Gema Food Coating Technologies

Gema Food Coating
Application problems of the traditional systems

- High humidity of the pieces is required to ensure minimum adhesion
  - Water / oil often needs to be sprayed on the surface of the pieces before application
  - For this reason usually the application must take place before baking
- Difficult application control / unstable quality / uneven ingredients concentration
- Significant airborne powder migration around the application and processing area
- High cleaning and maintenance costs
- Significant quality problems as pieces might break in the drum
Overview of our coating systems

- The powder is filled manually or automatically into the hopper. A sieve can be used before the powder enters the hopper.
- From the fluidized hopper (A) the injectors (B) pump the powder to the guns (C), that charge it electrostatically and apply it on the pieces.
- The fan system (D) extracts air from the booth (E) and keeps it under depression. The powder particles in the extraction air are filtered (F) and collected in a waste container (G).
Our core technologies

**Powder Flow Control**
Our advanced pumps coupled with precise digital control technology ensure precise and repeatable flow of a wide variety of dry powder materials.

**Electrostatic Application**
The powder particles are charged to improve the coating deposition and ensure a long lasting adhesion on the coated pieces.

**Powder Containment**
The application process takes place in a depressurized booth, designed specifically to prevent powder from escaping into the process environment.
Technologies That Create Benefits

- Precise Powder Flow Control
- Efficient Electrostatic Application
- High Transfer Efficiency
- Strong Powder Adhesion
- Powder Containment

✓ Powder Material Savings
✓ Reduced Cleaning and Maintenance
✓ Improved Products Quality
✓ Precise Dosing of the Powder
✓ Process Control and Stability
✓ Increased Automation and Labor Savings
✓ New Products / Processes