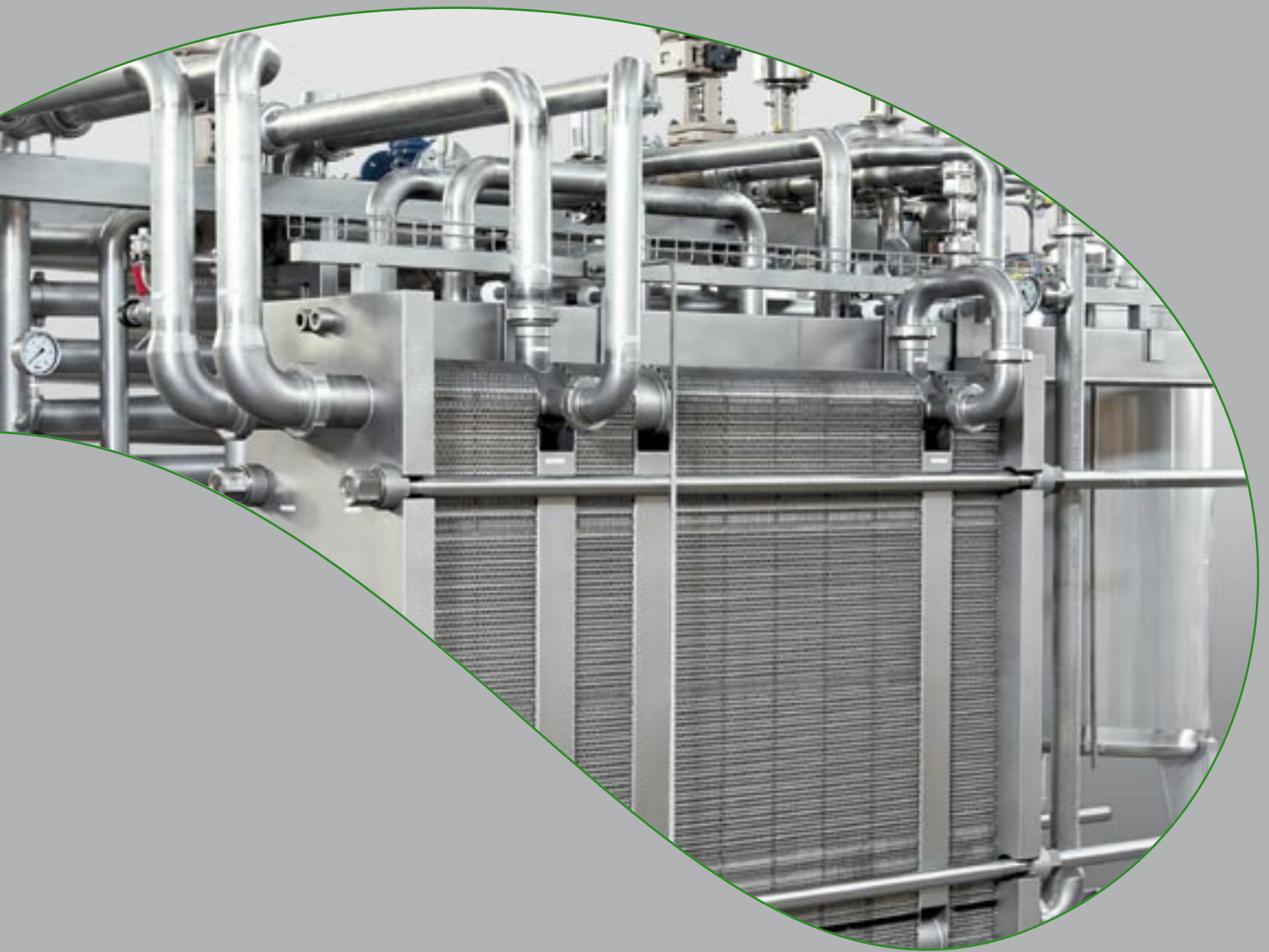


Automatic Mixing and Pasteurising System For Ice Cream Production

 Innovative Engineering –
Quality in Line.



Units to your Needs...

GEA TDS offers you a great range of ice mix units: Capacities of 1,200 l/h to 12,000 l/h for ice cream.

