

In Touch



GEA Freezing Solutions

In touch with the best solutions for the bakery industry

With over 30 years experience in the baking industry GEA Freezing can offer you the best in advice and the best quality and reliability.

Our application engineers select cooling and freezing solutions adapted to your product requirements. Our experience through all equipments installed and research programs in bakery field guarantee you high quality for your food products:

- limitation of product weight losses
- no damage on bread crust during freezing process
- shape preservation
- minimum belt marking on product

Technical solutions handled by engineering experts guarantee reliability and optimum performance.

Evaporators and air flow are designed and optimized to deliver highest product quality.

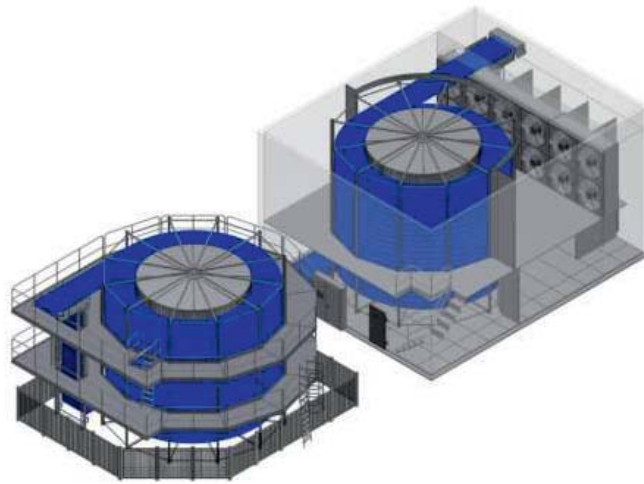
We adapt to your production with till 6 days runtime between stop for defrost with efficient frost management systems: SRS (snow removal system) or Sequential defrost.

Equipment design is configured to your dimensions constraints without affecting access of all parts for easy maintenance and cleaning.

° Solutions for every application



Part Baked Bread



Ambient Cooler and Freezer for part baked bread



Applications

- °Product: Baguette, Traditional bread, Sandwich bread, Rolls
- °Infeed/outfeed product temperature:
 - Cooling: +9°C / +45°C
 - Freezing: +45°C / -10°C
- °Capacity range: 800 to 3000 kg/hour

Solutions

Typical configuration for cooling and freezing process:
UP-CAGE SPIRAL AMBIANT COOLER +
DOWN-CAGE SPIRAL FREEZER

Benefits

- °Easy integration in the processing line thanks to product infeed and outfeed on same level
- °Preservation of product quality (shape, crust) with smooth product handling and adapted process temperatures from oven outfeed to packaging.

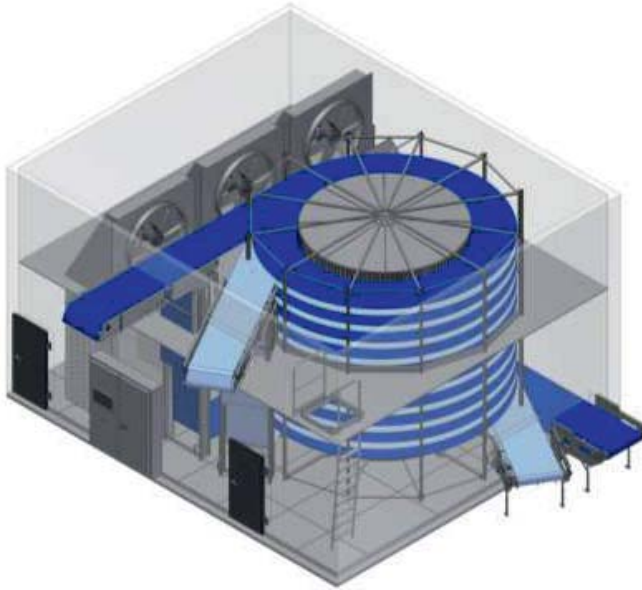
Ambient Cooler

- °Stainless steel construction
- °Platforms for easy access to spiral levels, including personnel protection.

Freezer

- °Coils and air flow designed for optimized air temperature and velocity preventing from both product crust 'burning' risk and dehydration loss.

Dough: Freezing



Twin-Belt Spiral Freezer for baguettes

Applications

- °Product: Baguettes
- °Infeed/outfeed product temperature: +18°C / -18°C
- °Capacity range: 3000 to 8000 baguettes/hour (1000 to 2500 kg/hour)

Solutions

Typical configuration for 5000 baguettes/hour:

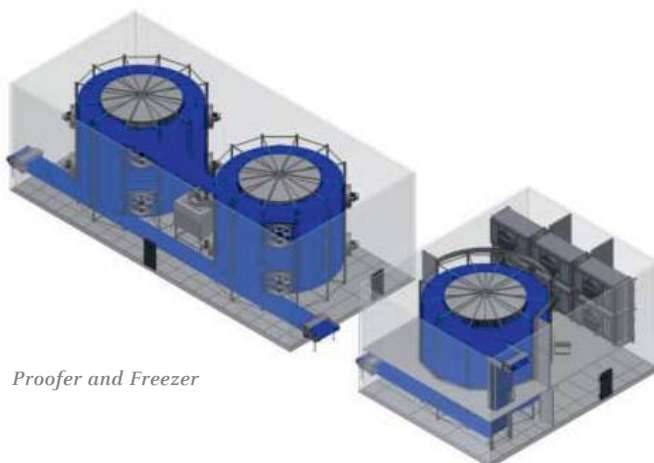
SINGLE DRUM SPIRAL – TWIN BELT

2 belts, each loaded by a standard 2500 baguettes /hour forming machine.

Benefits

- °No product shape damaging: In-line process from forming to freezing. No Dividing/ Grouping additional product transfer needed.
- °Production flexibility: Possibility for freezing 2 different products, one on each belt in the same freezer.

Pasteries



Proofer and Freezer

Applications

- °Product: Croissant, Chocolate rolls
- °Infeed/outfeed product temperature:
Proofer: +8°C to +28°C
(air controlling: 28°C, 70% humidity)
Freezer: +28°C to -18°C
- °Capacity range: 800 to 3500 kg/hour

Solutions

Typical configuration for proofing and freezing process:

DOUBLE DRUM SPIRAL PROOFER + SPIRAL FREEZER

Benefits

- °Optimal belt selection for minimum belt marking on product
- °Homogeneous air flow on product with controlled temperature and humidity in the proofer

*Please get in touch with us:
GEA Refrigeration Technologies and its companies are
located worldwide. Our complete addresses are available
on the Internet under www.gearefrigeration.com*



GEA Refrigeration Technologies
www.gearefrigeration.com