



# GEA ONE LINE CONCEPT

Maximum integration. Minimum footprint. Highest efficiency.

# ONE SMOOTH PROCESS FROM BEGINNING TO END

To maximize productivity and sustainability while minimizing costs we have taken a radical new look at the Slicing and Packaging. The result: GEA's One Line Concept. Rather than seeing a series of loosely connected components, ours is a vision of unity: a single fully automated line in which all components work in perfect harmony – as one.

## Precise configuration to your individual needs

Every product has its own individual requirements. GEA One Line offers specialist solutions at every stage of the line, enabling you to set specific parameters to provide optimal results for each product. But importantly, whatever configuration you choose, it's still One Line with One goal – optimum efficiency.

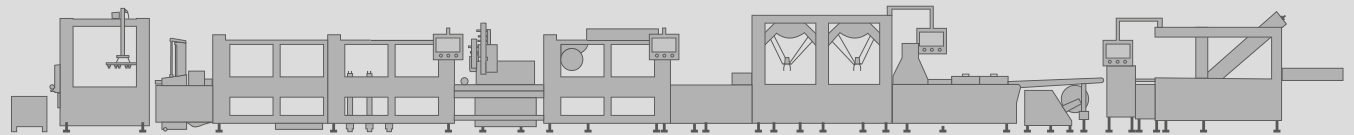
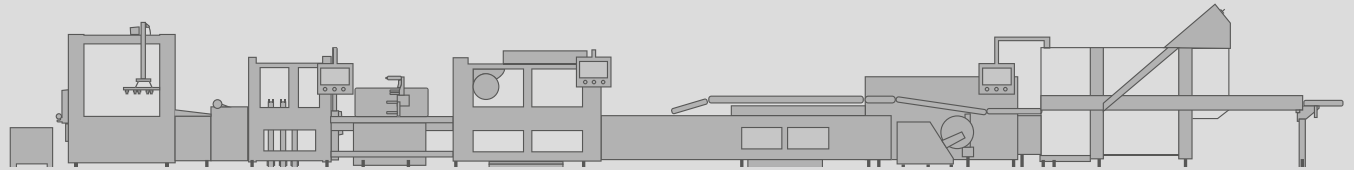
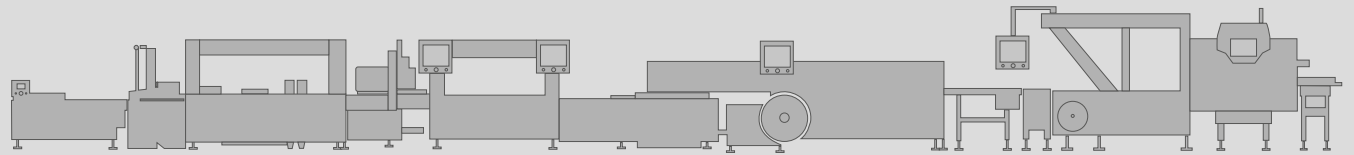
- Faster production
- Higher capacity per square meter
- Reduced operating costs
- Sustainability benefits
- Higher OEE (overall equipment efficiency)
- Reduced footprint
- Easier maintenance



# MULTIPLE SPECIALIZED PROCESSES

All working in perfect harmony

The GEA One Line modular concept optimizes mechanical integration between different, highly specialized units. This delivers not only smooth operation but smaller footprints and easier maintenance too. The GEA SmartControl HMI makes operation simple while intelligent and self-optimizing software constantly fine-tunes performance – and that's what really sets the GEA One Line solution in a class of its own.



## THE SYSTEM THAT PUTS YOU IN CONTROL

Any GEA One Line can be easily controlled by anyone using our intuitive SmartControl HMI. For even more control, our GEA LineControl option proactively controls your production process constantly monitoring and optimizing performance for the most efficient operation – whatever application you are running. Our GEA InsightPartner tool also gives you a total overview of multiple performance parameters so you can pinpoint where process optimizations might be needed.