Ice mix preparation

GEA TDS offers the mixing unit on a construction kit bases: Ice mix is prepared batch wise in one of two double jacket vessels. Automatic dosing of water and vegetable oil is included in the standard as well as powder mixing hopper on an external loop via the mixing tanks.



Ice mix pasteuriser:

The heating temperature which our pasteurisers are designed for is 83° C. Nevertheless we can deliver pasteurisers for higher capacities and/or pasteurisation temperatures on request. The design of heat exchanger is made for ice mixes with total solids up to 40 % and viscosities up to 250 cP @ 20° C.



...and to your Convenience

More than 150 years of experience in engineering for the dairy, food and fruit juice industries make us leading in process technology. We put our focus on all relevant parameters: on reliable quality management, cost and energy efficiency as well as safe processes.

Quality Management

Our company uses high-quality equipment, mainly GEA components and machines. This results in high reliability of our units, best performance, long life-span and low maintenance – attractive facts for our customers profit.

The pasteuriser units are designed, manufactured and pretested in Germany before they will be shipped to your premises, where your operators will be trained by our commissioning engineers directly and on-the-job.



Keeping our high standard in food processing, we fulfill all EU regulations for heat-exchanger systems including CE-approval. EHEDG certified equipment is used wherever possible. Using best practice hygienic design principles, we are meeting your strict hygienic requirements.

And in case you have a problem with your pasteuriser we will help you the next minute by accessing the software directly via teleservice from our office! Most problems can be solved immediately this way.

Cost efficiency

The mixing area is designed with Tuchenhausen double-seat valve type R for production on high level of flexibility, hygienic design and free of product losses during valve activations.

Besides we are considering economic management of resources and raw materials as well. You can expect a maximum of product processing efficiencies by GEA TDS design. Our customers can benefit from individual solutions to minimize product losses and utility use just as the amount of effluents.

The core component – the plate-heat exchanger – is designed by our GEA TDS heat exchanger experts, and they will find the optimum process solution for every demand!

