is very reliable and delivers production capacities up to 2500 kg/h. Experience has shown that uptime of 98% or higher is possible, while low maintenance costs ensure value for money. The hopper and feeding system are designed for easy cleaning when changing to different product material. The hopper is easily lifted for access for cleaning and tooling change. Relevant parameters such as capacity, product pressure and product feeling are stored per product recipe. Process control is via a GEA touch panel interface. The combination of a simple and effective design, high output, low energy consumption, accurate portioning and high product yield makes the GEA MultiFormer a leader in overall efficiency.

PERFECT QUALITY RETENTION

Recipe management via the operator panel helps ensure constant product quality. Consistent product feed by a horizontal auger and step-feeding system minimizes structural damage to the product. For non-free flowing products, a bridge breaker can be installed to avoid hopper blockage. Low weight deviation is ensured due to accurate alignment of feeding hopper, press system and form plate, and minimized tolerances between form plate and counter plates. Product give-away is reduced to almost zero by the patented GEA Vario Seal system option.

INTRODUCE NEW PRODUCTS

A novel shape transforms an everyday product into something special. GEA forming plates come in a large variety of shapes, and the design is validated– with an optimum loading pattern for minimum waste, maximum capacity utilization and efficiency.

ACCESSORIES

The GEA MultiFormer is modular, which reduces the integration of forming accessories to minutes. It can be equipped with a stick insertion unit, a paper interleaver, or a ball rolling unit to create round products. Also direct portioning in trays is possible with a fully integrated tray transfer conveyor.

YOUR PERFORMANCE BENEFITS

- The versatility to form products ranging from case ready to meal components
- High product structure retention, from whole muscle to ground meat products
- Accurate portioning with minimum waste
- Low cost of ownership through high efficiency, short change over and high product yield
- Fast time to market for new products
- Easy and quick product changeover
- User-friendly operation, tooling, cleaning and maintenance

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As a result of constant improvement, drawings and specifications of GEA Food Solutions machines and software are subject to change. Some features and/or equipment mentioned in this publication are options.