## A MODULAR SYSTEM

Our modular concept for the GEA One Line means that all elements of the line integrate perfectly which results in a smaller footprint as well as better access and fewer feet. Sharing modules across applications also means easier and quicker maintenance plus the possibility to tailor solutions very precisely to your specific needs.

## A SYSTEM BUILT ON SUSTAINABILITY

The GEA One Line concept is built for efficiency. By maximizing OEE, you can optimize output per square meter in your facility. In addition to overall efficiency, individual elements of the concept help reduce waste and cut energy costs as well as enabling the use of recyclable packaging materials. All together, the concept helps you operate in a more sustainable way than ever before.

# PERFECT HARMONY

The GEA One Line modular concept: Maximum integration. Minimum footprint. Highest efficiency.

## GEA PowerPak PLUS

Our newly optimized state-of-the-art thermoformer helps you deliver the more sustainable packaging your customers are demanding. Thanks to innovations such as GEA PowerHeat and GEA PowerJet, you can use recyclable mono-materials more efficiently and reliably than ever.

## GEA OptiRobot 6000

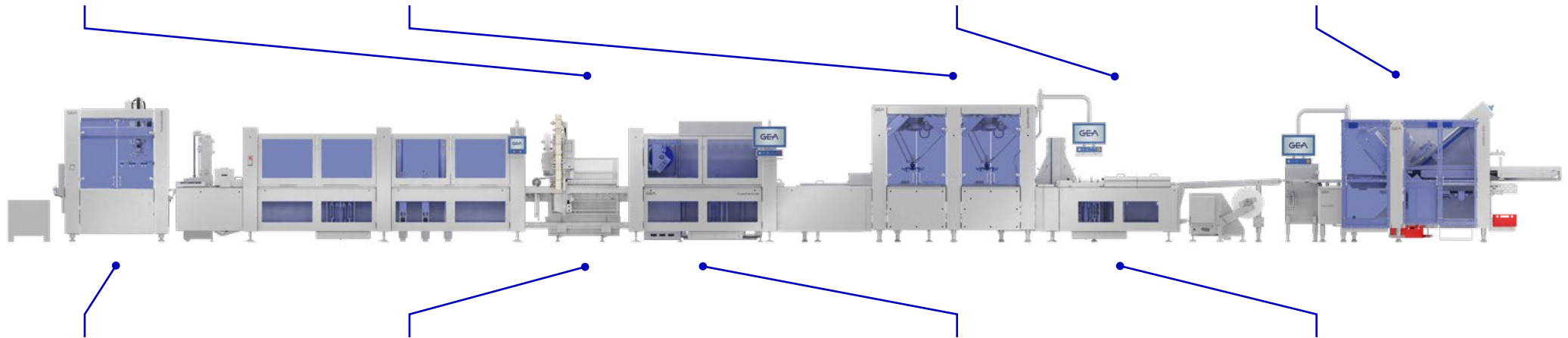
Our latest super-flexible robot picker solution offers the highest levels of automation – which will not only help you reduce your labor costs but results in higher line efficiency than ever. Portions can be automatically loaded into the thermoformer with a wide variety of portion configurations (e.g. shingled, stacked, turned, overlapped etc.) without need for human intervention. Its fast gripper exchange mechanism also reduces downtime and speeds up changeover times.

## GEA OptiBuffer

Integrated, dynamic and intelligent buffer system which is completely unrivalled in the world of food packaging today. GEA OptiBuffer guarantees higher performance and faster reloading times.

## GEA OptiSlicer 6000

Our high-speed solution in terms of slicing precision, portioning quality, efficient productivity, great flexibility, ease of use and hygiene requirements. Mainly used for calibrated and regular shaped products, it guarantees maximum output and minimum waste with short reloading times, high speed rotor and fewer idle cuts. With no need for crust freezing for special applications it also reduces your energy costs.



## GEA PowerSort

Advanced single pack pick-and-place converging system for end-of-line applications. It effectively removes defectively packaged products and disposes of them reliably and efficiently.