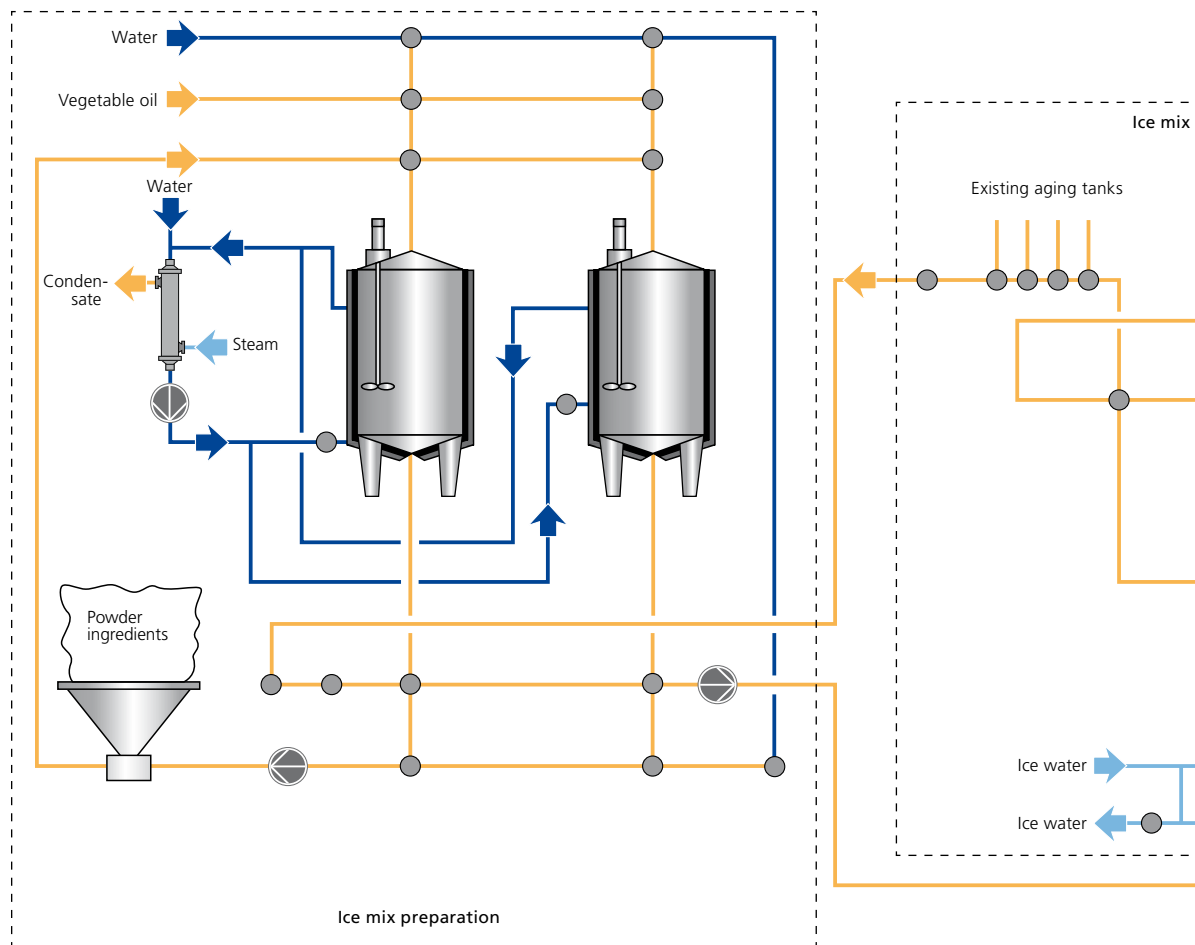
Safe processing

Meeting our customers exact requirements means to support high and repeatable product quality naturally: GEA TDS engineering delivers the solution for product and environmental safety.

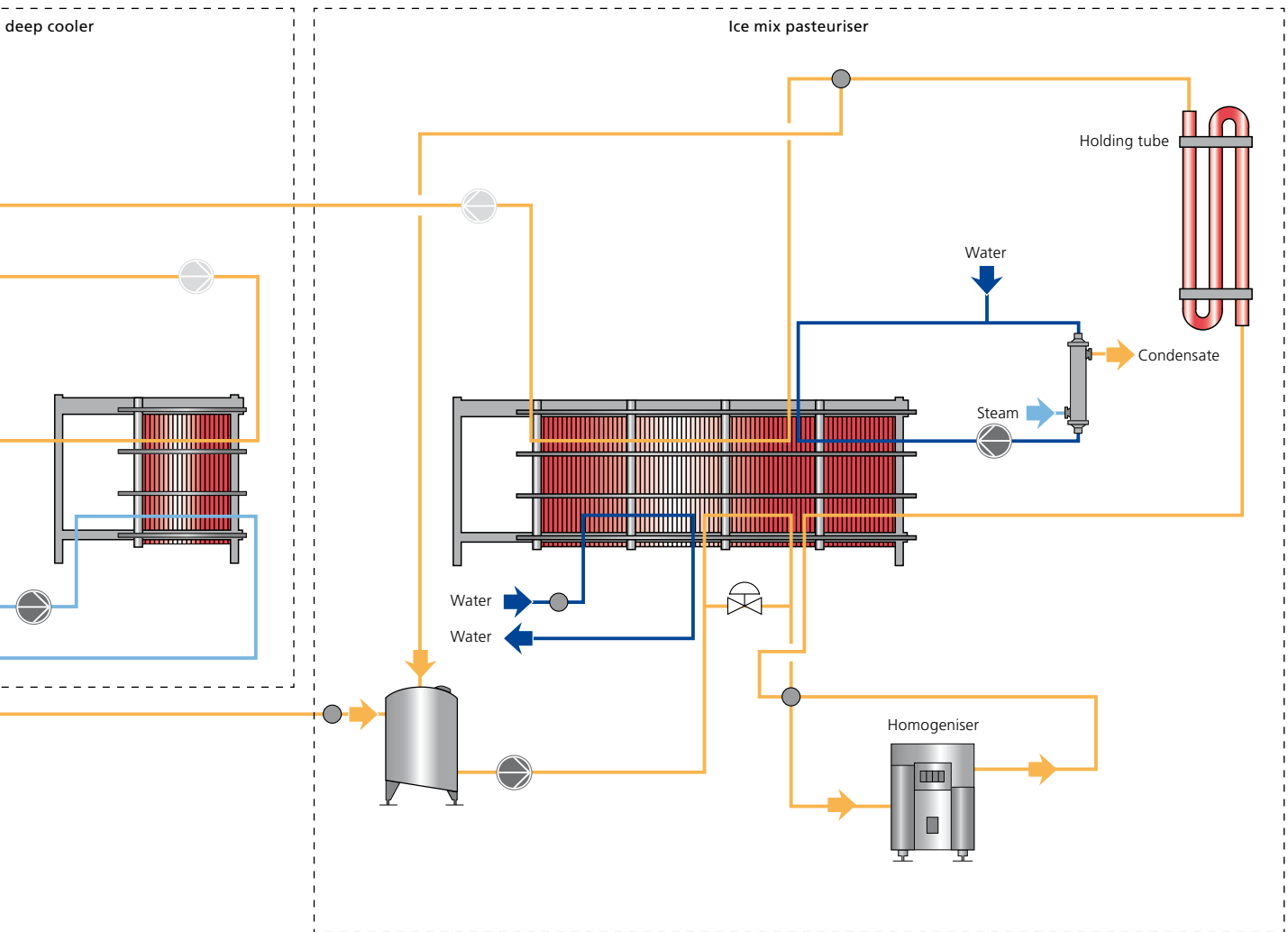
Profit from flexible Modules suitin

Our ice mixing systems follow a modular design – you take the basic pasteuriser and add on the mixing unit your need for your product capacity. The modular concept enables per-

fect design and constructions for standard as well as for customized solutions, with reliable technology.



ing your Lines



Keep Control ...

GEA TDS OTAS® Field Control offers broad control concerning the whole pasteurisation process. This reduces the production risks to a minimum.

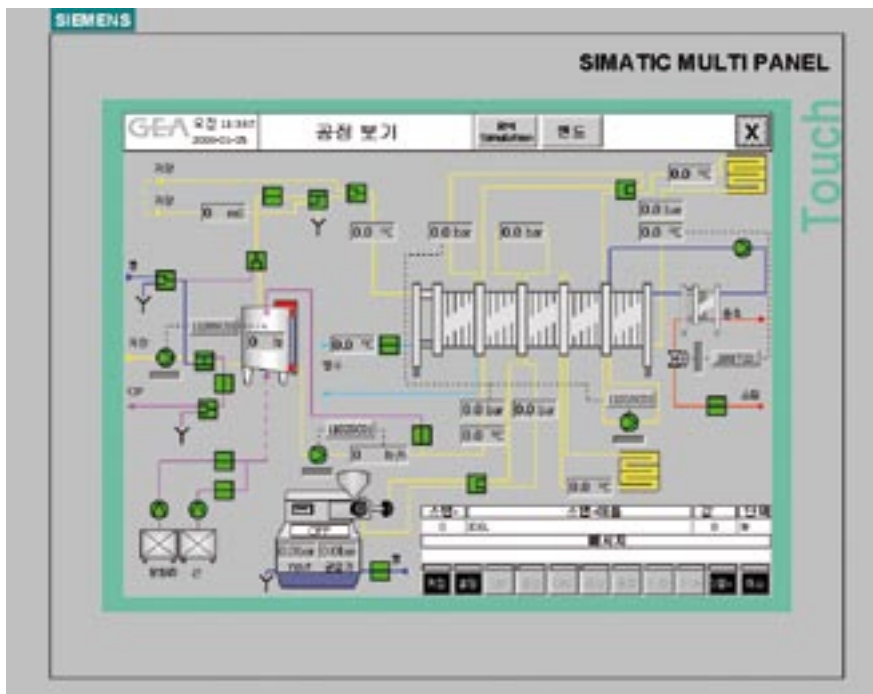
The pasteuriser is fully automated using our GEA TDS OTAS® Field Control – an automation solution for locally operated process units. This toolbox covers all main steps of the pasteuriser:

1. sterilisation
2. production
3. CIP

And of course, as mentioned above, Teleservice is included in the control cabinet too.

GEA TDS OTAS® Field Control is a toolbox with standardized software modules for specific technological applications. These modules combine the visualization level and the control level into a customizable supervisory control system.