## GEA TiroLabel PLUS

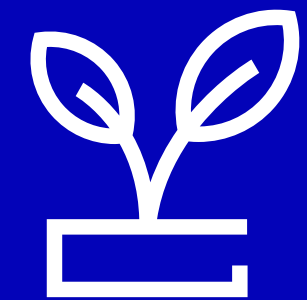
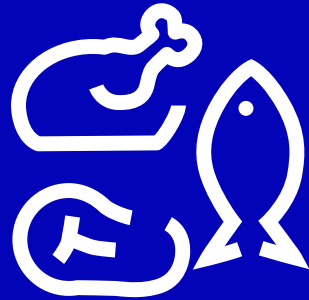
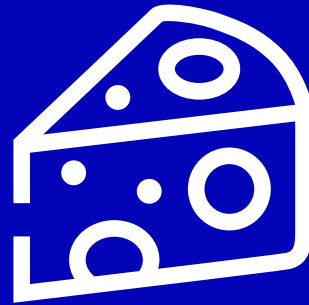
The optimized and further developed GEA TiroLabel PLUS meets the customers' demands and practical needs of more precision and more reliable results in labeling of food packages. Based on non-pneumatic technology this flexible cross-web labeling machine provides accurate and high-speed labeling on all even or uneven surfaces.

## GEA PowerJet

Our new advanced evacuation and gas injection system uses non-invasive nozzles to create high quality MAP solutions. No knives, no dust, no downtime for blade changing – just fast packaging, modified and sealed perfectly.

## GEA PowerHeat

Unique and innovative film heating system that guarantees package quality when using recyclable packaging materials like Mono PP or Mono PE – and all at speeds 10% faster than using traditional heating solutions. Multiple and separate heating zones ensure even heat distribution and cut energy consumption by up to 30%.



# ONE LINE. MULTIPLE APPLICATIONS.

The modular concept of the GEA One Line means that it can be configured to meet the particular needs of different applications. Whether for cheese, cooked ham, raw ham, deli products, plant-based meat, cheese substitutes or a whole range of other foods you benefit from overall efficiency plus highly specialized functionality.



# CHEESE

## Maximizing yields with uniform portion sizes

It can be challenging to achieve optimal yields from irregular shaped products like cheese. Smart GEA One Line technology ensures maximum product usage plus uniform portion weights. Count on it also for impressive OEE across the whole line with its high capacity and productivity levels day in, day out and all components working as One.

- Maximum yield
- Minimum give-away
- High capacity
- Optimal flexibility
- Smallest footprint
- Highest level of automation





# RAW HAM

Maximize profit,  
minimize waste

For premium products like raw ham, it's important to minimize waste to generate maximum value. As part of the GEA One Line solution, precision slicing technology ensures minimum give-away and high speed throughput. High levels of automation from scanning to loading to packaging also ensure the smoothest operation end-to-end.

- Maximum yield
- Minimum give-away
- Optimal flexibility
- Smallest footprint
- High level of automation





# COOKED HAM

## Focus on hygiene and high capacity

Hygiene is always a vital issue but particularly for very sensitive products like cooked ham. Smart design on the GEA One Line offers high levels of hygiene especially in open product areas. Modular design also makes changing components like grippers quick and easy. In addition, GEA One Line gives you high capacity and excellent portion appearance options.

- Maximum capacity
- Highest standard of hygienic design
- Smallest footprint
- High level of automation





# DELI PRODUCTS

## High volumes with even higher reliability

For high volume products such as calibrated sausage and other deli products, rely on the GEA One Line for the capacity and productivity you need. Its small footprint maximizes output per square meter in your facility (kg/m<sup>2</sup>). And smart design makes the entire line score exceptionally well for hygiene – along with easy cleaning and maintenance.

- High capacity, high volume
- Optimal flexibility
- Smallest footprint
- High level of automation





# XLAB: TEST THE FUTURE

Our new Technology and Application Center, the XLAB, 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 could help give you a vital competitive edge in the market. See you there soon and convince yourself!



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