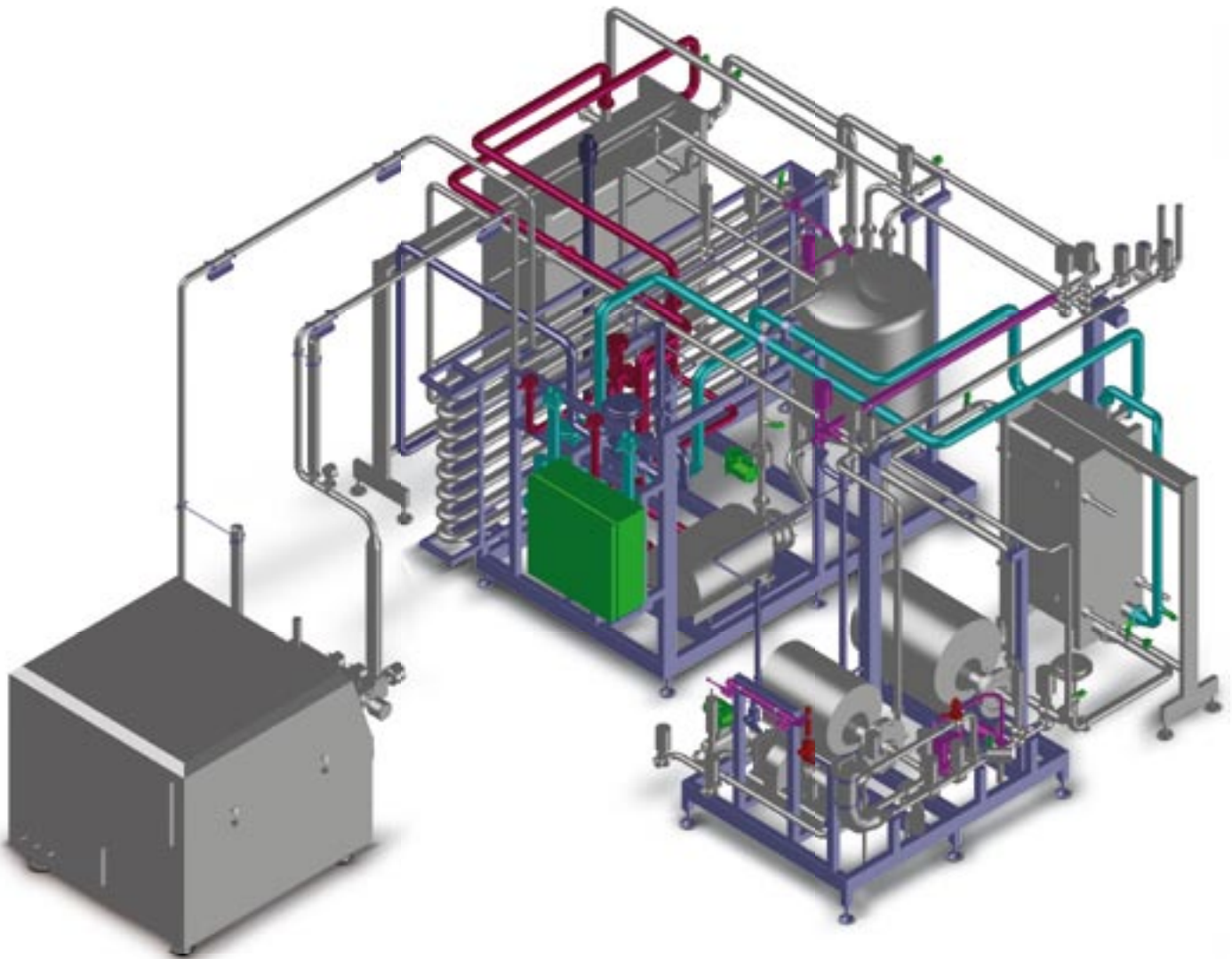
This field control is not based on a specific platform; it can be used in visualization systems and PLC control systems from market leaders. Its functionality is based on our process and automation know-how – gained from long years of experience in system engineering.



... at one Glance

GEA TDS uses 3D-modelling in order to use every available space in the most optimum way. This allows the units to be designed in a compact way, optimized with regards to accessibility for maintenance and production staff.

Every unit is pre-assembled on a stainless steel base frame, mechanically and electrically. Software is installed and pre-tested in our workshop. The units are water tested before packing for container transport to all over the world. On site commissioning is minimized.





Innovative Engineering –
Quality in Line.



To find out more about GEA TDS process technology, see www.gea-tds.com.

GEA TDS know-how and competence leads to convincing pasteuriser solutions, which match your plant. In case you did not find what you are looking for, please, contact us to get detailed information or to discuss your specific requirements concerning other or higher flow-rates, customised pasteurising processes and special products.



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